

The

KMA GUIDE

January, 1959



COVER STORY

The KMA Guide

Here is a front view of the stage, crowd and part of the tables of cookies at the 1958 Christmas Cookie Tea. The stage was of extra-large proportions, 32 feet long, with a specially built background so the Nelly Don models appeared on the center of the stage. The stage also had an eight-foot runway for the models to step out toward the audience. The huge background decorations are over 10 feet wide each, with the centerpieces stretching out nearly eight feet. The decorations were constructed of gold, silver, red and green foil which sparkled brilliantly under stage lights and a huge spotlight in back of the audience. This is the afternoon audience enjoying the wrapping and ribbon-tying demonstration by Frank Hartle of the Minnesota Mining Company.

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To supplement our cover picture, here is a picture from a different angle which shows the huge audience of ladies at the afternoon performance. 850 tickets were issued for each showing. The new Shenandoah National Guard Armory was filled to capacity. The cover picture plus this one give you a panorama view of everything except the cookie tables and the Homemaker tables.



A Chat With Edward May

The new year started off with some of the coldest weather we have had in years. I hope this is not indicative of things to come during 1959. However, many people follow the theory that the weather to expect during the first three days of January indicates the weather to expect during the first three months of the year. If this is true, we can expect a cold January, February and March as the first three days of the month were extremely cold.

Younger people don't seem to mind the cold too much. A typical example is shown in the picture on this page. Annette and Karen are looking at our neighborhood project hoping for an immediate completion of our work. The neighborhood went together and had a portion of a lot leveled for ice skating. The rink is 40 feet wide and 100 feet long. We are going to cover the ground with plastic sheets and then flood it with 3 to 4 inches of water. We have had difficulty in getting everything organized in order to complete the project, but it should be finished shortly. Many of the children in the neighborhood received ice skates for Christmas and they are all anxious to try their skill. Annette and Karen are typical of the neighborhood enthusiasts as they fondly hope for a quick completion of the skating rink.

Things are back to normal at our house. We had an enjoyable Christmas and New Years. The girls returned to school after enjoying a two week holiday. Eddie says the house is quiet again, but he misses the girls. However, he occupies himself and his main interest is still his electric train. He insists he is going to be a railroad engineer when he grows up.

Every year at this time we receive many cards and letters from radio listeners asking about places to send used Christmas cards. They are very beautiful and it is a shame to discard them. Many missionaries can make good use of them in their

work throughout the world. Also, I recently saw an item by a representative of the State School at Glenwood, Iowa which stated they welcome used Christmas cards at the institution. Instead of throwing away your cards, why don't you send them to a worthy organization such as the State School at Glenwood.

Did you make any New Year's resolutions? If so, have you kept them this long? Many people don't make any resolutions as they say they just break them. I think a worthwhile resolution for all of us would be to maintain the Christmas spirit of peace toward mankind throughout the entire year.

January is the month the seed catalogues are mailed. These catalogues with their beautiful pictures of flowers and vegetables somehow seem to make the winter seem shorter. Even though the temperature might be zero outside it doesn't seem nearly as cold when you look through the seed catalogues. Perhaps the catalogue is a reminder that spring is just around the corner and the cold days of winter are numbered. It has been said, "There are two books which should be in every home and read by every member of the family. They are the Bible which tells of the miracle of God and the seed catalogue which proves it."



Karen and Annette, ice-skates over their shoulder, stand on ground levelled for neighborhood skating rink, just two doors from home.

Frank Comments

By FRANK FIELD

This picture was taken by Jennie about a week or ten days before Christmas just as I was putting the finishing touches to the lighting on our living Christmas tree.

This tree is a Douglas Fir and was about three and a half to four feet high when we planted it the spring of 1955. We knew while we were building the house that we were going to plant an Evergreen exactly in this spot to be used in later years as a lighted Christmas tree. So when we were doing the wiring in the house, we dug a trench out to this spot in the yard and laid waterproof, underground cable connected to a switch in the house. Then after the yard was graded and we were doing our landscape planting, we put a waterproof outlet at the outside end and after the tree was planted the outlet was brought up right beside the trunk of the tree.

So now each winter when we string the lights, all we have to do is to plug into the outlet under the tree. Quite a number of times in past years we have forgotten to turn the lights off when we went to bed, so this last fall I hooked the Christmas tree switch into an automatic timer. The lights come on at 5:30 each evening and turn themselves off at 10:30 each evening.

