

The **KMA GUIDE** June, 1962

COVER STORY

The KMA GUIDE

Our June Guide cover picture is a shot just inside the entryway at the Shenandoah High School 1962 Junior-Senior Prom as Annette May and prom date Ron Ketcham cross over a crescent bridge into the beautifully decorated Japanese garden. More pictures and story on pages eight and nine in this issue of the Guide. Each year the junior class tackles the mammoth job of decorating the Liberty Memorial Building (Old Armory) in downtown Shenandoah and try to outdo previous classes in imaginative and beautiful decorations. The classes are getting so expert it is difficult to tell who has been doing the best job. The theme this year was "Sayonara" with Japanese decor. Another fabulous success, and we are bidding sayonara to many KMA kiddies who have suddenly become young adults.

JUNE, 1962

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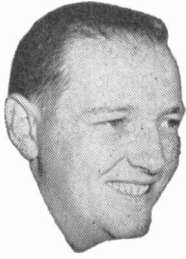
No. 6

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Among the KMA staff are many who are active in community affairs. Nearly every organization in Shenandoah is represented in some fashion by KMA personnel and their families. One of the most outstanding of our KMA people is News Director/Program Director Dean Naven who is called upon many times to serve as Emcee or main speaker at important local functions. Dean's natural ability and keen interest in local and regional affairs in pursuing his news coverage work at KMA has placed him in a position of authority and respect. Because of his wide knowledge in many things going on he is frequently called upon to express his opinions. Dean has been active in important Chamber of Commerce affairs, which has led to his being elected President for the coming year. Dean will

take office beginning July 1st. Pictured above is Dean with B. V. "Skip" Guernsey in front of the Chamber office. Skip has been a long time employee in the May Seed Company hybrid corn division. Recently when the Manager's position of the Chamber was open, Skip made a bid for the position and was selected from among a number of applicants for the job. Skip has been a long-time resident of Shenandoah, has exceptional leadership ability, business knowledge, administrative know-how, and public speaking ability. We don't like to boast, but we just about have to when we predict that the team above will initiate a record level of good things for the Shenandoah area. In any event, our best wishes to them in their new endeavor.



A Chat With Edward May

The month of May has come and gone and another school year has drawn to a close. Summer has arrived insofar as our three children are concerned and they are in the mood for relaxing awhile. This is exactly what we are doing in the above picture taken by Guide Photographer Modrow. Duane stopped by the house one evening while we were enjoying a leisurely meal on our patio in back of the house and snapped the picture which you see on this page. We are strong advocates of outdoor cooking and do so with every opportunity.

The past school year has been a very busy one for our family, and I am sure it has for yours too. Annette finished her junior year in high school which, according to her, was the finest year so far of her high school career. She was active in many things, and I am sure receiving a No. 1 Rating in the State Speech Contest, together with directing a One Act Play—which also received a No. 1 Rating, plus helping on the school paper and, as a result, being initiated into Quill & Scroll—a National High School Journalism Society, plus trying for the Leland Austin History Award given by the Shenandoah High School, plus the Junior-Senior Prom, all stand out as highlights of her junior year in high school.

Karen graduated from the eighth grade and goes into high school this fall. She is looking forward to high school with a few reservations, for she just isn't quite sure what all being a freshman in high school entails. However, I know she will enjoy her high school and she is looking forward to all of the pleasures that go along with being a freshman. We were pleased that Karen was on the honor roll and received second place D.A.R. history award.

Eddie was forced to miss most of the last two weeks of school because he was confined to the house with the good old-fashioned measles. He was quite sick for four or five days, but

now he has one more of the children's diseases behind him and if one must have them it's best to have them at an early age. Actually Eddie didn't miss too much in school because in the second grade I don't believe they work the students quite as hard as they do when they are older, but Eddie was over the measles in time to attend his class picnic and to take part in the last few days of the school year. He passed all right and will be in the third grade this fall.

I like to think of the month of May as being a special month for the May family. This wasn't true this year, however, as things didn't turn out too well for us. We received a rather severe blow when my mother fell and broke her pelvic bone. As a result, she is confined to the hospital flat on her back and we are hoping she will be up and on her feet again by the first of July. She has been quite uncomfortable but the doctor assures us she will be perfectly all right. It must be extremely difficult to have to lie flat on one's back for a period covering three to five weeks. Personally, I hope I never have to go through such an experience.

We have had many groups in for a tour of Shenandoah during the past few weeks

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The Ed May family enjoy refreshing outdoors with patio picnic. Clockwise—Little Eddie, Ed, Karen, Eleanor, and Annette.

Frank Comments

By FRANK FIELD

This picture of our garden was taken on the afternoon of May 31, just a month later than the picture on this page last month. Remember, last month the peas were just coming through the ground and you could just barely see the beets and radishes? Well, those peas are just about ready to be pulled up now. We have had two big pickings off of them and we will pick them once more and then pull the vines and lay them around the tomato plants.

