



"Thanksgiving" November, 1961

The

KMA GUIDE

COVER STORY

The KMA GUIDE

Thanksgiving, a day of celebration in thanks for a bountiful harvest. We have so many bounteous things to be thankful for, let's also pause during this Thanksgiving season to reflect on some of the many things we take for granted. Our little cover girl is Julie Modrow, 3½ year old daughter of your KMA Guide Editor, Duane Modrow.

NOVEMBER, 1961

Vol. 7

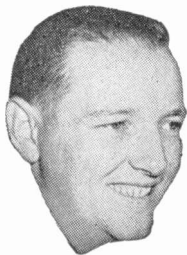
No. 11

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Here is a KMA family we're happy to have back with us, Mr. and Mrs. Mike Heuer and their three fine children, Jeffery, 7; Cynthia, 4 in December: and Tommy, 11. Left to right — Jeffrey is in 2nd grade at Central School which is right next door to their home. Jeffrey is mechanically inclined and likes to see what makes things "tick", especially old alarm clocks, which are liable to go off at any time around the Heuer household. He tinkered with a couple of old broken down clocks at his grandmothers and they've been running ever since, so he must have some idea of what he's doing. Mike returned to KMA the 1st of August, was previously with the station a number of years as night time D.J. on "Club 960", then on "Mike's Matinee" for several years. He's back again with the same time, 4:00 p.m. every weekday afternoon. Then Saturday nights from 7:00 till Midnight, he has

"KMA Bandstand—Country Style". He is fast becoming the Midwest's impresario of Country/Western music. Betty, the Mrs., looks upon her family as her main interest, however, as a Licensed Practical Nurse she helps out at the Hand Community Hospital several nights a week. Cynthia has a time of it watching the children play during recess at school next door and knowing she has to stay home. The first few weeks of school, the teachers kept finding her among their charges and having to send her home. She's mother's little helper, wipes dishes, helps mother vacuum. Tommy is in 6th grade. He likes farming and is interested in any kind of animal with four legs, including dinosaurs. He is an avid reader. He spent the last two summers at his grandparent's farm in Minnesota. He learned to drive the tractors and worked hard all summer.



A Chat With Edward May

Old man winter arrived in KMA land the evening of November 2. Temperatures dropped to 22° at Shenandoah, but they were even colder in parts of the area, particularly in Nebraska. For the most part we have had a comparatively mild fall, in fact, we still had a few of the hardier flowers in bloom outdoors. However, they are gone now and we will have to wait until spring before we will have more flowers out of doors.

This leads to the matter of the approaching winter. We have reached the time of the year when some weather observers are prognosticating our winter by watching certain signs. These vary from the activity of the squirrels, the looseness of the corn husks to the width of the band on the woolly caterpillar (the theory being, the wider the band the milder the winter). Most climatologists, the scientists who deal in weather and climatic phenomena, don't put much faith in weather signs, but many people do. If you follow any certain signs—what do your signs indicate regarding our approaching winter?

I had hoped to show you a picture of the KMA juniors working at the annual high school junior class chili supper. However, they were so involved it was impossible for Guide photographer Duane Modrow to get them all together. The chili supper is sponsored by the junior class and this year they served over 1,300 people. Approximately 450 pounds of onions and 450 pounds of hamburger were used—so you can readily see the entire junior class was extremely busy. Incidentally, the KMA juniors are Carol Burrichter, Sharon Roulstone, Susan Childs, and Annette May.

Do you like popcorn? Do you question if KMA listeners like popcorn? We were looking for some popcorn recipes and asked our listeners to send us their favorite recipe for fixing popcorn. The response was terrific. We received recipes for rainbow popcorn balls, chocolate, nut, orange, peanut butter popcorn balls, popcorn penoche, popcorn corsages, caramel corn, popcorn bars, popcorn cake, popcorn muffins, popcorn

nuggets, popcorn crunch, marshmallow popcorn, and several other uses for popcorn. We are going to try to pick out the finest of the recipes and make up a nice recipe book. It will probably take us a while to test the hundreds of recipes that came in, but in due time we will have the job completed.

Speaking of popcorn, here is a poem entitled "The Popcorn Man" sent in by Miss Ava Nelson of Exira, Iowa.

It's always in the summer,
Pretty close to half past two,
When I hear his high pitched whistle
And I see him come in view.

I'm waiting on the corner
With my nickel in my hand,
For the popcorn man is coming
With his funny little stand.

And if you smile real nicely,
If you say "I hope you're fine,"
I think he'll put more butter
On your corn like he did mine.

That last line regarding butter makes me think of our boy Eddie. He goes to the show occasionally on Saturday afternoon and he always likes to have a sack of popcorn with butter on it. Something else several of the Shenandoah boys and girls buy at the show is a big sour dill pickle. Can you imagine buttered popcorn and dill pickles being an enjoyable combination? I'll take the popcorn.

No doubt many of you are making plans for Thanksgiving, the first of our big holidays. Thanksgiving isn't as big a holiday as Christmas or New Years, but it is a day families try to be together and celebrate the occasion. I hope most of your family is able to be with you this Thanksgiving.

Frank Comments

By FRANK FIELD

The picture this month is taken in our den—sometimes called the music room. I will explain why later. Jenny is very proud of her big Monstera plant and goes over the leaves every few days with a soft cloth to make sure that no dust has a chance to settle on them. The Monstera's are closely related to the Philodendrons and make excellent house plants because, being tropical plants, they rather like the warm temperatures most of us have in our houses in the winter time, and lack of humidity in the air doesn't seem to bother them. The only thing they ask is plenty of light and plenty of moisture and to have their leaves wiped off occasionally to keep dust from clogging up the pores.

The den is in the southeast corner of the house and that is a south window behind the drapes in the picture. Normally the drapes are kept open to let in as much light as possible, but in order to make a good background for the picture, Jenny closed them.

