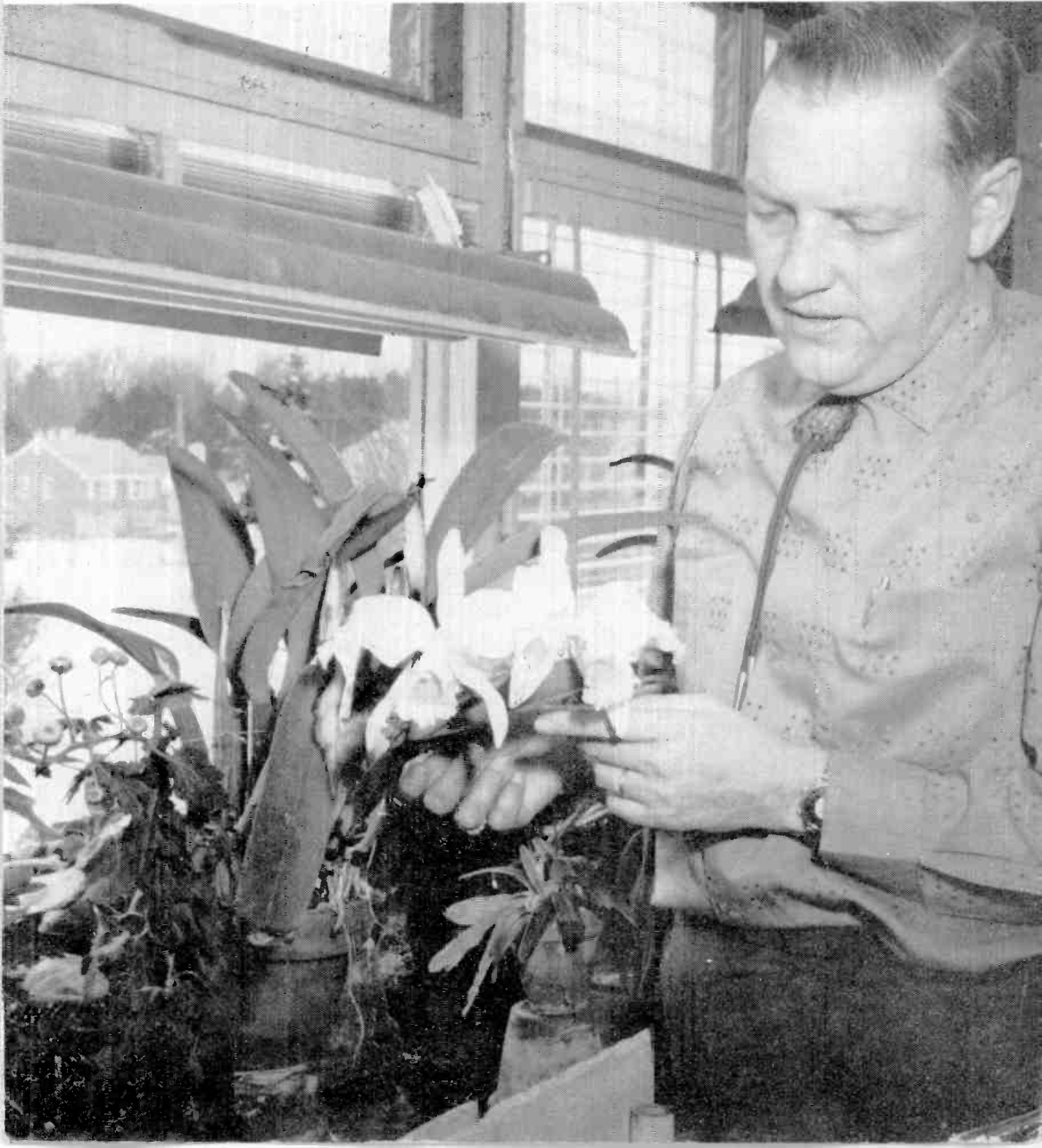


The

KMA GUIDE

March, 1960



COVER STORY

The KMA GUIDE

Vol. 6

No. 3

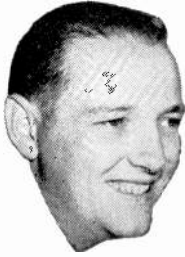
March 1, 1960

Here is a picture of a fascinating hobby Ed May has taken up in his greenhouse. Two beautiful white orchids in full, glorious bloom. Ed has the full story of how he got into this new phase of his greenhouse and some interesting things he has discovered about orchids. We have another shot of Ed's orchids which turned out beautifully on page three. We were shooting Ed's Cyclamens which he has held over a year and orchids got in the picture. There is deep snow and near zero temperatures outdoors when the picture was taken. The sun had generated near 90 degrees inside, in fact Ed had to open vents to cool it down a little. There is also another interesting picture on page five of a surprise he had from onion sets.

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; Barbara Stimson, 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 is the young man with the voice you now hear every afternoon from 1:00 till 4:00 p.m. on the Gary Hall Show. Gary takes over the afternoon program in place of Tommy Burns who resigned to take a position with the Mid-America Distributing Corporation as territorial representative of Eastern Nebraska and Western Iowa. Gary came to KMA from KODY, North Platte, Nebraska. He is 23 years old, married, and has two sons, Kim, 2 and Scotty, 4. Gary met his wife, the former June Hancock of Lewis, Iowa, at Simpson College in Indianola, Iowa. His home town is Nevada, Iowa where his parents still reside. Gary has been in radio work 14 months, loves it, and intends to make it a lifetime career. He is a musician and has played drums with dance bands. He likes sports and participated in basketball, football, baseball, track, tennis, and golf. His family is still in North Platte, but should be with him soon, since he has found housing in Shenandoah. Engineer Norm Kling is in the foreground doing a repair job in the control panel while Gary is on the air. We'll have a picture of the family next month, meanwhile stay tuned from 1:00 till 4:00 every afternoon. Gary's musical background should give him good insight into the kind of music you like to hear.



