

The

KMA GUIDE

November 1959



This month's cover shows newlyweds Lt. and Mrs. Raymond F. Hanson under arched swords immediately following nuptial ceremonies at St. Margaret Mary's Church in Omaha. Picture, compliments of the Omaha World Herald. Full story in Doris Murphy's "Party Line" column, page 8.

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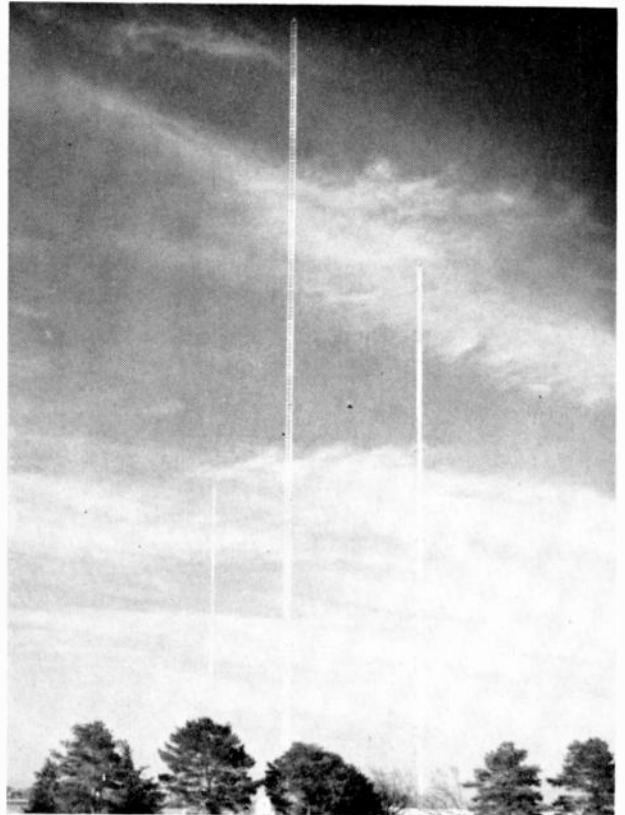
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New KMA Towers Up

Here are two pictures of the newly completed KMA towers showing completely different views which illustrate the extreme height of these beautiful steel structures. The area surrounding the towers is a criss-cross mass of guy wires, which will produce crackling pyrotechnics when the sky clouds up with thunderheads. The new center tower differs from the old only in the fact it is supported by guy wires in five places. The old tower was self-supporting, no guy wires. The new center tower is 480 feet above its concrete base, painted a brilliant red and white. Another perspective may be seen on page 16 showing the towers beautifully framed by pines which line the tower area on the south.





A Chat With Edward May

The title of this column could very well be "Operation Railroad" telling of the annual kindergarten trip of the Shenandoah students from Shenandoah to Hamburg and return. This has been an annual event for several years and, starting several months ago, the teachers in charge of the trip had made inquiry into the possibility of obtaining the services of a vista dome car for the students to take their train ride. However, the efforts of the teachers seemed to be in vain, and, wherever they inquired of the Burlington officials, the name of J. J. Alms kept appearing. Mr. J. J. Alms happens to be the General Passenger Traffic Manager of the Burlington Railroad, and approval of the use of a vista dome car would have to be obtained from him.

It so happens the name of J. J. Alms is familiar with many of us at KMA as Mr. Alms worked very closely with us a few years ago in arranging the fine KMA tours. Ironically enough, the same time the local school authorities were becoming discouraged on the possibility of obtaining a vista dome car, we received an order for tulip bulbs at the seed company from Mr. J. J. Alms. I happened to mention this on the radio and, by a strange coincidence, Miss Gorsuch, a kindergarten teacher in Shenandoah who was most instrumental in arranging the railroad trip, happened to be listening. She was familiar with the name of J. J. Alms and knew that he was the man to contact regarding the vista dome car. She was pleasantly surprised to learn that Mr. Alms happens to be a personal friend of KMA. Needless to say, events happened rapidly. Mr. Alms was contacted; he gave his consent; and the day the students took their big train ride to Hamburg and back a vista dome car was on the train. The ride will undoubtedly stand out as the outstanding event of the year for the kindergarten students, and it so happens that five of the students tak-

ing the train ride are children of KMA personnel. I believe this story again points out that this certainly is a small world and the fact that I happened to mention the name of J. J. Alms on the radio, which was heard by the Shenandoah teacher who was working on the details of the train trip, made it possible for things to work out. We are certainly indebted to the Burlington Railroad and, particularly to the capable and promotion-minded Mr. J. J. Alms, the General Passenger Traffic Manager. More Pictures and story may be seen on page 5.

I had a most unusual and interesting trip in September when I was in a party fishing in Canada. I have never been much of a fisherman, mainly because I have never been any place at the time when the fish seemed to be biting. However, this was not true on the Canadian trip, as the fish were biting and we had the pleasure of catching our limits of Walleyed Pike and Lake Trout. We were in Canada at the time of the year when the fall foliage was at its peak, and it was a beautiful picture to see the yellow leaves of the Birch trees intermingled with the dark green color of the evergreens. The group I was with fished for the better part of five days, and each noon we would prepare fish that had been

Continued on Page 15



Eleanor and I with other kindergarten's parents wave goodbye as the Burlington Vista-dome pulls out of the station loaded with over 150 of our little ones.

Frank Comments

By FRANK FIELD

Dear Folks All,

Here it is Saturday the 24th; we have been gone from home eight days and have had only one day's fishing—that is really what we came for. Such weather!

