



The

KMA GUIDE

October, 1960

COVER STORY

The KMA GUIDE

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Great day for a Cyclone! Ed Burrichter, son of KMA Chief Engineer Don Burrichter, really has something to cheer about. Our cover picture was taken Saturday afternoon by Bobbie O'Laughlin of the Iowa State Daily newspaper of Ames, Iowa at the big game between Nebraska and the Iowa State Cyclones at Lincoln, October 1st. Ed, just entering his sophomore year, has received the fine honor of being appointed a cheerleader for Iowa State. The Cyclones, one touchdown underdogs, fought to a 10-7 victory before a packed stadium. The Cyclones look good this year; Ed will see a lot of outstanding games and help root the team on to one of their greatest seasons.

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The day the KMA Guides are delivered from the printers this office goes into a flurry of activity. Helen McCullough of the KMA mail department is pictured at the addressing machine. Each subscriber's name and address is on an individual plate. The plates are arranged and filed by towns and states in trays. Helen inserts a tray of plates in the machine and the plates pass through along the track in front of her one at a time. As each plate passes, an inked roller comes down and prints the name and address on each Guide. The Guides are then tied in bundles for each town and put in mail sacks destined for the various states. KMA Guides are sent to nearly every state in the union plus Canada. Helen has been in the KMA mail department nearly 18 years, and has been in the Guide circulation department since the Guide first started back in June of 1944. It takes experience and knowhow to get some 11,000 Guides all mailed in one day.



A Chat With Edward May

October—probably the most beautiful month of the entire year—a month in which we see and better understand nature's beauty, a special prize of fall. I am certain most of us agree that fall is the most beautiful season of the year, but many people say the one thing they dislike about fall is the fact that winter is just around the corner.

At this particular point I wonder what your prediction is regarding our approaching winter. We don't observe the numerous weather signs that we used to and I presume this is due to the fact that the U.S. Weather Bureau, through the use of newly developed equipment and instruments, keeps us well informed regarding weather and forecasts. However, I know many people throughout the country still rely somewhat upon weather signs, which either they or members of their families have observed for years. For example, one of the most common weather signs seems to be, "If the corn has tight husks expect a hard winter." Or, "When cattle collect near the barn door long before night and remain near the barn till late in the morning, expect a severe winter." Or, "If crows are plentiful, and wasps build their nests high in the trees, lots of heavy snow may be looked for together with an abundance of zero and sub-zero weather." These are only a few of the many weather signs. The activity of squirrels gathering nuts is a sign for some people. . .while the stripes on the woolly caterpillar are signs for others. Do you follow any certain weather signs, and, if so, what do these signs indicate to you regarding our winter? Do you think we are going to have a mild, open winter, or, a rather severe winter with low temperatures and heavy snowfall? Why don't you drop me a line and give me your opinion.

I am watching the weather rather closely, because about the time you receive your copy of the KMA Guide I hope to be fishing in southern Canada. Four of us are going to try our luck at catching Walleyed Pike and Lake

Trout, and the lake where we are going is approximately 50 miles north of the border from International Falls. I would guess there is probably about a 50-50 chance there might be some snow on the ground. I hope not, but we will just have to take our chances. I am really not much of a fisherman, but the same group went to the same place last year and had such good luck that we decided to try it again, and, if we have anywhere near the success we had last year, the trip will be well worth the effort.

What's in a name? It is rather hard to answer this particular question but I am certain your name means a great deal to you, and you probably would have to search a long way before you would find anyone else with your name. For this reason, I was rather startled recently when I was in Omaha for a few hours and stopped at a music store to purchase a sheet of music. It so happened they didn't have the number I asked for but the gentleman who waited on me said, "We will order it, and I hope you will feel free to stop in the future and, if you do, just ask for me and my name is Mr. May." At this particular point I started paying more attention, and I said to him, "Oh, your name is Mr. May! What is your first name?" And he responded by saying, "My first name is Edward—Edward May." Well, I smiled, and

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Gillaspey family stops to visit at the Iowa State Fair booth on "KMA Day".

Frank Comments

By FRANK FIELD

For several months I have been telling you folks that Jennie had apparently completely recovered from her operation last spring, and this picture should prove it. Also, this picture shows you a portion of our yard which has never appeared on this page before. It is what we call our back yard and is east of the house. The building in the upper righthand corner is the garage, which is attached to the east side of the house. The ornamental arch you see at the corner of the garage has a swinging gate that lets you walk from the driveway into the back yard. You can't see them in the picture, but there is a young Ramona Clematis climbing up the archway on each side. They will have it completely covered in another year.

Those roses which Jennie is examining are Pink Parfait—the new, All-America Award Winning variety which will be listed in the catalog next spring. Those two plants were planted about April 15, and they have been in constant and continuous bloom ever since the first of June. There hasn't been a time when Jennie couldn't go out and pick a dozen or fifteen blooms from the two plants. The color is a beautiful mixture of light

pink and dark pink. They belong to the new Grandiflora class which is about half way between Floribundas and Hybrid Teas.