A Chat With Edward May

Let's talk about something new—spring. It won't arrive officially until March 21, but it can't come too soon for most of us. It has been a long cold winter, not only here in KMA land, but also throughout the entire country. I believe the crowning blow here at Shenandoah was the morning of March 5 when the temperature dropped to 22° below zero.

It has been a long cold winter, but perhaps I can elevate your spirits by talking about my greenhouse and some of the things I have been growing in it. This issue of the KMA Guide has several pictures taken in my greenhouse showing green onion plants, tomatoes, amaryllis, cyclamen, chrysanthemums, geraniums, Star of Bethlehem, primrose, petunias, alyssum, poinsettia and orchids. The picture on this page shows one of my orchid plants with two blossoms. This particular plant has produced five blossoms this winter.

Most people are of the opinion orchids are quite difficult to grow. Actually they are not difficult at all. More and more persons are growing them successfully in the house. There are more than 15,000 species of orchids found throughout the entire world. Most people believe orchids to be parasites and derive their food from trees or other living material upon which they seem to live. Actually this isn't the case, as orchids use trees for example, for resting places, gathering their food from the air for the most part. In many instances, orchid plants can and do go weeks without water or food. They are like a camel in the sense that they have bulbs for storing water which is utilized during the dry periods when rainfall is sparse.

More people are growing orchids today than ever before. I presume this is due to the fact that we have learned how to grow orchids in the house. Also, orchid plants are more plentiful than formerly, hence they are not as expensive. However, a blooming size plant cost several dollars as it

generally requires from 5 to 7 years to produce a plant from seed to blooming age. I have never tried growing orchids from seed, because it is quite tricky and takes special equipment. Furthermore, I would rather pay more for a blooming size plant and enjoy the flowers rather than wait 5 to 7 years to see what I have.

The flowers are beautiful and not as delicate as they appear to be. Each bloom will last from two to four weeks, and a plant grows bigger and bigger each year and blooms each year, once it starts blooming.

The large white orchid shown in the picture below is a Cattleya. The Cattleyas are most popular of all orchids, and also among the easiest to grow. It has been said, "never take a bite of a delectable dish unless you are in a position to have more." The same is said to be true in the case of orchid plants. I have a few plants and hope to have more some day. However, I certainly haven't lost any enthusiasm for the other flowers and vegetables I grow in my greenhouse.

I always grow a few tomato plants and we started picking tomatoes about January 1. Everyone who sees these tomatoes

Continued on Page 15



Here is the interesting shot of Ed's orchids we mentioned in our Cover Story on page 2. Ed is holding Cyclamens which have bloomed twice and are going into their second year.

Frank Comments

By FRANK FIELD

Last month, if you will remember, on this page I showed you a picture of our daughter, Peggy, and her family. This month it is our son, John, and his family. Reading from left to right—John, Danny, Polly and Maxine. Danny is 9 years old and in the third grade in school. Polly will be 7 later this month and is in the first grade.

I told you some time ago that John is the owner and publisher of the Hamburg Reporter, a weekly newspaper published at Hamburg, Iowa. John has been in the newspaper business practically all his life. He started as a carrier boy for the Evening Sentinel here in Shenandoah as soon as he was big enough to carry papers. From that he went on to working in the Sentinel office after school and on Saturdays until he graduated from high school in the spring of 1942. He immediately went into the Air Force and eventually got his wings at Thunderbird Field near Phoenix.

He was then sent to the South Pacific as a bomber pilot; and he got in well over his 100 missions flying whatever aircraft was available at the time—from the big B-24 Liberators down to the little 2-man A-20's—and starting in from Darwin, Australia, and winding up at Leyte in the Phillipines with stop-overs at Guadalcanal and New Guinea and various other islands as they were conquered.

John was never shot down; and he came through the war without a scratch so that, while he has plenty of ribbons and Bronze Stars, he didn't get a Purple Heart.

When the smoke had finally cleared and John was back home again, he decided he'd had enough flying to last for the rest of his life. To my knowledge, he hasn't been in an airplane since he got out of the service. Some of his buddies

signed up with the commercial airlines here in the states and now have good jobs as Captains on the coast-to-coast runs but not old John—he is keeping his feet on the ground!

Since his first love was the newspaper business John decided to make that his life work, so went ahead and got a degree in Journalism under the G I Bill of Rights. He started in at the University of Iowa, transferred from there to Tarkio and from there to the University of Missouri at Columbia where he got his diploma in Journalism. In the meantime he met and married Maxine Sloan, from Clarinda.

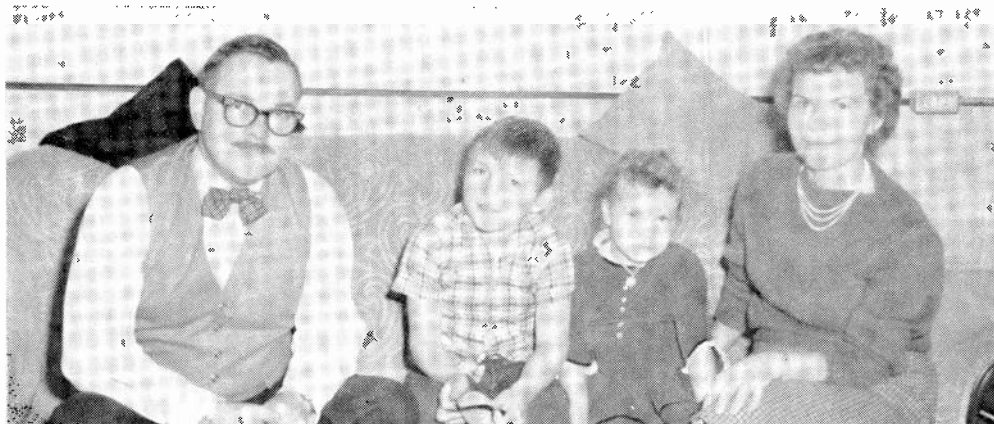
For the next year or so he worked for the Evening Sentinel as reporter and staff photographer, biding his time until he could get hold of a good small town weekly for his own. Six or eight years ago the Hamburg Reporter became available, and John took it over and has been there ever since.

