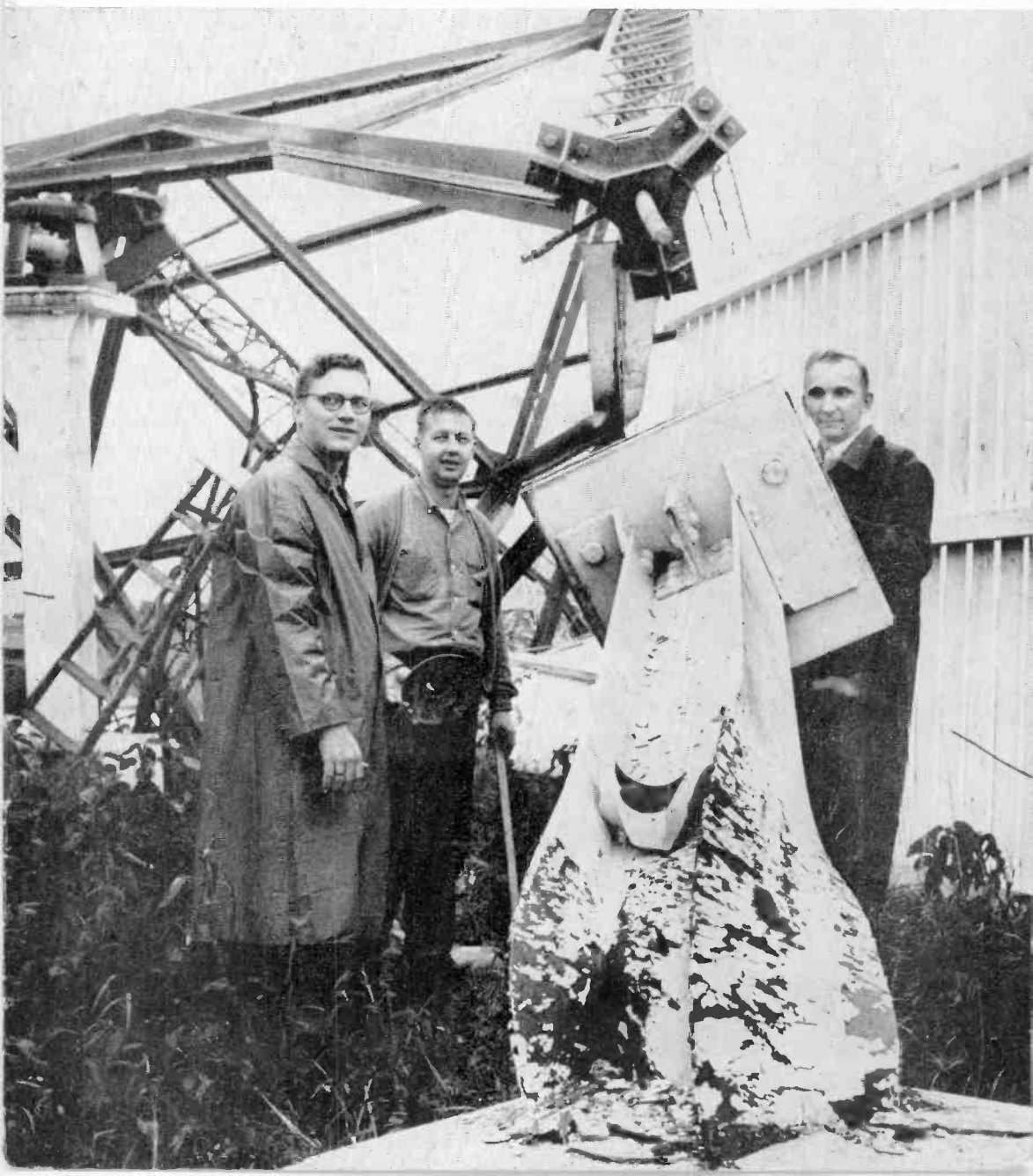


The **KMA GUIDE**

June, 1959



COVER STORY

The KMA Guide

Vol. 5

NO. 6

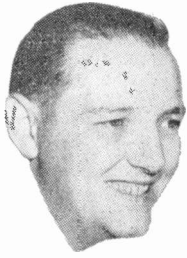
JUNE 6, 1959

The steel structure you see to the rear of this month's cover is the toppled KMA tower. Pictured l to r are Harry Ebbesen of "Harry's Corner", Ralph Lund and Norm Kling, two of our engineers. This picture was taken just a short time after the tower went down in the May 18th storm. Ralph and Norm left for the transmitter as soon as the high winds subsided to see if the equipment at the tower site was all right. They had no inkling of the extent of damage since all power was off. As they approached the tower on the NE edge of Shenandoah they could hardly believe their eyes when they could see only one of the three towers standing. In the foreground you see one of the tower legs, a huge I-beam, twisted and almost torn from its 10-ft. deep concrete foundation. More pictures on page 6.

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Don McNeill created a national sensation on his daily "Breakfast Club" when he introduced little five year old Virginia Tiu. Although there have been pictures of Virginia in a number of publications, Don forwarded a picture to the KMA Guide of himself with little "Ginny" as she is affectionately called by the Breakfast Club Gang. The picture is the best we've seen and gives you a clear look at the size of this little Chinese Miss as she stands to play the instrument which is certain to bring her a bright future. Virginia was discovered in Hong Kong by Don's two sons who were on a world tour. They were so impressed they wired dad who promptly told them to bring her to the States where he would feature her on his Breakfast Club. Virginia was an overnight success. Her size and talent are almost unbelievable. She learned to play the piano only after persistent attempts to get at the fascinating instrument her piano-playing father constantly practiced at home in Hong Kong. Finally her father let her play and to his amazement Virginia started picking up tunes almost immediately. Virginia is so young Child Labor Laws are interfering with her career at present but we think you are going to hear a lot more from this tender young Chinese Miss.



