



*Merry Christmas*

The

**KMA GUIDE**

*December, 1960*

# COVER STORY

# The KMA GUIDE

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Our KMA youngsters framed by the huge Christmas wreath on this month's cover are Randy Gowing, six-year-old son of Farm Service Director Jack Gowing, and Jeri Naven, eight-year-old daughter of News and Program Director, Dean Naven. We have selected these youngsters as our most enthusiastic spokesmen in behalf of a "Very Merry Christmas" to each of you and yours. Christmas brings greatest delight to our little ones. . . in the coming of Santa, the gifts under the gaily decorated Christmas tree, and all the exciting holiday festivity. Christmas is a time for joy. Let us bask in the glow of our youngsters' happiness.

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In this month's Guide we are bringing you the first in a series of KMA family portraits. Here is the Merle Douglas family, or better should we say, the Merle Douglas Roulstone family. Many well-known air and theatre personalities use a pseudonym, that is, a name other than their own; usually a name which contains as few letters as possible and is easily remembered. Although not a pseudonym, Merle has used his first and middle name, Merle Douglas, in this manner for many years in radio. His family has always used their regular last name, Roulstone, pronounced Roll'stun. As his youngsters are growing up, using the last name, Roulstone, not many folks connect them with their well-known dad, Mr. Douglas. So, in order to alleviate this confusion Merle has often used his full name over the air. If you have heard him say ". . . and this is Merle Douglas Roulstone", and old Merle is confusing you a little, that's the story. Pictured left to right - Sharon Lynn, Ruth, Merle, and Valerie Jo. Sharon is 15 and a sophomore in high school. Sharon is very busy with school activities and attending all the basketball games as cheerleader. Ruth practices as a beautician part-time. At one time she operated a beauty shop in their home but gave it up as a full-time profession to devote more time to her family. Merle is up bright and early every morning to sign on KMA at 5:00 a.m. Merle gives the early weather and news, brings you "Western Star Time", handles the controls for the news and farm service departments as they come on, plus the station breaks, commercials, and program introductions throughout the morning. Valerie will be eight December 23. She is in the second grade at the new Broad Street School. Val gets a big kick out of her dad's antics. Merle is a natural comedian and can cheer you up just about any hour of the day.



# Christmas



## MESSAGE FROM EDWARD MAY

The election is over, Thanksgiving has come and gone, and now we have December, the final month of the year. It is only fitting that the last month of the year should be climaxed by Christmas, the greatest holiday of them all. This is one day of the year when families make every effort to be together and enjoyably recall many pleasant experiences, as well as a few unpleasant ones. I hope your family is able to be together this Christmas; and, on behalf of all the folks at KMA, I want to wish you a Merry Christmas and a Happy New Year.

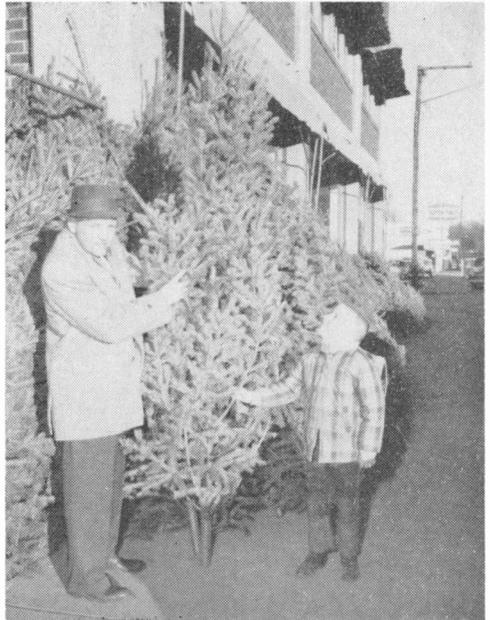
The picture on this page shows the "men" of the May household inspecting a Christmas tree preparatory to getting ready for Santa's visit. We have a great time at our house decorating the tree. One year we will choose a long needled pine, whereas the next we will choose a short needled Douglas Fir. We have never tried "flocking" a Christmas tree, but more and more folks are doing this every year. The flocking material comes in different colors from white, blue, green, yellow, red and others.

Did you ever stop to think how many millions of Christmas trees are cut each year to satisfy the demands of the folks in the United States. I don't know where they all came from, but I know ours came from Michigan, Wisconsin and Montana. The varieties are Scotch Pine from Michigan, Norway Pine from Wisconsin, and Douglas Fir (Mountain Fir) from northern Montana. It's quite a job to pick out the right Christmas tree and Eddie was doing lots of looking at the time the above picture was taken.

The end of the first week of December will be somewhat of an occasion for me, for it will have been one full year since I stopped smoking. I wasn't advised by a

doctor to stop, nor did the cancer scare cause me to quit. Instead, I decided to see if I could stop. I took the attitude that I would hate to think anything, such as smoking, could get such a hold on me that I couldn't give it up. I cut down to start with, then quit altogether. Physically I can't say I feel any different, and I haven't gained any weight, but I feel better to think after 20 years of smoking I could give it up and prove to myself I could quit if I wanted to.

Best wishes for a Merry Christmas and Happy New Year. It's also time to be making a few new year's resolutions. Do you remember the ones you made last year? How many of them did you keep.



Ed and Little Eddie select a Christmas tree from over a block-long display of trees in front of the May Seed Store.

