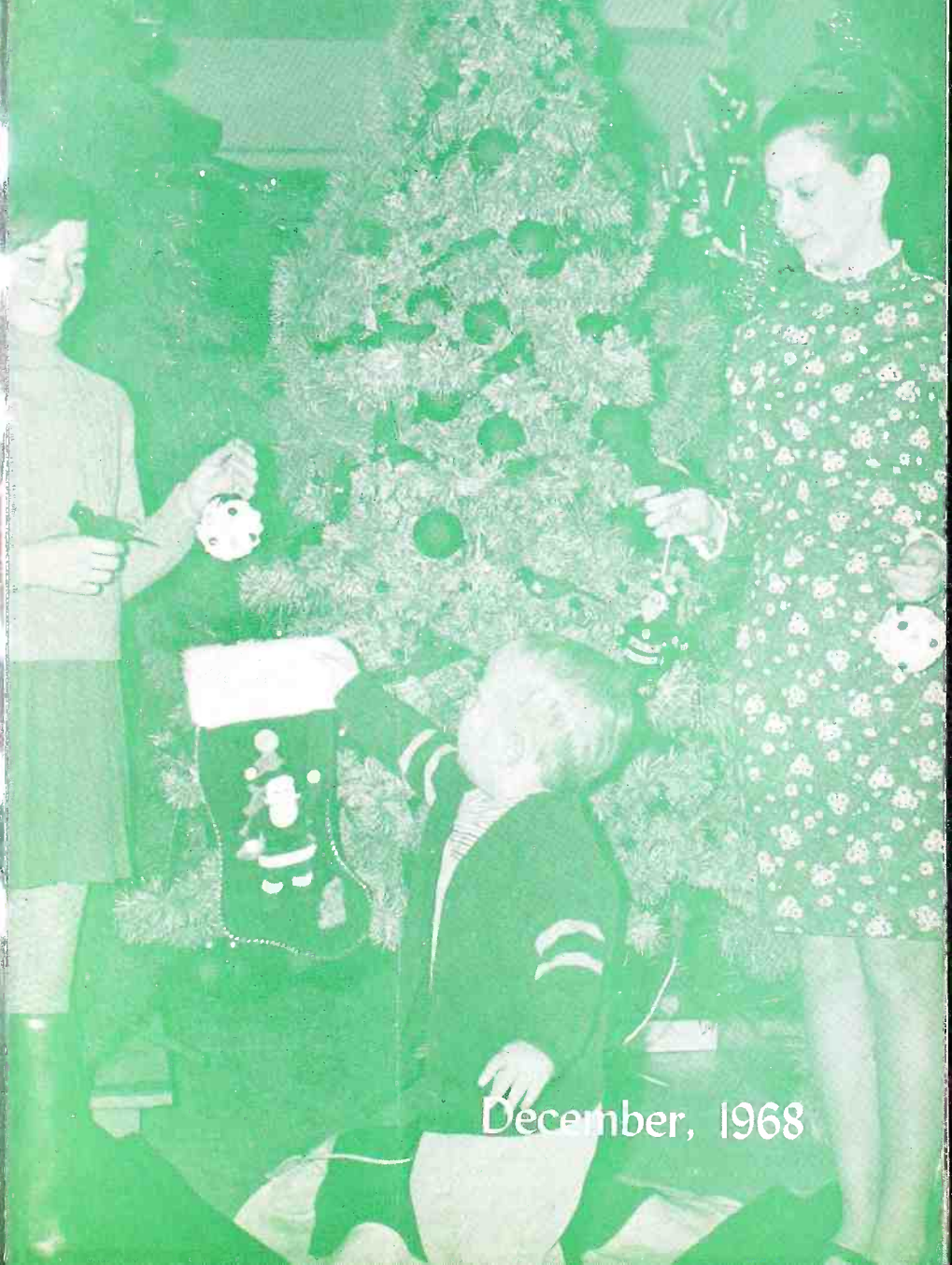


The

KMA GUIDE



December, 1968

Frank Comments

By FRANK FIELD

You radio listeners will no doubt remember that I was not on the air one week-end late in October on account of a short trip, which Jennie and I made to the Ozarks. The picture this month will give you some idea of what we went for. Jennie is holding up the result of one morning's fishing on Table Rock Lake. At Jennie's right, helping her hold up the fish, is Albert Dahms of Galena, Missouri, and looking over her shoulder is Ross Bradley of Omaha, who was also spending the week-end at Barnett's. Incidentally he is married to Bud Barnett's sister, Florence. All of the fish were Black Bass and were just nice eating size. Nothing sensational, as the largest one there in the center only weighed about 3 pounds. The others ran down to around 2 pounds. All were caught on a rig, which is peculiar to that part of the country. I have never seen it used any where else, but the Table Rock Bass seem to like it all right. It consists of a small gold jig attached to a 6 inch purple plastic worm. It is almost completely snag proof and weed proof and can be easily pulled through fairly heavy underwater brush without becoming snagged. As a proof of that statement is the fact that at the end of three days fishing I was still using the same lure, which was an all time record for me, as I figure on losing at least two or three lures every day when fishing under those conditions. You see the fish don't hang around much in open water but seem to like to gather around brush and dead trees in the more shallow water.

