

The

KMA GUIDE

ESTHER KRUSE
T. SCHERER
AWOL

June, 1957



COVER STORY

June is the month for brides. KMA this year has one of the most lovely of all June brides. She is Beverly Grant, daughter of Mr. and Mrs. Merrill Langfitt. Merrill is KMA farm director. Bev was married on Saturday, June 1, to David Shaw of Shenandoah in an impressive double-ring ceremony at the First Baptist Church. The Guide editor had a "field day" with pictures. A picture of the bride and her father will be found on page nine; and three other wedding party pictures are included on page 15 of the Guide. Columnist Doris Murphy has a detailed account of the nuptial rites in her column on pages 8 and 9.

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Picnic Time For KMA Staffers, Wives



KMA STAFF PARTY held during mid-May at the American Legion Country Club in Shenandoah was a fun-for-all picnic. Florence Falk, the Farmer's Wife, was the hit of the picnic with one of her new products, which she advertises at 10:30 to 11 each weekday. Florence was letting the gals sample the new duo twin pack of Hiland Potato Chips.



A Chat With Edward May

While I was collecting my thoughts in regard to this column a bus load of women drove up beside the building and informed us they were all prepared to start their tour of Shenandoah. They had written about a month earlier and had made the arrangements. This is the season of the year when many groups visit Shenandoah to see the many points of interest in our fair town. We think we have a great deal to show our many visitors and always welcome visitors. If you belong to a club or organization and would like a conducted tour of Shenandoah write us a letter and tell us the date you would like to make your visit. We will certainly welcome your group. We ask that you write in advance of your arrival so we can arrive at a satisfactory date for both of us. We already have many groups scheduled during the next few weeks and it might be to everyone's advantage if you were to come on a day that we don't have a large group scheduled. We can work out any difficulties in this respect. This is why we prefer you write in advance, just in case it might be necessary or advisable that we suggest a different date for you and your group to arrange your visit. We have already had many groups in Shenandoah, as well as others who are planning visiting in the near future. These groups are from the towns of Gravity, Elliott, Sac City, Missouri Valley, Audubon, Adair, Lenox, Clarinda, Tabor and Exira, Iowa. Also, we have groups from Nebraska City, Yutan, Shubert, Dawson, Humboldt and Cedar Bluffs, Nebraska; plus groups from Mound City, Barnard and Graham, Mo.

Another school year has drawn to a close which means thousands of students have completed their schooling and can now re-

flect over the years and recall many pleasant memories. To others, such as Annette and Karen, they are a grade higher and still have a few years of school left. Both Annette and Karen enjoyed the school year and were sorry to see it draw to a close. I hope they continue their enthusiasm for school. Undoubtedly, part of this enthusiasm has been due to the splendid teachers both the girls have had. The girls have several plans for the summer and will be quite busy. Eddie thinks it's wonderful to have his sisters home as it gives him two very nice playmates throughout the day.

Last month we told a little of the extended trip my mother is taking and it is our hope to print one of her letters in each issue of the Guide. I sincerely hope a letter arrives from her in time to be printed in this issue of the Guide. She sailed aboard the S. S. President Hoover from San Francisco, Calif. on May 12 and arrived at Yokohama, Japan, May 25. She tours Japan until leaving on June 7. The trip from San Francisco to Yokohama required thirteen days with no stops in between, so the earliest mother could mail a letter would have been May 26. It probably will be necessary for us to hold up the Guide a few days if we expect to print her first letter. From Japan she goes to Hong Kong for three days, then Thailand and Cambodia and on to the Phillipines.

Remember that ideas are the valuable things in life. We need ideas more than we need money because ideas will bring money and all other necessary things. Ideas are the substance of our lives; without ideas we could not enjoy music, art, scenery, or riches.—Lowell Fillmore in Weekly Unity.

Frank Comments

By FRANK FIELD

This is our oldest son, Robert William, better known as Bob, and his wife, Elsie, and his son, William Frank, better known as Billy or Bill. Bob has worked for the May Seed Co. for many years, first in the hybrid corn division, then in the garden seed, and for the last eight or ten years Bob has been the official company printer. He operates the photographic dark room and develops and prints the pictures I take, such as the one below. In addition to that he operates the photostat machine and a multilith printing press. Then too, he operates the sign card printing machine and makes all the signs and price cards which you see in all the Earl May Stores. All of this, of course, keeps him extremely busy and he never gets quite caught up with his work.

About eight or ten years ago housing was quite acute here in Shenandoah and in order to get a place to live Bob bought a four room house in the west part of town, where they lived until last fall. He got a chance to buy a bigger, newer and better house in the east central part of town, a block east of Center Street, where they are living now. The place already has a pretty fair planting of flowers, shrubs and roses and Bob is gradually getting it whipped into shape.

Bill is 12 years old now and finished up with the 6th grade this spring, so this fall he will be in junior high. Bill has the World Herald evening paper route which keeps him pretty well occupied evenings, unless there is a fishing trip in prospect, in which case he can deliver his papers in about thirty minutes flat, where normally it takes

from an hour to an hour and a half. He is getting to be quite a bullhead fisherman, now, and what is more, he always cleans his own fish when he gets them home, so that all Elsie has to do is just cook them for him.

Jennie and I are going on a fishing trip the second week in June up in northern Minnesota and this time we are taking Bill along with us. I am looking forward with a great deal of interest to the first time Bill hooks a two, three or four pound wall-eyed or northern. Up till now, his biggest fish has been a half pound or three-quarter pound bullhead.

For the week that we are gone my 7:15 program will be taken by Joe Hunter and the television will be taken by Bill Overbey, but we have to arrange differently for the Letterbasket program at 1 o'clock each day. I am taking my tape recorder with me, and will make a tape recording each night and mail it back to Shenandoah, giving you all of the details of the days happenings including size of the fish that got away. We are leaving the 6th of June and hope to get back the 13th. The Letterbasket program should go right through without a hitch unless some of those tape recordings get lost in the mail, which is always a possibility. It will be interesting to see how it works out.

In last month's KMA Guide I told you about Jim and Peg down in Dallas being completely by-passed by that tornado which cut right across through Dallas. They also escaped the flood but not the heavy rains. One letter we had from Peg said that it was raining that day for the 29th straight day, and that her yard and flower beds were all grown up in grass and weeds higher than the flowers. They couldn't get out to do any hoeing, cultivating or even weed pulling. The flood came to within four blocks of their place, which is on a little hill. The

Trinity River is normally a stream small enough to step or jump across, and for nearly a week it was two miles wide. The tornado, incidentally, cut across town just ten blocks from their place and with the floods only four blocks away, they had plenty of excitement through the month of April.

