

The

KMA GUIDE

February, 1959

Valentine Day



COVER STORY

The KMA Guide

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Vol. 5

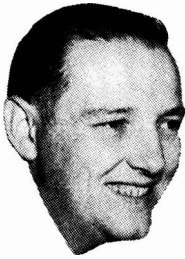
No. 2

A giant-size Valentine stamped in the new-fallen snow makes this cute February cover picture of two KMA youngsters. Four-year-old Holly Nielson throws her arm around Randy Gowing as if to say "be my Valentine". Both youngsters are the same age and ideally matched for the occasion. There is an arrow, barely discernible, symbolizing cupid's dart through the heart. Holly is the daughter of Party Liner Warren Nielson, Randy is the son of Assistant Farm Service Director Jack Gowing.

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Jeanie Ebbesen's parents, Mr. and Mrs. Thomas Stokes of Hot Springs, South Dakota dropped in for a short visit with Harry and Jeanie. Here they take a tour of the KMA Studios and are in the record library. Jeanie's folks had been visiting in Le Mars, Iowa, Mr. Stokes' boyhood home, and decided to make a quick trip to Shenandoah. It is their first visit in this part of the country except Mrs. Stokes recalling a visit as a young girl with her grandmother who once lived in Sidney, Iowa. Their visit had to be cut short since they had a pre-arranged rendezvous at Winner, South Dakota with their son, Jim, who is attending South Dakota State College at Brookings.



A Chat With Edward May

(Editor's Note: Ed is on a short vacation to old Mexico and we have a letter from him on his arrival in Mexico City, the first leg of the trip. At the time of writing, Saturday, January 17th, Ed and family had been in Mexico only a short time. By the time he returns it will be time for the next Guide issue. He will give you highlights of the whole trip then, meanwhile we thought it would be of interest to see what he has to say in his first letter.)

"We arrived safe and sound and had a perfect day for flying. It took about 2 hours to fly from Kansas City to Dallas, one hour from Dallas to San Antonio, and 2 hours and 25 minutes from San Antonio to Mexico City (5½ hours total). We arrived in the City at 8:30 p. m. and it was just as balmy as a June evening in Iowa.

Today, our first day, we aren't doing too much in order to accustom ourselves to the altitude of 7500 feet. However, I did walk to the flower market and the vegetable market, which is only about five blocks from our hotel. I was certainly surprised to find the markets cleaned up. They used to be open-air markets, filthy and not too pleasant. Now, however, the government has built beautiful modernistic buildings and has moved all the markets indoors.

While there, I priced a few vegetables to see what they cost. In our money, potatoes cost 8¢ a pound, tomatoes from 14 to 16¢ a pound, onions at 16¢ a pound, cauliflower 6¢ a pound and carrots from 4 to 5¢ a pound.

We have tickets for the bullfight tomorrow. We were told tomorrow is the opening fight of the professional season. If so, we should see quite a bullfight. Three bullfighters will perform and each one will kill two bulls. One of them is called "the student" as he is the outstanding amateur of the past year.

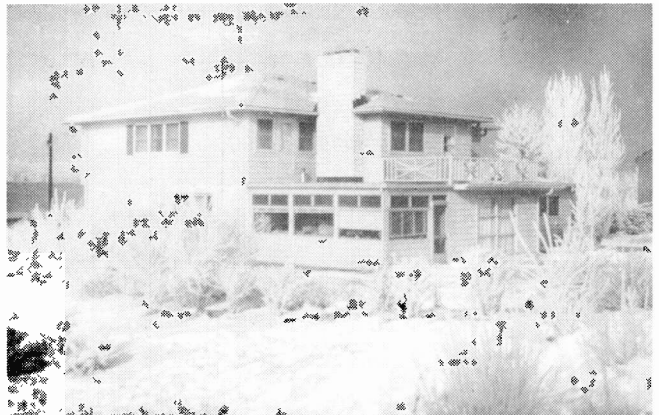
We have been here less than 24 hours so don't know much more to write. We called the Castano family and they are joining us tonight for dinner. Luis and Fausto are both lawyers and apparently have a good practice.

Mexico City has certainly grown. The population today is almost 4 million people. Everyone appears to be rather prosperous. The newspapers are full of some kind of diplomatic disturbance with their neighboring country to the south, Guatemala. This is all for now. We have reservations Monday for Acapulco so will write from there.

As ever,

Ed

P. S. Temp today at noon was about 70 degrees.



The morning of January 9th the countryside awoke to a winter wonderland of heavy frost deposited on trees and shrubs. We have a combination picture here showing Ed May's home on that particular morning taken from the southeast corner for our first picture of Ed's greenhouse on the near corner. Shrubs and Poplar trees were covered with a fantasy in frost.

Frank Comments

By FRANK FIELD

This picture was taken on Saturday, January 24th, three or four days after our big snow storm. The temperature at the time I took the picture was about 45 degrees and about half of the snow had already melted, but this was the first day that the sun was out enough to take a picture. Right after the storm was over, the snow was almost up to the tops of those bushes Jennie is inspecting.

This picture is taken looking east across the south end of our yard. The light pole you see in the extreme right hand corner of the picture is exactly in the southeast corner of our lot and that row of shrubs is about 23 feet inside the lot line.

The shrubs are planted 8 feet apart clear across the south end of the lot and each shrub is different. Starting with a red Weigela right in front of Jennie, the next is a Spring Glory Forsythia, then comes a Flowering Quince, a Red Twiggled Dogwood, a Yellow Twiggled Dogwood, 4 Butterfly bushes—each a different color—23 different kinds of Syringa with a Beauty Bush right in the corner by the light pole.

