

The

# KMA GUIDE

February, 1961

# COVER STORY

# The KMA GUIDE

February 1, 1961

Vol. 7

No. 2

Our cover picture this month is a unique effect created by writing in the dark with a small pen light with the camera shutter open so that whatever is written with the small flashlight appears as one continuous line. Nine-year-old Gregg Bunn, Son of Sales Manager Chuck Bunn, has just written a message in the dark to Janis Andersen, also 9, daughter of account exec and sportscaster, Andy Andersen. This was the first time these two youngsters met, so whether Janis will be Gregg's valentine remains to be seen. Meanwhile hearts and flowers are the order of the day come February 14.

The KMA Guide is published the first of each month by the Tom Thumb Publishing Co., 205 North Elm St., Shenandoah, Iowa. Owen Saddler editorial chairman; Duane Modrow, editor; Doris Murphy, feature editor; Barbara Stimson, copy editor. Subscription price \$1 per year (12 issues) in the United States, foreign countries. \$1.50 per year. Allow two week's notice for change of address and be sure to send old as well as new address.



Our feature family this month, the Ralph Childs'. Last month in Doris Murphy's "Party Line" we pictured the Childs boys learning bridge together. Here they are at their usual repast, but this time the entire family, including the cat, are kibitzing their game. Four years ago Ralph added a large recreation room to the east side of their home. Here the family entertains, enjoys games, relaxation, and hi-fi. L to R - STEVE, 20, returned from Albuquerque just before Christmas, is helping in the Record Room. The Childs have a fine record shop just west of the Page Theatre in downtown Shenandoah. Steve is studying art through a very fine three-year correspondence course. MURIEL, next, manages the record shop afternoons in addition to looking after the family. SUZIE, 13, is in the 8th grade, studies piano, and according to her older brothers is always using the phone. Suzie is holding the family cat, a large grey angora, which doesn't answer to any name, so everyone just calls it whatever pops into their heads, sort of a multi-monikered, no-name cat. DAVID, 17, is a senior in high school. His big interest is cars. He has one he is constantly working over. David plans to go to college in Colorado next Fall. RALPH, KMA's veteran newsman, is playing the big hi-fi console just behind the family. Ralph enjoys most kinds of music, but has a particular fondness for symphony. Ralph has been in radio 27 years, 22 of these with KMA. MIKE, 15, is a sophomore in high school. Mike is the athletic member of the family. Although, he missed basketball because of a broken collarbone in football, he is looking forward to track. Between the record shop, educations, and regular duties, the Childs family is a pretty busy group.



## A Chat With Edward May

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### UN BODA ELEGANTE

These three Spanish words which, when translated, mean "an elegant wedding," describe one of the most outstanding events I have had the pleasure of attending. Eleanor, my mother and myself flew to Mexico City, then onto Mexico's second largest city of Guadalajara, where we attended the beautiful wedding of Luis Castano, a personal friend of several years standing. (Luis and his brother Fausto spent their vacations in Shenandoah with my parents in 1942 and 1943 and we have remained personal friends ever since.)

The procedure of a wedding actually consisted of two ceremonies; one, the civil, which fulfills all requirements as far as the government is concerned, and, second, the religious, which fulfills the desires of the church. Both ceremonies are different and both are equally interesting.

At this particular wedding, the civil ceremony was performed in the bride's home. Her parents were there, as well as the parents of the groom, plus about eight or nine witnesses, all men, of which I was one. The ceremony was performed by a government representative, after which the members of the wedding party, including the witnesses, placed their signature on a very official appearing government document. This concluded the civil ceremony.

Then, everyone proceeded to the church where approximately 400 to 500 people were gathered to attend the religious service.

The church was beautiful, and the bridal party entered the church to the familiar strains of Mendelssohn's Wedding March. Incidentally, the bride was escorted by her

father and the groom by his mother, while the bride's mother and the groom's father escorted each other down the aisle. During the religious services, a gold wedding band was placed over the shoulders of both the bride and groom. I am sure the significance of this chain was to bind or chain them together for life.

Following the religious services, a reception was held at a local club where a four-course dinner was served to approximately 450 people. During the meal, the group was entertained by beautiful music from an 18-piece orchestra. At the conclusion of the dinner, the wedding couple walked to the dance floor where they were surrounded by the 8 violin members of the orchestra, and danced one number to the strains of "Theme from Summerplace."

This, apparently, was the cue for everyone to join in the dancing and also to congratulate the bride and groom. Eleanor and I joined the group on the dance floor, we congratulated the bride and groom, then in turn thanked the parents of both the bride and groom for including us as part of the family.

At this point, we had to leave the reception in order to return to the hotel, pack our suitcases and leave for the airport in order to return to Mexico City. We were from 10:00 o'clock in the morning until 5:00 in the afternoon enjoying the activities of the wedding. It was undoubtedly the most elegant wedding any of us had ever seen, or probably ever will. The wedding couple and their parents were especially grateful that we had made the effort to attend the wedding, and we also were more than pleased that we had made the effort. It was "Un Boda Elegante."

# Frank Comments

By FRANK FIELD

In this picture, Jennie and I are letting you in on a secret—in other words, what we do on these long winter evenings. We paint—pictures that is. If you don't believe it, just look at the pictures on the wall over our heads. Those pictures are some of the ones we painted last winter; and besides these on the recreation room wall in the basement, we have seven more in the den upstairs. We did fourteen altogether last year; and so far this winter, we have completed only three with a fourth one just barely started.

It takes about two weeks for us to complete a picture like the ones you see there on the wall. Jennie usually does the sky and the clouds or expanses of water and leaves the more intricate work for me to do. (As a matter of fact, Jennie is just as good at it as I am.)