If you will remember, the first row of beans was just peeking through the ground—well, they are up knee-high now and blooming quite heavily. I only had four rows across the garden planted to tomatoes at that time and they were all under Hot Kaps. Just a few days later, I planted three rows more so there are now seven rows, sixteen plants to the row, or thereabouts. There are 112 tomato plants in all and all are tied up to bamboo stakes as you can see in the picture. Some of them are pruned to a single stem but most of them are pruned to a double stem in order to give more foliage to keep the tomatoes from sun burning. Most of the plants are about 18 inches high now and have been tied to the stake three times. They have been blooming for several weeks but the blossoms which opened out during that extremely hot weather the middle of May, failed to set on. The blossoms which

opened before the hot weather set fruit nicely as you can see in the picture. The largest of them are about the size of tennis balls now. We had very heavy rains the last week in May and most of the blossoms which opened out during that period are setting fruit nicely so it looks as if we might have a pretty heavy crop of tomatoes by the middle of July.

In order to keep them healthy and free from blight, I am spraying them about every 10 days (or oftener if the rains wash it off), using a new fungicide called Zineb. Last year the blight just about wiped out the tomatoes in this section of the country and all we got were the ones which set on quite early. This Zineb comes in the form of a wettable powder which mixes quite readily with water and doesn't seem to clog the nozzles on the sprayers in the least. I think it will do the job of keeping away the blight perfectly.

Those bamboo poles are 8 ft. long and are driven 2 ft. into the ground so they extend 6 ft. above the ground. Then, there is a steel fence post driven into the ground at each end of the row with galvanized broom wire stretched tightly between the posts with a wrap around each bamboo pole. That is to keep stormy weather from blowing them over and breaking off the poles.

Just out of the picture to the left is a row of the new Ozark Beauty Strawberries which were planted about the first of April. We have been picking berries from them for the last week and they certainly have a marvelous flavor.

On May 28, we had over 3½ inches of rain and 1½ inches of it fell in 20 minutes, so consequently the garden washed

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New Recipe Book

We have just made arrangements with Kraft Foods to supply KMA Guide readers with their new recipe booklet "44 Wonderful Ways to use Philadelphia Brand Cream Cheese". This new recipe book is in full color. Each recipe has a beautiful color picture of how the finished product will look. It is one of those books which makes your mouth water as you read over the delicious sounding recipes, and even more so when you look at the illustrations. We think this is one every kitchen should have. We have them ready for distribution to Guide readers, so send in for yours right away. The offer goes off at the end of this month, June 30th is the deadline for receiving your copy. Just send in your name and address with a dime to cover postage, handling, and packaging.

Editorials of the Air

"Editorials of the Air", a program feature just recently added to items of public interest heard daily on KMA, is being well received. KMA broadcasts these editorial capsules of about 60 seconds duration fifty-two times weekly. Veteran newscaster Ralph Childs is the moderator. The editorials are taken from newspapers all over the country. They are timely, thought-provoking, authoritative, and informative. Many times editorial comments are a steady diet of one man's opinions. However, most instances editorial columns are unusually good. These best-of-the-lot of opinions from around the whole nation is extremely good listening.

Buddy Meredith from Rapid City, South Dakota stopped in to visit with Mike Heuer while on his way to Nashville, Tennessee for a recording session. Buddy has been a country/western singer and bandleader in the Rapid City area for seven years. He's from Pennsylvania but as he told Mike in an interview heard on KMA **BANDSTAND-COUNTRY STYLE**, he left his home because "you're nobody in your home town." In addition to his singing and band work, Buddy is audio-video control man at a television station in Rapid City. His current record **I MAY FALL AGAIN/HAUNTED HOUSE** is doing quite well in various parts of the country. His guest appearance on the world famous Grand Ole Opry while in Nashville had Buddy pretty excited. Buddy told Mike he'd try to get him a dub of one of his new recordings right away . . . so listen for it on **KMA BANDSTAND-COUNTRY STYLE** Saturday nights from 7 to 12 midnight.



Jack Gowing, KMA Farm Service Director, was recently honored by the Shenandoah Chapter of the Future Farmers of America with an honorary membership award. Local citizens who have done outstanding work in the field of farming and have worked with the FFA are selected for this outstanding honor. Jack was very pleased with the award. The last time we saw him he was busy looking for a hammer and nail so he could hang it on his office wall where everyone could see it. It is a handsome looking plaque, old silver finish plate mounted on a walnut base.



On the KMA PARTY LINE

By DORIS MURPHY

Life can be pretty hectic at times, and Guide Editor Duane Modrow felt like he had a frustrating evening recently, when one incident right after another happened. His wife, who had just taken their 5 year old daughter Teressa to the doctor because of an earache, came by the office to take Duane home in the car. But, before going home, they stopped at a nearby grocery. On the way out, Teressa fell in the parking lot, skinning her knees badly. Amidst loud crying, the Modrows decided to go directly home instead of by the drug store to pick up medicine for Teressa's ears. Upon reaching home, they found a bad wind and rain storm had just broken a big limb of a neighbor's tree, and it was hanging across Duane's driveway. So Duane carried his crying daughter into the house, then grabbed a saw and went out to help his neighbor saw off the limb. About that time, 3½ year old Julie thought things looked pretty exciting in the yard, so she dashed out and started picking up sticks right under the broken limb. No sooner had Duane yelled to her to get out of the way, than a crackling sound was heard, and the big heavy limb started coming down, brushing Duane as it fell. Quickly little Julie had run as fast as she could, and got out of the way just in the nick of time. Duane said the only break they had that night, was that the drug store delivered the medicine. It came right

in the midst of all the confusion! And to top it off, next day Teressa, unbeknown to her mother, went to school with her short pajama pants on, under her dress!

