



The

KAWAIIAN

GUIDE

September
1962

COVER STORY

The KMA GUIDE

Our cover picture this month represents something of a record in a quartet of women in radio whose combined years of service to the broadcast industry totals 110 years. In foreground, Martha Crane, award winning homemaker of radio station WLS Chicago and national president of American Women In Radio and Television, honored Shenandoah and KMA by a visit in Mid-August (see story in Doris Murphy's Party Line column, page 8). Martha appeared as a special guest on both Bernice Currier's 8:30 a.m. program and Florence Falk, "The Farmer's Wife" program at 10:30 a.m. Wednesday, August 15. The girls found so many interesting things to discuss, material which wasn't covered on Bernice's program was continued on Florence's show. This picture was taken during the afternoon of that day at Doris Murphy's home where a tea was held in Martha's honor.

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One of the highlights of the Page County Fair was a pageant entitled "Golden Bridges". It was a history of 4-H, which originated right in Page County through the inspiration and guidance of Mrs. Jessie Field Shambaugh. 4-H activities have spread throughout the world. The pageant, singing and dancing, with many colorful costumes significant of 4-H activity through the years and around the world was written and produced by 4-H leader Mrs. Glen

Carlson and club member Joyce Siefering. Amiable KMA Associate Farm Service Director, Tom Beavers, acted as master of ceremonies. He is pictured above on the left as members of the cast perform the Swedish Double Clap Dance. The dancer on the far left just in front of Tom is Bruce Falk, son of Florence Falk. The same grounds which were the site of the Farm Camps of 1908 were the scene of this re-enactment of 4-H history.



A Chat With Edward May

The month of September has arrived which means back to school for the students and the resumption of clubs and other organizations following a summer recess. In other words, back to normal which, in most cases, means an extremely busy schedule for nearly everyone. However, I guess we probably wouldn't be quite as happy if we didn't have the varied activities to help keep and maintain everyone's interest. I hope you had a nice summer, and I also hope you don't get bogged down with too many outside activities.

We had our usual number of visitors through Shenandoah during the summer, and, after visiting with some of these visitors, a thought occurred to me which I would like to pass along for your consideration. The idea basically has to do with collecting old radio material and assembling these in one spot at KMA. In other words, establishing what you might call a Radio museum.

In talking with several people they like to recall the days when they would visit Shenandoah. At that time we had live talent performing almost every hour of the day and night, and people thoroughly enjoyed seeing and hearing groups such as: The Dixie Girls, the Shumate Brothers, the Cornhusker Trio, the Everlys, Country School, and many, many more groups too numerous to mention. However, it goes without saying, live talent has been a victim of television, so that live talent on radio cannot begin to compete with television. As a result, live talent on radio is virtually a thing of the past.

At the same time, while visiting with people they would tell about the first radio they had—which oftentimes was a crystal set, or it might have been a battery set with a separate horn-shaped speaker. In fact most of us who are forty years of age or older can remember much of the growth in radio, because most of it has taken place during our lifetime.

We no longer have to sit and turn the dials in hopes of receiving a station—nor

do we have to put on ear phones—nor do we have to contend with the eardrum breaking static that we had in the early days of radio. As we know, radio has advanced a long ways, and whenever our children see an old fashioned radio—which twenty years ago or so was considered to be a wonderful new invention—there is a good possibility that our children will look at it and say, "You mean you used to have to listen to something like that! That was a radio!" We realize times have changed and improvements have been made. Very probably, some of those original innovations which we were so proud of are sitting around gathering dust in a corner of the attic, in the basement, garage, or maybe even in the barn. Wouldn't it not only be interesting but also educational if we could assemble many pieces of this antiquated radio equipment in one location for the younger generation, as well as future generations, to see. Undoubtedly, much of this equipment has long since been thrown away, but undoubtedly there is still enough around here and there to at least start a radio museum. Wouldn't it be logical to have these on display at KMA, the pioneer in the industry which is still going strong. We have the facilities for displaying the equipment and, naturally, we would give credit where credit is due. That is, if you were to furnish a piece of old radio equipment, we would certainly want to recognize you as being the person who furnished this piece of equipment for this fine display of antique radio equipment.

What do you think? Do you have anything tucked away that you would be willing to contribute to such a museum? Would you kindly look around and, if so, would you drop me a note—Edward May, KMA, Shenandoah, Iowa—so that we can be giving this matter serious thought and perhaps commence to assemble this material looking to the future in regard to establishing a radio museum, something that people in KMA-land would be proud to have and take part in, and to maintain and preserve for everyone to see.

Frank Comments

By FRANK FIELD

The picture on this page this month shows Mr. and Mrs. John Fishbaugh immediately after their marriage on June 17. John is our oldest grandson, the only son of our oldest daughter, Zo, who had the open-heart surgery during the winter and somewhere along the line she picked up the Staphylococcus infection which put her back in the hospital for two more months before they got it under control.

As a matter of fact, Zo had to miss the wedding itself, as it was just about a week before the wedding date that the infection showed up necessitating her return to the hospital. The kids were all for postponing the wedding to a later date, but Zo said "no." The invitations were all out, gifts were beginning to arrive, and a postponement would have been rather awkward.

The way things worked out, Zo can enjoy the wedding all over again anytime she likes because one of the KMA engi-

neers tape recorded the entire ceremony, one of Zo's friends took movies of the whole thing, another took about 50 still photographs, including plenty of candid shots, and I took 12-15 shots with my 4 x 5 Polaroid.

Mrs. Fishbaugh is the former Donna Notson who was just one year behind John in high school, from which she graduated this spring with flying colors, being the class valedictorian.

