



July, 1961

The

# K M A GUIDE

# COVER STORY

# The KMA Guide

Popcorn, Girl Scout style, over an open fire. Mrs. Joanne Andersen, wife of KMA Account Executive Carl "Andy" Andersen, with daughter Janis, left, and Josie Modrow, daughter of KMA Guide Editor, Duane Modrow, are shown during Girl Scout Camp Week, June 26-30th. Joanne, an Assistant Leader, spent a very busy week with over 100 Leaders, Brownies, Intermediate, and Senior Girl Scouts at Manti three miles south of Shenandoah. Manti is the original Mormon town which moved to newly platted Shenandoah when the railroads arrived. Manti has been undergoing a wonderful "facelifting" by the Kiwanis, making it an ideal camp site for picnickers and scouts. The girls cooked 482 meals over open fires during the week. This was their overnight camp night, when they had the thrill of camping out all night.

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Meet another of our outstanding KMA families, the Ralph Lunds. L to R: Ann, 14, will be a Freshman in High School next year. Ann is a regular "fish" in the water and swims in the municipal pool at every opportunity. She has been playing piano for a number of years. Upon graduation from 8th grade last year, she was an honor student among the top of her class. Ralph, next, has been with KMA 21 years, one of our long-standing employees. Ralph has been in the engineering department all this time, except for two years in the Navy during World War II. His favorite hobby is trapshooting. He has a big display of trophies, winning another big one June 25 when he won the Class B Zone Championship at Atlantic, Iowa with 99 out of 100. Ralph enjoys pheasant and duck hunting. Judy will be a Senior in high school next year. She just returned from Hawkeye

Girls State at Iowa State Teachers College at Cedar Falls. Representative boys and girls spend a week under the auspices of the American Legion Posts and Auxiliaries studying government and citizenship. Judy carries as much extra curricular activities as allowed and still maintains honor roll standings in school. She wants to be a nurse and is already registered at Mercy Hospital in Council Bluffs, Iowa to start her training a year from August. Betty is busy with duties as mother of this fine family and working as office nurse for Dr. Strathman. David, just graduated from high school, will enter Clarinda Junior College this fall. He is working at the Safeway store in Shenandoah and will commute back and forth to Clarinda when he enters college working part time. He has his own car and is an enthusiastic member of the Eccentrics Auto Club.



## A Chat With Edward May

July—traditionally the hottest month of the year. The month when the corn really grows, and, according to the official weather forecast, the month is going to be a rather hot one and possibly a dry one. However, many of the folks in southwestern Iowa, northwest Missouri and southeast Nebraska question whether or not the month will be dry, because on the first day of July many places in the area reported from one to five inches of rainfall, and normal for the entire month is about  $3\frac{3}{4}$  inches.

This is also the month we have our annual Open House at the Trial Grounds, which are located on Highway 2 on the south side of Shenandoah. At this particular time, we haven't been able to set a definite date for the Open House, but the flowers are "coming on" very rapidly and it looks as if Sunday, July 23, might be the day for our Trial Grounds' Open House. You keep tuned to KMA and we will certainly keep you informed and I hope you are able to join us for our Open House, because it is a wonderful show of color as the Trial Grounds have hundreds of different varieties of flowers, vegetables, grasses, and other items of general interest.

We have had a large number of visitors in Shenandoah during the past few weeks and many of these are garden clubs and social clubs from the area of Iowa, Nebraska, Missouri and Kansas. To name all of these would fill this entire column but I would like to mention two groups in particular. One was a group of fifteen ranchers from South America from the country of Argentina. This group spent fifteen days touring a part of the agricultural area of the Middle West and they spent a full day in Shenandoah. They were very interesting.

Another group was a group of Cub Scouts and the Den Mothers from Omaha. There were about 1,000 Cub Scouts and approximately

300 adults who rode the train from Omaha to Shenandoah and toured KMA and the May Seed Company. After their tour they returned to their train and back to Omaha. From all reports, they had a fine time and, believe you me, if you don't think a thousand Cub Scouts are quite a few scouts, you should have been here.

Thursday, July 6, is always a big day at our house as that happens to be Eddie's birthday. He is seven years old now, and for his birthday we gave him a small bicycle. He had been wanting a bicycle for at least a year as most of his friends have bicycles and are able to ride and so we broke down and gave Eddie one for his birthday—and I hope we don't have too many spills while he is learning to ride it.

My niece, Betty Jane Rankin, is having a delightful trip and is seeing the highlights of many interesting places in Europe. Betty Jane is on a student tour and cabled her parents saying the group arrived safely in England after a smooth trip across the ocean. It is a wonderful opportunity, and as soon as Betty Jane returns home we will see if she won't write a letter for the Guide telling of her trip to Europe. So, you

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1,300 voices gave a resounding cheer for Ed May, host to Omaha Cub Scouts on Shenandoah outing.

# Frank Comments

By FRANK FIELD

This picture was taken on June 20 and shows me examining our row of Kennebec Potatoes. This is one of the newer varieties which would be classed as a late potato with us. It is a main crop variety up in northern Iowa and Minnesota. You can see how vigorous its growth is standing about 30-inches high and spreading out to nearly 4 feet wide. If the yield of potatoes below the ground is anywhere near in proportion with the growth above the ground, they will be tremendous.