Eddie May, Jr. and Randy Gowing had a siege with the measles last month. With temperatures of 104 and 105, the lads were pretty sick, causing them to lose a week of school.

Kim, 6 year old daughter of Program Director Dean Naven, wasn't even riding the pony! She was just sitting on it with another little girl, when she fell off and broke her arm. The accident occurred in the back yard of a neighbor. Mr. Johnson grabbed for the girls as they started to fall. He caught one, but couldn't catch both. The break was in her right arm just above the elbow. Poor little Kim will have her arm in a cast for six weeks. About the only thing to take the sting out of her misfortune, is that she is enjoying having her friends autograph her cast!

Because of her writing for the Shen-Hi-Can, Annette, daughter of the Edward Mays, had the honor of being initiated into the Quill & Scroll Society at the end of the school year. Annette, a Junior, added to the entertainment at the Junior-Senior banquet with her dramatic reading: "Well, A Little More Time". A Japanese setting carried out the banquet theme of "Sayonara".

KMA's afternoon announcer Jim Ross and family will have plenty of room to spread out, now that they have moved into the attractive three-bedroom home you see pictured on this page. The house, located at 102 East Sheridan in Shenandoah, was purchased by Jim's father, Elmer Lightfoot of Farragut. Jim and family moved in the early part of June. One feature of the home that especially appealed to Jim was the recreation room and work shop. Pictured on the front steps are Jim, his wife Barbara and 2½ year old daughter Terri. They are delighted with the new home, and it



The Jim Ross Family on the front step of new home.

Record KMA Representation at '62 Prom



Carole Burrichter, daughter of KMA Chief Engineer Don Burrichter, with Bill Selby, a Farragut, Iowa grad this year. Carole will be a senior next year. She is the eldest of three Burrichter girls, has one older brother, Ed, who attends Kansas University.



Julie Josephson, daughter of KMA Engineer Jack Josephson, with Marv Perry. Marv and Julie are being served punch by Sharon Spies, sophomore girl in picturesque Japanese maiden costume and make-up. Julie graduated this year and has taken a secretarial position with the Brown Shoe Fit Co. main office in Shenandoah.

An exotic Japanese garden setting created an atmosphere of refined beauty for the 1962 Shenandoah High School Junior-Senior Prom. This year's theme was "Sayonara" . . . a fond farewell to graduating seniors. Each year KMA has had four or five young folks represented at the Prom. This year broke all records with nine. Those tots whose childhood activities we have followed many years in the Guide have suddenly become young ladies and men. Here they are, handsome and sophisticated in beautiful formals and white dinner jackets. The social highlight of their school career began with a banquet at the Legion Country Club. The Japanese decor was supplemented by an oriental menu of chicken or lobster, wild rice and bamboo shoots served by sophomore boys costumed as coolies. Later in the evening the Prom was held at the Liberty Memorial Building downtown, where it was evident a tremendous amount of work had been done by the junior class in creating the mystic simple beauty of a Japanese garden. Couples were ushered through a tunnel of frothy white, greeted by a huge brass gong, thence over a crescent flower-bedecked bridge where two Japanese lanterns and a splash of glistening color from a huge fountain replete with gold fish in one corner of the ballroom. The Bob Vern orchestra was staged in a bright-



Mike Childs, youngest of three sons of veteran KMA newsman Ralph Childs, with date Karen Ketcham. Mike has one younger sister (see picture on right). Mike and Karen are in Japanese garden beside rickshaw with ming trees and live evergreens as background.

ly colored pagoda. Young maidens served punch (see lower left picture). Gilded bird cages and ming trees were the backdrop for the punch tables, which were low to the floor. The main ballroom was panelled with bright colors. One corner of the room was set aside for picture-taking with a rickshaw in a lovely rock garden. All a beautiful climax as another school year came to a close.



Jo Ann Gowing and Mary Burrichter, seventh grade girls received the special honor of being selected as Japanese maidens to welcome guests as they entered the Japanese gardens. Welcoming duties completed, they lend atmosphere. Mary is daughter of Don Burrichter, KMA Chief Engineer. Jo Ann is daughter of John Gowings and incidently a second cousin to KMA Farm Service Director, Jack Gowing.



Suzie Childs and Max Burch take advantage of the rickshaw for a very picturesque setting in the Japanese gardens. Suzie is the youngest and only daughter of veteran KMA newsman Ralph Childs. Suzie will be a sophomore next year.



