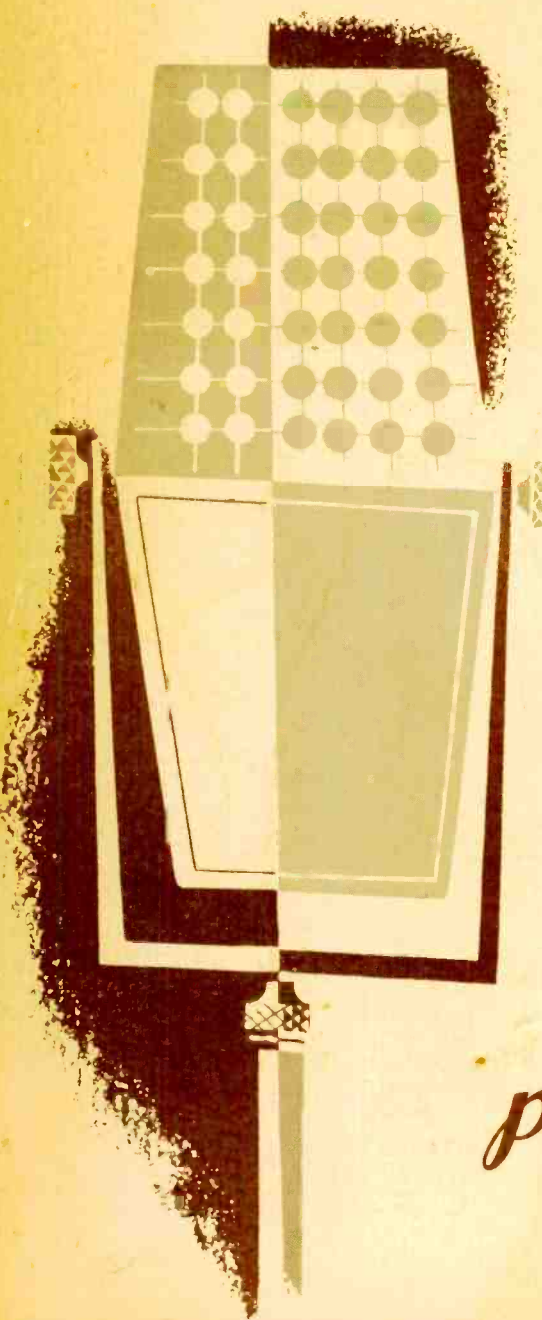


WCMR

Presents



Norma

Jean's

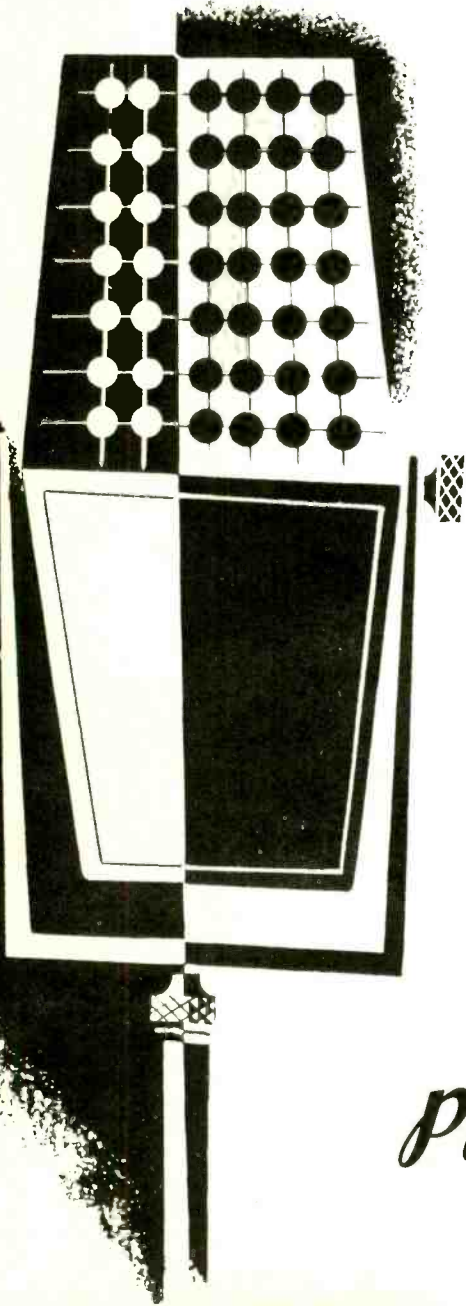
Picturebook



FOOD EDITOR — NORMA JEAN WATERHOUSE
KITCHEN BY MUTSCHLER OF NAPPANEE

WCMR

Presents



Norma

Jean's

Picturebook

WCMR PRESENTS



RADIO STATION WCMR,
SOUTH 17TH AND MISHAWAKA ROAD, ELKHART, INDIANA
5000 WATT REGIONAL RADIO

WCMR IS LOCATED IN THE
INTERNATIONAL RADIO AND ELECTRONICS BUILDING





Clarence C. Moore, owner and manager of radio station WCMR and president of International Radio and Electronics