



The
KMA GUIDE

June, 1960

COVER STORY

The KMA GUIDE

June 1, 1960

Vol. 6

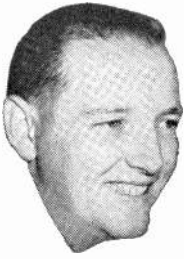
No. 6

June brings out all the beauty in nature. . .and a zeal for the great outdoors. Our cover picture this month is along the banks of a calm lake with nary a ripple in the water except from the fisherman's lure. We might add one more nice thing about early June. . .not yet an insect buzzing around. The late evening sun reflected on the still water gives a perfect backlight effect on KMA Production Manager, Warren Nielson, as he tests his fishing luck. Warren is framed by willow branches as the lake mirrors the beautiful foliage on the far bank. What could be finer than a day in June?

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You will note there are two staples binding together the pages of your Guide. Pictured above is the operation in the production of the Guide which inserts the staples. The Guide has just come from the folder and is still one big sheet of printed paper, folded and piled on the rack at the far right in the picture. The operator in the background, Mrs. Harley Nash, drops each Guide on a saddle type conveyor. The Guides are then whisked into the machine at about one-per-second. The staples are formed from two spools of wire. At the moment the picture was taken the Guides were going through the machine almost faster than the eye could follow. You can see a stitched Guide plopping out of the machine in the foreground as Mrs. Guy Nesmith reaches to scoop up a stack which have been ejected by the machine. Mrs. Nesmith piles them on the rack in the left foreground. Even at the breakneck speed which this machine operates, it takes the better part of a full day for the stitching operation. From here the Guides will be conveyed to the trimmer, which we will show you next month.



A Chat With Edward May

Water, water everywhere—maybe (?) some to drink. This expression may well fit the occasion shown in the picture on this page. When you look at the picture, some of you may wonder what we are doing, and why, and where.

The place is about 3 miles south of Shenandoah at a place called Manti. We are "water-witching" in an effort to locate a spot to drill a well.

These are just the bare facts of the case. Actually "Manti" is a beautiful wooded area south of town which played an important part in the history of Shenandoah. A small group of Mormons apparently parted from the main group enroute west and settled at "Manti." "Manti" soon became an active hard working community and it was a stop on the stage coach line. (The barn built to stable the horses is still standing on the adjoining farm.) However, when the Burlington railroad went through, it located at what is now Shenandoah rather than Manti, and with the advent of the railroad Shenandoah started to grow, and Manti soon ceased to become a community.

Recently the Kiwanis Club of Shenandoah decided to purchase "Manti" and preserve it as a park. The land has been bought and the next step is to drill a well, because there is no well at the present time.

So, the picture shows just part of the group with "witch sticks" trying to locate possible sites for drilling a well.

I am sure most of you have probably heard about "water-witching." It's as old as the hills, but is seldom practiced anymore. The theory behind it is quite simple. Cut a forked stick, usually from a willow or peach tree, but actually you can use most any kind of wood (we used pear). You place the stick in the palm of your hands grasping it with your fingers, with the thumb extended (see the above picture). You spread the fork so that it actually looks like an inverted V. Then you start to walk rather slowly. Presumably, when you walk over a spot which has water be-

neath, something will cause the "witch stick" to start to pull downward toward the ground. The place where presumably you will find water.

Like I was saying, the theory is an old one. Most people scoff at it and are very skeptical about it. I don't profess to be an expert on the subject, but I do know we found six places at Manti where we got a reaction from the stick. We took several pictures and decided to use the one above showing my brother-in-law J. D. Rankin and myself. It was a beautiful day and it was a perfect day for being out of doors. As to the theory behind the "water-witching," I am sure there is no scientific explanation for it. I don't know how you would make a believer out of a non-believer, but some time when you have nothing better to do, cut a V-shaped willow stick, hold it as I am holding it in the picture above and walk slowly around your yard. Your neighbors may think you're strange but if you happen to find a spot where you get a reaction and the stick moves downward in spite of how tight you hold it, you can call your neighbors over and have lots of fun over it. (Incidentally, the reason I said to hold the stick as I am doing in the picture, rather than the way my brother-in-law is holding it is because

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The ancient art of divining. J. D. Rankin is getting a strong reaction. Water below?

Frank Comments

By FRANK FIELD

On this page last month you saw a picture of Jennie propped up in a hospital bed after undergoing major surgery. The picture this month was taken just six weeks later and shows Jennie out in the yard south of the house looking over some of the shrubs. As you can see, she is practically back to normal again except that she still tires easily and it will probably be another two or three months before she is completely her old self again. She still has the lady come in on Monday and do the washing and on Tuesday to do the ironing and on Friday to go over the whole house.

Like I told you last month, she doesn't have to be the least bit careful anymore about what she eats. So far, she hasn't found a single thing that bothered her in the least. There is one rather odd development however. Some of the things which she hadn't been able to eat at all for 15 or 20 years have completely lost their attraction. For instance, chocolate cake—about two weeks after she got home from the hospital, she baked a chocolate cake and ate a big piece of it just to see if she could. There were no harmful results whatever, but she said it just didn't taste like she thought it would.

