

The

KMA GUIDE

November, 1960

COVER STORY

The KMA GUIDE

Little Hollie Nielson and Eddie May are pictured on our November cover in a small clearing completely surrounded by a sea of some 10,000 turkeys at the Teachout "famous for flavor" Turkey Farm west of Shenandoah. Until the children adapted to this tremendous number of turkeys, all raising an overwhelming din with their gobbling, Hollie and Eddie weren't quite sure who was going to have who for Thanksgiving. Mrs. Teachout, a most gracious hostess, captured a big white turkey for the little ones to pet. Corkey, the Teachout's dog, kept himself busy herding the turkeys out of the way so the visitors could move about freely. Youngsters enjoy visiting the Teachout farm, which is an annual event for all kindergarten youngsters in the Shenandoah school system. The Teachouts raise about 12,000 turkeys each year.

November 1, 1960

Vol. 6

No. 11

The KMA Guide is published the first of each month by the Tom Thumb Publishing Co., 205 North Elm St., Shenandoah, Iowa. Owen Saddler editorial chairman; Duane Modrow, editor; Doris Murphy, feature editor; Barbara Stimson, copy editor. Subscription price \$1 per year (12 issues) in the United States, foreign countries, \$1.50 per year. Allow two week's notice for change of address and be sure to send old as well as new address.



Getting their first glimpse of the new "Kitchen Magic" recipe book are two of our girls in the KMA business office: Farrell Turnbull, traffic department; and Evalyn Saner, managerial secretary. On page five you will see one of the reasons we pictured these two gals with our new book. There they are completely disguised in Hallowe'en costumes. We needed some way to show you what they look like without their donkey and elephant costumes. At first glance their big smiles make it appear as if they might be reading some sort of comic book. They were just laughing at the photographer. The recipe book is a very serious effort on our part to bring you another fine collection of the very best family favorites from among hundreds of midwest homemakers. The nicest part of all is that these new recipe books are sent free to each person who renews or extends their subscription to the KMA Guide. You may send in \$1.00 and have your Guide extended, or renew your subscription if it has expired. Be sure to tell your friends of this offer. And we might suggest, too, the combination offer would make a wonderful Christmas gift. You may send in gift subscriptions and we will hold them until just before Christmas if you like. We will also send a nice gift card informing the recipient you are sending them the Guide and the new recipe book. In any event, get your dollar in right away, the number of new recipe books is definitely limited.



A Chat With Edward May

Last month I mentioned in my column that I was going to do some fishing in Canada. I did go fishing and I am very happy to report that fishing was excellent. I was one of a party of four and we fished at a place about 40 miles north of International Falls, Minnesota and Fort Frances, Ontario, Canada. The country in southern Canada is similar to that of Minnesota, Wisconsin and Michigan. It is mostly timber and abounds with countless numbers of lakes. Consequently, there are many fishermen. However, the lake where we fished is rather inaccessible so, for this reason, it isn't fished too often by too many people. We caught lake trout and walleyed pike. We had all we wanted to eat plus enough to send home. The weather was nearly perfect—not too hot, not too cold, and taking everything into consideration it was a wonderful fishing trip.

I mentioned that I was one of a party of four and I might say the others had a lot of fun over a rather amusing incident that occurred while we were there. I happened to take along a pair of overalls which I wore most of the time. One particular morning we were standing on the dock about ready to take off for the day when a fisherman from a different party approached me and in trying to make conversation asked if by any chance I might happen to be a "milkman." I told him I wasn't and he answered by saying, well, he just wondered as he has a brother-in-law who wears coveralls and is a milkman. So, after that, the other fellows in the group started calling me "the milkman." As you can see, we had lots of good laughs—the weather was perfect—fishing was good—so, everything turned out just fine.

However, when I arrived back home I learned that my mother had been involved in a car accident near Greenville, Mississippi. She and her cousin, Mrs. Buntz who lives with her, were driving toward New Orleans when they were involved in an accident. The car was a total loss but, fortunately, neither Edna nor my mother were seriously injured. However, I have never seen anyone as black and blue as my mother was when she arrived home, and she informed us that she had lost

some of the coloring by the time she arrived back in Shenandoah. She was black and blue from head to foot, but she felt very fortunate that no bones were broken. By now the black and blue spots have completely faded, so she is more or less back to normal. A person never knows just when he might be involved in an accident, and if you are ever involved in one I hope you come out of it as well as my mother did.

Do you by any chance recognize the picture of "Yogi" in the picture below? I doubt if you do, but the boy wearing the mask is Eddie May, Jr. He wore this costume on Halloween and went with his sister, Karen, around the neighborhood where they asked for "tricks or treats." Halloween is quite an event for the youngsters and they have lots of fun. I think it is far better for the youngsters to go around to the various houses and ask for

Continued on Page 10



Yo ho ho, and a trick-or-treat to you too!

Frank Comments

By FRANK FIELD

Jennie and I took a 3,500 mile vacation trip the last two weeks of October; and it was one of the most enjoyable vacation trips we ever had, principally because of beautiful, mild weather almost the entire time. We ran through a little rain the first day out and fairly heavy rain most of the last day on our way back home. All of the rest of the time the weather was perfect.

Our destination was Florida, so we cut down through Missouri and Arkansas and saw the Ozarks in all their autumn glory. Then we went on through Mississippi and Alabama where the cotton picking was in full swing, and then on into Florida where we were right back into summertime again. We spent most of our time up and down the West Coast and in Central Florida, and we didn't get over to the East Coast at all. We hit most of the resort spots, taking plenty of colored movies which I have been showing on television from time to time. We also had some nice visits with several Shenandoah people who have retired and moved to Florida.

