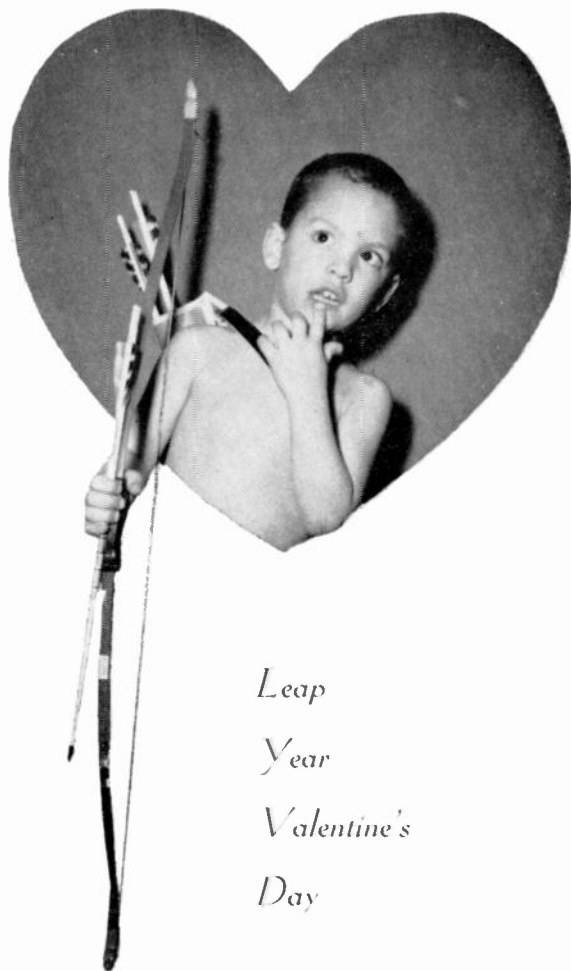


The
KMA GUIDE

February, 1960



*Leap
Year
Valentine's
Day*

COVER STORY

The KMA GUIDE

Vol. 6

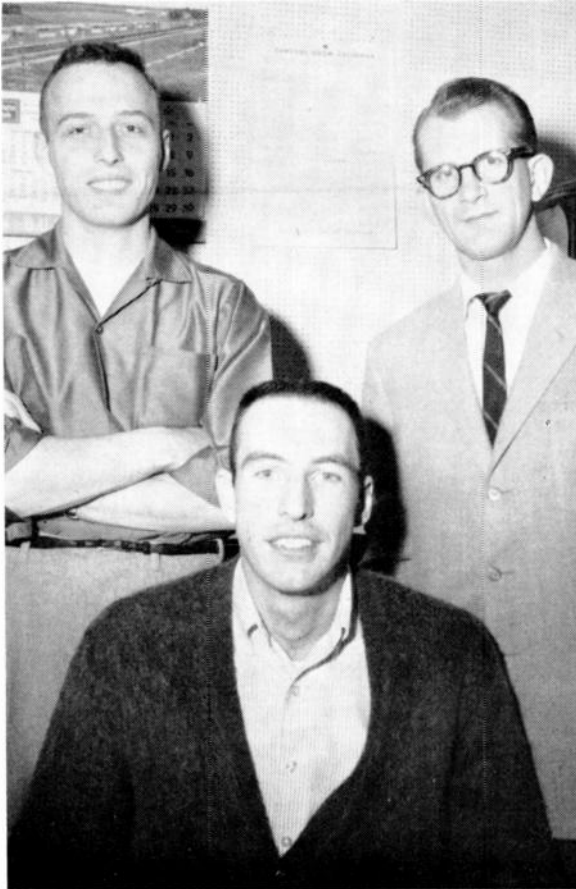
No. 2

February 1, 1960

Our cover picture this month isn't really Dan Cupid, God of Love, Son of Venus, but little David Tiernan, three-year-old son of KMA Account Executive, Tom Tiernan. Cupid will be busy this 1960 Leap Year, and if there were such a little fellow, we imagine he would look just about like little David. Bow and arrow ready, looking for his next "victim", he has that look of "who's next?" We might add too, that if Cupid is as anxious to shoot that bow as David was, this is going to be a mighty busy year in the field of romance. The bow and arrow set was borrowed from Howard Sporting Goods for this particular picture and David's mother finally convinced him the set was not for shooting but just for picture-taking.

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TRIPLE BLIND DATE CONTEST



The past two years KMA has had just one eligible bachelor, Tommy Burns, to set up as escort on the Valentine's Day Blind Date Contest on KMA. This year, lo and behold, we have three eligible bachelors. So, for more excitement, all three will each take a winner on a blind date this year! Pictured on the left are Alan Austin and Tommy Burns, with Art Bauer, seated. They promise to show the winners a real good time, on Saturday, February 13 (the day before Valentine's Day). Here's the itinerary: Pick up at home at 1:00 p.m., on the air at 2:00, each girl will go on a \$45.00 shopping spree as grand prize at 4:30. They can shop for what ever they choose at one of these three shops in Shenandoah: Mae Farmer's Fashion Shop, Page Style Shop, or Ladies Apparel. The girls will wear a beautiful corsage from the Shenandoah Floral Co. Their dates will take them out on the town that evening in a new '60 Ford from the House of Burton. Steaks at the Shenandoah Am. Legion Country Club, then to the Page Theatre for a special Sweet-heart Show, a snack after the show, and home. Any single girl between the ages 16 to 60 is eligible. Just write in 50 words or less "Why I would like a date with a KMA disc jockey." Deadline is Thursday noon, February 11th. There'll be a lot of fun and prizes in store for the winners and we'll have their pictures in next month's Guide, so if you can't enter, follow the fun.