The tall, dark evergreen at the left hand edge of the picture is a Douglas Fir and stands about 15 feet high. We have an underground cable running from the base of the tree into the garage so that each Christmas we have a glorious, living Christmas tree with an automatic switch in the garage that turns the lights on about dark and turns them off about midnight. The tree grows about 2 feet each year, which means that each winter we have to buy another string of lights in order to keep it properly covered. Just think what it will look like in another 5 years.

That dark shrub about the center of the picture is a young Magnolia Soulangeana—sometimes called Saucer Magnolia on account of the size of the blooms.

Behind Jennie you will see our perennial border which has about everything in it to give us a succession of blooms from early spring until late fall. The big bushes just behind Jennie are chrysanthemums which have not started to bloom, but they are heavily budded. The big tree in the background, squarely behind and above the Magnolia, is a Norway Poplar—4 years old and already more than 30 feet high. In the far background you can see one of our Pin Oaks with its cone-shaped top; and the shrub in front of it is a Morrowii Bush

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John Russell New Announcer

Just as we were ready to go to press last month John Russell joined the KMA staff as our new night time announcer, replacing Art Bauer who re-entered the University of Omaha. We had the story of John's arrival last month but did not have time to make an engraving so we could show you a picture of our new handsome bachelor announcer. Here he is on the right.

John will be your evening time host on "Night Flight" and "The Late Show", two recorded music programs which have received wide acclaim by many listeners throughout KMA land as one of the outstanding recorded music shows in the Midwest. Music is "quality controlled" with selections from all of the finest new albums. Artists, arrangements, and types of music are taken from a wide assortment of the greats of bygone years, today's most popular, and new artists appearing on the musical horizon. We are sure John's pleasant voice and very dignified delivery will be welcome company in your home or car as you travel the highways of KMA land.



KMA Weekend Baseball Tour to Kansas City

Pictured below is part of the two busloads of baseball fans who took advantage of the long Labor Day weekend to join the KMA Baseball Tour to Kansas City September 3rd and 4th. The picture was taken Sunday afternoon in the parking area of the Municipal Stadium. A wonderful itinerary was lined up in addition to two baseball games with the Cleveland Indians, one Saturday

night and one Sunday afternoon. The tour had quite a thrill upon entering Kansas City. The bus drivers anticipated the possibility of getting behind schedule in the heavy 5 o'clock traffic and called ahead for police escort. As the buses came into North Kansas City they were met by motorcycle police with sirens screeching.

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We have been waiting to show you a picture of the Tom Beavers' new home but not until our Associate Farm Service Director had finished his new garage addition. Tom purchased the new home soon after their arrival in Shenandoah and almost immediately started talking about building plans. At first he was thinking in terms of a carport, but as you can see in the picture below, his plans blossomed out into a fine new

attached garage with ample room for car, workshop, and storage. Tom has overhead garage doors and walk-in doors on both ends of the garage. These extras give a lot of convenience. Immediately out back of the garage is a patio where they can enjoy the full sun or move back into the protective cover of the garage, which gives them all the comforts of a fine large breezeway with both overhead doors open. They

have a large level back yard which is bordered with young poplar trees and landscaped with evergreens and flower beds. Tom is pictured leaning on a low fence in front of the house which encloses a beautiful bed of roses and assorted flowers along the front walk. Tom has just finished the painting, and as his relaxed pose might indicate, is very proud of the finished product.



Pictured below is a group of youngsters who have just turned KMA Program and News Director Dean Naven's basement recreation room into a "hobo jungle". Dean's wife, Claudine, arranged a hobo party for Tammy, her oldest daughter, in celebration of her 10th birthday September 20th. As you can see, each of the youngsters is all "dressed up" like a hobo. Each one was presented with a knapsack made up of a big bandana on the end of a stick. Favors and

part of their lunch were contained in the knapsacks. The youngsters formed "hobo teams" which went out into the neighborhood to beg for the ingredients for a Mulligan Stew. The first team to return with all the ingredients, which were a bone, a potato, a carrot, and an onion, received prizes. In the picture Tammy is kneeling down behind the bench getting ready to blow out the candles on her birthday cake. In the lower foreground is their campfire

made up of bricks and a flashlight under red cellophane to simulate fire. Cindy Simpson was elected Hobo King. The youngsters topped off their party with chili soup, ice cream and cake. Pictured clockwise starting at lower left are: Frankie Winegardner, Sheila Huseman, Beth Elloe, Connie Kempton, Janet Mason, Polly Johnson, Tammy Naven, Barbara Ross, Cindy Simpson, Linda Czaplak, Kim Naven, Cecil Hamilton, Jeri Naven, and Sharon Lee.