There is nothing new or exciting about any other members of the Field tribe except that John's boy, Danny, had the measles even though he did miss getting the mumps. John Fishbaugh, Zo's boy has a farm project as part of his agriculture class in high school. He planted himself five acres of oats, and five acres of soy

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Here's a picture of Bob's family taken recently.

Grass Root Notes

By MERRILL LANGFITT, KMA Farm Service Director

I was in Washington, D. C. last month and thought perhaps some of my observations would be of interest. I flew from Kansas City and returned and never cease to be amazed at today's speed of travel, a trip by air is so easy. Really its just like taking an easy chair in your living room, pushing it over near a window and relaxing with a good book for a few hours.

Washington, D. C. is always a beehive of activity, especially while Congress is in session. People are streaming into the nations capitol by the hundreds every day to talk to congressmen about legislation, to see officials of government or merely to see the city as a tourist. Washington is one of my favorite cities. Its easy to get around, its a beautiful city, the buildings, monuments and landmarks are so impressive, the grass is green, trees so majestic and everything has a reflection of importance. I saw the Senate in session and heard some of the eloquent oratory that so many of our law makers are capable of. Enjoyed sea food at the famous Hogates on the Potomac River one evening and, of course, ate bean soup at the Senate restaurant. They say there is a law on the books requiring the Senate restaurant to serve bean soup every day.

Everyone seems so busy in Washington. Car traffic at five o'clock when the offices close is terrific. I was trying to get to the airport at that time and it took nearly an hour to go ten miles or less.

It's difficult to believe how many government employeess we have until you think of the number of government bureaus, branches and divisions, the number of offices and then multiply them all together and it begins to accumulate into a figure that staggers the imagination of a midwesterner. They told me there are 40,000 employeess in the Department of Agriculture alone, many more, perhaps twice as many in the pentagon.

I was convinced after talking to a few senators and representatives that one letter from you folks is much more important to them than any efforts of a paid lobbyist. I talked to one congressman about a certain piece of legislation and asked him how he felt about it. He said, "Well, let's look at the mail and see what people in my district say about it." In other words, the folks back home guide his vote. They really pay attention to the mail from home. This convinced me that you folks can all be very, very effective as individual lobbyists if you will just write your congressman a letter on every issue that comes up for discussion. Right now people are deluging

their congressman with demands for more economy in government. The result is that all congressmen are extremely economy minded. Unfortunately appropriation cuts will be put in force that will effect agriculture. In fact, when its all boiled down, the farmer has only a few friends in Congress and they will be out-voted by congressmen from the cities. We have already seen some cuts that will hurt the farmer. Among the strongest lobbyists are the military people and appropriation for defense seem to prove that point.

There will be very few cuts in military spending. They do a good job keeping their programs sold to the public. Even so there are terrible wastes and overlapping of services all through the military and defense operations. Its the same old story — you can't be a general unless you have many privates under you and nobody wants to be demoted, consequently the military continues to grow and expand its operations.

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Merrill's 16-year-old daughter Judy and her "date" for the Junior-Senior "Prom". Following the banquet and dance, students had "all-night" party and danced to a sock-hop session, with Tommy Burns of KMA providing the music.

Midwest's Best Cookie Recipes For June

(Selected from more than 3,000 recipes which KMA Homemakers have received during the annual Christmas Cookie Teas)

PECAN TASSIES

Pastry shells:

- 2 bars (8 ounces) butter
- 2 three ounce packages Philadelphia Cream Cheese
- 2 c. sifted flour

Blend quite fine with pastry blender, then shape this into small paper nut cups. Makes pastry for about 48 small cups.

Filling:

- 2 eggs slightly beaten
- 1½ c. brown sugar tightly packed
- 2 T. melted butter
- dash salt
- ¼ t. vanilla

Bake 15 minutes at 350°, reduce heat to 250° and bake 10 minutes. Set on racks to cool.

COCONUT PARTY PUFFS

Beat —

- 3 egg whites until stiff but not dry.

Combine —

- 1 T. cornstarch
- 1 c. sugar

Beat this gradually into the whites. Cook in top of double boiler over medium heat until it begins to thicken. Remove from heat.

Stir in —

- 2 c. shredded coconut
- 1 t. almond extract

Drop by teaspoon onto greased cookie sheet about 1½ inches apart. Bake at 300° for 15 minutes or until a delicate brown. Makes 3 dozen.

MELT-AWAYS

And they do just that! !

- ½ c. butter or margarine
- 3 T. powdered sugar
- 1 c. sifted flour
- 1 c. finely chopped walnuts or pecans.

Cream butter and sugar, gradually add flour, mixing well. Stir in nuts. Chill. Form a teaspoon of dough into small ball, place on ungreased cookie sheet and bake at 350° for 20 minutes or until lightly golden. Remove from pan immediately and roll in powdered sugar. Cool on rack.

CASHEW COOKIES

- ½ c. butter
- 1 c. firmly packed brown sugar
- 1 egg
- ½ t. vanilla
- 2 c. sifted flour
- ¾ t. double acting baking powder
- ¾ t. soda
- ¼ c. sour cream
- 1¾ c. salted whole cashew nuts

Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Add sifted dry ingredients alternately with sour cream,

mixing well. Fold in nuts. Drop by teaspoon onto greased cookie sheet. Bake 10 minutes in 400° oven. While warm frost with the following icing.

Icing:

- 1 heaping t. soft butter
- 1 c. powdered sugar
- 1 T. strong coffee (or more)

Mix together. It should be thick enough to form good substantial frosting on warm cookies. Optional — put piece of cashew nut on each or sprinkle with ground cashews. If nuts are not salty, put ¼ t. salt in cooky mixture. Makes 60 frosted cookies.

TEA DAINTIES

- 1 c. butter
- ⅔ c. sugar
- 1 beaten egg
- 2½ c. sifted flour
- ¾ t. baking powder
- ¼ t. salt
- 1 t. almond extract

Cream butter, add sugar, slowly, cream thoroughly. Add egg. Mix and sift dry ingredients. Add to first mixture. Add extract. Use cookie press to mold. Lightly grease cookie sheet. Bake at 325° until golden brown.