A Chat With Edward May

When I sat down to write this column I debated about what to write. At first I thought I would write about the wonderful trip my wife and I had in Mexico. We left Shenandoah on January 14 and flew to Acapulco, Mexico, arriving the following day. We spent two weeks there, where we did virtually nothing except rest and swim. The temperature climbed to 85 - 88° every day. We spent three to four hours each day on the beach and thoroughly enjoyed every minute of it.

We left Acapulco, flew to Mexico City for a day and a half, and then home. We had a wonderful time but were mighty happy to arrive back home. It is nice to take a trip, but home always looks the best. I believe a person appreciates home even more after being gone from it for a while.

When I returned to the office I found a very interesting letter from Mrs. Charley Dozier of Bolckow, Missouri. The letter is self explanatory, so I will print it in its entirety. See if you agree or disagree with Mrs. Dozier.

Dear Mr. May:

I take the KMA Guide and I wonder why you don't print a poem or two and a letter to mothers about children. I always look in every magazine for those things first. I learned so much raising my children that way. I know it would help young mothers.

Also when I hear People say, "My children are all married and I'm so bored with life," I think that if they don't need money, they could baby sit with young couple's children that don't have much money to hire sitters, and just can't get away together because one of them has to stay with children. It would do both the older women good and the younger ones too.

Well I'll close hoping you have another successful year in 1960.

February, 1960

Bolckow, Mo.
Yours truly,
Mrs. Charley Dozier

THE NEW YEAR

The Holidays are over
A new year has begun,
And everyone is hoping
It will be a better one.
Last year we had some bad times,
We had some good times too,
We also had some troubles,
We still remember just a few;
No one knows what lies ahead
In the coming year, it's true
But we want to make it better
In everything we do.
Life is what we make it
We'll leave behind the year that's gone.
And start a new year hopefully and
pray
"Thy will be done".

written by Mrs. Charley Dozier

Here is an interesting bit of present-day philosophy which comes from a gardening friend in England, I thought you might like the thoughts she has on the subject.

Everyone should have some sort of a garden even if it is only a box on a windowsill. A man who doesn't know about gardens is mentally deficient; there is a gap in his education. A garden is a university, a place of parables for those with eyes to see and minds to understand. You can always learn something in a garden from the insects, the bees, the birds, the flowers and the trees. In the study of soil and growth you evolve a wisdom that can never be got out of a book. Much of the unrest and unhappiness in the world today, especially among young people, is a symptom of something lacking in their lives, and that something is the joy and the satisfaction that comes from working with your hands to make something grow.

by Faith Forsythe, TITBITS, London

Frank Comments

By FRANK FIELD

Last month I told you about the family reunion at our house on Christmas day, with all the children and grandchildren sitting down to dinner at once for the first time in quite a few years. After the dishes were cleared away we took quite a few pictures, including some individual family groups of each of the families. The one below is the James Bellamy family of Dallas, Texas. At the extreme left you see Jim Bellamy; next to him is Chris, who is 8 years old now. Then comes Shannon, who is 11. Next comes Jimmie D., who is 5; and at the right is Peg Bellamy, our youngest daughter. Jim's principal job, at present, is that of Co-ordinator for Southwest Air Motive, which does a lot of other things in addition to selling Cessna Aircraft.

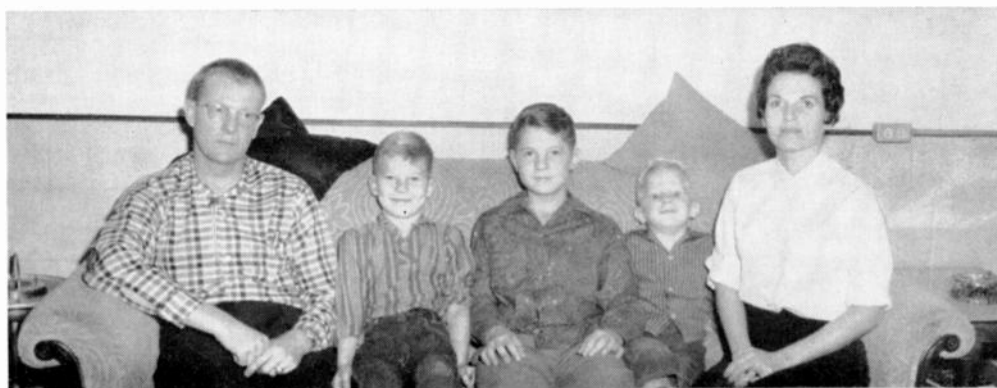
The Bellamys are thoroughly sold on Texas, and particularly Dallas; and they can't understand why anyone would want to live anywhere else. In fact, the three boys have already picked up a decided Texas draw—especially Chris. Even Peg unconsciously throws in a few "you alls" now and then. They own their own home in one of the newer additions on the outskirts of Dallas, and Peg is getting it pretty thoroughly landscaped with the things that do best in that climate—and most of which won't grow up here. For instance, she has a big gardenia bush by her front steps which blooms profusely; in fact, she sent Jennie a big box of the blooms last summer. They arrived in good condition, and Jennie kept them in the refrigerator a

couple of weeks, taking them out only to show them to visitors.

These pictures, as I mentioned before, were taken in our basement recreation room, which takes up two-thirds of our basement. The floor is simply painted with gray floor paint, and the walls are painted with Drylite, which is a kind of glorified white wash. Up 5 blocks high from the floor you can see the wall is darker. The lower part is a sky-blue and the upper part is ivory. Jennie and I painted the recreation room ourselves the first summer we lived there, or 5 years ago. It still looks pretty good, but is stained and discolored in a few places. Jennie thinks it is time to repaint it. She said if I would bring home the paint, she would put it on. So yesterday, I bought a gallon of very light green Rubber Base paint. The way it stands now, the agreement is that Jennie will repaint the walls if I will tile the floor with Vinyl Asbestos Floor Tile. We haven't decided on the colors yet, except that they will be quite light and contain a little green to match the walls. The floor is 21 x 26, and it will take about 1,000 9 x 9 floor tiles, counting the ones I spoil in getting them properly fitted and laid.