Parade Season — KMA Kids Strut - their - Stuff

September 15th Shenandoah celebrated the finishing of paving highway 59 with many events including a gigantic parade. Pictured at right is Karenann Falk, daughter of "The Farmer's Wife", as Drum Majorette of the Essex High School Band. Karenann has been a twirler in recent years and this year, her final, fronts the band. She is also a cheerleader and very active in high school activities.



The same afternoon of the parade above, Shenandoah held a Children's parade. Buggys, bikes, trikes, pets, wagons, and everything imagineable was decorated for a very fine, long parade. Pictured is Josie Modrow, 9-year-old daughter of Guide Editor Duane Modrow, on her beautifully decorated bike. The decorations are blue and yellow, trimmed in yellow roses.



Buried almost dead center in this picture with just her head showing is Cheri Hamilton, 12-year-old daughter of KMA Sales Manager Cecil Hamilton. Cheri is pictured with her fellow Junior High School Cheerleaders in the Homecoming Football Parade September 30th. The reason we couldn't get more of her was the big float just in front of their group and each of the cheerleaders was carrying, and waving, giant pompons. Our congratulations to Cheri for being selected as a cheerleader.





By DORIS MURPHY

Maybe some of you will recognize yourself in this picture taken with Florence Falk, the Farmer's Wife, broadcasting direct from the Iowa State Fair in Des Moines. Florence in the center wearing a black eyelet dress and with microphone in her hand, was enjoying visiting with her listeners who had come to greet her at the fair. The picture was taken at the May Seed Company BOOTH on KMA DAY at the Fair. In the foreground is engineer Jack Josephson with his hand over the ear-phones. Florence's broadcast from 10:30 to 11:00 was followed by an hour's broadcast from 12:00 to 1:00 by Edward May, Frank Field, Jack Gowing and Tom Beavers. The KMA broadcasters flew to Des Moines in the May Broadcasting plane, arriving back in Shenandoah late in the afternoon. In the back of the picture you will see the booth where fair visitors are invited to register and receive their free gift package of flower seed from the May Seed Company. Sorry you were unable to see the fifty dozen gorgeous gladiolus of all colors, featured in the May Seed Company exhibit.

With the opening of the fall club season, KMA personalities have been busy. Station Manager Anthony Koelker addressed the Altrusa Club on: "News, Publicity and

Public Relations." Mrs. Bernice Currier was guest speaker at the Toast-mistress Club on: "Talking on the Radio." Florence Falk attended a Business & Professional Women's Board meeting, and State Farm Bureau Women's meeting, both in Des Moines; a Federated Club meeting in Greenfield, and National Lutheran Church Women's Convention in Kansas City. She was recently named 7th District Publicity Chairman of the B. P. W.

Mrs. Pat Koelker, wife of KMA's Station Manager, and Mrs. Ava Bell of Shenandoah, received the honor of having some of their oil paintings chosen for exhibition at the Rotating Art Show sponsored by the Nautilus Club of Shenandoah. The Rotating Art Show which is a group of selected pictures loaned by Iowa artists to the Iowa Federation of Women's Clubs, travels from one town to another in Iowa. The first showing this year was in Shenandoah September 26th, and included 28 pictures in oil and water colors.

What a disappointment! After interviewing ten prominent people, including Governor Loveless of Iowa, FLORENCE FALK returned from the Governor's 12th Annual Workshop in Des Moines, only to find the tape recorder had not been working properly; and all ten interviews were lost. Fortunately she remembered much that had been said, so could share the ideas of the conference with her listeners, which stressed the importance of recreation rather than boredom for the Golden Age people of Iowa. But that wasn't her only disappointment! Thinking she wouldn't be lucky enough to have the opportunity for a brief interview with Vice President Nixon during his brief stop-over in Red Oak, she didn't take a tape recorder along. As it turned out, Mr. Nixon happened to pass right in front of her. Had she had the recorder along, she might have gotten a few words of greeting. However, she did have the thrill of shaking hands with the Vice President and his wife Pat, and



The Farmer's Wife, exact center, surrounded by friends and listeners while on the air at the Iowa State Fair on KMA Day.

welcomed them to Iowa. Another problem she encountered recently was when someone accidentally shot the country telephone line, passing through 58 pairs of wires and severing a cable. That meant two days' work by linemen before the telephone line was back in order and she could broadcast again from her farm home. In the meantime, she drove to the studio for her programs.

Seeing an escalator in Omaha for the first time thrilled 4-year-old Kim, daughter of Newscaster DEAN NAVEN! Excitedly she came home to tell her dad about the marvel she called "running steps." No one but her family would know what she means when she asks for a "skinny orange", but that is what she has chosen to call a "peeled orange." Woodpeckers to Kim are "knocking birds." Yes, little girls create their own ideas and their descriptive words usually hit the nail right on the head!