The first winter it only took one string of lights to decorate the tree and I stood flat-footed on the ground while doing it. By the time the following Christmas rolled around, the tree had grown to the point

where it took two strings of lights and I had to stand on a chair to put the top lights in place. By the third year, I had to use the stepladder you see in the picture and it took three strings of lights to do the job properly. This year, I had to add a fourth string of lights and as you can see, the stepladder is hardly tall enough. By the time next Christmas rolls around, I am going to have to get a taller stepladder and again buy another string of lights.

It will be rather interesting to see just how many more years we can continue to light up this tree. Sooner or later the tree is going to get too big and too tall. But we are going to stay with it just as long as we possibly can.

It didn't quite seem like Christmas this year with no cold weather to speak of and no snow on the ground at all. I am writing this on the next to the last day of 1958 and so far in December we have had five hundredths of an inch of moisture, and the only snow we have had came on the day after Thanksgiving Day when we had about an inch and a half which melted off in just a day or two. This dry winter is extremely hard on Evergreens in general, and particularly so on Junipers and Spruces. During the month of November, I gave all of our shrubs and Evergreens and trees a good thorough soaking, putting on the equivalent of at least an inch of rain. Then about the middle of December during one of those warm spells, I did the same thing again. But even so, the ground is cracking badly all over the yard. If we have a warm spell during January, I am going to water everything again as there is danger of winter killing unless we get a lot more moisture than we have had so far.

Nothing new to report about any members of the Field Tribe except for a few of the usual winter colds and two day flu. Zo is continuing to make rapid gains and is practically back to normal now. We hear from Peg and Jim about every week and everything seems to be running along normally for them with only the usual minor catastrophes, such as tonsil operations, new glasses and the like. In other words, the Field family is back into the old rut with nothing exciting happening. Everyone is reasonably well and reasonably happy. How are all of you folks?



Our Douglas Fir called for a ladder to reach the top with Christmas lights this year. A fast-growing beauty.



Grass Root Notes

By

MERRILL LANGFITT

K M A

Farm Service Director

As we enter the New Year we all wonder what will be in store for us. Will we enjoy good health, will we have prosperity, what new developments will come along to affect us, either directly or indirectly.

As I look back on the year 1958 there were many significant developments and it is difficult to measure their importance, one in relation to the other. Weather was probably the biggest story of the year. For some, our weather resulted in bumper crops and more abundance. For others, the weather represented tragedy. The floods on the Nishnabotna caused the greatest weather tragedy we have ever known in this area. Nineteen lives lost and millions of dollars in crop and property damage was the final score. The flood struck hard at many families and was an important news story across the nation at the time the disaster occurred. Stories of heroism and personal agony and terror were many before the flash flood and its following results were over. As a result of the floods new progress is being made to develop water sheds and related programs in an attempt to avoid repetition in future years. In other communities tornadoes took their toll in crops and lives, hence violent weather was very much a part of the rural scene in 1958.

Vertical integration became a new subject for discussion in 1958 as production patterns underwent changes. More and more farmers were turning to specialization, especially in the fields of poultry and hog production, many more will go that direction in 1959. Livestock prices were relatively good in 1958 and land values remained high, perhaps too high in relation to the ability of the land to pay itself out. The farmers share of the consumers dollar dwindled a little more and that trend will probably continue. Our population continues to increase by about 7500 per day — but that solves no

problems for the farmer, because our ability to produce far exceeds our requirements for food. New surpluses are heaped on top of already existing surpluses and no end of over production is in sight.

More farmers will head for the cities to find livelihood in 1959 as economics pressures force them to leave the farm.

In 1959 defense spending will continue to be a heavy drag on our national wealth and taxes will continue to increase.

Many adjustments will have to be made and only those who can adapt to change will continue to enjoy financial security. Many of these changes take place so slowly that only those with vision can sense them and adapt to them.

No one can see into the future, but I predict that the simple life free from pressures, such as our parents experienced on the farm, is rapidly departing from the scene for town and country people alike. Everything we do will be at a faster pace. We may reach the moon this year, at least we will shoot for it. We may not be any happier when we do, but we will have to do it. We hope that a year from now you can look back on 1959 and say, "It was a good year."



A Christmas morning visitor on "RFD 960" with Merrill is youngest daughter Jeannine who sang Christmas songs for daddy's listeners.



On the KMA PARTY LINE

By DORIS MURPHY

Imagine camping out with 9500 Girl Scouts and 1500 adult leaders! Karen, daughter of "The Farmer's Wife" will have that thrill next summer when she attends the Senior Girl Scout National Roundup at Colorado Springs in July. Karen was one of eight Girl Scouts chosen from Southwest Iowa, to attend this camp. She has completed the five point program. Her badge sash is completely full, having earned 56 badges, the curved bar, and her program and office aide bar. She has had lots of camping experience, so attending the NATIONAL ROUNDUP will be thoroughly enjoyed by this experienced Girl Scout.