Jennie is helping me a lot around the yard now and among other things, she picks the strawberries every evening while I am mowing the lawn. I told you last

month how the lawn has to be mowed twice a week since it was rather heavily fertilized early in the spring. There is too much yard to mow all in one evening so I have divided it up into three sections,—front yard, back yard and side yard. Each evening, weather permitting, I mow one section. By the time all three sections have been mowed, it is time then to start all over again. The back yard section is smaller than the other two, so the evening I mow the back yard I also cultivate the garden. Incidentally, the garden is coming along beautifully and we had our first mess of new peas for supper on June 1—they were the Alaskas. The Giant Progress No. 9 will come in three or four days behind the Alaskas.

Those bushes Jennie stands between, are Weigelas. The one on her right is the pink one—Weigela Rosea, and the one on her left is the bright red one—Weigela Van-iceki, sometimes called Cardinal Bush or Cardinal Shrub. The tree behind her is a Pin Oak and the big tall tree southeast of the house, about the center of the picture, is a Norway Poplar. All of them are 5 years old now as they were planted in the spring of 1955.

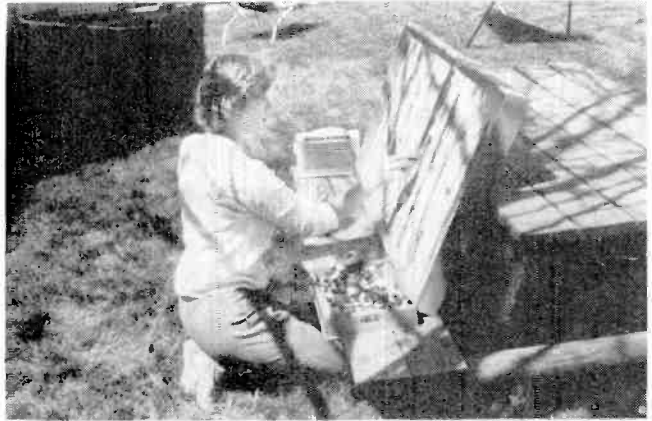
If you look closely, right against the south end of the house you can see some light colored spots. Those are roses and have been blooming gloriously for the past two weeks and they all came through the winter in good condition. Every one of them was frozen clear back to the surface of the ground, but they were planted originally with their crowns about two or three inches below the surface of the ground, so there was plenty of true wood

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KMA Wives' Artwork

Shenandoah boasts an unusually large number of painting enthusiasts, all members of the Art Guild, who have rented spacious quarters in the upstairs of one of the downtown buildings. Here they do much of their work, offering each other suggestions, comparing efforts, and working cooperatively. Two of the Guild members are Pat Koelker, wife of station manager Tony Koelker, and Claudine Naven, wife of Program/News Director Dean Naven. Saturday and Sunday, May 14 and 15, the Guild held open house with complete displays of all their works. Walls were lined with nearly every type of painting imaginable, from portraits to modernistic spatter patterns. Not all their work is done at the Art Center. Top picture is Pat Koelker enjoying the Spring sun in her back yard as she paints and listens to her portable radio one Sunday afternoon. Pat is an avid fan of "KMA Sunday Album", classical and light classical music. She is painting a modern city skyline in tones of brown. The finished product is at lower left in the second picture. Here Pat displays her newest creations at the Art Guild Open House. Color photography is needed to give the full effect of their decorative possibilities. The painting next to her is a male and female form vaguely perceptible in a pattern of aqua, orange, and brown on white textured background. Her painting at upper left is a surrealistic jazz orchestra in deep blues and reds. The reds and blues are so similar in grey tones in the black and white photo that the effect is barely discernible here. Bottom picture shows Claudine Naven with three of her water colors. Top picture is a French Quarter type building with balcony, and figure reposing against the building. Center, is a covered bridge. Bottom, is an interesting perspective creation of gondolas on a canal street in Venice call "The Bridge of Sighs." The gals have a lot of fun in their creative work, using every sort of implement including screwdrivers and putty knives to get the effect they want.



◆ KMA Family Album ◆



Dave Childs, son of veteran KMA newscaster Ralph Childs, stands beside beautiful fountain display at Jr-Sr Prom with his date Candy Nichols of Des Moines. The highschoolers outdid themselves again this year with elaborate decorations for the dance. See Doris Murphy's Party Line for details on Dave's date.

Champion bowlers. . .The KMA men's team won both halves of this year's Community League play. l to r—Alvin Hays, Bob Hilton, Jack Josephson, Buck Dille, Jim Davis, and Bill Jackson. The women are the May Seed Company team, which won the City Tournament last January, took the honors in the OK Keglers League. These teams had a playoff just for the fun of it with the men spotting the gals 150 pins per game. The gals won one game and the men only beat them in three games by 15 pins, and were forced to roll exceptionally good games. The women's team, l to r—Nancy Thompson, Naomi Keele, Evalyn Saner, Barbara Ginger, and Farrell Turnbull.



