



The
KMA GUIDE

February, 1969

Compare The Side-Burns

The sixteenth President of the United States, Abraham Lincoln was born on February 12, 1809. His Emancipation Proclamation and Gettysburg Address are among the most notable papers of American history.

During the days of Lincoln, a man with a beard was not an uncommon sight. It was certainly a more popular trend than the powdered wigs of George Washington's day. In the last decade, men with beards have been looked upon side-ways and skeptically by the general public who seem to dismiss the fact that chin whiskers on men were there before razors. Now there is no one in high political office sporting a healthy beard, thus the public attitude has become less respectful than during Lincoln's time. However, within the past several years, a great percentage of American men have been continuing their hairline in front of their ears . . . now, side-burns are popular and acceptable in most circles.

Scanning the KMA staff we found **PAT PATTERSON, MIKE LE PORTE, WARREN NIELSON,** and **MIKE GOODIN** to have the best growth of the now popular short side-whiskers with a smooth chin.

For men who do not care for a full beard, side-burns seem to be an answer. We could find no caustic remarks in literature about side-burns, but Thomas Fuller, an author of the 17th century, did have this to say about beards: "A beard was never the true standard of brains."

(Portrait of Abraham Lincoln used in cover picture was painted by Larry Greenwalt of Shenandoah.)



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Mike Goodin's "Lighter Side"

Instead of little sister wearing hand-me-downs, it seems like big sister is wearing little sister's hand-me-ups.

The ideal matrimonial combination is a man who enjoys making money, and a woman who enjoys spending it.

There are nine reasons why a woman buys something: because her husband says she can't have it; it's on sale; it will make her look thin; it comes from Paris; the neighbors can't afford it; nobody else has one; every one has one; it's different; and—because.

Men are not rewarded for having brains but for using them.

There never was a man yet who could tell what a woman was thinking by listening to what she was saying.

WE WELCOME . . .

MRS. CARMELITA WILSON to our Continuity Department at KMA. Carmie is working with Ruth Palm in turning out reams of commercial copy for KMA's nineteen-hour broadcast day.

Carmie is from Shenandoah and has been active in theatre work since her high school days. Able to fill any position with the S. W. Iowa Theatre Group, she has acted before the bright lights in such productions as "Drop of a Hat," "Hedda Gabler," and is currently attending rehearsals for the latest presentation, "Blithe Spirit."

The mother of two youngsters, **JOEL**, age thirteen, and **WENDI**, age eight, Carmie appreciates the fine art of spectating at various Shenandoah Mustang games throughout the sports season.

The KMA Guide

A Chat With Edward May



Friday, January 3, marked a memorable day in the household of the Edward May family. This is the day the stork decided to settle at the Karen and Jim Sislo residence in Niagara Falls, New York, which meant that Eleanor and I became grandparents, for which we are mighty proud. Little Amy Catherine Sislo had been scheduled to arrive about December 20, but apparently Amy decided to wait until the New Year to make her entry into the world. I am happy to report mother and daughter both got along very well, and Karen is having the experience of learning the never ending duties of being a mother. So far Amy, who weighed 7 lbs. 2 ozs. at birth and was 21 inches long, has been getting along just fine. According to "Grandmother May," the baby is darling, and Eleanor says she is a "typical doting grandmother."

Perhaps you can tell neither Uncle Ed nor Grandfather Ed have seen the baby at the time of writing this article. However, by the time the Guide goes to press, we will have seen the child, Eddie and I are flying to Niagara Falls, Friday, January 17, to see little Amy and I am certain I will join the ranks of a "doting grandfather." Eddie, too, is mighty proud, and I believe being called Uncle Ed makes him feel a little more important and considerably older. I had definitely hoped to have a picture of the grandchild in this issue of the Guide, but since Amy didn't cooperate by arriving in time, the picture will have to wait until next month. However, I assure you next month's issue of the Guide will have a picture of Amy.

Traditional Onion Forecast

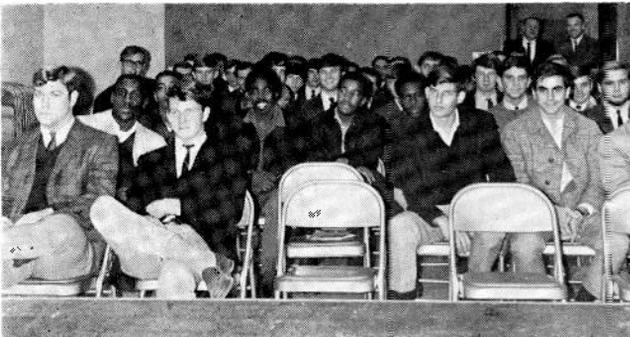
For the past several years each February issue of the Guide has had the annual onion forecast and this year will be no exception.

Month by month, the onions show the following: January, wet; February, average moisture; March, a little below average; April, average to slightly above normal; May, average moisture; June, average to slightly above; July, little below average, although not too dry; August, close to average; September, considerably above average; October, normal; November, a little on the dry side; and December, average. There is the onion forecast for 1969, and time will tell if the onions know their business.