I mentioned we sometimes called this the music room. Right behind Jenny's chair you can see part of our Hi-Fi set-up. The black box on top of the cabinet is an FM

receiver which I made several years ago at a time when it was not possible to buy an FM receiver on the market. If you wanted one, you had to make it yourself. Of course, now they are readily available at reasonable prices. The Hi-Fi set is also a home-made job—made up about 10 years ago when they too, were unavailable on the market. You could purchase all the necessary component parts but you had to build your own cabinets to contain them. The cabinet you see there, holds the record changer, the equalizer, the pre-amplifier, and the amplifier. The oblong black space on the front of the cabinet is where most of the controls are located. The switches just to the right of the black oblong control remote speakers in various parts of the house. I did all the necessary wiring for these remote speakers while the house was being built, and there are speaker out-lets in every room of the house, including one in the recreation room in the basement, one in the laundry room, and one in my workshop. All Jenny has to do is to put on a stack of records, throw the appropriate switch, and listen to music while she is doing her house work.

Right over Jenny's head you will see something else home made—those two pictures on the wall. Remember one time about a year ago, I showed you a picture taken in the recreation room of some of the paintings Jenny and I had done during the winter months for the lack of anything else to do? Well, there are ten of

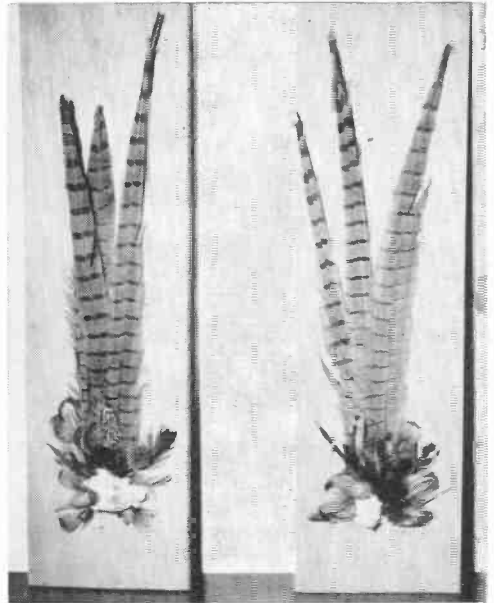
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Here is the only case we know of where a KMA announcer was caught red-handed "slinging mud". Happily it was the kind you pour out of a cement mixer. KMA production manager, Warren Nielson, with the help of his father-in-law, Frank Cox, and daughter Holly, pour the foundation for a cement block wall along their back lot line. The wall will replace an old floribunda rose hedge which presented a frequent problem keeping neatly trimmed; scratchy, too.



With pheasant season upon us here is a clever adaptation of pheasant feathers Florence Falk obtained at the second annual Kraft Karnival at Clarinda, Iowa last month. As you know, pheasant feathers are beautiful and so often are just thrown away or kept around for a while, then thrown away. It wouldn't be difficult to ask some hunter to save them for you. Take a piece of veneered plywood, 1/4 inch is heavy enough, cut so it will mount the long tail feathers. Glue on a spray of the colorful small feathers with a small sea shell, acorn, locust or hedge tree thorn, or any other fall decorations. Betty Raney of Macedonia, Iowa made these. It might be interesting to work in some of the colorful feathers from ducks, too. The plaques should be in catching pairs for wall mounting. The veneer used on these looked like Philippine mahogany, however, any veneer to suit your decor may be used.



Announcer Mike Heuer has found it isn't easy playing the part of a villain in an old Gay Nineties Melodrama. In the play "Dirty Work at the Crossroads" presented by the Southwest Iowa Theater Group, Mike got thrown to the ground as shown in the picture at right, kicked twice, had three struggles with the heroine, and finally got run over by a train! Not only that, he had to carry the heroine, Mrs. Bill Mickle, pictured at left, from one side of the stage to the other while gasping for breath. Mike's elbows were sore, he was exhausted at the end of every rehearsal and fought a serious bout with laryngitis.



John Sawyer Joins May Broadcasting Staff

A new face in the KMA business office, John Sawyer joined our accounting staff October 30th. John will be working with Earle Crowley who takes over the accounting department, while Jim Shaum who was previously in charge has moved to the May Seed Company executive offices. John is a native Shenandoahan. He is a son of Raymond Sawyer who was General Manager

and Executive Vice President of the May Seed Company and Secretary of the Broadcasting Company before passing away last month. John attended Simpson College at Indianola, Iowa, majoring in business administration. He served four years in the air force, one year overseas in Korea. He has been actively engaged in business and community affairs since his return from

service. He has been in the real estate business and operated the Shenandoah Floral Shop with his brother, Tom. John has been one of our active Jaycee members and is a past-president of the local club. He is a Legion member and has been very active in the S. W. Iowa Theatre Group. He is one of the original members of this organization of amateur thespians. He helped organize this highly successful group. John's favorite hobby is photography. Movies and still color are his favorite field. However he also takes and processes black and white in his own darkroom. He owns some very fine photography equipment. John is an eligible bachelor.



John Sawyer

"I Remember the Dorseys", Special Feature

"I Remember the Dorseys", a special weekly feature on John Russell's Monday afternoon shows for four weeks proved very interesting as Bohm Townsend, right, re-

membered VERY well the Dorsey Brothers and many details of their careers. Not only the Dorseys, but many of the big names of yesterday and today who made their start

with the Dorseys were reviewed. John Russell, left, was pleased to find someone nearby so closely associated with these great men of music. Many selections used were from Bohm's personal record library. Mr. Townsend, genial manager of the Townsend Wholesale Co. of Maryville, Missouri, and Shenandoah, is a great booster of the big bands and a first-hand authority on many of the top artists of today.