Immediately after the ceremony, John and Donna took off for Estes Park for a week. From there they went directly to Buena Vista College at Storm Lake, arriving just in time for the start of the summer session. Yes, they have an apartment and both will attend college there this fall and winter and until they both graduate. John is taking a straight business course and Donna a liberal arts course. Incidentally, for the summer session just completed, Donna got better grades than John.

Zo continues to improve steadily and is practically back to normal again. She is on a low salt diet, but can eat practically anything she wants, going easy on the salt. She still takes some high-powered antibiotic pills every six hours, including 2:00 A.M., but in a few more weeks she can even dispense with those.

I took my vacation the last two weeks in August this summer, but try as we might, Jenny and I couldn't figure out even a week-end to go fishing — there was just something all the time. Now that we have all the canning, freezing, preserving, and pickling finished so we really could get away for a week or two, the T.V. show, Over the Garden Fence, goes back on the air September 3, as many of you have already discovered.

The fruit cellar is a very satisfying sight to behold — not only did we fill up all of our jars and containers — we had to buy 2-3 dozen more in various sizes. John Fishbaugh brought up two dozen pint jars and wanted them all filled with green beans which Jenny did several weeks ago. Then just a few days ago he brought up another dozen jars, asking if Grandma Jenny would fill them with some of her good catsup which she did just yesterday. In the meantime, John Field had brought up a

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Jessie Field Shambaugh, originator of 4-H, is shown as guest of honor at the pageant held at the Page County Iowa Fair. See picture on page two. Here Mrs. Shambaugh is taking her seat on center of the stage as members of her award winning corn clubs of the early 1900's present her with a bouquet of flowers. Pictured with her are Ralph Farquhar, Dudley McClellan, Wayne Whitmore, Mrs. Shambaugh, Merrill Manifold, and Martin Johnson. In 1909 these fellows won first honors at the International Corn show. Their prize was a Brush run-about which they presented to Mrs. Shambaugh for use in her work of traveling from school to school, previously by horse and buggy.



For the eleventh consecutive year KMA broadcast five one-hour programs direct from the Sidney, Iowa championship rodeo. Pictured l to r, Jim Ross, Dean Naven, and Chuck Bunn of the KMA announcing staff with Ted Nenneman, president of the Sidney Rodeo Board and one of the many Legionnaires who work many long hours each year to bring you this great show from the world's second largest outdoor arena. Andy Andersen, not pictured, was also one of the busy rodeo announcers. Neil Love of Lovington, N. M. took top money for a total of \$1,768 out of nearly \$20,000 in prize money.



KMA now brings you a new special sports show at 5:40 each weekday afternoon with special sportscasts each Saturday and Sunday afternoon featuring former All-American football hero from Michigan, old "98" himself, Tom Harmon. The "Tom Harmon Sports Show" promises to be a real sports experience. Tom plans to go places covering outstanding events in the sports world, keeping KMA listeners in tune with action from the world's top sporting events.





A capacity crowd showed up for the Grand Ole Opry show at the Taylor County Fair in Bedford, Iowa on August 8th. Among the crowd was Mike Heuer and family with your Guide Editor, Duane Modrow. Top picture shows Mike and the Wilburn Brothers enjoying a renewed acquaintance and visiting on a tape interview for use on Mike's Saturday night seven till midnight country-western music show "KMA Bandstand, Country Style". Mike was surprised during the interview to learn that the Wilburns once worked at KMA back in 1938, in fact the entire family, five children under the name of the Wilburn Children. Also appearing on the show was Don Helms with



Mike in the middle picture. For eleven years Don was steel guitarist for the late Hank Williams, who is considered by most country music buffs to be the greatest artist of all time. One of country music's newcomers is Loretta Lynn, pictured at bottom with Mike. A highlight of her portion of the show was when the Grand Ole Opry gang talked her into showing her own special "hillbilly dance". She is a real crowd pleaser. Loretta has a very successful record these days which is called "Success". The Wilburn Brothers also have done very well with their current hit remaining among the best for several months. They performed it at the Fair, illustrating very well why it is a hit, even though they broke each other up during the song. The song . . . "Trouble's Back in Town". Don Helms has an album out taken from Hank Williams famous songs. It is played instrumentally and is one of the top sellers. Also on the show was Billy Thompson and his Band. Billy questioned Mike of the whereabouts of Morrie Jones who some years back played on KMA. It turned out that Billy and Morrie had worked together in Texas a few years back. Mike was surprised during the show when the Wilburns called him up on stage to meet the people and talk about his country music show. It was evident there were many of Mike's listeners in the crowd.



RADIO

Everybody's First Cousin

Five seconds to air time. "Untie your shoes and loosen your girdles," says the portly announcer, drawing a laugh. Then Don McNeill steps out on the stage and shoves the announcer into the lap of a giggling matron in the front row. In the burst of laughter, the band strikes up, and everybody in the Fountain Room at Chicago's Sherman House Hotel rousingly sings: Good morning to ya . . ."

Thus, every day of the working week, begins Don McNeill's radio Breakfast Club, the longest running series in the history of broadcasting. This summer it begins its 30th straight year on the air.

Jug of Corn. Mixing orchestra music, songs, plain talk, sentiment, shenanigans, commercials, and poems that would have embarrassed Edgar Guest, Breakfast Club is the salt of the air. The visiting audience is full of people who listen to McNeill every day without fail, and they feel no restraint about participating. One woman walked up to him during a show recently and hefted a likker pot toward him, drawing: "Ah brought you a small jug of corn from Alabama."

"We got our own corn on this show," said Don.

