



The  
**KMA GUIDE**  
*May, 1960*

# COVER STORY

Only two days before our cover picture was taken a light snow and freeze hit these beautiful cherry blossoms on KMA Farm Service Director Jack Gowing's farm. As you can see they weren't hurt too badly. The way the bees were buzzing around the blossoms would lead you to believe they were all perfect. Jack has new plantings of fruit trees going in almost every year, a large garden, roses, and many flowers. Pauline takes care of the garden, Randy has his own row of flowers, and little Julie is ready with her sprinkle can. Jack was anxious to be on his way to Nebraska when this picture was taken. He had a number of farm folks to interview and the photographer was holding him up to take advantage of the bright sun. Jack now has the 6:30-7:00 a.m. "RFD 960" and the 12:30

# The KMA GUIDE

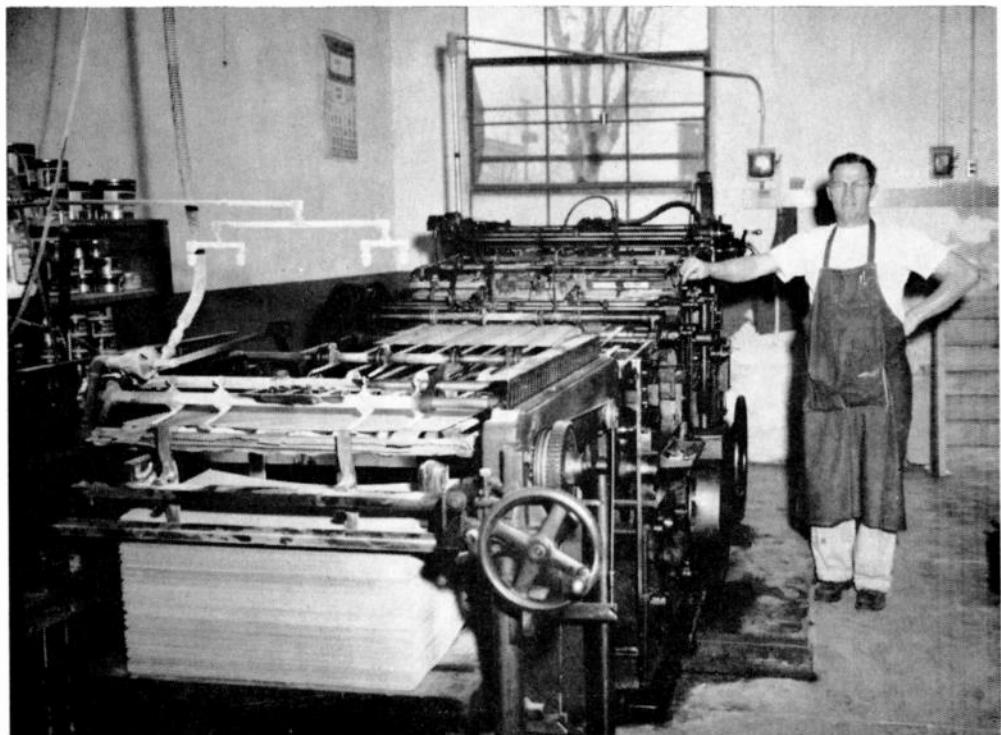
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-1:00 p.m. "Midwest Farmer" programs. Being actively engaged in farming himself, Jack is very close to everything effecting the farmer. He studies the farm problems closely, attends many meetings, and as a result, is an excellent source of information.



Last month we had a picture of the composing room at the Shenandoah Printers where the KMA Guide is made up. This month we bring you a picture of the second step...the press room. Pictured with the machine which prints the Guide is Jake Schmidt, pressman. The press is a flat-bed cylinder type. Believe it or not, each Guide is one big sheet of paper. First, one side is printed, then new forms are set up in the press, and the other side of the big sheet is printed. Getting every thing set just exactly right on the press, which is called "make-ready", and running both sides of the sheet takes the better part of two days. After the Guide is printed, each sheet is run through a folding machine which folds the sheets in such a manner that when you trim three sides with a paper cutter, every page comes out in proper order. When you see one of the big sheets before it is folded, the page numbers look like chaos, but the folder somehow straightens out all the disorder. Next month we will show you the "stitching" operation, one of the most fascinating to watch.



## A Chat With Edward May

"Ring, ring the banjo"—or "I come from Alabama with a banjo on my knee." These were familiar words of songs a few years ago, but today they are familiar words at the May household. The reason being, most of the members of the May family are in the process of trying to learn to play the banjo.

The banjo business all started when Annette and I started working with a few folk songs, such as "Sweet Betsy From Pike," "Down In The Valley," "Tom Dooley," and many others. We thought a banjo would make excellent accompaniment, so we asked our good friend Dennis Boldra to bring his banjo out to the house to see how it would sound. Just as we thought, a banjo seemed an ideal instrument, so we decided to locate a banjo.

Knowing that several of our radio friends probably had banjos gathering dust in the attic, we put the word out by way of KMA that we were looking for a banjo. Believe me, we located banjos. We found several 4 string tenor banjos, the longer necked plectrum, 5 string banjos, a banjo ukelele and a mandolin. From two announcements on KMA, we uncovered 15 banjos in the states of Iowa, Nebraska and Missouri. Each banjo had a different story behind it. Perhaps the most fascinating story was from a lady who lives near Blanchard, Iowa. She has a 5 string banjo that her father brought by covered wagon when he moved from Virginia to the Middle West. The exact age of the banjo is unknown, but it has to be over 70 years old, and probably closer to 100. Can't you just visualize a wagon train of pioneers moving westward from the Shenandoah Valley of Virginia with the travelers pitching camp every night. Perhaps the only form of entertainment was from those who had their banjos and "fiddles." The songs they would sing would be the folk songs that are rapidly becoming popular again.

Frankly, I doubt very much if any of us will become very proficient on the

banjo, but we are having lots of fun and we are doing something together.

The picture heading this column shows most of the family doing something together. Eddie is strumming a banjo ukelele which was loaned to us by a friend. It actually belongs to Raymond Sawyer, who bought it from an Army friend in 1918. He is saving it in case one of his grandchildren might decide to learn to play it.