Then this row of shrubs continues right up the east lot line, clear to the street, except that the north half of the row consists of roses instead of shrubs.

You can see three of our shrub trees in this picture and you can see how much growth they have made in three years time. The one right behind Jennie is a Pin Oak, the one in the southeast corner is a Pin Oak and the one with bare branches about the center of the picture on the

east lot line is a Norway Poplar. It is nearly 30 feet high already with a trunk 6 inches in diameter.

For afternoon shade we have two Hybrid Elms in front of the house where they don't show in this picture. They too, are about 30 feet high and with trunks about 6 inches in diameter.

At the time I was writing this page for last month's Guide, you remember I was bewailing the lack of moisture and complaining about the big cracks in the ground and how necessary it was to water shrubs and trees in case we didn't get snow. Well! those worries are all over now because right after New Years we had just about such a snow as this one and we had enough warm weather to melt it so that the ground got pretty well soaked up. Then later we had this nice snow, so the shrubs and trees really have enough moisture now to carry them through until spring.

Around on the east side of the house where it doesn't show in the picture, we have a rather long, narrow yard—in fact about 20 feet wide. Last spring I became much interested in the newly developed Dwarf fruit trees, so we planted four Dwarf fruit trees in that long narrow strip of yard. To the north we put a Dwarf Jonathan Apple, next a Dwarf Meteor Cherry, next a Dwarf Bartlett Pear and then a Sapa Plum, which is naturally a dwarf tree. That just about filled up the space on the east side of the house, but we still don't have any peach tree. I certainly am not going to clutter up the front lawn or the south lawn with any fruit trees and there isn't room in any of the border plantings. So what we are thinking of doing is to plant a Dwarf Peach tree right smack against the south end of the garage and training the branches up against the garage espalier fashion. Will let you know later how it works out.

In fact, we are beginning to worry a little bit now about finding room for some of the newer roses and some of the newer shrubs. We certainly want to plant out two or three of the new Pink Peace, but our rose beds are already full and we hate to grub out any of the old ones. We would like very much to plant a Wahoo tree even if it means crowding some of the other shrubs a little. We certainly are going to make room in the perennial border for one or two of the new Golden Clarion Lilies. They can be planted in among the other per-

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The KMA Guide



Jenny surveys south side of our lot after recent heavy snow.



Here is a busy man whose voice you have heard many times on KMA. Wayne McMannama, who pinch-hits for Ed May when Ed is out of town. "Mac" is again busy with the weather, markets, and timely tips on Ed's 12:15 program while Ed and Eleanor are in Mexico.

Thought - Food of the month

Keep us, Oh God, from pettiness; let us be large in thought, in word, in deed.

Let us be done with fault finding and leave off self-seeking.

May we put away pretense and meet each other face to face . . . without self pity and without prejudice.

May we never be hasty in judgment and always generous.

Let us take time for all things; make us to grow calm, serene, gentle.

Teach us to put into action our better impulses, straight forward and unafraid.

Grant that we may realize it is the little things that create differences; that in the big things of life, we are as one.

And may we strive to touch and to know the great common human heart of us all and,

Oh Lord, let us not to forget to be kind.

Mary Stewart.

Each Sunday as a public service the Shenandoah Churches take turns presenting a 15 minute "Sunday Worship" service at 7:30 a. m. on KMA. The program of January 4th featured the Free Methodist Church with the Rev. Fred Fisher family. The family brought their holiday guest, Zephaniah Nthiga, whose home is in Kenya, East Africa. Zephaniah is attending Central College with the Fisher Boys at McPherson, Kansas.

Zephaniah worked with the Kenya authorities as a newspaper reporter during the Mau Mau terrorizing in the African Colony. He is majoring in Agricultural Economy.

Pictured l to r, Freeda, Zephaniah Nthiga, Doris, James, Mrs. Fisher, Wilfred, and Rev. Fred Fisher. Freeda is a Sophomore in Shenandoah High School. Doris is in her last year of Nurses Training and was one of the Student Nurses visiting with Florence Falk pictured in the December KMA Guide.



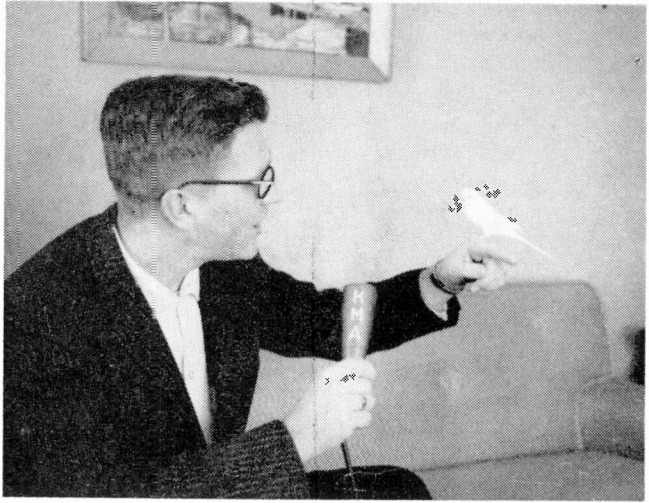
James is in his first year of College, majoring in Music Education, and Wilfred is in his second year majoring in Mechanical Engineering.

The Fishers really enjoyed entertaining Zephaniah, laughing and kidding with him a lot. The Fisher boys get a big kick out of inducing him to imitate a Southern accent. Coming from an English Colony, he became interested in our southern dialect which at first was a little difficult for him to understand. He speaks very good English and enjoys the amusement of attempting to simulate American dialects.

