

February  
1962



The  
**KMA GUIDE**

## COVER STORY

The pretty young miss adorning our February Valentine cover is Sharon Roulstone, daughter of your KMA morning announcer, Merle Douglas. Sharon is the eldest of Merle's two girls. She is a Junior in high school and still "sweet sixteen", however she has a birthday coming March 23rd. We wanted to gather together materials for a pretty "live Valentine" for you this month. We thought Sharon is just about as pretty an example as you could find for such a picture, and it's been some time since we have had a picture of her in the Guide. Bill's Floral Shop had just the right props for the picture and most graciously offered their facilities and a helping hand to bring you the finished product. So, let this be our special pretty Valentine to all our KMA Guide readers.

## The KMA GUIDE

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Meet the newest addition to our KMA family. Jim Ross, wife Barbara, and Terri, 2½ year old daughter are pictured in their lovely new apartment. Jim is your musical host every weekday afternoon from 1:00 till 4:00. Jim and Barbara are natives of KMA-land. Jim's folks still reside near Farragut, Iowa. Barbara is from Nebraska City. As a young couple they share many interests. Together they assembled a high-fidelity stereophonic music system which is one of the finest we've heard. Usually the lady of the house doesn't share the husband's appreciation for booming woofers and ear-piercing tweeters. Also you would think that after a shift over "hot turntables" all afternoon at the studios Jim

would seek other diversion than listening to music at home. Jim says, "Barbara and I enjoy music so much we seldom turn on T.V. except for children's programs for Terri". Jim and Barbara are both good shots with hand guns. When Jim served on the police force in Tulsa he collected a beautiful Smith .357 Magnum, an H & R .22 and a Colt .25. Jim likes photography, owns a good camera and hopes to set up a darkroom. Among his newest interests is ham radio operating. Here again Barbara shares an equal, if not greater interest. Both plan to get licenses. This sharing of mutual interests will give you some insight into this fine young family, a fine new complement to our KMA staff.



## A Chat With Edward May

Henry Wadsworth Longfellow said, "Music is the universal language of mankind." I believe this is true, for all of us like music. We may not all prefer exactly the same kind, which is probably a good thing. However, we all like either popular, classical, country and western, polkas, religious or one or more of the hundreds of kinds of music heard throughout the world.

If you like music, which I am sure you do, then you surely enjoy listening to KMA for we have wonderful music on KMA. Much of it would fall into the category of popular music, but we do have many specialized programs featuring certain types of music. For example, we have some fine classical programs on Sunday, country and western music on Saturday nights, folk songs, Broadway musicals and jazz at specified times on Saturday afternoons. These are just a few of the fine musical programs heard either daily or weekly on the station. All of these are to be found in the daily program schedule to be found in each and every issue of the KMA GUIDE.

One of the groups that has a good time has been referred to as the "Music Mutilators." Part of the group is shown in the picture on this page. Those in the picture are Bob Morrison, manager of the local Hy-Vee store, playing the "fiddle" (Bob also does a fine job of playing the electric guitar), Dennis Boldra, a barber, on the mandolin (Dennis also plays a tenor banjo), Chuck Bunn, sales manager of KMA, on the guitar, and yours truly on the plectrum banjo. We have met about four different times, and the number of "musicians" present has varied from about four to as many as eight. We don't make any claims for the quality of music, but we sure have a good time. If we practice enough maybe we can do a number or two sometime on KMA. As many of you know, we used to have lots of live talent on KMA, but we have had very little since the advent of television. However, we do have

some wonderful music on KMA and, like Longfellow said, "Music is the universal language of mankind."

At our house, Eddie is most anxious for warmer weather to arrive. He wants all the ice and snow to melt from the streets so he can once again ride his bicycle to school.

Annette has been busy at school directing a one-act play. By the time this issue of the Guide goes to press, the play will have been performed. She says working it up, selecting the sound effects and the many things that go into directing a group of fellow students has been fun, educational and a lot of hard work.

Karen seems to be taking school as it comes. She is real good about doing her studying. She seems to be happy the first semester is behind her and now she is heading down the home stretch of the eighth grade.

I believe school is more difficult today than when I was a student. It seems to me the assignments are longer and harder today. From all indications, this is a sign of the times and schools will probably continue to be harder.

Personally, I am glad I don't have to go to school anymore, but we all continue to learn through experience. We also learn things by listening to the radio, so keep your dial set on 960—KMA.



Ed May, Bob Morrison, Dennis Boldra, and Chuck Bunn get together just for "kicks" . . . sound real good.

# Frank Comments

By FRANK FIELD

The picture this month was taken on the afternoon of January 25, right after three successive days with temperatures up into the 40's. You are looking east across the south side of our yard and the snow drift running across the center of the picture was still about 5 ft. high the day this picture was taken . . . even after three days of warm weather, so you can easily imagine the size of this drift right after the big blizzard three days before Christmas. It was actually about 10 feet deep with the top of it about even with the lower edge of the window you see on the left side of the picture. At the other end, the drift was just up into the lower limbs of that Pin Oak tree.

Our vegetable garden is just down over the hill at the right of the Pin Oak and it still has a blanket of snow over a foot deep with a big drift across the center, now down to about 3 feet deep from an estimated six or eight feet before the January thaw set in.

The surprising thing is that the ground is not frozen under this snow and in spots where the snow has melted away enough to expose the lawn, the grass is about as green now as it was in mid-summer. All of which means there isn't very much danger

of a serious drouth this summer since all this moisture will soak in as it melts and will not run off and be lost as would be the case if the ground were frozen solidly underneath. In other words, we will have enough sub-soil moisture to make a good crop of just about everything this coming summer, even if rainfall is much below normal.