John Russell and Bohm Townsend



New Recipe Book

Here it is, the new Royal Gelatin Recipe Book! It's yours for just a nickel with your name and address. Royal Gelatin and Puddings, a division of Standard Brands of New York has made these wonderful recipe books available to Guide readers. By the way, the nickel is to cover mailing and the envelopes, which KMA furnishes. This Royal recipe book, which you see Doris Murphy, our Director of Womens Activities, holding has some 30 pages of absolutely delectable concoctions from the testing kitchens of Standard Brands. Each recipe has the preparation time (usually 10 to 15 minutes) and chilling time, which varies with ingredients. Royal Gelatins and Puddings are famous for unusually good flavors and large variety. If you're watching calories, you'll find a wealth of variety in these recipes. And, there are recipes so scrumptuous you had better throw away your calorie counter and just enjoy an out-of-this-world dessert. Needless to say, your family will perk up at dessert time when you start whipping together these wonderful Royal recipes. As soon as you get your recipe book you'll want to start trying them out! The sooner the better, so get your order in right away. Just a nickel with your name and address to KMA Guide, Shenandoah. You loyal Guide subscribers know we promised you a continuous run of such nice offers as this through the facilities of KMA and your Guide office. Your KMA homemakers, Bernice Currier and Florence Falk, have been very diligent in alerting us to the best prospects for such offers to you. All we hope to do is break even in out-of-pocket expenses.

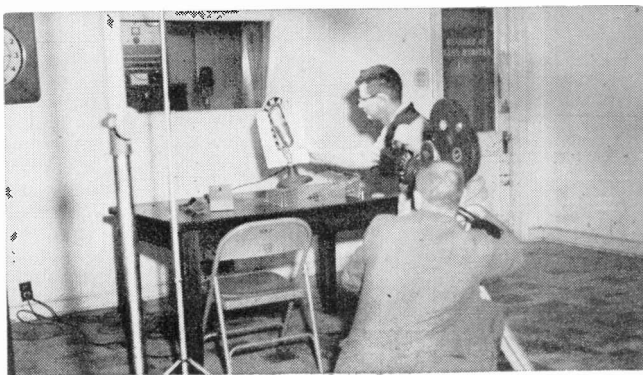
Let this be an additional inducement to keep your Guide subscription paid so you may take advantage of this service through your Guide. By the way, we are only sending one Guide expiration notice when your



subscription runs out. Mailing costs have gone up to the point we had to cut down somewhere or raise the price of the Guide. We didn't want to raise the price, therefore just the one postcard notice. So, when you receive your expiration notice, take care of it before it gets lost or you may miss some issues of your Guide. This will possibly be the only time you will see the Royal Gelatin recipe book offered. The reason: we have another offer just about ready which we want to get to you as soon as possible. It should be ready the first of December. It's a honey, so get this Royal Gelatin book right away. Its time is definitely limited. You might pass the word along to your friends that these Guide offers are something extra special with their Guide Subscription. If they aren't now subscribing they can get their subscription in and take advantage of these wonderful offers. Meanwhile, get busy and get that nickel for your Royal Gelatin recipe book right now.

KMA In Historical Documentary on Tidy House

Pictured at right, Carl Strobe, Art Director, and Bob Fuller, photographer of the Pillsbury Company of Minneapolis were in Shenandoah last month preparing an historical documentary color film on the Tidy House Products Company which is now a division of Pillsbury. Since you might say Tidy House "got its start" on KMA, they wanted a shot of a KMA microphone with an old piece of radio copy from the early days. We were able to locate just what they wanted.



November, 1961



On the KMA PARTY LINE

By DORIS MURPHY

Despite popular misconception, the life of a radio or TV personality is not all roses and honey. Nor is it all turkey and the fixin's . . . even on Thanksgiving. Take for example, when Mr. and Mrs. John Q. Public are home enjoying their big holiday dinner, KMA announcers will be broadcasting in the old "show must go on" tradition. Neither snow, nor rain, nor heat, nor white of meat stays these announcers from the best completion of their appointed shows. But most of them will enjoy dinner, at some time during the day.

A plate will be added to the Thanksgiving dinner table at the home of Engineer Don Burchichter for his son Ed who will be home for the holidays from Kansas University at Lawrence, where he is studying pharmacy.

The family of newscaster Ralph Childs, feel they have something to be especially thankful for this Thanksgiving . . . thankful that the oldest son Steve, age 21, who was

seriously injured in a car accident, Oct. 22nd, is improving and able to be home from the hospital. The accident occurred when a tire blew out, causing him to lose control. The auto skidded off the road, and overturned at least three times, throwing him out of the car. Steve suffered a dislocated left knee, a dislocated right shoulder, a broken left collar bone, and was torn under the arm. A friend Jaylee Croy in the car with him, was also thrown out and suffered a back injury. The boys were taken to the HAND HOSPITAL for treatment. Jaylee, riding with Steve, was home on furlough from the navy. Steve was thankful he escaped alive, even though his car was totally demolished. He had only one more payment to make on the car, until he would have completely owned it. The wrecked car landed on its top in a water-filled ditch.

Christmas festivities in Shenandoah will be highlighted by the holiday wedding of Miss Betty Jane Rankin, daughter of Mr. and Mrs. Jesse David Rankin, Jr., to Michael Gerald Sherman, son of Mr. and Mrs. Gerald W. Sherman of 319 Central Avenue, Wilmette, Ill. The large wedding will take place at the Congregational Church in Shenandoah, December 29. The beautiful bride-to-be pictured on this page, is the granddaughter of Mrs. Earl May, and niece of Edward May.