Below is Jack Gowing's completed windbreak. We are looking southeast across the beautiful Nishna Valley. Jack is standing in the bend of the L-shaped planting. Their future home will be about 100 feet beyond Jack.





Members of the Shenandoah Garden Club spent a full day Friday May 20th working with flower arrangements under the guidance of Mrs. Elizabeth Sommer of Lincoln, Nebraska. The Garden Club Workshop was a beautiful success. Pictured at right: Mrs. Earl May with an arrangement featuring Iris as Claudine Naven, wife of KMA News Program Director Dean Naven, watches.

Tuesday evening May 24th the Shenandoah American Legion sponsored another "name band" dance with the Charlie Spivak orchestra. KMA carried a half hour of the dance with Gary Hall emceeing. Pictured (l to r) Charlie Spivak; Candy Scott, vocalist; and Gary Hall.



A scene from the South-west Iowa Theatre Guild's presentation, "The Tender Trap", which played May 11 & 12 at the KMA Auditorium. Four KMA folks were in the cast. Pictured are Carolyn Meyer, Gary Hall, Carmy Wilson, and Dean Naven. Carolyn is a member of the office staff. Alan Austin, your 4:00 p.m. host every afternoon, is not pictured. Alan played an exciting part as the frustrated suitor of Carolyn as she set her trap for playboy bachelor Gary Hall.



On the KMA PARTY LINE

By DORIS MURPHY

Seeing and hearing many of the top personalities in the radio and television industry, among them talks by Aunt Fanny (Fran Allison) and Julia Meade—workshops—a wonderful tour of Cleveland climaxed by a luncheon served on board a steamer during a Lake Erie cruise—a barbecue dinner at the famous old Mark Hanna Estate now the historical Silver Spur Ranch Club near Ravenna, Ohio—a “Summer Sixty” look in fashions—specially arranged rooms featuring “New Dimensions in Home Decoration”—a “Blondes on Parade” showing of latest hair styles—a McCalls Award banquet—entertainment by the famous Hildegard—and an Hawaiian Aloha breakfast—these were some of the highlights of the ninth annual convention of American Women in Radio and Television I attended in Cleveland, May 5, 6, 7, and 8. It was a delightful jam-packed four days, full of informative and interesting sessions that kept over 400 delegates busy every moment of the day. The convention was held at the Pick Carter Hotel. Immediately following the close, I took a plane into New York for a two weeks' vacation visit with my son Tom and family at Montclair,

New Jersey. They had moved into their newly purchased home just five weeks before, so the home was new to them as well as the new son Tom who had arrived just 3 months ago. My aunt, Miss Lillian Paul and sister Carol Ambler who live with me, were there at the same time, so we had a lot of fun getting acquainted with Tom and his little sister Ellen, age 1½ years. Throughout our stay many trips were made into New York shopping for furnishings for their home, sightseeing, attending shows at the Radio City Hall, visiting the Metropolitan Museum of Art, the new Guggenheim Museum of Modern Art, United Nations, attending the Marble Collegiate Church, and other points of interest. On Sunday we had a nice long drive over the city with Tom, when traffic was not so heavy, and we could see Wall street, Greenwich Village, the big boats along the water front, famous Fifth Avenue and many other land marks. I decided, upon seeing the many gorgeous azaleas, dogwood, and other shrubs in bloom up and down the street where Tom lives, that May is one of the loveliest times of year to visit in New Jersey.



The highlight of Doris' vacation!

Mmmm—if the weatherman cooperates with good growing weather, Guide Editor DUANE MODROW and farmer friend are likely to have watermelons coming out of their ears this summer! They've planted a whopping big melon patch in the country, twenty-five hills of Hearts of Gold muskmelons and 25 hills of May's Hybrid Dixie watermelons. These fifty hills should produce enough to nearly feed the town. But DUANE isn't telling the location of the patch. That's a secret! He'll be taking orders for melons when the sun-ripened fruit is ready for eating. In addition to his melons, DUANE has also planted a big garden of all kinds of vegetables. Looks like there will be a lot of healthful food on the plates at the MODROW household this summer, and the kiddies will have all the big slices of sweet, red watermelon they can eat.

Nothing delights the heart of a little girl more than to have a big playhouse all her very own! That is why little Holly Nielson, daughter of WARREN NIELSON, is so happy these days. Her new white playhouse is 8 feet wide and 6½ feet high in the center, so she can stand up and really enjoy playing in it. It is located in the

back yard of the NIELSONS', and has an attractive Dutch door and four windows that really open. WARREN takes credit for the idea and did some of the work but Mrs. Nielson's father who is a carpenter, did most of the work, putting in three or four full days at it. The last jobs will be making shutters and putting in shelves. Now that school is out, Holly is busy furnishing the playhouse and getting set for a happy summer vacation. Next month we'll show you a picture of the new playhouse.