The unexpected 6 inch snow storm on Nov. 10th certainly did put a stop to all outside work in the garden, and we still have 2 inches of snow on the ground as I am writing this column on Nov. 13th. That means, of course, that nothing has been done yet toward cleaning up the yard or getting the roses ready for winter. Owing to the heavy rains in August and September the roses grew almost shoulder high and were still blooming when we got our first freeze.

As soon as this snow goes off I will go in and cut all of the hybrid tea roses back to about 18 inches high. Then I will pull up all of the petunias and other annual flowers and work them in around the base of the roses.

Then I will rake the leaves off the lawn and work them in around the roses on top of the petunia vines.

Then the question comes up, what to do with the climbers, which are 12 and 15 feet high fastened against the side of the house. The answer is, nothing. I intend to leave them right where they are. Then next spring, after I remove the mulch from the Hybrid Tea Roses and cut them back to 6 inches high, I will inspect the climbers and cut them back to where they are alive. If it happens to be a mild winter they will be alive 6 or 8 feet up from the ground, which is just fine. If, on the other hand, we have a very bitter winter the climbers may freeze back to the line of the mulching around their base, which will roughly be 12 to 18 inches deep. Which means, of course, that there won't be very much live wood left to carry blossoms next June. Averaging it over the years, it works out that about one year in five the climbers kill almost clear back and we have very few blooms. About one year in five they stay alive clear to the tips and we have glorious masses of bloom. The other three years in five they are left with 4 or 5 feet of live wood, which means a fairly good show of color when they bloom. I know the experts all say that the Climbing Roses should be taken down from the trellis or wall in the fall, laid on the ground and either covered with dirt or covered with mulch. Then in the spring uncover them and tie them back up to the trellis or wall. However, that is a lot of work and like I said, 4 years out of 5 it would not have been necessary anyway.

Well, that is the way we handle our roses for winter. So you can do with yours just as you like.

P.S. If I should turn up missing on the 7:15 for a few days about the middle of November, I will give you just 3 guesses as to where we are and what we are doing.





ARFA

with
Jack
Gowling

At the time I am writing this, we have just had one of the biggest snow storms on record for so early in the season. The storm came at a time when most farmers were trying to finish up the corn harvest. There were a few that did get to finish, but then in other areas it has rained so much there is very little corn harvested.

There were many surprises too, when the harvesting started; some were finding 60 and 80 bushel yields when they had really expected none while others were abandoning fields where they had anticipated getting about a half a crop. We didn't harvest any at our place, it just wouldn't justify spending the time and the money for gasoline to harvest it.

The election has come and gone. I'm not much for statistics but those who do all of the figuring and speculating say that we will see very little change in a good many areas. There seems to be a big question mark about what will be done on farm programs. Of course the present program continues through this coming year. Economists at Iowa State University seem to think that their proposal will solve most of our farm problem which is still over-production, strange as it may seem. Actually, I believe the problem is more a marketing problem than it is production.

The Iowa State plan calls for a massive program of long-term retirement of whole farms, using this as the major tool for keeping farm production down or in balance with demand. In the analysis of their proposal they talk about an orderly transfer to a market-oriented economy, so in essence, marketing is our problem.

It is of interest that the European Economic Community, the Common Market, now is faced with too much farm production too, and they are starting to use government programs to limit production.

I was pleasantly surprised to learn that I had been named to receive the state award for Iowa from the Pfizer Agricultural Division. All farm broadcasters are eligible for this award and there were only 29 state awards given.

A late check on our soil moisture supplies show that we are in rather dry condition again this fall. Here at Shenandoah we have 1.5 inches of available plant moisture in the top five feet of soil under meadow ground. We had only 1.1 inches

under meadow ground the driest fall on record here at Shenandoah.

The situation is a little different with corn ground because we have 4.9 inches this fall compared to only 0.9 inches for our driest fall on record.

The wettest fall ever recorded here at Shenandoah we had 13.2 inches of available moisture under meadow and we had 11.7 inches of available moisture under corn ground. In 1967 we had an even 2 inches of available moisture under meadow and 5.1 inches under corn ground.

This is the holiday season and therefore it is a busier-than-usual time of the year with many festivities. We will be celebrating Julie's eleventh birthday. Randy will probably spend as much time as he can hunting. This is his favorite sport. The early snow reminds us that winter is upon us and it does make you think more about the holidays. Do you have any special way to celebrate Christmas at your house? This is the time of the year that we can count our blessings. For those of you who have loved ones in VietNam, we hope that they can be home with you before the holiday season is over. Here's wishing you and yours a Merry Christmas and a Happy New Year.



Jack wins award.

