

The  
**KMA GUIDE**

March, 1962

# COVER STORY

# The KMA GUIDE

March is supposed to come in like a lion and go out like a lamb, so for this month's Guide cover we have a "lamb" and a lion. Our precious little lamb in this instance is little 2½ year old Terri, daughter of your afternoon music host on KMA, Jim Ross. Terri is holding a stuffed, sleepy-eyed lion. As you well know, March did not come in like a sleeping lion this year. It roared in with blowing snow and sub zero weather. Terri is pictured at Bill's Floral in Shenandoah, surrounded by hyacinths, pussy willow, and snapdragons. We went indoors for a breath of spring, which, soon, we hope, you'll find outdoors.

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Pictured above is your new night-time announcer, Dan Wilson. Dan joined the KMA staff just as last month's Guide went to press. You may already be familiar with his voice on the air. Dan was previously on the staff of radio station KOKX, Keokuk, Iowa before joining KMA. He is a native of the Evanston and North Shore area near Chicago. His parents, Mr. and Mrs. Leonard "Spike" Wilson reside in Northfield where his father is a veteran advertising executive of 31 years with the Chicago Tribune. Dan attended Parsons College at Fairfield, Iowa and the Brown

Institute of Radio in Minneapolis. He served with the armed forces and is unmarried. By coincidence Dan was a classmate of Mike Sherman who was pictured as the new groom on our January Guide cover picture. New Trier at Winnetka, Illinois is the school, which boasts a number of famous names among its graduates such as Rock Hudson, Charleton Heston, Ralph Bellamy, and now Dan Wilson of KMA. Dan is residing with Bob Tindall, Editor of the Shenandoah Evening Sentinel. He has joined the St. John's Episcopal Church.



## A Chat With Edward May

The picture on this page is strictly "for the birds." Actually, it is a photograph of Mrs. Francis Braley (Jean Braley), of Shenandoah, as she was overdressed preparatory to giving a talk on bird watching to the wives of the managers of the thirty-nine Earl May Seed & Nursery stores. The wives were being entertained while their husbands were busy attending our annual spring sales meeting. Jean Braley is recognized as a keen student of ornithology and is one of the official census takers in southwestern Iowa for the Audubon Society. Jean was quick to explain her paraphernalia was purposely exaggerated, but, from all reports, her talk was not only interesting but also very educational. In fact, several of the ladies who were fortunate enough to hear the talk indicated they were going to take more interest in birds in the future. Incidentally the official census shows that we have had approximately 30-35 different varieties of birds with us throughout the winter.

The next morning following Jean's talk the wives were invited to a coffee at our house. My wife, my sister, and my mother, as well as many of the wives from the home office, worked together and helped make the coffee a success. Naturally everyone was still talking about how they enjoyed Jean Braley's talk. Ironically enough, at this particular point, someone looked out the window toward where we have our bird feeder and, in spite of several inches of snow on the ground, there perched a robin. I guess he, too, was tired of the winter which has produced a total of nearly 50 inches of snow here at Shenandoah and, apparently, Mr. Robin Redbreast had decided to head north and perhaps rush the season a little bit.

I would be neglecting my duty as a proud father if I didn't tell you about Annette and her speech activities at school. Annette happens to be the Student Director of a One-Act Play entitled "The Lottery". The play received a Number 1 Rating at the District Speech Contest and now goes to the State Contest, which is to be held in Shenandoah the latter part of March. Everyone connected with the play has worked extremely hard, and, regardless of how their rating might be at the State Contest, they have had a lot of fun and

wonderful experience working together and putting on this One-Act Play. Also, Annette qualified for the State Speech Contest in the Radio Speaking Division. She seems to enjoy this type of work and has been quite active in high school with various speech groups. Incidentally, the many local students who qualify for the State Speech Contest are a little disappointed that the contest is to be held in Shenandoah, because attending a contest at home—for some reason—doesn't hold quite the glamour and appeal as perhaps traveling halfway across the state and probably staying overnight.

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Jean Braley demonstrates what not to wear on bird-watching outings.

# Frank Comments

By FRANK FIELD

The picture on this page was taken on March 1 and it is looking west across the rose garden west of the seed house, along the path which leads out to the weather house which you can see in the background in front of those Spruce trees. You can easily imagine what a job it has been the last couple of months to keep that path scooped out so we could get out to the weather house in order to take our official thermometer readings. Incidentally, the official low this morning here in Shenandoah, was 21 degrees below zero, but by sunup the wind had gotten around into the southeast and by 10 o'clock it was back up to the zero mark so apparently this particular snow storm and cold snap is about over for the time being.

The roses in the foreground were given a mulch of straw about 6-8 inches deep late last fall. Our first snow came early in December and the first big snow storm came two days before Christmas. Incidentally, that particular snow is still here, together with all the snow we had during January and February. There hasn't been enough warm weather at anytime to melt all of our snow. We did have some below zero weather two or three different times when the snow was down to only 3-4 inches, so the roses are killed back to within 4-5 inches of the ground, in spite of the fact that during most of the winter they have been covered with anywhere from 1-3 feet of snow. This won't hurt the Hybrid Teas to speak of, since we always cut them back

to 3-4 inches above the ground every spring anyway. This allows them to make all new tops every year and since they bloom on new wood, it doesn't affect the crop of bloom in the least.

With the Climbing Roses it is a different story, as they bloom on old wood, and as near as I can tell at this time, there will be very few climbing roses blooming in Shenandoah this summer. I know my own Climbing American Beauty, which ordinarily is perfectly hardy, is killed back to within 8-10 inches of the ground so what few blooms it has will be down close to the ground.