That's a real fact. "Courtship makes a man spoon," Don will inform his listeners, "but marriage is what makes him fork over." McNeill himself has no monopoly on the maize. Comedian Sam Cowling (a 23-year man on the show) is the author of a regular feature called "Fact and Fiction From Sam's Almanac." Says wise old Sam: "The distance from the head of a fox to its tail is a fur piece."

Embryonic Celebrities. The show is perhaps of limited appeal to the average Vassar graduate who worked at The New Yorker for three years before marrying an advertising account-executive and settling in Greenwich, Conn. But there are other kinds of people in the U. S., and they have made Don McNeill the most enduringly successful broadcasting talent in the country. "Our theme is to make a neighborhood of a nation," he says. He is the archenemy of smut. His show is clean, decent, plain, straightforward, decorous, honest, and full of gimmicks like the daily snake march around the breakfast table. And even if McNeill says good morning and reports, "It's a foggy, soggy morning in Chicago," fans all over the U. S. nonetheless detect a shaft of sunshine in his voice.

Don McNeill was born in Galena, Ill., and raised in Sheboygan, Wis., where his



The July 20th issue of "TIME" magazine carried this story of the Don McNeill "Breakfast Club". "Time" graciously gave us permission to reprint the story. We thought it would interest many of you Breakfast Clubbers who have followed this great morning show for many years on KMA.

father ran a small chair factory. He went to Marquette University and helped pay his expenses by working at a Milwaukee radio station. Four years of miscellaneous radio jobs after graduation finally led to Chicago and the first Breakfast Club show on the old Blue Network (now ABC) in the summer of 1933.

Over the years, the program has had dozens of embryonic celebrities in its cast: young Fibber McGee and Molly, Patti Page, Johnny Desmond, Fran Allison, etc. And people have kept up with McNeill's own family as if he were everybody's first cousin. He has three sons, and each birth was big spot-news on the show.

When he started the Breakfast Club, he recalls, "I took over the deadest radio time just to fill it." Now the early morning hours have become the prime time of radio, and Don McNeill is cruising along on some \$100,000 a year.

DON McNEILL and his **Breakfast Club Gang** have been a top network attraction on **KMA** since the old Blue Network days (now **ABC**).



By DORIS MURPHY

It is doubtful who needed medical care the most . . . KMA secretary Evalyn Saner who was in the hospital with an appendicitis attack, the weekend of August 3rd, or one of her friends who came to call and fainted right in the hospital room. You can imagine Evalyn's surprise while visiting with her friend, to see her suddenly slump to the floor in a faint. Another caller in the room at the same time gave assistance until a nurse arrived. The friend, who had apparently hurried too fast in the intense heat of the day, suffered no ill effects the next day except a stiff neck and skinned elbow.

Production Mgr. Warren Nielson drove over 5,000 miles on his recent vacation trip to the Worlds Fair and into Canada and encountered no traffic trouble at all. Then, came home, and in a couple of days, he pulled out of a parking place on Sheridan

Avenue in Shenandoah and struck a car, putting a crease in the fender. Yes, he got by "scot free" as far as traffic was concerned on his trip and then had an accident right in his home town!

Although Martha Crane of WLS, Chicago, National President of American Women in Radio and Television, came to Shenandoah primarily to help her son Crane Caris, wife and two children get settled in their new home, she very graciously accepted our invitation to take time out during her brief three day stay, to make appearances on our two KMA Homemaker Shows, and to be guest of honor at a tea given at my home August 15. Here is a picture taken beside the Tea table just before the thirty-five guests arrived. Reading left to right is Florence Falk and Bernice Currier, KMA Homemakers, Martha Crane and myself. The table was centered with a long modern arrangement of gladiolus and asters in blending shades of purple, orchid, blue and pink with pink candles in silver candleholders. Refreshments consisted of punch, coffee and several kinds of fancy Tea sandwiches and cookies. We are so happy to know Martha will be coming back to Shenandoah often to visit her son and family, and especially to get better acquainted with her 4 month old granddaughter who is her namesake. Martha's son Crane Caris will be at the head of the Guidance Department of the Shenandoah High School this coming year. He has been on the faculty at the Mt. Pleasant High School for three years and just received his Masters degree at the University of Iowa this summer. It will be fun talking "shop" with Martha whenever she comes, as we are all charter members of American Women in Radio and Television, and have been in the industry many years, Martha having been associated with WLS in Chicago 33 years, Bernice has been in radio 35 years, Florence has been with KMA 10 years, and I have been at KMA 32 years. Martha has the distinction of creating, writing, producing, and broadcasting one of the oldest continuous womens programs in the United States. It gave us much joy to introduce Martha and her lovely daughter-in-law Helen Caris, to our friends in Shenandoah.



Martha Crane, National President of AWRT, finds much mutual interest, new friends during visit to Shenandoah. Doris Murphy, KMA director of women's activities, presented afternoon tea in Martha's honor. Doris and KMA homemakers, Bernice and Florence are charter members of AWRT. Doris was AWRT's first membership chairman and first president of the Heart of America chapter.

How lucky can you be! At the Press dinner at the opening of the STATE FAIR

in Des Moines, August 18th, Assistant Farm Service Director Tom Beavers won a Royal portable typewriter. Members of the press were asked to sign their names and put them in a box. Only two gifts were given away . . . a radio and the typewriter. NOW . . . the Beavers have TWO typewriters in the family.