Judy Lund and Terry Hanesworth pause momentarily between dances. Judy is daughter of KMA Engineer Ralph Lund. She has an older brother in college and a younger sister three years her junior. Judy graduates this year and will go into nurses training at Mercy Hospital in Council Bluffs this fall.



Sharon Roulstone and Don Offenbacker present a very handsome couple as they overlook the dance floor from the scenic rock garden. Sharon will be a senior next year, is the eldest of two daughters of KMA morning announcer Merl Douglas. Don is a star athlete.

A Letter From Bernice Currier

Dear Homemakers:

I have been here for two days and it doesn't seem possible that I am so far from Shenandoah, except that it is like a different world. I went up to Omaha with Florence, leaving Shenandoah about 2:30 Thursday afternoon arriving at the airport in Omaha in plenty of time to admire the new building. It is handsome with everything in gold and white or silver; and details of style all the most modern. We had some cake and coffee while waiting for time to go to gate 10.

Then we started the long trek from O to 10, only to be told by the loud speaker that the Jet Mainliner Flight 843 would be an hour late. Finally though this beautiful huge plane came wheeling in, the maintenance crew went into action, the gasoline truck took care of the fuel situation and the steps were wheeled into place and all was ready. The roar from the engines wasn't nearly so loud as I had expected. We lifted off the runway at 7:00 P.M. into dense clouds which obscured all vision; went through several thunder storms with lightning entirely too close. It was rough but not frightening. The stewardesses served dinner which was most delicious; Swiss steak, mashed potatoes, gravy, peas, rolls and butter, fresh fruit, salad, pineapple pudding, a relish plate of ripe olives, broccoli, tomatoes, etc. and plenty of coffee.

My seat mate into Denver was one of my Omaha listeners. Arrived at Denver at 8:30 with a wait of 20 minutes. It was raining furiously, so I didn't attempt to call my aunt Lucy.

When we left the airport for the warm-up run we stopped at the end of the runway and the pilot told us we would be delayed while a plane that was not identified was being tracked down. We left Denver finally at 9:22. The temperature was 65. When we left Shenandoah it was 92. We went up to 33,000 ft. above the storm and had coffee and canapes. Each seat has it's own air conditioner, a table that folds into the seat ahead, a reading light and call button for the stewardess.

It was as smooth as sitting in your own sitting room from there on to San Francisco. Ed and Patti had been waiting since 9:00 (their time) and we arrived at 10:30. All the information they had was that we had left Denver. And then we missed each other at the gate. I knew they would be there so I waited while one

of the stewardesses had them page Ed. They found him so all was well and away we went!!

Unless you have seen San Francisco from the air you can't imagine how beautiful the colored lights are; millions of them.

We came across the Golden Gate bridge; saw Alcatraz and San Quentin with a red light over it indicating that some one had escaped; then on past San Rafael to a valley marked "Terra Linda". There was Butternut Drive and we were home.

No picture can do justice to the setting of this house. It is full two stories built right into a mountain. On the ground floor the door opens into a hall-way that leads to four bedrooms, bath, utility room, storage and a stairway to the second floor. The master bedroom has it's own half-bath. Outside is a large patio enclosed with a high fence and lovely flowers. Then to the floor where the patio the full length of the house is leveled right into the mountain. The whole side of the house here is glass. There are sliding screens and doors with draw drapes inside. And the opposite side is also glass with screens, doors, and drapes. It is breath-taking. On this side the doors open on to a balcony, full length, and over-looking the patio of the first floor.

The walls throughout are paneled in mahogany with a finish of satin-smoothness. The ceiling is peaked in the center and made of about 7 inch boards with beams at the halfway mark between the peak and the wall; these are painted white. The drapes are match stick bamboo in white.

Pat doesn't have wall to wall carpeting; it wouldn't "go with" the type of house or decor. In the living room the rug is curly

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Here is the beautiful California home of Ed Currier Family where Bernice spent exciting vacation.

won't take Jim long to get to work, as the house is only six blocks from the KMA studio.

Jeffrey and Cynthia, younger brother and sister of Tommy Heuer, age 11, can hardly wait until they get in the fifth grade, so they can take a tour to Chicago like Tommy. Eighteen pupils of the fifth and sixth grades took the special weekend excursion to Chicago, sponsored by the Burlington railroad, on May 18th. They were taken on conducted tours of the Museum of Natural History, Chinatown and the Navy Pier. The trip concluded with a boat ride on Lake Michigan. Tommy is the son of KMA announcer Mike Heuer.

You can bet it will be a thrill for Ass't. Farm Service Director Tom Beavers and his wife Pat, when they move into the lovely home they recently purchased at 1304 Mitchell Avenue in Shenandoah. The two-bedroom home has all the features they have wanted, such as a built-in General Electric kitchen, loads of closet and shelf space, many electrical outlets, is fully carpeted, has a nice fenced-in back yard, full basement with big recreation room and large comfortable rooms. The home is also conveniently located near the new Nishna Road school where Pat teaches second grade. Gordon Adams was the former owner of the property.