David, 16-year-old son of newscaster RALPH CHILDS at least won't have to pay to see the movies this summer. The reason? Because he has a job as relief man at the Drive-In Theater west of Shenandoah.

People in Omaha wishing to learn how to play tennis this summer will be lucky to have KMA announcer ALAN AUSTIN as their instructor. ALAN was State Tennis Champion in Kansas two years, and won seven city championships during his career, so is well qualified to be an instructor. ALAN will teach at the Omaha Jewish Community Center Monday mornings and give private lessons on Saturdays. His first occasion to visit Iowa was in 1949 when he came to play the Missouri Valley tournament at Iowa City. ALAN'S home is in Arkansas City, Kansas. He played and coached tennis at Wichita University and played at Kansas University.

What happened to the turtle? That is the question that still remains unsolved at the home of KMA Station Manager ANTHONY KOELKER. Tony had just purchased two turtles at the May Seed Company for his children, Jamie and Malia. They were small, about the size of a half a dollar, and Malia's was painted pink. She was delighted with the turtle, but it seems the turtle had ideas he wanted to do a little exploring. So first thing 3½-year-old Malia knew, he had disappeared. Where — she didn't know. So the search began. The family practically turned the house upside down looking for the little turtle. Even moved the refrigerator! Finally they gave it up, thinking Malia might have left it outdoors. Next morning when the family got up — lo and behold — there sat the pink turtle right in the middle of the den floor. Where it had been while they were looking for it, they will never know; but in the quietness of the night it came out of hiding and the KOELKERS could rest easy again. On this page is a picture of Jamie and Malia with their turtles. Since little Malia has

just learned how to snap her fingers, she wanted to demonstrate for the photographer; so both she and Jamie are snapping their fingers as Editor MODROW snapped the shutter on the camera.

It's a good thing KMA night announcer ART BAUER is a pretty good TV repair mechanic. Otherwise he would be stuck with a no-good television set. ART bought the set in two pieces from a local dealer — made the necessary repairs himself, got a new picture tube, and was finally ready to assemble it when he discovered the two pieces didn't fit together. That would have stumped a lot of people, but not ART. He drilled two holes in the set, fitted it together; and now the television is working fine in the bachelor apartment that he recently decided to share with another KMA announcer, ALAN AUSTIN. The boys are living at 606½ Church Street. The apartment has two bedrooms, plus a nice kitchen, but the bachelors are not too ambitious about cooking, so they usually eat snacks at home, then get their regular meals downtown at a restaurant. Currently ART is studying for his first-class radio and telephone license. He'll take his second-class license in a couple of weeks.

"Where am I?" Those were the first words of Jamie, 5-year-old son of Station Manager ANTHONY KOELKER, when he came out from under ether at the Hand hospital following a tonsil and adenoid operation. Upon being told he was in the hospital, Jamie's reaction was, "Let me out of here!" But he soon realized the wonderful care of the nurses helped make things easier for him, and he was content to stay a while. Since receiving so many lovely gifts from friends, he is wondering if having an operation isn't almost like Christmas.

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Jamie and Malia snapping . . . turtles.

A Letter From Bernice Currier

Dear Homemakers:

I am supposed to be writing a letter, and I am sitting where I can look right out onto the front porch where the porch swing is arranged invitingly with pillows, swaying in the breeze; the temperature is about 85 degrees, the sun is shining, the grass is green and all nature seems in tune today.

It is Sunday and a very quiet one—or it was until a little while ago when someone walked into my neighbor's house unannounced and scared everyone including himself. He bolted out the front door and dashed down the street. And that was the last we saw of him. Guess he had the wrong house. I have written to all of my family today telling them that I will be going down to Cairo (pronounced "Karo") Illinois this weekend to visit Red, Janet, Karen, and Lynn Rae. I will try and get a few new recipes and some pictures while I am gone. The magnolia festival will be held the week I am there and it is a beauti-



KAREN CURRIER, Bernice's granddaughter is the daughter of M. C. "Red" Currier, Bernice's son, who lives in Cairo, Illinois, where Bernice spent a 10-day vacation in mid May. Karen is 15, will be a Junior in High School next year. She received six awards in her Sophomore class this year and is an honor student, copping straight "A's" on her final report card. Bernice can be mighty proud of Karen, who displays beauty as well as brains.

ful sight. Magnolia Manor will probably be open to the public with tours every day. It is an historic mansion built in 1896 by Charles Galigher.

It has authentic Victorian furnishings, most of them originals. The manor is enclosed by a low hedge and is stately and proud of its fourteen rooms. The red brick of which it is built was imported from England, and except for a look of mellowness, it doesn't show a sign of age. After the foundation was laid it was allowed to "set" for one year. Then the mansion was finished with double brick walls made with a 10-inch air space to keep out dampness.

Ulysses S. Grant was a frequent visitor in this home. His attacks on Fort Henry and Fort Donaldson were launched from Cairo. Later General and Mrs. Grant were entertained lavishly here and most of the rooms have been preserved, renovated, and kept as they were. The reception room is spacious with very high ceilings and pillars. There is a plaster cornice which encircles the entire room in an exquisite design of grapes and leaves. There is a woman's head as part of the design of the archway. It is a likeness of Queen Victoria who was much admired by Mr. Galigher. The original Kirman rug is still on the floor—also the old square piano of lustrous ebony with elaborate beading. This room is done in blue and mauve.

