



The

# KMA GUIDE

July, 1967

# Jessie Young Visits KMA

KMA's first homemaker, **JESSIE YOUNG**, returned to visit in the Shenandoah and Essex, Iowa, area just before Memorial Day. She was back to join former classmates for a fifty-year reunion. Accompanying Jessie on the trip from her present home in Fort Collins, Colorado, was her eldest son, **ROBERT**. During her stay in the area, Jessie was entertained by many



First and present "KMA Radio Homemakers" join forces.

of her friends and joined KMA's current homemaker, **JONI BAILLON**, for an hour long program. Jessie talked to many of our listeners on the "Open Line" and as a result, received many, many letters from all over the area from people who listened to Jessie or grew up on her special recipes. If you would like to write to her and say hello, just send your letter addressed to **JESSIE YOUNG**, c/o **JONI**, KMA, Shenandoah, Iowa 51601. We will forward them.

Many old friends called at the station, and there was an opportunity to take the pictures seen on this page. **JIM** and **JUNE TAYLOR**, former music entertainers, stopped by to chat with Jessie and **ETHEL BALDWIN**, who is Frank Field's "girl Friday." Jessie has written since returning to Colorado and wishes to extend a thank-you to all the wonderful folks who made her homecoming such a great time.

# The KMA Guide

JULY, 1967

Vol. 14

No. 7

The KMA Guide is published the first of each month by the Tom Thumb Publishing Co., 205 No. Elm St., Shenandoah, Iowa. Norman W. Williams, editorial chairman; Mary Williams, editor; Joni Baillon, feature editor. Subscription price \$1 per year (12 issues) in the United States, foreign countries, \$1.50 per year. Allow two weeks notice for change of address and be sure to send old as well as new address.



The Taylors along with Bob Ross will be remembered as the Mayflower Trio of 1926.



Recalling past days are Jim Taylor, Jessie, June Taylor, and Ethel Baldwin.



## A Chat With Edward May

Summer is the time when many people seem to be on the move visiting relatives, attending reunions, and seeing friends. We have had "old home week" at KMA the past few weeks. It wasn't necessarily planned this way, but it just so happened that several former KMA personalities visited Shenandoah. These included Ormah Carmean Salmon, KMA's first program director, who calls Arizona and Iowa home; Merrill Langfitt, a former farm director, who has a used car and trailer lot at Mesa, Arizona; and Jessie Young, who now resides in Colorado. The latter was KMA's first official homemaker.

Jessie hadn't been in Shenandoah for several years, and her purpose for being in Iowa was to attend her high school class reunion. My mother knew Jessie was in town and arranged for Jessie to be a guest on one of Joni's programs. It was interesting to hear these two homemakers visit about homemaker programs in years gone by and those of today. Jessie had a wonderful time, and she was very pleased and flattered that so many KMA listeners remembered her. Telephone calls were received from Fort Dodge, Iowa, Excelsior Springs, Missouri, and many points in between.

About the same time a most interesting letter arrived from Alta Dixie of Oklahoma City. Alta and her sister, Opal, were known as "The Dixie Girls," and were one of the most popular KMA groups in the late 1920s.

After leaving KMA both Alta and Opal married and now have grown children of their own. Alta lives in Oklahoma City, Oklahoma, and Opal lives in Fort Worth, Texas. Alta teaches school, but she still finds time to enjoy her music. In fact, she sent me a picture of herself playing her guitar and I decided to use the picture in this month's issue of the Guide so that you, too, might enjoy seeing one-half of the group formerly known as "The Dixie Girls."

Speaking of pictures, next month I will use a picture of a young man who is about to become a member of the May family. Yes, one of the May girls, Karen, is about to take the matrimonial step. She is to be married September 2 to a young dentist by the name of Jim Sislo.

Jim is from Superior, Wisconsin, and was graduated June 11 from the Loyola Univer-

sity School of Dentistry at Chicago. Jim goes into the Medical Corps of the Army for two years, and is to be stationed at Niagara Falls, New York. When Jim learned of his assignment to Niagara Falls, Karen said, "Just think! We will have a two year honeymoon."

Needless to say, things are busy at our house making plans for the wedding. I don't know whether Karen or her mother is having the most fun getting ready for the occasion, but I know both are enjoying it. Eleanor was most anxious for Karen to arrive home from college so they could proceed with many of the details incident to having a large church wedding. As most of you know, the father doesn't have much to say about things, but he furnishes the pocketbook. Seriously, I am enjoying it, too, and when the wedding arrives, I won't feel as if I will be losing a daughter but will be gaining a fine son-in-law.

Several people have asked how Karen got acquainted with Jim — she being at a girls' school in Missouri and he attending dental school at Chicago. Actually, they got acquainted at Mercer, Wisconsin. We vacation at Mercer every summer, and Jim's grandmother lives at Mercer. Needless to say the two met while they were both there.



One of the Dixie Girls—Alta

# Frank Comments

By FRANK FIELD

This year certainly has not been a good "gardening year," but maybe the summer will be better, weather wise, than the spring has been so far. First, it was unseasonably warm and dry, then we had a snow storm on May 3rd, followed by cold dry weather. When the temperatures finally got back to about normal, we had two weeks of rainy weather. Between the 29th of May and the 16th of June, we received almost 12 inches of rain, so it is no wonder that gardens this year are not up to par. This picture was taken the evening of June 15th. For a change, we had two days of sunny weather. So I got out the Roto-Tiller and went over the whole garden, as the forecast was calling for more rain that night, and I wanted to break up the crust before it got too hard. In fact, we did get a light shower that night, but it only amounted to .08 of an inch.