College Class Tours

Wednesday, January 15, saw a group of 41 students from Tarkio College visit KMA and the May Seed & Nursery Co. This was a class in the Introduction to Business, taught by Don Pierpoint, Assistant Professor of Business Administration at Tarkio College, Tarkio, Missouri. The members of this class are making five short tours throughout the course of this class, one of which was to tour the May Seed & Nursery Co. and Radio Station KMA. (They previously were in Omaha and toured Television KMTV.) The students asked a lot of questions, and I believe found their trip worth-while. The majority of the students are from the East, mainly New York, New Jersey, Pennsylvania, and Ohio. The Midwest is something

new to most of them but I believe the majority rather quickly learn to like this part of the country. We certainly tried to make their visit to Shenandoah a pleasant experience. Guide photographer, Joni, thought the group would look good in a picture and, in turn, I decided to use the picture on my page in the KMA Guide. We don't have very many student tours, but we do have many other groups throughout the course of the year.



FRANK COMMENTS



By Frank Field

The picture this month shows what our place looks like after 13 years. It just doesn't seem possible, but we are actually starting our 14th year in that house. The contractor started digging the hole for the basement on the 1st day of January, 1955, and we moved in just 3 months later on April 1st. Hillcrest Sub-Division was opened to the public in the fall of 1954, and ours was the third house in the new addition. Both of the other houses were between us and Center Street, so we were the last house out. From our place on East, South, and North was all corn field.

Five or six more houses were built that same year, and just about that many each succeeding year until now there are very few vacant lots left. I didn't take time to count how many houses there are in our sub-division now, but it must be at least 50. Jennie says it is more like 60. Then too, in addition to all of the new houses, there is a fine new church on top of the hill just 2 blocks east of our place, to say nothing of a new million dollar high school just a block southeast of us.

That evergreen planting around the house is now 13 years old. Those 3 tall

ones are Green Scopulorums. The spreaders in between them under the windows are Pfizers, and the ones across the north end are Japanese Yews, spreaders under the windows and uprights between the windows.

You will see a Pin Oak at the extreme righthand edge of the picture in the southwest corner of the yard. Next to it you see a big Hybrid Elm, which will probably have to come out this year, as I am very much afraid that it has become infected with Dutch Elm Disease. Next to it in the picture but actually south of the house is a Moraine Locust. Then on east of it, and behind the house, is another Pin Oak. At the lefthand edge of the picture east of the house is a Soft Maple, and the tree sticking up beyond the house is a Norway Poplar. The white-barked tree in the foreground is a Clump Birch, and the tree in the center of the foreground is a May Day Tree. In the extreme northeast corner of the yard just out of the picture we have a Douglas Fir, which is now 25 or 30 feet high. For the first 6 or 8 years, we used to cover it with lights every Christmas, but it finally got too big and took too many strings of lights, so the last few years we have not lit it up.

In the foreground in front of the bird bath you can see our bed of Eutin Roses, which is still going strong after 13 years. We have never had to replace one of them. Our main rose bed where all the Hybrid Teas are is across the south end of the house where you can't see them in the picture. Our climbing roses are all on the east side of the house, so you can't see them either. Our shrub border is also where it can't be seen in the picture. It extends across the south end of the lot and up the east side. One of the perennial borders is just behind that Clump Birch in the foreground, and the other perennial border is from that gate on out to the street. The arch over the gate is covered with Clematis, Ramona, and that lattice next to the gate holds up a climbing American Beauty Rose.

The orchard is just down over the hill directly behind the house. It consists of 5 apple trees, 2 pear trees, 3 plum trees, and 3 peach trees. It is beginning to look as if this might be the last year for the orchard, too, as the man who owns the ground is talking about building a couple of houses there, and if he does, of course, the trees will have to come out. I told you last fall that there is an apartment house going up this year on the spot where we have had our garden all these years. Well, you just can't stand in the way of progress!



RFD



with
Jack Gowing



I want to tell you about the trip I made to Litchfield Park, Arizona, recently. Litchfield Park is a small town about 15 miles west of Phoenix and is the hub of the Goodyear Farms.

The Goodyear Tire and Rubber Company sponsors a soil conservation awards program and this trip is awarded to about 140 farmers and Soil Conservation District supervisors each year.

The Goodyear Farms or Ranch consists of 12,360 acres of which 9,148 are cultivated. They have 55 deep wells used for irrigation which will average around 900 feet in depth with the deepest well about 2100 feet. They have over 60 miles of concrete lined ditches, and over 35 miles of concrete pipelines to carry the irrigation water to the various fields. They pump over 43,000 acre feet of water per year and the water table in the area around Phoenix is going down about 9 feet per year.

The principal crops produced there on the farm are cotton, alfalfa, barley, oranges, grapefruit, and sugarbeets. They have 60 tractors, 8 cotton pickers, 55 cars and trucks and 4 road harvesters (a machine that follows the cotton picker to glean the field of any down or fallen cotton).

The Goodyear Company started the farm back in 1916 so they could produce cotton which would be used in tire production. The need for domestic production of cotton arose because of World War I. Previous to the war, Egypt produced the cotton that was used in the manufacture of tires but German U-boats prevented most of it from ever reaching the United States during those war years. The Goodyear company owned 38,000 acres in Arizona at one time but has sold off about 22,000 acres until today they have just over 12,000 acres.

George Busey, General Manager of the farm, told us that eventually it all will be taken out of Agricultural Production and developed into villages. We saw some of this development already under way where some areas have water and sewer lines, electric power, and paved streets. They have even transplanted large palm trees along some of the streets; now it will be a matter of building the homes.

I told you earlier that they were lowering the water table about 9 feet per year, and they believe this rate of drop will increase in the future as more people move into the valley.

Mr. Busey told me that they cannot dig a new well without filling up one; in other words, there will be no more irrigation wells dug. He said that he believed agriculture would be gradually phased out because of people moving in and taking the space to live in, and also because agriculture could not survive without water.