This all started two or three years ago when we were visiting some folks down the street. The lady of the house was working on a good-sized landscape and was just putting the finishing touches on it. She told us how relaxing it was, and it looked so interesting that Jennie and I decided to try it out.

The first pictures we turned out were

pretty terrible; in fact, we didn't even keep them. But with practice, we improved to the point where we decided they were now good enough to buy frames for, which we did.

We soon discovered that our main trouble was smudging and smearing on account of the brushes being too large and not being able to make narrow lines and fine shadings. We solved this problem by taking a razor blade and cutting out all but just a few hairs in some of our brushes, and by having a number of brushes in various different sizes and shapes.

Then, too, we had trouble with the consistency of the paints. We discovered that it wouldn't do to have the paint too thin and runny, and if it was too thick, it wouldn't spread properly—there had to be a happy medium.

Some nights we work maybe only half an hour; the next evening we might put in two hours; and occasionally the television programs are so bad that we might put in an entire evening painting without even turning the set on.

Then, too, there is our reading to be kept up. Jennie takes McCalls and Better Homes & Gardens, and I have my Saturday Evening Post in addition to three or four gardening magazines and US News and World Report. It will be at least three months yet before yard and garden work gets into gear and it is still completely dark at suppertime. In another five months

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## KMA Family Album

KMA Associate Farm Service Director, Tom Beavers, has hours of fun playing with a new addition to the family. Jasper, a young kitten of Siamese and "unknown" origin, was recently acquired by Tom and Pat. Jasper acts like a Siamese but has beautiful black and grey stripe markings. Tom made a ball of a sock and yarn stuffing. Jasper retrieves it, which is unusual for a cat, and goes through an endless variety of hilarious antics with the sock. Pat is shown enticing Jasper into another round of fun for the camera.



Little Holly Nielson has taken to Number Painting with unusual patience and zeal for a youngster just turning seven (her birthday is the 20th). She has no doubt inherited the artistic ability of her mother, Florence. At right, Holly works on her "Ballerina" painting while mother does pencil sketches and offers occasional advice. In the foreground is a sketch Florence made of Holly which is an excellent likeness.



If you can't sell 'em—eat 'em! This is the dilemma of John Russell, afternoon and evening deejay. John stored his snow tires last spring before coming to Shenandoah and upon sending for them was told they couldn't be found. So he bought a new set. You guessed it. Here came the other pair! John has been trying to sell these near new 8:00x14 white sidewalls to no avail. How do you cook a tire?



## On All Night for DX'ers

Remember the old crystal set days when folks sat up half the night with the headphones listening for stations from a great distance? In the early days of radio it was quite the fad to spend hours around the old set tuning, and tuning, and tuning with the hopes of saying the next morning, "I heard Pittsburg last night". Today this fun of long-distance radio monitoring is a sincere hobby with many thousands of folks around the world. These folks are called "DX'ers". DX, in radio lingo, means long distance, thus the name. DX'ers have a national radio club and a national publication. This organization has asked KMA to cooperate in an all night DX session by remaining on the air so their members across the nation can listen for KMA. So, on the morning of Monday, March 13, beginning at midnight KMA will stay right on the air. Merle Douglas will be spinning music, giving a tone every 15 minutes, and plenty of station identification. DX'ers who hear KMA will write in their log of contacts the time they heard the broadcast with a notation of what they heard at a specific time. They will drop a card or letter to KMA. KMA in return sends them a card of verification. KMA receives DX'er cards year around; usually about two a month. They may be from Sweden, New Zealand, Australia, or any place in the world. Also the DX'er will usually tell the station what type of receiving equipment they are using. They may be anywhere from a table model radio to an elaborate, high powered commercial receiver. They may use a built-in antenna, an elaborate indoor antenna, or a large array of outdoor antennae. The elaborateness of the "rig" usually in direct proportion to the enthusiasm with which the DX'er pursues his hobby. It will be interesting to see how many DX'ers we hear from. If you're not doing anything starting at Midnight March 13th, join us.

## Sale Ring Broadcast

Every Saturday afternoon at 1:00 sharp the chant of the auctioneer comes ringing over the airwaves of KMAland as KMA goes direct to the sale ring of the Shenandoah Livestock Auction, Inc. Jack Gowing is at the mike with a rundown of the day's bids and sales and some very interesting interviews with stockmen who are buying and selling. This broadcast is unique because you hear the auctioneer "singing" and the sale actually in progress while Jack is on the air. The new management at the Livestock Auction, located on highway 59 just north of Shenandoah, has done a superb job of getting buyer and seller together. Consignments of feeder cattle have

come in from all over the midwest and distant cattle raising areas. The feeder cattle sale is every Thursday. Saturday morning fat cattle are sold to buyers in far-flung areas of the country. We have always considered livestock market information from the major centers of prime importance as a public service to farm folks in our great agricultural area. Now every Saturday afternoon we have added this new public service in the way of the livestock picture in the local area.

## Iowa Legislature Report

A wide open discussion of activity in the Iowa Legislature is brought to listeners in western Iowa every Sunday at 12:15 on KMA. Vern Lisle of Clarinda, State Representative and former Speaker of the House, gets together each week with KMA news director Dean Naven for a discussion of issues, bills, and progress in the state capitol. The 15-minute program covers a wide scope of Iowa governmental interests as veteran newsmen Naven probes Mr. Lisle with questions of prime importance to the Iowa listening public. Representative Lisle's broad experience in Iowa legislative affairs brings you a thorough knowledge and understanding of current activity in a "first-hand" report. This program is a fine example of democracy in action, where you the citizen not only have the right, but the **opportunity**, to be informed of what's going on. You'll find this opportunity quite interesting, too. KMA will continue to broadcast these weekly Legislature Reports till the conclusion of this year's session in Des Moines.

