

The

# KMA GUIDE

*APRIL, 1958*



## COVER STORY

The coming of Spring is usually associated with bright colors in wearing apparel. Our cover picture this month shows Ed May in colorful regalia worn by our friendly neighbors south of the border. Although Ed's poncho was not intended as a symbol of Spring, it certainly brightened the atmosphere of the Mexican Dinner held last month at the Congregational Church in Shenandoah. He is shown instructing Becky Ross and Betty Jane Rankin in the proper way to enjoy Tacos, one of the Mexican dishes prepared by the committee. Each member of his dinner committee was dressed in beautiful Mexican attire, the male members lending a humorous touch with the addition of makeup. Pictures and story on page 13.

# The KMA Guide

Vol. 4

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## "SMOKY" READY FOR TOUR VISITORS



Every Spring and Summer, tour visitors of KMA and the May Seed Company are delightfully impressed by the well-mannered antics of Ethel Baldwin's Toy Shepherd, Smoky. Ethel is pictured above tempting Smoky into a pose for the camera with one of his choice dog biscuits. Smoky has been in the family from puppyhood and will celebrate his 12th birthday this year. A couple of years ago Ethel started bringing Smoky to the office rather than leave him unattended at home. It is a real thrill for him to get to come along and he now has his favorite spot under Ethel's desk. Since Ethel is hostess to conducted tours, many visitors have become acquainted with Smoky who likes to go along too. Most visitors marvel at his manners since he seems to understand everything Ethel wants him to do. Tour season starts in April. Any group who would like to enjoy one of these marvelous tours can send for an application form simply by forwarding a self-addressed stamped envelope to Ethel.

# On the KMA PARTY LINE

By DORIS MURPHY

Just restin' and relaxin' with old frends! You can't beat it! And that's why these three fellows in the entertainment world, were having such a good time when photographer Duane Modrow took this picture. In fact, Phil Everly of the famous Everly Brothers duo team, was in such a restful mood on the chaise lounge, he even had his picture taken the way his dad had told him not to. . .strumming his guitar in such a way it looks as if his forefinger is off. But I can assure you Phil has a full set of fingers and uses them all when he and Don sing their hit songs on the famous television shows. Sitting beside Phil is Al Sloey, a member of the famous "Riders of The Purple Sage" who has been traveling with Gene Autry and Annie Oakley for the last year and a half, doing television, radio, recording and entertaining at big fairs and rodeos in the United States and Canada. Al was back home for a visit with his family between engagements. Phil stopped off for a few days visit with the Merle Douglas family, before going to Nashville to appear on the Grand Ole Opry. He had just been on the Ed Sullivan TV Show in New York. Al, too, has appeared on the Ed Sullivan

show. Doug at the right has been a friend of both of the boys since they were former KMA entertainers. The Everly's will soon be releasing their newest record: "All I Have To Do Is Dream". Al, who sings solos and tenor in the trio of the RIDERS OF THE PURPLE SAGE reports a new record coming out soon, too, called "Soft Wind". After thousands of miles of traveling and hearing the applause of thousands of people, its great to get back to the old home town and just relax and visit. A two page story about the Everly Brothers appears in the April issue of Look Magazine.

FLORENCE FALK, The Farmers Wife of KMA, has been extended the honor of being the guest speaker at the Rural Homemakers Leadership Recognition Day luncheon April 24th, at the Legion Club in Shenandoah, sponsored by the Shenandoah Chamber of Commerce Agricultural Committee. She will speak on: "The Homemaker In the Community". Forty women from sixteen counties will be given recognition on this day, as leaders in their communities for carrying out educational programs and activities.



Here is Phil Everly, younger of the Everly Brothers, enjoying his relaxing visit with our morning man Merle Douglas and his family in early March. Phil is saying this is how my dad says never to pose (see Party Line). On the right is Merle and in the center is Al Sloey. Al and Phil compared notes on their recent record releases. Both have new records.

You've heard the old saying: "In the spring a young man's fancy lightly turns to love!" I'm wondering if KMA's bachelor disc jockey TOMMY BURNS could be getting ideas. He recently won the Mr. Silvertongue award at a Toastmaster's Club meeting for his fine speech. And guess what the title was. "Is Going Steady Adequate Preparation For Marriage?" His talk must have been convincing to have been awarded first place!

After going around the world without a mishap, Mrs. Gertrude May returned home, only, to have the misfortune to have an accident shortly after her return. The accident occurred March 11th, while she was attending a dinner meeting of the Shenandoah Altrusa Club. She missed a couple of steps

Continued on Page 5

## Frank Comments

By FRANK FIELD

This picture was taken Saturday evening, March 22nd just as I was finishing up the job of cutting back a bed of Eutin roses and before I had cleaned up the rubbish. Although Eutin is an extremely hardy variety, I found most of the canes were killed back within 3 or 4 inches of the ground. Those two mornings when the temperature got down to 21° below zero were pretty hard on practically all roses, and the floribundas were no exception. Of course, it doesn't hurt a thing because they should be cut back about that low every spring anyway, so as to give them a chance to make all new top each year. The Beagle, squatted with me in the picture, is our neighbor across the street. He lives with Sammy and Steve Sawyer. Whenever I am working out in the yard Mac comes over to superintend the job. He couldn't understand why I was cutting off all those nice branches and had to inspect each one after it was cut off.