The magnolia trees are the Grandiflora Magnolia which grows from 40 to 50 feet. The blossoms are huge, waxy white, and measure 12 to 15 inches across.

Mother's Day was a good day for me because I heard from all my family. The basket of flowers still on the coffee table is just as beautiful as it was ten days ago when it was delivered. The substance that the flowers are standing in holds moisture almost indefinitely. The stems go right down through it and are kept fresh and damp. The flowers are large yellow chrysanthemums, white double daisies, and baby mums with white stock and greens.

A letter from Margaret gave an interesting sidelight on the operetta that Ed May coached the square dances for and finally wound up being in the High School. The words were written by a very good friend of Margaret's and Al's—Arnold Sundgaard. They visited the Sundgaards at Cold Spring Harbor, Long Island, near where they keep their boat, a couple of weeks ago; and Margaret took the "Guide" along to show Mr. Sundgaard the story. Al and Mr Sundgaard were at Yale together years ago.

This month there will be many parties needing open-faced sandwiches. Maybe a few suggestions will help you.

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Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**

MOUNTAIN HIGH LEMON CHIFFON PIE

- 1½ c. sifted flour
- ¾ t. salt
- ⅓ c. cooking oil
- 1 can (6 oz.) frozen lemonade
- 5 eggs separated
(keep 2 of the whites separate)
- ¾ c. sugar
- 1 package Lemon Pudding and Pie Mix.

CRUST

Sift flour and salt into 9-inch pie pan. Combine oil and 2 tablespoons lemonade and pour over the flour. Stir with fork until blended then press evenly and firmly over bottom and sides of pan. Prick with tines of fork all over sides and bottom. Bake 8 to 10 minutes at 425° until browned. Cool While this is baking make:

MERINGUE

Beat 3 whites until foamy. Add ½ teaspoon lemonade then beat in gradually 4 tablespoons of the sugar. Beat until stiff peaks form. Grease an inverted 8-inch round cake pan. Pile the meringue on top making a tall peak in the center. Bake about 12 minutes at 350°. Be sure oven has cooled down. Cool on pan.

FILLING

Combine remaining lemonade with 2 cups of water. Set aside ½ cup of this. Into the lemon pudding mix beat the 5 egg yolks, ½ cup and then ¼ cup of the prepared lemonade, and mix well. Add the remaining lemonade mix and cook and stir over moderate heat until thickened. While the pudding cooks, beat the remaining 2 egg whites, gradually beating in ¼ cup sugar and beat to stiff peaks, then fold that into the cooked pudding mix and pour into the cooled pastry shell. Loosen the baked meringue from cake pan and gently place it on top of cooled pie. Place in refrigerator to chill.

PARTY PRUNE CAKE

- A—¾ c. soft butter
- 1 c. sugar
- B—3 egg yolks
- C—¼ c. commercial sour cream
- D—¼ c. prune cooking liquid
- 1 c. cooked, chopped prunes
- E—2 c. sifted flour

1 tsp soda

- 1 t. cinnamon
- ¼ t. each, salt, allspice, cloves, nutmeg.
- F—3 egg whites

Beat "A" until creamy. Gradually beat in "B". Beat in "C", then "D". Sift "E" into batter and beat well. Beat "F" until stiff and fold in. Pour into greased and floured 9-inch layer cake pans. Bake about 30 minutes or until done, at 375°. Fill between layers and top with:

RAISIN TOPPING

- A—¾ c. sugar
- 2 T. flour
- ¼ t. salt
- B—1 egg
- ¾ c. commercial sour cream
- C—1 c. ground raisins
- 1 c. chopped nuts
- 1 T. margarine

Combine "A". Stir in "B". Cook and stir over low heat until thick and smooth. Remove from heat and stir in "C".

* * *

POTATO NOODLE ROLLS

- A—1 c. mashed potatoes
- 1 egg beaten
- 1 T. fat melted
- ½ t. salt
- B—about 4 c. sifted flour
- 3½ t. baking powder
- C—1 c. milk

Combine "A". Sift "B" and add alternately with "C". Mix well, knead a few times on floured board. Pinch off pieces the size of pullet's egg and roll each piece with palms of hands until about the size of your middle finger. Fry in deep hot fat until golden brown. Serves 6 to 8.

* * *

BAKED ASPARAGUS

- A—2 c. small bread crumbs
- 2 T. butter
- B—1 No. 2 can asparagus tips or 15 to 20 fresh asparagus tips
- C—5 hard cooked eggs chopped
- D—1 t. salt
- ½ t. pepper
- E—2 T. melted butter
- 4 T. flour
- F—1½ c. rich milk

Brown "A" in skillet. Place ½ of "A" in bottom of baking dish. Add "B" and "C" in alternate layers. Add "D". Add remainder of "A". Now make white sauce of "E" and "F" and pour over the mixture. Bake 45 minutes at 350°.