Both Betty Jane and Michael attended the University of Arizona, where Mr. Sherman was a member of the Sigma Nu fraternity. Betty Jane's engagement was announced October 7th, by a miniature newspaper "Nuptial News" presented to the guests at a luncheon given by her mother at the Delmonico Hotel. Of the twenty guests attending the luncheon, seven were present who had been guests at the announcement party of Betty Jane's mother in 1939. Those who had the honor of attending both announcements were Mrs. Earl May, Mrs. J. D. Rankin Sr. of Tarkio, Mrs. R. W. Lawson of Wilmette, Ill., Mrs. D. J. Watson of Tarkio, Mrs. Carl Wolford, Mrs. Ivan Wilson, and Mrs. Wayne McMannama, of Shenandoah. A number of showers and courtesies are being extended in honor of the bridal couple.

His wife just KNEW she wouldn't like squirrel. But Ass't. Farm Service Director Tom Beavers couldn't forgo the pleasure of



Betty Jane Rankin

going squirrel hunting. He came home with a squirrel, skinned it, cut it up, then his wife Pat helped him fry it! First they browned it good, then put the lid on the skillet and steamed it half an hour. You guessed it! She loved it. Said it was as good as chicken. Now, she won't object when Tom takes his gun and heads out for the woods squirrel hunting.

Going to an out-of-town football game on the high school student bus can be a real experience. When disembarking from the bus, Annette, daughter of Mr. and Mrs. Edward May lost a shoe in a mud puddle and had to go barefoot the rest of the evening. By the time she arrived home, she really had a bad case of "cold feet".

Three-hundred and thirty-five students attended the first Record Hop mc'd by announcer JOHN RUSSELL of KMA at the Clarinda Cardinal Canteen, following the football game between Clarinda and Shenandoah, Oct. 19th. John made one discovery at the dance. The boys seem to prefer slow dreamy numbers . . . the girls like the fast ones! John also had the thrill of interviewing two well-known band leaders in October . . . Harry James who was playing in Maryville, Missouri, for the Encore Club dance, and Stan Kenton, playing at the Frog Hop Ballroom in St. Joseph, Missouri. Hope you enjoyed these interviews broadcast on KMA.

Anyone taking a peek into Guide Editor Duane Modrow's garage, might think he was a wealthy sportsman because inside they would see a beautiful new 17-foot cruiser and a Piper airplane. But Duane is only storing them for the owners. Even with these two big items in the storage, he still has plenty of room to spare, so you may know he has a BIG garage.

The young man at the piano, Randy, son of Farm Service Director Jack Gowing, is pretty disgusted. Already his 4 year old sister Julie Dawn has interrupted his music practice with a blast from her Hallowe'en horn, and he figures she is about to let go with another loud toot. Impish Julie thinks it is fun, but Randy is pretty serious about learning to play the piano, and he is glaring at her. Maybe it is because the beautiful spinet piano is brand new in the home, and Randy is just starting to take music lessons. His dad is not sure Randy should be starting to pick out tunes of his own so soon, but Randy is doing just that and seems to be getting along fine. Of course, his mother is enjoying the new

piano very much, too. Music will be an important part in the home life of the Gowings from now on.

David, son of Newscaster Ralph Childs, who is taking his first year at University of Iowa, pledged Lambda Chi Alpha fraternity.

Even though Jerry Waltrip, KMA night announcer, had spent two years in service from 1956 to 1958, he thought he had to return when he received notice to report to the Army Medical Corp at Fort Polk, La. Oct. 24th. Since he was no longer a resident of Louisiana, and not under their jurisdiction, his orders were changed and he finally was notified he did not have to enter the service now. So you will continue to hear Jerry's fine voice and fine music during the evening hours.

Learning to cook and look after a household has far more facets that bride-to-be Betty Jane Rankin ever realized. While looking after the Edward May family recently while Mrs. May was out-of-town, Betty tried to please by cooking their favorite dishes and driving her cousins Annette and Karen on errands and to school affairs. After cooking Karen's favorite dish, "macaroni and cheese," she said she hadn't realized it took so many pots and pans! Annette chose "wild rice" when asked what she wanted for lunch. Betty Jane cooked it . . . as she did a big breakfast of bacon and eggs. When asked by her Uncle Ed how she liked keeping house, Betty Jane confided: "I've already cut down on the size family I want . . . not over one or two!" It didn't take her long to find out keeping house is a full-time job!

It happened right while Florence, the Farmer's Wife was on the air! No doubt, it was the first time in history radio listeners

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Randy Gowing disrupted by sister Julie

A Letter From The Farmer's Wife

As I write this, we are having one of the most beautiful of fall days. The trees have been gorgeous in a riot of color. Following a summer of ample rainfall, which gave us much variety of greenery, this is a delightful way to draw us close to the glorious out-of-doors this season.

Since last writing you, life on the farm has had considerable change. The farmer has been in and out of the hospital having had surgery, from which he is making speedy recovery. Karenann is established in college and Bruce busy with Junior year in high school. The crops have matured and now harvesting is keeping everyone busy.

The farmer is busy harvesting the "bean crop". Each day finds many vehicles of all sizes and descriptions (wagons, tractors, pickups, etc.) going by to the local storage facilities. The corn, standing so tall and straight in the field, will be the next harvest in line. Lunches, meals, and errands fall to the lot of the farm housewife these busy days. But, we all love every bit of this life.

Karenann is now a freshman at Northwest Missouri State College at Maryville, a resident of Perrin Hall for Women. She is planning to major in Physical Education and needless to say has a very busy schedule. In high school it seemed there was an end to study time but in college this goes on and on. Largely a matter of time organization. She is a member of the concert band. She and her roommate, Nancy Bruggeman of Manila, both play the clarinet. In fact, they have many interests in common and are companionable roommates, although Nancy is majoring in a different field. The girls have both been able to spend several weekends at home so far this fall. As the weather changes and winter closes in, more and more mail finds its way to and from home.