STARLIGHT SURPRISE COOKIES

Sift together:

- 3 c. sifted flour
- 1 t. soda
- ½ t. salt

Cream:

- 1 c. butter (use ½ shortening)
- Add gradually:
- 1 c. sugar
 - ½ c. brown sugar packed

Blend in:

- 2 eggs unbeaten
- 2 T. water
- 1 t. vanilla

Add dry ingredients and mix well. Cover and chill 2 hours. Use 1 package chocolate mint wafers (Rockwood's) and enclose each wafer in 1 T. dough. Place on greased cooky sheet 2 inches apart. Top with walnut or pecan half. Bake at 375° for 12 minutes. Makes 4½ dozen.

PIMENTO CHEESE COOKIES

- A—⅓ c. butter or shortening
- ½ c. pimento cheese, grated
- B—¾ c. brown sugar, packed
- 2 t. lemon extract
- ½ t. soda in 1 T. water
- C—1¾ c. flour
- ½ t. nutmeg
- ¼ t. salt

Add just a little water to hold dough together

Cream A, add B, stir in C and roll out very thin. Bake in 350° oven for about 10 minutes or until lightly browned.

MELTING MOMENTS

$\frac{3}{4}$ c. brown sugar, packed
 $\frac{1}{2}$ c. shortening ($\frac{1}{2}$ of which is butter)
1 egg
1 t. vanilla
 $\frac{1}{4}$ c. flour

Cream shortening and sugar, add egg and vanilla and mix well. Add the flour and blend. Drop by teaspoonsful into a bowl in which you have 1 c. oatmeal (uncooked). Roll in oatmeal and place on cookie sheet. Flatten with fork dipped in hot water. Bake in 350° for 10 to 12 minutes.

CHOCOLATE MALT MACAROONS

$\frac{1}{2}$ c. shortening
1 c. sugar
4 eggs
1 c. malted milk powder
 $2\frac{1}{2}$ t. baking powder
3 c. flour
 $\frac{1}{3}$ c. milk

Cream shortening and add sugar, cream until light and fluffy. Add 4 eggs one at a time beating well. Fold in the 1 c. malted milk powder. Add baking powder sifted with flour alternately with the milk. Mix well. Roll into balls and roll in powdered sugar. Bake on ungreased cookie sheet, 350° oven for 10 minutes or until lightly browned.

NUT KISSES

3 stiffly beaten egg whites
 $\frac{1}{2}$ c. chopped nuts

Cocoanut may be used or they may be spooned over a date for the center.

Gradually add sugar to egg whites and continue beating until they stand up in stiff peaks. Fold in nuts. Drop from a teaspoon on a paper-lined baking sheet and bake in 300° oven 25 to 30 minutes or until firm and slightly browned.

STUFFED DATE DROPS

1 lb. pitted dates
1 - 3 oz. package pecan or walnut halves
 $\frac{1}{4}$ c. shortening
 $\frac{3}{4}$ c. brown sugar
1 egg
 $\frac{1}{4}$ c. sifted flour
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. soda
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. sour cream

Stuff dates with nut halves. Cream shortening and sugar until light. Beat in the egg. Sift dry ingredients and add alternately with the sour cream to creamed mixture. Stir in dates and drop onto greased cookie sheet (a date per cookie). Bake in hot oven 400° for about 8 to 10 minutes. Cool and ice as desired.

BACHELOR BUTTONS

$\frac{1}{2}$ c. shortening
1 c. brown sugar
1 egg

$\frac{1}{2}$ t. vanilla
2 c. flour
 $\frac{1}{4}$ t. salt
1 t. soda
 $\frac{1}{2}$ c. shredded cocoanut
 $\frac{1}{2}$ c. walnuts, chopped
 $\frac{1}{2}$ c. candied cherries, chopped fine

Cream shortening and sugar; add egg and vanilla — beat well. Sift flour, salt and soda; then add with cocoanut, nuts and cherries to creamed mixture. Mix well. Drop on greased baking sheet. Press a piece of candied cherry on top of each cookie and bake in moderate oven 375° for 10 to 12 minutes, or until brown. Makes $5\frac{1}{2}$ to 6 dozen.

LEMON DROP COOKIES

$1\frac{1}{2}$ c. flour
1 t. soda
1 c. shortening
 $\frac{3}{4}$ c. brown sugar
 $\frac{3}{4}$ c. white sugar
2 eggs, beaten
1 T. hot water
2 c. uncooked oatmeal
1 t. vanilla
1 package lemon chips

Cream shortening, sugars and add eggs, hot water. Add flour and soda sifted together, add nutmeats, vanilla and oatmeal. Fold in lemon chips. Drop by spoonfuls on ungreased baking sheet. Bake at 350° for 8 to 10 minutes.

ORANGE DELIGHTS

$\frac{3}{4}$ c. vegetable shortening
 $1\frac{1}{2}$ c. brown sugar
2 well beaten eggs
1 t. vanilla
 $1\frac{1}{2}$ t. grated orange rind
 $\frac{3}{4}$ c. nutmeats
 $\frac{1}{2}$ c. sour milk
 $\frac{3}{4}$ t. soda
 $1\frac{1}{2}$ t. baking powder
3 c. flour
1 t. salt

Cream shortening and sugar and add rest of ingredients in order given. Drop by teaspoonsfuls on greased cookie sheet. Bake about 8 minutes in 375° oven. Remove from oven and dip in following mixture immediately:

$1\frac{1}{2}$ t. orange rind
 $\frac{1}{4}$ c. orange juice
1 c. sugar

Place on wax paper to cool. You may use more orange juice if desired.

RITZ TEA CRACKERS

1 c. Eagle brand milk
(sweetened condensed)
 $\frac{1}{2}$ c. nuts chopped
3 t. lemon juice

Boil until thick and spread on ritz crackers. Bake at 350° to 400° oven for 5 minutes. Cool and spread with lemon icing.

1 T. soft butter
1 c. powdered sugar
juice of 1 lemon

Beat and spread it till it gives a glaze.

