

The

KMA GUIDE

April, 1961

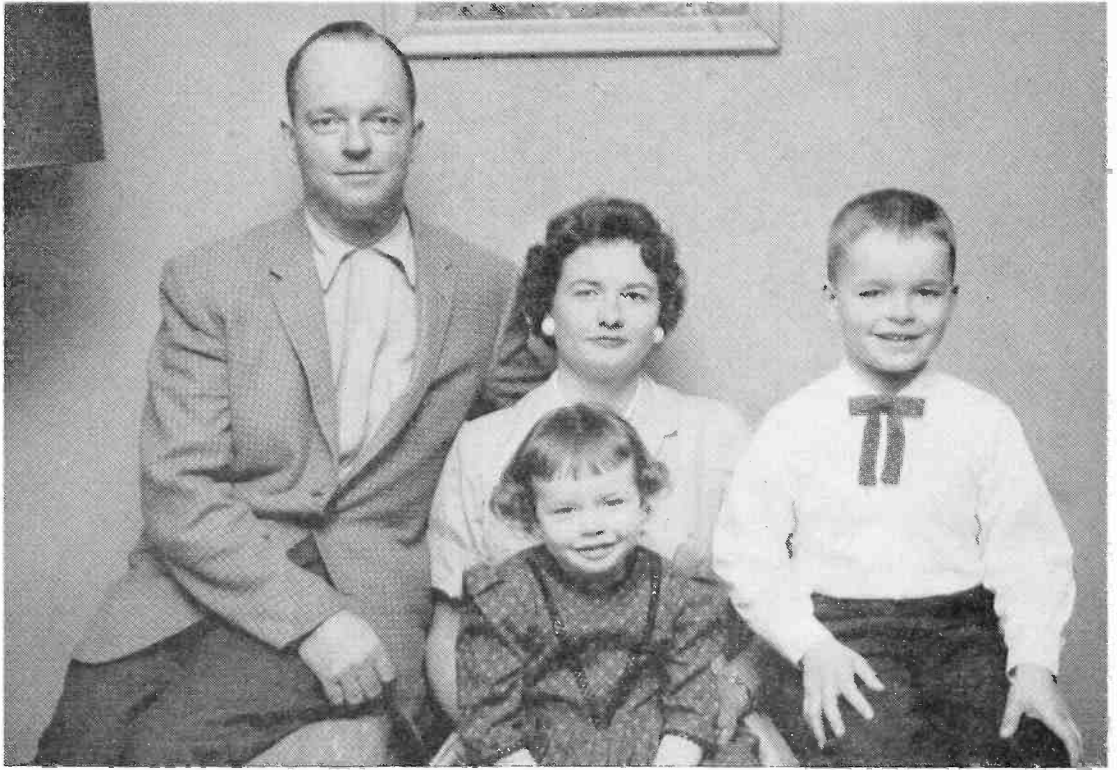
APRIL 1, 1961

Vol. 7

No. 4

Our Guide cover picture this month salutes a very lovely young lady who is every bit as sweet as she appears. She will be familiar to Guide readers of long standing since her picture has appeared many times in the pages of your Guide from the time she was a tiny tot. The past few months she has been working very hard to attain top honors in statewide high school speech competition. Doris Murphy's "Party Line" column in this issue of the Guide has the full story. Our young cover lady is Annette May, daughter of our May Broadcasting and May Seed Company President, Ed May. Annette will be sixteen the 19th of this month. Congratulations to a very talented young lady.

The KMA Guide is published the first of each month by the Tom Thumb Publishing Co., 205 North Elm St., Shenandoah, Iowa. Owen Saddler editorial chairman; Duane Modrow, editor; Doris Murphy, feature editor; Barbara Stimson, copy editor. Subscription price \$1 per year (12 issues) in the United States, foreign countries, \$1.50 per year. Allow two week's notice for change of address and be sure to send old as well as new address.



KMA Farm Service Director Jack Gowings' family is our feature family for April. The Gowings live on the old Gowings home place two miles north of the Wabash Depot. On page 7 of this issue is an outstanding success story of one of Jack's farm operations. Jack has a splendid herd of purebred Angus. Jack and Pauline have been very busy remodeling their home, working over the farm, and making future plans. Jack is your host each morning from 6:30 to 7:00 on "RFD 960". Jack travels far afield bringing important farm information to his listeners and filling speaking engagements. Pauline is busy with home and family, tends a large garden each sum-

mer and is enthusiastically interested in the distribution of Nutri Bio vitamin-mineral supplements for family use. Julie Dawn is three years old. Her birthday falls on Christmas Day. Santa gets birthday cake. Julie gets a "double header" of gifts, lucky girl. She is proudly wearing a new red print dress made by her maternal grandmother. Randy is seven and in first grade. He boards the school bus every morning at 8 for Broad Street School in Shenandoah. Randy is an unusually good conversationalist for a young man his age. His interest is cowboys and things dad does around the farm. The Gowings are members of the Methodist Church.



A Chat With Edward May

I might commence this column by following through with a couple of items I mentioned the previous month. In the March issue, I mentioned that Annette—who will be 16 the 19th of April—had received a number one rating in the District Speech Contest in the "Interpretive Prose" and was to participate in the State Contest. I am very happy and proud to state Annette also received a number one rating at the State Contest. It represented a lot of work on her part, but it was very rewarding—and would have been extremely educational and worthwhile regardless of what rating she might have received. Life is made up of an accumulation of experiences, and Annette will never forget the experiences gained by participating in speech.

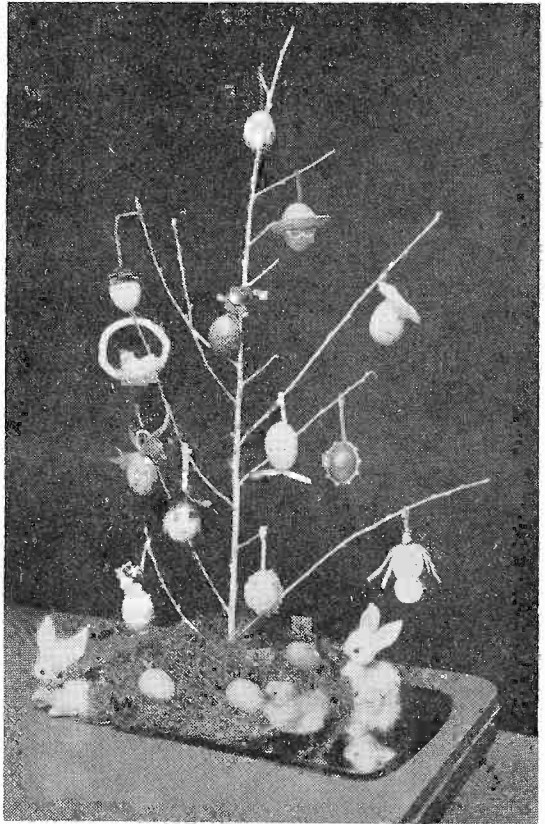
Also, in the March Guide, I mentioned about a weather sign which has to do with thunder and lightning in February. In response to this I had a nice card from Mrs. Price of Blair, Nebraska who said, "We had an elderly gentleman tell us that lightning and thunder in February was for a good crop—that was in 1938. The rain storm came to make our good crop in July, but the wind snapped off one-third of our corn at the ground—so that was that." Do you think lightning and thunder during the winter months has any significance?