In October, it was my privilege to attend the Area Conference of Women in Radio and Television. This was held at Wichita, Kansas and on a weekend of such nice fall weather. By taking the bus, I really could see some of the Kansas scenery as we went buzzing along the fabulous Kansas turnpike. From Kansas City we traveled through Emporia—rather we stopped there for a half hour lunch break and it was so nice to walk outside and look for miles without seeing a hill or slight elevation except to the horizon. The traditional Kansas wind was blowing which set me to reminiscing of the days years ago Mother and I spent in McPherson, Kansas. (In fact I went to school there the first part of my fifth grade year. I well remember visiting with relatives out on the Kansas prairie and of the wind that never quieted, the tumbleweeds, the dust, the

sandy soil, the rain that was so much needed and how the first drops bounced in the reddish dust.) We boarded our bus and went on towards Wichita, going through that most interesting part of El Dorado and the oil pumps, surprising to me the moving equipment that is certainly different than the pictured derricks. Nature compensates in many ways and here was one—golden oil coming from a land seemingly barren almost of vegetation. Miles later we found fields near the highway with huge herds of cattle, roaming these Kansas plains. Then on to the busy city of Wichita, a city so clean it reminded me of Rotterdam in Holland with its bustling "new" activity. We had such a fine convention; this one had such informative material that helped everyone—fine explanations of new rules, presentation of ideas on not only local but also area and national level. This was a time of meeting and exchanging ideas with others in the radio and television work. This is an interesting work and one that has much activity behind scenes to get broadcasts set up as well as on the air. There was throughout the three-day schedule just about twenty minutes time for shopping so you know this was a "working" convention. I returned by bus after dark but enjoyed the beauty of lights as we went through each area. Particularly the panoramic view of Kansas City, Missouri by night as you cross over from Kansas. The air field with its kaleidoscope of varied colors at night each with a meaning to the men of the air. Changed busses and then on to Maryville where I drove our car home, coming almost too close for comfort upon the armed robbery at Braddy-

Continued on Next Page



Here's Tippy IV, at 4 months. When the Falks first got Tippy, she was a ball of fur. She is a Border Collie-English Shepherd cross. Already showing traits of being a good farm dog. This is the only time Tippy was allowed in the living room let alone on the davenport . . . just to have her picture taken for the Guide.

Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

Hospitality throughout the coming season with Thanksgiving and Christmas at its best with festive dishes.

FROZEN HOLIDAY SALAD

- 15 Marshmallows cut in quarters
- 1 small bottle red maraschino cherries
- 1 small bottle green maraschino cherries
- 1 9 oz. can of crushed Pineapple
- 1 3 oz. Pkg. Philadelphia cream cheese
- 2 ~~Rims~~ cream, whipped
- 2 T. salad dressing

Cut marshmallows, red and green cherries in quarters. Drain juice from pineapple, also cherries, mix cheese and dressing until smooth. Add pineapple, cherries and marshmallows together. Fold in whipped cream, pour in pan and freeze. Cut in slices and serve on lettuce leaves and top with salad dressing. Sprinkle a little paprika on salad dressing.

* * *

QUICK COFFEE RING

- ½ c. butter
- ½ c. sugar
- ¾ c. milk
- 3 c. sifted all-purpose flour
- 2½ t. baking powder
- pinch of salt
- ½ c. raisins
- ½ c. mixed candied fruit
- 1 egg yolk
- ¾ c. chopped, blanched almonds
- Sugar for topping

Mix the first eight ingredients, blending well. Knead five or six times on a lightly floured board. Form into two round loaves, place on greased cooky sheet. Brush top with yolk of egg, slightly beaten and sprinkle with sugar, and chopped almonds. Bake in 350° oven for 15 to 20 minutes or until done. If you want to make a traditional ring rather than the loaves, just work in a bit more flour so that dough will be a bit easier to handle. To make ring, roll dough with your hands into a rope and join the two ends together to form a circle. Then brush with egg and sprinkle with sugar and almonds.

FESTIVE SWEET POTATOES

- 4 or 5 medium baked sweet potatoes
- ½ c. raisins
- ½ c. brown sugar
- 3 T. butter
- ½ t. salt
- ½ t. vanilla
- ½ c. pecan nut meats
- ½ c. cream or rich milk

Method:

- (1.) Mash sweet potatoes, combine with brown sugar, butter and cream.
- (2.) Plump the raisins by letting them set in hot water for a while and drain.
- (3.) Add vanilla, salt, raisins, and chopped pecans. Mix well.
- (4.) Put in 6x10x2 inch glass baking dish.
- (5.) Garnish with 6 marshmallows.
- (6.) Heat in 300° oven; 25 minutes or until marshmallows are browned.

This serves 6 people. For special dinners put sweet potato filling in large orange rind halves, decorate with a marshmallow and when baked place around the chicken, turkey, or ham on the meat platter.

* * *

FROZEN PUMPKIN PIE

- 1 c. canned pumpkin
- 1¼ c. sugar
- ½ t. cinnamon
- ½ t. nutmeg
- ¼ t. ginger
- ¼ t. salt
- 1 t. vanilla
- 1 c. heavy cream, whipped
- 1 pint vanilla ice cream, softened
- 1 8" or 9" baked pie shell

Combine pumpkin, sugar, spices, salt, and vanilla: fold in whipped cream and spread ice cream in baked shell then spoon on pumpkin filling. Freeze pie until firm. When ready to serve may decorate with a bit more whipped cream and pecans if desired. Easy, ready ahead of time; no fail pie. Set out 15 minutes for easy cutting.

THE FARMER'S WIFE

Continued from Page 10

ville. Arriving home just as dawn was breaking to be greeted by that lovable piece of "wiggly" Tippy IV. The farmer was just getting up to begin the work of the new week. Gradually settled back into the ever different routine of the farm and have now more jewels for my box of memories. So much to think over while doing "dishes," raking the many leaves, getting programs. To those of you Guide readers not able to get KMA because of distance, may The Falk Family be the first to wish you a Happy Healthy Holiday Season and Best of Greetings for the Year 1962. I'll be with you in the Guide again January of '62.