There is nothing new or exciting to tell about any of the Field Tribe—except to mention that my sisters, Jessie and Josephine, are arriving this afternoon for a few days' visit. Josephine will then go back to Clinton; and Jessie is going on to California to visit with Faith and Hope, stopping off a day in Denver to see John Henry. Incidentally, this will be the first time that Jessie has been in Shenandoah for 11 years.

How are all your folks?



KMA Family Album

Jeri, 7, and Kimberly, 3, daughters of Program Director Dean Naven have a lively new playmate around the house. It's Soapy, their new puppy, who is black as night except for white feet and breast. Soapy is in the baby buggy, hardly more than a black spot in the picture. Kimberly likes to wheel him around in the buggy and Soapy seems perfectly content to lean back and enjoy the ride. Soapy is sort of a Heinz 67 varieties dog with more Cocker Spaniel than anything and full of vinegar.



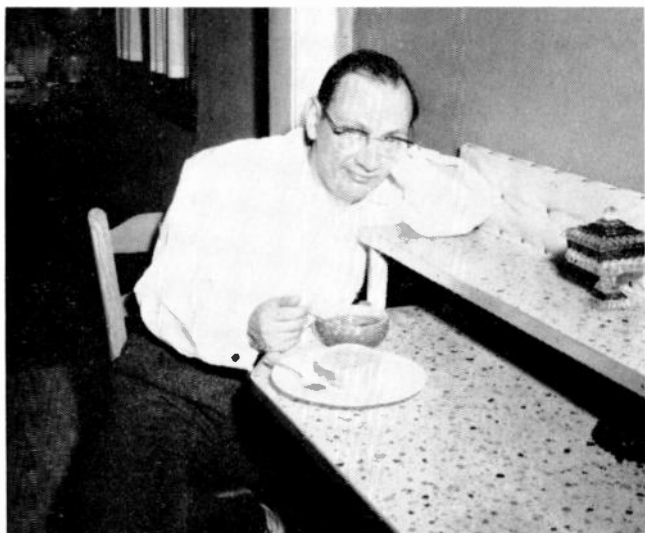
Little 5 year old Holly Nielson holds a tangerine she decorated with pale pink sequins. The fruit bowl in foreground contains other waxed fruits which her mother, Florence, also has decorated with sequins. The fruits are in vivid blues, greens, purples, reds. . each a solid color. The sequins cover the fruit and are placed on with 1/4 inch straight pins. A tedious job, but the results are spectacular.



January 12th ace pitcher Bud Daley, star outfielder Bill Tuttle, and A's Network announcer Merle Harmon appeared in Shenandoah with their "Baseball Clinic". Although the weather was most disagreeable, 102 young fans appeared. Bill Tuttle demonstrates where to connect with the ball as Bennie, 13, and Bobby, 8, sons of KMA engineer Norman Kling look on. Bud Daley is at left, Merle Harmon in the background. Other young fans are Marcene and Darrel Roberts of Bethesda and Jerry Rowe of Shenandoah. The pros gave the youngsters a lot of good tips on a better ball game.



There's no easy way to shed excess pounds



If you've ever tried to lose weight you know what a difficult undertaking it is for most people. Last summer Warren Nielsen gave up smoking. This took a lot of will power in itself. Warren used the trick of satisfying the cigarette reaching habit by carrying with him a little tobacco pouch filled with coffee beans. Warren had the smoking under control when all of a sudden the scales told him he was developing a weight problem, the usual enigma of cigarette abstinence. December 28th, just before the new year, Warren made the resolution to start losing poundage. Under his

doctor's supervision he literally cut his calory intake next to nothing. As you can see by the top picture on the left, Warren's meals were hardly more than enough to keep a body going. At the time of the picture Warren was in a constant state of hunger. As the old saying goes, "What goes in must go on", or, "Eat anything you want, just don't swallow it", Warren's diet is basically a list of "no's": No potatoes, bread or dessert; no dairy products, except whole milk with morning cereal, occasional cottage cheese or sliced cheese for protein; no second helpings; no salt, pepper, sugar etc., on anything; also no coffee, tea or water at meal-time; limit daytime snacks to coffee and bouillon; snacks after supper to raw carrots, celery, oranges and grapefruit, apples, etc. No candy, pastries; as little fried food as possible, mostly broiled meats. Take a daily vitamin and try for basic 1000-1200 daily caloric intake. . . in other words go hungry all the time. Keep a daily chart of your progress, reward yourself for every three pounds you lose (set up the rewards ahead of time, no food rewards until you get, and stay, one pound below your goal). Bottom picture shows Warren trying a reducing machine, we don't know how this worked because he just tried it once in fun. Net results to date: lost 21 pounds!



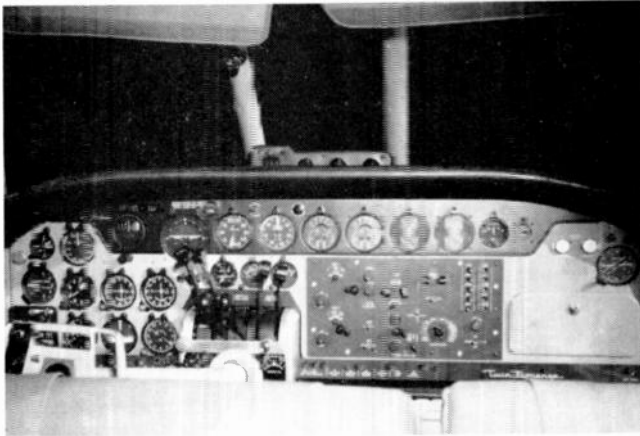


KMA Plane Speeds Travel, News



The sleek, powerful Beechcraft Twin Bonanza you see pictured above is always ready to go at a moment's notice. Shown here outside its hangar, the company plane is ready for takeoff from the Shenandoah Municipal Airport. The fellow in the pilot's seat at left is Gene Racine, who has been piloting KMA and May Seed Company planes since 1952. The Twin Bonanza is a versatile plane. It can let down on short runways for news coverage, yet has speed,