Corporation, has enjoyed the privilege of building many radio stations around the world, including WCMR right here in Elkhart.

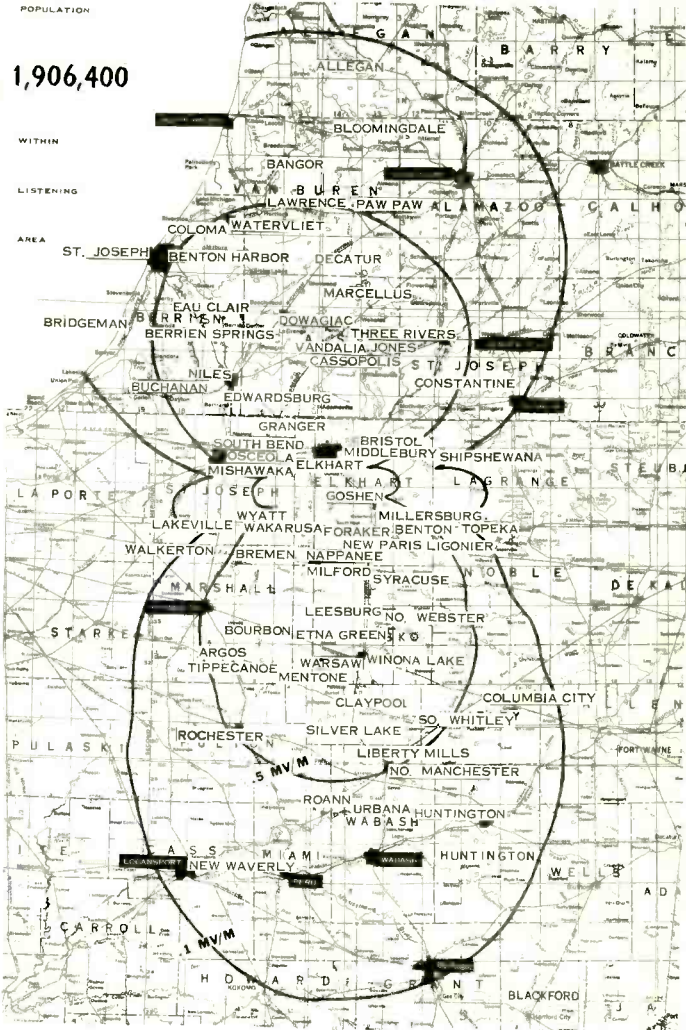
Mr. Moore says, "It is our sincere desire that WCMR may serve its advertisers and listeners to the fullest of their expectations."

WCMR PRESENTS *Letter-Month*

5000 WATTS

1270 K. C.

General Coverage Map



LISTENER COVERAGE...OVER 1,000 LETTERS WERE RECEIVED DURING WCMR'S ANNUAL FEBRUARY LETTER-MONTH LAST YEAR. THESE LETTERS CAME FROM THE MANY TOWNS SHOWN IN LARGE TYPE ABOVE.