He mentioned the Central Arizona Project which is a plan to divert water from the Colorado River down to the valley around Phoenix. He told us that he believes that by the time the project is completed, that agriculture will not be included as a user of the water; people will have first claim to use it in their homes and with so many people, there just won't be enough water left for agriculture in the valley.



KMA Farm Director Jack Gowing interviewed Sam Studebaker, President of the National Association of Soil Conservation Districts, during his stay in Arizona.

At Home With The Norm Williams Family

A thirteen-year-old, part dachshund named "Grizzly" might greet you as you are ushered into the modern split-level home of the **NORMAN WILLIAMS** family. Adored by the entire family, Grizzly has a knack of getting his way.

Eldest son, **TOM**, was home for the holidays in Shenandoah. He is now back at the Valley Forge Army Hospital as a patient, recovering from injuries sustained in an accident one year ago. Tom keeps busy helping his doctor keep track of the other patients. When he is discharged, Tom plans to go back to college.

JOHN WILLIAMS, a freshman this year, is active in Junior High Band and was a member of the school football team this past season. In addition to his interest in football, John likes to hunt and has sparked his father's interest in the sport. A very musical young man, John has taken piano lessons for two years and trumpet lessons for five years.

A Registered Nurse by profession, **LOIS WILLIAMS** is semi-retired from her field but helps out during the Red Cross Blood-mobile visits. She is active in several organizations and still finds time to knit and



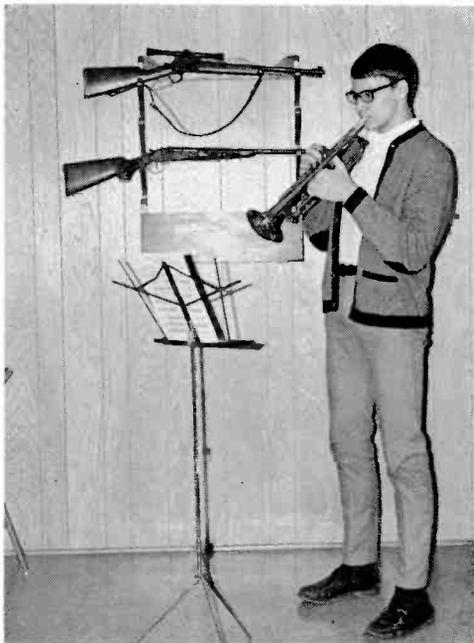
A happy place to gather during the winter months . . . the fireplace is partially hidden by **JOHN, TOM, "GRIZZLY," LOIS** and **NORM WILLIAMS**.



"Those Were the Days!" Dad and mother show Tom a strip of "baby" pictures!

sew. She and Norm are both very interested in photography and have a film library of their two boys from the last twenty-one years.

NORM, the photographer, has a variety of cameras, a collection of colored slides he started when the family visited Expo '67, and complete dark room equipment. An avid golfer like his wife, Norm is also interested in theology and, as a layman has spoken at his church. He's also quite an actor . . . is presently rehearsing for the S. W. Iowa Theatre Group's production of "Blithe Spirit." Before coming to Shenandoah four years ago, Norm was a member of the Omaha Playhouse.



"Practice makes perfect!" John plays a tune on his horn; in the background is part of his gun collection and the rack he made.

K M A Commentary

By FRITZ LIMBACHER

On January 20th, a Navy Court of Inquiry was convened at Coronado, California, to investigate whether the intelligence ship Pueblo was in North Korean territorial waters; why the Pueblo crew didn't scuttle the ship to prevent the North Koreans from capturing it and its classified instruments; and whether the 82 surviving crewmen acted honorably during their eleven months of captivity.

Commander Bucher, the captain of the Pueblo, is very likely to be under heavy fire; he expects this, and has hired a civilian lawyer to supplement the possibly meager talents of the Navy lawyer assigned to help in such defense as is necessary.

- I am an American fighting man.
- I serve in the forces that guard our country and our way of life.
- I am prepared to give my life in their defense.
- I will never surrender of my own free will.
- If in command I will never surrender my men while they have the means to resist.
- If I am captured I will continue to resist with all means available.
- I will make every effort to escape and to aid others to escape.
- I will accept neither parole or special favors from the enemy.
- If I become a prisoner of war, I will keep faith in my fellow prisoners—I will give no information or take part in any action that may be hostile to my comrades.
- If I am senior I will take command, if not I will obey the lawful orders of those over me and I will back them up in every way.
- When questioned, should I become a prisoner of war, I am bound to give only name, rank, serial number, and date of birth. I will evade answering other questions to the utmost of my ability.

—I will make no oral or written statement disloyal to my country and its allies, or hostile to its cause.

—I will never forget that I am an American Fighting Man, responsible for my actions, and dedicated to the principles which made my country free.

—I will trust in my God and the United States of America.



Such is the code that all service men are expected to live by. I would suggest another code:

We, the people of America, support our fighting men.

We thank them for protecting our country and our way of life, even though often many miles from our shores.

We pray that none will be asked to give his life in our defense.

If an American Fighting Man is captured, we will do our utmost to secure his release.

We will keep faith with him, if he becomes a prisoner of war — and will pray that he is treated well.

We will accept the fact that those we ask to defend us are human, and we are thankful that they are so, and we will understand that men under immense physical and mental pressure may act in a way contrary to their nature.

We are thankful that men exist that are dedicated to the principles of freedom, and will make no demands upon them that might force them to compromise that dedication.

We thank our God for their trust in us.

