



June, 1961

The

KMA GUIDE

COVER STORY

The KMA Guide

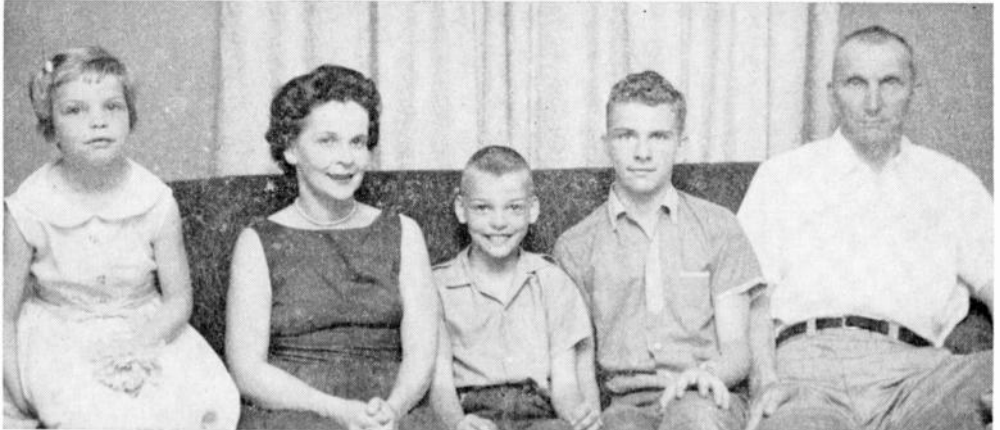
Last month we had a lovely picture of Mrs. Earl May in a setting of Magnolia blossoms on the Guide cover. This month we are proud to present her majesty, the beautiful Magnolia Queen of the Magnolia Festival at Cairo, Illinois. This lovely young miss is 16-year-old Karen Currier, granddaughter of our KMA Homemaker Bernice Currier. Karen was selected from among 12 beautifully gowned contestants. In addition to being selected queen, Karen also was awarded the white fox Canadian shrug she is wearing for selling the most tickets to the Magnolia Ball. Karen is a honey blond with expressive brown eyes. Her father served as master of ceremonies for the ball and had the honor of announcing the judges' decision, a glorious evening for Karen, big surprise for dad. More in Bernice's column, page 10.

JUNE 1, 1961

Vol. 7

No. 6

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.



Meet the Norman Kling family. Carol Lea, 6; Margaret; Bobby, 9; Benny, 13; and "Norm". Another fine family of long-standing with KMA. Norm has been with the KMA Engineering Department nearly 12 years. He has been a "radio bug" and electrician since he can remember. Norm has his own ham radio outfit with a huge rotary antenna array on his house which he controls from his basement "ham shack." He has other antennae wires running as much as a half block to a neighbor's house. His rig is tuned so carefully he can talk as far as Capetown South Africa with ease. Norm also has mobile radio equipment to use in his car. Norm's big interest is trap shooting. He is a top flight marksman with a display case full of trophies to prove his ability. Margaret keeps very busy looking after the family's needs. She is an excellent interior decorator, having re-decorated everything in the house including hanging wallpaper. Margaret says she doesn't know the first thing about sewing,

but give her a paint brush or woodworking tools and she'll tackle anything. She built a beautiful simulated fireplace and the handsome case in which Norm keeps all his trophies. Carol Lea, the youngest enters First Grade next year. She is interested mostly in dolls, owns a great many, each has a name and she plays with them like they were real little people. Bobby, who will be in Fourth Grade next year, is the bookworm of the family. He enjoys artwork and likes books so well he uses his allowance money to buy books. Bobby likes some sports, baseball in particular, but prefers reading. Benny, just graduated from 8th Grade, is an avid baseball fan, playing 2nd base with the Midgets this year. He has his own darkroom and spends all his spare cash on photography equipment. Occasionally he smells up the whole house mixing chemicals. The family has pretty well resigned themselves to this fate. The Kilngs are members of the Christian Church.



A Chat With Edward May

The commencement speaker said, "My advice is to get yourself a comfortable bed and an equally comfortable pair of shoes. Why? you ask. Because you'll spend most of your life in one or the other." I presume this is true, and I hope everyone will always have a comfortable bed and a comfortable pair of shoes.

I mentioned two items in last month's column that I would like to report on. I said Annette is hopeful she will be accepted for a high school workshop in the speech department at the University of Iowa, at Iowa City. I am pleased to tell you she has been accepted and will spend a month at Iowa City taking the concentrated speech course. Annette enjoys speech work, and the experience gathered at Iowa City should be extremely helpful the rest of her life.

The other item I mentioned was a registered quarter horse we were trying out and considering buying. It was a beautiful horse and was well broken, but we decided it was more horse than we needed and someone should buy it who would be able to ride it more than we would. Karen is the main rider in the family, and she hasn't outgrown her pony: so until she does outgrow it we probably won't be buying any more horses.

However, we did buy something different, something a good many people had thirty or forty years ago, namely, a player piano. We accidentally fell into this one, as some personal friends bought it for themselves; but when they couldn't get it into their basement, they sold it to us. It works real well and several rolls of music came with it, so we are having lots of fun. I told Duane Modrow about it, so Modrow came out to the house and took a picture of Eddie and Annette taking turns pumping, while the rest of us sang. Eleanor said her folks had a player piano when she was a small girl, and I can well remember the hours my sister and I

spent pumping the player piano at my grandmother's house. In fact, I have several rolls that used to belong to my grandmother. I wouldn't be surprised if you have a few piano rolls tucked away in your attic.