On the KMA PARTY LINE

By DORIS MURPHY

What's more thrilling to a teenager than the Junior-Senior Prom? It's the highlight of their school year and is the social event they long remember. Evidence of how the students anticipated this wonderful event, is shown by the smiles on the faces of Betty Jane Rankin, daughter of Mr. and Mrs. J. D. Rankin, Jr., and her escort, Gene Craig as they enter their car ready to start out for the evening. Betty is beautiful in her lovely dress of pink ruffled nylon net highlighted by an orchid corsage. The "Enchanted Evening" started with a banquet at the Shenandoah Legion Club, followed by dancing at the armory amid the fantastic decorations of an "Enchanted Woodland". At midnight, the students proceeded to the Page Theater to see the movie, "The Boy On the Dolphin". Next on the evening's itinerary was a dance at the Rose Garden where they enjoyed dancing to recorded music played by KMA's well known disc jockey, TOMMY BURNS. Here breakfast was served by the student's parents. The party broke up as scheduled

at 4 a.m. and the students went home with happy memories and heavy eyelids. The excitement of getting a son or daughter off to the Prom, was also experienced in several other KMA families. On MERRILL LANGFITT'S page you'll see a picture of his daughter Judy and Jarret Geer. Newscaster RALPH CHILDS found himself making arrangements for the car so his son Stevie, a Junior, could take his date to the Prom, as did Engineer DON BURRICHTER for his son Eddie.

Misjudging the length of time it would take to drive 400 miles home to Howard Lake, Minn., the MIKE HEUERS finally arrived at 3 a.m. Daylight Saving time, instead of 10 p.m. as they had figured. They left Shenandoah at 4 p.m. Soon after getting on the road they realized it was a 9 hour drive instead of 6, as they had originally thought. Most of the way TOMMY age 6, slept on the back seat of the car, but 3 year old JEFFREY was so anxious to see everything he slept only about an hour. You can bet the family was tired when they arrived at 3 in the morning for a visit with MIKE'S parents, Mr. and Mrs. Ernest Heuer on a farm. The following Sunday they went to Minneapolis where they attended the baptismal services for Mr. Heuer's niece and Mrs. Heuer's nephew.

It wasn't the weatherman who played a trick on one of KMA's good listeners living in Shambaugh, Iowa. It was some children! Frank had thought it was strange when the listener called and reported a 5 inch rain in Shambaugh, as other folks in the area had reported only a one inch rain. But he announced it. Then the neighbors started kidding the lady who reported the startling 5 inch rain. This put doubt in her mind, so she started inquiring around. Sure enough . . . to her embarrassment, she found out the children had poured water in the rain gauge. Oh well. . .most places DID get a 2½ inch rain that night, so she wasn't too far off.

Over fifty attended the KMA staff picnic this spring at the Legion Country Club grove, and you can bet Florence Falk, the Farmer's Wife, made a big hit when she came out with one of her new products, the new duo pack of Hiland Potato Chips. The crowd really went for those delicious Hiland Potato Chips as you can see by the picture of Florence on page 2.



Betty Jane Rankin, oldest daughter of J. D. and Francis, and her "prom" date, Gene Craig.

Because he works at nights, visitors at the home of announcer John Springer, spent the evening at the KMA studio with their host. The guests who had come for a brief visit were Mrs. Springer's parents, Mr. and Mrs. DeBuse of Bellevue, Nebraska, her brother Gene, grandmother Mrs. Anderson, and an uncle from Long Island, N. Y. Of course, there were periods of silence while John gave station breaks and commercial announcements.

I guess Production Mgr. WARREN NIELSON thinks "coffee beans taste good like a cigarette should", because he took up the habit of chewing coffee beans when he stopped smoking 4 months ago. It helps relieve the tension when he craves a cigarette and has no calories. So if you see WARREN getting out his little tobacco pouch and slipping something into his mouth, it's only another coffee bean heading for the last round up. He has lost twelve pounds as a result of dieting, and is in great shape for the fishing season ahead.

June is the month of brides and one of KMA's pretty secretaries gave us quite a surprise when she announced she was to be married June 9th. She is Miss CAROLYN WOOD, daughter of Mr. and Mrs. Orville Wood of New Market, who will wed Richard Parsons, son of Mr. and Mrs. Merle Parsons of New Market. Richard is a teacher at Elliott, Iowa. CAROLYN plans to continue her position as sales secretary, after her marriage.

It looked like 38 women from Sac City, coming to Shenandoah for a tour, were in for a tiring wait, when their bus broke down 40 miles from home. But what could have been an unpleasant experience, unexpectedly turned into a happy event. The women were members of the Happy Valley and Cory Grove Sewing Clubs, coming to visit KMA, the May Seed Company and a tour of Shenandoah. Everything was going along fine until water started leaking into the oil, causing the bus to come to a halt right in the country in front of a farm home. The bus driver announced they would have to send to Atlantic for another bus. Noticing the predicament of the busload of women in front of her home, Mrs. JOHN SHIELDS of Denison, Ia., invited them in. It was her birthday, so she had an unexpected birthday party, serving coffee and cookies, and enjoying the visit of thirty-eight new friends. Because of her wonderful hospitality the three hour wait seemed only too short. Upon the arrival of the second bus, the women continued their trip to Shenandoah and had a pleasant day touring the city and getting acquainted with our KMA home-makers and all the friendly folks around the station.

One of the loveliest June brides of the season was Miss Beverly Grant, daughter of Mr. and Mrs. MERRILL LANGFITT, pictured on the front cover and also on this page, as she entered the church on the

arm of her father. The wedding of Miss Grant to David Shaw, son of Mr. and Mrs. Boyd Shaw of Shenandoah, took place at 1 o'clock June 1st, at the First Baptist church followed by a reception at the Legion Club. One hundred twenty-five attended. The Reverend Henry Robbins officiated at the double ring service. Music was by Miss Marcia Sorenson, soloist, accompanied by Mrs. Forrest Benedict at the organ. The bride's gown was of white Chantilly lace and nylon net and had a fitted lace bodice with a sweetheart scalloped neckline. The peplum overskirt of lace was over a four layered skirt, a skirt of satin topped with three layers of net and second skirt of pleated tiers of net. Net mitts complimented the dress. A tiara of rhinestones and seed pearls held an elbow length illusion veil. She carried a bouquet of lillies of the valley, white carnations and a white orchid. Attendants were also in white, wearing cocktail length dresses with white chiffon skirts and lace bodices with pastel touches in the lace. They had pink punps and gloves, garlands of pale pink rosebuds for their hair and carried pink cascade bouquets. Among the attendants were the bride's two sisters, Miss Judy Langfitt as maid of honor, Miss Jeannine Langfitt as Junior attendant and Bruce Grant as usher. Pink and white decorations were used for the reception. For her going away ensemble, the bride chose a blue lace sheath with white accessories. After a wedding trip to Omaha, the newlyweds are at home at 307 Rankin Court. Both are graduates of the Shenandoah High School. The bride is employed at J. C. Penney Co. and Mr. Shaw is with the Corn States Farm Supply Co. The bride's father, MERRILL LANGFITT is Farm Service Director of KMA.



