

The

KMA GUIDE

RECORDED BY 28



October
1962

COVER STORY

The KMA Guide

OCTOBER, 1962

Vol. 8

No. 10

Fall season brings an unpredictable variety of weather, however you can count on many beautiful days such as depicted on our October Guide cover. Ed May and family . . . Annette, Karen, Eleanor, and little Eddie, are taking advantage of a beautiful autumn day. They have gathered around to watch Ed transform a nice specimen from the pumpkin patch into a jack-o-lantern. Little Eddie pitches in to help dad hold the pumpkin as his deft knife carves a toothy grin and eerie eyes into their Halloween hobgoblin, which will probably not have the slightest effect in deterring the invasion of trick-or-treaters.

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These three fellows, perched high atop the press booth at the Cardinal Athletic Field in Clarinda, Iowa, are your Friday night KMA sportscast team, L to R Dean Naven, busily engaged in bringing fans the color of this Clarinda-Atlantic football contest, while Andy Andersen takes a brief pause as play-by-play announcer. Nearest the camera is Jim Winegardner, spotter, whose sharp, referee-trained eyes keep Andy posted on plays and players. This game was covered the night of September 21st. Broadcast times and kickoff are a half hour

earlier this year. The "warmup" begins at 7:15 and the kickoff at 7:30 p.m. "The Game of the Week" broadcasts are announced each week as the outstanding contest among teams in the Hawkeye Seven Conference are selected. The fellows seldom know where they will be next week. You can rest assured, every game they broadcast will be a hard-fought thriller from start to finish. More about the KMA Football sports schedule and Iowa University Hawkeyes on page 6.



A Chat With Edward May

"When the peacock loudly bawls,
soon we'll have both rain and squalls".

Are you one of the great throng that believes in many of the old weather predictors such as this little quotation? Probably the best known of weather lore tales is one which involves the harmless woodchuck or groundhog. If he is lucky enough to see his shadow on Candlemas Day, he high-tails it right back into his den for another six weeks' nap. Meanwhile, we miserable humans can look forward to more winter. Not many of us would care to keep a peacock around, even though they would make a rather lovely barometer. Right at this time we are probably most interested in signs which will give us an indication whether we can expect a mild winter or months of snow and cold winds. The wooly worms are one of the most commonly referred to signs. They are those fuzzy dark worms you see migrating on warm days this time of year. They are black or dark brown in color. Usually they have a band of lighter brown hair around their middle. The width of this band is the sign. The narrower the band, the harder the winter. I saw one the other day with a band so wide only the tips of him were dark which would indicate a very mild winter. This is almost too good to be true, nevertheless we'll be only too happy to settle for this one little wooly worm's opinion if he can just make it so. What are the wooly worms in your area indicating? Let's get some widespread wooly worm opinions and plot a weather map. Maybe we could call ourselves the "Wooly Worm Weather Watchers". Do you know of any other winter indicators? I would be most happy to hear them and possibly pass them along in case our W.W.W.W. group comes up with conflicting results. Other signs of a hard winter are extra-large muskrat houses and squirrel nests, thick corn husks or onion skins. What are some you know of, and what do they say?

There are many, many old proverbs concerning seasonal forecasting:

"Ice in November
Brings mud in December."

"A year of snow, a year of plenty."
"When the ash, before the oak, is out,
Then you may expect a drought."

Such seasonal predictions are not considered reliable, however, there are many proverbs which have some foundation in scientific fact. For example:

"A moon with a circle brings water in its beak." The halo around the moon is caused by a rainbow effect of moonlight passing through clouds of ice needles or snow. These clouds are cirrus caused by storms usually to your west. Since our weather movement is easterly we can expect the storm to reach us in 10 to 20 hours. Thus the proverb has foundation in fact.

There are many more old sayings. Some have to do with animals, hair, wells, ponds, smoke and such. Barometric pressure and changing humidity may have distinct effects. For example a change to low atmospheric pressure releases mud-imprisoned gas bubbles of decaying matter which gives foundation to: "When the ditch and pond offend the nose, then look out for rain and stormy blows". Also, when the moisture content of the air is high, which is often the case when warm air moves in, hair and fibers shrink and curl, thus: "Curls that kink and cords that bind, Signs of rain and heavy winds." Here's a little "proverb" I made up concerning fall and winter which is a prediction of sorts at our house:

"Comes chilly nights and weather dreary
Popperized popcorn makes family cheery."

On second thought that sounds a little commercial, but it certainly is one cheerful thought which comes to my mind as winter approaches. Our whole family likes popcorn so well we enjoy it year 'round, but it somehow tastes even better on long winter evenings. How about you?

Getting back to the weather, probably so much discussed because we know so little about it, I would like to hear from you concerning prediction signs and what they foretell in your vicinity. Let's see what you fellow disciples of the W.W.W.W. come up with.

October, 1962

Frank Comments

By FRANK FIELD

The picture this month is taken in what we call our orchard or fruit farm, which is just below and to the east of the regular garden. In a few years it will be a regular full fledged orchard but since the trees were just planted in April of this year, they are still pretty small.