# Frank Comments

By FRANK FIELD

This picture was taken on Saturday afternoon, November 19, with the thermometer reading 60°. Yes, I was doing just exactly what it looks like I was doing—stringing the light bulbs on the Christmas tree. I also took plenty of razzing from the neighbors who accused me of rushing the season, jumping the gun; and no doubt, they privately thought I had “flipped my lid” or “gone off my rocker”, or at least was a little queer! However, I myself thought I had plenty of reason for decorating the tree so early in the season; and then, too I don’t intend to turn on any electricity to light them up until the customary time. Always before this year, I have waited until about 10 days or two weeks before Christmas to decorate the tree; and invariably it has been bitter cold at the time and has usually been a cold, disagreeable job, including several trips back to the house in order to warm my fingers. This year I decided to get the job done while it was warm and comfortable. After all, the bulbs don’t show much in the day time and they won’t be lit at night.

This tree, as I have told you several times before, is located at the extreme North-east corner of our yard and was planted to



Frank's Christmas tree grows like topsy. More lights and more ladder. . .all set for another Christmas.

be used as a living Christmas tree each year. Before the yard was graded and seeded, we dug a trench and laid an underground electric cable from the house out to the tree and put in a permanent outlet at its base. The other end terminates in the garage with an automatic time switch which can be adjusted to turn the tree lights on about dark and then to turn them off about midnight. That means it works entirely automatically so that it is impossible for us to forget to turn it on or forget to turn it off again before we go to bed.

The tree itself is a Douglass Fir and was about 4 feet high when it was planted in the spring of 1955. It is now about 12 feet high, having grown about 18 inches each year. The first winter it took only one string of lights to decorate it nicely; the following year we had to add another string of lights to do the job properly; the following year it needed another string, and so on. In the picture, I am fastening in place the last bulb on the string, so you can see it will take one more string of lights to reach the top. I shudder every time I think about what it will take ten years from now to do the job, as the tree is not only increasing in height but also getting broader each year.

When our house was built five years ago, we were the last house out, but the following year another house was built just beyond us; but none have been added since then as you can see by looking at the corn field just beyond the end of the street. Those little mounds near the base of the tree on each side, are where rose bushes have been mulched for winter. The one at the base of the step ladder is a Peace Rose, and the one just to the right of the tree is a White Floribunda called Snow in Summer. That peculiar looking double wire hoop in the foreground is a Peony support for Karl Rosenfield Peony whose tops have already been cut off and used as mulching material around some of the roses. We are practically ready for winter now at our house, with the storm doors and storm windows all in place. The roses are mulched and the fall planting is completed. I planted the last of the Tulips after we returned from Florida the first of November; and last week we had the garden fall plowed so that next spring all we will have to do is to apply the fertilizer and rake it down, ready for the early plantings.

Nothing interesting or exciting has happened to any of the Field tribe, and everything is running along just about as usual.

## Falk Family

Over the months we have shown you pictures of the Falk family by singles and in groups, but it has been a long time since we've seen the whole family together in one picture. Here is another in our series of KMA family portraits. Byron Falk, the farmer; Florence, the farmer's wife; Bruce; and Karenann. The Falk farm is located two miles east of Essex, Iowa. Florence does her daily program by direct telephone line from the farm. Byron is kept very busy operating the farm. The Falks practice general farming with full complement of cattle, cows, hogs, chickens and crop harvesting. Bruce, 15, is a sophomore in Essex High. Karenann, 18, is a Senior. Both are very active in sports, Karenann a cheerleader and majorette in the school marching band. They all have their duties around the farm in addition to their school work and Florence's radio program. Every member of the family takes part in community and church activities. In addition to their many other projects, one wonders how they manage to get everything done. We might add, the



Falk's are a very interesting family to know, so if you aren't already acquainted, join Florence for a visit every morning at 10:30.

## Six Winners Tape Voice of Democracy at KMA

Six high schools in southwest Iowa sent winners to KMA to have their Voice of Democracy speeches tape recorded. The tapes were then entered in the state contest at Des Moines. Schools represented and their winners were:

Stuart, Sandra Pollard  
Harlan, Charles Mayhugh  
South Page (College Springs), Sharon Horel  
Fremont-Mills (Tabor), Colleen Porter  
Griswold, Neil Hindman  
Shenandoah, Linda Oswald

Each of these contestants will be judged at Drake University in Des Moines by a committee under Jim Duncan who is Secretary of the Iowa Broadcasters Association. We had quite a time the morning of November 12th getting the recordings made. The Southwest Iowa Theatre Guild had put up all their props getting ready for a play they were to present the following week. The desk from which recordings are made in the main studios had become so

inaccessible, Jack Josephson, the engineer on duty had to invent a new means of hooking up microphones. Three different techniques were tried before a suitable means was found. Tape recording, which is normally quite a simple matter in our studios, had suddenly become a major project. We were worried for fear the students being in such a strange atmosphere would be under additional strain by the peculiar setup. It didn't seem to bother them at all. They delivered their speeches magnificently. Each had a different approach to their subject "Democracy". John Ridgway, Radio Editor of the VFW Department of Iowa was on hand. Seventh District VFW Commander George Keele was also present at the recordings. Mr. Ridgway is planning a series of programs in behalf of the VFW to be presented over radio stations across the state of Iowa. His main theme is Americanism, and he was so impressed with the students' speeches, he is going to try to work them into his programs.