Florence Falk, KMA Homemaker, had the honor of being chosen one of four well-known Iowans named to judge the winner of the BEST OF IOWA BAKING CONTEST held at the Iowa State Fair in Des Moines, August 24th. Other judges were Mary Jane Chinn, Des Moines TV and radio personality; Virginia Heffington, associate director of BETTER HOMES & GARDENS, and Jean Tallman, foods editor of the Des Moines Tribune. Co-sponsored by the Iowa Power and Light Company and Pillsbury Company, the baking contest featured the top nine Iowa finalists in competition for Iowa Power's BEST OF IOWA award. Each Iowa state finalist will go to New York for the national bake-off, September 17.

Three blue ribbons and one purple ribbon awarded for the Championship of the Holstein breed, were won by Bruce, son of Mr. and Mrs. Byron Falk, at the PAGE COUNTY FAIR in Clarinda. Bruce showed two Holsteins in the 4-H cattle division of the fair.

The week of August 20th was vacation time for Chuck Bunn, Sales Manager of KMA. Chuck and family spent two days at Big Lake near Rulo, Nebr., one day golfing, and the remainder of the week visiting relatives in Nebraska and Kansas.

Down on the farm! That's where announcer Jim Ross, wife and daughter spent the week of August 20th, while Jim's parents, Mr. and Mrs. Elmer Lightfoot of Farragut, vacationed in Denver. In addition to his announcing duties, Jim took over the farm chores of milking the cow, feeding the cattle and hogs, and keeping things running. Because of his farm background, Jim enjoys broadcasting rodeos throughout the area. He has even had the experience of riding bucking broncos . . . Getting thrown from one recently, hasn't seemed to lessen his enthusiasm for the excitement and thrills of a good rodeo. While he and Andy Andersen of the KMA Sales staff, were broadcasting the Sidney Rodeo, they happened to be included in camera shots taken by Hollywood television photographers, as

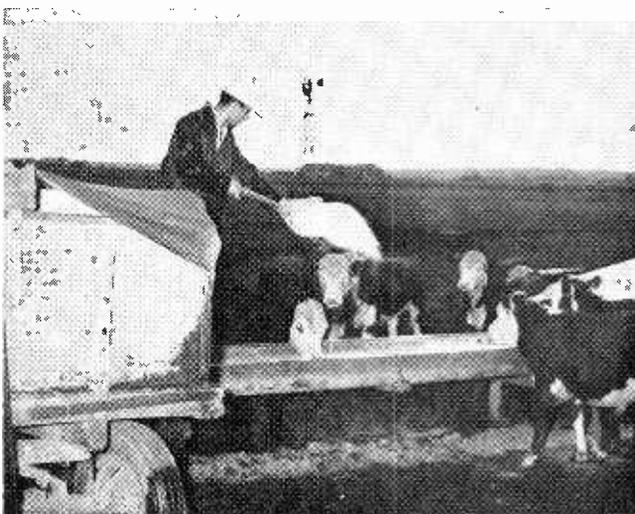
background for the new TV series, "Stony Burke", starting this fall. Several hundred feet of film were shot of the two KMA personalities broadcasting the Sidney rodeo.

Owen Saddler, KMTV general manager, has been appointed to the Lutheran Medical Center board, which governs Lutheran General Hospital and Richard H. Young Memorial Hospital in Omaha.

The children of announcer Mike Heuer had poured out their love on a stray dog that was part cocker, who had been given them by the Wayne Anderzhons. "Goldie" was such a good dog . . . well mannered, and the whole family enjoyed her. But it was sad news the veterinarian phoned after Goldie had been taken to the animal hospital for a minor operation. Goldie had passed on. Mike decided not to tell the children the sad news until he could find another dog to replace Goldie. Thru the animal hospital he learned that Vern Morhain had some nice six week old terriers so immediately Mike got in touch with him and soon the family had a happy replacement in a tiny little terrier. The children started to think of a name for the new dog. Jeffery, age 8, suggested "Holstein" because he said it was black and white, just like a Holstein cow. But that name didn't seem to please Cynthia, age 4, and Tommy age 12. At last, they all agreed to call him "Buster". So BUSTER it is! Even though Buster is little, I am sure he will win his way into the hearts of the Heuer family, just as his predecessor Goldie had done.

Time doesn't mean much to teenagers. At least it didn't to Steve and Mike Childs,

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Jim Ross, your afternoon music host (1:00 - 4:00), takes care of chores while his folks are on vacation. Jim says his audience down on the farm goes for any kind of corn, just so it's edible.

A Letter From The Farmer's Wife

Greetings from the farm this September of 1962!

The past two months have been real busy times, in fact the busiest two months I can remember in a long time. But, oh! so much fun and lots of interest. Those of you that can follow KMA throughout the day on your radios have no doubt kept up with the "never monotonous" pace of this particular farm. So for a briefing, for those of you that are "Guide Readers".

The farmer has been real busy as everyone else connected with actual participation in agriculture. He has baled and stored under the roofs of both barns, some over four thousand bales of hay; clover and alfalfa, the last cutting being especially nice and went in with no rain on it. We had no small grain and as to fall plowing, he has just the thirty acres of government ground. At this writing he hopes to finish most of it by tonight as there is a forecast of rain. Then of course, there were the everlasting weeds in the beans. They, the beans, are yet to be combined. With the hot winds we have had this last week in August both the corn and beans are making big strides towards harvest. The corn almost ruined by hail has made some comeback.

The fall season of the year isn't too far away if we but read the signs around us. The martins have had organized committees on flying south meeting for quite some time now.

Our vacations have been varied and could hardly be labeled as such. The farmer, Karenann and I drove to Omaha to hear and see the tremendous presentation of 1200 voice choir directed by Fred Waring, the first Festival of Faith to be presented in the entire United States. We enjoyed this so much. Leaving Omaha we drove to Des Moines and camped there at the Iowa State Fair grounds the first two days of this great Fair.

