

The

KMA GUIDE



OCTOBER 1956

OCTOBER 1, 1956

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

S O S S O S

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A Chat With Edward May



Fall has officially arrived and several people I have talked to are looking forward to a mild season with a prolonged period of "Indian Summer". I would enjoy seeing a spell of Indian Summer providing it brought some generous rains which are certainly needed throughout the entire area. One could easily become extremely pessimistic as a result of the present drought conditions but there is always the hope of rain tomorrow. I like the statement sent in by a radio listener in referring to rain when he said, "It always has rained and it always will."

Still on the subject of weather, what kind of winter do you think we have ahead of us? Will it be like the last two or three winters with very little snow and rather mild temperatures? Or, will it be one of the "old fashioned kind" with extremely cold temperatures and lots of snow? Maybe the stripes on the woolly caterpillar will give you some idea of the approaching winter, or the activities of the squirrels in gathering their winter supply of nuts, or the loose or tight corn husks on the ear of corn. These are only a few of the signs that some people follow.

During the next few weeks the air waves will be carrying many campaign speeches with each candidate asking for your vote. I don't know what your politics might be but the important think is to be certain to vote in the coming elections. Urge your friends to vote too. Casting a ballot is the method each individual has in stating his preference for the man or men who represent him in running our government. So

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I am sure many of you were listening recently when our boy Eddie made his debut on the radio by singing "Happy Birthday". This was actually the first time he performed up to expectations before the microphone. Consequently, at age two, Edward May, Jr. is probably one of the youngest in the entire country to make an appearance on radio. Incidentally he is the third generation of the May family to broadcast on KMA.

On this page is a picture showing Mrs. Edna Buntz, a cousin who lives with my mother, my sister, Mrs. J. D. Rankin who lives in Shenandoah, Aunt Mary Malone, of Mobile, Ala., who is spending a few weeks with my mother. Next is my mother and myself. We were having a good conversation at mother's house when the official photographer, Toke Nelson, stopped in and took several interior views of mother's new home, some of which are shown in this issue of the Guide.

Edward May



From (l to r) are Edna Buntz, Frances, "Aunt" Mary, Mrs. May, and Ed.

COVER STORY

The KMA Guide

Vol. 2

No. 11

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Edward May



From (l to r) are Edna Buntz, Frances, "Aunt" Mary, Mrs. May, and Ed.



Here's an overall exterior view of the fashionable new ranch style home of Mrs. Earl May, located high atop Maple Hill addition in south Shenandoah. The front is nearly 94 feet wide, including a double garage. The roof is white slate, and trim is Tennessee ledge stone, with brown trim. The home is painted an attractive Colonial rose, and commands a breath-taking view from the living room, to the south, west, and north.

Here's A Pictorial Visit Thru New Home of Mrs. Earl E. May

We have received so many requests from Guide readers and listeners to KMA that Mrs. May consented to permit us to publish some interior pictures of her lovely new home on Maple Hill in Shenandoah, which was recently completed.

The home is located on a high hill, and the view from the living room and large closed in patio-porch sweeps to the south, the west, and the north. It overlooks the beautiful Shenandoah golf course and adjacent farms; the

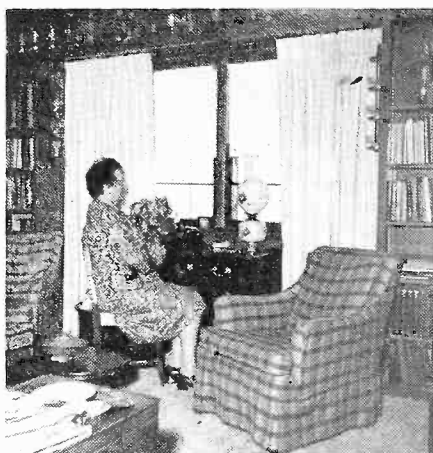
May Seed Company trial gardens, and the beautiful scenic panorama near Shenandoah.

With black and white, it is impossible to do justice to the exquisite color taste and decor of Mrs. May's new home, but we publish herewith a few of the favorite rooms of her seven-room home. The home includes three bedrooms, two tile baths, a powder room, double garage, large living room, 30-foot screened-in porch, dining room, den, kitchen, utility room, and a large recreation room.



Mrs. May greets her daughter Frances (Mrs. J. D. Rankin) in the foyer of the new home. The chair, left, was purchased in 1913 in Italy by Mrs. May. Cabinet, right, belonged to her mother, and contains many lovely pieces of china. Five glass shelves on either side of the entrance display Mrs. May's ruby red antique glassware. The foyer is of beige tile and a rubber plant in corner accentuates the doorway.

Here is a partial view of Mrs. May's bedroom. Chair at foot of bed is a fireside chair, which Mrs. May purchased in Guatamala. The walls are rose orchid, and the bed spreads compliment the color theme in a soft blue taffeta. The carpeting is a lilac shade, and furniture is of blonde mahogany. Pictures, framed with gold background, came from Guatamala, also. The purple silk draw curtains are set off by drapes of a natural color nubby material with faint shades of pink and blue, and metallic gold thread. The lamps are white bisque, and the bath is finished in pink and turquoise blue.



Mrs. May is fond of her den, where walls are of walnut paneling, and carpet is a champagne beige. The desk is mahogany, and the drapes are a basket weave drapery in a natural shade. Lamp is an antique which has been wired for electricity, and the davenport is upholstered in a lilac shade. Two plaid chairs are in shades of green, purple and lavender. The windows are outlined with glass shelves for books and antiques. Notice her collection of Westward Ho antique glassware above windows and across the room.

The setting for the dining room has hyacinth blue walls, with companion carpeting to the living room, which is a pinkish beige wool. Drapes are chintz, with a hyacinth blue background, with a floral print in tones of green, rose and orchid. Green matches the green upholstery of the dining room chairs, and a bouquet of Floradora roses sets off the dining table.