.....WCMR. SOUTH 17TH AND MISHAWAKA RD., ELKHART, INDIANA...PHONE JA 3-4567

WCMR PRESENTS

Our Staff At Work



BILL MILLER, CHIEF ANNOUNCER



BOB MILLER, ASST. MANAGER & FARM DIRECTOR



LARRY SCOTT, NEWS DIRECTOR



MARTHA ANDREWS, BOOKKEEPER & OFFICE MGR.



SAM SMELTZER, CHIEF ENGINEER



GENE WEAVER, SCRIPT WRITER



MENNO CHUPP, FARM REPORTER



RAY HAUSTEIN, SALES REP.



MARY MAPES, RECEPTIONIST



GEORGE ROGERS, SUNDAY ANNOUNCER



BROOKS DAWSON, SALES REP.

The Homemaker Show,

Dear Listener,

Many women when asked what they do, reply, "Oh, I'm just a housewife!" But I encourage you to say along with me, "My occupation is homemaker!" It's a great job and WCMR's Homemaker Show is designed to help you and me both meet the daily challenge and really work at being a homemaker first and foremost!

Taking care of our husbands, children and homes is our most important task and then having a hobby helps satisfy our creative instincts and keeps us alert. The Homemaker Show is my hobby. This book is a direct result of the program and WCMR's growth.

I first got the idea for this book as I read the verse in Phil. 1:3 "upon every remembrance of you." I've collected your recipes, pictures and poems over the past 6 years and I had wondered how I could share at least part of my collection with you. WCMR presents them in this book along with pictures of WCMR's staff at work and their families.

We think we've covered the 6 years with WCMR pretty well and we make this presentation especially to you!

Sincerely,
Norma Jean Waterhouse
Occupation: Homemaker
WCMR, Elkhart, Ind.



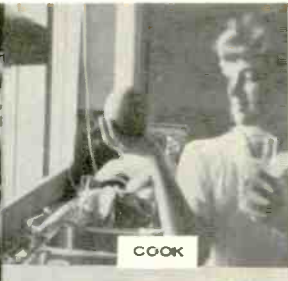
*Norma Jean Waterhouse
Occupation: Homemaker*



BRIDE



COMPANION



COOK



CHAUFFEUR

MOTHER HAS NO OCCUPATION

She rises up at break of day,
And through her task she races;
She cooks the meal as best she may,
And scrubs the children's faces,
While schoolbooks, lunches, ribbons, too,
All need consideration,
And yet the census man insists
She has "no occupation."

When breakfast dishes all are done,
She bakes a pudding, maybe;
She cleans the rooms up one by one,
With one eye watching baby;
The mending pile she then attacks,
By way of variation.
And yet the census man insists
She has "no occupation."

She irons for a little while,
Then presses pants for Daddy;
She welcomes with a cheery smile
Returning lass and laddie.
A hearty dinner next she cooks
(No time for relaxation).
And yet the census man insists
She has "no occupation."

For lessons that the children learn
The evening scarce is ample,
To "Mother dear" they always turn
For help with each example,
In grammar and geography
She finds her relaxation.
And yet the census man insists
She has "no occupation."

—Sel.



OFFICE WORKER



HOSTESS



TREE TRIMMER



COMFORTER



"SOMEONE TO WATCH OVER ME"

WCMR PRESENTS

Recipes From Our Listeners

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Beverages

APPLE SHRUB

Cold apple juice or cider, with small scoop fruit ice or sherbert on top. Serve with spoon. --Mrs. John Kiebel, R. 2, Goshen, Indiana.

