

The

KMA GUIDE

October 1959



COVER STORY

The KMA Guide

October 1, 1959

Vol. 5

No. 9

Iowa State Fair visitors this year witnessed a wonderful show when the Roy Rogers troupe performed. There were a surprisingly large number of top entertainers in the troupe plus eight beautifully trained palamino horses and Trigger, Jr. who is relieving his sire from some of the strenuous travel. Five of the eight Rogers children accompanied Roy and Dale to Des Moines. Jack Gowing, KMA Farm Service Director, arranged an exclusive interview with Roy and Dale and was delighted with their alert friendliness and homespun philosophy, almost in contrast to the glamour surrounding their careers. Their interview covered items of more general interest such as Dale being asked to describe clothing necessary for a trip such as this. Roy gave some of his boyhood 4-H experiences back in Ohio, how he started in the entertainment business through radio, when he made his first movie, and home life on their ranch in California. Their quickwitted banter was a delight to Jack who said Roy and Dale were so interesting to talk to he felt they could have gone on for hours.

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; Duane Modrow, editor; Doris Murphy, feature editor; Barbara Stimson, 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 change of address and be sure to send old as well as new address.



Warren Nielson and KMA "Party Line" returned to the air at 2:30 every weekday afternoon with the close of baseball season, Tuesday September 29th. Warren will have a number of special guests on his program. Each week he will bring you one of the KMA personalities who will be sort of "on the firing line" answering questions from listeners who phone in. Listeners may talk to Warren and his guests simply by phoning 192 collect. In any event, whether you call or not, it'll be interesting and many times humorous listening. Warren is pictured here surrounded by an array of phones. On the left is the easily recognizable country party line phone. Far right, an obsolete upright desk phone made into a beautiful lamp. These phones belong to Mrs. Elmer Brownfield of Shenandoah. She has not had time yet but plans to make the party line phone into a radio or planter. The upright phone is polished brass with the receiver hanger acting as an "on-off" switch. Mrs. Brownfield has a matching pair of these lamps. She says the Western Electric model is the only one she found made of brass. By removing the black enamel finish and polishing, a beautiful high lusture can be obtained.



A Chat With Edward May

I have been asked by several people why I am no longer doing the 6:45-7:00 evening program which I did for about fourteen years. The change was made when I was on vacation and, prior to my leaving, it was decided to have Ralph Childs handle the weather and market part of the program and to have Warren Nielson or someone else from KMA handle the commercials. The program seemed to be handled very well while I was away, so we decided to continue it. I still have my regular noon broadcast from 12:15-12:30 Monday through Saturday but, at least for the time being, am not doing the evening broadcast.

This has made a decided change in things at home because when you are closely associated with broadcasting, particularly if you are on the air, you have to live "by the clock." For example, when you have a program from 6:45-7:00 each evening, this means that you go home from the office following a busy day; you have to sit down for your evening meal at 6:00 o'clock sharp; you have to leave the house at 6:20; and you have to be seated in front of the microphone ready to broadcast at 6:44½. I believe most of you can readily see that where you have children at home involved in their many school activities plus piano lessons, voice lessons, etc., meeting the above schedule becomes increasingly difficult. It was for this reason I have not been doing the evening program. We no longer are on a tight schedule, and the entire family enjoys the chance to sit at the table and leisurely enjoy a meal and discuss the many things that a family enjoys discussing and also things that need to be discussed.

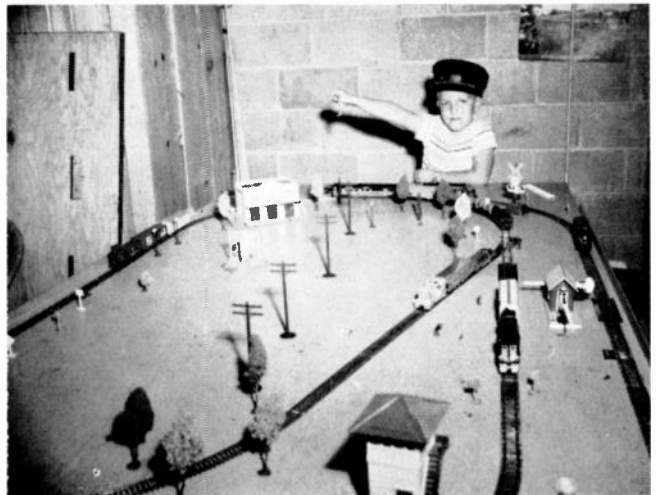
Part of the discussion at home naturally has to do with school. Each evening either Annette or Karen will ask Eddie how he liked kindergarten that day, and so far he seems very enthusiastic about school. He told us about their class visiting a farm, and very shortly the

entire kindergarten class will take their annual train ride from Shenandoah to Hamburg and return. It is a pleasure to see Eddie's eyes light up as he tells you about some experience at school. Those of you who have boys will certainly understand the above statement, and I wonder if you might agree with the following article which was taken some time ago from a 4-H paper. The title of the article is, "Definition of a Boy."

"After a male baby has grown out of long clothes and triangles and has acquired pants, freckles, and so much dirt that relatives do not dare to kiss it between meals, it becomes a BOY. A boy can swim like a fish, run like a deer, climb like a squirrel, balk like a mule, bellow like a bull, eat like a pig, according to climatic conditions.