## Unfavorable Conditions

This picture just shows about one-third of the garden at the east end. Because of the extremely unfavorable weather, it has been very difficult to get a decent stand of any of the hot weather crops. For example, that is a row of cucumbers at the extreme right side of the picture. They have been replanted three times and I still don't have more than half a stand. Next to them is a row of Baby Canning Beets, which are just about ready to start using. Next is a row



of Giant Progress No. 9 Peas, then another row of Baby Canning Beets, which will follow right in behind the first row. Next come three rows of Contender Beans, which are just starting to bloom. At the extreme left edge of the picture you can see parts of four rows of Fordhook Lima Beans. The first two rows came up to about half a stand. The next two rows were planted two weeks later and have had a terrible time getting started. They are less than one-fourth of a stand, but I'm going to leave them anyway, figuring that it is too late now to try replanting.

## Some Vegetables Do Well

The beets, peas, and onions like the kind of weather we've been having and have done extremely well. The peas are just about through bearing now, and by the time you are reading this, they will have been pulled and replaced with a row of Contender Beans for a fall crop.

## Field Mice Eat Kernels

The sweet corn and tomatoes are in the west half of the garden which doesn't show in this picture. The sweet corn had to be replanted three different times because of field mice digging up the kernels and eating them, even after the corn was up several inches high. Luckily, they stopped bothering the corn after the rains started, and the last planting is up to a pretty good stand. The tomatoes did surprisingly well considering the unfavorable weather and are now starting to bloom. The tall-growing varieties have been staked and tied twice, and the bush varieties are beginning to bush nicely. Oh yes, the asparagus also liked the cool damp weather and did extremely well. We quit cutting it when we started using the peas. The new high school building is coming along very nicely, just across the fence to the south of the garden, and they expect to have it ready to move into by the fall of 1968. Look closely just to left of that derrick boom and you can see the walls of the gymnasium part of the building.

It has been extremely difficult this year to keep everything properly sprayed, but up to now everything is under control. How is your garden?

Several rows in Frank's garden had to be replanted because of poor growing season.



with  
Jack  
Gowling

By JIM ROSS

By golly, June sure was a busy month. Things started off on a bang with Jack's vacation and the Weather Modification projects. When Jack returned, I left for the National Association of Farm Broadcasters' Spring meeting in Quebec City, Canada. On my return, things were at a hectic pace in preparation for the Nishna Valley Saddle Club Rodeo.

As I write this column, I'm on the first day of my vacation. We are in the car headed for Nebraska City to squeeze a business trip in between Rodeo performances. Barb is driving, and those of you who have traveled highway No. 2, know what a job it is just to ride in a car on this concrete cow-path. Try writing sometime. You readers must appreciate the job Joni has in translating my wobbly handwriting into the legible story you now have in your hands.

**Brief Visit to Expo '67**

June 6th, I departed from Omaha for extreme northeastern Canada. The first day was spent traveling and that night I was in Montreal, Quebec. June 7th was a busy day at "Expo 67." To go into any detail would require much more space than this column will allow. I'll just say that Expo is a remarkable experience. Needless to say, I took many pictures.

The next few days were spent at the

NAFB Spring meeting. Without a doubt, this was one of the finest meetings I have ever attended. The Canadian Planning Committee handled the whole affair with expert and professional ease. The business sessions I have discussed on the air, Quebec City, I will tell you a little about now.

**French Capital of Canada**

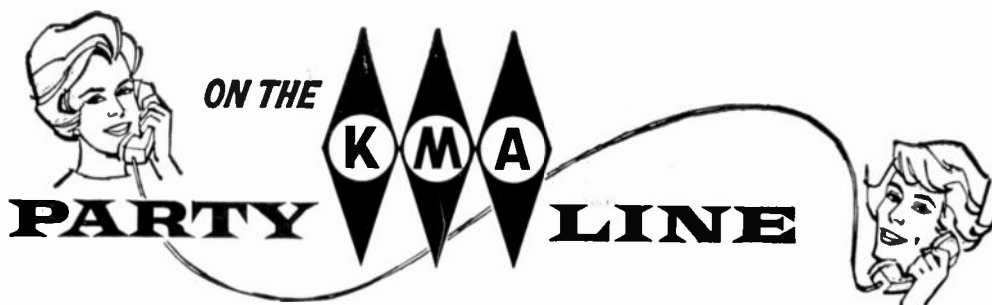
Quebec City is the French capital of Canada. She's rich in tradition, quaint in architecture, and exceedingly proud of her fine French heritage. The people are warm and make you feel right at home even though the language is different. I kept the camera busy and turned up with some real fine colored slides.

Most of you are probably wondering what the picture on the page has to do with Canada or the NAFB. The answer is "nothing." These pretty gals were contestants in the Rodeo Queen Contest held in conjunction with the third annual Nishna Valley Saddle Club Rodeo. The people are identified in the caption under the picture. The competition was real tough, and Miss Judy Lukehart of Imogene, Iowa, was named the winner. First runner-up was Miss Nancy Ferguson of Bedford, Iowa. Ed May presented the Queen a bouquet of roses, compliments of KMA.

Yes, June was a busy month, but I just checked the calendar and July looks even busier. Hope you have a good summer.

Eleven lovely girls gathered at KMA on June 10th for the Nishna Valley Saddle Club Rodeo Queen Contest. Front row: This year's Saddle Club Queen, Barbara Smith, Linda Donaldson, Hamburg; LuAnne Benjamin, Shenandoah; Karen Rorebeck, Shenandoah; and last year's Saddle Club Queen, Jennie Miller. Second row: Runnerup in the Rodeo contest, Nancy Ferguson, Bedford; Jeanie Carter, Burlington Junction; Cheryl Minor, Clarinda; and the Queen, Judy Lukehart, Imogene. Back row: Joan Miller, Farragut; Donna Herman, Nebraska City; Pamela Parkison, Riverton; and Mary Halcomb, Hamburg.