The row at the extreme right is Yellow Sweet Spanish Onions from plants. The next row is onions from sets; the next is what is left of our Ruby Queen Beets after we had made Beet Pickles out of them twice. We start pulling them just as soon as they are about the size of an English Walnut and it takes three or four pullings to get them all. As soon as they are all pulled, we will plant Contender Beans in there for a fall crop.

Immediately behind me in the picture is a row of Contender Beans, and the next is Garden Green Beans, and the next starts out with Copenhagen Cabbage with the rest of the row being Tender Crop Beans. All of these are producing very heavily and as I write this, we are right in the midst of bean canning.

The first row of tomatoes is a brand

new variety called Tomboy, which we are going to introduce next year. The outside row is Surprise which we introduced this year. You will notice that I am pruning them and tying them up to bamboo stakes. They have already been tied four or five times and are now better than waist-high and just as full of green tomatoes as they can stick. We picked our first ripe tomato on June 28.

The morning of June 27, we had a very severe wind storm and heavy rain, which broke over five of the bamboo stakes but didn't damage any of the plants in the least. Only one green tomato was knocked off. I just drove another stake by each plant and tied it back up.

The Tomboy is a new variety developed by the University of Missouri at Columbia and its blood lines apparently go back to the old Ponderosa, because it has about the same habit of growth and the same extremely large tomatoes with a pink skin. The difference is that while Ponderosa was very rough and crooked, this new Tomboy is about as smooth as any of the modern varieties.

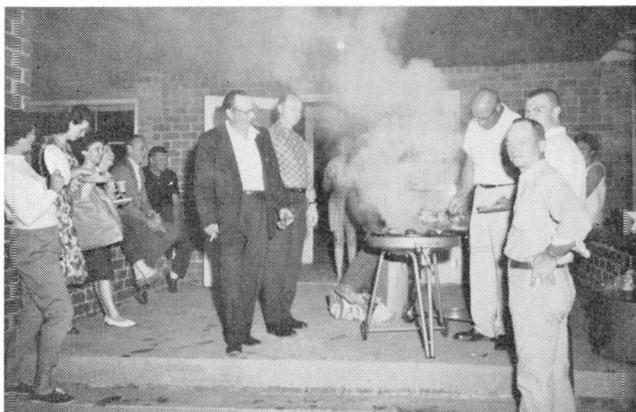
Both the Surprise and the Tomboy have the peculiar habit of setting on a tomato for every blossom. This means that instead of coming one in a place, they are in clusters of anywhere from five or six to as many as a dozen. I have never seen anything like it.

I forgot to say that at the time this picture was taken, we had already pulled up the pea vines and used them as a mulch around some of the tomato vines. We planted Iochief Sweet Corn back where the

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**KMA PICNIC, come rain or shine . . . it rained, continuously. The facilities of the Rose Garden building at Shenandoah Municipal Park were used and proved so pleasant everyone suggested they be used again. The cookout, burgers, was accomplished as pictured on the front porch. The Farm Department, Jack Gowing and Tom Beavers did the cooking honors. Billowing smoke is from bacon wrappings on the hamburgers. Mighty delicious, smoke and all. L to R: Pauline Gowing, Florence Nielson, Pat Beavers, Lucille Lawson (switchboard opr.), Dean Naven, Marty Maher (guest), Warren Nielson, Earle Crowley, Eleanor May (knees showing), Ed May (behind smokescreen), Andy Andersen (forking up a burger), Tom Beavers and Jack Gowing, and Mrs. Earle Crowley, far right background. In spite of rain, everyone had a wonderful time.**



**Trapshooters, Norm Kling, KMA Engineer in foreground call off hits and misses, pushes clay pigeon release signal to dugouts. KMA Engineer Ralph Lund is firing, knocking off another "bird". The two fellows are top flight shooters. They are shooting at the Izaak Walton Clubhouse east of Shenandoah.**



## "Breakfast Club" 28th Anniversary

Don McNeill's earliest memories of his 28 year old "Breakfast Club" are of a warm and sunny summer morning in 1933 when he and 12 grumpy musicians gathered in a radio station in Chicago to do a network broadcast amid a general atmosphere of gloom and pessimism. Don's challenge was to do something lively that would break the old American habit of not smiling before breakfast. Although the first few mornings were nightmares, soon letters started coming in from people who said they enjoyed smiling with "Breakfast Club" at breakfast time. This encouraged Don to keep up the good work . . . now the oldest network radio show still on the air. They celebrated their 28th year on June 23.

## Mike Heuer Returns

As we go to press, the good news has been received that Mike Heuer is returning to KMA. Mike has been with stations in Minnesota, TV in Sioux City, and recently in News and as a DeeJay at KFOR in Lincoln, Nebraska. At this writing Mike does not know for sure how soon he can be released from KFOR but he should be with us shortly after you receive the Guide. He has found housing for the family in Shenandoah. Mike will take over the same times he was on the air when he left KMA; 10 in the morning and 4:00 in the afternoon.