The banjos in the picture belong to us. Both Annette and Karen are playing a tenor banjo, while I am playing the longer necked plectrum. We couldn't get Eleanor in the act, but perhaps we will in a later picture.

As soon as the banjo picture was taken, Eddie and I went with photographer Duane Modrow to the asparagus patch for a picture. This picture is found further back in this issue of the Guide. The picture turned out all right, but, believe me, the fresh asparagus turned out much better when it was cooked and eaten.

These are busy days for busy people. The school year is rapidly drawing to an end, and with the end of another school year, another graduating class will begin to scatter in all directions. I wish to congratulate the graduating seniors and to wish them every success in the venture of

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Ed, Annette, Karen, and little Eddie—the banjo's back in town. Their repertoire is growing and after only a few weeks, delightfully good!

## Frank Comments

By FRANK FIELD

Yes, there has been plenty of excitement around the Field place since this time last month. Jenny had major surgery Monday morning, April 11; and this picture was taken just four days later on Friday, April 15. She went back home Saturday, April 16. Reading from left to right there is Jenny; next to her our daughter, Peg Bellamy from Dallas; and our daughter, Zo Fishbaugh who lives here in Shenandoah. Of course, you recognize me with my plaid shirt! At the extreme right is Jenny's sister, Dollie Baldwin, who works for the Telephone Company in Council Bluffs.

Jenny had been bothered with Gall Bladder trouble for the past 15 or 20 years, and it got to the point where she had to be very careful what she ate. In fact, there were lots more things she couldn't eat than she could. Things were getting progressively worse; so finally, the doctor took the decision out of her hands and said the only solution was an operation—so, Monday morning he removed her Gall Bladder. While he was at it he took her appendix out also. She went through the operation beautifully in spite of the fact that the surgeon made a complete exploratory to make absolutely certain that there was nothing else out of order.

Jenny was walking around the room the third day, and the fourth day the doctor told her she could go home whenever she could walk the full length of the hospital hall and back again without any help. This she accomplished the fifth day, and I took her home about 1:00 o'clock Saturday afternoon (after major surgery on Monday). The doctors and nurses all said they had never seen a patient make such a rapid

come-back. She has been home about 2 weeks now and is feeling just fine in every way, except that she can't understand why she gets tired so easily. Of course, she isn't doing any of the housework yet except a little of the cooking. We have a lady who comes in every day to do the housework, and Jenny is going to take it easy for another month or six weeks.

In addition to getting her health back, the nicest thing about it is that she can eat anything she wants to now—including bacon and eggs, ham, sausage, fried potatoes, chocolate candy, chocolate cake, and other things which she hasn't been able to eat for years. In fact, she hasn't found a single thing yet that gives her the least bit of trouble.

You radio and television listeners knew all about it at the time, as I kept you informed each day as to how she was progressing. If you will turn to Doris Murphy's page, you will see a picture of Jenny reading the morning's mail, surrounded by what looks like a good part of someone's greenhouse. She was simply deluged with get-well cards, potted plants and floral arrangements. In fact, as I write this, we still have five beautiful blooming Hydrangeas, a dark pink Mum and a red and white Gloxinia—all of which look as if they would be nice for another week or so.

Peg and Jim and the three boys flew up from Dallas to spend Easter Sunday and for once, it was good flying weather both coming and going. We had a heavy rain Saturday night which turned into a snow storm Sunday morning; but by Sunday noon the sky had cleared and they got into the air about 2:00 o'clock with a good, stiff tail wind, so they were home by 5:00 o'clock.

Naturally, Jenny isn't helping me any with the yard work for the time being but everything is coming along nicely. About

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## EASTER SERVICES SNOWED-IN

For the fourth consecutive year, KMA has broadcast the Easter Morning Services from Clarinda, Iowa. Last year the innovation of having the services from the Clarinda Drive-In Theatre, where folks could comfortably listen from their cars over the individual speaker system of the theatre, was offered. As it turned out, many of those in attendance turned on their car radios and listened to the broadcast over KMA. This plan proved so successful that the procedure was to be repeated this year. But, lo and behold, when Warren Nielson and Jack Josephson, our engineer arrived in Clarinda folks were being herded off to the High School Auditorium. . .the reason, as many of you know . . .it was snowing!

## MAY IS NATIONAL RADIO MONTH

During the month of May KMA joins with over 4,000 other AM and FM radio broadcasters in observing National Radio Month. . .and renewing our pledge of service to you and all America. Radio is always at your side. . .at home, at work, or out for a ride. Today more than 98% of the folks in KMA-land can receive the news almost at the moment it happens. They can also be alerted to a national defense or impending disaster in a matter of moments; thanks to the CONELRAD program, the miracles of radio, and the cooperation of all broadcasters. The newsboy of old who yelled "extra" is a thing of the past. Today radio brings the news and neighbors will be discussing it before the newsboys with his "extras" could be on the streets.

## EASTER EGG HUNT

The little lass at right who is almost a blurr as the photographer scurried to get this picture is little Holly Nielson, six-year-old daughter of KMA Production Manager, Warren Nielson. Holly is enjoying the 33rd Annual Easter Egg Hunt sponsored by the American Legion of Shenandoah. Approximately 600 children came charging down the hill of the Legion Country Club as the starting gun sounded. Little Eddie May; Jamie Koelker, son of Station Manager Tony Koelker; and Tommy Hamilton, son of Sales Manager Cecil Hamilton, were in the same group as Holly. Warren Nielson said after Holly arrived home with one single but proud egg she said, "I found an egg, Daddy! Wasn't it nice of those people to invite me to the Easter Egg Hunt?" When we think of all the things we take for granted little Holly's statement is food for thought.



## SPRING CLEANING

These fellows at right are not route-men for a bottling company. They are KMA engineers Jack Josephson and Ralph Lund returning the winter's accumulation of pop bottles from the transmitter building for refund. The transmitter is located outside Shenandoah and the boys keep plenty of beverage on hand since they can't get away for coffee breaks. The trunk of Ralph's car contains many more bottles. The number of bottles shown, 435, is little more than the national average pop consumed per person in the U.S.