Jennie and I left Shenandoah Friday afternoon, October 16, and drove as far as Independence, Missouri. The next day we drove to Memphis; and the third day, Sunday, we got to Destin, Florida, which is about 50 miles east of Pensacola. It is not a resort town in any sense of the word; it is just a fishing village, but with a lot of fine motels.

Twenty-five or thirty charter boats and party boats headquarter here and take you deep sea fishing out in the Gulf of Mexico. The charter boats troll for sail fish, marlin, king mackerel and the like; while the party boats go out 30 or 40 miles to where the water is 100 to 150 feet deep.

You fish on the bottom for red snapper, grouper, cobea, pompano, and jew fish. Red snapper run from a pound up to 10 or 15 pounds, mostly around 5 or 6 pounds. Grouper run up to 30 pounds and more, cobea about 25 pounds.

That hurricane "Irene" went right through here the week before we got here, and no boats had been out for a week. But, on Monday it cleared up enough so a few of the boats went out, including the Florida Girl. Her capacity is 40 fishermen, but there were only 15 of us so we weren't crowded.

It was so rough and choppy that the fishing was very poor. I brought in 6 red snapper and a nice pompano, and I threw back at least a dozen trigger fish and a pilot shark.

The next day was stormy, so instead of waiting at Destin for the weather to settle, Jennie and I headed on south to see the rest of Florida. We spent the next 5 days just sight seeing Tampa, Bradenton, Sarasota, Winter Haven, Cypress Gardens, Crystal Springs, the whole works. Then we headed back for Destin. Incidentally, it rained on us every one of those 5 days. Daytime temperatures upper 80's, nighttime upper 70's. Hot, humid, and sticky, even while it was raining.

Saturday, today, it cleared off but is very windy. If the wind goes down tomorrow, we are going out deep sea fishing; but if it doesn't ease up, we will just stay here until it does.

Sunday Eve, Oct. 25th, 1959

We were up bright and early this morning but it was blowing a gale and looked

so stormy that fishing was out of the question and no boats were going out at all. We held a council of war and Jennie suggested we head straight north into Alabama as far as we could by noon; then swing over into Georgia down to Panama City and then back to Destin.

Which we did, right through the heart of the old cotton country. But now there is very little cotton, but lots of corn, soy beans and milo. Corn seemed to be their main cash crop, soy beans second with cotton, peanuts and milo about tied for third.

We didn't see any corn cribs at all. They just pick a load of corn as they need it; just snapped. Then they take a pickup load to the mill, where it is ground, cob, shucks and all. When the cattle eat that up, they go out and snap another load, to be ground.

Less than 10% of the corn had been picked, and they wouldn't finish till about planting time next spring. One man we talked to said his corn was making about two tons to the acre and the elevators were bidding \$28.00 per ton. Translated into Iowa English, about 55 bushels per acre, worth about \$1.00 per bushel in the ear.

The soil is very poor and needs six or eight hundred pounds of fertilizer every year to raise any kind of a crop.

Lots of pine forests everywhere. One county we drove through in Alabama is 95% timber land.

Monday Night, Oct. 26th, 1959

Such a day today turned out to be. The sky was clear this morning and not very windy, so the big boats went out. About 10 miles out it got pretty rough, so we ran parallel to the coast for about 45 miles, stopping every little while to try our luck, which was all bad. The fish were just not interested. There were thirty two fishermen on our boat (the Florida Girl) and there wasn't a hundred pounds of Red Snapper carried off the boat. A good day's catch would have been around a ton or more.

Guess it's no use trying any more fishing, the way the weather is, so we are heading for home in the morning.

Tuesday Eve, Oct. 27th, 1959

Drove in rain most of today, but it cleared up for a while this afternoon while we were visting the Welch Brothers Nursery east of Mobile. They are cousins of Gertrude May and Homer and George Welch. Staying tonight in Hattiesburg Miss.

Friday P. M., Oct. 30, 1959

Home at last after a wonderful trip. Drove 4000 miles through the south and south east, saw a lot of country, met a lot of fine people, but as a fishing trip it was a flop.

Burlington R. R. Treats Kiddies With Vista Dome



Here they are, the kindergarten youngsters anticipating the big moment. Our first picture shows the youngsters looking down the track as they got their first glimpse of the approaching train headlights still a mile or so away. First in line at trackside is little Roger Spears, son of Mr. and Mrs. Dale Spears, all decked out in a clever engineer's outfit. Roger is as enthusiastic about engines as little Eddie May. The lantern he is carry-



ing is actually his lunch pail made of small disposable aluminum pie pans, foil, and red cellophane. Next to Roger is his cowboy buddy Randy Gowing, son of KMA Farm Service Director Jack Gowing. Next in order, Hollie Nielson, daughter of KMA Production Manager Warren Nielson; Jamie Koelker, son of KMA Station Manager Tony Koelker; Eddie May, every railroad engineer's friend; and Tommy Hamilton, son of KMA Sales Manager Cecil Hamilton.

The second picture shows (l to r) Jamie, Tommy, Hollie, and Randy ready to board the big Vista-dome car. Behind children are Bob Hoskinson, new Burlington Station Agent in Shenandoah; unidentified signalman; and Miss Louise Gorsuch, principal and Kindergarten teacher at Forest Park School. The seeming ease with which the teachers handle these youngsters will remain a mystery to beleaguered parents.



Bottom picture shows youngsters seated in the dome which has tinted windows all around giving clear view of landscape and sky. Extra cars were used to transport all 153 youngsters while groups of 48 at a time took turns riding in the dome. See Ed May's column for interesting sidelights on train ride.



Recipe Contest Fabulous!