Frank Comments

By FRANK FIELD

Last month I showed you a picture of some of the different varieties of marigolds under test in our 76 acre trial grounds here at Shenandoah. The picture this month was taken on the same day in another section of the trial grounds, on the same piece of ground where earlier this season we had the trials of beans, peas, radishes and lettuce. When those vegetables had completed their crop the ground was cleared and gotten into shape for another crop of an entirely different nature. On August 20th the pansy seed was sown which will develop into the beautiful blooming pansy plants which our customers buy in such tremendous quantities through the various Earl May Stores along in April and May. This picture shows the actual planting of the seed. There are three different blocks in all, each about the size of the one you see here and we estimate that the three blocks will turn out something over two hundred thousand saleable blooming pansy plants next spring.

Pansy seed of the strain which we use, is very expensive, and sowing the seed with an ordinary garden drill would be rather wasteful, so the seed was very carefully dropped by hand and covered by hand. The two boys headed to the left or away from me, are dropping the seed, and the two boys headed to the right, or back toward me, are carefully covering with finely ground peat moss. In order to get exactly the right amount of seed in each row, the seed was first put up in regular packets with just the amount of seed in each packet to do a row 30 feet long, with the seeds averaging about one inch apart. Then the field was marked out in rows 20 inches apart and about three-quarters of an inch deep. After the seed was scattered evenly in the row, the little furrow was completely filled with peat moss, and in fact ridged up just a little. Then the row was very care-



Putting out Pansy seed in May Seed trial gardens.

fully tramped to press out the air and to bring the seed in close firm contact with the soil.

As soon as the seed was planted and covered and tramped, the ground was very thoroughly saturated with water to a depth of 5 or 6 inches. We have had only a few light showers in the last 6 weeks so the piece has been watered again thoroughly about once a week. As I write this the plants are all up to a good stand and coming along nicely.

Pansies are very hardy things and don't mind frost at all. They will keep on growing until we get some hard freezing weather. By that time we estimate that they should be about 3 or 4 inches high and nice bushy little plants. As soon as the ground has frozen we will put on 6 or 8 inches of straw to keep the ground frozen, to prevent alternate freezing and thawing early in the spring and late winter, which might cause the plant to heave out of the ground. Then when warm weather comes next spring, we will carefully remove the straw, and most of the plants will be in bloom at that time, or at least budded to bloom. Then the plants will be carefully dug with a ball of dirt on the roots, and packed 6 or 8 to a peach basket and trucked out to the stores. Then when you come in to buy some next spring you will know just exactly how they were grown, from the planting of the seed to the digging of the plants.

We think we are all done with canning, freezing and pickling for the season now with the possible exception of a few half-pint jars of red tomato preserves. Jennie thought she was all through for the season when she made the last batch of ketchup, but the fall beans came in the last week of September and by that time we had some empty jars on hand and Jennie hates to see an empty fruit jar when there is anything that could be put in it, so nothing would do but that we can some more green beans while they were available. Along early in July I checked and found that we were down to only two quarts of dill pickles so we made thirty quarts of kosher dills, which should run us about two years. We didn't have to make any tomato juice this year. We had enough carried over from last year to run us through another season, and instead of making more chili sauce we made ketchup, using the new bright red ketchup, which we like so well. We even froze 15 or 20 pints of okra this year to put in the vegetable soup this winter when the snow balls begin to fly. In fact, about the only thing

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Grass Root Notes

by

MERRILL LANGFITT

Farm Service Director



As time goes by people in KMAland are going to become more and more interested in the recreational possibilities of the Missouri River. For a long time most of us have hoped for lakes and waterways nearby that we could enjoy for boating, camping, fishing, etc., but for our area the possibilities have been very limited. As a result when the time and money could be spared, we have journeyed long distances to lakes or mountains.

I have been watching developments of the last year or two on the "Big Mo" with considerable interest. The dams which have been built upstream have improved the river as a nearby source of recreation. The river current has been slowed down, the silt has been substantially reduced and in general the river is much safer than it once was. These improvements are exciting for the boat enthusiast. It has been said there are now more pleasure boats on the "Big Mo" on a Sunday afternoon than one would find on most of our inland lakes. Boating is pleasant recreation, particularly for our young people. For some, it will be speed boats since we do live in an age of speed. Others of us will be interested in a house boat which provides more safety and comfort but less speed. "Build It Yourself" boat kits are very popular and many winter evenings will be consumed this year studying plans and building boats.

Its almost as if we had built a new large lake in our area. The river is beautiful as it winds its way through the fertile acres of the corn belt. Timber on both banks adds to its grace and a sunset on the wide Missouri is as spectacular as a sunset on the inside passage to Alaska.

If I build a house boat I want a sturdy craft, large enough to cook all meals, sleep at least four people and in general provide most of the comforts of life. Today we can build boats of marine plywood, powered with outboard motors and at a reason-

able cost.

I am looking forward someday to spending 2 or 3 weeks on the Missouri and Mississippi Rivers in my own house boat — perhaps go to New Orleans or as John Field told me, one could leave the boat dock at Hamburg, Iowa and sail all the way to New York City on our inland waterways. Today, at a minimum cost, your house boat can have modern cooking facilities, refrigeration, bath, radio, television— everything we enjoy in our homes.

I'm not a skilled craftsman, but this winter may find me busily engaged in a house boat construction project. If you have any house boat ideas, I would like to hear from you. Hope I see you boating on the "Big Mo" some sunny afternoon next summer. Keep your eye on the Missouri River and watch its recreational development as the years go by. The "Big Mo" may become the playground of KMAland.

You can promote yourself to a better job by the simple process of doing a better job. When an employer needs a man or a woman to fill a higher position he looks first among his own staff . . . The man or woman he wants is the one who is giving him the most for his money and is likely to continue doing so. —Jerry Cole in Good Business.