range, and loading capacity of a large plane. It can fly on one engine, which is a comforting thought on such assignments as flood reporting when there's nothing but water a few hundred feet below. It cruises over 200 mph. and has a range over 1,000 miles non-stop. It will take on a 2,000 pound load, or six passengers including the pilot and all their luggage. The plane carries a full complement of radio gear including blind landing equipment, which is mighty comforting in the skilled hands of a pilot such as Gene. The center picture shows the complicated instrument panel which the pilot keeps under constant surveillance. The plane also has automatic pilot which keeps it on course while the pilot relaxes on long hauls. The pilot's wheel can be swung over to the right for dual control. Bottom picture shows your Editor Duane Modrow comfortably seated in the spacious, soundproof passenger cabin. Note the seat belts, always used on takeoff and landing. The knobs below the window are fresh-air vents and oxygen plug-ins for high altitudes. There is even a small slide-out desk for writing. All the comforts of home in this modern day of speed. Yet the plane has been an indispensable time-saver. And constantly in use to bring you better coverage and service..



On the KMA PARTY LINE

By DORIS MURPHY

What vision! What ability! All it took to give Pat Koelker the desire to try wood carving, was a piece of banister a foot and a half long, left by the carpenters after they had finished putting a banister to the basement stairs. Pat, wife of Station Manager ANTHONY KOELKER, thought it would be fun to try carving, as she had already had experience with clay sculpturing. She soon found out she liked it so well, one piece of wood wasn't enough. She went to the lumber yard and bought more lumber. So far she has carved three long slender cats, a pelican and a figure. Getting the right finish took hours and hours of work, but finally she achieved a lovely ebony finish by using a combination of dry color and wood coat, rubbed down with linseed oil and pumice stone to give it a sheen. As her enthusiasm increased her hands became so tired and cramped from working, she could hardly hold a dish; but she kept on cutting. As a result, three friends received these stunning ebony cats for Christmas gifts. Since Christmas she has made the bird and figure. Upon seeing her work, a friend gave her logs of different kinds of wood that she had stored in her basement. So

now Pat, pictured here with her new hobby, is dreaming of carving more smart modern pieces of sculpture out of these logs. If you will look closely you can see the tall ebony cat directly back of Pat. The two light figures on the coffee tables were sculptured out of a special kind of clay and baked until they are hard like a stone. The black figure is of wood. Pat even finished the beautiful walnut woodwork of the wall cabinets and shelving in the den, shown in the picture. Who knows what she will come up with next!

When you get up around 4 each morning as announcer MERL DOUGLAS does, it's easy to get a little confused on time some days. MERL really had MERRILL LANGFITT shaking in his boots the other morning when he made a mistake and announced on the air it was 13 minutes past 6 o'clock. MERRILL was lying in bed, listening to the radio and grabbing a few last minutes of rest before getting up to go to the studio for his show, starting at 6:30. So you can well imagine WHY it gave him such a shock. He landed out of bed in a hurry and grabbed for his clothes. Luckily for MERRILL, MERL had made a mistake. It was 13 minutes until six,

instead of after! MERRILL made it on time! Another morning MERL gave newscaster Ralph Childs quite a start, when over the loud speaker in the newsroom came MERL'S voice saying, "It is 7 o'clock and time for the news with RALPH CHILDS." RALPH was leisurely preparing the news, knowing it was only 6:30. MERL quickly realized he had gotten mixed up in reading the log and corrected his mistake. People in radio become so time conscious they almost lead their lives by "minutes and seconds."

It couldn't be accomplished in one day. It took two whole days for the three little daughters of Pgm. Director DEAN NAVEN to figure out the name for their new puppy. But they finally decided on "Soapy"—the same



Pat Koelker extends artistic talents, wood carving.

name they had given a pup they owned a few years ago. Even though the name isn't new the little black puppy, with four white toes on each foot, is new; and the girls are having a lot of fun with him. Well, maybe Kim is doubtful at times because she has a habit of running around the house without shoes on, and Soapy keeps nipping at her toes. Maybe she'll have to start wearing her shoes, unless she wants to keep on fighting off Soapy!

It started last month on WARREN NIELSON'S Party Line program (2:30 to 3:00 p.m. week-days on KMA). Someone called in and recited a quotation, and when WARREN asked for more, they started to pour in. Now, WARREN and his wife, Florence, have edited the thousands of sayings and quotations; the demand has been so great they will have mailed out the 1,000 copies originally printed which was offered on his "Party Line Program."

Tongue twisters are always funny. I'll bet DJ TOMMY BURNS gave you a laugh one day, when he got mixed up after playing an album of Tennessee Ernie Ford music and said, "You have just been listening to music by Tennessee Ennie Ford." Even the word "Eisenhower" and "Iowa" got all scrambled up by newscaster RALPH CHILDS on the air and didn't come out the way they were supposed to at all. A laugh is good for all of us, so we hope you get a chuckle occasionally when the announcers have a slip of the tongue.

Mrs. GERTRUDE MAY left February 5, for a winter vacation trip to Tucson and Phoenix, Arizona. In Tucson she will visit her granddaughter, Betty Jane Rankin, who is attending the University of Arizona. Shortly before leaving on her trip, Mrs. MAY entertained interesting guests in her home—Dr. and Mrs. Fernando Ordoveza of Manilla, Phillipines, and Dr. and Mrs. C. S. Reddy of Ames. At one time, Dr. Reddy and Dr. Ordoveza were both associated with the College of Agriculture of the University of Phillipines at Los Banos near Manilla. The Ordovezas are making a six months' visit in the States, leaving October 1, for the Phillipines. They have a son who will soon receive his doctor's degree at Louisiana State University.