Housing in Hamburg was in rather short supply and after buying out the paper they were too hard up to build a house, so in order to get a place to live, they bought a big, old house in the northwest part of town right at the edge of the bluffs. Each year as they can afford it, they do some more remodeling—the latest project being to completely remodel and modernize the kitchen. John and Maxine do most of the work themselves, especially the painting and carpenter work.

A couple of years back John got the "boat fever" and built himself a nice cabin cruiser which he named the "Missouri Belle". It is only a few miles from their house to the Missouri River and through the summer months the Field family puts in nearly every Sunday afternoon on the river in the "Missouri Belle". In fact, they can't understand why Jennie and I don't get the "fever" and build us a boat.

So much for the Field family. I think a few comments about the weather would fit in well about now. Middle-aged folks are

Continued on Page 15





As many of you know, Warren Nielson gathered hundreds of quotes and sayings from listeners on Party Line and compiled them in mimeographed form. First he printed a thousand, these were gone in a few days. He then printed 500 more and these are all gone with mail still coming in from listeners. Warren and his wife, Florence, worked like beavers in their home to get out the mail, in fact Florence said it was like a little post office for a few days. Here is Warren with one evening's work. Our congratulations to Warren and Florence for a fine job well done.



Just ten days before this picture was taken, Ed May had planted these onion sets in his greenhouse. Most of them are 6 inches high and growing like topsy. At the far right in the picture is a tomato plant which has ripe tomatoes of the small preserve size. At the time of the picture the snow was deep and outside temperatures away below freezing. It was nice to see these things growing and be reminded that spring is just around the corner.



Here is a bachelor in a bachelor's apartment, which evades an exact definition. Alan Austin's apartment is almost like Hernando's Hide-away. It's over a big double garage, has two bedrooms, living room shown here, and nice large kitchen and bath. Alan is shown playing his stereophonic record player which he likes to play really loud. For this reason, seclusion suits him fine. He has a large record collection and spends many hours with music in addition to his regular deejay shift on KMA every afternoon at 4:00 o' clock.

On the KMA PARTY LINE

By DORIS MURPHY

I am a proud grandmother again! This time it is a BOY! We were all so happy when my son, Tom Murphy, and wife, Terry, in New York became the parents of a son, born on George Washington's birthday, February 22. They have a sweet little girl, Ellen, 15 months old; so it was just perfect to have a little boy this time. His name is Thomas Amasa Murphy, and he was born at the New York hospital. My sister, Carol Ambler, who went back to New York to care for Ellen while her mother was in the hospital, arrived only the night before the birth of the new baby. He weighed 8½ pounds. Mother and baby are doing very nicely. I'll be telling you more about my new grandson from time to time. The family has purchased a home in Montclair, New Jersey and will be moving in mid-April. The new mother's happiness was expressed in a note I received from her while she was still in the hospital. She wrote: "What with a girl, a boy, a new home, and Spring almost here, I am so excited I haven't slept six straight hours in a week!" They have found their little girl such a joy, I am sure the addition of young Tommy will add even

more happiness to their home. Pictured on this page is the first photo of my new grandson. My son Tom is taking a peek at him in the crib, in the hospital.

How lucky can you be! KMA Sales Manager CECIL HAMILTON has fallen down four times in about three weeks and hasn't broken a bone yet. His first fall occurred on the icy porch steps. About three days later he was in the lobby of the Robidoux Hotel in St. Joseph, and he was kidding as he started up some steps and first thing he knew, he fell flat. His third fall came when a rug slipped out from under him at home. As CECIL puts it: "The whole house shook when my 205 pounds hit the floor." But that didn't end his bad luck. Hurrying down the stairs one evening in the dark, he didn't see a dust mop that had fallen across the steps. The mop tripped him, and down he went again. CECIL figures his luck is liable to run out one of these days, so he's trying to be mighty careful now.

Times have changed! It used to be if a boy had a new suit for the Junior-Senior Prom he was setting pretty. But nowadays it seems he feels he must have a car for this big high school event. David, 16-year-old son of Newscaster RALPH CHILDS, has been preparing for the day when he would reach driving age. He worked hard in the nursery in the summertime and saved \$90.00. He took Drivers Training. After some bargaining he found a good used '50 Chevy, 4-door car for the money he had saved. Now, with a little more work, he will get his insurance: then he will be all set to give some pretty girl a real treat when he escorts her to the Prom in his very own car.

Little Holly Nielson had a lot of fun celebrating her sixth birthday, February 20, with an interview on radio with her daddy, WARREN NIELSON on "Party Line", and treats for all her little school friends. But just a few days later she found out that life can deal you the bad with the sweet—she took ill with the mumps. And to think it had to happen just after they had moved into the pretty new Forest Park School that she loves so much! But it wasn't long until she was back in school again with all her friends who still remembered those pretty ice cream cones filled with cake that she brought to them on her birthday. Her mother had filled flat bottomed, colored



- Brand new grandson, proud father -



Three lovely winners of the KMA Blind Date Contest. Left to right: Miss Barbara Beers, Syracuse, Nebraska; Miss Joan Stephens, Sidney, Iowa; Miss Mary Sunderman, Clarinda, Iowa. All three girls are Seniors in High School.