Two KMA "FIRSTS"

Harry Ebbesen Interviews Parakeet

Here is a rare bird (the one on the right), Zippie, the albino parakeet belonging to the Don Burchichter family. Don, Chief Engineer at KMA, has been telling the staff what a huge vocabulary their Parakeet has. To prove it he set up a tape recorder and induced Zippie to work his way through all the things he could say. When the recording session was over Don counted 40 different words in a number of sentence combinations. Zippie can speak one sentence with seven words. Harry Ebbesen listened to the recording and thought it would be a rather novel twist to interview the parakeet and put it on the air so



listeners could hear this phenomenal demonstration of parakeet linguistics. They will be recording soon and we will announce their forthcoming program on the air so you will know when to tune in. Zippie's enunciation is so clear it's almost unbelievable.

Dean Naven Tests Subliminal Perception

Dean Naven is one of four in the cast of the next play of the Southwest Iowa Theatre Guild. Dean has been interested in

Army experiments with subliminal perception. Men have learned foreign languages in record time by listening to recordings in their sleep. The subconscious mind takes over the memorizing job and the subject matter may be recalled when the "student" is in a conscious state of mind. Dean is memorizing the first half of his



lines in the usual manner, but has recorded the last half of his lines in the play and plays them back with a tape recorder and headphones while he is sleeping at home. This way he will have a standard to go by and see whether the system is any good, and if so, just how good it is. So far he has not had time to give the system a good test. We'll see how it works out. Here he is at home with recorder and head set in bed. The play "Edwina Black", is February 11th and 12th in the Mayfair Auditorium.



Grass Root Notes

By

MERRILL LANGFITT

K M A

Farm Service Director

January is always one of our busy months. It seems to be a month of meetings and activities. The most colorful event of the month was the National Western Livestock Show in Denver. I have been attending it now for about 13 years and like most shows, it gets bigger and better each year. The KMA area was well represented by exhibitors and as you may recall, the Grand Champion of the show was an Iowa steer and the Champion of the junior shows also was fed by an Iowa 4-H girl. Missouri, Nebraska and Kansas were likewise well represented, not only by adult exhibitors but 4-H boys and girls as well. They sell about \$10,000,000.00 worth of livestock at the Denver show each year, so you can well realize that 1959 price patterns and trends were pretty well established at this the first show of the year.

I had an interesting visit with two Russians in January. One of them, Mr. Grigori Volkov, is the agriculture attache in the Russian Embassy in Washington. Language remains a big barrier in talking to people from other countries and probably is one of the main limiting factors in achieving a real and lasting peace. I find that in talking to the Russians, for example, an expression in Russian could very easily take on a different meaning when interpreted into English, especially if the interpreter's English happened to be a little fuzzy also. It appears to me, however, that I sensed a little more expression of "friendship and cooperation" from the Russians than I had witnessed before. I think many Russian citizens would favor a more friendly relationship with us, but the hard core of the communist party will not likely deviate from their Marxist plan of enslavement and suppression of the masses. As long as that philosophy prevails among the Russian leaders, I doubt if we can ever trust them, nor can we expect anything less than a continuation of the "cold war".

Mr. Volkov presented me with a pin shown here in our picture. It was merely a gesture of friendship on his part and I accepted it as such. I did enjoy my visit with the Russian agriculturist and the pin will make a nice addition to the many souvenirs I have collected down through the years.

A slight financial flavor in this column might be appropriate. It is too late to cut back on spring farrowings in most instances, but it is not too late to keep hog tonnage down. This is the year for everyone to market hogs at lighter weights in an effort to avoid market gluts and depressed hog prices.



Merrill exhibits interesting "pin of friendship" received from the Russian Agricultural Attache during recent interview.

February, 1959

On the KMA PARTY LINE

By DORIS MURPHY

Can a person memorize while he is asleep? The army says yes. KMA Program Director DEAN NAVEN is going to try to find out. DEAN who has the lead in the three act play, "Edwina Black", to be presented by the Southwest Iowa Theater group, Feb. 11 and 12, is trying an experiment. Playing the part of Gregory Black, the late Edwina Black's husband, has required the memorization of many lines. Since memory is supposed to be subconscious, DEAN decided to try a method sometimes used by the army to teach foreign languages to servicemen. Half of the lines he is to memorize for Act 2, will be put on a tape recorder and played back to him with the use of ear-phones, while he is asleep. His wife will operate the recorder so that DEAN will hear the lines subconsciously. The other half of the act he will memorize the usual way. By using this method he hopes to discover which way a person can memorize

the easiest. It will be interesting to see how the experiment comes out. We just hope he doesn't get on the stage and become UNconscious.

When KMA announcer and sportscaster JACK RAINBOLT was asked by the Hand Hospital nurse what they had named his new-born son, he quickly replied: "Michael Anthony." What would it have been, if it had been a girl? she asked. "Never even thought of a girl's name" was the proud father's reply. So you see the RAINBOLTS must have had a rainbow around their shoulders, because they got just what they wanted. In fact, he had been named Michael Anthony for six months before his arrival on January 10th. The baby resembles his dad some, but looks even more like his Grandfather Rainbolt who lives in Minneapolis. JACK is thrilled to have a son to share his interest in sports, and already has visions of young Michael some day being a football "full-back" or maybe a golf champion. Right now this little 6 pound 3½ ounce fellow is content to cuddle up in his pretty mother's arms, and enjoy all the flattering attention given him by his proud parents.

Even though it's only February, WARREN NIELSON and Salesman NEAL BACHMAN of KMA, are dreaming of their summer vacations. They're busy comparing notes on how to go camping. WARREN and family have taken several camping trips, so are able to give NEAL a lot of good tips. After each trip, WARREN figures out ways to improve his equipment. Last year he took along a tent. This year he plans to let down the end gate of their station wagon and fix sleeping quarters inside the car. The BACHMANS have a new station wagon they plan to travel in. No doubt they'll profit by WARREN'S experience and be able to pack for the most efficiency while camping.