FLORENCE FALK, the Farmer's Wife, has been doing a little International Good Will recently by sending recipes and American Women's magazines to Miss Aat Dekker, who teaches classes in cooking for the Hague in Holland. FLOR-

ENCE met Miss Dekker on her trip to Europe a couple of years ago, and through this acquaintance has enjoyed letters from Holland quite frequently. Miss Dekker requested the recipes and magazines for the classes in Home Economics she conducts in Rotterdam. She also has classes in cooking for the men working in the Rotterdam shipping yards, so FLORENCE included some books on "Cookery for Men" in her shipment. You KMA listeners will be glad to know that many of your recipes have found their way to Holland. FLORENCE has also been sending recipes to the National Braille magazine published in Boston. These recipes are transcribed into Braille for the use of the blind.

The little Miss pictured here so intently watching mother put the finishing touches to her new Valentine dress, is Holly Nielson. She calls it her Valentine dress because it is a real pretty pink print in chintz with little black hearts in it. The blouse is plain pink with white insertion and black embroidery. And you can imagine how pretty Holly will look on Valentine's Day walking into the schoolroom with her new dress. Its full skirt is three yards around and will be worn with a stiff petticoat. Holly is mighty fortunate to have a mother who can sew so well. Florence started sewing and making her own clothes when she was 15 years old. At that time she inherited an old sewing machine, but its age didn't make any difference as far as Florence was concerned. She had the desire and the knack for sewing, and since then she has learned how to turn out garments for the family, with a real professional look. A year and a half ago, WARREN decided his wife should have a new machine, so they disposed of the 55-year-old one

Continued on Page 15



Florence, Holly Nielson, new Valentine dress.

A Letter From Bernice Currier

Dear Homemakers:

We are having weather which is not fit for man or beast. For man it means trying to get ice off the steps and walks and then trying to stay on his feet while he walks. I have the front steps covered with salt, but it hasn't done a thing for the two inches of ice; but it has pitted it, so it is no longer slippery.

But, on the other hand—as I look out the east window, the roof of my neighbor's house is like a huge cake with icing piled high in peaks and domes. And on the south end where the eaves extend out about two feet beyond the house, the wind and sun have evolved quite an artistic display. The snow has been blown toward the south while the sun has melted it enough to build it out beyond the eaves, instead of dropping it to the ground.

Since I wrote to you in the December "Guide" we have enjoyed Christmas, New Year's, and now comes Lincoln's birthday and Washington's birthday—oh yes—also Valentine's Day. Quite an assortment to celebrate!

The recipe on the opposite page for "A Fruit Dream" would be very pretty to serve near Valentine's Day. It is made in a spring form pan; the sides of the pan are removed, then the dessert is left on the tube center part and placed on a large serving platter. Fresh, small flowers may be placed in the center tube with a wreath around the outside edge. That would also be beautiful at Easter time.

I was so disappointed when my sister, Elizabeth, could not be here for Christmas, but it was unavoidable; so we just learn to make the best of things instead of fussing about it. Mrs. Mattox knew I was going to be alone so she called me and invited me to join forces with three other guests that she and her sister-in-law, Estella Mattox, had invited to share their Christmas dinner. We had such a nice time and a delicious dinner. We sat at the table and visited for a couple of hours after eating.

I've had interesting letters from my children since Christmas and have shared some of each one with you Homemaker Friends. Margaret wrote from New York, dating her letter "January 13th, 1957" (now what made me put '57 of all things?) 1950 it is (do it again) 1960. (finally made it.)" I liked the opening sentence so much. She said "It's nice and cozy in here, with the snow whispering faintly on the skylight in the dusk and a fire all laid ready to light in the fireplace as soon as Al comes home." They always burn their tree in

the fireplace when they take it down. Of course, it has to be chopped up first because it is a tree that extends clear up into the skylight.

A letter written from my family in San Rafael, California, was written by Pat. Ed is traveling most of the time and has been on the east coast, at Oak Ridge, Tennessee; Irwin, Tennessee; Washington, D. C.; Wilmington, Delaware; Aiken, South Carolina; Hanford, Washington; Idaho Falls, Idaho; Brookhaven, New York. No wonder he doesn't have much time to write. They are now going through a chicken pox seige. All three of the girls have it. I well remember when my four children all had it at the same time—Margaret was very sick with it. Pat had a wisdom tooth extracted and she said "at the moment I look like an English Bull dog." Carol Ann and Joyce Elaine are doing fine in school and are also taking ballet lessons. Little Mary Pat wants to go to school and dance too, bless her heart. Pat has a new electric sewing machine, so she is doing a lot of sewing, and she took a course at the local college on "Investments". She enjoyed it immensely.

From Red and Janet and the two girls, Karen and Lynn Rae—the letter was from Janet. They deviated from the usual roast turkey motif for Christmas dinner because they had that for Thanksgiving. So they had large, two-inch thick steaks grilled in the fireplace in the Steamboat room in the basement. That is always Red's job and he loves it; he does a wonderful job of it, too. His steaks always turn out so juicy and sweet, and just before they are done, he burns them right on the outside to seal in the juice and give that delicious charcoal flavor. So Janet said she didn't have so much to do this year as usual.

I'll have to tell you about Helen and family next time or else when I get a letter about their Christmas. I know how busy she is with five children, a house the size of their new one, and all the coming and going there must be.

If I don't break my neck on the front steps, I am going to Circle meeting this afternoon and to Business and Professional Women Club tonight. So—Be with me tomorrow morning and every morning at 8:30. And until then—Bless your hearts.

Bernice.

Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**

CHOCOLATE TORTE

Meringue Shells

- A— 2 egg whites
¼ t. salt
½ t. vinegar
B— ½ c. sugar
¼ t. cinnamon

Cover a cookie sheet with brown paper, draw an 8-inch circle in the center. Beat "A" to soft peaks, gradually add "B" and beat till very stiff but not dry. It should still be glossy. Spread within the circle, making the bottom ½ inch thick and mounding up the edges to 1 and ¼ inches high. Bake in 275° oven for 1 hour. Turn heat off and let dry (do not open oven door) about 2 hours. Peel paper off.

