

The

KMA GUIDE



*December
1957*

COVER STORY

Christmas, among other things spiritual, is a time for the small children of the world to anticipate with glee and expectation of the good things to come. We selected little Holly Nielson, 3-year-old daughter of Warren and Florence Nielson, to typify the air of the holiday season. Incidentally, her daddy will have Santa Claus on his Kiddie Korner program each afternoon at 5:00 o'clock, starting December 16th, Uncle Warren says that Santa wants to start getting letters right away from all the small fry of KMAland.

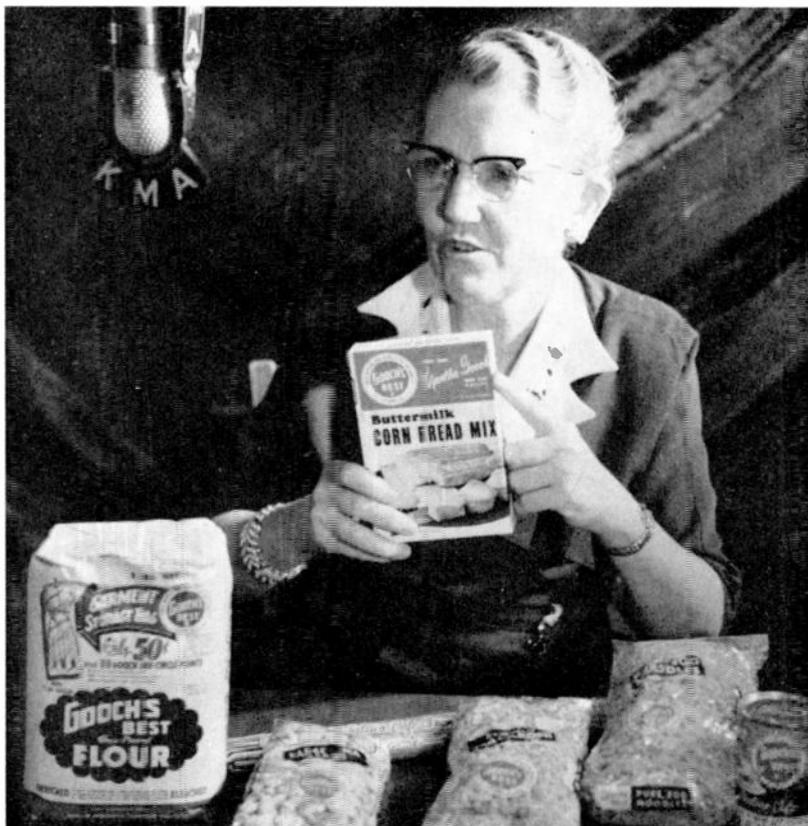
The KMA Guide

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KMA FARMER'S WIFE Florence Falk is shown here doing a commercial for Gooch Milling Company, one of her regular sponsors. Florence's show is usually done from her living room at the Falk farm home located nine miles northeast of Shenandoah. However, because of numerous commitments, Florence presented this particular show from KMA studio. Her widely-appealing homemaker show is heard each morning at 10:30 on KMA.



A Chat With Edward May

SOS SOS

SOS SOS

Whether we like it or not, December has arrived and all too soon the year 1957 will be past history. I hope it has been a good year for you. The past year will probably be referred to as "The Year of the Sputnik".

Even though the Russians were successful in launching the first satellite I hope all of us will forget the missile problem long enough to join together and display the Christmas spirit in its true meaning. Perhaps this year Christmas should be even more significant than ever. The beautiful carols, the spirit of "love thy neighbor", the celebration of the birth of Christ which, after all, is the true meaning of Christmas rather than the exchanging of gifts and the reuniting of families. All these and many other fine associations go together to make up the meaning of Christmas.

Naturally, there will be the exchanging of Christmas gifts. At our house, Karen wants either a wrist watch or a ring, and Annette wants a small record player. Eddie is still a little young to realize that gifts are exchanged. However, he is quite certain at this age that he is going to be a train man, so, possibly Santa might bring him something that has to do with a train.

We are planning to have the family for the Christmas dinner. Eleanor's sister, husband and baby, from Chicago, plan on spending Christmas with us and Eleanor's mother and father and aunt and also my mother will be with us. I don't believe my sister and her family will have Christmas dinner at our house as it is their turn to

spend Christmas with the Rankin side of the family in Tarkio, Mo.

According to the Ford Almanac, we are likely to have a white Christmas. In fact, most weather signs call for a cold winter with lots of snow. There are various signs and theories that people follow and most of them seem to indicate lots of snow this winter. For example, there is one theory which states, "The day you have your first tracking snow, count the number of days since the full moon. The number of days is the number of tracking snows one can expect during the winter." According to this theory, we should have twenty-six tracking snows this winter. Also, many people follow the sign regarding the wooly caterpillar. The legend about the caterpillar states, "The wider his middle band, the milder the winter." A recent letter from a radio listener from Missouri tells of seeing wooly caterpillars as black as a crow, which indicates a long cold winter. Another radio listener wrote recently to say, "When nests of field mice are found high on the corn stalk, around the corn ears, there will be deep snow." This person stated the nests were found high on the corn stalks, hence, deep snow this winter. I am certain there are many other signs people follow and just how accurate these might be remains to be seen.

I hope this Christmas is one of your finest, and I want to wish you a very Merry Christmas and a Happy, Healthy and Prosperous New Year from all the folks at KMA and also from those at the Earl May Seed Company.

Frank Comments

By FRANK FIELD

From time to time I have shown you on this page what our house looks like during the spring and summer season when all the flowers were in bloom so I thought you would maybe like to see what it looks like in the winter time. On Monday, November 18th, we had a heavy snow storm here in Shenandoah which left 7 inches of snow on the level and some drifts several feet high. However, it stayed cloudy the next three or four days so I didn't get to take a picture until Friday, November 22nd, four days after the storm. You can see that the streets have been pretty well cleaned off by that time and that at least half of the snow had melted.

