

The

KMA GUIDE

Volume 10, Number 1 *April, 1959*



COVER STORY

The KMA Guide

"April Showers may come our way . . . but we don't care as long as the sun is shining and it's just daddy holding the garden hose!" In order to obtain a cover picture symbolic of the month of April it was necessary to conjure up a little "rain".

APRIL 1, 1959

Vol. 5

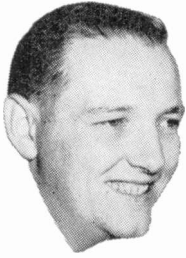
No. 4

Jeannine Langfitt and Little Eddie May are our outdoor-loving pair on this month's cover. With the near-alarming variety of weather we've had lately you'd think we could come up with just a little shower for a picture, but as usual, the weather man wasn't cooperating. So, this was taken "Hollywood" style with Ed May holding the garden hose. Jeannine and Eddie spend a great amount of their time playing together outdoors and are ideally suited for this picture.

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



Here he is. Our first picture of Keith Merrill Geer with his mother, Judy, and grandpa Merrill. This husky little lad is 4 months old and growing like a weed. At first little Keith wasn't going to smile for a picture but his mother knew how to tease one out of him, as you can see. The Langfitt household is pretty proud of their new grandson. Keith really takes a shine to Jeannine, Merrill's youngest daughter, and really brightened up when she did a little dance for him. Keith's daddy, Jarrit Geer, is with the Green Bay Lumber Company of Shenandoah.



A Chat With Edward May

Spring finally arrived, but not until old man winter gave vent to a couple of final blasts that were about as severe as any we had all winter. One of these storms occurred Saturday, March 14 and caused a power failure throughout a large part of the Shenandoah area. KMA was off the air for several hours and everything was in total darkness.

It is amazing how dependent we are upon electricity. I certainly have a great deal of respect for the men from the telephone and power companies who brave a storm and work all night in an effort to restore service. A friend of mine who works for the Iowa Light and Power Co. in Shenandoah told me the storm of the 14th was the worst he had ever seen. He worked all night and all the next day.

Weather is of great concern to us. I recently saw some facts released by the United States Weather Bureau at Kansas City that I thought were interesting. For example the world's record high temperature is 136°, set in Azizia, Africa in 1922. The highest recorded in the United States is 134° at Greenland Ranch, California in July of 1913. The highest temperature at which plants grow is 122°. The most favorable temperature for active work is 64°. Corn planting time has arrived when daily mean temperatures reach 55°. Daily mean temperatures of 43° is oat planting time; 22-26 degrees is killing temperature for peach bloom. The record low temperature of the United States is 70° below zero which occurred at Roger's Pass, Montana on January 20, 1954.

I believe spring is about my favorite season of the year. It is always a thrill to

see the grass turn green, to see the buds burst into bloom on the fruit trees, to see the leaves come out on the trees, plus a hundred other marvels of nature one associates with spring. I enjoy the changes from one season to another and actually believe I would miss these changes if I lived in a place where everyday of the year is more or less the same.

Things are more or less normal at our house; I hope they are at yours. Annette and Karen are anxious to start riding their ponies. Eddie is just happy to have the chance to play outdoors most of the day. He and his dog "Rags" have a great time racing and playing in the yard.

The baseball season is about to start, so again KMA will be bringing you the games of the Kansas City Athletics. Let's hope they have a good season and are in contention for the pennant.



During a recent meeting of the 38 Earl May Seed Store Managers in Shenandoah, they toured the largest rose storage warehouse in the world. Four million dollars worth of roses under one roof. Here Fred Troop, manager of the Centerville, Iowa store; Ed May; and Leo Morten, store sales supervisor, look over a bush which has been clipped and readied for planting.

Frank Comments

By FRANK FIELD

This is the Robert Fishbaugh home on Clarinda Avenue here in Shenandoah and the picture was taken immediately after our March 15th blizzard. The storm started out as rain and then changed to a very heavy, wet snow with an extremely strong northwest wind. Notice how the snow is plastered against the side of the house clear up to the eaves. We received .65 of an inch of moisture out of this storm, but only about 4 inches of it was in the form of snow. The rest of it fell as rain before it got cold enough to turn to snow.

Mrs. Robert Fishbaugh, as you know, is our daughter Zo, and my reason for using the picture on this page is to give you folks some ideas about landscaping these modern, ranch-type homes, built practically down on the ground. This house was built in 1946 and the evergreens were planted in the spring of 1947, so they have had 12 years of growth.

The most important point in landscaping this type of house, is to use a low growing, spreading type of evergreen under the windows and to use the tall, slender, spiky types at the corners and either side of the doorway or in any other spot where they can grow quite tall, without shutting off the view from a window. In this particular planting, Zo used Pfitzer's Junipers in front of the windows and she used Canarti Junipers for her tall spiky evergreens. You can only see three of them in the picture, but there is a fourth at the right hand corner of the house—just out of the picture.

In addition to using low growing varieties of evergreens to begin with, it is also necessary to prune or shear them 2 or 3 times a year to keep them low, because

even a Pfitzer's Juniper will get to be 5 or 6 feet high in 10 or 12 years. While it is true that the Canarti Juniper is normally a tall, slender variety, they, too, have to be sheared two or three times a year to keep them from branching out like an apple tree. These particular trees are now about 8 feet high and have been kept that height for the past three or four years by simply trimming right up over the tops every time the sides are trimmed. In other words, handle them just exactly the way you would trim a hedge. The more they are trimmed or sheared, the bushier they become.