You can see that this bed of Eutins is in an L shape. It contains 24 plants, 12 of them running east and west and 12, north and south. It is located in the extreme northwest corner of the yard, just inside the lot line.

Location didn't seem to make a bit of difference about the amount of winter killing, this spring, as the hybrid teas right against the south side of the house killed back just as badly as the ones out in the open on the north side of the house. We



Here's my Beagle visitor from the Sawyer's, Mac. Mac and I have just finished cutting back the roses which you can see surrounding us from the foreground into the left background.

have six climbing roses, 4 of which killed back to within a foot of the ground including Paul's Scarlet, Show Off, Dr. J. H. Nicholas and King Midas. Our Golden Pyramid, a Brownell rose, killed back about half way and our climbing American Beauty at the northeast corner of the house in the least protected spot of any, seems to be alive clear to the tips, so you never can tell.

Some of the hybrid tea roses killed back clear to the ground line, but that won't hurt a thing because I had them planted deeply enough so that there is 2 or 3 inches of the true variety under ground and from which they will quickly send up new shoots as soon as it gets a little warmer.

Monday night I cleaned up all the rubbish from the rose beds. We removed all the mulch, which consisted of old dead petunia vines, zinnias, marigolds and other annual flowers and which make just as good mulching material for roses as anything you can get. Then I took a few of the lower limbs off of all the shade trees, not taking more than 2 or 3 off of any one tree. Our weeping willow really needed trimming up the worst, as it was getting to the point where it was getting a little difficult to run the mower under it.

Each spring I will take off 3 or 4 more lower branches from each tree so that eventually it will be 8 or 9 feet up to the lowest branches. It is a simple matter to remove these branches while they are small and by doing it a little at a time, growth of the tree is never checked.

This coming Saturday, if the weather is nice, Jennie and I are going to do some more tree planting. We plan to put a Moraine Locust south of the house and 3 dwarf fruit trees northeast of the house, probably one each of dwarf cherry, dwarf pear and dwarf apple. We will have to wait several weeks yet before we replace any of our roses as it will take at least that long to tell for sure which ones need replacing. Some of the ones that look dead now will sprout up from just below the ground.

There is nothing new to report about the various members of the Field tribe, as nothing exciting has happened during the last month. Everything seems to be running smoothly except for the usual run of sneezes and sniffles. How are all of your folks?

while going downstairs to the dining room, and fell, breaking a couple of bones in her ankle. Now, she will have to do her "traveling by wheelchair" for six weeks.

Twenty boys interested in radio, eighth graders thru high school age, have been taking instructions on electronics from KMA's engineer Norman Kling. The class meets once a week, and the boys have learned enough so that most of them have secured their amateur license. It has been an interesting experience and a helpful one for the boys.

There might be many ways of getting a "knock out" blow, but announcer JACK RAINBOLT discovered a new way, the day he moved from Minneapolis. JACK was helping the trucker carry in the furniture, and had just pushed the big heavy ice box back in the corner of the kitchen, when he raised up, striking his head on a low door. The severe blow caused a back injury which required a number of treatments and a couple of days in bed, before he was able to straighten up. In the emergency KMA personnel rushed to his rescue, getting him to the doctor, getting a bed put up so he could lie down when he got home, and helping get the heavy furniture in place. Next time anyone suggests a "move" to Jack, I'll bet the suggestion will be greeted with a groan. He won't forget his poor achin' back very soon!

For once, WARREN NIELSON of the KMA Party Line was at a loss for words. All because his 4 year old daughter Holly called to wish him "Happy Birthday" on his program, March 10th. It was the last thing in the world he was expecting, and when he heard a sweet little voice say: "Happy Birthday Daddy", he was so shocked he couldn't think what to say. Always before, when Holly had been given the privilege to call daddy on his program, it had been prearranged and he was expecting her call. But this time, he didn't have an inkling about it, and the master of ceremonies was really surprised.

Spring improvements are underway at disc jockey MIKE HEUER'S home! The recreation room has been given an acoustical tile ceiling and walls covered with knotty pine wallpaper, making a fine place for the kids to play. Seven year old Tommy and 4 year old Jeffrey are looking forward to a two weeks visit with their grandparents in Minnesota this summer. It will be Jeffrey's first trip away from home, so of course he is excited about visiting

Grandma and Grandpa on the farm.

Looks like 4 year old Randy, son of Assistant Farm Service Director JACK GOWING will follow in Dad's footsteps. He loves farm life and for Christmas and on his birthday, March 14, his gifts included a tractor, baler, spreader and corn picker. And guess what he does with them? Pretends he is holding a farm implement sale. He got the idea from listening to his Dad announcing farm sales on KMA. Now . . . when Daddy gets home, Randy holds a sale and tries to get him to buy his toy implements.