# June, Record Month for May Seed-KMA Visitors



In addition to an exceptionally large number of regular "conducted tour" visitors every Tuesday, Wednesday, and Thursday, a visit by some 1300 Boy Scouts swelled the ranks of visitors during the month of June to a new high. One interesting group was 15 Argentinian farmers, ranchers, and one seedsman on a 30-day tour of the U.S. They will visit Indiana, Illinois, Iowa, Kansas, Texas, and Florida before returning home. Their stops include experimental stations, ag colleges, livestock and ranching operations, and nursery and seed companies. Their big interest here was legumes and grasses for range country. Pictured upper left, Ed May greets them in their own tongue, Spanish, which he speaks fluently. Ed expressed the need for more understanding between nations and the need for the exchange of ideas. They live in an area of Argentina about 800 miles northwest of Buenos Aires. Their climate is similar to southern Florida. Meanwhile, in early June some 1300 Omaha Boy Scouts and leaders visited Shenandoah to see the May Seed Company. They came on a special Burlington train with 17 cars. At left, Ed May brought three leaders and five boys on his noon program. Each year they plan a big train tour to some community near Omaha. To give you an idea of how many boys this number is, the bottom picture shows part of them lined up around the May Seed building. Each got a sack of popcorn and the adults a hybrid rose plant. Most noticeable about the boys was their exceptional good behavior. It was certainly a pleasure to have them with us.

## Monica Tiemeyer Joins KMA

Another new face has been added to the KMA staff, and a mighty pretty one, we might add. Monica Tiemeyer joins us from the Triple K Manufacturing Company, replacing Barbara Stimson who has accepted a position as secretary in the School of Agriculture on the Nebraska University campus at Lincoln. Monica is pictured in the record library against a background of the huge album file. She will be our new Guide Copy Editor in addition to working in the record library and as secretary to the Promotion and Program Departments. Monica is a recent Farragut High School grad and more recently a new June bride. She took her vows with Roland Tiemeyer who is employed with the McLaren Construction Company in their farming operation which includes some 1,000 acres under cultivation. Monica's parents are Mr. and Mrs. Orin Mann of Farragut. Orin is Superintendent of Schools there. Monica is already grasping the manifold details involved in her new work. We're happy to have her with us and hope she enjoys working with our fine staff.



### "THE RADIO"

Seated one day by the radio  
I was weary and ill at ease  
Things were all topsy turvy  
As I sailed o'er life's rough sea.  
Things had gone wrong that morning  
My heart was heavy and sore  
As I thought of the harsh words spoken  
Yes I pondered them o'er and o'er.  
As I listened to the radio  
And my eyes were full of tears  
When a burst of heavenly music  
Came to my listening ears.  
It seemed to me that God's angels spoke  
As I sat in my rocking chair  
And Joe Emerson's choir were singing  
There be no sorrow there.  
And I thought as I listened to them  
Singing so sweet and low  
What a pleasure and blessing to all mankind  
Comes with the radio.  
Yes as I grow older  
And the years they come and go  
There's nothing that heals my troubled soul  
Quite like the radio.  
And I wonder if up in heaven  
When our journey on earth is done  
Will we listen to God's radio  
Around the great white throne.  
The earth is full of music  
All joy and grief and woe  
But there's nothing in this whole wide world  
Quite like the radio.

Mrs. Ida V. Hough

### Patio Picnic Cookbook Offer Still On, Hurry!

"Come and get it", the old familiar phrase when cookout food is ready holds similar meaning for the Patio Picnic Cook Book being offered to Guide Subscribers. **Come and Get 'em!** All we need is your name and address and a 4¢ stamp to help us break even at the postoffice. Many of you have already received the special offer, however there are many of you who have not written for yours and the time is swiftly slipping upon us when the offer must be withdrawn. Swift & Company home economist Martha Logan has done an excellent job compiling recipes, meat buying tips, and cooking suggestions for the outdoor chef. However, many of the recipes are just as suitable prepared in the kitchen, so those of you who may not cook outdoors will find zesty recipes you can prepare anyway. We think you'll enjoy the book in any event. So right now is a good time to sit down and mail in a 4¢ stamp with your name and address (no stamped envelopes, we furnish envelopes). Just ask for the "Patio Picnic Cook Book" being offered to Guide subscribers.



# On the KMA PARTY LINE

By DORIS MURPHY

No fireworks . . . no celebration . . . it was just plain hard work and anxiety on the Fourth of July for Farm Service Director Jack Gowing who worked like a beaver to get a valuable registered Black Angus cow out of a ditch. The cow had wandered into a little gully and fallen down. It couldn't stand up. Jack discovered the cow's predicament about 8:30 at night. Along with the help of four neighbors plus tractor lights, truck lights, flash lights, and finally the light of a bonfire, the men succeeded in getting the cow out shortly after midnight. Then Jack tied the cow up to a tree. At 5 next morning he checked to find the animal had almost hung itself on the rope. After releasing the rope, he found the cow was still unable to stand. This meant further help was needed to haul the cow

from the gully back to the barn. Next . . . Jack summoned a wrecker. Trees had to be cut down to get the wrecker thru. A sled of crib wire had to be made to haul the cow. Finally after the wrecker had worked 3½ hours, the cow was safe by the barn. After much care, the cow was finally sent to the slaughter house. Jack regretted losing his fine registered Angus.