It would be a wonderful thing if we had varieties of evergreens which would grow to a certain size or shape and then stay that way indefinitely, but so far, to my knowledge, there are no such varieties available. So the thing to do is to select the right varieties to begin with, and then grow them to the desired size and shape by judicious shearing and pruning. When they get as big or as tall as you want them, it is a simple matter to hold them there indefinitely by keeping them trimmed or sheared just exactly the way you menfolks do with your hair. A Juniper which has gone for three or four years without trimming looks just about the same, relatively speaking, as men would if they went three or four years without a haircut.

Of course, I'm speaking now about members of the Juniper family for planting in sunny locations. For planting on the north side or in other shady locations, you use members of the Taxus family, as they really like the shade and they also can stand any amount of pruning, shearing or trimming. The Spruces and the Pines, on the other hand, do not take kindly to pruning or trimming and are used only for specimen plantings where they can be allowed to grow undisturbed to their full size or height.

The planting around our own home is basically the same that Zo used, and we too, used Pfitzer Junipers under the windows. For the corners of the house and the doorway, we used Green Scopulorums instead of Canartis. You could also use Virginia Junipers or any one of a dozen other varieties in both the spreaders and the spreaders and the up-rights. That is purely a matter of personal choice.

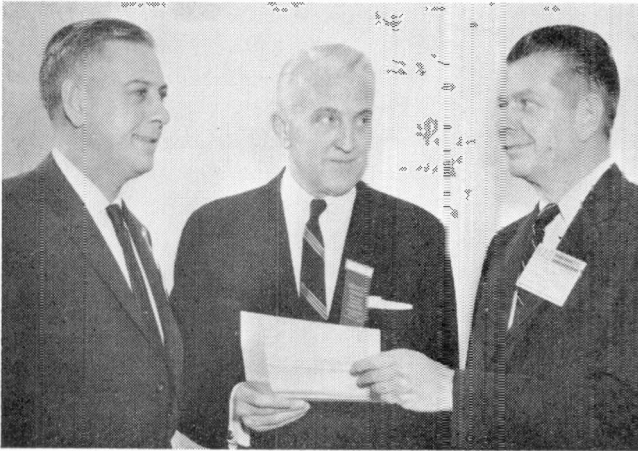
Frank



KMA Enrolled in Broadcast Pioneers

Radio Pioneers, originated by Dr. H. V. Kaltenborn, recognizes pioneers in all branches of the broadcasting industry. The organization acts as a central clearing house for the exchange of information and historical data about the industry, and records this information for use by this and future generations. For example, Columbia University's oral history project wherein recorded interviews of outstanding men and women who pioneered in radio are filed for reference by future his-

torians or those writing books which dwell on some phase of radio. It is felt that soon many of these people would no longer be available for first-hand information. Pictured here are Tony Koelker, KMA Station Manager; Merle S. Jones, CBS Television president, and 1st Vice-President of Broadcast Pioneers; and Owen Saddler, Manager of KMTV Television Station, Omaha, and Executive Vice President of May Broadcasting Company. Mr. Jones is presenting the KMA officials with their membership in the organization at the annual meeting of Broadcast Pioneers held in conjunction with the National Association of Broadcasters convention in Chicago March 17. Only those stations of 25 years or more service are eligible. KMA is a pioneer with 34 years of service in August of this year and now joins a select group of radio stations which have served the public for more than a quarter of a century.



Harry Ebbesen, left, M.C.'d the live KMA broadcast of Jan Garber's Orchestra March 4th at the Shenandoah American Legion Country Club. With Harry are Mario, male vocalist; Janice Garber, Jan's daughter and vocalist; and the old maestro himself, Jan Garber. The second appearance of Jan Garber before a packed house.



Newest KMA Cookie Book Just Released

Mid-America Homemakers arrived in droves at the December '58 KMA Christmas Cookie Tea, and brought with them 1700 wonderful cookie recipes, including the same number of dozens of, shall we say "proof of the 'pudding' "? You may have been in attendance at the Cookie Tea and saw the wonderful displays of some 20,000 cookies. If so, you saw and tasted many for which you would like to have the recipe. The time has arrived when all the efforts which went into the Cookie Tea shall bear fruit. Bernice Currier and Florence Falk, our KMA Homemakers, have selected the new, unusual, and best recipes from all those cookies on display. They have been compiled in recipe book form, are just off the press, and ready for delivery. We feel certain you will find this new KMA Christmas Tea Cookie Book a wonderland of delightful new recipes. The first time you open it you will

read so many luscious recipes, chances are you will want to start baking right away. Your only difficulty may be in deciding which one, or ones, to try first! Maybe we sound a little over enthusiastic but there is no question this is a marvelous collection of cookie recipes. You, as a Guide Subscriber, can very easily find out. These new KMA Cookie Recipe Books will be given FREE to Guide Subscribers when they renew or extend their subscriptions for a year (\$1.00). If you have a friend who is not now taking the Guide and might be interested, encourage them to get their subscription in right away. They too will receive the new Cookie Book with their subscription. Quantity is definitely limited, so just send a dollar with your name and address and say you want your subscription extended. We will send you the new Cookie Book.