Karenann has had a different summer as she served as a Unit Leader with the Midlan Empire established Girl Scout camp at Albany, Missouri. She had many new experiences and I'm sure Sara the burro will figure in her memories. Karenann has been very busy sewing, getting ready to return to Northwest Missouri State College at Maryville, Missouri where she will be a sophomore. She is to be maid of honor at two weddings and serving in other capacities attending such occasions.

Bruce has had a very busy summer. He worked steady in town until time to begin Fair activities. He received blues and a purple ribbon at the county fair. Dennis Renander and Bruce of the Fremont Farmers received a blue ribbon on their demonstration and were privileged to be at

the Iowa State Fair, where they again won a blue ribbon. Bruce has been president of the Fremont Farmers — a club which made a very fine showing at the County Fair. As president of our St. John's Luther League group and vice president of the district group he attended a week of leadership training school on the campus of Simpson College at Indianola. He spent a day at home and then left for three fun filled days at Lake Okoboji. The next day he left for the State Fair. He is a Senior in Essex High School. With assistance with work as needed and chores he keeps quite busy.

Since July, the Farmer's Wife has been in one big whirlwind of activity. With the farmer we trimmed and cleaned out some of the yard corners and pruned the flower beds. The big day of the family reunion came, which incidentally is here every 6 years. We enjoyed visiting with every one and are thankful all arrived home safely. Then just "running after everyone", cooking for extra help, well, you know how 'tis.

My biggest thrill on the radio interviews at home was having Martha Crane, President of our National American Women in Radio and Television, along with Bernice Currier and Duane Modrow for coffee and "seven". There have been many interviews with people coming here to the farm — we enjoyed Tommy Reed of the Tennessee 4-H exchange trip so much — Jack Gowing's lovely wife, Pauline, will return again by popular request. Then to top off my pleasures, I was asked to be a member of the four judge team to judge for the Best of Iowa cooks at the Iowa State Fair. Mary Jane Chinn, of television and radio, Jean Tallman, food editor of the outstanding Register and Tribune midwest paper, Virginia Heffington, associate editor of Better Homes and Gardens magazine, and I had this pleasurable task. Announcements were made at a very lovely banquet. Here Mrs. Ruth L. Harbeck of Sioux City, Iowa was judged as the outstanding Best Cook of Iowa. Her winning recipe is on my page of recipes. We feel quite indebted to her for giving us this exclusive and are sure you will enjoy her delightful goodness as much as we judges did.

So, that brings us to September. Our local community, Essex, has a very big Labor Day Celebration, and of course, everyone helps to make it a success. Karenann will be established in college by September 10 and then life will again fall into a pattern. How we love every minute of all this busyness from the farm. So until November

Keep Smiling
Florence Falk

Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

"EXCLUSIVE"

The following recipe was baked by Mrs. Ruth L. Harbeck, 4507 Morningside Ave., Sioux City, 6, Iowa, at the State Fair. There were ten entries, each baking her own favorite recipe. Quite a task for the judges!!

Do try this and you'll see why she was worthy of the title of Best of Iowa. She was fortunate and her cake brought her a \$500 check and also a new double oven GE electric range. The bake-off was under direction of the Iowa Power and the Pillsbury Bake-off.

DATE NUT FILLED BANANA CAKE

- 1/2 c. shortening
- 1 1/2 c. sugar
- 2 t. vanilla
- 2 large eggs
- 1 c. mashed bananas
- 2 c. sifted flour, all-purpose
- 1/2 t. soda
- 2 t. baking powder
- 1/2 t. salt
- 1/2 c. buttermilk

Cream shortening well, adding sugar gradually. Then beat until fluffy. Add vanilla, then the eggs one at a time, beating thoroughly after each addition. Add the mashed banana and then sift the dry ingredients in alternately with the buttermilk. Mix until smooth. Pour into 2 square 9 inch pans that have been oiled and floured. Bake at 350° for 30 minutes. Remove from oven and let stand for 3 to 5 minutes, then turn out on wire racks until cool. Then spread with filling between layers and finally frost with frosting and sprinkle nuts over the top.

FILLINGS

Combine 1 - 8 oz. pkg. pitted dates, finely cut

- 1 c. chopped nuts
- 1 c. mashed bananas
- 1 t. lemon juice

Let stand at least 10 minutes before using.

FROSTINGS

Combine:

- 1 c. sugar
- 1/4 t. cream of tartar
- 1/4 t. salt
- 1/3 c. strong coffee

Cook to 240° or until a small amount in cold water forms a soft ball. Beat three egg whites until stiff but not dry. Add syrup gradually beating constantly. Add 1 t. vanilla. Beat thoroughly and cool. Cream 1/2 c. butter, well. Add the egg white mixture two or three tablespoons at a time, beating thoroughly after each addition. Spread on top and sides of cake. Sprinkle 1/2 c. finely chopped English walnuts or pecans on top.

Our sincere thanks to Mrs. Harbeck for this recipe!

* * *

Lunch box time is here again for the school children. They really like these:

MOLASSES OATMEAL COOKIES

- 1/2 c. sugar
- 1/2 c. molasses
- 3/4 c. shortening, melted and cooled
- 1/4 c. milk
- 2 eggs
- 2 c. sifted all-purpose flour
- 1 t. salt
- 1/2 t. soda
- 1 t. cloves
- 1 t. cinnamon
- 2 c. quick oatmeal
- 1 c. seedless raisins

Mix the first five ingredients in the order given. Add sifted dry ingredients, oatmeal and raisins. Mix well. Drop by teaspoon on greased cooky sheet, 1 inch apart. Bake in moderate oven 375° 8 to 10 minutes. Be certain to bake up plenty of these.