After taking a long, hard look at our dwindling supplies of canned and frozen vegetables in the basement, Jennie and I have decided that this coming year, we will have to about double our tomato acreage and at least double the source of supply for the pickled beets which are down now to less than a dozen pint jars. Everything else is going to come out about even. The peas will be strictly Dwarf Early Giant (the old Giant Progress). The beets will be Ruby Queen and Baby Canning; the beans mostly Contender with a few Top Crop; the potatoes all Kennebec and the tomatoes mostly Surprise and Tom Boy with a few plants of Roma. The Tom Boy Tomato has not yet been introduced as we didn't have enough seed for this year—we'll tell you more about it this summer and fall. The tomatoes will be planted three feet apart in rows three feet apart and each one will be trained up to a stake six feet high. I staked part of them last year and the results were so much better that this year they will all be staked—even the Romas.

The garden was fall plowed and allowed to lay rough through the winter. Before

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The Trinity Lutheran Church in Shenandoah now boasts a junior choir. The director is none other than our old maestro of "Mike's Matinee" (4:00 PM daily), Mike Heuer. This picture was snapped at their first Saturday afternoon practice session in the church undercroft. Mike plans to induce more youngsters to join his fine group of young singers and build a full children's choir. Mrs. Charles Tompkins is accompanying at the piano. Mike accepted this new task enthusiastically. Let's hope the children and their new choir director fulfill all the plans Mike has for them.



Here is Bruce Falk with one of a number of raccoons he's trapped on the creek which runs by the Falk Farm. In fact Florence overlooks this same creek out her window as she does her daily broadcast 10:30-11:00 each morning. Bruce has trapped fifty some muskrats, two minks, two skunks in addition to the coons. He has netted about \$50.00 so far which goes right to the bank for college.

Barbara Andersen, six year old daughter of KMA account executive and sportscaster Andy Andersen, displays a talent which is somewhat amazing. Barbara can "walk" up a doorway and hang from the top frame so easily you have to blink twice to make sure your eyes aren't playing tricks. Barbara is a kindergartner and the youngest of Andy's three children. We suggest other youngsters not try this particular trick . . . adults, except mountain climbers, included.



# HOUSEHOLD HINTS

## TO REMOVE MILDEW

Moisten the spot with clean water, rub on it a thick coating of castile soap, mixed with chalk scrapings. Rub with end of finger, then wash off.

## TO REMOVE BAKED FISH FROM PAN

A strip of cheese cloth, greased and put across the bottom of the pan in which fish is to be baked, makes it easy to remove fish without breaking. The ends of the strip must extend beyond the fish.

## TO PREVENT MEAT BALLS FROM BECOMING HARD

A pinch of baking powder added to the meat ball mixture will prevent the outside from becoming hard.

## TO REMOVE VEGETABLE STAINS

Rub fingers with a slice of raw potato.

## TO SLICE FRESH BREAD

Place bread in refrigerator until thoroughly chilled, then it will slice easily.

## TO CLEAN SILVER

Immerse in one gallon of hot water, to which add 1 tablespoon of table salt and 1 teaspoon of soda. Rinse in clear water and dry.

## TO CLEAN BRASS

Mix lemon juice and salt to a paste, use rind of lemon to rub the brass with. For very bad stain, cover with the paste and let stand for several hours.

## KMA To Follow Tournaments To Finals

February 13 is the opening date for the beginning of basketball tournament season broadcasts on KMA. Here your KMA veteran sportscasters Andy Andersen and Dean Naven who, by the way, have a total of seventeen years following Iowa tournament play, are shown with the remote equipment they will carry some 1,500

or more miles to tournament sites by the time they reach the state finals in Waterloo. Andy and Dean will bring you the top tournament play in both Boys' and Girls' games starting with girls' sectional tournaments in southwest Iowa. At this time of year the weather plays an important role in tournament play; however, unless travel

is impossible games will go on as scheduled. Your veteran sportscasters have fought blizzards, drifted highways, and even become stranded to bring tournament action to sports fans who are unable to attend the games. Basketball enthusiasm, which is among the keenest of competitive sports in the area, reaches an almost feverish pitch when tournaments get under way. Many times the conference giants fall by the wayside in early action. Favorites topple, unheralded darkhorse teams fight their way to the top. The games are full of thrills. Fans almost burst with joy as the final buzzer signals a win, or in contrast, shed tears freely when their team loses by a scant few points after a hard-fought game. Here is thrilling rivalry in which every school participates. Andy will bring you the play-by-play action; Dean will bring you all the color of the crowd, making a perfect sportscasting team for the coming '62 season.



## Julie Josephson Wins V.O.D. Contest

The lovely young lady at right is Julie Josephson, daughter of KMA engineer, Jack Josephson. Julie was the winner of the Shenandoah High School 15th Annual Voice of Democracy speech contest. Julie is a Junior, and one of four finalists entered from Shenandoah. Her taped speech was forwarded to Des Moines for entry in the state finals, where unfortunately she did not win, however, still a great honor. Julie's win was a surprise to the KMA staff because the four entrant's tapes were judged right at the KMA studios and her identity and that of the other three contestants was unknown until after she was picked as the winner. Each taped speech was identified by number only. Our sincere congratulations to Julie and particular thanks to each student who entered the contest. All of the contestants had excellent scripts, the best to date, requiring several reruns for the judges to finally select one on hairline merits. The subject this year was "What Freedom Means To Me." The Veterans of Foreign Wars sponsors this annual "Voice of Democracy" speech contest on a nationwide basis. State winners are taken on an all-expense tour of the nation's capitol.