This is relative season. School is out and people are planning vacations. Thousands of visitors will probably go to the Black Hills, Estes Park, Yellowstone National Park, Minnesota, Wisconsin or some other place of interest. I don't know if you have any plans or not, but why don't you give serious thought and plan to go visit some of your relatives. How long has it been since you have visited your brother, sister, aunt, uncle or other relatives that you think a lot of? All too often the only time we see some of the relatives is at a funeral when some member of the family has passed away. Its tourist season, which can mean relative season; do you have any plans to visit the relatives?



Old player brings new fun to Mays.

Frank Comments

By FRANK FIELD

This picture of our garden was taken Saturday afternoon, May 27. Zo had come out for coffee, and I had her take the picture so that Jennie and I could both be seen in "action."

Starting from the right hand side, here is what you see growing: the first row is Yellow Sweet Spanish Onions from plants; the second row is onions from Yellow Sets; the next row Baby Canning Beets; the next is our potato patch—10 hills each of three different kinds—Kennebec, Cobbler, and Ohio; the last half of that same row is planted to peas—Giant Progress No. 9 which have been blooming for about 10 days now and are setting on pods pretty heavily.

Then come the beans—the first row is our 'gambling row' which was planted back in April and which didn't get frozen off, as the beans were not quite through the ground yet when we had that hard freeze. Incidentally, the potatoes were up three or four inches high and froze off even with the ground. It didn't seem to hurt them, as they came right on again stronger than ever. Next to the 'gambling row' of Contender Beans, is another row of Contenders and a row of Garden Green planted early in May. Then comes another row of beans—this time Tender Crop—these were planted about the 15th of May. Next come the two

rows of tomatoes—the first row Tomboy, a new variety which we plan to introduce next year, and the other row Surprise, the new Hybrid we introduced this year. The Hot Kaps had already been taken off the row of Tomboys and the stakes driven beside them. The Surprise plants were a little smaller; and at the time this picture was taken, I had not yet removed the Hot Kaps, although they were taken off the next day. The tomato plants are planted three feet apart in the row; and there is three feet between the rows, as they will all be very carefully pruned and tied up to stakes which you can see if you look very closely. I am in the act of tying one of the plants to the stake in front of me in the picture. Jennie is dusting the beans with Bug Dust—the Mexican Bean Beetles moved in on us almost over night but one light dusting with Bug Dust did the work. We had a fairly heavy rain here yesterday and last night; and just as soon as the garden is dry enough, Jennie will dust the beans again as the rain washed the dust off that was there.

To the extreme left side of the garden, beyond the tomatoes, you can see a strip which looks like bare ground; and it was when this picture was taken. Since then, I have planted half the row to Crosby Special Beets and the other half to Baby Zinnias which are through the ground already and coming nicely. As soon as the plants get big enough we will thin them out to about a foot apart in the row, and the plants we take out will be taken up to the house and used to fill in bare spots in the perennial border.

Continued on Page 15



New Patio Cook Book to Subscribers



Above is the cover of the new Patio Picnic Cook Book now being mailed to Guide subscribers for just a 4¢ stamp. (No stamped envelopes, please; just the stamp.)

The new cook book is being made available by special arrangement with Martha Logan, Home Economist of Swift & Company. It is a superb collection of recipes, buying hints, and outdoor cooking tips compiled by Martha Logan. Her recipes are

zesty, covering all types of meats, sauces, seasoners, side dishes, dressings, salads, and desserts. Dandy and handy from cover to cover, a wonderful addition to any household recipe collection.

A new policy of the KMA Guide now makes it possible for our Guide subscribers to get the opportunity to receive such items as this new cook book. There is no cost to you other than modest expenses for outside services such as printing and postage. In this particular instance Swift and Company is supplying the booklets, including envelopes, so your only cost is postage. Our Guide staff is taking care of all the handling, preparation, mailing, and whatever else is necessary to get them to you. We will make as many of these offers available to you as possible.

In the past we were pretty much restricted to supplying only our own recipe books to subscribers. As printing and mailing costs rose, we eventually found ourselves in the position that we must either drop recipe books completely or raise the price of the Guide. We absolutely do not want to raise the price of the Guide. Knowing you would expect us to continue compiling our KMA Homemakers' best recipes in booklet form we arrived at a solution.

This new policy will work to your advantage in two ways. Instead of paying a dollar for a subscription (or extension) each time you receive a recipe book, your only cost will be the modest expense we incur for outside services. In the past, we were publishing more than one booklet a year and those who extended their subscription each time were getting paid up many years in advance. It is obvious this

Continued on Page 15

Outstanding Club President of the Year

Last month we had the story in the Guide of how busy the Shenandoah Jaycees had been under the direction of Earle Crowley of our accounting department. We had a picture of Earle and some of the Jaycees preparing a scrapbook for outstanding club of the year. Results, they won second in Community Health and Safety, 3rd in Publications, and 3rd in Community Improvement. They placed in the top three in three out of twelve categories. This is very good considering there are 103 clubs in the state of Iowa. But, the biggest surprise of all was when Earle was selected as the outstanding club president of the year. Pictured at right is our proud young man with the big traveling trophy he will keep for the next year. Again, our congratulations to Earle and his fellow Jaycees!