He is a piece of skin stretched over an appetite. A noise covered with smudges. He is called a tornado because he comes at the most unexpected times, hits the most unexpected places, and leaves everything in a wreck behind him. He is a growing animal of great promise, to be fed, watered, and kept warm, a joy forever, a periodic nuisance, the problem of our times, the hope of a nation. By every boy born, it is evident that God is not yet discouraged of man.

Continued on Page 15



Frank Comments

By FRANK FIELD

The picture on this page this month shows our house as it looked very early in the spring of 1956. Now, hunt up last month's KMA Guide, and turn to the picture on page 4 showing our house as it looked in the fall of 1959—3½ years later. The picture this month shows how the shrubs, trees, and bushes looked after one full year's growth. At the extreme right of the picture you can see one of the Hybrid Elm trees as it looked after one year's growth. When it was planted the year before it was about as big around as a broom handle and less than six feet high. Now, look in last month's picture and notice how that Hybrid Elm tree looks today—after four more growing seasons.

Now, look again in this month's picture, right at the very edge of that bed of Eutin Roses in the foreground. You can just barely see a little sappling about as big around as your finger and about 3 feet high. That is the White Birch which is now more than 30 feet tall.

Now, look at the upright Evergreens at the corners of the house and just to the right of the front stoop. The one barely reaches to the window ledge and the other doesn't make it by 6 or 8 inches. As you can see in last month's picture, they now almost reach the eaves. The Pfizers under the windows are about as tall now as they will ever get as we keep them trimmed back. The upright Evergreens also will not be allowed to get any higher, as every time we trim or shear them we also cut off the

tops. We will let them get a little thicker through the middle but not any taller.

The same is true of the Japanese Yews across the North end of the house. They are sheared two or three times during the growing season to make them grow thick and bushy, but they will not be allowed to grow above the window ledges. The upright Yews on both sides of the kitchen windows will be allowed to grow up until they reach the eaves and then will be kept at that height indefinitely.

Toward the left-hand side of the picture, in beyond that lamp post, is our parking area. It is 44 feet wide and runs from the house out to the street and is covered with crushed rock. It is just big enough to park eight cars—two rows, four abreast, clear off the street. The yard light makes it easy to find the right car after dark.

Since this picture was taken we have widened out that perennial border between the lawn and the parking area so that it now is about 4 feet wide. In it we have mostly hardy perennials such as various kinds of Lilies, Hardy Phlox, Daisies and the like, with a border of red Petunias along the west side.

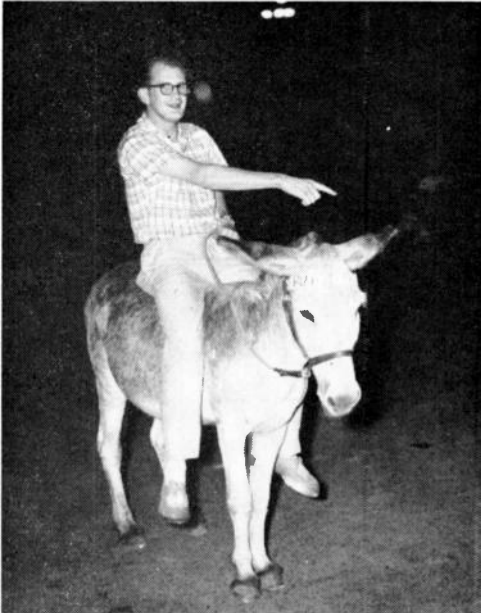
Oh yes, I forgot to say that since the house faces west, we found out the first summer that the afternoon sun really beat in those west windows, so we put on the aluminum awnings you can see in last month's picture.

Getting back to the perennial border between the lawn and the parking area, I forgot to say that it also contains ten good-sized clumps of the Giant Hybrid Darwin Tulips which make a gorgeous showing in late April. In last month's picture I called your attention to the rows of Red Satin Petunias on each side of the front

Continued on Page 15



Giddap. . . . !



Above are two pictures showing how to handle a burro. . . stay on him! The picture on the left shows Tommy Burns straddling Popeye, balking with all his might. Tommy is yelling "Go, mule, go", pointing at first base, and getting absolutely no cooperation whatsoever. On the right is Harry Ebbesen getting a lively reaction from, guess who, the same burro, Popeye! Harry is on his way over Popeye's head. What goes on inside a burro's noggin we'll never know, but their near unpredictability

Whoa. . . . !



gave members of the Shenandoah Jaycees and Lions clubs some dandy spills and a lot of fun at their recent Donkyball Game in Shenandoah.

It started raining after the game was under way. Spectators rushed for protection of their cars and the boys finished their game sopping wet but full of spirit. A great time was had by all, including the burros, and the Jaycees added a tidy sum to their tennis court fund.