Scholarships up to \$1,500 for first place go to the national winners.

## "Checker Of The Year" Visits The Farmer's Wife

Pictured below is Mrs. Donna Welcher (left) of Osceola, Iowa who has the great honor of being chosen from grocery checkers across the nation as "International Checker Queen for 1961". Mrs. Welcher is shown chatting with Florence Falk "The Farmer's Wife" at the KMA office. Florence had a very interesting interview with Mrs. Welcher for one of her daily programs. In addition to continuing her work as a checker at the Osceola Hy-Vee Food Store, Mrs. Welcher has had a busy year making appearances and speeches all over the country. Supermarket chain stores throughout the states select their outstanding checker from letters written by customers. Winners are selected at district retail grocers' meetings; then the final winner is picked at the national convention in Chicago. So you see, it is indeed a great honor for Mrs. Welcher, and we might add, also an honor to have the winner chosen from a community in the KMA listening area. Hy-Vee Food Stores should be proud also to have the queen chosen from one

of their stores. Mrs. Welcher was on a tour of Hy-Vee Stores while visiting KMA. In fact, after leaving the KMA offices she visited with all the employees at the Shenandoah Hy-Vee store and even spent some time at one of the check stands waiting on customers. Mrs. Welcher has three children. The grand prize was an enjoyable two weeks' vacation in Hawaii for she and her husband.





# On the KMA PARTY LINE

By DORIS MURPHY

Newscaster Ralph Childs was fortunate in two ways on January 16th, the day his Record Shop and adjoining Page Theater in Shenandoah, were practically destroyed by fire. He was fortunate in that eleven young men, realizing the seriousness of the fire, quickly carried out the stock, taking it to nearby stores for safety. He was also fortunate in that he had just invoiced that day, which aided in the settlement of the insurance. Around three thousand albums and one thousand 45's were in the store, at the time the fire broke out in the projection room of the theater. The flames quickly spread throughout the entire building. After gathering up his records from many different places, Ralph and his wife, Muriel, reopened their shop next to the Safeway store in Shenandoah, within a few days. Ralph was deeply grateful to the young men who came to his aid that night. Jim Ross, one of KMA's newest announcers, happened to be among those who braved the extreme cold weather, and helped Ralph save his stock.

Although newscaster Ralph Childs and wife, Muriel, were able to reopen their record shop within a few days after their fire, they still have many things to do. New fixtures have been ordered and they plan to expand their shop. Here they are standing behind a record rack they had just filled with the latest records, including the teenager favorite: "Doin' The Twist" recorded by the stars from the Peppermint Lounge in New York where the twist dance originated.

Red spots on the hand and arm of Mrs. Farrell Turnbull, KMA's Traffic manager, are reminders of the burns she received recently when hot grease popped out of the skillet while she was frying steak. The accident was caused when she accidentally dropped her fork in the hot fat.

Eddie May, Jr. was quite impressed when he saw his daddy and his uncle J. D. Rankin, Jr. on KMTV the night of the Awards Dinner honoring the outstanding citizen of Omaha during the past year. Upon arrival home little Eddie said: "I saw you on television last night, Dad. Are you President of the May Seed Company?" "Yes", replied his dad. To this, Eddie replied: "I thought that was what they said. And is Uncle J. D. Vice President?" Upon receiving another affirmative answer little Eddie said: "Well, we had a President and Vice President of our club one time, until somebody came along and took the club away."

Visions of a nice warm home awaiting her, went thru the mind of Joyce Dobernecker of the KMA Continuity department, as she drove home from the office through the terrible snow storm at dusk on the Friday preceding Christmas. The wind was blowing 50 miles an hour and the air was filled with frozen pellets of ice and snow. Opening the front door, Joyce and her mother who had been downtown shopping all afternoon, realized something was wrong. Quickly they investigated, to find the wind had blown the back door open and snow had blown all over the kitchen floor. The temperature in the house was down to 43 degrees. What a cold reception! They soon had the door shut and the thermostat on the furnace turned up, but it took quite a long time to get the house cozy and warm, because of the blizzard outside. Bet next time the back door will be locked when it's stormy!



Muriel and Ralph Childs working long hours to renovate new music shop.



I wouldn't be too amazed to see Carole, daughter of Chief Engineer Don Burrichter, sprouting wings any day now. She can make sounds like birds that sound better than many birds I've heard. Carole is a Junior in High School, and her Freshman sister Connie is now a Cheer Leader for the reserve basketball team. Their brother Ed who is studying pharmacy at the University of Kansas was home for a few days vacation at the end of the first semester.

Mr. and Mrs. J. D. Rankin, Jr., enjoyed a winter vacation in Mexico City and Acapulco, Mexico the early part of this month.

Visiting with the KMA engineers had given GUIDE EDITOR DUANE MODROW the fever to get into ham radio. Norm Kling had been helping Duane a lot, until he had become exceedingly interested. Suddenly, he got a chance to buy a complete ham rig from a local operator. NOW . . . DUANE sits with a big beautiful ham rig, and he can't operate it, because he doesn't have his license. But you can bet Duane will be going to Kansas City as soon as possible to take his test. Even after he passes his test, it will be several weeks before he can get his license, so he is going to have some anxious moments ahead, waiting to get on the air. But what fun Duane is going to have eventually visiting with ham operators all over the world!