SALESMAN, SPARE THAT TREE! The picture at left shows little Julie Modrow, 3, and Julie Gowing, 3, daughters of Guide Editor Duane Modrow, and Farm Service Director Jack Gowing getting a very close look at a robin's nest with three eggs (lower right). The mother robin had built her nest in one of the balled evergreens behind the May Seed Store. Orders were issued from the main office that the tree was not for sale until the eggs were hatched and the baby robins on their own. As we go to press, the eggs have hatched three fine babies, doing fine!



All set for the big day, little Holly Nielson wears her pretty First Communion dress and veil. Holly's mother, Florence, was busy last month, as you recall from Doris Murphy's "Party Line" column, getting the dress ready for Sunday, May 14. Holly has worked hard, too, studying every Saturday morning at St. Mary's church in Shenandoah. Holly was quite thrilled, as all youngsters are, when she took her first communion.



TOUR SEASON opened with a bang one morning early in May when four big Greyhound buses pulled up in front of the May Seed Company building. They were Extension Club ladies from Saunders County, Nebraska. Pictured at left, the four buses, unloaded and almost on their way before we could get a picture. Scenes such as this will be an every Tuesday, Wednesday, and Thursday event in Shenandoah. The ladies seem to enjoy their outing thoroughly. We are certainly pleased to have them visit us. You'll find the tour most rewarding. Any group is welcome. Write Ethel Baldwin, c/o May Seed Company, Shenandoah if your club is interested.

Nodaway Valley Symphony Orchestra

Every Sunday since last February, 39 musicians whose roster lists college professors, housewives, office personnel, students, doctors and many other occupations have been journeying from all over southwest Iowa and northwest Missouri to Clarinda, Iowa for practice in the Nodaway Valley Symphony Orchestra. Thursday, May 18th, KMA recorded their enthusiastically accepted concert for playback the following Sunday noon at 12:15. The mammoth task of gathering together these loyal musicians was accomplished by Nelson E. Crow, vocal music director of Clarinda High School and Community College. Mrs. Bruce Grossman performed two difficult operatic vocals, expressing unusually good talent. The 90-voice choral Choirs joined the symphony at the close of the program.

Broadcast Tarkio College Inauguration Ceremonies

Saturday, May 27th, Tarkio College of Tarkio, Missouri celebrated an event which has occurred only six times in the 78 year history of the college. Dr. William H. Schechter was inaugurated as its 6th president. In order to bring coverage of this important regional event to interested people in the area, KMA program director Dean Naven and engineer Ralph Lund took tape recorder and microphones to the ceremonies. Representatives from 89 colleges were present along with a huge audience of alumni and visitors. The feature address was by Dr. Homer C. Wadsworth, executive director of the Kansas City Association of Trusts and Foundations, and the acceptance address by Dr. Schechter

Pictured at right is KMA Associate Farm Service Director Tom Beavers (left) interviewing Southwest Iowa District Area Conservationist Arlon Hanson who has just taken over as head of the Shenandoah office. Mr. Hanson, formerly of Manona, Iowa, stated 40 watersheds have been completed in Iowa. Three more are now under construction in this area, many more are needed, and their work is progressing as quickly as possible. The Shenandoah headquarters under Mr. Hanson's direction covers eight southwest Iowa districts.



Shenandoah High outdid itself again this year decorating the Liberty Memorial Building for their '61 Prom. (L to R by couples) David Lund with date, Judy McCall of Red Oak; Judie Lund with Mike Jones. David and Judie are son and daughter of KMA engineer Ralph Lund. Sharron Roulstone with John Hudson; Sharon, daughter of Merl Douglas; Julie Josephson with Ken Thomson; Julie, daughter of KMA engineer Jack Josephson.





On the KMA PARTY LINE

By DORIS MURPHY

A familiar sight to people living on Route 59, north of Shenandoah, is a big car streaking up the road at almost exactly the same time each day. They have all learned it is Frank Field on his way to do his 12:20 to 12:30 p.m. television show on KMTV. In fact, some of them are so sure the time he will be going by, they wave without looking up, if they happen to be working outdoors. Frank is so punctual that even the KMA office folks know if he doesn't show up at the office at nine minutes of two, he must have stopped some place to do an errand. Sun. rain. snow. sleet. nothing stops Frank, except vacation time. And that is exactly what he is doing in June—vacationing with his wife, Jennie at a fishing resort in Minnesota. While Frank is gone, Warren Nielson in his station wagon will be heading up 59. Give him a friendly wave if you happen to see him going by!

If Diogenes and his Lamp were still looking for an honest man, Florence Falk is sure he could find plenty of honest

people in Essex. It was proved to her recently when she forgot a blouse of her daughter Karenann's, and left it in the back of the laundromat where she had washed it out by hand. This was on a Wednesday; and it was the following Monday, when Florence returned to do more laundry, that she discovered the lost blouse right where she had left it, five days before. Since the blouse had a skirt to match, Karen was doubly glad to get it back.

Joining an Olson Campus Tour out of Chicago, Miss Betty Jane Rankin, daughter of Mr. and Mrs. J. D. Rankin, Jr., will spend over seven weeks in Europe this summer. Betty Jane leaves Montreal June 23rd, and will return August 16. England, Holland, Belgium, Germany, Switzerland, Italy, the Riviera, and France will be visited by the students. Betty Jane's sister, Diane plans to vacation at the Crystal Springs Ranch in Wilson, Wyoming. Diane, with two Shenandoah friends, Nancy Ross and Nancy Norris, will leave for camp June 19, returning the first of August. This is Diane's second season at the Wyoming ranch.