Summer time is a busy time for the members of the household of Newscaster Ralph Childs. Steve, the oldest son, has a job designing signs at a Neon Sign Company in Shenandoah; Mike is carrying groceries for a local supermarket; David is working in Colorado Springs with a chemical company; and Susie is having fun visiting her aunt and uncle, Mr. and Mrs. Robert Shoemaker in Detroit. En-route home, Susie will stop off in Chicago and visit Ralph's sister and husband. But they aren't the only ones busy . . . Mrs. Childs tends their Record Room shop every day, and Ralph broadcasts news on KMA. With all the comings and goings, things keep pretty lively at the Childs home. Come fall . . . David will return from Colorado to enter his first year at Iowa University.



Eastern Star Worthy Grand Matron, Mrs. Eva Lu Murrison (right) presents Mrs. Earl May with Eastern Star 50-year certificate.

For fifty years membership in the Eastern Star Chapter of Shenandoah, Mrs. Earl May and Mrs. Peter Jacobs were honored at a "Friendship Night" meeting held at the Masonic Temple in Shenandoah, June 14th. Pictured on this page, is Mrs. May, (left) as she received her fifty year certificate and pin from the Worthy Grand Matron of Iowa, Mrs. Eva Lu Murrison of Wilton Junction, Iowa. Mrs. May is past worthy grand warden of the General grand chapter and past grand matron of Iowa. Many Eastern Star officers and dignitaries from throughout the state were present at the "Friendship Night" meeting, to assist in extending congratulations to the two members receiving their fifty year pins.

Mrs. Florence Falk, "The Farmer's Wife" was recently honored by being appointed a member of the Adult Education Council of the Clarinda Community College. Other members of the Council are Mrs. Sperry, Rev. Davis, Dr. Kuehn, Ed Lisle, Bob Smith and Mrs. Virginia Rope, President of the Council. Notification of her appointment came from the Dean of the college,

Lawrence J. Sonneman. The Council will meet soon to make plans for the fall series for the college.

A summer tan from playing golf has helped KMA salesman Andy Andersen cover up a mistake he made one day while trimming his hair. Andy failed to put the adjustment on his electric clippers for a butch hair cut. After only 3 or 4 strokes across his head with the clippers, Andy realized his error. By this time, it was too late! He had to go ahead and shave his whole head. Of course, he has had to endure friendly kidding by the office gang, who accused him of looking like Yul Brynner. But Andy doesn't mind as he has found his new hair cut is cooler, and the hot sun has turned his head into a toast color, so the loss of his hair is not half so noticeable now! Watch it next time Andy . . . THINK before you start those clippers happily on their way.

Karen, daughter of Mr. and Mrs. Ed May, wanted a tent more than anything else for her 13th birthday. Upon getting this most cherished gift, she just had to sleep in it the first night. So a neighbor, Carolyn Warin was invited to join her for the night. Things were pretty hectic at first because of an annoying dog who found a tent pitched in the yard something pretty exciting. Next, came the rains to spoil their thrill of sleeping outdoors. With the rain pouring down, the girls decided to give it up and wound up sleeping back in the house. Oh well . . . even if dreams are shattered some times, you can always try again. Maybe next time, it will be a beautiful night with a sky full of stars and a full moon!

Eleven year old Tami, daughter of Newscaster Dean Naven, certainly proved her heart is in the right place. She couldn't enjoy sharing new purchases with her sisters, until she had made amends with daddy. The incident occurred the forepart of June when Mrs. Naven took Kim, age 5, to the eye specialist in Omaha where she was fitted with glasses. Mrs. Naven decided to make the trip an outing for the children, so they lunched at a department store, then new bathing suits and beach hats were purchased for all three girls, Tami, Jeri, and Kim. They were thrilled with their new purchases, but all the way home in the car, Tami was concerned because they had not bought a gift for daddy. Upon reaching home, Tami ran upstairs and got a dollar out of her allowance. Handing it to her dad, she told him they had not bought him anything, but she wanted him to have this dollar. Needless to say, Dean didn't take the money, but he was touched by her thoughtfulness, and told her it was worth many times the dollar to have her offer it to him.

What fun it was visiting my family in Montclair, New Jersey two weeks in June! I took a Jet into New York, and was met by my son Tom, who is head of Editorial Services of Public Relations of IBM. We drove out to his home, and you can imagine my surprise when my granddaughter Ellen, age 2½, came out to greet me. Within the past year she had grown from a baby into a delightful little girl. There was equally as much change in chubby little Tami, who is now 1 year and 4 months old. On this page you will see a picture taken in front of their home. Terry my daughter-in-law, at the right, is holding Tami, and I am holding Ellen. The children weigh nearly the same and when dressed alike, are sometimes mistaken for twins. While I was there, their daddy got them a new sand box with striped awning top. In the kitchen, their high chairs are side by side. They enjoy eating together. Ellen would often slip up to me and say: "Grandma Doris, let's watch T Weel." She enjoyed the cartoons on TV. We were in New York several times going to the theater and shopping. Tom and family will be on vacation this month . . . the first week in July will be spent with friends in a cottage on the New Jersey shore . . . for the third week in July they have chartered a boat with Captain and cook, along with two other couples, and will cruise off the shores of New England.