Certain idiomatic phrases have crept into the language because they reveal basic truths. For instance, the phrases, "chin up," "on your toes," "down at the heel," "about face," "big-mouthed," "open-handed," and "best foot forward" are physical descriptions of states of mind or traits of character. How many times do we labor to create a favorable impression with fine words, only to destroy the effect by thoughtless actions. By our mannerisms, by the way we walk, talk, sit, stand, or eat, we unconsciously reveal what we are.

—Irene Lillie in Good Business.

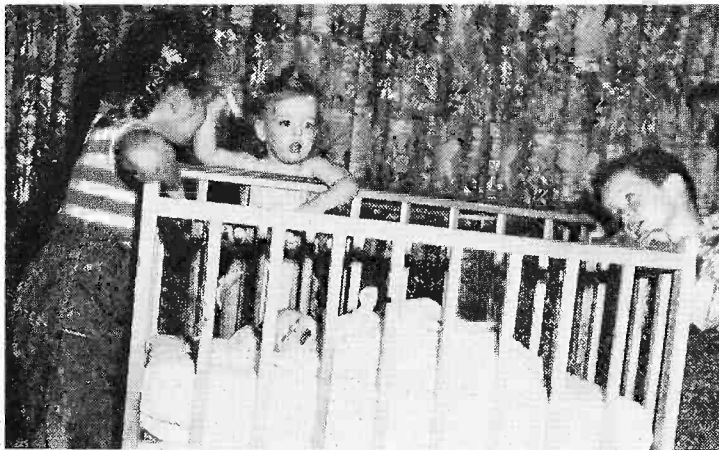
On the KMA PARTY LINE

By DORIS MURPHY

Poor old chickens! They don't know it, but they're getting the blame for Florence Falk's accidents. It was while the "Farmer's Wife" was chasing the chickens one stormy night, that she fell and tore a cartilage in her knee. A short time later while getting oats for the said same chickens, she fell out of the oats bin, and hurt herself. Now, that she's had a chance to sell the chickens, we hope she can keep from getting hurt. At least . . . the chickens won't be there to blame!

Keeping up with the "young fry's" thinking nowadays, is pretty hard! Farm Service Director Merrill Langfitt found that recently when he scolded his 4 year old daughter Jeannine for running around the neighborhood too much. Jeannine, who thinks its great fun running after her new cocker puppy, replied: "Oh, daddy you're just old fashioned." Maybe that's why Merrill and his family are getting interested in the possibility of building a cottage down on the Missouri River. It would give the children more freedom and room for outdoor activities. Plans so far are in the talking stage, but maybe some day their plans may become a reality. With two children of school age, one daughter working and a little girl and dog at home, there is always plenty of activity around the Langfitt household.

Five and a half year old Cristi, daughter of Guide Editor Toke Nelson, was pretty excited after staying two nights with a friend, Tami Naven, while her mother was in the hospital awaiting a visit from the stork. Arriving home she said: "Things were certainly happening around here, weren't they daddy?" "What do you mean?" he asked. "Oh . . . I lost my first tooth and we got a new baby." It didn't take her dad long to find out why she considered the new tooth of equal importance to the new baby. It was because the good fairy had left two nickels under her pillow and taken the tooth. Cristi was thrilled with her new baby brother, Roderic Henry who arrived Sept. 7th, weighing 7 pounds 14 ounces. Sandy, age 3½, is pleased with his new brother too, but Jennifer, age 16 months, is not so sure she likes to share the attention the baby of the family always gets. Bonnie's visit to the hospital seemed almost like a KMA family affair, when she found out her nurse was Joyce, daughter-in-law of KMA's entertaining afternoon music maker, Dick Mills. Joyce is also the mother of three, the oldest being 3 years old. Now both young mothers had plenty to talk about, as they share the experience of having their last babies delivered without the use of anesthetic. Toke finds it easier taking pictures of other people for the Guide, than getting his own family all ready for the camera, but he got the job done, and here's our first picture of the Nelson children admiring their new baby brother Roderic.



Mixed emotions greeted the arrival of editor's fourth born. From left is Cristi, 5½; Jenny, 16 months; and Sandy, 3½, gazing at Roderic Henry, who seems to enjoy the attentions.

The starting of the school year, meant changes in the Anthony Koelker household. There was plenty of activity getting son Mike, ready to enter Iowa University for his first year in Liberal Arts, and young son Jamie off to nursery school for children of pre-school age. Jamie who calls it "Party School" is very enthusiastic about all the fun he is having, and can hardly wait to get back the next day.

If there's a shortage of good home made ketchup in

this area this winter, it isn't Frank Field's fault. He was probably responsible for thousands of bushels of tomatoes being made up into ketchup. And all because he had a brand new recipe that turned out beautiful bright red ketchup. It seemed the housewives liked the idea of scarlet red ketchup, and when Frank mentioned on his Morning Visit a couple of times that he had this new recipe, and anyone could have it, merely by sending in a self addressed stamped envelope, the mail started pouring in. Before he knew it, Frank was practically deluged with requests and the secretaries were swamped keeping up with the mail. Within a short period, around 4,000 copies were sent to listeners and more requests coming daily. After Frank and Jennie had canned 36 half pints and 17 pints for themselves, and given away about the same amount, they decided that was enough ketchup for one year. When I asked Frank how his recipe differed from other ketchup recipes, he replied: "It's all in the making. You put the spices in with the hot vinegar and let them steep. Then strain the vinegar-spice mixture, discarding the spices." Anyway, the secret of it is that this ketchup retains its' beautiful bright red color, and marvelous flavor. Oh my . . . now YOU'LL be wanting the recipe! Well, I finally persuaded Frank to let us print it in the Guide and you'll find it on Page 15. Better try it!