FLORENCE FALK, the Farmer's Wife was laid up a whole week with sore shoulders. The accident happened when she was on a sled ready to slide down the hill. The dog wanted to go along so took a leap. For several days she wasn't able to ride or type because of the pulled ligaments.

In most families the youngest child usu-



Betty Rainbolt with new son Michael Anthony.

ally ends up with hand-me-downs in the way of clothes, books, toys, etc. Mary, 9 year old daughter of Chief Engineer DON BURRICHTER felt that is what had happened to her. She always got the hand-me-downs! Finally one day she made up her mind she wanted a pet all of her own. And guess what she wanted! A guinea pig! Well you can bet when her daddy heard about her wish, he went right down to the May Seed Co., and selected the nicest guinea pig he could find for her. Mary was thrilled when he brought it home and immediately named it Mr. Monday, because it was on Monday she got her very own pet. With the addition of Mr. Monday, the family now has three pets . . . Queenie the dog, and Zippy, an Albino parakeet with a vocabulary of around 40 words. Zippy even says long sentences such as "I love you because you are such a pretty boy", or "You think you're smart, don't you?" Any time of day you're liable to hear Zippy saying, "Hello Baby", "Sweetie Pie", "Merry Christmas", "Naughty Connie", "Hello Don" or other quips. Zippy can even say the BURRICHTERS, which is rather difficult even for a person to say.

Not every baby makes Walter Winchell's column! So naturally I was thrilled to note Winchell's Jan. 21st column in the New York Mirror carried this announcement: "The new baby over at the Tom Murphy's of Fortune has been named Ellen. What a nice clipping for my new granddaughter's baby book!

Interest in his young daughter's Christmas gift, has created a new hobby for Farm Service Director MERRILL LANGFITT. Watching Jeannine paint a picture by following numbers, fascinated MERRILL. He decided he would like to try his hand at painting this new modern, easy way. So he bought some adult sets, oil paints and set to work. Pictured here you see MERRILL with his first full size painting . . . a beautiful New England seaport scene. Even though MERRILL has found painting very confining in detail, he has enjoyed it and hopes some time soon to try painting a picture without the aid of numbers. Who knows? He may have discovered a hidden talent!

It was a good thing announcer HARRY EBBESON and wife riding in their car, were following D.J. TOMMY BURNS the night they drove to Omaha to see "THE

MUSIC MAN". Otherwise TOMMY might not have made it on time. The cars were only a few miles north of town on the gravel road, when TOMMY had a flat tire. HARRY stopped to help him change the tire. Because of the delay they barely made it into Omaha by curtain time. It would have been a shame if they had missed the show, as both boys have played music from the show many times on their radio programs and were very anxious to see the musical that has made such a tremendous hit on the New York stage.

It won't take KMA Salesman CEC HAMILTON very long to dispose of ALL his wardrobe if he is as forgetful as he was on a recent trip to Des Moines. In his hurry to vacate a hotel room, he forgot all his dirty laundry in the dresser drawer . . . even his toe rubbers! Luckily the lost clothing, including two brand new shirts he had just received for Christmas, has been returned.

Leaving cold zero weather behind, Mr. and Mrs. EDWARD MAY and friends, Mr. and Mrs. David Lake of Shenandoah, boarded a plane in Kansas City, Jan. 6th for a two weeks visit in sunny Mexico. The trip was of special interest to the MAYS since they formerly lived in Mexico City during the war when EDWARD was with the U. S. Embassy there. Eleanor Jean's aunt, Mrs. Gertrude Miller and uncle and wife, Mr. and Mrs. Charles Wolfe of Red Oak stayed in the MAY home caring for the children, while the MAYS were on vacation. The two couples visited many beautiful places in Mexico on their trip.



A new hobby has overtaken Merrill and Jeannine Langfitt. Merrill has finished a boat dock scene and is starting another painting . . . Jeannine shows children's size "Deer and Fawn" in background, and "Spaniel" on table . . . watches how daddy does it.

A Letter From Bernice Currier

Dear Homemakers:

As I sit here amid all the confusion of having the kitchen re-decorated, I am hemmed in by everything brought into the dining room from said kitchen. Dishes, pots and pans, electrical appliances such as mixers, blenders, fry pans, toasters, portable radio, rotisserie, but I still have one path through the room.

The kitchen is going to be bright and light. The walls and ceiling are haze grey, the woodwork white, the breakfast set is chrome with the table top in charcoal grey grained like wood, the chairs are in ripe persimmon. So the inside of the cupboards is persimmon and the shelves above the refrigerator also. For the curtains I have cafe style because that is the only kind available. Evidently no one is using cottage curtains any more. But these are very pretty and are sheer in a light aqua color.

I'll be so glad when I can once more get to work making rolls, cinnamon loaf and all the things that are so much fun to work with.

A letter from Helen from Houston, Texas since Christmas gave me a good laugh and brought back memories of when my four children were small folks, much alive and extremely excited at Christmas time. Thank goodness we didn't have television at that time. She said that on New Years Day her three boys and her husband lined up the two television sets side by side and had them both going full blast so they could keep track of all the bowl games. That went on from 11:30 a. m., until after 6:00 p. m. What a day!!! So I will sug-

gest to her that as long as she can't whip 'em, she better join 'em.

