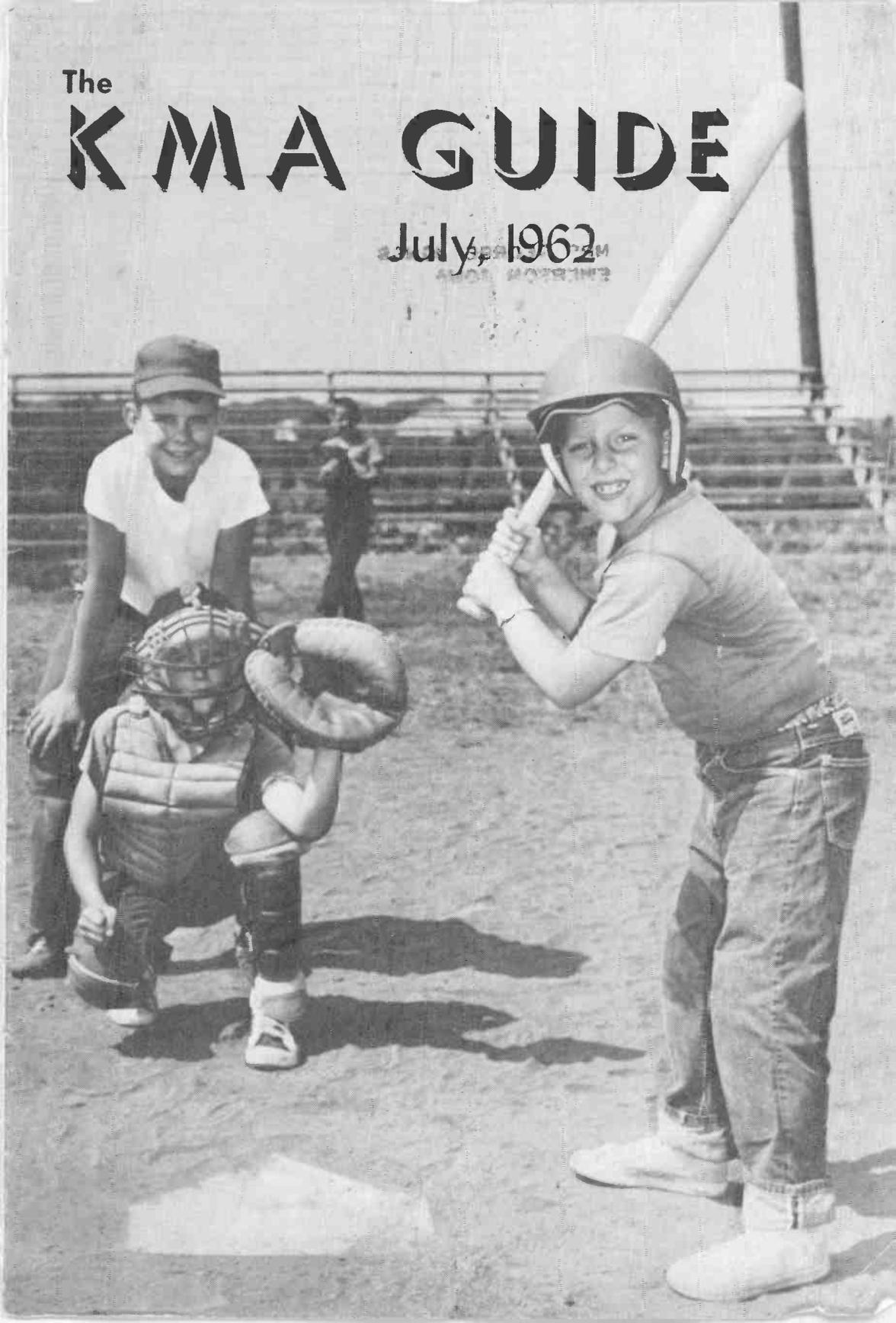


The

# KMA GUIDE

July, 1962



## COVER STORY

"OK, Pitch, put 'er right in there". Little Eddie May at bat and Jamie Koelker catching; sons of President of May Broadcasting and May Seed Companies, Ed May, and KMA station manager, Tony Koelker, are among the scores of Shenandoah Little Leaguers who keep two baseball diamonds busy almost daily at Municipal Park. Standing in umpire's position is their coach, Jim Weaver. Eddie and Jamie are members of the Dodgers team in the Pee Wee League. Both are fielders with lots of hustle. They take some mighty swings with those big bats, occasionally clobbering the old baseball away out past second base. Nearly every young boy in town belongs to the league. Their organized sporting activity gives them plenty to do, particularly since they bring the game home and practice in the back yard most of the day.

## The KMA GUIDE

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Again foreign visitors enjoyed a charming glimpse of American rural life at the Byron Falk farm near Essex, Iowa. Three women educators from Turkey on tour of the United States were guests of Florence Falk "The Farmer's Wife". One of the things they wanted to see was a farmer wearing overalls. As a result, Byron, dropping in from chores and field work, proved to be the high point of their visit. Their nationwide tour centers primarily around schools but they also want to see a broad view of family life. Pictured (l to r) a neighbor of the Falks, Mrs. Lawrence Patterson; Mrs. Musereff Tanir, headmistress of the Vocational Perfection Institute at Eskisehir; Neriman Gulmen, headmistress of the Vocational School for Girls at Bursa; Mrs. Sabahat Erte, Director of technical and vocational training for women, Min-

istry of Education; Mrs. Berit Fletcher, native of Turkey and now with the State Department accompanying as interpreter; Mrs. Otha D. Wearin of Hastings, Iowa is their midwest hostess. The ladies are picking up the English language quite rapidly as they cross the country. Mrs. Gulmen spoke over the air in English with Florence, explaining that Turkish girls study mostly sewing, cooking, home Ec., baby care and associated subjects. They graduate at about 16 years of age. Some go on to four years of college to become teachers. Most marry at 18 to 20 years. She mentioned that she would particularly tell her own girls that American women do their own work and work very hard. They were particularly interested in Karenann's college activities. Their tour will last four months and includes the World's Fair and Disneyland.