Playing a guitar is a lot of fun for KMA's Sales Manager Charles Bunn, but it isn't so much fun later when big blisters appear on his fingers. That's what happened recently when he got out his guitar and joined a group that played at the Old Timers dance given by the PAIRS & SQUARES CLUB. Edward May played the plectrum banjo, Dennis Boldra played a tenor banjo, Robert Morrison the fiddle, and Chuck the guitar, with Mrs. Patsy Zuck on piano. They were an instant hit and played for several dances. Everyone had fun . . . but oh, my, those sore fingers afterwards!

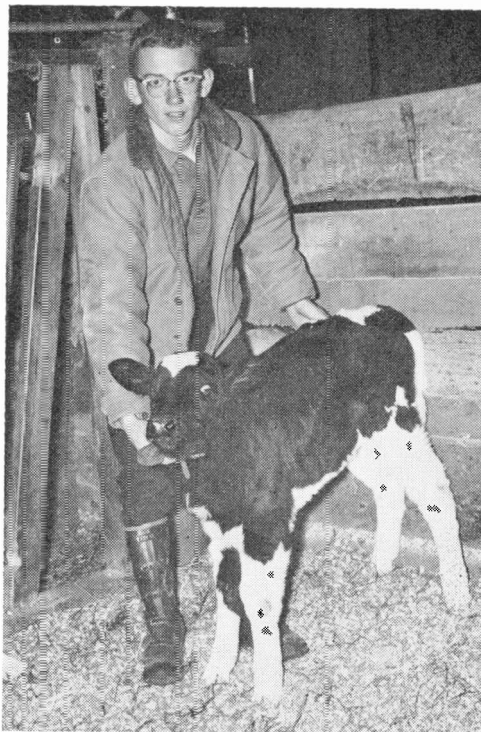
The HAND HOSPITAL thought they had lost a patient one day when the nurse walked into the room of Elmer Lightfoot, father of KMA ANNOUNCER JIM ROSS, and found he was not there. But a quick search located him in the room next door, visiting with his uncle Mac Lightfoot who was also a patient in the hospital. As long as they had to be in the hospital, it was good they could be next door to each other, so they could have an occasional chat together. Besides visiting his relatives in the hospital, Jim's spare time has been spent refinishing furniture recently. An old radio and stereo system Jim built, was given a fresh stain job.

A Japanese motif will be carried out in the birthday party of Holly, daughter of Mr. and Mrs. Warren Nielson, who will be eight years old February 20th. Eight little girls will enjoy a Japanese tea party

honoring the event. Next month we will show you a picture of Holly in her Japanese robe and sandals, entertaining her guests.

Life is never monotonous on the farm. There's always something happening, like when a fine baby heifer was born at noon on January 17th at the Byron Falk farm right when the temperature in the barn registered zero. Had the Falks been away from home at the time of the calf's arrival, in all probability, it would have frozen to death. However, Byron checked to see if everything was all right with "Princess" before he left for town. He never made the trip, because very shortly "Princess" gave birth to a fine big 86½ pound baby heifer. Immediately, the new calf took up her abode in the glassed back porch of the Falk farm home where it was around 40 degrees. To take the calf back and forth to her mother in the barn, Byron put the lawn cart into use, and the family went along to hold the ears and tail of the calf, so they would not freeze. About a week later the new arrival was strong enough to join her mother in the barn, and start eating from a bucket by herself. The 4-H Club member of the family, Bruce, was delighted with the new heifer, as the calf's mother "Princess" is Bruce's 4-H project.

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Bruce Falk literally carries new calf through sub-zero weather hazards.

# A Letter From Bernice Currier

Dear Homemakers and Friends:

I am sitting in my kitchen by the east window where I can look out over Merle Douglas' back yard and see nothing but a wide expanse of snow, snow, and more snow. There are drifts out here that are 3 and 4 ft. high. And it is snowing so hard right now that visibility is Zero. It's a good day to write letters and I moved out here so I could also take care of the Fruity Buns I am making. The recipe is on the opposite page. Hope you will try them. When they come out of the oven all golden brown, I will have a cup of coffee and a generous sample of the buns while they are hot and the butter melts right down into them. (There will probably be a spot of butter on this copy when I send it down to Duane Modrow, our GUIDE editor).

Since I wrote to you last there has been Thanksgiving, cleaning house, having windows washed, draperies at the cleaners, polishing silver, cleaning the china cabinet, rush to get the Christmas recipes and directions for making nylon trees and wreaths, etc., and the bells made of can tops and bottoms, all mimeographed and sent out to you friends.

Then the real rush began of shopping for gifts for the 25 family and friends on my list. Everyone was in a real dither doing the same thing and wasn't it fun?

One store here got the cards mixed on the packages I sent to Pat in Houston, Texas and to Karen in Cairo, Illinois. They are about the same age and I had gotten half-slips for each. Pat is a brunette so hers was a medley of autumn coloring. Karen is blond and hers was a rainbow of pastel shades. The girls didn't say a word about it when they wrote thanking me for them, but when Red was here a week or so ago he told me but he said they were fine and the girls were very happy about the whole thing.

Red came unexpectedly one morning shortly after I was off the air at 9:00. He and Blaine Baker, Production Manager at KFVS-TV in Cape Girardeau, Missouri, were in Omaha on business and Blaine had to go on to Des Moines so he dropped Red off here and went on. Then picked him up again on his return. So we had a couple of hours visit, coffee and turkey sandwiches.

