

The KMA GUIDE

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COVER STORY

The KMA Guide

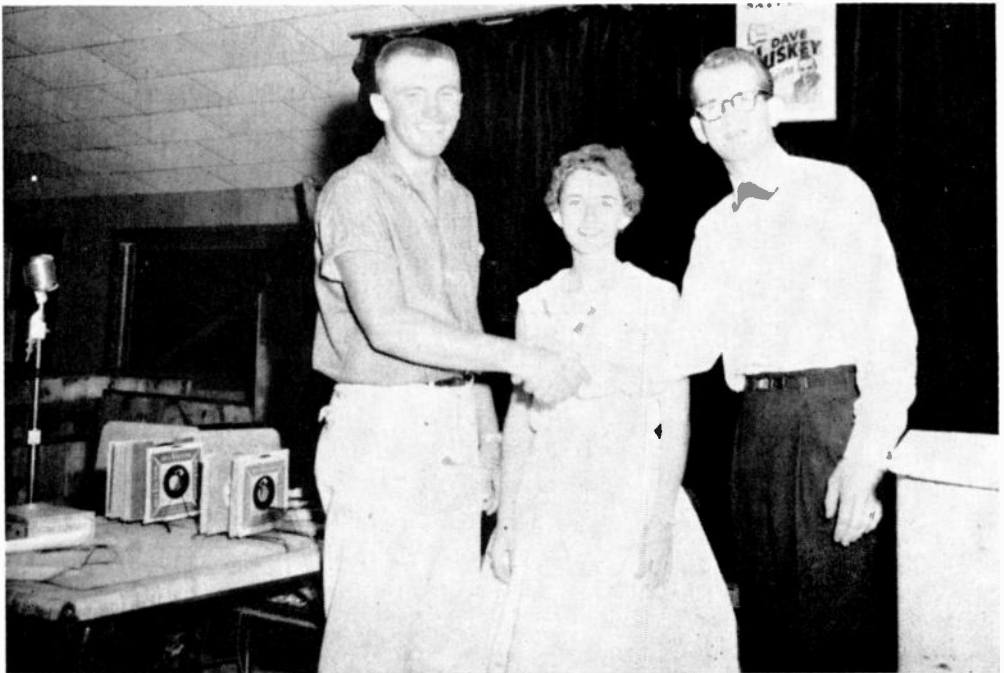
Our August cover picture was taken by Ed May as the family was boarding the train at Red Oak, Iowa for the trip Ed wrote about in last month's column. Little Eddie and Karen are ready to board with their mother, Eleanor. Annette is on the train step. You can imagine Eddie's excitement. He can hardly wait to get on the train for their long ride to Washington, New York, back to Chicago, and home. There isn't anything about trains that Eddie doesn't think is just about the greatest thing in the world and we believe his daddy captured the spirit of this big moment perfectly.

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August 1, 1959

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Every Wednesday for the past eight weeks Tommy Burns, KMA afternoon D. J. on the Tommy Burns Show, has been traveling to Syracuse, Nebraska. Tommy takes along his P. A. system and a big pile of records and plays a hop for the teeners of the Syracuse area at the Elms Ballroom located on the edge of town. The night of Wednesday, June 22nd Tommy held a Rock'n Roll contest. Pictured with him above are l to r Don Witt and Linda Morrissey the winning couple, both of Syracuse. Tommy says they are really good. Dick Schamp, the owner of the ballroom, invites parents to look in on the kids at no charge. Many of the parents take advantage of his invitation and enjoy watching the youngsters. Tommy has a grand time playing "hops" and looks forward to every Wednesday at Syracuse.



A Chat With Edward May

When this copy of the Guide reaches you I hope to be in Mercer, Wisconsin with the family where we do some fishing, swimming, boating, hiking, and relaxing in general. We always have a marvelous time at the lakes, and the entire family is looking forward to again traveling to Wisconsin.

During my absence, my regular programs will be handled by J. W. McMannama and Joe Hunter. I hope you will be regular listeners of theirs when they are on the radio. Since you will be listening to "Mac" and Joe I thought perhaps I might tell you a little about each of the two men.

Mac's full name is John Wayne McMannama, but he is affectionately known as "Mac" to everyone. He is manager of the Farm Seed Department of the Earl May Seed Company and has been with the Company since 1933. Mac is the vivacious type, always full of enthusiasm and is a great booster for the May Seed Company and KMA. Personally Mac's family consists of his wife, Del, and a boy, Jack. Mac and Del were married nearly fifteen years before Jack was welcomed into their lives and, needless to say, Jack has certainly changed their lives and has enriched their happiness. Jack will be in the second grade this fall. Mac is president of the Shenandoah Chamber of Commerce, is extremely active in the Presbyterian Church as well as several other organizations. His hobbies consist of hunting, fishing and cooking. He is a true gourmet and loves to cook out of doors.

Joe Hunter has been with the May Seed Company since 1936, and has the title of General Office Supervisor. The thousands of pieces of mail that come into the seed company and KMA are first routed through the general office, and it is Joe's responsibility to see that the mail is handled smoothly and quickly. He also is charged with the responsibility of keeping the mailing lists up-to-date and the mailing of our catalogs. Joe and his truly Irish wife, Nellie, have two children—Tom and Myra. Tom works at the Fontenelle Hotel in Omaha, and Myra was graduated this Spring from St. Mary's of Notre Dame where she was editor of the school paper her senior year. Myra is spending the

summer with her parents and they are thoroughly enjoying her.