The Grand Opening of the Murphy Oil Station in Shenandoah recently provided a grand thrill for 13 year old Mike, son of newscaster RALPH CHILDS. The reason? Mike was the winner of one of the wonderful door prizes. . . a beautiful, brand new bike.

The second date. . . minus orchid, minus fanfare, minus razzle dazzle, was just as enjoyable as the first one Tommy Burns had with the winner of the KMA Blind Date Contest, Miss Marian Mitchell of Atlantic. But, as you can see. . . they weren't exactly alone, as the KMA Guide photographer was lurking around and got this picture of Marian as she was cutting some spots and program openings to be heard on the Tommy Burns Record Show. I imagine Marian's eighth grade pupils in Atlantic get quite a thrill when they hear "teacher's voice" on the radio. Listen in. . . you'll hear her voice too! And Tommy is enjoying her company!

If you want to put on a "Record Hop" in your community, KMA's disc jockey MIKE HEUER is all equipped now to do the job for you. MIKE recently purchased his own equipment, public address speakers, record machine and all kinds of latest records, and will come to your college, school or dance hall, and put on a dance for you.



Marian Mitchell, Tommy Burns "Blind Date", recording program openings with Tommy.



## A Chat With Edward May

April has arrived, the month that brings us showers in order to have May flowers. I think all of us were very happy to see Spring arrive because it seemed like a long winter. I don't know what the weather will bring us during the next two months, but Krick organization forecasts a cool and moist April as well as a cool May with normal rainfall. This is good news and we are in a good position from the standpoint of moisture.

The picture on this page, as well as the one on the front cover, was taken recently at a Mexican dinner we had at the church. As you may know, Eleanor and I lived in Mexico for a short while, and occasionally fix some Mexican food at home. The suggestion was made that a good project for the men of the church would be to put on a Mexican dinner. However, I think most of the credit should go to the women instead of the men as the wives of those on the committee worked long and hard to make the dinner a success. We served 130 people and the menu consisted of tacos, which is a tortilla folded over with hamburger on the inside and to this is added shredded lettuce, chopped radishes, and a tomato sauce. We also had fried beans and "huacamole" which is made from avocado. The dinner was a tremendous success and everyone seemed to have a good time. The waiters were dressed appropriately and participated to the fullest. The picture on this page shows Eleanor, my wife, supervising the stirring of the beans, and the person doing the stirring is my brother-in-law, J. D. Rankin. The picture on the front cover of the Guide shows me explaining to a group how to eat the tacos. The girl you see is Becky Ross, daughter of Mr. and Mrs. Robert Ross. The Ross family lives directly across the street from us.

We had a misfortune in our family recently. One evening while attending club my mother fell and broke her ankle. She was in the hospital for a few days but

is home now and feeling fine. Her house is on one floor so she took a wheel chair from the hospital. She is able to wheel around the house without any particular difficulty. She hasn't learned how to use crutches yet but undoubtedly will. In the meantime, she is rather confined but occupies part of her time by listening to her new Hi-Fi set which she acquired from Tommy's Record Shop. We feel badly about Mother breaking her ankle. However, she is quite philosophical about it and says, "It could have been worse; it could have been a hip." Knowing her, I know it will be only a matter of a few weeks until she is back in circulation again.

We have a birthday at our house this month. Annette will become a teen-ager on April 19. She is 5 feet, 5 in. tall and weighs 100 lbs., so she really isn't a little girl any more. Instead of a birthday party for Annette we are giving serious thought of making a quick trip to Springfield, Ill. Annette is a fond admirer of Abraham Lincoln and reads everything or anything she can get her hands on which pertains to Lincoln. Everyone at KMA seems to be fine, and I hope this issue of the Guide finds you in excellent health.



Frijoles refritos. . . literally in Spanish "refried beans". This vegetable side dish is being prepared by Mrs. May (Eleanor) and J. D. Rankin.



# Grass Root Notes

By

MERRILL LANGFITT

KMA

Farm Service Director

I thought you might be interested in some "behind the scenes" comments on my recent trip to Washington, D. C. Perhaps you don't realize the extent of the job of making appointments with such people as Senators, Congressmen and the big name personalities. When I left Shenandoah I had a mental picture of what I wanted to do and who I wanted to talk to, but no specific appointments were previously arranged. As most of you would and should do if you were going to Washington, I made our own Congressman's office my headquarters. Your Congressman will always be glad to see you and get your views on the problems of the day. I arrived in Congressman Jensen's office at 9:00 Monday morning and after the usual greetings we started right to work making appointments. Keep in mind that we were calling very busy people. Even so, I had my first tape recording session underway about one hour later and had two additional appointments set up by 10:00 a.m. that first day. From that point they seemed to fall into a pattern. I set up a very tight schedule because of the shortage of time. When you set up tight schedules, everything must work smoothly. One must anticipate the time required to move from one building or one part of town to another, the possibilities of delays caused by unforeseen circumstances etc. The best example of what I am talking about was my Wednesday morning schedule. That morning I was scheduled, by previous appointment, to be at Drew Pearson's home in northwest Washington at 9:00, from there to go to Secretary Benson's office in the Department of Agriculture and arrive at least ten minutes before my 10:15 appointment and then to be down town Washington in Fulton Lewis, Jr.'s office prior to 11:30. If everything worked perfectly, the schedule was not unreasonable to follow, but if at any point, we were to get off schedule we were in trouble. Here is the way it worked out. I