(Cut Along This Line And Save)

from Seventeen Magazine

"The Farmer's Wife"

By FLORENCE FALK

FRUIT SHERBET TARTS

- 20 graham crackers, finely crushed
- 4 T. softened butter
- 4 T. sugar
- 1 large banana
- 4 T. orange juice
- 2 T. lime juice
- $\frac{3}{4}$ c. sugar
- $1\frac{1}{4}$ c. milk
- 1 egg white

Thoroughly blend together graham cracker crumbs, butter and sugar. Divide the mixture into 8 paper baking cups set in muffin pans. Press crumbs firmly against bottom and sides of paper cups with spoon or straight-sided glass. Place in freezing compartment of refrigerator. Mash banana with a fork; add orange juice, lime juice and sugar. Stir in milk. Freeze 1 hour. Beat mixture with a rotary beater. Beat egg white until stiff but not dry and fold into sherbet mixture. Spoon mixture into tart shells. Freeze 3 to 4 hours. Remove paper cups before serving. Makes 8.

* * *

ORANGE FLUFF TARTS

- 4 T. orange juice
- grated or chopped yellow rind of 1 orange
- 1 c. sugar
- 3 T. cold water
- 3 T. lemon flavored pudding mix
- 2 T. butter
- 2 eggs, separated

Cook orange juice and chopped rind together; if grated add rind at end of cooking. Moisten the lemon dessert powder with:

3 T. cold water or milk, beating out all the lumps. Add moistened dessert to warm orange juice, stir well and cook until slightly thickened. Add sugar, beating until dissolved. Beat egg yolks until hot and add to mixture, stirring well. Cook all over hot water or low heat burner. Beat egg whites until stiff and fold into mixture carefully so as not to lose fluffiness. Let cool slightly and pour into pastry shells baked over inverted cups or muffin pans. Serve cold with meringue or whipped cream. Should not be solid.

* * *

BUTTERSCOTCH RICE DESSERT

- 2 c. cooked rice
- 1 c. light brown sugar
- $\frac{1}{8}$ t. salt
- $1\frac{1}{2}$ c. hot milk
- 2 T. melted butter

- 1 T. unflavored gelatin dissolved in $\frac{1}{4}$ cup cold milk.
- 1 c. cream, whipped
- 1 c. chopped nut meats
- 1 t. vanilla

Dissolve the gelatin in the cold milk and stir into the hot milk. Add cooked rice, sugar, butter and salt. Add flavoring. When cold fold in the whipped cream and nuts. Pour into a mold dipped in cold water and chill. Serve with Butterscotch Pudding Sauce.

Butterscotch Pudding Sauce:

- $1\frac{1}{4}$ c. light brown sugar
- $\frac{2}{3}$ c. light corn syrup
- dash salt
- 4 T. butter
- $\frac{3}{4}$ c. cream
- 1 t. vanilla

Cook sugar, syrup, and butter until mixture forms soft ball when tested or 236° on thermometer. Remove from heat and slowly stir in cream and beat constantly. Add vanilla and if desired $\frac{1}{2}$ cup chopped nut meats.

* * *

APPLE CREAM PIE

- 1 unbaked pie shell
- 1 c. grated apple
- $\frac{1}{2}$ c. sugar
- $\frac{3}{4}$ c. milk
- $\frac{1}{2}$ t. nutmeg
- 2 eggs, separated

Beat egg yolks, and slowly beat sugar into them; add milk, grated apple and nutmeg, mixing well. Lastly, stir in well-beaten egg whites. Fill paste shell and bake for ten minutes in 450° oven; reduce temperature to 350° and bake until firm. Serve with or without whipped cream or ice cream.

* * *

BUTTERMILK BISCUITS

- 2 c. all-purpose flour
- 1 c. buttermilk
- $\frac{1}{2}$ t. soda
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{2}$ t. salt
- 2 T. shortening

Sift flour, salt and baking powder together in a mixing bowl; add shortening and rub it lightly into them; add soda to buttermilk and stir thoroughly until it effervesces (bubbles); then add to flour, gradually working it into a stiff dough, turn onto floured board and knead lightly until smooth, roll out slightly more than $\frac{1}{4}$ inch thick, cut out biscuits and bake on greased cookie sheet in hot oven 450° for 12 to 15 minutes.

"My Best" Recipe Selections for June

FROSTED SALAD

- 2 boxes lemon-flavored gelatin
- 2 c. boiling water
- 2 c. clear carbonated beverage
- 1 2-ounce can crushed pineapple
- 1 c. miniature marshmallows
- 2 large bananas

Whipped cream topping:

Dissolve gelatine in boiling water and add the beverage. Chill until partly set, drain pineapple, fold in pineapple, marshmallows, bananas and chill until firm; add topping and chill overnight.