Joe is a great sports enthusiast and is particularly a football and baseball fan. He also has been chairman of the Red Cross Blood Bank in Shenandoah for several years and is one of the few who has generously and willingly donated over four gallons to the Red Cross Blood Bank.

Perhaps you might be wondering about the picture on the cover. It shows all of the family except myself boarding the train at Red Oak when we were en-

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Here is a picture of Joe Hunter taken in the flower garden west of the main building. The roses in foreground are part of a huge bed of hybrid teas, every bit as big and beautiful as they appear. Joe's voice has been heard many times on KMA. He and Wayne McMannama take over Ed's 12:15 noon and 6:45 p.m. Weather and Markets when Ed is out of town.

Frank Comments

By FRANK FIELD

Here is that same garden I showed you on this page last month—just four weeks later to the day. The picture was taken from exactly, or very nearly, the same spot; but see what a difference four weeks' time makes?

The onions at the extreme left side of last month's picture have been pulled and eaten, and the row replanted to Chinese Cabbage about the 15th of July. Next to it the row of cabbage has been almost used up. As you can see in the picture, only six out of twenty-five plants remain. Just as soon as they are eaten that row will be replanted to Contender Beans for a late fall crop. In last month's picture there were four rows of beans; in this month's picture the two rows of Contenders have yielded their crop and have been pulled up and burned to give this space over to the tomatoes. In today's picture you see Jennie picking the two rows of Garden Green Beans. They are just about through bearing now; and by the time you read this, the first week in August, the Garden Greens will have been pulled and taken out to give room to the tomatoes that will be needing it badly by that time.

In the lower, left-hand corner you can see one of our two hills of cucumbers—Burpees Hybrids. They have been bearing heavily since the middle of July, and in another week or two they will have covered all that bare ground in the foreground.

The tomatoes are just beginning to

ripen, and it will be a couple of weeks yet before there is enough to do any canning. There is just about enough for table use now. The left-hand row you will remember is Roma, the catsup tomato; the middle row is Hybrid Best-All; and the right-hand row is four plants of Hybrid Best-All, four plants of Giant Steaker and four plants of Orange Jubilee. Incidentally, there was very little difference in the final yield between the Contender Beans and the Garden Green Beans. The big difference was the fact that the Contenders came on about a week earlier and bore all their crop in two or three pickings. The result is that next year I will do exactly the same—plant two rows of Contenders for early, and two rows of Garden Green for midseason.

So many people have asked why we didn't have any sweet corn in the garden this year. It is partly a question of lack of space for sweet corn in a small back yard garden but mostly the fact that we have enough sweet corn in the freezer left from last year to run us at least another year. We ran completely out of both beans and tomatoes this spring, so that is why we decided to go in mostly for beans and tomatoes in the garden this year. Incidentally, we made enough catsup last year from the Roma tomatoes, planted in between the rose bushes, that we do not intend to make any new catsup this year—we will have enough to run us. We will make the Romas into tomato juice this year and can the other varieties.

The question most commonly asked right now is, "what's the matter with my apple

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A CIRCUS appeared in the back yard of the James Winegardners of Shenandoah with nearly all the neighborhood children getting in the act. Pictured above is the scene of most of the activity, a huge rope swing. The two cowboy clowns, Tommy Lincoln and Jamie Koelker, being painted below by Frankie Winegardner are shown above on the "trapeze". Tommy is landing



on a mattress down an embankment as he jumps from the swing. Jamie, 5 year old son of KMA Manager Tony Koelker, clings to the rope ready for the next jump. Admission was 5c. Mothers and tots from blocks around attended. Wild animals consisted of neighborhood dogs and cats. Showr. in his cage, upper right, with many of the performers is Duane Sullivan costumed as a wild man. He broke up the show periodically, escaping his cage and chasing the girls around the house. Center right, Mary Burrichter, 10 year old daughter



of KMA Engineer Don Burrichter, cutely dressed as a puppie dog performing for



her master Suzie Cole. Lower right, Jeri Naven takes a turn at the swings getting a boost by her sister Tami. Both are daughters of KMA News-Program Director Dean Naven. Costumes, makeup, advertising signs, and most of the details were handled by the childrer: themselves, all having a wonderful time.





REV. THEODORE H. EPP is shown ready for the slicing of a cake in celebration of the 20th anniversary of the "Back to the Bible" broadcast which is heard every morning at 11:00 o'clock Monday through Saturday, every evening at 11:30 Monday through Friday and every Sunday morning at 6:30 a.m. on KMA. May 1st marked the release of the 6,603rd consecutive program.

Rev. Epp, founder of "Back to the Bible", originates his daily half-hour programs from Lincoln, Nebraska. His studios are now equipped for stereophonic production and more than 1,500 releases each week can be heard around the world. Rev. Epp is assisted by the Rev. G. Christian Weiss, voice of foreign missions.

Music on the broadcast is composed of a mixed choral group and a male quartet. Many of the musicians also assist in office work.