KMA Merchandise Promotion Huge Success

For weeks, possibly months, KMA listeners will continue to hum and sing that little jingle heard so often during the month of March. . . "Shop at the store with the mike on the door". Each time you heard that tune some lucky shopper in Red Oak, Shenandoah, or Clarinda, Iowa

was about to win a prize of at least \$25.00 in value. There were four weekly winners of 100 silver dollars. Pictured here with Ed May is Mrs. Velma Howell of Villisca, Iowa who won the first week's \$100.00 drawing. Ed and Mrs. Howell were amused at the size of the pile a hundred dollars make. In fact, they were so heavy they had to be carried in a money sack. (The picture on the wall is Ed's father, the late Earl May, founder of the May Broadcasting Company and the Earl May Seed Company.) In addition to the four \$100 drawings, there were 200 drawings for prizes of \$25 value. These wonderful prizes were given by all the merchants who participated in the promotion. The purpose was achieved of boosting customer goodwill and stimulating store traffic with registration and outstanding buys.





Grass Root Notes

By

MERRILL LANGFITT

KMA

Farm Service Director

This month I will tell you about the trip to Yucatan. Most interesting will be the people and customs as well as interesting places to see. Yucatan is one of the states of Mexico and is at the north end of the Yucatan peninsula, or is due south of New Orleans about 750 miles. The only practical way to reach Yucatan is by air, either by way of Mexico City or directly across the Gulf of Mexico from New Orleans. The moment you step from the airplane in Merida (the capital) one realizes that in only two hours he has journeyed to a tropical land and a different way of life. The Yucatacans, while they are Mexicans, proudly lay claim to being a different people. They are busy people, energetic and very intelligent. Many of them are outstanding in the business world. The visiting American lives in a very modern atmosphere, as do the upper middle class. The working people, for the most part, live in thatched roof huts with only an opening for a door and usually no windows. Protection from the cold is not a problem; a greater problem is protection from the hot rays of the mid-day sun. Like other Mexicans, the Yucatacans are corn eaters. The tortillas, enchaladas, etc. are important in their diet. They buy meat and fish in the open air markets (unrefrigerated). Pork, chicken, venison and beef seem to be plentiful though not very appetizing as it is merchandised in the market.

Sanitation does not seem as important as it is to most of us. One must remember, however, that incomes are not high enough to pay for marketing frills such as fancy packages and fancy display counters. The visiting American must be constantly on guard, drink only boiled water, and be careful of the things he eats. Foods that are well cooked are safe. Fresh vegetables such as lettuce are somewhat questionable until one becomes adapted and builds up some natural immunities. I found the fish, venison and chicken most tasty. Venison seems to be very plentiful and is on most menus.

Sisal production and milling is the biggest industry of Yucatan. The sisal industry largely employs the people and produces the wealth. The crushing of the sisal leaves to remove the fiber, the combing, cleaning and milling of it are of great

interest. The huge modern spinners weave the fibers into rope, twine, burlap and all kinds and sizes of cordage. One Mack-haul Gil spinner, imported from England costs \$30,000.00 and some mills have as many as 5 - 10 of them plus considerable other machinery to do the job. The Yucatan sisal products are much improved in quality compared to even five years ago. The mill owners have become very quality conscious because of the buying habits of their American customers.

Coconut palms, therefore coconuts, are in abundance as are bananas, oranges, limes, melons, papaya, avocados and all other tropical fruits.

In many ways, Yucatan is backward such as in improving their livestock breeding and farming methods. In other ways, however, they are quite progressive. Only the rich can afford automobiles, radios, refrigerators, etc. There is no television in Yucatan. It seems like every five minutes of the broadcast day there is a Coca Cola or Pepsi Cola commercial booming forth from the radio — in Spanish, of course.

The old Mayan ruins are historical and interesting. The Mayan Indians had built a very progressive civilization at least as early as 600 A. D. and some argue, long before that even. The ruins that have been restored are huge and represented very advanced architectural design for that age. The Mayans had developed a calendar almost identical to ours and did it many centuries before we did.

The Mayan was a peaceful Indian and much of that philosophy is still evidenced in the people who have descended and inter-married with the Spanish.

Many Mexicans are learning English because they are very much interested in America and our way of life. American recordings and movies are very popular and movies are the main source of entertainment. It isn't uncommon for whole families to go to the theater two or three times each week, particularly on Sunday afternoons.

A striking contrast was the change from 95° in the shade to a raging blizzard in the midwest, but fortunately for the Yucatan travelers, winter was nearly over and warm weather is near at hand.

On the KMA PARTY LINE

By DORIS MURPHY

What horrible predicaments a blizzard can get a fellow into! The night of March 14th when Production Mgr. WARREN NIELSON and wife, and Mr. and Mrs. Darrel Miller of Farragut were returning home from Omaha, they got as far as Carson, Ia., and could not go further because of the wind and blinding snowstorm. Through the gracious hospitality of Rev. Paul Bousfield, pastor of the Methodist church in Carson, WARREN and Darrell were bedded down for the night on air mattresses in the church kitchen, and their wives were given a bed at the Methodist parsonage. During the same storm, engineer DON BURRICHTER didn't have time to go home and dress for the 10 o'clock service at the Catholic church Sunday morning. So he attended the service in his pajamas! Yes . . . that's right! It seems he had been in a hurry to get to the studio when KMA was knocked off the air by lightning, so he slipped his pants and jacket right on over his pajamas. When church time came, he still had them on, so he put on his overcoat and attended the service as he was.