Topping:

- ½ c. sugar
- 2 T. flour
- 1 c. pineapple juice (add water to fill cup if needed)
- 1 egg
- 2 T. butter
- 1 c. whipping cream
- ¼ c. shredded American type cheese
- 3 T. grated parmesan cheese

Combine sugar, flour; stir in pineapple juice and egg; cook until thick; add butter; let cool; add whipped cream and frost; sprinkle cheese on top. Use 9 x 13 inch pan or 8 inch round—12 servings.

* * *

PINK FRUIT SALAD

- 4 large bananas
- 1 No. 2 can apricots, drained
- 12 maraschino cherries
- 2 T. maraschino cherry juice
- 1 c. cream, whipped

Mash bananas and apricots, add chopped cherries and juice. Fold in whipped cream. Place in mold and freeze in refrigerator. Serve on lettuce leaf with dressing.

Dressing:

- 1 egg
- 4 T. butter
- ½ c. sugar
- ½ t. salt
- 4 T. white vinegar
- 4 T. water

Mix all and cook until syrupy. Stirring until smooth. Cool to use.

* * *

SUMMERTIME SALAD

- 2 boxes orange-flavored gelatine
- 2 c. hot water
- 2 c. cold water
- 1 canteloupe
- 1 c. white seedless grapes

Dissolve orange gelatin in 2 cups hot water. Add cold water and stir until syrupy. (Make melon balls from canteloupe.) Add melon balls and grapes to gelatin mixture. Pour into 2-quart ring mold and chill until set. Unmold on a bed of lettuce and it is ready to serve. A very simple and refreshing summertime salad.

FROSTY SALAD

Bring to boil 1¼ cup crushed pineapple. Stir in 1 package lemon or lime-flavored gelatin and ¾ cup sugar. Cool until beginning to congeal; whip until stiff:

- 1 c. chilled evaporated milk with
- 1 T. lemon juice

Pour into gelatin mixture and mix well. Pour into molds or pan and chill at least 1 hour. Garnish with chunks of minted pineapple.

* * *

COTTAGE CHEESE SALAD

- 1 pint cottage cheese
 - 1 red apple, diced (leave peel on for color)
 - 1 small onion, chopped
 - 1 pimiento
 - 1 c. celery chopped
- Mayonaise to mix
Serve on lettuce.

* * *

OVERNIGHT SALAD

- 1 can green beans
 - 1 can yellow beans
 - 1 can kidney beans
(All above are No. 2 cans and drained)
 - 1 small onion, diced
- Place above ingredients in bowl and add:
- ¾ c. sugar
 - ½ c. vinegar
 - ½ c. salad oil
- salt and pepper

Marinate all of the above over night. Before serving pour off the liquid accumulated, toss lightly with a fork and serve.

* * *

VEGETABLE SALAD

- 3 small boiled potatoes, cut fine
- 3 medium pickles, cut fine
- 1 apple, peeled and diced fine
- 1 c. finely shredded cabbage
- 1 small onion diced very fine
- 2 hard-boiled eggs

Mix all of the ingredients and combine with dressing.

Dressing:

- 1 T. shortening
- 2 T. flour
- ¼ c. vinegar
- ½ c. water
- 2 T. sugar
- 1 t. salt

Cook all together and remove from the heat; stir in rapidly 4 tablespoons evaporated milk or cream.

Combine with salad ingredients and place in serving dish. Sprinkle with paprika.

KMA Daily Programs For June, 1960

DAILY DAYTIME PROGRAMS

MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues. Thurs)

7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Breakfast Club
 10:00 a.m.—Martha Bohlsen Show
 10:15 a.m.—Housewives Sernade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Lawrence Welk's Band
 11:45 a.m.—Berry's Informacast
 12:00 noon.—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets
 1:00 p.m.—Gary Hall Show
 4:00 p.m.—Alan Austin Show
 5:45 p.m.—Eydie Gorme (M.W.F.)
 5:55 p.m.—Paul Harvey
 6:00 p.m.—John Daly
 6:10 p.m.—Business Final
 6:20 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

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

TUESDAY NIGHT

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

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

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

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—Lawrence Welk
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Sparta Polka Band
 11:45 a.m.—Practical Land Use
 12:00 noon.—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:00 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Face To The Future
 7:00 p.m.—Night Flight
 9:00 p.m.—Vincent Lopez
 9:30 p.m.—Lawrence Welk's Band
 10:00 p.m.—News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines

8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sun. Album
 12:00 noon.—News
 12:15 p.m.—Sunday Album
 4:00 p.m.—Mon. Morn. Headlines
 4:15 p.m.—Erwin Canham
 4:30 p.m.—Sunday Album
 6:00 p.m.—News
 6:15 p.m.—Sunday Album
 7:30 p.m.—Revival Hour
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—Sunday Album
 9:00 p.m.—Radio Bible Class
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of

Publication

However, all Programs Are Subject
 to Change

A CHAT WITH EDWARD MAY

Continued from Page 3

J. D. is standing over a spot where the stick has already gone down, whereas I am just approaching the spot and the stick is starting to move.)