Many of you have been so kind to ask about my mother. She is feeling fine after going to the hospital at Iowa City for a checkup. She has one knee that has bothered her the past four or five years, and they told her they probably couldn't do too much for it, but by certain exercises it would gradually improve. They also put her on a diet of 900 calories a day, and for someone who has always enjoyed eating, a limit of 900 calories a day is rather severe punishment. However, I am certain most of us would do well to watch our diet and exercise regularly. One of the things the doctors insist my mother eat regularly is eggs—because of the calcium in them.

Speaking of eggs, did you ever try making an egg tree for Easter? We make one nearly every year and it is lots of fun to see who comes up with the best idea on decorating the eggs. The picture on this page shows the finished project. I might add, the girls did most of the decorating.

They were home from school one day because of a teachers' meeting and decided to make the tree. Eddie also decided to participate, so he was given the job of making a small hole in either end of the egg and

Continued on Page 15



Easter Egg Tree—Family fun. Pipe cleaners; colored paper; glue; odds-and-ends pieces of toys, dolls; measuring tape; yarn; sequins; beads; young boy with good lungs; and imagination. Ed May family produces: (start at top clockwise) sequin polka dot, sun bather, chef, two jeweled designs, sewing lady, doll, jeweled-flowered, flapper, beribboned, nesting chick on half shell, jack-in-the-box, and sequin hat. Mount on mirror; nest colored eggs, duck, rabbits. Vari-colored eggs and decorations with mirror base make attractive centerpiece. Bonus feature: Large leftover scrambled egg diet for a few days high in protein.

Frank Comments

By FRANK FIELD

I realize it is going to be pretty hard to get most of you to believe this picture was taken this year because, in most localities, it is still too wet to do any gardening whatever. But it is true; this picture was taken late in the afternoon of March 24, 1961. It shows me in the act of planting a row of onion plants. If you look closely over my left shoulder, you can see the wheel plow where I laid it down at the end of the row after marking out the row. Jennie came right behind me dropping the plants; then I set them and pulled the loose dirt in around them. Onions are extremely hardy things and won't mind in the least if we do get some more frost and freezing temperatures.

As I told you before, the garden was fall plowed and since it has a slight slope to the southeast, the melting snow mostly ran off; so it dried out quite quickly when the frost went out of the ground. The garden spot is about 40 by 50, and I applied 100 pounds of regular Maytone Fertilizer before raking the ground down.

At the time this picture was taken, on Friday evening, the ground was plenty dry and quite mellow and it worked up beautifully. In addition to the onion plants, we planted half a row of Yellow Onion Sets, finishing the row on out with Early Giant Progress No. 9 Peas. We also planted a row

of beets—half of the row Ruby Queen and the other half Baby Canning Beets. Before covering the beet seed, we scattered a few Champion Radish seeds along in the row. They will come up quickly and will mark the row so that, if necessary, it can be cultivated even before the beets come up. By the time the row of beets was covered and tramped, it was dark; so the rest of the garden making was put off until the next afternoon. But the next day it rained, and it has been raining off and on ever since. So the garden still isn't dry enough to walk across—let alone do any more planting.

Our plan right now is to put in the first rows of beans and sweet corn about April 20, with another planting of each about May 1, and another about May 10. We may put out a few tomatoes about the first of May, but most of them will be put out about the 10th so that it will not be necessary to put them under hot caps.

Would you look closely just to my right? You can see a little trash sticking up out of the ground; that is where we had the tomatoes last year. The onions, peas, and beets were on the opposite side of the garden. This year, the tomatoes will go down the center of the garden. We learned by experience that it does pay to rotate the garden crops just the same as the farmer does his field crops.

The lawn was fertilized with super Maytone Fertilizer along early in March and is greening up beautifully now. The roses have all been cut back and the mulch removed, and they are starting to grow nicely. Every bush came through the winter in perfect

Continued on Page 15



Last month Doris Murphy told you about our KMA engineer Jack Josephson rolling a 708 three-game series in the big annual tournament at Tebbe's Lanes. This was the second highest score ever bowled in Shenandoah. The fella who rolled the highest score is Jack's fellow team mate, Buck Dilley. Every man on the team is a fine bowler, so they really have a powerhouse. The picture below taken from behind the team shows Jack in action. He rolled three strikes in a row (just for the benefit of the photographer) and this particular picture captures his ball blasting into the "pocket" of the pins for another big count. Jack doesn't always end up on one of his knees like that. He was just giving the ball a little "Body English" so it would go where he hoped it was go-

ing. (As you can see there's more exercise value in bowling than just throwing the ball). Many bowlers go through all kinds of body contortions trying to "guide" the ball as it journeys down the alley. The team is the May Seed Company team. They bowl in the Community League. They won the first half of league play and right at the moment are in first place for the second half, but Jack says the competition is always tough, so he isn't making any predictions. They won the league championship last year. The team has been together three years. Jack has bowled over 20 years. We're mighty proud of this fine team representing our affiliate firm, the May Seed Company. Let's hope they can hold their top position and win the league trophy again this year.

Bottom l to r
 Jack Josephson
 John Bright
 June Hays
 Jim Davis
 Buck Dilley



BPW Style Show Features Apparel, Hair Fashions

Twenty-one live models brightened the atmosphere at the March 15th meeting of the Business and Professional Women's Organization in Shenandoah. Three fashion shops — Page Style Shop, Ladies Apparel, and Spurgeons; Brown's Specialty Shop, children's shoes by Brown's Shoe Fit; and the Betty Dilley Beauty Shoppe combined materials and talent with members of the BPW as models to present a sparkling prelude to Spring. Florence Falk our KMA Farmer's Wife moderated the program. Top picture, Florence as she describes the lilac ensemble of KMA Traffic Manager, Farrell Turnbull. The models made their appearance from the far right in the second picture, walked up on the platform, then down and to the left, the full length of the banquet room. Each of the six hair styles below was described in detail as each model turned to bring out personalized effects created by the girls at the Betty Dilley Beauty Shoppe. The models and fashions were superb, bringing many ooh's and ah's from the capacity attendance of members and guests. The nearness and more intimate presentation of the models to the audience, as opposed to a stage presentation, made the showing very interesting.



We believe the ladies of any community would enjoy this type of program, possibly

a project for your club next year? Some work, but lots of fun.



Reading from L to R — DARLENE SATTRO, Shaped neckline with softness around face; KATHLEEN SORENSON, Midnight Zircon; AUDRA STRANGE, Career Coif; MARJ MAXWELL, Supreme Amethyst; BERNADINE GRAHAM, Angel's Delight; FLORENCE FALK, Natural Wave.