**ON THE**

**KMA**

**PARTY LINE**



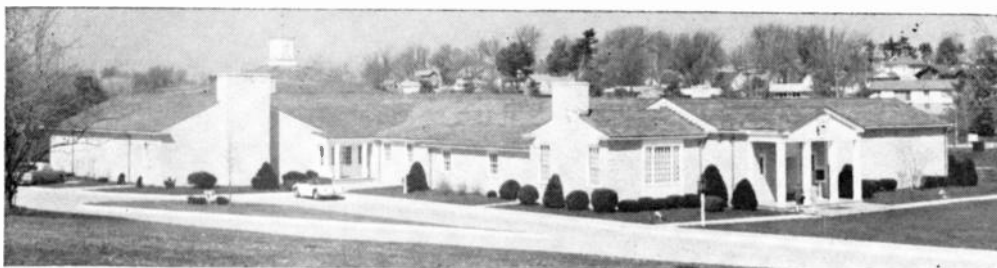
Our very own **ANDY ANDERSEN** has been in the sporting news lately. Last month we told you about his new golf shoes, and, well they must have been helping him out at the Shenandoah Country Club golf course. You'll notice in the picture on this page, **ANDY** is smiling rather shyly . . . and you know how shy he is . . . at the trophy in his hand. That's a

memento presented by **JIM HOWARD** at the club for Andy's "Hole-In-One." It all happened a few weeks ago on the sixth hole when Andy teed off a shot that flew about 100 yards and landed ker-plunk, right in the cup. No wonder he's proud. And after his hand stops shaking from congratulations, he'll be right out there trying again.

When **CLAIRE HEYER** moved from Tingley, Iowa, to Waterloo during his high school years, little did he know about **KMA's RALPH CHILDS**. But they became good friends and posed for a boyhood picture at the Waterloo High School in 1925. Claire and Ralph both attended Iowa State Teachers' College at Cedar Falls. Then, Ralph went on to earn his masters' degree, and Claire went to work for a newspaper in Freeport, Illinois.

Ralph started in radio in 1934 at the huge salary of seven dollars per week. He had been present at Claire's wedding to Hazel Vollmer in 1931 and was introduced to Muriel Preble. Seven years later, on the Heyers' anniversary, Muriel and Ralph were married.

The families have kept in touch, so when Claire visited Shenandoah last month, we took a picture of the two school chums as they look now. Claire is now public relations director for the Hoover Library at West Branch, Iowa. He provided the picture and said the library is open daily from 9 a.m. to 4:30 p.m. and on Sundays during the summer from 10 a.m. to 5 p.m. It is a lovely place and one of the four existing presidential libraries in the United States, and is surrounded by the heritage of our 21st president, including his birth-place. Picture is below.



Vacation time has come and many of the KMA staff have already taken a week off, mostly to sit around home and relax. Our editor, **MARY WILLIAMS** and her family returned from a three week tour to Mexico, and she brought back some excellent recipes. Station Manager **NORM WILLIAMS** and his wife, **LOIS**, and son, **JOHN**, have just arrived home after three weeks away . . . part of that time on business. They covered quite a bit of ground, from here to Expo '67, New York, Detroit, Washington D. C. and most points between. Engineers **DON BURRICHTER**, **RALPH LUND**; D. J.'s **MERL DOUGLAS** and **DAREL BARGAR**; and Farm Department mainstays **JACK GOWING** and **JIM ROSS** have all been away for some vacation time. **JONI BAILLON** will visit her hometown of St. Paul, Minnesota, the week of the Fourth of July. **DUANE JOHNSON** and **RALPH CHILDS** have used up part of their time off. **RALPH** and son, **STEVE**, home from VietNam, drove to Kansas City where they saw Steve's favorites, Detroit Tigers, beat the A's.

**JAMIE ROSS**, 2 year old daughter of KMA's **JIM ROSS**, recently celebrated her birthday. She received a card from a KMA listener, **EMMA JANE KINCANNON** of Savannah, Missouri. In the card, Emma noted that May 31st, was also her birthday and where Jamie was two, she was seventy-three, and wished Jamie a long and happy life. Wasn't that nice? Everybody who gets mail from our listeners and readers feels the same way, it's a wonderful gesture and where would we be without you.

**Ralph Childs and friend in 1925; and 42 years later.**



July, 1967



The **RALPH LUNDS'** have gained a son. Isn't that what happens when your daughter marries and takes on a new name? Now we know why Ralph took some vacation in June. His lovely daughter **ANN A. LUND** was married to **LARRY DALE McDONALD** on June 17th in Shenandoah. The couple will live in Kansas City where Larry has been attending graduate school, and Ann has been employed by Business Men's Assurance Co.



# BROWNVILLE, NEBRASKA

Snuggled along the Missouri River, hidden by rolling sections of wooded hills, Brownville, Nebraska has become a popular touring sight especially for residents of Nebraska, Kansas, Missouri, and Iowa. A town of 240 at the present time, Brownville was once a bustling area of Southeastern Nebraska and when the Nebraska Consumers Public Power District builds a 100-million dollar atomic energy plant a mere three miles away, this historic town will really be busy.

A group of people, from all over the area, have formed the Brownville Historical Society and aim to preserve its heritage of early Nebraska. In addition to the homes that have been restored, there are the popular mill, the museum and the Carson House,



plus antique shops. A full schedule has been planned for the summer at Brownville and it's open to everyone. Their newly decorated summer theatre will open July 4th, followed by Fine Arts Day on July 16th. The Old Fiddlers and Country Music Contest on August 26-27, and on October 8, the Fall Festival. The pictures shown on this page were taken during the annual Tour of Homes held in June by James D. Levitt of the Society.