Until then 'Keep Smiling'
Florence Falk

Homemaker's Visit

By **BERNICE CURRIER**

GERMAN APPLE STRUDEL

DOUGH

- 2 c. sifted flour
- 2 eggs
- 1 T. soft shortening
dash salt
- $\frac{1}{2}$ c. water
- 3 T. butter

Mix flour with eggs, shortening, salt and water. Knead until firm. Let it stand 30 min. Roll out thinly and brush with melted butter.

FILLING

- $\frac{1}{2}$ c. bread crumbs
- 4 T. margarine
- 5 tart apples
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. raisins
cinnamon

Peel apples and slice very thin. Brown the crumbs in butter, cool and sprinkle over the dough. Drop the raisins over the crumbs. Cover with sliced apples, spreading evenly. Add the sugar and cinnamon. Roll up and place on a greased baking sheet. Brush with an egg or egg yolk or butter and bake in hot oven 30 min. Sprinkle with sugar and serve either hot or cold.

* * *

TWIN ANGEL FOOD CAKE PIES

- 1 ten-inch angel food cake
- 1 envelope unflavored gelatin
- $\frac{1}{2}$ c. cold water
- 4 t. lemon juice
- 2 pkgs. thawed frozen berries
- $\frac{1}{8}$ t. salt
- 2 egg whites
- 1 c. heavy cream whipped
- $\frac{1}{2}$ c. heavy cream whipped
- 1 banana sliced and dipped in lemon juice
- 1 c. coconut

Cut the cake into 2 even layers, hollow out both to a 1-inch shell. Fill the tube hole of both with cake bits. Stir gelatin and water over hot water until dissolved, add lemon juice and add to the fruit. Let this congeal to soft jelly stage; add the salt to the egg whites, beat until very stiff and fold into first mixture; fold in the 1 c. cream whipped. Refrigerate a few minutes then heap into the shells. Decorate with $\frac{1}{2}$ c. cream whipped, arrange bananas on top and sprinkle coconut over. Make this several hours ahead or let refrigerate over night. Makes two 10-inch pies.

COCONUT CRUST PIE

- 2 T. soft butter
- 1 pkg. flake coconut

Spread butter evenly in pie pan, sprinkle coconut into pan and pat evenly into butter. Bake in 350° oven 10 to 12 minutes until golden brown. Fill with a ready-mix pie filling or with ice cream.

* * *

UNBAKED THREE LAYER COOKIES

PART 1

- A— $\frac{1}{2}$ c. butter
- $\frac{1}{4}$ c. sugar
- $\frac{1}{3}$ c. cocoa
- 1 t. vanilla
- B—1 egg slightly beaten
- C—2 c. graham cracker crumbs
- 1 c. flake coconut
- $\frac{1}{2}$ c. chopped pecans

Put "A" in top of double boiler; cook and stir until blended, add "B" and cook and stir just 5 min. Add "C" and remove from heat immediately and mix well. Press this into bottom of 8 by 11 by 2 inch pan. Let cool.

PART 2

- D— $\frac{1}{2}$ c. butter
- E—3 T. milk
- 2 t. vanilla instant pudding
- F—2 c. powdered sugar

Cream "D" until fluffy. Combine "E" and add to "D" and mix well. Add "F" gradually and beat smooth. Spread this over first layer. Let stand until firm.

PART 3

- 1 pkg. (6-oz.) chocolate bits
- $1\frac{1}{2}$ T. soft butter

Melt together and spread over cookies. If it seems too thick, thin it with cream.

* * *

BROWN SUGAR APPLE PIE

- A— $\frac{1}{4}$ c. melted butter
- $\frac{1}{2}$ c. brown sugar packed
- $\frac{1}{2}$ c. chopped pecans
- B—6 large tart apples, peeled and quartered
- $\frac{1}{4}$ c. cold water
- C— $\frac{1}{2}$ c. brown sugar packed
- $\frac{3}{4}$ t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{8}$ t. ginger
- $\frac{1}{8}$ t. salt
- D—1 T. lemon juice

Pastry for 2 crust pie

Place bottom pastry in pie pan. Combine "A" and spread over bottom crust. Put "B" in saucepan and simmer 5 min. Sprinkle with "C", then "D". Adjust slashed upper crust, trim and seal edges. Bake 10 min. at 425° then turn oven to 350° and bake 25 min. more. Serves 6.

"My Best" Recipe Selections for November

ANYTIME IS TURKEY TIME! No matter the season, occasion, or time of year, for special days or for every day, there's a turkey dish for your menu.

TURKEY LOAF

- 2 qts. cubed turkey
- ½ c. diced turkey giblets
- 2 c. diced celery
- ½ c. diced green pepper
- 3 T. diced pimiento
- 6 T. chopped onion
- 6 T. turkey fat
- 4 qts. bread cubes
- 3 c. bread crumbs
- 1 T. salt
- 1 t. pepper—black
- 1 T. worchester sauce
- 1½ qts. turkey broth
- 6-7 eggs

Dice turkey into 1-inch pieces, chop giblets, saute celery, green pepper, pimiento, and onion in fat. Combine turkey giblets, sauted vegetables, bread cubes, bread crumbs and seasonings. Beat eggs slightly, add broth to eggs, add to dry ingredients. Combine lightly; Add more seasoning if necessary. Pour into well-greased loaf pan. Place pans in shallow pan of warm water. Bake 325° for 45-60 minutes or until done. Cut into slices. Serve with mushroom sauce. Makes approximately 24 servings.

