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The
KAMA GUIDE

May-June, 1977

COVER STORY

The KMA Guide

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In this time of energy conservation and making the most of each day in terms of productivity KMA Radio and May Seed and Nursery Company are more than doing their part by using general aviation to fill many travel requirements. The company's Cessna 421 Golden Eagle has been from coast to coast and border to border carrying everyone from President Ed May to TV crews from KMTV and news reporters from KMA on their assigned rounds. It is all an effort to bring you the best in radio broadcasting.

With something over 19,000 flying hours to his credit Kenneth Moles has been Chief Pilot for the company since 1967. Kenny had an outstanding flying career before joining May Broadcasting.

During World War II, Kenny was an instructor with a B-29 Training Command in Enid, Oklahoma. His career has carried him through positions of Chief Pilot with Tidy House Company, Securities Acceptance Corp., operator of the Shenandoah Airport for a total of 11 years and a stint with a cloud seeding project in North Dakota.

Kenny is a licensed A&E Mechanic, Flight Instructor and since 1952 has served as an official FAA Examiner. For those of you who don't fly, an FAA Examiner is a person that the Federal Aviation Administration has tested and certified as qualified to give check rides to new pilots and those seeking a higher rating.

N960EM is truly a professional airplane in the hands of a most professional pilot. Kenny has the highest reputation among his counterparts as an expert pilot and instructor.

When KMA Associate Farm Director Jim Ross received the chance to get

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checked out in the sophisticated Golden Eagle he said he felt like the little boy peeking through the ball park fence whose dreams of playing in the major leagues comes true.

While in Texas, Jim had worked with the Navarro College as an instructor in their two year flight program. Upon his return to Shenandoah he made contact with Ralph Edgar, Manager of the Shenandoah Airport, and has since been working on a part-time basis as a flight instructor. After returning to KMA on a full time schedule he was given the opportunity to be checked out in the company airplane for the purpose of being a back up pilot and serve as co-pilot on those flights that require such an operation.

The Golden Eagle is a one pilot aircraft, complete with weather radar and all the latest navigational equipment, auto pilot and other electronic aids. However, insurance requirements make it necessary to have two pilots on some flights.

Jim and Kenny work well together and seem to share a love for airplanes that only those who fly can relate to. As Jim puts it, "there's something about men and their flying machines that cannot be expressed in words as it is a feeling, an emotion that can only be experienced by those who have broken the bonds of Earth, soared

into the bright blue sky above the storm clouds, the dirt and the turmoil of those earthbound and in their own way, reached out and touched the hand of God."



Kenny Moles and Jim Ross stand beside the company's N960EM Golden Eagle. Only a small portion of the plane's instrumentation is visible in the cover picture. The throttle quadrant along with the weather radar screen, navigation and communication radio selectors, auto pilot controls, RNAV selector and a few of the engine monitor gauges are shown. The aircraft which can cruise at 30,000 feet also has dual flight instruments.

A Chat With Edward May

I am sure you recognize the picture on this page. It is Mount Vernon, the famous home of George Washington which stands high on a bluff overlooking the Potomac River near Washington, D. C. Mount Vernon is open to tourists, and it has to be one of the main attractions in the Washington, D. C. area.

You may not be able to identify the two people standing in front of Mount Vernon but they happen to be my wife and son. We were in Washington the last of March and forepart of April attending the National Association of Broadcasters convention. That happened to be a wonderful time to be in our nation's capital as the world famous cherry trees were in blossom as well as many other flowers that helped beautify the city.

As you know by now we took advantage of being there to do some sightseeing. One of the more interesting places we saw was the Smithsonian Institute. The newest section of the Smithsonian pertains to aviation and outer space. It contains everything from Lindbergh's airplane—The Spirit of St. Louis, to many space capsules and a replica of the lunar landing. There obviously is keen interest in the subject of space because thousands of visitors pass through the building daily.

After leaving Washington we went to Williamsburg, Virginia, where we spent the better part of three days. This is hardly sufficient time to do justice to the area as

Williamsburg and the surrounding area is steeped in American History. For 81 years (1699-1780), Williamsburg was Virginia's colonial and state capital, a political and cultural center that ranked in importance with Boston, Philadelphia, and other early American cities. Williamsburg was the seat of empire for the largest British colony in North America. It was in Williamsburg where famous Americans such as George Washington, Patrick Henry, George Wythe, Thomas Jefferson, George Mason, and other patriots, helped to shape the foundations of our government.

The importance of Williamsburg might have been overlooked in today's history books had it not been for John D. Rockefeller Jr. Thanks to the guidance and support of Mr. Rockefeller, a preservation and restoration project was begun in 1926. The project has more than accomplished its purpose of "re-creating accurately the environment of the men and women of eighteenth century Williamsburg and to bring about such an understanding of their lives and times that present and future generations may more vividly appreciate the contribution of these early Americans to the ideals and culture of our country."

Today, the Historic Area of Colonial Williamsburg embraces about 175 acres. There are 88 original 18th century and early 19th century structures within and near this area. Several main buildings that did not survive the years have been reconstructed on their original foundations after extensive archaeological investigation and historical research. Also, 90 acres of colorful gardens and greens have been re-created, using chiefly plants known to the 18th century colonists.

One of the places I particularly enjoyed was the Bruton Parish Church. This church has been in continual use since 1715. It gives a person an almost indescribable feeling to be standing in the same church that was used by the people of that day, and particularly to see the actual pews that were occupied by George Washington, Patrick Henry, Thomas Jefferson and other famous Americans.

Time did not allow us to visit other well known towns in the vicinity, such as Jamestown, Yorktown, Newport News, etc. Perhaps we can see these on another visit. In the meantime, if you ever have the chance to visit Williamsburg and the area, I would highly recommend it; don't pass the opportunity.



MAC'S FAX

In the last issue of *The Guide*, we dealt with the early varieties of vegetables to be planted. Now we want to talk about the later plantings and warm weather crops. Of course you can always gamble and plant earlier than these recommendations and if the frost kills it, you can always plant over. If you gamble and win, you are way ahead by having an early harvest.