## A Chat With Edward May

July—the month when the corn really grows—a month when many people take their vacation—a month when we used to live in fear of polio epidemics. However, polio is no longer the crippling dreaded disease that it used to be. Those of us with children no longer live in fear of poliomyelitis, thanks in part to the years of research and discovery by the outstanding doctor shown with me in the above picture. He is Dr. Albert Sabin, developer of the Sabin oral polio vaccine. I had the pleasure of meeting Dr. Sabin and visiting with him recently when he was honored in Omaha. I asked Dr. Sabin how many years of research went into his work before he discovered the vaccine which bears his name. He said, “31 years.” I didn’t ask if at any time he was discouraged, but imagine the perseverance required to work on a project for 31 years. His perseverance has been rewarded and today the world has been made a safer place to live because of his 31 years of polio research resulting in the discovery of live polio vaccine. I hope you have taken the Sabin oral vaccine for, according to Dr. Sabin, if you take it, you need have no fear of polio in the future.

July is when we take our vacation and the entire family is again planning to head toward the lakes and woods of northern Wisconsin. This year we plan on something different. We plan to drive across the upper peninsula of Michigan and spend a day on Mackinac Island; then on to Sault Ste. Marie where we will put the car on a large ferry and then travel by boat overnight across Lake Superior to Fort William and Port Arthur, Canada.

This will be the first real boat ride for our children and we are certain they will enjoy it. I have talked to several people who have taken this same boat ride and they say it is a beautiful trip. We will enjoy seeing the government locks and hope we have the opportunity of being aboard ship while going through the locks.

Those of you who listen to KMA are probably aware of the fact that my mother, Mrs. Earl May, fell and broke her pelvic bone. After spending five weeks in the hospital, she went home and is rapidly gaining her strength to the point where it will only be a relatively short time until she is back to normal.

Next month I hope to report on our vacation and I will tell you about the experience aboard a Great Lakes steamer.

In the meantime, while we are away J. Wayne McMannama—better known as “Mac”—will be doing my noon program from 12:15 to 12:30 noon. “Mac” does a fine job and has been before the mike rather frequently so he is a regular “pro” at the job.

—Edward May



Dr. Sabin, oral polio vaccine discoverer discusses outstanding SOS (Sabin Oral Sundays) in Omaha with Ed May at KMTV studios.

## Frank Comments

By FRANK FIELD

You have heard me speak many times of our youngest daughter, Peg, who married Greta Bellamy's son, Jim, back in war times—well here she is with her three boys as they looked on the first day of July, just before they started back for their home in Fort Worth, Texas. The oldest boy, Shannon, is fifteen now and already stands half a head taller than his mother; the middle boy, Chris, will be eleven this fall, and the youngest boy, Jimmy D., is seven and a half.

The Bellamys have flown up from Texas several times in the past few years for just a day or two on special occasions, such as Christmas, Thanksgiving, or something like that, but this time Peg and the boys drove up and stayed about two and a half weeks. It was out of the question for Jim to stay anywhere near that long, as he is too busy with his flying service there in Fort Worth, so Peg and the boys really got some good visiting done.

The principal reason for their trip up here was so Peg could attend the wedding of our oldest grandson, John Fishbaugh. He was married on June 17, to one of his school mates, Miss Donna Notson, who was valedictorian of her graduating class this

year. John's mother, Zo, had to miss the wedding as she is still in the Clarkson Hospital in Omaha recovering from Staphylococcus infection which she picked up somewhere along the line after her open heart surgery back about the first of April. Zo has been hospitalized since the first of June, but is making a steady improvement—she will probably be there for several weeks more until they get the infection completely whipped.

The picture on this page last month showed our garden as it looked on March 31. Just five days later, while Jennie and I were up in Minnesota on a short fishing trip, we had a very disastrous hail storm which damaged the garden very severely. The hail broke the tops out of most of the tomatoes, riddled the leaves on all of them, knocked off all of the blooms and small tomatoes, and scarred and bruised all of the larger tomatoes. I figure that it set the tomatoes back about three weeks, as it actually took them that long to recover and start blooming again. The tomatoes which had set on ahead of the hail storm are ripening now and all of them are so scarred and bruised that we have to cut out about half of the tomato before we can use them. The plants vary from waist high to shoulder high now, and if nothing happens to prevent, it looks as if we will have a pretty heavy crop of tomatoes later on this summer. In the meantime we have been having enough for table use for the last couple of weeks.

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## FRANK COMMENTS

Continued from Page 4

I tried something new in the garden this year—at least it was new to me. I planted a row of Sunflowers across the garden quite early and thinned them out to about three feet apart. When the Sunflowers were about two feet high, I planted a couple of Pole Beans at the base of each Sunflower plant. The Sunflowers now stand five to six feet high and the Pole Beans have already climbed about half way up the Sunflower's stalk. Apparently I have solved the problem as to what to use for bean poles. We will let you know next month how it turns out.