Jennie wasn't interested in deep sea fishing, but I went out three different days with rather mixed results—the first two times were not very successful, but the third time was good enough to make up for the other two. The result being that we brought home 54 lbs. of dressed Red Snapper which should last us through the winter nicely.

When we returned home we found that Shenandoah had had its first killing frost while we were gone, with the temperature falling to 19° on October 20. Of course, that took care of all our flowers for the

season and meant that it was time to get the roses ready for winter. The picture on this page shows me in the act of doing just that! Roses in this latitude like to have about a foot of mulching, and it can be applied anytime after the first hard freeze. Our trees are not big enough to furnish enough leaves to even need raking, so we use the annual flowers as far as they go and then finish up with straw. Petunia vines, Zinnia tops, Marigolds, Asters and the other annuals, can be worked in around the rose bushes and make a good winter protection .

This bed I am working on in the picture is in the northwest corner of our yard in an L-shaped bed. These are all Eutins and have bloomed heavily and steadily from the first of June till that first hard freeze. The tops are not to be cut back or pruned in any way this fall. When warm weather comes next spring, and they show signs of wanting to grow, I cut the tops back to about 6 to 8 inches above the ground and then remove all the mulching material. After that job is finished, the next thing is to give them their yearly shot of fertilizer which consists of a tin cup full of regular Maytone Humus Fertilizer scattered on top of the ground around each bush. This will last them throughout the entire season, as the rains will gradually dissolve it and carry it down to the roots where it is needed.

The tree you can just see at the extreme right of the picture, is our young Mayday tree, just planted this last spring. Technically it is known as *Prunus Padus Commutata*; and as the name indicates, is a close relative of the Choke Cherry, having blooms in clusters on that order only much larger.

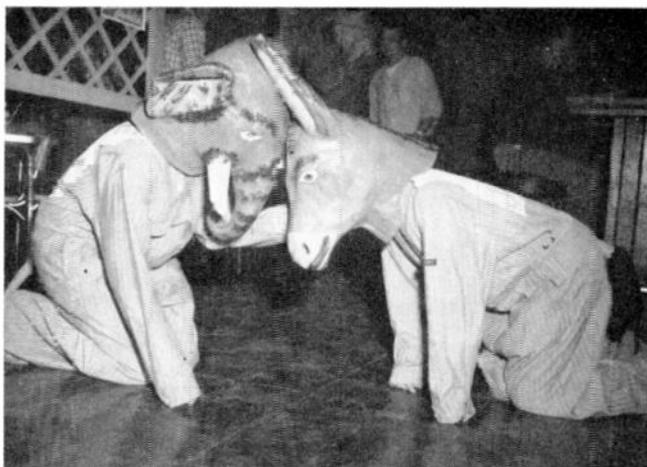
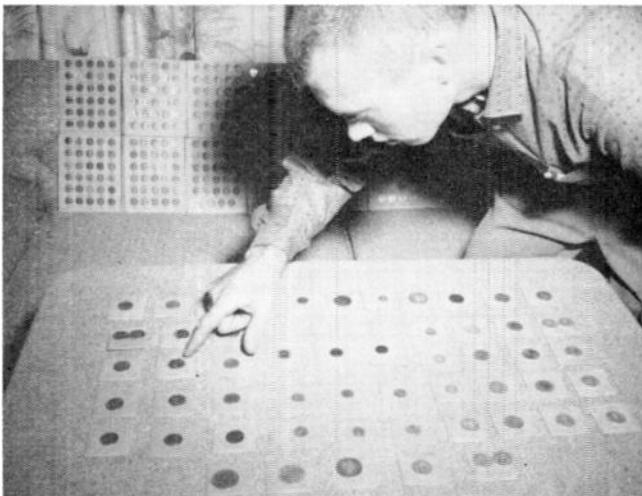
Just to the left of the bird bath there is a clump of Red Emperor Tulips which makes a glorious showing early in the spring and which in turn is followed by

Continued on Page 10



Tom Beavers, KMA Associate Farm Service Director, has an interesting coin collection. Part of the collection was started by his mother. The top row on the table are a group of his rarest coins, such as 1899 5¢, 1851 silver 3¢ piece, 1868 shield 5¢, and 1865 3¢ piece. The rest are semi-rare coins and some un-circulated — consisting of 5, 10, 25, and 50¢ pieces including 1849 penny, 1849 half dime, 1809 half cent, 1861 quarter, and 1857 quarter. The three coins just right of Tom's thumb are his rarest Indian heads dating 1864, 1870, 1894 — all are fine condition. Behind Tom are books of 5, 10, and 25¢ from year minted.

At right are two of our KMA office girls at a VFW Hallowe'en costume party. They have on paper mache heads of an elephant and donkey with borrowed coveralls and yarn tails. They won first prize but said they about smothered doing it. They each had signs on their backs which said "Vote for Dick" and "Vote for Jack". No one except the photographer knew who they were until they unmasked. Their costumes were loaned to Gayle and Murty Maher the following night and they won first prize at the Elks. (Gayle worked for KMA many years in the office). The girls are pictured sans masks on page two.



KMA to Record Voice of Democracy Contest

In cooperation with VFW Posts and 40 high schools in southwest Iowa, KMA will act as the recording center for contestants in the 14th annual Voice of Democracy Contest among students in the 10th, 11th, and 12th grades of all public, private and parochial schools in the area. The purpose of the contest is to encourage leadership and original thinking among our high school youth and to develop their appreciation of our American way of life. Veterans of Foreign Wars posts all over the United States are assisting in local contests. The winner from each of the 40 high schools will come to KMA for a studio quality recording of his or her speech on Saturday, November 12th. KMA will forward the tapes on to the state level for judging

there. George Keele, Commander of the 7th District, and John Ridgway, Radio Editor of the VFW Department of Iowa, will be present to assist.