Another letter with a different slant came from Margaret, New York City. She was pleased with the jewelry I sent her and told about wearing it to parties all through the holidays and her friends liked it so much and wanted to know where she got it. She has had her hair cut real short with a permanent of soft curls all over her head. Margaret has beautiful hair that stays where she wants it and is easy to care for. She has never had it short before and I'm sure she will like it. They spent Christmas with her husband's mother at New Haven, Connecticut. They have been spending every spare minute at Oyster Bay getting their boat put in dry dock. It seems there is more to caring for a boat than we inlanders dreamed of. It has to be polished, cleaned and scraped, inside and out, top and bottom. She gave her husband a set of bright red long winter underwear for Christmas so he wouldn't freeze while working on the boat.

I talked with Red and Janet and their two girls after Christmas. It was so good to hear their voices. They had a rather hectic time all during the holidays making trips to St. Louis where Janet's parents live. Her father had a bad fall and was hospitalized, and her mother is so badly crippled with arthritis that she cannot wait on herself, so they are now in a private rest home. Making arrangements for their care made several trips necessary, so it's a good thing I didn't go there for Christmas and complicate things further.

Ed and Pat called me from Silver Spring, Maryland also and reported a good Christmas, lots of very bad weather, cold, snow and stuck in drifts. But on the whole a fine time was had by all. Their girls are so interesting, as are all of our grandchildren, aren't they? I wish we could see them more often.

This being February I know I should have had some recipes especially for Abraham Lincoln and George Washington, but the patriotic things all take food coloring and I am not using it any more until something is done definitely about the amount of coal tar dye being used. Congress has acted on this problem. Under a new

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308 Scott Ct., under a blanket of new-fallen snow. Conditions were just right for a winter-time picture of Bernice's home.

Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**

PINEAPPLE CREAM CAKE

- A— $\frac{1}{4}$ c. sugar
 $\frac{3}{8}$ c. butter or margarine
B— $2\frac{1}{2}$ c. sifted flour
1 T. cornstarch
3 t. baking powder
C— $\frac{1}{2}$ c. crushed pineapple with juice and water to make 1 c.
D—4 egg whites beaten stiff

Cream A until very fluffy. Beat it until there is no grainy feeling. Use your hand if necessary. Sift B three times and add alternately with C. Fold in D. Do not change recipe. Batter is thicker than usual. Measure pineapple and juice into a 1 c. measuring cup then fill with water. Bake in two greased and floured layer pans about 25 minutes at 350°. If pans are Oven-glazed, do not grease or flour them. Invert pans on rack when done, remove pans.

Pineapple Cream Filling

Bring to boiling—1 c. crushed pineapple with juice, 1 c. water, $\frac{3}{4}$ c. sugar. Mix 2 T. cornstarch with 3 T. water and add to mixture. Cook and stir until thick. Beat 4 egg yolks well, add a little of the hot mixture to them then combine with rest of hot mixture and cook for 2 minutes. Cool well, then put between layers and on top of cake.

* * * * *

LIVER LOAF

- 1 lb. beef liver
 $\frac{1}{4}$ c. water
 $\frac{1}{2}$ lb. of ground lean fresh pork
1 c. soft bread crumbs
2 eggs slightly beaten
1 medium chopped onion
 $\frac{1}{2}$ c. tomato ketchup
1 T. vinegar
 $1\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. pepper

Remove all membrane from liver, simmer for 5 minutes in just enough water to cover; drain; chop liver. Combine with remaining ingredients. Press into greased loaf pan, or greased individual molds. Bake 1 hour for loaf; 30 minutes for small ones. Oven temperature 350°. Let stand a few minutes then loosen from pan and unmold. Garnish with parsley. Makes 6 servings.

HARVEST CHICKEN

- $2\frac{1}{2}$ lb. chicken cut up
3 T. shortening
salt and pepper
 $\frac{1}{2}$ c. sliced onion
1 clove garlic minced
 $\frac{1}{2}$ c. chopped raw carrots
2 T. chopped parsley
1 c. tomato ketchup
1 c. water
1 T. vinegar
1 bay leaf
1 t. salt

Brown chicken in shortening. Sprinkle with salt and pepper. Remove chicken from fry pan. Saute next 4 ingredients in pan until lightly browned. Stir in remaining ingredients. Add chicken, cover, simmer 45 to 60 minutes or until tender.

* * * * *

MALTED MILK CAKE

- A— $\frac{1}{2}$ c. butter or margarine
1 c. sugar
B—3 egg yolks beaten
C— $\frac{1}{2}$ c. chocolate malted milk powder
1 c. water
1 t. vanilla
D— $2\frac{1}{2}$ c. sifted flour
 $2\frac{1}{2}$ t. baking powder
E—3 egg whites beaten stiff

Beat A till fluffy, add B, blend well. Combine C and add. Sift D three times and add, fold in E. Bake in two greased 8 or 9 inch layer pans, 25 minutes at 350°. Or bake in oblong pan greased.

* * * * *

VELVETY FUDGE CAKE

- A—1 six oz. package semi-sweet chocolate chips melted
B— $\frac{1}{3}$ c. butter or margarine
 $\frac{3}{4}$ c. sugar
1 t. vanilla
C—2 eggs unbeaten
D— $1\frac{1}{2}$ c. sifted cake flour
 $\frac{3}{4}$ t. soda
1 t. salt
E—1 c. buttermilk

Cream B, stir in A, add C one at a time, beat well, sift D and add alternately with E. Mix well. Bake in paper lined and greased 8 x $1\frac{1}{2}$ inch layer pans or in greased and floured oblong pan. If pans are Oven-glazed do not line or grease them. Bake 30 to 35 minutes at 350°. If served fresh baked, use whipped cream sweetened with powdered sugar. Also I have used icing made of about $2\frac{1}{2}$ c. sifted powdered sugar, 3 T. melted margarine and hot strong coffee to make consistency to spread. Sprinkle ground nuts on top.