Back to the Bible office operations are conducted in nine branch offices in Canada, Britain, Jamaica, France, Ceylon, the Phillipines, Germany, Australia and South Africa. More than half the mail received in the German offices comes from behind the Iron Curtain.

Foreign missionary work falls into four divisions: General promotion of world Missions (237 missionaries); numerous major missionary projects, such as hospitals, printing presses, trucks, boats, etc., and the 333 missionary broadcasts each week in 30 countries, in English,

French and German.

In 1958 the broadcast sold, or distributed free of charge, approximately 5,800,000 of gospel literature. Included in this figure were four million copies of the monthly publications "Good News Broadcaster", plus nearly two million copies of books, pamphlets, and tracts. Two book clubs have a circulation of 100,000 books annually. The "Monthly Literature supplement" offered free on the daily broadcast is very popular with listeners and nearly 800,000 books were distributed in this way.

Our heartiest congratulations to Rev. Epp and his staff on their 20th Anniversary. Rev. Epp has built a large organization of world-wide service and KMA is proud to take part in such worthy good to mankind.

A CHAT WITH EDWARD MAY

Continued from Page 3

route to the American Seed Trade convention in Washington, D. C. in June. Riding the train was highlight of the trip as far as Eddie was concerned. The girls also enjoyed the ride. It is rather surprising the number of younger people who have never had a train ride, so I took a picture of the family boarding the train and thought perhaps it might make a good picture for the Guide.

I presume you know that Merrill Langfitt has resigned from the staff of KMA and is moving to Guthrie Center, Iowa where he is going into business. All of us at KMA will miss Merrill, and we wish him every success in his new venture. Jack Gowing will be carrying the farm service load, and I am sure he will do his usual outstanding job.

FRANK COMMENTS

Continued from Page 4

tree? The leaves are getting all spotted and falling off." The other question is, "what is the matter with my cucumbers and squash? The vines simply dry up and die for no apparent reason." The answer to the first question is "Red Cedar Rust". There isn't anything you can do about it after the spots appear but proper spraying with Home Orchard Spray next year will keep the Red Cedar Rust under control.

The answer to the second question is a little more complicated, as the trouble might be Cucumber Wilt, or it might be Stem Borers, particularly in the case of squash and pumpkins. It might be Root Worms. In any case we have printed leaflets on both subjects that are free for the asking, but please enclose a self-addressed, stamped envelope when you ask for them.



Grass Root Notes

By

MERRILL LANGFITT

KMA

Farm Service Director

Ed has made reference in his column to my leaving KMA and the broadcasting profession. It is very difficult to make such a decision because I have many pleasant memories of my association with the folks here at KMA as well as with you our listeners. All of the people here are fine, friendly folks and very sincere in providing a dependable and useful radio service in the area served by KMA. It is difficult to leave, for as I look back I recall the days when we started RFD 960 at 6:30 in the morning and how we wondered if people listened to their radios at that hour. We, at one time, had live talent on the program. Do you remember the West Sisters and Chick Martin when they were on the show? Also Warren Nielson assisted and carried on for me when I was out on trips.

It's fun to look back over the 14 years and make comparisons of ways we did things. In the early days we had no commercials; then later we found that we could have sponsors, and at the same time perform a service to our listeners. We were always careful in the selection of our sponsors—making sure their products were good and that the customer could buy the products with confidence that they would perform as we told you they would.

I hesitate to guess the number of miles I traveled as KMA Farm Service Director, but I would venture to say it might have totaled half a million miles considering foreign trips and travel to other distant U. S. points.

I never did find much time to take vacations, and I recall only one week of vacation in 14 years that I didn't carry a tape recorder with me. I hope to be able to someday take a full two weeks' vacation and not do any work at all.

Jack Gowing and the other boys will carry on the activities of the KMA farm department in fine shape, and I am sure they will receive the same quality of friendships that I have always enjoyed from our listeners.

Perhaps you will be interested to know what I will be doing. I am expanding the sales program of my business (Corn States Farm Supply) and will have warehouse distribution points both here in Shenandoah and at Guthrie Center, which will become the center of operations. I will continue to travel in KMAland, and perhaps in the near future I will be heard on KMA as a sponsor from time to time. May I wish all of you the best of everything in the years ahead.



Merrill attended the Red Circle Auction at Salina, Kansas July 24th and interviewed persons from this region attending. Pictured here with Merrill are Buss Palm, his son F. C. Palm; Gall Shellberg, Fremont County (Iowa) County Extension Director; John Anderzohn; Wendell Teachout and his son Mac in front. The three boys purchased calves. John is the son of the Fred Anderzhons. All are from the Farragut, Iowa Community.



By DORIS MURPHY

Not everyone is lucky enough to have such a good looking crew of painters. But that's what happened when announcer HARRY EBBESEN organized a Paint Party to decorate the interior of his new Perfection home. Pretty KMA personel showed up in shorts, Bermudas, and paint outfits of all kinds; and pictured here you see them working on the kitchen. Jeanie, HARRY'S wife, is shown at the right trying to shoo the bugs away so the painters won't paint them on the ceiling. RALPH CHILDS, lower foreground, had just dipped his brush and turned around. Seeing the photographer he squinted in anticipation of the camera flash, making him look as if he is winking. At the lower left, HARRY is busy mixing paints while Mrs. RALPH CHILDS is smiling at the girls in action. On the ladders reading left to right are BARBARA STIMSON, Guide Copy Editor; EVELYN SANER, KMA Secretary; HELEN MODROW, wife of Guide Editor DUANE MODROW who was taking the picture; FARRELL TURNBULL, traffic; and Jeanie. Others who helped were TOMMY BURNS, EARL CROWLEY and JOHN ALLEY. The party lasted from 7 to 2 a.m., and next day there were a lot of paint-splattered gals nursing sore muscles who showed up at their typewriters. But the sleepy-eyed crew had a lot to show for

their evening's work—the whole interior was painted with the exception of the walls in one room!