After twenty years of marriage to newscaster RALPH CHILDS, Muriel Childs fin-

ally made her radio debut on KMA. It happened during the "Shop at the Store with the Mike on the Door" advertising campaign in March. Muriel assists in the management of Tommy's Record Room, owned by her husband RALPH and TOMMY BURNS, and graciously represented the shop when the advertisers were called for brief interviews on the air. It took a long time for you KMA listeners to have the opportunity to hear Muriel's lovely voice and I am sure you enjoyed hearing her.

It was green tied with a gold ribbon bow! It was lovely worn on her shoulder! Does this gift received by Homemaker BERNICE CURRIER for her birthday, sound like a corsage? It was, but not the kind you think. It was made of ten one dollar bills, artistically folded and pleated into the shape of flowers. This stunning gift of "green backs" was sent by her sister, Mrs. A. Lee Craig of Billings, Mont. I'll bet the teller at the bank was surprised when BERNICE handed him her money corsage and said: "I want to deposit it!"

Last month we showed you a picture of the Albino parakeet at the home of engineer DON BURRICHTER who has a vocabulary of forty words. After Zippy's clever "interview" on the air with announcer HARRY EBBERSEN, it was decided Zippy's education was not complete. He should learn to say: "Keep Tuned to KMA". So the family got busy and it wasn't long until "KEEP TUNED TO KMA" became an important part of Zippy's vocabulary. Guess Zippy's chatter is strictly "for the birds", but at least he is giving everyone good advice about keeping tuned to KMA.

Disc Jockeys like everyone else, let force of habit get the best of them sometimes. This was true of HARRY EBBERSEN while announcing the music of the



Muriel Childs, wife of veteran announcer Ralph Childs, makes airways debut via phone.

Jan Garber orchestra direct from the Shenandoah Legion Club last month. HARRY, on the mike at the club, introduced the famous band with the confusing statement that it was "live recorded music". He is so used to announcing recorded music, that it slipped out before he realized what he was saying. You can be sure those on the dance floor thrilled dancing to the wonderful music of Jan Garber and his band in person.

A new receiver to monitor the Iowa Highway Patrol and Sheriff's network, was recently installed in the KMA newsroom, to help KMA keep abreast of fast breaking news in the area, and improve our news coverage of Southwestern Iowa. Another service added, to keep our listeners better informed.

Now that the first breath of spring is here, Production Mgr. WARREN NIELSON and Engineer RALPH LUND have already made reservations for a fishing trip in June up near Crow Wing Lake in Minnesota. David, RALPH'S son, and WARREN'S father-in-law, Frank Cox, will join them on the trip. Get ready for some more tall fishing tales.

Ever have a feeling some time you would like to run away from it all? Guess everyone has such days. Well, one day when FLORENCE FALK, the Farmer's Wife, felt that way, she jokingly mentioned it on the air, saying she had talked to two of her neighbors that morning, and they were all going to run away from everything. Would anyone like to join them? It didn't take FLORENCE long to find out lots of other folks shared her feelings, when she had eight calls as soon as she got off the air. One woman even offered to bring her coffee pot along! Oh well . . . they had fun talking about it, but all decided they better stay home, face their responsibilities. Some beautiful spring weather will cure their ailments, I'm sure!

A humorous speech on "Imported Small Cars" won for KMA announcer TOMMY BURNS, the Shenandoah Speech Contest of the Toastmasters Club. Two winners were selected from each club, and Mel Eyberg was the other winner of the Shenandoah Club. They will compete in the State contest to be held in Shenandoah, March 22nd. During High School Career Week recently, TOMMY spoke before the seniors interested in speech and dramatics.

There are some frisky little parakeets in the May Seed Store that give the night watchman a hard time some evenings. They can open the door of their cage, and out they fly into the store and lobby, having a gay time. But when the night watchman comes along with his fish dip net or his cap, their hours of freedom are soon over, and the pretty little chirpers end up back in their cage. Sometimes, as high as six or eight are on the loose at one time! Things are pretty bad, when parakeets have figured out how to outsmart the bird cage manufacturers.

Little do we realize sometimes the risks taken by radio and television personalities, to reach studios and points of broadcasts, during storms, blizzards, floods and other hazardous weather conditions. Recently WARREN NIELSON drove through two and a half hours of ice, snow and wind to reach KMTV where he was substitute for MERRILL LANGFITT on the May Seed Company program. Enroute he passed 25 stalled trucks between Treynor and Council Bluffs. Since he was already stranded in Omaha, he also covered the same show for FRANK FIELD the next day, saving FRANK a hazardous trip. Also our thanks and appreciation to those on duty in the studios who work so hard during a blizzard, to keep everyone informed about road conditions, closing of schools, cancelled meetings and other vital information. The entire staff keeps busy answering phone calls and passing the information along to you . . . the listener. Even lives may be saved through the complete weather and news coverage, given by KMA.



Tommy Burns wins Shenandoah Toastmasters Speech Contest. Toastmaster Arnold Johnson, left; Mel Eyberg, 2nd place local winner on right. In Area Contest at a later date against four other speakers from Red Oak and Creston, Mel Eyberg came from behind with a dazzling performance and took first place, while Tommy made it a Shenandoah clean-sweep with second place.