Tom Beavers, Associate Farm Service Director, and wife Pat are busily planting a new bed of roses at the new home they recently purchased. Tom and Pat are both very fond of roses, having planted a lovely garden at their former home. Tom and Pat will move sometime this month. Their new home features an all modern built-in kitchen, beautiful decor throughout, big screened-in porch, and full basement where Tom can pursue his hobbies. They purchased the home from the Gordon Adams' who had added many conveniences.



Norm Kling, KMA engineer and son Benny are shooting a week of vacation scraping old paint and adding a new coat to their big home. Here they work on the front side which suffered the most peeling damage from winter ice and snow. A big house like the Klings' is a mammoth undertaking. Norm didn't quite get finished up in one week, so will keep Benny busy and grab every spare moment to finish up the job. Sons are mighty handy items to have around.



## Dos and Don'ts for Iced Tea Service



**"Iced Tea by the Pitcherful"**  
Summertime is iced tea time. To get the most enjoyment from this most popular summer refresher, here are some suggestions: -----

\*Bring 1 quart of water to a boil in an open saucepan --

\*Remove from heat and immediately add  $\frac{1}{3}$  cup loose tea (or 15 teabags) -----

\*Brew 5 minutes uncovered

\*Stir and strain into a pitcher holding another quart of cold water.

**DO** — use enough tea — 50% more than you'd use for hot tea — to allow for melting ice.

**DON'T** — guess at the amount of tea to use. Measure accurately —  $1\frac{1}{2}$  teaspoons of tea or  $1\frac{1}{2}$  teabags for each six ounces of water.

**DO** — use fresh, cold water and bring it to a full, rolling boil.

**DON'T** — reheat water already in the kettle. Water that has been standing is apt to make the tea taste flat.

**DO** — pour the boiling water over the tea or teabags in a teapot.

**DON'T** — guess at the brewing time. Time it by the clock — 3 to 5 minutes.

**DO** — strain tea into a pitcher after the brewing time is over and keep it at room temperature until ready to serve.

**DON'T** — refrigerate iced tea. Refrigeration may cause the tea to turn cloudy.

**DO** — add a little boiling water to the pitcher if the tea does cloud. This will restore its amber-clear color.

**DON'T** — worry about calories when you drink iced tea. A 6-ounce glass contains only 3 calories.

**DO** — drink all you want. You need plenty of liquids during the hot weather when the body may lose from  $2\frac{1}{2}$  to 4 quarts of water a day.

**DON'T** — serve iced tea just at meals. It's the perfect between-meal thirst-quencher because it's not sweet, won't fill you up and won't dull your appetite.

**DO** — use the convenient, instant soluble teas when you want a glass of iced tea in a hurry. Use cold tap water and follow directions on the jar.



KMA picnic at the beautiful American Legion Country Club grove.

**Martin Pulley** who works for the May Seed Company and **Mrs. Pulley** are shown on their front porch which has a new attraction. After a long search covering many states they discovered just the type yard light they were looking for. This particular pole is topped by a squirrel running up a branch with a big walnut. This one is made in Italy and almost stops traffic when motorists catch a glimpse of it.

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The **Norm Klings** have had a busy mother cat at their house. The kittens were born in the basement but soon the mother wanted to bring them upstairs. She packed them one at a time all the way to the second floor — put them in each of the three children's beds — still not satisfied, brought them downstairs again. She spent a busy day carting cats, as pictured. Finally Norm's wife **Margaret** bunked them down in a basket in the kitchen where mamma seems satisfied.

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At the recent girl scout encampment at Manti about three miles south of Shenandoah, the girl scouts held "open house" to parents on their final night when they all camped out. Here one of the dads, account executive **Andy Andersen**, puts his talents to good use. Andy's daughter **Jan** is at far right. The girls in her troop lend Andy encouragement. He made it with air to spare. Andy's wife, **Joanne**, who stayed all night with the girls tested it out OK.





By DORIS MURPHY

It's vacation time, and everyone has been going places, or making plans to go. Farm Service Director Jack Gowing, wife and children Randy and Julie, left June 21st for Toronto, Canada, where Jack attended the annual convention of the National Association of Television and Radio Farm Directors, held at the King Edward Sheraton Hotel. After the convention, the vacationers drove to Ottawa, Canada, then back into the States, sight seeing in New York and Pennsylvania. They were gone about two weeks.

Ass't. Farm Service Director Tom Beavers and wife Pat are planning a week's vacation in Bloomfield, Colorado, leaving July 28th. They will visit Pat's sister, Mrs. Genevieve Grenemeyer.

Howard Lake, Minnesota, was the vacation spot of announcer Mike Heuer and family. Jeffrey, age 8, returned home with his grandparents from Minnesota, the first week in June. A week later, Mrs. Heuer, Tommy and Cynthia joined Jeffrey at his grandparents farm home. Mike got experience batching while they were gone, so was glad to leave his cooking and washing jobs behind, and join them for the last week in June. Mrs. Heuer, who is employed

at the Hand Hospital in Shenandoah enjoyed the rest and relaxation from her hospital duties.

After getting straightened up in their new home, announcer Jim Ross and family vacationed in the Ozarks during the middle of June. They stopped off for a visit with friends in Jefferson City, Missouri, then drove on to Bagnal Dam in the Ozarks, returning home June 16th. While on their trip, Jim found out his young 3 year old daughter Terri really likes the water. They stayed at a motel where they had a pool, and they could hardly keep their child out of the pool. So that gave her parents an idea. When Terri celebrated her third birthday July 1st, she received a gift of a wading pool from mother and dad. Now she can play in water, to her heart's content.