"Bible Truth" 20th Anniversary

At 9:15 every Sunday morning your KMA announcer introduces the next program with: "Time now for the Bible Truth Program, with the Elder Edgar Lippincott. . ." This month is the twenty-first anniversary of the Bible Truth Program on KMA. We at KMA are as proud of this fine long association, since 1940, as are your hosts Elder Edgar and Ruth Lippincott in bringing you their program over these many years on KMA. Every so often we receive a letter from Ruth who tells us of their activity. This covers a large variety of community interests, visiting the sick, helping the unfortunate, running their print shop, and preparing their programs. In her last letter Ruth sent along two pictures. Left — Ruth and Edgar at their

broadcast desk in their home in Stanberry, Missouri. Right — Ruth at the piano, Edgar reading from the Bible at another microphone position in their home. Ruth writes that she and Edgar spent last year in Idaho where Edgar was manager of a church publishing house. He edited two publications for adults and she, a children's paper. Ruth also said, "We enjoyed the western climate and made new friends not only in Idaho, but Oregon, Nevada, and California. Spent a little time in the mountains and visiting lake resorts and old gold mines. Being a "rock hound" I added many specimens to my collection. One of our biggest thrills was being caught, along with 900 other cars, in a snowstorm on Donner Pass last Veterans Day." Ruth said that now they were home they're happy to be back among old friends and radio listeners. We're certainly glad to have them back, too. Pastor Keith Siddens is sometimes a guest speaker on the Bible Truth Program.



Jack Gowing's Bull Wins Reserve Champ

In the February issue of the Guide we had a picture of Jack Gowing's Angus bull which was to be shown at the Page County Angus Association Show and Sale March 9th at Clarinda, Iowa. At that time we stated that if Jack's bull made a good showing Jack was on his way to a good herd. This was the first time Jack made a showing and his young bull won Reserve Champion! Pictured here is Jack at the show. The bull was 14 months old and brought \$650.00 at the sale. It looks like Jack's on his way . . . hooray!





On the
KMA
PARTY LINE

By DORIS MURPHY

Like many other Shenandoahans, Station Manager TONY KOELKER and his wife, Pat, are studying Spanish. They are finding it most interesting, learning words and expressions through the aid of the Spanish records they purchased recently. Pat has also been busy doing free lance work for "Living History", painting pictures in authentic colors used in the Civil War days.

Announcer JOHN RUSSELL added interest to his afternoon programs when he carried an interview March 24, that he had made the night before in Maryville with Ray McKinley, the director of the new Glenn Miller Orchestra. The band is playing in the regular Glenn Miller tradition with authentic arrangements which were made famous by this world-renowned orchestra.

It's all right to be frisky. But Assistant Farm Service Director Tom Beaver thinks his 4½-month-old Siamese kitten, Jasper, overdoes it sometimes! Such as the time he crawled into a tube inside the clothes dryer, and got stuck. He had to be pulled out by his hind legs that time! Recently Jasper discovered Tom's rod and reel stored in the garage and decided to investigate. Soon he had the hook on the fish line caught in his paw. As Tom drove into the garage, he noticed the kitten limping. The barb on the hook had to be cut, before Tom could get it out of the kitten's foot. Once extricated, Jasper applied his own first aid giving his wounds a good lick. Jasper gets a lot of fun out of life, but his fondness for jumping up on everything keeps the Beavers wondering what will happen next!

The six attractive teenagers you see pictured on this page are all daughters of members of our KMA staff, who participated in the very successful 1961 Variety Show at the Shenandoah High School last month. They're dressed in the costumes they wore in the show. This picture was taken by Guide Photographer Duane Modrow right on the auditorium stage in front of a back drop portraying a night scene of city office buildings with bright lights flickering in the windows. Reading left to right are Judy Lund, daughter of Engineer Ralph Lund; Diane Rankin, daughter of KMA Vice-President J. D. Rankin; Sharon Roulstone, daughter of announcer Merl Douglas; Carol Burrichter, daughter of KMA Chief Engineer Don Burrichter; Annette May, daughter of KMA President Edward May; and Julie Josephson, daughter of Engineer Jack Josephson. No wonder the show was such a roaring success with such good looking girls in it!

Mrs. GERTRUDE MAY spent a week at the Iowa State University hospital at Iowa City, recently, where she underwent therapy on her knee which has been troubling her for some time.



I'm afraid I wouldn't have had any readers left for my KMA PARTY LINE in the Guide if WARREN NIELSON'S typographical error had gone by without being noticed. WARREN was writing Guide copy for the air, mentioning about the feature columns by ED MAY, FRANK FIELD, and DORIS MURPHY. But he hit the wrong key on the typewriter and instead of coming out "two FULL pages by DORIS MURPHY", he wrote: "two DULL pages by DORIS MURPHY."

Annette May, daughter of Mr. and Mrs. ED MAY, and Donna Flynn brought honor to themselves and to their

school when they each won a 1 RATING at the Iowa State Speech contest held in Atlantic, March 18, Annette competed in the interpretive reading division and Donna in the dramatic declamation division.

How lucky can husbands be? After returning home from business trips out of town, TONY KOELKER and DEAN NAVEN weren't presented bills by a painter. No indeed—it was their wives who had painted bedrooms while the men were away. Mrs. NAVEN even steamed the paper off the walls with a pressure sprayer before applying a fresh coat of off-white paint on the children's bedroom. Pat painted their bedroom a beige color. But both will admit it's pretty hard work doing the ceilings!

Talk about your most embarrassing moment? Newscaster RALPH CHILDS had one of HIS most embarrassing experiences recently, when he failed to operate the tape recorder properly, and he missed getting an important interview. DEAN NAVEN, who usually interviews Iowa State Representative Vern Lisle of Clarinda every week for a broadcast known as the "LEGISLATIVE REPORT", was busy covering the state basketball tournament in Des Moines. So RALPH was filling in while DEAN was gone. On Saturday afternoon Ralph loaded the tape recorder in his car and drove to Clarinda for the interview. He thought he knew how to operate it, even though it had been six months since he had used the recorder. He made the interview, came back to the studio and started to play the tape to see if it was all right. Imagine his chagrin when he discovered the tape was blank! He had failed to push a very important little button on the tape recorder. Consequently he got nothing! That meant he had to ask Representative Lisle for another interview. Representative Lisle very graciously said, "When can we do it!" RALPH went back Sunday morning at 10:15, got a fine 30-minute interview, and had it back to the studio in time for playing at 12:15. Rep. Lisle was so nice about it all that RALPH says he has his vote from now on.