A Letter From Bernice Currier

Dear Homemakers:

I should have written this letter yesterday when the temperature was 63°, sun was shining bright and warm; it was a gay, happy day; a day to be out of doors. And then along comes today; heavy overcast, cold, miserable, nasty rain turning to sleet and the wind blowing 50 to 55 miles per hour. So this is also a good day to stay inside, count over a few of your blessings such as having a cozy, comfortable home, make yourself some coffee and cinnamon toast and don't work too hard.

This morning Frank said not to panic and start jumping up and down at this weather report so we'll take it easy and enjoy it.

Yesterday was my birthday and there were so many lovely cards come from you friends, I want to thank you again. Doris and Carol invited me to dinner at the hotel; Florence had a beautiful basket of flowers sent out. They were jonquils, white daisies, pussy willows and blue iris. My sister sent me a corsage made of dollar bills. I told about it on my program, but for those of you who didn't hear it, let me tell you how cleverly it was made. The dollar bills were pleated very fine, with the pleats pressed down crisp and even. When the bill was all pleated, it

was doubled over and the end of a pipe cleaner fastened around the middle so tight that I haven't figured out yet how it will ever be taken apart. Then the sides of the bill are spread out just as we used to make paper fans and they are stapled together; the leaves were made by rolling the corners of the bills diagonally toward the center. They were fastened to pipe cleaners too. Then the whole thing was put together with gold ribbon.

As today has progressed since I started writing, Frank's prediction has taken a turn for the worse. We're having a blizzard; wind gusting up to 79 miles per hour, sleet and ice forming on everything.

I stopped writing just at this point and started working on the mail so it is Sunday afternoon now and I have just enjoyed a birthday dinner at the hotel as a guest of Doris and her sister Carol. The sun is shining, ice is melting and walking is hazardous.

A letter from June Walter tells about the scalloped asparagus she made like the one I told about after our BPW covered dish dinner. She made a white sauce of milk, the liquid drained from a can of asparagus, butter or margarine, flour and hard cooked eggs sliced. She topped it with toasted buttered crumbs and baked it about 20 minutes at 400°. You could use cream of mushroom soup for the white sauce too.

When I gave you the recipe for Ham Loaf the other day I should have suggested serving with it whipped cream with horseradish in it. It is delicious. You can serve that in small pleated nut cups or if the plates are served from the kitchen, put a dab of this on each serving of ham loaf.

The picture you see here shows the annual cleaning my china cabinet gets. It is a terrific job when I wash all the china and glass as I did this time. I love it though, because everything there means something special. For instance, there is a salt and pepper shaker set. The salt shaker is the state of Iowa, and the pepper shaker is an ear of corn standing upright. That was given to me at one of the State Conventions of BPW for my work in the club. I prize it highly. And there is the dresser set Elizabeth painted for me; tray, powder box and hair receiver (you younger girls will wonder what in the world that was for).

My time and space have run out. Thank you for your letters, they are wonderful. Until 8:30 tomorrow morning

Bless your hearts,
Bernice

The KMA Guide



That once-a-year chore, cleaning out the china closet. Here Bernice has just about completed the job. All those items on the table went back on the bottom shelf believe-it-or-not!

Homemaker's Guide

Homemaker's Visit

By **BERNICE OURIER**

From a German Cook Book comes this delicious cake.

FRANKFURT CROWN CAKE

3½ c. sifted flour
4 t. baking powder
1 c. butter or margarine
½ c. sugar
6 eggs separated
1½ t. vanilla

Set oven at 275°. Grease a fluted tube pan (called Turk's Head Mold). Pan should be 8½ x 3½ inches. In large mixer bowl at medium speed cream the butter and sugar until very light and fluffy. Add egg yolks one at a time beating until fluffy after each. Add vanilla. Turn the mixer to low speed and add the flour and baking powder sifted together just until blended well. Beat the egg whites until stiff but not dry. With a rubber spatula, fold the whites into the batter thoroughly. Pour batter into prepared pan, bake 1 hour and 10 minutes at 275° until cake tester comes out clean. Immediately invert cake on rack and remove pan. Let cake cool. Then with toothpicks mark around cake dividing it into three layers. Use toothpicks so layers will be even. Insert knife thru to center hole, then cut around following toothpicks. When cake is put together it should be in the inverted position it came from pan. Spread BUTTER CREAM FROSTING (recipe below) on each layer, sprinkle with SUGAR TOASTED ALMONDS (recipe below). Or (and this is much easier and quicker) leave cake whole and top with APRICOT GLAZE (recipe below) just before serving.

* * *

BUTTER CREAM FROSTING

Mix together at medium speed, ½ c. soft butter, ½ t. salt, 1 c. sifted powdered sugar, 1½ t. vanilla, until light and fluffy, then add alternately 2 c. sifted powdered sugar and ¼ c. light cream. Beat till smooth.

* * *

SUGAR TOASTED ALMONDS

Cook in saucepan over low heat, 1 c. slivered blanched almonds, ⅓ c. sugar, ⅓ c. butter, 1 T. milk. Cook until nuts are coated and light caramel color. Turn onto waxed paper, separate them and cool.

APRICOT GLAZE

Press ⅓ c. apricot jam through strainer, stir in 1 T. lemon juice. Just before serving spread over cake letting excess drip down outside.