FLORENCE FALK, the "Farmer's Wife", will deliver the graduation address before the Licensed Practical Nurses' graduation class at the Clarinda Junior College, August 14. Fifteen students will receive diplomas.

While playing at a neighbors one evening, the children of Guide Editor DUANE MODROW happened to see a lightning bug. It was the first time little 2½-year-old Teresa had ever seen one, and naturally she was quite excited about it. Upon reaching home, she rushed to her mother exclaiming, "Oh Mommie, I saw a bug over at the neighbors and he had his lights turned on!"

Vacationers have been heading in all directions! Assistant Farm Service Director JACK GOWING and family; and Mrs. Gowing's parents, Mr. and Mrs. Paul Youngmark of Coin, spent a week in Denver, Central City, Idaho Springs, Estes and Rocky Mountain National Park in Colorado. KMA Homemaker BERNICE CURRIER visited her sister, Mrs. A. Lee Craig in Billings, Montana the week of July 19th. Starting July 25, Mr. and Mrs. WARREN NIELSON and Holly loaded up their station wagon and spent two weeks

driving in Colorado, Wyoming and Utah. ED BURRICHTER, son of Engineering Supervisor DON BURRICHTER, joined John Sawyer in a trip to Lake Louise, Baniff, Jasper Park and other points in Canada. Ed will enter Iowa State University at Ames this fall, as will Jim Schroeder of Omaha, son of RAY SCHROEDER, Chief Engineer of May Broadcasting Company. Connie Burrichter and engineer RALPH LUND's daughters, Judy and Ann attended the YWCA Camp Brewster near Omaha. Susan, 12-year-old daughter of newscaster RALPH CHILDS, is spending two weeks visiting her aunt,



Mrs. Ford Snyder in Winnetka, Illinois.

Congratulations to the new bride in our KMA radio office, RUTH TYSOR of Riverton who was married July 11, to Junior Dragoo of Shenandoah. Mrs. Leta Clipston of Riverton, mother of the bride, and Jesse Miller of Kansas City, brother-in-law of the groom, accompanied the couple to Red Oak where the marriage took place. Mr. Dragoo is employed at the Henry Field Seed Company.

The pretty Albino rabbit that JACK GOWING caught out in his field didn't realize it was something special, and was going to have the honor of having it's picture in the KMA Guide. When JACK started to catch it so photographer DUANE MODROW could snap the picture, the white rabbit with the pretty pink ears and eyes proved what a wild little fellow he is. Trying desperately to get away, he became entangled in a piece of chicken wire and practically tore all the skin off his back. The boys felt badly about the accident, so took the rabbit back out to the field and turned him loose. Now, he won't have Randy to pamper him and feed him carrots, but maybe he will be happier—free to run the fields as he pleases.

DEAN NAVEN'S hobby is collecting race-horse pictures. When the family purchased a home not long ago, Dean had visions of using the den on the first floor for HIS room where he could hang his favorite pictures. But he lost out when his wife Claudine took up painting and transformed the den into her art headquarters.

Next, DEAN got his eye on the recreation room in the basement. He would take THAT over; but he hadn't reckoned with Tami's piano lessons. As soon as Tami started practicing, the recreation room was no place for a fellow who wanted to enjoy peace and quite. Where is he going to get a cubbyhole all his very own? Dean hasn't figured that out yet, but he's still working on the problem!

FLORENCE FALK, the Farmer's Wife, has a word of caution for farmers on the road with tractors. While she and son Bruce were driving to Red Oak to catch a train for their vacation trip to Colorado, they narrowly escaped having an accident. Coming over the top of a hill, Florence suddenly came upon a tractor pulling a load of hay, and another tractor pulling hay was coming from the opposite direction leaving no room in between for passing. Fortunately, she got her car under control, thus avoiding an accident. But, as a safety measure, FLORENCE urges farmers to put a pole with a red flag atop the hay or tractor so it can be seen by motorists before they come over the top of the hill and find themselves in a dangerous predicament.

You can bet Mrs. WARREN NIELSON and 5-year-old daughter Holly looked pretty as a picture in their new Mother-Daughter dresses when they went shopping in Omaha one day. In fact, they looked so pretty many people stopped them on the street to inquire about the dresses. While they were looking in one of the store windows, a woman admiring the dresses said "Where did you find those pretty dresses?" Upon learning Mrs. NIELSON had made them, the lady replied, "Oh, I wish you lived in Omaha; I would have you be my seamstress!" Florence gives her husband WARREN, Production Manager of KMA, credit for selecting the pattern. She brought home the fashions, and Florence made the dresses out of bright, Paris pink and white, print, nylon chiffon. Her dress is a sun back style with shoulder straps and attached cummerbund, and with it she has a reversible jacket. Holly's dress is trimmed in white nylon lace and has a black velvet sash. The skirts are very full, Florence's being almost five yards around. With them, they wear natural straw hats trimmed with black velvet bands, white gloves, and carry straw basket purses. In order for you to see this picture-pretty Mother-Daughter outfit, KMA Guide photographer DUANE MODROW snapped them as they were standing beside the stone fence at the home of Mrs. Grace Jay in Shenandoah. Florence says the dresses are so cool and don't wrinkle, so she took them along on their vacation trip to wear for special occasions.