THIS AND THAT ON SPORTS

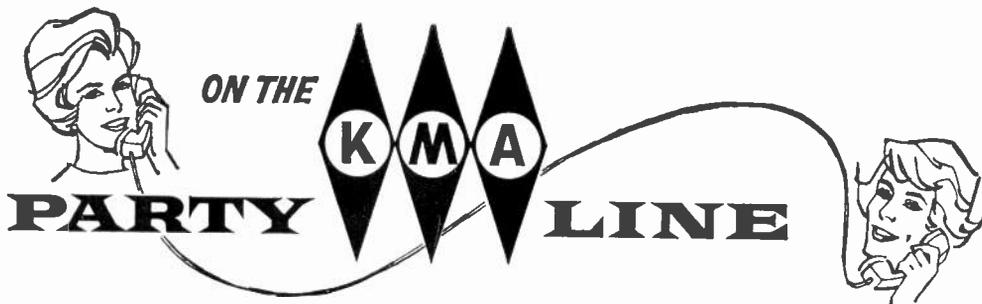
BY BRUCE PILCHER

One is always amazed at the friendliness of people when a person comes into an area. In the short time that I have been in KMA Country, I have been very pleased in the hospitality that has been demonstrated. The projects we have been working on in the Sportsman have been very well accepted, and we invite you to listen to the 5:45 Sportsman when you can.

High school wrestling in the state of Iowa is really coming on strong. One of the biggest arguments for wrestling is the individual reliance that one has to master

to wrestle. Unlike team sports, in wrestling when you are out on the mat there's no one else to rely on. This is quite a challenge for a young man. He knows that his skills alone will determine the eventual outcome.

KMA will be bringing your way in the near future both State Basketball Tournaments (boys and girls). The caliber of competition appears to be excellent—so we invite you to join us for the Iowa tournaments. Besides the tournaments, we'll be bringing your way numerous district and substate games.



By JONI BAILLON

NADINE KELSEY, formerly of the Guide Office and now in Accounting for May Broadcasting, has a rather unusual pet at her house. His name is "Charley" and he's a parrot. Not that parrots are so rare but we don't know of anyone else on the staff who has one. Seven-year-old **KENT KELSEY** gets along just fine with "Charley" who will come out of his cage to perch on Kent's shoulder. But mother reports that while "Charley" loves the food and water she gives him, he shows no affection for her. A special treat every morning for the parrot is toast and butter, and he puts up quite a fuss until he gets his way. Evidently "Charley" is a pretty good old bird because his vocabulary is limited to "Bullwinkle," "Cracker," "Hi Boy," and "Toast," and that doesn't sound like the parrots we read about in old tales of the high seas.

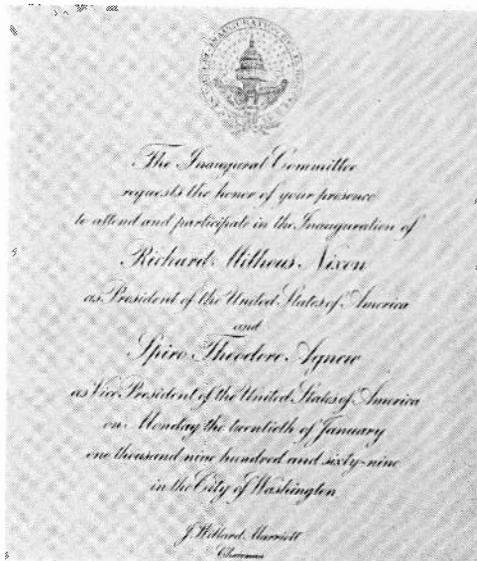


No one from the studios actually took time off to attend the Inauguration of President Nixon in January, but that doesn't mean they weren't invited. In case you have never seen an invitation to Inauguration Ceremonies for the President take a closer look at our special picture.

KMA People on the Go!

Congratulations are in order for KMA's former News Director, **DUANE JOHNSON**. Duane has moved his family to Tucson, Arizona, to take over his new duties as News Director for television station **KGUN**, owned by the May Broadcasting Company. While we miss the opportunity of working with Duane, we're terribly proud of his accomplishments and so happy that he is still a part of our fine organization.

Associate Farm Director, **JIM ROSS**, resigned from KMA on January 11, 1969, and plans to go into farming with his father. We wish him the best in all his future plans. **WARREN NIELSON**, who has had a farm show on Channel 3, KMTV in Omaha for almost eight years, is stepping into the KMA Farm Department to work with **JACK GOWING**, and will continue to work with production at the station.



The dashing gentleman (at right) with the smart moustache is our own **RALPH CHILDS** as he appeared a few years back. January first marked Ralph's **THIRTIETH ANNIVERSARY** with **KMA**. Though specializing in reporting the news, he has done other duties at the station, including a Sunday afternoon record show that many of you will remember. A true professional from the top of his head to the bottom of his full eloquent voice, he's also a great friendly fellow to work with. That's our Ralph! **HAPPY ANNIVERSARY!**

Now a graduate of Wartburg College at Waverly, Iowa, **MISS SUSAN CHILDS**, daughter of **RALPH** and **MURIEL**, has moved to Des Moines where she has taken a position with Banker's Life.

WARREN NIELSON is fighting the battle of the "expanding waistline." He's not sure how his wife and daughter know when he's bent on sneaking a snack but reports their refrigerator has developed a loud **SQUEAK**. Just when the door is opened!

MRS. BRUCE PILCHER, wife of **KMA's** Sports Director, has been hired by the Clarinda School District to teach 5th grade. Cheryl had previously taught at Iowa Falls. She and her husband are living in Shendoah.