Karenann Falk's Girl Scout experience has finally paid off! Karenann, who was given a position as assistant unit leader at an established Girl Scout camp in Albany, Missouri, this summer, was promoted within a short time to unit leader. Her unit includes twenty girls in the sixth, seventh, and eighth grades. They will learn camping, outdoor cooking, and hand crafts. She will return home August 11th.

Even though Mrs. Gertrude May's vacation was delayed, because of a broken pelvis bone, she was finally released from the Hand Hospital June 25th, and left the following week for her summer home in Mercer, Wisconsin. She suffered the injury when she stepped into a service elevator at the hospital, and fell a number of feet. After several weeks in the hospital, she was happy to board the May Seed Company plane, and fly to the cool comfort of her Wisconsin cottage. Mrs. May is seated at her desk, answering mail she received while in the hospital. Her son, Edward May and family are also vacationing in Mercer this month.

With so many activities to occupy their summer hours, the family of Station Man-



Mrs. Earl May up and about after pelvic fracture.

ager Tony Koelker find it unnecessary to take a vacation trip away from home this year. Eight year old Jamie and sister Malia are taking swimming lessons. Jamie made such progress he swam clear across the pool during his first lesson this year. He was mighty proud of his accomplishment when the teacher told him he was now allowed to swim in deeper water. Jamie has also joined a boy's baseball club, is learning to play golf, and is a Cub Scout. Because of the children's many activities, their mother Pat finds herself spending much of her time chauffeuring. Even so, Pat squeezes precious time out of the day, to continue with her painting and art work.

Plans for another extensive camping trip have been made by Production Mgr. Warren Nielson, wife Florence and daughter Holly. The big station wagon was fully equipped with cooking and camping equipment, so they can camp part of the time, or stay in motels when they wish. The Nielsons left July 13th, going to Denver, Salt Lake City, Glacier National Park in Montana, then, if time allows, they will visit the Worlds Fair in Seattle, the Canadian Rockies, Banff, Lake Louise and Jasper. Enroute home they plan to drive on the new four lane Canadian Highway from Banff to Winnipeg.

Engineer Norman Kling spent his vacation high up on a ladder painting their home. Even his wife and the children pitched in and helped so they will soon have the job completed. Their big two story house looks mighty nice in its new coat of white paint.

You can see by the picture on this page, KMA Pgm. Director Dean Naven was thoroughly enjoying the well balanced meal that had been cooked for him over open fire, at the GIRL SCOUT CAMP at Manti, June 27th. Dean was one of 22 guests invited to visit the camp. Two hundred and twenty-nine people were fed that noon. Before and after eating, the guests spent time viewing Camp Manti. They saw tables lashed by the girls, the many tents which had been set up, the girls learning to cook over open fires, charcoal drawings, and the compass study. The site represented a picture of outdoor living for a week, working, learning and playing together. There were 32 tents with 21 girls in each. These Girl Scouts were from Coin, Essex, New Market and Shenandoah. With this kind of training, I am sure there's

going to be a lot of good "outdoor cooks" in this area.

Vacations can be wonderful! But they can do a good job of keeping you broke, too. Ralph Childs found this out when his sons, Mike, who will be a Senior in high school next year, and David, a student at Iowa University, headed out for Pasadena, California, in an old used car. Mike had bought the car with money earned working in a Super Market. When David returned home from college and found out his friend, Bob Livermore had lined up a job for him in California, Mike decided it would be fun to drive them out. So he invited a friend Larry Farrell to join them on the trip. They had only gone as far as Seneca, Kansas, when the car broke down. Getting it repaired took a big chunk out of their hard earned savings. By the time they reached Albuquerque their funds had run out, so the boys had to wire home for money. They finally reached California and enjoyed going to Disneyland, Marineland, and other sight seeing places. In a few days, Mike and Larry headed back toward Iowa, leaving David and Bob to work in California. But the trip was not uneventful. They again ran out of money in Denver, and Ralph had to send them more funds. Deciding Ralph had done his share, it was Larry Farrell's folks who got the news of their next breakdown in Holdrege, Nebraska. Yes, the boys finally got back safe and sound and much wiser. They know now vacations can do a good job of keeping you broke!

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Dean Naven, KMA news/program director, among 22 business men enjoying outdoor dinner at girl scouts Camp Manti encampment week. Over 200 girls scouts from Coin, Essex, New Market and Shenandoah spent a week learning outdoor living.

# A Letter From The Farmer's Wife

Greetings from the farm this summer of '62. July, with all its fourth celebrating and the picnic season certainly has been inaugurated. Maybe you haven't had time to celebrate, especially if you are on a midwest farm of any size at all, or even on an acreage that might boast a bit of hayland. We, at this writing, have been in the clover hay business. That, combined with cherry picking has left very few leisure hours. In fact, the twenty some years we have lived together, the farmer and I agree this has been a busy summer. But, we love every bit of it at that.

The farmer has by now the clover haying done, the corn laid by, and has begun on some of the odd jobs—weeds to mow in the pastures, spraying to be done, and the many and one sundry jobs about the farm.