The top winner in each of the 50 states will receive a free trip to Washington, D. C. next February for the national awards ceremonies and four days of touring the nation's capitol. The national winner will receive a \$1,500 scholarship in the college or university of his or her choice. Each of the high school winners will receive a special Certificate of Merit. In cooperation with the Veterans of Foreign Wars the contest is sponsored by the National Association of Broadcasters and the Electronic Industries Association.



By DORIS MURPHY

With winter coming on, children need fascinating things to do. And what could be more fascinating than putting on puppet shows! One day while looking through a catalog, Jamie and Malia, children of Station Manager Anthony Koelker, spotted a Puppet Theater they wanted. But their parents balked when they saw the price—\$21.50. However, one look at the Puppet Theater gave their mother, Pat, an idea. She immediately went to the lumber yard, got some plywood, found some curtain material at home suitable for the stage curtains; then she started to work. With the aid of some old boards, hinges, and braces, Pat soon built an attractive Puppet Theater complete with lighted stage, for only \$3.00. Then she proceeded to make hand puppets of a dragon, Lambie Pie, Santa Claus, boy and girl dolls with hats on, and various animals, out of felt and men's socks. After the theater was complete, their dad purchased the Alvin album of Chipmunk songs. This completed, they were in business. Now, the Koelker kiddies, and all the neighborhood children, are en-

joying putting on shows in the Koelker den. To the music and chatter of the chipmunks the children work the puppets, and a new "Little Theater Group" was born.

What could be more disappointing than to work hard, long and conscientiously planting and caring for a melon patch, then end up with practically nothing! But that's exactly what happened to Guide Editor, DUANE MODROW and neighbor friend this summer. They planted 25 hills of watermelons and 25 hills of cantaloupes. The melons started off with a bang! It looked as if they would have a bumper crop. In order to make sure, the men fought weeds for weeks. . .they fought bugs with bug dust . . .mosquitoes with repellent, fought poison ivy. In fact, they sprayed with just about everything. Then one day they discovered the beautiful little round melons on the vines were simply disappearing. Deer foot tracks told the tale. Deer were jumping over the fence, running up the path between the fence rows and corn field and into the melon patch where they seemed to delight in stomping around. What the deer didn't kill by stomping down, the raccoons ate, so MODROWS ended up with just one little watermelon and one cantaloupe which they ate right in the patch. And to think I had predicted last summer that they would have "watermelons coming out of their ears"! How was I to know the raccoons and deer had made other sneaky plans?



Jamie and Malia Koelker: the show must go on. . .and on. Hours of fun with their own puppet theatre.

Having such a bright daughter, might prove costly to KMA GUIDE EDITOR, DUANE MODROW. Nine year old JOSIE who is in fourth grade, came home just before report cards were due and said: "Daddy, one of the little girls in my room is getting a dime for every A she gets. Will you give me a dime for every A? Hoping to encourage her, he replies: "Yes, and if you get all A's, I'll give you a dollar". So when he came home that evening he had hardly gotten out of the car, when JOSIE came running out of the door with her report card. She had ELEVEN A's. . .he owed her a dollar and a dime. The only B on her card was in music! The ironic part about it, was that she got more by NOT getting all A's, than if she had. With three more little girls coming along in the family, what is DUANE going to do if they are all as smart as JOSIE." He will have a hard time paying off.

To play football seems to be a burning ambition of Mike, son of Newscaster, RALPH CHILDS. After getting his collar bone broken in football practice, and also getting knocked out while tackling, his father announced that was the end of football for him. But Mike, a Sophomore, says he's going to play next year. He doesn't give up easily! Too bad he got his collar bone broken, before his brother Steve, who just returned from a year's stay in Albuquerque, New Mexico, has a chance to see him play. Steve plans to return to New Mexico after a visit with home folks.

The Everly Brothers, Don and Phil, formerly of KMA, who parlayed youthful appearances before microphones and cameras, into the top ten record class, are going back to school—but not to singing school! They'll be giving up personal appearance tours, worth about \$100,000 to them, to learn how to act—at WARNER BROTHER'S little red school house. Both young and handsome, Don 23, and Phil 21, have a hunch they'll need something besides making records—even six gold ones—to provide security for later years. And dramatic acting is their choice—but they have to learn how first. Dorothy Kilgallen reported in a recent column that the "Rock and Rolling" Teenage Everly Brothers bought their parents, who live in Tennessee, a 35-foot boat.

Remember the old time slapstick comedies where the comedian always ended up in all kinds of trouble? Audiences would roar at the funny situations. Well, the old time movies didn't have a thing on the many things that happened to announcers JOHN RUSSELL and GARY HALL on their first goose hunting trip this fall. Starting out about 5 a.m. they soon discovered the car was almost out of gas. Luckily they found an oil station open, in Sidney, where they refueled; then headed out for the bottom land over around Thurman. Since it was the first time JOHN had ever gone goose hunting, he had borrowed a gun for the occasion. But when he got ready to hunt, it was discovered he had a 16 gauge gun, and the shells he had purchased were 12 gauge and would not fit the gun. However, that didn't end their hard luck! Soon it started to pour down rain and JOHN had never driven in mud! At one time they came within a couple of inches of going into the ditch. Finally the rain-soaked hunters found themselves about 5 miles southwest of Thurman, with their car bogged down in mud. The nearest telephone was 2 miles away but they managed to get there and phone for wrecker service from Tabor. The deep mud even proved too much for the wrecker and it, too, got stuck. After 3 hours and 45 minutes of waiting. . .slipping and sliding in the mud. . .the wrecker finally got JOHN's beautiful black Thunderbird towed within a mile of Thurman where road con-

ditions were improved and his car took off on it's own power. Three geese were all they had to show for their trip, but you can bet they got a million dollars worth of experience!