If you look closely at the picture at left you will see a bow and arrow pointing downward; then the outline of a man holding the bow leaning against a tree. He is wearing a camouflaged jacket, netting over his head, blue jeans, and green rubber boots. This is Warren Nielson, KMA Production Manager, in the outfit he uses to stalk deer with a bow and arrow. Warren moves very slowly in the woods. He says it would take a deer hunter with bow and arrow all day to walk three miles moving the way they must to hunt deer. Warren has hunted with bow and arrow several seasons but as yet has not bagged a deer with bow and arrow. He got one a few years back with a shotgun and rifled shot which is also difficult, but much easier. A bow hunter must get within 20 yards of his quarry in order to effect a kill with the bow. With the gun he may shoot from 50 to 75 yards. Warren has been within gunshot of deer several times this season while stalking with his bow, but never quite close enough for the bow. This type of hunting takes real skill and lots of patience.



Here is KMA Chief Engineer, Don Burchrichter, with the latest addition to a hobby of long standing, astronomy. Don has had a 20 to 40 power refractor telescope for some time. His old scope gave him a good view of the moon, but that was about all. Bob Neill of Shenandoah had a six-inch reflector type scope which he inherited from his father, but has never used. He gave it to Don and Don has worked it over, resilvering the mirror, installed a new eyepiece, and has constructed a solid pipe mounting set firmly in cement in his back yard. Don is now able to view stars you cannot see with the naked eye.



Speaking of hobbies, here is a fellow about ready to give one up. Your editor, Duane Modrow, bought an old player piano. It was one of those sight unseen deals and of course the piano didn't work. Duane was ready to take this gamble with hopes of being able to work over the old piano and get it going. He's had it all apart, has already had his money's worth finding out what makes an old player work, but so far can't get the valves to quit leaking air. Any suggestions will be gratefully accepted.

Tom Beavers, Associate Farm Service Director, has rather an impressive collection of firearms. Tom is quick to point out there are none of rare construction or great value, but to the average person he has quite an array. His gun closet originally contained a foldaway ironing board. The folks who owned the home before the Beavers took the ironing board with them and Tom immediately conceived the idea of converting the closet into a cabinet for his guns. A little peg board and a rack did the trick. On the door of the closet on the left is Tom's favorite hand gun, a 22 caliber Harrington-Richards. Slightly above and to the right is a small early model Stevens 22 pistol. On the left standing on the floor is a Belgium made 22 target rifle with a very heavy barrel to steady the marksman. It is a Flobert and shoots only 22 long rifle bullets. Tom is holding a 22 Stevens 1890 model rifle. The guns in the cabinet include more modern arms: 22 rifles, 12 gauge shotgun, 8mm deer rifle, and Ithaca double barrel 12 gauge with exposed hammers. Just behind the barrels of the guns you can see one of two powder horns, Tom says not rare, but they have been in the family a long time. Tom has hunted since he was a young boy on the farm. Tom would like to start a collection of old guns.



"Holy mackerel der, Amos, yo sho' has a makeup problem!" These two "fellas" are gals getting ready for a variety show for the Business and Professional Women's Club of Shenandoah. On the left is Mrs. Pete (Doris) Reed, president of the local chapter, and on the right is Mrs. Budd (Farrell) Turnbull of our KMA traffic department. They have an Amos 'n Andy type of skit which should be hilarious. They have their hair pinned down tight with minstrel wigs and full black-face makeup. Wait till the girls see this!



When the KMA towers blew down most folks thought the job was complete when new towers were erected and hooked up. Our engineers have had a tremendous job checking out the new tower array and getting the signals set just exactly right. They have run check-point meter readings such as our Chief Engineer, Don Burrichter is doing here, at all points of the compass. The engineers have walked as much as 35 miles in three days and crossed rivers on foot to get the proper readings.





# Christmas *with* TIME

Christmas, 1960! The happiest, kindest, and most beloved of festivals is almost upon us.

Most of the families associated with KMA will not be going out of town for Christmas, due to the fact many are on the air as announcers, disc jockeys, homemakers or engineers; so they do not have a complete holiday. The EDWARD MAY and J. D. RANKIN, JR., families will be spending Christmas in the home of their mother, Mrs. GERTRUDE MAY. Santa informed me little Eddie May, Jr., is still infatuated with the electric train he has had for a couple of years. Even though it is a small type, Eddie loves it. In all probability his eyes will pop even wider when he sees his train with its additional track, more cars, and extra equipment that Santa plans to leave for him Christmas morning. The young ladies in the MAY and RANKIN families have reached the age where they prefer gifts of pretty clothes; so no doubt, that is what they will receive.

Making silk screen Christmas cards, molding "Hoo Ha's", painting pictures, and sewing Christmas dresses are some of the projects going on at the home of Station Manager ANTHONY KOELKER, by his

wife, Pat. Friends of the Koelkers have enjoyed the original Christmas cards made by Pat for several years; but this year, she plans to make something even lovelier—silk screen Christmas cards, which are more complicated and difficult to do. But I am sure she will master the art; and come holiday time, the Koelkers will be wishing "Merry Christmas" to all their friends on these unique and lovely cards.