picked up a taxi in front of the Mayflower Hotel at 8:40. On the way out to Drew Pearson's house I made a deal with him to stay with me as long as I needed him. We arrived five minutes ahead of schedule and went right in. Everything worked fine there. By 9:45 we were headed for Secretary Benson's office. Here is where the time schedule started to fall apart. Secretary Benson had been extremely busy all morning and had been on the telephone for nearly an hour. Our 10:15 deadline arrived and disappeared. We were still waiting at 10:45 and I was getting nervous about my 11:30 appointment with Fulton Lewis, Jr. Finally at 10:55 Secretary Benson walked in and said he had a call from the Whitehouse and had to go there right away. He agreed however, to give me 5 - 6 minutes if I wanted it. Naturally you take whatever time you can get from a member of the President's cabinet. Everything worked fine and by 11:15 I was in the taxi headed for my next appointment. Here everything fell back on schedule. I think you can imagine that by 12:30 as I was sitting down to lunch I was ready to relax. Everyone I talked to was very hospitable and courteous.



Last month we recognized National FFA Week. Pictured here are FFA visitors from Sidney and Hamburg, Iowa being interviewed for a special tape recorded program by Merrill Langfitt. Jack Gowing in the center background also interviewed some of the FFA groups which came in to be on their public service program on KMA.

# MR. AND MRS. RALPH GOBEL OF FAIRBURY,



1. Holiday begins at the Gobel's home.



2. Lounging in their suite at the Blackstone.



3. May Gay serves steak and lobster at Colony Club.



4. Delightful atmosphere at Angel

Hundreds of KMA Holiday Contests selecting the 21 couples who were "Ice Capades in Omaha. But the ball" slowly came to a final selection Gobel, housewife, of Fairbury, Nebraska, Cynthia, 10 years old; Dick, 19 Whittler. Ralph is 6'1", weighs 2 Fairbury Postoffice, working from we soon learned to call Mrs. Gobel married 30 years.

Picture No. 1 on the left shows Party Liner Warren Nielson, Molly, Ralph, and Florence Nielson (Warren's Mrs.) at the doorway of the Gobel home in Fairbury as the KMA Station Wagon arrived to pick them up and start on the KMA Holiday. After greetings all around and assurances from the Gobel children that they could take care of themselves the Holiday party left for Omaha. The party left Fairbury about 2:00 p.m. and arrived in Omaha at 5:00 o'clock. First stop was checking in the beautiful suite at the Blackstone Hotel. Picture No. 2 gives a view of part of the luxurious lounging area. The suite had two huge bedrooms, one on each side. Among the many considerations in the Blackstone service was a thoughtful package of fresh fruit. Appetites were saved for the scene shown in picture No. 3. This ecstatic table setting is at the Colony Club where superb 25 oz. T-Bone Steaks and 1 lb. broiled African lobster were served. Molly enjoyed her first lobster tail, Ralph his first 25 ounce. After the perfect meal, the next stop was the daz-

# NEBRASKA ENJOY HOLIDAY WITH NIELSONS

st entries were sifted carefully in to receive tickets to the Ak-Sar-Ben big job of selecting the "winner-over- in an entry submitted by Mrs. Ralph raska. The Gobels have three child- and a married daughter Mrs. Sharon 20, and is a postal employee in the 3 in the morning till noon. Molly, as el, is 5'2". The Gobels have been

ling Ice Capades. Rinkside box seats were reserved by Ak-Sar-Ben. The dashing brilliance of color and perfect performance was beyond description. Ralph and Molly were seeing an Ice Show for the first time. After the show the party arrived at Angelo's Studio In picture No. 4, where a most gracious host, Mr. Angelo himself made everyone feel right at home. The beautiful atmosphere of Angelo's was enhanced by a string trio headed by Stan Rucker who came over to the table and visited, recalling many old memories of days with the "Cornhuskers" at KMA. Picture No. 6 is the one Ralph and Molly relished the most . . . breakfast in bed! Picture No. 7 shows the party at the Omaha Airport with pilot Gene Racine and the KMA plane read to fly back to Fairbury. This was the climax to a perfect holiday. (Note the confusingly identical luggage of the Gobels and Nielsons.) The drive up took 3 hours, the flight back 40 minutes! The Gobels and the Nielsons thoroughly enjoyed each other's company, both exclaiming "a wonderful experience".



5. Rinkside box at the truly fabulous Ice-Capades.



6. A glorious moment, breakfast in bed.



Angelo's Studio Inn.