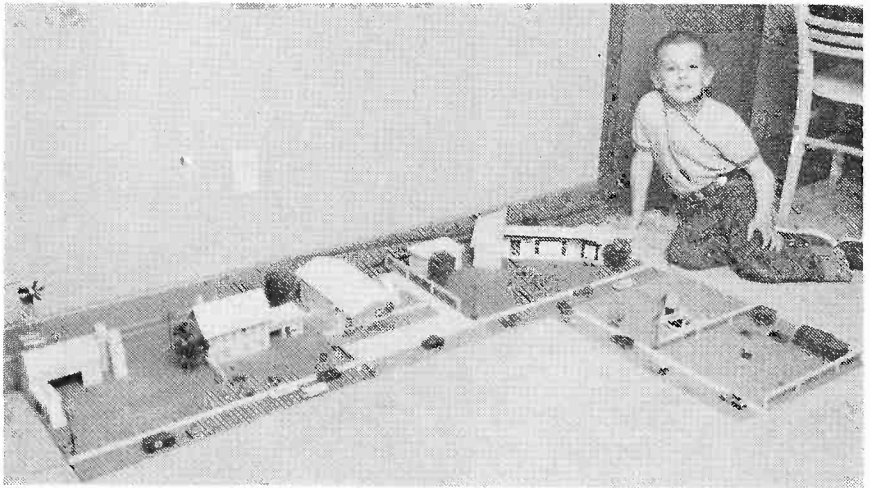
Hearing his 7-year-old son, Jamie, crying out in the middle of the night, "Come quick . . . come quick", naturally startled TONY KOELKER, KMA Station Manager. Jumping out of bed, Tony rushed to Jamie's bed-

side where the lad was crying "My finger . . . my finger". Since there was no light in the room TONY quickly got his son out of bed to take him to the bathroom to check the trouble. As they walked through the lighted hall, TONY discovered the culprit; there on Jamie's pajama shoulder was a wasp. He had bitten Jamie's finger. After the wasp was killed, Jamie still wasn't satisfied to return to bed until everything was searched to make sure there weren't any more in the room. It was thought the wasp had gained entrance a few days before when the windows had been opened in order to air the bedroom. No wonder Jamie was frightened; getting stung in the middle of the night would scare anyone!

JACK GOWING, KMA Farm Service Director, attended Secretary of Agriculture Orville Freeman's press conference held at the Paxton Hotel in Omaha, March 23rd. Around 150 pressmen heard his comments regarding the release of the 1961 Emergency Grain bill. JACK was much impressed with Secretary Freeman's attitude toward the farm problem and his apparent understanding of the problem down at the grass roots level. JACK, along with five other farm broadcasters, had the honor of having their picture taken with the Secretary of Agriculture. Information regarding the Grain bill was used by JACK in his farm broadcasts over KMA.

Daddy's gift from New York of clever miniature cars, pick-ups, a jeep, army tank, animals and people, thrilled 7-year-old Jamie, son of Station Manager TONY KOELKER. But his mother, Pat, decided Jamie would enjoy them much more if he had some place to use the miniature toys. Soon she was busy carving out pieces of balsam wood. The result of her efforts can be seen in this attractive farm scene. All the buildings—including a barn with windmill and silos, farm house with double garage, school house with play yard and slide, a modernistic farm home, farm barns,

Continued on Page 15



A Letter From Bernice Currier

Dear Homemakers:

I was brought up with the idea that March was the month to start house cleaning. And if you are old enough to remember how they cleaned house when your mother was at the helm, you remember that everything movable was moved. The big framed pictures of grandma and grandpa came down from the wall, curtains came down, windows were washed and polished, everything that could be taken out of doors and beaten was laboriously carted out and the dust scattered around the neighborhood with beaters.

Well, all of this is looking back, and now we do the same things but with what a difference! We do one room at a time, and the vacuum cleaner packs that dust and dirt neatly into a bag that is as neatly burned in the incinerator. By the way, before you touch a match to it, open that bag so it will not explode; dust is explosive when in an air-tight container. I have started cleaning by doing the china cabinet. Right now I have the top shelf almost empty; and when I finish this letter I will take the glasses to the kitchen and wash them in hot suds, scald them, and let them dry in the rack.

The second shelf is the one that has mother's hand-painted china on it, and I practically hold my breath while washing

all those beautiful pieces—especially now that my hands are crippled with arthritis. Then, when the shelves are all empty comes the washing of the glass front and sides which are all curved. And, by sometime next fall or winter I may get the job done.

I want to thank you, again, for all the birthday cards you sent me. I love them, and it would be worth having two birthday anniversaries a year to know I have so many good friends. Helen sent me the cleverest card from Houston, Texas. I laugh everytime I look at it. The figure on the front is made of plastic or rubber or something. It is a girl standing dejectedly and forlornly saying, "This Birthday Card isn't on time because I PROCRASTINATED". Then you open the card and there are two blank white pages, and in the middle of one in tiny, tiny print it says, "I also put it off until too late". She wrote a note on the other page telling about the family. Pat will graduate from High School this year and plans to go to Vanderbilt next year. The boys—John, David, and Alan—have been playing some golf with their father; and Kathy, the youngest, is now in kindergarten.

My older son, Red, whose name is Merrill, made a fine New Year's resolution this year about writing me a long newsy letter every month. I hope the enthusiasm lasts because I never have had such a treat as the January and February letters. He told me all about Lynn Rae's Valentine party, and about Karen being in the Junior play this year—I believe she has the lead—and also her many other activities in school, cheer-leader, Student Council, etc. She's quite a girl.

A nice card and letter came from Ed and Pat, my San Rafael, California family with their three gorgeous girls, Carol, Joyce, and Mary Pat. Ed says they have been needing rain very badly out there. All the water comes from reservoirs up in the mountains. I guess they don't have wells as we do. I hadn't thought about that before. Ed has been busy building a patio overhang to block out the summer sun. It is a framework of 3-foot squares, to be later covered with bamboo sheets in the summer. He has another project when he gets the overhang built—

Continued on Page 15



We've shown you pictures of Bernice's home, but never one to equal this. This was taken at 2:00 p.m. after the February ice storm. The sun was bright and nary a cloud in the sky. A glaze of ice covers every branch, bush, and blade of grass. The ice sparkled so brilliantly it was necessary to darken the house to capture the splendor, making the picture look more like an exposure taken by strong moonlight.

Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**

INDIVIDUAL PINEAPPLE STRUDELS

- A— 1 c. sifted flour
1/4 t. salt
B— 2 T. very soft butter
2 eggs beaten
C— 2 1/2 c. (No. 2 can) crushed pineapple
drained well
3/4 c. sugar
1/2 t. cinnamon
2 T. fine dry bread crumbs
2 T. chopped lemon peel
1/4 c. raisins (seedless)
1/2 c. chopped pecans
1 t. lemon juice
D— 1/4 c. melted butter
E— powdered sugar

Heat oven to 400°. Sift "A". Beat "B" until well blended; stir in 1/2 of "A" with a fork. Add remaining "A" and stir until smooth. Put on floured board and knead 4 or 5 min., until it loses its stickiness. Mix "C" together. Divide dough into 6 equal parts. On floured board, roll out each part paper-thin to 5 by 14 inches. Brush with "D", spread with "C" (about 1/3 cup for each). Roll up as for jelly roll beginning at narrow end. Place in shallow baking pan or on cookie sheet. Brush with melted butter. Bake 20 minutes. Dust tops with "E" and return to oven to lightly brown. Must be served warm.