Now, I know you are all wondering what a "Hoo Ha" is! It is an amusing, original character designed by Pat about a year ago—a little, fat, roly-poly fellow with his hands behind his head, laughing heartily. "Hoo Ha," pictured on this page with its originator, made such an immediate hit when she presented him as a gift to some friends that they all immediately wanted to buy them. To meet the demand, Pat decided it was too slow, making them out of stone ware clay; so she took the original to Professor Wright, at the University of Omaha, who made a latex mold. Now she can pour these ceramics from the mold more quickly and efficiently. In order that "Hoo Ha" will be exclusive, she plans to limit the production to only 100 at the present time. They are hand finished, by

the artist, in a soft beige tone which make them most attractive. Pat says: "People get a kick out of them, and I am having a lot of fun making them"; so "Hoo Ha" is bound to be a big success. Art isn't the only field in which Pat shines. She is equally as good on the sewing machine and has made two darling dresses for daughter, Malia's birthday which comes just four days before Christmas. The only thing that might slow down Pat's ambitious Christmas plans is a badly cut finger she received while washing dishes. The bottom of a glass jar popped out in the hot water unknown to her, cutting the little finger on her right hand—the hand she uses so much in making the many beautiful things she turns out for people to enjoy.

Program Director DEAN NAVEN said it had been like



Pat Koelker pours another mold, makes two Mr. Hoo Ha's each day. Finished Hoo Ha's at lower right. Stains them from dark brown through tan and yellow tones to near white. You have to laugh when you see their mirthful expression.

# KMA Gang

BY Doris Murphy



Christmas at his home for the last six months because his wife, Claudine, had been making things for their Episcopal Church bazaar so long, he almost felt as if Christmas had "come and gone." But when I learned the Episcopalians had made twice as much at their Christmas Fair and Bazaar as they had for 8 or 9 years previously, I assume that her efforts were not in vain. The Navens will spend Christmas holidays in Des Moines and Corning, with their families.

Most little girls want to be dazzled with dolls and pretty gay toys at Christmas time, but Julie Dawn, daughter of JACK GOWING, has a more practical mind. She wants—of all things—a CASH REGISTER! Not because she is money mad and loves to hear the pennies jingle, but because she loves to hear the bell of the cash register ring and see the drawer come out. No doubt, Santa will fulfill Julie's wish! Pictured on this page you see Julie Dawn who will be celebrating her third birthday and Christmas both on the same day. Even though the Gowings gave her the name of Julie Dawn, they did not know the real meaning of the name until just recently when a Swedish neighbor told them. He informed them Julie Dawn means "Yule Dawn" or "Christmas Morning". What more appropriate name could the Gowings have chosen for their little girl born on Christmas Day, than "Julie Dawn"? While Julie rings up the cash register Christmas morn, her older brother Randy hopes he will be playing with space guns, rockets, an erector set or possibly have a football helmet to unwrap. Yes, for small children, Christmas means the long awaited visit of that wonderful old gentleman, Santa Claus, and there will be plenty of excitement around the GOWING farmhouse.

Since Production Manager WARREN NIELSON'S wife's birthday is so near Christmas—November 18—one of her gifts was a lovely, hand-blown crystal glass, table centerpiece of three pieces, that can be arranged in the form of a beautiful

Christmas tree. It is quite unique and something she had admired. A new permanent, an Early American bucket for magazines, to match their furniture, were other gifts. As for Christmas, the Nielsons plan to be home.

A fine three weeks' winter vacation trip to California has been planned by HELEN McCULLOUGH of the KMA Mail department. Leaving December 16, Helen will visit her brother Orin Putnam in San Diego.

All the family will be home at Newscaster RALPH CHILDS, as their son, Steve who has been working in Albuquerque, New Mexico, recently arrived home for a visit.

Bachelor ALAN AUSTIN will be taking his announcing duties as usual on Christmas. Announcer JOHN RUSSELL plans to spend Christmas day with his parents, Mr. and Mrs. F. F. Russell in Kansas City. Announcer MERL DOUGLAS' answer to the question: "What will you be doing on Christmas?" was: "working like a little beaver on the air." MERL'S wife, who had to give up her own beauty parlor because of health reasons, is now working part time at one of the local beauty parlors. As for Christmas, they will celebrate it at home with their two daughters.

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Julie Gowing celebrates her third birthday on Christmas Day. Sort of an honor, and double the fun, being born December 25th.

# A Letter From Bernice Currier

Dear Homemakers:

December means Christmas, Children, Candy and Cakes! Taken in this order, it is the time to remind the children of the birthday of Christ and why Christmas is such a happy time. I hope you have family traditions building up through the years that will foster love and generosity in the hearts of the children.

Every year I think of the plates of home-made candy that my mother always made, and on Christmas she always had them sitting right where they could be passed to everyone who came in. Even now, I remember hoping that the company wouldn't take all the fondant ones filled with chopped nuts. They were my favorite. One year she experimented making marshmallows, but we didn't care so much for them; and finally, between Christmas and New Years, we decided we better eat those and not brag on them much. It worked; we didn't have them any more.

We strung popcorn and cranberries for the tree and made decorations out of tinfoil and colored paper and made cornucopias from pieces of gay paper that was saved through the year, maybe from packages or something. We hung those on the tree with the candy and popcorn balls we would get at the Christmas Eve program at the church. That was really the big

event of the year. There would be the program and usually a Christmas play with the stage all decorated, a fire place built in the center, a mother, father and several children all waiting for Santa Claus; there was an organ on the stage and while they waited they sang Christmas songs; so, of course, the teachers had to select the folks who could at least carry a tune when they planned this program. Then would come the high point of the evening; SANTA CLAUS himself appeared preceded by sounds of sleigh bells that made shivers run up and down your spine, and the sound of him shouting to his reindeer "Whoa there Dancer, Come now Prancer"; and then he would come bouncing on the stage and everybody just went wild with joy. He would have a sack of candy for everyone in the whole church and everyone laughed and the little ones were scared and set up a howl and pandemonium reigned supreme. Then we all went home and to bed for the little folks so they could get up early Christmas morning.