The first part of December 1968, **MIKE GOODIN** brought a small rocking chair down to the station . . . told most of the staff that it was to be his wife's Christmas gift. We took a picture, **BEFORE**, as Mike had just dismantled the chair for refinishing. Every morning for the next three weeks, **JACKIE GOODIN** left their apartment for her job in the May Broadcasting Company accounting office and remarked to Mike how lucky he was to catch a few extra winks before he came to work. Little did Jackie know that Mike practically followed her out the door and drove to the **KMA** transmitter where he worked on the antique rocker. He started by taking off the old dark stain and varnish (he hadn't done any of this type of work since his Industrial Arts class in high school). Finally the rocker was ready for Christmas, but Jackie caught the flu bug and to cheer her up, Mike presented the rocker before December 25th.

Do It Yourself

It's the knitting season. When days are short and nights are long, curl up with a pair of knitting needles and a good skein of yarn. The results will be lots of sweaters, hats, and afghans for your family to enjoy.

The patterns featured this month are yours for the asking, plus, 10c. Send your dime, name, address and zip code numbers to **FEBRUARY PATTERNS, KMA GUIDE**, Shenandoah, Iowa 51601.

The pompom girl has a twinkle in her eye and this perky cap caused it. She loves the bright red and white color combination, with a puff of yarn on top and a cuffed border to turn down when the weather is cold. The cap is crocheted of knitting worsted.

This afghan is on to the Indian thing. A native American weaving design has been translated into contemporary terms. The geometric pattern is knitted in two vibrant shades of knitting worsteds. Three long strips are joined to make a 55 x 72 inch afghan. The effect is striking in a den or game room.

"WHAT CAN I DO, MOM?"

SCRAPBOOK: Encourage your offspring to start one on any favorite subject, including himself.

BALLOON BASKET BALL: Use bal-



loons for balls, wire coat hanger bent into a loop and hung from the back of a chair or cupboard handle as the basket for junior version of the game.

CALENDAR: Construct a large-size calendar for February on paper. Every day, let your youngster draw a sketch of the weather for that day.

HAND PUPPET: Paint facial features on your youngster's palms and suggest he experiment in changing the "puppet's expression" by small movements of his hand.

FEEL GAMES: Put small bits of soap, candle, art gum, modeling clay, paper and other interesting objects in a paper bag. Challenge your child to pull out the object you name without peeking.

TISSUE PAPER RACE: Give each child a piece of tissue paper and an 8x10 cardboard to use as a fan. Line the children up on one side of the room. Object is to get the tissue paper to the opposite wall by fanning it. Blowing it or pushing is against the rules. First one there, wins.

MARBLE BLOW: Opponents sit opposite each other and try to blow the marble off the other person's side of the table. When one marble goes overboard, it is replaced at that point with another and the game continues until all marbles have been used. The trick is to give a sudden puff to stop the oncoming marble at your edge of the table, then, take a deep breath and really puff to send the marble out of the game like a shot.

FEBRUARY HOLIDAY SPARKLERS

RASPBERRY SAUCE

For Ice Cream on Valentine's Day

- 1 10-oz. pkg. frozen raspberries, thawed
- ½ cup currant jelly
- 1 T. cornstarch
- 1 T. butter
- ¼ cup orange juice

METHOD: In a 1-quart saucepan heat together ¾ cup raspberries and jelly until simmering. Mix cornstarch with remaining raspberries; add to hot mixture. Cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Remove from heat; stir in butter until melted. Cool. Add orange juice and chill. Makes 1½ cups.

* * *

STRAWBERRY HEARTS

- One 10-oz. pkg. frozen strawberries, thawed
- 1 package strawberry-flavored gelatin
- 2 cups heavy cream, whipped
- 9 Gelatin Heart Cutouts

METHOD: Drain strawberries, reserving syrup. Add water to syrup to make 1 cup; heat to simmering. Dissolve gelatin in hot liquid; add drained strawberries. Chill till partially set. Fold whipped cream into gelatin mixture. (You might save a little whipped cream and a few drained strawberries and fold together to spoon over the hearts.) Pour into heart-shaped individual molds, chill till set. Unmold. Top with Gelatin Heart Cutouts.

* * *

CRANBERRY MARBLE MOLD

- Two 3-ounce pkgs. cherry-flavored gelatin
- 2 cups boiling water
- One 8¼ ounce can crushed pineapple
- One 1-pound can whole cranberry sauce
- 1 cup dairy sour cream

METHOD: Dissolve gelatin in boiling water. Stir in pineapple. Chill until partially set. Fold in cranberry sauce. Spoon into 8 x 8 x 2 inch pan. Spoon sour cream atop; stir through to marble. Chill till firm. Serves 6-8.

* * *

STRAWBERRY MALLOW PIE

- 3½ cups miniature marshmallows
- ¾ cup milk
- 1 cup whipping cream, whipped
- ½ t. vanilla
- 1 baked 9-inch pastry shell
- One 1-pound 5-ounce can strawberry pie filling

METHOD: Set aside ½ cup marshmallows; melt remaining marshmallows with milk over low heat, stirring constantly. Chill, without stirring, till partially set. Fold in whipped cream, vanilla, and dash

salt. Spoon half the mixture into pastry shell. Cover with pie filling, reserving ½ cup. Fold reserved marshmallows into remaining filling. Chill 6 hours or overnight.