Just getting to say "Hello" to a friend as celebrated as Lawrence Welk, isn't easy! Tommy Burns, KMA's new evening announcer, found this out recently when he went to Omaha to attend the Lawrence Welk band concert. After the show he started to the stage to greet Mr. Welk and another friend, Orié Amodales, the saxophone player. But he got caught in the tremendous crowds rushing to the stage for autographs of the famous band leader and orchestra, so that it was some time before he could get up close enough to extend greetings and tell him how much he had enjoyed the show. In fact, one full hour, after the show had closed, Lawrence Welk and band were still on stage signing autographs. Tommy became acquainted with Welk, while working on a radio station in Mitchell, S. D. The tremendous ovation certainly showed the popularity of Lawrence Welk.

Mr. Weatherman! What can you do about THIS? On the first football day of the season, you came across with wonderful cool weather . . . ideal for football. Florence Falk, remarked, "It was just right for the football boys!" But her 14 year old daughter Karen, who is a majorette with the Essex High School band wasn't quite so enthused. Feeling the briskness in the air she replied: "Yes, but what about we baton twillers in our short skirts!" Bet all

those enthusiastic football fans hadn't thought about that, as they cheered the two majorettes high stepping across the football field, in their white silk blouses and brief red skirts. Their applause was so "warm" it should keep the majorettes from getting cold. Karen's brother Bruce, age 11, is also a member of the Essex Marching Band, playing trombone. He is in sixth grade and Karen is an eighth grader.



Here's Karen Falk, dolled up in marching "togs" and practicing her majorette routine on the Falk farmstead.

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A LETTER FROM BERNICE CURRIER

Dear Homemakers:

As I write this letter, it is just mid-month of September and the weather just couldn't be more beautiful. Sunshine, golden leaves, my neighbors having their house re-shingled, another neighbor having her house painted a semi-dark gray-blue with white shingled roof and shutters at the windows and there will be a white porch box in front with a vine-covered white trellis on the other side of the house. Very pretty.

Everything "begins" in September. Organizations, circles, clubs, schools, etc. Either you are having the group at your home or you are on the committee to plan the refreshments somewhere else. The recipe on the next page for "Apricot Pineapple Desert Salad" is one that made a hit with all twenty-five of my guests lately. I served it with potato chips and coffee. The recipe will serve twelve if used for refreshments. But if you have it for an accompaniment for baked ham at dinner, it will serve sixteen to twenty. I put it in an oblong pan 8 x 14 x 2. Then the Pineapple Lemon Sherbet (also on next page) is a favorite with all who have tried it. And it doesn't melt quickly either. It is quite rich so with it I would suggest toasted salted crackers, cheese bits or any of the new wafers that have come out this year. And coffee!!!

Of course I know that the book I have just read "Arthritis and Common Sense" says never drink coffee with a meal but drink it an hour or two afterward. And that reminds me of the lovely old custom of having coffee in the drawing room after dinner. That custom was founded on common sense wasn't it? Coffee is acid forming and prevents proper assimilation of food when taken with the meal. Woe is me!! I'll take it both times.

Ed and his family are living in Hyattsville, Maryland now and have bought a house which is just being built. Pat wrote such a nice long letter telling about the town, the plans for their house and the people there. She said the folks there seem to have quite a pronounced southern accent. The grocery stores are really fabulous. They have every variety of fruit and vegetable at moderate prices. But the eggs are very small and expensive. Chicken and ham seem to be the staples in the meat departments. The seafood counters are a dream with live lobsters swimming in tanks, shrimp very plentiful, also crabs and a large choice of all other fish. Ed is enraptured with the fresh oysters. She also noticed that they have quite a few chicory and coffee mixtures. That is the southern influence again. There are packaged mixtures for spoon bread. Ed doesn't care for

it. Another strange thing, there are very few sidewalks, fewer driveways, so everyone parks their car on the street. And the dogs run about unleashed. In Elmhurst, Ill., cars were not allowed parked in the street overnight and dogs either had to be in the house or on a leash.

Their new home is brick and shingle, split level. On the street level are a hall and living room, up five stairs are three bedrooms and two baths; down five steps from the living room are the kitchen, dining room, a den (or fourth bedroom) and a half-bath. Down five steps from the dining room is the basement. The kitchen has a counter-top electric stove with wall oven, a colored refrigerator, dishwasher and sink, a disposal, birch cabinets with colored metal sliding doors. One of the new features is an inter-com system whereby if anyone comes to the door, you flip a switch (instead of your lid, ha ha) and ask, "Who is there?" I can just hear my father answering, "None of your business, let me in."

I have been trying to work up some enthusiasm about cleaning the basement. Since the gas furnace is in, it can be cleaned up now and kept that way. But I can't seem to get that spark that sends me down there to do it.

I'm sending Elizabeth a letter tomorrow trying to persuade her to come back here for her birthday October 4th. I would enjoy it so much and I believe it would do her a lot of good too. Everyone needs a visit with someone of their own people once in a while. She always has a lot of ideas for meetings of various sorts and not only for refreshments, but for entertainment as well.

I know Helen is busy as usual getting the children started to school, etc. My granddaughter, Karen Sue didn't get to come up here this summer so I will just hope she can make it next year.

Margaret took a little vacation when her book was finally off the press, but now she is working on another one. She says that when an idea begins gnawing at your mind you might as well get it on paper. It won't leave you alone.

I must say goodbye for now. Be with me every morning at 9:00 and until then, Bless your hearts, Goodbye.

Berniece

RECIPE FOR AUTUMN

Thistledown and goldenrod,
And ironweed's purple feather;
Tall corn in shock, split milkweed pod,
And crisp blue frosty weather;
Golden maple, crimson oak,
And elm trees brown and sober;
A flight of geese, a wisp of smoke:
Mix well—that's God's October!



Homemaker's Guide

HOMEMAKER'S VISIT

By **BERNICE CURRIER**

LEMON PINEAPPLE SHERBET

- 1 c. evaporated milk
- 1 c. whole milk
(or use 1 tall can evaporated milk)
- 1 c. sugar
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{4}$ c. orange juice
(or use $\frac{1}{2}$ c. lemon juice)
- 1 small can (7oz.) crushed pineapple with juice

Mix all together and pour into refrigerator tray. Freeze till firm. Serves 8 to 10.