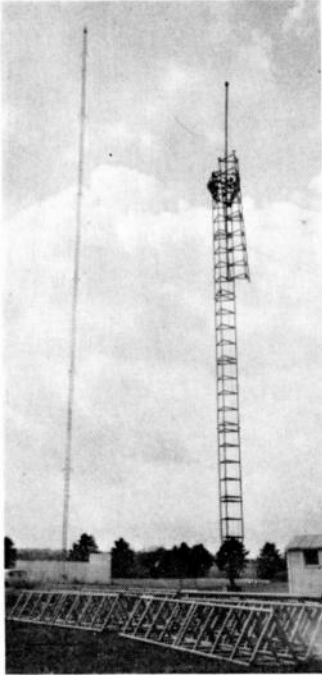
Naven - Rainbolt Friday Night Sportscasters

You can always depend on exciting football every Friday night when KMA Sportscasters Dean Naven, far, and Jack Rainbolt bring you "the game of the week" out of the Hawkeye Eight Conference. Here Dean and Jack are covering the Clarinda Vs Atlantic, Iowa game from the Cardinal press booth at Clarinda. Facilities were exceptionally fine here but sometimes they have to work outside. If it rains their paper work becomes almost illegible. Broadcast time, 7:45 every Friday night.



New KMA Towers Go Up

At left is the tower crew from Vermont taking up another 20-foot section of the new center tower. The small directional tower show in the background is the one KMA is using now and is 240 feet tall. When the new center tower is completed it will be twice as high as the directional, 480 feet. The section the crew is hoisting into place with a gin-pole above them is the fourth, they have twenty of these to go. This whole tower, plus the weight of the guy wires will rest on a metal base about the size of a saucer. The tower alone weighs over 18,000 pounds and sits on a single ceramic insulator, seen in the picture below. Another tower of 240-foot in height will also be constructed by the crew.



Cable Pulley Modulates

A rare phenomenon occurred during construction of the new center tower. The cable pulley used to pull up the tower sections was positioned just right, cables, tower and all, so that it was exactly in tune, just like a radio, with KMA. The pulley wheel vibrated in its casing, with the strong modulation from the nearby



transmitter, and you could hear KMA programming loud and clear. Here Don Burrichter, station engineer, tape records the sounds as the foreman of the tower crew, Harold Reed, looks on.

NEW RECIPE CONTEST – “MY BEST” RECIPE

Beginning Monday, October 12, KMA Homemakers Bernice and Florence will give you full details about the new KMA Recipe Contest, “My Favorite” Recipe. There will be six winners from entries submitted in each of the following recipe categories: 1. Meats, Poultry, or Fish 2. Desserts 3. Vegetables 4. Breads 5. Salads 6. Cook-Out Dishes. One or more entries may be submitted. Your entry should be a very special

recipe you like, an unusual favorite of your family, or one coveted for generations and peculiar to your household alone, any and all are welcome. Each winner will receive a handsome Polaroid Camera, the camera which give you pictures in 60 seconds, and takes pictures in dim light with new 3,000 high speed film. These wonderful cameras are being given by the contest co-sponsor, Tidy House Products Company. Tune in for details.

"KMA DAY" AT IOWA STATE FAIR

Ed May, Florence Falk, and Jack Gowing enjoyed a wonderful day at the Iowa State Fair visiting with KMA listeners. Friday, September 4th KMA set up remote operations at the May Seed Company booth in the southeast corner of the Varied Industries Building. Florence Falk went on the air at her regular time, 10:30. Many of the passersby immediately recognized "The Farmer's Wife" and stopped to visit, see picture at right. Florence was surrounded by radio friends and by the time she had a chance to talk to most of them her half hour on the air had zipped by. Ed May went on the air at his regular



12:15 time. Since the weather was exceptionally nice all over the country, it didn't take long to give the forecast. Ed took advantage of the extra time to interview fair visitors also, see picture at left. Most were from the KMA area although a few were from the eastern part of the state. These just wanted to say "hello", which is a good example of the natural friendliness you find among midwesterners. Jack Gowing went on at 12:30 with interviews he had pre-arranged with state officials in the agricultural and conservation departments. He, too, found time to say hello to lot of his friends.

Winners To See Iowa U. Football Games

Every week KMA is awarding four happy people with tickets to home games of the Iowa U. Hawkeyes at Iowa City. There are two winners each week, each receiving a pair of tickets. To give the weekly contest a little more interest to the womenfolk, one of the winners must be a woman, in other words, a man winner and a woman winner, the sexes being judged separately. All you have to do to enter is guess the winning team and as near the actual scores of the teams in the coming Iowa U. game.

Entries must be postmarked not later than midnite of Friday night before each game. Just submit your entry on a postcard with your name and address to "Football Contest", KMA, Shenandoah. The contest is a lot of fun and these tickets are at such a premium you shouldn't have any trouble getting rid of them in case you can't attend yourself. So far no winners have guessed the exact scores, but in case of a tie the earliest postmark wins, so get your entries in early each week.



On the KMA PARTY LINE

By DORIS MURPHY

The doctor has, for the present, advised no more beauty parlor work for announcer MERL DOUGLAS' wife. At least, not until her back trouble has cleared up. Since the family had to move to a new location, it was decided that was the time to close the Beauty Shop. Now, the DOUGLAS family is living at 109 North Center in Shenandoah, and Ruth is improving in health every day.