Honor came to another member of our KMA family. The letter entered by Florence, wife of Production Manager WARREN NIELSON, was one of five chosen as a winner in the "My Best Christmas Contest" sponsored by the Omaha World Herald. There were over 1,000 entries in the contest. Mrs. Nielson received a prize of \$10.00 for her wonderful letter telling of several memorable occasions in her life.



Warren Nielson bagged a four-point deer here proudly displayed.

Some of you may have had fresh tomatoes in your Christmas salad, but I don't imagine many of you had the distinction of picking the tomatoes from plants right in your own home. That was the experience EDWARD MAY enjoyed at holiday time. The tomatoes were grown in EDWARD'S newly built greenhouse.

A new lock on BERNICE CURRIER'S back door made her feel safe! But, she forgot to slip off the lock one day when she went outdoors to empty the garbage, and upon her return, couldn't get in the house. There she stood in the cold, without a coat, and without a key to the door. As a last resort she ran to the neighbors and phoned me for help. I got the key from the lady who rooms in her home, and drove out to her rescue. BERNICE hopes the next time she locks herself out it will be in the good old summertime! She doesn't like standing out in the cold!

An exciting community project is in full swing out on Mayridge Drive! Families living in the May addition, have decided to build an ice skating rink. They've had the ground leveled on a vacant lot, and the space 85 feet long and 40 feet wide will be covered with Visqueen plastic. Into this plastic pool, 3 to 4 inches of water will be run. Then when the old thermometer drops, the water will freeze and out will come the ice skaters to enjoy the popular winter sport of skating on their own home-made rink. Fingers are crossed, everyone hopes it will work.

PROUD of his first deer? You can bet hunter WARREN NIELSON was about to bust his buttons when this picture was taken with the four point buck he had just shot in Pottawattamie County. WARREN had gone deer hunting last year, but didn't get a shot. This year he got this beautiful 150 pound deer which gave him a real thrill. The deer was loaded on the top of his car and brought to Squire's Locker in Shenandoah where it was cut up into venison steaks, roasts, stew meat and some was ground to be mixed with pork sausage for hamburgers. His wife Florence is having lots of fun reading cook books and experimenting with methods of cooking venison so it will have the most delicious flavor.

Randy, 5 year old son of Ass't Farm Service Director JACK GOWING, thinks Christmas is about the greatest thing yet! It was so much fun getting gifts, he wanted to know how soon Christmas would come again. Even started making out his list for next year! One reason he was so sold on Christmas, was because he got the black cowboy hat he'd been wanting. That proved Santa is a great guy!

If you ever saw a little six year old light up, it was when Jeannine, daughter of MERRILL LANGFITT, went to the door on Monday night preceding Christmas, to find the taxi driver delivering her a telegram from Santa at the North Pole. It was so real, Jeannine was almost speechless. Surprised and excited she ran to the phone to call her sister Judy to tell her the good news, but was so overcome, she started crying. The message certainly renewed Jeannine's faith in Santa Claus.

As a gift to the children upon her return home from a shopping trip, Melanie Lovitt brought a sack of chocolate candy in the shape of coins wrapped in bright foil. Marguerite, the 4 year old, was delighted with the candy money. However, at Christmas time she received a gift of 50c in real money which the family thought would even please her more. But upon receiving the money she got a funny expression on her face and said: "Aw, you fooled me. There's no chocolate in this kind!"

You can imagine how surprised secretary GAYLE MAHER and husband Marty were, when they pulled up in front of their home and got out of the car to see a big 5 to 6 foot Christmas tree hanging on the back. In some unknown manner the tree standing out back of the Hy Vee Store, had accidentally fastened on to their car, and had been dragged all the way home from the grocery. It was easier getting it home, than it was getting it back, according to the Mahers. Next time, they won't park quite so near the Christmas tree display.

If you want to know how heavy a can of Crisco is, ask Mrs. J. D. Rankin, Jr. She knows, because she dropped a large can of Crisco on her foot recently, and it caused a blood clot. The accident necessitated her being off her feet for awhile.

Another unfortunate accident occurred in the home of MELANIE LOVITT of the KMA Continuity Department. MELANIE'S husband George decided the day after Christmas to build a wooden rack to hold some of MELANIE'S kitchen utensils. But the sharp knife he was using, slipped, severing an artery in his hand. A couple of

stitches were required to sew up the wound.

A slip of the tongue by announcer JACK RAINBOLT at sign off time, probably gave the listeners a chuckle. Instead of saying KMA is operating on 960 kilocycles, he said: "KMA has been operating on 960 motorcycles". What a station!