Even more fabulous these are wonderful recipes, many of the entrants stating they are their own or acquired direct from other persons and have never been in print. At left Helen McCullough of the Guide mail office looks over a few among the day's receipts, note the stacks on her desk. The judges, although highly qualified, are going to have a real task selecting the winners. Six Polaroid Cameras from the Tidy House Products Company go to the winner in each category. We wish we could send a camera to every one of you wonderful ladies.



BEST RECIPES TO BE MADE AVAILABLE

Because there will be such widespread interest in the recipes being submitted, it has been decided to select the best and most desirable and compile them into a new KMA Recipe Book. This new recipe book will be made available free with Guide subscriptions. This wonderful offer goes into effect immediately and will be given with all \$1.00 Guide subscriptions. If your Guide subscription does not expire for some time yet we suggest you go ahead and send in your dollar and the girls in the Guide office will extend your time one year from your date of expiration. Pass the word along to friends. This offer goes to new subscribers as well.

EXTRA SPECIAL CHRISTMAS BONUS

As an added Christmas Bonus we are going to enclose, also free, a 16-page booklet published by the Association of

American Soap & Glycerine Producers. The booklet is called "Soapsuds for Christmas" and is full of bright new ideas with instructions for colorful suds decorations and timely Christmastime suggestions using inexpensive soap. At left are two pictures illustrating some of the ideas. Clever and timely, you'll want this booklet, along with the new Recipe Book in time for Christmas, so get your KMA Guide orders in right away. We might add, this offer is a wonderful gift to send to friends and relatives for Christmas. All three, Recipe Book, Suds Booklet, and year's subscription to the Guide for just \$1.00.



"Solid Gold Cadillac" Is Outstanding Success

The Broadway success which followed with a Hollywood production starring Paul Douglas and Judy Holiday, was the choice of the S. W. Iowa Theatre Guild in its presentation at the Mayfair Theatre in Shenandoah October 21st and 22nd. "The Solid Gold Cadillac" was a smashing success; the greatest yet produced by our local thespians. Backed by an ingenious prop department, each member of the cast played his part to the hilt. Bob Tyson, Sales Manager of Lakes Shenandoah Nurseries, stole the show with his highly polished gesticulations as Edward L. McKeever. Ralph Childs, veteran KMA newsman, was the behind the scenes narrator with wry comments between curtains. Harry Ebbesen, KMA D. J., played the part of a newscaster. KMA Sales Manager Cecil Hamilton, and D. J. Tommy Burns played the part of unethical, greedy corporation executives. Dean Naven, KMA Program-News Director, was a news photographer. Stage backdrops were set up on a revolving center structure with unfolding sections which gave

four complete stage settings. The stage crew flew into action between each of the fourteen scenes and had a new background ready in seconds. The curtain went up on the last scene change so the audience could see how cleverly the scenery had been assembled. The scene illustrated shows Merris Gee, Cecil Hamilton, Tommy Burns, Monte Montrose, Bob Tyson, Bill Mickle, Dean Naven, and Mrs. Mollie Winegardner. "Gold Cadillac" was the sixth of the Guild's productions, their most elaborate, and most successful.



Above is a beautiful new '60 Buick loaded with KMA and May Seed Company girls, members of the Shenandoah Busi-

ness and Professional women's Club, just after a special parade celebrating National BPW Week. Seated in the Car, l to r, Emma Read, who operates the Mayfair fountain; Miss Lucille Lawson, Switchboard Operator; Miss Barbara Stimson, Guide copy editor; Bernice Currier, KMA Homemaker; and Ethel Baldwin, Frank Field's Secretary. Other KMA BPW-ers not pictured are Florence Falk, The Farmer's

Wife; and Mrs. Farrell Turnbull, Traffic. KMA is proud of its large number of members in the BPW.

Sunday Album Praised

One of the very frequent comments heard by KMA personnel from listener friends is praise of KMA's "Sunday Album". Classical, semi-classical, and fully orchestrated "pops" make up the beautiful and unusual selections heard on Sunday Album. This type of recorded music is loved by many thousands in KMA-land and seldom

heard on any other station. Sunday Album is heard every Sunday from 9:30 a.m. till noon, starting again at 12:15 until 3:00 p.m., and again in the evening from 6:15 till 8:00 p.m. The KMA program department is now in the process of purchasing as many new albums as can be found to bring our special Sunday Album library up to the minute. If you are enjoying the music we would like to hear from you.

On the KMA PARTY LINE

By DORIS MURPHY

West Point Military traditions and customs were carried out in the wedding of Miss Patricia Rae Schroeder of Omaha and Lt. Raymond Francis Hanson of Council Bluffs at St. Margaret Mary's Church in Omaha, October 17. Pictured on the front cover, you will see the bride and groom as they marched under an arch of sabers held by six West Point Lieutenants, friends of the groom. The ceremony, once postponed by a plane crash, did not lack drama. One Air Force uniformed usher, Donald Edwards from Lincoln Air Force Base, nearly missed the ceremony because of car trouble and arrived only three minutes before wedding time. The



Patricia Schroeder, now Mrs. Raymond F. Hanson, pictured in her beautiful floor length wedding gown. Full description in "Party Line" column.

bride and attendants stood on the choir loft steps as Don commandeered the music room for a quick change. A second groomsmen left as soon as the ceremony ended, as he had to prepare for his own wedding Sunday in Waverly, Iowa. The sleeves of the groom's Air Force uniform concealed scars. A jettison escape saved Lieutenant Hanson's life when his training jet exploded and caught fire in Florida several weeks ago. Lieutenant Hanson graduated from West Point in June and received his wings for flying jets a few days before the wedding. At the reception in the Orleans Room at the Blackstone Hotel, the bridal cake was cut with a sabre by the bride and groom according to custom. Parents of the bride are Mr. and Mrs. RAYMOND J. SCHROEDER, of 1229 South 117th street in Omaha. Mr. SCHROEDER is chief engineer of KMA and KMTV, and many from the radio and television stations were in attendance.