All the beans listed on page 52 in the catalog are good, but our choice is Contender which is the early bird and first with the most. It yields a big crop almost a week ahead of the others and has straight, stringless, meaty pods about seven inches long. Contender is drought and heat resistant and yields over half again more than the average green bean. Our next choice would be Top Crop which bears long, smooth, meaty pods with a rich dark green color. It is completely stringless and without fiber and makes several big pickings rather than numerous smaller ones. The New Bush Lake with the white seed is also worth a try.

Lima beans are a must in our garden and they are delicious. Our choice is Fordhook Potato Limas, a greatly improved Fordhook type which yields heavily both early and late in the season. It has three to four big, plump beans in each pod and is easy to shell. These are delicious when frozen and used in the winter. Henderson's Baby Lima is a favorite of thousands of gardeners. The pods are flat and contain three to four flat, green beans. Baby limas are a long time favorite for canning. In the pole beans, Kentucky Wonder is an old time favorite and will bear right up to frost. You can often pick a peck from a single vine. This is a strong, vigorous climber and should be planted in the corn or around a tripod of poles for the vines to cling to. Another delicious pole bean is the Speckled Pole Lima or sometimes called the Christmas Lima. It is the finest flavored butter bean with a delicious nutlike flavor. The beans are green first and then develop a reddish splash of color. A good rule of thumb for planting garden beans would be May 1. You would be safe from frost about 99 out of 100 times.

When we talk about sweet corn. I believe it is my favorite vegetable. The big, deep, luscious, tender kernels dripping in butter are food fit for a king. Sweet corn can be planted from mid-June through July. For early corn plant Hybrid Fourth of July or Pride of Canada. Both are very early and about 60 days from planting to table. Both produce big, succulent ears of fine quality sweet corn. Pride of Canada is

about a week earlier than Fourth of July. My favorites of all the sweet corn are the extra sweet varieties. Some people say that they are too sweet, but not for me. The Early Extra Sweet is ready in 70 days and the Extra Sweet is about two weeks later. When you plant both varieties the same day, you have roasting ears for a month. Even when it's ready, it will stay fresh and prime if left on the stalk for a week or more. I like the Extra Sweet kinds because they produce a big, thick, long ear with 14 to 16 rows of yellow kernels on each ear which are tender and sugar sweet. If you can, plant away from other corns to maintain this sugar sweetness. Pick some and refrigerate for 48 hours and it becomes four times as sweet. Then, of course, you must make a planting of Golden Hybrid Iochief. It sets a big yield of ears eight to ten inches long with deep, succulent kernels. Iochief is a main crop variety which is ready in 86 days and a later type corn which is ideal for fresh eating, canning and freezing. In the white sweet corn, don't overlook Hybrid Stowell's Evergreen and Country Gentleman (Shoe Peg). Both are fine white sweet corns.

Tomatoes are another crop that will make you a lot of cheap food and freshly sliced out of the garden are hard to beat. They are easy to can and will taste good all winter. There are many good tomatoes such as Hybrid Surprise which is one of the finest main crop varieties with large, red fruits which are smooth and uniform in ripening. One plant should produce a bushel of fruit. A new tomato that you should give a try is Pink Delight Hybrid. This is a new pink Hybrid from the University of Missouri, the same station that developed Hybrid Surprise several years ago. Another fine new tomato is Better Boy which is ready in 66 days. The fruits are firm and meaty with very few seeds and make a fine big crop.

Vine crop cucumbers, squash, pumpkins and melons should be planted May 1 to May 15.

If you grow cantaloupes or muskmelons, be sure and include Crenshaw this year. You will be delighted with the thick, juicy flesh and delicate flavor. These melons usually weigh about 12 pounds each. I just ran across Crenshaw in a hotel in San Francisco years ago, and I just couldn't get enough of it.

Just to mention peppers, the favorite by far is Tokyo Bell which can be set out after the danger of frost.

Sweet potatoes are another crop which are easy to grow and good to eat. We have a new Centennial Sweet Potato which yields a big, early, uniform crop of medium sized sweet potatoes with a bright copper skin and a deep orange flesh.

Have a good day for yourselves, everybody.

RFD 960

By CRAIGHTON KNAU

Summer in March and snow in April. The fascinating midwest weather is holding true to form. If you don't like what's happening right now, wait around twenty minutes, and the weather will change to something you might like just a little better. One great thing that has happened is the coming of some mighty welcome moisture. I saw a guy knee deep in a mud hole the other day. He was grinning just like he was eating cold watermelon on a 100 degree August day. Had his tractor in that mud hole along with him, too. Neither one of them was moving much. At least, I think the guy was grinning.

I'm going to throw out a challenge and see who has me beaten. I planted onion sets and plants, radishes, bibb lettuce and carrots on March 7, 1977. As of April 4, they are alive, up and well. Planted potatoes on March 19. Surely won't know the results for a few more weeks, but I sure haven't lost much if I have to re-plant. If all the stuff grows, it will be some of the best out of the garden this year. Anybody got me beaten?

It's been, as usual, a rather busy time. Between planting the small amount of garden and working on a kitchen remodeling project, it has been an interesting time for reporting farm activities. One of the best assignments was on National Agricultural Day, March 21. We broadcast direct (live and living radio) from the Bob and Joann Anderson farm about sixteen miles north-east of Shenandoah at 6:30 that morning. Agriculture Day was meant to call attention to the rest of us how important agriculture and farmers are to our nation. In talking to Bob and Joann, we tried to show how complicated are the farmers' decisions, along with the investment each one has and their contributions to the communities, both economically and socially. During the noon hour, Jim did the Midwest Farmer show directly from the dinner table of Mr. and Mrs. Fred Short here in Shenandoah. Fred is the Ford-Mercury-Lincoln dealer here in Shenandoah. He spelled out very plainly how he as a Main Street Businessman in rural America needs the farmer in his business. It sure looked like a successful Agricultural Day for the KMA Region.

Of course, EVERY DAY is Farmer Day here at KMA.