* * *

BROWN SUGAR SOUR CREAM SPICE CAKE

- A— 2 c. sifted cake flour
1/2 t. salt
1 t. soda
2 t. cinnamon
1/4 t. cloves
1/2 t. allspice
1/2 t. nutmeg
B— 1/2 c. butter or margarine
1 1/2 c. brown sugar packed
C— 3 egg yolks
D— 1 c. sour cream (can use commercial)
E— 3 egg whites
F— 1/2 c. brown sugar packed

Sift "A". Cream "B" till light and fluffy (about 10 minutes). Add "C" one at a time beating well after each. Add "A" alternately with "D". Beat "E" to stiff peaks; add "F" gradually and beat to stiff peaks. Fold this into batter with wooden spoon or spatula. Bake in greased pans—either two 9-inch layer pans or oblong 9 by 13 by 2-inch pans. Bake layers 25 to 30 minutes. Bake oblong 45 minutes. Turn layers out on racks to cool. Set oblong pan on rack to cool. Frost when cool.

BIRTHDAY FROSTING

- 1 c. white sugar
1 egg white
1/4 t. cream of tartar
1 t. vanilla
1/4 t. other flavoring
1/2 c. boiling water
1 c. tiny marshmallows

Place marshmallows in top of double boiler over hot water, covered, to soften. Place sugar, egg white, cream of tartar and flavorings in deep mixing bowl. Bring water to boiling point and pour over sugar mixture and immediately beat at high speed for 8 minutes. Add marshmallows and beat for 2 minutes or until it stands in stiff peaks.

For Chocolate Cake use peppermint and rum flavoring.

For Spice Cake use lemon and black walnut.

For White Cake use almond and pineapple.

For Yellow Cake use orange and lemon.

* * *

BREATH O' SPRING SALAD

Drain:

- 1 can (9 ounce) pineapple bits or chunks
1 can (4 ounce) spiced grapes

Measure and reserve juices. Add enough water to juices to make 1 1/2 cups.

Dissolve:

- 2 packages lime-flavored gelatin
2 c. boiling water

Add the reserved liquid. Chill to quivery.

Drain:

- 1 jar (10 ounce) mandarin orange segments.

Rinse ring mold pan with cold water and arrange part of the orange segments around the bottom—don't crowd them. Add just enough of the gelatin to cover segments. Chill until completely firm. To remaining gelatin add the drained fruits and:

- 1 c. drained cottage cheese
1/4 c. drained maraschino cherries, quartered.

Turn into the mold on top of firm layer. Chill to firm.

* * *

NUT WAFERS (cookies)

- 1 c. soft butter or margarine
2 c. sifted flour
1/2 c. sugar
1 c. finely chopped pecans

Heat oven to 350°. Combine all ingredients and blend well. Roll dough out on floured board to less than 1/4 inch thick. Cut with small floured cutter. Bake about 10 minutes on ungreased sheet. Cool. Cookies may be served plain, or sprinkled with powdered sugar, or frosted with icing, or stacked 3 high with icing or jam between.

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the farm this very first day of Spring 1961! A very uncertain day as to the weather—but spring is here and with it the urge for new and lighter "recipes". Do hope you enjoy these.

FRUITED JELLY SQUARES

- 2 envelopes unflavored gelatin
- 4 c. apple juice
- ½ c. sugar
- 1 T. grated orange rind
- 1 c. orange sections
- 1 c. grapefruit sections
- 1 c. pineapple tidbits
- 1 c. halved seedless grapes
- whipped cream

Soften gelatin in ½ cup apple juice for 5 minutes. Heat the remaining 3½ cups apple juice. Add sugar and dissolved gelatin; stir until dissolved. Cool until syrupy; stir in orange rind, orange sections, grapefruit sections, pineapple tidbits, and grapes. Pour into 9 by 9 by 2-inch pan which has been rinsed in cold water. Chill until set. Remove from pan, cutting in 9 squares. Garnish each with whipped cream. For variations mold in large pie pan and cut in wedges. Mold in custard cups and turn out on lettuce for a salad. (Omit whipped cream).

* * *

APRICOT CHIFFON PIE

- ½ pound dried apricots
- 1½ c. water
- 2 t. unflavored gelatin
- ¼ c. sugar
- 3 eggs, separated
- 2 T. lemon juice
- ⅛ t. salt
- ½ c. sugar
- 4 drops vanilla flavoring
- ½ c. whipping cream

Soak apricots in water for 1 hour. Then cook in the same water for 15 minutes, or until tender. Press through sieve or put through food mill. Reserve 5 or 6 apricot halves for garnish, if desired. Measure 1 cup puree. Mix gelatin and ¼ cup sugar. In top of double boiler, beat egg yolks. Stir in lemon juice, apricot puree, and gelatin mixture.

Cook over boiling water, stirring constantly for 5 minutes, or until thickened. Cool in refrigerator until thick and creamy. Beat egg whites and salt until they stand in peaks when beater is lifted. Gradually beat in ½ cup sugar, beating to form stiff

meringue. Beat cooled yolk-gelatin mixture, add vanilla flavoring. Fold into meringue. Beat ¼ cup cream stiff and fold in. Turn into pretzel crumb or graham cracker crumb shell; chill until set, at least 4 hours. To serve, whip remaining cream, adding 1 tablespoon powdered sugar. Arrange on top of pie and decorate with apricot halves.

* * *

MAYONNAISE CAKE DESSERT

- 1 t. soda
- 1 c. hot water
- 1 c. chopped dates
- 1 t. vanilla
- ½ c. chopped nut meats
- 2 c. flour
- 1 c. sugar
- 2 T. cocoa
- 1 t. cinnamon
- ¼ t. salt
- 1 c. mayonnaise

Combine soda, water and dates and let stand for a few minutes. Sift dry ingredients and then combine all ingredients. Pour into buttered loaf pan and bake 40 to 50 minutes in 350° oven. Serve with ice cream or whipped cream garnish.

* * *

For those May Baskets—a few sweets.

CARMEL FUDGE

- 2½ c. brown sugar (1-pound box)
- 1 c. white sugar
- ½ t. cream of tartar
- 1 c. cream
- 2 T. butter
- 1 t. vanilla
- 1 c. nut meats

Boil brown sugar, white sugar, cream of tartar and cream to soft-ball stage—238°—then cool. Add butter, beat until creamy; then add vanilla and nut meats. Always add the vanilla and nuts after it cools. Pour into buttered pan and cut into squares.