This picture was taken from a spot to the southwest of the house, looking northeast, as you can see by the shadows of the trees. Incidentally, that bare looking tree in front of the house is a hybrid elm after three seasons of growth. The tree at the extreme right of the picture, which has all its leaves on yet, is a pin oak after three seasons growth. One peculiarity of the pin oak is that they do not shed their leaves in the fall of the year. The leaves stay right on the tree until the new leaves push them off next spring. Those shrubs around the pin oak are weigelas, each one a different variety. Across the south end of the house is a bed of hybrid tea roses and you will notice that they still have all of their leaves. In fact, they were blooming just gloriously until the snow and cold weather hit them. It is a little hard to make them out, but there is a planting of evergreens across the front of the house which have made a beautiful growth in the three years since they were planted in the spring of



Here's a picture of Frank's house after November's heavy snow.

1955. The ones on the south and west, where they get plenty of sun, are various kinds of Junipers, with Pfizers under the windows and Scopolorums at the corners. Then across the north side, where they are in the shade, we have Japanese Yews, using the spreaders under the windows and the upright type at the corners and between the windows.

We had quite a lot of crab grass in the lawn the first year or two but we have it thoroughly whipped out and under control now. We put on a heavy application of Maytone fertilizer early each spring and reseed the thin spots with Maypark lawn grass mixture. Then we set the mower to cut three inches high and water the lawn thoroughly about once a week through the hot dry weather. The fertilizer and water stimulated the blue grass into very active growth, and mowing it three inches high, kept the ground well shaded at all times, so the crab grass finally gave up in disgust. So now we have a beautiful blue grass lawn.

We just got definite word last week from Peg and Jim that they will positively be here for Christmas this year, so Jennie is making all kinds of plans for a big family Christmas dinner with all of the children and grandchildren around one table at the same time. Peg and Jim and the three boys live in Dallas, Texas, you know, and can't always arrange to be home for the holidays. However, Jim saved up part of his vacation time for the trip back to Iowa for Christmas and New Years.

Naturally, I will take plenty of pictures of the various families, so you can all see what they look like next February, March and April. Copy for the January Guide is supposed to be in by the 20th of December so don't look for any Christmas family pictures until the following month.

My operations back in August and September were perfectly successful except for one minor detail. My stomach muscles failed to reunite properly and pulled apart, so that all that was holding me together was my outside skin. That wasn't exactly comfortable, so early in November I went back to the hospital again, where they cut me open and did the job over. Instead of pulling the edges of the muscles together, they actually lapped them about two inches and made a double row of stitches. This was apparently 100 per cent successful. Of course, the fact that I'm still wearing a corset may have something to do with it but as far as I can see I

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Midwest's Best Cookie Recipes For December

(Selected from more than 3,000 recipes which KMA Homemakers have received during the annual Christmas Cookie Teas)

HOLIDAY RIBBON COOKIES

- A—2½ c. sifted flour
 ½ t. salt
 ½ t. baking powder
 B—1 c. butter or margarine
 ¾ c. sugar
 C—1 egg unbeaten
 1 t. vanilla
 D—red food coloring
 ¼ c. chopped candied cherries
 E—1 oz. unsweetened chocolate melted
 ¼ c. chopped nuts

Sift A. Cream B, stir in C, gradually add A. Mix well. Divide dough into 3 equal parts. Set 1 aside for vanilla layer. Add D to 1 part. Add E to 3rd part. Chill quite firm. Shape each into rectangle 12x2x½ inch. Put together with pink layer in center. Chill till firm. Slice in ¼ inch slices, place on ungreased cooky sheet, bake about 10 minutes at 350°. Cool 5 minutes, remove to rack. Makes about 5 dozen.

SWEDISH MOVER WAGON

- A—3 c. sifted flour
 2 t. baking powder
 1 t. soda
 B—1 c. shortening
 C—1 c. sugar
 2 eggs beaten
 4 T. sweet milk
 1 t. lemon flavoring

Sift A into large mixing bowl. Add B and cut in as for pastry. Combine C and add. Mix well. Roll out on lightly floured board to ¼ inch thick. Cut with floured cutter in any desired shape. Bake in 375° oven 10 to 12 minutes.

CHOCOLATE PINWHEEL

- A—½ c. shortening
 ½ c. sugar
 B—1 egg yolk
 1½ t. vanilla
 C—1½ c. sifted flour
 ¼ t. salt
 ½ t. baking powder
 D—3 T. milk
 E—1 oz. unsweetened chocolate melted

Cream A, add B, add C and D alternately. Divide dough in half. Add E to half and mix well. Roll each half out to ¼ inch thick, same size. Place chocolate half on top of white one. Roll up like jelly roll and wrap in waxed paper. Chill. Bake on lightly greased cooky sheet 12 minutes at 375°. Slice thin before baking.

DARK SECRETS COOKIES

- A—1 c. butter or margarine
 2½ c. brown sugar packed

- 1 c. corn syrup
 B—1 lb. mixed fruit cake fruits
 C—8 c. sifted flour
 1 t. soda
 ½ t. cinnamon
 ½ t. salt
 ½ t. nutmeg
 ¼ t. cloves
 D—1 c. sour cream

Cream A, add B and mix well, sift C and add alternately with D. Mix well, shape into two rolls, wrap in waxed paper, chill well. Slice in ¼ inch slices, put on ungreased cooky sheet, bake about 7 minutes at 375°.

CRISPY MAPLE NUT COOKIES

- A—½ c. shortening
 1 c. brown sugar packed
 1 egg
 ½ t. maple flavoring
 B—1½ c. sifted flour
 1½ t. baking powder
 dash salt

Cream A, add B. Shape dough into 1½ inch roll and chill 3 to 5 hours. Slice ¼ inch thick, sprinkle with chopped pecans, pressing them in. Place on greased cooky sheet, bake 10 to 12 minutes in 350° oven.