Beverly comes down the aisle on arm of her father, Merrill Langfitt.

A Letter From Bernice Currier

This is a wonderful day to write to my friends. It has been raining all day and the temperature is now only 46. It is good to stay in the house and think about my family and what they are doing. Also it is the kind of a day that mothers dread when the children are small, not yet old enough to entertain themselves. So they tease to go out of doors, they tease to play Indian and build teepees with all the blankets. And when, in desperation you let them go out doors, they stay not even five minutes and are inside again tracking mud into the kitchen.

I have written to my four children thanking them for the letters and love they sent to me on Mother's Day. I think it should be turned about. On Mother's Day we should send our children gifts and letters thanking them for being such fine folks.

June is a month for parties for the bride and for weddings, it is also a month for picnics and out-door cookery. And I can't decide which kind of recipes to put on the page opposite this. Florence is going to have outdoor things and she knows a great deal more about it than I do, so lets let her take care of the picnickers. She'll do a good job of it. To tell you the truth I was never wild about picnics in my life. I like the going and coming and getting the food ready. But when you get there, the ants and bugs have already passed along the word that you are coming, so all their relatives gather in great glee to celebrate. That's when I lose interest.

Oh yes—you send the older children to gather sticks for the fire and they forget all about it and pretty soon you are looking for them and the sticks too, and the younger children either fall into the creek or step in a mud hole and you wonder who ever suggested this in the first place. But don't let it get you down. You'll do the same thing the next time it is mentioned.

Now let's have a cup of coffee and there is a custard in the refrigerator and we'll make some toast. This custard is made from the recipe for custard pie I gave you quite a while ago. You can mix it up in the casserole it is to be baked in and not use a bottom crust and it is delicious. I set the casserole in a pan of hot water, don't use cold water because the custard has scalding milk added. Then bake it at 400° for 40 to 45 minutes. It comes out just right every time, never any watery liquid under it. I make one of those and then Jewel Savidge and I eat the whole thing.

A very pretty salad for the June days is called Blue Lakes and Potato Salad. It can be made in individual salads and all put on a large serving tray for a buffet, or if the guests are seated and served, put the salads on plates at each place. For a large serving tray, put a large flat lettuce leaf on

the tray for each salad. Then a serving of potato salad using plenty of color such as green pepper and pimiento and sliced radishes with the skin on. Then a small bundle of green beans (cooked of course) at one side with a strip of pimiento across to look like a fagot of sticks. This salad makes a very striking bit of color for the tables too.

Ed and Pat who live in Silver Spring, Maryland are enjoying their new home. It has a pink and chocolate kitchen, a grey and mahogany dining room, white, green and gold family room, grey and green living room, the girls room is in lavender, another bedroom is in yellow, and their own room is in sand or straw color but I don't know what the contrasting color is. Pat has made all the draperies and they did lots of the work themselves.

Red and Janet have done so much themselves for their new home too, in Cairo, Illinois. These young people seem to be more resourceful than I ever was, maybe because I just never learned to do things like that. Red and Janet have already remodeled their recreation room in the basement. I am anxious to see it. When I was there last Christmas I thought it was perfect with its huge fireplace with barbecue grill, table and chairs, easy chairs and davenport (or is it a sofa?).

Helen's family of five children and her husband of Houston, Texas will be divided for their vacations this year. It was just a year ago she was here with the children. Dr. Armstrong, Alan and David are going to Colorado with his parents who live in Paris, Texas; Johnny is going to camp, and Helen, Pat and Kathy will stay home and do just what they want to do for two weeks.

I don't know what plans Margaret and her husband Al have made yet. They usually get away from New York for a while and spend some time on Cape Cod, but she hasn't said yet. Wish they would come here.

I hope you all have a most happy summer. I plan to spend my vacation in Montana visiting my sister, Elizabeth, at Billings. Only we will not be in Billings, we'll be in her cabin on East Rosebud Lake, about 90 miles from Billings.

Thank you for all your wonderful letters and be listening every morning at 9 o'clock. Until then,

Bless your hearts,
Bernice

FRANK COMMENTS

Continued from Page 4

beans and is going to plant five acres of grain sorghum. He not only has to plant all of these crops but has to tend them and also harvest them himself and in addition he must keep complete records, so he will gain quite a lot of valuable experience.

Who said it couldn't rain in this country!



Homemaker's Guide

HOMEMAKER'S VISIT

By **BERNICE CURRIER**

A variety of rolls is nice for a summer buffet or coffee. Here are a few of my favorites, all made from one basic roll recipe as follows.

DE LUXE ROLLS

- A— $\frac{1}{4}$ c. milk scalded
- 1 c. butter melted
- 1 c. sugar
- 1 t. salt
- B—2 packages dry yeast
- $\frac{1}{4}$ c. warm water
- C—6 to 7 c. sifted flour
- D—4 eggs beaten

Combine A and cool to lukewarm. Combine B and add to A when it is lukewarm. Add half of C and stir in well, then add D and beat well. Add remaining C gradually until it can be kneaded on floured board. Knead until smooth and satiny. Keep dough warm and out of drafts always. Place in warm greased bowl, brush surface lightly with melted shortening, cover, let rise to double. Turn out on board, and to make into several types rolls. Divide dough into 4 or 5 parts.

BOWKNOT ROLLS

Roll pieces of dough into ropes about $\frac{1}{2}$ inch in diameter and 6 to 8 inches long; tie each length loosely into a knot. Place on greased baking sheet, cover and let rise to double. Brush with melted shortening, bake in 375° oven about 12 minutes.

ROSE ROLLS

After bowknots are made bring one end up and through center of knot and the other end over the side and under. Place on greased baking sheet, brush with melted shortening, let rise to double, bake about 15 minutes at 375°.