"The Farmer's Wife"

By FLORENCE FALK

Greetings of the month!!!

VALENTINE CAKE

Hunt up the heart mold for a cake and if you haven't one, bake the cake in a round pan and trim to heart shape. The little ones looking on will like the "scraps". The following recipe will make two of the heart mold size layer cakes.

- ½ c. shortening
- 1 c. sugar
- 2 eggs, beaten
- ½ t. vanilla
- 1¾ c. sifted cake flour
- 2 t. baking powder
- ½ t. salt
- ½ c. milk

Line pan with waxed paper. Cream shortening and sugar, until light and fluffy. Add eggs, with the vanilla and beat thoroughly. Sift dry ingredients together and add alternately with the milk, beating well after each addition. Pour into pans, spread evenly and bake 25 to 30 minutes in 375° oven. When done remove from oven and let stand for a few minutes before turning out on rack. Cool.

* * * *

Vanilla Butter Frosting

- 5 T. butter, melted
- 3 T. undiluted evaporated milk or use cream.
- 1½ t. vanilla
- 3 c. sifted powdered sugar

Combine butter, cream and vanilla. Add sugar gradually and beat until smooth. Color as desired for decoration. Color a small bit red and use a heart and arrow design. Or trace red heart and outline with tiny silver dashes.

* * * *

For your luncheon try this.

PARTY FARE SALMON

- 2 egg whites
- ¼ c. salad dressing
- Salmon steaks

Broil salmon steaks on both sides until done. Remove steaks from under the broiler and spread top with the following: Beat the egg whites until stiff and fold in the dressing. Pile onto the salmon steaks (you may use other fish fillets if desired) and return to broiler and broil until topping is lightly browned. Garnish with parsley and serve to your delighted guests.

* * * *

"SOUPER" SPECIAL EGGS

Combine:

- 1 can cream of mushroom soup
- ½ c. rich milk
- 2 T. chopped pimiento
- 4 sliced hard-cooked eggs.

Heat and stir together.

Cook 1 pound of fresh asparagus or 1 package frozen asparagus. Cut 2 slices of white bread into 4 triangles each; brown in skillet with 2 T. shortening. Add a dash of thyme or sage if you wish a seasoning. Top browned slices with asparagus. Pour on the sauce and serve piping hot.

* * * *

FEBRUARY STEW

- 1 T. butter
- 1 onion, chopped
- 2 c. canned tomatoes
- 1 c. canned whole kernel corn, drained
- 2 c. chopped cooked or canned chicken
- ¾ t. salt
- 1 t. Worcestershire sauce
- 2 t. sugar
- dash cayenne pepper
- 1 T. flour

In hot butter in large skillet saute onion until soft. Add tomatoes, corn, chicken, salt, Worcestershire, sugar, cayenne pepper; simmer, covered, about 10 minutes. Mix small amount of liquid from skillet with the flour; stir back into the chicken mixture. Cook until thickened. This makes about 6 servings. If you are calorie conscious each of these servings counts 200 calories.

* * * *

RICE CREAM MOLDS

- ⅔ c. rice
- 1½ c. milk
- ¼ t. salt
- 1 T. gelatin
- 1 slightly beaten egg
- ⅓ c. sugar
- ⅔ c. milk
- 1 t. almond flavoring
- 1 c. whipped cream
- ⅓ c. chopped candied fruit

Combine rice, milk and salt in large, heavy saucepan. Mix to moisten rice. Boil gently loosely covered, 10 minutes or until milk is absorbed. Fluff occasionally with fork. Remove from the heat. Soften gelatin in 2 T. of water. Add egg, sugar and ⅔ c. milk to gelatin. Slowly add to rice, mixing well. Cook slowly and stir until mixture coats a dry metal spoon. Remove from heat and add almond flavoring. Chill until slightly thickened. Fold in whipped cream and candied fruit. Spoon into six to eight buttered molds. Chill. Unmold and top with whipped cream if so desired. Makes six to eight servings. Garnish as desired.

Midwest's Best Cookie Recipes For February

Cooky success depends a great deal of course on fine ingredients but also the temperature control. Because of so many questions, these helps are passed on to you for your use.

Cookies in this classification are made from soft dough, are large or small, mounded or flat, hearty or delicate in type. They are often filled with nuts, fruit, cereal flakes, coconut or chocolate pieces. Correct baking temperature is keyed to the character of certain ingredients such as chocolate, and to texture of the finished product. Thus baking temperatures may range for drop cookies from 325° to 425°.

STUFFED DATE DROPS

Cream together:

- ¼ c. shortening
- ¾ c. brown sugar

Beat in 1 egg. Sift together:

- 1¼ c. flour
- ½ t. baking powder
- ½ t. soda
- ¼ t. salt

Add alternately with ½ c. sour cream. Stuff 1 pound of pitted dates with pecan halves. Stir dates in batter carefully. Drop on greased cooky sheet, one date to each cookie. Bake 8 to 10 minutes at 400°.

Rolled Cookies

Some rolled cookies are thin and crisp; others thick, soft and cake-like. The dough is just stiff enough to be rolled out easily after chilling and cut in fancy shapes. Correct baking temperature is vitally important to softness or crispness, and proper amount of browning. It may range from 275° for shortbreads to 400° for crisp wafers.

Refrigerator Cookies

Refrigerator cookies are always delicate dainty, crisp and thin, rich in shortening and flavor ingredients. Dough is shaped in rolls or molds, well chilled, and sliced thin for baking. Richness of dough influences easy browning. Correct baking temperature, usually 375° to 400° allows dough to bake properly and brown attractively.