Remember the old-fashioned, Tin Type pictures in the family album. They look pretty comical to us nowadays. That's why the EPISCOPALIANS used the idea for their Christmas Carnival and bazaar November 12. They thought people would get a laugh out of having their picture taken in such an old-fashioned setting, and it would be an added means of making money. Mrs. Dean Naven made the prop, and she and her husband posed for the picture. Dean is a live awake newscaster on KMA, but he sure looks "dead pan" here. The reason is, they are imitating the sober expressions so common to old photographs in which the subject had to hold very still for a time exposure.

Continued on Page 9



Hold it! . . .1960 tintype of Claudine and Dean Naven in comic photo prop for Episcopalian Women's annual bazaar.

A Letter From The Farmer's Wife

Greetings from the Farm this month of Thanksgiving!

As I write to you today, this last week in October, winter seems far away. The maples are flaunting all their glory in this fall sunshine, and the green grass accents the browns of the fields in the distance.

But this is the Mid-west and we love the different seasons of the year. Each has its own special significance to us.

This month I greet you from the farm and my family. We've all been busy—the farmer with harvesting, Karenann and Bruce with school activities; and as for me,

it has been a most enjoyable fall. I have attended meetings that were inspirational and helpful. It was at such a meeting, the Associated Country Women of the World, that we first met these darling corn dolls. Here are several pictures for you to enjoy with a few directions.

My family and I wish for you and yours a most bounteous Thanksgiving and the very Merriest and Happiest Christmas ever; and so until January of 1961—Keep Smiling!

Florence Falk
The Farmer's Wife

Limited only by your imagination. .
Corn Husk Dolls.



On the back of the Guide are two of the corn husk dolls, front and back. They have tiny sunbonnets and bags of gay cotton material; otherwise they are of the "shuck" or "husk". The hair is of corn silk, braided. The design in the skirts is made with use of a paper punch.

In bottom picture you will note the addition of the "men" of this new family. The larger of the men has no way to stand so is propped, but the man with the donkey cart has feet made of corks split lengthwise. How about ingenuity? Note the corsages. Mrs. Walter McClelland of Centerville, Iowa and Mrs. Glen Carlson of Essex, Iowa have made these.

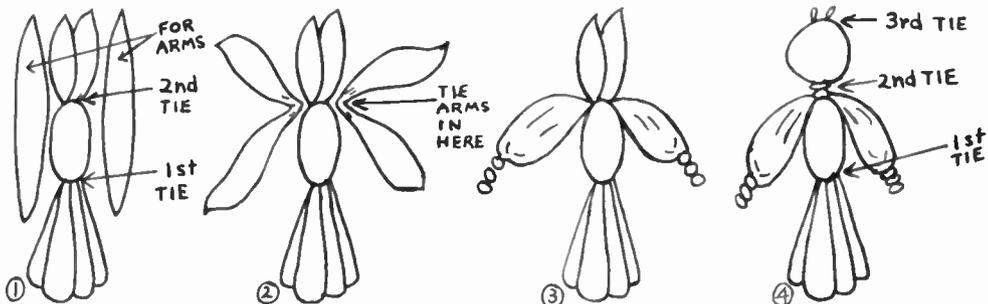
In the background of bottom picture you see three different ladies; the dark one of these was made of the corn husk that is a deep red. They represented Thanksgiving prayer and are holding sheafs of wheat spears and tiny artificial flowers. This grouping was made by Mrs. Harold Lindberg of Shenandoah, Iowa.

To make a CORN-SHUCK DOLL -

Take a bunch of 6 or 7 narrow strips of full-length shucks, using the wider ones at back and front; tie about center. Roll stripped shucks into ball down against first tie, leaving wide shucks on back and front to hold body stuffing in place. To wrap for neck and hold head stuffing in place, tie above stuffing for body.

Second, for arms, take two shucks, full length and about one and one-half inches wide, place right side against second tie, leaving slightly more than half the length of shucks above, and tie around on second tie. Use lower part of each shuck as stuffing, or filling, for upper part of arm. Pull upper part of shuck down and wrap with raffia for lower arm, beginning at elbow and wrapping to wrist and back.





For neck, wrap with raffia above second tie, as for arms. For head, fold and roll piece of shuck into ball the desired size, place above neck between points of shucks down against neck wrapping, and tie at top of stuffing.

To dress, add extra shucks at waist for skirt; bend arms together; tie fine, tough, smooth-textured shuck, used for face and waist part of dress, in with shucks at top of head; draw down at back and tie in with neck. Braid corn silk for hair, and

put bonnet on last. Any style dress can be used.

Just experiment and you'll have a lot of fun. Remember to keep the shucks moistened slightly. There are many other things to be made with the husks. They can be braided and used for place mats; even big mats may be made for outside porch steps. You can also make corsages using the patterns for wood-fibre flowers. Do some experimenting on your own and let me know how you like these.

KMA PARTY LINE

Continued from Page 7

Hunting deer near Gillette, Wyoming in the fall is a sport enjoyed by J. D. RANKIN, Vice-President of the May Seed Co., OWEN SADDLER, General Manager of KMA & KMTV, JIM SHAUM, Treasurer of May Broadcasting Co., and DEAN WATSON of Tarkio. Each hunter shot a deer. In order to bring them home, the boys packed the four deer in dry ice in a trailer, that was attached to their station wagon. Since it was OWEN'S first deer hunting trip, I imagine the horns of the deer he shot, will soon be mounted and displayed on the wall of the recreation room in his home in Omaha.

Every college graduate longs to go back to his Alma Mater for football games and homecoming. This year WARREN NIELSON and wife, Florence returned to Yankton College in Yankton, South Dakota. It was the first time WARREN had been back for Homecoming since his graduation in 1943, so you can well imagine how much they enjoyed it.