BUTTERFLY ROLLS

Roll dough into a rectangle about $\frac{1}{4}$ inch thick and 6 inches wide. Brush with melted butter and roll jelly-roll fashion. Cut in 2 inch lengths, make a depression down the center of each piece using a wooden or plastic handle. Place on greased baking sheet, brush with melted butter, let rise to double, bake 15 minutes at 375°.

PARKER HOUSE ROLLS

Roll dough $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Cut in rounds with 2 inch biscuit cutter. Brush lightly with melted butter. Make a crease across the center of each round, using a dull edge of knife. Fold over, bringing the upper half a little overlapping the lower

half. Cover, let rise to double, bake about 15 minutes at 375°.

BUTTERHORNS

Roll dough into a circle about 9 inches in diameter and $\frac{1}{4}$ inch thick. Cut into 10 or 12 wedge-shaped pieces and roll each jelly-roll fashion beginning at the outside edge. Place on greased baking sheet with point of dough on bottom. Brush with melted butter, let rise to double, bake about 15 minutes at 375°.

CRULLER ROLLS

Roll dough $\frac{1}{4}$ inch thick into a rectangle 9 inches wide. Cut into strips $\frac{1}{2}$ inch wide. Moisten each end with water. Grease a clean clothespin for each strip. Wrap a strip of dough around each form leaving the ends of clothespin uncovered. Dough should not overlap at point. It should just barely touch. Let rise to double, brush with melted butter, bake about 10 minutes at 375° or until lightly browned. While still warm, pull out the clothes pin. Fill immediately with jam or marmalade or cream cheese mixed with jelly. It will hold about 1 tablespoon.

* * * *

With these rolls the salad suggested on the opposite page in my letter would be very good, also a wonderful chicken salad would be delicious. Or how about the following —

CRAB NOODLE CASSEROLE

Melt in double boiler —

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ lb. pimiento cheese

Add —

- 1 c. cream and blend well

Remove from fire and add 1 large can crab meat. Add a 4 oz. package of noodles, cooked and drained. Put in casserole, sprinkle with nutmeg. Bake 30 minutes at 375°. Serves 6.

CREAMY ORANGE SHERBERT

- $1\frac{1}{4}$ c. sugar
- $1\frac{1}{2}$ c. orange juice
- dash salt
- 2 c. milk
- 1 c. heavy cream

Mix sugar, orange juice and salt, add gradually to milk and cream. Set the control of refrigerator for fast freezing. Pour into freezing tray, cover, freeze until just firm. Remove from tray to chilled bowl, break it up with wooden spoon and beat with electric beater or rotary beater until free of lumps but still thick as mush. Put back in tray to finish freezing.





"THE FARMER'S WIFE"

By FLORENCE FALK

With June just bustin' out all over the place let's take to the picnic grounds. Whether you drive miles away or simply walk out to the picnic table any of these should hit the spot and do away with hunger pangs! ! ! !

How about a picnic menu? ?

- Ground Meat and Barbecue Sauce*
- Grilled Buns
- Potato Chips
- Grilled Pineapple Slices
- Walking Salad*
- Toasted Sweet Rolls
- Coffee
- Tea Milk
- Fruit Punch

BARBECUE SAUCE

This can be prepared beforehand and kept in the pint jar "mixer".

Combine in said pint jar and shake well:

- ½ c. water
- 1 c. ketchup
- 2 T. sugar
- 2 T. vinegar
- 2 t. worchestershire sauce

To prepare the ground beef heat in the skillet 2 T. butter. Add and cook until transparent 1 c. onion rings. Stir in 2 pounds ground beef (crumbed)

- 2 t. salt
- ¼ t. meat seasoning (Accent)
- ½ t. pepper

When the meat has browned nicely, stir in as much of the sauce as you wish. Let the mixture simmer slowly about 15 minutes or until thoroughly mixed and heated. Be sure to have plenty—have spoons to spoon onto hot grilled buttered buns.

Incidentally the above barbecue sauce is just right for slices of roast beef or pork. Heat in sauce, serve on garlic bread, a gourmet's delight.

WALKING SALAD

This one is popular with hikers especially the scout groups. Easily made up ahead of time for picnickers.

In a crisped leaf of lettuce wrap 2 carrot sticks, onto which are skewered olives, 1 stalk celery, cheese filled, radish, cucumber sticks—any combination you wish. Crisped, these are delicious, a good textured food for outdoor eating.

Picnic Menu No. 2

- Chilled Fruit Pieces in Lettuce Cups
- Cheeseburgers
- Relish Buns
- Potato Chips
- Grilled Tomatoes
- Desert Pancakes*

DESERT PANCAKES

Mix your favorite pancake batter:

Add 1½ c. fresh berries, blueberries or raspberries, either are fine. Fry. Spread cakes with your favorite jelly or jam. Roll up and dust with powdered sugar — another finer food!

Generously spread hot cakes with butter. Sprinkle brown sugar, chopped nuts, a dash of cinnamon over each cake. Roll up and eat. Better have plenty of batter on hand!

* * * * *

Some favorites with camper friends —

CARAMEL APPLES

For each person have 1 medium size cooking apple. Spear on end of green stick or regular skewers. Hold apple over the coals and roast, turning quite often. Apples are done when skin begins to break and is ready to peel. Peel and quickly dip in bowl of melted butter, then in a deep container of brown sugar. Return to the fire and turn slowly until the coating is a rich carmel. When coating is smooth, dip in chopped nuts or shredded coconut. One warning — be careful! ! ! They are hot!

* * * * *

POTATOES BAKED IN FOIL

For each serving choose a firm baking potato. Scrub well and wipe dry. Then coat entire surface of potato with bacon drippings or butter. Wrap potato loosely in aluminum being sure to seal ends well. These take about 1 hour to bake or baked best on hot coals or on grill. Never in open flame. When baked, carefully open top and scoop out about a spoonful of potato. Stuff in a cube of cheese, a bit of butter and salt for seasoning. Cover with potato and re-wrap, baking about 15 minutes more.

* * * * *

One more taste treat—cut ½ inch thick slices from slab bacon and grill. Presto bacon steaks that create a picnic aroma if there ever was one. Wait for me I'll be there too! ! ! !

GRASS ROOT NOTES

Continued from Page 5

This story is getting long but let me say I am impressed with the honesty of our elected representatives and can assure you they work long hours. Really, their day never ends. They are truly servants of the people and seldom get the praise they deserve. I'm sure we would have better government if all of you would keep in closer touch with your congressman and take a deep interest in good government.