# KMA Spring Silver Shower

At right is the first happy winner of the Friday 100 silver dollar drawing in the KMA Spring Silver Shower. Pictured is Mrs. Burton Allen of Farragut, Iowa who obtained her winning registration card at the Thomsen-Bergren Hardware in Red Oak, Iowa. Ed Thomsen, center, showers the counter-top with 100 silver dollars as Glen Bergren, Co-owner, looks on. There is a winner every day on KMA, Monday through Friday. \$10, \$15, \$25, \$50, and \$100, five winners every week, totaling \$200 every week. Seventy Eight stores in S. W. Iowa and N. W. Missouri are participating in this event and registration cards can be obtained in any of them.



## Sunday Program Changes

Here are the religious programs effected by new Sunday program times which are now in effect.

### NEW TIMES:

|                              |           |
|------------------------------|-----------|
| "Old Fashioned Revival Hour" |           |
| with Reverend Fuller         | 7:30 p.m. |
| "Radio Bible Class"          | 9:00 p.m. |

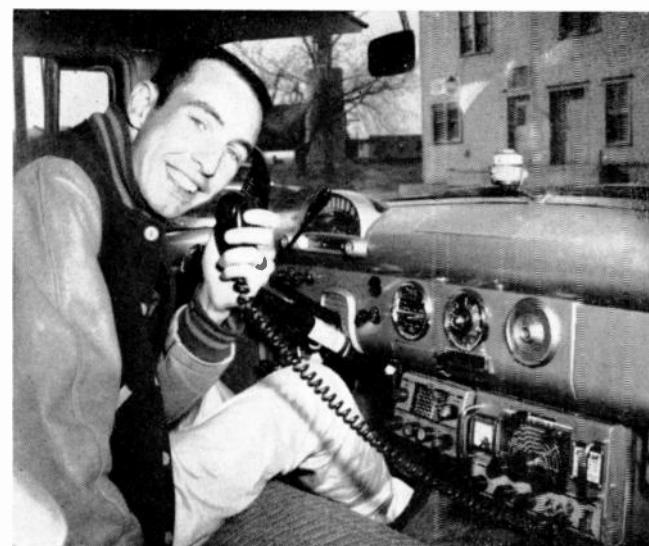
### PROGRAMS UNEFFECTED:

|                    |            |
|--------------------|------------|
| "Hour of Decision" | 9:30 p.m.  |
| "The Quiet Hour"   | 8:00 p.m.  |
| "Revival Time"     | 10:30 p.m. |

KMA Sunday listeners who have enjoyed

Meanwhile all of these KMA Shower of Silver merchants are featuring wonderful spring bargains to really make your shopping extra-worthwhile. Listen to KMA every day for their specials.

"Sunday Album" will be happy to hear this beautiful music will be extended until 9:00 p.m. in the evening with only a few programs interspersed after 4:00 p.m. Sunday Album begins at 9:30 a.m., has a 15-minute pause at Noon for the News, and continues uninterrupted until 4:00 p.m. the Album recesses for 30 minutes of "Monday Morning Headlines" and "Erwin Canham". The Album then continues until 6:15, halts for the News, and continues on until 7:30. Here it takes an hour recess for "Old Fashioned Revival Hour" and "The Quiet Hour", then has one final half hour from 8:30 until 9:00. Hundreds throughout KMA-land have acclaimed "Sunday Album" as the only of its kind on radio today.



## Art Bauer is Mobilized

Your KMA evening-time announcer, Art Bauer, has finally fulfilled one of his fondest dreams. . . a mobile broadcasting unit in his car. Art is a "ham" radio operator and has had his novice license for some time. He saved his money and purchased a mobile "rig" and with the help of Norman Kling, one of our KMA engineers, installed it in his car. At left he proudly displays the equipment under the dashboard. He has worked hams in many foreign countries, including our two new states, Alaska and Hawaii.

## KMA Family Album

Kim and Scotty, 4 and 2-year-old sons of your host on the "Gary Hall Show" (1:00-4:00 every afternoon), have acquired a new playmate since their arrival in Shenandoah. The Halls have a new puppy, Duke, a full blooded Chesapeake Retriever. Right at the moment the two boys think he's all sharp, nippy teeth, but he'll soon grow up to be a watchdog and guard when dad doesn't have him out hunting. Dogs and boys go naturally with the big, wide outdoors and the Halls have a spacious yard where the boys can play to their heart's content.

Earle Crowley of the KMA accounting department is Vice President of the local Jaycees. Each year the organization sponsors a Road-E-O, a test of driving skill for teenagers. Sunday, April 24th the contest got under way all around the KMA Auditorium. Here Earle is shown as a judge watching one of the drivers wheel through a maze of barrels. The driver then had to back through; a task which would test the skill of the best in any league. John Fishbaugh, Frank Field's grandson, was the winner and will go on to the state contest in May.

KMA Farm Service Director, Jack Gowing, who always shows great foresight in everything he does, is shown at left starting a long-range plan on his farm north of Shenandoah. Jack is planting the first trees which will eventually grow to a large windbreak north of the plot they have planned for a home site of the future. It is on a high hill overlooking the beautiful Nishna Valley. Julie 2, and Randy 5, (in the background) have their shovels and buckets, lending daddy a helping hand as he digs another hole.



# On the **KMA** **PARTY LINE**

By DORIS MURPHY

Karenann Falk, daughter of the FARMER'S WIFE is not only good at baton twirling, as evidenced by the fact she received a 1 rating at the Tarkio Music Festival; but she is also mighty good at making her electric sewing machine twirl right along! Karenann won her honor in a baton outfit she had made of peacock blue sail cloth trimmed in white drapery fringe. The entire suit cost only \$2.23 and took just three hours work. This spring Karenann also made her smart Easter suit consisting of a navy blue skirt, white bodice, and bright red cummerbund. With it she wore a navy blue jacket. But I think this young high school Junior was most proud of the beautiful white, dotted Swiss, floor length formal she made. It was all lined with white taffeta and very lovely for the spring school festivities. Royal blue jewelry, sash, and slippers highlighted her formal. Karenann first became interested in baton twirling seven years ago, after watching a cousin who was a twirler with the Shenandoah band. Now her ambition to twirl has been realized!