A blizzard and high wind hit us coming from Missouri and Kansas, shortly after Red and Blaine left here but they got back to Cape Girardeau safely by 2:30 or 3:00, leaving here around noon.

I enjoyed having Elizabeth, my sister, here for Christmas. She is a perfect guest, but she isn't a guest when she comes here.

She is as much at home in this house as I am. She washes the dishes, does all the dusting, and visits with my Homemakers via radio. She has such a variety of interests that it keeps me hopping to learn about all of her activities. While she was in Boston in November visiting her daughter Ruth, and family, at Needham, Massachusetts, she had my Christmas present sent from there. It is a perfectly beautiful Italian Coffee Pot. Made in Italy, it is an off-white pottery with a gorgeous floral design and a very ornate handle. We were only outside the house once while she was here. Just one blizzard after another kept us from even having any company.

I had such a good letter from my son, Ed, San Rafael, California. With his sense of humor, his down-to-earthness, and his gift of saying the right thing at the right time, he really should have been a writer. They have three girls and the two older ones each broke an arm within a week of each other and the youngest one had a corrective operation on one eye and now has glasses. So their mother, Patti has had quite a hospital to run. Besides being mother, wife, homemaker, housekeeper, cook and dish washer, nurse, doctor, chauffeur, and entertainer. Poor Patti!! But she is equal to it. She is very capable and understanding.

A letter from Helen, Houston, Texas, tells of the activities of her family of five children. Pat, the oldest girl was home from Vanderbilt University for Christmas. It was the first time she had been home since she left in September and I can imagine how thrilled everyone was to see her. A note from David told about the new Junior High School being built near them and now he can ride his bicycle instead of taking a bus. He will like that. Alan is growing so fast. He bought an art set with the money I sent him for Christmas.

Johnny is a young man of 16 years now, and Kathie a sweet little girl of 6 years. Margaret and Al, my New York family, sent me a lovely scarf or stole from Bloomingdale's in London. It is made of fine mohair thread woven in a lacy design with scalloped edge. The color is a luscious rose and I love it. I wore it over my head and around my neck when I went to the Beauty Parlor the other day and the women in the shop were ecstatic about it so I was very proud. My time and space are both running short so maybe I better save the rest to talk about tomorrow morning at 8:30 on the air.

Until then—Bless Your Hearts, Goodbye..

Bernice

# Homemaker's Guide

## Homemaker's Visit

By BERNICE CURRIER

### DEVILED EGG LUNCHEON DISH

- 1 pkg. lemon gelatin
- ½ t. salt
- 1 c. hot water
- 1 c. cold water
- 1 T. vinegar
- dash pepper
- 3 stalks celery, chopped
- ½ c. chopped stuffed olives
- 8 slices stuffed olives
- 4 eggs
- dash salt
- mayonnaise

Hard cook the eggs, shell them, cut in half lengthwise, then mix (the yolks) with dash of salt and mayonnaise. Mash them well with a fork and put back into the whites. Dissolve gelatin in the hot water; add cold water, salt and vinegar. Pour a ¼ inch layer into a square pan and chill to quivery. Press olive slices into the egg halves and place the eggs, deviled side down in bottom of pan. Mix remaining ingredients with remaining gelatin and pour it over the egg halves. Chill till firm. Unmold on serving platter.

\* \* \*

### POTATO REFRIGERATOR ROLLS

- A— ½ c. warm water
- 1 or 2 pkgs. dry yeast
- B— ⅔ c. sugar
- 1½ t. salt
- ⅓ c. soft shortening
- 2 eggs
- 1 c. lukewarm mashed potatoes
- C— 7 to 7½ c. sifted flour

Dissolve "A" in mixing bowl, stir in "B" and beat well; mix in "C" to make dough easy to knead. Put out on floured board and knead until smooth and elastic. Place in greased bowl, cover (do not use waxed paper) with damp cloth; place in refrigerator. Punch down as necessary. When ready to use, let warm to room temperature about an hour then make into any rolls desired, put in greased pan, cover, let rise to double then bake about 15 min. at 375°. Makes about 4 dozen.

\* \* \*

### CHOCOLATE SANDWICH DESSERT

- 11 oz. Oreo Cookies crushed fine, filling and all.

Put 1 c. of this in an 8 by 12 buttered pan. Soak 1 envelope plain gelatin in ¼ c. cold water. Beat 3 egg yolks in top of double boiler. Beat in ¾ c. sugar and 1 c. milk. Cook over boiling water until it coats a clean spoon. Add the gelatin. Remove from fire and cool. When beginning to thicken, fold in:

- 1 c. cream whipped

- 3 egg whites beaten stiff
  - 1 t. vanilla
  - ½ c. chopped pecans
- Top with remaining crumbs. Serve in squares topped with whipped cream.

\* \* \*

### FRUITY BUNS

- A— 1 pkg. dry yeast
  - ¼ c. warm water
  - B— ¾ c. lukewarm milk
  - ¼ c. sugar
  - 1 t. salt
  - ½ t. crushed cardomom seed
  - 1 egg
  - ¼ c. soft shortening
  - C— 3¾ c. sifted flour
- ½ to ¾ c. diced candied fruit
  - ¼ c. butter melted
  - ½ c. sugar
  - ⅓ c. chopped pecans

Dissolve "A" in large mixing bowl, stir in "B" and beat well. Mix in "C". Knead on floured board till smooth. Put in greased bowl, cover with warm damp cloth and let rise to double. Punch down, cover, let rest 15 minutes. Put out on board and cut off with scissors or knife or pinch off into about 28 to 30 balls. Make a deep dent in top of each and fill with 1 t. of candied fruit. Pinch dough together over the top to seal. Roll in melted butter, then in sugar and pecans or use cinnamon instead of pecans. Place sealed side down in 2 greased 8 inch square pans, close together. Cover, let rise to double, bake about 25 minutes at 375°.