Picture on this page is a portrait of the bride. She wore a floor length gown of re-embroidered Chantilly lace and crystal pleated tulle over bridal satin. The sculptured bodice of the lace featured a scalloped sabrina neckline accented with seed pearls and sequin embroidery. The long pointed sleeves were of Chantilly lace. A bouffant skirt, fashioned with a front panel of ruffles of crystal pleated tulle and a back panel of tiers of the lace, dipped into a chapel train. Her double tiered veil of imported illusion was caught by a half-hat of tulle edged with pearlized orange blossoms. She carried a bouquet of white roses and stephanotis. The Maid of Honor and bridesmaids were gowned in powder blue chiffon, ballerina length dresses, accented with wide cummerbunds of Venice lace. Matching shoes and feather half-hats completed their costumes. Following a 2-week wedding trip to Colorado, Lt. and Mrs. Hanson will make their home at Luke AFB, near Phoenix, Arizona.

A sightseeing trip to Northeast Iowa around McGregor, by Mr. and Mrs. JACK GOWING and family, was especially interesting to kindergartner Randy. He thrilled over seeing the big gates of the Mississippi open and the big barges go down river. A sunken tug boat also added interest.

Has anybody seen "Corky", a beautiful Buckskin pony with black tail and mane? I'm sure "Corky" is missing all the nice little boys and girls who came to ride him every day.

"Corky", owned by J. D. Rankin—Vice President of the May Seed Company of Shenandoah—was kept at the horse barn north of town. On Saturday night, September 17, he disappeared. The same night a horse trailer, owned by Rusty Stubbs, which was parked beside the barn disappeared also. The pony had been purchased by the RANKINS for their daughter, Betty Jane, on her sixth birthday. Now Betty Jane is away at college, and her sister Diane has also outgrown the pony; but the family kept "Corky" because all the kids in town enjoyed riding this gentle pony. So, his disappearance has brought sorrow to many little folks who looked forward to pony rides. I hope some day—in some way—little "Corky" finds his way back home where he will be most welcome, and can again have the joy of bringing happiness and smiles to the faces of all his many little riders.

Why is it that a person sometimes has a sudden feeling he or she is being watched? Maybe it's a fifth sense or something, but that is the way FLORENCE FALK felt one night when she was working in her new basement office that has recently been made out of their old fruit room. It was after midnight; she was typing away madly, when suddenly she felt someone was looking at her. Glancing up at the new window that had just been put in, imagine her surprise to see "Tippy", the family dog, and a neighbor's dog intently looking in. Both had their heads cocked to one side as if to say, "What's going on in here?" Needless to say, FLORENCE now has a shade at the window, so poor "Tippy" and his buddy will have to find entertainment elsewhere at night.

It was just eleven years ago this month that DEAN NAVEN KMA Program Director, spent his honeymoon in New Orleans. That's why he found it most interesting to return to New Orleans. October 13, through 17, to attend the national convention of Radio and Television News Directors. Producers of the Chet Huntley show and a great many other well-known names in news were in attendance. Dean is president of the state organiza-

tion. Revisiting some of the places he enjoyed on his honeymoon made the trip specially interesting.

KMA Farm Service Director JACK GOWING attended the Royal Horse Show in Kansas City last month.

All she wants for Christmas is a new front tooth! Yes, FLORENCE FALK, the Farmer's Wife, cracked one while eating a cookie; so a good front tooth would be a mighty acceptable holiday gift.

I hope many of you had the privilege of hearing the inspiring talk given by Mrs. Haven Smith of Chappell, Nebraska, when she was a guest on Homemaker BERNICE CURRIER'S program. Mrs. Smith lives on a wheat ranch in Nebraska. However, she travels a great deal, having filled speaking engagements in 47 states. Few women have been awarded as many honors as Mrs. Smith. Recently she was elected world vice president of the Associated Country Women of the World (ACWW) at the Triennial Conference in Edinburgh, Scotland. Delegates from 27 nations attended. Mrs. Smith was also one of three women selected as Ambassadors of Good Will to Switzerland. She was chosen by Crusade for Freedom as one of sixty Americans to take an inspection trip of Radio Free Europe. She is National Chairman of American Farm Bureau women, on Nebraska State Board of Education, American Livestock and Meat Board, and holds many other honorary offices. Mrs. Smith, the former Virginia Dodd, was raised in Shenandoah and is a daughter of Mrs. C. C. Dodd of this city.

Continued on Page 15



KMA Homemaker, Bernice Currier, and distinguished guest, Mrs. Haven Smith sip coffee in Bernice's kitchen after air appearance.

A Letter From The Farmer's Wife

Greetings from the farm! This is one of the most beautiful of all the lovely days we have had. The trees are each material for an artist.

This fall we have seen such glorious yellows and reds. Even on the rainy days the black of the tree trunks stands out vividly. The roadsides have abounded in the grasses and weeds so much in demand for winter bouquets. Even though this is November there is still a great amount of material that can be used. One of the most outstanding corsages in the Christmas corsage division (won a blue ribbon) at the Iowa State Fair was made from the "buttons" of the "button weed"—exquisite with red sequins, glitter, and bright shiny ribbon bows.