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Doris Murphy enjoying a wonderful vacation with children in New York.

# A Letter From The Farmer's Wife

Good Morning to all KMA Guide readers!

This is a most beautiful morning and should be, for now we are in summer; in fact, as I write this we've been into summer for a full 26 hours. Life on the farm is enhanced each year by the beautiful changes in seasons in this great Mid-west of ours. We have had enough rains so that the trees have the greenest of leaves and so far just a day or so of hot weather has come our way. These days, of course, were just samples of the long days ahead, but who knows, maybe this will be a cool moist summer. Well, anyway, the best part is that we don't control any of it and we have learned to take the weather as it comes.

June and July are busy months; in fact, this year seems to me to have been far busier than any. So much of the field work has to be crowded into just a few days.

Since last writing you, school has long been out; in fact, isn't this just about the half-way mark as you read this?

The farmer has kept busy—even though the hay crop isn't up to usual, there is enough to keep us busy. For the second time in twelve years we had hay get wet this past week. A sudden summer storm that left us much rain in Shenandoah. But those three hundred-forty bales found their way into the big barn. Everything is so different than when I first came to farming (20 yrs. ago). Then, my task was the driving of the hay horse. The big fork loads of hay swished through the big hay barn as so many petticoats—a dusty job for sure. Now the perfectly formed bales go riding up the elevator to be stacked away in the hay mow. We prefer the round bales as playing in the hay mow is forbidden. It

might just start a landslide of rolling bales. The two adorable kittens in the barn don't mind not playing up there, for they have full run of the ground floor of the barn.

As top priority—with cultivation of corn, beans, and milo—there is a lot of shuttling back and forth from the two farms. By the time this goes to press, the corn will be laid by, and we will have celebrated that great event in our country, "The Fourth".

Karenann works in Malvern and trades rides with three other girls. Because of the distance, they leave Essex before six every morning and return about five or so. She carries a lunch with her, too. Playing with the Essex Girls Softball team, she keeps very busy. The girls came home from Anita with a beautiful trophy as resulting from winning the Sectional. In the District they lost to Havelock Community School. On our way to that game, we took Hi-way 59 and saw some beautiful farming country. By the time next letter writing comes around, she will be in or almost ready to enter Maryville Northwest Missouri Teachers College, taking a liberal arts course at first.

Bruce has been busy working out and helping his dad when home. He is at the time of this reading with the Page County 4-H exchangees at Murphreesboro, Tennessee. They took two days for the trip each way and will live with families. While there they will be observing agriculture in another area.

The County Fair is less than a month away and considerable time is consumed grooming animals. Bruce has played softball some with the St. John's Churchmen's team.

We have had considerable company here on the farm this spring and summer. Wonderful people, listeners of the Farmer's Wife, are coming to see the place. Duane Modrow came out one beautiful day and took pictures for you to see. It is just a plain common farm place but "home" to us.

Among the guests, our pleasure to have was Hildegards Lindblad of Fremont, Nebraska. We discovered a relationship—as our cousins married in Sweden. Miss Lindblad is very well known in the Midland College area.

In spite of all the "busyness", I have managed to get in some resting in the hammock under the old maple tree and have stolen

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The Falk Farm with new landscape evergreens from May Seed. The Farmer's Wife at front door.

# Homemaker's Guide

## "The Farmer's Wife"

By FLORENCE FALK

With the 'sun and skies' of July with us in all their beauty, there are lovely vegetables and fruits just waiting for their goodness to be captured in "jars of jewels". The following are tried and true recipes I do hope you enjoy from the farm kitchen.

### APRICOT-RASPBERRY JAM

- 2 lbs. of apricots (about 6 c. sliced)
- ¼ c. water
- 4½ c. sugar
- 1½ c. raspberries

Add the water to the apricots which have been pared and pitted. Add sugar and raspberries and cook until jam is of desired consistency. Pour into sterilized jars and seal while hot.

\* \* \*

### GREEN TOMATO PRESERVES

- 5 lbs. (11 c., chopped)
- 4 lbs. (8 c. sugar)
- 2 lemons, sliced thin

Cut tomatoes into small cubes or chunks, cover with hot water and boil five minutes. Drain, add sugar to tomatoes and let stand about three hours or longer. Drain off syrup and boil rapidly until it spins a thread when dropped from a spoon. Add tomatoes and lemons. Boil until thick and clear (about ten minutes). Pour into sterilized jars and seal.

