

The

KMMA GUIDE



August, 1962

COVER STORY

The front and back covers of this month's Guide picture some of the thirty seven Tennessee-Iowa 4-H exchangees from Tennessee who spent July 18 thru 24 with Page County Iowa Farm families. These young folks are returning the visit Iowans made to Tenn. last year. Visits by these young folks give them an inside look at people and farm life in different sections of the country. Our cover shows Bruce Falk with his guest Tom Reed of College Grove, Tennessee. The boys interrupted haying to stop for pictures. Here Bruce points out the fields south of the Falk home. Tom said the most impressive thing in Iowa was the huge acreage of corn. Tom will be a senior in high school at Eagleville, Tenn. next year. He has won many 4-H awards and has a fine herd of 10 holsteins of his own. Their farm is mainly a dairying operation with about 30 head of milk cows. They also raise three acres of tobacco which takes a tremendous amount of work from raising seedlings, transplanting, caring for by hand which includes picking, grading, tying into hands and drying. Tom said one teaspoon of fine

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tobacco seed plants a cold bed 30 by 9 feet. That will give you an idea of the careful handling and work involved in a three-acre tobacco crop. Between busy social engagements in the evening, daily tours and helping with the chores, the visitors spent a busy and delightful six days in Iowa.



If you have any questions concerning tomatoes, this group of gentlemen would most likely have the answers. During the May Seed Company Trial Grounds Open House Sunday, July 15, agronomists from the University of Missouri flew in for the big visitor's day. Pictured l to r: Frank Field; Dave Heucker, studying for his doctorate at Missouri U.; Dr. A. E. Gaus, of the university; John Topham, May Seed Co. Garden Seed head; Dr. Victor N. Lambeth, University of Missouri; and George Hayes, Trial Grounds Supervisor. Dr. Lam-

beth is noted for development of the Surprise tomato, which has been a phenomenal success. Many varieties of tomatoes were growing in the trial grounds and were the greatest attraction this year they have ever been. There are a number of new varieties, the recent new popular varieties, a number of oddities for show purposes, plus the old standbys such as Rutgers for comparative purposes. Big meaty Tomboys will be released next spring by the May Seed Company.



A Chat With Edward May

This is the month of August—the last month of summer vacation for students and the month when many people take time from their busy work days to enjoy a few days' vacation. We took our vacation in Wisconsin, Michigan and Canada. We spent most of the time at Mercer, Wisconsin where we loafed, in general, and participated in the many things that one can do around water. For example, Eddie had a wonderful time fishing and proved beyond a doubt that he is the fisherman of the family. Karen's main interest around water seemed to be water skiing, and I might add also, the more difficult single slalom ski. My main activity around the water was driving the motorboat while Karen skied plus spending several leisure hours in the sailboat. I had the misfortune of upsetting the sailboat on one occasion. This frequently happens to small sailboats, however, no damage was done with the exception that I lost my colored glasses which had my correction in them, so I donated a pair of glasses to the bottom of the lake.

We all enjoyed a wonderful drive from Wisconsin, across Michigan to the Straits of Mackinaw where we drove across the new and beautiful Mackinaw bridge. The following morning we took the first boat to Mackinaw Island where we spent the better part of a day. It is about a 40-minute boat trip from the mainland to the island, and when one reaches Mackinaw Island you turn back the pages of time. The pace on Mackinaw Island has remained at a slow and enjoyable pace as no cars are allowed on the island. Transportation is either by horseback, carriage, bicycle, or foot. The island itself has a rather historic significance because it guards the Straits of Mackinac and virtually all the shipping on the Great Lakes—which passes from Lake Huron into either Lake Michigan or Lake Superior—goes through the Straits of Mack-

inaw. There is an old fort which was built years ago by the English and which later was taken over by the United States. The fort has been maintained in excellent condition and today serves as a feature tourist attraction of the island. We took a carriage ride around the island and then after spending several hours of leisurely viewing the many things to see took the boat back to the mainland, picked up our car and drove northward to Sault Ste. Marie, Michigan. The following morning we put the car on a large steamer, boarded the boat and left land behind us while we sailed overnight across Lake Superior where we arrived early the following morning at Port Arthur and Fort William, Canada.

The boat trip was most delightful. Probably the finest experience of the trip was going through the boat locks at Sault Ste. Marie. We were standing on deck while the boat passed into the lock. Then gates were closed in front of the ship and also behind it. For the next twenty to thirty minutes water was pumped into the lock which raised the level of the water by thirty to thirty-five feet. At this point the front gate

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Annette May extends experience with her new position in the KMA Continuity Department.

Frank Comments

By FRANK FIELD

Last month, on this page, I told you about how we were using Sunflowers for bean poles in our garden this year. Some lady had written in suggesting it, telling us that she had done it for a number of years and that it worked out perfectly. Here is a shot of the lower end of our garden showing how they looked on July 28. The Sunflowers, as you can see, run ten to twelve feet high and the pole beans are already more than half way up the stems. The south half of the row is planted to Blue Lake Pole Beans and the north half to Kentucky Wonder. Both are blooming pretty heavily now and in another three or four weeks, we should have more beans than we know what to do with, unless we get another hail storm, which is not likely this late in the season.