BLACK WALNUT COOKIES

- A—6 c. sifted flour
 1 t. salt
 ½ t. soda
 1 t. cream of tartar
 B—1¾ c. butter or margarine
 C—2¼ c. brown sugar packed
 ½ c. sugar
 D—2 eggs
 2 t. vanilla

E—1½ c. black walnuts chopped fine
 Sift A. Cream B, add C gradually, beat till fluffy, add D, add A and blend well. Chill. Shape into rolls about 2 inches thick, wrap in waxed paper and chill. Slice ¼ inch thick, place on ungreased cooky sheet, bake 10 to 12 minutes at 350°.

CHOCOLATE REFRIGERATOR COOKIES

- A—1 c. soft shortening
 ½ c. sugar
 ½ c. brown sugar packed
 2 eggs
 2 squares chocolate melted
 B—2¾ c. sifted flour
 ½ t. soda
 1 t. salt

Cream A, sift B and add, mix with hands. Chill. Shape into roll, wrap in wax paper. Chill. Cut in slices, put on cooky sheet, bake 6 to 8 minutes at 400°.

FROSTED ALMOND STRIPS

1 1/4 c. sifted all-purpose flour
1 t. cream of tartar
1/2 t. baking soda
1/4 t. salt
1/2 c. butter or margarine
1/4 c. granulated sugar
1 egg yolk
1 T. water
1 egg white
3/4 c. confectioner's sugar
1/2 t. vanilla
1/2 c. finely chopped almonds

Sift flour with cream of tartar, soda and salt. Cream butter and sugar until very light and fluffy. Add egg yolk, water and then flour mixtures. Mix thoroughly and chill for 30 minutes. On a well-floured surface roll dough into 1/8 inch thick rectangle. With egg beater beat egg white until it forms soft peaks, add confectioner's sugar and vanilla, beating until smooth. Spread frosting over dough and sprinkle with the chopped almonds. Cut into strips 3 inches long and 1 inch wide. Place on lightly greased cookie sheet. Bake 10 minutes or until browned in 350° oven.

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ORANGE OVERNIGHT COOKY

1 c. shortening (part butter)
1/2 c. brown sugar
1/2 c. white sugar
1 egg
2 3/4 c. flour
1/2 t. salt
1/2 t. soda
2 T. orange juice
1 T. grated orange rind
1/2 c. cut nutmeats
1/2 c. cut maraschino cherries

Mix in order given after creaming first three ingredients. Make into roll and chill overnight. Slice thin, bake on lightly greased cookie sheet about 7 minutes in 375° oven or until lightly browned.

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CHRISTMAS SUGAR COOKIES

2 c. white sugar
1 c. lard
2 eggs
1 c. milk
2 t. baking powder
2 t. lemon flavoring
1 t. nutmeg

Flour enough to make soft dough, begin with three cups. Roll thin, cut and bake on ungreased cookie sheet 6 to 8 minutes in 375°-400° oven.

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DATE CRESCENT COOKIES

1 1/2 c. sifted cake flour
1/2 t. salt
2 T. powdered sugar
1/3 c. butter
2 to 3 T. cold water
1 c. dates
1/2 c. chopped nuts
1/4 c. sugar
1/2 t. grated orange rind
2 T. orange juice

Sift together flour, salt and sugar. Cut in butter with a pastry blender until mixture resembles small peas. Sprinkle with water and toss lightly with a fork until dough is moist enough to handle, and hold together. Form into a ball. Roll thin in floured pastry cloth. Cut in 3 inch squares. Put a teaspoonful of filling on each and bring edges together to form a triangle. Seal with tines of fork and curve slightly when placing on greased cookie sheet. Bake about 20 minutes in 375° oven. While still warm roll in powdered sugar.

Filling

Pit and chop dates finely. Add nuts, sugar, orange juice and rind. Mix well. Do not cook, before filling cookie squares.

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PINK KISSES

In a mixing bowl put:
2 egg whites
dash of salt
Beat until mixture holds soft peaks.

Add:
1 c. sugar, slowly
1/2 t. cream of tartar
Continue beating for 10 minutes. Stir down sides of bowl frequently.

Fold in:
2 c. cornflakes
10 maraschino cherries, cut fine
Add a drop or two of red food coloring. Drop by teaspoons on an ungreased cookie sheet and bake for 25 minutes in a very slow 250° oven.

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SWEDISH CHRISTMAS COOKIES

Cook 6 egg yolks in hot water. Simmer until hard cooked. Put thru a thin wire sieve.

Cream together:
3/4 c. sugar
3/4 c. butter
1/2 t. lemon flavoring
Add the finely sieved egg yolks.

Fold in alternately:
2 c. sifted flour
1/2 t. salt
with 3 T. cream
Beat well. This dough may be either used in a cookie press or rolled out and cut in shapes. Bake about 8 minutes in 375° oven.

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CREAM CHEESE COOKIES

1 c. butter
1 3 oz. package cream cheese
1 c. sugar
1 egg yolk
1 t. vanilla or lemon flavoring
2 1/2 c. sifted all-purpose flour
1/2 t. baking powder
1/4 t. salt

Cream shortening; work in cream cheese and sugar. Be sure mixture is fluffy. Beat in egg yolk; add sifted dry ingredients. Chill. Roll out and cut or use in cookie press. Bake for 12 to 15 minutes in 375° oven.



Grass Root Notes

By

MERRILL LANGFITT and JACK GOWING

KMA Farm Service Directors



The year 1957 is rapidly slipping away and baby 1958 is just around the corner. Between now and then, of course, will be the greatest day of all, Christmas. Because of the commercialization many of us adults have lost part of the true meaning of Christmas, but I think our children help bring that true meaning back, especially those young enough to believe in Santa Claus. To me Santa Claus represents a very important part of the Christmas spirit. Santa Claus is kind, honest, happy, generous and in reality most of the things we would like to see in other people. Santa Claus is the provider of good things and, to the little ones, provides the faith, hope and charity that the Christian world must believe in.