High on a hill sits the MINICK HOUSE, built in 1862 of native brick, it affords a rare insight into the lives of those first settlers who dreamed of the future when Nebraska was first settled. The home is owned by Mr. and Mrs. Harry Roberson . . . with collections of fine dishes and furniture from those days long ago.

The kitchen and dining room are on the first level in the MCLAUGHLIN HOUSE owned by John Rippey, an interior decorator. Joni Baillon sits in the dining corner against the rough stone featured throughout the house. This is the oldest brick home



in Brownville, built in 1856.

Donald J. Gappa has purchased the NACE HOUSE which dominates a hilltop. Built in 1870, this brick home has a fireplace and is built into the hill. Plenty of trees and roses add to its historic charm. (center picture)

Other restored homes include Merrywood on the Missouri, built in 1858, and now owned by Robert McCauley of Grand Island, Neb. Displays of pewter, primitive furniture, and stone walls enhance its authenticity.

That's just a peek at Brownville, Nebraska, a new look into the past.





# KMA Cooks Out

Here are some of the favorite dishes prepared by our KMA family as they grill and barbecue outdoors in the summer. Most of them like steaks best, and the youngsters love hamburgers. Hope you enjoy trying these family-tested summer recipes.

## BARBECUE BEAN SALAD

- One 1-pound can green beans
- One 1-pound can yellow wax beans
- One 1-pound can dark red kidney beans
- One 1-pound can garbanzo beans
- $\frac{1}{2}$  cup chopped green pepper, or,  $\frac{1}{4}$  cup pimiento cut in strips
- $\frac{3}{4}$  cup sugar
- $\frac{2}{3}$  cup vinegar
- $\frac{1}{3}$  cup salad oil
- $\frac{1}{2}$  t. salt
- $\frac{1}{2}$  t. pepper

**METHOD:** Combine vegetables, tossing lightly. Combine sugar, vinegar, salad oil, salt and pepper; pour over vegetables and toss lightly. Refrigerate overnight. Before serving, toss again to coat beans with marinade, then drain. Serve in large, lettuce-lined bowl. Leftover salad may be placed in marinade again to store.

Contributed by Mrs. Warren Nielson

\* \* \*

## STRAWBERRY SALAD

- 2 pkgs. strawberry gelatin
- 1 cup boiling water
- Two 10-ounce pkg. frozen strawberries
- One No. 2 can crushed pineapple, drained
- 3 medium bananas, crushed
- $\frac{1}{2}$  to  $\frac{3}{4}$  cup chopped nuts

**METHOD:** Mix together and put half of mixture in 8" by 8" square pan, and let set. When bottom layer is set, spread 1 pint commercial sour cream on top. Then add the second half of gelatin mixture on top of sour cream and allow to set for several hours.

Contributed by Mariana Hannon (Mrs. Bob)

\* \* \*

## WARREN'S NOTHING COOKIES

(Lots to eat, easy to make)

**Small Batch:** Take one package of Jiffy cake mix. Add  $\frac{1}{4}$  cup salad oil and 1 egg. Drop from teaspoon onto cooky sheets and bake for 10-12 minutes at 350°. For flavoring in yellow cake, add a teaspoon of lemon; for white cake, add teaspoon of almond extract.

**Big Batch:** Take a regular size cake mix. Add  $\frac{1}{2}$  cup salad oil and 2 eggs with your desired flavoring. You can use regular mixes or try the cherry and chocolate chip cake mixes. These cookies store well, IF, they last that long!

Contributed by the "old camper"  
Warren Nielson

## POTLUCK POTATO SALAD

- $\frac{1}{4}$  cup clear French dressing
- 5 medium potatoes, cooked in jackets, peeled and cubed (4 cups)
- 1 cup chopped celery
- 1 onion, chopped
- 4 hard-cooked eggs, sliced
- $1\frac{1}{2}$  t. salt
- $\frac{1}{4}$  cup salad dressing or mayonnaise

**METHOD:** Pour French dressing over warm potatoes; chill 2 hours. Add celery, onion, egg, and salt. Add salad dressing and mix carefully. Add 1 teaspoon celery seed if you like. Chill at least 4 hours, better if overnight. Makes 8 servings.

Contributed by Joni Baillon

\* \* \*

## BARBECUE SAUCE

(Serves 50 people and has been well received at KMA picnics, your friends will like it too)

- 2 bottles tomato catsup, regular size
- 2 bottles hot catsup, regular size
- 2 jars chilli sauce
- 2 large bottles barbecue sauce
- 1 can tomato soup
- 1 T. Worcestershire sauce
- One 6-ounce bottle Seven-Up

**METHOD:** Mix all ingredients together, add the Seven-Up last. Put in a large iron skillet and after the hamburger has been cooked, simmer in this sauce. **NOTE:** If sauce becomes thickened when simmering hamburgers, add more Seven-Up.

Contributed by May Seed Receptionist,  
Lucille Lawson

\* \* \*

## BONANZA FRANKFURTERS

- $\frac{1}{2}$  cup bottled creamy onion dressing
- 2 t. prepared mustard
- 3 t. sweet pickle relish
- 8 frankfurters, scored
- 4 ounces Cheddar Cheese, cut into 8 strips
- 8 frankfurter rolls

**METHOD:** In a shallow pan, combine first 3 ingredients, then add frankfurters and let stand for one hour, turning occasionally. Place a strip of cheese in each frankfurter roll. Place a frankfurter on top of cheese and drizzle with some of the marinade. Wrap each frankfurter in foil, closing securely. Place on grill over medium hot charcoal, cook 8-10 minutes. Fold back foil and serve.