What a thrill and fine honor it is to be chosen an officer in your class. Annette, daughter of EDWARD MAY, and Connie, daughter of KMA Chief Engineer DON BURRICHTER, recently had that experience. Annette is the newly elected treasurer of the Sophomore class and Connie, treasurer of the Junior High 8A class. Congratulations!

Getting off to college this fall was pretty difficult for Betty Jane, daughter of Mr. and Mrs. J. D. RANKIN, JR., when she took the mumps only a few days before time for her to start her Junior year at the University of Arizona. Betty had visited a girl friend in Wisconsin who had been having the disease, so it wasn't hard to determine how she got them; but the important thing was how to get rid of them by registration time. Luckily she got well enough to make the trip by taking a plane to Tucson. However, she didn't have enough time to drive her new white convertible back to school; so Mrs. Edna Buntz, accompanied by Mrs. Wm. Snook of Shenandoah, drove the car through to Arizona shortly afterward. Bet Betty Jane wishes she had had mumps when she was little—and not college age.

Announcer GARY HALL and Assistant Farm Director TOM BEAVERS went hunting the first day of the squirrel season. Loot? ONE squirrel!

WARREN NIELSON'S stucco house is getting a fresh new coat of plastic paint, grey with white and yellow trim. Warren says that color scheme may sound funny, but it's going to look attractive.

Farm Director JACK GOWING and family spent the week of September 18th

vacationing at Leech Lake in Minnesota.

No place to park their car! That's why WARREN NIELSON, wife Florence, and daughter Holly didn't get to visit the downtown stores in San Francisco on their recent trip west. Warren drove for one solid hour looking for a parking place on the street or in a parking lot, but none was to be found. Finally they gave up—drove across the bridge and went to Cereto, near Oakland where they visited a doll factory. They enjoyed the doll factory but were disappointed to miss seeing the beautiful San Francisco stores.

See those broad smiles on the faces of the family of Guide Editor Duane Modrow, pictured on this page? Maybe the little 6 pound 8 ounce mite wrapped in her blanket, doesn't know what it's all about; but those smiles indicate the family's happiness when they found out her arrival had completed their "quartet of girls". The three little girls—all with different coloring, have kept things mighty lively around the Modrows. But now there is a fourth to keep things even livelier! Josie, age 9, at the left, is auburn haired with hazel eyes; little 2-year-old Julie, sitting on daddy's lap, is a sweet little blond; and Teresa, age 4, at the right, has dark brown coloring with blue eyes. Marcia Lou, who arrived September 20 at the Hand Community Hospital in Shenandoah, also has dark hair and eyes similar to her mothers. The day mother arrived home about noon with the new baby, the two smallest ones just couldn't take time to eat. They drew their little chairs up beside the crib for a good long look at the new arrival. She's about the nicest plaything they've had for a long time. Who knows—maybe someday the "Modrow quartet of girls" may follow the career of the Lennon sisters and become singing or dancing stars on television!

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The Duane Modrow Family with the fourth girl, Marcia, just a few days old. L to r: Josie Dee, 9; Julie Ann, 2½; Marcia Lou; and Teresa Lynn. 4.

A Letter From Bernice Currier

Dear Homemakers:

This is the kind of morning I like to write to my friends. It is rainy and dark and just right for being real cozy with a cup of coffee, some cinnamon rolls, and good visiting.

The little young lady whose picture you see here is my very sweet granddaughter, Lynn Rae Currier, who lives in Cairo, Illinois, with her parents, Merrill (Red) and Janet; and her sister Karen. Lynn Rae is a good student. When I was there early this spring she was doing some arithmetic problems for a review test at the end of school and was having no trouble at all. You can see by the charming smile and the expression in her eyes that she is friendly, has a sense of humor and enjoys life and friends.

This has been a busy month of September. Clubs, circles, societies, and all organizations have started their winter schedules, not even to mention conventions and conferences, visitors and letters that have a way of piling up in my basket.

I've also been trying to fit in some Fall house cleaning. I do mine a little at a time



Lynn Rae Currier, seven years old and in the Third grade, Bernice's granddaughter in Cairo, Illinois.

because there is never a time when I can give it a whole week and get it all done.

However, I think you will find it much easier on you and your family if you take it one room at a time. Another good suggestion from one of you homemakers is that you do the cleaning of windows or mirrors or dishes, all at one time. Then the articles needed for jobs of that order are all ready to use. It saves you time in getting out and putting away the implements used.

I haven't had the trees of heaven trimmed down yet, but I will have all cut off close to the ground before they begin to drop their canes. They grow so rapidly and so prolifically that most people will not bother with them. But they have their good points, too. The blights and bugs that attack other trees never touch them. Most seedsmen and nurserymen will tell you not to get them because they are a nuisance—and I guess they are: they spread so fast you can hardly keep up with them.