Bruce enjoyed tremendously his stay at the Iowa State University Campus at Ames where he was one of the Page County delegates to the first Boys and Girls 4-H Conference held on the campus. Many fine meetings of interest to these young people, the time passing all too quickly. He has been busy ever since school was out with farm work, 4-H projects needing attention, the annual family and 4-H tour for the Fremont farmers, of which he is president, has been held. It was such a warm afternoon when they stopped here, they were refreshed with lemonade and wafers.

Karenann is on the staff at the Girl Scout Camp at Albany, Missouri. Another new experience in scouting for her, but she likes it real well, meeting new friends and working with young girls. With her college major this gives her work in recreation and skills in working with children. She plans to return to Northwest Missouri State Teachers College in Maryville, Missouri in the fall as a sophomore.

The Farmer's Wife herself has been very busy this summer, too. In addition to all the background work that goes with a radio broadcast, there is, of course, the additional work that comes with summer on the farm. By now, getting meals and lunches to the field is almost automatic. Checking to see that everything needed for a meal or lunch keeps me busy. It is a bit disconcerting to be way down on the north 40, two miles from home without silverware or sugar, etc. We haven't even mentioned vacations for we must see when all can leave at once, if possible. We haven't taken a trip for several years so would really like one this summer. Karenann comes home August 11 and we have our family reunion annual affair here on the farm this year, the second Sunday in August. My goodness, it's about time as

my sister hasn't seen either her niece or nephew for almost two years. Speaking of picnics, July 1st the Page County Farm Bureau picnic was held in the Essex area—the City Hall was the scene of the RAVE contest for this year. It is with regret we bid farewell to Mr. and Mrs. Merv Schliefert and Roger of Clarinda. Merv has been Page County field man for several years and now we are having one of the changes known as progress. We are combining several counties with one field man and in the process we lost Merv. He will be missed for he has certainly been a conscientious worker for the good of all. He has worked with all county organizations and both he and his wife have been very active in the Clarinda community. We certainly wish them the very best in thier future. I have had two interesting experiences since last writing. In June, I was one of three judges at Corning for the annual Dairy Princess affair. This is always so nice and it was a pleasure to assist in this.

Our local community Y.W. organization sponsored a Car Care clinic for the women members of the Y.W. This was in two sessions and was not only interesting but so very informative. I learned a great deal about this mechanical marvel we take for granted, the car. In fact, I wonder if some of the men couldn't profit a great deal from this. Garnet Martin took of his time for teaching these two hour classes of two evenings. We had a delicious lunch following also.

In June my sister, Mrs. George Ellyson and I received word of the passing of our father, Charles August Carlson, of Alpensas, Kristdala in Sweden. His last rites being held on June 9 at the historic church in Kristdala and the burial in the cemetery in the church yard. Truth being stranger than fiction, there is a long story that goes with this. Both my sister and I were raised by other people following our mother's death in 1911. Following World War I our father, shall we say, disappeared from sight and following my visit in Sweden in 1958 he came to Sweden in 1959 to spend his last days being in the 80's. As the story unfolds, he was a brick mason in Minneapolis some 40 years and then went to Sweden. Following the war he tried to find us to no avail and I had tried to locate him. How strange the twist of fate and then miss him by one year. Such is the weaving in life's tapestry.

Must close this now and get a lunch to the field on the east place. So until September, keep cool and smiling.

The Farmer's Wife  
Florence Falk

# Homemaker's Guide

## "The Farmer's Wife"

By FLORENCE FALK

There seems to be nothing more refreshing and cooling these summer days than a good salad. I hope you try and enjoy some of these.

### SURPRISE SALAD DESSERT

- 2 pkgs. orange flavored gelatin dissolved in 2 c. boiling water
- pinch of salt

When mixture is dissolved but still hot stir in 2 pints pineapple sherbet. Stir until sherbet is melted and chill until almost firm. Fold in 2 c. mandarin oranges, drained, and 2 bananas, sliced.

Pour into mold and chill until firm. Unmold and garnish as desired.

\* \* \*

### CHICKEN SALAD

This may be served cold or baked as a casserole. Really good. Try it!

- 2 c. cooked and diced chicken
- 2 c. chopped celery
- ½ t. salt
- ½ c. toasted almonds
- 2 t. grated onions
- 1 c. mayonnaise
- 2 T. lemon juice
- 1 c. cooked noodles

Combine the ingredients. To bake, pile lightly in casserole and top with ½ c. grated cheese. Bake in 350° oven for 10 minutes. To serve cold—substitute lettuce for the celery. Serve on a lettuce leaf.

\* \* \*

### THREE-LAYER SALAD

Bottom Layer—

- 2 pkgs. lemon flavored gelatin
- 3½ c. boiling water

Combine and cool. Add:

- 2 bananas, sliced
- Chill until firm in oblong cake pan.

Middle layer:

- 2 pkgs. strawberry flavored gelatin
- 3½ c. hot liquid
- 2 pkgs. frozen strawberries, drained and adding the strawberry liquid to the water to make the 3½ c.

Cool until syrupy and pour over the first layer. Chill.

Top Layer—

- 1 c. cream, whipped (more if you wish)

- ¼ c. sugar
- 1 softened package 3-oz. cream cheese

Combine and spread over chilled gelatin. If desired this may be used as a middle layer but be sure gelatin is chilled to syrupy stage before combining.

### BLUE CHEESE SALAD

- 2 pkgs. lime flavored gelatin
- 4 c. boiling water

Combine the two above ingredients and chill until syrupy.