Crowded off the highway by a passing car, caused MRS. EARL MAY and MRS. EDNA BUNTZ to have an accident while enroute south on October 13. The accident occurred near Greenville, Mississippi. As the car went over a culvert, the rear end including the two back wheels came off. Fortunately the car did not overturn and neither were injured, with the exception of a couple of bumps on MRS. MAY'S forehead. Next day MRS. MAY purchased a new car and they continued on their trip to Natchez, New Orleans and Mobile.

Reading old fashioned recipes gives the modern day cooks a lot of laughs. For instance, I don't believe many new cooks

would know what to do if they came across a recipe nowadays calling for "three glugs of molasses", or a recipe for meat loaf or cake that called for "finely ground I-sin glass". Many old-time recipes called for both "teacup and coffee cups" of ingredients. Recipes for Flax-seed lemonade, how to make home-made vinegar out of rain water, Rose Petal cake, and Plain Perdue which is the same as French Toast, can be found in these old cookbooks. Telling about such "ODDITIES IN COOKING" was the theme of a talk given by FLORENCE FALK, the Farmer's Wife at the Craft Carnival in Clarinda, October 25, sponsored by the Farm Bureau and Extension of Page County. She also displayed old fashioned cookbooks.

KMA Homemaker, Bernice Currier has been appointed Iowa District representative on the Radio and Television Committee of the Daughters of American Revolution. The appointment was made by Lucille Watson, State Regent of the Iowa Society of D.A.R.

If FLORENCE appeared a little sleepy while giving her talk, it was excusable because her daughter, KARENANN had given a slumber party for 12 high school girls a couple of nights before, and FLORENCE had given up her bed to the guests, and slept on a make shift bed on the porch. The party was given following the Homecoming game between Essex and Malvern.

Interviews for KMA at recent prominent farm events were made by KMA'S Farm Service Dep't. Jack Gowing made some interesting interviews at the American Royal Livestock Show and Tom Beavers at the National F.F.A. Convention in Kansas City.

Continued on Page 10

KMA ELECTION PARTY GREATLY EXPANDED

A CHAT WITH EDWARD MAY

Continued from Page 3

"tricks or treats" than it is to see how much damage they can do.

Before many days pass we will be sitting around the Thanksgiving table giving thanks for our many blessings. This is the first of several holidays and is one which I feel hasn't been given quite the attention that some of the others have—at least in recent years. We do have a great deal to be thankful for, and I hope at this Thanksgiving we will take the time to count at least a few of our many blessings and give the Thanksgiving Holiday the proper attention it so richly deserves.

FRANK COMMENTS

Continued from Page 4

Comanche Petunias, in about the same shade of red, clear up until freezing weather. Incidentally, that new house in the immediate background was just completed this fall and although it looks white in the picture, it is really a purplish-lavender-orchid color, contrasting beautifully with the emerald green of the Maypark lawn around it.

Yes, you can continue planting bulbs and nursery stock up until the ground freezes up for winter; but the sooner you get it done now, the better.

KMA PARTY LINE

Continued from Page 9

Similarity in names often cause a confusing situation. Because KMA Program Director, DEAN NAVEN has a name similar to a movie star, he recently was introduced as a guest speaker at a Business & Professional Women's meeting in Shenandoah as "DAVID NIVEN". The lady making the introduction had given him such a gracious, warm welcome, he didn't mind his new "moniker" at all! After a hearty chuckle, the business women so thoroughly enjoyed his talk on: "Women in Politics" that I am sure they felt he did equally as good a job as a movie personality could have done!

The blessing of living in a small town was recently brought home more fully to Homemaker Bernice Currier when she left a sack containing three new hats, in a local drug store. Bernice had just purchased around \$25 worth of hats in an apparel shop, then had gone into the drug store to shop. While there, she laid the sack on a counter near the cash register. Upon reaching home she discovered her loss, so immediately called the drug store. But before the drug clerk found it, the lady who had sold the hats to Bernice, recognized the sack when she came in for coffee, and retrieved the package for her. She even delivered it by car, to her home during her lunch hour! Where else, could such a friendly act occur, except in a small town!

KMA'S biggest worry election day was the hope that not only would everyone VOTE, but that they would get out and vote EARLY. The reason: KMA undertook the greatest four-state county-by-county election coverage ever attempted. During the latter part of October, Ralph Childs, veteran newsman, made personal calls on 40 counties in Iowa, Nebraska, Kansas, and Missouri. Ralph arranged for an election night correspondent from each of these county seats to call in their returns to the KMA switchboard. Forms were made for each county. Lucy Lawson, our switchboard gal, routed their barrage of incoming calls to the proper extension phone where staff members took down the returns and rushed them to the main studio where they were arranged in proper sequence on long tables. The main studio was a clamor of activity. Amid the chatter of two teletype services and the hustle of the busy staff bringing in the returns, Ed May and Dean Naven floated about with portable microphones in order to cover the voluminous returns. They moved down the long tables covered with tabulation sheets, over to the scoreboard of the 7th District Congressional race, back to the teletype machines, then to the announcer's desk for a compilation of up-to-the-minute figures. On top of all this, the ABC radio network was using electronic brains in New York City to compile returns from the 50 states. John Russell was on duty at the control board and would periodically switch to John Daly and his news staff in New York for returns from across the nation. Visitors flocked into the studio too. Gallons of coffee disappeared as the ol' clock on the wall crept around to the wee hours of the morning. The 40-county regional coverage arranged by Ralph Childs was bearing fruit. It takes time to compile all the precincts in all the counties. Some were in fairly early, others not completed till after midnight. In any event this tremendous undertaking gave KMA listeners election coverage as never before. Whether or not the elections turned out as you had hoped, we hope you were pleased by our expanded election coverage for 1960.