Eddie May and friends with new enterprise, curb service, friendly smile, ice cold, refreshing pause, only 3¢, no tips.

A sure sign of summer is when the Kool-Aid stands appear on the sidewalks, and Guide Photographer Duane Modrow just happened to get this picture of an enterprising group offering Kool-Aid at 3¢ a glass, in front of the Bob Ross home. The three managers of the big picnic cooler full of orange Kool-Aid were Eddie May, son of Edward May; Barbara Ross and Carolyn Warren, neighborhood friends. They seemed to be moving a lot of Kool-Aid, but most of it they were drinking themselves. Duane, of course, purchased a refreshing drink and recommended it to Sam Lawson, of the May Seed farm department, who was just driving by. Sam tried to give them a nickle for his drink, but they insisted on giving him change—no tips. Probably the reason they could sell it for only 3¢ was because of their low overhead! Eddie was so excited about his business venture; I think his daddy will have to bring him to the seed house and let him turn his enthusiasm and salesmanship toward nursery stock.

A trip by plane to the East was enjoyed by announcer John Russell in May, when he went to Hanover, New Hampshire to see

his former classmates at Dartmouth. John spent three days at Hanover, then drove into New York with friends, for another three days. While there he heard a number of famous entertainers such as Sarah Vaughn; piano player Don Shirley; trumpeter Al Hirt; Gerry Mulligan, and others. John is taking a course in American Literature at Omaha University, driving to Omaha each Tuesday and Thursday for class, then returning in time to resume his announcing duties on KMA at 1 o'clock. John attended Dartmouth three years and hopes to get his degree there some day.

Judy, sixteen-year-old daughter of Engineer and Mrs. Ralph Lund, has been chosen to attend Girls' State at Iowa State Teachers College in Cedar Falls, June 18-25. She is a junior and is sponsored by the Shenandoah American Legion Auxiliary.

Another member of the KMA staff was honored May 8, when Program Director and newscaster Dean Naven was elected vice-president of the Shenandoah Chamber of Commerce.

Remember last summer when Guide Editor DUANE MODROW planted a big patch of melons and didn't get a one; the deer tramped down the vines. But bad luck didn't discourage him—Duane is planting a garden again this year, but this time it will be up on a hillside. In addition to a big patch of melons DUANE is planting 70 rows of white sweet onions. Surely he can't draw a blank two years in a row!

Speaking of "easy livin'", Farm Service Director Jack Gowing found the ideal way to mow, when he tried out this new International Harvester Cub Cadet lawn and garden tractor with mower attached. It cuts a yard-wide swath of grass at once. All Jack had to do was leisurely guide the machine. Little Randy was so excited about the new mower, after he had the thrill of driving it a little while under dad's guidance, that he was ready to trade in all his toys, even his tractor implements, to help buy one. In the background you can see the Gowing farm home and the beautiful Nishna Valley lying beyond! Forty-five evergreens of different heights and shapes. Austrian Pines, Black Hill Spruce, and Concolor Firs, dot the windbreak area north of the house, and they are already becoming large enough to help ward off winter winds. With the many new implements on the market today, farm work has become a snap in comparison with what it was fifty years ago.

Of course, I felt I just HAD to have a new dress to wear to the wedding of my nephew, James Plaster to Miss Marlene Kay Berry of Des Moines, which was held May 14 in Omaha. I got the dress—a navy blue silk shantung appliqued with pretty pink roses on the front! With it, I planned to wear a pink tulle hat to match the roses, and pink jewelry. Since our family was also invited for the bridal dinner at the Hill Top restaurant the night before, I had taken along two extra dresses—both a light and a dark one because the weather was uncertain, and I didn't know which I might need. Finally, I decided on the light blue linen for the dinner. The wedding was to be at 3 o'clock on Sunday at St. Paul's Methodist church. But in the middle of the night, I awakened and discovered my dilemma! I suddenly remembered I had NOT brought along my new dress for the wedding! It was still at home, peacefully hanging in the clothes closet. You can imagine my "let down" feeling! The extra navy dress I had along was put into service; and I went to the wedding with the full knowledge it didn't make one particle of difference what an aunt wore, as all eyes are always on the pretty bride and handsome groom! And that's the way it should be! Jim is the son of my sister, Frena, whom many of you will remember as the "children's story lady" on KMA years ago. Jim graduated from Omaha University. The newlyweds will make their home in Phoenix, Arizona, where Jim is employed as claim department manager of H.B.A. Life Insurance Company. His bride was formerly employed in Omaha at the Center bank, and attended Drake University for two years.