* * *

CHERRY CHOCOLATE COOKIES

- ½ cup shortening
- ¼ cup brown sugar
- ½ t. salt
- 1 egg yolk
- One 1-ounce square unsweetened chocolate
- 1 cup sifted enriched flour
- 1 slightly beaten egg white
- 1 cup broken walnuts
- ½ cup cherry preserves

METHOD: Cream together shortening, sugar, salt, and egg yolk till fluffy. Melt chocolate; blend into creamed mixture. Stir in flour. Chill ½ hour. Shape in 1-inch balls; dip in slightly beaten egg white; roll in nuts. Place 2½ inches apart on greased cookie sheet; press centers between thumb. Bake at 350 degrees for 8 minutes, press centers again. Bake about 8 minutes longer. Cool slightly; remove from pan. At serving time, fill centers with cherry preserves. Makes 3 dozen.

* * *

CHERRY CREAM PARFAITS

Whip 1 cup whipping cream with 3 tablespoons sugar, 1 teaspoon vanilla, and dash salt. Fold in 1 cup dairy sour cream. Alternate layers of one 1-pound 5-ounce can cherry pie filling and whipped cream mixture in parfait glasses; chill. Serves 8-10.

* * *

STREUSEL RASPBERRY-CHERRY PIE

- 1 package pie crust mix
- ½ cup firmly packed brown sugar
- ¼ cup chopped nuts
- ½ t. cinnamon
- One 10-oz. pkg. frozen raspberries, thawed
- 2 cups (1 pound can) sour pie cherries
- ⅔ cup sugar
- 3 T. cornstarch
- ¾ cup raspberry and cherry liquid

METHOD: Prepare pastry for one-crust 9-inch pie as directed on package. Flute edge. Do not prick or bake. Combine remainder of pie crust mix with brown sugar, nuts and cinnamon in mixing bowl. Drain raspberries and cherries; reserve liquid. Combine sugar and cornstarch in saucepan. Add ¾ cup reserved liquid; mix well. Cook over medium heat, stirring constantly, until mixture boils and is thick and clear. Stir in drained raspberries and cherries. Pour into pastry-lined pan. Sprinkle crumb mixture over fruit. Bake at 425° for 10 minutes, then at 350° for 20-25 minutes, until golden brown.

NEW... FUN... FONDUE!

CLASSIC CHEESE FONDUE

- 1 clove garlic, halved
- 2 cups sauterne
- ½ pound gruyere cheese, shredded (2 cups)
- 1½ pounds natural Swiss cheese, shredded (6 cups)
- 1 t. cornstarch
- ¼ cup Kirsch or dry sherry
- ¼ t. ground nutmeg
- French bread, cut in bite-size pieces with crust

METHOD: Rub inside of heavy saucepan with cut surface of garlic. Pour in sauterne and warm till air bubbles rise and cover surface. (Don't cover or boil.) Remember to stir vigorously all the time from now on. Add a handful of combined cheeses (keep heat high but do not boil). When melted, toss in another handful. Stir cornstarch into Kirsch till well dissolved. After all cheese is blended and is bubbling gently and while stirring vigorously, add nutmeg, dash pepper, and Kirsch mixture. Quickly transfer to fondue pot (earthenware preferred); keep warm. If fondue becomes thick, add a little warm sauterne. Fold bread cube on fork so crust is on outside. Dip a piece of bread into the cheese and swirl to coat. The swirling is important to keep fondue in motion. Serves 10.

* * *

SHRIMP-CHEESE FONDUE

- One 10-oz. can frozen condensed cream of shrimp soup, thawed
- ½ cup milk
- 2 t. instant minced onion
- ¼ t. dry mustard
- 1 pound process Swiss cheese shredded (4 cups)
- 2 T. dry sherry
- French bread or hard rolls cut into bite-sizes

METHOD: In a saucepan heat soup and milk till blended. Stir in onion, mustard, and Swiss cheese. Heat and stir till cheese melts. Stir in wine. Serve immediately in earthenware fondue pot or chafing dish. Spear bread cube on fork and dip into cheese mixture, swirling to coat. Serves 6-8.

* * *

SCHLOSS SAUCE

- 1 cup thick sour cream
- 3 egg yolks
- 1 T. lemon juice
- Salt
- ½ t. Worcestershire sauce

METHOD: Combine all ingredients, stirring constantly over low heat until the mixture is hot, but not boiling. Remove from heat and keep stirring for a little while. This sauce can be seasoned with a bouillon cube or parsley or any other kind of herbs suitable for sauce Bearnaise.

BEEF FONDUE

- 1½ pounds trimmed beef tenderloin
- Salad oil for cooking
- Sauces

METHOD: Cut the tenderloin into bite-sized pieces . . . about three-fourths inch in size. Allow to stand at room temperature for about 30 to 45 minutes. Pour salad oil in beef fondue cooker to no more than ½ capacity or to depth of about 2 inches. Heat to 425° on range and transfer to cooker; place over alcohol burner or canned heat.

Set out small bowls of several or all of the special butters and sauces. Each guest spears a beef cube on the fondue fork, then holds it in the hot oil until cooked to desired doneness. Transfer meat to plate and dip in various sauces. This will serve 4.

* * *

ANCHOVY BUTTER

- 12 ounce can anchovy fillets
- ½ cup butter, softened
- 2 T. olive oil
- ½ t. paprika
- ¼ t. ground pepper

METHOD: Drain anchovies, place in mixer bowl with remaining ingredients; beat till smooth.

* * *

GARLIC BUTTER

Whip ½ cup softened butter or margarine till fluffy. Stir in 1 clove garlic, crushed. Makes about ½ cup.

* * *

RED SAUCE

Combine ¾ cup catsup, 2 T. vinegar, and ½ t. prepared horseradish. Chill. Makes about ¾ cup sauce.