There are two rows of trees — five trees in a row. They are all the new dwarf trees and since they will never get more than about ten feet high and ten feet across, they can be planted quite close together. I put the trees twenty feet apart in the row and the two rows are thirty feet apart. There are three apple trees and two pear trees in the row behind me and in the other row to the extreme right, there are three peach trees and two plum trees. Then in between each two fruit trees, I set three Sodus Raspberry plants. I drove a bamboo stake beside each Sodus plant and tied the new canes up to this stake to keep them from sprawling all over. You can see a pear tree right behind my right shoulder and then the three Sodus plants running to the left side of the picture. The Sodus only had a handful of berries each this year but next year they will bear a full crop. It is barely possible that we might get some fruit from the plum trees next year but we don't expect anything much until the second or third year.

The space between the two rows of trees will be used for general gardening for two

or three more years; for instance, that row starting right in the foreground is a row of green beans of a new kind I have been carrying along and increasing stock on for the last two or three years. It all started from a single plant which came up in the Garden Green row which had much bigger, longer, fatter pods than any I had seen before. In fact, it is so good that the seed company is thinking of taking it over and increasing the stock to the point where we will have enough seed to list it in the catalog . . . we just call it 'the new bean,' for the want of a better name.

I mentioned that the main vegetable garden this year extended from the orchard on back to that row of Lombardy Poplars you can see in the upper left hand corner of the picture. About the first of September, I pulled up the tomato vines, cut down the sweet corn stalks and pulled up and hauled away that row of Sunflowers which you saw on this page two months ago. Then I worked the ground thoroughly with my Roto-tiller, raked it down and seeded it to Maypark Lawn Grass Mixture. It was watered thoroughly every night and as you can see, the new grass is up now to the point where it needs mowing, which it will get very shortly.

The idea back of seeding down the garden spot was to move it to a different location for the coming season. Tomatoes especially, should be planted on different ground every year and I had run out of 'different' ground. The garden spot this coming season will be just out of the picture on the right hand side and the old garden spot will be just more lawn.

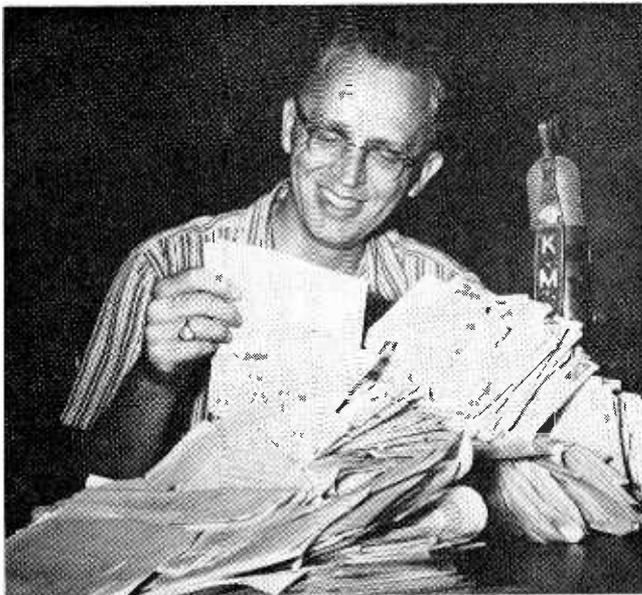
That space on beyond the garden which

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FLOOD FROM FANS

There's no doubt about it, Mike Heuer, host on Saturday night "KMA Bandstand Country Style" really knows his country-western music... as attested by his listeners! At right Mike looks over the stack of mail he has been getting from fans all over the Midwest, even up into Canada. Wherever Mike goes his fans smother him with compliments. None of this seems to go to Mike's head. However, he still can't quite get used to total strangers charging up to him like a long-lost friend with bushels of bouquets about the show. It renders him a little speechless. Nevertheless, as you see here, fan mail sure puts a big smile on his face, so if you are enjoying his Saturday night efforts let him know about it. Mike's show runs from 7:00 till midnight. Here is something special from Europe. Mike is now heard every two weeks or so as a guest disc jockey for five minutes or so on a country music show heard on the Radio Luxembourg network. The show is taped here in America by Marvin Hoerner of Amboy, Illinois. It is

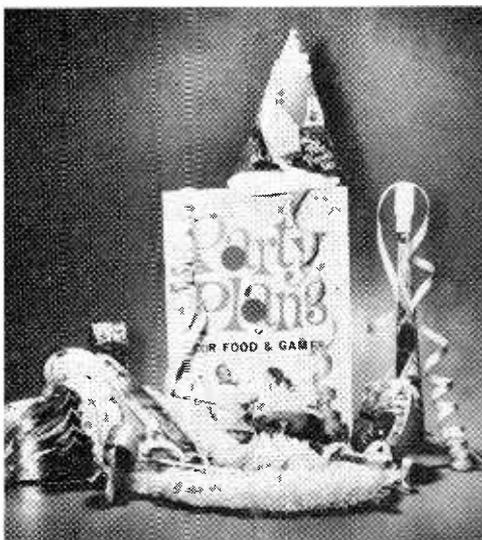


aired every Sunday afternoon and Radio Luxembourg reports it is number 8 on the top ten radio shows in England. They estimate at least 20 million listeners. Mike is featuring alternately on the D.J.'s-at-Large segment of the program. The show itself has been on for only about 4 months. Starting the latter part of December it'll be on the complete Irish radio network also. Mike's country-western popularity is really becoming widely known.