Add:

- 4 oz. blue cheese
- 2 c. diced celery

Pour into ring mold and chill to firmness. Unmold on chilled plate to serve. In center place marinated shrimp.

Combine:

- ½ c. ketchup
- 1 T. wine vinegar
- 1 t. A-1 sauce

Combine and pour over shrimp and leave overnight. Drain and serve shrimp in center of ring molded salad. Garnish with curly endive and parsley sprinkled with fresh paprika.

\* \* \*

### TUNA FISH SALAD

- ½ pkg. shell macaroni, cook and drain
- 3 hard-cooked eggs, chopped
- 1 small onion chopped or onion salt to taste
- 1 small can tuna fish
- ¼ c. sweet pickle, chopped
- 1 c. celery, diced

Add mayonnaise to moisten, season with salt, pepper and a bit of granulated sugar.

\* \* \*

### FIVE CUP SALAD

This is such a good and easy salad it bears repetition:

- 1 c. petite (small) marshmallows
- 1 c. mandarin oranges, drained
- 1 c. pineapple, crushed or tidbits, drained
- 1 c. commercial soured cream
- 1 c. coconut, regular or flaked

Combine all ingredients together and chill at least 12 hours, preferably 24. You must have a long time chilling for the sweetness and flavors to blend. If you wish substitute 1 cup whipped cream, without sweetening, for the soured cream.

\* \* \*

### BLUEBERRY SALAD

- 2 pkgs. lemon flavored gelatin
  - 2 c. boiling water
- Combine and dissolve. Add:
- 1 c. blueberry juice, add water if necessary to make the 1 c.

Add to gelatin mixture, stir and allow to cool until syrupy, just beginning to congeal. Fold in the drained blueberries from a No. 2 can

- 1 c. cream, whipped
- 1 c. crushed pineapple

Mold and chill. Garnish as desired.

# Homemaker's Visit

By BERNICE CURRIER

## DELLWOOD CHEESE CAKE

This recipe is from the Maitre d'Hotel, The Mayflower, Washington, D. C.

- A— 1 pkg. zweiback  
1 c. sugar  
1 t. cinnamon  
 $\frac{1}{2}$  c. butter melted
- B—  $\frac{1}{4}$  c. pistachio nuts chopped fine
- C— 4 eggs
- D— 1 c. sugar  
pinch of salt  
juice and grated rind of  $\frac{1}{2}$  lemon
- E— 1 c. commercial sour cream
- F—  $1\frac{1}{2}$  lb. sieved cottage cheese  
 $\frac{1}{4}$  c. sifted flour

Roll "A" to fine crumbs, add "B". Reserve three fourths cup for topping. Grease a 9 inch spring-form pan, spread and press the mixture on bottom and sides. Beat "C" till foamy, add "D" and beat very light, stir in "E", stir in "F" then strain through fine sieve or food mill. Pour into pan. Bake at 325 for 1 hour without opening door of oven, then turn off heat and leave for 1 hr. without opening oven door. Then remove from oven and remove spring sides.

\* \* \*

## CHICKEN IN A SKILLET

- 2 T. butter  
2 T. shortening  
 $2\frac{1}{2}$  lbs. frying chicken pieces  
3 T. flour  
1 can (10 $\frac{1}{2}$ -oz.) condensed cream of chicken soup  
 $\frac{1}{2}$  c. chopped celery  
1 c. undiluted evaporated milk  
 $\frac{1}{4}$  t. poultry seasoning  
6 to 8 scraped carrots  
6 to 8 small peeled white onions  
2 T. chopped parsley

Melt butter and shortening in 10 inch skillet. Roll chicken in flour, brown in skillet. Remove extra fat from pan. Mix chicken soup, celery, milk, and poultry seasoning and blend well. Pour over chicken. Cut carrots in half length-wise. Partially cook carrots and onions in small amount of salted boiling water. Place vegetables around chicken. Heat to boiling then reduce heat to low. Cover and simmer until chicken and vegetables are tender (35 to 40 min.) Top with parsley, serve with cooked rice.

## HAM AND SWEET POTATO BAKE

For 4 servings—mix:

- 4 c. cooked mashed sweet potatoes  
 $\frac{3}{4}$  c. evaporated milk  
 $\frac{1}{3}$  c. chopped onion  
1 t. salt  
 $\frac{1}{8}$  t. crushed rosemary leaves  
 $\frac{1}{8}$  t. pepper

Place mixture in a 1 $\frac{1}{2}$  qt. casserole. Cut fat from a 1 $\frac{1}{2}$  inch thick ham slice. Brown ham slice on both sides then place over potatoes. Brush with 2 t. dark corn syrup. Cover casserole with lid or foil. Bake at 350 for 45 min. Serve at once.

\* \* \*

## LEMON CUSTARD LAYER PIE

- A— 2 whole eggs  
1 egg yolk  
2 t. grated lemon rind
- B—  $\frac{2}{3}$  c. sugar
- C— 1 tall can evaporated milk  
1 t. lemon extract
- D— 1 egg white  
pinch of salt
- E— 2 T. sugar  
1 unbaked pie shell

Beat "A" until foamy; gradually beat in "B", then slowly beat in "C". Beat "D" until foamy, gradually add "E" and beat stiff and glossy. Fold the first mixture into the beaten white. Pour into unbaked shell and bake in preheated hot oven (425°) for 10 min. then reduce heat to 300° and continue baking until knife comes out clean when inserted in center (20 to 25 min.) Cool on rack before serving to 6 or 8.