This fall as any other has been very busy for us on the farm. By the time you receive this copy of the Guide we hope the harvesting will be completed. Corn will be average to good, the milo about average. Quite a few have combined the clover for seed. We didn't have that, but we did have a fourth cutting alfalfa hay. There should be quite a bit of fall plowing after corn picking this year—depending upon the weather, of course. We've had moisture, late summer and fall, and the soil is in quite good condition for the winter months.

Since last visiting with you in the KMA Guide have managed to cover a bit of territory. The annual Heart of America Chapter American Women in Radio and Television Inc. Conference was held in Omaha. The most outstanding speaker was Esther Van Wagoner Tufty of Washington, D. C., popularly known as the "Duchess". She is President-elect of National AWRT. Following close on this meeting National Business and Professional Women's Week was upon us. The Shenandoah BPW really went all out informing the community of their aims and objectives even to having a very fine parade, visiting state officers and radio interviews. It was my privilege to attend my first board meeting in Des Moines and first district meeting in Missouri Valley.

School is another busy schedule. Karenann, a junior keeps quite busy with five subjects, basketball, cheerleading, a part in the junior class play, church activities, and her sewing. In December she with

others from church will travel to Texas to International Youth Conference. Bruce, a freshman, came through initiation with a distinct memory of the taste of garlic, as did the other freshmen. He was dressed to represent Pa Kettle. Their big day finished off with a high school picnic and party at the gymnasium. From comments on "shop" he has discovered there's quite a bit to a board.

November, our thankful month, sets the pace for the Christmas holidays ahead. Use the nice days this month to make up some of the Christmas ideas that may literally be buried in the snow later. Pine cones are an especially good example. Treat them with a starch solution and sprinkle with the snow or glitter, or paint them as desired. Tip the edges of the squatty pine cones with white shoe polish for snow. Even the four-year-olds would love to do this. The milkweed and wild cucumber pods, painted and gilded, make very nice poinsettias. Use five and wire or sew together. Back each poinsettia with greens, and you have an inexpensive but striking decoration.

For your Thanksgiving table use the crops from your own harvest as examples. The cornucopia could have, besides corn, part of the graceful heads of wheat or grain from the sheaf you saved for the birds. Milo heads make up nicely with the colorful gourds, the small pie pumpkins, sweet potatoes, and the white potatoes as well. Or make your horn of plenty spill with the apples, reds and yellows; the pears; the big walnuts; hickory nuts; and acorns. Use with these some of the fall leaves treated in October.

A reminder on your Thanksgiving table—the traditional five kernels of corn that our early forefathers had that first bleak November, not the bountiful foods they had the First Thanksgiving. In this land of plenty we must take time to teach our children to be thankful for freedom, home, and education. Our Heritage is not to be denied.

So until January, may you have a happy year's ending. KEEP SMILING!

Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

An Old-Fashioned Thanksgiving? Maybe that is turkey and dressing, goose, duck, roast or whatever your family tradition dictates.

There are so many fruits and vegetables to be used this year; vegetables are traditional with the Thanksgiving season. For color try:

CAULIFLOWER AND TOMATO CASSEROLE

Cook the small flower-like pieces of cauliflower and arrange in a buttered casserole with layers of sliced ripe tomatoes, chopped onion, grated cheese and bread crumbs. Use the cauliflower as the first layer, and be sure to use sliced tomatoes with buttered bread crumbs for the top layer. Bake this in 350° oven 30 to 35 minutes golden brown.

* * *

CAULIFLOWER WITH CHEESE SAUCE

Cook whole cauliflower head in slightly salted water, uncovered during cooking. Drain, place on heated platter. Combine melted butter and soft bread crumbs. Add grated onion and grated cheese. Pour over cauliflower head.

* * *

TURNIPS, FINNISH STYLE.

Mash cooked turnips or rutabagas. Season with butter, salt, brown sugar and, if desired, black pepper. Combine 2 cups of the cooked mashed vegetable with $\frac{1}{2}$ cup bread crumbs and 2 beaten eggs. Toss lightly and pour into buttered casserole. Top with grated cheese and bake in 350° oven 30 to 35 minutes. Lightly browned.

* * *

CRANBERRY MUFFINS

With the nice big cranberries fresh on the market, give this recipe a try.

- 1 c. fresh cranberries
- $\frac{1}{2}$ c. sugar
- 2 c. all-purpose flour
- 4 t. baking powder
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ t. cinnamon
- $\frac{3}{4}$ t. salt
- 1 egg, beaten
- 1 c. milk
- 3 T. melted butter

Put cranberries through food chopper and mix with $\frac{1}{4}$ cup sugar. Sift remaining $\frac{1}{4}$ cup sugar with dry ingredients. Combine egg, milk and butter and add to dry ingredients, stirring only until blended. Fold in sweetened cranberries. Bake in buttered muffin pans in hot 425° oven for about 25 minutes.

Try these with a menu of:

Cold sliced ham, country fried potatoes, creamed cabbage, spiced hot applesauce, cookies, coffee, tea or milk. Makes a nice supper for a cold, raw, November evening.

* * *

DIFFERENT MERINGUE SQUARES

This might be the dessert you will want to serve with coffee for that November club or committee meeting.