Cool fall weather is chili time! And nobody is more experienced in whipping up a big batch of chili for the family than newscaster RALPH CHILDS. Like most good cooks, RALPH doesn't need a recipe, he just gets out the big kettle, cuts up onions and green peppers, cooks them; then adds red beans, three pounds of hamburger, plenty of seasonings including chili powder and buds of garlic; then simmers it until it's just right for serving with hot garlic bread. You can bet that kettle of chili disappears when his two husky sons (pictured on this page) keep comin' back for Dad to fill up their bowls. RALPH, in center, is shown sampling the chili, while Michael, age 14, is at the left and David, age 16, is at the right. Twelve-year-old Susie and Ralph's wife, Muriel, are real chili enthusiasts, too; so during cold weather it is made often at the Childs' household. Missing in the picture is another son, 19-year-old Steve who recently went to

Albuquerque, New Mexico, with a friend. Steve hopes to get employment and stay in the south for awhile. Right now he is doing different kinds of jobs, including baby sitting four nights a week. Sounds like Steve is getting some good experience and, at the same time, enjoying living in a different climate.

What a thrill! Randy, 5-year-old son of Farm Service Director JACK GOWING, got out of the KMA plane after flying in it to the Iowa State Fair in Des Moines in August. It was Randy's first plane ride, and he was busy getting ideas as he made the trip. In no time at all, he announced that he was going to buy one. Upon reaching the fairgrounds, he visited with me at the May Seed Company booth about his ride. Bursting with pride he said, "They're going to take my picture driving it!" Yes, Randy, like most little boys, has visions of being an airplane pilot; but I am afraid he will have to do most of his riding in the school bus for a few years, having just started to kindergarten. The bus arrives at his country home at 7:30 a.m., returning him at noon. I'm sure Randy will find it's lots of fun too—riding in the bus with his schoolmates!

Something new will be added to the stage when the Southwest Iowa Theater Group present their first play for the fall season, on October 21 and 22. A big turntable will be on stage holding the sets for different acts, thus enabling them to change scenery quickly. Three members of our KMA staff will take part in the clever comedy, "Solid Gold Cadillac". Newscaster RALPH CHILDS will act as narrator of the play. Announcer TOMMY BURNS and sales director CECIL HAMILTON will appear as members of the Board of Directors.

ED BURRICHTER of Shenandoah and JIM SCHROEDER of Omaha pledged Phi Kappa Theta at the Iowa State University at Ames this fall. Their fathers head up the engi-



neering staff of the May Broadcasting Company. Ed plans to study math. and science, while Jim will take engineering.

Friends at KMA were sorry to learn of the death of STEVE WOODEN, September 12, at his home in Hannibal, Missouri. Steve was a member of the KMA entertaining staff back 1949 and 1950 and will be remembered for his singing and playing the guitar and bass fiddle. In recent years, Steve had been employed as a television camera man at a Hannibal station. Death was caused by a heart attack. His wife and two sons, Kevin age 2, and Steven, 11, survive. The family home is located at 1006 North 6th Street in Hannibal.

Having heard the fire whistle a little earlier in the evening, I walked into the studio and inquired of announcer HARRY EBBESEN if he knew where the fire had been. Immediately upon telling me he had heard the location but couldn't remember where it was, the telephone in the studio rang. What a coincidence! It was my tenant calling me to tell me the fire had been at a rental property I own. The gas stove had caught fire causing smoke and grease damage in the kitchen. I sure got the answer to my question in a hurry that time!

The newest addition to the new home of announcer HARRY EBBESEN is a nice patio. And guess who helped HARRY lay all the brick and sand—none other than one of the stars of "Harry's Western" you hear on KMA each weekday afternoon—John Alley. Yes, John is our right-hand man at the studio keeping our offices clean, but he takes time out to give you a laugh as he takes the part of "John To You" in the little western playlet.

Invitations have been issued by Mr. and Mrs. RAYMOND SCHROEDER of Omaha to the marriage of their daughter, Patricia, to Raymond F. Hansen, a Lieutenant in the U. S. Air Force. The wedding will take place at Saint Margaret Marys Church in Omaha at 11 a.m., October 17. Following the wedding, luncheon will be served at the Blackstone Hotel. Mr. SCHROEDER is Chief Engineer of KMTV and KMA.

After nearly three years with Fortune magazine as an Associate Editor in New York, my son Tom Murphy will change positions this month. He has accepted a position in the Public Relations department of IBM in New York.

Eleven Kindergarten school friends helped Tommy, son of KMA Sales Manager

CECIL HAMILTON, celebrate his fifth birthday. Among the guests were EDDIE MAY and JAMIE KOELKER. Playing cow-boys, bowling and other games provided the entertainment. Favors of color books and balloons were given the children. The HAMILTON family also participated in a Style Show presented by the Newcomers' Club. Mrs. HAMILTON narrated the show while Scott age 6, and Ceci, 9, modeled. Cheri danced with a group from the Connie Stewart Dancing School.

BERNICE and FLORENCE are having a lot of fun with Gay Ninety cookbooks given them recently by Miss June Walters of Murray, Iowa. It is a reprint of an old fashioned cookbook, complete with home remedies which are very humorous nowadays. Many of the recipes are in their original form, making most interesting reading for the modern-day cooks.

Winning prize money is always a thrill! But KMA engineer RALPH LUND was mighty proud too, of the big beautiful trophy he also won at the recent Trapshoot held at the Isaac Walton League in Shenandoah. RALPH was a member of the team that walked away with first place in Class A competition. But Ralph wasn't the only winner from KMA. Engineer NORMAN KLING was a member of the second place Class B team, and won prize money, too. The boys shot a total of 200 Blue rocks in the four weeks of the contest, both making very high scores. Ten teams from the area participated in the Trapshoot. Here's a picture of RALPH and NORMAN with the trophy proudly displayed in the den at RALPH'S home.