Notice the Sunflower stalks are perfectly bare up three or four feet from the ground. Those leaves were very badly chewed up and disfigured by the hail which came so near to ruining the tomatoes. I simply cut the leaves off up to about waist high, partly to get rid of the damaged leaves, but mostly to let more sunlight in on the beans.

If you look closely, you can see a row

of dwarf fruit trees just to the right of where I am standing by the sunflowers. The first two trees are Dwarf Pears and the next three are Dwarf Apples. Then there are three Sodus Raspberries between each pair of trees. The next row, just to the right of the fruit tree row, is a new variety of Hardy Phlox which I have been cross breeding and working on for a number of years. I simply call it X15 for want of a better name. Next comes a row of baby Zinnias, partly Tom Thumb and partly Lilliput. Next comes our last planting of sweet corn which is almost out of the picture. The first half is Dinner Belle and the last half is Hybrid Stowells Evergreen.

The tomatoes recovered pretty well from the hail storm and Jenny has been canning every few days. Last week she made a trial run on the chili sauce to make sure she remembered all of the ingredients and quantities thereof, and apparently she did because the result was extremely good — so good, in fact, that she is making another double batch of chili sauce today. No, she hasn't made any catsup yet — that will come later on.

Our daughter Zo, Mrs. Robert Fishbaugh that is, continues to improve very nicely. In fact she came home from the hospital on July 18th and apparently has the *Staphylococcus* infection under control and is well on the road to complete recovery. The doctors wouldn't let her come home until she promised faithfully that she would be completely inactive for at least a month

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"Po' k Chop" and "Ham-bone", better known as Doris Reed and Farrell Turnbull of the KMA Traffic Department have created a lot of laughs before civic organizations with their black face act. The act originated a couple years ago when the local Business and Professional Women's Club decided to send some entertainment to state convention. Doris and Farrell got busy working up this act which turned out to be a big hit. Here they are preparing to perform at the American Legion Auxiliary in Shenandoah. The girls have spent a lot of time preparing their act, most of it original material. Meanwhile, we took their



picture while busy at another civic project so you could see what they look like, out from under the burnt cork, that is. In the second picture they were busy with the concession stand at Municipal Park in Shenandoah during "Baseball Day". Doris has been the organizer of Baseball Day in Shenandoah for the past six years. In addition to ticket sales and the many, many other details involved Doris, with the help of her friend Farrell, vended truckloads of pop, candy bars, and hotdogs from ten in the morning till ten at night. All proceeds are turned over to a fund for baseball equipment.

Pictured with KMA Farm Service Director Jack Gowing is the first International Farm Youth Exchangee from Ceylon. W. M. Senaratne Banda of Peradeniya was selected from 40,000 applicants in Ceylon to visit the U.S. and Puerto Rico. Monica Tiemeyer of the Promotion Dept. asks questions about interesting pictures of his native isle, located off the tip of India. Ceylon is steeped in ancient culture. In foreground are colorful figurines showing native dress. Banda has one acre, a fair parcel by Ceylonese standards, and has taught English two years. A very personable young man, he demonstrated native dancing, singing, and clothing before many civic groups in the area. He is an exceptional example of international goodwill exchange.





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

By DORIS MURPHY

About the last thing the KMA salesman ANDY ANDERSEN expected for a birthday gift was a comb because, as you can see in the picture of Andy on this page, he is baldheaded. But that is exactly what he got! Not just a little pocket comb but, as a joke, a couple of the office girls gave him a mammoth pink plastic comb. What for? I guess to comb the hair he doesn't have. You can bet if we could show you a picture of Andy with his comb 25 years from now the comb would still be good as new, because it sure isn't going to get a work out on Andy's bald head.

A flight home to Chicago for a four days visit with his parents was enjoyed by night announcer Dan Wilson, August 4 to 7. Dan's father, Leonard Wilson, has been with the Chicago Tribune advertising department for 31 years. Dan also enjoys visiting with his sister Marcia who will enter the University of Kentucky this fall for her Freshman year. Although he is left handed and special golf clubs had to be ordered, Dan will soon be out on the golf links trying his hand at the game.

Camping out overnight at Lake of Three Fires near Bedford, was enjoyed one Saturday night by four Shenandoah couples and

their eleven children. Among the group was Program Director Dean Naven and his wife and three daughters.

You've often heard of a son following in the footsteps of his father. Well, accountant Earle Crowley has done something a little more unusual. He has followed into houses vacated by announcer Mike Heuer . . . not once . . . but TWICE! Three years ago Mike Heuer decided to leave Shenandoah for another position and sold his newly built home to Earle Crowley of the KMA Accounting department. In the meantime, three children were born at the Crowley home, making conditions rather crowded. So Earl put his home up for sale and a buyer was found immediately, which left the family without a place to move. As usual . . . the Heuers provided the answer. The Heuers, who had decided to return to Shenandoah a year ago, were renting a nice home near Central school but had made arrangements to move to a two story suburban house located on Northwest Road about a mile and a half from the studio. As usual . . . as soon as Mike moved out Earle moved in. Wonder how long they are going to keep playing tag with each other! Anyway . . . at the present time Earle plans to build a new home in another year, so maybe that will stop the game.