Did you ever read a poem with a "garden flavor?" Well, FRANK FIELD'S Fan Friends cooked up one that gave him quite a chuckle when he read it. Here it is:

Frankie Field we love you so  
Because you help make our gardens grow.  
We eat our carrots and our peas,  
And your rhubarb sure has class.  
We also grow pretty cherry trees.  
You teach us how to kill crab grass,  
We all like string and lima beans,  
And oh, yum yum those mustard greens.  
There's nothing better than a big red beet,  
We stamp your grapes with our bare feet.  
So lettuce tell you just how we feel  
**FRANKIE FIELD YOU'RE OUR BIG  
WHEEL!!**

We hope Frank's Fan Club of 20 nice young girls in a nearby town, will take the advice of the "Big Wheel" and learn to garden and find out what a joy and satisfaction it is to grow things!

When her first front tooth dropped out, Holly Nielson was real excited. It happened exactly on the day her daddy WARREN had said it would—Easter Sunday. Even though he was on duty at the time, Holly couldn't wait until he came home. She hurried to the studio to show him the tiny baby tooth, and following his suggestion she left the tooth under her bed pillow that night. Sure enough—like most good little girls—she found the "Good Fairy" had left a quarter for her next morning, in exchange for the tooth.

Congratulations to Annette May, daughter of EDWARD MAY, who was a member of the Shenandoah High School play "Hulabaloos" presented at the State contest in Hartley, Iowa, March 19th, which won a I rating.

Three from KMA have been chosen as members of the cast of "The Tender Trap", a three-act comedy, to be presented May 12 and 13 by the Southwest Iowa Theater Group. Performing in the play will be: GARY HALL as Charles Reader, Mrs. DICK (Carolyn) MEYER as Julie Gillis, and DEAN NAVEN as Joe McCall.



Karenann Falk, a multi-talented young lady.

You can bet Randy Gowing's sixth birthday party was a big success with such an exciting party theme as OUTER SPACE! Invitations were in the form of rockets, and the birthday cake was decorated with candy rockets. Games and favors followed the space theme.

I'll bet Program Director DEAN NAVEN will hold on to his notes next time he gives a book review! He spent two or three nights making extensive notes on a report on "Political Candidates 1960" that he gave on Book Review night at the Shenandoah public library. Only a few days later, he was invited to repeat the book review before the Presbyterian Men's Club. In the meantime he had destroyed his notes. Rushing to the library to get the book again, he discovered it had been taken out by a student attending college at Maryville, Missouri. Fortunately on Saturday night, the student returned home and had the book with him. So DEAN got it and started all over again the laborious task of making notes. Come Wednesday night, he was prepared and gave a very fine review.

Honors have certainly been coming engineer NORMAN KLING'S way. Already this year he has won three trophies in Trap Shoots—the first one on March 6, at Atlantic when they had to shoot in a snow storm; again in Atlantic, on April 10; and at the Isaac Walton club house near Shenandoah, on April 3. NORMAN enjoys the sport and helps hold the expense down by re-loading his own shells. If his good luck keeps up, NORMAN is going to have to fix up a room just to display all his trophies.

Usually FRANK FIELD'S daily trip to Omaha to do a television show on KMTV at 12:20 is uneventful; but one day he found himself stopped by a roadblock at Carson, Iowa, with two men, a woman, and a dog across the road. Frank couldn't imagine why they were stopping him. But he soon found out—a call from his assistant Ethel Baldwin at the seed house, had requested the folks at the Carson oil station to stop Frank as he came along. The reason? Frank had forgotten his television script for his program. As soon as Ethel had discovered he had left it behind, she headed out for Omaha as fast as she could drive. Upon learning she was on the way, FRANK turned around and headed back toward Shenandoah. He had only driven about six miles when he met Ethel. Johnny on the Spot, with the forgotten script. So the show went on as scheduled—even if it did take some fast maneuvering to get it on its

way that day.

Mrs. Raymond Sawyer who underwent a major operation at the Immanuel Hospital in Omaha last month, has returned home and is recovering nicely from surgery. Her husband Raymond, is an Executive Vice President of the May Seed Company.

When Mrs. CECIL HAMILTON, wife of KMA'S sales manager, went to Chicago to attend the funeral of her grandfather Alfred E. Hembd, age 95, Cecil took over the job of cooking for their four school-age children. Apparently he did all right, because there was nary a complaint from any of the youngsters. But, I imagine at the end of three days, mother was mighty welcome back.

"Her room looks like an annex to the greenhouse!". That's the way FRANK FIELD expressed the beauty of the many gorgeous flower arrangements and potted plants his wife received during her recent stay in the hospital. It isn't any wonder Jennie got along so well following her gall bladder operation, with so many wonderful people remembering her. Pictured on this page you see Frank looking over her shoulder at a lovely gift from the Women's Fellowship of Christian Church in Shenandoah. It is a white china Madonna vase artistically arranged with artificial, pale blue and pink forget-me-nots. When the family came to take her home it took two cars to carry the eight potted hydrangeas, one Easter lily, a potted chrysanthemum, a beautiful gloxinia, and other flowers and gifts. One evening when Frank went for his hospital call about 8 o'clock, he found her with many cards and letters of good wishes still unopened. She hadn't had time to get them all read, so her hours of convalescing were made much brighter by the thoughtfulness of her friends and KMA listeners.

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Frank and Jenny, beautiful flowers and cards.

# A Letter From The Farmer's Wife

Greetings from the farm this Spring of 1960!

Finally we have May. After such a winter and backwards weather we were almost glad there was a calendar to keep us straight as to the time of the year. But now, as I write this, the spring flowers are blooming—tulips, forsythia, jonquils are almost outdoing themselves.

A busy, busy two months since last writing to you—inside the house, that is, for the outside work was delayed. Now with full daylight hours we're beginning to catch up. The farmer has some twenty acres of oats in, and by the time you read this do hope the corn grounds are at least ready.

Looking from the radio table out the big bay window, to the pasture east of the barn, we see so much activity. There are about 15 or 16 little stock calves having the time of their lives. Going merrily this way and that to the consternation of their staid, cud-chewing, yes solid-looking mothers. The pasture fields look so green, and the virgin prairie blue grass down by the creek is so very green. This compensates for the white scene we had so long.