A Letter From Bernice Currier

Dear Homemakers:

As I write this letter to you, this is an overcast day with temperature 20 degrees lower than it was yesterday. It is now 54 here, and today I had the carpet cleaned downstairs. Now all the furniture from three rooms is moved into the bedroom and I am in the kitchen with letters, recipes, and self-addressed, stamped envelopes stacked around me. I can't get to my dresser or my clothes in the bedroom so I can't go to circle meeting this afternoon.

There are 500 mimeographed copies of the Apple Dumpling recipes here at hand, so I can get many of those into the mail by tomorrow. These are the recipes so many have wanted, and it seems that they are simply not to be found even in the old cookbooks. I looked through about 50 cookbooks—old and modern—and didn't find them; then I asked you homemakers if you had any that gave the ingredients and the method of making them. As usual, you came through. One of them is the old fashioned boiled dumpling. The dough for that has no shortening in it, and it can be used to cut in strips and cooked in fruit juice also—It is delicious!

The news since I wrote to you before has been of earthquakes in Montana and Wyoming. They are still feeling tremors out in that territory and have had several more severe ones. One that was not given publicity was the new geyser that broke loose under Old Faithful Inn in Yellowstone Park.

Elizabeth called me this morning just after I was off the air. She heard the roar of the huge vacuum cleaner start up and said, "Is that a tornado?" But I assured her it was the start of getting the carpet cleaned. We have had visitors all during September and will have some in October. The fall flowers are beautiful. One of my friends brought me some dahlias that are 10 or 12 inches in diameter. I would measure them, but I can't get to the sewing box where my tape-measure is.

This is Halloween month. Last year one of the girls here had a party for the neighborhood youngsters. I went over and found several good ideas that I thought you might like for this year. She made some cute lollypop ghosts for favors. Dress each lollypop in a white robe made from a single sheet of white cleansing tissue. To make the robe, fold the tissue in half, then fold it over once more into a square; hold the folded point with one hand, and with

the other, cut the outside edges into an arc; (That makes a circle when you open it up.) Drape the tissue; tie around the neck with an orange ribbon; with a soft lead pencil make eyes, eyebrows, nose and mouth; stick ghost into a large gumdrop. A large ghost was standing in the corner of one room. It was made of a broom standing with the sweeping end up and a yard stick taped at right angles under the sweeping end, for arms. A sheet was draped over the whole thing, tying the sheet around the "neck", draping the sheet over the "arms" and pasting a ghostly face on the "face" part. Finish it with a black pointed hat made of art paper.

A good game could be to form the players into a circle. The one who is "it" stands in the center and spells a word by substituting a long drawn-out wail for each vowel. For instance, "H-oooo-oooo-S-oooo"—that could be "House". Whoever guesses correctly is "it" for next round. Limit the number of letters that can be used in a word because too long a word would be difficult and the game would be boring.

"GUESS THE GHOST" is another good game. Each player is named for a letter of the alphabet. Choose one player to be "IT". "It" sits on a chair with his back to the other. He is given a small box of alphabet macaroni. (Be sure you have all the letters in the box.) "It" takes one out of the box and calls out the letter. The player named for this letter answers with a long wail. If "It" can name the player, they then change places. Otherwise "It" must try again. If any of the players giggle or otherwise give themselves away and "It" can name them, they trade places. It is sometimes good to bring this about to add a little pep.

"GHOSTLY PICTURES" is a good game. Pass out paper and pencils. Turn out the lights so the room is dark. Each person then draws the outline of a ghost. Then they pass the paper to the person on the left and that person adds the outline of a head. They then pass the paper back to the right and eyes and mouth are added. The lights are then turned on, and the couple who have the most plausible looking ghost are given a prize of a couple of doughnuts or something similar.

Well—time goes fast. Be with me every morning, Monday through Saturday at 8:30. Until then—Bless Your Hearts—Goodbye.

Bernice

The KMA Guide

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

HALLOWEEN BREW

Pour chilled apple juice into tall glasses; place lemon or orange stick candy into each glass. The candy is used in place of a straw.

* * *

GOBLIN CUPCAKES

- A— $\frac{1}{2}$ c. shortening
1 c. sugar
- B—1 egg
- C—2 c. sifted flour
1 t. baking soda
 $\frac{1}{2}$ t. salt
 $1\frac{1}{2}$ t. cinnamon
- D—1 c. thick applesauce
- E— $\frac{1}{2}$ c. raisins

Cream A until light and fluffy; add B and beat well; Sift C and add alternately with D; add E. Pour into greased cupcake pans. Bake in 375° oven 15 to 20 minutes. Cool about 5 minutes. Remove from pans and cool on wire rack. Makes 15. Frost with powdered sugar frosting tinted orange. Form faces using raisins for eyes and mouth, candy corn for nose, and yellow tinted coconut for hair.