* * *

SHEPHERDS PIE

Brown 1 small minced onion lightly in 1 T. fat. Add 2 c. good brown beef gravy, 2 c. cubed cooked beef, 1 c. cubed cooked carrots, ½ c. cooked peas; pour this into a 1½ quart casserole. Now spoon 2 c. seasoned mashed potatoes around the top outside edge in swirls. Bake at 450° about 25 minutes. Makes 6 generous servings.

* * *

PORK CHOPS, APRICOT STUFFING

Brown 6 pork chops in heavy skillet. In a covered pan simmer ½ c. dried apricot strips, ½ c. chopped celery, 2 T. butter, ⅓ c. water for 5 minutes. Add 2 c. soft bread cubes and mix lightly. If skillet is oven-proof, spoon dressing onto the chops; if not, put chops in baking dish. Pour 2 c. brown beef or pork gravy over dressing. Bake about 30 minutes at 350°. Keep cover on baking dish or skillet, then remove cover and bake 30 minutes more. Makes 6 servings.

* * *

BRUNCH LOAF

A—1 package dry yeast
¼ c. warm water
B—½ c. milk scalded
3 T. shortening
3 T. sugar
C—¼ c. hot water
D—1 beaten egg
E—3 c. sifted flour

Combine A and let stand. Combine B in large bowl, add C, stir in D, stir in 1½ c. of E, stir until smooth; add A and mix well. Then add remaining E and mix until it can be kneaded on floured board. Knead until elastic. Roll out to rectangle, brush with melted butter, sprinkle with sugar and cinnamon. Beginning at narrow end, roll up as for jelly roll, put it in greased loaf pan. With sharp scissors slash crosswise and lengthwise about 1 inch apart, almost through the loaf. Combine 2 T. honey and 1 T. melted butter. Dribble over the loaf, let rise to double, bake 50 to 55 minutes at 350°. Turn out on rack to cool.

"The Farmer's Wife"

By FLORENCE FALK

In answer to requests the recipes for this month from the farm are for refrigerator desserts.

SPRING FRUIT CUP

- ½ c. heavy cream
- ½ c. diced cooked or canned apricots
- ½ c. halved pitted grapes
- ½ c. diced membrane-free orange sections
- ½ c. diced pineapple
- ½ T. powdered sugar

Whip cream, fold in the apricots, oranges, grapes, pineapple and sugar. Chill for several hours to enable the fruit flavors to blend.

* * *

COFFEE MARSHMALLOW DELIGHT

- ¼ lb. marshmallows
- ¾ c. strong coffee or 1 T. instant coffee dissolved in ¾ c. hot water
- Few drops peppermint flavoring
- dash salt
- 1 c. cream for whipping, whipped

Combine marshmallows and hot coffee in the top of the double boiler; cook over gently simmering water until marshmallows dissolve; add peppermint flavoring and salt. Spoon into medium-size bowl and chill until syrupy. Fold in the whipped cream. Chill for 2 to 4 hours or until firm. Serve plain or with whipped cream if desired.

* * *

PEPPERMINT ANGEL CREAM

- 2 packages lemon flavored gelatin
- 2½ c. hot water
- few drops pure-food red coloring
- ½ c. finely crushed peppermint-stick candy
- 2 pints vanilla ice cream, pre-packaged kind
- 1 angel food cake, broken into bite size pieces
- 1 c. cream for whipping
- 3 T. sugar
- ½ t. vanilla

Dissolve the gelatin in hot water in a large bowl; tint rosy-pink with coloring. Stir crushed peppermint-stick candy into hot mixture until dissolved. Add ice cream 2 or 3 T. at a time blending well. Chill about 10 minutes, or until mixture is syrupy; beat well with rotary beater until light and fluffy. Fill 9 inch ring mold with alternate layers of peppermint cream and angel cake pieces; chill 6 hours or overnight. Whip cream in small bowl until stiff; stir in sugar and vanilla. Unmold ring onto dessert plate; serve with sweetened whipped cream; garnish with a sprinkling of crushed peppermint-stick candy, if desired.

LIME MELBA

(no whipped cream in this)

- 1 package lime flavored gelatin
- ½ c. hot water
- 1 bottle 12 oz. ginger ale
- 1 T. grated lime rind
- 2 T. lime juice
- ½ c. cold water
- ⅓ c. dry skim milk

1 package frozen raspberries, thawed
Dissolve gelatin in hot water in medium size bowl; stir in ginger ale and lime rind and juice. Let stand 10 minutes; strain; return to bowl; chill until mixture is syrupy. Pour cold water into small bowl; sprinkle dry skim milk over top; beat with rotary beater until stiff. Fold whipped milk into gelatin mixture. Pour into 6 individual small molds or into one-quart mold. Chill 2 to 4 hours or until firm. Unmold and serve with raspberries.

* * *

TANGERINE COCONUT PUDDING

- 1 package prepared vanilla pudding
 - ½ c. toasted shredded coconut
 - 2 c. milk
 - ⅔ c. cubed tangerine sections
 - 1 t. grated tangerine rind
- Prepare pudding according to directions on the package using the 2 c. of milk. Cool slightly. Add coconut, tangerine sections and rind. Pour into individual serving dishes. Chill several hours.