## VFW Speaks for Democracy

In working with the VFW Department of Iowa on the recent "Voice of Democracy" contest among high school students, an interesting program developed which is heard each Sunday evening at 6:15 on KMA. John Ridgway, Radio Editor of the Iowa VFW, came to KMA to assist while the high school students were recording their speeches. While visiting with John, it came to light that the National VFW was very concerned over our citizens' apathy and lack of information concerning our Democratic way of life. In brief, how would you fare in an open debate with a trained communist? The average citizen would either walk off in disgust or pop someone in the nose. But if you had to stand there and really make a showing, there is the likelihood most citizens would fail miserably. The VFW has prepared programs

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# KMA to Follow Boys-Girls Tournaments to State

The kickoff game of the KMA Basketball tournament broadcast season gets underway Monday, February 13th, when "Andy" Andersen and Dean Naven, our KMA sportscaster team bring a direct play-by-play of their first game in the girls sectional tournaments. Andy brings to KMA well-seasoned experience in sports play-by-play announcing, with a thorough knowledge of teams and playoffs in the area. Dean has been a KMA Sportscasting specialist for a number of years and is one of the best "color" men in the business. Andy and Dean are sure to bring you exciting word pictures of game action. In addition, their personal approach to teams at play will produce a lot of first-hand sidelights to the games to make them even more interesting. Their big job will be to stay on top of the best games coming up as the tournaments proceed. They will bring what they believe will interest basketball fans in the area the most. Basketball tournament season is one, if not the most, exciting sports competition between schools in the

nation. The Iowa competition, particularly the girls' games, are among the most highly contested and unusual in the nation. KMA has received many out-of-state commenda-



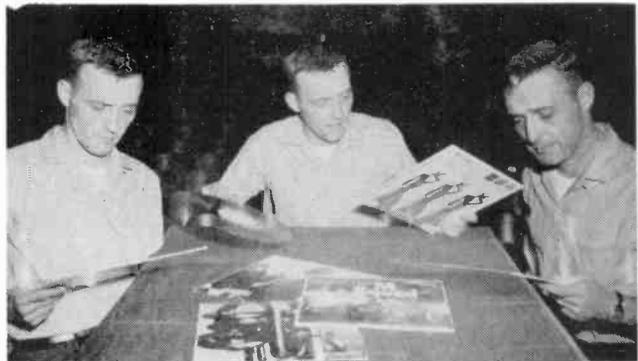
tions, both from sports fans and educators alike, for bringing a high pitch of interest to this outstanding sports competition as well as rendering a much-wanted public service. As the season gets under way, KMA will announce the games to be broadcast day-by-day all the way to the State Tournaments.

## Al Austin's "Wacky Helpers" Add Work, Fun to Show

Every morning Al Austin begins elaborately timed preparations for his 4:00 p.m. Al Austin Show. As he is pictured below, Al should be triplets at times in order to handle the illusion of a room full of people working with him on his program. We intentionally triple exposed this picture of Al going over recorded material, because that's the approximate load of work he goes through to bring his listeners a good series of chuckles every afternoon. Al excerpts voices, sounds, and comments from recorded material. This he integrates into a straight-man monologue between musical selections on his program. Sometimes he calls for an assist from other members of the announcing staff when he cannot find exactly what he is looking for. Al basically works with five pseudo-characters who he calls "my wacky afternoon helpers and accessories after the fact". First there's Leonard Lush, tone-deaf musical deprecia-

tion expert, who makes a record selection, usually terrible beyond belief. Then there's Mike Potts, 2nd Vice President in charge of dials and controls and award-winning record spinning engineer, who's never there when needed. Ma Frump enters the scene, too. She's the house mother who keeps disorder and has zany criticism to offer. Manual Labor, Hiway 59 Commissary Chef in charge of the coffee pot, and Octavius

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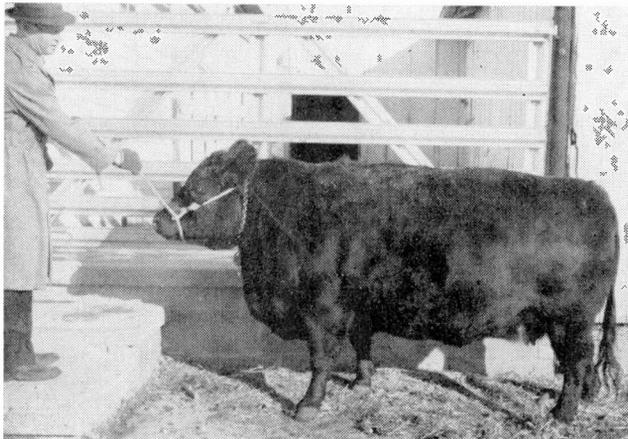




By DORIS MURPHY

Flying by jet is a wonderful way to travel according to JACK GOWING, KMA Farm Service Director, upon his return from Denver where he attended the National Western Stock Show. The trip took just one hour of flying at 27,000 feet; and during that time the airlines served a marvelous meal including sirloin steak, ham, sausage and all the trimmings. JACK was proud of his home state when Iowa entries took most of the top honors. Angus cattle also won many top show awards. While there JACK made three direct reports from the show to his program, and he made four interviews, including one with Dennis Gebert of Grandville, Iowa—owner of the Grand Champion Steer.

Jack boasts a fine little herd of Angus of his own. He has been building around a superb cow he raised from a calf. Pictured on this page is the cow in halter. She has had many admirers among Angus breeders and has produced excellent offspring. On page 15 is a picture of a young bull which Jack is preparing to train for an early spring show. If the bull shows good Jack will know he's on his way to a fine herd. He also has two outstanding heifer calves, one of which looks like it will be as outstanding as its mother. Jack says it takes a lot of luck, time, patience, and money to build a herd of good stock. We hope everything works in Jack's favor and he has a pasture full of roly-poly calves "built like boxcars".