New "Party Plans" Book Now Available

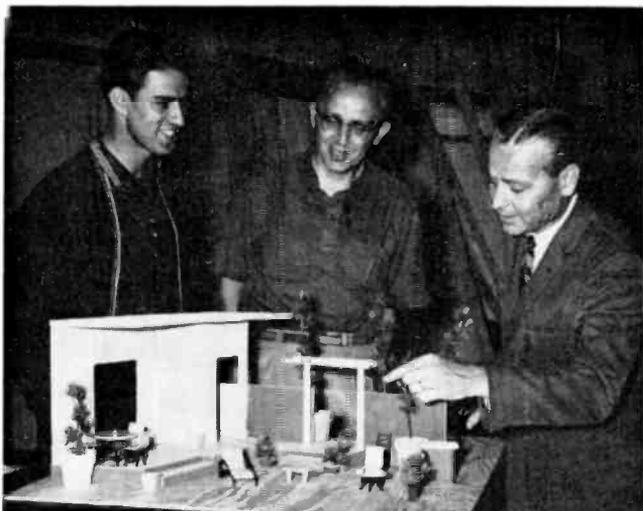
Here is another recipe "gem" coming your way, "Party Plans For Food and Games". It's a handy reference for party ideas available now to you KMA Guide subscribers. Martha Logan, home economist for Swift & Company has come up with an excellent 32-page edition of party plans which will be a handy item in the kitchen library of every home and just in time for the holiday season. The nicest part of all is the book's ease of use. In just a few pages you get many complete plans or good idea starters without thumbing through a bulk of material.

A party well planned in advance means the host and hostess will enjoy the entertainment as much as the guests. These books are available right now, as of the time this month's Guide went in the mail. The offer is limited and will not be kept open very long so we suggest you order yours immediately. Just send 10¢ to cover handling and postage and your name and address.



Little Theatre, Big Projects

Giant strides are being made as the '62-'63 theater season gets under way for the Southwest Iowa Theater Guild. Two ambitious projects are running simultaneously, both trying to meet a mid-October deadline. Project number one is the first play of the season "Sabrina Fair", which is situation comedy depending a great deal on its success by the acting ability of the performers. Pictured at right, three of our KMA air personalities who will take part in the play, look over a scale model of the set. L to R Jim Ross, your 1 to 4 p.m. music host on KMA, plays the part of one of the sons of the wealthy Long Island Larrabee family. Mike Heuer, center, host of 4 to 5:40 p.m. "Mike's Matinee Show" and Saturday night "KMA Bandstand Country Style" will have the part of Fairchild the family chauffeur. Fairchild's part gives the play a surprise ironic twist and leads to a further surprise ending by Dean Naven, right, KMA News Program director, who plays the part of Linus Larrabee, Jr., the other son. Joseph Cotten and the late Margaret Sullivan played the leads when the play was presented on Broadway. While the actors are attending play practice several nights a week, other members of the crew are working on a building project which must be done by the time the play is ready. Bill Bennett, E. L. McNamar, Ruth Doty, and Mrs. Bennett are taking a break while John Sawyer of the KMA Accounting Department continues to tear away part of the brick veneer on the Rose Garden in Shenandoah. An opening will be made in the east side of the building. A large stage will be added to the building. Portable theatre seats will be installed and the Rose Garden made into a convertible theatre. Contractors will finish the job in time for the presentation of "Sabrina Fair" during the middle of October.



KMA Football

Every Saturday afternoon the Iowa University Hawkeyes meet Big-10 foes over KMA. KMA will also have college scores right up to the minute on "Johnson Scoreboard" every afternoon at 5:00, with the final roundup of all scores nationwide at 6:45 on "Football Finale".

Every Friday night at 7:15 your KMA sportscasters (see page 2) take you on the Hawkeye Seven Conference high school "Game of the Week" in Southwest Iowa. Ralph Childs brings all high school scores in the area at 10:15 p.m. Friday night while Dean Naven gives the Friday night football results Saturday mornings at 7:30.



Sue Morgans Joins Office Staff

Pictured at right is a charming new addition to the KMA office. Miss Susan Morgans joined the staff October 22nd replacing Monica Tiemeyer who is expecting a blessed event in the near future. Sue will be Guide Copy Editor, and assist the Promotion and Program departments as secretary. She is a graduate of Essex High School where she attended her senior year. Her family previously resided in Red Oak and Boone, Iowa. Most of her school years were spent in Boone, Iowa where her father was Secretary of the Chamber of Commerce. Her parents are Mr. and Mrs. Ord Morgans of Essex, Iowa. Sue is engaged to be married on October 26th. Her fiancé, Junior Eckley of Shenandoah, is with the Co-Op Oil and Supply Association. Sue is a very good friend of Karenann Falk, daughter of Florence Falk, "The Farmer's Wife". In fact Karenann will be maid of honor at Sue's wedding. Sue is a member of the Presbyterian Church.



Sweater Family

Dean Naven, KMA news director, and daughter Kim model sweaters Dean's wife Claudine has been busily knitting the past year. Kim, age 6, shows her mother how proud she is of her new sweater. In the foreground are two more sweaters for the family. One is light grey heavy wool, the other orange cashmere. Claudine uses every spare moment pursuing her knitting. As a hobby it is most rewarding. The finished articles are beautiful, and very practical. Soon she will have the whole family outfitted. She is starting a white wool part of which can be seen in the chair beside her. One more sweater will complete the family once around. The Navens have two daughters older than Kim, Jeri, 10, and Tami, 12. So we can say without reservation that Claudine has certainly been tending to her knitting the past year.