Contributed by Joni Baillon

\* \* \*

## SPECIAL HAMBURGERS

- One pound hamburger
- $\frac{1}{2}$  cup grated cheese, sharp Cheddar
- 1 T. Worcestershire sauce
- 1 medium onion chopped

**METHOD:** Mix all ingredients, make into thick patties and grill over charcoal.

Contributed by John Sawyer

# GRILL . . AND EAT IT

## SHRIMP KABOBS

- 1½ pounds large shrimp, shelled and deveined
- 1 cup pineapple juice
- 2 T. cider vinegar
- 1 t. bottled browning sauce
- ½ t. ground ginger
- 1 t. garlic salt
- Two 6-ounce cans mushroom caps

**METHOD:** Place shrimp in a shallow pan. Combine pineapple juice, vinegar, browning sauce, ginger and salt. Pour over shrimp and let stand in refrigerator at least 2 hours, turning at least once. Thread shrimp on skewers, alternating with mushroom caps. Reserve marinade. Place on grill about 6 inches from moderately hot charcoal. Cook about 15 minutes, turning frequently and brushing with the marinade. Makes 4 servings.

\* \* \*

## CAMPFIRE VEGETABLES

Place one block of frozen peas (or other frozen vegetable) on big square of aluminum foil. Season with salt and pepper and top with a pat or two of butter. Bring edges of foil up and leaving a little space for expansion of steam, seal tightly with double fold. Place package on grill or in the hot coals about 10-15 minutes, turn occasionally.

\* \* \*

## FISH FILLETS IN FOIL

- 6 or more little fish fillets
- Melted butter or margarine
- Onion slices
- Lemon slices
- Salt and pepper

**METHOD:** Dip fish fillets in melted butter and roll each one up. Place one or two rolled fillets in center of a square of heavy duty aluminum foil. Add a very thin slice of lemon and 1 or 2 slices of onion. Season with salt and pepper. Seal the foil to make a tight package. Place on the grate over a medium hot fire and cook about 20 minutes, turning 1 or 2 times. Serve with Sour Cream Tartar Sauce.

## SOUR CREAM TARTAR SAUCE

Combine 1 cup mayonnaise, 2 T. minced dill pickle, 1 T. minced onion, 2 T. lemon juice, 1 T. minced parsley, ½ t. thyme, ½ t. tarragon and ½ t. rosemary. Blend well. Add a generous sprinkle of freshly ground black pepper and fold in ¼ cup of dairy sour cream just before serving.

\* \* \*

## HERB POTATO CHIPS

Spread one 4-ounce package potato chips in foil pan; sprinkle with ½ cup grated process American cheese, then lightly with thyme (or basil or marjoram). Heat over coals for 5 minutes till cheese melts.

## GRILLED CHICKEN IN FOIL

- 2 packages frozen, precut chicken
- 6 large pieces aluminum foil
- ½ cup soft butter or margarine
- Salt
- Pepper
- 2 medium onions, chopped
- 2 T. chopped parsley
- ½ pound mushrooms, chopped

**METHOD:** Allow chicken to defrost just enough to separate. Portion chicken pieces out into servings on the aluminum foil. Spread with butter and sprinkle with salt and pepper. Combine remaining ingredients and divide over pieces of chicken. Bring up sides of foil. Fold down onto chicken in tight double fold. Fold ends up in tight double folds. Place foil packages directly on hot coals over an outdoor fire. Grill 30 minutes, turning once during cooking time. Serve in opened packages. Makes 6 servings.

\* \* \*

## FOIL BAKED POTATOES AND ONIONS

Peel 4 baking potatoes; cut into 1-inch thick slices. Place potatoes back into original shape, placing a thick slice of onion between each potato piece. Brush generously with melted butter and sprinkle with seasoned salt. Wrap each potato in square of heavy duty aluminum foil. Place on grill and roast over hot coals 40 to 50 minutes, turning occasionally, or until potatoes are done. Makes 4 to 6 servings.

\* \* \*

## CHIEF'S GRILLED CHUCK STEAK

- ½ cup chopped onion
- ½ cup lemon juice, (any kind)
- ¼ cup salad oil
- ½ t. salt
- ½ t. celery salt
- ½ t. pepper
- ½ t. thyme
- ½ t. oregano
- ½ t. rosemary
- 1 clove garlic, minced
- 2½ pounds of ½ inch thick chuck steak

**METHOD:** Combine ingredients except steak. Marinate meat in mixture 3 hours, turning several times. Broil steak on grill over hot coals. Cook steak to doneness you like (about 30 minutes total time), turning once. Baste with marinade during broiling. Makes 4 servings.

\* \* \*

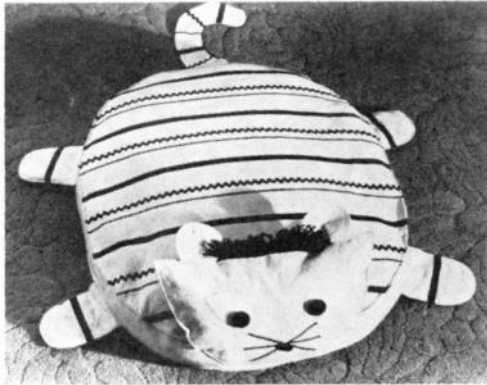
## POPCORN ON THE GRILL

Cut 12-inch squares of heavy duty aluminum foil. In center of each square, place 1 t. vegetable oil and 1 T. unpopped popcorn. Twist ends to seal packets loosely. Place packets on hot coals or grill and let corn pop. As soon as popping ceases, remove packet and fold back top. Season with melted butter and salt.