For Karenann this has been a busy spring. She has done a lot of sewing (her Easter suit, Prom formal, tissue gingham dress to mention a few) besides school work and church activities. The Prom has taken a great deal of time and will carry memories for these young people for years. Our house was a very "hearty" place for weeks as many decorations were made out here. Their theme was "Song of My Heart" and was carried out beautifully. The Prom on

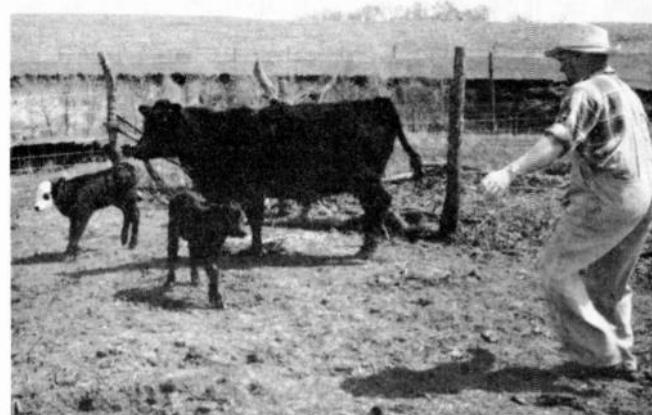
Friday was an all-night session, with breakfast at 4 to 5 Saturday morning, April 23. Then Sunday, April 24, most of the same young people for our Luther League worked out a banquet for the District, serving well over two hundred. Now, that is all past history and other things come crowding in. Karenann will have a class of nine-year olds at our Vacation Bible School. She celebrated her 18th birthday April 5, and she was very surprised at a dinner party with the girls of her class.

Bruce has been helping his Dad in all his spare time. Track takes until after 5; and then the chores, working with his 4-H heifers and calves. He celebrates his 15th birthday May 14. This year our school is dismissed the very first of May, and then he will spend full time at field work. He made a walnut step-table in school shop-work and we are so very pleased. Needless to say, it holds a place of honor between the two sections of the davenport. The pedestal made by his dad when he was a freshman in Essex, holds the big Swedish plant that has grown so.

The farmer, as so many of you on the farms, hasn't had much rest for spring work—seems the snow made the chores almost endless. The mud didn't last too long in the yards and that helped.

In the farm kitchen have tried out several new recipes. I do believe the skillet meals and ideas have been the most popular. At this time those recipes are ready to go out to you.

The Farmer's Wife recipe page this issue has an answer to so many, many letters plus a page of recipes featuring lard. Being a Farm wife these do hold a big place in my own recipe file.



We couldn't help getting Byron Falk in the picture as he rode herd on mother and twin calves. Mamma cow was nervous and the calves were frisky. Byron finally got them cornered after a jolly romp around the feed lot.

# Homemaker's Guide

## "The Farmer's Wife"

By FLORENCE FALK

There have been so many requests for recipes featuring lard, a good country product, that this month's recipes are using lard.

Lard, as any other fat, will give the maximum service if you give it the proper treatment, before, during and after use. Fats readily absorb odors either from proximity to highly flavored foods or from contact in cooking.

Lard is a wholesome animal fat—and as such provides energy to the body for maintenance of its activities.

Remember that lard is 100% fat and that when used in recipes calling for butter the quantity must be reduced. For each cup of butter use  $\frac{4}{5}$  cup of lard. An easy way to measure this amount is to fill a cup with lard and remove 3 tablespoons from it.

Lard is—economical  
digestible  
a Midwest product

### PASTRY

For an 8-inch two-crust pie:

1  $\frac{1}{2}$  c. flour  
6 to 8 T. lard  
 $\frac{1}{2}$  t. salt  
3 T. ice water

(if you wish substitute 1 tablespoon vinegar for 1 of the water—removes any lard taste.)

Mix the salt with the flour. Chop in lard with pastry cutter or work in until coarse and granular in appearance. Work water in lightly with a fork, stirring until dough just holds together in a ball. Roll to about  $\frac{1}{4}$  inch in thickness and transfer to pie pan without stretching the dough. (Shrinking crusts result from stretching the dough.) A single crust may be made on the outside of the upside down pie pan. Pricked with a fork to prevent blistering.

### FISH CROQUETTES

To  $1\frac{1}{2}$  cups cold flaked halibut or salmon, add 1 cup thick white sauce. Season with salt and pepper and spread on a plate to cool. Shape, roll in crumbs, eggs, crumbs and fry in deep lard; drain, arrange in hot dish for serving, garnish with parsley. If salmon is used, add lemon juice and finely chopped parsley.

### SWISS STEAK

Thick round steak, flank  $1\frac{1}{2}$  pounds.

1 c. flour  
1  $\frac{1}{2}$  t. salt  
 $\frac{1}{8}$  t. pepper  
2 T. chopped onion  
 $\frac{1}{4}$  c. lard

Wipe meat. Place on meatboard and beat flour in with edge of saucer or steak ham-

mer, continuing until meat will hold no more flour. Sear meat well in heavy iron frying pan or electric skillet in which there is  $\frac{1}{4}$  cup hot lard. The onion may be browned in the lard before adding the meat, or added the last half hour of cooking.

Add  $\frac{1}{2}$  cup hot water if necessary. Add seasonings and continue cooking  $\frac{1}{2}$  hour or longer. Arrange on platter with baked potatoes, glazed carrots and parsley or other garnish such as peach pickles. Serve with gravy in side dish.

### QUICK CINNAMON ROLLS

2 c. flour  
3 t. baking powder  
1 t. salt  
2 T. lard  
 $\frac{3}{4}$  c. sweet milk plus 1 T. if needed.

#### Filling:

$\frac{1}{2}$  c. lard  
1 c. sugar  
1 t. cinnamon  
1 egg yolk

Cream lard and sugar, add cinnamon and egg. Sift dry ingredients. Work in lard. Stir in milk to make a mixture that will form a ball and knead. Roll out on a floured board to  $\frac{1}{4}$  inch thickness. Spread with filling mixture. Roll up and cut into slices  $\frac{1}{2}$  inch thick. Place cut edges down in a deep well-greased baking pan. Bake in a moderate oven. Serve warm.