Stepping into a car dealers and choosing the car of your choice is a thrill. But it couldn't possibly be as big a thrill as a teenager gets when he works for a solid year fixing up an old car, then finally gets

Continued on Page 15



A Letter From Bernice Currier

Dear Homemakers:

I called Janet, my daughter-in-law, at Cairo, Illinois, this noon after Dean Naven had given the news about the crest of the Mississippi River moving downstream. She said it lacked about 5 feet of being as high as the 1937 stage. That was the year even the citizens of Cairo were a little worried. I always worry when both the Ohio and the Mississippi are rising because there is Cairo sitting peacefully 65 feet below the top of the Levee; and just suppose. . .well, there would be nowhere to go but into the river because that is all there is south of them. The Magnolia Festival has just been held in Cairo, sponsored by the Cairo Historical Association; and Karen, my 16-year-old granddaughter, was chosen queen. How is this for an alliterative headline—"Karen Currier, Kiwanis Club Candidate, Crowned Queen." She wore a magnificent gown of ivory embroidered nylon organza, princess style, with delicate embroidery on the organza insets of the bouffant skirt. She wore formal white gloves and carried the traditional Magnolias. I hope the picture we have will show the throne. It is a very rare old curved wrought iron seat, pure white, and belongs to "Magnolia Manor" which is now the home of the Cairo Historical Association. There are four floors of priceless treasures of pre-Civil War days. In the basement is the kitchen with a huge wood burning range that takes up almost an entire side of the room; also the cooking equipment used. In the corner of this kitchen is a meat block such as you see now in our butcher shops, with the meat knives and saws used for cutting up their own meat. Meals were prepared here and sent up to the first floor on the dumb waiter.

The ground floor has the original carpets, ornate woodwork, wall paper, staircase, chandeliers of crystal; and in the formal dining room is the table which will easily seat 24 people, complete with silver coffee service, table silver and china, probably over 100 years old.

To come back to the present time and look into the future a bit. Our summer Visitor Tours have started—Garden Clubs, Homemaker Clubs, Friendly Neighbor Clubs and individuals who would like to take this personally conducted tour around Shenandoah and the Nurseries here. If you are interested, write to Ethel Baldwin, May Seed and Nursery Co., Shenandoah, Iowa, and ask for information about it. She will take care of it and let you know just what to do. I do not have my spring house-cleaning done yet and I hope you have better luck with yours. But I have been

busy typing recipes for listeners who missed getting one they especially wanted because of interruptions of every kind known only to mothers and homemakers. I have sent out nearly 1,300 of the mimeographed sheets of rhubarb pie recipes with instructions for making a lattice pie crust without weaving the strips back and forth, and also methods of freezing rhubarb

The flowers have been gorgeous this year. There are so many lilac hedges, a mass of beautiful purple or white. The Spirea is out now, also the Deutsia, the daisies, the mock-orange and the iris. But the peonies are not going to be out in all their glory for Memorial Day. The buds are very small and tight, and even the ants haven't covered them yet to eat off the waxy substance that covers them. Yesterday I drove out through the cemetery and none of the peony bushes there were even close to blossoming.

This week I've had my first experience with measuring worms. They have taken over the south side of the house and all over the back porch. Some of my neighbors have them too. I am going to spray them with DDT as soon as it is delivered. My children are going to get a chuckle out of this because they know that I would just as soon meet a mountain lion, as a worm. The ants have made one try to come into the kitchen, but I stopped them quickly; I keep powder sprinkled in the outside window sills and in the crack where the porches join the house. I also spray the ground around the basement windows with DDT.

This is a beautiful time of the year, a time of High School and College Graduates, beautiful brides and handsome grooms. My grand-daughter, Patricia Armstrong in Houston, Texas, graduates from High School this month.

By the time you read this letter, I probably will have decided about my vacation this year. But right now I am not sure. I would like to go six different places; and I have ONE week. What I should do is to stay here and get the basement cleaned!! I'll give you three guesses as to whether or not I will. That's right.

Be listening tomorrow morning from 8:30 to 9:00 when I will be visiting with you. Until then— Bless your Hearts, Goodbye.

Bernice

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

DOUBLE QUICK COFFEE PECAN ROLL

- A— $\frac{3}{4}$ c. milk scalded
 $\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. (1 stick) margarine
B— $\frac{3}{4}$ c. very warm water
6 packages dry yeast
C— 2 eggs beaten
D— 3 c. sifted flour
E— 3 c. sifted flour
F— 6 T. instant coffee
2 c. sugar
G— $\frac{1}{2}$ c. (1 stick) margarine melted
H— 2 c. chopped pecans
I— $1\frac{1}{2}$ c. sifted powdered sugar
2 t. instant coffee
1 to 2 T. hot water

Combine "A" in saucepan. Combine "B" in large bowl; stir to dissolve. Add "A" and "C". Stir in "D" and beat till smooth. Add "E" and mix to soft dough. Put on floured board and knead till smooth and elastic. Use more flour if needed. Place in greased bowl, grease top, cover, let rise to double (about 25 min.). Punch down, put on board and cut in half. Roll each half out to oblong 12 by 14 inches. Combine "F", add "G" and "H". Spread half of this on each oblong then roll them up as for jelly rolls from the long side. Seal the sides and ends. Place seam side down on greased baking sheet; cover, let rise to almost double. Bake 25 to 30 minutes at 350°. Combine "I" and spread over each roll.

* * *

SHRIMP CREOLE WITH SPAGHETTI

- $\frac{1}{2}$ c. thinly sliced celery
2 T. butter melted
 $\frac{1}{4}$ c. sifted flour
1 t. salt
4 c. stewed tomatoes with vegetables (two 1-lb. cans)
 $\frac{2}{3}$ c. sliced mushrooms (4 oz. can)
1 T. minced onion
 $1\frac{3}{4}$ c. canned shrimp (two 5-oz. cans)
8 oz. spaghetti

Cook celery in butter until tender. Stir in flour and salt. Add the juice of tomatoes (about 2 cups) and stir until smooth. Crush tomatoes, add them, the mushrooms and minced onion. Bring to boiling, reduce heat and cook until thickened and well blended. Add shrimp. Cook spaghetti in boiling salted water till tender. Drain, arrange on heated platter. Pour shrimp mixture over spaghetti and serve. Serves 6 generously.