Giving a gift at Christmas time is fine if it is given in the right spirit, the spirit of good will toward our fellow men. To expect a gift in return defeats the whole idea. I am one who enjoys the giving much more than the receiving and I believe most people feel the same way. I would like to see more hand-made gifts, the kind that do not cost much money. Many of us don't have the time to make, with our own hands, as many things as we would like to. Regardless of where you are or what you are doing we would like to wish you a Happy Yuletide Season. We hope 1957 has been good to you and that you can look ahead to 1958 with hope and courage as well as determination to make it the best year of your life. We hope that KMA might contribute, in some way, to your happiness during the new year.

Merrill

Merrill asked me to help him with the Grass Roots column this month so I thought I would tell you something about our weather records here at KMA.

We have records here that date to 1931 and it is really interesting to look back at some of the rainfall and snow records. The temperature record is one that holds some surprises too. Many people think of 1936 as one of our coldest winters so let's look at the record. We had 15 days with temperatures below zero in the months of November, December and January. In 1940 we had 25 days that were below zero in

those three months. Looking a little more we find that our heaviest snowfall during the month of November was nine inches in the year of 1952. This year we have had seven inches so far at the time of this writing. We may have more before the Guide reaches you.

The snow that fell on November 17th and 18th kept me from getting to the station to do Frank Field's morning weather show. Our driveway at the farm drifts rather easy, and on that Monday it was too much to get scooped out in time to get to the station and get on the air. I have snow tires on my car but the drifts were about three feet deep and the snow was wet and heavy so I didn't get through. The story goes about the same for many folks who had to get out early unless they didn't have to fight snow drifts.

Of course the bad thing about getting snow that early is the fact that so many of the folks don't have the corn or grain sorghum harvested yet. It looks as if it may be quite some time before they can get that job done too. We were fortunate because we had all of our harvest completed in early October and didn't need to dry any of the sorghum either. It is keeping well, too. We planted ours very early last spring and it matured early or we would be in the same fix as many of you.

Enough about the crop situation, back to weather, I have seen many long range forecasts and they all indicate lots of snow for this winter. That includes the Farmers Almanac too. It has been quite a few years since we have had a lot of snow so my guess is that this could be the year that we may have another record snowfall.

Our little boy, Randy, thought it was great that he could get his sled out and slide down the hill. He has the idea too that snow means that Christmas is near and fills him with lots of excitement too. He has already made out the list of the things that he wants and like most little boys, it is a big one. He had a bad fall which put him in the hospital over night and he thinks now that Santa will be extra good to him. The details about his fall are in Doris Murphy's PARTY LINE.

Jack



By DORIS MURPHY

RANDY, 3½ year old son of Asst. Farm Director Jack Gowing has reached the "climbing" stage. He loves to climb fences, farm machinery or anything where it looks like fun. But his love for climbing proved disastrous recently when he climbed up on an anhydrous ammonia applicator at a neighbor's farm, and fell. As he fell a bolt caught his ear, nearly severing it from his head. Only a little patch of skin was holding his ear on, when his frightened grandparents reached him, after hearing his screams. Quickly he was rushed to the Hand Hospital where a doctor sewed the ear back on. The injury is healing nicely now and stitches have been removed. But Randy still recalls his unfortunate experience and speaks of his "good ear" and his "bad ear". Since he was a good little patient, I imagine Santa Claus will bring him the tractor, train and bulldozer he wants for Christmas. He might even bring him the baby sister Randy has been wanting for a long time!

It doesn't take a big gala birthday party to give a person the most happiness. A little birthday party planned and served by a sweet little 3 year old for her mama, is one Mrs. Warren Nielson will long remember. Holly invited daddy and grandpa to her party. Little girl refreshments of graham crackers with vanilla filling and coffee for the grown-ups and milk for Holly, were served. Of course, Holly had to have a little help in pouring the coffee, but she could sing the Happy Birthday song all by herself, and she got to hand mother her birthday gift of a record of classic songs by Camaratta. Holly is such a little lady, the party was bound to be a success.

Young Eddie May's love for trains was shown one day when he picked up his sister's toy uke and started to sing. The song? "I've been working on the railroad!" Almost every day he goes down to see the train come in, and a song about the railroad is about the most thrilling one a feller can sing.

Everyone was anxiously waiting at the Shenandoah Legion Club the night of the Buy-A-Brick campaign to raise funds to pay off the club's indebtedness. Waiting to see who would be the lucky winner of the beautiful brand new colored television set to be given away! You can imagine their surprise when the name of Annette May whose daddy is president of television station KMTV, was the first drawn from the box. At the request of the family, another name was drawn and Fred Danforth of Shenandoah was the lucky winner. Annette can still enjoy colored television though, as they have one in their home.

Christmas is bringing an unexpected joy to the Murphy household this year. My son Tom called from New York to say he was bringing home his future bride for the Christmas holidays and I was to return to New York with them for his wedding. Miss Marcia Joan, daughter of Mr. and Mrs. A. Amasa Miller of Upper Montclair, N. J. and Tom will be married at Riverside Church in New York at 4:30 p.m. December 28th. They will arrive by plane Sunday, December 22nd, and we will all fly back to New York, December 26th. The bride is a graduate of Stanford University. Tom is a graduate of Iowa University and Harvard Business School, and is now an Associate Editor on Fortune magazine.



Here is Tom's Fiancee.