* * *

APRICOT CANDY ROLL

- 3 c. sugar
- 1 c. cream
- 1 c. chopped dried apricots
- ½ t. salt
- 2 t. vanilla

Combine sugar, cream, apricots, and salt in heavy saucepan and stir until blended, over moderate heat. Cook to soft ball stage—234 - 236°. Remove from heat and cool to room temperature. Add vanilla and beat until creamy and mixture can be handled. Then knead until smooth. Form into 1 or 2 rolls, wrap in waxed paper and chill in refrigerator for several hours. Slice very thin to serve. Makes about 1½ pounds.

"My Best" Recipe Selections for April

CRANBERRY BARS

- 1 c. quick cooking oatmeal
- $\frac{3}{4}$ c. brown sugar
- $\frac{1}{2}$ c. sifted flour
- $\frac{1}{2}$ c. coconut
- $\frac{1}{3}$ c. butter
- $\frac{1}{2}$ c. nut meats
- 1 can (or 2 cups) cooked cranberry sauce—whole berries.
- 1 T. lemon juice

Mix oatmeal, sugar, flour and coconut. Cut in butter until crumbly. Place half of the crumb mixture in an 8-inch square cake pan. Mix nut meats, cranberry sauce and lemon juice and spread on mixture in pan. Cover with the rest of crumb mixture. Bake in 350° oven for 35 minutes. Cut in bars and serve topped with whipped cream, ice cream, or hard sauce.

* * *

COTTAGE CHEESE PIE

- 9-inch unbaked pie shell
- 1 pint creamed cottage cheese
- 4 eggs, beaten lightly
- $\frac{3}{4}$ c. sugar
- Juice and rind of 1 lemon
- $\frac{1}{2}$ c. currants or raisins chopped very fine

Combine filling ingredients and pour into unbaked shell. Bake 1 hour in 325° oven or until "sets" like custard. The cottage cheese may be beaten in an electric mixer until very fine texture. It is well to taste the mixture as some lemons have less flavor and a few teaspoons full of frozen lemon juice, lemonade, or more fresh lemon may be added.

* * *

COCONUT SWEET POTATO PUFF

- 2 c. mashed, cooked sweet potatoes
- 1 t. salt
- $\frac{1}{8}$ t. pepper
- dash of nutmeg
- $\frac{1}{4}$ c. milk or cream
- 2 T. butter, melted
- 1 egg yolk, slightly beaten
- 1 egg white, beaten stiff
- $\frac{1}{4}$ c. angel flake coconut

Combine sweet potatoes, seasonings, milk and butter. Add egg yolk. Fold in egg white. Spoon into a greased baking dish. Bake in 350 to 375° oven for 30 minutes. Sprinkle coconut over top and continue baking for 15 minutes longer or until browned. Serves 4 to 6.

* * *

MARSHMALLOW PECAN BRITTLE

- 2 c. sugar
 - $\frac{1}{2}$ c. pecans, chopped
 - 16 marshmallows, cut in quarters
- Place sugar in heavy 10-inch skillet. Heat slowly, stirring constantly until sugar melts and forms a smooth golden syrup.

Remove from heat. Blend in marshmallows and nut meats. Pour into buttered pans—8 by 8 inches. When hard, break into pieces.

* * *

MARSHMALLOW-ORANGE DESSERT

- 4 egg yolks, slightly beaten
- 1 t. grated orange rind
- $\frac{1}{2}$ t. grated lemon rind
- $\frac{3}{4}$ c. orange juice
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{2}$ pound marshmallows
- 9 lady fingers

In a saucepan, combine egg yolks, grated orange and lemon rinds, orange juice, lemon juice and whole marshmallows. Cook over low heat, stirring constantly until mixture coats spoon and marshmallows are almost melted. Remove from heat and continue stirring until marshmallows are melted. Cool. Chill until mixture is slightly thickened.

In an oiled or buttered 9 by 5 by 3-inch loaf pan, alternate layers of split lady-fingers and marshmallow-orange mixture. Chill until firm. To serve, unmold and garnish with marshmallows and orange section flowers.

* * *

GOLDEN SLAW (salad)

- 4 hard-cooked eggs, finely chopped
- 4 t. sugar
- $\frac{3}{4}$ t. salt
- 2 t. prepared mustard
- 2 t. cider or tarragon vinegar
- $\frac{1}{4}$ c. salad dressing
- 2 c. shredded cabbage
- $\frac{1}{3}$ c. chopped sweet pickles

Combine all ingredients, tossing lightly. Chill: serve on beds of lettuce, garnished with chopped parsley. Makes 4 generous servings.

* * *

RAISIN BREAD

- 1 egg, beaten
- 1 c. buttermilk
- $\frac{1}{2}$ c. brown sugar
- 1 c. sifted all-purpose flour
- 1 t. soda
- $\frac{1}{2}$ t. salt
- 1 c. rolled oats, uncooked
- 1 c. raisins
- $\frac{1}{2}$ c. chopped nut meats
- 2 T. melted shortening

Combine egg and buttermilk; add sugar. Sift together, flour, soda and salt. Add all at once to egg mixture. Add rolled oats, raisins and nut meats, stirring only enough to combine. Fold in melted shortening. Bake in a greased paper-lined loaf pan in a moderate 350° oven for 50 minutes to 1 hour. Store one day before slicing. Makes 1 loaf.

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the farm this very first day of Spring 1961! A very uncertain day as to the weather—but spring is here and with it the urge for new and lighter "recipes". Do hope you enjoy these.

FRUITED JELLY SQUARES

- 2 envelopes unflavored gelatin
- 4 c. apple juice
- ½ c. sugar
- 1 T. grated orange rind
- 1 c. orange sections
- 1 c. grapefruit sections
- 1 c. pineapple tidbits
- 1 c. halved seedless grapes
- whipped cream

Soften gelatin in ½ cup apple juice for 5 minutes. Heat the remaining 3½ cups apple juice. Add sugar and dissolved gelatin; stir until dissolved. Cool until syrupy; stir in orange rind, orange sections, grapefruit sections, pineapple tidbits, and grapes. Pour into 9 by 9 by 2-inch pan which has been rinsed in cold water. Chill until set. Remove from pan, cutting in 9 squares. Garnish each with whipped cream. For variations mold in large pie pan and cut in wedges. Mold in custard cups and turn out on lettuce for a salad. (Omit whipped cream).

* * *

APRICOT CHIFFON PIE

- ½ pound dried apricots
- 1½ c. water
- 2 t. unflavored gelatin
- ¼ c. sugar
- 3 eggs, separated
- 2 T. lemon juice
- ⅛ t. salt
- ½ c. sugar
- 4 drops vanilla flavoring
- ½ c. whipping cream

Soak apricots in water for 1 hour. Then cook in the same water for 15 minutes, or until tender. Press through sieve or put through food mill. Reserve 5 or 6 apricot halves for garnish, if desired. Measure 1 cup puree. Mix gelatin and ¼ cup sugar. In top of double boiler, beat egg yolks. Stir in lemon juice, apricot puree, and gelatin mixture.