APRICOT PINEAPPLE DESSERT SALAD

- A—2 packages orange gelatin
- 2 c. boiling water
- 1 c. pineapple and apricot juice combined
- B—1 large can ($2\frac{1}{2}$) apricot halves unpeeled, cut up and drained
- 2 No. 2 cans crushed pineapple drained
- C— $\frac{1}{2}$ c. sugar
- 2 T. flour
- $\frac{1}{2}$ c. pineapple Juice
- $\frac{1}{2}$ c. apricot juice
- 1 beaten egg
- 1 T. lemon juice
- D— $\frac{1}{2}$ c. heavy cream whipped
- grated sharp cheddar cheese

Combine A and chill slightly, then add B. Pour into oblong pan $7\frac{1}{2} \times 13 \times 2$. Chill till firm. Combine C in top of double boiler and cook, stirring constantly till thick. Chill, then fold in D. Spread this over the chilled gelatin mixture, then sprinkle grated cheese over.

Served as a "one thing and coffee" dessert, this will serve 12. Served as accompaniment to baked ham at dinner, it will serve 16 to 20.

CALIFORNIA COCONUT COOKIES

- A—2 c. sifted flour
- $1\frac{1}{2}$ t. baking powder
- $\frac{1}{2}$ t. salt
- B—1 c. chopped dates
- 1 c. chopped coconut
- 1 T. grated orange rind
- C— $\frac{1}{2}$ c. melted butter
- $\frac{3}{4}$ c. sugar
- $\frac{1}{4}$ c. orange juice
- D—1 egg

Sift A, add B and mix lightly. Beat C, add D and beat well. Add flour mixture

and stir in well. Drop by teaspoon or dessert spoon on ungreased baking sheet. Bake 10 to 12 minutes at 400° . Makes about $4\frac{1}{2}$ dozen.

WONDERFUL CUSTARD PIE

- 4 eggs beaten slightly
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. vanilla
- $\frac{1}{2}$ c. sugar

Stir or beat till sugar dissolves. Add a sprinkle of nutmeg. Add $2\frac{1}{2}$ c. scalded milk. If scum forms while milk is scalding, stir it in. Pour into very cold unbaked pie shell and bake 25 to 30 minutes at 400° . Shake gently to test for doneness. Do not test with silver knife or toothpick. It should shake like jelly, not like liquid and should be beautifully browned on top. Set pie on rack to cool, then chill before serving.

CHOCOLATE PIE WITH MERINGUE

- A— $\frac{2}{3}$ c. sugar
- $3\frac{1}{2}$ T. cornstarch
- $\frac{1}{2}$ t. salt
- 3 squares (oz.) shaved bitter chocolate
- B— $2\frac{1}{2}$ c. milk
- C—3 egg yolks beaten
- 1 t. vanilla
- 1 baked pie shell chilled

Combine A in double boiler and stir in B. Cook till thick stirring constantly. Cover and cook 15 minutes more, turn heat low. Stir 4 T. of this into C then add it to first mixture and cook 2 minutes at low heat stirring constantly. Cool and add vanilla. Pour into chilled pie shell. Make meringue of the 3 egg whites beaten until frothy with dash of salt, then add 6 T. sugar gradually and beat till stiff peaks form. Spread on pie swirling it over the top and sealing it to edges of crust. Put in 350° oven until lightly browned.

FRENCH CHOCOLATE SILK PIE

- $\frac{1}{4}$ lb. butter
- $\frac{3}{4}$ c. sugar
- 1 t. vanilla

Cream these together until very light. Add 2 squares (2 oz.) bitter chocolate melted. Drop in 2 eggs one at a time and beat 5 minutes after each one. This is important. Pour into baked pie shell. Cut this pie in 8 pieces. It is very rich.

CORRECTION

In the September Guide, in the recipe for Butterhorn Rolls, it should read $\frac{1}{2}$ t. salt instead of $\frac{1}{2}$ c. salt.





"THE FARMER'S WIFE"

By FLORENCE FALK

Greetings from the farm!

APRICOT CUSTARD

- 4 canned apricot halves
- 4 t. brown sugar
- 2 eggs
- 3 T. white sugar
- 1/8 t. salt
- 1/8 t. nutmeg
- 1 1/2 c. milk
- 1/2 c. apricot juice

Butter 4 large custard cups or one mold. Arrange an apricot half, cut side up, in the bottom of each cup (for the mold, arrange in the center). Spoon the brown sugar in the hollows. Beat the eggs, add sugar, salt, nutmeg, milk and apricot juice. Pour over the apricot halves. Place custard cups or mold in pan containing 1 inch cold water. Bake in 300° oven for 1 hour or until firm in the center.

CORN FLAKE DREAM BARS

- 1/4 c. butter or shortening
- 1/2 c. brown sugar
- 1 c. sifted all-purpose flour
- 2 eggs
- 1 c. brown sugar
- 1 t. vanilla flavoring
- 1/4 t. salt
- 1 c. shredded cocoanut (much nicer if ground)
- 1 c. chopped nut meats
- 1 c. corn flake cereal

Cream butter or shortening and the 1/2 c. brown sugar. With a pastry blender or fork, work in the flour. Press this mixture evenly and firmly over the bottom of your large glass (oblong) baking dish. Bake this mixture in 350° moderate oven for about 12 minutes. This should be delicately browned.

Beat eggs until light and add the other 1 c. of sugar gradually. Add vanilla and salt and beat thoroughly. Fold in the cocoanut, corn flakes and chopped nuts. Spread this evenly over the above baked mixture. Return to the oven 350° and bake about 25 minutes longer. Cut while warm. This makes 20 bars (1 1/4 x 3 inches each)

SNOW WHIP

This is one of these very fine desserts that can be made the day before.