Mrs. May Writes From Aboard Ship

On Board S. S. President Hoover, American President Lines. May 24, 1957.

Dear Friends,

It doesn't seem possible that we are due in Yokohama tomorrow, almost three weeks from the date I left home May 5th. I enjoyed the ride on the California Zephyr and the scenery is indeed beautiful. Wednesday the 8th I flew to Modesto. It was a beautiful sight to see acres of Mount Arbor roses blooming at Gustine. Thursday I went to Sunnyvale to see a cousin. I like San Francisco very much and wished I had had more time there. The rhododendrons were a gorgeous sight in full bloom all over the city. Friday p.m. I went to the home of Ruby Jackson Keller and her husband where I was a guest until I sailed at 4:00 p.m. Sunday the 12th. That evening they had a lovely dinner party for me at the Claremont Hotel in Berkley. It is such a large spacious hotel with beautifully landscaped gardens and it is noted not only for its food and grounds, but also for its very unusual floral arrangements thru the parlors and on each dining room table.

I had such a pleasant surprise Sunday p.m. when I entered my cabin No. 216. There was a gorgeous bouquet of flowers, an orchid corsage, a basket of fruit, letters, telegrams, two books and even three copies of the Evening Sentinel. I wish to thank each one who helped make my "bon voyage" so overwhelming, not only for these gifts and all the mail in the cabin but also for the many gifts, the parties and numerous calls I had from friends before I left Shenandoah. A mere "thank you" doesn't half express how grateful I am for your friendship and best wishes. I shall never forget your kindness and thoughtfulness. My cabin is in the center of (A Deck) the ship, a nice large outside one and very pleasant. Four cabins open on a veranda and I am enjoying the passengers in those cabins as we frequently visit together.

The Pacific Ocean has hardly lived up to its name "peaceful". It has been cloudy every day until today and some days the ocean is quite rough and the fog horn sounding frequently. The S. S. President Hoover is not large but it sails smoothly and it is attractively furnished and carries 234 passengers. There are 25 in our tour group plus our director. Our group all eat at the table setting with breakfast at 8:30 a.m., luncheon 12:45 and dinner at 7:00 p.m.

About half of our passengers are U. S. Army or Navy personnel with their families going to live in Japan. There are 39 children in their group, which eat at the first table setting. They have quite a program with a nurse and a steward for entertaining the children.

We adults are kept busy too. Several mornings our tour group met at 11:00 a.m. for travel discussions and shopping hints. They tell us Hong Kong is a shoppers paradise because it is a free port. Every day is organized for parties and activities. There are bridge and canasta parties in the p.m. and one a travel forum with interesting slides on Japan, Manilla and Hong Kong. The deck sports have been lacking because of the weather. There is a movie many p.m.'s for the children and alternate evenings for the adults. There have been bingo, horse racing and cocktail parties, also dancing and one evening a community song fest. We have had several most interesting dinners and a hard time party. Something different each day, so you see the day goes by before you know it. I try to get a siesta each afternoon. Sunday a.m. the 19th, the Purser conducted the Divine Service. One of our tour members, a beautiful mezzo soprano singer, sang two solos for us. It seemed strange for our daily newspaper the next morning to be headed Tuesday May 21st. We had lost a day crossing the International Date Line. Our watches are set back each night, sometimes one hour, sometimes only 30 minutes. A charming couple from North Carolina, our Tour Director and a lady from Sarasota, Florida and I are eating at Captain Nielson's table. He is Danish and most interesting and has dinner with us each evening.

This p.m. I must pack. Since it has been cool on this trip I hardly know what to pack for Japan. I will leave one suit case at customs for S. S. President Wilson which I will take June 7th. I will just take 1 suit case, my cosmetic case, a small zipper one for books, etc, and my camera case. I hope to take some good kodachromes in Japan. I will try to write again when ready to leave Tokyo to continue on our tour. Hope you are fine.

Sincerely,
Gertrude May

From the moment any person accepts my offer of a job, his success is as much my responsibility as it is his. It is up to me to prove to myself that my judgment was sound. If I put him to work at the job for which I hired him, he represents my own judgment going to work there too. If he fails, I have failed in my task of selection. That is why I believe firmly that every employee who is fired from a job represents more of a failure on the part of the man who hired him than of himself. He is what he is. It is up to the employer to evaluate him accurately and honestly, weighing the faults with the strengths, before assigning him to the job—Reese Wade in Good Business.

960 ON YOUR DIAL

KMA Daily Programs For June, 1957

5000 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.—Merrill Langfitt
 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.—Breakfast Club
 9:00 a.m.—Bernice Currier
 9:30 a.m.—When A Girl Marries
 9:45 a.m.—Whispering Streets
 10:00 a.m.—Kitchen Club
 10:15 a.m.—Housewives Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Tennessee Ernie
 11:45 a.m.—Morning Markets
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets
 1:00 p.m.—Frank's Letter Basket
 1:15 p.m.—Lawrence Welk's Show
 1:30 p.m.—Tommy Burns' Show
 2:30 p.m.—Siesta Serenade
 3:00 p.m.—Tommy Burns' Show
 4:00 p.m.—Mike's Matinee
 5:00 p.m.—Kiddie Korner
 5:30 p.m.—Corn Country Jamboree
 5:30 p.m.—Sparta Polka Band
 (Friday)
 6:00 p.m.—Farrn Bulletin Board
 6:15 p.m.—Casual Clips
 6:20 p.m.—Mel Allen
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Edw. May, Mkts &
 weather

MONDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Browsin' With Burns
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Browsin' With Burns
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Browsin' With Burns
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

THURSDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Browsin' With Burns
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