Homemaker's Guide

"The Farmer's Wife"

By FLORENCE FALK

C is for Corn.

This season of the year the harvesting in the Mid-west is concerned mainly with corn.

On another page you will find pictures and ideas to use the corn husks.

For our recipe page this month, here are some recipes using corn:

CORN PUDDING

This is an interesting way to serve a colorful part of the vegetable course and is fine for either holiday meals, party fare, or for the family meals.

- 2½ c. cream-style corn
- 3 eggs, beaten slightly
- 2 c. milk
- ¾ t. salt
- dash of pepper
- 1 pimiento, chopped (1 tablespoonful)
- 1 T. minced onion (or) ½ t. onion salt
- ½ green pepper, chopped—or parsley, chopped
- 2 T. butter

Combine the ingredients in the order given and bake in a greased casserole in 325° oven for 1 hour.

* * *

CORN BISCUITS AU GRATIN

- 4 c. prepared biscuit mix or a basic recipe
- ½ t. salt
- 1 t. sugar
- 1 heaping T. shortening
- ½ to ¾ c. grated cheddar cheese
- ½ c. cream-style corn

Milk enough for a soft dough—about ½ cup. Bran or crushed bran flake cereal crumbs.

Mix together the dry ingredients and work in shortening as for pie crust. Grate cheese and combine with corn and milk. Mix into dry mixture; add more milk if needed. "Flour" the board with the bran or cereal crumbs and roll out dough lightly, about ¾ inch thick. Cut into biscuits, round or as desired. Bake 15 to 20 minutes in 400° oven.

* * *

CORN and BEANS with CHEESE

- 2 c. green beans, fresh, frozen or canned
- 1 can whole kernel corn
- 5 T. cheese spread
- 1½ T. cream
- ½ t. salt
- ¾ t. pepper

Cook and drain beans. Add corn and simmer until hot. Combine cheese spread, cream, salt, and pepper. Stir until well blended.

CORN PIE

Try this with some of that fresh-frozen sweet corn from your freezer—how about when the snow flies?

- 1¼ c. soda cracker crumbs
- ½ c. melted butter

Combine and line either 8 or 9-inch pie pan saving some crumbs for topping.

In a saucepan combine:

- 2 T. butter
- 1 c. milk
- 2 c. fresh raw corn
- ½ t. salt

Bring to a boil and simmer for three minutes.

Add 2 T. flour to:

- ¼ c. milk and stir into hot mixture.

Cook until thick. Cool slightly and add 2 well-beaten eggs. Add onion salt, or minced onion if desired. Pour into the crumb-lined pan; sprinkle remaining crumbs over the top. Bake in a hot 400° oven for 20 minutes.

* * *

CORN PUFFS

- 2 eggs, slightly beaten
- 2 c. whole kernel corn
- 1 c. milk
- ¼ t. paprika
- ½ t. salt
- 1 T. minced chives (or) ½ t. minced onion

¾ c. grated American cheese

Combine ingredients in order given. Pour into well-buttered baking dish or individual baking dishes. Place in a pan of hot water and bake in 350° oven for 25 to 30 minutes or until firm. Unmold and serve with tomato sauce or cheese sauce.

FREE ...

KMA Guide "Kitchen Magic" Recipe Book

With each new or renewal subscription to the KMA Guide.

— Quantity is Limited —

- Extend your subscription
- Encourage your friends to subscribe now.
- A perfect Christmas Gift combination.

\$1.00 brings you the KMA Guide for a full year and the new "Kitchen Magic" Recipe Book. Editor's note: Our Guide friends who have received the new recipe book say it is one of the very finest they have seen.

Homemaker's Visit

By **BERNICE CURRIER**

I promised you these recipes would be in the Guide because so many wanted them sent to friends who are not in this listening area. The first one, the **KOLACHKY BREAD**, varies in many places. Not only in the dough, but in the spelling. The Czechoslovakian or Bohemian families have their pet recipes handed down through generations. But, it has a standard shape and a soft dough is used to make it fluffy.

KOLACHKY

- A— 1 package dry yeast
1/4 c. warm water
- B— 2 c. milk scalded and cooled to luke-warm
- C— 3 c. sifted flour
- D— 1/2 c. butter or margarine
3/4 c. sugar
1 t. salt
- E— 2 large eggs unbeaten
- F— 3 c. sifted flour

Combine "A" & let set until "B" is luke-warm, then combine in large bowl. Add "C" & beat briskly until smooth. Cream "D" until very light and fluffy, then add to first mixture and beat well. Add "E" one at a time, beating well after each. Now add "F" & stir in until well blended, then put out on floured board and knead until smooth and elastic. Place in greased bowl, grease top, cover, let rise in warm place until doubled. Do not let any drafts touch dough at any time. Put out on floured warmed board and roll out to 1/4 inch thick. Cut into 3 or 4-inch squares, place a tablespoon of any desired filling on each, then gather up the four corners and fold one over the other, envelope fashion, and press corners firmly together leaving the four sides open so the filling shows through. Place on greased cookie sheet about 2 inches apart, cover and let rise again until doubled. Bake in 375° oven about 25 minutes or until golden brown. When cool, sprinkle with powdered sugar.

Suggested Fillings for Kolachky:

Apple Filling:

Cook 4 large apples, peeled, cored and sliced, with 1/3 cup water, and 3 tablespoons red cinnamon candies and sugar to taste.

Apricot Prune Filling:

1/2 pound prunes and 1/2 pound dried apricots simmered in water to cover until tender. Drain and chop; then add sugar to taste and 1/2 cup chopped pecans and 1 teaspoon lemon extract.