\* \* \*

## CHOCOLATE TOFFEE SQUARES

- A— 1 c. vanilla wafer crumbs  
 $\frac{1}{3}$  c. melted butter
- B—  $\frac{2}{3}$  c. butter  
 $1\frac{1}{2}$  c. sifted powdered sugar
- C— 2 egg yolks
- D—  $1\frac{1}{2}$  c. semi-sweet chocolate bits  
melted  
 $\frac{1}{2}$  c. chopped pecans
- E— 1 t. vanilla
- F— 2 egg whites beaten stiff

Combine "A" and spread half into an 8 inch square pan. Cream "B" until light and fluffy. Add "C" and beat well. Fold in "D", add "E". Fold in "F". Drop by large spoonfuls onto crumbs in pan then level off with knife. Sprinkle remaining crumbs on top. Chill well. Cut into 9 squares and serve with slightly sweetened whipped cream.

# "My Best" Recipe Selection for July

## ROSY ROCKS

- A— 1 c. sifted flour  
1 t. baking powder  
½ t. soda  
½ t. salt  
2 t. cinnamon  
1 t. nutmeg  
B—¾ c. butter  
1 c. sugar  
C— 2 eggs  
D— 1 can condensed tomato soup  
E— 3 c. uncooked rolled oats  
F— 1 c. raisins  
1 c. chopped pecans

Sift "A". Cream "B" very fluffy; add "C" and beat hard; alternately add "A" and "D" beating until smooth after each addition. Stir in "E", stir in "F" and drop by rounded spoonfuls on greased cooky sheet. Bake about 20 min. or until lightly browned at 350°. Makes about 10 doz. cookies.

\* \* \*

## GARDEN NOODLE LOAF

- A— 1 pkg. (8 oz.) wide noodles  
B— 1 c. uncooked peas  
1 c. diced carrots  
C— 3 T. butter or margarine  
D— ¼ c. flour  
½ t. salt  
1 t. sweet basil crushed  
E—1½ c. light cream  
F— 3 eggs beaten

You can use a 10-oz. pkg. frozen peas and carrots if more convenient. Cook "A" in boiling water until tender and drain well. Cook "B" according to which you use, then drain. Melt "C" in saucepan, combine "D" and blend it into "C". Add "E" and stir constantly until smooth and thick. Add about ½ of this to "E" then combine the two and cook over low heat 1 min. stirring constantly. Do not overcook. Pour this sauce over "A" and mix well. Grease a loaf pan 9¼ x 5½ x 2¼ in. and line it with foil. Spoon one third of noodle mixture into pan; spoon ½ of "B" down the center; add another layer of noodles, the remaining ½ of "B"; then remaining noodles. Place in pan of hot water 1 inch deep. Bake at 350° for 30 to 35 min. or until silver knife inserted in center comes out clean. Unmold onto serving tray. Makes 6 to 7 servings.

## DELICIOUS HAM SLICE

- 1 slice pre-cooked smoked ham  
(about 1½ lbs.)  
2 T. finely chopped onion  
1 T. butter or margarine  
2 hard cooked eggs sliced  
1 c. tomato ketchup  
½ t. anise seed  
2 T. finely grated cheddar cheese

Heat oven to 400°. Place ham in baking dish 10 x 6 x 1½; sprinkle with onion and dot with butter or margarine. Bake 15 min. Lower heat to 350°, cover ham with egg slices; pour ketchup over eggs, sprinkle with anise seed and cheese. Bake 20 min. or until cheese melts and ham is hot. Makes 4 to 6 servings.

\* \* \*

## HAWAIIAN SPARERIBS

- 2 lbs. spareribs, cut in 1 rib sections  
¼ c. flour  
1 T. salt  
¼ t. pepper  
2 T. shortening  
1 can (9-oz.) pineapple chunks  
2 T. brown sugar  
2 T. vinegar  
¼ c. ketchup  
1 small onion cut up  
1 green pepper chopped

Shake meat in paper bag with flour, salt and pepper. Brown in skillet in the shortening. Drain pineapple; add water to pineapple juice to make 1¼ c. Combine with sugar, vinegar, ketchup and onion. Pour over spareribs. Cover and simmer 1 hr. and 15 min., basting often until meat is tender. Add green pepper and pineapple and simmer 5 min. Remove excess fat. Makes 4 to 5 servings.

\* \* \*

## SUNDAY NIGHT SANDWICHES

- 1 c. finely chopped cooked ham  
1 T. butter or margarine  
1 can (1 lb.) baked beans in tomato sauce  
¼ c. cucumber relish  
4 round sandwich buns halved and toasted

Lightly brown ham in butter in skillet. Stir in beans and relish and heat. Spoon onto toasted bun halves. Makes 8 open-faced sandwiches.

# KMA Daily Program for July, 1962

5,000 WATTS—ABC

## DAILY DAYTIME PROGRAM

### 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  
 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.—Jim Ross Show  
 4:00 p.m.—Mike's Matinee  
 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.—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's Band  
 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.—Serenade in Blue  
 7:00 p.m.—KMA Bandstand  
 Country Style  
 10:00 p.m.—News  
 10:15 p.m.—KMA Bandstand  
 Country Style  
 11:00 p.m.—News  
 11:05 p.m.—KMA Bandstand  
 Country Style  
 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.—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.—Here's To Veterans  
 6:15 p.m.—Guest Star  
 6:30 p.m.—News  
 6:45 p.m.—Stars For Defense  
 7:00 p.m.—Freedom Calls  
 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

Every Afternoon

Monday Through Saturday

ABC Network News, 5 minutes  
before the hourLocal News on the hour  
Weather on the half hour

## PARTY LINE

Continued from Page 9

Business, so far, has kept the Dean Naven family from taking a vacation, but life has not been dull. Claudine, Dean's wife, resumed playing golf this summer and is thoroughly enjoying it. Even their daughter Tammie has joined the golf class for youngsters, and is getting into the "swing!" Being the new President of the Shenandoah Chamber of Commerce has kept Dean busy, so he has not had much time to play golf.