AT HOME WITH THE GOODINS

Soon after the first heavy snowfall of the season, Joni took the KMA Guide camera and set out for the home of **MIKE** and **JACKIE GOODIN**. She just happened to arrive in time for a hearty supper of homemade chilli. Seated in their apartment furnished with the warmth of Early American, it didn't seem like winter outside.

As you readers know, Mike and Jackie are newlyweds. Jackie enjoys doing handiwork, in particular, crocheting, and you can see two of the beautiful items she has made in the picture—a lovely afghan in autumn colors and a rug. She just finished crocheting an afghan for her sister's baby and is now working on some of the patterns featured in the last issue of the **GUIDE**.

Most people have a piece of furniture they want to refinish and in the Goodins' home it was a desk. They started sanding before antiquing when the picture was taken and in 24 hours the desk was finished.

Since Mike works in radio and is our Music Director at the station, he and Jackie are very interested in music. They have quite a large collection of records



ranging from Country-Western to Classical, which provides many hours of enjoyable listening.

Jackie has now joined the ranks of working women, but Mike doesn't have to look very far to ask her what's for supper because she is now a part of the May Broadcasting Company's Accounting Department, and it certainly is nice having her around. In fact, it's a pleasure working with both of the Goodins; that's why we wanted to put this month's spotlight on them at home.



ELECTION IS OVER, BUT...

We'd like to show you some of the things that go on behind the scenes in preparation for the continuous coverage given on Election Night 1968.

Our KMA NEWS DEPARTMENT, headed by **DUANE JOHNSON** and assistants, **RALPH CHILDS** and **FRITZ LIMBACHER**, spent several months contacting people throughout the fifty-six county area served by KMA. Arrangements were made with all of the county clerks' offices in the area to report totals on election night on every candidate race from the national, state and county level. Major candidates were contacted ahead of time so interviews could be made on Election Night.

At 8:00 p.m. November 5th, KMA started continuous coverage with **ED MAY**, **DUANE** and **RALPH** reporting the returns. Also part of the studio scene was the huge total board sectioned off according to state and candidates. **EVALYN SANER** and **PAT PATTERSON**, with eraser and chalk in hand, kept the running totals up to date.

Out in the main offices of KMA, staff members manned the telephones with calls to the county clerks in Iowa, Missouri, Nebraska and Kansas. As soon as a county reported the current vote tally on all the candidates, and the various constitutional amendments on most ballots, the figures were given to our Accounting Department, **EARLE CROWLEY** and **NADINE KELSEY**. After being recorded and brought up-to-date, the figures were ready to be given on the air.

KMA was on the air till 4:00 a.m. November 6th and returned with a half hour of coverage on the election results nationally and in the states the next morn-



ing. About twenty people were involved in bringing that election night party into your home. We all enjoyed it... radio is very exciting... even though few people had more than four hours of sleep before the next broadcast day.

Since the main objective of radio is to keep the public informed, election reporting at KMA started long before the polls opened on November 5th. Our News Department contacted 60 pairs of candidates in Iowa, Missouri, Nebraska and Kansas... these people were running for various offices from Governor to State Representative in our four state area. Pertinent questions were asked the candidates and their opinions were presented on the "COMPARE THE CANDIDATES" series heard weeks before the 1968 General Election.

A second idea on keeping you better informed on political issues, "KNOW YOUR AMENDMENTS," was initiated by the KMA News Department staff, designed to untangle the content of state constitutional amendments before you voted.

You can be assured that KMA, in all departments, will continue to bring you the latest information on matters concerning your daily life. For "what's happening," KMA is "where it's at!"





ON THE

KMA

PARTY LINE

By JONI BAILLON

We aren't about to tell you "who," but, several members of the KMA staff have been running around with calorie lists in hand. People used to say that you shouldn't burden others with talk of "dieting" but here at KMA we've been exchanging doctors' reports . . . recipes . . . menus . . . and hopefully a few extra pounds. Another good health note is the fact that in the past two years, at least seven employees have completely stopped smoking cigarettes. Maybe that fact will help some of the people who have been saying "it's time to stop smoking" but haven't put those words into action.

KMA staffers are continually attending seminars and meetings to keep up with the latest ideas in the broadcast field. Just recently Farm Director **JACK GOWING** attended the National 4-H Club Congress; then he and Associate Director **JIM ROSS** went to the National Farm Broadcasters Convention in Chicago. News Director **DUANE JOHNSON** has returned from a trip to Beverly Hills, California, where he attended the 23rd annual Radio and Television News Directors Association Convention. Duane reports that guests speaking included Los Angeles Mayor Sam Yorty, California Governor Ronald Reagan, Urban League Director Whitney Young and several news chiefs of the major networks. One of the big discussions concerned news



coverage of court trials. In sending our people to these important functions, KMA can keep you better informed in all departments.



The 16th Annual Knights of Columbus show and dance was held at the Shendoah American Legion Club in November. Several "repeaters" in the show this year were from KMA and May Seed and Nursery. Playing a medley on the banjo were **ISABELLE HANZLICK** (many of you know Isabelle as the May Seed and KMA Tour Guide), **ELEANOR HAYES**, and **EVALYN SANER**, Executive Secretary of KMA. Roped into doing a solo number this year, **JONI BAILLON** decked out in western clothes, sang "Don't Fence Me In."