Jim Ross has finally recovered from the saddle sores after riding a bus to the Texas Panhandle and back. He accompanied a group of Northwest Missouri cattlemen on their annual tour, which this year took them through Kansas, Oklahoma and west

Texas. The series of reports Jim produced about told it all . . . they saw commercial cattle feeding, farm machinery manufacturing, retail meat operations and a horse ranch. Jim reported conditions were mighty dry in the Panhandle area and at last report, it was still that way. The group was fortunate enough to be in the area when the big dust storm occurred earlier this spring.

One of the more fascinating trips was the one to Washington, D. C., on a trip produced by Southwest Iowa's Congressman. It came the week before the current administration's proposed farm legislation was introduced to the Congress. Lots of us laymen get frustrated at the slowness of our national lawmaking body, but it's fascinating to watch and know just a bit more of how our laws are made. And, Washington is an intriguing city. The obvious are the Capitol, the Smithsonian Institute, Washington Monument, Lincoln and Jefferson Memorials, just to mention a few. One of the things you find yourself doing is looking all over for those guys you see on television standing around with a mike in their hands saying . . . "this is George Smodgett, reporting for ABC News." I never did see one of those guys. The cherry trees just coming into bloom were much prettier, anyhow. I did get a little miffed however. President Carter left town for two of the three days I was there. Gotta write my congressman about that.

Have to run to a farm event some place so that you KMA listeners will continue to be well informed. Thanks for listening. Thanks for reading this. Above all . . . Good Farming!

GERMAN FAN CLUB

Circulating around KMA recently was a new magazine entitled "Oldies Fan Club." It featured a front cover picture of the Everly Brothers and inside other pictures of them plus a long feature story. Unfortunately no one could read the story which did mention KMA and Shenandoah because it is all written in German. However the letter writer, Peter Pape, who is also one of the organizers of the club explained that they organized in 1959 to meet once a month to listen and dance to "oldie" records. They produce the club magazine which went into detail about the Everly Brothers and their parents, Ike and Margaret's connection with KMA as entertainers years ago.

Blockton, Iowa — "I can find no way of telling when my subscription is out so I am enclosing a check for two dollars for two more years of the Guide. I suggest you date the name card some way so we can tell when to renew. I don't want to miss a single copy. I enjoy it very much."



"Andy" and brass

"ANDY" ANDERSEN, KMA Station Manager, was the guest of Sgt. DALE CASTLE at a recent breakfast meeting of the 168th Infantry Battalion held in Red Oak. Seated in the picture are "Andy" and Castle and standing are COL. NIELSEN of Atlantic, (left) and BRIG. GEN. RONALD R. WOODIN of Des Moines.

Determined not to be a "golf widow," FRANCIE McDONALD has started learning the game from her husband, "MAC." He claims he is being very patient with her emulating his own father who taught him the game.

Taking a week off from his duties as Chief Announcer and assistant music director, DON HANSEN flew down to Sierra Vista, Arizona, in April. He spent some time there with his brother, Steve and his family. Steve is stationed with the army near Tucson. Both brothers made a quick trip to Los Angeles to visit friends.

KMA Associate News Director BILL BONE played the "strongman" in the Southwest Iowa Theatre Group production of "Carnival." Bill sang and danced in the chorus of the musical which played to capacity crowds. The picture below taken on stage during dress rehearsal shows left to right — SARAH PARKER, DEANNA VAN FOSSON, BILL BONE, MIKE AIKEN, JOHN McNEILLY, TAMMI AIKEN, and DON BOYLAN.



Introducing little miss Jennifer Deanne Martin. This doll with black hair and dark blue eyes is the two-month-old daughter of Salesman Dee Martin and his wife, Linda. She was born Feb. 10 and weighed only 5 pounds but has since doubled her weight. (Above).



NEWSMAN
TURNS
ACTOR

The KMA Guide

A MEMO

From BRENDA KAY

To see the world through the eyes of a child is a joy! At six months, Ricky is discovering his world. He's developed his own little crawl (or drag) where he puts his arms out in front of him and then drags his body along the floor. My mother laughed and said, "I should put a feather duster on his tummy and I wouldn't have to dust my floors!" Ricky also grabs anything that comes within grabbing distance, and if it won't come to him, he goes to it. He spends half his time on his head upside down trying to get to his feet, the rug, or anything else that he can't lift. And, of course, everything goes straight into his mouth. One bright Sunday afternoon, I was out raking and decided to put him on a blanket to enjoy the outdoors, too. This was the same day that he developed his "drag" and everytime I turned my back, Ricky would be to the edge of the blanket with a leaf in his mouth. Yuk!

In the last issue of The Guide, there was a picture of Ricky with his Charlie Brown doll. Well, now he prefers human faces. He's just fascinated with mouths, noses, and glasses. It's so sweet to see him reach out and touch each part of a face and coo so intently. A baby's hands can be so gentle. But when he reaches for Daddy's

mustache or Mommy's earrings, those hands are tight and strong! Ouch! I may have to quit wearing my pierced earrings.

I must admit I was glad when spring 'sprung' this year because I was so tired of struggling with a snowsuit and hat. Ordinarily I prefer winter weather, but it's so great to run out the door without any extra clothing to deal with.

Rich and I plan to spend many hours working on our house and yard this spring and summer. The house needs some painting and general refurbishing, so I guess we'll keep busy working close to home. My folks finally got moved to their country home, the big three-story house they moved 5 miles to the country. It needs nearly everything done to it yet, but they felt if they lived in it, it would be easier to get the redecorating done a little at a time.

Occasional speaking engagements continue to keep me involved with various organizations and communities. Recently I spoke at the County Federated Women's Clubs meeting in Malvern, Iowa, for the Mills County women and shortly after that I spoke with County Fair Superintendents at a regional meeting in Atlantic. In May I'm looking forward to being a Mistress of Ceremonies at a Senior Citizen's Festival to be held in Shenandoah. Hope to see many of you there.

Remember to thank God for the blessings of nature as you see the world blossom and flourish during the coming weeks. To Him be the glory!

RICKY'S FIRST YEAR

Ricky was six months old in April when this picture was taken. He weighed 17½ pounds without his new shoes. This family portrait was photographed in the McConahay living room.