Mary Sunderman selects new spring ensemble, matching beige silk shantung dress and spring jacket, with the help of Ann Cohn at the Page Style Shop.



Joan Stephens wasted no time finding the exact thing she wanted. Here she is being fitted by Mrs. Elmer Cooper in a beautiful light blue formal in the alteration room at the Ladies Apparel Shop.



Barbara Beers has her selection boiled down to one of two new spring outfits. Finally decided on the check (will be held for her decision by Mrs. Carolyn Howard of the Mae Farmer Fashion Shop).



Blind Daters

February 13th was a momentous day for three lovely young lassies, winners of the KMA Blind Date Contest. They were feted with a shopping spree, gifts, and dates with three bachelor KMA deejays. The fellows drew lots for their dates. Tommy Burns' date was Barbara Beers of Syracuse, Nebraska; Alan Austin's was Joan Stephens of Sidney, Iowa and Art Bauer selected Mary Sunderman of Clarinda, Iowa. Tommy left for Syracuse early Saturday in order to have his date back in Shenandoah by 1:00 o'clock. Since it was quite a distance to drive back at the end of their date, Barbara had arranged to stay with an aunt overnight in Coin, Iowa, which is just 15 miles. Barbara's parents drove over the next day to visit her aunt and pick up Barbara. This worked out very nicely for Tommy, saving him considerable extra driving. After the girls arrived and got acquainted with their dates they went on a tour of the radio station ending up on the air in an interview with Tommy. Meanwhile Alan and Art were having a hectic time tape recording a show for Saturday night so they would be free to go on their dates. For a while it looked like they weren't going to make it. The boys were still wrestling with the tape when the girls left for their shopping spree. They all three shopped together. First Joan at the Ladies Apparel where she selected a beautiful light blue formal, perfect for the graduation season ahead. Next stop was Mae Farmer's Fashion Shop where Barbara selected a cute spring outfit after a little difficulty deciding which of two styles to choose. Mary had her spree at the Page Style Shop where she selected

a very lovely silk shantung full-skirted dress with blending beige jacket. Each of the girls really stretched their 45 dollar allowance, which gave them a nice major item with a variety of accessories, hats, blouses, etc. Upon returning to the station they discovered a brand new 1960 Lincoln from the House of Burton awaiting. By this time the boys had their show taped and were ready for those big, luscious steaks at the Country Club. The girls could hardly believe their eyes when they saw their gorgeous orchid corsages from the Shenandoah Floral Company who also sent along boutonnières for the fellows. They stopped by Tommy's Record Room to take their pick of any album in the store. Their selections are pictured below. The couples' first opportunity to really get acquainted came during dinner at the American Legion Club. The cuisine and atmosphere were excellent. After dinner the party left for a special leapyear sweetheart show at the Page Theatre and thence home to end an interesting and rewarding day of excitement.



Big, delicious steaks at the American Legion Country Club. Clockwise, left to right, Mary Sunderman, Joan Stephens, Alan Austin, Tommy Burns, Barbara Beers, and Art Bauer.

Each of the girls takes her pick of albums at Tommy's Record Room. There were so many to select from it was a little difficult to settle on just one, but here they are with Tommy, and their selections.



A Letter From The Farmer's Wife

Greetings from the farm this morning!

To the KMA Guide readers a very pleasant snowy good morning this last week in February. When the March KMA Guide comes to you no doubt we'll still be feeling the effects of this winter. So much snow and ice that we'll all be more than glad to crawl out from under.

The kiddies receiving sleds for Christmas finally got to try them out, and there have been many coasting parties. Strange this weather though, temperatures in Alaska so many times have been warmer than ours in this big midwest.

Really though, we missed a good many of the heavy snows.

From the letters received find so many of you are finishing projects just right for this "shut-in" weather. You've been trying the good recipes in the KMA Guide; you've been piecing, tying and quilting quilts; painting and papering; and in general catching up on "jobs." Many of you have read through some of the new books on the market that are really interesting whether historical, fiction, or the "who-dun-its".

Here on the farm we've been quite busy as usual. The chores, of course, become a bit more difficult as the weather is so cold and snowy. Then the few days of thawing really messed things up; but all will be worse before better, and those of us on the land appreciate the moisture that will be ours for crops in '60.

The May Seed Catalog has added many hours of enjoyment, and plans are made for flowers, garden etc.

This year I hope to find a big wagon wheel and in between the spokes plant a herb garden with a different kind in between each spoke. Haven't figured out just where to put it, but home-grown herbs are so nice to use—Sage, thyme, oregano, just to mention a few. Then, too, we will plan a bit more differently for the window boxes; in fact by spring the seedlings in the big flat should be ready to transplant. Now that the foundation has settled there will be a chance for seeding and plantings there, too. So you see, spring isn't too far away.

There have been basketball games, the tournaments now in the second tier of play-offs—big excitement and such wonderful school spirit. The farmer and I thoroughly enjoy these, too.

Karenann keeps busy with school work as does Bruce. Along with Scouts, 4-H—a busy, full life.

We are to lose Maxine and her family as they are moving to Ottumwa next week. Bob has been promoted to assistant managership of one of the large grocery stores in Ottumwa. Rhonda had a trip to the hospital for tonsil and adenoid surgery but recovered so well. Brent walks all over the place now and is such an active little boy. Our loss is certainly Ottumwa's gain. Rhonda begins school this fall, so it is a logical time to move. Our best wishes go with them

This winter is no exception, and it has been fun to test some really "new" recipes. The Bakeless Cake dessert has been popular as also the Lemon pie with a bread crust. Today a stew is bubbling away on the low burner, and the aroma is mouth watering to say the least. Have added several new cookbooks and menus to my collection—thanks to all of you. Among the more interesting ones are the Cabbage Patch and the Mountain Range collections. A dear friend in Shenandoah gave me one that had been in their family for over 65 years.