FRUIT SHRUB

Use currants, black or red raspberries, blueberries, grapes, elderberries, wash, simmer until soft in water to cover. Empty into colander, drain off juice. Strain, measure juice. Add 1 lb. sugar to 1 pint juice, boil about 15 minutes. Skim and pour into sterilized bottles. Cork tightly and when cool dip into melted paraffin to seal. To serve, pour shrub over ice and dilute with ginger ale. Yields about 2 cups fruit base. --Mrs. Leroy Garber, R. 3, Petoskey, Michigan

ICED TEA (WORK SAVER)

1 qt. cold water 4 tea bags

Set in hot sun for 1 hour, chill, sweeten to taste. --Mrs. Roy Sellers, 1932 DeCamp Ave., Elkhart, Indiana

PEPPERMINT TEA

Pour boiling water over a handful of fresh peppermint, spearmint, balsam, or thyme leaves. Let stand less than 5 minutes. Dilute to taste, add sugar and cream if desired. --Mrs. Ruth Miller, R. 3, Box 334, Elkhart, Indiana.

MOTHER MAC'S DORM PARTY PUNCH

2 packages lime gelatin 6 qt. bottles gingerale
1 qt. can grapefruit juice 1 gal. vanilla ice cream

Chill unsweetened grapefruit juice and gingerale. Dissolve gelatin in juice add 2 bottles gingerale, divide into thirds. Put one third of mixture in punch bowls as needed, adding one third of ice cream cut in thin slices, pour gingerale over chunks to fill bowl. Makes 3 punch bowls (108 punch cups). For one 36 cup punch bowl, use one package of gelatin and cut the rest of the ingredients into thirds. Use strawberry gelatin for pink punch. --Mrs. Fred McClesky, John Brown University, Siloam Springs, Arkansas.

RUSSIAN PUNCH OR TEA

Juice of 12 oranges and 8 lemons 4 qts. water
26 oz. unsweetened pineapple juice 7 cups sugar
1 large can crushed pineapple

Add 6 sticks cinnamon and 2 tablespoons whole cloves tied in cloth bag and bring to a boil. Make strong tea by steeping 10 cent or small package black tea for 20 min. Dilute with 3 qts. water. Mix with above mixture, dilute, blend to taste. Serve hot. Makes 20 qts. 100 servings. --Miss Hazel Konanz, 420 North 3rd St., Elkhart, Indiana.

10...WCMR... "Approved by most good housekeepers!"



Norma Jean at the radio station answering mail by filling, then addressing packets.



Norma Jean tape-recording the "HOME-MAKER SHOW" at home while the parakeet, Tweety-pie, looks on.

Breads

COL. SANDERS' "KENTUCKY" BISCUITS

1-1/2 cups flour (before sifting)	1 tablespoon baking powder
1-1/2 teaspoons salt	1 scant cup milk (sweet)
1 tablespoon sugar	Lard or shortening size of large egg

Sift dry ingredients into mixing bowl. Nest the flour, add most of milk and cold shortening, begin squeezing shortening and flour into milk until thoroughly mixed, add rest of milk if needed and mix. Turn onto floured board, knead until consistency desired, cut into biscuits. Makes 13 biscuits.

---- Miss Dorothy Enders, 2412 Southdale Drive, Elkhart, Indiana

LOAF BREAD AND NEW ENGLAND FRIED BISCUIT

10 cups flour	3/4 cup shortening
1/2 cup sugar	1 package dry yeast
1 tablespoon salt	3 cups warm water

Place flour, sugar, and salt in large bowl or pan, cut shortening in like pie crust until mealy. Dissolve yeast in warm water, stir into mixture to make soft dough. Pour out on floured board, knead until satiny, put back in bowl, grease top, cover with towel and leave at room temperature overnight. Turn out on floured board, knead, makes 4 loaves. Dampen the top of each loaf with water, prick several times with fork. Let rise until doubled in bulk. Bake at 350 degrees for 1 hour. Place several thicknesses of paper over loaves if they start to get too brown before hour is up. ---For grandma's famous fried biscuit, which is delicious served for breakfast with butter and syrup: Save some of the dough and cut small long shaped pieces, drop into hot deep fat. Fry on both sides until brown. ---given to Norma Jean by Harry's maternal grandmother, Mrs. Walter C. Stebbins, Wales, Massachusetts.