A Letter From Bernice Currier

Dear Homemakers:

In just a few hours I will be starting on my vacation out to Billings, Montana; out to country which figured dramatically in the fantastic stories of the old West. Rim Rocks, like a fort, tower on all sides, except for the single pass on the east where the train comes in from the plains; and you get your first view of the busy, modern, beautiful city that is Billings.

The huge airport is on top of this flat formation of rocks on the north now, and an improved highway runs along the base—but with signs along the route saying "watch for falling rocks". They break off once in a while and come tumbling down.

Farther to the west is the spot where Calamity Jane with her gang drove their wild horses to the top of the rocks. There was no way up to that spot except by one trail, since there was a sheer drop to the valley on all sides. I wonder if Mat Dillon or Wyatt Earp could have scaled that wall.

Well—to come back to today. There is a wonderful gift shop in Billings that I will haunt and a dress shop that is a dream. Elizabeth has many friends there that I want to see again. When I come back I promise you I will do nothing until I have answered all my letters. When you stay too close to your job for too long it gets to be hard work; but, when you are away from it for only one week, it is good to be back and talk to your friends again. I will miss you homemakers while I am gone, and everything I see I will store up in my mind to tell you about.

Ed and Pat with their three girls and the dog are now moved to San Francisco. They have rented a house in San Rafael and Ed will commute. Ed says the ocean is too cold for swimming and the air in San Francisco is foggy and smoggy—otherwise it is a wonderful place. Next summer I think I will have to fly out there to see them since I have never been in San Francisco and have always wanted to see it. But what can you see in one week in a place as colorful as that?

A letter from Helen of Houston, Texas, tells about the latest crisis in their family. When you have four or five children there are always crises that some people might think could have been avoided. But just

try to keep an eye on all of your children and to teach them the dangers of everything they have to play with. It isn't just your own children you must keep an eye on; it is the neighbor children and their parents too. Johnny and his friend were out with B-B guns, and the other boy fired his and hit Johnny in the eye. Luckily it didn't penetrate the eyeball but hit the edge of it. There was a great deal of hemorrhage that had to dissolve before the doctor could determine the amount of damage. He says the eye isn't damaged and will be all right.

About the first of August I think Karen, my granddaughter from Cairo, Illinois, will be here to stay with me for two weeks; then the rest of the family will drive up here and take her home. It will be so much fun to have Karen here; it is the first time any of my grandchildren have come to visit me alone.

We have enjoyed meeting so many of you on the tours this summer; and also getting acquainted with many more of you by way of your letters. When you tell me the things you are doing, your joys and your troubles, it makes for a closer friendship knowing that we all have about the same things to contend with or to enjoy. So keep those letters coming, and when you hear about a new recipe, tell me about it. I will try it and pass it along to the rest of our friends.

So many of you have wanted information about taking stains out of the new materials such as arnel, the acetate combinations etc. besides the cottons, nylons, linens and others we are more familiar with. If you will send to the following address, you will get a new revised edition of the booklet entitled, "Removing Stains From Fabrics". It is very complete in telling about the Solvents and Bleaches and why care should be used when handling them. I think if we know what the dangers are, we will all be more careful in using these things. Some of them will do the work, but also they must have special care. Write to:

Superintendent of Documents
United States Government
Printing Office
Washington 25, D. C.

In your letter say that you want the Home and Garden Bulletin, No. 62, on removing stains from fabrics—home method. Send 15 cents with your letter.

I must hurry now and get this down to the office and be on my way to Montana. I will be back home before this is off the press, but until then—Bless Your Hearts, Goodby.

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

SPECIAL SUNSHINE CAKE

- 9 egg whites (1- $\frac{1}{3}$ c.)
- $\frac{1}{2}$ t. salt
- 1 t. cream of tartar
- 1 t. vanilla
- 1 $\frac{1}{2}$ c. cake flour unsifted
- 1 $\frac{1}{2}$ c. sugar
- 9 egg yolks (or same as whites)
- $\frac{1}{2}$ t. salt
- 1 t. vanilla

Separate whites and yolks and let stand with salt (as listed above) until at room temperature. Measure unsifted flour by tablespoons (24 tablespoons leveled) and sift. Sift sugar. Do not sift them together. Beat whites until foamy. Add cream of tartar and beat until stiff but not dry. Beat in half the sugar a tablespoon at a time. Beat in half the flour the same way. Add vanilla. Beat yolks at high speed until thick and lemon colored. Add remaining sugar and flour exactly as added to whites. Add vanilla. Mix on slow speed into white batter. Pour into ungreased 10 inch tube cake pan.

Bake at 340° for 1 hour and 10 minutes. Remove from oven, invert pan on cake rack to cool completely. Remove from pan. Slice for serving and top with sweetened strawberries.