Did someone enter her house while she was taking a noon-day nap? Did the wind blow both the front and back doors open? This is the mystery that BERNICE CURRIER will probably never solve! While taking a nap one noon, in January, she dreamed she was getting cold. Upon awakening, she discovered she really was chilly. Thinking the furnace might have gone off, she decided to go to the basement to check it; but when she got to the kitchen she discovered WHY the house was cold—the back door was standing wide open! Amazed to find it open, she went into the dining room to check the furnace thermostat and found the front door wide open. How they got open she will never know. BERNICE does not think they could have blown open, so here's a "Who Done it" that's never been solved.

Miss Betty Jane Rankin, daughter of Mr. and Mrs. J. D. RANKIN, JR., who has been assisting in the record library at KMA this fall, returned to the University of Arizona in Tucson, January 25. Miss Rankin is a Junior at the University.

How could Carol, 16-year-old daughter of Engineer DON BURRICHTER, refuse a farm friend's gift of a little kitten with four white feet? It's something she had long wanted! So she brought it home to win the hearts of the family—with possibly the exception of the dog and bird in the family. The dog is willing to lick the kitten's ears, but in return he gets a sharp paw drawn across his nose.

Don't know just how long he is going to stand for the little kitten's impudence, so it is hard to tell right now just how long a bird, a dog, and a kitten will be able to live amicably in one home.

Converting an old-time buffet into a beautiful modern chest takes considerable effort, but when Claudine Naven's creative mind gets busy, nothing is too much work. Already she has cut the legs off the buffet, taken off the backboard, and now is sanding it down and getting ready to varnish it. When it has been refinished it will have the same beauti-

ful appearance as two end tables in the room. Newscaster DEAN NAVEN approves of his wife's many projects—but he still wonders if he is going to get his Christmas sweater finished by the Fourth of July!

WARREN NIELSON tried his hand at cooking again the other night with the same disastrous results that always follow. HOLLY and WARREN decided to make some hamburgers for supper; so while Holly molded the hamburger into balls, WARREN got the hamburger press to flatten them out. Everything went smoothly; the hamburgers came out of the press in perfect circles for the buns and were just the right thickness, too—until the next-to-the-last one! In putting in the hamburger ball, WARREN left two of his fingers in the press, and when pressure was applied the results were disastrous—TWO FLATTENED FINGERS! WARREN has once again returned the cooking duties to his wife, Florence, and her “helper” Holly—and will continue to cook from the dining room table.

Returning to a frozen water meter in the basement, was rather a poor homecoming for HELEN McCULLOUGH, of the KMA Mail department, after she had enjoyed such a delightful four weeks' holiday vacation in California and Washington. Helen left in December, going to San Diego where she visited her brother, Orin Putnam. Christmas day they spent with a niece, Mrs. Dick Modglis and family, in San Bernardino. She also visited friends in Los Angeles; Tacoma, Washington; and another brother, Art, in Zillah, Washington. Arriving home January 15, she discovered that, during her absence, the basement window had come open allowing the water meter to freeze and break. Luckily, the neighbors and relatives looking after the place, discovered the running water before too much damage had been done.

Remember the song, “Baby, it's cold OUTSIDE!” I felt like singing, “Baby, it's cold INSIDE!” when I walked into the studio in the middle of January and found they had the air conditioning on! The reason is, the mechanical equipment that keeps the station on the air generates considerable heat, thus making things pretty hot in the studio.

A night announcing shift doesn't leave much time for a bachelor to go dating. That's why JOHN RUSSELL finds it difficult to find time for social life; so we don't have any report in the romance department. JOHN signs the station off the air at midnight. Working late requires him to sleep until 11 or 12 the next morning; then he returns to the station at 1 o'clock for an afternoon hitch. Although he has an apartment, JOHN says he doesn't cook any meals unless his funds are running a little low.

Although Josie Dee Modrow, daughter of KMA GUIDE editor DUANE MODROW is only 9 years old, she has had three limbs in casts during her short life. Four years ago her left arm was broken and in a cast. Two years ago, she suffered an attack of encephalitis, too; so Josie has had to learn how to take reverses with a smile. Her latest accident occurred January 3, when she slipped on snow in the school yard, breaking her left leg just above the ankle. Not realizing her leg was broken, she bravely got up and walked into the school house. But then she was stumped—she couldn't walk up the steps to her room. The first two days proved pretty rough for the little girl; but as you can see by her picture on this page, she is getting along fine now and going to school every day with the aid of nice light-weight aluminum crutches loaned to the MODROWS by the V.F.W. In all probability the cast will be on her leg for 2 or 3 months. By spring time she should be able to run and play with the other children, as good as ever.

Getting left at an oil station, while traveling with the Stony Point Ski Club of Shenandoah to Colorado, was the unusual experience of Allie Schlick, wife of DICK SCHLICK who is head of the hybrid corn division of the Earl May Seed Company. The club, made up of the Dick Schlick, Chuck Gee, and Dr. Kenneth Gee families, was traveling in three station wagons. In the group were eleven youngsters. The SCHLICK and Chuck Gee cars were ahead of the Kenneth Gee load. During the ride

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Josie Dee Modrow's broken leg takes mother, Helen, back to school to assist on the stairways.