* * *

SCALLOPED TURKEY

- 6 c. diced celery
- 3 c. water
- 1½ c. butter or margarine, melted
- 2¼ qts. (15) ½ in. bread cubes toasted
- 3 qts. celery water and milk
- 1½ c. butter or margarine
- 1½ c. flour
- 3 t. salt
- ½ t. poultry seasonings
- ½ t. pepper
- 6 c. diced cooked turkey

Cook celery in water until just tender. Drain water off celery and save. Pour 1½ c. melted butter over toast cubes. Combine celery water with enough to make 3 qts. Melt remaining butter in saucepan. Blend in flour and cook over low heat until bubbly. Add liquid all at once and cook, stirring constantly, until thick and smooth. Add seasonings. Arrange turkey and celery in a layer over half the cubes in a 6 qt. baking pan. Pour sauce over top of turkey. Top with remaining bread cubes and press down. Bake 350° for 20-25 minutes or until heated through. Makes approximately 24 servings.

TURKEY CELERY SALAD

- 4½ lbs. diced cooked turkey
- 4½ c. sliced celery
- 26 sliced stuffed olives
- 1 c. turkey jelly
- 1 c. mayonnaise
- 1 T. salt

salad greens

Lightly mix together turkey, celery and olives. Blend together turkey jelly, mayonnaise and salt. Combine the two mixtures. Serve on bed of crisp salad greens. Makes approximately 24 servings.

* * *

TURKEY SANDWICH FILLINGS

- 6 c. finely chopped cooked turkey
- 6 T. pickle relish
- 2 c. mayonnaise or salad dressing
- salt and pepper

Combine ingredients. Season to taste with salt and pepper.

— 2 —

- 4 c. finely chopped cooked turkey
- 12 oz. cream cheese
- 1 c. pickle relish
- salt and pepper

Combine ingredients. Season to taste with salt and pepper. Makes 6 c. filling, or enough for 24 sandwiches allowing ¼ c. filling for each sandwich.

"Wifescovers"

To make sure packages are tied tightly, wet the string first. The string will shrink as it dries!

Are annoying white spots caused by carelessly placed glasses marking your mahogany furniture? Make them vanish with a thin layer of vaseline petroleum jelly.

If a picture or mirror obstinately hangs crookedly, paste some coarse sandpaper to the bottom edge of the frame, rough side facing the wall.

You needn't call a plumber when the kitchen sink is stopped up. Probably it's due to grease. Pour a cupful of table salt and one of baking soda down the drain, followed by a pot of boiling water. You'll find the grease will dissolve almost at once.

Fruits and tea stains can be removed from linen by covering the spot with vaseline petroleum jelly. Allow it to remain for several hours, then wash in warm, soapy water.

To remove dog and cat hairs from upholstery, your guests will appreciate your gently patting its surfaces with a damp piece of sandpaper.

KMA Daily Program for NOVEMBER, 1961

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.—Infomacast
 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.—John Russell 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
 7:30 p.m.—Football Scouts
 7:45 p.m.—Hawkeye 8 Warm-up
 8:00 p.m.—Game Of The Week
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—High School Scoreboard
 10:30 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.—Frank Field
 7:15 a.m.—News
 7:30 a.m.—High School Scoreboard
 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.—Football Scouts
 1:15 p.m.—Uni. Of Iowa Football
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Schlitz Scoreboard
 5:30 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.—Football Finale
 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.—Tarkio Profile
 12:30 p.m.—Sunday Album
 4:55 p.m.—Mon. Morn. Headlines
 5:10 p.m.—Sunday Album
 6:00 p.m.—New Testament Christianity
 6:15 p.m.—Army Bandstand
 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

Listings Correct at Time of Publication

However, all Programs Are Subject to Change

FRANK COMMENTS

Continued from Page 4

these paintings hanging on the walls in the den in addition to the ones you saw in the basement. We haven't decided yet whether we will continue with our painting this winter or take up something else for a hobby to occupy our time on those evenings when the television programs are all poor and not worth watching or listening to.

We didn't do much new planting of Dutch bulbs this fall as we planted quite a lot of them last fall, and they will be perfectly good for another year or two. However, we did plant a couple of the Giant Alliums and a few more Lily bulbs, including both Madonnas (which are up nicely), and a few more Regals. We can't do too much planting unless we buy some more ground as what we have is getting a little crowded now. We are going to somehow find some space next spring for some of the new roses.

There is nothing new or exciting to report about any of the Field tribe, except that our daughter Zo, is at Rochester right now, going through the Mayo Clinic to see if she needs any further work done on her heart. Will give you a full report on that next month.

PARTY LINE

Continued from Page 9

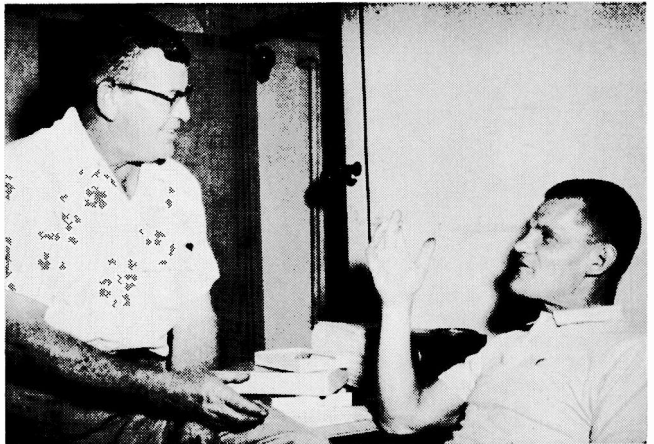
ever had the exciting experience of hearing a broadcaster tell about the meandering of an "unwelcome visitor", a big old skunk who suddenly made his appearance right during the broadcast. Florence's microphone, located on a little table in front of her dining room window, afforded her a full view of the "goings on" down in the farm barnyard. You can imagine how hard

it was for her to keep her mind on the broadcast as she noticed Mr. Skunk wander out of the barn, around the yard and head for the corn crib. All the time, as she gave his whereabouts, she was worrying for fear their new little puppy Tippy, might appear and get involved in a fight, not knowing this wild little beast was something to leave alone. Finally, Byron hove into sight with the dog! It was more than she could stand . . . she excused herself from the microphone, dashed to the porch and warned Byron that a skunk had just gone into the barn and to beware. He quickly tied up the dog, and started a search, but Mr. Skunk was no where to be found. Yes, this was one broadcast that had all the thrills of the old time movie serials, where they end up by saying: "And listen in tomorrow to see what happened to Byron and the skunk."