Cook over boiling water, stirring constantly for 5 minutes, or until thickened. Cool in refrigerator until thick and creamy. Beat egg whites and salt until they stand in peaks when beater is lifted. Gradually beat in ½ cup sugar, beating to form stiff

meringue. Beat cooled yolk-gelatin mixture, add vanilla flavoring. Fold into meringue. Beat ¼ cup cream stiff and fold in. Turn into pretzel crumb or graham cracker crumb shell; chill until set, at least 4 hours. To serve, whip remaining cream, adding 1 tablespoon powdered sugar. Arrange on top of pie and decorate with apricot halves.

* * *

MAYONNAISE CAKE DESSERT

- 1 t. soda
- 1 c. hot water
- 1 c. chopped dates
- 1 t. vanilla
- ½ c. chopped nut meats
- 2 c. flour
- 1 c. sugar
- 2 T. cocoa
- 1 t. cinnamon
- ¼ t. salt
- 1 c. mayonnaise

Combine soda, water and dates and let stand for a few minutes. Sift dry ingredients and then combine all ingredients. Pour into buttered loaf pan and bake 40 to 50 minutes in 350° oven. Serve with ice cream or whipped cream garnish.

* * *

For those May Baskets—a few sweets.

CARMEL FUDGE

- 2½ c. brown sugar (1-pound box)
- 1 c. white sugar
- ½ t. cream of tartar
- 1 c. cream
- 2 T. butter
- 1 t. vanilla
- 1 c. nut meats

Boil brown sugar, white sugar, cream of tartar and cream to soft-ball stage—238°—then cool. Add butter, beat until creamy; then add vanilla and nut meats. Always add the vanilla and nuts after it cools. Pour into buttered pan and cut into squares.

* * *

APRICOT CANDY ROLL

- 3 c. sugar
- 1 c. cream
- 1 c. chopped dried apricots
- ½ t. salt
- 2 t. vanilla

Combine sugar, cream, apricots, and salt in heavy saucepan and stir until blended, over moderate heat. Cook to soft ball stage—234 - 236°. Remove from heat and cool to room temperature. Add vanilla and beat until creamy and mixture can be handled. Then knead until smooth. Form into 1 or 2 rolls, wrap in waxed paper and chill in refrigerator for several hours. Slice very thin to serve. Makes about 1½ pounds.

"My Best" Recipe Selections for April

CRANBERRY BARS

- 1 c. quick cooking oatmeal
- $\frac{3}{4}$ c. brown sugar
- $\frac{1}{2}$ c. sifted flour
- $\frac{1}{2}$ c. coconut
- $\frac{1}{3}$ c. butter
- $\frac{1}{2}$ c. nut meats
- 1 can (or 2 cups) cooked cranberry sauce—whole berries.
- 1 T. lemon juice

Mix oatmeal, sugar, flour and coconut. Cut in butter until crumbly. Place half of the crumb mixture in an 8-inch square cake pan. Mix nut meats, cranberry sauce and lemon juice and spread on mixture in pan. Cover with the rest of crumb mixture. Bake in 350° oven for 35 minutes. Cut in bars and serve topped with whipped cream, ice cream, or hard sauce.

* * *

COTTAGE CHEESE PIE

- 9-inch unbaked pie shell
- 1 pint creamed cottage cheese
- 4 eggs, beaten lightly
- $\frac{3}{4}$ c. sugar
- Juice and rind of 1 lemon
- $\frac{1}{2}$ c. currants or raisins chopped very fine

Combine filling ingredients and pour into unbaked shell. Bake 1 hour in 325° oven or until "sets" like custard. The cottage cheese may be beaten in an electric mixer until very fine texture. It is well to taste the mixture as some lemons have less flavor and a few teaspoons full of frozen lemon juice, lemonade, or more fresh lemon may be added.

* * *

COCONUT SWEET POTATO PUFF

- 2 c. mashed, cooked sweet potatoes
- 1 t. salt
- $\frac{1}{8}$ t. pepper
- dash of nutmeg
- $\frac{1}{4}$ c. milk or cream
- 2 T. butter, melted
- 1 egg yolk, slightly beaten
- 1 egg white, beaten stiff
- $\frac{1}{4}$ c. angel flake coconut

Combine sweet potatoes, seasonings, milk and butter. Add egg yolk. Fold in egg white. Spoon into a greased baking dish. Bake in 350 to 375° oven for 30 minutes. Sprinkle coconut over top and continue baking for 15 minutes longer or until browned. Serves 4 to 6.

* * *

MARSHMALLOW PECAN BRITTLE

- 2 c. sugar
- $\frac{1}{2}$ c. pecans, chopped
- 16 marshmallows, cut in quarters

Place sugar in heavy 10-inch skillet. Heat slowly, stirring constantly until sugar melts and forms a smooth golden syrup.

Remove from heat. Blend in marshmallows and nut meats. Pour into buttered pans—8 by 8 inches. When hard, break into pieces.

* * *

MARSHMALLOW-ORANGE DESSERT

- 4 egg yolks, slightly beaten
- 1 t. grated orange rind
- $\frac{1}{2}$ t. grated lemon rind
- $\frac{3}{4}$ c. orange juice
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{2}$ pound marshmallows
- 9 lady fingers

In a saucepan, combine egg yolks, grated orange and lemon rinds, orange juice, lemon juice and whole marshmallows. Cook over low heat, stirring constantly until mixture coats spoon and marshmallows are almost melted. Remove from heat and continue stirring until marshmallows are melted. Cool. Chill until mixture is slightly thickened.

In an oiled or buttered 9 by 5 by 3-inch loaf pan, alternate layers of split lady-fingers and marshmallow-orange mixture. Chill until firm. To serve, unmold and garnish with marshmallows and orange section flowers.

* * *

GOLDEN SLAW (salad)

- 4 hard-cooked eggs, finely chopped
- 4 t. sugar
- $\frac{3}{4}$ t. salt
- 2 t. prepared mustard
- 2 t. cider or tarragon vinegar
- $\frac{1}{4}$ c. salad dressing
- 2 c. shredded cabbage
- $\frac{1}{3}$ c. chopped sweet pickles

Combine all ingredients, tossing lightly. Chill: serve on beds of lettuce, garnished with chopped parsley. Makes 4 generous servings.

* * *

RAISIN BREAD

- 1 egg, beaten
- 1 c. buttermilk
- $\frac{1}{2}$ c. brown sugar
- 1 c. sifted all-purpose flour
- 1 t. soda
- $\frac{1}{2}$ t. salt
- 1 c. rolled oats, uncooked
- 1 c. raisins
- $\frac{1}{2}$ c. chopped nut meats
- 2 T. melted shortening

Combine egg and buttermilk; add sugar. Sift together, flour, soda and salt. Add all at once to egg mixture. Add rolled oats, raisins and nut meats, stirring only enough to combine. Fold in melted shortening. Bake in a greased paper-lined loaf pan in a moderate 350° oven for 50 minutes to 1 hour. Store one day before slicing. Makes 1 loaf.