# A Letter From Bernice Currier

Dear Homemaker Friends:

Since I wrote to you in the December number of the GUIDE, we have had Thanksgiving, Christmas, New Years, and an Inauguration of our new President. Elizabeth was here for two weeks at Christmas time and I hope she enjoyed it as much as I did. I had planned to entertain for her and to make or bake a special something everyday. And I guess you know how it came out. We visited. Once in a while I would say "now we're going to plan something good to eat and have people in to eat it". But everyone was so busy at that time, they didn't have a minute for parties either. She helped me with addressing my Christmas cards; and in the confusion, the one addressed to Cora and Clyde Pace got put back in the box and I didn't find it until about two weeks after Christmas. Then I wrote and tried to square myself with my good friends. Elizabeth is an interesting person whether talking music, politics, religion, or homemaking. Wherever her interest lies at the moment, she goes into it head over heels and learns all about it.

Tomorrow night the Altrusa Club will meet here at my house for our dessert meeting at 7:30. So, I began a week ago doing some extra cleaning every day. It is astonishing what you can accomplish doing it that way. Now everything is ready but the last minute job of putting all of my office things out of sight and setting up some card tables in the kitchen for dishes, silver etc. We will bring the snack trays in from the kitchen with a frozen salad, wafers, a cup of coffee, mints and peanut butter pillows, salted pecans and candied nuts.

I had such an interesting letter from Red this week. He sent me a folder with pictures and a description of the TV tower about 15 miles north of Cape Girardeau, Missouri. It is the tallest man-made structure in the world. Our friends to the south really have something to crow about. Maybe some of you will be able to drive past it and write and tell me about it. Since I told of it on one of my visits with you I have had several letters asking more about it; and one said they had driven down there

and it is just unbelievable. It is 1,676 feet tall; that is 204 feet taller than the Empire State Building. Each 30-foot section, some of the heavier ones weighing over 14,000 pounds, was raised as a unit and set in place at the top of the structure. The weight of the tower and the downward pull of its guy cables exert a pressure of over 2,000,000 pounds on the base. There is a two-man elevator located in the center of this equilateral triangle that takes 20 minutes to reach the observation platform near the top. It is the longest elevator ride above the ground in the world.

During this winter weather, try making some different soups for your family. Most people like soup if it has plenty of body and flavor. This one is called "Bean and Frank Potage". Cook 3 tablespoons of chopped celery, 2 tablespoons chopped green pepper and 1 frankfurter, sliced in 1 tablespoon butter or margarine for about 5 minutes—stir often. Blend in 1 can condensed Bean with Bacon Soup and 1 can water. Heat well. Makes 3 or 4 servings. Serve this with a cream cheese sandwich on dark bread. Add an apple, pear and nut salad. Doesn't that sound good? Here's another idea—and this one makes a perfect supper main dish. Cook 2 ounces Canadian Bacon cut in strips.  $\frac{1}{4}$  cup chopped onion, and  $\frac{1}{4}$  teaspoon Caraway seed until onion is tender. Add a can of condensed Cream of Celery, 1 soup can water and 1 cup shredded cabbage. Bring to boil, cover and simmer about 10 minutes or until cabbage is tender. Serve with hot corn bread, hard rolls; and for dessert, how about fruit and cookies.

A different way to serve canned peas and cooked onions, or green beans, or cooked broccoli is to make a sauce to pour over them just before serving. Here it is:

In a saucepan stir 1 can condensed Cream of Mushroom Soup until smooth; blend in  $\frac{1}{3}$  cup milk. Add  $\frac{1}{2}$  cup shredded Cheddar Cheese, 1 tablespoon chopped parsley. Heat, stirring often. A nice juicy slice of ham would be good with this.

The weather is beautiful now—cold but dry, and not too much wind. It makes for a dirty winter though as far as keeping the dusting done.

I enjoy your letters so much. Write to me when you have time, and I'll have another letter in the April Guide. In the meantime, be with me every morning at 8:30 for our regular visit. And until then,

Bless Your Hearts, Goodbye.

Bernice.

# Homemaker's Guide

## Homemaker's Visit

By **BERNICE CURRIER**

### PUNCH CHIFFON PIE

This recipe was developed at Corona, California—the Lemon Capital of the world—by one of the Home Gardens men at the Lemon Products Division. It was sent to me by Mrs. Robert Rusk of Villisca, Iowa. We thank her.

Choose your favorite canned, frozen punch. Grape - Lemon, Strawberry - Lemon, Pineapple - Lemon, or Raspberry - Lemon.

#### Crust:

- 20 graham crackers, crushed fine
- 6 T. margarine melted
- 2 T. sugar

Mix well and pack into 9 or 10-inch pie pan; sprinkle lightly with sugar and bake 10 or 12 minutes at 300°. Remove and cool.

#### Filling:

- A— $\frac{1}{2}$  c. water
- 1 envelope plain gelatin
- B— $\frac{3}{4}$  c. sugar
- C— 2 T. butter
- D— 1 can frozen punch
- E— 1 c. evaporated milk

Combine "A" in top of double boiler, dissolve over hot water; add "B". add "C", add "D" and stir until melted. Remove from heat and cool. Chill "E" to the slushy stage then beat till stiff. Fold it into the punch mixture. Pour into baked and cooled pie shell and chill. Garnish with toasted coconut.

\* \* \*

### CRISPY COOKIE COFFEE CAKE

- A— 1 package dry yeast
- $\frac{1}{4}$  c. warm water
- B— 4 c. sifted flour
- 1 t. salt
- C— 1 t. grated lemon rind
- $\frac{1}{4}$  c. sugar
- D— 1 c. margarine
- E— 2 eggs beaten
- 1 c. milk scalded and cooled to warm
- F— 1 T. cinnamon
- 1 c. sugar

Combine "A" in a cup. Keep warm. Sift "B" into warm mixing bowl, add "C". Cut in "D". Combine "E", add "A"; then add to flour mixture. Combine lightly with spoon, cover well and refrigerate overnight. Divide dough in half. Roll each half on floured board into 18 by 12-inch rectangle. Sprinkle with "F". Roll up beginning at

long side. Cut each roll into 1-inch slices. Place on greased cookie sheet 2 inches apart and flatten with palm of hand as thin as possible. Bake immediately about 12 minutes at 400°. Makes 36.