With a growing family, problems start multiplying fast, RALPH CHILDS has found out lately. Recently David, a High School Freshman, broke both bones in his left forearm, during basketball practice. It necessitated a trip to the hospital to have them set. That was the last straw as far as Susie, age 10, was concerned. All three of her brothers had been in the hospital at some time or other, and she was mighty put out that SHE hadn't been. But it wasn't long until her turn came. November 19th Susie developed a stomach ache that had all the symptoms it might be appendicitis, so Susie was taken to the hospital for two days observation. She recovered nicely and two days were all she needed to find out, it was no fun in the hospital. About this same time her big brother Steve Childs got stranded in Westboro during the big 7 inch snowstorm, and was busily trying to shovel his way out, when the town marshal arrived to notify him his parents had requested he stay all night with him, rather than drive home over the dangerous snow packed roads. So his "Sunday night date" ended up a little differently than he had planned. These are just a FEW of the reasons RALPH has found out a growing family presents more and more problems each year.

A gift meant for Christmas 1956 has just been discovered by announcer MERL DOUGLAS in time for Christmas 1957. All because DOUG neglected to clean out his mail box in the record room. Consequently the mail piled up. Each day DOUG would remark: "I'm going to clean out that cubby hole one of these days." Finally the last of November he got to it. And there among the odds and ends were two letters with Christmas gifts. . . one from an aunt in Omaha who had sent \$1 for his daughter Sharon Lynn, and a plastic card carrier with felt lining for DOUG from Carl Smith, the Country and Western singer. The letters mailed in December 1956 were still unopened! And DOUG discovers them just in time for Christmas 1957!

Sorry many of you subscribers in Iowa received your Guides late last month! The delay was caused by a tremendous volume of Iowa transit mail going through the Des Moines postoffice, when personnel, were being affected by Asiatic flu. The situation has been cleared up now, and we hope you get your Guide on time from now on.

It will be an old fashioned Christmas out on the farm,

for the Farmer's Wife and family. As is their annual custom, a sheath of wheat will be put out for the birds, a welcome light will be in every window, and FLOR-ENCE will make her usual call to her aunt in Sweden. Bruce and Karen, like all young people, will have lots of Christmas activity, so it promises to be a busy but happy holiday season at the BYRON FALKS.

Pgm. Mgr. DEAN NAVEN is in a quandry over what to get his little girls for Christmas. Why? Because their favorite pastime is looking through the Christmas catalogs and as far as DEAN can figure out, they want just about everything they see! While baby-sitting the other night, Tami brought over a catalog and said: "Which doll do you like daddy?" His taste was a little moderate, but do you know every doll SHE liked, was the highest priced doll on the page. DEAN isn't the only one having a hard time sifting out the right Christmas gifts. Most daddies are confronted with the same problem these days.

Normally a person doesn't look forward to income tax time. But pictured here are three young men showing more than casual interest in Income Tax Form 1040. In fact, the big grins on their faces are in anticipation of the extra \$600 exemption they'll be given, if their babies are born before January 1st. Reading left to right are: EARLE CROWLEY of the Accounting department whose first born is expected around Dec. 20th; announcer MIKE HEUER who is hoping for a little girl to go with his two young sons, Tommy age 7, and Jeffrey 4; and Ass't Farm Service Director JACK

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Expectant smiles by Earle Crowley, Mike Heuer, and Jack Gowing as they read about tax deductions.

A Letter From Bernice Currier

Dear Friends:

It is a nice, dark, rainy day; not fit to be outdoors but just right to have a chat with friends, a cup of coffee or tea, cinnamon toast and a good visit. I'm going to try and be very efficient this year. Get my Christmas cards and address them next week, get my list made out of people and presents and try to make them come out even! I run into trouble trying to think of things for the men and boys. I do wish someone would come up with some good ideas of things they would really like. The poor dears, ties, socks, shirts, gloves.!! They know what it will be in that Christmas package 10 years from now.

There was supposed to be a picture on this page of my granddaughter Karen Currier. She is thirteen and a half years old, a honey blond, in Junior High and has just been crowned Queen of Junior High. Her parents Janet and Red, her sister (7 years) is Lynn Rae. They live at Cairo, Illinois, where the Ohio River flows into the Mississippi. Historically it is a most interesting place and scenically it is beautiful especially when the magnolias are in bloom. Karen is a friendly, lovable girl who likes people and activity, plays golf (maybe she will be president some day), swims and participates in all school activities.

Margaret sent me some pictures from New York, showing outside and inside of their apartment. In the dining-living room is a large table which in reality is two tables that fit together. Her husband, Al Boylen made them and it looks as tho they have wrought iron legs. In the center of this table is what looks to be a pottery jug filled with Forsythia in full bloom and with graceful fronds reaching out to the edge of the table in a grand welcome to all who enter.

Back of the table is a couch, built by Al, with an afghan knitted by his mother. That couch looks as tho it is the width of the room. Back of that is the bookcase filled with books; and knowing Margaret, I knew the books would be there. An outdoor picture shows their Morris Minor car, named "The Resolute" because it has never let them down. Looking at it, I would say if it did let them down they wouldn't have far to go. It is a tiny thing. And a picture of their Christmas tree last year extending clear up into the skylight. Under it is a package of pralines sent to them from Mobile, Ala. and I have seen those packages many times in the south, made in the form of a bale of cotton. A picture of Margaret at her desk writing and one of Al's mother a very attractive young-looking woman who is an organist, pianist, wonderful musician and teacher.

I haven't had recent word from Helen from Houston, Texas, mainly because I haven't had time to write as often as I wanted to.

From Silver Spring, Maryland, a letter from Ed telling about his work with the American Car and Foundry Co. and of his having lunch with Dean McKee, who is a Shenandoah school-mate of his in Niagara Falls. Also they have a new dog, an all black French Poodle about 6 months old. Ed is busy writing and co-authoring a book describing the method of designing experimental equipment for use in nuclear reactors.

So much for my children. And as I read Ed's letter I think about when he was a tow-head, curly hair and looked like an angel. But he always had a twinkle in his eyes that didn't exactly look angelic!

I have made some of those Snacks or Nibbles I gave you the recipe for and when I told Doris they would last indefinitely, she assured me they didn't last any time at all at their house! They are good. Hope you try them.