- Crust:
- 20 graham crackers, finely rolled
 - 1/4 c. sugar
 - 1/2 t. cinnamon (optional)
 - 1/4 c. melted butter or margarine

Mix the above ingredients and press into sides and bottom of 8x10 pan, saving out 2 T. for the top.

Filling:

- 20 marshmallows
- 1/4 c. milk
- 1/2 teaspoon vanilla
- 1 No. 2 can fruit cocktail, drained
- 1/2 pint whipping cream

Melt marshmallows with milk. Add vanilla and let cool in pan of water. Whip cream until very stiff fold in marshmallow mixture and well-drained fruit cocktail. Pour into crust and sprinkle top with the 2 T. of the crumb mixture saved out. Chill overnight. This serves 8 and is very fine with coffee, when you are allowed only one thing to serve.

CARROT MOLDS

- 2 c. grated raw carrot
- 1/2 c. bread crumbs
- 2 eggs
- 1 t. salt
- 2 T. melted fat
- 1/2 c. milk

Wash, scrape and grate the carrots and mix with the crumbs. Beat the eggs and add them to the salt, fat and milk. Add this mixture to the carrot and crumb mixture. Fill a greased ring mold and set in a pan of hot water and bake in slow oven (250° - 325°) until firm.

CORN-BURGER

- 1 pound ground lean beef
- 1 small onion, chopped
- 1 can whole kernel corn (about 2 c.)
- salt, pepper, catsup

Fry the crumbled hamburger and onion in small amount of shortening. When meat is thoroughly done, add corn. Mix well, add seasoning. If desired, a small amount of catsup may be added. This is very quickly prepared and children are very fond of it.

THANKS FOR HARVESTS

Thank You, O Lord, for harvests
Abundant on the land;
For food and fuel and love and strength
And hope on every hand.

Thank You for men who planned the crop,
For those who planted seed,
For those who tilled and garnered in
And stored to meet the need.

The winter shall not find us cold
Or hungry. We shall live
To sow and reap another year
On what these harvests give.

—Helen Harrington in Good Business.



KMA's New Disc Jockey Tommy

Burns Writes To His Listeners

BY TOMMY BURNS
Prop at KMA Club 960
(heard nightly 7 'till 11)

Have you ever been asked to write about yourself? "To blow your own horn," so to speak. Well, that's exactly what I have been asked to do. So, trying not to bore you, I shall tell you a bit about myself and what I do here at KMA.

First of all, may I say that I have enjoyed the few weeks which I have spent at KMA so far. It is my hope that I am able to spend many more here. I come from South Dakota. My home town is Mitchell where I started in radio about five years ago. I attended Dakota Wesleyan University in Mitchell for three years and it was there that I got my first taste of radio. Shortly after my freshman year, I began working at the local radio station, KORN. Four and a half years later, I moved to Yankton, South Dakota where, for about four months, I did record spinning for KYNT. From there, of course, it was KMA in Shenandoah.

That about sums up my previous radio career. I have already told you that KMA has impressed me very much with its operation and its very personable staff. The city of Shenandoah has also impressed me. I am impressed with the clean appearance of the city and the friendly people living here. I immediately felt a part of the community. Shenandoah is very pleasant and I am looking forward to meeting more and more of you who reside in Shenandoah and throughout KMAland. As you may know, Mike Heuer has turned "Club 960" over to me, that is all but one-fifth interest. Since Friday is my night off, Mike is taking charge during that show each week. "Club 960" is on the air from 7 to 11 each evening, Monday thru Friday. We have a good time at "Club 960". If you aren't a regular listener, I would like to extend a cordial invitation to "Club 960". In selecting the records for the show, I try to include a little of everything so that everyone's musical tastes are satisfied. Each night, as we hit the downbeat, we enjoy some of the brand new records which may be the hit tunes of tomorrow, some of the numbers are already big hits across the nation, and some of the old standards which are good to listen to any time, anywhere. Then too, I spin selections from albums, some are Dixieland music, some are the top voc-

alists, and some are just plain good listening pop concert numbers. There are so many recording artists, that I am bound to miss some of your favorites. If that is the case, just drop me a line and I will try to play more of the things you enjoy. Also on "Club 960" we hold a special dance music period each evening. That starts at 10:15, right after Ralph Childs brings you up to date on the news. We hit the downbeat for dancing and have fun dancing to three of the big name dance bands, each presenting a fifteen minute dance set. I hope you enjoy this section of the program, and would like to hear your comments. Of course, ABC helps us out earlier in the evening, at 8:30 by picking up one of the most popular bands directly from the spot where they are playing. So, all in all, I think we have the finest music available at "Club 960" and I hope that you join in the fun regularly. All you have to do is leave your radio at 960.

On Saturday night we have a relatively new show for your entertainment. Everyone likes to keep up with the latest in popular music so it is my pleasure to spin the top ten records of the week. The show is called "Honor Roll of Hits" and is heard each Saturday night at 7:30. Another invitation, then, to keep track of the rapidly changing top ten by hearing the "Honor Roll of Hits" every Saturday night.

Sunday is sort of a lazy day for everyone, I think. It's a day of liesure. And that is what I keep in mind on the "Tommy Burns Show" at 12:15 every Sunday afternoon. Whether you are out driving in your car, seated in the comfort of your living room or preparing that big Sunday dinner in the kitchen, I am sure you'll enjoy the music on the "Tommy Burns Show". Albums are the main source of music on this program and again there is just about every type of music included. So, whether it is at "Club 960", "Honor Roll of Hits" or "The Tommy Burns Show", I hope we can get together often. And I also hope that we can meet sometime, to say hello and chat about the weather and your favorite music.