\* \* \*

### RING-A-LING SALAD

- 1 small head of lettuce pulled apart
- 1 bunch watercress
- 2 c. torn spinach leaves
- 2 sweet onions sliced and pulled apart into rings
- 2 oranges, peeled, seeded and cut crosswise into slices

Wash greens and pat them crisply dry in toweling. Put these in salad bowl along with the onion rings. Refrigerate. At serving time, remove from refrigerator and add the oranges. Over this pour just enough dressing (recipe given below) to moisten the greens—then pass the rest of the dressing at the table.

#### Dressing:

- 1 c. salad oil
- $\frac{1}{2}$  c. vinegar
- $\frac{1}{2}$  c. honey
- $\frac{1}{8}$  c. chili sauce
- $\frac{1}{2}$  t. salt
- dash of pepper (optional)

Put everything into a jar, cover and shake to blend. Chill in refrigerator until needed and shake before using.

\* \* \*

### ZOMBIE BREAD

- A— 1 pound cheddar cheese grated
- $\frac{1}{2}$  c. minced parsley
- juice of 1 lemon
- $1\frac{1}{2}$  t. salt
- $\frac{1}{4}$  t. pepper (optional)
- $\frac{1}{4}$  t. garlic powder
- B— $\frac{1}{2}$  pound butter melted
- C— 2 loaves French or Italian bread

Mix "A", beat in "B" to make a paste. Refrigerate if you like, but warm to room temperature before using. About 2½ hours before using, split "C" in half horizontally lengthwise. Then cut each half vertically at 2-inch intervals. Be careful not to cut all the way through to bottom crust. Spread the cut surfaces with the paste and let stand about 2 hours and 20 minutes before serving time. Put the 4 halves on a large cookie sheet and bake at 350° until cheese is slightly melted and browned. This makes plenty for 6 to 8.

# "The Farmer's Wife"

By FLORENCE FALK

Recipes from the big kitchen on the farm—The following recipe is in answer to a request from one of our far-away Guide readers. A Quantity Recipe—this one serves 50 Ham Balls in Sour Cream Gravy. (This allows for 2 balls per serving).

- 8 pounds of cooked ham, ground (a 16-pound, fully cooked ham is enough for this amount).
- 2 c. chopped onion
- 2 t. pepper
- 8 eggs

Combine all ingredients. Form into 100 balls, allowing about  $\frac{1}{4}$  cup for each. Place in four baking pans—9 by 12 or 13 by 2— or 25 balls to each pan. Bake in a hot oven at 400° for 35 to 40 minutes. Serve with the following gravy:

Sour Cream Gravy (3 quarts):

- 1 c. shortening
- 1 c. flour
- 1 quart water
- 2 quarts sour cream
- 2 t. dill seed
- 2 t. marjoram

Melt the shortening and add the flour. Mix well and add the remaining ingredients. Cook until the mixture boils and continue cooking for 10 minutes. Serve on the ham balls. Ideal for buffet or counter self-service.

\* \* \*

Stewing chickens on hand? This recipe is different but so good and nourishing:

## FARMER'S SPECIAL CHICKEN PIE

1—3 $\frac{1}{2}$  to 4-pound fresh or frozen stewing chicken. This may be a bit different, but put the whole bird in enough water to almost cover. Season with:

- 1 T. salt
- 3 peppercorns
- 1 bay leaf
- 1 stalk of celery

Cook until meat is tender; be sure to simmer gently for full flavor. Leave chicken in liquid while cooling. When cool, skim fat, remove chicken, and strip meat from bones in nice big pieces.

- 4 medium potatoes
- 4 medium onions (or to your family taste)
- 1 c. string beans
- 3 stalks celery

Cook potatoes and onions in salted boiling water until almost tender; add cooked beans and celery and cook until heated through. Drain.

## Corn Meal Crust

Combine:

- 1 $\frac{1}{2}$  c. sifted flour
- $\frac{1}{4}$  c. cornmeal (either yellow or white)
- $\frac{1}{4}$  t. salt

Work in  $\frac{2}{3}$  cup shortening as for pie crust; add 4 to 5 tablespoons cold water. Stir only until ingredients hold together.

Roll out on lightly floured board about  $\frac{1}{4}$  inch thick and line casserole or baking pan. Strips left over may be used for a lattice top.

Melt 4 tablespoons chicken fat; mix in 4 tablespoons flour; add gradually 3 cups chicken stock and cook, stirring constantly until sauce is smooth and thick as cream. Season with  $\frac{1}{4}$  teaspoon poultry seasoning. Salt and pepper to taste. Beat one egg slightly and combine with a bit of hot sauce before adding egg to large amount. Do not allow to boil. Pour over chicken and cooked vegetables. Stir in one 7-ounce can chopped pimiento. Spoon into baking pan lined with the unbaked crust or layer gravy, vegetables and chicken. Garnish top as desired. Bake in 400° or hot oven for 30 minutes or until crust is lightly browned. Really good eating, winter or summer.

\* \* \*

For the following recipe use your electric skillet.

## SKILLET DINNER

6 pork chops (about  $\frac{1}{2}$  inch thick and trimmed to about  $\frac{1}{4}$  inch of fat). Fry out the trimmings and reserve the melted fat (about 1 tablespoon). Brown chops on each side for about 5 minutes. Remove chops and brown 2 cups thinly sliced onions. Stir about 5 minutes. (If at this point, your family does not care for onions, season the remaining ingredients with onion salt as desired—still good).