Listen to Brenda Kay's LIVING TODAY show daily at 10:30 a.m.

Remember a friend with a subscription to The KMA Guide — 1 year for \$1.00.



Living Today Favorites

TANGY LEMONADE SALAD

- 1 small pkg. lemon gelatin
- 1 can mandarin oranges
- 1 flat can pineapple chunks
- 1 small can frozen lemonade
- 1 c. whipped topping
- Sliced bananas, opt.

Drain juice from fruit; add water to yield $\frac{3}{4}$ c. Heat to boiling, remove from heat and stir in gelatin. Add lemonade and stir till dissolved. Add fruits. Chill till slightly thickened. Fold in whipped topping. Refrigerate.

* * *

CREAMY CHOCOLATE ICE CREAM WITH CUSTARD BASE

- $2\frac{1}{4}$ c. sugar
- 3 T. flour
- 6 T. cocoa
- 5 egg yolks, beaten
- 2 t. vanilla flavoring
- $1\frac{1}{2}$ qt. milk

Stir together dry ingredients. Add to egg yolks and milk. Cook until custard consistency over medium heat, stirring constantly. Cool. Beat 5 egg whites and $1\frac{1}{4}$ c. sugar till stiff. Fold into custard. Fold in 2 9-oz. cartons of refrigerated whipped topping and 2 large cans evaporated milk. Freeze according to instructions. Omit cocoa for vanilla ice cream.

* * *

ZUCCHINI STUFFING SKILLET

- 2 zucchini, sliced crosswise
- 2 carrots, thinly sliced
- $\frac{1}{4}$ c. finely chopped onion
- 3 T. margarine
- $\frac{3}{4}$ c. stove top dressing mix, dry
- $\frac{1}{2}$ can cream of chicken soup
- $\frac{1}{4}$ c. sour cream

Saute vegetables in margarine till tender. Remove from heat and stir in stuffing mix and soup. Continue to cook over low heat till dressing is done, about 10 min. Stir in sour cream and heat through.

* * *

RHUBARB-STRAWBERRY CRISP

- 1 c. sugar
- 3 T. corn starch
- 3 c. fresh rhubarb, sliced
- 2 c. fresh strawberries, sliced
- $1\frac{1}{2}$ c. rolled oats
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. melted butter
- $\frac{1}{3}$ c. flour
- 1 t. cinnamon

Combine sugar and cornstarch. Add fruits. Mix. Pour into 8" baking dish. Combine remaining ingredients. Mix till resembles crumbs. Sprinkle over fruit. Bake at 350° for 30 min. or till fruit tests tender with fork. May substitute frozen, thawed rhubarb or strawberries.

POTATO-TOPPED POT PIES

- 4 to 5 lb. chicken parts
- 12 medium potatoes, pared and cut in lge. pieces
- $1\frac{1}{2}$ qt. water
- 1 T. salt
- 4 to 6 carrots, pared and sliced
- $\frac{3}{4}$ c. milk
- $\frac{1}{2}$ c. cold water
- 7 T. cornstarch
- Chopped green onion, as desired or onion flakes
- $\frac{1}{2}$ c. chopped parsley
- 14 to 16 foil tart pans, 5" in diameter

Place first four ingredients in large kettle. Bring to boil. Reduce heat and simmer, covered for 20 min. Add carrots and cook till tender, about 15 min. Remove chicken, cool, and remove meat from bones. Discard skin and dice meat. Remove potatoes to mixing bowl and whip, adding milk to make fluffy potatoes. Season to taste. Measure 5 c. broth and stir in cornstarch-water mixture. Cook and stir till thickened. Add onions and parsley. Divide chicken evenly between tin pans. Add $\frac{1}{3}$ c. combined gravy and carrots to each; top with mashed potatoes. Bake on cookie sheet in 400° oven for 30 min. To freeze for later use, place unbaked pies on cookie sheet and put in freezer. When frozen, wrap tightly in freezer bags. To prepare, bake in 400° oven for 40 min.

* * *

CHICKEN ESSEX

- 2 c. diced chicken or turkey
- 2 c. elbow macaroni
- 2 cans cream of mushroom soup
- 1 soup can milk
- 1 can chicken broth (commercial or from meat)
- 1 small onion, diced or 1 T. minced dried onion
- $\frac{1}{4}$ green pepper, finely chopped
- 1 small jar pimento, diced
- 1 can water chestnuts, thinly sliced
- $\frac{1}{4}$ lb. grated cheddar cheese
- $\frac{1}{2}$ t. salt

Combine all ingredients in order given. Mix well and pour in greased 9x13" casserole. Cover with foil and refrigerate overnight. When ready to bake, remove foil and bake in 350° oven for 1 hour. Recipe can easily be cut in half or doubled. Ham may also be used.

* * *

FRUITY COTTAGE CHEESE

- 1 pkg. whipped topping mix
- 1 pt. cream-style cottage cheese
- 1 small pkg. orange gelatin, dry
- 1 can peach pie filling

Whip topping mix according to directions. Blend in cottage cheese. Sprinkle dry gelatin into cheese mixture, stirring till mixed. Fold in peach pie filling. Chill.

BLUEBERRY COFFEE CAKE

Eleanor May, Shenandoah, Ia.

- ¼ c. brown sugar (packed)
- 2 T. butter
- 3 T. flour
- ¼ t. cinnamon
- 1 pkg. blueberry muffin mix
- 1 c. powdered sugar
- 2 T. milk

Heat oven to 400° (moderately hot). Mix brown sugar, butter, flour and cinnamon until crumbly. Grease an 8x8 in. pan. Prepare muffin mix according to pkg. directions but do not fold in blueberries. Pour half the batter into pan. Sprinkle with crumb mixture. Spread remaining batter over crumbs. Drain blueberries well and sprinkle over batter. Bake 20-25 min. Blend powdered sugar and milk and spread over warm cake. Serves 9.