HOUSEHOLD HINTS

TO KEEP CHEESE FRESH

Cover cheese with a cloth that has been moistened with vinegar.

TO PREVENT SUGAR FROM GRAINING

A pinch of salt or a pinch of cream of tartar will prevent sugar from graining when making icing.

TO PREVENT PIMENTOS, OLIVES, ETC. FROM MOLDING

To prevent pimentos, olives and pickles from molding, cover with olive oil. They will keep indefinitely this way.

TO PREVENT FOOD ODORS

Soak slice of bread in vinegar. Place on pan where steam escapes. . . the bread will absorb the cooking odors.



By DORIS MURPHY

Getting their dog sewed and patched up after it had been bitten by a neighbor dog, didn't seem like much of a project to Guide Editor Duane Modrow. But before the job was actually accomplished by the veterinarians, it had turned into an exciting episode like one you would see in the old time movies. It was the first day of September that the children's Weimareriner dog "Pinky" came home with injuries suffered in a dog fight. Duane loaded her in the car and dropped her off at the Vet's for repairs. But Pinky had a different idea. No sooner had Duane gone, than she got away from the veterinarians and headed for home just as fast as she could run. It was a long ways, because the Veterinarian hospital is at the extreme west edge of Shenandoah and the Modrows live in the east part of town. But Pinky kept running with the animal doctors in a car, in hot pursuit. Finally when they reached the corner of the street where the Modrows live, the vets lost sight of the dog. Pinky

had run into the Modrow yard, and the children were all yelling: "Mama, mama, PINKY IS HOME!" Mrs. Modrow opened the door and let the dog inside. She was going to call the vet to come get her again, but before she could do this, the neighbor children were yelling: "Mama, mama, two men are trying to get KING." King is a brother of Pinky, and the two dogs look so much alike, the vets thought it was the dog they were after, so they were trying to catch the dog belonging to the family across the street. Mrs. Modrow had to go out and stop them. In fact, she had a hard time convincing them they had the wrong dog. As they started back to the dog hospital with Pinky, one vet remarked: "I never saw so many Weimareriner dogs in one block in my life!" After getting stitched up Pinky is now recuperating at home, and things are back to normal.

KMA Salesman Carl Andersen, better known as "Andy", was the only double-winner in the flag event at the American Legion Country Club September 2nd. His tee shot on the second hole came within 20 feet of the special target on the green, and his fifteen-foot putt for a par on the fifth hole topped all 79 other entries in the event on that particular hole. Andy shot a creditable 39 while garnering the two \$4 gift Certificate prizes. Congratulations Andy!

Not ONE wrist was broken, but TWO wrists were broken at the same time! That's the bad luck that befell David, 4½ year old son of KMA accountant Earle Crowley, while playing on a teeter totter in the school yard next door to their home. The Crowleys had lived in the home only one month, so David was not too familiar with the workings of a teeter totter. It was while he was up in the air on the teeter totter that he suddenly decided he wanted to get off. He did. The result is shown in this picture of David with both wrists in casts. He had fallen on the ground in such a way that both hands doubled underneath, breaking the wrists. Next time, I imagine David will co-operate with the child on the other end of the teeter-totter, and let his partner know when he wants to descend. The first night after the accident, David had a pretty rough time, but after that he got along fine during the four weeks his arms were in casts. In fact, he



Looking a bit disgusted, and what energetic young lad wouldn't, Davey Crowley displays both arms in casts.

was proud of his casts as everyone wanted to autograph them. and soon had the feeling he was a "hero". But the poor little hero was handicapped with only his fingers free to help him thru the many tasks a boy likes to do during the day.

Even the teacher has answered the ring of the school bell this fall! Joanne, wife of KMA Salesman Carl Andersen, set up the Homemaking department in the Shenandoah Junior High School several years ago, and was the teacher for the first two years. NOW . . . she has resumed her former position as instructor of Home Economics and Science in the Junior High.

Holly, daughter of Warren Nielson, was mighty proud when she started to ride her new bike to school for the first time this fall. However, she did not go all the way at first. She would ride as far as the home of engineer Norman Kling on Summit Avenue, then walk the one block on to school. But as she gets more familiar with riding and used to traffic, she will then be allowed to ride all the way. Holly went into the third grade this fall.

Gardening is a summertime hobby for Pauline, wife of KMA Farm Service Director Jack Gowing, and she really enjoys it. But, she must have a "green thumb" in order to get such terrific results. Her flower garden has been breath-taking all season long. In early spring, it was gay with tulips, peonies, iris and other spring blooming flowers. This summer fifty rose bushes, mostly Hybrid Teas, have been a magnificent sight. Planted in between were annual verbenas, and phlox with a pink and white border of petunias. Pauline also had giant hybrid zinnias, Gloriosa daisies, and many other varieties. This fall her asters, snapdragons, glads, and six varieties of giant hybrid marigolds and mums, are a blaze of color. Flowers are a lot of work, but Pauline loves them and has a dream of some day having a small green house built on to their home. She also enjoys arranging flowers and according to her husband Jack, they have flowers "all over the house!"

Miss Barbara S a d d l e r, daughter of Mr. and Mrs. Owen Saddler of Omaha, is rush chairman of Pi Beta Phi Sorority at the University. Her brother, Owen L., Jr., (Tuck) will be a freshman at the University of Nebraska. Their father, Owen Saddler is General

Manager of May Broadcasting Co.