## Do It Yourself

### SEW SOMETHING FOR THE LITTLE ONES

There are two new patterns out which will put your sewing needles to work this summer. Take advantage of some of those sunny, beautiful days and go out with your sewing. These patterns create cute items for the kids and they both can be yours for just 10c. Send your name, address, and zip code to **JULY PATTERNS, KMA GUIDE, SHENANDOAH, IOWA 51601**. And, in case you haven't ordered the patterns for dolls in the June **GUIDE**, you still may do so, but the supply is limited.



### Stock Up on Tigers And Lambs for Gifts

Look at that tiger, you'll never meet a tamer one. He just loves to be sat on because he's a great big, comfortable cushion. His body is gold-colored felt, striped with black rick rack and bias tape and stuffed with a bed pillow. There are many ways our tiger can be enjoyed by the youngsters at your home.

A darling idea for babies in your family is this set of a mother ewe and her little black lamb, all gaily beribboned for a gambol in the playpen. Both are crocheted of knitting worsted and softly stuffed with cotton batting or wool scraps.

It's never too soon to start planning ahead for gifts on those special days in the lives of the youngsters. Get a dime out, and send for the **JULY PATTERNS** today.



### CONDITIONING CUT FLOWERS

After you pick the following listed flowers, cut the stems on a slant and place them in conditioned water right away. Flowers cut in the late afternoon may be left over in solution and flowers cut early in the morning should have at least 3 hours in the solution.

**ROSES:** respond best when immersed in a solution of 2 tablespoons of table salt in 1 quart of water.

**SNAPDRAGONS:** need a solution of 2 tablespoons of salt to 2 quarts of water.

**DAISIES:** need a solution of 8 drops of peppermint oil in 1 quart of water.

**GLADIOLAS:** will be helped by a solution of 5 tablespoons of vinegar to 1 quart of water.

**MARIGOLDS:** need a solution of 2 tablespoons of sugar, and 1 tablespoon of salt in 1 quart of water.

**DAHLIAS:** the stems of these flowers should be burned before they are conditioned in 2 quarts of ice water, containing 5 tablespoons of alcohol.

Keep these tips in mind and you should be able to make your lovely bouquets of flowers last longer.

## COVER

### Rodeo Queen Receives Flowers from Ed May


Edward May had the pleasant task of presenting the Nishna Valley Saddle Club Rodeo Queen, Miss Judy Lukehart, with a beautiful bouquet of roses compliments of KMA Radio. Judy, daughter of Mr. and Mrs. Kenneth Maher of Imogene, Iowa, was chosen over 10 other lovely entrants from three states in the June contest which headed the third annual rodeo in Shenandoah. Photo by Blaine Barton.

# DOLLAR . . . . SAVERS

The month passes so quickly, and it's now time to add a few more time-saving, money-saving ideas to your household shortcut list. Many of our contributors have sent new ideas in time after time, and we're glad to have them. We always look for new names and hope that you will take time after you've read this page to sit down and write out your favorite hints, then send them on to DOLLAR SAVERS, KMA GUIDE, SHENANDOAH, IOWA 51601. The deadline for the next issue is July 15, 1967.

Five women will receive \$1.00 each this month for their winning hints which are marked with the dollar sign. Could be YOU next time.




 Here's a good idea for old ice cube trays: Pour fudge into your buttered tray, then insert the ice cube grids into the candy to mark the squares . . . the fudge will come out in nice squares after it has cooled and set.

Mrs. Ruth Fisher  
920 S. Webster  
Ottumwa, Iowa 52521

If you worry about snagging nylons and fragile accessories while washing them, here's a way to avoid it. Use a large gallon jar and fill it half way with warm water and soap or detergent. Then just shake them gently in the jar until they're clean, you can rinse the same way. And now, here's my favorite way of matching up nylons. If you have several pair which are different colors but are in good shape, follow this method: Take 4 T. of salt and 4 T. vinegar, put in a kettle with hot water to cover your nylons. Simmer until the colors are one shade. This may take 30 minutes or so. Stir occasionally with a rubber spatula and "presto" several matching pairs of hose.

Joni Baillon

 An ideal way to wrap packages for sending is to pack the extra space around the item with plastic bags. These bags don't add weight, yet they hold items nicely in place and provide good cushioning. (Editor note: Try popcorn sometime, also works.)

G. C. Victor  
Heritage House  
Atlantic, Iowa 50022

Use fringed terrycloth fingertip towels for placemats . . . they're colorful and need no ironing . . . really great for picnics.

You'll be finished faster with sandwiches and salads if you grate instead of chop, hardboiled eggs.

Mildred Longinaker  
705 Elm St.  
Red Oak, Iowa 51566



To stop leaks and cracks in flower vases, pour melted paraffin over the cracks and let it harden.

Mrs. Rudolph Srajhans  
Friend, Nebraska

Easy way to wash windows (didn't know there was an EASY way): Put a handful of cornstarch in a half pail of water, stir and dip a cloth in and wash the windows. Wipe with a dry cloth. No streaks, no film. Just make sure that you stir everytime you dip the cloth.

Mrs. Herman J. M. Hansen  
Elkhorn, Nebraska



Stack of newspapers around the house? Make an effort for safety and a cleaner garbage can. Take three double sheets of newspaper and close on the fold, then fold again. Use your sewing machine to stitch along the folded newspaper starting at the right folded edge. Sew down one side across the bottom and up the other side. Put your hand inside fist fashion and you'll have the most beautiful garbage bag when it opens. No need to line the garbage pail, and this is a good idea for stacks of old papers around. Sew up some paper fashions for your garbage pail.

Mrs. David McCartney  
Hastings, Iowa

For care of stainless steel: wash with detergent as usual, then apply a little mineral oil on a soft cloth. Wipe off the excess and you'll love the results.