* * *

These are delicious and while we are on the subject of molasses give a try--

MOLASSES SPICE CRISPS

- 2 1/2 c. sifted all-purpose flour
- 2 t. soda
- 2 t. cloves
- 2 t. ginger
- 2 t. cinnamon
- 3/4 c. shortening (part butter)
- 1 c. sugar
- 1 egg, unbeaten
- 4 T. molasses
- Sugar for dipping

Sift flour, once, measure, add soda and spices. Sift 3 times. Cream shortening, add sugar, egg and beat well. Add molasses. Then add the flour gradually. Chill. Roll into small balls. Dip in sugar. Place on ungreased baking sheet. Bake 15 to 20 minutes in a 350° oven. Really good!

Homemaker's Visit

By **BERNICE CURRIER**

MAGNOLIA PIE

Add $\frac{1}{4}$ c. ground salted peanuts to pastry for 1 baked 9 inch pie shell. Bake as usual and cool before filling. Be sure the pastry is not stretched one bit while putting it in the pie pan. Then press it down from the center outward while holding outside edges up to let air out. Then prick all over with fork.

SATIN CHOCOLATE CREAM FILLING

- A— $\frac{3}{4}$ c. sugar
2 T. flour
2 T. cornstarch
 $\frac{1}{2}$ t. salt
B—2 c. milk
C—2 sqs. unsweetened chocolate shaved
D—3 egg yolks
E— $\frac{3}{8}$ c. creamy peanut butter
1 t. vanilla

Sift "A" into saucepan. Stir in "B", stir in "C". Cook over low heat, stirring constantly until thickened. Lightly beat in a little of the hot sauce into "D" unbeaten, then add this to first mixture slowly and stir over low heat for 2 min. Remove from heat and blend in "E" well. Cool to luke-warm while you prepare the SPICY WHIP.

SPICY WHIP

Prepare 1 pkg. (2-oz.) of Dessert Topping Mix, following package directions, but add $\frac{1}{4}$ t. each of cinnamon and nutmeg to the milk before beating. Fold the cooled SATIN CHOCOLATE CREAM lightly into the SPICY WHIP, leaving little dapples of white showing through the chocolate. Turn filling into baked and cooled Peanut Pastry Shell, swirling the top with spoon. Chill. Just before serving, sprinkle a wreath of chopped salted peanuts around the edge.

* * *

ORIENTAL BEAN CASSEROLE

Good conversation piece at lunch.

- A—2 cans (1 lb. each) green beans drained
1 c. bean sprouts drained
B— $\frac{1}{4}$ c. minced onion
1 c. pre-cooked ham, finely diced
1 T. salad oil
C—1 cube chicken bouillion
 $\frac{3}{4}$ c. boiling water
D— $\frac{1}{4}$ t. salt
3 T. soy sauce
E—1 T. cornstarch
 $\frac{1}{4}$ c. cold water
F—1 can (3 oz.) Chow Mein Noodles

Put "A" in casserole; brown "B", add to "A". Dissolve "C", add "D". Blend "E", add to sauce and cook and stir till thickened. Pour over "A", cover and bake 20 min. at 350°. Then sprinkle top with $\frac{1}{2}$ c. "F", return to oven for 5 min. Serve over mound of "F".

INDIVIDUAL PINEAPPLE STRUDELS

- 1 c. sifted flour
 $\frac{1}{4}$ t. salt
2 T. soft butter or margarine
2 eggs, beaten
1 No. 2 can crushed pineapple drained
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ t. cinnamon
2 T. fine dry bread crumbs
2 T. chopped lemon peel
 $\frac{1}{4}$ c. small raisins
 $\frac{1}{2}$ c. chopped pecans
1 t. lemon juice
 $\frac{1}{4}$ c. melted butter
Powdered sugar

Sift flour and salt together. Beat butter fluffy, beat in the beaten eggs; with a fork stir in $\frac{1}{2}$ the flour then add remaining flour stirring until dough is smooth and elastic. Put out on floured board and knead until not sticky. Mix next 8 ingredients together. Divide dough into 6 parts. Roll each out to paper-thin rectangle 5 by 14 inch. Brush each with melted butter, spread each with $\frac{1}{3}$ c. pineapple filling. Roll up as for jelly roll from narrow end. Place in shallow greased baking pan. Brush with butter. Bake 20 min. at 400°, dust tops with powdered sugar and bake 5 to 10 min. more until golden. Must be served warm. Makes 6 Strudels.

* * *

CHEESE AND SPAGHETTI CASSEROLE

- 1 c. diced cheddar cheese
1 pkg. (8-oz.) cut spaghetti uncooked
 $1\frac{1}{2}$ c. milk
1 T. soft butter or margarine

Mix together and place all in buttered baking dish. Top with a thick layer of crushed potato chips and sprinkle generously with grated cheese.. Bake at 375° until spaghetti is well done and it is golden.

* * *

SALMON CASSEROLE

Mix together—

- 1 can Salmon
2 eggs
1 c. milk
1 T. chopped green pepper
1 T. soft butter

Mix together—

- 1 c. crushed potato chips
1 c. saltine cracker crumbs

Alternate salmon mixture with crumb mixture in buttered baking dish, begin with salmon and end with crumbs. Bake at 350° until golden brown.

"My Best" Recipe Selection for September

NEOPOLITAN FRESH GREEN BEAN SALAD

- 1 pkg. frozen green beans
- 1 t. salt
- 1/8 t. red pepper
- 1/2 t. oregano
- 2 T. salad oil
- 1/4 c. wine vinegar
- 1 small clove garlic slivered
- 8 black ripe olives crushed

Cook beans in very small amount of water until crispy tender. Drain off excess water if any. Blend all ingredients well. Cover and refrigerate for at least 1 hour. To serve, put in center of platter, forming a mound; surround with leafy lettuce or endive and garnish with tomato wedges, or cherry tomatoes. This can also be arranged on individual salad plates.