I had hoped to show you a picture this month of Annette with the new colt. Annette has been so busy winding up the many varied school activities, together with her outside activities, that we didn't get a picture in time for this issue of the Guide. However, next month we will have Annette and the colt.

Eddie is still singing the birthday songs and he enjoys doing so. He came home from school one day with a little different version of a song to the tune of "happy birthday." I asked him to sing it one day on the radio, which he did. Perhaps you heard it, maybe not. It goes like this:

Happy birthday to you
You belong to the zoo
You look like a monkey
And smell like one too.

The teacher didn't teach this song, but he picked it up from the kids. I hope no one was offended by the song, and I think it points out only one of the many, many interesting incidents of children and another reason why we love them so and enjoy observing them.

FRANK COMMENTS

Continued from Page 4

for them to sprout up from, which they did very well. Remember on this page last month I told you that we had lost about one-fourth of our roses? Well, we wound up by losing only two or three. I had already ordered a dozen to replace those we thought had winter killed and I had to do considerable 'scratching around' to find places to put them all. Every one of the new roses lived and most of them are already budded to bloom.

Our oldest grandson, John Fishbaugh, graduated from high school the last of May and is already entered over at Lincoln in the University of Nebraska for this fall. He plans on going into the bank with his father for the summer months.

I can't think of anything interesting or exciting that has happened during the month to any of the other members of the Field 'tribe'—things have been running along just about as usual. Jennie and I plan on spending the third week in June up at Hackensack, Minnesota at Camp Mark on Birch Lake with the Stetzels and we plan on taking our grandson, Bill along with us. Will tell you about it next month.

KMA PARTY LINE

Continued from Page 9

On the day the children who will be entering school next year were registering, the kindergartners did not have to attend

school. EDDIE MAY, JR., a kindergartener, was delighted with the prospects of a day's vacation. When asked by his family why he did not have to attend school next day, he proudly replied, "Well, we are GRADUATING!"

Although Karen, daughter of Mr. and Mrs. EDWARD MAY is just learning to play the banjo, she has already had the honor of accompanying a singing number at the sixth grade home talent show. The classmates were so excited about having a banjo in their midst, her friends vied with each other to help carry the instrument to school.

It was his first date! For this memorable occasion, David, son of Newscaster RALPH CHILDS knew who he wanted for his partner at the Junior-Senior Prom, May 27th. So, he wrote the girl of his choice—a charming girl with a mighty sweet name, "Candy" Nichols of Des Moines and invited her for the weekend. The Prom was a gala affair and KMA Guide photographer DUANE MODROW was on hand to catch the spirit of the evening. Pictured on page 6 you see David with the "girl of his dreams" in the Roman garden setting at the Shenandoah Armory. He had met her last summer at an Episcopalian church camp held at Simpson college. Since then the two have been corresponding. Candy is a Sophomore in Roosevelt High in Des Moines, while David is a Junior in Shenandoah High. David's guest; wearing a pale blue and white sheer dress in bouffant style with white accessories, made a delightful partner, and this happy couple along with the many others attending, felt as if "They could dance all night."

A LETTER FROM BERNICE

Continued from Page 10

CUCUMBER OLIVE RINGS

Cut slices of bread with a two-inch cookie cutter. Lightly butter each round, then place a cucumber slice on each, a thin spreading of Mayonnaise and then a slice of stuffed olive. Sprinkle paprika over all.

TOMATO CHEESE CRACKERS

Use Saltine crackers; spread with tomato catsup, sprinkle with sharp Parmesan cheese. Toast in 400° oven for 5 minutes.

EGG HAM CRESCENTS

Cut rounds from slices of bread using a 2½-inch cookie cutter. Cut the same number of crescent shaped pieces. Butter both the rounds and the crescents. Spread the rounds with egg salad and deviled ham combined. Place the crescent on each slice so outside edges match. Accent the inner curve with a strip of pimiento.

Time and space have run out so I'll be visiting with you tomorrow morning at 8:30 over KMA. Until then,

Bless Your Hearts

Bernice

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TOM BEAVERS has joined the KMA Farm Service Department as of June 1st. Tom will act as Associate Farm Service Director with Jack Gowing. Tom and Jack are friends of long standing. Jack at one time supervised Tom's 4-H projects when Jack was serving as Extension County Youth Assistant in Page County, Iowa. Tom was born and raised on a farm near Villisca, Iowa, which is about 30 miles northeast of Shenandoah. He received his BS Degree in Agricultural Education at Iowa State University at Ames, Iowa in 1959 and was teaching in the school system at Elk Horn, Iowa previous to joining KMA. Tom has been active in 4-H work and farm activities all his life and will be a welcome addition to the Farm Service Department of KMA. Tom is married to the former Pat Murphy of Coin, Iowa. Mrs. Beavers attended Northwest Missouri State Teachers College at Maryville, Missouri. She also taught school at Mapleton and Elk Horn and has been engaged to teach in Shenandoah starting in the Fall. Our sincere welcome to the Beavers as the newest members of our KMA family.