* * *

MILK PUNCH

- 1 qt. cold milk
- 4 pt. sherbet (any desired flavor, choice of color)
- 1 qt. 7-Up

Add 3 pt. sherbet to milk and beat till smooth. Add 7-Up and stir gently until mixed. Drop remaining pt. of sherbet by teaspoonsful on top of punch. Yield: 25 cups.

* * *

CREAMY STROGANOFF

- 1 to 1½ lbs. round steak, cut in thin strips
- ¼ c. flour
- Dash of pepper
- ¼ c. butter or margarine
- 1 4-oz. can sliced mushrooms, drained
- ½ c. chopped onion
- 1 small clove garlic, minced
- 1 can cream of mushroom soup
- 1 c. sour cream
- 3 c. cooked noodles

Dust meat with flour and pepper. Brown in butter. Add mushrooms, onion and garlic; brown lightly. Stir in soup and sour cream. Cook till meat is tender. Serve over noodles.

* * *

BOX MIX COOKIES

- 1 box any flavor cake mix
- ¾ c. margarine
- 1 t. soda
- 2 eggs
- 1 t. vanilla
- Nuts, raisins, chips and coconut, as desired

Place half of mix in bowl. Add soda, margarine, eggs and vanilla. Beat till smooth. Add remaining half of mix and mix well. Add additional ingredients, depending on flavor of mix and personal taste. Chill for 1 hour. Shape in balls, the size of walnuts. Roll in sugar. Bake in 375° oven till lightly browned, 8 to 10 min.

STRAWBERRY DUMPLINGS

- ⅓ c. sugar
- ¾ c. water
- ½ t. vanilla

In pan, combine sugar and water; bring to boil. Reduce heat and simmer for 5 min. Stir in vanilla.

- 1 c. flour
- 2 T. sugar
- 1½ t. baking powder
- ½ t. salt
- ¼ c. margarine
- ½ c. milk
- 1 pt. strawberries
- 1 T. sugar, washed

Mix together flour, sugar, b. powder, salt. Cut in marg. till crumbly. Add milk and stir till just well combined. Place berries in 1½ qt. casserole; pour hot sugar mixture over. Drop dumpling dough by spoonfuls. Sprinkle w/ sugar.

* * *

BARBECUE SAUCE

- 1 c. spaghetti sauce
- 3 T. vinegar
- ¼ c. brown sugar
- 1½ t. prepared mustard

Combine all ingredients and simmer till well blended. This sauce may be used for chicken, beef or pork.

* * *

EARLY COLONIAL BREAD

Carla Sowards, Clarinda

- ½ c. yellow corn meal
- ⅓ c. brown sugar
- 1 T. salt
- 2 c. boiling water
- ¼ c. oil
- 2 pkg. yeast
- ½ c. warm water
- ¾ c. whole wheat flour
- ½ c. rye flour
- 4½ c. white flour

Combine first 5 ingredients. Cool about 30 min. Mix yeast and warm water. Stir in first mixture. Add remaining ingredients. Knead for 6 to 8 min. Cover and let rise till doubled. Punch down. Turn out on floured board and divide in half. Cover and let rest for 10 min. Put in two loaf pans. Let rise till doubled. Bake in 375° oven 45 min.

* * *

PISTACHIO DESSERT

Fern Kneuper, Van Meter, Ia. . .

- 1 c. flour
- ½ c. oleo
- ½ c. nuts, chopped (I used pecans)

Mix together and pat in a 9x13 pan. Bake 10 min. at 350°. Cool.

- 2 pkgs. instant pistachio pudding in 1½ c. milk

Beat 2 minutes. Fold in 1 quart vanilla ice cream (softened). Put in cooled crust. Top with a large bowl of cool whip. Sprinkle 2 crushed Heath candy bars on top. Freeze. Take out 10 min. before serving.

OATMEAL BAR

Clarinda, Ia.
(from Potpourri)

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1½ c. flour
- 1 t. soda
- 1 t. vanilla
- ½ t. salt
- 3 c. quick oatmeal

Frosting

- 5 T. melted butter
- 1½ c. powdered sugar
- Hot milk and vanilla

Spread

Blend shortening and sugars. Add eggs and beat well. Add flour, soda, salt and vanilla. Mix and add oatmeal. May add dates, raisins. Put in greased jelly roll pan. Bake at 350° for 15 minutes.

* * *

BANANA SPLIT CAKE

Shenandoah, Ia.
(from Potpourri)

- 1 stick melted butter or oleo
- 2 eggs
- 2 c. crushed graham crackers
- 2 sticks soft butter
- 2 c. powdered sugar
- 5 sliced bananas
- 1 can (20 oz.) crushed pineapple, drained
- 1 lge. container whipped topping
- ½ c. maraschino cherries, halved
- ¾ c. chop. pecans

Combine cracker crumbs and 1 stick melted butter. Pack into 9x13" pan. Beat eggs, 2 sticks butter and powdered sugar 15 min. Spread over unbaked crust. Add sliced bananas and crushed pineapple. Add layer of topping. Top with cherries and pecans. Refrig. overnight.

* * *

BROWNIE MIX

Hiawatha, Kans.
(from Potpourri)

- 6 c. flour
- 4 t. salt
- 4 t. baking powder
- 8 c. sugar
- 2½ c. cocoa
- 2 c. shortening (like Crisco)

Sift dry ingredients in big bowl. Cut in shortening thoroughly. Store in tight fitting container. To use mix:

Combine

- 2 c. mix
- 2 eggs, beaten
- 1 t. vanilla
- ½ c. nuts (opt.)

Place in greased 8x8" pan. Bake at 350° for 23 min.

* * *

Try this quick dessert idea, serve some of the instant-flavored coffees with bowls of whipped cream, chocolate shavings, coconut shreds and lemon twists.

BEEF-MACARONI MAIN DISH

- 2 T. margarine
- 1 lb. ground beef
- ½ c. chopped onion
- 1 clove garlic, minced
- 2 8-oz. cans tomato sauce
- 1 can undrained mushrooms
- 4 c. cooked macaroni
- 2 t. salt
- 1½ t. chili powder
- 1 T. Worcestershire sauce
- ¼ t. pepper
- ¼ t. sugar
- 4 drops Tabasco sauce
- ½ lb. shredded cheese

Melt margarine in electric skillet. Add beef, onion, and garlic; cook over moderate heat till onion is soft. Add remaining ingredients, except cheese. Cook till meat is done. Stir in cheese before serving.