WCMR...more power, more pleasure, more people listening!

11

BANANA NUT BREAD

1 1/2 cups sugar	3 ripe bananas mashed or 1 cup
1/2 cup shortening	3 cups flour
2 eggs	1/2 cup chopped nuts
1 teaspoon soda	1/4 teaspoon salt
3/4 cup sour milk	

Mix in order given. Bake in large oblong cake pan or two smaller ones at 350 degrees F. for 40 to 45 minutes or until it loosens around edges of pans. Use 1/2 cup sweet milk and 4 tablespoons vinegar when sour milk isn't available. ---- Mrs. F. W. Erb, 1905 Prairie, Elkhart, Indiana

BUNS

1 qt. warm water	1 beaten egg
3 pk. dry yeast	9 cups sifted flour
1 cup sugar	3 tablespoons shortening
1 tablespoon salt	

Take 1 cup water from the quart and 1 tablespoon sugar from the cup sugar, dissolve yeast in this and let set 10 minutes. Mix rest of water, sugar, salt, egg and melted shortening. Then add the dissolved yeast. Add flour, mix in a large pan. Turn out on floured board and knead 10 minutes. Place in greased pan in warm place and let rise until double in bulk. Pinch off dough into buns, place on greased cookie sheet, let rise and bake about 15 minutes. at 375 degrees. Makes 40 to 50 nice large buns.

---- Mrs. Roy J. Sellers, 1932 DeCamp Ave., Elkhart, Indiana

CORN BREAD (100 year old recipe)

2 cups flour	1/2 cup shortening
1 cup corn meal	1/2 teaspoon salt.

Work together with fingers until coarse like pie dough. Add all at once: 2 large eggs, 1 cup milk, 3 teaspoons baking powder. Bake about 45 min. at 400 degrees. ---- Mrs. Lois Moon, R. 2, 57057 Lake St., Osceola, Ind.

HUSH PUPPIES

2 cups corn meal	1 teaspoon salt
1 heaping tablespoon flour	1 egg
1/2 teaspoon soda	1 cup buttermilk
2 teaspoons baking powder	1 small onion chopped fine

Drop by tablespoons in deep hot fat. Fry until golden brown, turning once. Mrs. W. C. Lowrance, 824 Denver, Elkhart, Indiana

BREAD CRUMB PANCAKES

3 cups fine bread crumbs	1/2 teaspoon baking powder
2 eggs	1 teaspoon cinnamon
2 tablespoons flour	milk to thin

Combine ingredients and beat well, adding milk to pancake consistency. Pour on hot griddle and bake as you would pancakes. Serve with butter and syrup. --Mary M. Drange, 2800 Roosevelt Ave., Elkhart, Indiana

Poems From Our Listeners

OLD HOME TOWN...ELKHART

O, I love to think of the old home town,
Where beautiful rivers wind 'round and 'round;
Where landscaped banks of living green,
And floral beds make a beautiful scene;
Back in the old home town.

O, the lovely drives in the old home town!
Where rivers bend and wind around;
And picturesque bridges here and there,
Enhance the beauty of the scene so fair;
Back in the old home town.

O, the lovely spring in the old home town,
When showers water the thirsty ground!
And the Buena vista of maple trees
Spread their glory in the balmy breeze;
Back in the old home town.

O, I think of the flower gardens there
That beautify the city fair;
An artist out on a Willowdale spot
Has one that's a real forget-me-not;
Back in the old home town.

O, I loved to walk out that Willowdale way,
Where Christiana Creek ripples on its way,
With its vernal banks and flowers gay,
And willows dip in the cool array;
Back in the old home town.

O, I love to think of those sunny days,
When we drove together on the green by-ways,
Surveying gardens on the rural route,
Working with flowers day in and day out;
Back in the old home town.

O, I love to think of the old friends there,
Wending their ways to the house of prayer,
"Sitting together in heavenly places,"
With "the blessed hope" glowing on all faces;
Back in the old home town.