In February our women's group fully enjoyed working with a skillet luncheon plan. So many ideas for using the electric skillets; and surprising as it may seem, you can use many of these ideas in the big old iron skillet on top of the range.

The birds are flying so low this morning and really hungrily clustered around the feeders—must be another snow moving in. Oh well, this is the Midwest, and we do have definite season as far as weather is concerned. We do love it all.

And so until May, KEEP SMILING

THE FARMER'S WIFE

The KMA Guide

cones with yellow cake batter. When baked the cake came up to the top, cone shaped; then they were frosted with a chocolate malt flavored frosting. They were delicious and colorful, and a unique idea for serving kindergarteners who sometimes spill ice cream.

Something new has been added to the modern equipment at KMA—a miniature, portable tape recorder that is about the size of a lady's large purse. It weighs around 7 pounds and can easily be carried around for interviews, recording up to 10 minutes. JACK GOWING has found this transistorized, Steelman, portable recorder most convenient and satisfactory.

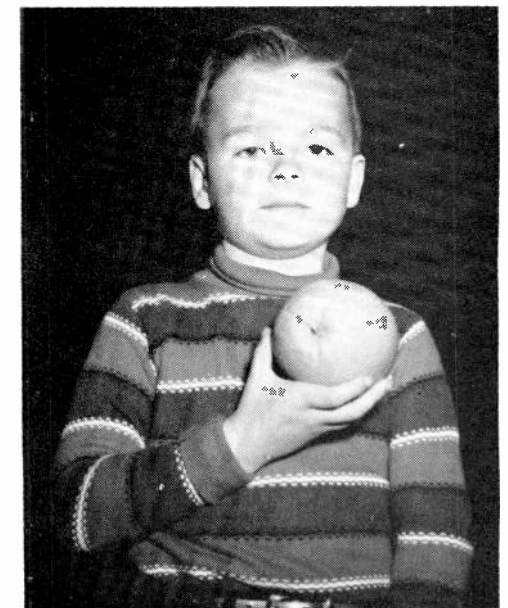
Mr. and Mrs. J. D. RANKIN left February 18 for a winter vacation in Acapulco, Mexico. Enroute they stopped off in Tucson, Arizona, for a visit with their daughter Miss Betty Jane Rankin, who is a student at the University of Arizona.

KMA sportscasters who travel many miles to bring you the basketball tournament games have been experiencing severe weather conditions, which have caused them extra hardships and danger, in addition to late hours by the time they arrive back home. The weather conditions have made almost every broadcast an ordeal, but HERE is one that tops them all. Sportscaster DEAN NAVEN and TOM TIERNAN of the sales staff, traveled some 70 miles on one of the worst nights of the season to broadcast a tournament game from Creston. TOM had come from Omaha where he was taking Air Reserve training at SAC headquarters, to meet DEAN in Red Oak. Here they left Tom's car and continued in the KMA station wagon to Creston. After the game they packed their gear and returned to Red Oak where TOM was to pick up his car and go back to Omaha. Much to his distress he discovered he had lost his car keys. After much searching they assumed he had lost them somewhere in the snow. They decided the only thing to do was for TOM to return to Shenandoah with DEAN and pick up another set of keys at his home. By this time it was getting very late. Tom drove the KMA station wagon back to Red Oak where he left it; then he continued in his own car to Omaha to be on hand for Reserve duty next morning. Imagine TOM'S predicament having to drive all the way to Omaha through heavy snow, in the wee hours of the morning. But that's not all—next day WARREN NIELSON and CECIL HAMILTON drove to Red Oak to bring back the KMA station wagon. They found the KMA wagon at an oil station locked tightly—but NO CAR KEYS! They called back to DEAN NAVEN in Shenandoah, and his only suggestion was for them to check with the J. D. Oil Station on Highway 34, west of Red Oak, which stays open all night, with the hopes that TOM might have left the car keys with them. They

called J. D. Oil and thank heavens—THEY HAD THE KEYS! So, the boys drove another mile out into the country and picked up the keys; and WARREN finally got the station wagon back to Shenandoah, arriving just in time for his "Party Line" show. Wouldn't it be interesting to know where TOM'S car keys are?

A thrilling, three-week, vacation trip to the land of sunshine certainly put ideas into the head of Randy, little 6-year-old son of Farm Service Director JACK GOWING. Randy left February 3, accompanying his grandparents, Mr. and Mrs. Paul Youngmark of Coin, on the Streamliner for California here he visited Disneyland. Then they journeyed to Phoenix, Arizona, for a visit with relatives. Here Randy got to pick fresh oranges and grapefruit right from the trees. By this time, Randy was having so much fun, he sat down and wrote home, "I want to move down here!" Yes it hadn't taken Randy long to decide that was the life for him. It had fighting the ice and snow in Iowa beat a country block. After a stop in Las Vegas, the travelers arrived home February 26. Even though sun-tanned Randy had along his number II study book, I imagine the exciting experience of his first vacation trip South was worth far more to him, and upon his return he had the privilege of sharing his trip with his schoolmates. Pictured on this page is Randy holding a big orange he brought to his teacher.

Continued on Page 15



Randy Gowing just back from the land of sunshine with a real prize from his journey with maternal grandparents.

Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the farm kitchen this March of 1960!

Here are some recipes chosen at random from my newest additions to the Cookbook Shelf. Do hope you enjoy them.

FROZEN CHOCOLATE-LIME PIE

Crust:

- 1 c. gingersnap cookie crumbs
- ¼ c. sugar
- 4 T. melted butter

Mix well with a fork and press into the 9-inch pie plate, along the edges and over the bottom.