To take dents out of pingpong balls, drop them in boiling water, turn them occasionally, and in a few minutes they will be as good as new.

Mrs. David McCartney  
Hastings, Iowa



Homemade furniture polish: Use 1/3 cup of each: linseed oil, turpentine and vinegar. Mix together, shake well before using. Pour on soft cloth to apply and wipe completely dry with another clean cloth. Buy the linseed oil at a paint or hardware store.

Mrs. Emma A. Kassik  
Milligan, Nebraska

# Jottings from Joni's Journal



As the Guide comes out for the month of July, I shall be spending several relaxing, happy days with my family at their home in St. Paul, Minnesota. There are a few things I'm looking forward to doing during my vacation time. It has been a very long time, about four years, since I've seen the Minnesota Twins play at their home base in Bloomington, Minn. I don't really care who the Twins play when I'm home because it's so exciting just being at a game. Course, one of the nicest things about going home for a visit is seeing old friends and their families, plus getting up-to-date on your own family.

I love to fly and look forward to every minute spent in the air; don't you love that freedom and beauty in the sky? Dragging out my luggage the other day (received it for high school graduation), I noticed a few scuff marks and so thought this would be a good time to mention a few things about that part of traveling. Before vacation creeps up so close that you haven't time to breathe, take a look at that luggage of yours. If seam bindings have come unsewn or the handle unanchored, let your local shoemaker do a little stitching. He can probably get it done quicker than anyone else. When you turn to cleaning, give those leather pieces of luggage a good saddle-soaping . . . two soapings if the leather seems dry. And while you're at it, give the leather corners and bindings of the rest of your luggage the same. Scuff

marks can be touched up with a crayon, paste furniture wax or shoe polish. If you use the latter, be sure to buff it well so the excess won't come off on clothes. For your plastic luggage, mix three tablespoons of sal soda concentrate per quart of warm water and sponge down the outside of the case with this solution. Plastics are alkaline-resistant so they will respond well to an alkaline cleanser which gets rid of that film of grease that holds the dirt in place. On naugahyde pieces you can apply the sal soda dry as a scourer, and many marks which you might think are permanent scuffs, vanish.

If you have light colored canvas luggage that can soil easily, you can use the sal soda solution and add a pinch of detergent so as to work up a lather. Use a stiff-bristled brush for application and a sponge for the finishing rinse. Rub with a turkish towel to absorb excess moisture and then let dry.

Then, give the interior of your luggage a thorough vacuuming for the sake of your freshly laundered clothes. You'll be surprised at how much has collected . . . even though the case has been closed up tight. I like to spray a bit of sachet into my luggage . . . keeps all those feminine things so fragrant.

When you're packing, remember to put shoes in plastic bags, and add handbags, all those heavy things to the bottom of the luggage. Then put a layer of your clothes, with tissue, and the things you need most on top. Happy vacationing to you.

If you feel yourself tightening up, as vacation draws closer and the kids are restless to get going, remember this:

When I have lost my temper  
I have lost my reason too,  
I am never proud of anything  
which angrily I do!  
In looking back across my  
life and all I've lost or  
made,  
I can't recall a single time  
when fury ever paid.  
I've learned by sad experience  
that when my temper  
flies,  
I never do a worthy deed,  
a decent deed or wise.



Enjoying a delicious salad before presenting the program for the 1967 Page-Fremont County Farm Bureau Women's luncheon are JONI BAILLON and MRS. ELLERY BENNET (fourth from the right) of Bennett's Gardens in St. Joseph, Missouri, a former Essex resident.

# PROGRAM NEWS FOR JULY 1967

Dial 960 — K M A — 5,000 Watts

---

## NORM'S FORUM

By

Norman Williams  
Station Manager



The FCC rules that cigaret foes get equal time.

Early in June the Federal Communications Commission ordered all broadcasters to provide some time for anti-smoking programs . . . without charge, if necessary. The ruling was based on the FCC's FAIRNESS DOCTRINE, which requires that broadcasters make available a reasonable opportunity for conflicting points of view to be aired.

In the February issue of this magazine, I devoted the entire column to the question of advertising cigarets on radio. I stated at that time that we had received only four complaints in the past two years about cigaret advertising on KMA. I also quoted from the broadcasting industry's own self-regulating association, the NAB Radio Code. This code defines how such advertising can and cannot be presented. The FCC uses this Code as a guide and a model in many of the decisions they make regarding broadcasting stations. I noted also in my February column that the FCC has singled out broadcasting as the advertising medium which can be subjected to commercial censorship by this Government agency. The column also pointed out that similar restrictions are **not contemplated** for newspapers, magazines, and billboards.

The recent decision of the FCC noted that a station might reasonably determine that its anti-smoking responsibility would be discharged by presenting each week several public service announcements from the American Cancer Society or the Department of Health, Education and Welfare. This would be in addition to any anti-smoking news reports or other programming dealing with the subject. The FCC edict concerns only cigarets and not other tobacco products. Mr. John D. Palmer, president of Tobacco Associates, said in response to this decision, "So far, not one

## Community Calendar

KMA offers free publicity for club, social, school or church events on the "Community Calendar." Presented at 10:05 a.m. and 7:45 p.m. Monday through Friday, and 10:05 a.m. on Saturdays, the "Community Calendar" gives announcements for everything from bake sales to social security representative visits in your community. Take advantage of this chance to publicize your community events; there is no charge. Send announcements several days ahead of the actual event to KMA "Community Calendar," Shenandoah, Iowa 51601.