* * *

SPOOK CAKE

- A—1 c. sugar
2 c. raisins
2 c. thick applesauce
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ c. shortening
 $1\frac{1}{2}$ t. cloves
1 t. nutmeg
2 t. cinnamon
- B—4 c. sifted flour
2 t. baking powder
2 t. soda
1 t. salt
- C—4 ounces mixed candied fruits

Combine A and bring to a boil. Remove from fire and cool. Sift B into bowl, add A and C and mix well. Pour into greased 9 inch tube pan. Bake in 300° oven for $2\frac{1}{2}$ hours covering cake with foil or turning oven down if browning much the first 2 hours. When done turn out on wire rack to cool and frost with orange colored frosting and decorate with black and orange, small gumdrops.

* * *

DEEP DISH CHICKEN AND APPLE PIE

- 4 pound roasting hen cut up
- salt
- pepper

- fat
- 4 T. flour
- 2 c. water
- pinch marjoram
- 4 medium onions sliced
- $\frac{1}{4}$ c. butter
- $2\frac{1}{2}$ c. apple slices
- $\frac{1}{2}$ c. raisins if desired
- pastry dough for one crust.

Saute chicken in fat until almost tender, salt & pepper to taste. Have 4 tablespoons of fat in pan when chicken is taken out. Blend in the flour, then add the water gradually, stirring constantly until thickened. Add the marjoram, a little salt and pepper. Saute onions in another pan in $\frac{1}{4}$ cup butter until lightly browned. Place chicken in baking pan, cover with apples and onions, sprinkle with raisins. Pour gravy over all. Cover with pastry, prick top. Bake at 400° for 40 minutes. Makes 6 servings.

* * *

CASHEW-CUMBER SALAD

- A—1 package lime gelatin
1 c. hot water
- B— $\frac{1}{2}$ c. mayonnaise
3-ounce package Philadelphia cream cheese
- C— $\frac{1}{2}$ c. chopped cashew nuts
1 c. shredded, unpeeled cucumber

Dissolve A. Chill until almost set. Blend B. Whip A until light and fluffy; Then Whip A and B together. Fold in C. Put into molds and chill till firm. Serve on lettuce leaf and garnish with wedges of tomato. You can substitute 1 cup sieved cottage cheese for the cream cheese. Also you can omit the nuts and use 2 tablespoons peanut butter. Or you can use a glass of cream cheese spread for the cheese part.

* * *

SWEET CREAM RAISIN PIE

- Combine:
 - 1 c. raisins
 - $\frac{1}{2}$ c. boiling water

Let soak overnight. Make crust for 2 crust pie. Fill lower crust with raisins and the water they were soaked in.

- Combine:
 - $\frac{3}{4}$ c. sugar
 - 1 T. flour
 - pinch saltBlend with:
 - 1 c. sweet cream

Pour this over raisins. Dot with butter. Add top crust and brush with cream. Prick top crust. Bake in 350° oven until nicely browned. Don't overbake.

"The Farmer's Wife"

By FLORENCE FALK

The Goblin's and the Witches,
The cider's a'brewin—

Halloween with all the atmosphere of the season provides fun for all and cooking for this entertainment is a joy.

The following may be some recipes you'll be able to use and to share with your friends:

HOT MULLED CIDER

In a stainless steel or glass, enameled saucepan, put 4 cups cider. Heat to simmer, do not boil, and add:

- 4 T. brown sugar
- 5 to 7 whole cloves
- Split 2-inch cinnamonsticks into 3 parts each.

Add to the cider and bring just to the boiling point. Turn down the heat and simmer on very low heat for 5 minutes. Strain if desired and serve in hot or at least warmed cups or heavy mugs. Add 1 stick cinnamon from the above to each cup.

* * *

There may be Brownie recipes and Brownie recipes but give this one a try:

FROSTY BROWNIES

- 4 squares chocolate
- 1 c. butter
- 2 c. sugar
- 1 t. vanilla
- 3 eggs, beaten
- 1 c. sifted flour
- 1 cup broken nutmeats
- dash salt

Melt chocolate and butter over hot water in a large pan. Add sugar, eggs, vanilla; mix well. Add nutmeats. Sift flour with the salt and add gradually, mixing well. Bake in a greased, floured or waxpaper-lined 9 inch square pan or small oblong pan of approximately the same proportions. Bake in 350° oven for 45 to 50 minutes. Topping:

- Combine ½ cup shredded coconut,
- 2 T. sugar
- ½ t. cinnamon

Mix and spread over surface of freshly baked brownies. Run under the broiler just long enough to toast golden brown.

* * *

You know all about the cookies, witches, black cats and bats. You've tried the oranges filled with chocolate ice cream,

the ghost favors made with marshmallows and gumdrops. You've made the Jack'o Lantern cookies and the dark nut bread sandwiches put together with the cheese spread showing through the cut out eyes, nose and mouth. You've baked chocolate cakes, frosted with Halloween candies and corn candy. But have you tried basing your Halloween buffet on a steaming hot cheese soup? You don't need to wait until Halloween for this one; any chilly rainy October evening will call for this dish.

* * *

HEAVENLY CHEESE SOUP

- 1 small onion
- 2 stalks celery
- ½ small green pepper
- ½ pound Cheddar cheese
- 3 c. rich milk
- 1 ten-ounce can consomme
- 3 T. butter
- 3 T. flour
- 1 T. tomato paste
- ½ t. salt

Mince the vegetables and if obtainable use a bit of water cress (2 tablespoons minced).