CHRISTMAS IN AMERICA

Laughter and the sound of voices
lifting up old songs — the
Christmas songs . . .

The crunch of hard packed snowflakes
on the path to the door . . . recalling
memories of our childhood home . . .

A golden angel on the pine-scented tree . . .

A gay, red-berried holly wreath above a
mantel hung with laden stockings . . .

Little children bubbling with excited
voices . . .

The warm glow of church windows
enveloping all who pass by with renewed
faith and hope and love . . .

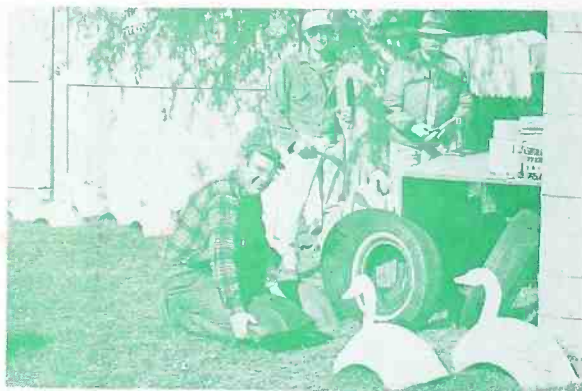
Christmas in America? Seeking and
reaching

for the highest and the best in
America . . .

for the thing that the Christ Child
has promised and the star foretold . . .

PEACE ON EARTH
TO MEN OF GOOD WILL.

When WCN started collecting old worn out tires, this Fall, he said he was just cleaning up after the Litter Bugs, but we knew better! After some careful sleuthing, we discovered his secret! Here you see **WARREN NIELSON** with his hunting buddy, **ELWYN DANIELSON**, and Warren's father-in-law, **FRANK COX** as they were converting the worn out tires into realistic goose decoys!



After cutting each tire into three pieces, turning it inside out, cleaning and painting it white, the men sawed goose heads out of plywood, sanded and painted them, and came up with fairly realistic-looking decoys.

Since this picture was taken last month, **WARREN** tells us that they have shot

quite a few geese over their homemade decoys!

RALPH and **MURIEL CHILDS'** youngsters are moving around. Son **DAVID** and his family are settled in Germany, **MIKE** and his wife are living in Iowa City, **STEVE** is working on his art projects and **SUSIE** is finishing her fourth year at Wartburg.



You'll find **SUE** pictured in the Wartburg College Homecoming Court. From left to right: Sue Childs of Shenandoah, Patricia Unkrich of Winfield, Jeanne Sanders of Waverly, and Ruth Gerdes of Strawberry Point. Queen of the 1968 Homecoming festivities was senior Dianne McDougall of Chicago. Sue is majoring in history and will soon graduate.

Fab-Yule-ous



PRINCESS KRISTINE'S SUGAR COOKIES

- 1 cup powdered sugar
- 1 cup butter
- $\frac{1}{4}$ cup granulated sugar
- 1 egg
- 1 t. vanilla
- $\frac{1}{4}$ t. lemon extract
- $2\frac{1}{2}$ cups flour
- 1 t. soda
- 1 t. cream of tartar

METHOD: Sift the last three ingredients. Mix in order given. Chill. Roll in small balls and flatten with fork on cookie sheet. Bake at 350 degrees only until the cookies are a very light brown around the edges.

* * *

SPICY ORANGE NUTS

- $1\frac{1}{2}$ cups unsifted powdered sugar
- 2 T. cornstarch
- 1 t. cinnamon
- $\frac{3}{4}$ t. cloves
- $\frac{1}{4}$ t. allspice
- $\frac{1}{8}$ t. salt
- 2 T. freshly grated orange peel
- 2 egg whites, slightly beaten
- 3 T. orange juice
- 2 cups walnut or pecan halves

METHOD: Sift together sugar, cornstarch, spices and salt; stir in grated peel. Blend egg whites with orange juice; stir in nuts, coating each half completely. Drain thoroughly, then roll in sugar mixture to coat well. Spread on cookie sheet; do not allow nuts to touch. Bake at 250° for 20-25 minutes, or until dry. Cool before storing in covered container. Makes 3 cups.

* * *

HOLIDAY CANDIED CITRUS PEEL

- 3 cups citrus peel, cut into strips from:
 - 4-5 medium oranges, OR
 - 6 medium lemons, OR
 - 2 medium to large grapefruit OR
 - 8-9 large tangerines
- 12 cups cold water
- $2\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup honey
- $1\frac{3}{4}$ cups boiling water

METHOD: Wash fruit, score peel into quarters. Remove sections with fingers and cut into uniform strips about $\frac{3}{8}$ inch wide. Boil peel with 6 cups cold water uncovered for 10 minutes; drain and rinse. Repeat process with 6 cups fresh water. If you are preparing tangerine peel, omit second boiling. In large saucepan, combine $1\frac{1}{2}$ cups sugar, honey, and boiling water; bring to a boil and boil 1 minute. Add cooked, drained peel and briskly simmer until al-

most all of syrup has been absorbed; about 30-40 minutes. Stir frequently to avoid sticking. Transfer peel to collander; drain well, about 10 minutes. In large bowl, toss drained peel with remaining 1 cup sugar to coat well. Spread out on waxed paper to dry. Store in tightly covered container. Makes 1 pound.