It is too early to tell definitely yet what the cold weather has done to the fruit but I am pretty sure that the apples, plums and pears will come through in good shape. A couple of weeks ago, I cut a twig from each of my Peach trees and brought them inside to see if they would bloom out alright. The results were disappointing—not a single blossom bud opened out, but they did go ahead and make leaves, so even if the bloom buds are killed, the trees themselves are not hurt and will go ahead and leaf out when spring comes.

There is a fairly good sized piece of lawn just in front of the weather house shown in the picture, and our present plans are to spade up a good portion of this just as soon as the snow goes off and the ground gets dry enough to work, so we can plant two more rose beds including the four new All America Award Winners for 1962. If we can get them planted anytime during the month of April, they will be in full bloom by the middle of June for you folks to see and enjoy when you visit KMA this summer.

I think I told you last month that I was getting my tomato plants started quite early this year, so I can plant them out about the first of May and train them all up to stakes. The seed was planted the 15th of February and by March 1 they were up about 1 inch and ready to transplant into the little peat pots. I will let you know later how they are coming along. Incidentally, the government forecast on the weather for the month of March says that here in the middle west we will have colder than normal and more precipitation than normal, so apparently spring will not arrive on schedule on March 21. All we can do is wait and see, and hope!



# HOBBIES UNLIMITED AMONG KMA STAFF

## Beavers Do-It-Yourself Ammunition Arsenal

KMA Associate Farm Service Director Tom Beavers has a new set of equipment at his workbench in his garage which he has been wanting for a long time. We have shown you a picture of Tom and his gun collection in the Guide. Hunting and trap-shooting are his favorite sports, and gun collecting one of his main hobbies. One of the discouraging factors in this hobby is the cost of shells and ammunition. Tom finally has solved his problem with an ammunition and shell reloader. The lever he is pushing is on his cartridge loader. He has several sets of dies which will load 8 millimeter, 30-06, .22 hornet, or .45 pistol ammunition. He keeps his old shells after he fires them. The loader pushes out the old firing cap, inserts a new one; drops in just the right amount of the right kind of powder; and inserts the type of slug or bullet he wants to use. The



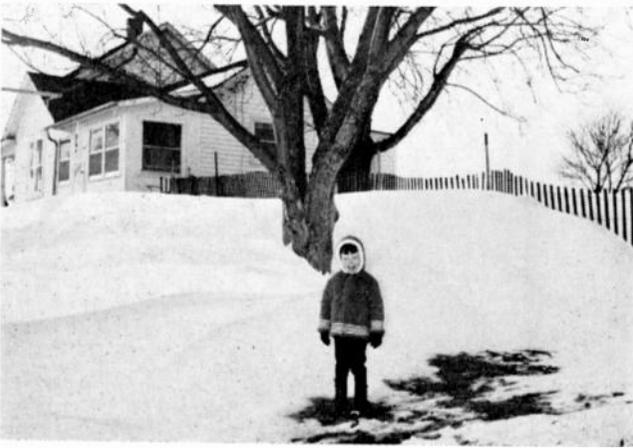
tall contraption with two bottles upside down to his left is his shotgun shell loader. The bottles contain powder and shot. He can load for either hunting or trap shooting. Tom is also busily carving out a beautiful new sports stock for a new army surplus '03 Remington rifle he recently purchased. On the bench in front of Tom are the numerous casings, types of powder, caps, and other such essentials.

## Guide Editor Radio Ham

Your Guide Editor, Duane Modrow, recently received a bad bite by the radio ham bug and has been spending every spare moment boning up on his radio theory to take the Federal Communications exam for his amateur license. A few weeks ago he ran into a local radio ham operator who wanted to sell his "rig". They got together on price and now Duane has the added frustration of sitting with a complete outfit but unable to operate it without a license. He is pictured here holding up the main problem . . . the plug to his transmitter, which he cannot fire up until he gets that ticket. Meanwhile he's buying books and studying. Duane has one advantage; he was a radio operator during WWII, knows the code quite well, so he won't have to spend much

time boning up on that. In the foreground is a semi-automatic code sending key. Behind the key is his receiver with speaker on top. On top of that a code practice oscillator and AM radio Conelrad monitor. On the far side is his DX-100 transmitter with headsets and mike on top. He should be on the air before long.





Here are two pictures taken at KMA Farm Service Director Jack Gowing's farm which may well turn out to serve as a documentary of one of the meanest old months of March on record. For several weeks we have been planning to take pictures of Jack's new Angus calves. Each appointment for pictures was held up for more favorable weather. Finally in desperation the pictures were taken. The original intent was something spring like with the new calves. As it turned out, we obtained winter scenes . . . and spring is just around the corner! The top picture shows little four year old Julie and brother Randy with the new calves, six and eight weeks old. Jack's purebred herd is slowly growing. He now has 13 head of registered Angus, six are cows. Jack lives on the south side of a crest of a hill. When it snows and the wind blows Jack gets some king-size drifts down his drive on the south side of the house. Pictured below, little Julie stands in front of a drift which Jack stopped just short of the drive with a snow fence. The picture is looking northwest.