Add:

- 2 c. cold water
- 1 $\frac{1}{2}$  c. rice, precooked or minute type salt and pepper

Mix well and place the browned chops on top. Cover. Bring to a boil. Turn control to low heat and cook 20 to 25 minutes or until tender.

Serve with this Hot Cinnamon Applesauce. To 2 cups applesauce add 1 $\frac{1}{2}$  teaspoons cinnamon candies (red hots) and stir until candies are melted.

\* \* \*

For those wintry days—something good and nourishing—remember when mother or grandmother made:

## LIVER STEW

Cut 1 pound beef liver in small pieces. Flour well using about 4 tablespoons flour. Brown in 3 tablespoons shortening.

Add:

- 3 c. water
  - $\frac{1}{2}$  c. catsup
  - 2 t. salt
- Bring to a good boil and then add:

- 2 $\frac{1}{2}$  c. raw diced potatoes
- 1 $\frac{1}{2}$  c. raw diced carrots
- $\frac{1}{2}$  c. chopped onion
- 2 c. chopped celery

Simmer slowly for about 45 minutes.

Thicken with:

- 1 T. all-purpose flour mixed with
- 2 T. cold water

Cook to thicken. Serve this steaming hot as the cold wind piles the snow outside.

# "My Best" Recipe Selections for February

## ESCALLOPED CABBAGE

Parboil a medium-sized head of cabbage cut up in salted water for 10 minutes; drain well.

Make a cheese sauce using:

- 2 T. butter
- 2 T. flour
- 1 c. milk
- 1 t. salt

Stir in  $\frac{1}{4}$  pound of cheese—stir until cheese is melted. In a well-greased casserole, make layers of cabbage cheese sauce and top with buttered crumbs, Bake 20 minutes at 350°.

\* \* \*

## TUNA RICE BURGERS

- 2½ c. oven-toasted rice cereal
- 2 c. (2 7-ounce cans) tuna
- 1 c. mayonnaise
- 1 T. minced onions
- 2 T. chopped dill pickles
- ½ t. salt
- ⅓ t. pepper
- ¼ t. celery salt
- 6 hamburger buns—split and buttered
- 6 slices processed American cheese

Crush 1½ cups of the cereal into fine crumbs. Drain and flake tuna; combine. Add the mayonnaise, onions, pickles, and seasoning, mixing slightly. Shape into patties about 3 inches in diameter, using ½ cup of mixture for each. Coat with remaining cereal. Put opened buns on broiler rack or baking sheet. Place a patty on bottom half of each bun. Broil until golden brown about 5 minutes. Remove top halves of buns. Top each patty with a slice of the cheese. Return then to broiler a few minutes until cheese is melted; cover with top halves of buns and serve at once. Makes six servings.

\* \* \*

## RED AND WHITE FEBRUARY SALAD

- 1 c. boiling water
- ⅔ c. small red cinnamon candies
- 1 package lemon gelatin
- 1½ c. applesauce
- 1 large (8-ounce) package cream cheese
- ½ c. chopped nuts

- ½ c. finely diced celery
- ½ c. mayonnaise

Pour hot water over cinnamon candies; stir to dissolve. If necessary, beat to dissolve candies completely. Add gelatin and stir until dissolved. Add applesauce. Pour half of applesauce mixture in 8 by 8-inch pan—chill until firm. Have cheese at room temperature and blend thoroughly with nuts, celery and mayonnaise. Spread in layer over firm applesauce mixture. Pour remaining apple mixture in layer over top of cheese. Chill until firm. Serves 6 to 9.

\* \* \*

## CHOCOLATE CHIP PARTY PIE

- 1½ c. graham cracker crumbs
- ¼ c. brown sugar
- ⅓ c. melted butter
- 1 T. sweet cream

Mix all ingredients together and press into 9-inch pie plate. Bake 10 to 15 minutes at 350°. Let cool before adding the following filling:

### Filling:

- 30 marshmallows
- ½ c. milk
- 1 c. cream
- 1 square bitter chocolate, shaved

Melt marshmallows in top of double boiler with the half cup of milk. Cool 15 minutes. Whip cream until stiff, then add with the shaved chocolate to the melted marshmallow mixture. Pour this into the cooled crust and sprinkle shaved chocolate on top.

\* \* \*

## NOODLES AU GOURMET

- 2½ c. cooked noodles
- 1 c. cream style cottage cheese
- 1 c. sour cream
- ¼ c. finely chopped onion
- ½ t. salt

Cream together the cottage cheese, sour cream, onion, and salt. Gradually add the noodles. Put in greased casserole dish. Sprinkle lightly with grated parmesan cheese, and dot with 3 tablespoons butter. Bake at 350° for 25 minutes.

# KMA Daily Programs For February, 1961

960 ON YOUR DIAL

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  
 6:30 a.m.—RFD 960  
 7:00 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.—KMA Community  
 Calendar  
 10:05 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 Snow  
 4:00 p.m.—Alan Austin Show  
 5:45 p.m.—Alex Dreier  
 5:55 p.m.—Weather with Swayze  
 6:00 p.m.—Life Line  
 6:15 p.m.—Paul Harvey  
 6:20 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.—Morning Headlines  
 7:45 a.m.—Lawrence Welk  
 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  
 11:30 a.m.—Polka Party  
 12:00 noon—News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Tom Beavers  
 12:45 p.m.—Market Review  
 1:00 p.m.—Auction Time  
 1:15 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  
 11:55 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

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.—Legislative Report  
 12:30 p.m.—Sunday Album  
 4:55 p.m.—Mon. Morn. Headlines  
 5:10 p.m.—Erwin Canham  
 5:25 p.m.—Sunday Album  
 6:00 p.m.—New Testament  
 Christianity  
 6:15 p.m.—Speak Up For Democracy  
 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.—Hour of Decision  
 11:30 p.m.—Music In The Night  
 11:55 p.m.—News

Listings Correct at Time of  
 Publication

However, all Programs Are Subject  
 to Change

## FRANK COMMENTS

Continued from Page 4

from now we will have a good three hours of daylight after supper. Time enough then to mow the lawn, hoe the roses, pick the beans, or tie up the tomatoes.