BANANA NUT CAKE

- A—2 $\frac{1}{2}$ c. sifted cake flour
- 1- $\frac{2}{3}$ c. sugar
- 1 $\frac{1}{4}$ t. baking powder
- 1 $\frac{1}{4}$ t. soda
- 1 t. salt
- B— $\frac{2}{3}$ c. shortening (vegetable, butter, margarine) softened
- $\frac{1}{3}$ c. buttermilk
- 1 $\frac{1}{4}$ c. mashed and whipped bananas (3)
- C— $\frac{1}{3}$ c. buttermilk
- 2 large unbeaten eggs ($\frac{1}{2}$ c.)

Sift A into large bowl. Combine B in a bowl and blend well, then add to A and beat vigorously for 2 minutes. Combine C and blend well, then beat hard for 2 minutes. Fold in $\frac{3}{8}$ cup chopped nuts if desired. Pour batter into lightly greased pans. Use either 2 round layer 9 inch pans or an oblong 9 $\frac{1}{2}$ by 13 $\frac{1}{2}$ by 2 inch pan. If pans are overglazed they do not need greasing. Bake layers 30 to 35 minutes at 350°. Bake oblong 45 minutes at 350°. Serves 21. I frosted mine with 2 $\frac{1}{2}$ cups powder sugar, $\frac{1}{4}$ cup melted butter, 1 tablespoon cream and about 3 or 4 tablespoons hot strong

coffee. Decorate top with pecan or walnut halves.

The two cakes above are extra special company fare.

PINEAPPLE DELIGHT

- A—1 can (1 lb. 4-oz.) crushed pineapple drained
- B—1 package lime gelatin
- C— $\frac{3}{4}$ c. pineapple juice plus water if necessary
- D—1 c. cold water
- 2 T. lemon juice
- $\frac{1}{4}$ t. salt
- E— $\frac{1}{4}$ c. mayonnaise
- 1 c. cottage cheese well drained

Heat C and add to B, stir until dissolved. Add D and chill until almost firm. Beat until frothy with rotary beater. Fold in A. Combine E and add. Pour into 8 inch square pan rinsed with cold water and chill until firm. Serves 9.

WATERMELON PIE

Pastry for 2 crusts. Fit bottom crust into pan and trim to edge of pan. Do not stretch crust. Let it sink into pan and press gently all over so no air is left under crust.

FILLING

- 1 $\frac{1}{2}$ quarts sliced, pared, watermelon rind with some pink left on.
- 1 c. brown sugar
- 2 T. flour
- 20 halves dried apricots
- $\frac{1}{2}$ c. raisins
- butter

Mix sugar and flour and sprinkle a little of it on bottom crust. Dot with butter. Place half the dried apricots and half of the rind over this. Add more sugar mix, put in remaining apricots, rind, and raisins, then remaining sugar. Place top crust on pie, trim so it overhangs $\frac{1}{2}$ inch. Fold overhang edge under the lower crust edge, crimp to seal well. Cut steam vents in top. Bake 30 minutes at 425°, then turn off heat and leave pie in oven for 30 minutes. Do not open oven door.

ROYAL MINT DAZZLER

- A—2 c. vanilla wafer crumbs
- $\frac{1}{4}$ c. melted butter
- B—1 package chocolate pudding mix
- C—1 $\frac{1}{2}$ c. heavy cream whipped
- 8-oz. package tiny marshmallows
- D— $\frac{1}{2}$ c. crushed peppermint candy

Blend A and press firmly into 9 inch pie pan. Chill well. Prepare B according to directions; cool well. Spoon over crumbs and chill. Gently combine C and spread over mixture. Sprinkle with D. Chill well.

"The Farmer's Wife"

By FLORENCE FALK

Because so many of you have mentioned this—the recipe page this month from the farm will have recipes given on the first program seven years ago. Recipes and foods do not change too drastically and these may be of interest to you. I certainly hope so.

Ham Loaf *Scalloped Potatoes*
Baked Acorn Squash
Beet-Celery Salad *Hot Muffins*
Spiced Grape Jam *Carrot Pickles*
Cream Pie

This was a sample of the menus I gave and is still by the way a favorite of our family.

HAM LOAF

1½ pound of finely ground smoked ham
1½ pound lean pork or veal
1 cup fine cracker crumbs
1 cup thin cream
2 eggs

Combine ingredients mixing well and form into loaf, or pat into loaf pan, or make individual loaves in muffin tins. Pour over the following sirup:

1 cup brown sugar
½ cup water
1 teaspoon dry mustard

Bring to a boil and spoon over the unbaked ham loaf or loaves.

Bake in 250° oven (a very slow oven) for 2 to 2½ hours for the large loaves, 45 minutes to 1 hour for muffin sized.

* * *

HORSERADISH SAUCE FOR HAM LOAF

½ cup mayonnaise
½ cup whipping cream
½ cup sieved cottage (very fine)
½ tablespoon of freshly grated horseradish (more horseradish as desired).

Combine ingredients tossing lightly with a fork. Very good with either hot or cold meats.

* * *

BAKED ACORN SQUASH

Wash squash, drying well. Cut lengthwise and scoop out seeds and membrane. Place in shallow pan with water. In each squash center put 1 teaspoon butter.