## KMA Covers Both State Tournaments

KMA Sportscasters, Andy Andersen and Dean Naven, soon will wrap up the 1962 basketball broadcasting season with the big broadcasts fans look forward to from the high school state tournament sites. Their first long week will be the Girls' Tournament from Waterloo, Iowa. Four teams from the KMA signal area are represented, so KMA listeners will be pulling for a win for one of these teams. Andy and Dean will do 10 of the sixteen games, selecting those of most interest to KMA listeners. That is a lot of coverage and constitutes many hours in front of the mikes. At this writing the Malvern, Iowa girls look pretty good as championship prospects. However, tournaments can go any direction, so we'll just have to wait and see. Meanwhile sports fans in the KMA area will hear all the exciting details direct from the scene of action by our two veteran sportscasters. Girls' tournament dates, March 6th thru 10th from Waterloo. Boys', March 22 thru 24 from Iowa City.

## Symphony Orchestra Gives Spring Concert

One of the most unique musical organizations in the midwest presented its second annual Spring Concert Friday evening, March 2nd, at Clarinda, Iowa. The Nodaway Valley Symphony orchestra presented an ambitious program of 18th and 19th century music which could only be equalled by groups found in a large metropolitan area. The 47 members come from almost all walks of life, driving many miles from their homes in Iowa, Nebraska, and Missouri for each rehearsal at Clarinda. Their purpose is to further music education among students and/or enthusiasts in the area. This year's guest artist was Mrs. Elizabeth Rounds, pianist. The conductor is Nelson E. Crow. KMA rebroadcast the program the following Sunday morning at 9:30 for the benefit of those who were unable to attend.

## Preparing For Big '62 Tourist Season

In just a few short weeks tour season will again get under way with some 1800 visitors expected to take advantage of the opportunity to take a conducted tour of facilities, gardens, movies and the hospitality of KMA and the May Seed Company again this year. The five ladies pictured at right are our tour hostesses. Ethel Baldwin, who is in charge of the tours, says many inquiries are already being processed and tours will get under way in the middle of April. Women's clubs and garden club groups enjoy an all-day outing along with the opportunity to see many examples and have their questions answered concerning flowers and gardening. Each summer you will find the main building lined with big Greyhound busses every Tuesday, Wednesday, and Thursday. Most of the visitors come by chartered bus, however many do come in private cars. Any organizations or groups interested in taking one of these tours should inquire with a self-addressed, stamped envelope to Ethel Baldwin, Earl May Seed Company, Shenandoah. This year, for the benefit of

the casual visitor who may be driving through Shenandoah and want to see the main points of interest, tour guide booklets will be available at the hotels, motels, and uptown restaurants. The booklets will have brief material about the main points of interest and the May Seed Company and May Broadcasting Company. Also a handy map with points of interest indicated by number so visitors may find their way around to things which interest them most. Whichever way you prefer to come, we are most pleased to welcome you.



Tour Hostesses — l to r, Ethel Baldwin, Lela Kier, Edna Ahrens, Ozella Peterson, and Nina Anderson.

## Recipe Books Going Fast

The new recipe book "Yeast Breads—Plain and Fancy" being made available to Guide subscribers is going fast. Again we should remind you they are in limited supply. We hope to have enough to go around, but the way these are going they won't last long. All you have to do to get yours is send in your name and address with a dime to cover postage and handling. This new booklet is the pride of Betty Crocker and General Mills. Every now and then we hear about a fine book such as this and make arrangements to obtain a supply for our Guide subscribers. We are happy to bring this service to our Guide readers and the companies who edit these fine books are happy to get them into appreciative hands. Your Guide has long been a sifting center of the best recipes from listeners and those of our KMA Homemakers, Bernice and Florence. This new service feature of your Guide will make your subscription even more valuable to you.



Holly Nielson in Japanese party costume—see story in Party Line, page 8.



# On the KMA PARTY LINE

By DORIS MURPHY

Guess Pgm. Director Dean Naven just can't add any more birthdays if he expects a pat for each year, from his 5 year old daughter Kim. On Jan. 31st when Dean came home from the studio at 8:00, after giving his early morning newscasts, his daughters came running to give him 37 pats for his birthday. Kim was in bed at the time, but soon got up and started pounding and counting. When she got as far as 15 pats, she stopped and said: "Oh Daddy, I can't go that far!!!"

Rock 'n' roll singer DON EVERLY is now officially both a bridegroom and a marine. Shortly after the 26 year old vocalist and his younger brother, Phil, graduated from boot training at the Marine Corps Recruit Depot at San Diego, California, Don married former Hollywood actress Venetia Stevenson. It was the second marriage for each. Miss Stevenson formerly was the wife of actor Russ Tamblyn. Many of you will remember the EVERLY brothers when they appeared on KMA with their parents. The boys were born in Shenandoah and got their start on Radio KMA. They were guest entertainers on the Ed Sullivan television show from Miami Beach the night of February 18th.

Barbara, 6 year old daughter of KMA sales executive and sportscaster Andy Andersen, got the kind of a Valentine she

wasn't looking for, on February 14th. She got a black eye! Barbara was riding her bike in a neighbor's driveway. Not seeing her, the neighbor backed out her car, striking Barbara and throwing her from the bike. The fin of the car struck her in the face, giving her a black eye. If you want to see how pretty Barbara looked BEFORE her black eye, look on Page 5 of the February Guide where she is pictured "walking up a doorway!"

After waiting for six weeks to find a nice weekend to drive to Le Mars, Iowa, to visit their parents, Mr. and Mrs. Earle Crowley guessed wrong. They made the trip February 17 and 18, the weekend Le Mars got their first big snow storm since 1950. The snow was 13 to 15 inches deep! The Crowleys with their three children did not start the return trip of 185 miles home, until 10:00 o'clock Monday morning, driving on snow-packed highways until they reached Harlan. From then on the roads were clear. It took 4½ hours for the return trip. In Le Mars they visited Earle's mother, Mrs. Cora Crowley; and his wife's parents, Mr. and Mrs. Clarence Cowen.