A Chat With Edward May

The first thing I wish to do is to congratulate the students who graduated, whether it be from Junior high, high school or college. You will see pictures of graduates in this issue of the Guide. You also will see a picture of some youngsters who are about to commence their schooling. We had a graduation in our family. Annette was graduated from the 8th grade and commences high school in the fall. Annette is rather modest and asked me not to mention that she was on the honor roll, but being a proud father I wanted to mention it.

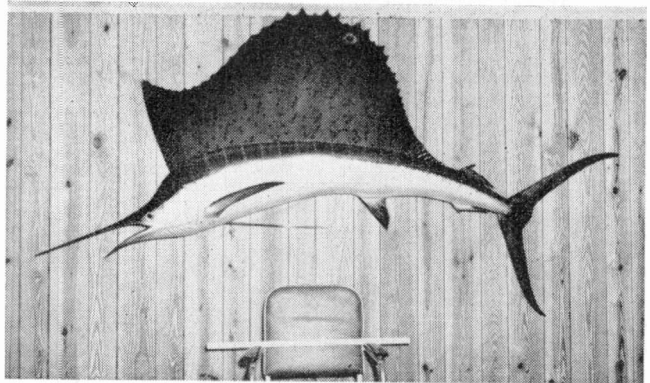
I am writing this column the day a large group of women from Gentry County, Missouri were visiting KMA. We have many tours throughout the spring and summer and we feel we have a great deal to show the groups that visit. One thing we can show them now is the damage to the KMA towers caused by a recent tornado. Frankly, it isn't a very pleasant sight to see a mass of twisted steel that used to be two radio towers. Our power was reduced to 1000 Watts and using our single 244 foot tower that withstood the tornado.

Now that the school year is over, people are moving about more. We are planning to attend the American Seed Trade Association convention which is being held in Washington, D. C. The entire family is going. Eddie might be a little young to appreciate the many historic sites we hope to see, but Annette and Karen are just the right age for such a trip. They have studied in school about Congress, the White House, the Capitol, Mount Vernon, the Washington Monument, Ford's Theatre where Lincoln was shot, and many other points of interest. Now it will be most interesting and educational to see them. We hope time will allow us to also visit Williamsburg and Jamestown, which are not too far from Washington.

Between now and the time we leave on our trip, things at our house are gradually slowing down, if possible, from a busy school year, club activities, etc. At present, Annette is in the process of repainting her room. She has virtually everything out of her room and "piled" in the hallway. We hope her enthusiasm for painting continues until she finishes her painting and has everything put back into its proper place.

Speaking about proper places, we had a rather difficult time finding a place to mount Eleanor's 9' 2" sailfish. If you are a Guide reader, I am sure you know Eleanor caught this sailfish at Acapulco, Mexico in January. It measured 9 feet 2 inches long and weighed 137 pounds. We had it mounted and finally settled on hanging it in the recreation room in the basement. The fish literally fills one end of the room. The above picture shows the fish hanging in our basement (that is a yardstick on the chair below the fish which will help give you a better idea of the overall length of the fish).

The next issue of the Guide will undoubtedly have a few pictures taken at the annual KMA picnic. We always have a good time at our picnic. We fry hamburgers, in fact have lots of good food, and it is fun for all the KMA folks and their husbands or wives to get together for a social gathering



Eleanor's swordfish, over 9 feet long. Note yardstick on chair in front.

Frank Comments

By FRANK FIELD

I told you last month that we had a sort of family reunion at our house on April 6th to double as a birthday party for Bob's wife and me, and last month I showed you a picture of the old folks and three of the children, well — here is a picture of the two honorees of the birthday party. Elsie Field and Frank Field — you can tell by the happy, contented look on our faces that the picture was taken just after we had finished with the birthday dinner. It was just about this time that I decided it would be well for me to lose about 15 pounds as my clothes were beginning to get just a little tight on me. In the next six weeks, I did lose just 15 pounds and I have leveled off now at 163 with my clothes on. I am only 5 feet 7 inches tall and considering my age and everything — that is just about the right weight.

Incidentally, that first or gambling row of green beans that I told you about last month, did get frozen off, or about 75% of them did, but the second row was just ready to come through the ground at the time we had the frost, so all that we lost was about 15¢ worth of seed. We had 2 dozen tomato plants out at that time, 1 dozen under hotcaps and the other dozen, not. Of course, the ones under hotcaps were not hurt in the least, but the others looked completely dead the next day. However, I didn't dig them up, but simply moved over 6 feet and set out another row — using the Giant Steaker variety. It was a good thing I didn't dig up the frosted row, because every one of them now has new sprouts an inch long.

Last month we did some remodeling in the kitchen when I took out Jennie's old gas range and installed a table top electric

stove with a built-in wall electric oven. The job included 3 new cabinets, replacing 2 old ones, from which I salvaged enough material to make a new cabinet for my workshop in the garage. In cutting down and remodeling one of the doors to properly fit the new cabinet, I accidentally got the middle finger on my left hand too close to the power saw, about a half inch to close to be exact. The result was some rather extensive surgery, including 8 stitches to reunite the tendons, nerves and muscles and a little rebuilding job on the knuckle. The doctor says a month from now I won't even know that it ever happened — no stiff finger and hardly any scar. Isn't modern surgery wonderful?

One of the questions popping up in so many of the letters right now, is what to do with the peonies and iris when they are through blooming. So many people are asking if it would be alright to cut them off after they are through blooming like they do their tulips. That is about the worst thing you could possibly do, even with the tulips, because that foliage is very necessary as long as possible so the plant can store up plant food and nourishment for next year's bloom. The tulips should never be cut off until the leaves turn yellow and start to dry up. Then they should be removed, but not until then. With the peonies and iris it is almost as important, but in order to keep them from becoming straggly looking, it is a good idea to cut off the faded flowers and, in fact, on iris as soon as they are through blooming, the stems should be cut off almost back to the ground but do not remove any of the foliage. On peonies the faded flower stems should be cut off back to the first or topmost leaf. This not only makes them look better, but what is more important — prevents them from trying to make seed pods which would create quite a drain on the reserve food supplies of the plant and will enable it to use that same food supply for next year's bloom.