During this cool weather it is a good time to change your menus a bit to some of the baked things and casserole dishes you have neglected during the summer. For instance, acorn squash and delicious zucchini squash. Have you ever baked it with tomatoes? You just wash 2 medium zucchini squash, do not peel them. Peel the tomatoes and onions, using two medium tomatoes and two onions. Slice these into very thin crosswise slices and in a greased baking dish make alternate layers of the zucchini, then the tomatoes, then the onions, salting each layer a little and dot with butter. When layers are all in the dish, cover with 1 cup buttered crumbs and bake in a 350° oven until tender all through. This is very tasty and a change from the usual vegetables. A good hot bread such as corn bread or whole wheat muffins is wonderful for a change too. And don't forget the hot soups. I have given you Cora Pace's recipe for vegetable soup many times. If you don't have it send me a self-addressed, stamped envelope and I'll send it to you. She makes it nice and thick with the vegetables cut up so small you can hardly make them out.

My space is about gone so be listening every morning at 8:30. Until then, Bless Your Hearts, Goodbye.

Bernice.

The KMA Guide

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

DANISH SUGAR WAFERS

- A—1½ c. butter
— 2 c. sugar
B— 2 eggs beaten
1 t. vanilla
C—1½ c. sifted flour
½ t. cream of tartar
1½ c. cornstarch

Cream "A" until very fluffy, add "B" and beat till smooth. Add sifted "C". Drop by teaspoon on ungreased cookie sheet and bake 7 or 8 minutes at 400°. Have cookies 2 inches apart on cookie sheet before baking. Makes 135 cookies.

INGREDIENTS FOR MAKING 40 cookies:

- A— ½ c. butter
½ c. plus 2½ T. sugar
B— 1 egg beaten and 1 T. removed
¼ t. vanilla
C— ½ c. sifted flour
¼ t. cream of tartar
½ c. cornstarch

* * *

CHOCOLATE MACAROONS

- A— 2 egg whites
B— 1 c. sugar
¼ t. salt
C— ½ t. vanilla
D—1½ c. angel flake coconut
E—1½ squares unsweetened chocolate,
melted

Beat "A" until stiff peaks form. Gradually beat in "B" and beat for 3 minutes after it is all added. Add "C"; Fold in "D" and "E". Drop by teaspoon 1 inch apart on greased cookie sheet. Bake 30 minutes at 275°. Makes 1½ dozen. Remove from sheet immediately when baked.

* * *

ICE BOX PINWHEEL COOKIES

- A— 1 c. butter or margarine
2 c. brown sugar
½ c. white sugar
B— 3 eggs
C—4½ c. sifted flour
1 t. salt
1 t. soda
1 t. cinnamon

Cream "A" until fluffy; add "B" one at a time, beating well. Sift "C" and work it in until well mixed. Chill several hours. Meantime make FILLING and chill it well. FILLING:

- Cook till thick—1½ c. ground dates
1 c. sugar
1 c. water

Remove from heat and stir in ½ cup chopped pecans. Chill well. Divide dough and roll each half out to ¼ inch thick, longer than wide. Spread FILLING over, roll up as for Jelly Roll; wrap in waxed paper and chill until wanted; then slice thin; place 1 inch apart on greased cookie sheet. Bake 10 minutes at 375°.

* * *

SALMON SOUR CREAM CASSEROLE

- 1 tall can salmon
2 eggs beaten
1 c. sour cream
1 t. salt
1 T. chopped parsley
1½ c. soft bread crumbs

Mix all ingredients together and turn into greased baking dish. Bake about 45 minutes at 350°.

* * *

CREAMY SCALLOPED POTATOES

- 4 c. thinly sliced raw potatoes
2 T. butter or margarine
1 can cream of mushroom soup
1 t. salt
1¼ c. evaporated milk
1½ c. cubed cooked ham
1 T. minced onion

Place ½ the potatoes in buttered casserole. Dot with 1 tablespoon butter. Combine remaining ingredients and pour ½ of it over potatoes. Repeat layers. Cover and bake about 45 minutes or until potatoes are very tender in 375° oven. Makes 6 servings.

* * *

ONE DISH BAKED DINNER

- ¼ pound noodles cooked and drained
3 T. butter or margarine
2 T. flour
¼ t. dry mustard
½ c. light cream
¼ c. soup stock
¼ c. milk
¾ c. grated cheese
½ c. cooked lima beans
6 eggs
¼ t. salt

Melt butter in heavy skillet, blend in flour and mustard. Combine cream, stock and milk and stir in, blending and stirring over low heat until smooth and thick. Fold in the cheese, the noodles and the beans. Turn into buttered casserole and make 6 depressions with back of spoon. Break an egg into each, sprinkle with salt and crumbs. Bake until eggs are set at about 325°. Baste with melted butter while baking.

"The Farmer's Wife"

By FLORENCE FALK

A is for Apple!