\* \* \*

### WATERMELON RIND PRESERVES

Select melons with thick rinds. Peel off all green portion using only the white part of the rind. Cut into small dice. Soak in mild salt water over night (½ cup coarse salt to 1 gallon water). Remove from the salt water and cook in clear water for about thirty minutes or until tender. Drain well. For four pounds of the melon rind, make a syrup of:

- 9 c. sugar
- 8 c. water
- 4 lemons sliced
- 4 t. stick cinnamon
- 4 t. cloves

Tie spices in a cheesecloth bag. Boil the syrup and spices for five minutes before adding the rinds. Add rinds and cook until transparent and clear. Remove the spice bag, pour into sterilized jars and seal.

### TOMATO PRESERVES

- 1 lb. of yellow pear tomatoes or red tomatoes (a full 2 c.)
- 2 c. sugar
- 2 ozs. Canton ginger or a few pieces of ginger root (from drug store)
- 1 lemon, grated rind and juice.

If yellow tomatoes are used, slice them. If red tomatoes are used, scald and peel. Cover with sugar and let stand overnight. Drain syrup into preserving kettle and boil until thick; skim. Add ginger, grated rind and juice of lemon, and tomato pulp. Cook until fruit is clear. Put into sterilized glasses and seal.

\* \* \*

### CARROT AND ORANGE MARMALADE

- 6 oranges
- 4 lemons
- 4 c. water
- 6 c. carrots
- 5 c. sugar

Remove peel from oranges and lemons and chop the peel of all the oranges and two lemons. Soak peel in the four cups of water overnight, drain and save the water. Cut oranges in small pieces, dice or run carrots through food chopper. Add the peel and oranges to carrots and cook until tender in as little water as possible. Add sugar and water in which peels were soaked and cool until thick and clear. Add lemon juice and cook for five minutes. Pour into sterilized jars and seal while hot.

\* \* \*

### BLACK CHERRY AND ORANGE MARMALADE

- 2 medium-sized oranges
- 1 qt. sweet pitted black cherries
- 3½ c. sugar
- juice of 2 lemons

Wash and slice the oranges. Cover them with water and cook until soft. Add the cherries, sugar, and lemon juice. Boil the mixture until it is thick and clear. Pour into hot sterilized jars and seal while hot.

\* \* \*

### DELICIOUS PICKLES

Wash cucumbers and pack into sterilized jars. The following solution is enough for three gallons of pickles. Use the small cucumbers. (Try ½ the recipe if you wish).

- 1 gallon vinegar
- ½ lb. dry mustard (work into a paste with a little of the vinegar)
- 1 c. coarse salt

Combine all together and pour over cucumbers in jars and seal at once. (Do not cook).

# Homemaker's Visit

By BERNICE CURRIER

## CARAMEL CREAM ROLL

- ½ c. sifted flour
- ½ t. baking powder
- ¼ t. salt
- 3 eggs
- ½ c. sugar
- 1 pint heavy cream

Grease, line with waxed paper and grease again an 11 by 16-inch jelly roll pan. Sift flour, baking powder and salt together into small bowl. Beat eggs until foamy and light; add the sugar one tablespoon at a time, beating constantly until it is very thick and light colored. Add flour mixture by folding in two tablespoons at a time, gently. Turn batter into prepared pan. Remove from oven and trim sides and ends ½-inch around the margin. Turn out of pan onto lightly dampened tea towel. Roll up towel and cake together from narrow edge. Cool in refrigerator for one hour. Then whip the cream. Unroll cake and spread with cream and re-roll gently. Place on serving platter and chill. At serving time slice and top with caramel sauce (recipe following). Sprinkle with chopped pecans.

\* \* \*

## CARAMEL SAUCE

In top of double boiler, over rapidly boiling water, combine two cups brown sugar packed, with two tablespoons of flour and ¼ teaspoon of salt. In a bowl, beat one egg. Add two cups of milk and stir to blend. Gradually add this to the sugar mixture, stirring constantly while you cook it over boiling water until sauce is well thickened. Stir in one teaspoon of vanilla. Delicious hot or cold.

\* \* \*

## CORN NUGGET WAFFLES

- 3 c. buttermilk pancake mix
- 3 c. milk
- 3 eggs
- ½ c. melted butter
- 1½ c. drained canned whole kernel corn

Put pancake mix into large bowl; beat the milk and eggs together and stir into the pancake mix. Stir in the cooled melted butter and the corn. Beat hard until fairly smooth. Ladle into the preheated waffle iron and bake. Serve hot with brown sugar syrup or the following Orange Honey.

\* \* \*

## ORANGE HONEY

Combine in a saucepan:  
1 c. honey  
½ c. orange juice concentrate  
6 whole cloves  
Place over medium heat and simmer five minutes. Remove cloves before serving.

## CHOCOLATE PARTY COOKIES

- 3 egg whites beaten stiff
- 1 c. sifted powdered sugar
- ½ c. crushed saltines
- ½ c. chopped pecans
- 1 t. vanilla
- 6 oz. semisweet chocolate chips melted.

Fold sugar into egg white, then fold in remaining ingredients. Drop by teaspoon about 1½-inches apart onto greased cookie sheet. Bake 12 minutes at 325°. Remove with spatula. Makes three dozen.