What you don't know doesn't hurt you. This was proven again recently when Gayle Maher of the mail department, dressed all up pretty this summer and attended a wedding. But when she got home, she was pretty embarrassed when she took off her earrings and discovered she had been wearing two different kinds. One earring to two different sets! If anyone had noticed the error at the wedding, they had been kind enough not to mention it, so Gayle had gone thru the social event blissfully happy!

It's the little things that happen behind the scenes that make life more spicy. Homemaker Bernice Currier



Office pranksters give account executive Andy Andersen incongruous birthday present.

didn't let her listeners in on a little secret the morning she did not come on the air when the announcer said: "Now here is Bernice Currier. Good Morning Bernice." But there was no Bernice to answer. She was tucked snugly in bed sound asleep. Politely, engineer Norman Kling substituted music while he frantically called Bernice on the phone. The ringing telephone awakened her. When she answered she heard a man's voice saying: "Bernice, do you know you are on the air?" Amazed at the fact she had overslept, she told the engineer to give her a minute to slip into her robe and she would be ready to take the program. The music faded down in a minute and Bernice came on with her usual greeting. Bernice, however, wasn't the only one with a red face over the incident. The engineer was red faced too, because he had forgotten to give her the usual "Test Call" around 7:15 in the morning to be sure she was up and that the line was in order. Everyone had laid the delay to mechanical trouble but I thought it would be fun to let you in on the secret. In other words, let you in on the "Party Line" gossip.

Three members of the KMA staff assisted in helping make the Fourth of July celebration at the Isaac Walton League near Shenandoah more exciting! Ralph Lund and Norman Kling set off the \$400 fireworks display, making much of the framework for the fireworks. Warren Nielson gave the children boat rides on the lake from about 4:30 to 8:30 p.m. He took four children in each load, keeping it up until all the kiddies had a chance to take a ride.

Now that President Kennedy has made rocking chairs so popular, everyone is digging out their old family rockers and fixing them up. Pictured on this page is announcer Jim Ross refinishing a rocking chair that is older than he is. He took all the old varnish off the chair, refinished the wood and reupholstered it. His little three year old daughter Terri is enjoying watching her daddy do the work. She is handing him a screw driver while Jim puts on the finishing touches. Jim also reupholstered the seats on their dining room chairs, making them look almost like new. Their efforts have paid off, as the furniture gives their newly acquired home a much more attractive appearance.

Anxiety and tenseness prevailed all over the Nyman, Coburg, and Essex area the night of July 10th when it was thought Philip Marion Delham, ex-convict who had wounded a State Safety Patrol trooper, Lowell Korber, in Blair, Nebraska, was hiding in the vicinity. A dozen people had reported seeing a strange man who seemed to answer to the description of the suspect. He was known to be desperate and to be carrying a gun. Search parties concentrated around Coburg, located just six miles from the home of Byron and Florence Falk. Road blocks were placed at ten corners that night . . . search planes were flying overhead . . . and the Page County Sheriff and assistants were combing the area. The Falks, like other farm people, were alerted to be on the watch . . . not to leave keys in their cars, and to report if any food or clothing had been stolen. Because of the danger, the Falks fixed locks on their doors that day that had not been fixed for thirteen years! The rest of the family had gone to bed but, at a quarter of twelve, Florence, The Farmer's Wife, was still up answering mail she had received from her KMA listeners. You can imagine her fright when she heard a knock at the door. At first she hesitated to answer the door . . . knowing it was so late and not knowing who was there. Finally, a man's voice calmed her fears when he said it was Tom Cumming, the County Deputy Sheriff, and they were checking on everyone in the area who had a light on to be sure they were all right and not in trouble with the ex-convict. You can bet Florence was relieved! After the sheriff left, Florence decided she would not take any more chances; the mail could wait until

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Terri, three-year-old daughter of Jim Ross, gives daddy a helping hand in their basement workshop.

MAY SEED - KMA TRIAL GROUNDS OPEN HOUSE ATTRACTS 12,000

Today's rare new developments in flowers and vegetables will become tomorrow's common garden varieties as more and more people become acquainted with these new wonders at the Earl May Seed Company Test Gardens in Shenandoah. Now under experiment, those which pass all the company's rigid tests will be propagated and made available to you through their retail facilities. This year the trial grounds crew almost outdid themselves with 2,200 varieties of flowers, vegetables, and field crops, many from foreign countries. The 76-acre grounds are planted solid with a sparkling array of the new, the novel, old standbys in new surroundings, and 51 showcase blocks of border plantings, plus many new All-America numbers on test. All blend into a beautiful splash of color, some are actually so brilliant they dazzle your eyes. Our first picture below was taken last January when the grounds were bare except for a blanket of ice and snow. This year plantings began May 7th. By mid-summer