Bennie, 15 year old son of KMA Engineer Norman Kling, has shared his dad's interest in trap shooting, and has worked around the traps for a long time. But NOW, he is having the thrill of really trap shooting himself, and has been doing real well. Pictured on this page is Norman explaining to Bennie, the finer points of a skeet shot gun they plan to buy. At present he is playing with the Clarinda men's team of eight, and has proven one of their better shooters. Bennie had planned to attend the state shoot at Cedar Falls, and join his dad, who was among the top shooters there. But their plans were changed when his mother Margaret became ill and had to be taken to the hospital. Norm had to return home and Bennie did not get to go. But Bennie seems to have inherited his dad's love for skeet shooting and I am sure some day he will be as good a shooter as his father.

Ed May, who enjoys singing very much, in fact has been a member of a quartet for years, enjoyed an extremely good songfest at the May home last month. Four fellows in the Omaha area called the "Harmonaires" have been meeting at different locations for practice on Saturday nights. Ed met one of them at their summer cottage in Mercer, Wisconsin and invited them to Shenandoah. They came. After a 6 p.m. backyard cookout, the singing began. Ed's quartet enjoyed the Harmonaires so much, they just mainly listened. It was suddenly past midnite before they realized it was time to call it a day.



Norm Kling, KMA engineer, goes over fine points of skeet gun with son Benny who has taken up trap shooting literally with a bang. He's a trophy winner, at 15 a member of men's team, and a fine marksman.

A Letter From Bernice Currier

Dear Homemakers:

With Hallowe'en coming closer every day, I've had some letters wanting suggestions for games and food appropriate for this season. If you are sending invitations, how about this one:

"Let's all gho-st

On October 31st at 7:30

To the Happy Hunting Grounds
(address)

Ghost (or ghostess)—(name)

A lollipop ghost would be good table favors at each place. Punch the stick of the lollipop thru the center of a white cleansing tissue, tie it around just below the candy part to hold it in place. Make a face on the lollipop by sticking bits of black gum drop to it. Then stand the ghost in a large orange gumdrop.

Apples, oranges, and bananas make a centerpiece for the table. To start the games, play "Guess The Ghost". Name each player for a letter in the alphabet from "A" on. Choose one player to be "IT". "IT"

sits on a chair with his back to the others. Give him a box with alphabet macaroni in it. He takes out and calls the letter he drew. The ghost named that letter answers with a ghostly wail. If "IT" guesses who wailed correctly, the two trade places. If any of the ghosts giggle or talk and "IT" can name them, they trade places.

"SENDING GHOST CARDS" is also a good game. Provide a small scratch pad, a pencil and an empty paper carton for each of two teams. Put them on a table in the center of the room. Teams line up on opposite sides of the table and the same distance from it. At the word "go" a player from each team races to write the name of some long ago character in fact or fiction on the scratch pad; then he tears that sheet off and drops it in the box, rushes back to his team and touches the next one to go etc. thru the whole team. The team that finishes first scores five points, plus one point for each different name in his box. The team that wins each get a piece of candy or some favor to take home.

"PHANTOM PHOTOS" is a good game to follow the strenuous one because they can sit down for a while. Pass out paper and pencils to each one and have a card board the same size so they can draw on the paper. Turn out the lights. Tell them to draw a ghosts body (just the body). Then each one passes his paper to the player on his left. Now tell them to draw a head for that body. Then pass the papers to the right and tell them to finish with eyes, nose and mouth. Turn on the lights and listen to them howl with laughter.

And for refreshments have
Ghost Beef Sandwiches
(roast beef)

Good Spirit (cider)

Wraith Rings (doughnuts)

Ghosted Marshmallows

(toasted marshmallows)

I had letters from all my family since I wrote you last. My aunt Lucy Chambers and cousin Helen Robinson of Denver, Colorado wrote about going to the Worlds Fair. Helen said they probably saw less of it than anyone there. The waiting lines were so long and her husband, Orval objects to that.

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One day while at Berniece Currier's, your Guide photographer stole this shot of Bernice's recipe bookcase with the idea of using it to show her recipe file. However, this is only a small portion of the recipes Berniece has filed away. She has five metal filing drawers full plus many, many other books. The water jar and book ends on top are made in Israel of metal. The what-not corner shows part of her Hummel figurine collection.

Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**

FROSTED OATMEAL CAKE

- A— 1 stick margarine cut up
1 c. quick oatmeal
1½ c. boiling water
B— 1 c. brown sugar packed
1 c. white sugar
2 unbeaten eggs
1 t. vanilla
C—1½ c. sifted flour
1 t. soda
1 t. nutmeg
1 t. cinnamon
¼ t. salt

Combine "A" in bowl, stir to blend, then cover and let set 20 min. Combine "B" and beat well and add to "A". Sift "C" and add. Mix well and pour into oblong pan 10 by 12 by 2 in. greased. Bake 25 to 30 min. at 350° or until it tests done. While hot, cover with the following frosting:

Mix together:

- 1 c. brown sugar packed
1½ c. flaked coconut
1 egg
¼ c. melted margarine
3 T. cream

Put back in oven and brown lightly.

* * *

DATE BALLS

- 2 unbeaten eggs
¾ c. sugar
1 c. cut-up dates

Put these in a saucepan and cook over low heat stirring constantly until it leaves the sides of the pan. Take from fire and add—

- 1 c. rice krispies
1 c. corn flakes
1 c. chopped pecans

Cool enough to handle, then form into small balls and roll in coconut.