* * *

SURPRISE SPECIAL

Crust:

- 6 c. corn flakes
 - 6 T. sugar
 - ½ c. melted butter
 - 1 t. water
- Crush the cereal very fine to make 1½ c. crumbs. Combine with the rest of the ingredients and mix well. Pack evenly over the sides and bottom of a 9 inch pie pan, building up the rim well. Bake in 350° oven for 12 to 15 minutes. Cool.

Filling:

- 2 packages (2 T.) plain gelatin
- ½ c. cold water
- 1 c. boiling water
- ½ c. sugar
- ¾ c. frozen limeade concentrate (6 oz. can)
- dash salt
- few drops pure-food coloring, green
- ¾ c. undiluted thoroughly chilled evaporated milk

Combine gelatin and cold water. After 5 minutes add boiling water and stir until clear. Stir in limeade, sugar, salt and coloring. Mix well and let chill until thick and syrupy. Whip milk until stiff and stir in thickened gelatin. Pour into cereal crust. Chill thoroughly.

Midwest's Best Cookie Recipes For April

QUICK PEANUT COOKIES

- 1/2 c. shortening
- 1/2 c. firmly packed brown sugar
- 1 egg
- 1 1/2 t. vanilla
- 2 c. flour
- 1 t. baking powder
- 3/4 t. salt
- 2 T. milk
- 1/2 c. chopped peanut meats

Cream shortening and sugar. Add egg and vanilla. Sift together flour, baking powder and salt. Add. Mix well. Shape into 2 rolls, 2 inches in diameter. Wrap in waxed paper. Chill until firm; slice 1/8 inch thick, place on greased baking sheet. Brush with milk sprinkle with nut meats. Bake in hot oven 400° for 8 minutes. Peanuts may be omitted and crushed peanut brittle sprinkled over the top.

* * *

MAPLE REFRIGERATOR COOKIES

- 1 c. shortening
- 2/3 c. firmly packed brown sugar
- 1 egg
- 1 t. maple flavoring
- 3 c. flour
- 1 1/2 t. baking powder
- 1/2 t. salt

Cream shortening and sugar. Add beaten egg and flavoring. Sift dry ingredients and add. Mix well. Shape into rolls. Wrap in waxed paper and chill until firm. Slice 1/8 inch thick. Place on greased baking sheet. Bake in hot oven 400° for 8 to 10 minutes.

* * *

DATE MARGUERITES

- 2 egg whites
- 1/2 c. sugar
- 1/2 c. coarse graham cracker crumbs
- 1 t. baking powder
- 1/4 t. salt
- 1 c. chopped pitted dates
- 1/2 c. chopped walnut meats
- 1/2 t. vanilla

Beat egg whites until stiff, add sugar gradually and beat constantly until firm peaks. Mix crumbs baking powder and salt. Fold into egg white mixture with dates, nuts and vanilla. Spread in greased pan 8 inch square. Bake in 325° to 350° oven 30 to 35 minutes. Cool and cut in squares.

ORANGE PECAN COOKIES

- 1 c. shortening (half butter)
- 1 c. granulated sugar
- 1/2 c. brown sugar
- 1 egg
- 2 T. orange juice
- 1 T. grated orange rind or
- 2 t. orange flavoring
- 1/4 t. soda
- 2 3/4 c. sifted flour
- 1/2 c. chopped pecans

Cream shortening and sugar until light and fluffy. Add egg, beaten, orange juice and rind or flavoring. Sift flour and soda and add. Add nuts. Shape into rolls and chill for 6 hours or overnight. Slice and bake at 375° oven for 12 to 15 minutes or until lightly browned.

* * *

CHINESE COOKIES

- 1 c. butter
- 1 c. powdered sugar
- 1 egg
- 2 c. flour
- 1/4 t. salt
- 1 scant t. soda
- 1 t. cream of tartar
- 1/2 t. almond flavoring
- 1/2 c. chopped nuts

Cream butter and sugar, add beaten egg. Sift dry ingredients and add. Add flavoring and nuts. Mix well. Drop by teaspoonfuls on greased cookie sheet. Bake 10 to 12 minutes in 350° oven.

* * *

UNBAKED COOKY

In a heavy saucepan combine:

- 2 c. white sugar
- 2 T. cocoa
- 1 c. thin cream

Cook to 234° or soft ball. Add 24 marshmallows and remove from heat. Stir until melted and add 1 t. vanilla and 3 c. graham cracker crumbs. If desired, add 1/2 c. each of coconut and nutmeats. Drop by spoonfuls on waxed paper. Chill to set. Store in covered container to ripen.

* * *

SPECIAL DELIGHTS

Combine as for pie crust:

- 1 c. shortening
- 1/2 c. sugar
- 1 3 oz. package cream cheese
- 1 1/4 c. flour

Form into small balls and place on greased cooky sheet. Using flower plate from cooky press dipped in sugar (or bottom of drinking glass) press designs. Bake 10 to 12 minutes in 350° oven. These may be dipped in finely chopped nuts and topped with cherry before baking.