. . . the second picture tells the story . . . Nature's beauty and bounty has burst forth in a magnificent display. The trial grounds are open to visitors at all times; however, for the fifth year a special day was set aside for Open House when a large staff could be on the grounds to direct and answer questions. Sunday, July 15 was the big day this year. Early morning mist and dark skies threatened postponement, but the KMA weatherman said "all clear" and visitors poured in from 14 states. Half the counties in Iowa were represented. Highways from all directions were heavy with traffic. For a short period at mid-afternoon it looked like a traffic jam might develop, but careful planning kept traffic rolling smoothly and everyone enjoyed a perfect outing with minimum inconvenience. The rains which worried officials

earlier, proved beneficial by adding the final touch of sparkle to the grounds. Probably the highlight of the open house was the casting of ballots by visitors for their pick of the best of the 51 sample border plantings. Almost 4,000 votes were cast. Pictured on the right are the three beds which were most popular. Frank Field and Trial Grounds Supervisor, George Hayes, are pictured in the beds. Listed by the pictures of the beds are the varieties of flowers which made up the border plantings. The May Seed Company will have a special package price on the all-around most popular bed in their spring catalog. Some interesting sidelights of the "open house" were the flood of green and white bonnet-type hats given away at the grounds being seen all over town (many worn by men). Visitors took advantage of their tour to visit KMA radio personalities' homes. Cafes were loaded, parks full of picnickers.





—AT LEFT, NO. 51 . . .

Triangular in shape: Legs of triangle are Burning Bush, then Pink Cleome, then Tom Thumb Mix Zinnia, then two close rows of Dark Opal Sweet Basil, then two very close rows of Carpet of Snow Alyssum. On the back side of the Burning Bush is a row of Lilac Time Zinnia, this was to dress up the rear view. In the background is the highway which runs past the trial grounds. (Highway No. 2 on the south edge of Shenandoah). Visitors may drive into the grounds.



—AT RIGHT, NO. 26 . . .

Large square shaped. Pink Cleome diamond shape, in middle; Four types of zinnias inside the four corners: Lilac Time, Cherry Time, Fire Cracker, Red Man and Tom Thumb Mix. Each of the four corners is a different variety of Marigold: Petite Orange, Petite Gold, Petite Harmony, and Petite Yellow. The sign says, "What we can do, you can do . . . These beds planted May 7". This is no challenge . . . just as easy as the sign says.



—AT LEFT, NO. 20 . . .

Diamond shaped. Rocket Mix Snap Dragons planted in diamond shape on the inside. Bordered on the outside with two rows of Ideal Florist Strain of Verbena. Although the beds and grass walkways are constantly manicured by the trial grounds team, weeds are a continual threat. Here Frank points to one big sprig of wild grass which escaped detection. It wasn't there long. Tidiness-aware visitors kept the grounds clean.

A Letter From Bernice Currier

Dear Friends:

And I DO mean FRIENDS. Thank you for your wonderful letters. I wish I could read each and every one on the air. I enjoy hearing about your families, your thoughts and your activities.

Just two months ago I was sitting in front of Patti's typewriter, which is exactly like this one of mine, writing to you from Terra Linda Valley, town of San Rafael, 727 Butternut Drive, California. I had been there two days and had hardly had time to see and appreciate the beauties of the country out there.

The picture here was taken on the patio on the east side of the house. It is the one built right into the mountain. Ed was telling me about problems they had in getting it made. There wasn't even a path to follow in getting the cement, the lumber or anything else up there. But now there are stone steps from the lower level up to the patio and they have planted the trees you see in the picture. The one on the left would do very well except that the deer come down from the hills and eat off all the foliage they can reach. I think the one right over my head is an olive tree.

My three wonderful grand-daughters are with me: Carol Ann, 9; Joyce Elaine, 7, she will be 8 next month; and Mary Pat, 6; who goes into the first grade this year. Ed and Pat are both very much pleased with the school system out there. And they are both active in the PTA.

The recipes on the opposite page I hope you will try. The Heath Candy Bar Cake is a real hit. Follow the directions and do

not substitute. When you take out 1 cup of the sugar, flour and butter mixture as it says, it leaves the batter very thin. Don't let this worry you. It is mixed with the crushed candy bars and the nuts and sprinkled over the top and as it bakes that flour goes right into the thin batter.

In the Cherry Coffee Cake, several have asked me if they could use any other Pie Filling. Yes, you can. Just follow your own taste on that. And remember, the Frozen Date Cake Dessert is frozen in the refrigerator and not in the freezer.

Right now we are having the most beautiful weather. It may be hot by the time this letter gets to you but you remember back to the middle of July when the temperature was 76 degrees at 2:00 P.M. We've had a few of those bad storms but when the sun comes out it is easy to forget. We, in Shendoah, were fortunate in not having severe damage.

Last night I had my electric blanket turned on and it felt fine. Temperature was 50. I have just tried a new way to clean upholstery. So much of the padding is foam rubber and you must never use a commercial cleaner on that. Make some almost dry suds of $\frac{3}{4}$ cup flake or powder detergent and $\frac{1}{4}$ c. water. Beat it until it stands in peaks. Sponge-rub the upholstery, a small area at a time and wipe off immediately with a damp towel or sponge. Don't let it get wet.