O, we love our home in the golden west,
Where we spend our later days in rest,
Where nature spreads a continuous feast;
Far from the cold and snow of the east;
Back in the old home town.

O, I love to think of the City of God,
And the banks of the river where angels trod;
There I hope to meet in that home of renown,
Pleasant friends from the old home town;
From Elkhart, the old home town.

Written by Mrs. John Omar, Azusa, Calif.
Sent by Mr. Roy Hoffman, Elkhart, Ind.

NORMA JEAN'S CHRISTMAS STOLLEN

2 packages dry yeast	6 tablespoons sugar
1/4 cup warm water	6 beaten eggs
2 cups butter or margarine	1 - 3/4 cups milk
8 cups flour	2 cups mixed candied fruit
1/4 teaspoon salt	1/2 cup candied cherries

Dissolve yeast in warm water, set aside. All other ingredients used cold. Cut butter into flour with pastry cutter. Add sugar and salt. Mix in eggs and milk, combine well. Add fruit. Mix, cover bowl, refrigerate overnight. Punch down dough, place on floured board, divide into four parts. Pat each out to thickness of fruit. Brush melted butter thinly on each part, sprinkle lightly with sugar for loaves, heavily with sugar for tea-ring. Sprinkle darkly with cinnamon. Roll each up as for jelly roll. Place in loaf pan. Cut each in half to bake in little fruit-cake pans. Or shape roll into ring on greased cookie sheet and cut almost to center in one-inch slices, turning each slice on side to bake for tearing. Frost with confectioner's icing while hot. Sprinkle with candy twinkles. ---Mrs. Henry S. (Harry) Waterhouse, 1715 Stevens, Elkhart

SWEDISH TEA-RING

1 cake compressed yeast	1/4 cup sugar
2 tablespoons lukewarm water	1/2 teaspoon salt
1 cup hot potato water	2 eggs
1/2 cup shortening	4 cups sifted flour

Dissolve yeast in luke-warm water, combine hot potato water with shortening, sugar and salt. Stir until melted, cool. Add eggs, mix thoroughly, add one half of flour and beat vigorously. Add remaining flour, do not knead, put in bowl, brush with shortening and refrigerate to chill thoroughly. Roll out dough to one-half inch thick rectangle, sprinkle with filling, roll lengthwise and shape into ring. Cut ring almost through in one and one-half inch slices., and turn each slice on side. Let rise until double in bulk, about one hour. Bake 20 to 25 minutes at 375 degrees. Frost with confectioner's sugar icing and decorate with nuts and candied cherries.--Mrs. W. Herbert Scott, 339 W. 31st St., Holland, Michigan

YUM-YUM COFFEE CAKE

1/2 cup butter	1 teaspoon vanilla
1 cup sugar	1/2 teaspoon salt
2 eggs	Filling:
2 cups sifted flour	1/2 cup brown sugar
1 teaspoon soda	1/4 cup white sugar
1 teaspoon baking powder	1 teaspoon cinnamon
1 cup sour cream	1 cup chopped pecans

Cream butter and sugar, add eggs one at a time and beat. Sift dry ingredients together then add alternately with sour cream to creamed mixture, starting and ending with flour. Add vanilla, pour one half of batter in greased pan and cover with one-half of filling. Pour remaining batter in and top with rest of filling. Bake until lightly browned in 375 degree oven.

---- Mrs, Russell Ruff, R. 2, 11751 Vistula Road, Osceola, Indiana

If the thread knots when you sew, draw through beeswax or paraffin.

--Mrs. Faye Baugher, 207 Citizen Ave., Goshen, Indiana



THINGS

OUR days are so full of little things
 We don't take time for the joy it brings.
 We hurry and fret to get things done
 And forget the important goal to be won.

The counsel we owe to a daughter or son
 To lighten the race that has got to be run.
 To help a good neighbor when he is in need
 This is the way time is well spent indeed.

That call to a mother, who is growing old
 The story that a child longs to be told.
 The letter a sick friend is waiting to see
 For help and good cheer, only you have the key.