When not on the air, you might find me playing golf. That happens to be one of

Continued on Page 15

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.—Breakfast Club
 9:00 a.m.—Bernice Currier
 9:30 a.m.—When A Girl Marries
 9:45 a.m.—Whispering Streets
 10:00 a.m.—Kitchen Club
 10:15 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
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets
 12:55 p.m.—Prof. Farm Review
 (T. Th. Sat.)
 1:00 p.m.—Mills & Music
 2:00 p.m.—You & Your Marriage
 2:15 p.m.—Ted Malone
 2:30 p.m.—Party Line
 3:00 p.m.—Dick Mills Show
 4:00 p.m.—Mike's Matinee
 5:00 p.m.—Kiddie Korner
 5:30 p.m.—Corn Country Jamboree
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—KMA Sports
 6:20 p.m.—Mel Allen
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Edw. May, Mkts. & Weather

MONDAY NIGHT

- 7:00 p.m.—Club 960
 7:30 p.m.—Voice of Firestone
 8:00 p.m.—Club 960
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Club 960
 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
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Club 960
 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
 8:05 p.m.—Boxing Bouts
 9:00 p.m.—Club 960
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Club 960
 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
 9:35 p.m.—Mysterytime
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Club 960
 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.—960 Hit Parade
 8:00 p.m.—Game of the Week
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Club 960
 10:30 p.m.—Scoreboard
 10:45 p.m.—Club 960
 11:00 p.m.—News
 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.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—KMA Sports
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Saturday Shopper
 9:00 a.m.—Bernice Currier
 9:30 a.m.—Kiddie Korner
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Electrical Reporter
 11:45 a.m.—Practical Land Use
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:15 p.m.—Iowa U. Football Games
 3:00 p.m.—Sat. Matinee
 5:00 p.m.—Scoreboard
 5:30 p.m.—Sat. Matinee
 6:00 p.m.—At Ease
 6:30 p.m.—News
 6:45 p.m.—Here's To Veterans
 7:00 p.m.—Vincent Lopez Band
 7:30 p.m.—Honor Roll of Hits
 8:00 p.m.—Nat'l. Juke Box
 8:30 p.m.—Best Bands In The Land
 9:00 p.m.—Lawrence Welk's Army
Show
 9:30 p.m.—Platterbrains
 10:00 p.m.—News
 10:15 p.m.—Great Sports Thrills
 10:30 p.m.—Proudly We Hail
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 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.—Singing Woodsmen
 7:30 a.m.—Sunday 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.—Platter Party
 1:00 p.m.—Light & Life Hour
 1:30 p.m.—Wings of Healing
 2:00 p.m.—Guest Star
 2:15 p.m.—KMA Commentary
 2:30 p.m.—Hour of Decision
 3:00 p.m.—Revival Hour
 4:00 p.m.—High Moments in Music
 4:30 p.m.—Greatest Story
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Quincy Howe
 5:45 p.m.—George Sokolsky
 6:00 p.m.—John Edwards
 6:15 p.m.—Overseas Assignment
 6:30 p.m.—Sunday Music Hall
 9:00 p.m.—Milton Cross
 10:00 p.m.—News
 10:15 p.m.—Bandstand In The Park
 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.

FRANK COMMENTS

Continued from Page 6

we have to do at our house to get ready for winter now, is to give the roses their final mulching after we have some hard freezing weather. How are you fixed at your house?

Frank Field

Frank Field's Bright Red Ketchup Recipe

Ingredients:

- 3 teaspoons Whole Cloves
- 3 teaspoons broken Stick Cinnamon
- 2 teaspoons Celery Seed
- 2 cups White Vinegar
- 16 pounds ripe Tomatoes
- 1 medium sized Onion (chopped)
- ½ teaspoon Cayenne Pepper
- 2 cups Sugar
- ½ teaspoon Garlic Salt
- 3 tablespoons Pickling Salt

Method:

Measure spices into a stew pan. Add the vinegar. Cover and bring to a boil. Remove from fire and let stand and steep while you prepare the tomatoes. Wash tomatoes and quarter them into kettle. Add chopped onion, bring to a boil and cook for 15 minutes, stirring occasionally.

Run cooked tomatoes through a colander or potato ricer, pressing every bit of pulp through, taking out only the seeds and skins. Add sugar, bring to a boil and then simmer until mixture has reduced about half or until mixture has cooked down to nearly the consistency of boughten ketchup. Then strain the vinegar-spice mixture into kettle, discarding the spices. Add the salt and garlic salt and simmer until mixture is again thick enough to suit you, stirring frequently. Pour it boiling hot into hot sterilized jars and seal tightly. (Recipe makes four to five pints.)

PARTY LINE

Continued from Page 9

When sportscaster Don Tebbe and color man Dean Naven put in their appearance at the football games and other sports events to cover the story for KMA, they look like Mutt and Jeff. Don is 6 feet 1 or 2 inches tall and weighs 240 pounds, while Dean is 5 feet 8 and weighs 140. But size doesn't have anything to do with the way they broadcast the games, as they both do a terrific job. Tebbe and Naven bring you KMA's football Game of The Week every Friday night, complete with all the excitement and thrills of a high school football game. Don Tebbe is well known throughout the state, having won the honor of "Football Coach of the Year in 1949". At that time he was coaching in the Shenandoah High School. Previous to that time, he coached in Corning. He is a graduate of Hamlin College in Minnesota . . . is mar-

ried and has two children. Because of his years of experience, Tebbe, with the blessings of the Iowa High School Athletic Association has invented a new measuring device to show the exact spot where the ball should be placed after each play. This is to prevent the ball from being placed an inch or two off. His invention will be tried out this year.

Announcer Merle Douglas and wife Ruth were saddened Sunday, Sept. 15th, to receive a call from Ruth's parents in Springfield, Mo., saying their house and entire contents had burned to the ground that morning. The fire occurred about 10:30 in the morning, while her father was in the field, and her mother was working at St. John's hospital in Springfield as a nurse's aid. The home of her parents, Mr. and Mrs. Dan Pickel, was located 12 miles east of Springfield. The Pickels formerly lived on farms in the Randolph and Farragut neighborhood, and will be remembered by many people living in this area. They moved to Missouri about 1945. For the present they have taken an apartment in Springfield.