FRIDAY NIGHT

7:00 p.m.—960 Hit Parade
 8:00 p.m.—Club 960
 9:00 p.m.—Browsin' With Burns
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 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.—Merrill Langfitt
 7:00 a.m.—Dean Naven, 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.—Saturday Shopper
 9:00 a.m.—Bernice Currier
 9:30 a.m.—No School Today
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—KMA Country Tops
 11:45 a.m.—Practical Land Use
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:00 p.m.—Saturday Matinee
 6:00 p.m.—Red Foley
 6:30 p.m.—News
 6:45 p.m.—Stars For Defense
 7:00 p.m.—Vincent Lopez Band
 7:30 p.m.—Am. Music Hall
 8:00 p.m.—Dancing Party
 8:30 p.m.—National Jukebox
 9:00 p.m.—Lawrence Welk's Army
 Show
 9:30 p.m.—Platterbrains
 10:00 p.m.—News
 10:15 p.m.—Guest Star
 10:30 p.m.—Proudly We Hall
 11:00 p.m.—News
 11:00 p.m.—Music In The Night
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News and Weather
 7:15 a.m.—Here's To Veterans
 7:30 a.m.—Sunday 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.—Sun. Album
 12:00 noon—News
 12:15 p.m.—Baseball Warm Up
 12:25 p.m.—K. C. Baseball Game
 4:30 p.m.—College News Conference

5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Radio Bible Class
 6:30 p.m.—Prison On The Hill
 7:00 p.m.—Revival Hour
 9:00 p.m.—Edwin Canham
 9:15 p.m.—Travel Talk
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Lets Go To Town
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

K. C. BASEBALL GAMES JUNE

1	Cleveland	7:55
2	Cleveland	1:25
3	OPEN	
4	Baltimore	7:55
5	Baltimore	7:55
6	Baltimore	7:55
7	Boston	7:55
8	Boston	7:55
9	Boston	1:25
10	Boston	1:25
11	Washington	7:55
12	Washington	7:55
13	Washington	7:55
14	New York	7:55
16	New York	1:25
17	OPEN	
18	Washington	7:00
19	Washington	7:00
10	Washington	1:15
21	Boston	7:00
22	Boston	1:00
23	Boston (2 games)	11:25
24	OPEN	
25	Baltimore	7:00
26	Baltimore	7:00
27	OPEN	
28	New York	7:00
29	New York	1:00
30	New York (2 games)	11:55

Listings Correct at Time of
Publication

However, all Programs Are Subject
to Change.

◆ Family Wedding Album Page ◆

WEDDING COUPLE AND ATTENDANTS

From left to right, following the wedding enroute to reception, are Miss Joanne McEnaney, Tarkio, Missouri; bridesmaid; Judy Langfitt, maid of honor for her sister; the bride; the groom; Bob Ahrens, the best man; and John Pierson, groomsman.



BRIDE AND GROOM LEAVING THE CHURCH

The cameraman had to rush hurriedly to catch this interesting and happy view of Bev and Dave as they hurried back up the aisle following the ceremony.

THE NEWLYWEDS "HAVE THEIR CAKE"

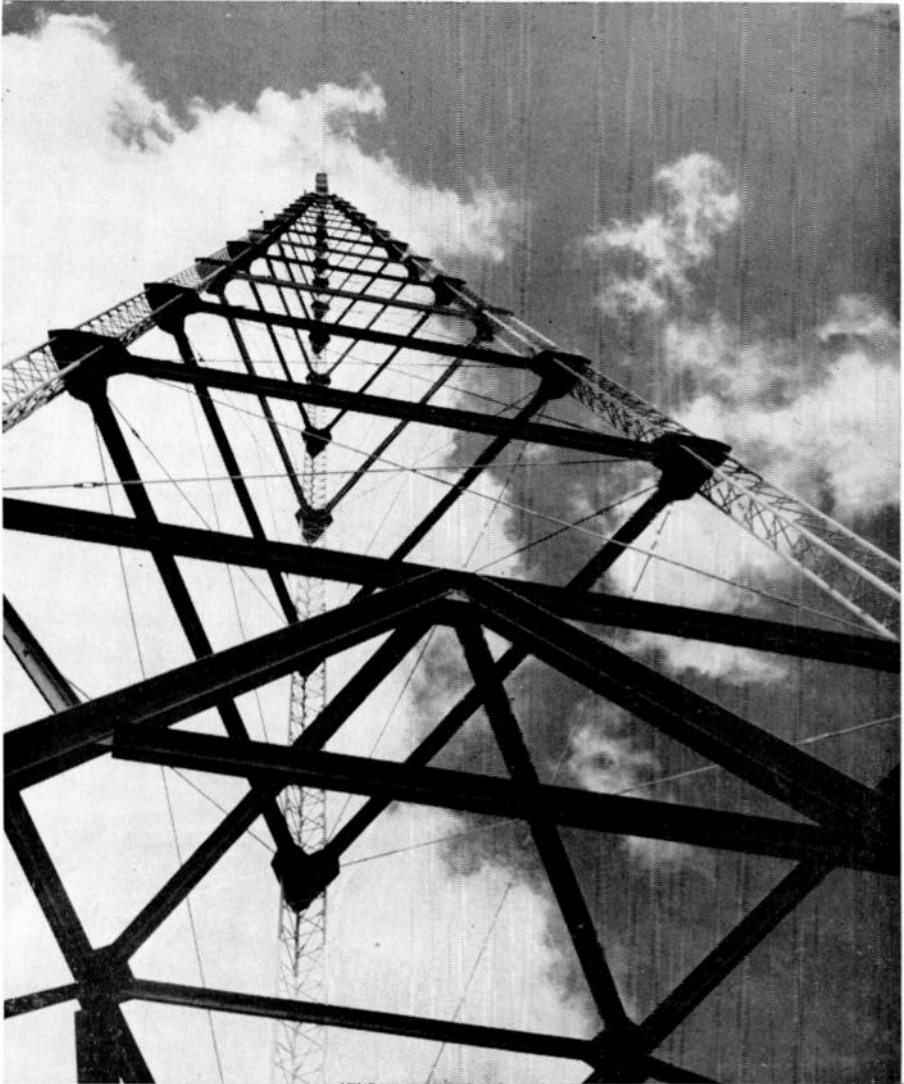
And eating it, too. It was lots of fun for Dave and Bev as they cut the first piece of the four-tiered wedding cake, and forked a serving for each other at the reception at American Legion Country Club.



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Spiraling high in the Midwest skies on a balmy May day, the 488-foot KMA tower makes an impressive site. It makes you dizzy to look straight up from underneath the tower, because in a wind, the structure sways 20 feet, but it will withstand 100 mile per hour winds. The tower is self supporting, standing on three cement pillars. The red beacon flashing atop the antennae can be seen for 25 to 30 miles. This type equipment is what allows KMA to beam the clearest, sharpest sound signal in this sector of the country. The transmitter and towers are located a mile northeast of Shenandoah, just off Highway 48.