An Oriental Japanese theme was carried out in the games, decorations, and food, at the 8th birthday party of Holly, daughter of Mr. and Mrs. Warren Nielson, February 20th. The eight school mates were made up with a dash of rouge and eye make-up. During the afternoon the girls made their own Oriental fans, dressed clothespin dolls in kimonos, and enjoyed magic tricks by Holly's dad. Seated at the dining room table, reading left to right are: Patty Hilton, Linda Shoemaker, Penny Book, Mrs. Nielson, the guest of honor, Holly, Moya Sheirbon, Carmen Harms, Claudia Pulley and Jan Goodner. The table was centered with a white branch with pink popcorn blossoms representing a flowering cherry tree. Under the tree stood a Japanese doll. Oriental napkins were used. Favors of pencils with Japanese heads were given



Holly Nielson celebrates eighth birthday with Japanese costuming, make-up, decorations.

the guests. Refreshments consisted of a dessert which included three Oriental type foods . . . rice, Mandarin oranges, coconut, nuts, marshmallows and whipped cream. Also served were fortune cookies and cup cakes with pink cherry frosting. . . centered with gaily colored tiny Japanese umbrellas. A delicious drink of apricot nectar and gingerale, which looked like tea, was served in Blue Willow teacups.

Children usually consider dogs their friends. But I am afraid after the frightening experience 5 year old Teresa, daughter of Guide Editor Duane Modrow, had with a dog, she will be wary of them for awhile. While enroute home from kindergarten, she was chased by a dog who kept pulling her backwards, causing the entire back of her dress to be ripped out. She also lost both her shoes and boots trying to run away from him. The dog then proceeded to carry a shoe home with him. When Teresa's mother went to retrieve her child's shoe, the dog took after her. Fortunately, no one was bitten, but the child was given a bad scare. So that the same thing might not happen to another child, the incident was reported to the police. Arrangements were then made by the owners to find the dog a new home with a family in the country.

A new type mobile was recently originated for her home by Pat, wife of Station Manager Tony Koelker. Leaded stained glass windows recently removed from the dome on top of the Congregational Church in Shenandoah, were hung flush with the wall with nylon fish wire, giving an unusual effect of form and color, thru the various shapes.

Wearing an original Civil War dress, KMA Homemaker Bernice Currier ably narrated the one act play: "Women Who Believed In Lincoln" presented as a tribute to Lincoln, at the February meeting of the D.A.R. in Shenandoah. The meeting was held at the home of Mrs. Win Brown. The authentic black taffeta dress with chiffon overdress was purchased with a trunkful of other antique clothing by Mrs. Brown at a sale in Clarinda. The old fashioned quilt was made by a sister of Mrs. Brown, and the flax wheel pictured beside Bernice is owned by Mrs. M. G. Poetker of Shenandoah. Projecting the beloved Abe Lincoln image were the five women who knew him most intimately; mother, stepmother, beloved friend, wife, and housekeeper, at the White House. These

parts were taken by members of the D.A.R. Forty-six attended the meeting.

Farm Service Director Jack Gowing attended the 1962 National Farm Institute held at the Fort Des Moines Hotel in February. Because of the bad weather, the principal speaker, Secretary of Agriculture Orville Freeman, was unable to address the group. His plane could not land in Des Moines because of poor visibility.

Competing with seventeen schools, the Shenandoah declamatory contestants won 14 Division 1 ratings in the district contest held at Red Oak, February 24th. Annette May, daughter of Mr. and Mrs. Edward May, was among the winners, receiving a one rating in radio speech. Annette was also the student director of the One Act Play, "The Lottery", which won a 1 rating. Winners will compete in the southwest section of the state declamatory contest to be held in Shenandoah March 30 and 31. Over 1,000 students are expected to take part in the event.

Living on a farm in the good old summer time can be pretty pleasant. But with the weather hovering around zero and the farm driveway filled with several feet of snow, things can be pretty hectic. Jack Gowing has found it so this winter, when one big storm after another has kept him on the go, fighting cold, ice, and snow. When the weatherman predicted the big snow storm of February 26th, Jack decided to be ready for it. The night before he put chains on his car . . . attached the big 7 foot snow blade to his tractor. Next morning with the temperature near zero, Jack was out

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# A Letter From The Farmer's Wife

Greetings from the Farm!

March—the very word brings up visions of varied weather and this year should be no exception considering the varied weather we've already had. March, with its kites, marbles and jump ropes, may not live up to its pictures. We do have the Golden anniversary of the Girl Scouts of the U.S.A. Many little girls (as well as the older ones) will be thrilled this summer with the flowers so named in their honor. The Brownie Marigolds, such a true gold in flowers.

Here on the farm March brings us up quite short to the realization that now we surely are on the threshold of spring. Last evening, we were all alerted to a possible terrific blizzard, but this morning Frank Field tells us that it will be just a bit more cold with some snow. Very few, if any, areas in KMA land have escaped having at least one big snow and those to the north and west of here wonder if spring will ever come. A late spring probably with Easter falling on April 22 of this year.

Karenann, a freshman at Northwest Missouri State College has had very few trips home. At present, she spends all her spare time on an English assignment involving Mark Twain and his use of "Colloquialisms" in his writings. This assignment meant note cards, rough draft etc., etc. But in between times they have fun in dormitory life. She plays with the clarinet section in the band and the College band is scheduled to take its southern trip beginning March 6. At present, a Physical Education Major course gives her a varied number of subjects, one among them being Anatomy. She finds time to write quite often and we visit over the telephone at least once a week. When I speak of present course, it is because the National Education council advises us through news releases that at least fifty-five percent of college students change their major course after two years of schooling. Time will tell. Her only big break at home was the weekend she served as bridesmaid at the wedding of Jane McClintock and Charles Dee McComb. She also hosted a "Traveling Shower" for Jane. The girls of their graduating class are scattered here, there and everywhere.