\* \* \*

### KIDNEY BEAN RICE SALAD

- 6 slices crisp bacon crumbled
- 1 No. 2 can kidney beans drained and reserve the juice
- 1½ c. cooked rice
- 1 c. diced celery
- ½ c. diced green onions or minced onion
- ½ c. chopped sweet pickle
- ½ c. chili sauce
- 2 t. horseradish salt to taste

Drain the beans and save the liquid. Combine all ingredients and mix well. Add just enough of the bean liquid to make desired consistency. Makes 6 servings.

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### EASY TO MAKE FRENCH DRESSING

- ½ c. honey
- ½ t. salt
- ½ c. vinegar
- ⅓ c. catsup
- 1 T. grated onion
- 1 T. worcestershire sauce
- 1 c. salad oil

Put all in a bowl and beat at medium speed until well blended. Put in bottle or jar and shake well before using.

# "The Farmer's Wife"

By FLORENCE FALK

Greetings from the Farm Kitchen! Recipes this month should tempt you into a bit more experimenting. Try something different to you or to your area.

## ONION PIE

- 1 quart onions, thinly sliced
- $\frac{3}{4}$  t. salt
- $\frac{1}{2}$  lb. American Cheese
- $\frac{1}{2}$  t. pepper
- 4 T. milk

Pastry for a 2-crust pie

Line the deep pie dish with rich pastry. Fill with alternate layers of sliced onions and thinly sliced cheese, seasoning each layer of onions with salt and pepper. Pour the milk over all. Place the pastry cover over the top and crimp the edge. Slash in a few places for the escape of steam. Bake this in a hot oven 400° for 40 to 45 min.

Serve hot with hamburger, meat loaf or with cold cuts; or with mixed green salad and hot fish loaf. 6 servings.

\* \* \*

For a delicious different topping for our Hot gingerbread—Whip soft ice cream until creamy. Spoon over the top of each serving.

\* \* \*

## FISH IN SOUR CREAM

- 3 lbs. fish fillets
- 2 T. flour
- 4 T. butter
- 1 c. sour cream
- 2 T. bread crumbs
- salt

Rub fish fillets with salt, roll in flour and fry in the butter. Turn to brown the fish on all sides. Lay pieces or fillets in greased casserole; pour the sour cream over the fillets, sprinkle with the crumbs and season with a very little salt. Set in a hot oven 400° for 10 to 15 minutes or until the top is browned. This makes 10 to 12 servings. An easy recipe to double for a large group. Try it!

\* \* \*

## MOLASSES APPLE SCALLOP

- 3 large tart cooking apples
- 1 T. ground cinnamon
- 4 T. granulated sugar
- 4 T. table molasses
- $\frac{1}{2}$  c. toasted cake or cooky crumbs
- $\frac{1}{2}$  c. sifted all-purpose flour
- $\frac{3}{4}$  t. salt
- 6 T. butter

Peel and slice the apples. Arrange them in a buttered casserole. Pour the molasses over them, and dot with one tablespoon of the butter. Cream the remaining five table-

spoons of butter with the sugar. Stir into this the flour, salt, cinnamon, and crumbs and mix well. Spread this over the apples.

Bake this covered in a moderate oven 350° for thirty minutes. Remove the cover and bake 15 minutes longer. Serve hot with cream. This makes 4 to 6 servings.

\* \* \*

## NOODLES WITH CHICKEN LIVERS

- 6 chicken livers
- 4 T. chicken fat
- 4 medium onions, chopped
- Salt and pepper
- 2 five-oz. pkgs. wide noodles

Cook the noodles in boiling salted water until they are tender. Cook the onions slowly in the hot chicken fat for 5 minutes. Add the chopped liver and continue cooking till the onions are tender and livers are cooked. Season. Drain noodles, combine with onion and livers. 8 servings.

\* \* \*

## LAMB PATTIES

- 1 lb. ground lean lamb
- $1\frac{1}{2}$  t. salt
- Dash pepper
- 6 T. sweet pickle liquid or liquid from crab apples, any sweet pickles
- $1\frac{1}{2}$  c. bread crumbs or cereal flakes
- Onion to taste, if desired
- 1 egg, well beaten

Combine all ingredients and shape into eight small patties or loaves. Pan-fry slowly in hot fat. Makes four generous servings, two patties to a serving.

\* \* \*

## RICH CHOCOLATE JUMBLES

- 1 egg, beaten
- 3 T. thick cream, either sweet or sour
- 1 c. shortening
- 1 c. sugar
- 2 squares (oz.) chocolate, melted
- $2\frac{1}{4}$  c. flour
- $\frac{1}{2}$  to  $\frac{3}{4}$  t. grated nutmeg

Beat the egg and cream together. Cream the shortening and sugar, and stir in the melted chocolate. Add the egg mixture and flour to this alternately, then the nutmeg. The dough should be very soft. Chill dough. Then roll it, small part at a time, one-fourth inch thick. Cut with a doughnut cutter. Bake on a cooky sheet in a moderate oven 375° for about eight minutes. Makes about 24 jumbles. Frost if you like to gild the lily.