Heat butter in sauce pan and saute the vegetables until tender. Stir in the flour blending well. Slowly add the milk combined with the consomme. Sprinkle in the grated cheese, stirring until melted. Add the seasonings and the tomato paste. Cook over hot water or extremely low heat until well blended and very smooth. Pour into serving plates and garnish with the minced water cress.

* * *

SWEET POTATO-PECAN BAKE

- 3 c. hot mashed sweet potatoes
- 3 T. butter
- 6 T. orange juice
- ½ t. salt
- 2 eggs, separated
- rind of 1 orange
- ½ c. chopped pecans

Heat oven to 325° or a slow oven. Beat potatoes, butter, orange juice, salt and egg yolks until blended. Remove the white pulp from orange rind and mince the yellow skin. Combine with stiffly beaten egg whites and gently fold into potato mixture. Turn into a 1-quart greased casserole. Sprinkle with chopped pecans and bake uncovered in 325° oven for 1 hour. Makes about 6 servings. This could be baked in individual molds if desired.

* * *

To make a true orange-colored frosting combine red and yellow pure food colorings.

Midwest's Best Cookie Recipies For October

GINGER SNAPS

$\frac{3}{4}$ c. shortening
1 c. sugar
4 T. molasses

Cream together and add:
1 egg

Beat well and add:
2 c. all-purpose flour
2 t. soda
1 t. cinnamon
1 t. cloves
1 t. ginger
1 t. salt

Mix until well blended. Chill for 1 hour. Roll into small balls. Drop in sugar and place 2 inches apart on a greased cookie sheet. Bake in 375° oven for 15 to 18 minutes.

* * *

ORANGE DROP COOKIES

$\frac{3}{4}$ c. shortening
1½ c. brown sugar
2 eggs, unbeaten
1½ t. grated orange rind
½ c. sour cream
½ t. salt
½ t. soda
1½ t. baking powder
½ t. vanilla
3 c. flour
¾ c. nutmeats

Cream shortening and sugar, add eggs, orange rind, cream to which has been added the vanilla, sift in other dry ingredients, add nuts. Drop by teaspoon on greased cookie sheet and bake in moderate oven 350° until lightly browned. 10 to 12 minutes. While cookies are still warm frost with icing made of:

$\frac{3}{4}$ c. white sugar
¼ c. orange juice
1½ t. orange rind

Mix all together but do not cook.

* * *

ICE BOX OATMEAL COOKIES

1 c. sugar
1 c. brown sugar
1 c. shortening

Cream all together. Add 3 eggs, one at a time beating well 2 teaspoons vanilla Sift together and add:

1 c. sifted all-purpose flour
1 t. soda
½ t. salt
1 t. cream of tartar

Mix well and stir in:

1 c. quick oatmeal
Add 2½ cups more of sifted all-purpose flour

Mix until all dry ingredients are well moistened. Roll in waxed paper and chill until firm. Slice and bake at 400° until uniformly browned.

* * *

CHOCOLATE CHIP NUT BARS

Sift together:

1 c. sifted cake flour
½ t. baking powder
¼ t. salt
½ t. soda

Cream together thoroughly:

1 c. brown sugar, packed
¼ c. butter

Add:

1 egg, slightly beaten
1 t. vanilla

Mix and fold in 1 6-ounce package chocolate chips and 1 cup chopped nutmeats.

Turn into greased, shallow, oblong pan. Bake in a moderate oven 350° for about 30 minutes. Cut into bars or squares. Remove from pan and cool on cake rack. Frost as desired or dust with powdered sugar. Makes about 20 bars.

* * *

KERSTKRANSJES

(Dutch cookies)

2 c. all-purpose flour
½ c. butter
¾ c. sugar
1 T. milk
1 t. baking powder
grated peel of ½ lemon
½ t. salt
1 egg
Rock sugar:
¼ c. shelled almonds

Knead flour, butter, sugar, milk, baking powder, lemon peel and salt into a soft ball and leave to stand for 1 hour. Roll out sections of the dough on a floured board to ¼ inch thickness and cut out circles with a 2½ inch tumbler. Place the cookies on a buttered baking sheet, then cut out the center with a small round object such as a thimble. Remove these centers and use them to make more cookies.

Coat the dough circles with beaten egg and sprinkle them with a mixture of rock sugar (coarse sugar) and the blanched, chopped onions.

Bake in 350° oven for 15 to 20 minutes or until golden brown. Leave to cool on sheet until no longer soft. Remove and cool further on a wire rack.