* * *

CHOCOLATE TURTLES

- $\frac{1}{2}$ pound soft caramels
- 2 T. heavy cream
- 1 cup (about) pecan halves
- 4 squares Semi-Sweet Chocolate

METHOD: Melt caramels with cream over hot water. Cool about 10 minutes. Place pecan halves on wax paper in clusters of 3 (one for head and the other two for legs). Spoon caramel mixture over nuts, leaving tips of heads and legs showing. Let stand about $\frac{1}{2}$ hour till set. Partially melt chocolate over hot water. Remove and stir rapidly until entirely melted. Let stand until lukewarm. Spread chocolate over caramel mixture. Makes about 2 dozen turtles.

* * *

RUBY RED FROST

(delicious to look at . . . tasty to drink)

- 2 pints raspberry sherbet
- $1\frac{1}{4}$ cups sugar
- $1\frac{1}{2}$ cups lemon juice
- 1 cup orange juice
- 1 quart cranberry juice cocktail, chilled
- 2 bottles (28 oz. each) gingerale, chilled

METHOD: Soften 1 pint of sherbet; scoop by spoonfuls into pitcher. Add sugar, lemon and orange juice; let stand a few minutes, stirring frequently, until sherbet melts. Pour over block of ice in punch bowl along with chilled cranberry juice and gingerale. Float scoops of remaining pint of sherbet on top. Makes about $3\frac{1}{4}$ quarts or 30 punch cup servings.

* * *

ROSY GLOW CRANBERRY PUNCH

- 2 pints cranberry juice cocktail
- $2\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ t. cinnamon
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. cloves

Cinnamon sticks to garnish
METHOD: Combine ingredients in saucepan. Simmer 10 minutes. Serve hot in mugs with cinnamon sticks as muddlers.

Holiday Recipes



CRANBERRY EGGNOG SALAD

- 2 cups (2 10-oz. pkgs. frozen cranberry-orange relish, drained)
- 2 3-oz. pkgs. orange gelatin
- 2 cups hot water
- ½ cup cold water
- ½ cup milk
- 1 T. (1 envelope) unflavored gelatin
- 1½ cups eggnog

METHOD: Drain relish. Dissolve gelatin in hot water. Add cold water (drained relish juice may be added in place of some of the cold water). Chill until thickened. Add cranberry-orange relish. Put ¼ cup of mixture in bottom of 6 cup mold (tall mold). Congeal in refrigerator. Set remainder of cranberry gelatin aside. Soak unflavored gelatin in milk and dissolve over hot water. Stir in the eggnog and carefully pour over congealed cranberry layer. Chill until congealed. Pour remainder of cranberry gelatin over congealed eggnog layer. Chill until firm, at least 6 hours or overnight. Unmold. Makes 12 servings.

* * *

FROZEN CRANBERRY LOAF

- One 1 pound can cranberry sauce (whole or jellied)
- 2 T. lemon juice
- ½ pint heavy cream, whipped
- ¼ cup powdered sugar
- 1 t. vanilla
- ¾ cup chopped nuts

METHOD: If using jellied cranberry sauce, crush it with a fork. Add lemon juice and pour into refrigerator tray. Combine remaining ingredients and spoon over cranberry layer and freeze firm. Slice to serve. Makes 6-8 servings.

* * *

CHERRY WINKS

- 2¼ cups sifted flour
- 1 t. baking powder
- ½ t. baking soda
- ½ t. salt
- ¾ cup soft butter or margarine
- 1 cup sugar
- 2 T. milk
- 1 t. vanilla
- 1 cup chopped nutmeats
- 1 cup finely cut, pitted dates
- ½ cup finely cut maraschino cherries
- 2½ cups corn flakes
- 2 eggs
- 18 maraschino cherries, cut in quarters

METHOD: Sift together flour, baking powder, soda and salt. Blend butter and sugar; add eggs and beat well. Stir in milk and vanilla. Add sifted dry ingredients to-

gether with nutmeats, dates and finely cut cherries; mix well. Crush corn flakes into fine crumbs. Shape dough into balls, using 1 level tablespoon dough for each . . . roll balls in corn flake crumbs, place on greased baking sheets. Top each cookie with ¼ maraschino cherry. Bake at 350 degrees about 12 minutes . . . till lightly browned. Makes 6 dozen.