* * *

FROM VIVIAN STEINBAUER

TOMATO SAUCE

- 8 lb. (25 med.) tomatoes
- 1 c. chopped green peppers
- 1 med. onion, chopped
- 1 t. celery seed
- ¼ t. cayenne
- 2 T. white vinegar
- 1 T. sugar
- 1 t. salt

Cut out stem ends and quarter tomato. Let stand to drain. In large saucepan, combine tomato, green pepper, onion, celery seed, and cayenne. Bring to boiling. Simmer 40-45 min. Stir occasionally. Put tomato mixture through food mill or coarse sieve. Add vinegar, sugar and salt. Return to boiling. Simmer 30 min. stirring often. Process 10 min. 2½ pts.

* * *

SHAKER CAKE

(Tomato Spice Cake)

Put in large bowl:

- 2 c. flour
- 1½ c. brown sugar
- 4 tsp. baking powder
- 1 tsp. soda
- 1 tsp. allspice
- 1 tsp. cinnamon
- 1 tsp. nutmeg

Add 1 can (10¼) tomato soup, ½ c. shortening. Beat low 2 minutes, scraping sides. Add 2 eggs, ¼ c. water. Beat 2 minutes more. Fold in 1 c. plumped raisins. Pour into 13x9x2 inch pan. Bake at 350°, 35-40 minutes. Let stand 10 minutes. Remove and cool on rack.

Maple Cream Frosting for Shaker Cake

- 1 pkg. (8 oz.) softened cream cheese
- ½ c. marshmallow creme
- 3 T. maple syrup

Beat cream cheese, add marshmallow creme and syrup. Spread on Shaker Cake.

LIVING TODAY GUESTS



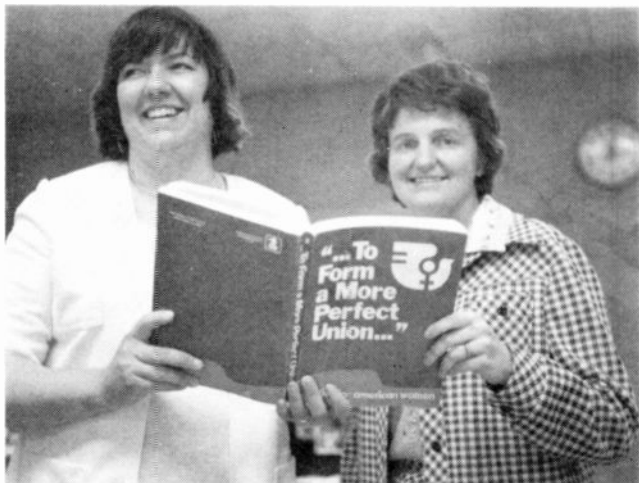
The problems children with learning disabilities face and how parents should handle these problems were the topics Caroline Schau outlined with Brenda Kay. Ms. Schau is an instructor at Tarkio College.

Co-hosting a recent call in show with Brenda Kay was Lois Bakawa-Evenson, Extension Human Development Specialist from Iowa State University. She answered questions concerning 6-to-12-year old children.



Plans for the Hand Community Hospital Auxiliary card party were discussed when Barbara Sjulin (center) and Gwen Whitehill, both of Shenandoah, talked with Brenda Kay.

Mary Tyler of Clarinda who is a member of the Iowa Coordinating Committee for International Women's Year discussed the conference which will be held in Des Moines in June. She and Brenda Kay look over the plans in the booklet about the event. (at right)



VICKI MORRIS of Continuity is driving around in a new car.

Newsman MARK MUNRO has taken up photography. He has spent hours driving around the area taking pictures with a 35 mm camera which he hopes will be used in a commercial to be presented on KMTV in Omaha about the KMA News Department.

Poor Doug — Early morning announcer MERL DOUGLAS was jinxed on his first golf outing of the season. He went to Tarkio to play and as he stepped down from the golf cart, his leg collapsed and he fell. X-rays showed the big toe on his right foot was broken. At Guide deadline, he was still protecting that toe from bumps.

BUS TOURS

KMA Radio is again sponsoring bus tours to see the Kansas City Royals baseball team in action.

There will be three tours — June 5 to see the Royals play Baltimore; July 17 when they play the Yankees; and August 21, against Boston.

Please get your reservations in early as these tours fill fast. The round trip cost is \$19.00 per person. That includes the round trip on the bus to Kansas City and reserved seat tickets for the game. Announcements will be made on the air designating where the pick-up points for the tours will be.

PART-TIMERS

The new voice heard on KMA on Sunday nights belongs to Ginger Downing. Ginger who is completing her junior year at Shenandoah High School started working part time in March.

Clark Hart who has been a weekend part timer for KMA will graduate this year from Shenandoah High School. He has been very active as student body president and also president of the Davis Rogers FFA chapter. He recently won the \$300 Sondag/Roscoe FFA scholarship. His future plans are indefinite.

The other part-time announcer, Dwight Lane will assume full time duties in the coming summer months as a vacation replacement.

MAY-JUNE GREETINGS

THIS IS YOUR DAY!

HAPPY BIRTHDAY TO:

- May 2—Mrs. Mike Sherman
- May 10—Ryan, son of Bill Selby
- May 13—David Sanders, son-in-law of Ed May
- May 19—Mark Munro
- May 30—Jamie, daughter of Jim Ross
- June 4—Mrs. Bill Bone
- June 4—Evalyn Saner
- June 5—Gaylord "Mac" McDonald
- June 5—Mrs. James Sislo (Karen)
- June 7—Jeff, son of "Dee" Martin
- June 7—Merl Douglas
- June 14—Dan, son of "Andy" Andersen
- June 18—Charles Williams, husband of Mary Williams
- June 20—Mrs. Norman Kling
- June 28—"Andy" Andersen

HAPPY ANNIVERSARY TO:

- May 6—Mr. and Mrs. Richard McConahay (Brenda Kay)
- May 14—Mr. and Mrs. Jim Ross (Lightfoot)
- May 21—Mr. and Mrs. Robert Kelsey
- May 26—Mr. and Mrs. Charles Meacham
- June 6—Mr. and Mrs. Henry Schnoor
- June 9—Mr. and Mrs. Larry Hill
- June 12—Mr. and Mrs. Norman Kling
- June 15—Mr. and Mrs. Bill Bone
- June 16—Mr. and Mrs. Merl Douglas (Roulstone)
- June 19—Mr. and Mrs. Ed May
- June 21—Mr. and Mrs. Wayne McManama
- June 23—Mr. and Mrs. J. D. Rankin Jr.