APPLE CREAM PIE

- 1 unbaked pie shell
- 2 eggs, separated
- 1 c. grated apple
- ½ c. sugar
- ¾ c. milk
- ½ t. nutmeg

Beat egg yolks, and slowly beat in sugar. Add milk, grated apple and nutmeg, mixing well. Lastly, fold in stiffly beaten egg whites. Fill shell and bake for 10 minutes in hot oven 450°; reduce temperature to 350° (moderate) and continue baking until firm, about 25 minutes. Serve with or without whipped cream.

* * *

APPLE PIE

- 2 c. sliced apples
- 1 c. sugar
- 3 T. water
- 2 T. flour
- 4 T. butter
- ½ t. cinnamon

Prepare bottom crust and fill with tart cooking apples sliced very thin and sprinkle sugar over them. Add water. Dot with butter over surface, sprinkle with the flour and then with the cinnamon; adjust top crust, well perforated (for steam to escape). Bake in 350° oven 40 to 45 minutes. If you prefer top crust may be made of latticed or crossed strips of pastry.

* * *

APPLE-CHEESE ROLLS

Place Brown'n Serve Rolls in a greased pan or individual muffin tins. Top each with a mixture of chopped apples combined with sugar, dash of cinnamon, and grated American cheese. Bake in hot oven 400° for 15 minutes.

* * *

CINNAMON-APPLESAUCE TOAST

Good 'snackers', 'go-betweens' is this toast—Butter each toast slice, sprinkle with cinnamon-sugar mixture, and toast sugar side up in a moderate oven 350° for 5 minutes. To serve, spoon hot applesauce on each slice of cinnamon toast and top with two half slice toast triangles.

APPLE CAKE

(DANISH OBLE KAGE)

- 2 c. crumbs
- 1 T. sugar
- ½ c. butter
- 2½ c. applesauce
- 1 c. whipping cream
- 2 T. sugar

The crumbs may be from dried French bread, cake, zweibach or from a combination. Brown the crumbs well in a skillet with butter and sugar. Place the prepared crumbs in a serving dish in layers alternately with the cooled, tart applesauce. (Some add layers of crushed macaroons). Allow this to firm in the refrigerator. (If you wish this may also be placed in a well-buttered dish and baked in a 350° oven for 1 hour; unmold and serve then when cold). Serve cold with a generous slice, topped with whipped cream sweetened with granulated or brown sugar. Decorate with dabs of red jelly. A delicious dessert and will raise your popularity rating immensely.

* * *

APPLESAUCE CAKE

This recipe makes two 10 by 15-inch loaf pans or four 6 by 3-inch loaf pans or makes 60 cupcakes:

- 6 c. sifted cake flour, or 5½ c. sifted all-purpose flour
- 4 t. baking soda
- ½ t. salt
- 4 t. cinnamon
- 1½ t. cloves
- 1½ t. mace or allspice
- 4 c. chopped nuts
- 2 c. chopped dates
- 1 c. chopped dried apricots
- 1 c. butter
- 1½ c. firmly packed brown sugar
- 4 eggs
- 4 c. frozen applesauce, thawed or freshly cooked applesauce.

Sift the flour, baking soda, salt and spices together. Combine the nuts and the fruit and dust over them ½ cup of the flour mixture. Cream the shortening until fluffy; add the sugar, ¼ cup at a time, and beat after each addition. When the sugar and shortening are well mixed, add the eggs, one at a time, and beat well. Add the rest of the flour mixture and the applesauce alternately in small amounts and beat thoroughly. Fold in nuts and fruit. Bake in 325° oven for 1 hour (for loaf pans); for cupcakes bake 30 to 35 minutes. Frost with a Chocolate Butter Icing or a Basic Butter Icing.

"My Best" Recipe Selections for October

BARBECUE SPARE RIBS

Choose nice lean pork spare ribs. Cut into serving pieces. Spread them out on bottom of roaster rounded side up. Then salt and pepper lightly. Cover each serving well with the following sauce. Alternate layers of ribs and sauce. Cover and bake 1½ hours or more depending on amount and size in 325° oven.

Sauce:

- ¼ c. salad oil
- ¼ c. finely chopped onion
- ½ t. black pepper
- ¾ c. Heinz Hot Ketchup
- ⅓ c. cider vinegar
- 3 T. Worcestershire Sauce
- 2 T. prepared mustard
- 2 T. salt
- 2 T. Sweet-10

Cook onion in hot oil until they are softened slightly but not brown. Add remaining ingredients. Simmer 15 minutes stirring occasionally to keep it from sticking.

This sauce can be used over chicken or any other kind of meat. Please do not substitute any of the ingredients, especially the Sweet-10. This recipe is a favorite at church dinners and large gatherings.