No one had more of a thrill on Christmas morn, than 4½ year old Eddie May, Jr., when he got the Space Man suit you see him wearing in this picture. The blouse and pants are blue trimmed in bright red, and the cape is in red also. Eddie loved it so he wore the suit for 2½ days straight without taking it off, except to go to bed. Now, he'll put it on at a drop of the hat. His parents appreciated the warning printed on the suit, saying: "This suit will not make you fly . . . Only Superman can fly." That bit of advice has probably saved many a lad from getting a tumble. Gifts on wheels seemed to have made up the majority of Eddie's gifts this year as he got a helicopter, airplane, truck, motorcycle, train engine and a Pop Eye that travels. The picture was taken in the family room at the May home.



This young feller flies through the May residence. Little Eddie in his Jr. Superman suit.

Cookie Tea Entertains 1700



Mrs. Gertrude May welcomes K M A home-making friends to 1958 Christmas Cookie Tea.

Homemakers in KMAland enjoy program at the 1958 Christmas addition to some 20,000 luscious dozen with their recipe repressed for their creator, Nelly Don Fasby by eleven KMAland Nelly Don Ribbon-Wrapping Division of Mining Company gave a wonderful Frank Hartle, Division Manager Mining, through the auspices of Typewriter Company of Shenandoah a color movie cleverly presented package designs from ribbon, Christmas tape and wrappings. He then stage demonstration of ribbon creating beautiful effects with Rowen, Stylist of Nelly Don Fasby and narrated a marvelously exciting of 28 Nelly Don ensembles. pictured at rehearsal in the film presented the styles. They are Mr. Milton, Jr., Virgie Redfield, Ell George Teachout, Dale Matthew Jr., Budd Turnbull, James Tawzons (not shown), and Miss Sand Homemakers Bernice Currier and each produced Christmas theme exquisitely designed for eye and Club flew in from Omaha to friends.



Nearly 100 feet of beautifully decorated tables covered with visitors' luscious cookies.

Lower left — the afternoon audience. Visitors from four-state area fill new National Guard Armory.

Immediately following the aftertation Ed May took a turn at sang a few songs accompanied by Their impromptu session was The biggest laugh of the day c door prize drawings when the of the mixing barrel was a t from the Korn Carnival last Oc This year's Cookie Tea was tho by everyone including the men remarked, "Maybe the men are n this is really something to see!"



Homemakers file past cookie House Coffee served by KMA-M: nel at far end.



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Ed May humorously chides the handful of males present for braving a predominantly women's audience, asks for a show of hands.

Below — Tom and John Sawyer put finishing touches to their gorgeous white flocked Christmas tree, one of their decorating specialties.



Above — Mrs. Joanne Tawzer sings "In My Sweet Little Nelly Don Gown" to the tune of "Alice Blue Gown".

Below — Rehearsal. Nelly Don Fashion Stylist Dorothy Rowen, second from left, gives final instructions for grand finale.



A Letter From The Farmer's Wife

Greetings!

From the farm this January of 1959, we extend to you and yours the wish for a Healthy New Year. May you have just enough of everything and not too much of anything.

Since last visiting with you through the medium of this friendly magazine, things have happened fast and furiously, truly a busy, busy two months.

To go back and review—we had such a nice Thanksgiving with friends for dinner guests. We ate our turkey at the local hotel, then home for an afternoon of visiting with friends in for coffee.

Then everything was cleared for action for the cooky tea. KMA has this wonderful cooky tea in the early part of December and this year the date fell on the second.

This year for the cooky tea we sent out tickets in answer to self-addressed stamped envelopes—tickets for either afternoon or evening. This meant everyone would have a chair for a ticket and the plan worked so smoothly.

The building used was literally transformed into a Christmas house—the stage so beautifully highlighted with Christmas greens and huge foil “deals”. This provided the setting for the program that was so lovely. The fourth annual cooky



Here is “the farmer” Byron Falk, convalescing after the recent operation, with son Bruce looking over cards and letters of the Yuletide. Byron is up and about but has to take it easy for quite a while yet.

tea was such a success that all the hard, hard work in preparation was well repaid.

The new plan for an evening Cooky Tea was so very well received that we will probably do that again. So many that had been unable to attend the afternoon parties could now come and the many men present had an enjoyable evening.

The cooky tables were beautiful—pictures elsewhere in the Guide attest to that. The balloon “cuties” were fun to make and added fun. The cookies, there just simply aren't the adjectives to describe them all. This year Bernice and I took the first preview before anyone came around the tables and we were delighted to see the many new kinds. In time the recipes will be sorted (almost 2,000) and then shared with you. The cooky page in this issue has recipes from the Tea. Bernice and I had tables and we have sent out literally hundreds of mimeographed sheets of directions and recipes for these.