GRAPE FLUFF

- 1 T. plain gelatin (1 envelope)
 $\frac{1}{4}$ c. cold grape juice
1 c. hot grape juice
 $\frac{1}{4}$ c. sugar
2 T. lemon juice
2 egg whites
 $\frac{1}{8}$ t. salt

Soften gelatin in cold juice then dissolve in hot juice; add 2 tablespoons sugar and the lemon juice and chill to quivery. Beat whites with salt until stiff then add 2 tablespoons sugar and beat to stiff peaks. Beat the gelatin smooth, then fold in the whites. Chill until firm in ring mold or in individual molds. Serve with —

CUSTARD SAUCE

- 2 egg yolks well beaten
 $\frac{1}{4}$ c. lemon juice
 $\frac{1}{2}$ c. sugar
1 T. flour
1 t. grated lemon rind
1 t. orange extract

Mix in top of double boiler and cook over boiling water, stirring constantly until thick. Cool. Fold in $\frac{1}{2}$ cup cream whipped (or $\frac{1}{2}$ cup prepared Dream Whip). If this is too thick for a sauce, thin with a little regular cream.

* * *

FROZEN SUNSHINE DESSERT

- A— $1\frac{1}{3}$ c. water
 $\frac{1}{2}$ t. salt
 $\frac{2}{3}$ c. uncooked rice
B— $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ t. vanilla
C— 1 c. cream whipped
D— $\frac{1}{2}$ c. frozen concentrated orange juice

Combine "A" and bring to boil. Turn heat very low, cover and let stand 14 minutes. Remove from heat and leave uncovered 10 minutes. Add "B", then cool. Fold in "C" and pour into freezing tray of refrigerator. Stir in "D" with circular motion to make swirls of color. Freeze. May be garnished with fresh orange when serving if desired.

* * *

BUTTERSCOTCH ICEBOX SURPRISE

- A— $1\frac{1}{2}$ c. fine chocolate cookie crumbs
3 T. melted butter
 $1\frac{1}{2}$ T. sugar
B— 1 package butterscotch pudding

Mix "A" well and press firmly in bottom of 8-inch square pan. Bake 5 min. at 375°. Cool. Prepare "B" by directions using $1\frac{3}{4}$ cup milk. Cool slightly and pour into baked crust. Chill 3 hours. Just before serving, spread with whipped cream and sprinkle with shaved chocolate. Makes 8 large servings.

"The Farmer's Wife"

By FLORENCE FALK

With plans formulating for an outdoor eating area here on the farm, thought you might like some of the recipes we plan to try.

The following menu is through the courtesy of the Iowa Page County Extension Family Living Program:

Fish in Foil
Frozen Buttered Peas
Relish Tray Garlic Bread
Skewered Fruit
Beverage

RELISH TRAY

Wash and scrub relishes; these may be celery, carrots, green peppers, cauliflower, apples, etc. Cut into strips, wedges, or rings. Serve as an appetizer.

FISH IN FOIL

(10 to 20 minutes)

Thaw frozen long fish fillets. Place on square of foil. Season. Place grated cheese over half of the fillet. Fold over uncovered half. Top with lemon slice, about $\frac{1}{2}$ teaspoon butter. Using the drug store wrap, seal fish in aluminum square. Place on grill over hot coals. Turn once during the cooking period. (Drug Store wrap—place food in center of the foil. Place the two edges together and fold them over together. Do not wrap too tightly, but mold the foil to fit the food after it is folded.)

FROZEN BUTTERED PEAS

(about 20 minutes.)

Place block of frozen peas on large square of aluminum foil. Season and add butter. Wrap peas in foil, using drug store fold. Leave headspace for steam. Place over coals, turning frequently.

GARLIC BREAD

(about 10 minutes.)

Spread 8 slices of bread with $\frac{1}{8}$ to $\frac{1}{4}$ pound of butter which has been mixed with garlic salt. Stack: wrap in foil. Place on grill and allow to heat through.

SKEWERED FRUIT

(about 3 minutes)

Heat in foil pieces of pineapple, orange and when thoroughly heated, alternate these heated pieces on a skewer with marshmallows. Roast over hot coals till marshmallow is toasted, and fruit is hot.

FOIL-ROASTED CORN

Husk and silk tender fresh corn, spread with butter, sprinkle with salt and pepper. Wrap securely in aluminum foil. Roast 15 to 20 minutes over medium coals. Turn often. Corn can be baked in the oven of your stove at 400° for 15 to 20 minutes, depending on the size of the ears.

IOWA ROASTED CORN

Peel back the husks from young, tender corn. Cut away husks from shank leaving a complete husk shell. Remove silks. Soak corn and husks in cool water for 10 or 15 minutes. Do not dry but replace husks as tightly as possible. Wrap in foil and broil 15 to 30 minutes over hot coals; time depends on size of ears.

Let the guests slip the ears from husks and help themselves to plenty of butter, salt and pepper.

* * *

YANKEE-STYLE CORN ON THE COB

Line a heavy kettle with washed husks; don't dry them—clinging drops of water make the steam. Lay cleaned roasting-size ears on the husks. Cover heavy kettle tightly with lid or foil. Steam over low fire for 20 minutes.