"It'll be sixty days before you receive your license", the examining F.C.C. engineer told Guide Editor Duane Modrow after he passed his general amateur radio operator's test in Omaha April 19. Each day Duane would heckle the family upon arriving home from work by asking: "Did my ticket come today?" They jokingly replied: "Yes, it came." One Sunday morning Duane carried the joke even farther by saying: "Well, my ticket should come today", to which his wife replied: "On Sunday?" Duane said: "Sure, one of my fellow hams, Orville Martin, who works at the post office is expecting his, too, so he'll be on the lookout for our licenses". Lo and behold, the following Sunday morning Duane received a phone call from Orville who said: "I have a present for you!" Sure enough . . . the eventful day had come and his license had arrived! Norm Kling, KMA engineer, came over to Duane's and soon the new station WAOCTG was on the air. Then came the thrill of talking with Ham operators everywhere. Even at noon, Duane eats a hurried lunch, then dashes to his ham rig for a few minutes of fun visiting with other operators.

Frank Field will be vacationing the first week in June, so he will be back in time for the wedding of his grandson John Fishbaugh, son of Mr. and Mrs. Robert Fishbaugh, to Miss Donna Notson, daughter of Mr. and Mrs. Howard Notson. The wedding will take place Sunday, June 17 at the First Christian Church in Shenandoah. Miss Notson graduated from the Shenandoah High School this month. John, a 1960 graduate of the Shenandoah High School, is a student at Beuna Vista College, Storm Lake. Following their wedding the couple plan to attend summer school at Beuna Vista. Many of you listeners will probably recall the time that John had polio when he was 10 years old. At that time he was in the Methodist hospital in Omaha for a month, where he completely recovered from the disease. Frank remembers that KMA listeners shared the family's anxiety at that time, and the boy received between 4,000 and 5,000 cards while recovering.

Florence Falk, the Farmer's Wife, was recently honored by the Iowa Women's Press Association at their annual meeting held at the Hotel Kirkwood in Des Moines, May 26. She was given recognition as an Iowa author for her Smorgasbord Cookbook published four years ago. Florence was also given a gift and recognition by the Essex Student Council for public service rendered the school.

"A Time To Speak" was the theme of the eleventh annual convention of American Women in Radio and Television, that I attended in Chicago, May 3 to 6. The convention was held at the Sheraton-Chicago Hotel. In addition to fabulous work sessions on all phases of the industry and addresses by famous personalities, there were delightful luncheons, banquets, and entertainment.

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Guide Editor Duane Modrow now bonafide ham operator shows card from first radio contact. KOKIY, Jim Madison in Gallatin, Missouri, about 100 airline miles.

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

Here are two delightful recipes using grape juice and jam either your own make or commercial.

CONCORD CHIFFON PIE

- ½ c. sugar
- pinch of salt
- 1 envelope plain gelatin
- 4 eggs separated
- 1 c. grape juice
- ¼ t. cream of tartar
- ½ c. sugar
- 1 baked 9 inch pie shell
- whipped cream

Combine ½ c. sugar, salt and gelatin in saucepan. Beat egg yolks slightly and stir into sugar mixture. Add grape juice and mix well. Cook over medium heat stirring constantly, until it just comes to a boil. Place pan in a bowl of ice water and stir constantly until it mounds slightly. Beat the egg whites with cream of tartar and ½ c. sugar until it forms soft peaks. Fold grape mixture into the whites. Pour into cooled baked shell and chill. Top with whipped cream. Serves 6.

* * *

GRAPE ROLLS

- A— 3 c. milk scalded
- 1 c. butter or margarine
- ¾ c. sugar
- 2 T. salt
- 12 cardamom seeds crushed
- B— 2 pkgs. dry yeast
- ½ c. very warm water
- C— 2 eggs slightly beaten
- D— 1 c. mashed potatoes
- E— 3 c. sifted flour
- F— 7 c. sifted flour
- G— 1 c. grape jam

Put "A" in large bowl and cool to luke-warm. Dissolve "B" and add to "A". Add "C" and "D" and mix well. Add "E" and beat well. Add "F" until it can be kneaded on floured board. Knead 10 min. until smooth and elastic. Place dough in greased bowl, cover, let rise to double. Punch down and let rise again. Put out on board and knead down lightly. Cover and let rest 10 min. Shape pieces of dough into 2-inch balls. Make a deep depression in each with your finger. Fill with "G". Pull dough up over jam and pinch together. Place balls on ungreased baking sheet, cover, let

rise 15 min. Bake 15 to 20 min. at 375°. Makes 5 doz. rolls. If you want to make half the recipe I suggest you write down measures of ingredients.

* * *

FRUIT CLOUD

Light as a feather and heavenly to taste.