### PRUNE KUCHEN

Cover the bottom of a baking dish with cooked and stoned prunes. Make a soft rich biscuit mixture (but do not have it stiff enough to knead) and spread this over the prunes. Let bake until done in  $400^{\circ}$  to  $425^{\circ}$  (hot) oven. Bake about 20 minutes. Cut in squares and serve with cream and sugar. Sliced apples or peaches or canned apricots may be used in place of the prunes.

### SOUR MILK SPICE CAKE

2  $\frac{1}{2}$  c. cake flour  
(or)  
2 c. all-purpose flour  
1 t. baking powder  
 $\frac{1}{2}$  t. soda  
 $\frac{1}{2}$  t. allspice  
 $\frac{1}{4}$  t. cloves  
 $\frac{1}{2}$  t. cinnamon  
1 c. sugar  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  c. lard  
1 well beaten egg  
1 c. sour milk  
1 c. raisins or currants

Sift the flour, baking powder, soda, and spices together. Unless lard is soft, cream the sugar, salt and lard; add beaten egg to the milk. Add flour mixture and milk alternately. Pour into pans lined with waxed paper (8 inch) or into large 9 by 13 inch oblong pan. Bake in  $350^{\circ}$  to  $375^{\circ}$  oven for about 40 minutes.

# Homemaker's Visit

By BERNICE CURRIER

## POTATO CHOCOLATE CAKE

- A— 2 c. sugar  
   $\frac{2}{3}$  c. butter or margarine  
B— 4 egg yolks  
C—  $\frac{1}{2}$  c. cocoa  
  2 c. sifted flour  
  2 t. baking powder  
   $\frac{1}{2}$  t. salt  
D—  $\frac{1}{2}$  c. milk  
E— 1 c. mashed warm potatoes, not sea-  
    soned  
  1 t. vanilla  
  1 c. chopped pecans  
F— 4 egg whites beaten stiff

Cream "A", add "B" one at a time, beating well after each. Sift "C" and add alternately with "D". Add "E". Fold in "F". Grease and flour a 9 by 13 by 2-inch pan. Pour in batter. Bake 45 to 50 minutes or until done at 300°. Set pan on rack to cool.

\* \* \*

## OPEN FACE SANDWICH

- 8 slices bread  
1 can (6 $\frac{1}{2}$  or 7 ounce) tuna, drained  
and flaked  
 $\frac{1}{2}$  c. chopped celery  
2 T. sweet pickle relish  
 $\frac{1}{3}$  c. mayonnaise  
 $\frac{1}{4}$  t. salt  
8 slices fresh tomato  
1 c. grated cheese

Toast bread on one side. Combine next 6 ingredients and mix well. Spread untoasted side with tuna mixture. Top each with tomato slice, sprinkle with cheese generously. Place under preheated broiler about 3 minutes or until cheese melts and bubbles. Makes 8 sandwiches.

\* \* \*

## JAM CAKE

- A— 1 c. margarine  
  2 c. sugar  
B— 3 eggs beaten well  
C— 1 c. buttermilk  
  1 t. soda  
D— 1 c. seedless jam (pineapple, apricot,  
    peach etc.)  
  1 c. chopped pecans  
  1 c. raisins (steeped and drained)  
  1 $\frac{1}{2}$  c. flake coconut  
E— 3 c. sifted flour  
  1 t. cinnamon  
  1 t. baking powder

Cream "A" until very fluffy, add "B" and beat well; combine "C" and add; add "D". Fold in sifted "E". Grease two 9 by 13 by 2-inch pans. Pour in batter, bake 45 to 50 minutes at 325°; or until done.  
Icing:

Combine 2 cups sugar, 1 $\frac{1}{2}$  cups milk, 2 teaspoons flour. Cook over medium heat, stirring until it reaches soft ball stage (when a few drops in cold water will form a soft ball that can be picked up). Remove from heat, add 2 sticks margarine, 1 $\frac{1}{2}$  cups coconut. Stir until margarine is melted. Let cool to just warm. Beat to spreadable. Use between layers and on top. This is a very large cake.

\* \* \*

## CHERRY ANGEL FOOD CAKE

- A— 1 c. plus 2 tablespoons sifted cake  
    flour  
   $\frac{1}{2}$  c. sifted granulated sugar  
  3 T. sifted cherry flavor gelatin  
B— 1 $\frac{1}{2}$  c. egg whites  
   $\frac{1}{4}$  t. salt  
C—  $\frac{1}{4}$  t. cream of tartar  
D— 1 c. sifted granulated sugar  
E— 1 t. vanilla

Sift "A" four times. Beat "B" till foamy, add "C" and beat until stiff peaks form but it is still glossy. Add "D" slowly, then add "A" slowly. Add "E" and just blend it in. Pour into ungreased tube pan; bake at 325° for 1 hour; or until it springs back when touched lightly on top. Do not open oven door for the first 45 minutes. Invert pan so it is free of table surface until entirely cooled. Then remove cake with spatula, freeing it from sides and tube gently.

\* \* \*

## ALMOND CARAMEL DROPS

- 1 quart unblanched almonds  
1 c. sugar  
 $\frac{1}{2}$  c. brown sugar packed  
 $\frac{1}{2}$  c. light corn syrup  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  c. light cream  
6 T. butter or margarine  
 $\frac{1}{4}$  t. salt  
1 t. vanilla

Place almonds in shallow pan and roast in 300° oven for 20 to 25 minutes. Until very lightly browned. Cool. Combine the remaining ingredients except almonds, in deep saucepan and cook over low heat, stirring until well dissolved, then stir once in a while until it reaches the firm ball stage (248°). Remove from heat and add the almonds, stirring only enough to coat the nuts. Drop by teaspoon onto waxed paper to cool. Wrap each piece individually in wax paper to put away. Do not wrap until cool. Makes about 3 dozen.