Now those times are all passed and there are today's traditions which mean that our children will be telling their grandchildren about the good old days when the turkey had to be taken out of the freezer 3 days before Christmas so it would thaw in time to be stuffed and baked for Christmas dinner. Then they will tell them about the beautiful aluminum trees with flood lights of various colors on them at night, looking so beautiful it brought a lump to your throat; about the frozen packaged cakes and pies; about how they were grounded by a snow storm and had to eat Christmas dinner at the hotel because the electric current was off. And these little tots will say to themselves, "Imagine living like that". Then they will probably step into their own private jet and be in Paris for dinner. Or to carry it a step farther, they might have dinner on the moon!

But, to get back to the here and now. So many ask me how I bake the turkey. I like it baked in the roaster with the cover on, and I baste it about every 20 minutes after the first hour. I make the dressing separately and put it in a casserole. Then the turkey is all done three-quarters of an hour before dinner time, and I put the dressing in the oven seasoned with some of the liquid from the roaster pan. Put the dinner rolls in a paper sack and warm them in a very slow oven. Make the gravy in the roaster pan after you have taken off as much of the fat as you can. The potatoes are about done by this time so mash them, whip them good with butter and cream—yum yum—and put them in the top of the double boiler over hot water; then give them another whip before serving, but keep them hot. Don't have the

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Bernice has had so many requests for instruction sheets on net Christmas trees, here is a photo of one taken at her home. This will give a little better idea of what the finished product looks like.

# Homemaker's Guide

## Homemaker's Visit

By **BERNICE CURRIER**

### TRADITIONAL ELECTION COFFEE CAKE

- A—1½ c. warm water  
1 T. sugar  
2 packages dry yeast
- B—1½ c. sifted flour
- C—¾ c. butter or margarine  
1 c. sugar
- D—1 T. grated lemon rind  
1 T. lemon juice  
2 eggs
- E—3 c. sifted flour  
1½ t. salt  
2 t. cinnamon  
½ t. cloves  
½ t. nutmeg  
½ t. mace
- F—1 c. raisins steeped & drained  
½ c. currants steeped & drained  
¾ c. chopped pecans  
½ c. diced citron or candied mixed fruits

Combine "A" in large warm mixing bowl. Beat in "B", cover, let rise in warm place until bubbly. Cream "C" till light & fluffy, add "D" and beat well; then add this to "A". Sift "E" and sprinkle some of it over "F" and shake well; then add remainder to first mixture. Stir in "F". Put batter into greased 10-inch tube pan or into two greased loaf pans. Cover, let rise in warm place until double; then bake in tube pan about 1 hour. Bake loaf pans at 350° for about 1 hour and 10 minutes. (But test them for doneness). Cool slightly in pan; then turn out on rack. Frost lightly with powdered sugar frosting flavored with lemon.

\* \* \*

### CHICKEN OLIVE LOAF

- ½ c. cold water  
2 envelopes plain gelatin  
3 c. hot chicken broth  
1 T. lemon juice  
½ c. coarsely chopped pecans  
½ t. salt  
¼ c. sliced stuffed olives  
1 c. diced celery  
2 c. cooked diced chicken

Soften gelatin in cold water 5 minutes. Then dissolve in hot broth. Add salt and lemon juice. Chill until partly set. Fold in olives and pecans, celery and chicken. Turn into loaf pan and chill until firm. Serves 6 to 8.

### BANANA CHANTILLY

Beat 3 egg whites nearly stiff. Add gradually ¾ cup sugar. Add ½ teaspoon vanilla and ¼ teaspoon vinegar. Beat constantly until very stiff but not dry. Divide meringue into 2 parts and shape each one on a greased baking sheet into the size and shape of the bottom of a refrigerator tray. Bake at 275° for 40 to 45 minutes, till golden brown. Remove from oven and cool.

Filling:

Combine 1 cup banana pulp, well beaten, with ¼ teaspoon salt and 1½ tablespoons lemon juice. Whip 1 cup heavy cream, sweeten with ¼ cup powdered sugar. Fold into banana. Place one of the meringues in refrigerator tray, cover with the FILLING, top with second meringue. Put in freezer compartment of refrigerator for 3 or 4 hours. Remove from tray and slice. Serves 6 to 8. Top each slice with a mint leaf and maraschino cherry.

\* \* \*

### NEW PECAN PIE

- 9 white small salad wafers  
1 t. baking powder  
3 egg whites  
1 c. sugar  
1 c. chopped pecans  
½ t. vanilla

Roll crackers fine, put in a bowl, beat whites to soft peaks; then add sugar gradually and beat stiff. Add the cracker crumbs, nuts and vanilla and fold in gently. Place in greased pie pan and bake about 30 minutes at 300°.