Twin Cream Fillings

- C— 1 6-ounce package semisweet chocolate chips melted
D— 2 beaten egg yolks
¼ c. water
E— 1 c. heavy cream
¼ c. sugar
¼ t. cinnamon

Spread 2 tablespoons of "C" over bottom of baked shell. To remaining "C" add "D" and blend well. Chill till thick. Combine "E" and whip till thick. Spread ½ of this over the chocolate in the shell, fold the remainder into the chocolate mixture and spread it on top. Chill overnight. Trim with a circle of whipped cream at the top center garnished with pecan halves. Makes about 8 servings.

QUICK DATE BREAD

- A— 1½ c. cut up dates
1½ c. boiling water
B— ¼ c. shortening
1 c. brown sugar packed
C— 1 egg
D— 2 c. sifted flour
1 t. salt
1 t. soda
1 t. baking powder
E— 1 c. whole-wheat flour
¾ c. chopped nuts

Combine "A" and let stand. Cream "B", add "C" and beat well. Sift "D", add "E". Add "A" to "B", then blend in dry ingredients. Stir until well mixed. Turn into greased loaf pan, bake 1 to 1¼ hours at 350°. Turn out on cake rack to cool. Slices easier when 24 hours old.

FRUIT DREAM

- 1 package lime flavored gelatin
1 can (8 oz.) pineapple tidbits drained
1 can (8 oz.) pear halves drained
1 can (8 oz.) sliced cling peaches drained
10 maraschino cherries cut in half
1 c. hot water
½ c. cold water
1 c. pineapple juice
¼ c. sugar
1 package lemon flavored gelatin
½ c. cold water
1 c. graham cracker crumbs
¼ c. butter or margarine
2 c. heavy cream

Combine lime gelatin with 1 cup boiling water, add ½ cup cold water. Pour into 8-inch square pan and chill until firm. Combine pineapple juice and sugar and heat until sugar is dissolved. Remove from heat and add the lemon gelatin, add ½ cup cold water. Chill until just syrupy. Mix crumbs with melted butter. Press smoothly over bottom of 9-inch spring-form pan.

Cut pear halves into ½-inch cubes. Whip the cream and add it to the thickened lemon gelatin. Cut the firm lime gelatin into tiny cubes ½-inch square.

Fold the fruit and lime gelatin cubes into the whipped cream mixture. Pour it into spring-form pan. Chill 8 hours. Before serving, remove sides of pan and set the center tube part on serving tray. Garnish with small flowers or foliage in center tube and around platter.

* * *

SWEET TART PIE

- 1 can (No. 2) grapefruit sections
½ c. sugar
dash salt
1 envelope unflavored gelatin
¼ c. cold water
green food coloring
1 c. heavy cream
30 vanilla wafers
¼ c. crushed peppermint stick candy

Drain grapefruit, save syrup. Combine syrup with sugar and salt. Soften gelatin in cold water. Heat syrup to boiling point. Remove from heat and add gelatin. Stir until all dissolved. Cut grapefruit sections into small pieces. Add to gelatin mixture and cool until beginning to thicken. Beat with rotary beater until fluffy. Tint with food coloring until slightly darker than tint wanted. Whip the cream and fold in. Arrange vanilla wafers to cover bottom and sides of 9-inch pie plate. Spoon filling into plate on top of wafers. Sprinkle crushed peppermint candy on top. Chill until time to serve. Makes eight servings.

"The Farmer's Wife"

By FLORENCE FALK

The recipes following are all for various kinds of quick breads. Bake these up and use for the extra treat in sandwiches in lunch boxes or for just plain good eating:

FIG NUT BREAD

- 1/4 c. butter
- 1/2 c. sugar
- 1 egg, unbeaten
- 2 c. sifted all-purpose flour
- 1 t. salt
- 3 t. baking powder
- 1/2 c. pecans or other nuts, chopped fine
- 1/2 t. grated orange rind
- 3/4 c. chopped dried figs
- 1 c. milk

Cream butter and sugar and add beaten, egg. Mix well.

Mix and sift flour, salt, and baking powder. Stir in pecans, orange rind, and figs. Add to creamed mixture alternately with the milk. Pour into buttered medium loaf pan. Bake in moderate oven 325° for 1 1/4 hours. This makes one loaf and is better made the day before serving. When cool wrap in wax paper.

* * *

NUT BREAD

- 3 c. sifted all-purpose flour
- 1 1/2 t. baking powder
- 1 c. milk
- 1/4 c. melted butter
- 2 eggs, well-beaten
- 3/4 t. salt
- 1/2 c. sugar
- 1 c. chopped nuts, seedless raisins or candied orange peel

Mix flour, baking powder, salt and sugar; and sift together three times. Add eggs, milk, nuts, and melted butter—all at once, and mix until just blended. Turn into a well-greased, loaf pan and bake for 1 hour in a medium 350° oven. Cool on a wire rack.

* * *

APRICOT NUT BREAD

- 1 1/2 c. cooked dried apricots, chopped (no juice)
- 2 T. butter, melted
- 1/2 c. sugar
- 2 eggs
- 1 c. milk
- 2 1/2 c. all-purpose flour, sifted
- 4 t. baking powder
- 1 scant t. salt

Sift dry ingredients. Combine eggs, milk, melted butter, and apricots. Add and mix well. Fold in 1/2 cup chopped nuts if desired. Pour into two greased and lined loaf tins. Bake in 350° oven for 55 minutes or until done. Invert on side to cool.