I plunged from the cooky tea into something very different—that of being with the farmer through major surgery on the Friday following. He hasn't been too well all Fall and all of a sudden became so much worse that surgery was imperative—so, that was done and he made such remarkable recovery. Of course he will have to be careful for several months but he quote “feels better than he has for twenty years or more”. He was so appreciative of the many cards, letters and kind acts done for him and us while going through this ordeal. He is not on too strict a diet so enjoyed Christmas so much.

Karen, in spite of a busy schedule, took over the Christmas decorating, baking and decorating cookies for the yearly tree on the buffet. She also made stacks of doll clothes for her project in church youth work. She had dental surgery earlier in December but that is in the past. What with basketball and all the high school activities she has been very busy.

Bruce has kept up with the merry-go-round of school, Mother and Dad being gone so much, chores to be done, confirmation, Junior High basketball, you know how it goes.

We enjoyed Christmas very quietly with friends and near relatives. And that is as it should be. Two lovely Christmas weddings were on our agenda. Our Federated Club entertained at a holiday dinner. After Christmas I enjoyed catching up on mail, reading the magazines and some new books. I am now well into my reading for Federated Club project. Does one good

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Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

Greetings from the farm this New Year of 1959!!!

Our recipes this month answer a request that seems to be outstanding. Please give us some recipes for breakfast, brunch or morning coffees. With the "busyness" everyone seems to have these days, the mornings are about all left for committee meetings or get togethers. Do hope you like some of these recipes.

ORANGE SUGAR TOAST

Combine:

- 2 T. sugar
- 1 T. grated orange peel
- 2 t. orange juice
- dash of nutmeg

Blend together with a fork and set to one side. Remove crusts if desired from four slices of bread. Toast on broiler rack until one side is browned. Remove from rack, spread with butter and spread generously with the orange mixture. Return to broiler rack and brown until bubbly. These toast pieces may be cut into different shapes if you wish.

For Caramel Toast, substitute 2 T. brown or maple sugar and 1 t. cinnamon for the orange sugar.

* * * *

Popovers that stay nice and high.

Sift 1 c. flour and $\frac{1}{2}$ t. salt.

Beat until thick 2 eggs and beat in 1 c. milk with 2 t. melted butter. Make a depression in the center of the dry ingredients and slowly add the liquid. Mix with a rotary beater until batter is very smooth. Have popover pans, muffin tins or custard cups hot (preheat in oven for at least 10 minutes). Fill $\frac{1}{2}$ full of batter. Bake at 450° for 10 minutes, reduce the heat to 350° and bake for 40 minutes more. Makes 8 medium sized popovers. Serve with honey or your best strawberry preserves.

* * * *

CRANBERRY-PINEAPPLE COFFEE CAKE

Use your favorite coffee cake-streusel type recipe and omit the cinnamon, sugar, flour topping. Melt 3 T. butter in baking pan. Sprinkle over this $\frac{1}{2}$ c. sugar. Arrange on the sugar and butter half slices of pineapple. Around these sprinkle 1 c. raw cranberries coarsely chopped. Spread batter over the fruit and bake as in your favorite recipe. Allow to stand for a few minutes before turning out of the baking pan.

RICE BASKETS

These are so nice to serve with most any type of creamed food, eggs, fish, left over meats, etc.

- Cool fluffy cooked rice
- 1 c. uncooked rice
- 2 c. water
- 1 t. salt

Into the above blend:

- 1 well beaten egg
- $\frac{1}{2}$ c. grated cheese
- 2 T. melted butter

Measure about $\frac{1}{2}$ c. into a well buttered muffin pan. Press mixture evenly against sides and bottom. To make smooth press into place with bottom of buttered glass. Shells should be about $\frac{1}{4}$ inch thick. Bake these for 20 minutes in 300° oven or until shells are set. Cool and carefully remove. If you use cooking oil and dip the paper baking cups into this, you may use those.

* * * *

BUTTERMILK DOUGHNUTS

Sift together:

- 4 c. sifted flour
- 3 t. baking powder
- 1 t. salt
- 1 t. cinnamon
- $\frac{1}{2}$ t. nutmeg
- $\frac{1}{2}$ t. baking soda

Beat until fluffy 2 eggs and add:

- 1 c. sugar
- 2 T. melted butter
- 1 c. buttermilk or sour milk

Stir into dry ingredients and blend until quite smooth. Dough will be very soft. Use $\frac{1}{2}$ c. flour extra as needed for rolling out, after chilling dough in refrigerator. Deep-fat fry as usual. Turn as browned. Drain and sugar or glaze as needed. Use a paper or plastic bag with sugar and shake doughnuts until covered.