\* \* \*

### MARSHMALLOW PUMPKIN PIE

- ½ pound marshmallows  
1 c. canned pie pumpkin  
½ t. cinnamon  
¼ t. ginger  
¼ t. salt  
1 c. heavy cream whipped  
1 nine-inch baked pie shell

Place marshmallows, pumpkin and seasonings in top of double boiler and heat, stirring often until marshmallows are melted. Mix well and let cool to room temperature. Stir about ⅓ of whipped cream into cooked pumpkin; then carefully fold in remaining whipped cream. Pour into baked pie shell and chill in refrigerator. Serve topped with whipped cream if desired. This filling can also be used in square pan with graham cracker crumbs in bottom of pan and sprinkled on top, then cut in squares.

# "The Farmer's Wife"

By FLORENCE FALK

For Christmas!

## GLAZED CRANBERRIES

- 1 c. cranberries
- 1 c. sugar

Wash cranberries. Spread in a single layer in a well-greased baking dish. Cover with a layer of sugar. Bake in a slow oven for 1 hour (325°). Lift each berry from pan to waxed paper lined rack. Place in refrigerator to chill. These, packed in small dishes, make a lovely gift item from your kitchen.

\* \* \*

## PARTY CEREAL MIX

- 6 T. bacon fat
- 1½ sticks (¾ c.) butter
- 3 T. Worcestershire sauce
- 2 t. garlic salt
- 18 c. assorted dry cereals and thin pretzel sticks
- 1½ c. assorted nuts

In a large pan or preferably a roasting pan, heat and blend well the bacon fat, butter, Worcestershire sauce and garlic salt. When mixed, combine with the assorted cereal, one cup at a time. Mix all ingredients together. Add nuts. Put in a 250° oven and stir around every 15 minutes or so for about 2 hours. Allow to cool. Have plenty on hand for everyone enjoys this "snack". Packaged in cellophane bags and tied with a perky Christmas bow—a nice tuck-in gift.

\* \* \*

## ORANGE CONSERVE

- 4 large oranges
- 2 medium lemons
- 2½ c. water
- ½ t. soda
- ½ c. chopped nuts
- ¼ c. chopped raisins
- ¼ c. chopped maraschino cherries
- 1 box powdered fruit pectin
- 6½ c. sugar

Remove skin in quarters from oranges and lemons. Lay quarters flat and shave off with sharp knife and discard about half of the white part. Cut remaining rind into very tiny pieces. Add water and soda. Bring to a boil and simmer, covered, 20 minutes stirring occasionally. Section or chop peeled fruit, discard seeds. Add pulp and juice to undrained cooked rind. Add

chopped nuts, raisins and cherries. Simmer, covered, for 10 minutes. Measure 4 cups of the mixture into a very large saucepan. Add powdered fruit pectin and mix well. Place over high heat and stir until mixture comes to a hard boil. Cook gently for 1 minute, stir in sugar. Bring to a full rolling boil and boil hard for one minute, stirring constantly. Remove from heat and skim off foam with a metal spoon. Stir and skim by turns for 7 minutes, to cool slightly and prevent the floating fruits. Ladle quickly into sterilized glasses. Cover at once with ½ inch hot paraffin. Makes 10 medium glasses or about 20 of the small baby food glass jars with screw top lids. Paint the lids, add a gay decal, and with these add assorted jams, jellies—makes a lovely Christmas basket. The smaller glasses especially for the one living alone.

\* \* \*

For your own festive tables:

## ANGEL PINEAPPLE TORTE

- 12 egg whites (1½ cups)
- 2 t. vanilla
- 1½ t. vinegar
- 3 c. sugar
- 1 c. heavy cream
- 1 c. well-drained, canned crushed pineapple
- ½ c. maraschino cherries, chopped and well drained.
- 2 c. heavy cream

To egg whites, add vanilla and vinegar. Beat until mixture forms soft peaks. Gradually add sugar, beating till very stiff and all sugar is dissolved. Spread in 3 paper-lined 9 x 1½-inch round cake pans. Bake in slow oven 300° for 1¼ to 1½ hours or till dry on top and lightly browned. Cool thoroughly in pans. Turn out and remove paper. Whip 1 cup heavy cream until stiff; add pineapple and cherries. Spread between layers of baked torte. Chill in refrigerator 12 hours or overnight. Before serving, whip 2 cups cream and frost sides and top of torte. Trim with nutmeats and candied cherry flowers (make 5 cuts lengthwise in cherry not quite through and spread for petals). Torte serves 12 to 16.

\* \* \*

## GLAZE FOR BAKED HAM

The last 30 minutes of baking, pour fat drippings from pan. Combine 1 cup brown sugar, ½ cup honey, and ¼ cup ham fat; spread over ham. Continue baking, basting occasionally, about 30 minutes, or till ham is well-glazed. Garnish with peach slices and maraschino cherries as desired.

# "My Best" Recipe Selections for December

Goodies for Christmas!

## EASY PINK AND WHITE FONDANT

This is almost the same as the recipe for basic mints. Try this:

- 1/3 c. white or light corn syrup
- 1/3 c. soft butter
- 1/2 t. salt
- 1 t. vanilla

Blend the above ingredients in a large bowl until creamy.

- 1 1-pound box (4 1/2 c.) powdered sugar

Add this all at once to creamed mixture and work well, using hands if necessary. Turn out on board and knead until smooth. Divide into three parts. Leave one part white and add red food coloring to the desired pink (16 drops is about right). Divide the colored part in half and to the one part add 4 drops of oil of cinnamon. Pat half of pink dough into seven by five-inch rectangle, about half-inch thick. Repeat with white layer and pink on top. Press and chill. Cut in squares or shapes for occasion, desired. Makes about 40 pieces. Use other colorings and flavorings as desired; for example yellow with lemon or orange, green with mint.