* * *

HOMEMAKERS' HOLIDAY CASSEROLE

- 1 package creamettes
- 1 ten-ounce can cream of celery soup
- 1 c. milk
- 1 T. chopped pimiento
- 1 T. chopped green pepper
- ¼ t. pepper
- 1 T. chopped onion
- ¼ lb. sharp cheese
- 1 can tuna

Cook creamettes. Combine soup, milk, pimiento, green pepper, onion and pepper. Place over low heat; add grated cheese and stir occasionally, till cheese is melted. Mix creamettes and tuna in 1½ quart casserole. Blend in sauce and refrigerate. When ready to serve, place in 325° oven for 30 minutes. May also be baked immediately at 325° for 15 minutes.

* * *

ORANGE NUT BREAD

- 1 large orange
- boiling water
- 1 c. raisins or dates
- 1 t. soda
- 1 c. sugar
- 2 T. butter or margarine (melted)
- 1 t. vanilla
- 1 egg beaten
- 2 c. sifted flour
- 1 t. double acting baking powder
- ¼ t. salt
- ½ c. chopped nuts

Squeeze orange and put juice into 1 measuring cup and fill cup with the boiling water to equal 1 cup. (Strain orange juice). Put orange rind through finest blade of food chopper; add either 1 cup raisins

or 1 cup dates or ½ cup of each—place in bowl; add orange juice and water. Stir in soda. Add sugar, butter and vanilla, then beaten egg, flour, baking powder and salt. Beat well; add nuts. Place in greased and floured loaf (bread) pan. Let stand for 20 minutes. Then bake at 350° oven for 50 minutes; cool in pan—Best to serve the second day as it slices best and much thinner. Delicious served with fruit salad.

* * *

SANTA'S CHOCOLATE PIE

(Delightful because you can freeze it)

- 1 6-ounce package semi-chocolate pieces
- ¼ c. water
- 1 T. instant coffee
- dash salt
- 2 beaten egg yolks
- 1 7½ or 8-ounce jar of marshmallow creme
- 1 t. vanilla
- ⅛ t. almond extract
- 2 stiff beaten egg whites
- 1 c. heavy cream whipped.

In top of double boiler combine chocolate, water, instant coffee, salt; heat over hot, not boiling water just until chocolate melts—stirring constantly. Pour small amount of chocolate mixture into egg yolk; return to double boiler and cook 3 minutes—stirring constantly. Remove from fire. Stir in marshmallow creme and flavorings. Chill. Fold in egg whites, then the whipped cream. Pour into cooked baked pie shell—9-inch. Freeze firm over night. Serve with whipped cream.

* * *

CRANBERRY CAKE WITH HOT BUTTER SAUCE

- 2 T. butter
- 1 c. sugar
- 1 t. vanilla
- 2 c. sifted cake flour
- 3 t. baking powder
- ½ t. salt
- 1 c. milk
- 2 c. whole, raw cranberries
- Hot butter sauce

Thoroughly cream butter and sugar. Beat in vanilla. Sift flour, baking powder, and salt. Add dry ingredients to creamed mixture alternately with milk. Fold in cranberries. Pour into greased, floured 8 to 9-inch square pan. Bake in hot oven 400° about 35 minutes or until done. While still warm cut in squares and top with Hot Butter Sauce. Makes 9 servings.

Hot Butter Sauce:

- ½ c. butter
- 1 c. sugar
- ½ c. coffee cream

Melt butter in saucepan; blend in sugar. Stir in cream. Simmer 3 to 4 minutes, stirring occasionally. Serve immediately over warm Cranberry Cake.

KMA Daily Programs For October, 1960

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)
 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.—Informacast
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Markets
 1:00 p.m.—Gary Hall Show
 4:00 p.m.—Alan Austin Show
 5:55 p.m.—Paul Harvey
 6:00 p.m.—John Daly
 6:10 p.m.—Speaking of Sports
 6:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 p.m.—Parade of Hits
 7:30 p.m.—Football Scouts
 7:45 p.m.—Hawkeye 8 Warmup
 8:00 p.m.—Game of the Week
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Sports Scoreboard
 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.—High School Sports
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Polka Party
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Market Review
 1:00 p.m.—Football Scouts
 1:15 p.m.—U. of I. Football
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Football Scoreboard
 5:30 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Sports Finale
 7:00 p.m.—Night Flight
 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.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 4:00 p.m.—Mon. Morn. Headlines
 4:15 p.m.—Erwin Canham
 4:30 p.m.—Sunday Album
 6:00 p.m.—News
 6:15 p.m.—Sunday Album
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—College News Conference
 9:00 p.m.—Radio Bible Class
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

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 Listings Correct at Time of
 Publication
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However, all Programs Are Subject
 to Change

A CHAT WITH EDWARD MAY

Continued from Page 3

stuck out my hand. I said, "What a coincidence! Mr. Edward May meet another Edward May." Speaking of names, I should tell you the names of the people in the above picture, and they are Mr. and Mrs. Donald Gillaspey and four children—David, Diana, Billie and Jimmie. The picture was taken at the Iowa State Fair where the Gillaspeys were having a wonderful time. If you look closely I believe you can also see the children's grandmother in the background on one side of the picture, and Frank Field in the background on the other side of the picture.