\* \* \*

## FROU FROU

Use fresh or frozen mashed sweetened fruit. Place in a strainer over a bowl and let syrup drain off. Pour ¾ cup of the syrup into top of double boiler. Sprinkle one envelope plain gelatin over. Beat four egg yolks lightly and stir into the gelatin. Place over simmering water, cook, stirring constantly until dissolved (about five minutes.) Remove from heat and stir in one tablespoon lemon juice, ½ teaspoon salt, ¼ teaspoon almond extract. Cool then chill to quivery. Press fruit thru sieve and add any remaining juice. Beat four egg whites to stiff peaks. Add ½ cup sugar gradually and beat to shiny peaks. Beat gelatin mixture until smooth. Add siere fruit and blend well. Fold this carefully into egg whites. Whip one cup cream and gently fold it in. Turn into a 1½ quart serving dish, garnish with a topping of fruit if desired. Makes 6 to 8 servings.

\* \* \*

## CASSEROLE DINNER

- 1 lb. ground beef
- 1 lb. sausage
- 1 egg beaten
- ½ c. milk
- ½ c. fine bread crumbs
- 1 small onion diced
- ¼ c. ketchup
- 1 T. horseradish
- 1 t. salt

Mix all together and make into a loaf and place in a casserole or baking pan considerably larger than the loaf. Sprinkle ½-cup uncooked rice around the loaf. Scrape four carrots, cut them in slices ½-inch thick, peel eight small onions and place them on the rice. Sprinkle with one teaspoon of salt. Add two cups of warm water. Cover pan or casserole well and bake 1½ to 2 hours at 350°.

# "My Best" Recipe Selections for July

## TANGY BEET SALAD

- 1 package lemon flavored gelatin
- 1 c. hot water
- 1 c. cold water
- 3 T. vinegar
- 1 T. prepared horseradish
- ½ t. salt
- 1 No. 303 can (2 c.) diced beets  
drained
- 1 c. chopped celery

Dissolve gelatine in hot water, add cold water, vinegar, horseradish, and salt; chill until partially set. Fold in beets and celery. Fill individual salad molds, chill until firm. Unmold on bed of shredded cabbage. Serve with sour cream dressing.

\* \* \*

## SOUR CREAM DRESSING

Combine:

- ½ c. sour cream
  - 1 T. creamy French dressing
  - 1 t. Vinegar
  - ½ t. sugar
- Blend well and chill.

\* \* \*

## MY FAVORITE CHERRY PIE

- 2 (20 oz.) cans cherries, thawed and drained
- (4 c. drained cherries in all)
- 1 c. sugar
- 3 T. quick-cooking tapioca
- ¼ t. red food coloring
- ¼ t. almond extract
- 1 t. lemon juice
- 1 T. melted butter

Combine all ingredients and pour into pastry-lined pie pan, distributing the cherries evenly. Wet the edge of the bottom crust, arrange the top crust in place and press. Trim off the overhanging edges of dough. Flute the edge. To give the pie a golden brown glaze, brush the top with cream. To prevent the edge of the crust from over-browning place a strip of aluminum foil around the edge of the dish. Bake in a preheated oven of 400° for 55 minutes. (With waterpacked cherries, use 1½ cups of sugar). This is very good served plain or with a generous scoop of vanilla ice cream.

## MACARONI SALAD

- 1 small package tiny ring macaroni  
cook as directed and cool—  
(Don't over cook as you want them in firm rings).
- 1 medium size onion—chop finely
- 1 medium size sweet pickle—chop finely
- 3 hard cooked eggs—chop finely
- ½ t. celery seed—
- 1 t. salt
- ¼ t. pepper

Moisten with this dressing:

Cook in heavy pan or double boiler till thick. Strain thru colander and cool following:

- 1 egg—beat
- ½ c. sugar
- ¼ c. vinegar
- 1 T. butter

\* \* \*

## CARROT LOAF

- 2 c. shredded cooked carrots
- 2 c. untoasted bread crumbs
- ½ c. finely diced celery
- ½ onion, chopped
- 2 T. cooking oil
- 3 eggs, beaten
- 1½ c. milk
- 1 t. salt

Mix all ingredients lightly together and pour into an oiled pan, set in pan of hot water and bake one hour in 350° F. oven. Unroll on platter and serve. A tomato sauce is delicious with this.

\* \* \*

## SPARERIBS WITH CELERY ONION STUFFING

- 1 c. chopped onion
- 1 c. chopped celery
- 3 c. bread crumbs (day old)
- 4 T. drippings
- ¾ t. salt
- ¼ pepper
- 1½ to 2 lbs. spareribs all in one piece

Brown onions in drippings, add celery, bread crumbs and seasonings. Rub spareribs with seasoning. Stuffing may be placed in greased pan, ribs on top and baked 1½ to 2 hours at 350° or placed inside spareribs and baked. Tie with cord string.