Elsie and I celebrate our birthdays on the same date.

Another thing you should be doing right now is keeping those roses dusted or sprayed, not only to keep the insects under control, but what is more important, to keep fungus diseases from getting started on the foliage. We recommend Earl May's Rose and Floral Dust applied lightly but thoroughly after every rain, or better yet, use Home Orchard Spray as a liquid spray, as it stays on better than the rose dust used as a dust.

EBBESENS TAKE UP HOME OWNERSHIP

Harry and Jeannie Ebbesen have had a yen to build a house for sometime and finally made the grade this spring. Harry has taken to the many new-found chores involved in home-ownership like a duck to water. Their lot runs about 175 feet deep, which meant Harry had a lot of grass to care for or else plant a garden. The garden was unanimous. Here Harry plants his first garden. It's a perfect specimen of tender loving care.



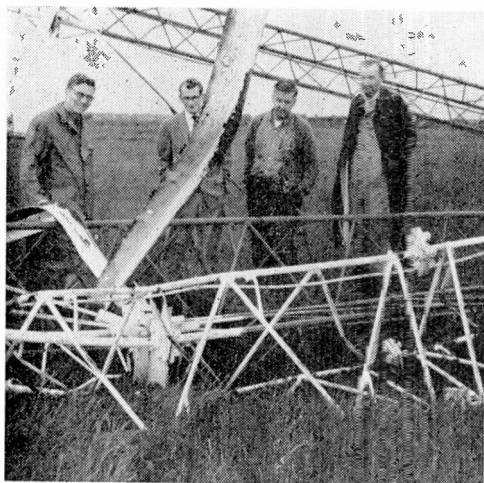
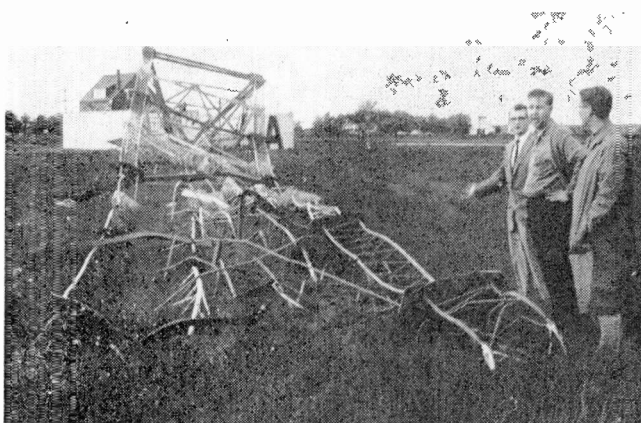
Meanwhile, the house foundation was laid and carpenters were busy pre-assembling the major portion of the Ebbesen's new home. One day Harry said hurry down and take some pictures of my house before they get it up. This first picture was taken only a few hours before the second. Here carpenters are laying the floor joist. Soon to follow was the floor, then the sidewalls, roof rafters, and roof. Windows were cut right into the sidewalls. The second picture shows the house with side-

walls up. All this took just a very short time. Their house will be a two-bedroom, spacious living room and kitchen, open-beam type structure. The large, full basement will be recreation-workroom. Harry is planning a painting party some nice sunny day, let's hope everyone uses the same color. We'll give you a full shot of the house when it is finished. Our congratulations to the Ebbesens on their fine new homesite.



High Winds Crumple Two KMA Towers

Tommy Burns, Ralph Lund, and Harry Ebbesen are standing near the end of the big KMA tower. Ralph is explaining how the tower must have been bent about half-way up by the winds with the top of the tower hitting the ground first. This in turn pulled down the rest of the tower, folding the top section back in under the three-legged lower section, somewhat like a dogleg.



The picture at left shows the top section just in front of the men in the picture. The white section on the ground nearest the camera is the lower part of the top section. These two sections folded across each other like a broken match stick the main portion of the tower falling on them and smashing them into the ground. As the top of the tower hit the ground, it must have writhed as the rest of the tower came down. It slithered back about thirty feet and twisted sideways away from the tower. There is hardly a piece of any section which is not bent or mangled. The towers can only be salvaged as scrap metal. As the big tower fell it struck one of the guy wires of the north 240 foot directional tower. The jolt was so severe it snapped the smaller tower into three pieces. If the big 488 foot tower had fallen barely 10 feet toward the south it would have hit the guy wires of the other directional tower taking it down also.

Here is all that remains of the original huge KMA antenna array. The white fenced area on the left surrounded the base of the small directional tower which went down. The large letter "A" was the base of the big self-sustaining tower. In the background is the remaining tower from which KMA is now broadcasting. KMA is back to normal power and from all reports is putting out nearly as strong a signal as ever. A new tower system will be constructed as soon as possible.





Grass Root Notes

By

MERRILL LANGFITT

KMA

Farm Service Director

Mother Nature seems to have her own methods for making corrections and adjustments when abnormal seasons and weather conditions plague us. Even though much of the corn was late planted this year, I have a feeling that Mother Nature will speed up the growth so that we will still lay the corn by at somewhere near the normal time. Perhaps we will be fortunate to have a late frost also and therefore a bumper crop. Most everyone agrees that we are much better off with these heavy and frequent rains of recent weeks than to have drouth conditions and dust blowing. It is already evident that we have a big hay crop, and while many of you may think you don't need the hay, yet I have seen many winters when we ran out of hay and prices were high. I believe farmers have a certain responsibility to try to save anything — that Mother Nature provides, because usually there is a reason. I have seen farmers pass up a second or third cutting of hay and then wish later they had it. If we have extensive rain during hay season, it isn't too difficult or expensive to make plans for putting the forage up for silage. Farmers have to adapt to existing weather conditions and this looks like one of those years when we will have more adapting to do than usual. It is easy for farmers to get discouraged over the weather, but those things seem to have a way of working themselves out for the best. Even with all the rain we have had to this date, it isn't beyond the realm of possibility to have a drouth even before the summer is over. At best the wells and ponds are full of water and we aren't hauling water from town or the neighbors place for livestock.