# "My Best" Recipe Selection for February

## QUICK REFRIGERATOR CAKE

- 1 can (1 lb. 14 oz.) Fruit Cocktail
- About 24 small vanilla wafers
- 4 T. cold water
- 1 envelope (or T.) unflavored gelatin
- 1 c. heavy cream
- 2 t. sugar
- ½ t. vanilla

Drain fruit cocktail thoroughly, setting aside 1 c. for garnish. Fix wafers upright around the inside of an ungreased round 8" layer cake pan, 1½" deep. (If wafers stick up above the rim, trim them back) Soften the gelatin in the cold water, dissolve over hot water. Whip the cream adding sugar and vanilla. Carefully fold in the well-drained fruit, and softened gelatin. Spread quickly in cake pan; lay additional wafers on top to cover, pressing down slightly. Chill. In freezing compartment it could be left about 45 minutes. In coldest part of refrigerator chill for at least an hour. Unmold. Garnish with fruit cocktail. Cut in 6 to 8 wedges.

\* \* \*

A sense of humor is like a needle and thread; it will patch up so many things.

\* \* \*

## FIG UPSIDE-DOWN CAKE

- ⅓ c. butter
- 1 c. brown sugar
- 6 canned figs
- 6 maraschino cherries
- 3 eggs, separated
- 1 c. sugar
- ⅓ c. fig juice
- 1 c. sifted cake flour
- 1½ t. baking powder
- dash salt
- ½ t. vanilla

Melt butter; add sugar and blend. Pack on bottom of greased loaf pan. Remove stems from figs, cut in half and arrange with cherries on top of sugar mixture. Beat egg yolks until thick; add sugar and continue beating. Add fig juice. Sift flour, baking powder, and salt together. Fold into egg-yolk mixture. Beat egg whites and vanilla stiff but not dry. Fold into cake mixture. Pour over figs and bake. Place in a cold oven. Turn oven to 350° and bake for 75 minutes.

## NUTMEG-CREAM

- (to be served over above upside-down cake)
- 2 T. sugar
  - ¼ t. nutmeg
  - ½ t. vanilla
  - 1 c. light cream

Mix the sugar and nutmeg. Add vanilla and cream. Stir until sugar is dissolved.

\* \* \*

## HAMBURGER CUTLETS

(broiled)

- 1 lb. ground beef
- ½ t. salt
- 1 t. Worcestershire sauce
- dash pepper
- onion to taste
- 1 t. horseradish
- 1 T. chili sauce

Combine all ingredients and mix well. Shape into 4-inch thick patties and then into cutlet shape. Prepare broiler pan. Arrange meat 2 inches from source of heat. Broil 4 minutes. Turn and broil 3 minutes longer.

\* \* \*

## FRANKFURTER CROWN ROAST

- 12 frankfurters
- 2 eighteen-inch pieces of string
- ½ c. French dressing
- 4 c. stale bread crumbs
- ¾ t. salt
- dash pepper
- ½ t. poultry stuffing
- 1 T. chopped parsley
- ½ c. orange juice
- 1 egg, beaten
- ¼ lb. sausage meat
- ½ c. celery cut fine

String franks together on 2 eighteen inch pieces of string, so that curved sides are in one direction. Use one string 2 inches from the top of each frank and then the other two inches from the bottom of each frank. Lay flat in baking pan. Cover with French dressing; turn once while preparing rest of dressing. Toss together bread crumbs, salt, pepper, poultry seasonings and parsley. Combine orange juice and egg. Add to bread mixture and blend. Fry sausage meat until browned and crumbly. Drain off all but 2 T. of sausage fat. Add with celery to dressing. Remove frankfurters from French dressing. Tie ends of string to form a crown. Pack dressing into hollow of crown. Place standing in 8-inch baking pan. Bake in 350° oven for 45 minutes. Serve with your favorite gelatin salad and cracked-wheat bread and a good cottage pudding for a delightful meal.

# KMA Daily Program for February, 1962

5,000 WATTS—ABC

## DAILY DAYTIME PROGRAM

### 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  
 9:55 a.m.—News  
 10:05 a.m.—KMA Community  
 Calendar  
 10:10 a.m.—Housewives Serenade  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Infomacast  
 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.—Jim Ross Show  
 4:00 p.m.—Mike's Matinee  
 5:45 p.m.—Alex Dreier  
 5:55 p.m.—Weather with Swazye  
 6:00 p.m.—Life Line  
 6:15 p.m.—Paul Harvey  
 6:20 p.m.—Speaking of 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.—Dance To The Bands  
 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.—Dance To The Bands  
 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.—Dance To The Bands  
 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.—Dance To The Bands  
 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.—Dance To The Bands  
 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's Band  
 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.—Saturday Matinee  
 6:00 p.m.—Life Line  
 6:15 p.m.—Music on Deck  
 6:30 p.m.—News  
 6:45 p.m.—Manhattan Melodies  
 7:00 p.m.—KMA Bandstand  
 Country Style  
 10:00 p.m.—News  
 10:15 p.m.—KMA Bandstand  
 Country Style  
 11:00 p.m.—News  
 11:05 p.m.—KMA Bandstand  
 Country Style  
 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.—Hymn Time  
 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.—Tarkio Profile  
 12:30 p.m.—Sunday Album  
 4:55 p.m.—Mon. Morn. Headlines  
 5:10 p.m.—Sunday Album  
 6:00 p.m.—New Testament  
 Christianity  
 6:15 p.m.—Army Bandstand  
 6:30 p.m.—News  
 6:45 p.m.—Stars For Defense  
 7:00 p.m.—Freedom Calls  
 7:30 p.m.—Revival Hour  
 8:00 p.m.—Sunday Album  
 8:30 p.m.—Issues & Answers  
 9:00 p.m.—Hour of Decision  
 9:30 p.m.—Pilgrimage  
 10:00 p.m.—News  
 10:15 p.m.—Erwin Canham  
 10:30 p.m.—Revival Time  
 11:00 p.m.—Hour of Decision  
 11:30 p.m.—Music In The Night  
 11:55 p.m.—News