I made some Raisin Beef-Burgers last night and they were delicious. You steep $\frac{1}{2}$ cup small seedless raisins in boiling water about 5 minutes, then drain well. Look them over very carefully so there is no small stem left on any of them. If you use the large seedless raisins, cut them in half or quarters. Then mix them with 1 pound ground beef, 1 t. chili powder (less if desired), $\frac{1}{2}$ t. hickory smoked salt (or seasoned salt), $\frac{1}{4}$ t. pepper if desired, 1 T. minced onion, and 1 egg well beaten. Shape in 4 patties. Grill over charcoal or pan fry them to doneness desired. Serve on toasted buns spread with cream cheese or pimiento cheese; or use rye bread, whole wheat bread or white. Take your choice.

Time and space are gone. Be listening at 8:30 tomorrow morning, and until then, Bless Your Hearts, Good-bye

Bernice



Bernice with granddaughters Carol Ann, Joyce Elaine and Mary Pat on patio of their San Rafael, California home.

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

HEATH CANDY BAR CAKE

Blend together:

2 c. brown sugar packed
2 c. sifted flour
 $\frac{1}{2}$ c. butter or margarine

Save out 1 c. for topping.

In another bowl beat 1 egg.

Add:

$\frac{1}{2}$ t. salt
1 t. soda
1 t. vanilla
1 c. milk

Beat the 2 mixtures together. Batter is thin. Pour into greased and floured 9 by 13 by 2 inch pan.

Crush—6 Heath Candy Bars (do not substitute. Crush in paper wrapper they are in. Break them up with a small hammer, wooden mallet).

Add:

$\frac{1}{2}$ c. chopped pecans

Mix this with the reserved sugar—flour mixture. Sprinkle this by spoonful over top of batter. Bake 35 min. at 350°. Serves 15 squares. You may cut it in bars and serve as cookies.

* * *

BERKSHIRE PUDDING

Cream until fluffy:

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

Add and beat well 2 squares bitter chocolate melted. Add 1 at a time—4 eggs. Beat for 5 min. after each.

Add:

1 t. vanilla
 $\frac{3}{4}$ c. chopped pecans

Crush 25 to 30 vanilla wafers. Put half in bottom of 8 by 11 $\frac{1}{2}$ inch oblong pan. Pour or dip the creamed mixture over crumbs. Cover with remaining crumbs. Refrigerate overnight. Serves 12 to 15.

* * *

CHICKEN CASSEROLE

Combine:

9 slices bread cubed
3 c. chicken broth

Add:

4 to 5 c. bite size cooked chicken
1 $\frac{1}{2}$ c. cooked rice
 $\frac{1}{2}$ c. chopped pimiento
2 T. cut up parsley
2 t. salt

Beat well and stir in 4 eggs. Put in greased 9 $\frac{1}{2}$ by 13 by 2 inch pan. Bake 1 hr. at 375°. Serve cut in squares with heated cream of mushroom soup undiluted. Sprinkle paprika over top.

CHERRY COFFEE CAKE

Cream until fluffy:

$\frac{1}{2}$ c. margarine
1 c. sugar

Sift together:

2 c. sifted flour
2 t. baking powder

Add to creamed mixture alternately with:

1 egg plus milk to make 1 c.

Beat well. Spread in ungreased 12 by 15 by 2 inch pan. Spread one can cherry pie filling over batter. Spread with pastry blender—

1 c. sugar
1 c. sifted flour
 $\frac{1}{2}$ c. margarine

Spread this over Pie Filling. Bake 50 to 60 min. at 350°. Good served with whipped cream or ice cream. Best served warm.

* * *

FROZEN DATE CAKE DESSERT

2 eggs beaten
 $\frac{1}{4}$ c. sugar
3 T. flour
 $\frac{1}{4}$ t. salt
1 t. vanilla
1 c. dates cut fine
 $\frac{1}{2}$ c. chopped pecans

Cream eggs and sugar till fluffy; beat in remaining ingredients in order given. Bake in greased 9 inch square pan about 25 min. at 350°. Cool completely then break up into small bits.

Mix with:

1 qt. vanilla ice cream (or you may use up to 2 qts.)

Put into refrigerator trays, put in refrigerator and freeze. Serves 9.

* * *

OPEN KETTLE METHOD OF CANNING

In the open kettle method food is cooked until well done in an open kettle or pan to kill the bacteria and then packed boiling hot into sterilized jars and sealed immediately. Only fruits, tomatoes, preserves and pickles can be successfully canned by this method. All other foods must be processed in jars. Examine top of jars for nicks, cracks, sharp edges.

Wash jars in hot sudsy water, rinse, then boil for 15 min. in clear water. Leave under water while canning. Fill only one jar at a time to within $\frac{1}{2}$ inch of top with the boiling hot product and liquid. Wipe top of jar clean and dry. Seal each jar immediately as filled. Follow directions for type of lid used. Set aside to cool on board with several thicknesses of cloth beneath. DO NOT turn jars upside down while sealing and DO NOT screw bands down after jars are cooled. Remove the screw bands after 24 hrs.

(Cut Along This Line And Save)

"The Farmer's Wife"

By FLORENCE FALK

Bernice Currier and I worked out this page of recipes together and we do hope they answer many questions we have had.