Because Eddie, 15, son of KMA's engineering supervisor, Don Burrichter, has developed such a keen interest in star gazing, the whole family had the thrill of seeing Mars thru the telescope when it appeared like an orange-red ball in the sky recently. Even tho his telescope is small, Mars showed up fairly well in the instrument. Eddie has many other interest too. He plays in the High School band, sings in the Mixed chorus, plays tennis, is a Boy Scout and is employed at the Jay Drug Store after school and on Saturdays.

TOMMY BURNS STORY

Continued from Page 13

my favorite pastimes. I'm not very good at it, but it is fun anyway. If I'm not on the golf course, chances are I am relaxing in my apartment either listening to my own record collection or enjoying the Dick Mills Show in the afternoon. Working nights gives me a good excuse for sleeping late, something I have always enjoyed doing. Up in Yankton, I went to work at 6 a.m. and you should hear me at that time of day, middle of the night I call it. I am 24 years old and single. But, I am not a confirmed bachelor, even though I have no immediate prospects in the matrimonial line. A few weeks ago, I joined Co. E, 168th Infantry, Iowa National Guard here in Shenandoah. Previous to that, I spent six years in the South Dakota National Guard with the 147th Army Band. That's about it. Before I wear out my welcome on this invitation to talk about myself, I shall invite you to drop me a line and tell me about you and your family.

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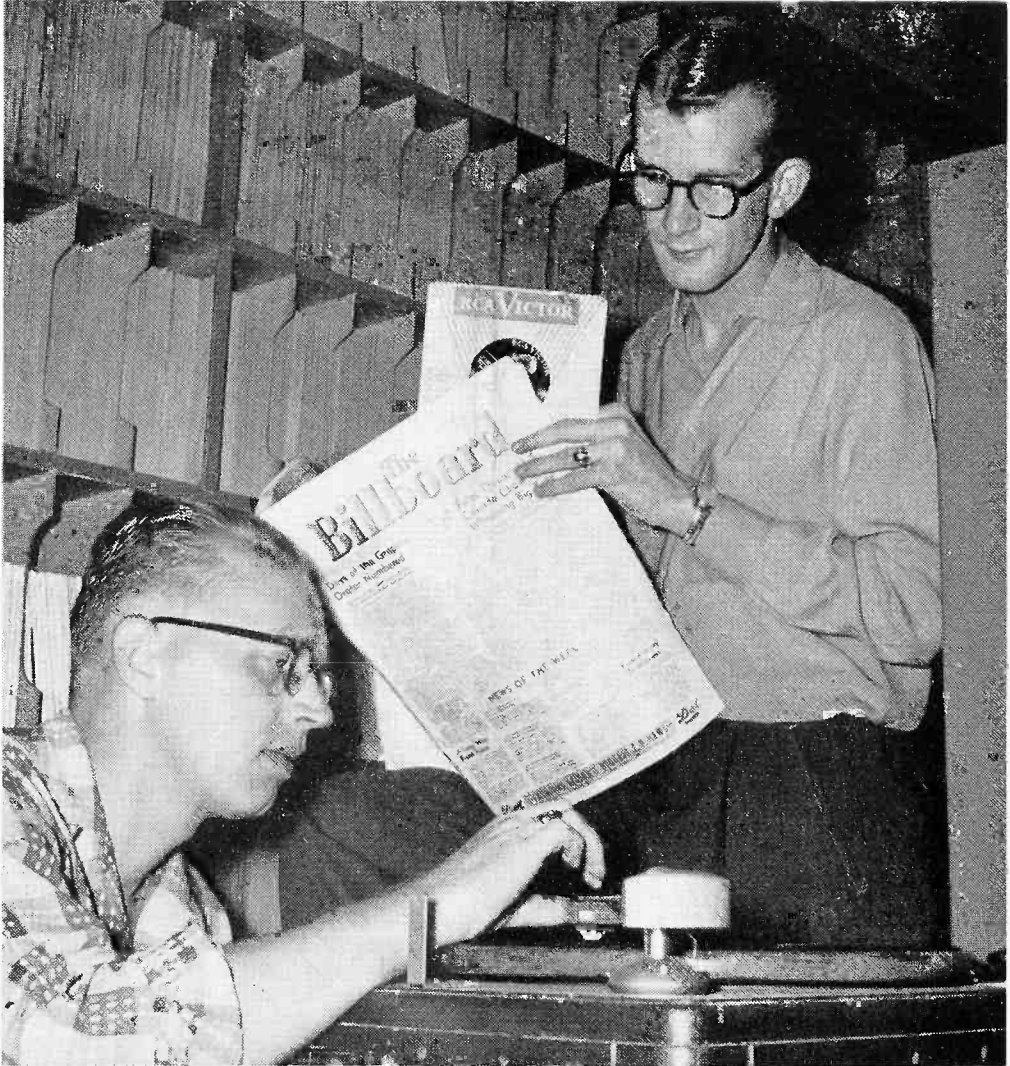
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BEWARE! Disc Jockeys At Work!!



Mike Heuer touches a needle to a new pressing, as Tom Burns glances up from his Billboard to hear the catchy melody. They are busy screening records for their different music shows on KMA. Tommy is featured on Club 960 from 7 to 11 each night, except Friday, when Mike takes his place. Mike has started a new afternoon show, Mike's Matinee, from 4 to 5 daily, playing music designed to capture the fancy of the teenagers. Dick Mills also has an afternoon record show from 1:00 until 2:00 and from 3 until 4; and his Kiddie Korner program is heard from 5 until 5:30. With these new innovations; Radio KMA feels it is programming the most diversified, most entertaining music in Midwest radio circles. Mike also has 960 Hit Parade on Friday nights at 7 o'clock; and Tommy Burns spins the Week's Honor Roll of Hits at 7:30 Saturday nights, after keeping their finger on the musical pulsebeat of KMAland all week.