SPICED ALMOND WAFERS

- 2 c. sifted all-purpose flour
- 2 t. cinnamon
- ½ t. nutmeg
- 1 c. butter or margarine
- ½ c. brown sugar, firmly packed
- ¼ t. soda
- ¼ c. sour cream
- ½ c. blanched almonds, slivered

Sift flour, cinnamon and nutmeg together. Work butter or margarine until soft, add brown sugar gradually and continue working the mixture until very creamy. Stir the soda into sour cream, then add to the creamed mixture alter-

nately with the sifted flour mixture. Last of all stir in the slivered almonds. Shape dough into rolls about 6 inches long and 2 inches thick. Wrap well in waxed paper and chill until firm in your refrigerator. Dough can be stored for several weeks. Slice cookies to about ¼ inch thickness and bake on ungreased cookie sheets for about 10 minutes. Makes approximately six dozen cookies.

Bar Cookies

Cookies in this group might be termed little cakes; they are baked in flat layers like cake, cut and served as cookies. Basic dough or batter for these is cake-like too. Right baking temperature influences crisp tenderness of crust and desirable moistness of crumb, and may range from 325° for date bars to 400° for filled squares.

TOFFEE BARS

- 1 c. butter or margarine
 - ½ c. brown sugar
 - ½ c. white sugar
- Cream together well and add:
- 1 egg yolk
 - 1 t. vanilla flavoring
 - ½ t. almond flavoring
 - ¼ t. salt
- Fold in 2 c. flour.

This will be a real stiff dough, spread out with the heel of the hand into a 7 x 11 inch ungreased pan. Bake 25 to 30 minutes in 350° oven. Cool, frost as desired and cut into bars or squares. N. B. There is no leavening required in this recipe.

Molded Cookies

These cookies vary from crisp and short to chewy in texture at eating time. All are made from rich, soft dough which can be shaped by hand. Too, some are flattened to bake, some crescent-shaped. All need exactly right baking temperature for right texture, such as 300° for rich nut balls or 375° for ginger snaps.

HAPPY COOKIE BAKING!!!!

FRANK COMMENTS

Continued from Page 4

ennials as they don't mind crowding and like to bear their blossoms up above the foliage of other perennials. In fact all this talking about planting has made me pretty itchy to get scratching in the ground again. When I go out and look at these snow banks, however, I realize that it will be at least two months yet before the frost comes out of the ground enough to do any scratching.

In the meantime—we can dream though—can't we?

KMA Daily Programs For February, 1959

DAILY DAYTIME PROGRAMS

MONDAY THROUGH FRIDAY

- 5:00 a.m.—Town & Country Hour
- 6:00 a.m.—News & Weather
- 6:15 a.m.—Western Star Time
- 6:30 a.m.—Merrill Langfitt
- 7:00 a.m.—Dean Naven, News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Markets
- 7:35 a.m.—Let's Go Visiting (Tues., Thurs.)
- 7:35 a.m.—Lawrence Welk's Show
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Take 30 for Music
- 8:30 a.m.—Bernice Currier
- 9:00 a.m.—Breakfast Club
- 10:00 a.m.—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.—Lawrence Welk's Band
- 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
- 1:00 p.m.—Frank's Letter Basket
- 1:15 p.m.—Tommy Burns' Show
- 2:20 p.m.—Peter Lind Hayes-Mary Healy Show
- 2:30 p.m.—Party Line
- 3:00 p.m.—Tommy Burns Show
- 4:00 p.m.—Harry's Corner
- 5:30 p.m.—Sparta Polka Band (Friday)
- 5:45 p.m.—John Daly
- 5:55 p.m.—Paul Harvey
- 6:00 p.m.—Farm Bulletin Board
- 6:15 p.m.—Sports
- 6:35 p.m.—As Naven Sees It
- 6:50 p.m.—Ralph Childs, News
- 6:45 p.m.—Ed. May, Mkts. & Weather

MONDAY NIGHT

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

TUESDAY NIGHT

- 7:00 p.m.—Club 960
- 8:00 p.m.—Fast Break
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Fast Break
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

- 7:00 p.m.—Club 960
- 8:00 p.m.—Fast Break
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Fast Break
- 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.—News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Sports
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Take 30 For Music
- 8:30 a.m.—Bernice Currier
- 9:00 a.m.—Story Princess
- 9:30 a.m.—Radio Kids Bible Class
- 10:00 a.m.—Saturday Shopper
- 10:30 a.m.—Florence Falk
- 11:00 a.m.—Back To The Bible
- 11:30 a.m.—Sparta Polka Band
- 11:45 a.m.—Practical Land Use
- 12:00 noon—News
- 12:15 p.m.—Edward May
- 12:30 p.m.—Jack Gowing
- 12:45 p.m.—Market Review
- 1:00 p.m.—Saturday Matinee
- 6:00 p.m.—At Ease
- 6:30 p.m.—News
- 6:45 p.m.—Serenade In Blue
- 7:00 p.m.—Vincent Lopez
- 7:30 p.m.—Club 960
- 8:00 p.m.—Lawrence Welk's Army Show
- 8:30 p.m.—Club 960
- 9:00 p.m.—Stars For Defense
- 9:15 p.m.—Guest Star
- 9:30 p.m.—Navy Hour
- 10:00 p.m.—News
- 10:15 p.m.—Club 960
- 11:00 p.m.—News
- 11:05 p.m.—Club 960
- 11:55 p.m.—News