# "My Best" Recipe Selections for May

## BEET RELISH CUPS

- |                 |  |
|-----------------|--|
| 1               | package (3-ounce) lemon flavored gelatin |
| 1 $\frac{1}{4}$ | c. hot water                             |
| $\frac{3}{4}$   | c. beet liquid                           |
| 2               | T. vinegar                               |
| $\frac{1}{4}$   | t. salt                                  |
| 1 $\frac{1}{2}$ | c. canned diced beets, drained           |
| 1 $\frac{1}{2}$ | c. diced celery                          |
| 1               | t. horse-radish                          |
| 1               | t. worcestershire sauce                  |
| 1               | t. grated onion                          |
| 4               | drops tabasco sauce.                     |

Dissolve gelatin in hot water. Add beet liquid, vinegar and salt. Chill till quivery. Combine remaining ingredients. Fold into gelatin. Turn into individual molds, chill till firm. Makes 12 servings.

\* \* \*

## ARGYLE SALAD

- |                 |  |
|-----------------|--|
| 4               | beaten eggs                                    |
| 8               | T. vinegar                                     |
| 6               | T. sugar                                       |
| 1               | T. butter                                      |
| 1               | t. salt  |
| 1 $\frac{1}{2}$ | pound Philadelphia Cream Cheese, softened      |
| 1               | c. grated American cheese                      |
| 60              | miniature marshmallows                         |
| 1 $\frac{1}{2}$ | c. chopped pecans                              |
| 1               | can (2 $\frac{1}{2}$ ) pineapple bits, drained |
| 1               | pint cream, whipped                            |

Cook first five ingredients in double boiler over simmering water until thick, stir constantly. Cool. Then add all but whipped cream, mixing well. Fold in cream. Chill in refrigerator overnight. Serve on lettuce.

\* \* \*

## FROZEN MINT SALAD

- |               |                               |
|---------------|-------------------------------|
| 12            | marshmallows (120 tiny)       |
| 1             | T. pineapple juice            |
|               | few drops green coloring      |
| $\frac{1}{8}$ | t. peppermint extract         |
| 1             | c. crushed pineapple, drained |
| $\frac{1}{4}$ | c. salad dressing             |
| $\frac{1}{4}$ | c. cream, whipped             |

Melt marshmallows in pineapple juice over low heat in double boiler. Add coloring and extract and cool. Then add remaining ingredients. Pour into freezing tray and freeze until firm. Serve as accompaniment for chilled fruit plate or with any meat course. Makes 6 large servings.

\* \* \*

## MOLDED RASPBERRY LEMON LAYER SALAD

- |   |   |
|---|---|
| 1 | package lemon gelatin                             |
| 1 | package raspberry gelatin                         |
| 1 | can (1 $\frac{1}{2}$ ) crushed pineapple, drained |
| 1 | can (1 $\frac{1}{2}$ ) black raspberries, drained |
| 1 | c. miniature marshmallows                         |
| 2 | bananas   |

Add water to raspberry juice to make 2 cups. Heat and add raspberry gelatin, then add the raspberries. Let cool to quivery. Add water to pineapple juice to make 2 cups. Heat and add lemon gelatin, add the pineapple, let cool to quivery. Pour raspberry into mold, add bananas sliced and marshmallows, pour pineapple over top. Let chill firm.

\* \* \*

## SWEEEPSTAKES POTATO SALAD

- |                 |                          |
|-----------------|--------------------------|
| 4               | c. cold boiled potatoes  |
| $\frac{3}{4}$   | c. sliced green onions   |
| $\frac{1}{3}$   | c. radish slices         |
| 3               | hard-cooked eggs, cubed  |
| $\frac{1}{2}$   | c. mayonnaise            |
| $\frac{3}{4}$   | c. commercial sour cream |
| 2 $\frac{1}{2}$ | T. herb vinegar          |
| 1 $\frac{1}{2}$ | t. salt                  |
| $\frac{3}{4}$   | t. celery seed           |

Combine first 4 ingredients; then add remaining ingredients and mix lightly. Chill. Serve in salad bowl lined with endive or lettuce, garnish with hard-cooked eggs, radish, pineapples (tuck an inch length of green onion tops into hole cut in radish). Makes 6 servings. If desired, add 1 cup shredded carrot to salad. Or add 1 cup diced cucumber. Or omit celery seed and add 1 cup chopped celery, or chopped green pepper.

\* \* \*

## TUNA CHICKEN SALAD MOLD

- |                 |   |
|-----------------|---|
| 1               | package lemon gelatin                           |
| 1 $\frac{1}{2}$ | c. boiling water                                |
| 1               | can (10 $\frac{1}{2}$ ounce) chicken gumbo soup |
| $\frac{1}{2}$   | c. mayonnaise                                   |
| $\frac{1}{2}$   | c. diced celery                                 |
| $\frac{1}{2}$   | c. diced green pepper                           |
| 1               | can (7 ounce) tuna, drained and flaked          |

Combine gelatin and hot water and add to soup. Refrigerate till beginning to set; then blend in mayonnaise, add celery, green pepper and tuna. Mix until just evenly distributed. Turn into lightly oiled mold. Refrigerate until set. Makes 6 servings.

\* \* \*

## AIRPLANE SALAD

- |                 |                                 |
|-----------------|---------------------------------|
| 2               | c. macaroni, cooked and drained |
| 1 $\frac{1}{2}$ | c. celery or cucumbers, diced   |
| 5               | sweet pickles chopped           |
| 6               | hard-cooked eggs, chopped       |
| 1               | onion, minced                   |
| 1               | can pimientos, chopped          |
| 1 $\frac{1}{2}$ | c. cheese, cubed                |
| 1               | c. chili sauce                  |
| 1               | c. mayonnaise                   |
|                 | salt to taste                   |

Mix all together lightly and set aside to chill. Serve on lettuce leaf.