7. KMA plane ready to climax the Holiday, fly home.

# A Letter From Bernice Currier

Dear Homemakers:

I have just finished reading an article on "Do It Yourself". The gist of it was that it was extravagant, time-wasting, energy-wasting and usually produced inferior products. How many of you agree with that? It seems to me that in this day of speed and worry it is a wonderful thing to be interested in painting, re-decorating, cooking, sewing, writing, music and all of the things that are not our regular work. Even our regular work can become play if we add some creativeness to what we are doing. The other day someone was bragging about a cake she had made. It was a beauty. The cake itself was fine textured, moist, level across the top; so she made a pale pink icing fluffed up in peaks all over the sides and top and it looked like a dream cloud. Some one else in the crowd said "Well, don't you think you would have saved a lot of time if you had used a package cake and package icing?" This friend said that yes, she would have saved a lot of time that she could have spent rushing here and there and getting her nerves all tense, coming home late, nothing planned for supper and the family wondering where she had been all afternoon.

House cleaning can be one of the best forms of exercise you can take for slenderizing your waistline and hips. Stretching, bending, etc. are good for every part of your body. Just don't overdo it and don't do too much heavy lifting. If you are lifting something from the floor or a chair, point your toes at the object. Never turn your body and then lift. That is when you get a "kink" in your back that really means trouble.

Getting your hands in the dirt out in the garden is also a panacea for nerves. A very good doctor once prescribed digging in the dirt for a small boy who had St. Vitus Dance, and it cured the child. That wouldn't do for me though because the bugs and worms would drive me distracted. So it goes. I'll stick to my baking and cooking and visiting with my friends who drop in for a cup of coffee and a little chat.

By the time you are reading this I will be house cleaning like mad. Helen is coming for a visit with two of her five children. She will fly from Houston, Texas to Omaha, then take the bus on down here. The last time she was here she brought all five of them, but it wasn't much of a vacation for her. This time we will have some friends in and I will make up some of those desserts I've been trying lately. The Glitter Dessert is such a pretty one and so good to eat too. The Easter Sunday Dessert is another beauty that tastes like more.

The early flowers will be out soon and on the opposite page I've had those in mind with the recipe for "Candied Violets" and "Rose Jelly". The violets can be saved and used over and over again, but they are perfectly safe if the youngsters decide to eat them too.

You will find recipes for Toppings, Dressings, Icings, Frostings and Glazes on the opposite page. I find it is good to have them all in one place where you can look them over and have a choice of what you like best. Next month I will try and have a page of easy casserole dishes such as you can fix for a picnic or for supper or lunch at noon. With a salad and fruit and cookies they make good meals. The trouble

I always found with casserole dishes is that men usually do not care for them so much. They would rather have their meat and potatoes and gravy separated! !

A Golden Slaw is delicious with any meat casserole or any meat course at dinner. Just add diced cheese to the finely cut coleslaw, then for the dressing use sour cream with horseradish. A few pimiento strips would add a touch of color and taste too.

Now my time and space have both run out. Be with me every morning at 8:30 Monday thru Saturday and write me. I love your letters. Until then,

Bless your Hearts,

Goodbye

Bernice



Bernice in her kitchen with her cake-baking equipment. The flash bulb caught the rotisseries making it appear to light up. Her prized service table on the right has electric outlets for small appliances and can be moved about; look very closely and you can see it's also handy for your vitamins, too. A mighty fine gal in a busy kitchen.



# Homemaker's Guide

## HOMEMAKER'S VISIT

By **BERNICE CURRIER**

### ROSE PETAL JELLY

The fragrance of the roses fills the room when you open a glass of rose jelly. Use very fragrant red roses. You will need about 2 quarts of fresh petals to make 6 glasses of jelly. Cut off the bitter white base of each petal. Simmer the rest in a quart of water until their color stains the water and you smell the aroma. Strain and add 4 c. sugar and 1 t. lemon juice. Bring to a boil and add commercial pectin according to directions. Boil 1 minute and pour into glasses. Cover with parafin.

To make crystalized rose petals, use deep red roses. Mix granulated sugar with egg white, stirring with a fork until moderately thick. With a fork dip each petal in the mixture and place on waxed paper. After half an hour, turn the petals so they will dry underneath. To candy rose petals, see the following recipe.

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### CANDIED VIOLETS

Get 1 oz. of gum arabic at the drug store. Stir this into  $\frac{1}{2}$  c. cold water and dissolve slowly over hot water (it will look like gelatin). Cool completely. Now boil together 1 c. sugar,  $\frac{1}{2}$  c. water and 1 T. white corn syrup for 5 minutes. Cool completely. Paint both sides of fresh violet petals with the gum arabic solution using cotton tipped toothpicks. Place on waxed paper and let dry 2 to 3 hours, turning often to keep from sticking. Now paint them with sugar solution and dust with sifted granulated sugar. Let dry. Trim stems off and use them for cake or cookie decoration. Makes about 50. They freeze well by laying them in a single layer in a box sprinkled well with sugar. Seal tightly and freeze.

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### COFFEE CAKE ORANGE TOPPING

Bring to boil —  
 $\frac{1}{2}$  c. sugar  
3 T. orange juice

Remove from heat and add 1 t. grated orange rind. Pour this over freshly baked hot coffee cake.