- 1 c. caramel chips (6-ounce package)
- $1\frac{1}{2}$ c. sifted cake flour
- 1 c. brown sugar, firmly packed
- 2 egg yolks, unbeaten
- dash salt
- 4 T. butter
- $\frac{1}{2}$ c. chopped nuts
- 2 eggs whites
- $\frac{1}{2}$ c. chocolate chips

Melt $\frac{1}{2}$ cup of caramel chips over hot water. Meanwhile, combine flour, $\frac{1}{2}$ cup of the sugar, the egg yolks and salt. Add the melted chips. Cut in butter until mixture is the consistency of corn meal. Press firmly onto bottom of an ungreased 13 by 9 by 2 inch pan. Sprinkle with about three-fourths of the nuts. Press nuts into crust. Bake in a slow oven 300° for about 10 minutes. Cool. Beat egg whites until stiff peaks form. Add remaining $\frac{1}{2}$ cup sugar a little at a time, beating after each addition. Beat until well blended. Fold in chocolate chips and remaining caramel chips. Spread over the crust. Garnish with the remaining nuts. Bake in slow oven 300° for 30 to 35 minutes. Cut and remove from the pan while slightly warm.

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In the October issue, Page 13, correct onions to almonds in method—Kerstkransjes (Dutch cookies)

Homemaker's Visit

By **BERNICE CURRIER**

ESCALLOPED CHICKEN

- 1 large hen
- 3 hard cooked eggs diced
- 2 c. cooked small noodles
- 2 pimientos diced

Cut up the chicken and cook over low heat in water to cover, until meat falls away from bones. Remove meat from broth, chill broth and remove fat. Discard skin and bones; cut up meat into bite size, watch carefully for small bones. Make gravy of 1 cup broth, 1 cup rich milk, thickened with flour and salt to taste. Mix all together and put into greased oblong pan or casserole, sprinkle generously with grated sharp cheddar cheese, sprinkle with paprika. Bake about 30 minutes in 350° oven.

* * *

YAM-PINEAPPLE BAKE

- 4½ c. mashed cooked yams
- ¼ c. margarine
- 1 t. salt
- 1 tall can chunk pineapple diced
(with the syrup)

Mix together and put one-half of it into greased casserole. Sprinkle tiny marshmallows generously over, add remaining yam mixture. Bake about 30 minutes in 350° oven; then sprinkle tiny marshmallows over top and put back in oven until lightly browned. Serves 12 to 14.

* * *

CRANBERRY SALAD

- 1 c. ground raw cranberries
- 1 c. sugar
- 1 box raspberry gelatin
- 1 c. hot water
- ½ c. chopped pecans
- 1 small can crushed pineapple with juice

Cook cranberries and sugar over low heat until tender. Dissolve gelatin in hot water; let cool but not stiffen, add nuts and pineapple, then add the cranberries. Pour into individual molds, or into larger mold, chill until firm. Makes 6 to 8 servings.

* * *

CREAM FILLED CHOCOLATE CAKE

- A—2½ c. sifted flour
- 1½ c. sugar
- ½ c. cocoa
- 2 t. soda
- 1 t. salt

- B—¾ c. shortening
- 2 eggs
- 1 c. buttermilk
- ½ c. water
- 1 t. vanilla

Sift A into large mixing bowl. Add B and beat 3 minutes at medium speed, scraping down bowl toward center as you beat. Pour into two well greased and lightly floured 9-inch layer pans that are at least 1¼ inches deep. Bake 30 to 35 minutes at 350°. Turn out on cake racks to cool.

Cream Filling:

(Use between layers) Heat ¾ cup milk and 2 tablespoons butter in saucepan. Combine ¼ cup flour, ¼ teaspoon salt, and ½ cup sugar; blend in ½ cup cold milk and stir until smooth; add to hot milk and cook over low heat, stirring constantly until thick. Blend in 1 slightly beaten egg, to which a little of the hot mixture has been added. Cook about 2 minutes. Add ½ teaspoon vanilla. Cool.

* * *

SPEEDY MOCHA FROSTING

Combine 3 cups sifted powdered sugar and ⅓ cup cocoa. Blend in ¼ cup melted butter or margarine, about 3 tablespoons warm coffee and 1 teaspoon vanilla. Mix until well blended.

* * *

GOLD RUSH CAKE

- A—1¾ c. sifted flour
- 1 t. cream of tartar
- ½ t. soda
- 1 t. salt
- B—¾ c. egg yolks (about 8)
- C—½ c. shortening
- D—1¼ c. sugar
- E—¾ c. buttermilk
- ½ t. vanilla
- ½ t. lemon flavoring

Sift A. Beat B until thick and light. Cream C, add D, blend in E. Combine E and add alternately with A to creamed mixture. Blend well after each addition. Pour into two well greased and lightly floured 8 or 9 inch layer pans. Bake 30 to 35 minutes at 350°. Turn out on cake racks to cool. Frost between layers, sides, and top with the following:

FLUFFY ORANGE FROSTING

Combine 2 egg whites, ¾ cup sugar, ½ cup light corn syrup, 2 tablespoons orange juice, 2 teaspoons grated orange rind, ¼ teaspoon cream of tartar and ¼ teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater until mixture stands in peaks. Remove from heat, continue beating until thick enough to spread.

Midwest's Best Cookie Recipes For November

COCONUT CHEWS

Beat until foamy - 1 egg

Beat in:

1 c. brown sugar packed
½ t. vanilla

Sift together and add:

½ c. sifted flour
½ t. salt
½ t. soda

Add - 1 c. flake coconut

Spread on well greased 8 inch square pan. Bake until top has dull crust (about 25 minutes) at 325°. Cool, cut in squares, remove from pan.

* * *

POWDERED SUGAR COOKIES

1 c. butter or margarine
1 c. powdered sugar
1 egg slightly beaten
2 c. sifted flour
1 t. cream of tartar
¾ t. soda
1 t. vanilla

Cream butter or margarine and powdered sugar, add egg, add vanilla, sift dry ingredients, and add. Roll into small balls, place on ungreased cookie sheet, flatten with fork, bake 8 to 10 minutes at 350°.