* * *

BANANA BREAD

- 1/2 c. sugar
- 3/8 c. vegetable shortening

- 4 T. sour milk
- 1 level t. soda
- 2 c. flour, all-purpose
- 1 c. mashed ripe bananas (3 large or 4 medium)
- 1/4 t. salt
- 2 eggs

Cream sugar and shortening; add eggs and sour milk. Sift flour, salt and soda together twice; add alternately to batter with mashed bananas. Beat until batter is smooth. Bake in round or oblong pan as desired in 325° oven for about 40 minutes or until done.

Can be served as bread or as cake. Delicious!

* * *

DATE BREAD

In warmed bowl combine:

- 1 c. chopped dates
- 1 c. sugar
- 1 c. boiling water

Mix all together well.

Sift together:

- 2 c. all-purpose flour
- 1 t. soda
- 1/4 t. salt

Combine with date mixture beating well.

Fold in:

- 3/4 c. walnut meats
- 3 T. melted butter or vegetable shortening
- 1 egg, well beaten and added last.

Fill well greased, Number 2 tin cans about half full and bake in 350° oven for about 45 minutes. Take from oven and let stand 10 minutes before taking out of the cans. When cold wrap in wax paper and cover well. Stays moist for a long time. Slice thin and spread with butter or any of the new cheese spreads or combinations.

* * *

WHOLE-WHEAT FRUIT NUT BREAD

- 2/3 c. chopped pitted dates
- 1/2 c. chopped figs
- 1/2 c. chopped nutmeats
- 1 1/2 c. sifted all-purpose flour
- 3 t. baking powder
- 1/2 t. salt
- 1/4 t. baking soda
- 1 1/2 c. whole-wheat flour
- 1/4 c. brown sugar
- 1 egg, beaten
- 1/2 c. honey
- 1 1/3 c. milk
- 3 T. melted shortening
- 1 1/2 t. grated orange rind

Mix fruits and nuts with 2 tablespoons of flour. Sift remaining flour with baking powder, salt, and soda; mix in whole-wheat flour, thoroughly. Add brown sugar gradually to egg and beat thoroughly; add honey, milk, shortening, and orange rind. Add to dry ingredients, mixing only enough to dampen all the flour. Add fruits and nuts. Pour into greased loaf pan (9 x 5 x 5 inches). Bake in moderate 350° oven for 1 1/4 hours. Cool thoroughly before slicing.

Midwest's Best Cookie Recipes For February

We beg your pardon ladies! All the Gremlins must have gotten together and made errors in the recipe for PEANUT DELIGHTS in the January Guide, Page 13. It was brought to our KMA COOKIE TEA by a listener, and we were unable to get in touch with her for corrections. So please draw a line through this recipe and do NOT use it. We're sorry for the error!

The cookie recipes for this month are all ROLLED OUT COOKIES—so nice for these winter days!

SOUR CREAM COOKIES

- 1 c. sugar
- 1 c. shortening
- 2 egg yolks
- ½ c. sour cream
- 1 t. soda
- ¼ t. salt
- 4 c. flour
- 1 t. almond flavoring

Cream sugar and shortening and add the egg yolks, beaten slightly. Combine the soda and sour cream and add. Sift together salt and flour and mix well. Add flavoring. Blend well and roll out on floured board and cut into desired shapes. Place on ungreased cookie sheet and bake for 10 minutes in 350° oven or until lightly browned.

GINGERBREAD MAN COOKIES

- ½ c. shortening
- ½ c. sugar
- ½ c. light molasses
- 1½ t. vinegar
- 1 egg
- 3 c. all-purpose flour
- ½ t. soda
- ¼ t. salt
- ½ t. cinnamon
- ½ t. ginger

Combine shortening, sugar, molasses and vinegar in sauce pan and bring to boil. Cool and stir in beaten egg. Sift dry ingredients and combine with the cooled mixture. Chill.

Roll to ⅛ inch thickness and cut with gingerbread man cutter or to desired shapes.

Place on ungreased cookie sheet and bake in 375° oven for 12 to 15 minutes. Cool and decorate with candies and white powdered sugar frosting.

Yields 4 to 5 dozen small gingerbread men.

SOFT MOLASSES COOKIES

- 1 c. sugar
- 1 c. butter
- 2 eggs
- 1 c. dark molasses
- 2 t. cinnamon
- 2 t. ginger (less if desired)
- 1 t. soda
- 4 c. flour, all-purpose
- 1 c. sour cream
- 1 t. cream of tartar

Cream butter, add sugar, and cream well. Add beaten eggs, molasses, flour mixed and sifted with soda and spices, alternately with the sour cream mixed with the cream of tartar. Chill. Roll out about ¼ inch thick. Cut with large round cookie cutter. Bake on greased cookie sheet in 350° oven for 15 to 20 minutes. Frost with plain icing.

ROLLED CHOCOLATE COOKIES

- ½ c. butter
- 1½ c. sugar
- 1 egg
- ¼ t. salt
- 2½ c. all-purpose flour
- 2 t. baking powder
- ¼ c. milk
- 2 ounces (or squares) chocolate, melted

Cream butter and sugar, add well-beaten egg, salt and chocolate. Beat well and add flour sifted with baking powder, alternately, with milk. Chill several hours, roll very thin, shape with a small cutter, bake in moderate oven 350° for 10 minutes.

Roll these very thin and put together with powdered sugar frosting after baking.

NAPOLEON COOKIES

- 4 T. flour
- 3 T. butter
- 1 T. powdered sugar
- 1 T. ground almonds
- 1 yolk of an egg
- Jam

Cream butter and sugar and add sifted flour and almonds, add egg plus 1 teaspoon water. Chill 1 hour. Roll very thin and cut into small rounds. Bake in moderate 350° oven until lightly browned. Cool and serve with raspberry jam. Makes 15 small double cookies.

FILLED CHEESE COOKIES

- 2 c. sifted flour, all-purpose
- 2 c. grated cheddar-type cheese
- ½ t. salt
- ½ c. butter
- ¼ c. milk

Mix the flour, cheese and salt; mix in the shortening, and stir in the milk. Blend thoroughly. Cover with wax paper and chill in refrigerator for 1 hour.