CRYSTAL PICKLES

Use 24 hours old, only, cucumbers. For 25 dill sized (about 4 pounds) of cucumbers use 1 quart (4 cups) of coarse salt to 1 gallon of water.

Put the cucumbers in a stone jar and cover with the brine. Let them stand for 2 weeks skimming when necessary (usually only necessary in hot weather.)

Keep the cucumbers covered with the brine, weight the top down. At the end of 2 weeks strain and wash the cucumbers well. Cut in chunks or lengths $\frac{1}{2}$ to 1 inch thick. Cover with cold water to which 2 tablespoons of powdered alum has been added. Soak for 24 hours; drain and wash well again.

Syrup:

Bring to a boil 1 quart (4 cups) of vinegar and 2 quarts (8 cups) of sugar. Put the following spices in a bag and add to the vinegar and water:

- 2 T. cinnamon
- 1 t. whole cloves
- 1 t. mace

Stick cinnamon may also be used

Pour this hot syrup over the cucumbers. This covers about 1 gallon of chunks. Drain and heat this syrup for the 4 following days. Bring the syrup to a boil each morning and the last morning can.

* * *

PICCALILLI

This recipe makes 4 to 5 quarts

- $\frac{1}{2}$ peck green peppers
 - $\frac{1}{2}$ bushel green tomatoes
 - $\frac{1}{2}$ peck onions
 - 2 firm white cabbages
 - $1\frac{1}{2}$ c. coarse salt
 - 3 lbs. light brown sugar
 - 4 three-inch sticks of cinnamon
 - 2 ounces whole cloves (usually 1 box)
 - 2 ounces whole allspice
 - 2 ounces white mustard seed
- Vinegar

Wash, quarter and discard seeds and white connecting fiber of peppers. Wash and remove stems from tomatoes. Peel onions and cut cabbages small. Pass all vegetables separately through the food chopper, using the coarse blade on the chopper. Arrange in layers, sprinkling each with the coarse salt. Cover and let stand overnight. In the morning, drain very thoroughly.

ly and add the sugar, the spices tied together in a cheesecloth bag, and vinegar barely to cover. Bring to boiling point and simmer very gently for 6 hours. Remove the spice bag and turn into sterilized jars and seal.

* * *

WATERMELON RIND PICKLES

This recipe calls for the lime which is purchased at the drug store—ask your druggist for the lime to be used for pickles. It costs about 25¢ or so a pint. DO NOT use any other lime but that purchased at the drug store.

4 quarts of 1-inch cubes of watermelon rind. Cover with brine (3 qts. cold water and $\frac{1}{2}$ c. coarse pickling salt—or for the crispier pickles use 3 qts. cold water and $2\frac{1}{2}$ T. of lime purchased at the drug store. Let stand covered overnight. Drain and rinse with fresh water. Cover with the fresh water and bring to a boil. Simmer about 10 minutes or until tender.

Drain. Combine:

- 6 c. boiling water
- 3 c. cider vinegar
- 6 c. sugar
- 3 T. whole allspice
- 3 T. whole cloves
- 5 sticks of cinnamon

Peel of 1 lemon, cut in thin strips

Bring all these ingredients to a boil and add the watermelon. Bring again to a boil and cook gently until the rind is clear and transparent (takes about 45 minutes.) Pour into hot sterilized jars and seal immediately. This makes 4 to 5 pints of the most de-e-licious pickles.

* * *

LIME CUCUMBER PICKLES

- 7 to 10 pounds of cucumbers
- 2 c. air-slaked lime
- 2 gallons cold water

Wash cucumbers and slice crosswise as for bread-and-butter pickles. Mix water and lime, add cucumber slices. Soak for 24 hours. Stir occasionally, rinse 3 times in cold water and soak 4 hrs. in fresh cold water.

Drain. Make a syrup of:

- 8 c. sugar
- 1 T. salt
- 2 qts. vinegar
- 1 t. celery seed
- 1 t. cloves
- 1 t. pickling spice

Pour the hot syrup over the cucumber slices and let stand overnight. Simmer for 35 minutes but do not boil. Seal in hot sterilized jars.

"My Best" Recipe Selection for August

Cake recipes for those wonderful late summer and early fall picnics—and then, too, school lunch box time isn't too far away. Try all of these:

COFFEE CUSTARD CAKE

- 1½ c. cake flour
- 1 t. baking powder
- ½ t. salt
- 3 eggs
- 2 T. extra strong coffee (make up some with instant if you like)
- 1 c. sugar
- ½ t. vanilla

Mix together and sift the flour, baking powder and salt. Beat the eggs slightly, then add little by little, the coffee, beating briskly after each addition till light and fluffy. Gradually beat in the sugar and continue beating well for a few seconds. Gradually beat in the flour mixture, a small amount at a time, adding with the last of it the vanilla. Bake in two buttered and floured 8 inch pans in a moderate oven 350° for 20 to 25 minutes. Turn out and cool on the cake racks. When quite cold, split each layer and spread with the custard coffee filling made as follows:

- 2 eggs
- ¾ c. sugar
- 2 T. flour
- 1 c. strong coffee
- 1 c. cold milk
- ½ t. salt
- ½ t. vanilla
- 3 T. butter

Beat the eggs slightly in the top of a double boiler and add the sugar sifted with flour and mixed smoothly with the coffee, milk and salt. Cook over hot water until mixture just begins to thicken, or about 5 minutes, stirring constantly, then add vanilla and butter, stirring until well blended. Cool and spread between layers of cake. Let stand an hour or two before serving, dust the top with powdered sugar.