KMA Daily Programs For April, 1959

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.—Take 30 for Music
 8:30 a.m.—Bernie Currier
 9:00 a.m.—Breakfast Club
 10:00a.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.—Lawrence Welk's Band
 11:45 a.m.—Morning Markets
 11:55 a.m.—Joe Faassen
 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.—Tommy Burns' Show
 4:00 p.m.—Harry's Corner
 5:30 p.m.—Sparta Polka Band
 (Friday)

5:45 p.m.—John Daly
 5:55 p.m.—Paul Harvey
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Ed. May, Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 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.—Harry's Corner
 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.—Harry's Corner
 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.—Harry's Corner
 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.—Club 960
 9:00 p.m.—Harry's Corner
 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.—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.—Bernie Currier
 9:00 a.m.—Story Princess
 9:30 a.m.—Radio Kids Bible Class
 10:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Sparta Polka Band
 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.—Frankie Avalon Show
 6:30 p.m.—News
 6:45 p.m.—Serenade In Blue
 7:00 p.m.—Vincent Lopez
 7:30 p.m.—Club 960
 8:00 p.m.—Lawrence Welk's Army Show
 8:30 p.m.—Club 960
 9:00 p.m.—Stars For Defense
 9:15 p.m.—Guest Star
 9:30 p.m.—Navy Hour
 10:00 p.m.—News
 10:15 p.m.—Club 960
 11:00 p.m.—News
 11:05 p.m.—Club 960
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30a.m.—Sun. Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 1:00 p.m.—K. C. Baseball
 3:30 p.m.—Sunday Album
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Canham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Bible Class
 6:30 p.m.—Dr. Bob Pierce
 7:00 p.m.—Rev. Fuller
 7:30 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Manhattan Melodies
 9:15 p.m.—Navy Swings
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Here's To Veterans
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of Publication

However, all Programs Are Subject to Change

HARRY'S WESTERN IS CATCHING FAST - -

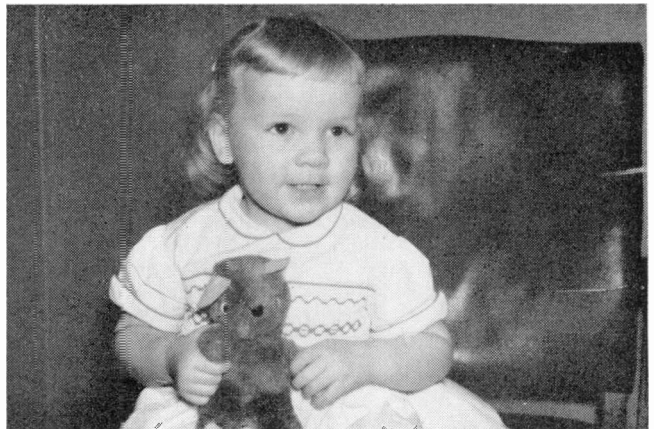
Harry Ebbesen, right, is getting "zany grey" working over a hot typewriter every day to bring you another episode from the fictitious town of Shan, Kansas where anything can happen in the life of Marshall Bat Jones. Harry draws on (we should say calls on) members of the KMA staff, including our custodian, John Alley, to assist him in playing the cast. Shown with him are Evalyn Saner, Traffic, and Mrs. Budd (Farrell) Turnbull, Guide Copy Editor, all decked out in ladies fashions of the late 1800's when the supposed

action in "Harry's Western" took place. The backdrop of this scene was intended to look like snow-capped peaks (in Kansas?). The cast never knows from day-to-day what parts they will be expected to play. Here Evalyn very well could be playing the part of a talking horse, which she has done on occasion. Evalyn has also played the part of an Indian, Miss Bubbles Bath, and Mildred Ti Yu. Farrell usually plays the part of Lu the dance hall girl. Their biggest difficulty is to keep from laughing while playing their rolls

in Harry's satirical take-off on modern-day "westerns". They went to a lot of work to get dressed for this picture. The ladies fashions were furnished by Mrs. Helen Jensen of Shenandoah, Harry's western hat by Al Sloey, his shirt by Curley Dale, and the saddle Evalyn is riding is from Sears Store in Shenandoah. Harry's Western is heard every afternoon at 4:30 and again at 9:30 p. m. on "Harry's Corner," so give them a listen.



Here is a lovely little miss whose initials K.M.A. came up in Warren Nielson's search. She is Katrine Merea Anderzhon, daughter of Mr. and Mrs. Wayne Anderzhon of Farragut, Ia. "Trina", as she is nicknamed, was two years old the day before Easter.



Return Postage Guaranteed

POSTMASTER If addressee has moved and forwarding order is on file, send form 3547, postage for which is guaranteed. If undelivered for any other reason, return to sender.

Tom Thumb Publishing Co.
Shenandoah, Iowa

MRS CLEMENT JONES
EMERSON IOWA
RT 1

Bulk Rate
U. S. Postage
- P A I D -
Permit No. 1
Shenandoah, Ia.



Here's the man whose voice you'll hear for the fifth consecutive year broadcasting the Kansas City Athletics Baseball Games over KMA. Merle Harmon has been with the Athletics since their opening game at the new Kansas City Stadium in 1955. KMA, too, has been with the A's since their opening game and will be one of seven stations remaining in the Schlitz-Skelly Network and the only station to our knowledge broadcasting major league baseball in this region. Merle has an impressive background in sports broadcasting which also includes football and basketball. Bill Grigsby will be working with Merle again this year, which assures you of live and lively play-by-play of all the A's games, both home and away. The Athletics' first game of the regular season will be at home against Cleveland April 10th. So stay tuned for all the A's major league thrillers on KMA, and taking advantage of attending as many of these exciting games as you can.