* * *

MOLDED CRANBERRY-ORANGE SALAD

(100 calories per serving)

- 1 T. plus 1 t. unflavored gelatin
- ¾ cup cold water
- One 8-oz. can jellied cranberry sauce
- 3 T. lemon juice
- 1½ cups orange juice
- Dash salt
- Red food color
- Lettuce cups

METHOD: In a medium saucepan, sprinkle gelatin on water to soften; add cranberry sauce; then beat mixture, with a beater, until smooth. Heat, stirring constantly, until mixture boils; remove from heat. Stir in lemon juice, orange juice and salt; then stir in enough red food color to give a deep-ruby color. Evenly divide mixture among six ½ cup custard cups. Chill until firm. Unmold into lettuce cups. Serves 6.

* * *

JEWEL-TONED FRUITCAKE

- 2 cups dried apricots (8 oz.)
- 2 cups pitted dates (8 oz.)
- 1 cup drained red and green maraschino cherries
- 1½ cups Brazil nuts (¾ lb.)
- ¾ cup flour
- ¾ cup sugar
- ½ t. baking powder
- ½ t. salt
- 3 eggs
- 1½ t. vanilla
- 1 cup cut-up red and green candied pineapple (½ lb.)

METHOD: Heat oven to 300°. Line a loaf pan with aluminum foil, grease. Leaving apricots, dates, cherries and nuts whole, combine all ingredients in large bowl, mix thoroughly. Spoon into prepared pan and spread evenly. Bake 1 hour, 45 minutes or until toothpick inserted in middle comes out clean. If cake becomes too dark, cover with foil last 30 minutes of baking. Remove from pan and cool. Wrap in foil to store.

Jottings from Joni's Journal



I've been searching through reams of holiday material so I could find decorating ideas to share with you that might be new for your home. A favorite recipe of mine is for "Decorative Snow" . . . it's easy to make and can be used several ways in your home. **To make: use several cups of soap flakes . . . mix the flakes with a little water and then whip with a rotary beater.** Exact proportions are a matter of your own judgment. Just add a little more soap or water as needed for the consistency you want. When the snow dries, it attains a velvety texture that lasts for weeks.

Use this solution to make your Christmas tree old-fashioned. Trim it with this frosty snow by using a long-handled wooden spoon to put snow on the branches, then scatter bright winter berries in it. Another idea is to work the snow into a harder consistency by using more soap but less water . . . then roll it into a batch of snowballs. Let them dry on waxed paper, then trim with beads, glitter, or holly leaves. You can pile some in a pretty bowl or make some into snowmen by sticking three balls together with toothpicks. Use your imagination and remember this snow is inexpensive to make and completely fireproof.

Increase the staying-power of your Christmas tree by placing it in this solution: To a gallon of hot water add 4 tablespoons of chlorinated bleach . . . 2 cups of light corn syrup . . . and 4 tablespoons of micronized iron. Saw off one inch of the tree trunk and chop into the trunk bottom to crush the fibers. Stand the tree in a large holder and carefully pour the hot solution into the holder. Add tap water at room temperature, stir and keep the holder full at all times until it is time to take the tree down.

ESPECIALLY FOR THE YOUNGSTERS

Here's the recipe for a simple Modeling Mixture that you can make up and apply to many different objects to make Christmas Gifts for the family. Use coffee or nut cans, cardboard boxes, or round metal containers to decorate for cookie boxes, sewing kits, or containers for pencils and letters. Or, cover glasses with the Modeling Mixture, dry and decorate, then fill with wax and wick for pretty candles.

MODELING MIXTURE

- 2 cups salt
- 1 cup flour
- 1 t. powdered alum, if desired (for drying and hardening the mixture)
- 1½ cups water

METHOD: Combine all ingredients in saucepan. Cook over medium heat, stirring constantly, until mixture is very thick, 3-5 minutes. Cool slightly. Spread over item to be decorated with metal spatula or knife to about ¼ inch thickness. Decorate as desired. Place in 200° oven for 1 to 2 hours to dry or until firm to the touch. Be sure the oven is no hotter than 200 degrees. (Left-over mixture may be wrapped and stored in refrigerator.)

TO DECORATE: Use spray paints or regular enamel paints for the larger items. Quick-drying enamels, airplane dope or water colors to paint small items.

FOR ONE COLOR: Add decorations, dry in oven, paint.

FOR TWO COLORS: Spray paint desired color. Press in decoration, dry in oven. Or, dry first. Paint with enamel or spray paint. When dry, glue decorations in place with all purpose white household glue.

TO ADD SPARKLE: Sprinkle glitter on wet paint.

ANY OF THESE ITEMS CAN BE USED FOR DECORATING: Glitter, sequins, beads, tiny Christmas ornaments, metallic cord or ribbon, jewels, macaroni and spaghetti, buttons, pearl tapioca, stones and seeds, shells, and pine cones.