* * *

LUNCH BOX DREAMS

- A— ¾ c. shortening
1 c. brown sugar, packed
B— 2 eggs beaten
C—1½ c. sifted flour
½ t. cinnamon
¼ t. salt
½ t. soda
1 t. baking powder

D— ⅔ c. hot coffee

E— ½ t. vanilla

1 c. raisins or dates

Cream "A" till fluffy, add "B". Sift "C" and add alternately with "D", add "E". Spread in greased jelly roll pan 10½ by 15 inches. Bake about 15 to 18 min. at 375°. While still warm frost with the following—

Combine:

1½ c. sifted powdered sugar

2 t. soft margarine

dash of salt

¼ t. vanilla

cream to make it spreadable

Cut into bars.

* * *

QUICK CHERRY CUPS

A— 1 No. 303 can pie cherries drained

B—½ c. sugar

3 T. cornstarch

dash of salt

pinch ground cloves

juice from cherries

C—½ t. grated orange peel

1 T. margarine

1 drop red food coloring

1 package refrigerated biscuits or make your own biscuit dough and roll out 10 circles 4 inches in diameter. Place the biscuit circles into 10 muffin cups and press against bottom and sides. Grease muffin cups. Combine "B" and heat until thick and clear stirring constantly. Add "A" and "C". Cool while fixing biscuits. Then fill each cup with cherry mixture and bake 15 to 18 min. at 375° or until biscuit dough is lightly browned. Makes 10.

* * *

CRANBERRY RIBBON SALAD

Dissolve:

¼ c. "red hots"

1½ c. boiling water

Add:

1 pkg. lemon gelatin

Cool.

Add—1 can jellied cranberry sauce and beat till smooth.

Pour half of this into salad mold and chill till firm.

Whip:

1 pkg. (3-oz.) cream cheese

2 T. heavy cream

2 T. mayonnaise

Spread over gelatin layer. Add remaining gelatin and chill until firm.

"The Farmer's Wife"

By FLORENCE FALK

Food for the Witches this October!

BAKED ORANGE PUDDING

- 2 T. butter
- 1 c. sugar
- 1 egg, beaten
- 1 c. seedless raisins
- 1 whole orange
- 2 c. sifted all-purpose flour
- 1 t. baking soda
- ½ t. salt
- 1 c. sour milk or buttermilk

Cream butter and sugar, stir in egg. Grind raisins and whole orange in food chopper and add to creamed mixture. Sift flour, soda, and salt together; add alternately with milk. Beat well. Pour into loaf pan, the bottom of which has been fitted with wax paper. Bake in a moderate 325° oven for 1 hour. Serve with the following sauce:

- ½ c. orange juice
- ½ c. sugar

Mix together and pour over the pudding while it is still hot. When this juice has been absorbed, turn out on wire rack, remove paper, cut in slices and serve. Cuts 16 slices.

* * *

ORANGE CREAM CANDY

- 1 c. sugar, caramelized
- ¼ c. boiling water
- 2 c. sugar
- 1 c. evaporated milk
- Dash salt
- Grated rind of 1½ oranges
- Grated rind of ½ lemon
- 2 T. butter
- 1 c. nut meats

To caramelize sugar, place 1 cup of sugar in a heavy frying pan and place over low heat, stirring constantly. When sugar has completely melted and has turned light brown in color, add the boiling water and cook until a heavy syrup is formed—about 4 min. Add the 2 c. of sugar, milk and salt. Cook until it forms a firm ball in cold water or reaches a temperature of 242°. Just before candy is done, add orange and lemon rind. Remove from heat, add butter and let stand until cool. Beat until creamy add broken nut meats, and continue beating until candy holds its shape. Turn into buttered 8 inch square pan. When cold, cut in squares. Let stand in pan several hours before removing. This is a good shipper as it remains creamy on standing. N.B. If it should curdle don't worry as it will beat out to smoothness.

CHOCOLATE CAKE MIX AND SURPRISES

The Goblins may just enjoy this: For one package cake mix, fold in flavoring ingredients just before turning batter into pans. Frost and fill as desired:

BLACK AND WHITE SWIRL CAKE:

Prepare chocolate cake mix, substituting ½ c. orange juice for part of the liquid; fold in 1 T. grated orange rind. Prepare white cake mix. Pour white cake batter into two prepared 1C inch round layer pans; cover with chocolate batter. Swirl lightly with spatula. Fill and frost with chocolate frosting to which 1 T. grated orange rind has been added.

* * *

APRICOT SURPRISE STAR:

Substitute ½ c. of apricot nectar for part of liquid. Fold in 1 c. chopped dried apricots. Fill prepared star mold ½ full. Bake remaining batter in cupcake pans. Frost with a white frosting and decorate with candied cherries and gumdrop roses.

COCOANUT DREAM CAKE:

Add 1 c. shredded coconut, chopped fine.

WALNUT MOCHA CAKE:

Add 1½ T. powdered instant coffee to cake mix. Fold in ½ c. chopped black walnut meats.

OLD WORLD SPICE CAKE:

Add ½ t. cloves, 1 t. cinnamon and ¾ t. allspice to mix. Fold in ¼ c. each chopped candied orange and grapefruit peel.

CHOCO-CRUNCH CAKE:

Add ¼ c. peanut butter with liquid. Fold in ½ c. chopped peanuts.