* * *

YELLOW ANGEL FOOD CAKE

(this is made from egg yolks)

- 11 egg yolks
- ½ c. ice water
- 1 c. sugar
- grated rind of 1 orange
- 1 t. orange flavoring
- 1 t. lemon flavoring
- ½ t. baking powder
- ½ t. cream of tartar

Beat the egg yolks with the ice water for at least 15 minutes. Add sugar a spoonful at a time, then the flavoring. Sift flour, baking powder and cream of tartar 5 times. Add to the egg and sugar mixture. Bake in ungreased tube pan. Put in cold oven, shut door and turn oven to 325°. Bake for one hour. Cool in pan without inverting.

WHOLE WHEAT CAKE

- ¾ c. whole wheat flour
- 1 c. all-purpose flour
- 2 t. baking powder
- ½ t. salt
- ½ c. butter
- ¾ c. sugar
- 3 eggs
- ¼ t. almond flavoring
- 1 c. whole milk, sweet

Mix and sift whole wheat flour, white flour, baking powder and salt. Cream shortening thoroughly while combining with the sugar. Beat in eggs and almond flavoring until whipped high. Add flour mixture and milk alternately, a little at a time, continuing to beat until completely blended. Turn into greased loaf pan. Bake at 350° - 375° moderate oven, for ½ hour or until done. Leave cake in pan for several minutes after removing from oven, then turn out to cool before frosting. Top with seven minute frosting or other as desired.

* * *

POWDERED SUGAR ANGEL FOOD CAKE

Combine and sift 3 times:

- 1 c. cake flour
- ⅔ c. granulated sugar

Set aside and whip:

- 1½ c. egg whites with ¼ t. salt
- 1¼ t. cream of tartar
- 1½ t. vanilla

Add:

- 1½ c. sifted powdered sugar

If desired use almond or lemon flavoring. Beat egg whites until foamy and add the salt, cream of tartar. Beat until stiff but not dry and fold in powdered sugar and flavorings. Last fold in the flour and sugar mixture. Pour into an angel food cake pan which has been rinsed with cold water. Place in an oven at 200° very slow for 20 minutes then turn heat to 325° and bake for 1 hour more. Invert to cool. Frost as desired.

* * *

SEVEN MINUTE FROSTING

- 2 egg whites
- ¾ c. sugar
- ½ c. white corn syrup
- 2 T. water
- ¼ t. cream of tartar
- ¼ t. salt
- 1 t. vanilla

Cook over boiling water for 7 minutes while beating constantly. Cool slightly and spread.

KMA Daily Program for August, 1962

5,000 WATTS—ABC

DAILY DAYTIME PROGRAM**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
 9:55 a.m.—News
 10:05 a.m.—KMA Community
 Calendar
 10:10 a.m.—Housewives Serenade
 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.—Jim Ross Show
 4:00 p.m.—Mike's Matinee
 5:45 p.m.—Alex Dreier
 5:55 p.m.—Weather with Swayze
 6:00 p.m.—Life Line
 6:15 p.m.—Paul Harvey
 6:20 p.m.—Speaking of 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.—Dance To The Bands
 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.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Dance To The Bands
 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.—Dance To The Bands
 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.—Dance To The Bands
 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.—Dance To The Bands
 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's Band
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 for Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—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.—Auction Time
 1:15 p.m.—Saturday Matinee
 6:00 p.m.—Life Line
 6:15 p.m.—Music on Deck
 6:30 p.m.—News
 6:45 p.m.—Serenade in Blue
 7:00 p.m.—KMA Bandstand
 Country Style
 10:00 p.m.—News
 10:15 p.m.—KMA Bandstand
 Country Style
 11:00 p.m.—News
 11:05 p.m.—KMA Bandstand
 Country Style
 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.—Hymn Time
 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.—Sunday Album
 12:00 noon—News
 12:15 p.m.—Sunday Album
 3:55 p.m.—Mon. Morn. Headlines
 4:10 p.m.—Sunday Album
 6:00 p.m.—Here's To Veterans
 6:15 p.m.—Guest Star
 6:30 p.m.—News
 6:45 p.m.—Stars For Defense
 7:00 p.m.—Freedom Calls
 7:30 p.m.—Revival Hour
 8:00 p.m.—Sunday Album
 8:30 p.m.—Issues & Answers
 9:00 p.m.—Hour of Decision
 9:30 p.m.—Pilgrimage
 10:00 p.m.—News
 10:15 p.m.—Erwin Canham
 10:30 p.m.—Revival Time
 11:00 p.m.—Hour of Decision
 11:30 p.m.—Music In The Night
 11:55 p.m.—News

A CHAT WITH EDWARD MAY

Continued from Page 3

was opened and the boat passed out into Lake Superior, where we continued the rest of the afternoon, overnight, and until we arrived the following morning at Port Arthur and Fort William, Canada.