Fillings:

- 2 eggs
- ½ c. sugar
- green food coloring
- 1 c. light cream
- ½ c. lime juice
- 1 T. grated lime rind
- 1 pint chocolate ice cream

Beat eggs until thick and lemon colored. Gradually add sugar and continue to beat until the mixture is light and fluffy. Add just enough of the green food coloring to tint the mixture a very pale green. Stir in the light cream, lime juice and grated lime rind (if desired). Pour into refrigerator tray and freeze until firm. Turn into a bowl and beat until smooth with mixer. Return to the tray and partially freeze. Whip the chocolate ice cream until smooth; spread in the crust. Top with the lime mixture. Garnish with the grated chocolate or chocolate sprinkles. Place in freezing compartment of refrigerator or in a freezer until firm. Makes 1, 9-inch pie.

—Cook's Tour
Permission of General Federation
of Women's Clubs

* * *

LEMON TOPPED ROUND STEAK

- 1½ pound round steak, cut ½-inch thick or slightly thicker
- lemon
- catsup

Mix together:

- ¼ c. flour
- ½ t. salt
- ½ t. paprika
- ¼ t. pepper

Rub into steak, thoroughly. Have the bottom of a heavy skillet covered with hot fat, brown steak medium slowly. While meat is cooking, prepare circles of thinly

sliced green pepper, onion and lemon (peel and all, except the seeds), when meat is brown transfer to casserole with tight fitting cover. On top of meat, place first a layer of lemon slices, then green pepper and then onions. Dot top with ¼ cup catsup. Add enough boiling water to cover bottom of casserole, cover tightly and put in 325° oven for about 1½ hours, or until meat is spoon tender. Remove to a hot platter, make gravy of drippings. To serve, cut in wedge shaped pieces so each person has a share of topping.

—Cabbage Patch, famous
Kentucky recipes.

* * *

CHEESE POCKETS (VERENIKI)

Dough:

- 2 c. all-purpose flour
- 2 egg whites
- 2 t. salt
- 1 T. shortening
- ½ c. water or milk

Combine ingredients and roll out dough to ½-inch thickness. Cut into 3 or 4-inch squares. Place a heaping teaspoon of filling in the middle of the square; bring the opposite corners together, pinch the edges well together. Drop the Vereniki into boiling water and cook slowly for about 10 minutes. Drain. These are usually eaten with fried ham or smoked sausage. Remove the meat when done and add one cup of cream to the meat drippings, let come to a boil and pour over the Vereniki.

Filling:

- 2 c. dry cottage cheese
 - 2 egg yolks, well beaten.
- Combine with a fork.

—Off the Mountain Lake Range
Cookbook

* * *

AUNT RACHEL'S SWEET POTATO PIE

Boil sweet potatoes and slice into lower crust like apples; add three or four tablespoons vinegar and sugar and spice to the taste (allspice is best) put in more butter than for apple pie and cover.

—"76" Cookbook by the Ladies
of Plymouth Church Des Moines,
Iowa. 1891

PARSNIP FRITTERS

Wash and cook parsnips in boiling water for 15 minutes; remove the skins, mash; season with salt, pepper and butter. Flour the hands or dip them in cold water and shape the mixture into small cakes. Dip these cakes in flour and fry in hot fat.

—Metropolitan Cookbook
of the early '90s.

Homemaker's Visit

By **BERNICE CURRIER**

LIME SHAMROCK * DINNER ROLLS

- A— 1 package dry yeast
1/4 c. warm water
B— 1 1/2 c. sugar
1/2 c. shortening
2 t. salt
1/2 t. nutmeg
1/2 t. cinnamon
1/4 t. mace
2 t. lime juice
1 c. hot scalded milk
C— 2 slightly beaten eggs
D— 5 1/2 c. sifted flour
E— 1/4 c. melted butter
F— 1 c. sugar
1 T. grated lime rind

Combine "A" and let stand in warm place. Combine "B" in large bowl, cool to warm. Stir in "C" and "A". Gradually add "D" to form soft dough. Put out on floured board and knead until smooth and satiny. Place in greased bowl, grease top, cover, let stand in warm place until doubled. Punch down with fist. Put out on floured board, knead a few times then cut off small pieces and roll into balls with palms of hands. Balls should be the size of a walnut. Dip each ball into "E", roll in "F" and place three of them in well greased muffin pan. Continue until all are placed. If any of "F" remains, sprinkle on top. Cover, let rise to double, Bake about 15 to 18 minutes at 375°. Remove from muffin pans and serve hot.

* * *

NEW LEMON PIE PASTRY

- A— 1 c. sifted flour
1/2 t. salt
B— 1/3 c. shortening
C— 1 slightly beaten egg
1 t. grated lemon rind
1 T. lemon juice

Sift "A" into bowl, cut in "B", combine "C" and sprinkle over mixture in bowl, stirring with fork until moist enough to hold together. Form it into a ball and press lightly with hands on floured board until it is all firm enough to roll out to circle 2 inches larger than pie pan. Roll it up on the rolling pin and unroll it across the pie pan. Lift up the edges a little to allow it to sink into pan with no stretching. Take small piece of dough from edge and with it press down the dough firmly beginning in center of pan and working toward rim. Then, trim edge even with pan and flute. Prick pastry all around sides and bottom thoroughly to let air escape. Bake until lightly browned at 400°. Cool.

LEMON CHEESE FILLING

Combine in saucepan:

- 1 c. sugar
1/4 c. cornstarch
1 c. water
1 t. grated lemon rind
1/3 c. lemon juice
2 egg yolks beaten

Cook over low heat, stirring constantly until it coats clean spoon. Remove from heat and blend in 1/2 cup cream cheese. Cool. Beat 2 egg whites stiff and gradually add 1/4 cup sugar. Beat to stiff peaks then fold into lemon mixture. Spoon into pie shell. Chill at least 2 hours before cutting.