KMA Daily Program for April, 1961

960 ON YOUR DIAL

5,000 WATTS—ABC

DAILY DAYTIME PROGRAM

MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour
 5:30 a.m.—Country Classics
 5:45 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues., Thurs.)
 7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Breakfast Club
 9:55 a.m.—News
 10:05 a.m.—KMA Community
 Calendar
 10:10 a.m.—Housewives Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Informacast
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Markets
 1:00 p.m.—John Russell Show
 4:00 p.m.—Alan Austin Show
 5:45 p.m.—Alex Dreier
 6:00 p.m.—Weather with Swayze
 6:15 p.m.—Life Line
 6:20 p.m.—Paul Harvey
 6:25 p.m.—Speaking of Sports
 6:30 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

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

TUESDAY NIGHT

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

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

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

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—Lawrence Welk
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Polka Party
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Market Review
 1:00 p.m.—Auction Time
 1:15 p.m.—Saturday Matinee
 6:00 p.m.—Life Line
 6:15 p.m.—Music on Deck
 6:30 p.m.—News
 6:45 p.m.—Here's To Veterans
 7:00 p.m.—Night Flight
 9:00 p.m.—Dance Time
 9:30 p.m.—Lawrence Welk's Band
 10:00 p.m.—News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Legislative Report
 12:30 p.m.—Sunday Album
 4:55 p.m.—Mon. Morn. Headlines
 5:10 p.m.—Erwin Canham
 5:25 p.m.—Sunday Album
 6:00 p.m.—New Testament
 Christianity
 6:15 p.m.—Senator Jack Miller
 6:30 p.m.—News
 7:00 p.m.—Sunday Album
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—Issues & Answers
 9:00 p.m.—Hour of Decision
 9:30 p.m.—Sunday Album
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—Hour of Decision
 11:30 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of
 Publication

However, all Programs Are Subject
 to Change

Dean Naven To Washington

Dean Naven, veteran news and program director of KMA, accepted an invitation by Secretary of State Dean Rusk to attend a special foreign policy briefing conference at the Department of State in Washington, D. C. April 3 and 4. President Kennedy and Secretary Rusk met with the group. The purpose of the conference was to examine a number of current international issues and to provide opportunities for discussion between newsmen and senior officers of the State Department and other government agencies.

A CHAT WITH EDWARD MAY

Continued from Page 3

blowing the insides out. Eddie blew and he blew: in fact, he said he blew until he made himself dizzy. Regardless, the tree turned out to be a success and Duane Modrow, KMA Guide Editor, took a picture of the tree which made a very nice table decoration over Easter.

FRANK COMMENTS

Continued from Page 4

shape, and it is going to be somewhat of a problem finding space for the new roses. Ordinarily I lose enough each winter to make room for the new roses the following spring. There is an extremely heavy set of blossom buds on all the fruit trees this spring, and unless we have a late frost, there will be a heavy crop of all kinds of fruit.

Everything is running along about as usual in the Field Tribe, with nothing new or startling to report.

KMA PARTY LINE

Continued from Page 4

fences and posts—were minutely carved out of the balsam wood. Then all were mounted on Masonite into four sections, so they can be interchanged and moved around easily. A strip of masking tape provided the highway. Jamie is about the proudest lad you ever saw, when he invites his little friends to come in and play with his wonderful new farm layout. And this shows how a little ingenuity and hard work can be developed into something worthwhile that children can enjoy for years.

BERNICE CURRIER received an advance copy of "A Movable Feast" which is the third book written by her daughter, Margaret Boyllen. Bernice was very thrilled and anxious to sit right down and read this latest accomplishment of her authoress daughter from cover to cover. The setting of the story is in the Midwest in a small community named

Clorinda. It is a story of five orphans who are determined to stay together. The publishers stated the writer of this modern novel has a remarkable insight regarding human conditions, a blending of the real world and the world of imagination. Random House is the publisher. The book is in the book stores now and will sell for \$3.95. Margaret's two previously published books are "Grow Field" and "Marble Orchard". The latter won her a Guggenheim Fellowship. Margaret and her husband reside in New York City where he is a stage lighting designer and engineer. Bernice said, although she had not quite finished the book at this writing, that "A Movable Feast" was by far the best Margaret has written. It has many good thoughts with an unusual command of the English language and word pictures. Bernice says the book is a new type of fiction writing with more than one plot and many climaxes throughout the chapters. It is so well worded a person has to read it slowly to enjoy it to the fullest. Bernice also says it will hold your attention, making it difficult to quit reading. Bernice is so enthusiastic about this new novel we can hardly wait to obtain a copy.

A LETTER FROM BERNICE CURRIER

Continued from Page 10

a secluded front-yard patio entered only from the house. He will have to excavate, lay drainage pipe, put in retaining walls and solid high fencing. It sounds like a terrific undertaking to me. I was thinking some of going out there either this summer or fall, but they might put me to work! I am so anxious to see their new house. And I haven't seen Helen's yet either. With all the planting they have done Ed says they recently planted three English Walnuts, two Nut Almonds, and one Mission Fig.

From Billings, Montana, Elizabeth has steered the Shining Mountain Chapter, Daughters Of The American Revolution, through the Fifty-Eighth Annual State Conference. Mrs. Ashmead White, President General, National Society, was the most honored guest. Elizabeth said that Mrs. White gave a wonderful talk. Elizabeth's daughter Ruth, Mrs. Dale Johns, of Needham, Massachusetts, visited her mother during that week. Ruth also is a member, so it was doubly interesting to her.

Now I must get at my letters, sending some recipes that some of you want in time to use for your Easter dinner. I am making some of Lillian Paul's Vegetable Soup today and it smells so good I can hardly wait until supper time. Yesterday I made some Rice Custard Pudding for lunch, and for supper I made some corn bread.

Goodbye for now. I hope you and yours are well and happy. Until tomorrow morning at 8:30, Goodbye.

Return Postage Guaranteed
POSTMASTER If addressee has moved and forwarding order is on file, send form 3547, postage for which is guaranteed. If undelivered for any other reason, return to sender.

Tom Thumb Publishing Co.
Shenandoah, Iowa

Bulk Rate
U.S. Postage
- PAID -
Permit No. 1
Shenandoah, Ia.

The Shenandoah Spring Opening parade received a literal "breath of spring" as the five young KMA lasses on the May Seed-KMA float pictured here sprayed the air with large Hlae aerosol spray cans. L to R — Annette May, daughter of Ed May; Diane Rankin, daughter of Vice President J. D. Rankin; Sharon Roulstone, daughter of Merle Douglas; Julie Josephson, daughter of KMA Engineer Jack Josephson; and Karen May, daughter of Ed May, take rakes, spray cans, lawn carts and hoes in hand to symbolize spring fun just around the corner.