* * *

LIME PUFF PIE

- 4 eggs separated
- 1/4 c. lime juice
- 3 T. cold water
- 1 c. sugar
- 1 t. grated lime rind
- few drops green food coloring
- Baked pie shell (or use graham cracker crust)

Beat egg yolks until thick and lemon colored. Stir in lime juice, cold water and 1/2 c. sugar. Heat slowly and stir constantly until mixture thickens. Remove from heat, add grated lime rind and food coloring. Beat egg whites until frothy; gradually beat in remaining sugar until stiff peaks form. Fold 1/2 of this into the lime mixture. Pour into cooled pastry shell. Spoon remaining egg white mixture around edge of pie swirling with spoon. Bake 15 min. in 300° oven (or 350°) until golden. Chill several hours or overnight.

* * *

THOUSAND ISLAND SALAD

- 2 envelopes plain gelatin
- 1 c. chili sauce
- 1/2 c. cold water
- 1/2 t. sugar
- 1 t. worcestershire sauce
- 1 1/2 c. mayonnaise
- 4 hard cooked eggs diced
- 1 c. chopped celery
- 1/3 c. chopped pimiento
- 2 cans (7-oz each) tuna drained and flaked

Soften gelatin in the cold water and dissolve over hot water. Stir in the chili sauce, sugar, worcestershire sauce and mayonnaise. Chill until mixture is slightly thickened. Fold in remaining ingredients. Turn into a 6-cup mold or individual molds and chill until firm. Unmold and garnish with salad greens. Makes 6 large servings.

CANDY COOKIES

- 2 lbs. powdered sugar sifted
- 1 pkg. (8-oz.) Angel Flake coconut
- 2 c. chopped pecans
- 1 can Eagle Brand condensed milk
- 1/4 lb. butter or margarine melted (1 stick)
- 1 t. vanilla

Mix powdered sugar, coconut, and pecans; add milk, butter and vanilla. (You will probably have to do this with your hands. It is stiff). Let stand in covered bowl in refrigerator for a few hours or overnight. Then make out into 150 small balls.

In double boiler melt 1 pkg. (12-oz) chocolate bits and 1/4 square of paraffin. When melted and blended, leave it sitting over hot water while you dip the balls of candy into it with a fork (or use a metal cake tester) and place them on waxed paper.

These are wonderful for Christmas candies.

* * *

VIENNESE PEACH TART

Crust—

- 1/2 c. butter
- 1/4 c. powdered sugar
- 1 c. sifted flour

Cream butter and sugar til fluffy; blend in flour to make soft dough. Pat evenly in large pie pan or pizza pan, covering bottom and sides. Bake 20 min. at 350°.

FILLINGS

Combine—

- 1 T. cornstarch
- 2 T. sugar
- 1/4 t. mace

Add—

- 1/2 c. orange juice

Cook in top of double boiler over hot water, stirring until thick and clear.

Stir in—

1/2 c. red currant jelly melted. Peel and slice 8 large peaches and arrange slices in baked crust, overlapping with rounded side up. Spoon the glaze evenly over peaches. Chill. Garnish with whipped cream.

There is an old Chinese proverb which says: "No matter how carefully one rakes the leaves, some manage to escape . . . meanwhile a few will fall". There is an old KMA Guide proofreader's saying, after quadruple checking Guide copy, which goes: "Where did that one come from?" In last month's recipe on this page for "YELLOW ANGEL FOOD CAKE", the ingredient "1 1/2 cups flour" was omitted. Insert following 1 t. lemon flavoring in the list of ingredients. Thanks to alert Guide readers, the error was caught the very day the Guide was in the mail and both homemakers, Bernice and Florence, aired the correction.

KMA Daily Program for September, 1962

5,000 WATTS—ABC

DAILY DAYTIME PROGRAM

MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues, Thurs.)
 7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Breakfast Club
 9:55 a.m.—News
 10:05 a.m.—KMA Community
 Calendar
 10:10 a.m.—Housewives Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Informacast
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Markets
 1:00 p.m.—Jim Ross Show
 4:00 p.m.—Mike's Matinee
 5:40 p.m.—Tom Harmon Sports
 5:50 p.m.—Alex Dreier
 6:00 p.m.—Life Line
 6:15 p.m.—Paul Harvey
 6:20 p.m.—Weather With Swayze
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

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

TUESDAY NIGHT

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

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

7:00 p.m.—Night Flight
 7:15 p.m.—Hawkeye Warm Up
 7:30 p.m.—Game Of The Week
 9:30 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Football Scoreboard
 10:30 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—High School Scoreboard
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Polka Party
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Market Review
 1:00 p.m.—Auction Time
 1:15 p.m.—Saturday Matinee
 1:30 p.m.—Football, Iowa U.
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Football Scoreboard
 5:30 p.m.—Saturday Matinee
 6:00 p.m.—Life Line
 6:15 p.m.—Music on Deck
 6:30 p.m.—News
 6:45 p.m.—Football Finale
 7:00 p.m.—KMA Bandstand
 Country Style
 10:00 p.m.—News
 10:15 p.m.—KMA Bandstand
 Country Style
 11:00 p.m.—News
 11:05 p.m.—KMA Bandstand
 Country Style
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News & Weather
 7:15 a.m.—Hymn Time
 7:30 a.m.—Sun, Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 3:55 p.m.—Mon. Morn. Headlines
 4:10 p.m.—Sunday Album
 6:30 p.m.—News
 6:45 p.m.—Sunday Album
 7:00 p.m.—Freedom Calls
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—Issues & Answers
 9:00 p.m.—Hour of Decision
 9:30 p.m.—Pilgrimage
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—Hour of Decision
 11:30 p.m.—Music In The Night
 11:55 p.m.—News