### CHOCOLATE FLUFF TOPPING FOR CAKE SLICES

Mix together —  
2 c. heavy cream  
1 c. sifted powdered sugar  
 $\frac{1}{2}$  c. cocoa  
dash of salt  
Beat till it holds peak. Makes 4 c.

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### MARSHMALLOW TOPPING

Melt 16 marshmallows in double boiler with  $\frac{1}{2}$  c. milk. Remove and add 1 t. vanilla or peppermint flavoring. Beat well. Makes  $1\frac{1}{4}$  c.

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### CHOCOLATE FROSTING (For Cake in Oblong Pan)

1 can sweetened condensed milk  
1 T. water  
 $\frac{1}{2}$  t. salt  
2 squares unsweetened chocolate  
 $\frac{1}{2}$  t. vanilla  
Put milk, water and salt in top of double boiler and mix well. Add chocolate and cook over rapidly boiling water for 10 minutes, stirring often. Remove from heat, cool, add vanilla, spread on cool cake.

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### DRESSING FOR UNICED ANGEL FOOD CAKE

6 egg yolks  
1 c. sugar  
juice of 2 oranges  
grated rind of 1 orange  
 $1\frac{1}{2}$  c. heavy cream whipped  
Beat yolks until very thick and lemon colored (15 min.). Add sugar slowly and beat till dissolved, add juice and rind. Cook over low heat stirring constantly until thick. Cool. When ready to serve, fold in whipped cream.

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### HUMID WEATHER MARSHMALLOW FROSTING

A— $\frac{5}{8}$  c. water ( $\frac{1}{2}$  c. plus 1 T.)  
 $1\frac{1}{2}$  t. vinegar  
 $\frac{1}{2}$  c. sugar  
B—60 miniature marshmallows  
C—2 egg whites beaten very stiff  
1 t. flavoring

Combine A in sauce pan and boil to soft ball stage. Stir in B and immediately remove from heat and pour slowly over C. Add flavoring and beat till light but not dry. For filling between layers, put  $\frac{1}{4}$  of this in bowl and add  $\frac{3}{4}$  c. mixed ground dates, figs, white raisins and nut meats.





## "THE FARMER'S WIFE"

By FLORENCE FALK

Spring occasions of serving call for salads, desserts, all light and fluffy.

### CREAM PUFFS

- 1 c. sifted all-purpose flour
- 1 c. boiling water
- $\frac{1}{3}$  c. butter
- 3 eggs

Melt butter in boiling water. Take from heat and add flour stirring vigorously. Add eggs, one at a time, beating until mixture is smooth. Drop by spoonfuls on greased cookie sheet. Bake 20 minutes with the oven heated to 450 then turn oven to 350 for 25 minutes.

This gives the basic cream puff recipe. Make large ones and fill with a cooked cream custard or whipped cream.

Ice with the following:

- 1 small package cream cheese, softened
- 3 squares melted chocolate (cooking chocolate)

Combine and stir until smooth. Add powdered sugar until mixture is of spreading consistency.

Make small cream puffs, fill with strawberry jam and top with whipped cream. Or make small ones and stuff with chicken or tuna salad.

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### UNUSUAL FROZEN SALAD

- 3 bananas, mashed well
- 1 c. finely ground salted nuts
- $\frac{3}{4}$  c. crushed pineapple
- $\frac{3}{4}$  c. homemade mayonnaise
- juice 1 orange
- 1 c. heavy cream, whipped
- 30 marshmallows cut fine or  $\frac{1}{2}$  lb. petite marshmallows

Combine all ingredients in order given. Mold as desired and freeze.

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### NEW SPRING SALAD HAT

- 1 No. 2 can sliced pineapple
- $1\frac{1}{2}$  c. cottage cheese (small curd)
- 1 small can apricot halves
- Lettuce

Maraschino cherries, red and green

Drain pineapple and apricots. Place lettuce leaf on salad plate. Put a slice of pineapple on lettuce. In hole of pineapple put heaping teaspoon cottage cheese. Turn apricot half over cheese. Put mayonnaise in cake decorator tube and outline apricot with mayonnaise so it looks like a ribbon on a hat. Use red and green cherries for flowers and leaves on hat.

### CHICKEN SALAD

- 1 envelope unflavored gelatin
- $\frac{1}{4}$  c. cold water
- 1 c. whipped cream
- 1 c. mayonnaise
- $\frac{1}{2}$  t. salt
- $1\frac{1}{2}$  c. diced chicken
- $\frac{1}{2}$  c. pecans or blanched almonds
- 1 c. white grapes, halved and seeded

Soften gelatin in cold water, dissolve over hot water, stirring. Combine with mayonnaise and whipped cream and salt. Fold in other ingredients. Chill in individual molds or large oblong pan. Unmold or cut in squares to serve on lettuce leaves.