- 2 egg whites
- ½ t. cream of tartar
- pinch of salt
- ¼ t. vanilla
- ⅔ c. sugar
- 1 No. 2½ can fruit cocktail drained
- ½ c. heavy cream
- 1 T. powdered sugar
- 1 pkg. (3-oz.) Lemon Chiffon Pie Filling Mix
- ½ c. syrup from cocktail

Beat the egg whites with cream of tartar, salt and vanilla until it holds peaks. Slowly add the sugar while beating until stiff and glossy. Put this meringue on an 8 inch circle of brown paper greased on cooky sheet. Pile it up to 2 in. high on the outside rim, leaving bottom ¼ inch thick. Bake 1 hr. at 275°. Cool. Remove to flat tray. Whip the cream with powdered sugar and spread in bottom of meringue. Prepare the pie filling mix according to directions on package using ½ c. syrup from fruit cocktail instead of the cold water. When mixture holds peaks, fold in 1½ c. fruit cocktail. Pour fruit mixture over the cream in the meringue shell. Chill overnight. At serving time top with remaining fruit and more whipped cream. Serves 6 to 8.

* * *

DEEP DISH RHUBARB PIE

Mix together:

- 2 lbs rhubarb (5 c.) cut small
- 1½ c. sugar
- pinch nutmeg
- ¼ c. flour
- 2 T. diced orange rind
- Place in 9 inch pan. Dot with 2 T. butter or margarine. Cover with tender pastry—
- 1½ c. sifted flour
- ½ t. salt
- ½ c. shortening
- 3 T. water (approximately)

Sift flour and salt into bowl. Cut in shortening not too small. With a fork stir in water until dough sticks together. Put out on lightly floured board and roll out to size of pan. Cut slashes on top for steam vent. Place crust over pan, pinching to edge of pan. Bake about 30 min. at 400°, until golden brown and rhubarb is done.

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the Farm Kitchen this month of June. Savory, tantalizing odors come from said kitchen these days as we have been testing HERB COOKERY recipes. There is a great deal of interest in this type of cookery, many meetings have been held on several levels, local, county and district. You will find a great mention of herbs in national magazines. These are something a bit different I'm sure you'll enjoy.

* * *

HERB BREAD STICKS

- 1 1/4 c. warm, not hot, water
- 1 pkg. of cake yeast, active, dry, or compressed
- 1 T. sugar
- 1 1/2 t. salt
- 1 T. butter
- 3 t. caraway seeds
- 1/2 t. sage
- 3 1/2 c. sifted enriched flour
- Cornstarch Glaze

Measure water into large bowl (warm, not hot water for active dry yeast; luke-warm water for compressed yeast). Sprinkle or crumble in the yeast and stir until dissolved. Add sugar, salt and butter. Add and stir in 2 of the teaspoons of caraway seeds, sage and then the flour. Turn dough out on lightly floured board, knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning once to grease the top. Cover: let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch down, turn out on floured board, and cut into equal portions. Roll each half into a roll 12 inches long; cut each into 12 even pieces. Roll each small piece on board with palms of hand to form rope about 1/8 inch thick and 12 inches long. Place sticks on greased baking sheet, brush sticks with melted butter, sprinkle with remaining caraway seeds. Let rise for 1 hour. Bake in a hot 400° oven for 15 to 20 minutes, or until golden brown. Makes 2 dozen. Frost with glaze: 1 c. powdered sugar, 2 t. cornstarch, 1 t. butter, hot water to make of just spreading consistency.

* * *

BEEF RICE CASSEROLE

- 1 1/2 lbs. ground beef
- 1 c. uncooked rice
- 2 cans chicken rice soup
- 1 can of cream of mushroom soup
- 2 c. diced celery
- 1 medium onion, diced
- dash of nutmeg or mace
- 3 T. soy sauce

Brown the beef, celery, onion in the soy sauce. Scald the rice in boiling water for 10 minutes. Then rinse the rice in cold water and drain. Mix all ingredients together with three (3) soup cans of water. Place in a well greased casserole and bake covered at 350° for 2 hrs. Sprinkle with chow mein noodles and bake uncovered for the last 15 minutes. This serves 10.

* * *

HERBED MEAT LOAF

- 3/4 lb. ground round steak
- 1/4 lb. pork sausage
- 1 c. quick cooking oats
- 1 egg
- 1/2 c. milk
- 1 t. salt
- 1 t. A-1 sauce
- 1/2 t. celery salt
- 1/4 t. oregano
- Dash of catsup

Beat the egg with a fork. Add the milk and seasonings. Mix well with the meat. Stir in the uncooked oatmeal. Put in a greased loaf pan, but do not pack down. Add a dash of catsup over the top. Bake in a 350° oven for at least an hour. Unmold and serve with a garnish of broiled peach halves with a ball of chived cream cheese placed in center after broiling.

* * *

SAUSAGE CARROT CASSEROLE

- 1/2 lb. pork sausage
- 1 large carrot
- 6 medium raw potatoes
- 4 T. bread crumbs
- 1 egg
- 1/2 t. powdered sage (or 1 leaf crumbled)
- 4 T. minced onion
- salt and pepper as needed
- 1/2 c. cream of mushroom soup, condensed
- 6 or 8 slices bacon

Grind potatoes and carrots. Mince the onion. Add beaten egg and sausage, bread crumbs and soup. Put into casserole or loaf pan and bake in 350° oven for at least an hour. When 1/2 hour of baking time has passed remove casserole from the oven and place the partially cooked bacon over the top (try a woven effect). Return to oven and finish baking. Go very easy with the salt if bacon and sausage are seasoned.