"Deranged" sportscasters

During the height of the football and basketball seasons, Sports Director **WARREN SWAIN** and his assistant "**MAC**" **McDONALD** started fantasizing and came up with the "Gazebo Productions" featuring themselves as the "banquet bombers." With the connivance of **BILL OVERBEY** they did "produce" — a promotion sheet which they hold in the picture advertising their talents. As far as The Guide could learn, no one had contracted for their tongue-in-cheek "productions."

NADINE KELSEY of Accounting spent three days in Memphis, Tenn. in March. She attended the Bias Computer System seminar. She reports that good food and a boat ride on the Mississippi

relieved some of the "brain strain."

Singer **RUSTY DRAPER** who appears periodically in Rock Port, Mo., always makes the trip to Shenandoah to visit with his long-time friend at KMA, **MERL DOUGLAS**. (at left)



KMA's crossword puzzle addicts get together to collaborate on solving the daily conundrum. So intent is their concentration that they were oblivious to the flash of the camera. Seated are **DON BURRICHTER** and **BILL OVERBEY** and kibitzing are **NED DERMODY**, **MARK MUNRO** (face hidden) and **BILL BONE**. See below.



What's the ancient Egyptian word for Time?

On Sports

After the basketball season I immediately start to think of three things: my serve, my slice, and the baseball season. I've been an avid baseball fan for sometime and get more excited about it each year. As we get into this season we can see that the game logged more time in the courts and spent more millions of dollars at the draft-counter than at any time in its history . . . but it's "play-ball."

The Kansas City Royals are terming this season a "super summer" and it should be just that. Royals manager Whitey Herzog is quick to admit that repeating as American League Western Division champs will not be an easy task. Kansas City was 90-72 last year, but Herzog says this year's winner of the western crown will have to register 100 victories.

California and Texas have improved their teams this year, thanks to Oakland A's owner Charlie Finley, and the Minnesota Twins could be a contender, but in the words of the Royals skipper, "the A's were a stronger team last year and we won the division."

Kansas City doesn't anticipate any big changes in their '77 club. They are solid on defense, their pitching is adequate, and they hit well. In searching for a weakness one would have to look at their lack of power . . . something they have been working on all spring. Even Roger Maris made an appearance at their spring camp. Remember Roger? 61 home runs in 1961? He has been working with John Mayberry helping his swing and timing to improve on his 13 home run output of last year. Their starting lineup will stay pretty much the same as last year: George Brett at third, Fred Patek will play shortstop, Frank White at second base with Mayberry playing first and Buck Martinez behind the plate. In the outfield from left to right it will be Tom Poquette, Amos Otis, and Al Cowens. Hal McCrae will once again be the designated hitter.

Two of the big arms are back for the Royals, Dennis Leonard and Paul Splittorff. Leonard was 17-10 last season and Splitt was 11-8. They have help from Andy Hassler, Larry Gura, Marty Pattin, Mark Littell and Doug Bird. Herzog is still anxiously waiting to see if Steve Busby can make it back after shoulder surgery. Busby will play minor league ball to start the season.

United Press International has picked the Royals to finish at the top, and from the looks of things . . . it should be a "super summer."

Neola, Ia.—"Here is my \$1.00 for 1 year for KMA Guide. Also a big thanks to Warren and Mac on the Basketball games at Des Moines. I enjoyed every one."

KANSAS CITY ROYALS 8th SEASON ON KMA

For the eighth straight year, KMA Radio is broadcasting the Kansas City Royals baseball games.

Preceding each game, Royals' Manager Whitey Herzog does his own show. He is followed by a pre-game show with Denny Matthews and Fred White who also do the play-by-play of each Royals' game.

Royals fans are increasing in numbers as demonstrated on the SPORTS TALK call in show Wednesday nights at 6:30 p.m. with "Mac" McDonald as host.

The Royals' schedule for May and June is as follows:

May 1	--	1:30 p.m.	--	Toronto
May 2	--	7:30 p.m.	--	Chicago
May 3		7:30 p.m.		Chicago
May 4		7:30 p.m.		Chicago
May 5		7:30 p.m.		Chicago
May 6	--	7:35 p.m.	--	Texas
May 7	--	7:35 p.m.	--	Texas
May 8	--	2:05 p.m.	--	Texas
May 9	--	7:30 p.m.	--	California
May 10	--	7:30 p.m.	--	California
May 12	--	7:30 p.m.	--	Texas
May 13	--	7:30 p.m.	--	Texas
May 14	--	7:30 p.m.	--	Texas
May 15		1:30 p.m.		Texas
May 18	--	7:30 p.m.	--	Chicago
May 19		7:30 p.m.		Chicago
May 20	--	7:30 p.m.	--	Cleveland
May 21	--	7:30 p.m.	--	Cleveland
May 22		1:30 p.m.		Cleveland
May 25	--	4:30 p.m.	--	Baltimore
May 27	--	6:30 p.m.	--	Boston
May 29	--	1:00 p.m.	--	Boston
June 1	--	6:30 p.m.	--	Toronto
June 3	--	7:30 p.m.	--	Baltimore
June 4	--	5:00 p.m.	--	Baltimore
June 5	--	1:30 p.m.	--	Baltimore
June 6	--	7:30 p.m.	--	Boston
June 7	--	7:30 p.m.	--	Boston
June 8	--	7:30 p.m.	--	Minnesota
June 9	--	7:30 p.m.	--	Minnesota
June 10	--	7:30 p.m.	--	Milwaukee
June 11	--	1:30 p.m.	--	Milwaukee
June 12	--	1:30 p.m.	--	Milwaukee
June 13	--	7:00 p.m.	--	New York
June 14	--	7:00 p.m.	--	New York
June 16	--	7:00 p.m.	--	New York
June 17	--	7:30 p.m.	--	Minnesota
June 18	--	7:30 p.m.	--	Minnesota
June 19	--	1:30 p.m.	--	Minnesota
June 20	--	7:30 p.m.	--	Seattle
June 21	--	7:30 p.m.	--	Seattle
June 22	--	7:30 p.m.	--	Seattle
June 23	--	7:30 p.m.	--	Seattle
June 24	--	9:30 p.m.	--	Oakland
June 25	--	3:30 p.m.	--	Oakland
June 26	--	2:30 p.m.	--	Oakland
June 27	--	9:30 p.m.	--	California
June 28	--	9:30 p.m.	--	California
June 29	--	9:30 p.m.	--	California