A LETTER FROM THE FARMERS WIFE

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to curl up with a good book these winter evenings. As we look back on the year 1958, we find it has been good to us. We have had many ups and downs but the advantages of living in America cannot be equalled. I have a much deeper appreciation of this having been overseas this summer and hope the some over 6,000 of you that I have shared my pictures, feel much the same way. We are truly blessed and may we at the threshold of this New Year not only resolve to appreciate our privileges but to keep them that way.

And so now until March,

Keep Smiling,

Florence Falk

Homemaker's Visit

By BERNICE CURRIER

STRAWBERRY SALAD

Delicious and delightful!

- A—2 boxes strawberry gelatin
2 c. boiling water
B—2 small boxes frozen strawberries thawed
1 tall can crushed pineapple and juice
3 large bananas mashed
2 cartons commercial sour cream.

Combine A and chill until like unbeaten egg white. Add B and blend well. Put half of this in 9 inch square pan and chill until completely set. Spread the sour cream on top then the remaining gelatin mixture. Chill. Cut in squares.

* * * *

CHICKEN AND RICE HOT DISH

- 1 chicken cooked in water to cover
1 onion cut up or chopped
2 or 3 spears of celery diced
1 T. salt

Cook until chicken is tender enough to fall off bones. Cool and take all meat from bones and cut into bite size pieces. Cook $\frac{3}{4}$ c. rice in a quart of water until tender, rinse it in cold water thru a sieve then add rice to the chicken. Add:

- 4 c. chicken broth
1 can cream of mushroom soup
2 or 3 slices bread cubes
yolks of 4 eggs well beaten

Fold in whites of 4 eggs beaten until stiff. Pour this into greased 9 x 12 x 2 $\frac{1}{2}$ inch pan. Bake 1 $\frac{1}{2}$ hours at 350°. Cut in good sized squares and serve.

* * * *

DATE CRUMB GEMS

- A— $\frac{1}{4}$ c. shortening
 $\frac{1}{4}$ c. sugar
B—1 egg
C—1 c. sifted flour
4 t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. nutmeg
D—1 c. graham cracker crumbs
E—1 c. milk
F— $\frac{3}{4}$ c. chopped dates

Cream A until fluffy, add B and beat well. Sift C, add D then add this to 1st mixture alternately with E. Stir in F. Spoon this into greased gem pans. Bake 25 to 30 minutes at 350°. Makes 12 gems.

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WATERMELON PICKLE TEA CAKES

- A—1 c. sugar
1 c. water
8 oz. watermelon pickles drained, chopped
 $\frac{1}{2}$ c. butter or margarine
1 t. cinnamon
 $\frac{1}{2}$ t. ground cloves
B—2 c. sifted flour
1 t. soda

$\frac{1}{4}$ t. salt

- C—1 c. chopped pecans
1 t. vanilla

Combine A in large saucepan. Bring to boil, remove from heat and cool 30 minutes. Sift B into cooled mixture, stir in C. Spoon it into muffin pans lined with paper cups. Fill about $\frac{2}{3}$ full. Bake 25 to 30 minutes at 350°. Makes 16. Remove paper cups when cool.

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BRAZIL NUT APPLESAUCE CUPCAKES

- A— $\frac{1}{2}$ c. soft shortening
1 c. brown sugar packed
B—2 eggs unbeaten
C—1 $\frac{3}{4}$ c. sifted flour
2 t. baking powder
 $\frac{1}{4}$ t. soda
 $\frac{1}{2}$ t. salt
1 t. cinnamon
 $\frac{1}{2}$ t. allspice
 $\frac{1}{2}$ t. ground cloves
 $\frac{1}{4}$ t. nutmeg
D—1 c. canned applesauce
1 c. dark or white raisins
 $\frac{3}{4}$ c. brazil nuts, finely chopped

Cream A in large bowl, add B one at a time, beating after each. Sift C and add; add D and beat just to blend in. Spoon batter into 24 muffin pans lined with paper cups, filling $\frac{1}{2}$ full. Bake about 20 minutes at 350°. Cool, remove paper cups and frost. Makes 24.