"My Best" Recipe Selection for June

ORANGE DATE PECAN BREAD

- 1 orange
- 1 c. dates cut fine
- 1 c. sugar
- 2 T. melted butter
- 1 egg, beaten
- 2 c. sifted all-purpose flour
- 1 t. baking powder
- 1 t. soda
- ¼ t. salt
- 1 c. chopped pecans

Squeeze the orange and add enough water to make a cup of liquid. Remove the orange pulp and put the peel through the food grinder. Cream the butter, sugar, and egg. Add the liquid alternately with the dry ingredients. Last add the nuts, peel, and dates. Put in a loaf pan and bake in a 350° oven for 50 to 55 minutes. Remove from pan and place on wire rack to cool—if rack is not convenient, then lay loaf on side to cool.

* * *

WALNUT SPONGE CAKE

- 6 eggs, separated
- ½ c. cold water
- 1½ c. sugar
- ½ t. vanilla
- 1¼ c. sifted all-purpose flour
- ½ t. cinnamon
- dash salt
- ¾ c. walnuts, chopped
- ¾ t. cream of tartar

Beat egg yolks until real thick and very light in color. Add water and continue to beat. Beat in sugar gradually, add vanilla and fold in the sifted flour, cinnamon, salt, and the nuts (dredge them in a few T. of the flour.) Beat egg whites and cream of tartar together until the whites stand in peaks. Fold into the egg yolk mixture. Pour into an ungreased angel food cake pan. Bake in a slow oven 325° for 60 to 70 minutes. If after 30 minutes the cake is browning too fast turn oven down to 300°.

* * *

ANGEL FOOD CHOCOLATE BAR DESSERT

- 1 baked angel food cake, cooled and broken into bits.

Melt together:

- 1 pkg. chocolate chips (6 oz.)
- 2 Hershey candy bars
- 8 t. water

Remove from heat and add:

- 2 beaten egg yolks
- 3 t. powdered sugar
- ½ c. nutmeats

Cool mixture and into the above mixture fold in 1 c. cream, whipped. Fold in 2 stiffly beaten egg whites. Mix well and pour over the pieces of angel food arranged in a buttered 9 x 13 inch pan. Chill in refrigerator overnight.

* * *

SOUR CREAM CHOCOLATE CHIP COOKIES

- 2½ c. all-purpose flour
- ½ t. salt
- ½ t. baking powder
- 1 t. baking soda
- ½ c. butter
- 1½ c. brown sugar, packed
- 2 eggs
- 1 t. vanilla
- 1 c. sour cream
- 1 c. chopped nuts
- 2 6 oz. packages chocolate chips

Sift dry ingredients together. Cream butter and sugar. Add eggs and vanilla and mix well. Add sifted ingredients alternately with the sour cream. Add chopped nuts, chocolate bits and blend. Drop by teaspoonfuls on a greased cookie sheet. Bake in 375° oven for 10 minutes or until lightly browned. Remove at once and cool on a rack if possible. Makes 7 dozen.

* * *

APPLE PIZZA DESSERT

Pastry Part:

- 2 c. all-purpose flour
- 1 t. salt
- ½ c. uncooked rolled oatmeal
- ⅔ c. shortening
- 5 or 6 T. cold water

Sift the flour and the salt. Stir in the oatmeal, cut in shortening. Add water gradually. Roll to 16 inch circle and place on large cookie sheet.

FILLING

- 1½ c. grated sharp cheese
- 5 unpeeled apples, sliced
- ½ c. brown sugar
- 2 T. flour
- ½ t. cinnamon
- ¼ c. butter

Sprinkle grated cheese on pastry leaving one inch rim. Overlap the apples slices in 2 circles having the tips toward outer edge of pastry. Arrange more slices to fill in the center. Combine the sugar, flour and cinnamon. Sprinkle over the apples. Dot with butter, fold the rim of pastry over the apples. Bake in 350° oven for 30 minutes. Cool slightly and serve with a cinnamon hard sauce.

KMA Daily Program for June, 1962

960 ON YOUR DIAL

5,000 WATTS—ABC

DAILY DAYTIME PROGRAM

MONDAY THROUGH FRIDAY

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

TUESDAY NIGHT

7:00 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 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.—Dance To The Bands
 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.—Dance To The Bands
 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
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 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's Band
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Polka Party
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Market Review
 1:00 p.m.—Auction Time
 1:15 p.m.—Saturday Matinee
 6:00 p.m.—Life Line
 6:15 p.m.—Music on Deck
 6:30 p.m.—News
 6:45 p.m.—Serenade in Blue
 7:00 p.m.—KMA Bandstand
 Country Style
 10:00 p.m.—News
 10:15 p.m.—KMA Bandstand
 Country Style
 11:00 p.m.—News
 11:05 p.m.—KMA Bandstand
 Country Style
 11:55 p.m.—News

SUNDAY PROGRAMS

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

Every Afternoon
 Monday Through Saturday
 ABC Network News 5 minutes
 before the hour
 Local News on the hour
 Weather on the half hour

A CHAT WITH EDWARD MAY

(Continued from Page 3)

and we always enjoy seeing these various groups. Many of these are Garden Clubs, Farm Bureau organizations, Church organizations and other clubs which wind up their year's activities by taking a trip and many of these have come to Shenandoah. If you belong to a group and would like to have a tour of Shenandoah, just drop us a line and perhaps we can work out a date which will be satisfactory to everyone concerned.