* * *

ANGELS ON HORSEBACK

Wrap a 1-inch cube of cheese in a slice of bacon. Cook over fire until bacon is done. Place in a roll or between 2 slices of bread.

* * *

FOIL-COOKED HOT DOGS

- 2 c. finely chopped frankfurters
- $\frac{1}{3}$ c. grated sharp process American Cheese
- 2 hard-cooked eggs, chopped
- 3 T. chili sauce
- 2 T. pickle relish
- 1 t. prepared mustard
- $\frac{1}{2}$ to $\frac{3}{4}$ t. garlic salt
- 8 coney buns, split (hamburger buns can also be used.)

Combine all the ingredients except the buns. Partially hollow out the soft centers of the buns; fill with frankfurter mixture and close. Wrap each bun in aluminum foil, sealing securely. Grill over hot coals or place on a baking sheet. Bake in a moderate oven 375° for 10 to 12 minutes. (8 servings)

* * *

MINIATURE HAMBURGERS

These you will like. Small long dinner rolls are sliced as if they were little loaves of bread, and buttered. Proportionately small hamburger patties are broiled over charcoal, seasoned, and clapped between the slices. The usual relishes may be provided, tiny round onions, sliced, miniature pickles, everything on a "small" scale. Make up plenty!

* * *

CHARCOAL-GRILLED FRUITS

Fruits, either as accompaniments to meats or as a dessert, do not require much cooking, so they can usually be done after the meat has been cooked; or, if wrapped in foil, while it is broiling or roasting. You can either broil the fruit first or foil it and cook it, close to the hot coals.

"My Best" Recipe Selections for June

SCALLOPED POTATOES WITH MEAT

- 4 medium-sized potatoes
- 2 T. flour
- 1½ t. salt
- ¼ t. pepper
- 1½ c. diced, cooked ham, tongue or sliced frankfurters
- 2 T. butter
- 2 c. hot milk

Pare and slice potatoes thin. Mix flour, salt and pepper. Arrange potatoes in alternate layers with the meat. Sprinkle each layer with the mixed flour and seasonings. Dot with butter and pour milk over the mixture. Bake in moderate oven 375° for 1 to 1½ hours until potatoes are tender. Serves 6.

* * *

MEAT POTATO PUFF

- 2 c. mashed potatoes
- Salt and pepper as desired
- 1 medium onion, minced (or onion as desired)
- 2 eggs, slightly beaten
- ½ c. milk
- 1½ c. ground, cooked meat
- ½ c. grated cheese
- Butter

Blend thoroughly potatoes, seasoning, onion, eggs and milk. Fold in the ground meat and taste for seasoning. Place in a greased 1-quart casserole. Sprinkle with cheese and dot with butter. Bake in a moderately hot oven 400° about 30 minutes or until lightly browned. Serves 4.

* * *

OLD-FASHIONED SPONGE CAKE

- 1 c. sifted cake flour
- 1 t. baking powder
- ¼ t. salt
- 3 eggs
- 1 c. sugar
- ¼ c. hot water or milk
- 1 t. vanilla flavoring (or) 1 teaspoon grated orange rind

Sift flour with baking powder and salt. Beat eggs until blended. Add sugar and continue beating until fluffy. Stir in water or milk gradually. Add flavoring and fold in flour mixture. Bake in an ungreased deep 9-inch square pan in a moderate oven 350° about 30 minutes. If you wish, make these in paper baking cups in muffin pans. Fill about ¾ full and bake about 20 minutes.

REFRIGERATOR CHEESE PIE

- 20 graham crackers
- 4 T. sugar
- 4 T. softened butter
- 1 envelope unflavored gelatin
- 4 T. cold water
- 1 egg, separated
- 4 T. milk
- ½ c. sugar
- 1 c. cottage cheese
- 1 3-ounce package cream cheese
- grated rind of ½ lemon
- ½ t. vanilla
- ½ c. light cream
- juice of ½ lemon

Crush crackers fine and combine crumbs with the 4 tablespoons of sugar and softened butter and mix well. Put crumbs in refrigerator ice cube tray. Press firmly against bottom and sides of tray with a cup. Soften gelatin in cold water. Combine slightly beaten egg yolk, milk, and ½ cup sugar. Cook over low heat for 5 minutes, stirring constantly. Remove from heat, add softened gelatin and stir until dissolved. Blend the cottage and cream cheese together, add lemon rind and vanilla. Add gelatin mixture and blend well. Chill until mixture begins to thicken. Beat cream until foamy, add lemon juice and whip until thickened. Beat egg white until stiff. Fold cream and egg white into cheese mixture. Pour into crumb lined refrigerator tray. Chill until firm. Cut into 6 pie-shaped wedges for serving.

* * *

AVOCADO AND HONEY DRESSING FOR FRUIT SALAD

- 1 ripe avocado, peeled, seeds removed and meat put through a ricer.

Add to this:

- 1 T. honey, more to taste if desired
- ½ to ¾ t. salt, as needed
- 2 T. lemon juice
- 4 T. orange juice
- 2 T. pineapple or grapefruit juice

Mix all ingredients together and whip with rotary beater, or mixer. Serve over fruit salad or fresh fruits.

* * *

APRICOT CRUMB PIE

- 1 9-inch unbaked pie shell
- 4 c. sliced fresh apricots
- ½ c. sugar
- ¼ t. grated nutmeg
- ¾ c. flour
- 4 T. brown sugar
- ½ c. butter

Fill unbaked pie shell with apricots mixed with sugar and nutmeg. Mix flour and brown sugar together. Cut in butter until mixture is crumbly. Sprinkle over top of apricots. Bake in a hot oven 400° for 45 minutes. Makes the one pie.