FEEDBACK

By NED DERMODY

I hope my parents don't mind . . . but I've had my name changed! I really didn't ask for it. In fact I don't really like the new name. But I think I am stuck with it. The fact is, I will probably continue to use the old name . . . because it's hard to break a habit that is almost four decades old. Still, I'll have to answer to my new name, I guess, because, no matter how hard I try, the new name will continue to be used and I could be forced to spend the rest of my useful life correcting the name and that's a waste of time.

What happened? Government . . . abetted by a computer. My name has been substituted by a functionary named Wayne Kobberdahl . . . (that is his real name, honest!) Wayne is a Doctor yet . . . and works for the State of Iowa in the Extension Division. I've known Wayne for at least five years. Funny thing about Wayne. He gets my last name right, but not the first name. I never really had that problem before. After all, Ned is not that hard to remember except by the good, but absent minded Doctor Kobberdahl. (It really is his name!) Wayne calls me Neil. No big deal, right? Wrong! Wayne Kobberdahl (I didn't make it up) is an organizer, a hyper-active very busy person who organizes things and makes a living at it. In the very recent past, Doctor Kobberdahl organized a regional meeting of the Iowa two thousand program . . . a far reaching program . . . designed to establish a pattern for lifestyle in Iowa by the year two thousand. It is a good program that has great potential and Doctor Kobberdahl has done his usual frenzied job of preparation. I was designated as a discussion leader . . . a job I was most happy to perform. Enter Doctor Kobberdahl.

The Iowa two thousand program is a

statewide program, coordinated by the University of Iowa. Kobberdahl . . . excuse me, Doctor Kobberdahl . . . insists that my name is Neil . . . so that is the way the printed material is issued. Computerized mailing labels . . . Neil Dermody . . . by the dozens. Now . . . I'm getting other mailings . . . with the same mistake. The State of Iowa sells mailing lists . . . and by golly . . . Neil Dermody is on those lists. Double your trouble . . . and double your junk mail.

It is futile, of course, to try to correct the computer. After all it's just a machine and for all it knows there really is a Neil Dermody in Shenandoah. Kobberdahl thinks there is! I can only wait for the complications. Consider: Mass credit card mailings . . . with Neil Dermody. What about income tax forms? The State might decide that if one is prominent enough to be a discussion leader at a statewide program . . . maybe that person should be paying state income taxes. The State of course exchanges information with the Feds . . . why the possibilities are virtually endless! The Des Moines Register might do a Sunday feature "Where is the real Neil Dermody?" The Omaha World Herald might search through their files and discover that Neil Dermody actually played left linebacker for the "Huskers" in 1937! The Iowa Public Interest Research group would apply for a 40 thousand dollar grant to study the Neil Dermody phenomenon.

All because of Wayne Kobberdahl.

FOCUS 77 ON TWICE DAILY

FOCUS 77, can now be heard twice daily on KMA Radio at 10:25 a.m. and 5:55 p.m.

Produced by the KMA News Department under the direction of Ned Dermody, FOCUS 77 takes an in-depth look at the concerns of citizens in the KMA area. Interviews with professionals in a wide variety of fields have been included in the programs.

SWAIN'S AWARD

The picture at left was taken in Des Moines the night KMA Sports Director WARREN SWAIN was presented the News Media Award by the Board of Control of the Iowa High School Athletic Association. He holds the plaque which he received during a half-time ceremony at the semi-final game of the Boy's State Basketball Tournament.



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KMA SALUTES AGRICULTURE



Mr. and Mrs. Fred Short talked with KMA Farm Broadcasters Craighton Knau and Jim Ross at a luncheon at their home in Shenandoah.

Radio 960 saluted Agriculture Day on March 21st with two special events. These were also filmed by KMA's sister station, KMTV in Omaha, for showing on its evening and nighttime newscasts.

Craighton Knau, KMA Farm Director, broadcast the RFD 960 program at 6:30 a.m. from the farm home of Robert Anderson, located northeast of Shenandoah, Ia. He interviewed Mr. Anderson and his wife, Joann, about their farm operation. Knau along with KMA Chief Engineer, Norman Kling, and KMA Station Manager, Carl "Andy" Andersen, enjoyed a typical mid-western farm breakfast with the Andersons.

Fred Short, Shenandoah car dealer, verbalized the importance of the farmer to small town businessmen in the interview he gave Jim Ross, KMA Associate Farm

Director, which was broadcast from the Short home on the Midwest Farmer show at 12:30 p.m. Mrs. Short also emphasized the city dwellers' reliance on the farmer as she served a lunch to the group composed of Andersen, Ross, Kling and John Prescott. KMTV reporter/photographer.

NOTES ON THE BARN DOOR

Saturday morning between 7:30 and 7:35 a.m. KMA's Farm Broadcasters can give their personal thoughts on the latest in farm news.

The show called "Notes on the Barn Door" which began April 16 features analysis and comment by Farm Director Craighton Knau and his Associate, Jim Ross and when appropriate, interviews with farm newsmakers.