\* \* \*

## SEA-GREEN JELLY SQUARES

- 1 c. applesauce
- 1 c. sugar
- 1 package lime-flavored gelatine

Combine applesauce and sugar and gelatine and bring to a boil, boiling gently for 2 minutes. Pour into well-buttered loaf pan about 8 x 4 x 3. Chill until set; cut in pieces with sharp knife dipped in hot water. Dip each piece firmly in granulated sugar. Makes about a dozen pieces. Variations: 1 package raspberry, cherry, or strawberry flavored gelatine. Follow same procedure.

\* \* \*

## ORANGE WALNUT DIVINITY DROPS

- 2 c. sugar
- 1/2 c. light corn syrup
- 1/2 c. water
- 2 egg whites
- 1/4 t. salt
- 2 t. grated orange rind  
or
- 2 t. orange flavoring
- 1 c. coarsely chopped walnuts

Combine sugar, syrup and water and heat slowly, stirring until dissolved. Cover and boil slowly about 3 minutes to remove any crystals of sugar which might cling

to sides of kettle. Remove cover and boil over moderate heat to firm ball stage (260°). In the meantime, beat egg whites with salt until barely stiff. Pour the hot syrup slowly over egg whites, beating continuously. Add flavoring and continue beating until mixture loses its gloss. Stir in walnuts and turn into buttered pan, or drop by teaspoonfuls onto waxed paper to harden. Makes about 30 pieces or about 1 pound.

\* \* \*

## WALNUT PENOCHÉ BALLS

- 1 c. sugar
- 1 c. brown sugar, firmly packed
- 1/3 c. light corn syrup
- 3/4 c. light cream
- 1 t. vanilla
- 3/4 c. finely chopped walnuts

Combine sugars, syrup and cream in saucepan, and heat slowly, stirring until sugar is completely dissolved. Cover and boil slowly about three minutes so steam will dissolve any crystals on sides of pan. Remove cover and boil without stirring to moderately firm ball (238°). Let stand until lukewarm. Add vanilla and beat until creamy and mixture loses its gloss. Shape into balls and roll in nutmeats. Makes one pound.

\* \* \*

## CHOCOLATE FROSTED FUDGE

- 1/3 c. cocoa
- 2 c. sugar
- 3/4 c. water
- 2 t. powdered instant coffee
- 1/2 c. or 1 stick of butter
- 1 t. vanilla
- 1 c. coarsely chopped nutmeats
- 1/4 to 1/2 pound milk chocolate

Blend sugar and cocoa together. Stir in water and coffee and heat slowly, stirring until sugar is dissolved. Add butter and heat to boiling. Cover and boil slowly about three minutes so steam will dissolve any crystals on sides of pan. Remove cover and boil without stirring to soft ball (234°) stage. Turn out into bowl, but do not scrape sides of pan. Let stand until barely lukewarm. Add vanilla and beat until creamy and candy loses its gloss. Stir in nutmeats and turn into buttered pan, smoothing top with knife or spatula. When completely set melt milk chocolate and spread over the top. Let stand to set but do not refrigerate. Mark top before chocolate completely set. Makes a large amount.

# KMA Daily Programs For December, 1960

5,000 WATTS—ABC

## DAILY DAYTIME PROGRAMS

### MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 9:30 a.m.—RFD 960  
 9:40 a.m.—Dean Naven, News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Markets  
 7:35 a.m.—Let's Go Visiting  
 (Tues., Thurs.)  
 7:35 a.m.—Lawrence Welk's Show  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 for Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Breakfast Club  
 10:00 a.m.—Martha Bohlsen Show  
 10:15 a.m.—Housewives Sernade  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Informacast  
 12:00 noon—Dean Naven, News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Tom Beavers  
 12:45 p.m.—Markets  
 1:00 p.m.—John Russell Show  
 4:00 p.m.—Alan Austin Show  
 5:50 p.m.—John Daly  
 6:00 p.m.—Life Line  
 6:10 p.m.—Paul Harvey  
 6:15 p.m.—Speaking of Sports  
 6:25 p.m.—As Naven Sees It  
 6:30 p.m.—Ralph Childs, News  
 6:45 p.m.—Mkts. & Weather

### MONDAY NIGHT

7:00 p.m.—Edward P. Morgan  
 7:15 p.m.—Night Flight  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Band  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:30 p.m.—Back To The Bible

## TUESDAY NIGHT

7:00 p.m.—Edward P. Morgan  
 7:15 p.m.—Night Flight  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:30 p.m.—Back To The Bible

## WEDNESDAY NIGHT

7:00 p.m.—Edward P. Morgan  
 7:15 p.m.—Night Flight  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:30 p.m.—Back To The Bible

## THURSDAY NIGHT

7:00 p.m.—Edward P. Morgan  
 7:15 p.m.—Night Flight  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:30 p.m.—Back To The Bible

## FRIDAY NIGHT

7:00 p.m.—Edward P. Morgan  
 7:00 p.m.—Night Flight  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:30 p.m.—Back To The Bible

## SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—RFD 960  
 7:00 a.m.—News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Lawrence Welk  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 for Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Saturday Shopper  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:36 a.m.—Folka Party  
 12:00 noon—News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Tom Beavers  
 12:45 p.m.—Market Review  
 4:00 p.m.—Saturday Matinee  
 6:00 p.m.—Life Line  
 6:15 p.m.—Music on Deck  
 6:30 p.m.—News  
 6:45 p.m.—Here's To Veterans  
 7:00 p.m.—Night Flight  
 9:00 p.m.—Dance Time  
 9:30 p.m.—Lawrence Welk's Band  
 10:00 p.m.—News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:35 p.m.—News

## SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible  
 7:00 a.m.—News & Weather  
 7:15 a.m.—Church of Christ  
 7:30 a.m.—Sun. Worship Service  
 7:45 a.m.—Morning Headlines

## SUNDAY BIBLE CLASS

8:00 a.m.—Radio Bible Class  
 8:30 a.m.—Your Worship Hour  
 9:00 a.m.—Sunday School Lesson  
 9:15 a.m.—Bible Truth  
 9:30 a.m.—Sunday Album  
 12:00 noon—News  
 12:15 p.m.—Sunday Album  
 4:55 p.m.—Mon. Morn. Headlines  
 5:10 p.m.—Erwin Canham  
 5:25 p.m.—Sunday Album  
 6:30 p.m.—News  
 7:00 p.m.—Sunday Album  
 7:30 p.m.—Revival Hour  
 8:00 p.m.—Sunday Album  
 8:30 p.m.—Issues & Answers  
 9:00 p.m.—Hour of Decision  
 9:30 p.m.—Sunday Album  
 10:00 p.m.—News  
 10:15 p.m.—Erwin Canham  
 10:30 p.m.—Revival Time  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:55 p.m.—News

Listings Correct at Time of  
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However, all Programs Are Subject  
 to Change

# "LIFE LINE" NOW ON KMA



Organized in 1958 to promote the American way of life, Life Line brings you a brand new program over KMA every evening from 6:30 to 6:15, Monday through Saturday.

Life Line is a 365-day-a-year seminar opposing socialism and communism. Three million Americans per day come in contact with either the daily "Life Line" radio broadcast or the three-time-a-week publication Life Lines.

Where we stand today—this week—this month is brought forcefully into focus by your commentator, Wayne Poucher, pictured above. Mr. Poucher was recently honored at the National American Legion Veterans Day Ceremonies in New Orleans November 11th by being presented the coveted Mercury Award for being the outstanding exponent of Americanism.

"Life Line's" new approach to news analysis brings you a plain English condensation of national news. Life Line interprets the news in a realistic manner which brings home our basic faith and the ideals upon which our nation was founded.

"Life Line" is a vigorous spokesman for your rights as an individual. Its objective is to awaken us all from our state of indifference to an uneasy nation and a troubled world.

This new program is so interesting we highly recommend that you listen every weekday evening from 6:00 to 6:15, Monday through Saturday. Tell your friends about "Life Line", too.

## A LETTER FROM BERNICE CURRIER Continued from Page 10

yams or sweet potatoes too sweet. Just heated in pineapple juice or orange juice until they have absorbed the flavor makes them plenty sweet. The cranberry candle salad I have given you the recipe for would be very pretty on your table. Just mold a cranberry gelatin salad in fruit juice glasses, then unmold them on salad plates garnished with shredded lettuce and stick a small birthday candle on top of each and light it just before you call the family to the table.

Have a loving, a beautiful, and a very Merry, Merry Christmas. I'll be visiting with you tomorrow morning at 8:30. Until then—Bless your hearts, Goodbye, Bernice

## CHRISTMAS TIME WITH KMA GANG Continued from Page 9

Last year I told you that Homemaker BERNICE CURRIER's sister would be coming from Billings, Montana to spend the holidays, but her plans were changed because of a death in the family. However, she hopes to make the trip this year, and Bernice is looking forward to the arrival of Mrs. Lee Craig about December 15. Mrs. Craig has been in Boston visiting her daughter Ruth over the Thanksgiving holidays, but she will return home before coming to Shenandoah. She will spend two or three weeks here.

The Byron Falk family will have their traditional Swedish supper at home on Christmas eve. During the holidays Florence plans to hold several Christmas Hospitality gatherings.

Assistant Farm Service Director TOM BEAVERS and wife will spend Christmas at the farm home of his dad, Walter Beavers, 10 miles north of Clarinda.

Since Christmas comes on Sunday this year, FRANK FIELD gets a break; he won't have to be on the air. So, he and Jennie will go to Hamburg to celebrate the day with their son, John Field, and Family.

Accountant JIM SHAUM of Tarkio will spend Christmas at home with wife, Marnie, and children, Blaine, Paul and Betsy. EARL CROWLEY of the accounting department says his three-year-old son, Dave, is quite excited this year about Santa Claus and is looking forward to lots of toys. Both Dave and his baby sister, Janet, came near being born on Christmas as Dave's birthday is December 20, and Janet's is December 7. The CROWLEYS will go to LeMars, Iowa to visit Earl's mother, Mrs. Cora Crowley, and her parents, Mr. and Mrs. Clarence Cowan, on Christmas day.

My family and I will enjoy entertaining my sister and family, Mr. and Mrs. Edward Plaster, and son, Jim, of Omaha over the Christmas week-end.

All of us join in wishing all of you a Merry Christmas.

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Don't throw away those old tin can lids, or bottoms for that matter. Here are the bells Bernice Currier has been sending out instructions for making. The bells are made by bending lids with long nose pliers, stringing up with yarn. Send self-addressed stamped envelope to Bernice for instructions.