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### DATE MERINGUE

- 15 saltine type cracker, crushed finely
- 15 dates, finely chopped
- $\frac{1}{2}$  c. ground pecans
- $\frac{1}{2}$  c. sugar
- 1 t. baking powder
- 3 egg whites
- $\frac{1}{2}$  c. sugar

Combine thoroughly the cracker crumbs, dates and nut meats, the first  $\frac{1}{2}$  c. of sugar and the baking powder. Beat the egg whites until stiff but not dry. Add second  $\frac{1}{2}$  c. sugar, 1 T. at a time, and continue beating until sugar is dissolved. Fold in cracker mixture. Spread meringue in 8 or 9 inch buttered pie pan. Bake in 300 oven for 30 minutes. Cool before freezing. Leave in pie pan. Freeze. When ready to serve (freeze no longer than 3 weeks) leave at room temperature for about 30 minutes. Cut into wedges and serve with sweetened whipped cream; garnish with pecan half.

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### COFFEE BAVARIAN

- $1\frac{1}{2}$  T. gelatin, unflavored
- 3 T. cold water
- 1 c. sugar
- $\frac{1}{3}$  c. water
- 3 egg yolks
- dash salt
- $\frac{1}{2}$  c. strong coffee
- 2 t. vanilla
- 2 c. evaporated milk, chilled and whipped

Soften gelatin in the cold water. Boil sugar with  $\frac{1}{3}$  c. water to thread stage and beat hot syrup into beaten egg yolks. Add salt. Dissolve softened gelatin in hot coffee and stir into egg mixture. Cool and add vanilla. When mixture begins to thicken, add the chilled whipped milk beaten stiff. Turn into mold and chill for at least 6 hours.





## Congregational Mexican Dinner

The Mexican dinner supervised by Ed May and his committee recently at the Congregational Church in Shenandoah was a huge success. 130 were served. At the left Ed is showing (l to r) Ed Maxine, Ivan Wilson and Dale Matthews how tacos are prepared and served. Their colorful attire lent a gay atmosphere to the meal.

Everyone including the guests joined in the spirit of the event. Because so few were familiar with the Mexican dishes served, the dinner required careful and helpful supervision from the time it was being prepared in the kitchen to its final consumption at the tables. The main dish was tacos which is an unleavened corn pancake (very flat) called tortillas, with cooked ground beef folded inside. A special tomato sauce, chopped radishes, and shredded lettuce are served separately and added to the tacos as the diner desires. The picture on the right shows Mary Alice Matthews and Eleanor May in the "sqaw dresses", as Ed calls them, preparing cups for the lettuce, radishes and sauce. The vegetable side dish was frijoles refritos, literally "refried beans" in Spanish. These are mashed red beans mixed with onion and cheese, then fried. What frijoles lack in eye appeal they make up in taste. Huacamole, made basically of mashed avocado, was also served. This could be eaten as a salad or as a side dish according to how the diner wished to garnish it. Lemon juice or tomato sauce went with it.



On the left is a side view of Ed's poncho; no sleeves, it appears somewhat like a throw-rug with a hole in the middle, but closer inspection reveals it is woven and shaped as a garment. The large pans and crockery on the table in the left foreground give an idea of the large amount of foodstuffs consumed at the dinner. In the background are four busy chefs serving up the food sizzling hot. They are (l. to r.) Buck Jones, Dud Hartje, J. D. Rankin and Dick Schlick. Mary Alice Matthews in the center.

# KMA Daily Programs For April, 1958

5000 WATTS—ABN

## DAILY DAYTIME PROGRAMS

### MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—Merrill Langfitt  
 7:00 a.m.—Dean Naven, News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Markets  
 7:35 a.m.—Let's Go Visiting  
 (Tues. Thurs.)  
 7:35 a.m.—Lawrence Welk's Show  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 For Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Breakfast Club  
 10:00 a.m.—Tater Quiz  
 10:10 a.m.—Housewives Serenade  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Tennessee Ernie  
 11:45 a.m.—Morning Markets  
 11:55 a.m.—Joe Faassen  
 12:00 noon—Dean Naven, News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Jack Gowing  
 12:45 p.m.—Markets  
 1:00 p.m.—Frank's Letter Basket  
 1:15 p.m.—Tommy Burns' Show  
 4:00 p.m.—Mike's Matinee  
 5:30 p.m.—Sparta Polka Band  
 (Friday)  
 5:45 p.m.—John Daly  
 5:55 p.m.—Paul Harvey  
 6:00 p.m.—B. F. Goodrich News  
 6:00 p.m.—Farm Bulletin Board  
 6:15 p.m.—Sports  
 6:30 p.m.—Ralph Childs, News  
 6:45 p.m.—Edw. May, Mkts. &  
 Weather

## MONDAY NIGHT

7:00 p.m.—Club 960  
 9:00 p.m.—Tommy Burns' Show  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

## TUESDAY NIGHT

7:00 p.m.—Club 960  
 9:00 p.m.—Tommy Burns' Show  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

## WEDNESDAY NIGHT

7:00 p.m.—Club 960  
 9:00 p.m.—Tommy Burns' Show  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

## THURSDAY NIGHT

7:00 p.m.—Club 960  
 9:00 p.m.—Tommy Burns' Show  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

## FRIDAY NIGHT

7:00 p.m.—Club 960  
 9:00 p.m.—Tommy Burns' Show  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

## SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—Merrill Langfitt  
 7:00 a.m.—News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Lawrence Welk's Band  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 For Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Radio Kids Bible Class  
 9:30 a.m.—Kiddie Korner  
 10:00 a.m.—Saturday Shopper  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Sparta Polka Band  
 11:15 a.m.—Practical Land Use  
 12:00 noon—News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Jack Gowing  
 12:45 p.m.—Market Review  
 1:00 p.m.—Mike's Sat. Matinee  
 6:00 p.m.—At Ease  
 6:30 p.m.—News  
 6:45 p.m.—Bob Crosby  
 7:00 p.m.—Vincent Lopez  
 7:30 p.m.—Lawrence Welk's Army  
 Show  
 8:00 p.m.—Club 960  
 9:45 p.m.—Guest Star  
 10:00 p.m.—News  
 10:15 p.m.—Club 960  
 11:00 p.m.—News  
 11:15 p.m.—Club 960  
 11:55 p.m.—News

## SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible  
 7:00 a.m.—News and Weather  
 7:15 a.m.—Here's To Veterans  
 7:30 a.m.—Sun. Worship Service  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Radio Bible Class  
 8:30 a.m.—Your Worship Hour  
 9:00 a.m.—Sunday School Lesson  
 9:15 a.m.—Bible Truth  
 9:30 a.m.—Sun. Album  
 12:00 noon—News  
 12:15 p.m.—Sunday Album  
 1:25 p.m.—Baseball Game

1:00 p.m.—Sunday Album  
 5:00 p.m.—Mon. Morn. Headlines  
 5:15 p.m.—Paul Harvey  
 5:30 p.m.—Wings of Healing  
 6:00 p.m.—Oral Roberts  
 6:30 p.m.—Sunday Album  
 7:30 p.m.—Bible Class  
 7:00 p.m.—Revival Hour  
 8:00 p.m.—The Quiet Hour  
 8:30 p.m.—Sunday Album  
 9:00 p.m.—Dr. Bob Pierce  
 9:30 p.m.—Hour of Decision  
 10:00 p.m.—News  
 10:15 p.m.—Erwin Canham  
 10:30 p.m.—Revival Time  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:55 p.m.—News

Listings Correct at Time of  
 Publication

However, all Programs Are Subject  
 to Change.

## KANSAS CITY APRIL BASEBALL SCHEDULE

1—Detroit	1:30
2—Open	
3—Pittsburgh	1:30
4—Pittsburg	1:30
5—Pittsburgh	1:30
6—Pittsburgh	12:25
7—Open	
8—Open	
9—Open	
10—Open	
11—Open	
12—St. Louis	1:25
13—St. Louis	1:25
14—Open	
15—Cleveland	1:25
16—Cleveland	1:25
17—Cleveland	1:25
18—Chicago	1:25
19—Chicago	7:55
20—Chicago	1:25
21—Cleveland	7:55
22—Cleveland	1:25
23—Detroit	7:55
24—Detroit	1:25
25—Chicago	1:25
26—Chicago	1:25



## KMA Follows Emerson Gals

... and a long, hard-fought thrilling series of games it was. At the right is Jack Rainbolt (foreground) and Dean Naven (headsets) doing the broadcast of the final game from the KMA booth. The booth was about three stories in the air, looking down through a slanting glass front directly on the court.

KMA first picked up the Emerson Eaglettes in the District Tournament. As you recall Jack Rainbolt was just breaking-in on sports play-by-play at that time. We had a picture of him in last month's Guide all snarled up in recording tape that broke loose while he was practicing at a game. There was no doubt about it that Southwest Iowa was sending a great girls' team and a great coach in Marlin Mercer from Emerson into the State Tournament. We don't have a picture of all the gals on the team, but the KMA camera did catch some of the highlights surrounding the broadcast. Shown on the right is Vivian Fleming (who practically demolished all records) on the phone with Jack immediately following the final game. They have a direct hookup out of the phone booth with the KMA studios in Shenandoah. Shown with Vivian is Franette Simpson, sparkplug of the Emerson team. They both joined in the interview to the folks back in Southwest Iowa.



The picture on the left was taken Sunday morning following the tournament finals. The gals are the Eaglette star forward trio Vivian Fleming, Franette Simpson (center), and Gailyn Lunn (being interviewed). They showed remarkable stamina after their series of top-competition games. This picture was taken fairly early in the morning following a jubilant runner-up victory party the night before. Their huge trophy is shown, also a part of the hundreds of telegrams from well-wishers, which covered the walls of the coach's room.

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Here is a picture of the height of elation! Two fellows about to bust their buttons. That is coach Marlin Mercer of the Emerson Eaglettes on the left being assisted by Jack Rainbolt. The beautiful specimen they are carrying is the "Runnerup" trophy captured by the Emerson Girls Basketball team at the Iowa State Tournament. This shot was taken following all the fanfare after the game as the trophy was being removed from the court. Jack, Coach Mercer, and Dean Naven became good friends during the tournament. Jack and Dean were just as proud of the outcome as the coach, the team, and the folks in Emerson. Our hats are off to the Emerson team for a season that will long be remembered.