Speaking of gardens, we are planning on making very few changes in our garden this year. Of course, there will be a short row of onion sets for early green onions and a row of onion plants for later on. There will be one row of peas—half of it little Marvel and the other half Giant Progress No. 9. There will be three rows of beans—one of them Contender, one Tender Crop, and one Choctaw. There will be two rows of tomatoes—one Surprise and the other Tomboy, a new variety which we plan on introducing next year. We were all set to bring it out this year but didn't have enough seed, so we had to wait another year. Of course, there will have to be a row of beets—probably Baby Canning because we like to pickle them when they are about the size of a hickory nut. There will be Champion Radish seed scattered along with the beet seed to mark the row, as beets are usually pretty slow in coming up. Last year we had a row of Okra in the garden and we have enough canned and frozen to run us for at least another year; so we may compromise by putting in another row of tomatoes. It's fun to dream about it anyway.

## VFW SPEAKS FOR DEMOCRACY

Continued from Page 6

which give the real facts and figures. Mr. Ridgway is tape recording these programs for playback each Sunday evening. Meanwhile, he has contacted every radio station in Iowa to see if they, too, would like copies of the tapes for their own use. KMA is now making tapes for six other Iowa stations which responded with such statements as, "There is a definite need for more of this type of material". We believe every American should become an outstanding exponent of the Democratic way of life, thus KMA is happy to bring you this public service. The program, "Speak Up For Democracy", every Sunday evening at 6:15.

## AL AUSTIN'S "WACKY HELPERS" ADD WORK, FUN TO SHOW

Continued from Page 7

Schwartz, misinformed historian, add their bits to keep the show moving along its hilarious way. If you aren't already enjoying Al Austin's creative efforts, we suggest you join him every afternoon at 4:00.

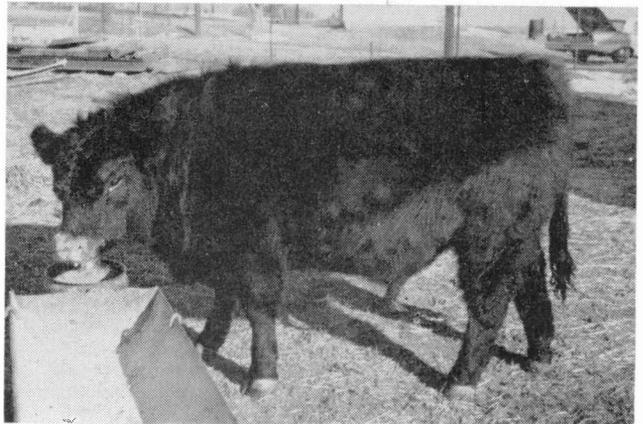
## KMA PARTY LINE

Continued from Page 9

across Nebraska the riders in the first two cars would change around. In Western Nebraska, at a gas stop, the youngsters lined up at a restroom. By the time all were ready Chuck Gee drove off with his load thinking Allie was with her husband—and DICK also loaded up and took off, thinking Allie was with the Chuck Gee load. BUT, Mrs. SCHLICK wasn't with them either—she was still at the oil station. Luckily, a half hour later, Kenneth Gee's came along and ALLIE flagged them down and rode on into Colorado. To top it all off—Chuck Gee's boy cracked a bone after everyone finally got to the Ski slope. Things CAN get pretty complicated with SIXTEEN people in one group to keep track of.

"What's new, Ralph?" I asked of newscaster RALPH CHILDS! "Well, I'll tell you, DORIS, every day is pretty much the same!" With that remark he proceeded to tell me his daily routine. For the past six months, he has been opening up their Record Shop at 10:30 a.m. At noon he goes home and gets his wife who takes over the shop for the afternoon. Then RALPH returns home for lunch and down to the studio at 1:30 where he gives newscasts throughout the afternoon. Following the 6:30 p.m. news he goes home for dinner, to return later in the evening for the preparation and broadcast of the 10 p.m. news. After that—his work for the day is over and he "loafs" until bedtime! For most people, it's already bedtime by 10:30, so I don't believe he has much time for loafing! Yes—broadcasting requires unusual hours—and considerable adjusting in family life!

Although Karenann, daughter of Mr. and Mrs. BYRON FALK, plans to go to Maryville State College two years, her main ambition is to get into airline work of some kind. Following her graduation this spring, she may attend a Personnel Training School in Omaha. She will enter college this fall.



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More than 100 years ago Mathew Brady, famed pioneer photographer of that early era, produced a picture of Abraham Lincoln with son Tad from which the above woodcut was carved for Harpers Weekly. This particular engraving, reproduced throughout the many succeeding years, has been a symbol of "close father-son relationship." Many of you can recall seeing it. But, how long has it been since you've seen it last? We thought this cut most timely during February in which we commemorate this inspiring president's birthday. In the hustle and bustle of modern-day living we tend to push aside the well-worn, but tried-and-true, lessons of old. Its meaning goes even farther, reminding us here at KMA that we too must be aware of our obligation to program and guide our young folks in good taste. This woodcut reproduction was furnished by Living History, Inc. of Shenandoah, which is reissuing weekly back copies of Harpers magazine of 100 years ago. "Reissues" of this famous pictorial magazine, exactly as it appeared to readers of the Civil War era, can be obtained for a \$12 yearly subscription (52 issues) from Living History, Inc., Box 446, Shenandoah, Iowa.