Changing the subject abruptly, did you hear me telling about protective or im-

munized milk following my trip to Minneapolis. This is a field of research that completely fascinates me. Dr. Peterson at the University of Minnesota told me how they can cure hay fever and arthritis through the cows milk. This is still in the research stage, but there seemed no doubt that we will soon be curing and preventing these two afflictions through the use of milk after it has been produced from cows which were induced to build up antibodies against the affliction and then carry those antibodies in the milk which we, in turn drink. Dr. Peterson feels that soon hay fever and arthritis of certain types will soon be eliminated from the human body through protective or immunized milk. We will have to be patient for a while, however, until the procedures are perfected. Many other similar developments are coming from research and we might hope the day is near at hand when human diseases of all kinds can be virtually eliminated. Wouldn't that be a "Golden Era" if such achievements are made? At least, I think, there is great hope for much progress along these lines in the very near future.

Research must go forward and we must keep searching for new answers to problems effecting man. We must keep looking for new chemicals, new combinations of compounds, new substances and new methods. We must find a way to expend our efforts toward helping mankind rather than expending such large sums of money and man hours toward destroying mankind. If we had peace in the world we could devote billions toward eradication of disease, elimination of hunger and in general toward better things for more people. The leaders of the nations must make the decision.

On the KMA PARTY LINE

By DORIS MURPHY

With the arrival of the outdoor cooking season, the MERRILL LANGFITT family will spend many evenings cooking on their patio. They much prefer food cooked outdoors, if weather is permissible. It is their plan to enclose an area at the side of the house, if possible, making it insect free for outdoor cooking. Like a lot of projects it may get done this summer, or it may be postponed a year. One of their favorite foods is chicken cooked in a skillet outdoors over a charcoal fire. "It just seems to taste better than chicken cooked indoors", remarked MERRILL. Another dish they make frequently is a stew of lean chunks of beef, potatoes and carrots seasoned just right, then wrapped in aluminium foil and cooked in the coals. They enjoy broiling steaks, hamburger patties wrapped in bacon, bacon cooked crisp, roasting ears and a number of other dishes. MERRILL has most of the equipment necessary. . .and all the seasonings you can buy for outdoor cooking, so it makes cooking-out pleasant

and relaxing. They will miss daughter, Beverly, who has been living at home while her husband David Shaw is in service. Beverly left Decoration Day with her husband's parents, Mr. and Mrs. Boyd Shaw for Fort Hood, Texas. She resigned her position with a Finance Company in Shenandoah and plans to remain with her husband. Pictured here you see MERRILL frying a chicken.

The farm home of the Byron Falks is buzzing these days with preparations for Karenann's trip to the International Scout Camp in Colorado the first week in July. Karenann is one of the delegates from the Nishnabotna Area Council and will make the trip by train. Since there will be girls from all over the world attending, each delegate is required to learn a few simple phrases of four different languages. French, German, Swedish and Swiss are the languages Karenann has learned, so she can exchange greetings and converse briefly with girls from foreign countries. With their very limited knowledge of languages, girls at camp are likely to hear someone greet them in one language and say "good-bye" in another. Following the Colorado trip, in late July, Karenann will join a group of twenty-five 4H Exchange students going to Canada for brief visits in Canadian homes. The Exchange students will make the trip by bus, sightseeing along the way.

DEAN NAVEN, News Editor and Program Director of KMA had the honor of being elected President of the Iowa Radio and TV News Directors, at a meeting held at the Fort Des Moines Hotel in Des Moines, May 16th. Forty stations were represented at the meeting with sixty in attendance at the banquet. The Iowa Association is the oldest news editors association in the country.

Mrs. Laura Baldwin, 94 mother of MRS. FRANK FIELD passed away at a hospital in Missouri Valley, Iowa, May 16th. She had been in failing health the past several months, at Logan, Iowa, where she was making her home. Four sons and three daughters survive. Mrs. Baldwin was buried in Shenandoah.

A new parakeet has been found to replace the albino parakeet that died recently at



The "outdoor culinary expert of KMA" with one of the Langfitt's favorites, fried chicken.

the home of engineer DON BURRICHTER. The bird came from an Earl May Store and is gold and green in color. The family have several names under consideration but so far have not decided what to call it. The little fellow is very pretty, young and curious. Unlike their other bird who could speak 40 words, this parakeet cannot say anything and will have to be trained. So far he is working hard on the word "baby". If he is as apt a pupil as Zippy, it won't be too many months until this newcomer will have a vocabulary.

WARREN NIELSON'S annual fishing trip to Nevis, Minnesota, near Park Rapids, was not much different from other years, with one exception. This year, the fishermen had a cabin with indoor plumbing, a luxury they had not enjoyed before on their outings. The 500 mile trip to northern Minnesota was made the first week in June. Other members of the fishing party were WARREN's father-in-law Frank Cox of Farragut, engineer RALPH LUND and son, David.