**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.—RFD 960  
 7:00 a.m.—Dean Naven, News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Markets  
 7:35 a.m.—Let's Go Visiting  
     (Tues. Thurs.)  
 7:35 a.m.—Lawrence Welk's Show  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 for Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Breakfast Club  
 10:00 a.m.—Martha Bohlens Show  
 10:15 a.m.—Housewives Sernade  
 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.—Berry's Informacast  
 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.—Gary Hall Show  
 4:00 p.m.—Alan Austin Show  
 5:45 p.m.—Eydie Gorme (M.W.F.)  
 5:55 p.m.—Paul Harvey  
 6:00 p.m.—John Daly  
 6:10 p.m.—Business Final  
 6:20 p.m.—Sports  
 6:25 p.m.—As Naven Sees It  
 6:30 p.m.—Ralph Childs, News  
 6:45 p.m.—Mkts. & Weather

**MONDAY NIGHT**

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

# KMA Daily Programs For May, 1960

**TUESDAY NIGHT**

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

**WEDNESDAY NIGHT**

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

**THURSDAY NIGHT**

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

**FRIDAY NIGHT**

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

**SATURDAY PROGRAMS**

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—RFD 960  
 7:00 a.m.—News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Lawrence Welk  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Take 30 For Music  
 8:30 a.m.—Bernice Currier  
 9:00 a.m.—Saturday Shopper  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—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.—Navy Hour  
 6:30 p.m.—News  
 6:45 p.m.—Music On Deck  
 7:00 p.m.—Night Flight  
 9:00 p.m.—Vincent Lopez  
 9:30 p.m.—Lawrence Welk's Band  
 10:00 p.m.—News  
 10:15 p.m.—The Late Show  
 11:00 p.m.—News  
 11:05 p.m.—The Late Show  
 11:55 p.m.—News

**SUNDAY PROGRAMS**

6:30 a.m.—Back To The Bible  
 7:00 a.m.—News & Weather  
 7:15 a.m.—Church of Christ  
 7:30 a.m.—Sun. Worship Service  
 7:45 a.m.—Morning Headlines

5,000 WATTS—ABC

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  
 4:00 p.m.—Mon. Morn. Headlines  
 4:15 p.m.—Erwin Canham  
 4:30 p.m.—Sunday Album  
 6:00 p.m.—News  
 6:15 p.m.—Sunday Album  
 7:30 p.m.—Revival Hour  
 8:00 p.m.—The Quiet Hour  
 8:30 p.m.—Sunday Album  
 9:00 p.m.—Radio Bible Class  
 9:30 p.m.—Hour of Decision  
 10:00 p.m.—News  
 10:15 p.m.—Erwin Canham  
 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

## A CHAT WITH EDWARD MAY

Continued from Page 3

life. I hope they will build their plans and their future upon a solid foundation so that it will not crumble as the years go by.

This is "my month," so to speak, the month of May. The first day of May was most eventful as Annette's pony, Ginger, foaled a colt, Sunday, May 1. Annette was very excited about the whole thing and can hardly wait until school is out so she can spend more time with the colt. I don't know where Annette will find the time this summer to do all the things she has in mind, but she probably will find it somehow. Her number one project seems to be finding some way to earn enough money to buy herself a set of contact lenses. She wears glasses and asked the doctor about contact lenses. He told her he didn't think any high school girl should have them unless she used her own money to buy them, because they are rather expensive and the doctor didn't believe a school girl could appreciate them unless she used her own money. So, Annette wants to earn some money.

I could report many more things, but I had better save them for next month. Goodbye for now.

## FRANK COMMENTS

Continued from Page 4

¾ of our roses pulled through the winter in good shape, and our Climbing American Beauty is alive clear to the tips. The Paul's Scarlets and the Blaze killed back almost to the ground. I got the Maytone Fertilizer on the lawn early in April with the result that the grass has to be mowed twice a week. Our early garden is all up and doing beautifully and by the time you read this I will have beans up and tomato plants planted. How is your garden doing?

In spring a very young man's fancy turns to kites and marbles, balls and toy trucks. Little Eddie May is typical "boy". He likes the outdoors and already has glowing bronze cheeks of tan. Ed Sr., likes to spend lots of time with his family. Here father and son sojourn into the huge May Seed Trial Grounds to see one of the first plants to come up in the spring. Little Eddie has found a big tender sprout of asparagus ready for picking. Dad is a wonderful source of information to boys Eddie's age, and outings, even ever so brief, weld father-son relationships for a lifetime.

May, 1960

## A LETTER FROM THE FARMERS WIFE

Continued from Page 10

ing peck. Frosty presented us with 5 adorable little kittens—four yellow and one gray with white feet.

We have been fortunate this winter in maintaining good health; an occasional sniffle or two has been the limit. We feel so very thankful for health.

Have kept up with the reading—papers, magazines, and a good book or two. Should read more books, but your letters come first and collectively have more human interest stories than many a book. I do thank you sincerely for your mail; mail is the life-blood of any program and is truly appreciated. Lately have been receiving letters from several outside the radio area that are KMA Guide readers. Your letters about the Guide really brighten the days.

Must get busy now, finish the dishes and do a bit of taxi-work. With so many big packages going in to school, not room on the bus. And so until July—Keep Smiling—

"THE FARMER'S WIFE"

## KMA Party Line

Continued from Page 9

Having the opportunity of attending the National convention of American Women in Radio and Television in Cleveland, and getting to see my new grandson for the first time in New York, is a real thrill! And that is what I will be doing when you read this. I will leave May 4 for Cleveland where the convention will be held at the Pick-Carter Hotel from May 5 through 8. Then I will take a plane into New York where I will spend my two weeks' vacation visiting my son Tom and family. They recently purchased a home in Montclair, New Jersey; so it will be lots of fun visiting them in their home and getting acquainted with little Tam who arrived February 22.



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The Shenandoah Elks were proud hosts of the nationally famous Ralph Marterie Orchestra, Wednesday April 20th. Above, KMA Deejay, Gary Hall, interviews Ralph Marterie, seated; vocalist with the band, Bob Tari; and Johnny Leacox, well-known band leader in the KMA area. Johnny is also an Elk and was instrumental in making arrangements for the famous Marterie orchestra to come to Shenandoah. This interview the afternoon of their engagement was very matter-of-fact and off the cuff. Ralph expounded his thoughts on the music world of today, including his opinion of Rock 'n Roll. KMA broadcast a half hour of the dance at the Elks, 10:15-10:45 p.m. Ralph has not only a top band, but is one of the most pleasant "big names" we have had the good fortune to meet.