Bruce, our Junior in High School, is as busy as the average Junior with the class play. Junior-Senior Prom in the near future, his favorite participation in athletics that of track right around the corner.

He has done considerable trapping this past season and that drew to a close on February 28 of this year. Many miles of walking "on trap lines" most of it through snow covered ground.

At present writing our High School boys basketball team has advanced to second round in tournament competition. Doesn't seem possible that when we read the March Guide just two full months of this school year remain.

The farmer has found the snow adding to the extreme cold at times has made choring seem a bit more of a "chore" than usual. The paper plans for spring work in the fields is nearing completion, and at this writing the little pigs have not as yet made their appearance. The "young" on the farm, so far, is the calf whose picture you saw in the February Guide. Said calf is growing by leaps and bounds.

Weather permitting, the first big problem on hand is the mending and replacing of the fences damaged by the snow and ice. Next time you are riding in the country, just notice the miles of fences that have to be replaced. The farmer likes to check machinery ahead of time so as to be ready to go. A great deal of spring plowing is on the agenda here. We hope the weather settles and the "flu" bug completely disappears and everyone will be ready to start.

As for The Farmer's Wife herself, the answering of several thousand letters the past three months has been very interesting. There should be hundreds of plastic "poodles" and "fractured" marbles in the KMA area. Many of you have filed the Christmas "mailer" away for next year's use.

On the kitchen scene the biggest topic of conversation seems to be the pros and cons of the no-sift flour.

Our Page County Farm Bureau Women had a very interesting Australian dinner. Lamb and the trimmings, large fresh fruit plate and all topped off with the dessert so popular in Australia called "Flan". Really delicious and a very close resemblance to our Cream pies with fruit. As with other countries attempting our recipes, pies for example, with no pie tins, we attempted Flan with no flan pan. A very interesting meeting and more so because so many women from the United States will be attending the International Conference of Associated Country women of the World to be held in Melbourne, Australia in October. The World living program is very interesting.

Then too, I began an evening course in beginning Spanish and so right now will close with Adios, and until our May issue Keep Smiling!!

Florence Falk

The KMA Guide

# Homemaker's Guide

## "The Farmer's Wife"

By FLORENCE FALK

Did you know?

The potato is native to the Peruvian Andes, and was brought to Europe in the 16th Century by the Spanish explorers? The earliest authentic record of its cultivation being dated 1719 at Londonderry, New Hampshire.

Even with the above information we turn our thoughts to the potato during this March and a page of potato recipes for you.

### POTATO PUFF

- 2 T. butter, melted
- 2 c. cold mashed potatoes
- 2 eggs
- 1 c. evaporated milk or thin cream
- Salt to taste

Beat melted butter into mashed potatoes. Beat eggs until light and lemon colored; blend into the mashed potatoes. Add evaporated milk slowly, beating well until creamy and smooth. Add salt. Pour into casserole and bake 50-60 minutes or until the potatoes are puffed up and lightly browned. (325° oven)

\* \* \*

### POTATO CHIP COOKY

Measure 2½ c. potato chips and then crush to crumbs.

- ½ c. brown sugar
- ½ c. white sugar

Mix together and add

- 1 egg
- 4 T. sweet milk

Sift together 1 c. sifted all-purpose flour

- 1½ t. baking powder and add
- 1 t. vanilla
- ½ t. almond flavoring

Mix well and drop by spoonfuls 1½ inches apart on a greased cooky sheet. Bake in 375° oven for 10 minutes. Remove from cooky sheet immediately.

\* \* \*

### POTATO CROQUETTES

- 4 c. hot mashed potatoes
- 3 T. butter
- ½ t. salt
- ½ t. onion juice
- 2 egg yolks
- 1 T. parsley, minced fine
- Flour
- 1 egg
- Bread crumbs

Mix the potatoes with the butter, salt, and other seasoning. Add the two slightly beaten egg yolks, and the finely chopped parsley. Chill this at least one-half hour. Then shape into cones or cylinders and dip each in flour, then in beaten egg, then roll in crumbs. Lower these in a frying basket into deep hot fat and fry till brown. Drain

on soft thick paper toweling. This makes twelve medium-sized croquettes. Or shape into small finger rolls and fry as usual; serve two on each plate. Vary the mixture by adding a little dry grated Parmesan cheese to the crumbs, or mix cheese into the mashed potatoes. In place of onion juice try a little onion salt, or mix finely minced smoked ham, dried beef, or boiled tongue into the mashed potatoes before shaping into croquettes.

\* \* \*

### BAKED SLICED POTATOES

- 4 c. white potatoes, thinly sliced
- ½ c. olive oil or baking oil
- 1 bud garlic (optional as to strength)
- parsley
- 1 c. canned tomatoes or 2 red-ripe tomatoes
- 1 lemon
- Salt and pepper

In a casserole arrange the sliced potatoes, season with salt and pepper. Mix the mashed tomatoes with the oil, minced garlic, and about 3 T. finely minced parsley, and the juice of the lemon. Pour this over the potatoes and set the dish uncovered in a moderate oven (350° for 40 to 45 minutes) longer if necessary to have them cooked through and delicately browned on top. Six to eight servings.