1 teaspoon brown sugar
dash salt
¼ teaspoon onion salt

Bake in slow oven with above ham loaves.

Lima Beans baked with the sour cream make an excellent accompaniment to bake in the slow oven.

BEEF AND CELERY SALAD

1 package lemon flavored gelatin
1 cup boiling water
Combine and stir until gelatin is dissolved. Add 1 cup beet juice.

2 cups diced beets, drained well
½ cup chopped celery
1 teaspoon onion salt

Pour into large mold, ring mold or into individual molds. Chill until firm. Unmold and serve on garden greens.

* * *

SPICED GRAPE JAM

This recipe proved a favorite seven years ago. Many thousand copies went out into KMA land.

You use both the grape skins and the pulp for this rich spread. Three pounds should make about twelve glasses. Opening a jar of this when the drifts are piled high is a true gourmet's delight.

3 pounds Concord grapes
1 cup water
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon ground allspice
7 cups sugar
1 box powdered pectin

Wash grapes; separate the skins from the pulp. Add water and spices to the pulp: heat to boiling and then cover, turning heat down to simmer for 5 minutes. Put through the sieve to remove the seeds. Chop the skins and add to pulp. Measure 5½ cups of grape mixture into a large saucepan and place over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. Stir in sugar at once. Heat to a full rolling boil and boil hard for 1 minute. Stir constantly. Remove from heat, skim, ladle quickly into hot sterilized glasses and seal. Paraffin at once.

* * *

Another very popular spread listeners of The Farmer's Wife were making seven years ago:

SPICED PEACH JAM

4 cups peach fruit, chopped very fine or ground.

Measure into heavy saucepan adding 1 teaspoon cinnamon

½ teaspoon cloves
½ teaspoon allspice

Add ¼ cup fresh lemon juice to peach
Add 1 cup thinly sliced Brazil nuts

Mix in well 7½ cups sugar and bring to a boil. Boil hard for 1 minute and then stir in 1 bottle liquid fruit pectin. Cool slightly, skim and ladle into glasses. Seal at once.

Midwest's Best Cookie Recipes For August

SNOWBALLS

This unbaked cooky originated in England was brought to Africa and from there came to America.

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup powdered dry milk
- 2 tablespoons crushed cornflakes
- 2 tablespoons melted butter
- 2 tablespoons water.

Blend with a fork, roll into balls and roll each ball in the powdered milk. Chill in refrigerator to firm.

* * *

ICEBOX SUGAR COOKIES

Cream together:

- $\frac{1}{2}$ cup soft shortening
- $\frac{3}{4}$ cup sugar
- Add 1 egg

- 1 tablespoon milk
- 1 teaspoon vanilla

Sift together and add:

- $\frac{1}{4}$ cup sifted all-purpose flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Mix well. Chill until firm. Either form into roll before chilling or chill and roll out as for sugar cookies. Bake in 425° oven for 5 minutes. Cool and frost with the following glaze:

Combine 1 cup water and 1 cup powdered sugar. Blend well and apply to cookies with pastry brush.

* * *

LEMON SNOW-BALLS

- $\frac{1}{2}$ cup soft shortening
- $\frac{2}{3}$ cup sugar
- 2 tablespoons grated lemon rind
- 1 egg
- 3 tablespoons strained lemon juice
- 1 tablespoon water
- $1\frac{3}{4}$ cup flour
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup finely chopped nuts

Mix together well in order given, creaming shortening, sugar and lemon rind. Add egg, lemon juice and water. Sift together flour, soda, salt, cream of tartar and stir in the chopped nuts. Flour hands and roll dough in small balls size of walnuts. Place 1" apart on ungreased baking sheet. Bake in 350° oven for 10-15 minutes. When done will be lightly browned on bottom but not on the top. Remove immediately from cooky sheet and roll in powdered sugar while hot.

* * *

REFRIGERATOR OATMEAL COOKIES

Cream together:

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup of soft shortening

add 3 eggs one at a time beating well

after each addition

Add 2 teaspoons vanilla

Sift and add:

- 1 cup sifted flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cream of tartar

Stir in 1 cup of quick cooking oatmeal

Add 2 $\frac{1}{2}$ cups more of sifted all-purpose flour.

Combine, mixing until all dry ingredients are moistened. Roll in wax paper. Chill overnight or until firm.

Slice and bake on ungreased cooky sheet at 400° until lightly browned.

* * *

PRUNE DELIGHTS

- 1 cup cooked prunes, cut into pieces
- 2 cups sifted all-purpose flour
- $\frac{1}{4}$ cup sugar
- 4 teaspoons baking powder (yes, 4 t.)
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{3}$ cup soft shortening
- 1 egg
- $\frac{1}{2}$ cup milk

Sift all dry ingredients and cut in shortening as for pastry. Add prunes. Combine egg and milk and add. Blend well. Drop by spoonfuls onto greased cooky sheet. Bake 25 to 30 minutes at 400°. Serve hot dredged with powdered sugar.

Better double the recipe they don't last long.

* * *

Just for fun here is an excellent recipe copied from yellowed paper, written in feathery writing so carefully:

ALMOND JUMBLES

Better read the ingredients carefully before even beginning to try this one.