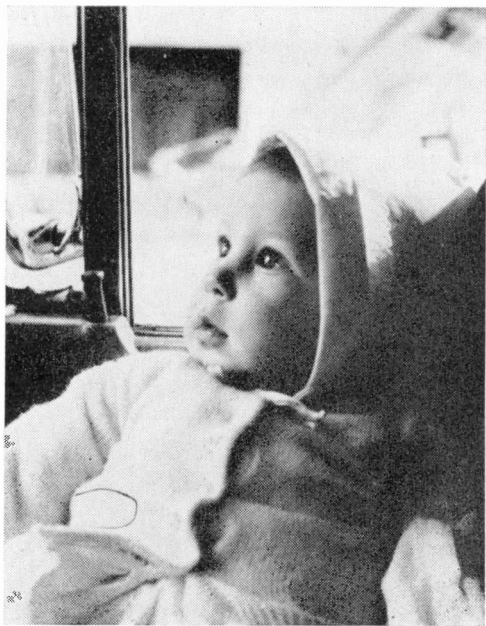
The JACK GOWING farm was on the edge of the tornadic wind storm, so did not suffer as much damage as some of their neighboring farms. However, they did have roof damage on the house, granary and machine shed, along with many broken limbs.

If Announcer TOMMY BURNS hadn't been a good sprinter, he would have missed a station break one noon. Just before 1 O'clock he stepped out the studio door to check the weather. The door behind him slammed shut and TOMMY was stranded unable to get in because the door doesn't have an outside knob. After pounding for help, and getting no response, he sprinted around the building and into the studio by another door arriving just as engineer JACK JOSEPHSON realized it was TOMMY who had been pounding on the door and had gone to open it. JACK had mistaken the pounding for the wind and hadn't realized Tommy's predicament! He made it just in the nick of time!

ED BURRICHTER, son of Chief Engineer DON BURRICHTER, had the misfortune to be injured in an auto accident just a few days before he was to graduate from the Shenandoah High School. The accident occurred at 9:30 p.m. May 20th when the car he was driving struck a telephone pole a few blocks from his home. A wasp had lit on his arm and as he looked down to shake the insect off, the car hit the pole. Ed was cut on the lower lip and lost two lower teeth when he struck the steering wheel in the impact. He was treated by a physician and dentist. The front end of the car was damaged. Next day was Sneak Day for the Seniors but Ed missed the holiday trip to Kansas City!

Apparently the bad storm didn't excite three year old Kim, daughter of Pgm. and News Director DEAN NAVEN. Kim was at home with her mother when the storm hit. Realizing the seriousness of the situation, Claudine suggested they better go to the recreation room in the basement. Little Kim laid down on the davenport while her mother went in to check the furnace room. In a few minutes Kim joined her mother in the next room with the calm remark: "Mommie, I've got something to tell you!" And what news it was! The rain had broken through around the basement window, and water had covered the recreation room floor! And to think this happened right after Claudine had waxed, cleaned and polished the floor just a few days before.

The little miss you see pictured here in a car, is very dear to my heart. I have never seen her, but love her dearly. . .she is my Granddaughter. Little Ellen Murphy was born in New York City in November and was 5 months old when this picture was taken. She is a very healthy and happy baby and her mother and dad are enjoying her so much. I had made plans to visit my son Tom and family the latter part of April, but was unable to make the trip because of an operation for the removal of a cataract from my eye in March. So I still haven't seen my new granddaughter, but am looking forward to making her acquaintance.



Doris' new granddaughter, Ellen Ambler Murphy, at five months of age.

A Letter From Bernice Currier

Dear Homemakers:

This has been an eventful weekend for me because my daughter-in-law, Pat, from Silver Spring, Maryland, was here with the three girls Carol, Joyce and Mary Pat. They are 6, 4½ and 3 years respectively. My son, Ed, is in San Francisco finding a suitable house for them, and getting acquainted with his associates at the Bechtel Corp.

Pat and the girls arrived here Friday noon and a wonderful family they are. I may be a little prejudiced (?) but I think they are a perfect example of the child psychology books that teach that a child's training must begin before it is born. They are lively, full of fun, have strong minds of their own, but they have been taught to respect the possessions of others and that others must respect their things. They were only here 24 hours and Saturday morning they were not awake in time to say "hello" on my morning visit. SO — before we hardly had time to get acquainted, they were leaving for Chicago. From there they were heading back to Maryland to finish closing the house. Then Ed will meet them there and they will fly out to San Francisco.

This is a very, very dark day. In fact it is as dark now, at 12:25 p.m. as it is about 8:00 p.m. !!!!!XXXXX?????***** May 18th, 1959 And THAT, my friends



Bernice's daughter-in-law, Pat, and three granddaughters, Carol Ann, Joyce Elaine, and Mary Patricia. Ed's family.

represents the surprise the weather man had in store for us. It was so dark and humid that I went out in the kitchen to look out at the clouds. It was just heavy and gray all over. No funnel, no anything but dark gray. Then all of a sudden the wind started to blow and the rains came. Wayne McMannama was substituting for Frank and had just read a weather report that was not alarming when he said quickly "Wait a minute. Here is—" and KMA went off the air. I switched over to another station and heard some one say "the barometer is 29.29. If you have a cave, get into it" and that station went off the air. It still didn't look too bad. The wind was between 85 and 100 miles per hour as we found out later. Nobody knows whether or not it was a twister because it started right here on the west edge of town. Beautiful big trees were blown down, streets were clogged with huge branches; two of the KMA towers went down; there were two fires but the sirens couldn't sound because the electricity was off.

I missed a good chance to worry because we didn't get the worst of it in this part. The airport was hard hit. In fact it started right there. There were 11 planes in hangars. Nine of them were damaged. The storm quickly headed N. E. and evidently formed into a tornado, hitting Corning badly. So far no personal injuries are reported.

When the storm had blown over, Florence, Byron and Karen stopped here to see if I was all right and that was the first I knew how bad it had been. That was wonderful of them, friends like that are appreciated more than they know.

Duane Modrow took some pictures of Pat and the girls; I don't know which one he will use on this page, but it was a three ring circus taking them. One of them shut her eyes and when we got her to open them, another one opened her mouth wide and so it went.