Do you have your mind made up as to how you are going to vote in the approaching election? I hope you do, but even though you may still be undecided, I want to urge you to **BE SURE AND CAST YOUR VOTE IN THE ELECTION**. To you, your vote is the most important vote cast and, if you don't have enough interest to even bother to vote, then I feel that something is wrong—because every individual in this country who is eligible to vote should do so, unless, of course, there might be extenuating circumstances which make it absolutely impossible for a person to vote. Urge your friends to vote too, and be sure and tune to KMA election night for all the returns—state, regional and national.

FRANK COMMENTS

Continued From Page 4

Honeysuckle, the one with the yellow blossoms. Right against the end of the garage, just back of the archway is our dwarf Polly peach. It was planted a year ago this spring. It had 14 peaches on it this year which was its second year of growth. That will give you some idea as to how early the dwarf fruit trees come into bearing.

In the lower lefthand corner of the picture, just behind the little picket fence, you can see one of our Rubrum Lilies. The blooms are gone, of course; and the foliage is beginning to dry up, but they were very lovely a month ago. Those white blossoms at the foot of the Douglas Fir, that look as if they might be on the Rubrum Lily, are Peace roses. There are 2 bushes just out of the picture, and they too have bloomed continuously and gloriously all summer long. If you look closely, you can see our row of Ogallala strawberries. They run down the entire east lot line, starting in right at the base of the Douglas Fir. They are still bearing quite heavily. In fact, Jennie had just finished picking a dish full when I took this picture.

Yes, Jennie is all through with her canning, freezing, and pickling and preserving for the season, except for one more batch of tomatoes that she doesn't quite know what to do with. The vegetable garden is down over the hill where it doesn't show in the picture.

We quit picking the okra several weeks

ago and are going to let the rest of the pods dry up for winter bouquets. All in all, it has been a very successful season for both vegetables and flowers. Didn't you think so?

KMA WEEKEND BASEBALL TOUR TO KANSAS CITY

Continued from Page 5

The buses were whisked through Kansas City and arrived at the hotel in record time. Now there is the way to travel in city traffic!

After checking in at the President Hotel where the guests stayed overnight, the tour then proceeded to Kansas City's famous Golden Ox restaurant for a delicious Chuck Wagon dinner. From here they proceeded to the stadium for the Saturday night game.

All of the fans, young and old alike, had a very pleasant time. Every facility on the schedule was superb. All the young baseball fans in the group managed to obtain autographs from favorite players. Some of the youngsters got a good closeup look at Jimmy Piersall, outstanding Cleveland player, as he was being interviewed by Merle Harmon behind home plate on the Schlitz baseball network.

One of the young boys was lucky enough to capture a loose baseball; a prized souvenir. The only disappointment on the whole tour was - the A's lost both games. Even so, every last fan was rooting for them all the way.

KMA PARTY LINE

Continued from Page 9

Miss Diane Rankin, daughter of Mr. and Mrs. J. D. Rankin, Jr. was recently appointed a Junior officer in the Shenandoah Assembly of Rainbow for Girls, and Miss Annette May was chosen Musician. Miss Julie Josephson, daughter of Engineer Jack Josephson was also named a Junior officer. The grandmother of Diane and Annette, Mrs. Gertrude May, Past Grand Warder of the General Grand Chapter, Past Worthy Grand Matron of the Order of the Eastern Star in Iowa, and a life member of the Rainbow Board, gave the welcoming speech at the installation ceremony in the Masonic Temple.

Riding bareback without bridle or saddle might be all right for an experienced rider in a circus, but not for 12-year-old Cheri, daughter of KMA Sales Manager CECIL HAMILTON. The horse bucked and threw her off, breaking both bones in her left wrist and pulling the muscles in her leg. The accident occurred August 31st while she was visiting a girl friend, Carol Westenberg at her country home. Friends carried her to the house; then she was brought into town where her injury was treated at the hospital. With school starting, Cheri was crushed for fear she wouldn't be able to try out for Cheer Leader because of the cast, but she did and WON!

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“Best Looking” first-place winning float in the Shenandoah “59 Day” celebration is the KMA—May Seed Company float, above. The float was basic white with blue trim. Decorations are green ivy with red and pink roses. On the front of the float is a huge golden eagle on a pedestal. Perched high on her throne is Annette May wearing her jeweled tiara as queen of the float. The other beauties gracing the float in their lovely formals are, Robin Read, Julie Sullivan, Donna Church, and Pat Warin (just visible behind the eagle). There were over 80 floats and units in the huge parade, one of Shenandoah’s finest.