* * *

TOMATO STEAK SAUCE

- One 8-oz. can seasoned tomato sauce
- ½ cup bottled steak sauce
- 2 T. brown sugar
- 2 T. salad oil

METHOD: Mix ingredients. Bring to boiling. Serve hot. Makes 1½ cups.

* * *

DILL SAUCE

- 1 cup sour cream
- 2 dill pickles, cut into 1-inch pieces
- 2 T. prepared mustard
- ½ t. dill weed
- ¼ t. salt
- Dash of pepper

METHOD: Put all ingredients into blender container. Cover and process at low (whip) stage until pickle is chopped. Refrigerate until serving time. Makes 1 cup.

* * *

BORDELAISE SAUCE

In a saucepan saute ½ cup mushrooms, chopped, in 1 T. butter. Combine 3 tablespoons cornstarch and 2 cups beef broth; blend into mushrooms. Cook and stir till mixture boils. Add 3 tablespoons red wine, 2 tablespoons lemon juice, 2 teaspoons dried tarragon, crushed, and dash pepper. Simmer 5-10 minutes. Makes 2¼ cups.



from Joni's Journal



DARE TO BE HAPPY

. . . Helen Lowrie Marshall

Dare to be happy—don't shy away,
Reach out and capture the joy of Today!

Life is for living! Give it a try;
Open your heart to that sun in the sky.

Dare to be loving, and trusting, and true;
Treasure the hours with those dear to you.

Dare to be kind—it's more fun than you
know;
Give joy to others, and watch your own
grow.

Dare to admit all your blessings, and then
Every day count them all over again.

Dare to be happy, don't be afraid—
This is the day which the Lord hath made!

Many of you have indicated that you like to collect thoughts and poems so I am pleased to share with you the above verse. I guess maybe my whole attitude of life is contained in those lines because I find life so much fuller living one day at a time.

We have received several requests from GUIDE readers pertaining to the Blackwood Brothers book, "ABOVE ALL". Here is an address you may send to if you wish more information concerning the book: Blackwood Brothers Quartet, Inc.; 209 N. Lauderdale, Memphis, Tennessee. OR, you might contact Jarodoce Publications, P. O. Box 22492, Memphis, Tenn.

One of the lovely gifts I received at Christmas was a fondue pot. It's something that fits into the "I'd like one to entertain, but it really isn't necessary" categories. If you haven't been to a fondue party yet, I'm sure it won't be too long because it is becoming one of the "in" ways of entertaining this new year. Actually, I hope you won't save using your fondue set just for company . . . the youngsters in your family will find it fun to cook "beef" right at the table and then choose from several delicious sauces on their plates. The first time my folks used their fondue pot for supper my mother noted, "your brothers were very hungry and would rather have had an entire piece of steak than to wait

for the beef cubes to cook individually." So if you're having "beef fondue" at your supper table, better include a salad and some rolls or a relish tray for the eager-eaters to munch.

When you party with your fondue set, you get everyone around the table poking their fondue forks into the same pot and it makes for great conversation. In our picture you'll notice I used my straw place-mats . . . my fondue set is stainless steel . . . and the orange trays and mugs were a gift from my future sister-in-law. I added a small orange antiqued flower bouquet and a larger yellow tray for the meat and cheese. It's a good idea to have two forks for each person. At clean-up time remember: a thin coat of liquid dishwashing detergent applied to the bottom of your fondue or chafing dish before using it over the heat source will keep the carbon deposits from sticking to the dish's copper bottom.

You're all set! Check page 12 for recipes and start entertaining the fun "Fondue" way!



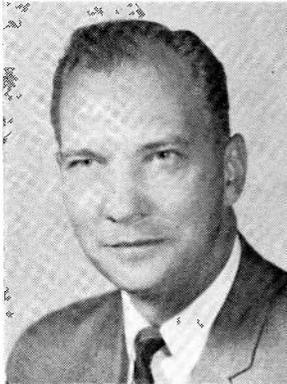
PROGRAM NEWS FOR FEBRUARY 1969

Dial 960 — K M A — 5,000 Watts

NORM'S FORUM

By

Norman Williams
Station Manager



WHAT WERE THE ANSWERS

Last month I asked three questions in this column. We received a wide variety of answers. There were a few areas of common agreement, but everybody had their favorite feature in the Guide or their pet peeve about the Guide's content. If we completely pleased just one of those who took time to write, all the others might be very unhappy.

Mike Goodin's lighter side was singled out for special praise. We still received requests for the KMA program schedule every month. Some people wanted more Party Line. The criticisms weren't against anything they were asking for more of what they like to most.

These letters will certainly help in analyzing the content of the Guide, but don't stop. Keep telling us what you like or what you don't like about the KMA Guide. One writer said he sure liked the price.

ANNIVERSARY ISSUE

The June issue of the KMA Guide will be the 25th Anniversary edition. We are starting to plan a special edition. Would you like to help? If you have any ideas about what you would like to see in the 25th Anniversary edition, put pen to paper and send them along. We need your ideas!

Starting in April and running into October, KMA plays host to thousands of people all over the midwest who come to Shenandoah to visit the nurseries. One of the highlights of their trip is a tour of the KMA studios and a chance to meet some of the people they have met on the air and through the KMA Guide. But you don't have to wait until spring, we will welcome you anytime Monday through Friday during business hours. There is a lot to see, and I'm sure you will find it interesting and worth the time. So, remember, the invitation is out to pay us a visit. We would like to meet you in person.