Another recipe you would like I am sure is the Texas Praline. It is made with buttermilk and is a surprising one to make. And extra delicious to eat. I'll give that one on the air again before you receive this copy of the Guide, so you will surely try it. Two other candy recipes I like very much are the Pecan Nut Roll and the Chocolate-Pecan Slices. YUM YUM they are good.

But first we have to make out our shopping lists, get our Christmas cards all in the mail, get packages wrapped, addressed and mailed and it is a terrific job — but more fun than anything we do all year.

I am so sorry we can't have a Christmas Cooky Tea this year but in view of the Flu epidemic we all thought it would be too dangerous to bring several thousand people together at this time. Next year we will plan to have it bigger and better than ever, so save up all your best cooky recipes and bring samples of them then.

I do hope you have a nice Christmas, with either your families or your memories of days gone by. Memories for which you wouldn't take a million dollars. Merry Christmas to Each and Everyone of you, and until I talk with you next time —

Bless your Hearts,

Goodbye

Bernice

The KMA Guide

Homemaker's Guide

HOMEMAKER'S VISIT

By **BERNICE CURRIER**

CANDY COATED NUTS

- 1 c. brown sugar packed
- ½ c. white sugar
- ½ c. sour cream
- 1 t. vanilla
- 2½ c. large pecan halves

Combine sugars and sour cream and cook to soft ball stage (236°). Add vanilla and beat until it begins to thicken. Add nuts and stir until all are well coated. Turn out on well greased cooky sheet and separate into individual pieces. Makes about 2 doz.

* * * * *

SPICED NUTS

- 2 T. cold water
- 1 slightly beaten egg white
- ½ c. sugar
- ¼ t. cinnamon
- ¼ t. cloves
- ¼ t. allspice
- ½ t. salt
- 2 c. nut halves

Add water to slightly beaten egg white. Add sugar, cinnamon, cloves, allspice and salt and mix well. Let stand until sugar is all dissolved. Dip nuts in the mixture and spread out on greased cooky sheet. Place flat side of nut down. Bake at 250° for 1 hour.

* * * * *

ANGEL CUSTARD ROYALE

- 1 ten-inch angel food cake
- 6 beaten egg yolks
- ¾ c. sugar
- ¾ c. lemon juice
- 1½ t. grated lemon rind
- 1 envelope plain gelatin
- ¼ c. cold water
- 6 stiffly beaten egg whites
- ¾ c. sugar
- few drops yellow food coloring

Tear cake into bite size pieces. Combine yolks, ¾ c. sugar, lemon juice and rind and cook over hot, not boiling water until it coats spoon. Soften gelatin in cold water, add to cooked mixture. Cool till partly set. Fold in egg whites beaten to very stiff with remaining ¾ c. sugar. Add coloring. Arrange ⅓ of cake pieces loosely in bottom of 10 inch tube pan, pour ⅓ of custard mixture over them, lifting gently with fork to let mixture run down between. Continue for 3 layers of cake and custard. Chill until firm. Invert on serving platter. Fill center with whipped cream. Makes 12 servings.

* * * * *

DORIS' SALAD

- 1 package lemon gelatin
 - 2 c. water (1 hot, 1 cold)
- Combine and chill till partly set. Then add:

- 1 small can pineapple drained & cut up
 - 50 to 60 miniature marshmallows
 - 2 bananas cut lengthwise & sliced
- Pour into a 9 inch square pan 1½ or 2 inches deep. Chill till very firm.

Topping

Add water to pineapple juice to make 1 cup. Combine:

- ½ c. sugar
- 2 T. cornstarch
- 2 T. butter
- 1 egg beaten

Cook until thick, stirring constantly over low heat. Let cool then add ½ c. cream whipped. Spread this on gelatin mixture and cover with a generous amount of grated sharp cheese. Makes 8 large servings.

* * * * *

CRANBERRY SOUFFLE SALAD

- 1 package lemon gelatin
- 1 c. hot water
- 1 lb. can whole cranberry sauce
- ½ c. mayonnaise
- ½ of 3 oz. package cream cheese
- 1 T. lemon juice
- ¼ t. salt
- 2 oranges peeled and diced or
- 1 can mandarin oranges, drained
- ½ c. chopped celery
- ⅓ c. nuts chopped

Combine the gelatin and hot water. Heat the cranberry sauce and drain, then measure ½ c. cranberry juice and add to gelatin. Cool, blend in mayonnaise and cheese, lemon juice and salt. Blend well with rotary beater. Chill till partly set then whip thoroughly with rotary beater. Fold in the cranberry sauce, oranges, celery and nuts. Pour into 9 inch square pan or individual molds.

* * * * *

HOLIDAY PRUNE BREAD

- A—4 T. shortening
- 2 T. sugar
- 1 T. salt
- B—2 c. milk scalded
- C—2 packages dry yeast
- 7 c. sifted flour
- 1 egg
- 1½ c. cooked sweetened prunes cut up

Combine A and B, cool to lukewarm. Add C and let stand 5 minutes. Add 2 cups flour and egg and beat till smooth. Add remaining flour and prunes and mix to soft dough. Place on floured board and let rest 5 minutes then knead till smooth and elastic. Place in greased bowl, cover, let rise to double. Punch down, put on board, divide into 3 parts. Knead each into a loaf, put in greased loaf pan, cover, let rise to double. Bake from 45 to 55 minutes at 350°. Turn out on racks, grease crusts, turn on side to cool. Keeps well, is fine toasted. You can make 2 loaves and a dozen buns or rusks if you prefer.



"THE FARMER'S WIFE"

By FLORENCE FALK

Greetings from the Farm Kitchen! ! !

In response to so many letters here are more GIFTS from the KITCHEN.

WINTER CONSERVE

This is so easy to make and accompanies any meat course. Wrap jars or glasses in clear cellophane so its own pretty colors show through. Tie rosette bow on the top and tag with the Merriest of Christmases.