* * *

EGG SALAD HALF MOONS PASTRY

Sift into mixing bowl:

- 1 c. sifted flour
1/2 t. salt

Cut in:

- 1/3 c. shortening

Sprinkle over:

- 4 T. cold milk

Stir with fork until all moistened. Press into ball with hands until it holds together. Divide into 4 parts. Roll out each part on floured board into a 6 inch circle.

* * *

EGG SALAD FILLING

Combine in bowl:

- 2 t. instant minced onion
2 T. diced celery
1/4 c. mayonnaise
1 t. ground mustard
1/2 t. salt
pinch pepper

Fold in:

- 3 hard cooked eggs, diced

Place 1/4 of this filling on each pastry circle; fold over in shape of half moon, seal edges. Prick tops. Place on ungreased cookie sheet. Bake 20 to 25 minutes at 400°. Serve hot or cold, plain or with cheese sauce.

* * *

CHEESE SAUCE

Melt 2 tablespoons butter in saucepan, blend in 2 tablespoons flour. Gradually add 1 cup milk. Cook, stirring constantly until thickened. Add 1/2 cup grated cheddar cheese. Stir until melted. Salt and pepper to taste.

Midwest's Best Cookie Recipes For March

BURNT SUGAR COOKIES

- 1 c. butter or margarine
- 1½ c. sugar
- 2 eggs
- ½ c. burnt sugar
- 4 c. sifted flour
- ¼ t. salt
- 1 t. soda
- 2 t. cinnamon
- ¼ t. ginger
- ½ c. sour cream
- 1 t. vanilla
- ¾ c. chopped pecans

Cream together the butter or margarine and sugar; add eggs and burnt sugar and beat well. Sift dry ingredients and add alternately with cream and vanilla. Add nuts. Drop by teaspoon on lightly greased cookie sheet and flatten with tines of fork. Bake 10 to 12 minutes at 375°.

* * *

CHOCOLATE MACAROONS

- 1 c. sugar
- 3 egg whites
- ½ t. butter
- ½ pound coconut
- 1 t. vanilla
- 2 squares chocolate

Melt chocolate in double boiler. Beat egg whites stiff and add sugar gradually. Add this mixture to melted chocolate and cook 10 minutes stirring constantly. Remove from fire; add butter, vanilla and coconut. Drop by teaspoon on cookie sheet. Bake 10 minutes at 300°. Do not overbake.

* * *

RAISIN DROP COOKIES

- 1½ c. brown sugar packed
- 1 c. shortening (half butter)
- 1½ c. raisins cooked and drained
- 4 T. raisin juice
- 1 t. soda
- 1 t. cinnamon
- ¾ t. salt
- 3 c. sifted flour
- 3 eggs beaten

Cream sugar and shortening, add eggs and beat well, add liquid of raisins, sift dry ingredients and mix with raisins and add to mixture. Drop by teaspoon on greased cookie sheet. Bake about 10 minutes at 375°.

* * *

PEANUT BUTTER COOKIES

- ½ c. butter
- ½ c. peanut butter
- ½ c. sugar
- ½ c. brown sugar packed
- 1 egg well beaten
- 1¼ c. sifted flour
- ¾ t. soda
- ½ t. baking powder
- ¼ t. salt

Cream butter and peanut butter, add sugars gradually and cream well, add egg and blend well. Sift dry ingredients and stir into first mixture. Chill dough. Form

into small balls and bake on lightly greased cookie sheet 12 minutes at 375°.

* * *

TOM THUMB BARS

- ½ c. butter
- 1 c. sifted flour
- ½ t. salt
- ½ c. brown sugar packed
- 2 eggs beaten
- 1 c. brown sugar packed
- 1 t. vanilla
- 2 T. sifted flour
- ½ t. baking powder
- 1½ c. flake coconut
- 1 c. nuts chopped

Cut the butter into flour, salt and ½ cup brown sugar as for pie pastry. Spread on bottom of 8 by 12 pan and bake until light brown at 350°.

Beat eggs and add the 1 cup brown sugar, vanilla, 2 tablespoons flour and baking powder then add nuts and coconut. Spread this over first part and bake 25 minutes at 350°. Cut in bars.

* * *

ORANGE DROPS

- ¾ c. shortening
- 1½ c. brown sugar packed
- 2 eggs well beaten
- 1 t. vanilla
- 1½ t. grated orange rind
- ½ c. sour milk or buttermilk
- 3 c. sifted flour
- ½ t. soda
- 1½ t. baking powder
- 1 t. salt

Cream shortening and sugar, add eggs and vanilla and orange rind; Sift dry ingredients and add alternately with sour milk or buttermilk. Drop by teaspoon on greased cookie sheet. Bake 8 to 10 minutes at 375°.

Remove from oven and roll cookies in mixture of ¼ cup orange juice and 1 cup sugar.

* * *

BLACK EYED SUSANS

- ½ c. soft butter or margarine
- ½ c. sugar
- ½ c. brown sugar packed
- 1 egg
- 1 t. vanilla
- 1 c. creamy peanut butter
- 1½ c. sifted flour
- ½ t. soda
- ½ t. salt

Semisweet chocolate bits

Cream the butter or margarine and sugars. Add egg and vanilla and peanut butter and beat well until light. Add sifted dry ingredients, and mix well. Force through a spritz gun or cookie press onto greased cookie sheet, using a disc that will make flower designs. Put a chocolate bit in center of each. Bake in 350° oven about 15 minutes.