* * *

SOUR CREAM COOKIES

½ c. shortening
1½ c. brown sugar packed
2 eggs beaten
2½ c. sifted flour
½ t. salt
½ t. baking powder
1 t. soda
1 c. sour cream
1 t. vanilla
1 c. black walnuts chopped

Cream shortening and sugar well, add eggs and beat well. Sift dry ingredients, and add alternately with cream, vanilla and walnuts. Roll into a cylinder, wrap in waxed paper and chill at least 1 hour. Slice thin, place on ungreased cookie sheet, bake 10 to 12 minutes at 375°.

* * *

BUTTER RICHES

Cream together:

¾ c. butter
½ c. brown sugar packed
1 T. white sugar

Add:

1 unbeaten egg yolk
1 t. vanilla
2 c. sifted flour

Shape into small balls, place on greased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake in 375° oven until light brown.

* * *

HUNGARIAN COOKIES

⅓ c. sugar

1 c. butter or margarine
1¾ c. sifted flour
1 c. chopped nuts
1 t. vanilla

Beat butter or margarine until very fluffy, beat in sugar, gradually add the flour and nuts and vanilla. Make into small balls, bake about 30 minutes at 325° on ungreased cookie sheet. When cool, roll in powdered sugar.

* * *

ORANGE COCONUT JUMBLES

Cream together:

¾ c. shortening
1¼ c. sugar

Add:

2 egg yolks well beaten
1 c. flake coconut

Sift:

2½ c. sifted cake flour
¼ t. salt
½ t. soda

Add alternately with - ¾ c. strained orange juice.

Drop by teaspoon on ungreased cookie sheet. Bake about 10 minutes at 425°.

* * *

CHOCOLATE REFRIGERATOR CRISPS

1 c. walnuts chopped
1 c. shortening
2 c. brown sugar packed
2 eggs
1 t. vanilla
4 squares bitter chocolate melted
2¼ c. sifted flour
1 t. salt
1 t. baking powder
½ t. soda
1 t. instant coffee

Cream shortening and sugar till fluffy add eggs and vanilla and beat well, blend in the chocolate; sift dry ingredients and blend in. Shape into 3 rolls, wrap in waxed paper and chill. Cut into thin slices and place on ungreased cookie sheet. Bake about 10 minutes at 350°. Make cookie sandwiches by putting two together with a powdered sugar icing made of powdered sugar, melted butter, a little cream and peppermint extract.

* * *

BROWN SUGAR COOKIES

1 c. brown sugar packed
1 egg beaten
pinch salt
1 t. vanilla
½ c. sifted flour
¼ t. soda
½ c. finely chopped nuts

Combine sugar and beaten egg and beat well, add salt and vanilla; sift flour and soda and add. Spread this in an 8 inch square pan and sprinkle nuts over it. Bake in 350° oven for about 15 minutes.

KMA Daily Programs For November, 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 Rand
 11:45 a.m.—Morning Markets
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets
 1:00 p.m.—Tommy Burns' Show
 2:20 p.m.—Hayes & Healy
 2:30 p.m.—Party Line
 3:00 p.m.—Tommy Burns' Show
 4:00 p.m.—Harry's Corner
 5:35 p.m.—Eddie Gorme (M.W.F.)
 5:45 p.m.—John Daly
 5:55 p.m.—Arthur Van Horn
 6:00 p.m.—Farm Bulletin Board
 6:10 p.m.—Business Finals
 6:20 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—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.—Parade of Hits
 7:45 p.m.—"Football Warmup"
 8:00 p.m.—"Game of The Week"
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—High School Scores
 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.—High School Sports
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Sparta Polka Band
 11:45 a.m.—Practical Land Use
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:15 p.m.—Iowa U. Football
 5:00 p.m.—Football Scoreboard
 5:30 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Sports Finale
 7:00 p.m.—Club 960
 8:00 p.m.—Dance To The Band
 9:00 p.m.—Vincent Lopez
 9:30 p.m.—Lawrence Welk's Band
 10:00 p.m.—News
 10:15 p.m.—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.—Sunday Album
 3:00 p.m.—Rev. Fuller
 3:30 p.m.—Bible Class
 4:00 p.m.—Dr. Bob Pierce
 4:30 p.m.—Hymn Time
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Canham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—News
 6:15 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Army Bandstand
 9:15 p.m.—Serenade In Blue
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Here's To Veterans
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of
 Publication

However, all Programs Are Subject
 to Change

A CHAT WITH EDWARD MAY

Continued from Page 3

caught just minutes before. You can imagine how delicious it tasted being so fresh and also we had ravenous appetites after being in the crisp, cool air all morning.

The place we fished was about 50 air-line miles north of International Falls, Minnesota in the Rainy Lake area. In addition to fishing, we saw quite a few ducks, geese, partridge, and also had the pleasure of seeing three moose swimming across the lake. This was quite a sight and was an experience I had never had before.

I did have one experience which I wouldn't particularly care to repeat. Three of us were fishing late one afternoon - my brother-in-law J. D. Rankin, the guide, Elwood Shannon, and myself. We were probably ten to twelve miles from camp when the motor suddenly stopped. After checking it thoroughly, the guide determined the main shaft was broken; so, there was nothing to do but start paddling. After about two and a half hours of paddling the rather bulky, heavy rowboat, we finally reached an island where there was a cabin with a canoe in the yard. We transferred from the rowboat to the canoe and after finding a second paddle, paddled another mile and a half to a second island where a trapper had a cabin. Lady Luck was with us as this trapper was there, and his son had just arrived with a boat and motor for a long week end. Thanks to the generosity of the trapper's son we were able to borrow his boat and motor and head back to camp, none the worse for the wear. You can be assured we were mighty happy to arrive back at camp, and since the experience turned out so well we were able to laugh about it. I wouldn't care to repeat it as the lake we were on is estimated to be about 200 feet deep and off by itself where one doesn't see other boats traveling around. However, we had a wonderful trip, caught our limit of fish, and arrived back home safe and sound.