Every Afternoon
 Monday Through Saturday
 ABC Network News 5 minutes
 before the hour

Local News on the hour
 Weather on the half hour

FRANK COMMENTS

Continued from Page 4

dozen pint jars and wanted them filled with Jenny's chilli sauce which is just a little different. Bob Field brought his jars up and wanted some filled with tomatoes and some with green beans, which we did. Then, of course, Jenny had to put up a dozen jars of catsup for her circle's bazaar in the Christian Church for their sale later on this fall.

So now you can see where my vacation went, in fact I was very glad to go back to work again — it isn't nearly as hard and the hours are much better.

PARTY LINE

Continued from Page 7

sons of newscaster Ralph Childs, the day they drove to Des Moines to enter a couple of Steve's paintings in the State Fair. They sauntered along the way, pulling into the fairgrounds at just 4:40 p.m. You can imagine their surprise to find out they were ten minutes too late . . . the person in charge of entries had closed up shop at 4:30. What to do? It never occurred to them to stay all night at a motel. They turned around and drove back to Shenandoah, having covered a distance of about 150 miles. Next day, the boys drove back again to Des Moines with the pictures. But you can bet they got there before closing time! Hope he got a prize after driving 300 miles to make the entry.

Before leaving August 14th on a brief 5 day vacation trip to St. Louis to visit friends, Florence Nielson asked her husband Warren what he wanted her to cook for him to eat while she was gone. "Oh, I don't want to be any trouble . . . leave just a few things to nibble on," he said, as he proceeded to make suggestions. And WHAT suggestions! She baked him a whole picnic ham, a big lemon pie, an apple pie, made home-made ice cream, a big bowl of gelatin salad, a double batch of doughnuts, plus a good stock of frozen juices. After all of these were ready, she said: "Do you want me to fill the cookie jar, too?" Believe it or not he replied: "No, I don't want to be a pig!" And not a smidgen of anything was left when she got home!

It's a good thing the post office department is good at figuring just where the mail is to go. Otherwise they might have had trouble getting a certain letter to KMA Homemaker Bernice Currier. The letter, from a KMA listener, was addressed to Edith Hansen, care of the Henry Field Seed & Nursery Company in Shenandoah. But . . . the listener was asking for a recipe for dill pickles that had been given on the air by Bernice. Bernice finally got the letter in spite of the wrong name and wrong address, thanks to the alertness of a post office employee.

Annette May, daughter of Edward Mays, received many compliments on the new burlap dress she wore to the Tea given at my home, honoring Martha Crane of WLS in Chicago. Annette was delighted when Martha told her she had just seen movie star Kim Novak, appearing in Chicago in a similar burlap dress, that was imported from Italy. Annette's dress was beautifully accessorized with gold beads, earrings, gold bag and slippers. After hearing Martha tell about the smart Chinese style burlap coat lined with black taffeta Kim wore with her dress, Annette decided to have a burlap coat made to go with her dress this fall! It will be easy to get the material, as all she has to do is have dad bring home a couple more burlap bags from the seedhouse. And what stunning creations can be made from burlap. But remember girls . . . if you make a dress, be sure to line it. Otherwise it will be prickly!

For the lady golfers Crazy Hat luncheon at the end of the season, Gayle Maher created a HOLE IN ONE ORIGINAL that won third prize. She took a paper plate, made a rim to make the hat look like a pill box, and then added a doughnut on top, with a golf flag sticking out of it. On the rim she put the lettering: A HOLE IN ONE ORIGINAL. She says it is probably the only Hole in One she will ever have. Her prize was a set of long handled stainless steel measuring cups.

After two weeks vacation in Mercer, Wisc., with their parents, Mr. and Mrs. J. D. Rankin, Jr., Mike and Betty Jane Sherman returned to Shenandoah for a brief stay, before leaving for Tucson, Ariz., where they will make their home the next few months. Mike plans to complete his education at the University of Arizona. He will get his college degree in Midwinter, providing courses he wishes to take are available.

ANONYMOUS PRAYER

"Slow me down, Lord! Ease the pounding of my heart by the quieting of my mind. Steady my hurried pace with the vision of the eternal reach of time. Give me, amidst the confusion of my day, the calmness of the everlasting hills. Break the tensions of my nerves and muscles with the soothing music of the singing streams that live in my memory.

Teach me the art of taking minute vacations . . . of slowing down to look at a flower, to chat with a friend, to pat a dog, to read a few lines from a good book. Let me look upward into the branches of the towering oak and know that it grew great because it grew slowly and well. Slow me down, Lord, and inspire me to send my roots deep into the soul of life's enduring values. Amen."

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Sharon Kay Bopp of the KMA Continuity Department is wearing a beautiful engagement ring. No wedding date has been set as yet since her fiancée, Greg Simpson has just completed eight weeks basic training at Fort Leonard Wood, Missouri and is now at Fort Ord, California for remainder of his stint with Uncle Sam. Sharon and Greg are steadies of high school days, in fact they've known each other since childhood when their parents were neighbors on the farm. She is counting the days till his return, so wedding bells will be ringing before very long. Sharon is the daughter of Mr. and Mrs. Richard Bopp of Shenandoah. Greg's parents are Mr. and Mrs. Donald Simpson of Farragut, Iowa.