- 1 lb. dried prunes
- 1 c. dried apricots
- 5 c. water
- 1 orange, unpeeled
- 1 c. canned crushed pineapple
- 5 c. granulated sugar

Rinse prunes and apricots. Place in a medium saucepan; add water. Cover and cook over low heat for 15 minutes; cool. Pit, then quarter prunes. Quarter orange; then slice thin. Combine prunes, apricots, and their liquid with orange, pineapple and sugar. Cook over low heat, stirring occasionally, 20 minutes or until thickened. Pack into hot sterilized pint jars or jelly glasses; seal. Makes about 3½ pints.

QUICK SPICED PEACHES

These spicy delights may be used as garnish for meat or main dishes. Even try serving them with ice cream for dessert. Decorate gaily and you'll be loved as a giver.

- 1 No. 2½ can cling-peach halves
- ½ c. dark corn syrup
- 1½ T. mixed pickling spices
- ½ c. cider vinegar

Drain the peach syrup into heavy saucepan, add corn syrup, vinegar and pickling spices. Boil 10 minutes. Add peaches and simmer another 5 minutes. Remove from the heat; chill several hours or overnight before sealing. Makes about 1 quart.

GLAZED HAMETTE

This is an unusual treat for the small family or that guy that lives alone. Makes 6 to 8 servings and tied with a big perky bow over clear cellophane makes a "good" gift from your kitchen.

Wash carefully and put to simmer in a large kettle a smoked shoulder butt or small type ham. Simmer until tender from 2 to 3 hours depending on the size of the ham. . .for spices add 1 bay leaf, 6 whole cloves and about 8 whole allspice. When tender drain and remove to a shallow baking pan. Coat the top and sides with molasses and sprinkle generously with brown

sugar. Pat in until well coated. Dot with candied cherries, attaching them to the ham with whole cloves. Broil until bubbly. Cool. Wrap, chill and deliver!

TRUFFLE BUDS

Pack these in a reusable square plastic box. Tie with Christmas touch. Good! ! !
1 package (8½ oz.) mint-flavored chocolate candy wafers

- ¾ c. coarsely chopped pecans & walnuts
- 1 jar (3 oz.) red candied cherries, chopped fine

Melt chocolate wafers in top of double boiler over hot, not boiling water; remove from heat and stir in nuts and cherries. Fill tiny fluted candy cups with chocolate mixture. Chill until firm. Store in refrigerator until ready to deliver.

BEST-EVER COFFEE CAKE

Better make an extra to still your family's deserving desires. Bake this in a gift pan, give cake pan and all. Wrap in clear cellophane, tie rakishly and add to gifts from the kitchen.

- 3 c. sifted all-purpose flour
- 3 t. double acting baking powder
- 1 t. salt
- 1 c. soft shortening
- 1 c. granulated sugar
- 2 eggs, unbeaten
- 1 c. milk
- 1 t. vanilla
- 1½ c. light brown sugar, firmly packed
- 3 T. flour
- 2½ to 3 T. cinnamon
- ¾ c. melted butter
- 1½ c. seedless raisins, plumped in hot water, then drained
- 1½ c. coarsely chopped pecans

Sift together the first three ingredients Cream the shortening and granulated sugar until *very* light and fluffy. Beat in alternately flour mixture and milk with vanilla. Mix well and spread ¼ of batter in each of two well greased 8 inch square pans. Top with ¼ of brown sugar, flour, cinnamon mixture and pour on part of melted butter. Then sprinkle with about ¼ of the raisins and nuts. Repeat layers until batter is used. Bake in 350° oven about 1 hour. Serve warm if desired. This recipe will bake out well in an oblong pan size 13x10x2. Really delicious.

So-o-o from the farm kitchen to your kitchen the Merriest of Christmases, the Happiest of New Years to come. Have a Happy Holiday Season.

Florence Falk

"The Farmer's Wife"

"Fast Break" Starts Basketball Season As KMA Covers the Entire Sports Front

"Fast Break", the new concept in sports coverage invented last year by KMA's aggressive program department, is back on the air each Tuesday and Friday night. It will remain during the entire high school basketball season in the four-state area.

Each Tuesday and Friday, Fast Break commences at 7:45, with Ralph Childs handling all the basketball games, sports information, color, and patter. The sports talk is interspersed with lively music which is contributed by disc jockey John Springer.

KMA has established telephone reporters in more than 30 of the most important high schools in the area. You'll hear reports, direct from the scenes of action, at the end of each quarter, at the half, and at the conclusion of the games. Along with the scores, Ralph will also bring you high scorer information, weather conditions when the weather is on the inclement side, and any other big stories that are breaking in any of these basketball citadels of this four-state area during the evening.

Tell your friends about this new basketball coverage concept—we are sure they'll enjoy listening, also. Response following last year's programming was very enthusiastic.

The shows will be aired from 7:45 until 11 p.m. every Tuesday and Friday night (except during the holiday weekend) until about March 1.

FRANK COMMENTS

Continued from Page 4

am completely back to normal and feeling better than I have for years. In fact I came home from the hospital the fifth day after the last operation and was back on the job again the ninth day, and the doctor took the stitches out on the tenth day. Not only am I feeling fine, but my waistline is two inches smaller, due to the tuck the doctor took in my stomach muscles.

This big snow storm was quite general and very effectively put a stop to any fall planting for the time being. However, if we have some warm dry weather along in December so that the snow melts and the ground dries out a little, you can still plant tulips, narcissus, hyacinths or any of the other Dutch bulbs, anytime before the ground freezes up solidly.

KMA PARTY LINE

Continued from Page 9

GOWING also hoping for a baby sister for his 3 year old son Randy. There is a strong possibility all three mothers might be in

the hospital at the same time. If the stork arrives before the first of the year the young fathers can claim their babies as an exemption for the full year. Watch the January issue for news as to how the race with the stork comes out!