# KMA Daily Program for JULY, 1961

960 ON YOUR DIAL

5,000 WATTS—ABO

**DAILY DAYTIME PROGRAM**

**MONDAY THROUGH FRIDAY**

- 5:00 a.m.—Town & Country Hour
- 5:30 a.m.—Country Classics
- 5:45 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
- 9:55 a.m.—News
- 10:05 a.m.—KMA Community Calendar
- 10:10 a.m.—Housewives Serenade
- 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
- 1:45 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.—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

**TUESDAY NIGHT**

- 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

**WEDNESDAY NIGHT**

- 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

**THURSDAY NIGHT**

- 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

**FRIDAY NIGHT**

- 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**

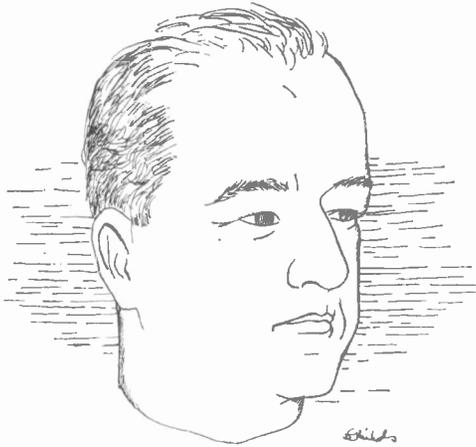
- 5:00 a.m.—Town & Country Hour
- 6:00 a.m.—News & Weather
- 6:15 a.m.—Western Star Time
- 6:30 a.m.—RFD 960
- 7:00 a.m.—News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Lawrence Welk
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Take 30 for Music
- 8:30 a.m.—Bernice Currier
- 9:00 a.m.—Saturday Shopper
- 10:30 a.m.—Florence Falk
- 11:00 a.m.—Back To The Bible
- 11:30 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.—Freddy Martin'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.—Hymn Time
- 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.—Sunday Album
- 3:55 p.m.—Mon. Morn. Headlines
- 4:10 p.m.—Sunday Album
- 6:00 p.m.—New Testament Christianity
- 6:15 p.m.—Senator Jack Miller
- 6:30 p.m.—News
- 7:00 p.m.—Judgment In Israel
- 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.—Pilgrimage
- 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



Steve Childs, son of veteran KMA newscaster Ralph Childs, is really getting good at his artwork. Here is another sketch of a well-known KMA personality, one of our employees of long-standing. This fellow is noted for his chili making, good-natured personality, and his voice is quickly associated with his name by radio listeners throughout KMA-land. His golden tone voice is heard many times throughout the afternoon, but particularly at 6:30 and 10:00 p.m. The sketch likeness is striking. Good work, Steve.

Last month's sketch was of Dean Naven, KMA News and Program Director.

Steve has a full-time job now and along with his art course homework is having difficulty finding time to make these sketches for us. Let's hope he comes up with more next month.

## Ralph Childs Editorials

As a special service feature, KMA has inaugurated a new series of daily editorials with veteran newscaster Ralph Childs. Each editorial is just 40 seconds in length and are heard four times daily, Monday through Sunday. Ralph ventilates just about every subject under the sun, all of them interesting and timely. Each commentary is a digest of the best editorial articles gleaned from newspapers across the country. Twenty-eight commentaries will be discussed each week on KMA.

JULY, 1961

## A CHAT WITH EDWARD MAY

Continued from Page 3

be on the watch for this letter as it will probably be in the September issue of the KMA Guide. Also, perhaps I can have our daughter Annette write a thumbnail sketch of her experiences in Iowa City where she attended a speech workshop course for high school students.

## FRANK COMMENTS

Continued from Page 4

peas were and it is already up to a stand which is so thick that I am going to thin them out to about a foot apart in the row.

There is nothing new or exciting to report about any of the members of the Field tribe—as everything is running along as about usual.

## A LETTER FROM THE FARMER'S WIFE

Continued from page 10

minutes several times to simply sit on the back step and watch this busy world go by.

In early June it was my privilege to attend the meeting of the Iowa Press Women, a meeting held in Des Moines. I met so many people and made many new friends.

Do hope you'll like the recipe I've chosen for you on my special page this month. So until Sept.

Keep Smiling  
Florence Falk

## Trial Grounds "Open House" Coming Soon

The May Seed Company Trial Grounds are shaping up quickly now, nearing their peak of bloom. It is still a little early to predict exactly which weekend will be the best to have "open house" so visitors again can see the beautiful flower and vegetable trials that are being carried on. However, stay tuned to KMA for the announcement of the "Open House". It should be one of the latter two Sundays in July. Of particular interest will be the All-America Competition in both flowers and vegetables. These entries are coded by number and winners are selected by a point system, with total points allocated by the 27 trial grounds in the United States and Canada deciding the winning varieties. Also there are 12 foreign countries with entries in regular May Seed Trials. Altogether there are nearly 2,000 varieties of flowers and vegetables being tested in the 76 acre May Seed Co. Trial Grounds. All the border blocks are full of different varieties this year, and barring an unforeseen incident this should be the best year yet. Watch for the "Open House" date and plan to visit us.

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**MAY SEED COMPANY TRIAL GROUNDS - - OPEN HOUSE** date to be announced soon. Pictured are 1,000 feet of hybrid roses in foreground. Border blocks, center, all newly arranged this year, are prettiest yet. Row-upon-row of nearly 2,000 varieties await your inspection as they approach their peak of bloom. Only a small section of the panorama of beauty is seen here. Listen for the "Open House" date.