* * *

For the little gremlins try these:

MOLASSES TAFFY

- 1 c. dark molasses
- 1½ c. dark brown sugar
- 4 T. butter
- ½ c. water
- 1½ T. vinegar
- ¼ t. salt
- ⅛ t. soda
- 1 c. nut meats, chopped

Place all ingredients except soda and nut meats in saucepan and cook, stirring occasionally until it forms a hard ball when it is dropped in cold water, or to 254° by the candy thermometer. Add soda. Pour onto well-buttered platter sprinkled with the chopped nut meats. When cool enough to handle, pull until light colored and it begins to harden. Stretch to desired thickness and cut with shears into one-inch pieces, twisting the uncut candy half way around after each cut. Cool on waxed paper and when cold, wrap each piece in waxed paper or foil. Makes about 60 pieces.

"My Best" Recipe Selection for October

With crisp fall mornings—tempt the appetites with:

COTTAGE CHEESE BREAKFAST OR LUNCH CAKES

- 2 c. cottage cheese (1 lb.)
 - 2 T. sour cream
 - 2 eggs, beaten
 - 1 T. sugar
 - $\frac{1}{8}$ t. salt
 - $\frac{1}{3}$ c. filberts, finely grated
 - 2 T. flour
 - 4 T. butter
- Sour cream or powdered sugar

Place cottage cheese in cheesecloth, tie and place in a colander over a bowl. Put a small plate over the cheese and weigh down with a heavy object. Allow to dry out in this fashion over night in the refrigerator. Remove, rub cheese through a sieve and add sour cream, eggs, sugar, salt, filberts and flour and mix lightly. Melt butter in a heavy skillet; drop batter from teaspoon into skillet and fry until a golden brown on both sides. Serve with sour cream or sprinkle with powdered sugar.

* * *

BAKED SPICED ORANGES

- 6 large oranges
- $\frac{1}{2}$ grapefruit
- 12 dates, cut in small pieces
- 4 T. molasses
- $\frac{1}{2}$ c. water
- 4 whole cloves
- Cinnamon, nutmeg
- 3 t. brown sugar
- 3 t. butter

Combine molasses, water, and whole cloves and boil for 5 minutes. Cut slice from blossom end of oranges. Cut around pulp and scoop out, keeping pieces as firm as possible. Peel and section grapefruit and cut in medium-size pieces. Combine orange, grapefruit, and dates and fill orange shell. Sprinkle each with cinnamon and nutmeg and top each with $\frac{1}{2}$ t. each brown sugar and butter. Place in baking dish, add syrup and bake in moderate oven 350° about 30 minutes, basting occasionally. Serve hot to 6 people.

* * *

EGG NESTS

- 6 eggs
- 2 c. corn flakes
- $\frac{3}{4}$ c. chopped walnuts
- 1 T. melted butter

Combine corn flakes, walnut meats and butter. Line buttered custard cups with mixture making a depression in center. Drop a raw egg into each nest. Bake in 350° oven until egg is set. Serves 6.

FRIED MUSH AND PINEAPPLE

- 2½ c. water
- 1 c. cornmeal, yellow or white
- $\frac{1}{2}$ t. salt
- 5 slices canned pineapple

Bring water to boiling point and pour into top of double boiler. Add salt. Then add cornmeal slowly, stirring constantly. Cook for about an hour. Pour into well-greased cylindrical mold (use a baking powder can) and let stiffen over night. Remove from mold. Cut in slices about $\frac{1}{2}$ inch thick and fry in hot fat until brown. If desired, dip in beaten egg before frying. Serve on hot pineapple slices (heated in own juice) surrounding a thick piece of boiled ham or slices of minced ham, browned. Serve 5 nicely.

* * *

CORNMEAL PANCAKES

- 1¼ c. sifted flour
- 3 t. baking powder
- 1¼ t. salt
- $\frac{2}{2}$ t. sugar
- $\frac{3}{4}$ c. cornmeal
- 2 eggs, well beaten
- 1½ c. milk
- 3 T. shortening, melted

Sift together the flour, baking powder, salt and sugar. Stir in the corn meal. Combine eggs and milk and add flour mixture, beating until smooth. Add shortening and mix well. Pour the batter from a pitcher or drop by T. onto a lightly greased hot griddle. Cook until puffed full of bubbles and cooked on the edges. Then turn and cook on the other side.

* * *

MOLASSES WAFFLES

- 1 c. white flour
- 1 c. buckwheat flour
- 1 t. baking powder
- $\frac{3}{4}$ t. salt
- 1 c. sour milk
- $\frac{1}{2}$ t. baking soda
- 2 eggs, separated
- 6 T. melted shortening
- 3 T. molasses
- 4 T. sweet milk

Sift together both flours, baking powder and salt. Stir in the sour milk to which soda and beaten egg yolks have been added. Add melted shortening and molasses and fold in the stiffly beaten egg whites. Add sweet milk if the batter seems a bit too thick. This batter may be made up and kept in the refrigerator until needed. Makes 8 small waffles.