Goodbye for this time. Be with me at 8:30 every morning and until then,

Bless your hearts,
Bernice Currier

Homemaker's Guide

Homemaker's Visit

By **BERNICE COURRIER**

PEANUT BUTTER SPECIAL TOAST

- 1/2 c. peanut butter
- 1/4 c. soft butter or margarine
- 1 T. honey
- 2 t. grated lemon rind

Blend all together and let stand several hours or overnight to allow flavors to blend. Toast 6 slices of bread on both sides, then spread while hot with the blended mixture.

* * *

APPLE BUTTER TOAST TREAT

- 4 slices bread
- butter or margarine softened
- 1/2 c. apple butter
- 1/4 c. sliced blanched almonds

Toast bread on both sides. Spread with butter or margarine. Then spread with apple butter, allowing 2 T. per slice. Sprinkle with almonds. Place under broiler until almonds are lightly browned.

* * *

LUNCH TOAST

- 4 slices bread
- soft butter or margarine
- 2 T. finely flaked coconut
- 1 large banana thinly sliced
- 1/4 c. brown sugar, packed

Toast bread on both sides. Spread with butter or margarine and sprinkle with coconut. Arrange banana slices over coconut. Sprinkle brown sugar evenly over bananas. Place under broiler and broil just until brown sugar begins to melt.

* * *

ICE BOX CAKE

- 2 c. powdered sugar
- 2 squares bitter chocolate, melted
- 1/2 c. butter
- 1 t. vanilla
- 1/2 c. ground pecans
- 3 beaten egg yolks
- 3 stiffly beaten egg whites
- 3/4 c. finely crushed vanilla wafer crumbs
- softened vanilla ice cream

Cream butter and sugar until fluffy, add melted chocolate, vanilla and nuts, then add the beaten yolks and fold in the beaten whites. Place a layer of the crumbs on bottom of 8 x 10 inch pan, then pour chocolate mixture over. Spread softened ice cream over this and top with thin layer of crumbs. Freeze for several hours. Serves 8 to 10.

* * *

SWEET CHOCOLATE NUT CAKE

- A — 1 package (1/4 lb.) Germans sweet chocolate

- B — 1 c. butter or margarine
- C — 1 1/2 c. sugar
- D — 4 egg yolks unbeaten
- E — 2 3/4 c. sifted cake flour
- 2 t. baking powder
- 1/2 t. salt
- F — 1 c. milk
- 1 t. vanilla
- G — 1 c. finely chopped pecans
- H — 4 egg whites, beaten stiff

* * *

Coconut Topping

- 1/2 c. butter or margarine melted
- 1 c. brown sugar, packed
- 1 1/3 c. flaked coconut
- 1/2 c. cream

Melt A over hot, not boiling water. Cream B till fluffy, add C gradually, beating until very fluffy. Add D one at a time, beating well after each. Blend in A. Sift E and add alternately with F, begin and end with flour. Blend in G. Fold in H. Pour into well greased and floured 10 inch tube pan, or use oblong pan 9 x 13 1/2 x 2 inches greased and floured. Bake tube pan 75 to 80 minutes at 350°; bake oblong pan 65 to 75 minutes at 350°, or until done when tested. If glass baking dish is used, lower temp. to 325°. Let tube cake cool 15 minutes before inverting on cake rack and removing pan. Leave oblong cake in pan on rack. Cover with Topping and place under broiler until lightly browned and bubbly.

For Topping — Mix all ingredients well and let stand about 5 minutes before spreading on cake.

* * *

MAIN DISH HEARTY SALAD

Grease a ring mold with salad oil or rinse it with water. In half of the mold put potato salad filled to top of ring. In the other half put tomato aspic. Let aspic harden until almost set before putting it into the mold.

POTATO SALAD

- 3 1/2 c. potatoes cooked and diced
- 1/4 c. mayonnaise
- grated onion
- 6 hard boiled eggs diced
- green pepper diced
- salt and pepper

TOMATO ASPIC

- 1 package lemon jello
- 2 c. hot tomato juice
- 1 t. worcestershire sauce
- 2 whole cloves, diced celery and bay leaves cooked in tomato juice then strained.

Cook the cloves, celery and bay leaves in the tomato juice and strain it before adding the jello and worcestershire sauce to it.

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the farm kitchen!!!
Some recipes for the many, many out of doors cooks:

CHEESE CHOPS

- 4 T. melted butter
- 2 t. prepared mustard
- ¼ t. pepper
- ¼ t. salt
- 1 T. finely chopped parsley or chives
- 2 eggs, beaten
- 1½ c. cracker crumbs
- ½ lb. American type cheese, diced in small cubes

Combine all the above ingredients, shape like chops and brown in butter until lightly colored. These brown so quickly so keep on back of grate. Makes 5 nice "chops".

* * *

SEAFOOD DEEP-FRIED

- 1 lb. fresh or frozen RAW shrimp
- 1 lb. fresh or frozen cod fillets
- If frozen let thaw. If necessary de-vein the shrimp. Cut the fillets into strips about 1 x 2 inches. Dry on absorbent paper.

Sift together the following:

- 1 c. sifted all-purpose flour
- ½ t. salt
- 1 t. paprika
- ½ t. pepper

Beat 2 egg yolks; add ⅓ c. coca cola and mix in the dry ingredients. Stir in 2 T. melted butter. Let stand at room temperature about 1½ hours. Beat 2 egg whites stiff and fold in. Dip the seafood, a few pieces at a time into the batter. Fry in deep fat for 2 to 3 minutes. Temperature of fat determined by type of shortening or fat used. Usually 370° to 380°.

Onion rings — slice drain, dip in milk first then in batter and deep fat fry.

Carrots — cooked strips, dip in milk then in batter and fry.

Cauliflower bits, same as above two. Delicious.