\* \* \*

### SCALLOPED POTATOES

- 6 medium-sized potatoes
- 2 T. flour
- 3 c. milk
- Salt and pepper
- 3 T. butter

Wash and peel the potatoes, slice them and place about one-third of them in a greased baking dish. Season with salt, pepper, and one-third of the flour. Add small dabs of butter. Repeat this twice forming layers. Pour the milk on. Cover the dish and bake in a moderate oven 375° for thirty minutes. Uncover the dish and bake 15 to 20 minutes longer, or until the potatoes are browned on top. Makes six servings.

\* \* \*

### POTATO PANCAKES

- 4 c. raw potatoes, grated
- 4 eggs
- 2 t. onion juice (may be omitted)
- 3 t. salt
- ¼ t. pepper

Mix all ingredients and drop from a tablespoon onto a hot greased griddle or skillet. Fry slowly till browned on one side. Turn with a pancake turner and brown on the other side. Makes two dozen small pancakes. Delicious with roast beef or corned beef hash.

# Homemaker's Visit

By **BERNICE CURRIER**

For your St. Patrick's Day celebration, may the luck o' the Irish be with you!

## IRISH STEW

- 2 lbs. breast of lamb
- 3 T. flour
- 1 t. salt
- $\frac{1}{8}$  t. pepper
- 4 T. drippings
- $\frac{1}{2}$  c. chopped onions
- 10 peppercorns
- 1 c. diced white turnips
- 1 stalk celery, diced
- $\frac{1}{2}$  c. carrots, diced
- 3 medium sized Irish potatoes
- 2 small tomatoes
- 1 c. shredded cabbage
- 5 c. cold water

Cut the lamb into 2-inch pieces. Mix the flour, salt and pepper, and dredge the pieces of meat. Heat the drippings in a stew pan. Add the meat and sear lightly, turning to brown on all sides. Add the onions and brown slightly. Then add the peppercorns, turnip, celery, carrots, the potatoes peeled and cut in quarters, the tomatoes peeled and quartered, the cabbage and cold water. Cover the pan, bring to boil and simmer gently for an hour and a half. Taste for seasoning and serve very hot. Serves 4 or 5.

\* \* \*

## COUNTY CORK ROLLS

Cream together:

- $\frac{1}{2}$  c. butter
- $\frac{1}{4}$  c. sugar
- $\frac{1}{2}$  t. salt

Add:

- 2 eggs and beat well

Add:

- $1\frac{1}{2}$  c. unsifted flour and beat well

Dissolve:

- 1 pkg. dry yeast
- $\frac{1}{4}$  c. warm water

Add yeast to first mixture.

Add:

- $2\frac{1}{2}$  c. unsifted flour alternately with
- $\frac{3}{4}$  c. warm milk

Put out on floured board and knead till smooth and elastic. Put in greased bowl, cover, let rise to double, punch down, put out on board and knead again. Make into small balls to fit three into greased muffin pans. Cover, let rise to double, bake about 15 min. at 375° or until lightly browned.

## EMERALD ISLE SALAD

- A— 1 envelope plain gelatin
- $\frac{1}{4}$  c. cold water
- B— 2 T. sugar
- $\frac{1}{2}$  t. salt
- 1 c. boiling water
- green food coloring
- C—  $\frac{1}{3}$  c. liquid from sweet pickles
- 1 T. lemon juice
- D—  $\frac{1}{2}$  c. finely shredded cabbage
- $\frac{1}{4}$  c. chopped sweet pickles
- 3 radishes sliced paper thin
- $\frac{1}{2}$  c. chopped celery

Combine "A", add "B", stir until gelatin is dissolved, adding the green coloring as desired for depth of color. Stir in "C". Chill to quivery then fold in "D". Pour into individual molds or square pan. Chill to firm. Unmold on lettuce and serve with mayonnaise. Makes 4 servings.

\* \* \*

## SHAMROCK PIE

- 1 envelope plain gelatin
- $\frac{1}{4}$  c. cold water
- 4 eggs, separated
- 1 c. sugar
- $\frac{1}{3}$  c. lime juice
- $\frac{1}{2}$  t. salt
- 2 t. grated lime peel
- green food coloring
- $\frac{1}{2}$  c. finely chopped pistachio nuts
- 1 9-inch baked pie shell

Soften gelatin in cold water. Beat egg yolks, beat in  $\frac{1}{2}$  c. of the sugar. Add the lime juice and salt. Cook and stir over hot water until thickened. Add the grated peel and gelatin. Stir until gelatin dissolves. Tint pale green with food coloring. Chill until mixture begins to thicken. Beat egg whites until they form soft peaks. Beat in remaining sugar slowly. Fold egg whites and nuts into the gelatin. Spoon into baked pie shell. Chill until set. Garnish the top with a large chocolate shamrock sprinkled with sugar, or with small shamrock candies.

\* \* \*

## IRISH SODA BREAD

Sift together:

- 2 lbs. flour
- 1 t. soda
- 1 t. salt
- 1 t. cream of tartar

Sift them into mixing bowl. Make a well in the center and stir in—

- 1 c. sour milk or buttermilk

Add a little more milk if it is too dry. Mix well into rather stiff dough. Divide into two equal parts and shape into round loaves. Prick the tops with a fork. Put into greased and floured pans. Bake about 45 minutes at 350°. Makes 2 loaves.

# "My Best" Recipe Selection for March

## MASHED POTATO CAKES, BAKED

Shape left over mashed potatoes into five or six patties and place on a buttered pie-pan. Combine 1 egg and  $\frac{3}{4}$  c. milk and just before baking pour over the potato cakes. Put in 400° oven and bake until lightly browned and puffed.