Roll dough thin on a lightly floured board and cut into shapes desired, (if too firm from chilling, slice dough thin). Place on ungreased cookie sheets. Spread one-half the cookies with the filling and cover with remaining, press edges together and place on cookie sheet. Bake in 400° oven (moderately hot) for about 15 minutes or until lightly browned.

Filling.

- ¾ c. raspberry jelly
- 1½ c. chopped peanuts or walnuts
- ¼ t. salt
- 2 T. brown sugar
- 2 t. cinnamon

Combine all and mix. Use on cookies.

KMA Daily Programs For February, 1960

5,000 WATTS—ABC

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.—Bernice Currier
 9:00 a.m.—Breakfast Club
 10:00 a.m.—Martha Bohlsen 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 Band
 11:45 a.m.—Berry's Infomacast
 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
 2:30 p.m.—Party Line
 3:00 p.m.—Tommy Burns' Show
 4:00 p.m.—Allan Austin Show
 5:45 p.m.—Eydie Gorme (M.W.F.)
 5:55 p.m.—Paul Harvey
 6:00 p.m.—John Daly
 6:10 p.m.—Business Final
 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.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

7:00 p.m.—Night Flight
 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.—The Late Show
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

7:00 p.m.—Night Flight
 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.—The Late Show
 11:30 p.m.—Back To The Bible

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—RFD 960
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—Lawrence Welk
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—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.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Music On Deck
 7:00 p.m.—Night Flight
 8:00 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.—The Late Show
 11:00 p.m.—News
 11:05 p.m.—The Late Show
 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

KMA PARTYLINE

Continued from Page 9

and bought a new machine that will do everything from embroidering to making button holes. Florence just finished making another dress for Holly that she calls her chicken dress because it has a red background with yellow chickens in it. It is of polished cotton and made rather old fashioned, with full skirt and three-quarter, push-up sleeves with ruffle and white edging. The material was purchased in Salt Lake City last summer when the family was there on a vacation trip. Sewing certainly helps on the family budget, as Florence can make a real pretty dress for Holly for less than \$2 because she usually buys remnants. She never sews with poor quality materials—always buys the nicest yard goods—as she does not think it pays to spend a lot of time sewing on cheap material. Holly has her own little sewing machine now and is following in her mother's footsteps. She can sew by hand, helps pick out the materials for her own dresses, and always looks through the pattern books with Mother to choose the styles she likes. Holly is getting the right kind of home training, and she will be as versatile and competent as her mother by the time she is grown.

Announcing on KMA is likely to be pretty tame compared to making parachute jumps in the army, but we hope Alan Austin of Arkansas City, Kansas, KMA's newest announcer won't get too bored. Alan spent two years in Germany and Lebanon with the Paratroops and had the thrill of making thirteen jumps. Now, he seems to be perfectly content working in radio, for which he is very ably qualified because of his fine voice. Alan is 25—a bachelor—handsome—and has his own apartment. But no cooking, says Alan! He has one older brother, Jim, who is in the Navy Air Corps. One of his favorite sports is tennis. When asked what kind of music he likes, Alan said classical, progressive jazz, and any kind other than Rock and Roll. One of his most memorable experiences while attending Junior college at Arkansas City, was when he made a \$50 bet that he could run 30 miles in five hours. He trained for a day and a half then started the long run. At the end of 24½ miles he had to give up. He lost the bet! But the thing that got him most, was when he learned his trainer had bet against him. Maybe that accounted for the reason the trainer wouldn't give him any water—only raisins while he was running. And as Alan said, "If you've ever run a long time with only dry raisins to eat, you know what I was up against!"

We Iowans who are tired of gloomy, cloudy days will be interested to know the reaction of Steve Childs when he came home from Albuquerque, at Christmas time, for a visit with his parents, Mr. and Mrs. RALPH CHILDS. RALPH took the

other three kids along to meet Steve at the bus depot in Omaha. Christmas was a wet, dark, gloomy day. As they drove along Steve remarked, "This is beautiful". To his father's reply of, "What do you mean beautiful—this is lousy", Steve replied, "No, I mean it; I haven't seen anything like this since I left home. They have had only two completely cloudy days all year in Albuquerque, and I was just hoping I would find this kind of weather." The whole five days he was home it was cloudy, and he was very happy! So, I guess you can even get tired of sunshine when you get too much of it.

KMA TO BROADCAST BASKETBALL TOURNAMENTS

Starting February 15th, our KMA basketball play-by-play teams will be all over the area bringing direct broadcasts of Sectional and District Tournaments of both Boys and Girls games. These tournaments will become more and more exciting as winners advance toward the State Championship. KMA will follow the winning Girls teams to Des Moines, and Boys to Iowa City State Tournament Games in early March. Games to be broadcast will be announced as the tournaments proceed.

SPECIAL NOTICE

The FREE OFFER of

the new "My Best Recipe" book with each subscription to the KMA Guide is still in effect, but will not last long due to limited quantity. If your Guide expires soon, renew now and receive this free offer. Also a wonderful gift idea.

The "Soapsuds For Christmas" book will still be included. It is a source of handy ideas for next year's Holiday Season.

Just mail \$1.00 with your name and address and receive ALL THREE!

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BARBARA and BEVERLY BARNITZ, 10-year-old twin daughters of Mr. and Mrs. James BARNITZ of Eau Gallie, Florida are shown performing a cute song duet which won them first prize in a Stars of Tomorrow talent contest at the Starlite Motel in Cocoa Beach, Florida. Their mother, formerly Betty Ambler of Shenandoah, is Doris Murphy's niece. Doris was delighted to hear the youngsters' good fortune and to receive this excellent picture. The twins have apparently inherited some of their mother's talent. Betty was with the Charlie Spivak orchestra and also in "Hellzapoppin' ". Our congratulations to these two lovely lassies.