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CHOCOLATE-PUFF CUPCAKES

- A—2 squares unsweetened chocolate, shaved fine
 $\frac{1}{3}$ c. boiling water
B— $\frac{3}{4}$ c. sugar
1 c. sifted cake flour
1 t. salt
 $\frac{1}{2}$ t. soda
C— $\frac{1}{4}$ c. shortening
 $\frac{1}{4}$ c. milk
 $\frac{1}{2}$ t. vinegar
D—1 egg
 $\frac{1}{2}$ t. vanilla
2 T. milk
 $\frac{1}{2}$ t. vinegar
E—1 egg white
 $\frac{1}{2}$ t. cream of tartar
F—2 T. sugar

In large mixer bowl combine A and mix at low speed until melted. Cool. Sift B over A. Add C and mix for 2 minutes. Scrape down well. Add D and mix 2 minutes. Spoon batter into 12 muffin pans lined with paper cups. Fill about $\frac{1}{2}$ full. Bake about 15 minutes at 375°. Remove from muffin pans and set on racks to cool. Turn oven up to 450°. Beat E to soft peaks, add F gradually and beat very stiff. Swirl the meringue on tops of cakes. Set cakes on cookie sheet in the oven and brown to golden.

Midwest's Best Cookie Recipes For January

SLICE AND SERVE COOKIES

- A—1 c. dates scalded, drained and cut fine. Measure after cutting.
 1 T. flour
 B— $\frac{2}{3}$ c. sifted flour
 1 t. baking powder
 $\frac{1}{2}$ t. salt
 C—3 eggs
 D— $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ t. vanilla
 E— $\frac{1}{2}$ c. chopped pecans
 F—maraschino cherries

Combine A and set aside. Sift B and set aside. Beat C until light and fluffy, add D slowly and continue beating. Add B carefully, then add A and fold in, then add E. Grease a 15 x 11 inch shallow pan, line it with waxed paper, then grease the paper. Pour batter into pan and spread evenly. Arrange 10 maraschino cherries across each end of batter 1 inch from edge. Bake about 25 minutes at 325°. Turn out on cloth sprinkled with sieved powdered sugar. Cut across center crosswise then roll each half up jelly roll fashion beginning at cherry end. Frost, then roll in chopped nuts. Slice so you slice through cherries for each slice. Roll up the baked sheet while it is still hot.

* * * *

COCONUT FRUIT DROPS

- A— $\frac{1}{2}$ c. currants
 $\frac{1}{2}$ c. raisins
 cold water to cover
 B— $\frac{1}{4}$ c. shortening
 $\frac{1}{4}$ c. butter
 C—1 c. sugar
 D—1 egg unbeaten
 E— $\frac{1}{4}$ c. sifted flour
 $\frac{1}{4}$ t. baking powder
 $\frac{1}{8}$ t. salt
 F— $\frac{1}{2}$ t. vanilla
 G— $\frac{1}{2}$ c. flaked coconut

Combine A and simmer 5 minutes then drain well. Keep covered. Cream B, add C and cream until very fluffy. Add D and beat well. Add half of sifted E, add A, add remaining E, F and G. Chill 1 hour. Drop on baking sheet and bake at 425° about 8 to 10 minutes.

* * * *

SUPER DUPER CHOCOLATE COOKIES

- $\frac{1}{2}$ c. shortening
 4 oz. unsweetened chocolate
 2 c. sugar
 2 t. vanilla
 4 eggs unbeaten
 2 c. sifted flour
 2 t. baking powder
 $\frac{1}{8}$ t. salt
 $\frac{1}{2}$ c. chopped nutmeats

Melt shortening and chocolate, add sugar, vanilla, mix well. Add eggs one at a time, beating after each. Sift flour,

baking powder and salt. Add with nutmeats. Mix well. Chill dough for several hours. Form into small balls, roll in powdered sugar. Bake in moderate oven 12 to 15 minutes at 350°. Makes about 6 dozen.

* * * *

BUTTER RICHES

Cream:

- $\frac{3}{4}$ c. butter

Add:

- $\frac{1}{2}$ c. browned sugar packed
 1 T. white sugar

Add:

- 1 unbeaten egg yolk
 1 t. vanilla

Blend in:

- 2 c. sifted flour

Chill; shape into balls. Place on buttered baking sheet. Flatten with bottom of glass dipped in sugar. Bake 350° oven 7 to 9 minutes until golden brown. Cool and frost with the following Browned Butter Frosting. Garnish with almond slivers if desired. Or decorate with red, green or white frosting.

* * * *

Browned Butter Frosting

Brown $\frac{1}{4}$ c. butter or margarine slightly in saucepan. Remove from heat and blend in 2 $\frac{1}{2}$ c. sifted powdered sugar and 1 t. vanilla. Gradually add 3 to 4 T. cream until of spreading consistency. For white or colored frostings, do NOT brown butter or margarine.