* * *

POTATOES, FIREPLACE OR GRILL SPECIAL

In a large skillet heat 3 T. fat. Brown 4 T. finely diced onions until transparent or about 5 minutes. Add 2 c. cooked potatoes diced. Season with salt and pepper. Cook over medium heat until well browned and crusty, best when only turned once. About 15 minutes cooking time. Serves 4.

* * *

VEGETABLES BAKED IN FOIL

Snap Beans

Wash and cut ends off fresh snap beans. Place each serving on a square

of aluminum foil over which place 1 t. butter and a sprinkle of salt. Wrap or fold securely. Bake over grill 20 to 25 minutes or until done, turning to cook uniformly.

Carrots

Wrap whole, scrubbed, unpeeled fresh carrots, two to a package in a square of aluminum foil. Bake over the grill 25 minutes or till tender when tested. Turn for uniformity in cooking.

Corn on the Cob

Regardless of corn cooking methods used corn should be rushed directly from the garden to be prepared.

When preparing corn for outdoor cookery a few points. It is easiest to broil it. Pull back the husks without tearing them off. Remove the silks and inspect for wormy spots. (Don't discard the whole ear, just trim away the bad spots.) Leave one or two layers of husks on the corn and shuck off the remaining outer ones. Many cooks dip ears and husks into cold water at this point. Lay on grill over moderately low heat and let broil perhaps 7 to 10 minutes. Exact time depends on the fire and the distance from coals to corn. About 6 to 8 inches over glowing coals, remember no flame, should be about right. Husks may be rather charred in spots when the corn is just ready to eat.

Serve while hot with plenty of butter and seasonings. Just for the gourmets, try mixing the butter with finely chopped parsley season with oregano and a bit of dried basil. Garlic flavored butter may be prepared in this manner. String split cloves of garlic on toothpicks and bury in the softened butter for an hour or so depending on strength of garlic.

If you should wish to cook corn over the open fire, husk it and proceed as in the kitchen.

* * *

BARBECUE SAUCE (for 50)

- 2½ or 3 lb. onion, grated
- ¼ c. brown sugar, firmly packed
- ½ c. dry mustard
- ½ c. salt
- 2 T. black pepper
- 1 T. Tabasco
- 4 bottles (5 oz. size) worcestershire sauce
- 2 cans tomato juice (No. 10 cans about 24 cups)
- 9½ c. vinegar (2½ qt. + 1½ c.)
- 1½ lb. butter or 3 c. salad oil

Measure all ingredients into large kettle. Heat to boiling and keep hot for basting poultry on grill. If for oven barbecuing the above recipe needs 8 c. of water for evaporation.

The above recipe makes enough sauce for 50 servings of barbecued meat or chicken.

Midwest's Best Cookie Recipes For June

SOUR CREAM DROPS

Cream together:

- 4 T. butter or other shortening
- $\frac{3}{4}$ c. brown sugar

When fluffy add:

- 2 eggs, beaten
- 1 t. vanilla

Sift together and add:

- $1\frac{1}{4}$ c. all-purpose flour
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ t. baking powder
- $\frac{1}{2}$ t. soda

Fold in $\frac{1}{2}$ c. sour cream and stir well. Fold in $2\frac{1}{2}$ dozen pitted dates stuffed with $\frac{1}{2}$ c. chopped walnuts. Drop batter by spoonfuls being sure one date is in each cookie. Bake in a hot oven 350° to 375° for about 10 minutes. When cool spread with the browned butter icing.

Icing:

Heat 4 T. butter until lightly browned. Stir in 2 T. sweet cream, 1 t. vanilla and powdered sugar to spreading consistency.

* * *

TEA PARTY ALMOND BARS

Bottom Layer:

- 1 c. sifted all-purpose flour
- 1 t. baking soda
- $\frac{1}{8}$ c. butter
- 1 c. brown sugar, firmly packed
- 1 c. bite-sized shredded rice biscuits

Butter pan $11 \times 7 \times 2$ inches. Sift flour with soda. Cream shortening and sugar. Combine all dry ingredients and fold together with a fork. Pack mixture firmly into bottom of above sized pan.

Top Layer:

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. brown sugar, firmly packed
- 2 eggs, well beaten
- $\frac{3}{4}$ c. finely chopped blanched almonds ($\frac{1}{4}$ lb.)
- 1 c. seedless raisins

Cream butter with sugar and add eggs. Blend well and fold in almonds and raisins. Spread evenly over bottom layer. Bake in 350° oven for about 40 minutes or until top is firm and lightly browned. Cool in pan. When thoroughly cool, frost with:

Almond Frosting:

Cream together:

- 3 T. butter
- 2 c. powdered sugar
- 2 T. milk
- $\frac{1}{8}$ t. almond flavoring.

BRAN FLAKE COOKIES

Sift together:

- $1\frac{1}{4}$ c. sifted all-purpose flour
- 2 t. baking powder
- $\frac{1}{2}$ t. salt

Cream:

- $\frac{1}{2}$ c. butter
- 1 c. sugar

When fluffy add:

- grated rind of $\frac{1}{2}$ orange (if desired add 1 t. orange flavoring)
- 1 egg, well beaten
- 1 T. milk
- 1 T. orange juice
- $1\frac{1}{4}$ c. bran flakes

Combine all ingredients and blend well. Chill for at least 2 hours or until firm enough to roll. Roll out, cut as desired and place on greased cooky sheet. Bake in 400° oven for about 6 minutes or until edges are golden brown. Loosen from cooky sheets quickly and cool on rack.

* * *

GINGERBREAD MEN

Cream:

- $\frac{1}{8}$ c. butter
- $\frac{1}{2}$ c. brown sugar, firmly packed

Add:

- $\frac{2}{3}$ c. molasses
- 1 unbeaten egg

Blend well. Add the following dry ingredients sifted together:

- 3 c. all-purpose flour
- 3 t. baking powder
- $1\frac{1}{2}$ t. ginger
- $\frac{1}{2}$ t. salt

Chill dough until firm. Roll out to a thin cooky. Cut out with floured gingerbread cutter or other shape. Or use the tip of the knife and draw around paper pattern of gingerbread man. Place cut outs on greased cooky sheet and bake 350° oven for 6 to 8 minutes or until crisp. Remove quickly and cool. Frost as desired.