KMA Daily Program for October, 1962

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.—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
 5:40 p.m.—Tom Harmon Sports
 5:50 p.m.—Alex Dreier
 6:00 p.m.—Life Line
 6:15 p.m.—Paul Harvey
 6:20 p.m.—On The Line With Bob Considine
 6:25 p.m.—As Naven Sees It
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

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

TUESDAY NIGHT

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

WEDNESDAY NIGHT

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

THURSDAY NIGHT

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

FRIDAY NIGHT

7:00 p.m.—Night Flight
 7:15 p.m.—Hawkeye Warm Up
 7:30 p.m.—Game Of The Week
 9:30 p.m.—Night Flight
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Football Scoreboard
 10:30 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 Scoreboard
 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.—Football, Iowa U.
 1:30 p.m.—Football, Iowa U.
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Football Scoreboard
 5:30 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.—Football Finale
 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.—Bible Truth
 9:30 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
 6:30 p.m.—News
 6:45 p.m.—Sunday Album
 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

Every Afternoon
 Monday Through Saturday

ABC Network News 5 minutes
 before the hour

Local News on the hour
 Weather on the half hour

FRANK COMMENTS

Continued from Page 4

used to be corn field is now divided up into building lots and that big long pile of dirt in the background is where a new street will be next year. It is being raised four or five feet in order to get the new sewer lines up high enough so the houses which will eventually be built there, can have floor drains in their basements and still drain to the sewer. If you look closely at the extreme right edge of the picture, you can see one of the dump trucks which is busily engaged in hauling dirt down from the top of the hill to raise the street level.

Our daughter Zo who had the open-heart surgery last spring, is now well on the way to complete recovery and just last week her doctor told her she could quit taking the last of the pills. When she first came home from the hospital, she was taking six different kinds of pills which totaled 43 pills in 24 hours. She looks and feels better than she has for the last twenty years. Of course, she is still taking things pretty easy until she gets completely back to normal.

I forgot to say, that is a full row of Baby Zinnias in front of me in the picture, and the bare space between the Zinnias and the row of beans is where I had just taken out the last planting of sweet corn. Some of the stubs still show.

See you next month!

LETTER FROM BERNICE CURRIER

Continued from Page 10

They did wait 45 min. to go up to the observation deck of the Space Needle, but to get into the restaurant it would have been 2 hours or more.

When my Helen wrote from Houston, they were all getting ready for school opening. Pat going back to the University, and the other four to the various schools in Houston; and when you are No. 1 man chauffeur, it just doesn't give you much spare time.

A nice letter from Ed saying they were Hale, Healthy, Hearty and Happy—and what more could one ask? I have some stamps to send one of the girls who is saving them. And I also had some color pictures made that Duane Modrow took the afternoon Doris had the Tea (coffee and punch) for Martha Crane who is our National President of American Women in Radio and Television. I want to send each of them some of those. Ed and Pat will be interested in the plant shown on the front cover of the "GUIDE". It is a dieffenbachia. It grows tall as a tree. Doris has it in a large wooden decorative tub in the front hall as you can see, and it is touching the high ceiling now. I think she will have to cut a hole in the ceiling to give it room! !

There were letters from Red and Janet and a good one from Lynn Rae too. They want me to come to Cairo for Christmas. I would love to but until my knee gets in a proper frame of mind to co-operate, I think I had better stay put. Karen is in college this year, and I hope she is loving it as much as she anticipated. I think she will. She is friendly and her first reaction to meeting people is to like them.

I've just had a card from Margaret. They are spending every available minute on their boat and can't see how anyone could live any other way. And isn't it nice to be so happy doing the things you want to do?

I have just talked to Elizabeth out in Billings. She will probably be going to visit her daughter Ruth about the middle of October and she will be here for Christmas.

Now I must get the recipes typed that will be on the next page of the "GUIDE". The Frosted Oatmeal Cake is wonderful. Until 8:30 tomorrow morning on KMA, Bless Your Hearts;

Goodbye,
Bernice

"The Farmer's Wife" Ten Years On Air

It was September, 1952 when the first broadcasts featuring the farm wife's point of view with Florence Falk "The Farmer's Wife" were heard on KMA. At first, Florence made a daily eight mile trip to the studios from the Falk farm two miles east of Essex. Soon direct lines were installed and her farm home broadcast became a radio homemaker first as the only program of its kind in the nation. Florence was originally heard at 3:30 in the afternoon, later moving to 10:30 a.m. where she has been a popular morning attraction, ever since. Hundreds of thousands of pieces of listener mail, thousands of recipes, household tips, and broadcasts later Florence is probably busier today than those early years. Florence has received many honors for her outstanding community service. She has authored a smorgasbord recipe book resulting in a special honor as an Iowa authoress this year at the Iowa Women's Press Association in Des Moines. She has made personal appearances before tens of thousands around the area, featuring color slides of her European trip in 1958. She is so active in community affairs it would take a manuscript to list her accomplishments. Our congratulations to Florence on her tenth anniversary with KMA as an outstanding program personality.

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Meet Dale Eichor, your new night time announcer on KMMA. Most of you probably are already familiar with Dale's voice and fine music on "Night Flight" from 7:00 p.m. till newstime at 10:00 and on "The Late Show" which follows until 11:30. Dale is a native of Casey, Iowa where his parents, Mr. and Mrs. Hugh Eichor, reside. He just completed military requirements on active duty with the National Guard at Ft. Leonard

Wood, Missouri and Ft. Riley, Kansas. Previous to military service Dale had obtained his First Phone engineering license through two years of training at the Radio Engineering Institution in Omaha. He worked as a combination announcer and engineer (combo man) at radio station KDSN in Denton, Iowa for one and a half years. Dale's wife is the former Esther Sump, whose parents, Mr. and Mrs. Wilbur Sump, reside at Yorktown, Iowa.