FRANK COMMENTS

Continued from Page 4

pretty badly, as it slopes a little to the southeast. The rows are on the contour and run from southwest to northeast so the washing was all across the rows. The sweet corn is just out of the picture to the right, and some of it was washed out and most of it was knocked flat. Just as soon as the ground was dry enough, I went in and straightened the sweet corn up, so that it is coming along nicely now.

PARTY LINE

Continued from Page 7

Preceding the opening of the convention, we were taken on a day's tour of the city where we saw Chicago's magnificent new lake front exposition center. . . McCormick Place; and the new Marina City apartments that are the most daring of all the additions to Chicago's skyline. These two apartment buildings, in the process of construction two blocks from the loop, are built around center cores housing the elevators, water and electricity. The 896 apartments are wedge-shaped. That is why they are called the Pie-In-Sky apartments. The first 20 floors will be devoted to parking space for cars, then the next 40 floors will be apartments with balconies. The keynote address of the convention was given by Whitt N. Schultz, author, lecturer, public relations executive and member of the Advisory Board, of Creative Education Foundation, Inc. His inspiring talk was on: "It's Time to Use That 'Gold Mine Between Your Ears'." I thought the closing was so inspirational I would like to share it with you: "It's time to use our brains . . . use that 'Gold Mine Between Your Ears'. It's a time for optimism, enthusiasm, individualism, and imagination. I urge you, therefore to take time. Take time to play, it's the secret of perpetual youth. Take time to read; it's the fountain of wisdom. And take time to pray; it's still the greatest power we know. Take time to love and be loved; it's a God-given privilege. Take time to be friendly; it's the road to happiness.

Take time to laugh, it's the music of the soul. Take time to give; it's too short a day to be selfish. But, most of all, take time to think; it's the source of power."

LETTER FROM BERNICE CURRIER

Continued from Page 10

white East Indian sheep wool. The dining room rug is all wool in a soft shade of green. The divider for the kitchen is the breakfast bar with white and gold formica top and shelves at the back of the stove with counter top. These shelves hold the spices and flavoring.

Then the family room is lined with book shelves, reading lamps, davenport, television, radio and whatever makes for comfortable living.

My time and space are running out and I haven't said a word about my three wonderful grandchildren. Carol (9), Joyce (7), and Mary Pat (6). They are delightful. They each have their chores to help Pat, either meals or keeping their rooms neat and the beds made.

I must leave the telling of our sight seeing until I get back to Shenandoah. Be listening and I'll tell you of the 50 varieties of shrubs, trees and flowers planted in the yard and the care it takes to keep them alive because the soil here is not good. Be with me at 8:30 every morning Monday through Saturday; and until then, Bless Your Hearts.

"Press Profile" New Sunday Feature

Thirteen special programs produced at the State University of Iowa School of Journalism will be presented on KMA each Sunday evening at 6:15. The programs will cover every facet of news gathering around the world, its many involvements, and what this means to you. "Press Profile" will be informal discussions by noted journalistic people covering a phase of information about newsgathering each week. Have you ever wondered where all the news sources are? How is it decided which news is worthy of your attention from the flood of news coming from all over the world? How is this news edited and how is the flood controlled? Where does John Doe stand on his right to know? Because of national security, is there news which should be withheld? Book sales are booming and remain an important means of passing on information and entertainment, but "Press Profile" will bring out the reasons the "drug store book" is not a blessing in every respect. What effect does the advertiser have on the news? How the people of 12 countries which have been in our news recently learn about the world, and how we make ourselves clear to them, and the effects. The experts make a few guesses about the future, too. "Press Profile" will give you a clearer picture of "what's behind the news".

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The center of attraction here is John Alley who retired from the May Seed Company and KMA last month. John has been with the firm "off and on", as he puts it, since 1938. John was building custodian, always ready with a helping hand when anyone needed him. We're certainly going to miss his friendly, smiling face. One of John's favorite antics was to have his picture taken sitting on the lap of any new girls who came into the office. Through the years John has had a lot of gag shots with the girls. As a final tribute, we gathered together the girls in the office and had them gather around for a super glamour shot. In one picture each girl was holding a handkerchief to her eyes as if in tears because of John's leaving. We couldn't use it because everyone was laughing too hard. Back row (l to r) Joyce Dohenecker, executive scty.; Monica Tiemeyer, Promotion; Lauraine Lundgren, executive scty.; Farrell Turnbull, Traffic; Evelyn Sauer, managerial scty.; (front row) Lucy Lawson, switchboard; John; and Sharon Bopp, Continuity.