Date & Nut Filling:

3/4 pound pitted dates diced and simmered 15 minutes in 1/2 cup water and 1/2 teaspoon orange extract. When cool beat in 1 tablespoon brown sugar and 1/2 cup chopped pecans.

Poppy Seed Filling:

Cook 2 cups ground poppy seed with 1/2 cup milk, 1/4 cup corn syrup and 2 tablespoons sugar for 5 minutes. Stir in 1 teaspoon butter and 1/4 teaspoon cinnamon.

* * *

PINEAPPLE UPSIDE DOWN CAKE

Place 5 well-drained pineapple slices in bottom of well greased 8 or 9-inch ring mold. Place a red or green maraschino cherry in center of each. Sprinkle 100 tiny marshmallows over, then pour in 1/4 cup brown sugar syrup over all.

Batter:

- A— 1/2 c. shortening
1 c. sugar
- B— 2 eggs, beaten
- C— 1 3/4 c. sifted flour
3 t. baking powder
- D— 1/2 c. milk

Cream "A", add "B". Beat well. Sift "C" and add alternately with "D". Dip into prepared pan with tablespoon. Bake about 50 minutes at 350°. Cool on rack 5 minutes; then invert plate over pan, turn upside down quickly and remove pan. Good with whipped cream.

* * *

LUSCIOUS ROLLS WITH GLAZE

- A— 1 package dry yeast
1/4 c. warm water
- B— 1/4 c. shortening
1/2 c. sugar
1 t. salt
- C— 2 beaten eggs
- D— 3/4 c. milk scalded
3 1/2 c. sifted flour

Combine "A". Cream "B" in large bowl. Add "C" and beat well. Add "D", and "A"; then add flour to make dough to knead on floured board. Knead in a little more flour, if necessary to make it easy to handle. Knead until smooth and elastic. Put in greased bowl, grease top, cover, let rise to double in bulk. Meanwhile make the glaze and prepare the pans—In a heavy saucepan mix together 1/2 cup light corn syrup, 1/2 cup brown sugar, and 2 tablespoons butter. Bring to boil over low heat; remove from fire. Put 1 teaspoon of this syrup into each of 18 to 24 greased muffin pans. Then put in 3 or 4 pecan halves rounded side down. Put dough out on floured board and roll out to oblong about 1/4 inch thick, as long as possible and about 5 or 6 inches wide. Brush with butter, sprinkle with sugar and cinnamon, then roll up from long side as for jelly roll. Cut into 18 to 24 slices and put one in each prepared pan. Cover, let rise to double. Bake about 15 minutes at 375°. Invert pans on bread board, remove pans.

"My Best" Recipe Selections for November

FROZEN TOKAY GRAPE SALAD

2 3-ounce packages cream cheese
2 T. mayonnaise
2 T. pineapple juice
24 large marshmallows quartered or
240 miniature
2½ c. pineapple bits drained
1 c. cream whipped
2 c. Tokay grapes, halved and seeded.
Soften cheese, blend with mayonnaise,
beat in pineapple syrup, add marshmallows
and drained pineapple. Fold in whipped
cream and grapes. Pour into 1 quart re-
frigerator tray, freeze till firm. Cut in
squares. Serves 8.

* * *

TOMORROW SALAD

2 eggs
¼ c. vinegar
½ c. sugar
2 T. butter
2 c. white cherries
2 c. crushed pineapple
2 c. tiny marshmallows
3 oranges peeled, seeded and diced
1 c. heavy cream whipped
Beat eggs slightly, mix with vinegar and
sugar and cook over low heat, stirring con-
stantly until thick. Add butter and cool.
Drain cherries and pit them. Drain pine-
apple. Fold the first mixture with the fruit
and marshmallows; fold in the whipped
cream. Pour into oblong pan 8 by 11 by 2
inches, and chill for overnight or 24 hours.
Serves 12.

* * *

PEACHY SALAD RING

1 (No. 2½) can peach slices
1½ c. syrup from peaches
8 maraschino cherries halved
2 packages lemon gelatin
1 c. cold water
1 12-ounce bottle ginger ale
¼ c. chopped walnuts

Drain peaches well. In ring mold arrange
half of the peach slices with the cherry
halves. Heat the 1½ cups peach syrup to
boiling, add gelatin and dissolve. Add water
and ginger ale. Spoon a little of this over
the peach halves in pan. Chill to almost set.
Add more jello to just cover fruit (use
half the total gelatin for this). Chill. Chill
remaining gelatin to quivery; then beat un-
til fluffy. Chop remaining peaches and fold
into whipped gelatin; add nuts. Pour into
mold over the clear gelatin. Chill until
firm. Serve with mayonnaise. Serves 8.

* * *

RASPBERRY GELATIN RING MOLD

2 packages raspberry gelatin dissolved
in 2 cups hot water.
Add 1 box frozen red raspberries and
stir to thaw it. Make small balls of Phila-
delphia cream cheese smaller than walnut.
Roll them in ground nut meats and place
in bottom of ring mold and pour partly set

gelatin over them and chill well. Turn out
onto platter of crisp shredded lettuce to
serve. Serves 6 to 8.

* * *

FROZEN SALAD

1 glass pimienta cheese spread
1 flat can crushed pineapple with
juice
20 large marshmallows diced or 200
miniature.
Mix all together and let stand 1 hour.
Add 1 T. sugar to 1 cup of cream whipped
and fold this into first mixture.
Add ½ cup mayonnaise. Pour into freez-
ing tray and freeze in refrigerator. Serves
6 to 8.