Nothing could be more appropriate for the holiday season, than to bring you this picture of pretty little 3½ year old "Holly" Nielson standing beside three pink Christmas trees. Holly has a big candy cane in one hand, and a cute "Droopy Drawers" doll in the other, gifts from Santa Claus. Visions of Santa Claus were dancing thru her head as she tried to think of the names of Santa's reindeers. She finally came up with "Rudolph". I'm sure Santa won't be able to resist leaving her the gifts she wants. . . a baking set with cake mixes and a "Dumping Suit" of pajamas with feet in them. Holly's dress in peasant style was made by her mother Mrs. WARREN NIELSON, and matched the pink of the trees. The black bodice was laced. . . the blouse plain pink and the skirt of grey, white and pink print was worn over her ruffled pink nylon crinoline petticoat. May YOUR holiday season be as happy as Holly's!

One little can of baked beans proved a life saver for announcer TOMMY BURNS Thanksgiving night. He worked at the studio until 7 o'clock, then went uptown to get supper. Not a restaurant was open! He checked the outlying hamburger stands, only to find them all closed. In despair, he went to his room to see if he had any food on hand. There on the shelf was one lone can of beans! So THAT was his "Thanksgiving feed." However, he had a good Thanksgiving dinner at noon at the hotel, so he didn't fare too badly. TOMMY wonders where folks are supposed to eat when ALL restaurants close up tight on holidays! Fortunately beans are filling!

Look on page 15 for new "mug" shots of the KMA personalities! That's what Guide Editor Toke Neslon calls them. . . "mug shots". . . but they really are new photographs taken in the KMA studio. All the air personalities reported in their best "bib and tuckers", and were seeing them as quickly as the folks whose pictures are shown. Toke didn't show them proofs but kept them secret until this issue is out the press, so they'll be looking at them for the first time, right along with you. Hope they all like their new "mug shots"! All of them along with the rest of us here at KMA, wish you all a MERRY CHRISTMAS!

KMA Daily Programs For December, 1957

DAILY DAYTIME PROGRAMS

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.—Merrill Langfitt
 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
 10:00 a.m.—Tater Quiz
 10:10 a.m.—Housewives Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Tennessee Ernie
 11:45 a.m.—Morning Markets
 11:55 a.m.—Joe Faassen
 12:00 noon—Dean Naven. News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets
 1:00 p.m.—Frank's Letter Basket
 1:15 p.m.—Tommy Burns' Show
 (M. T. Fri.)
 1:15 p.m.—Hy Vee Time
 (Wed. & Th.)
 1:30 p.m.—Tommy Burns' Show
 2:00 p.m.—Jim Backus Show
 2:30 p.m.—Party Line
 3:00 p.m.—Tommy Burns' Show
 4:00 p.m.—Mike's Matinee
 5:00 p.m.—Kiddie Korner
 5:30 p.m.—Corn Country Jamboree
 5:30 p.m.—Sparta Polka Band
 (Friday)
 5:45 p.m.—John Daly
 5:55 p.m.—Paul Harvey
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—Sports
 6:30 p.m.—Ralph Childs. News
 6:45 p.m.—Edw. May. Mkts &
 Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Bill Kemp Show
 10:00 p.m.—Ralph Childs. News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

7:00 p.m.—"Fast Break"
 10:00 p.m.—Ralph Childs. News
 10:15 p.m.—"Fast Break"
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Bill Kemp Show
 9:00 p.m.—Club 960
 10:00 p.m.—Ralph Childs. News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

THURSDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Bill Kemp Show
 9:00 p.m.—Club 960
 10:00 p.m.—Ralph Childs. News
 10:15 p.m.—Dance To The Bands
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

FRIDAY NIGHT

7:00 p.m.—"Fast Break"
 10:00 p.m.—Ralph Childs. News
 10:15 p.m.—"Fast Break"
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 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.—Merrill Langfitt
 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.—Johnny Pearson Show
 10:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—KMA Country Tops
 11:45 a.m.—Practical Land Use
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:00 p.m.—Mike's Sat. Matinee
 6:00 p.m.—News & Sports
 6:15 p.m.—At Ease
 6:30 p.m.—News
 6:45 p.m.—Bob Crosby
 7:00 p.m.—Vincent Lopez
 7:30 p.m.—Lawrence Welk's Army
 Show
 8:00 p.m.—Club 960
 9:45 p.m.—Guest Star
 10:00 p.m.—News
 10:15 p.m.—Harry Wismer
 10:30 p.m.—Music In The Night
 11:00 p.m.—News
 11:00 p.m.—Music In The Night
 11:55 p.m.—News

SUNDAY PROGRAMS

6:30 a.m.—Back To The Bible
 7:00 a.m.—News and Weather
 7:15 a.m.—Today and Tomorrow
 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.—Sun. Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 2:30 p.m.—Wings of Healing
 3:00 p.m.—Revival Hour
 4:00 p.m.—Bible Class
 4:30 p.m.—Sunday Album
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Sun. Worship Service
 6:00 p.m.—Prison On The Hill
 6:30 p.m.—Sunday Album
 9:00 p.m.—Edwin Canham
 9:15 p.m.—Serenade In Blue
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Manhattan Melodies
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

—
 Listings Correct at Time of
 Publication

—
 However, all Programs Are Subject
 to Change.

"Mug" Shots of KMA Program Personalities

Ed. Note: We had a picture-taking "bee" here the last week in November, we thought you'd like to be among the very first to see the latest pictures of KMA on-the-air folks. They'll be looking at them at the same time, because we never showed them the results either, until this month's Guide was published. Incidentally, Merrill Langfitt was the only staff member who "escaped".



Edward May



Ralph Childs



Florence Falk



Warren Nielson



Bernice Currier



Tommy Burns



Jack Gowing



Dean Naven



Merl Douglas



Mike Heuer



John Springer



Frank Field

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