* * * *

PEPPER COOKIES

- 2 $\frac{1}{4}$ c. sugar
 1 c. shortening
 3 eggs
 2 c. raisins
 2 c. dates
 $\frac{1}{2}$ c. currants
 $\frac{1}{4}$ lb. figs
 $\frac{1}{2}$ c. chopped pecans
 1 t. lemon extract
 $\frac{1}{4}$ t. pepper (black)
 1 $\frac{1}{2}$ t. cinnamon
 1 t. ginger
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{2}$ t. cloves
 $\frac{1}{2}$ c. sour milk or buttermilk
 1 $\frac{1}{2}$ t. soda
 4 c. sifted flour

Mix one day and bake the next. Store in stone jar. It freezes well. Cream shortening and sugar, add eggs and beat well. Sprinkle a little flour over fruit and nuts and add. Add lemon extract. Sift dry ingredients and add alternately with sour milk or buttermilk. Bake on greased cookie sheet about 12 to 15 minutes at 350°.

KMA Daily Programs For January, 1959

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.—Kitchen Club
 10:15 a.m.—Housewives Serenade
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Lawrence Welk's Band
 11:45 a.m.—Morning Markets
 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
 2:20 p.m.—Peter Lind Hayes-Mary
 Healy Show
 2:30 p.m.—Party Line
 4:00 p.m.—Harry's Corner
 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
 6:25 p.m.—As Naven Sees It
 6:80 p.m.—Ralph Childs, News
 6:45 p.m.—Ed. May, Mkts. &
 Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Tommy Burns' 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.—Club 960
 8:00 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
 9:00 p.m.—Tommy Burns' 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

THURSDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Tommy Burns' 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

FRIDAY NIGHT

7:00 p.m.—Club 960
 8:00 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 Welks 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.—Story Princess
 9:30 a.m.—Radio Kids Bible Class
 10:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Sparta Polka Band
 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.—Saturday Matinee
 6:00 p.m.—At Ease
 6:30 p.m.—News
 6:45 p.m.—Serenade In Blue
 7:00 p.m.—Vincent Lopez
 7:30 p.m.—Vincent Lopez
 8:00 p.m.—Lawrence Welk's Army
 Snow
 8:30 p.m.—Club 960
 9:00 p.m.—Stars For Defense
 9:15 p.m.—Guest Star
 9:30 p.m.—Navy Hour
 10:00 p.m.—News
 10:15 p.m.—Club 960
 11:00 p.m.—News
 11:05 p.m.—Club 960
 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.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sun. Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 3:00 p.m.—Rev. Fuller
 3:30 p.m.—Bible Class
 4:00 p.m.—Rev. Bob Pierce
 4:30 p.m.—Back To God
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Erwin Canham
 9:15 p.m.—Navy Swings
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Here's To Veterans
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

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 Listings Correct at Time of
 Publication
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However, all Programs Are Subject
 to Change

KMA Family Album

ONE YEAR



Just a year ago the two youngsters above were pictured with their mothers as brand new arrivals in the KMA Family. Julie Dawn Gowing on the left was born on Christmas Day. David Crowley, right, was one year old December 20th. Both are peppy tots just starting to get the urge to walk. They moved plenty fast on all fours to keep the photographer busy. Little David was under the Christmas tree busily tugging at the ribbon on a gift. The bright packages were quite an attraction to him. Julie Dawn is standing up at a hassock watching mother Pauline. Both babies are full of smiles and frolic.

Below is Josie Dee Modrow, seven year old daughter of KMA Guide Editor Duane Modrow. Josie is shown here at Clarkson Hospital in Omaha as she first started to recover from her bout with encephalitis as a result of chicken pox. The KMA Gang sent her the huge bundle of gifts to keep her preoccupied during convalescence. Josie is holding a beautiful guardian angel made of white feathers. Doris Murphy sent it to her and it seemed to give her considerable peace of mind. It is Josie's favorite possession. She received many wonderful cards from KMA listeners who heard of her illness on Florence's program. She is now up and about ready to go back to school.



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Frank Hartle of Minnesota Mining holds up a "kissing ring" mistletoe holder, one of several beautiful decorations he demonstrated at the Christmas Cookie Tea. The wreath suspended on table, lower center, is made of dazzling green ribbon. Packages he wrapped and tied are seen on table.



Mrs. F. L. Kessler, Barbara Blake to many of her radio friends, seated on the left brought a lovely display of Amred Flavorings and premiums. Center is Min Carter, home economist of Gooch Milling Company of Lincoln, who distributed useful literature to all the visitors. Far right is Mrs. Tony (Pat) Koelker, wife of KMA Station Manager. Pat was one of many of the wives who helped at the Cookie Tea. Note the pie rack, one of two from Bowen's Bakery in Shenandoah, which handled the overflow of cookies on display.