SUNDAY PROGRAMS

- 6:30 a.m.—Back To The Bible
- 7:00 a.m.—News and Weather
- 7:15 a.m.—Church of Christ
- 7:30 a.m.—Sun. Worship Service
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Radio Bible Class
- 8:30 a.m.—Your Worship Hour
- 9:00 a.m.—Sunday School Lesson
- 9:15 a.m.—Bible Truth
- 9:30 a.m.—Sun. Album
- 12:00 noon—News
- 12:15 p.m.—Sunday Album
- 3:00 p.m.—Rev. Fuller
- 3:30 p.m.—Bible Class
- 4:00 p.m.—Rev. Bob Pierce
- 4:30 p.m.—Sunday Album
- 5:00 p.m.—Mon. Morn. Headlines
- 5:15 p.m.—Paul Harvey
- 5:30 p.m.—Wings of Healing
- 6:00 p.m.—Sunday Album
- 8:00 p.m.—The Quiet Hour
- 8:30 p.m.—College News Conference
- 9:00 p.m.—Erwin Canham
- 9:15 p.m.—Navy Swings
- 9:30 p.m.—Hour of Decision
- 10:00 p.m.—News
- 10:15 p.m.—Here's To Veterans
- 10:30 p.m.—Revival Time
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:55 p.m.—News

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Listings Correct at Time of Publication

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However, all Programs Are Subject to Change

FAMILY ALBUM

Our Family Album this month includes two family groups we haven't shown for some time. On the right is the Ed May family, taken during the KMA-May Seed Christmas Party. Ed is admiring his new Masonic Ring. Little Eddie, Annette, Karen and Eleanor are waiting for a look at the beautiful gift from the company personnel.



On the left is the J. D. Rankin Family with J. D., Betty Jane, Frances, and Diane also taken during the annual party. J. D. is holding up a miniature gift lounge chair, which is subbing for a regular size chair in shipment and scheduled to arrive too late for the occasion. J. D. is Vice President of May Broadcasting and May Seed Co. Betty Jane is home for the holidays from Arizona State College at Tuscon. The family was quite amused by the little chair.

Mary Burrichter, daughter of KMA Chief Engineer Don Burrichter referred to in Doris Murphy's Party Line on page 9, with her new pet guinea pig, "Mr. Monday". Mr. Monday soon adapted to his new surrounding at the Burrichters and is "right at home". Mary is in the 4th grade at Forrest Park School in Shenandoah. One of her hobbies is collecting feathers she finds on the way home from school. She keeps them in a box and strives for variety and color.



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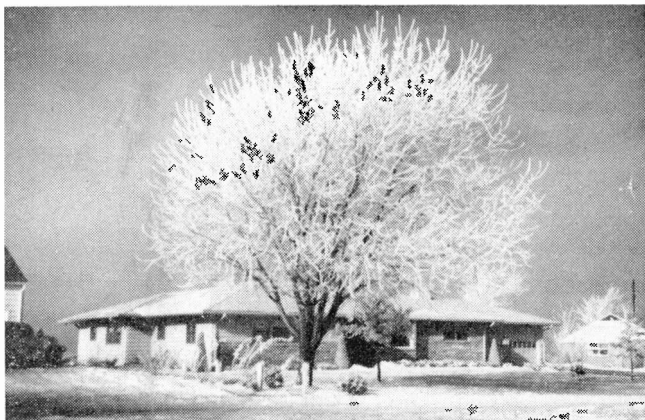
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Nature's Brief Beauty

Here is what we feel is truly a rare picture. Taken with infra-red film so the white branches of the frosty tree will stand out in high relief against the blue sky and penetrate the fog, this is a picture of Mrs. Gertrude May's home the morning heavy, feathery frost covered trees and shrubbery. The sun was just breaking through the haze and it was only a matter of minutes



afterwards that the frost began to fall like snow and disappear.

Tommy's Blind Date Contest Underway

Some fellas get all the breaks! KMA's most eligible, and only, bachelor is making himself available to the winner of his new "Tommy Burns Blind Date Contest". All single gals from 8 to 80 are welcome to enter simply by completing in 25 words or less "I would like a blind date with Tommy Burns because . . ." Any gal in KMAland may enter. Tommy will pick up the winner on Valentine's Day. They will take a tour of the KMA studios, be on the air. Tommy will present her with a beautiful orchid corsage and her choice of albums from Tommy's Record Room. She will then stop at Sandi's Beauty Shop for a hair style . . . all this traveling about in a brand new 1959 Cambier Impala Chevrolet. Valentine Evening they will be the guests of Southwest Iowa's popular American Legion Country Club dining room in Shenandoah for steaks and dancing. Later in the evening they will be given the red carpet treatment by the Page Theatre in Shenandoah for three big features. Tommy will present his date with the Grand Prize sometime during the day. It is a gorgeous 14 kt. white gold, heart-shaped pendant set with 12 beautiful cut diamonds and valued at \$120.00 from the Modern Jewelry in Shenandoah.

A LETTER FROM BERNICE CURRIER

Continued from page 10

amendment to our pure food law, food additives must be found safe before the chemicals can be used in our food. The food colorings are included with the additives, which are the preservatives. The Food and Drug Administration are doing their part but all they are supposed to do is to see that ingredients in the package are as specified on the outside label. Now with this new act of Congress there will have to be tests made to find out how safe these things are. So we really have no more protection now than we had before. Time will tell. The tests are made on laboratory animals and that takes months and years.

Our weather is cold right now but we have had some lovely days so far this winter. Nothing to complain about in that department.

It's really a good old world. I have you, my friends, to write to me and I promise to do my best to deserve all the wonderful letters I get from you. (And with our vitamins we should get along fine. Ha Ha.)

I'll be talking to you tomorrow morning at 8:30 and so until then—

Bless your hearts, Goodbye

Bernice