You've heard of "separates" and "Go Togethers" in ladies clothing, but it took Jerry, 11 year old son of Engineer Jack Josephson to innocently come up with "separates" that put everyone in hysterics when they saw him. Jerry, rummaging around among the items to be sold at an auction, found a pair of long fur mittens. They fascinated him, even though the temperature was in the nineties. So Jerry borrowed money from his dad, and when they were put up for auction, he bought them for 50¢. He immediately put them on and dashed to the May Seed Company to show his mother who is employed there. You can imagine her surprise to see him walk in the office wearing long fur mittens that came clear to his elbows, and nothing else on but his swimming trunks. Yes, Jerry had planned to go swimming, but got so intrigued with the sale, he forgot to go to the pool!

Tammie, 12 year old daughter of Pgm. Director Dean Naven has figured out a way to pay for a new tennis racket and tennis lessons. She and a little neighbor friend, Susie Cole have organized a "Summer Baby Sitting Service". For two hours every Tuesday morning, the "sitters" entertain the children in the basement of one of their homes. They do coloring, have games, etc. Then they take the kiddies, who are all under kindergarten age, to the nearby park for refreshments of cookies and Kool-Aid. So far they have only three customers . . . but have two or three more prospects! The cost is only 25¢ per child, and one of their "selling" points was that they could take care of the child while the mother went down town to shop. It's a real business to these two little girls. They have their own strong box to keep their money in, and pay for the Kool-Aid right out of their own earnings. Of course, there is no charge for Tammie's little sister Kim, who gets to join the group free!

A twisted ankle from a fall on the ice this winter, caused Newscaster Ralph Childs to use crutches for several days. But he didn't have to go far to get crutches, as his son Steve who was injured in an auto accident Oct. 22nd, has been using crutches and loaned them to his dad. Steve is improving nicely now and is getting around without crutches.

**Editors Note**—Since we have received so many requests on the editorial "HE MUST BE A FARMER" we are running a copy in the Guide for the benefit of all those interested.

## HE MUST BE A FARMER

Farmers are found in field—plowing up, seeding down, rotating from, planting to, fertilizing with, spraying for and harvesting it. Wives help them, little boys follow them, the Agriculture Department confuses them, city relatives visit them, salesmen detain them, meals wait for them, weather can delay them, but it takes Heaven to stop them.

When your car stalls along the way, a farmer is considerate, courteous, inexpensive road service. When a farmer's wife suggests he buy a new suit, he can quote from memory every expense involved in operating the farm last year plus the added expenses he is certain will crop up this year. Or else, he assumes the role of the indignant shopper, impressing upon everyone within earshot the pounds of pork he must produce in order to pay for a suit at today's prices.

A farmer is a paradox—he is an over-alled executive with his home his office; a scientist using fertilizer attachments; a purchasing agent in an old straw hat; a personnel director with grease under his fingernails; a dietitian with a passion for alfalfa, aminos, and antibiotics; a production expert faced with a surplus, and a manager battling a price-cost squeeze.

He manages more capital than most of the businessmen in town.

He likes sunshine, good food, State Fairs, dinner at noon, auctions, his neighbors, his shirt collar unbuttoned and, above all, a good soaking rain in August.

He is not much for droughts, ditches, throughways, experts, weeds, the eight-hour day, helping with housework, or grasshoppers.

Nobody else is so far from the telephone or closer to God. Nobody else gets so much satisfaction out of modern plumbing, good weather and home-made ice cream. Nobody else has in his pockets at one time a three-bladed knife, check book, a billfold, a pair of pliers and a combination memo book and general farm guide.

Might as well put up with him—he is your friend, your competitor, your customer, your source of food, fibre, and self-reliant young citizens to help replenish your cities. He is your countryman—a denim-dressed, business-wise, fast-growing statesman of stature. And when he comes in at noon having spent the energy of his hopes and dreams, he can be recharged anew with the magic words: "The market's up!"

(Reprinted from Guthrie Center Times, origin unknown)

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Ray Schroeder, right, Vice President in Charge of Engineering for the May Broadcasting Company is presented a 25-year service award by President Ed May at the KMTV studios in Omaha June 1st. A staff meeting was called, and speaking of well kept secrets, over 80 employees at KMTV knew Ray was to receive special recognition . . . everyone but Ray! He was indeed surprised, and delighted, when he was informed the certificate in the envelope was for his choice of a watch which he was to pick up during the family's tour of Europe during June. The Schroeders, Ray, Ruth, and son Jim, were to tour England, Holland, France, Italy, Switzerland, and Germany where they visited their daughter Pat and husband Lt. Raymond F. Hanson. The Hansons are stationed at Hahn Air Force Base near Frankfurt, Germany. Ray has been the Chief Engineer of May Broadcasting facilities, which includes KMA, for many years. Ray joined the engineering staff at KMA in 1937. Our congratulations to Ray for 25 years of outstanding service to the company.