SOMETHING CROCHETED

Holiday cooking is more fun doing in a Christmas-spirited kitchen. A snowman and a trimmed tree work as pot holders and play as decorations. Carry in the turkey with these two aids. Both are easy to crochet. **Free instructions are available by sending a self-addressed, stamped envelope to me . . . ask for "DECEMBER PATTERN, KMA GUIDE.**



MARGARINE-TUB MAGIC

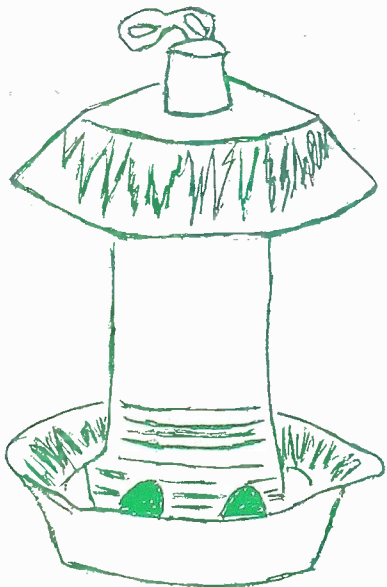
Save those containers that once yielded table spread and turn them over to the children. With a bit of help from you they can make several nice "gifts" for Christmas.

1. **BANK:** Cut slit big enough for coins to slip through in the plastic lid. Cut out pieces of paper with the words "save, money, save, etc." and paste at random around the tub and lid. Put lid on top and cut an 18" black rayon cord to glue around the edge of lid. Finish by gluing a black pom-pom (cut from ball fringe) to each corner of bottom of tub.

2. **WHAT-EVER BOX:** Paint the margarine tub a bright color and add fancy ribbon for mom . . . cut out bright flowers and paste on tub for sis . . . cut pieces from a highway map and paste on tub for brother or dad . . . these plastic containers can be covered and decorated in your own designs and make handy What-Ever-Boxes for bobby pins, hair clips, buttons, nails, game pieces, marbles, crayons . . . What-Ever.

FOR THE BIRDS

As shown in the illustration, materials needed: small plastic bottle and two foil plates. Cut three small holes at the base of the bottle and staple foil plate to bottom. In the second plate cut a hole just large enough so the plate will fit over the neck of the bottle. Take the cap off, slip the plate on upside down . . . knot a heavy string through the cap to hang the container. Fill with seed or oatmeal. As the birds eat, more food will drop into place.



POMANDER BALLS

Select firm, medium-sized oranges. With fork tines, make rows of holes in the peel, one end to the other. Stick cloves into holes, close together as possible, roll orange in small bowl in equal parts of ground cinnamon and orris root (buy at drug store). Sprinkle additional cinnamon and orris root to cover the whole orange. Tie with ribbon to hang in closet or wrap in tissue.

FOR THE TABLE

Let's make a napkin ring for everyone in the family. Choose any color you like. Make them from pieces of felt 6" by 2". Trim the edges with pinking shears and sew a pretty button on one end, then slit a buttonhole in the other and your gifts are ready. (Illustration below.)



ESPECIALLY FOR DAD

Find a smooth, rounded stone and paint it with a nice design and give it to Dad to use as a paperweight.

Another idea is to take a thin piece of wood . . . you can sand the edges smooth and paint it. Then use some empty thread spools and glue them slightly apart, side by side in the middle of the board. Be sure to put them in a straight line, then paint. This makes a nice rack for Dad's screwdrivers.

NICE FOR MOM

Make a nice pincushion. You need a steel-wool soap pad, a bit of pretty material, a dab of glue and a lid . . . you can use the top of a hair-spray can. Cover the pad smoothly with the material and glue it inside the lid. Decorate the lid as you wish and put in a little supply of straight pins and safety-pins for your gift.

POPCORN CHRISTMAS TREES

Use as favors or in a bunch for the table centerpiece. Combine 2½ cups sifted powdered sugar, 1 unbeaten egg white, and 1 t. water to make smooth icing. Tint a light green with few drops of green food coloring. Spread icing over outside of 6 ice-cream cones, covering completely—use about 2 tablespoons icing on each cone.

While icing is still soft, press popped corn (about ½ cup for each) all over surface of cones. Dot with red cinnamon candies. Sprinkle "trees" with green-colored sugar.

WREATH GAME

Hang a wreath in an open doorway. At each turn, a player gets three tries (if he needs them) at tossing a small ball through the wreath. If he does it on the first try, he scores 15; second try, 10; third try, 5 points. Continue playing until each child has five turns "at bat." High score wins.

PROGRAM NEWS FOR DECEMBER 1968

Dial 960 — K M A — 5,000 Watts

NORM'S FORUM

By
Norman Williams
Station Manager

BROADCASTER'S PRAYER

"Almighty God, our business and Yours have a lot in common, but You've been in broadcasting longer than we. In trying to get your message across, You know what the problems are — sponsor pressure and fickle markets, consumer resistance and slanted reporting.

"We have the same problems and get discouraged and are tempted to cut the corners to land the account. Help us to grow into Your values rather than cram You into ours. Give us good ratings as our competence deserves. Help us to reduce the static and sharpen the focus and respect the listener. Make honesty for us more than a matter of policy.