KMA Daily Programs For March, 1960

960 ON YOUR DIAL

5,000 WATTS—ABC

DAILY DAYTIME PROGRAMS**MONDAY THROUGH FRIDAY**

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues. Thurs.) Show
 7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Breakfast Club
 10:00 a.m.—Martha Bohlsen Show
 10:15 a.m.—Housewives Sernade
 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.—Berry's Informacast
 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.—Gary Hall Show
 2:30 p.m.—Party Line
 3:00 p.m.—Gary Hall Show
 4:00 p.m.—Alan Austin Show
 5:45 p.m.—Eydie Gorme (M.W.F.)
 5:55 p.m.—Paul Harvey
 6:00 p.m.—John Daly
 6:10 p.m.—Business Final
 6:20 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

THURSDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

FRIDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—Lawrence Welk
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—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.—Navy Hour
 6:45 p.m.—Music On Deck
 7:00 p.m.—Night Flight
 8:00 p.m.—Dance To The Band
 9:00 p.m.—Vincent Lopez
 9:30 p.m.—Lawrence Welk's Band
 10:00 p.m.—News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—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.—Sunday Album
 3:00 p.m.—Rev. Fuller
 3:30 p.m.—Bible Class
 4:00 p.m.—Dr. Bob Pierce
 4:30 p.m.—Hymn Time
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Canham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—News
 6:15 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Army Bandstand
 9:15 p.m.—Serenade In Blue
 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

A CHAT WITH EDWARD MAY

Continued from Page 3

asks if they have a good flavor. In my opinion, greenhouse tomatoes, if allowed to ripen on the vine, have as good a flavor as those picked in the garden. The greenhouse tomatoes have a beautiful rich color and you have no insect problems, except there are no insects to pollinate the flowers. You substitute "Blossom-Set" or a similar type spray to pollinize the flowers. Actually, the only problem we have with our greenhouse tomatoes is our daughter Annette. She loves to pick the tomatoes and eat them as soon as they ripen. As a result, we often times don't have enough tomatoes for a salad.

I have already started several different flowers for spring. Among these are marigolds, petunias, snapdragons, alyssum, ageratum, annual dahlias, wishbone flowers, coleus, candytuft, salpiglossis, lupines, and pampas plume cockscomb.

I spend as much time as possible in my greenhouse. I don't believe I have ever found a more enjoyable hobby. I particularly enjoy working in my greenhouse when there is snow outdoors and the temperatures are on the cold side. I am learning a good many things in addition to having a hobby which doesn't take me away from home.

KMA PARTY LINE

Continued from Page 7

Ever go to a Skillet dinner? KMA Home-maker FLORENCE FALK was chairman of a Skillet dinner sponsored by the Page County Farm Bureau women at St. John's Lutheran church in Essex. Everything was prepared in electric skillets and it almost seemed like magic when they turned out such delicious foods as ham loaves with cherry or raisin sauce, creamed chicken with buns, hot potato salad, hot buttered green vegetables, biscuit swirls, upside down cake, and frozen pies from freezers baked in skillets. Later party snacks and pop corn were served hot from electric skillets. It makes you wonder how our grandmothers ever got along without an electric skillet!

ALAN AUSTIN, one of KMA's new announcers, is probably the first person in history to go to Villisca via Griswold. And it all happened when he took RALPH CHILD'S advice to take the short route to Villisca, where he was to tape a basketball game. Ralph's instructions were to take Highway 48, then catch Route 71 into Villisca. But unfortunately Highway 48 didn't join 71, and ALAN kept right on driving, finally ending up in Griswold. Having driven about 60 miles out of his way on this trip, ALAN'S advice to everyone now is, "Listen to RALPH CHILD'S news, but NOT his directions!"

FRANK COMMENTS

Continued from Page 4

comparing this winter with the one we had in 1936, and the old timers are comparing it with the winter of 1912. Maybe it is because we are getting older and notice the cold weather more; but anyway, Jennie and I have had enough winter with its cold and snow and are rather impatiently waiting for warm weather to come again so we can get out in the yard and get at our spring planting. For one thing, we have to put in a new shade tree where the cyclone tore out one of our Hybrid Elms last fall; and then too, we want to put in some of the newer Hybrid Tea Roses, and it will soon be time to give the lawn its spring application of Super Maytone Fertilizer. See you next month!

Next Month --

A story about how Ed May wound up in the cast of a high school operetta.

A story of a very special birthday party-with pictures.

The story of misfortune which befell the wife of our new deejay, Gary Hall, as he moved his family to Shenandoah.

Plus many others which are sure to happen between now and copy deadline.

Special Announcement

Next month the KMA Guide will start a monthly page of the best recipes selected by our KMA Homemakers from among the 4,400 recipes submitted in the KMA "My Best Recipe" Contest. These wonderful recipes will replace the page of cookie recipes, which are now nearly exhausted. This new "My Best Recipe" page will be a constant source of delicious, best-by-family-test recipes for your kitchen file. We hope you can test them all on your family.

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OXALIS BOWIEI is the name of the plant you see above. It is one of some 400 varieties of Oxalis and has been grown by Frank Field or Ethel Baldwin for the past 20 years. Every March 17, Saint Patrick's Day, they bring the plant in to the May Seed Company and everyone picks themselves a nice fresh Shamrock to wear. This plant has become almost an annual tradition. The Shamrock is the Irish National Symbol and some believe that Saint Patrick used the Shamrock as a symbol of the trinity. Also some believe the true shamrock is a variety of clover similar to our white dutch. About the only thing certain is that the Shamrock is a trifolium, or three-leaved plant, any number of varieties of which could be called Shamrock. This one suits us fine, and our thanks to Ethel this year for a plentiful supply. The flowers, lower left, are pink in color, and open about an inch across.