— Listings Correct at Time of Publication —

However, all Programs Are Subject to Change

## PARTY LINE

Continued from Page 9

Jack Gowing, KMA Farm Service Director, was one of a group of U.S. radio farm directors who attended a two-day conference at the Cyanamid Agricultural Center in Princeton, New Jersey the week-end of January 20th. The broadcasters toured the new Cyanamid Agricultural Center facilities where research on livestock is being conducted. After the tour, there were conference sessions on the use of antibiotics in livestock feed, and in using veterinary biologicals and pharmaceuticals in maintaining healthy animals.

Winning 10,000 S & H Green Stamps was quite a thrill for Florence, wife of Production Mgr. Warren Nielson of KMA, in a contest she entered recently. Florence's contest letter on "My Favorite Checker" sponsored by HY VEE, won first place. She also was second place winner in a slogan contest sponsored recently by the City of Shenandoah.

During winter months a number of occasions arise when school children reflect either happiness or gloom, and school superintendents are a little frustrated because schools must be closed because of the weather. Early morning finds school superintendents with an ear to the weather forecasters and one hand on the phone awaiting the last crucial moment they may make a decision and still get it announced over KMA in time to reach their students. Once the decision is made they call KMA with a code identification for their particular school. KMA has ninety such coded schools. If the code doesn't check, the superintendent or principal is called back immediately to confirm the announcement. Occasionally a wag attempts to close a school unnecessarily by phoning in an unauthorized closing announcement. The new code system is completely discouraging to such pranksters. KMA has come to be the control center of closing announcements (and reopenings too) over a wide area. The code system helps speed up the phone answering and announcing system while also eliminating any need for duplication of calls.

At this writing the world is still awaiting the day when Col. John H. Glenn, Jr. will be launched into space as our first astronaut to orbit the earth. There is the possibility that he may make his historical flight before your Guide reaches you. In any event let us hope it is successful. Meanwhile KMA tentatively plans to cancel all regularly scheduled programming to bring you every detail of and about this "Man In Orbit" until Col. Glenn's safe return is assured. KMA will hook up with the tremendous ABC Network news team at Cape Canaveral. In addition to full cover-

age of every exciting detail from the Cape, KMA will be joined with 24 remote pickup points around the world. ABC will have supplemental material in some 50 pre-recorded pieces of background material so our KMA audience will have the full story along with full coverage of Col. Glenn's flight in space.

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## FRANK COMMENTS

Continued from Page 4

it is raked down in the spring, I will put on a fairly heavy application of regular Maytone Fertilizer, even though the ground is already fairly rich. My past experience has been that every dollar spent for fertilizer in the garden, brings about ten dollars in extra yield, to say nothing of better quality.

We plan on putting the tomatoes into the garden about May 1 and covering each one with a Hot Kap to protect them from any possibility of a late frost such as we had last year and which, incidentally, came while our fruit trees were in full bloom so we had practically no fruit at all except for some Dwarf Polly Peaches which were trained up against the side of the house where they escaped the frost.

Now take another look at that picture and figure out if you can, how we can possibly be making gardens in another eight weeks and picking ripe tomatoes in another sixteen. Do you want to bet?

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Are the markings on your measuring rule dimmed by time and use? You can restore their readability if you just dip a piece of cloth in light-colored paint and wipe the scale with it. The punched-in marks and numbers pick up paint but the rest of the rule does not.

\* \* \*

When you finish a roller paint job, you'll be able to salvage more paint off the roller if you scrape the curved surface with the hook section of a wire coat hanger. This handy method saves paint and makes shorter work of the final cleaning of the paint roller.

\* \* \*

Cellophane tape is great for hanging junior's artistic endeavors on the wall, but sometimes it takes wallpaper along when you remove it. Pass a warm iron over the tape, lift tape carefully as you back iron away. Tape comes off easily . . . paper stays on.

\* \* \*

Does your wooden clothes closet pole sag with heavy coats? Take it down and replace it with a similar length of iron pipe of the same diameter. Not only will the sag disappear, but you'll find that the hangers slide easier on the slick metal surface.

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## NEW RECIPE BOOK IS FINEST YET!

### "Yeast Breads - Plain and Fancy" in full color

Yes, the girls in the front office are feasting their eyes on the new recipe book which will be released to Guide readers February 12. "Yeast Breads—Plain and Fancy" is a beautiful, well-written masterpiece on yeast breads, produced by Betty Crocker of General Mills. L to R Monica Tiemeyer, Guide Copy Editor; Florence Falk, "The Farmer's Wife"; Farrell Turnbull, Traffic; Evalyn Saner, Managerial Secretary; and Joyce Dobernecker, Continuity; admire the full color pictures of choice bread recipes. A

few of the girls and wives have tried some of the recipes. They are enthusiastic with the results, and we might add, so are their husbands. This exciting new recipe book is available to KMA Guide subscribers for just 10¢, which is only to cover handling and postage. We must caution you that this book is in limited supply. So don't put off getting yours or you might miss out. If you are a paid up Guide Subscriber just send your name and address with a dime and yours will be in the next mail.