\* \* \*

## EGG & CHEESE BAKE

- $\frac{1}{2}$  loaf white bread
- 10 oz. cheddar cheese, grated
- $\frac{1}{4}$  lb. bacon
- A— 7 eggs, well beaten
- $3\frac{1}{4}$  c. milk
- 1 t. dry mustard
- 1 t. salt
- 2 T. butter or margarine

Remove crust from bread, cut in cubes and put in greased 9 x 9 inch pan. Spread cheese on top of bread. Combine A and pour over bread and cheese. Cook bacon crisp and crumble on top. Place a pan of water on bottom shelf of oven. Place mixture on top shelf and bake at 350° for 1 to 1½ hours. Serves 10. Ideal lenten dish.

\* \* \*

## SPICED GRAPE SALAD

- 1 pkg. lemon gelatin
- 1 small can crushed pineapple
- 1 small can spiced grapes
- water or fruit juice
- 1 c. chopped celery
- 1 c. chopped apples
- $\frac{1}{2}$  c. chopped nut meats

Drain juice from pineapple and grapes and add enough water to make 2 c. Heat and add gelatin. Cool to egg white stage and add the fruits, celery, and apples and nuts. Put in mold rinsed with cold water and chill to firm. Serve with mayonnaise whipped with a little cream.

\* \* \*

## SUNSHINE SALAD LUNCHEON

- A— 1 pkg. lemon gelatin
- $\frac{1}{2}$  t. salt
- 1 c. boiling water
- B—  $\frac{1}{4}$  c. cold water
- 2 T. lemon juice
- 1 c. commercial sour cream
- C— 8 oz. elbow macaroni cooked and drained
- 1 c. chopped cooked chicken
- $\frac{3}{4}$  c. shredded carrots
- $\frac{1}{4}$  c. chopped green pepper
- 1 t. salt

Combine A. Blend in B until smooth and chill until slightly thickened. Combine C. Beat gelatin mixture until thick and foamy. Fold into C. Turn into 6 individual molds. Chill for 1 to 2 hours before serving. Makes 6 servings.

## GLAMOROUS SALAD OR DESSERT

Combine equal parts of sweet red cherries, diced orange, small chunk pineapple and marshmallows and cut in  $\frac{1}{4}$ 's. Add whipped cream just to hold together. Just before serving, sprinkle with toasted coconut and toasted English walnuts, chopped. Garnish with dab of whipped cream.

\* \* \*

## LEMON TARTS

I

- $1\frac{1}{2}$  c. flour
- $\frac{2}{3}$  to  $\frac{3}{4}$  c. shortening

Mix together until light and fluffy. Spread over bottom of 2 large cake pans that are greased. Bake 350° 10 minutes.

II

- 1 c. brown sugar (firm)
- 2 eggs, slightly beaten
- 1 c. shredded cocoanut
- 1 c. chopped nuts
- $\frac{1}{4}$  t. salt
- $\frac{1}{4}$  t. baking powder

Mix and spread over part I by teaspoons. Be careful not to disturb. Bake 20 minutes 350°.

III

- 2 c. powdered sugar
- 1 lemon grated rind and juice
- 1 T. melted butter

Put 2 c. powdered sugar into bowl. Add grated rind and butter. Thin with as much lemon juice as needed. Spread on cocoanut while warm. When cool cut into squares. Time 1 hour.

\* \* \*

## CRUNCH UM's

- $\frac{1}{3}$  c. shortening
- $\frac{1}{2}$  c. sugar
- 1 t. lemon flavoring
- 1 t. vanilla
- 1 egg
- 2 T. milk
- 1 c. sifted flour
- $\frac{1}{2}$  t. baking powder
- $\frac{1}{4}$  t. soda
- $\frac{1}{4}$  t. salt
- $\frac{1}{2}$  c. raisins
- $\frac{1}{2}$  c. chopped nuts
- $1\frac{1}{2}$  c. wheat flakes, crushed

Cream shortening, sugar and flavorings. Add egg and milk and beat. Sift flour, baking powder and soda and salt. Add to creamed mixture. Stir in raisins and nuts. Drop by teaspoon on crushed flakes. Toss lightly until coated. Place on greased cooky sheet. Top with pecans or candied cherry and bake 400° for 12 minutes.

# KMA Daily Program for March, 1962

## DAILY DAYTIME PROGRAM

### MONDAY THROUGH FRIDAY

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—RFD 960  
 7:00 a.m.—Dean Naven, News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Markets  
 7:35 a.m.—Let's Go Visiting  
 (Tues. Thurs.)  
 7:35 a.m.—Lawrence Welk's Show  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 for Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Breakfast Club  
 9:55 a.m.—News  
 10:05 a.m.—KMA Community  
 Calendar  
 10:10 a.m.—Housewives Serenade  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Informacast  
 12:00 noon—Dean Naven, News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Tom Beavers  
 12:45 p.m.—Markets  
 1:00 p.m.—Jim Ross Show  
 4:00 p.m.—Mike's Matinee  
 5:45 p.m.—Alex Dreier  
 5:55 p.m.—Weather with Swayze  
 6:00 p.m.—Life Line  
 6:15 p.m.—Paul Harvey  
 6:20 p.m.—Speaking of Sports  
 6:25 p.m.—As Naven Sees It  
 6:30 p.m.—Ralph Childs, News  
 6:45 p.m.—Mkts. & Weather