- 3 cups of soft sugar
- 2 cups of flour
- $\frac{1}{2}$ cup of butter
- 1 teacupful of loppered milk
- 5 egg yolks, well beaten
- 2 tablespoonful of rosewater
- $\frac{3}{4}$ pound of almonds, blanched and chopped very, very fine
- 1 teaspoon soda dissolved in boiling water

Cream the butter and sugar, stir in the beaten yolks the milk, flour, rosewater almonds and lastly the whites of the 5 eggs beaten very lightly and quickly drop in rings on buttered brown paper and bake at once.

N. B. note the differences in cups and teacups. Loppered milk is milk from the crock which has been skimmed of cream. Baking time is for that of our meringues slow oven until lightly browned.

Times have changed. Or have they?

KMA Daily Programs For August, 1959

DAILY DAYTIME PROGRAMS

MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—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 Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Lawrence Welk's Band
 11:45 a.m.—Morning Markets
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowling
 12:45 p.m.—Markets
 1:00 p.m.—Tommy Burns' Show
 2:20 p.m.—Hayes & Healy
 2:30 p.m.—Tommy Burns Show
 4:00 p.m.—Harry's Corner
 5:35 p.m.—Eydie Gorme (M.W.F.)
 5:45 p.m.—John Daly
 5:55 p.m.—Arthur Van Horn
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Ed. May, Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

THURSDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

FRIDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Harry's Corner
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—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.—Sparta Polka Band
 11:45 a.m.—Practical Land Use
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowling
 12:45 p.m.—Market Review
 1:00 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Golf Show
 7:00 p.m.—Club 960
 8:00 p.m.—Dance Time
 8:30 p.m.—Dance To The Band
 9:00 p.m.—Vincent Lopez
 9:30 p.m.—Lawrence Welk's Band
 10:00 p.m.—News
 10:15 p.m.—Club 960
 11:00 p.m.—News
 11:05 p.m.—Club 960
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sun. Album
 12:00 noon—News
 12:15 p.m.—K. C. Baseball
 3:30 p.m.—Sunday Album
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Canham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Sunday Album

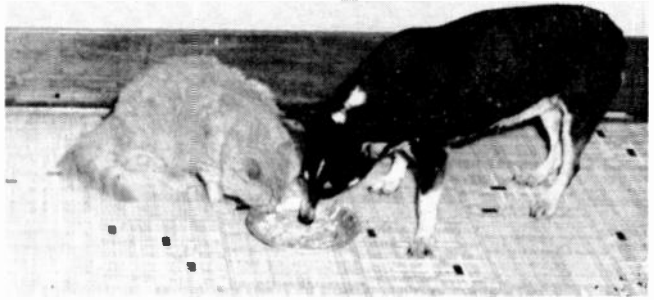
6:30 p.m.—Dr. Bob Pierce
 7:00 p.m.—Rev. Fuller
 7:30 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Bible Class
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Here's To Veterans
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

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

Listings Correct at Time of Publication

However, all Programs Are Subject to Change

Meet Cookie and Bambi, two pets of the Merle Douglas family. Cookie was a stray Angora cat picked up by one of Merle's little girls as a kitten. Their dog Bambi was a little "standoffish" at first, but soon the cat and dog were playing together and eating together. Here they are both enjoying some delicious canned salmon. Bambi has had table manners and tends to wolf her food.



Thousands of children throughout the region covered by Earl May Seed catalogues have access to packets of Zinnia seed each year. Randy Gowing has always tinkered around in the garden with his daddy and this year he has a row of Zinnias all his very own. Here Randy proudly shows the first blooms to appear. Jack always has a big garden on the Gowing Acreage north of Shenandoah, and little 5 year old Randy shows every sign of developing a nice "green thumb" like his daddy. Besides the Gowing vegetable garden, Jack raises a huge patch of strawberries. They sell off the strawberries on shares and market the new plants each year through the local nurseries.



Just recently the Gowings had to take down a huge pine tree which stood just in front of their home. Jack said the tree had been there as long as anyone could remember. A careful counting of the rings in the stump, as Jack is doing here with the family, Julie, Randy and wife Pauline, shows the tree to be about 80 years old. There were periods dating back to the early 1900's, as indicated by the rings, which show extra lush growth. Jack plans to check the weather for those years and see if growth conditions were unusually good, as the stump seems to indicate.





The last time the Blackwood Brothers were in KMAland James stopped in the station for a visit. Here Warren Nielson has a very interesting interview with him talking over many of the things the Blackwoods have accomplished. The Blackwood Brothers will again appear in this region on August 4th and 5th. On the 4th they will be in Lincoln, Nebraska and on the 5th they will be in Shenandoah at the Full Gospel Church. The Blackwoods have been extremely successful throughout the country, particularly in the South, where James said you could hear at all times at least one radio station playing one of their records as you travelled through the country.

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MRS PHILLIP JOHNSON
120 STATE ST
GARNER IOWA

The hot months of July and August find most of the KMA children in the Shenandoah swimming pool at every opportunity. The pool is one of the best attended, and also one of the largest in this region. Here Merle Douglas' oldest daughter, Sharron, is teaching her younger sister, Valerie to float. Sharron, 14, is a swimming instructor at the pool where she has two classes each week. Valerie, 5, takes to the water like a young seal and will most likely follow in your sisters footsteps as an advanced swimmer.



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