A rather interesting incident occurred at Fort William which bears out the well known fact that it is a small world in which we live. We arrived at downtown Fort William before the stores opened so decided to go to the Tourist Bureau of the Chamber of Commerce and inquire as to what we should do and what we should see while in the vicinity. The Tourist Bureau was located on a large parking lot so we pulled up where it said, "Tourist Parking." Directly in front of us was an Iowa car pulling a house trailer. When one is away from home a license plate from your same state indicates that you have a mutual bond of friendship. So, I walked up to the car and knocked on the window and asked the lady where in Iowa she was from. She said, "Oh, we're from a small town not very far from Des Moines." So I said, "Oh, is that right. What is the name of the town?" And she said, "Casey, Iowa." "Well," I said, "We are just a little south of Casey as we live at Shenandoah." "Oh! Shenandoah — Earl May's town." "Well," I said, "I don't know about that, but I am very proud to say that Earl May happened to be my father." "Well," the lady said, "Isn't that a coincidence! I know your mother quite well as I have done some work with her in Eastern Star." So, again, this bears out the old adage that it is a small world in which we live.

We spent a few hours in the vicinity of Port Arthur and Fort William and then drove down to the border and crossed into Minnesota and followed the highway along Lake Superior to Duluth, and then back to our starting point which was Mercer, Wisconsin. For the benefit of anyone who might be considering taking a trip along Lake Superior, I do not possess enough descriptive adjectives to adequately describe the beautiful drive from Duluth, Minnesota, northward along Lake Superior, to the Canadian boundary. This is perhaps the most beautiful drive we have ever taken, and as one rounds each and every curve, there you are confronted with the expanse of magnificent Lake Superior. Our family is still talking about the wonderful trip, and from the time we left Mercer, Wisconsin, to the time when we were back, we had traveled several hundred miles and it took only four days.

However, we are back home now, and Annette has gone to work at the KMA offices during the month of August in which she is trying her hand at writing commercials. She has a good teacher in

Doris Murphy, as Doris has had lots of experience. Annette finds the job extremely interesting and she is enjoying getting to know the folks at KMA.

FRANK COMMENTS

Continued from Page 4

to give her body a chance to build back up again, which she is doing.

I think I told you several months ago that the tomatoes in our garden this year are all just two kinds — Tomboy and Roma. Roma is for making catsup and chilli sauce and Tomboy is a great big beefsteak type which we are going to introduce next year. They will average, right down the row, nearly a pound a piece — almost completely solid with very few seeds. I think you are going to like them nearly as well as you do Surprise.

PARTY LINE

Continued from Page 7

the next day because she was going to bed. It was not many hours later when the ex-convict was captured in Omaha, after he was discovered hiding in a closet in an unoccupied house in Blair. Apparently he was not the person who had been seen in the Essex area but fear gripped the residents until Omaha officers had the ex-convict behind bars.

Covering 5,200 miles, the WARREN NIELSON family returned August 1st, after a wonderful vacation with no trouble at all, except a tear in a tire one day of the trip. They visited Denver, Salt Lake, Portland, Seaside, Seattle, then on up into Canada where they went to British Columbia, Banff, Lake Louise, Winnipeg, Calgary, then into North Dakota, Minnesota and back home to Iowa. They were gone three Sundays and attended church in three different places . . . Denver, Seattle and Winnipeg. Warren reports the World's Fair was fabulous.

KMA To Air Sidney Rodeo

Daredevil clowns, star cowboys, wild broncs, and ferocious bulls along with some 100,000 rodeo fans will converge on Sidney, Iowa (pop. 1,200) for the nationally famous 39th Annual Sidney Championship Rodeo, August 14 thru 19. For the 11th consecutive year KMA will broadcast direct from chute-side at the world's second largest outdoor rodeo arena. KMA will cover five afternoon and evening performances with KMA's ace rodeo announcer, Dean Naven. Broadcast times will be announced over KMA. Dean will have interviews with star performers and interesting people in the rodeo circuit.

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Pictured at the KMA mike with Associate Farm Service Director Tom Beavers are five 4-H exchange visitors from Tennessee. Tom is interviewing John Batey of Murfreesboro as Tommy Harrison, Bell Buckle; Sue Lee, Smyrna; Bessie Lee Sanford, Murfreesboro; and Barry Scales, Eagleville look on awaiting the engineer's cue. In the background are Rodney Fink, Area Agronomist and John Hunter, Page County Extension Agent. Each of the Tennesseans stayed at a different farm home. This gave them a wide view of Southwest Iowa farm

life. Tom recorded their interviews and played them on his farm show the following day so the young folks could hear themselves on KMA. Their stay turned into an exciting whirl of activity as they visited Boys Town, Omaha Union Stock Yards, a packing plant, Offutt Air Base (SAC headquarters), the Soil Conservation Experimental Farm, the Shenandoah Nurseries, and the Vet-A-Mix and Farmmaster Products Companies of Shenandoah. They will take back many new ideas and new-found friendships upon their return home.