THE BILLIE OAKLEY SHOW

The bubbling personality of **BILLIE OAKLEY** can now be a part of your day as the **BILLIE OAKLEY SHOW** is heard Monday through Saturday morning at 10:15 on KMA. After an absence of 2½ years, Billie has returned with a fifteen-minute program especially for women, and we at KMA are delighted.

Presenting programs of information is just one part of Billie's responsibilities as Consumer Service Director for the Gooch Food Products Company in Lincoln, Nebraska. She also helps handle the Martha Gooch Kitchen . . . the test area for those good Martha Gooch recipes.

Don't miss the **BILLIE OAKLEY SHOW**, Monday through Saturday at 10:15 a.m. on KMA.

KMA FARM PROGRAMS

The **KMA FARM DEPARTMENT** is now bringing you **DIRECT REPORTS** from both the **OMAHA** and **ST. JOSEPH MARKETS** at 11:45 and again at 12:45 each noon, Monday through Friday.

Associate Farm Director **WARREN NIELSON** reports the Saturday afternoon program with Dr. Roy McGraw, DVM, is now in its third successful year. Originated by Jim Ross, this program is heard at 12:45 Saturday and brings down-to-earth information from the "Vet" to the "Farmer."

KMA CLASSIFIED WITH "JONI"



JONI BAILLON is KMA's hostess on a brand new program. It's **KMA CLASSIFIED**, a new service for **YOU!** Heard Monday through Friday at 1:35 p.m., **KMA CLASSIFIED** is for listeners who have something they wish to "buy" or "sell." There's no charge. Just send your request along with your name, address and phone number to: **KMA CLASSIFIED, KMA, SHENANDOAH, IOWA, 51601.** Personal ads for motor vehicles, farm implements and livestock will not be accepted. You'll get response from **KMA CLASSIFIED!**

KMA GUIDE "QUICK-FIX RECIPE CONTEST"

Contest closes at midnight, Saturday, February 8, 1969. All entries must be postmarked no later. In case of duplicate entries, the entry with the earliest postmark will be declared the winner. **Hurry; ENTER TODAY!**

Send us your favorite recipes for convenience in meal preparation. Enter as often as you like but submit each recipe on a separate sheet of paper and be sure to include your name and address on each recipe.

QUICK FIX CATEGORIES

1. **MAIN DISHES:** new ways with fresh meats, left-overs, or canned products . . . all prepared with convenience, economy and appearance in mind.
2. **DESSERTS:** includes cookies, cakes, pies and other special sweet treats.

Prizes will be awarded for the first three place winners in each category. First prize is an **ELECTRIC INSTANT HAIRSETTER**, second prize is a **LUXURIOUS ELECTRIC BLANKET**, and third prize will be a handsome **RELISH SERVER**.

BANDSTAND . . . COUNTRY STYLE

Saturday nights on KMA, **MIKE LE PORTE** plays the finest of the favorites in the Country-Western music field. He also

keeps a few good C & W albums on hand to give away to his audience. You're missing some fine entertainment if you haven't

become a part of "**KMA BANDSTAND COUNTRY STYLE.**"

Because he is interested in music and has been known to practice diligently on his guitar, Mike has become acquainted with many musicians in the KMA area. Just recently a young man from Shenandoah was featured on Bandstand Country Style. He is **RICHARD JANDREAU**, a student at Iowa Western Community College in Clarinda, and a fine talented musician. We caught Richard giving Mike some pointers on guitar-playing.

Tune in "**KMA BANDSTAND, COUNTRY STYLE,**" Saturday nights on KMA. You'll like it!



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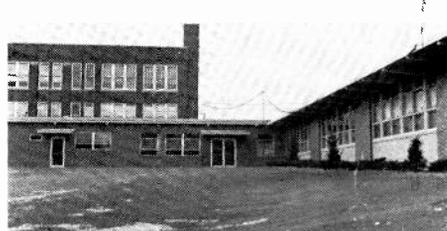
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KMA Guide Good Neighbors

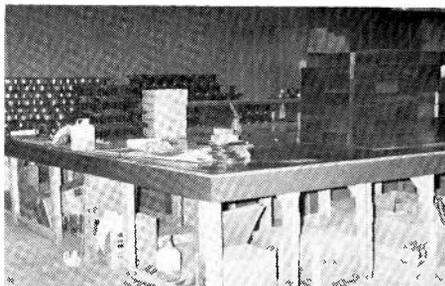
Located in Atchison County, Missouri, Fairfax is a progressive community. Since the organization of a Community Betterment Association, many improvements have been made in the town and they aren't about to stop now. Fairfax, Missouri, has taken first place for three consecutive years in the Missouri Betterment Program.



Fairfax, Missouri, has a population of 750 and its citizens are pleased with the fine medical facilities which include the community hospital. Twenty-two new rooms are being added on to the hospital which will expand the bed capacity to 80.



For more efficient handling of school lunch room activities, the Community of Fairfax and the Betterment Association helped secure an addition to the lunch facilities at the school complex two years ago.



For the past fifteen years, the Fairfax Manufacturing Company has been an important part of the local economy. Employees total forty-four with a branch in Mound City, Missouri. The handsome walnut pipe racks and cigar humidors manufactured in this community business are sold throughout the entire world. Maybe you received one for Christmas.

The first big project of the Fairfax Community Betterment Association was to build modern senior housing. The present twelve units were completed in March 1968 and the community is now considering an additional five units. A hub of activity in the senior housing development is the community room . . . completely furnished with donations from clubs in the Fairfax trade area.