* * *

CRANBERRY FROZEN JOY SALAD

1 1-pound can whole cranberry sauce
¼ c. lemon juice
¼ c. sifted powdered sugar
1 c. heavy cream whipped
¼ c. salad dressing
½ c. chopped nuts
Combine cranberry sauce and lemon juice.
Pour into refrigerator tray. Fold the pow-
dered sugar into whipped cream, fold in
salad dressing and nuts. Spread this over
cranberry mixture and freeze until firm.
Serve on endive or lettuce. Serves 8.

* * *

CRANBERRY FRUIT SALAD

Dissolve 1 package of cherry gelatin in
1 cup hot water and add ½ cup cold water.
Chill until it starts to set. Then add:
2 c. fresh cranberries ground
3 apples peeled, cored and ground
⅔ c. sugar
1 c. seedless grapes or canned spiced
grapes drained.
Chill until firm in 8 or 9-inch square pan.
Serves 9 to 12.

* * *

PEANUT BUTTER CRUMB CAKE

2 c. brown sugar
6 T. shortening
½ c. peanut butter
2 eggs well beaten
2½ c. flour
½ t. salt
1 t. vanilla
1 t. soda
1 c. sour milk

Cream sugar and shortening; add peanut
butter and mix well. Sift flour and salt to-
gether and add to first mixture; then mix
till crumbly. Reserve ⅓ cup of this mix-
ture for topping. Now add eggs, milk, and
flavoring to remaining crumb mixture and
beat thoroughly. Add soda last and beat
well. Pour into a large, well-greased,
floured loaf pan. Sprinkle the reserved ⅓
cup crumb mixture over top and bake at
350° for 45 minutes. Needs no icing.

KMA Daily Programs For November, 1960

5,000 WATTS—ABC

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 Bohlsen 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.—Informacast
 12:00 noon—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Markets

1:00 p.m.—Gary Hall Show
 4:00 p.m.—Alan Austin Show
 5:55 p.m.—Paul Harvey
 6:00 p.m.—John Daly
 6:10 p.m.—Speaking of Sports
 6:15 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.—Edward P. Morgan
 7:15 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

TUESDAY NIGHT

7:00 p.m.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 7:15 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.—Edward P. Morgan
 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.—High School Sports
 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.—Polka Party
 12:00 noon—News
 12:15 p.m.—Edward May
 12:30 p.m.—Tom Beavers
 12:45 p.m.—Market Review
 1:00 p.m.—Football Scouts
 1:15 p.m.—U. of I. Football
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Football Scoreboard
 5:30 p.m.—Saturday Matinee
 6:00 p.m.—Navy Hour
 6:30 p.m.—News
 6:45 p.m.—Sports Finale
 7:00 p.m.—Night Flight
 9:00 p.m.—Dance Time
 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

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.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 4:55 p.m.—Mon. Morn. Headlines
 5:10 p.m.—Erwin Canham
 5:25 p.m.—Sunday Album
 6:30 p.m.—News
 7:00 p.m.—Sunday Album
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—College News Conference
 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

"FLAIR"

The New Women's Interest Show

A new program idea, as bright and bouncy as its title indicates, brings facts and fun every weekday afternoon over KMA. Originating over the ABC Network, Flair brings you a whole afternoon of short features in 90 second packages well-seasoned with good music and KMA's own D. J.'s Gary Hall and Al Austin. Flair tantalizes the airwaves from 1:00 till 5:00, intermixing women's interest material with comedy, music, and patter with a parade of stars beyond imagination. As many as twenty five different personalities are heard every week. Some of the regulars are pictured on the left. Flair is hosted by Dick Van Dyke, star of the Broadway musical, "Bye Bye Birdie". Can you imagine Boris Karloff talking about baby care. He does, and he's an expert, with a little humor thrown in, of course. Toni Gilbert interviews the stars, uncovering unusual incidents in their lives. Peggy Cass is funny when she's serious. Gussie Moran with some real gems on child care. Orson Bean is always good for a wild anecdote. Hans Conried unleashes his wit in rare monologue. Eileen Ford expertizes make-up problems as head of the famous Ford Model Agency in New York City. The list of stars goes on and on. Bonnie Prudden, physical fitness and exercise. David Wade, Hollywood gourmet with sumptuous recipes. Jean Carroll, comedy. Jonathan Winters, more of the same. Audrey Meadows, beauty tips. Others you will hear are: Hermione Gingold, Arthur Treacher, Wayne & Shuster, Phyllis Kirk, Toots Shor, Fernando Lamas, Natalie Brooks, H. Allen Smith, Joe Laitin, Arlene Francis, Johnny Desmond, Jean Shepherd, Betty Walker, Irene Hays, Etc., Etc. . . we could name 50 more, even bigger names, expected to appear on Flair in the future. The list looks like a show biz who's who. For melody and merriment, join us every afternoon from 1:00 till 5:00 on "Flair".



Dick Van Dyke



Boris Karloff



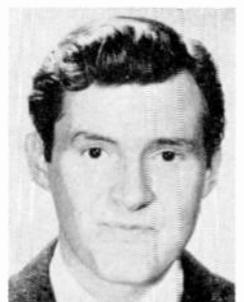
Toni Gilbert



Peggy Cass



Gussie Moran



Orson Bean



Hans Conried



Eileen Ford

Return Postage Guaranteed
POSTMASTER if addressee has moved and forwarding order is on file, send form 3547, postage for which is guaranteed. If undelivered for any other reason, return to sender.

Tom Thumb Publishing Co.
Shenandoah, Iowa

MRS PHILLIP JOHNSON
720 STATE ST
GARNER IOWA

Bulk Rate
U.S. Postage
- PAID -
Permit No. 1
Shenandoah, Ia.



CORN HUSK DOLLS — Here is an enlargement of the dolls so you may get a more detailed view of how they are made. See pages eight and nine of this issue for complete details. They are about eight inches tall. The hair braid — corn silks.