KMA Daily Programs For June, 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
 6:50 a.m.—Merrill Langfit
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues., Thurs.)
 7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Carrier
 9:00 a.m.—Breakfast Club
 10:00 a.m.—Martha Bohlsen Show
 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
 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
 2:20 p.m.—Tommy Burns Show
 4:00 p.m.—Harry's Corner
 5:35 p.m.—Eydie Gorme (M.W.F.)
 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 Langfit
 7:00 a.m.—News
 7:15 a.m.—Frank Field

7:30 a.m.—Lawrence Welk's Band
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Carrier
 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 Show
 6:45 p.m.—Golf Show
 7:00 p.m.—Lawrence Welk's Show
 7:30 p.m.—Club 960
 8:00 p.m.—Dance Time
 8:30 p.m.—Stars For Defense
 8:45 p.m.—Guest Star
 9:00 p.m.—Vincent Lopez
 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
 9:30 a.m.—Sun. Album
 12:00 noon.—News
 12:15 p.m.—Paul Harvey
 12:30 p.m.—K. C. Baseball
 3:30 p.m.—Sunday Album
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Ganham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Sunday Album

6:30 p.m.—Dr. Bob Pierce
 7:00 p.m.—Rev. Fuller
 8:00 p.m.—Sunday Album
 8:30 p.m.—The Quiet Hour
 9:00 p.m.—College News Conference
 9:30 p.m.—Bible Class
 10:00 p.m.—Hour of Decision
 10:15 p.m.—News
 10:30 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

June 1959 K. C. Baseball Schedule

1	at Chicago	6:55
2	Boston	7:55
3	Boston	7:55
4	Boston	1:25
5	Baltimore	7:55
6	Baltimore	7:55
7	Baltimore	1:25
8	OPEN	
9	at New York	7:00
10	at New York	1:15
11	at New York	1:15
12	at Boston	7:00
13	at Boston	1:00
14	at Boston	11:55
15	at Washington	7:00
16	at Washington	7:00
17	at Washington	7:00
18	at Washington	7:00
19	at Baltimore	7:00
20	at Baltimore	6:45
21	at Baltimore	12:00
22	New York	7:55
23	New York	7:55
24	New York	7:55
25	New York	7:55
26	Washington	7:55
27	Washington	7:55
28	Washington	1:25
29	at Detroit	1:15
30	at Detroit	7:10

Listings Correct at Time of Publication

However, all Programs Are Subject to Change

◆ KMA Family Album ◆

Whenever Ralph Childs prepares a newscast he starts squeezing a sheet from one of the logs into a little ball. Here is a shot of Ralph's hand as he squeezes another. There is a little hole in the ceiling of the newsroom. Ralph is quite adept at pitching his paper balls into the hole. Over the years there should be a bushel of them in the attic.



Here is a young man, Bruce Falk, who would rather have a rider power mower than a new watch for graduation. He got his wish, and here he is trying out the new machine on the parsonage lawn in Essex. The Falks previously had a self-propelled power mower which took about 10 hours to mow the immense lawn at the Falk farm. Bruce gets 5 to 8 miles per hour out of his new mower and cuts a 24 inch swath. He will undoubtedly set some new mowing records and cut down the time required immensely. You can bet he's mighty happy with his new mower. It could develop, with all the new-found time on his hands, he'll need a new watch after all.

Here is what we thought was a cute shot of KMA Manager Tony Koelkers' new French Poodle puppie and son Jamie playing on their back lawn. The poodle was so playful we had to catch him on the run to get a picture. The Koelkers have named their poodle Orly. He is of pedigreed stock and just received his first modified trim. Orly is apricot color, almost white, with light brown nose and eyes. He is a beautiful puppie and should be very handsome when he becomes full grown and fully trimmed.



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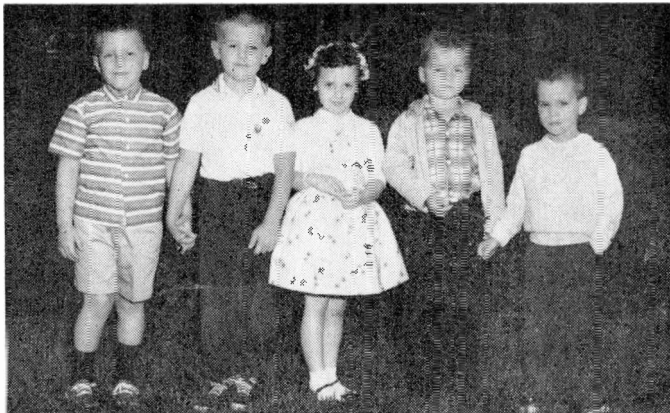
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Five KMA youngsters graduated from eighth grade this spring and will be full-fledged Freshmen this Fall. I to r: Bruce Falk, son of the Farmer's Wife, Florence Falk; Sharon Douglas, daughter of morning announcer Merle Douglas; Mike Childs, son of veteran news caster Ralph Childs; Annette May, daughter of KMA President Ed May, and Carole Burricher, daughter of Chief Engineer Don Burricher.



As the young folks mentioned above were entering high school, the very young set pictured above were just starting their school career. These five KMA youngsters start Kindergarten this Fall. Eddie May, Jamie Koelker, son of Station Manager Tony Koelker; Hollie Nielson, daughter of KMA Production Manager Warren Nielson; Randy Gowing, son of Asst. Farm Service Director Jack Gowing; and Tommy Hamilton, son of Station Sales Manager, Cecil Hamilton.