KMA Daily Programs For October, 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.—RFD 960
 7:00 a.m.—Dean Naven, News
 7:15 a.m.—Frank Field
 7:30 a.m.—Markets
 7:35 a.m.—Let's Go Visiting
 (Tues. Thurs.)
 7:35 a.m.—Lawrence Welk's Show
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Berniece Currier
 9:00 a.m.—Breakfast Club
 10:00 a.m.—Martha Bohlson Show
 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 Rand
 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.—Tommy Burns' Show
 2:20 p.m.—Hayes & Healy
 4:00 p.m.—Harry's Corner
 2:30 p.m.—Party Line
 5:35 p.m.—Eydie Gorme (M.W.F.)
 5:45 p.m.—John Daly
 5:55 p.m.—Arthur Van Horn
 6:00 p.m.—Farm Bulletin Board
 6:10 p.m.—Business Finals
 6:20 p.m.—Sports
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

7:00 p.m.—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

TUESDAY 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

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.—Parade of Hits
 7:45 p.m.—"Football Warmup"
 8:00 p.m.—"Game of The Week"
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—High School Scores
 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.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—High School Sports
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Berniece Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—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
 1:15 p.m.—Iowa U. Football
 5:00 p.m.—Football Scoreboard
 5:30 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Sports Finals
 7:00 p.m.—Club 960
 8:00 p.m.—Dance Time
 8:30 p.m.—Dance To The Band
 9:00 p.m.—Vincent Lopez
 9:30 p.m.—Lawrence Welk's Band
 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 & 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.—Dr. Bob Pierce
 4:30 p.m.—Hymn Time
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Edwin Canham
 5:30 p.m.—Wings of Healing
 6:00 p.m.—News
 6:15 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Army Bandstand
 9:15 p.m.—Serenade In Blue
 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

Listings Correct at Time of
 Publication

However, all Programs Are Subject
 to Change

ACHOO . . !

This miserable fellow with the hot water bottle, towel, and thermometer under his tongue is poor ol' Harry Ebbesen down on "Harry's Corner". Harry is suffering the malady which has been plaguing everyone this fall season. All the announcers have been hit hard with colds, and in their business id soulds lige they're hodig their doze when they talk. Bear with them till they build up a resistance, meanwhile, gesundheit!



Religious Program Time Changes

Three religious programs formerly heard during Sunday evening hours have now been moved to afternoon hours. The programs changed and new times are as follows: "Revival Time" 3:00 to 3:30 p.m. "Bible Class" 3:30 to 4:00 p.m. "Dr. Bob Pierce" 4:00 to 4:30 p.m. Revival Time was formerly heard at 7:00 p.m., Bible Class was at 9:00 p.m., and Dr. Bob Pierce was at 6:30.

A CHAT WITH EDWARD MAY

Continued From Page 3

Were it not for boys, the newspapers would go unread and a thousand picture shows would go bankrupt. Boys are useful in running errands. A boy can easily run the family errands with the aid of five or six adults. The zeal with which a boy does an errand is equaled only by the speed of a turtle on a July day. The boy is a natural spectator. He watches parades, fires, fights, ball games, automobiles, boats and airplanes with equal fervor, but will not watch the clock. The man who invents a clock that will stand on its head and sing a song when it strikes will win the undying gratitude of millions of families whose boys are forever coming to lunch about supper time.

Boys faithfully imitate their dads in spite of all efforts to teach them good manners. A boy if not washed too often, and kept in a cool place after each accident will survive broken bones, fights, hornets, swimming holes, and nine servings of pie."

The picture used in this column shows

our boy, who still hopes to be a railroad engineer, with his new acquisition—an authentic conductor's cap. It was a gift from one of the trainmen and is twenty-five years old. Little Eddie is also holding out a switch key, a prized possession given him by one of his railroad friends. He carries it with him at all times.

FRANK COMMENTS

Continued From Page 4

walk. Underneath those Petunias there is a row of Red Emperor Tulips on each side of the walk, flanked by a row of Grape Hyacinths. This makes a very striking display of color early in April, and while the Tulips are still blooming we set the Petunia plants in between them so that, by the time the Tulips are faded and gone, the Petunias are ready to take over for the balance of the summer. The Hybrid Darwins over in the perennial border, which I mentioned before, are followed by Asters with the little plants being set in among the Tulips while they are still blooming. By the time the Tulips fade, the Asters are ready to take over. You could also use any other annual flower in this same way, including Zinnias and Marigolds. The Petunias will really give you the most for your money, however, as they start blooming in June and keep on blooming clear up until frost.

The wet weather I mentioned last month has continued right on through September. We have received more than four inches of rain in September already with still a week to go. In other words, it is the best fall planting season you could possibly have with plenty of sub-soil moisture and plenty of surface moisture too. Don't forget to plant lots more Tulips, Daffodils, Peonies and the like. Now is the time to do it.



Ed and Little Eddie May look as though they are at the mouth of a huge cornucopia discharging a bounteous harvest. Fall brings beautiful colors throughout the land and these products from the Earl May Seed Co. Trial Grounds are most exemplary of mother nature's painting ability. Ed and Little Eddie are looking at an ear of calico corn. Pictured around them, left to right, No. 1 pie and jack-o-lantern pumpkins (pie pumpkins are flatter), No. 2 acorn squash, No. 3 mammoth squash, No. 4 crook-neck or cushaw squash, No. 5 ice box watermelon, No. 6 mother hubbard squash. The basket, center, contains ornamental gourds, tomatoes, peppers, and gherkin cucumbers.

**Return Postage Guaranteed
POSTMASTER** If address-
see has moved and for-
warding order is on file,
send form 3547, postage
for which is guaranteed.
If undelivered for any
other reason, return to
sender.
Tom Thumb Publishing Co.
Shenandoah, Iowa

**MRS PHILLIP JOHNSON
720 STATE ST
GARNER IOWA**

**Bulk Rate
U. S. Postage
- P A I D -
Permit No. 1
Shenandoah, Ia.**