## Defensive Driving Proves Popular

Since Norm Williams and Duane Johnson of KMA became authorized instructors of the National Safety Council's DEFENSIVE DRIVING COURSE, KMA has traveled from Shenandoah to Bedford, Stanton, and Clearfield, Iowa, to Auburn, Nebraska, and Westboro, Missouri, to explain the techniques of safe driving. There are three "Defensive Driving" courses scheduled in the next three months and one may be in your area. On July 12th and 13th, the Essex Commercial Club of Essex, Iowa, will host the two-evening session. In August, the Silver Urn Lodge of Malvern, Iowa, will sponsor the course on the 3rd and 4th. And the Chamber of Commerce of Rock Port, Missouri, will take registrations for September 12th and 19th. If your club or civic organization is interested in bringing the "Defensive Driving" course to your community, contact Norm Williams at KMA Radio for complete details. The course is open to licensed, experienced drivers, all over the KMA listening area.

---

human being, despite the millions of dollars spent by the Government and tobacco companies, can be proved to have died from cigaret smoking." He also said, "Last week-end approximately five hundred persons were killed on the nation's highways. It is entirely possible, at some future date, that firms accepting automobile advertising will be required to run material against the car industry."

Cigarets . . . right or wrong . . . where does the government's benevolent concern end? What's your comment?

# K M A Commentary

By DUANE A. JOHNSON

Washington, D. C. is the city which belongs not to its residents, but to a country. This is the seat of government of the United States, and it belongs just as much to you and me, as it does to any individual who may reside within its city limits.

As regular listeners of KMA Radio know, I visited our nation's capital in late May, from the 21st through the 25th. This trip afforded me the opportunity to attend a department of state foreign policy conference for one and a half days, and also the opportunity to visit with many of the members of congress from our four state region.

To say that the policy conference was highly enlightening would be stretching a point. True, most of the speakers' names are almost household words in this world of rapid communications . . . in other words, they were some of the stars of the world diplomatic theatre, but the story they had to tell was little changed from the one we hear and see every day.

There is a war in VietNam. It started because of the aggression against the south by the northern forces, and the United States is involved because of commitments we made in southeast Asia, as in most other areas of the world, to assist the accosted in his struggle against the aggressor. It was stressed by Secretary of State Dean Rusk, and others, that we have offered many times to enter negotiations with the communists at any time, anywhere in the world, but our offers have precipitated no reaction what-so-ever from Hanoi. So as a result, the fighting will continue pretty much as is until the enemy realizes that he can not win and will sit down at the negotiating table. The Middle East situation was just starting to reach the boiling point when the conference was held in late May, and at that point it still was a question mark. It was said however, that the Mid-East developments were not connected with the VietNam fighting. Some congressmen differed with this state department opinion.

## General Impression

The overall impression I received was that the state department was hoping for the best, but was not really sure what would develop. We all know what did develop. The United States appears to be in a rather precarious position as a result, and the final chapter of the short-lived war will probably not be written for many months.

Another portion of the conference dealt with the arms race, where again, not much change has been noted. The next step in

the spiral would be the installation of the anti-missile-missile system by both the United States and Russia. This step has been taken by the U.S.S.R., according to all indications, and our undertaking of this costly project would complete the step up the ladder. Since late May, the detonation of a hydrogen bomb by Red China very likely has had a bearing on the official U.S. thinking in the race. I was able to make appointments with Senator Jack Miller of Iowa, Carl Curtis of Nebraska, and Stuart Symington of Missouri; and Representatives Bill Scherle of Iowa, Robert Denney of Nebraska and W. R. "Bill" Hull, Jr. of Missouri and as a result of these visits, I feel this one generalization could be made: the administration point of view is not the most popular point of view on Capitol Hill.



This would include the administration of VietNam, foreign and domestic spending, the draft and right on down the line. This attitude I expected from the Republican members of congress, but I was somewhat surprised to hear a seemingly strong anti-administration position from the Democrats I visited.

It is well to remember though that I recorded comments from most of those mentioned above, and there is a remote possibility that their comments were uttered with this inference to be in line with the reported loss in popularity President Johnson has suffered. Certainly I'm not saying this was the reason, but it remains a possibility. Of course, the only accurate insight into the thinking of a member of congress is the vote he casts on a given issue.

## Can't Ignore Increasing Crime

There is one issue however, on which the feeling was universal and I would urge all Americans to take up the cause. This issue is the overall problem of crime. We mid-westerners can quite easily close our eyes and say this is a "big city" problem. Washington is a big city, and crime is a big problem, but the fact that crime is on the increase, at a dis-proportionate rate with the population-increase all across the country, in small town and big city must not be ignored for if it is, we will one day have a rude awakening. Some ideas have been advanced on what should be done, but it's about time some action was undertaken.

**POSTMASTER**

**"Return  
Requested"**

**Tom Thumb Publishing Co.  
Shenandoah, Iowa  
51601**

**MR. PHILLIP JOHNSON  
720 STATE STREET  
GARNER, IOWA 50438**

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

JAN

Anyone catching a quick glimpse of **STANLEY JOHNSON** in his specially designed "Keep Me Alive" shirt, might think he's a member of the **KMA** staff. Not so. Stanley, son of Mrs. Arnold Johnson of Clarinda, Iowa, is a senior at Peru State College in Peru, Nebraska. When instructed in a graphics art class to do some silk screening, Stan chose the **KMA** safety slogan for 1967, and turned it out in black on the white shirt. He's now trying to pinpoint the station call letters in other colors. Stan gets an "A" from **KMA** and a "Keep Me Alive" car decal. In the picture are Stanley, his fiancée, **BARB JOHNSON** of Red Oak, and **KMA** News Director **DUANE JOHNSON**. They may have the same last name, but none are related except, they've all taken the "Keep Me Alive" Pledge for a safer summer.