"And now, let's enjoy our meal and from here on out, give You prime time. Amen"

This prayer was given as the invocation for a convention banquet held by the Pennsylvania Association of Broadcasters. It was reprinted in the Iowa Broadcaster's Association monthly newsletter, and I thought you might enjoy it. The author is unknown.

I remember another prayer given by a clergyman at a banquet of the National Association of Broadcasters in Chicago last spring. I wish I had a copy of that one too. It is the first time I have ever heard a prayer receive the thunderous applause of an audience of about 4,000 businessmen. What about that . . . applauding a prayer?

Merry Christmas and a Happy New Year!

EXPANDED SPORTS PROGRAMMING

Bruce Pilcher's 5:45 p.m. sports program has been expanded to ten minutes. He is followed by Keith Jackson's "Sports World" at 5:55 p.m. from the American Entertainment Radio Network giving KMA listeners a full 15 minutes of sports coverage on every scene.

BASKETBALL IN 'FULL PRESS'

KMA's sports duo of Bruce Pilcher and Mike Goodin will be broadcasting the best high school basketball Game of the Week each Friday night. Games will be selected from three southwest Iowa conferences.

The University of Iowa basketball season will be heard on KMA again this year. First game will be December 7th with the University of Wisconsin at Milwaukee.

For the fourth consecutive year, KMA will originate the Big Eight Holiday Tournament from Kansas City. The tournament starts Dec. 26.

Annual Concert Spotlights 5000 Voices

Bigger and better than ever before is the only way to describe the 22nd Annual **KMA CHRISTMAS CHOIR CONCERT** this year. Consisting of 24 grade and high school, junior and senior college and church groups, the production will include well over 5,000 voices. Below is the schedule:

TUESDAY, DECEMBER 24

- 7:00-7:15 p.m.—St. Paul's Lutheran Church Chancel Choir of Atlantic
- 7:35-8:00 p.m.—Shenandoah Community Grade School Choirs (900 youngsters)
- 8:00-8:15 p.m.—Red Oak High School Choir
- 8:15-8:30 p.m.—Iowa Western Community College Choir of Clarinda
- 9:00-9:15 p.m.—Nishna Valley High School Choir of Hastings
- 9:15-9:30 p.m.—Oakland High School Choir
- 9:30-9:45 p.m.—Shenandoah High School Choir
- 9:45-10:00 p.m.—Tarkio College Choir
- 10:15-10:30 p.m.—Essex High School Choir
- 10:30-11:00 p.m.—Back to the Bible Christmas Choir

WEDNESDAY, DECEMBER 25

- 8:00-8:15 a.m.—Clarinda High School Choir
- 8:15-8:30 a.m.—St. Cecelia Choir of Hamburg
- 8:30-8:45 a.m.—Malvern High School Choir
- 8:45-9:00 a.m.—Lewis Central High School Choir
- 11:00-11:15 a.m.—Creston High School Choir
- 11:15-11:30 a.m.—Nebraska City High School Choir
- 11:30-11:45 a.m.—Auburn, Nebraska High School Choir
- 11:45-12:00 noon—NW Mo. State College of Maryville
- 12:45-1:00 p.m.—Atlantic High School Choir
- 2:15-2:30 p.m.—Hamburg High School Choir
- 2:45-3:00 p.m.—Glenwood High School Choir
- 3:15-3:30 p.m.—Bedford High School Choir
- 3:45-4:00 p.m.—Corning High School Choir
- 4:15-4:30 p.m.—Sidney High School Choir
- 4:45-5:00 p.m.—Farragut High School Choir

Some Thoughts On The Wallace Campaign

By FRITZ LIMBACHER

1968. A year of strife. A year of dissension. A good year, this election year, for a grass-roots movement. A good year for the masses to rise above the restrictions of the two-party system; a year to elect men truly representing the new streams of American thought.

As early as the election of 1880 voters were offered a third choice. Even when there were real issues separating the Democrats and Republicans, when the parties failed to give serious thought to strong feelings entertained by voters, a third party would rise to give voice to those who otherwise would have no voice. In the late 19th Century, it was the Greenback Party demanding monetary reform and the farmer's alliances later called the Populist Party. And, of course, the famous Bull Moose Party of Teddy Roosevelt was a power in the election of 1912.

What, then, is the primary difference

between the election of 1968 and other elections where voters were given a third choice? Wallace was NOT the candidate of a movement. Wallace was one man, standing alone, shaking his fist and shouting. He was shaking his fist about problems troubling America, but what he was shouting was alien to Americans. No, Wallace fostered no movement, was of no movement. The various Farmers' Alliances put at least fifty-three representatives in Washington and gained a majority in many of the state legislatures. How many Congressmen will be in Washington as a result of having run with George Wallace on the American Independent ticket.

Yes, Wallace garnered almost 10 million votes and won 45 electoral votes. But those who voted for George Wallace found no true voice in Wallace—the Wallace "movement," with no true basis in American Politics, drew its last breath early in November; and will endure, much to Wallace's discomfiture, the agony of death and eventual decomposition.

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