KMA Daily Program for June, 1961

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.—Infomacast
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Markets
 1:00 p.m.—John Russell Show
 4:00 p.m.—Alan Austin Show
 5:45 p.m.—Alex Dreier
 5:55 p.m.—Weather with Swayze
 6:00 p.m.—Life Line
 6:15 p.m.—Paul Harvey
 6:20 p.m.—Speaking of Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—Living History
 7:05 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.—Living History
 7:05 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.—Living History
 7:05 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.—Living History
 7:05 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.—Living History
 7:05 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.—Freddy Martin'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.—Hymn Time
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 3:55 p.m.—Mon. Morn. Headlines
 4:10 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.—Judgment In Israel
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—Issues & Answers
 9:00 p.m.—Hour of Decision
 9:30 p.m.—Pilgrimage
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—Hour of Decision
 11:30 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of
 Publication

However, all Programs Are Subject
 to Change



Above is the second in the series of sketches of KMA personnel being drawn by Steve Childs, son of veteran KMA newscaster Ralph Childs. Last month's sketch was Ed May. In this month's sketch Steve has added a cowboy hat. The person he has drawn is a great lover of horses. He has broadcast all the Sidney, Iowa Championship Rodeos for a number of years over KMA. The recreation room in his home is finished in a western motif. Even the ash tray on his desk has a small statuette of a western pony. You hear this fellow every weekday at 6:00 a.m., 7:00 a.m., 7:45 a.m., and 12:00 noon.

Last month's sketch was of Ed May. Next month we'll have another with the answer to who the sketch is of above.

PARTY LINE

Continued from Page 9

it to run. David, son of newscaster Ralph Childs, can vouch for that. A year ago—even before he got his driver's license—David bought an old car for \$90 with money he had earned. Letting a friend drive it proved disastrous, as the friend got in a wreck and damaged the front of the car, \$200 worth. Not having the money to fix it David proceeded to scrounge around and pick up parts at junk yards. By doing so, he got the radiator fixed for \$2. In fact, the whole thing cost him only about \$15, but he had to do all the work of putting it together. Then he found a car body he liked better, so he changed the body and paid for it himself. Naturally he thought he was making headway, when suddenly the motor went bad. This set him back again, but he finally got another motor and worked like a beaver and put it in by himself. Imagine his joy when the car was finally in running order again! Even though David now has about \$300 in in the car, he has had \$500 worth of experience and plenty of education out of it. We hope David enjoys riding in his car,

after all of his work. David will be entering Iowa University this fall, so his efforts now will have to be put toward his college courses.

Summer fun for 3, 5, and 10-year-old Julie, Teresa, and Josie Modrow really started May 28, when they took their first motorboat ride at Forney's Lake near Thurman. Guide Editor Duane Modrow and family, along with their next-door neighbors, the Ivan Richardsons, picniced all day at the lake, fishing and boating. Even though fishing was good, and the party caught 23 bullheads, poor little Teresa who so diligently fished all day, didn't even get a nibble.

FRANK COMMENTS

Continued from Page 4

You can't see them in the picture, but at the extreme left-hand corner of the garden is where we have our cucumbers and cabbage. Neither of these has a mark of bug damage as yet; a light dusting with Bug Dust does the trick.

I have told you a number of times that we live at the extreme edge of town—if you don't believe it, just look on past the garden at that cornfield in which the stalks haven't even been cut yet. I think the owner has put it in the Soil Bank and, consequently, isn't going to do a thing with it this year.

Oh yes, we planted a few radish seed along with the beets, and they have been used up long ago from that row showing in the picture. The ones planted last week also had radishes mixed in with them, and I noticed this morning that they are breaking through the ground already. No, I have not had to use any water on the garden this year, as the rains have been coming just about right—not too much and not too little.

How is your garden doing?

NEW PATIO COOKBOOK

Continued from Page 5

policy could not continue indefinitely. It was in effect costing our subscribers too much by having to send in a dollar each time. Secondly, by following this new policy, we are now in a position to bring you additional offers such as the Patio Cook Book at little or no cost. Formerly we were unable to do this.

We will make as many offers available to you as possible. Your only cost will be modest handling expenses getting them to you. Meanwhile, send in your 4¢ stamp (no envelopes, please) and we'll send you this very nice Patio Picnic Cook Book. This offer is to Guide subscribers only. If your friends are interested, they may become eligible to receive this and future offers by becoming a Guide Subscriber too.

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

MRS PHILLIP JOHNSON
720 STATE ST
CARNER IOWA

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



Shriners of Southwest Iowa and Atchison County Missouri selected a queen to reign over their year's activities at the club's annual dinner-dance at the Red Oak Country Club Thursday, May 11th. Several communities represented had queen candidates, among them the Shenandoah candidate was Miss Lucy Lawson, our KMA-May Seed Co. receptionist and switchboard operator. Lucy was selected as queen and is pictured above in the beautiful gown she wore. It is of carnation colored satin with a three-dimensional effect of carnations intertwined with simulated vines of green iridescent sequins over the skirt front extending to the bodice. Her gown is an original Emma Domb. Her accessories were matching stole, white full-length kid gloves, green satin purse and shoes. Congratulations to a very lovely queen.