Homemaker Bernice Currier wasn't out Hallowe'en night with the "tricks or treaters". Nevertheless she had rather a restless night and was good and sound asleep when it came time to check her line with the engineer around 7:30 A.M. Finally the telephone ring roused her and she realized she had overslept. Yes, her TWO alarm clocks had gone off and run down, but they didn't awaken her. She would probably have slept clear up until air time, if Announcer Merl Douglas had not been on the job checking to see that the line was in readiness for the broadcast.

High school honors have come to Diane Rankin and Annette May. Diane, daughter of Mr. and Mrs. J. D. Rankin was a member of a high school quartet chosen to attend the All State Chorus to be held in Des Moines, November 24th. Annette, daughter of Mr. and Mrs. Edward May, has been selected the Student Director of the Junior Class play which will be presented this month.

The fellow on the left is one many of you may recall from bygone days when many live entertainers were on KMA. It's none other than Curly Dale. Curly might be more readily identified if he had a guitar or banjo in his hands. Curly dropped in to say "hello" while in town looking after some property. Curly operates a truck stop and restaurant near Ankeny, just north of Des Moines. Here he visits with a long time buddy and fellow entertainer, Merl Douglas. It was sure good to see ol' Curly again. He's every bit as fit as he looks.

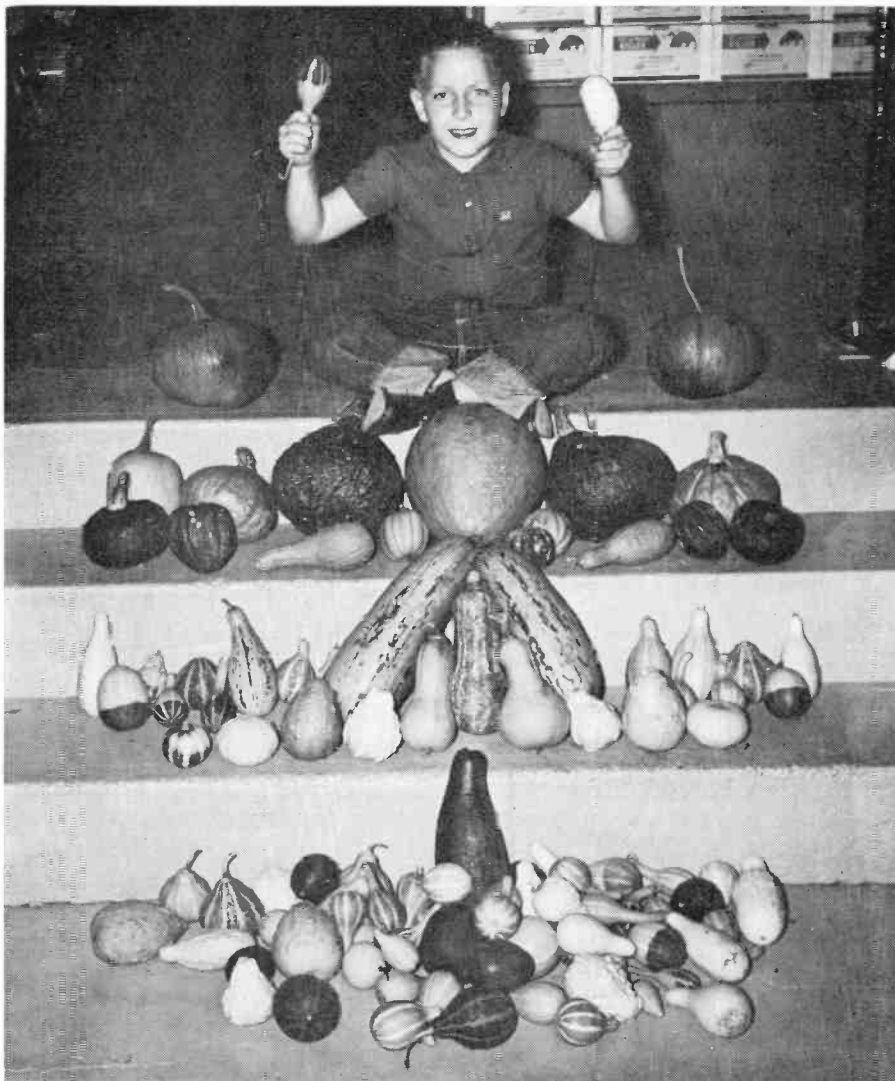


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High atop a colorful assortment of squash and ornamental gourds, Little Eddie May looks like part of the rhythm section of a South American orchestra as he shakes two ornamental gourds. On each side of Eddie are pumpkins. On first row below (l to r) Squash - buttercup, sugar pie, acorn or table queen, hybrid R, summer crook-neck, Chicago warted hubbard, golden acorn and king of the mammoth; remainder are duplicates. Center row, center only, two big caserta, butternut, and cushaw (center). Those surrounding and all of bottom row are ornamental gourds. Bottom center is black zucchini squash. One little packet of ornamental squash seed from May Seed Co. grew all the ornamentals, plus about another bushel we didn't have room for. They are brilliant greens, oranges, yellows, and whites. Wonderful for decorations.