PARTY LINE

Continued from Page 9

Miss Myra Hunter, daughter of JOE HUNTER of the May Seed Company, has accepted a position at St. Joseph's Hospital in Omaha, where she is establishing a public relations department. Myra is a graduate of St. Mary's College at Notre Dame, Indiana.

Annette, daughter of Mr. and Mrs. EDWARD MAY, was recently initiated into the Order of the Rainbow.

Changeable fall weather causes many plans to go awry. Such was the case with EDWARD MAY, J. D. RANKIN, and OWEN SADDLER (KMA and KMTV Executives); and Tom Knode, National Broadcasting Company Vice President of New York, who had gone on a fishing trip to the Rainy Lake region in Canada. The day was fine when they started home in the May Broadcasting plane, but 50 miles north of Minneapolis it started to snow. By the time they reached Minneapolis flying conditions were unsafe with the temperature hovering around the freezing mark and an inch and a half of snow on the ground. That meant a change in plans. Mr. Knode caught a non-stop commercial flight into New York, leaving at 4 p.m. By 8 p.m. the others were flying by commercial airline into Omaha where they rented a car and drove home. By noon the next day the weather cleared, and Pilot Gene Racine flew the plane back to Shenandoah. Regardless of the weather, the fishing trip was a big success, as the fellows caught their limit of walleyes and lake trout.

KMA announcer HARRY EBBESEN and his wife had enjoyed their new home only a few weeks, when they decided to sell out and move to Phoenix, Arizona. Mrs. Ebbesen resigned her position at Tidy House, and on November 7 they left, going to South Dakota for a visit with their parents before moving south.

FLORENCE FALK, the Farmer's Wife, had the honor of being chosen on the Board of Directors of the Heart of America chapter of American Women in Radio and Television, at their conference in Omaha in October.

The Masonic Lodge of Shenandoah will honor RAYMOND H. SAWYER, who was recently elected Grand Treasurer of the Grand Lodge of Iowa, with a dinner and reception November 9. Mr. Sawyer is Executive Vice President of the May Seed Company.

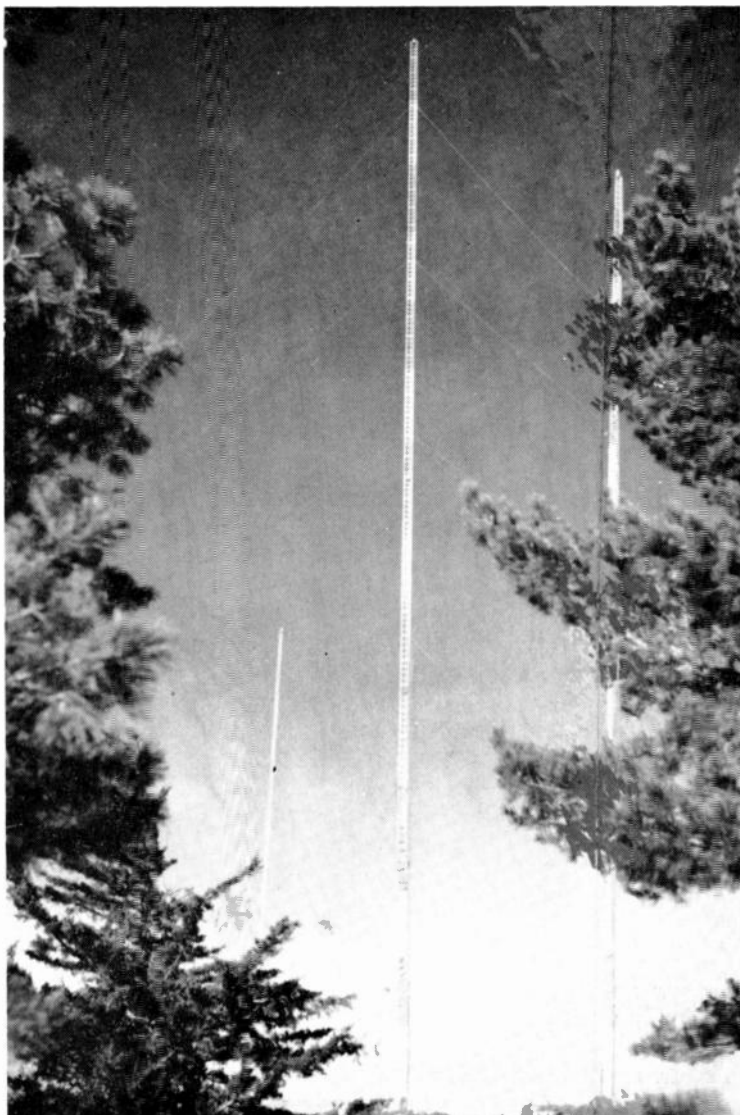
"Who will be the new class President?," was the question on the minds of the Shenandoah high school Freshmen in early September. The debate among the freshmen was settled September 21, when Sharon Roulstone copped the presidential honors. Sharon is also a member of the Koral Board, representing the Freshman class. Sharon is a daughter of announcer MERL DOUGLAS of KMA.

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