## MONDAY NIGHT

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

## TUESDAY NIGHT

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

## WEDNESDAY NIGHT

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

## THURSDAY NIGHT

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

## FRIDAY NIGHT

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

## SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—RFD 960  
 7:00 a.m.—News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Lawrence Welk's Band  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 for Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Saturday Shopper  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Polka Party  
 12:00 noon—News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Tom Beavers  
 12:45 p.m.—Market Review  
 1:00 p.m.—Auction Time  
 1:15 p.m.—Saturday Matinee  
 6:00 p.m.—Life Line  
 6:15 p.m.—Music on Deck  
 6:30 p.m.—News  
 6:45 p.m.—Manhattan Melodies  
 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 Sings  
 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

## A CHAT WITH EDWARD MAY

(Continued from Page 3)

Recently I received a very fine letter from a friend of KMA and this particular friend had uncovered two booklets put out years ago by the station. One is entitled "Behind the Mike with KMA—1926" and the other is "Mayfair—KMA." I have seen these books before and if you are one of the early listeners to KMA perhaps you have too; however, it was a pleasure to have these copies as they mean a great deal to me. It is always a pleasure to look into the past and recall many of the entertainers which are pictured in the book entitled "Behind the Mike with KMA—1926." Those were in the very early days of radio and not too many people are able to recall those experiences, but many of us at KMA—regardless of our age—can well recall many of the happenings in the early days of radio and particularly the early days at KMA. We take great pride in being one of the oldest radio stations in this region.

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### PARTY LINE

Continued from Page 9

by 4:30 A.M. opening up his farm driveway, so he could get to the station in time for his 6:30 A.M. show. He made it, but there were times when he was doubtful due to the heavy snow on the road. Yes, Jack, along with millions of others, are looking forward to spring weather!

The greatest thrill the J. D. Rankins had on their recent trip to Mexico, was when the U.S. Ambassador to Mexico, whom they had accidentally met, offered J. D. the use of his car and chauffeur, to pick up Frances, who was down town.

A visit with one of her Kansas radio listeners, over a ham set, gave Bernice Currier quite a thrill lately. At noontime one day, Bernice received a phone call from a Shenandoah operator, Wilson Bartles, saying he had an operator from Greenleaf, Kansas on the line, whose mother wanted to visit with her. Connections were made and Bernice had a pleasant chat with Mrs. Charles Trumbull. Mrs. Trumbull said she had listened to Bernice for years and always wanted to visit with her. Thru ham radio she got her chance!

Ass't. Farm Service Director Tom Beavers was the guest speaker on food production at the F.F.A. Parent-Son banquet at Shelby, Iowa, February 17th. March 8th, he will speak before the same organization at Villisca, talking on "Opportunities in Agriculture."

It had been ten years since KMA Announcer Mike Heuer had seen or heard anything about his good friend and former Commanding Officer, Lieut. Dean Lupkey. Mike, a Sergeant, had served with Dean

in the Armed Forces Radio Services in Korea. The only thing he knew was that Dean had lived in Missouri before going in the service. You can imagine Mike's surprise recently when he heard newscaster Ralph Childs giving a story on the air that quoted Dean Lupkey, State Civil Defense Director of Missouri. Immediately Mike wrote to find out if he was the officer he had served under in Korea. It was, and the two were happy to renew their friendship again. Mike and his wife plan to stop off for a brief visit with Dean on their vacation trip this summer.

I am sure many of you parents have had anxious moments when your children have swallowed pieces of money. Well, we had the same concern in our family in February, when my grandson Tammie, age 2 years, swallowed a penny and a nickel. After waiting days for the money to make its appearance, an X-ray was taken which showed the two coins lodged in his intestines. As the days went on, we all became more concerned, but finally at the end of two weeks, our worry was over. Tammie is fine now and we hope the money goes into a piggy bank next time, instead of in his mouth. Tammie is the son of my son Tom and wife Terry who live in Montclair, New Jersey. He has a sister Ellen, age 3, whose proudest possession right at the present time, is a Mickey Mouse wristwatch she won recently as a prize for pinning the tail on a donkey at a birthday party. Tom and Terry's favorite sport is skiing, and they have taken off several weekends this winter, to go skiing at resorts in Vermont. From now on, however, their weekends will be spent in looking for a new home in Westchester County, New York. IBM, the firm my son is associated with, will soon be moving their headquarters out of New York to Armonk, in suburban Westchester County, so that means their home in Montclair will have to be sold, and they will move some time during the year.

"Here we go again. We have another calf out on our back porch this morning", said Florence Falk as she told about the new Holstein heifer that had arrived the night of March 6th. Last month, you saw a picture of Bruce Falk with his 4-H calf born January 17th in zero weather. Even though the newest arrival came later in the season, at midnight on March 6th, the temperature was even colder, it was 5 below. But Bruce and his dad soon had the baby calf up on the porch where it was warmer. Before many days the new born calf will be back out in the barn with its mother.

Karenann, daughter of Florence Falk, "The Farmer's Wife" will have a new experience this year, when she will take a spring tour with the band of the Northwest State College of Maryville. Karenann is in the clarinet section of the band.

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## In Spring A Young Lady's Fancy Turns To . . .

. . . a new ensemble! They say nothing can cheer up a woman like a new hat. Monica Tiemeyer, your Guide copy editor, we'll have to admit is looking very cheerful, and pretty, trying on some of the latest spring creations at one of the apparel shops in Shenandoah. There were so many pretty

hats it was a little difficult to pick any particular one. Spring always ushers in beautiful colors with fresh flowers and blossoms; however, millinery departments usher in spring with even a greater splash of color. Spring is just around the corner!