Let's not get so busy with our own selfish ways
 That we've no time for others in our busy days.
 For if we spread kindness, and love is our goal
 Then there will be calmness and joy in our soul.

Alice Cripe

Cakes

CHRISTMAS FRUIT CAKE

1 cup shortening	1/4 teaspoon cloves
2 cups brown sugar	2 teaspoons instant coffee
4 eggs (1 cup)	1 cup cold water
3 cups sifted flour	1 cup nuts (more if desired)
1 teaspoon baking powder	1 lb. mixed candied fruit and peels (about 2 cups)
1 teaspoon salt	3 cups raisins (candied cherries or dates may be substituted)
1 teaspoon cinnamon	1 teaspoon rum extract
1/2 teaspoon nutmeg	
1/2 teaspoon allspice	

Cream shortening and sugar until fluffy, beat in eggs, and dry ingredients alternately with water. Blend in flavoring, nuts and fruits. Grease two 9 x 5 x 3 inch loaf pans, line with heavy wrapping paper. Fill pans almost full. Bake 2 - 1/2 to 3 hours (covering with paper the last hour) until wooden pick thrust in comes out clean. Cool, wrap in waxed paper, and store in air-tight container. ---Mrs. J. O. Yoder, Box 201, R. 2, Goshen, Indiana.

FUDGE CAKE

1/2 cup butter or oleo	2-1/3 cup sifted flour
1-1/2 cup sugar	1 teaspoon soda
2 eggs	1/2 teaspoon baking powder
1 teaspoon vanilla	1 teaspoon salt
1 cup milk	2-1/2 squares bitter chocolate

Cream butter and sugar thoroughly, add well beaten eggs, melted chocolate, flour and milk alternately. Bake at 350 degrees until no print remains when touched lightly in center. ---Mrs. Clarence C. Moore, R. 4, Elkhart, Indiana

PREACHER'S DELIGHT CAKE

2 eggs, well beaten 1 teaspoon baking powder
1 cup sugar, add gradually 1 teaspoon vanilla
1 cup sifted flour

Mix well, then heat 1/2 cup milk, 2 tablespoons butter, bring to boiling point and add to first mixture. Bake in a square, pan in 350 degree oven for 30 minutes. After cake is done, top with following, mixed over low heat: 4 tablespoons butter, 6 tablespoons brown sugar, 1 tablespoon cream, 1/2 cup coconut, 1/2 cup nutmeats, or double to coconut and eliminate the nutmeats. Broil until golden brown and crusty. --Mrs. Hugh T. Hall, 2435 Roys, Elkhart, Indiana.

POTATO DEVIL'S FOOD CAKE

2/3 cup shortening 2/3 cup unsweetened cocoa
2 cups sugar 2 cups flour
4 eggs 1/2 cup milk
1 cup cold mashed potatoes 1 cup nuts
2 teaspoons baking powder

Cream shortening and sugar, add eggs and mashed potatoes. Add remaining ingredients, blend until smooth, bake in ungreased 8 x 12 inch cake pan at 350 degrees for 45 minutes. If potatoes are not salted add 1/2 teaspoon salt. Makes a good moist cake. --Mrs. Charles Moon, 57057 Lake St., R. 2, Osceola, Indiana.

SPICE CAKE

2 cups brown sugar 4 egg yolks
1/2 cup butter 2 egg whites
1/2 cup milk 3 cups cake flour
1 teaspoon cinnamon 2 teaspoons baking powder
1 teaspoon cloves

Cream together sugar, butter, milk and spices, then add yolks and whites of eggs beaten separately. Sift flour and baking powder together and add blending well. Bake in a loaf pan at 350 degrees F. until no print remains when touched lightly in center. Ice with chocolate or carmel icing. --Mrs. Russell Ruff, 11751 Vistula Rd., R. 2, Osceola, Indiana

HONEY APPLESAUCE CAKE

1/3 cup shortening 1/2 teaspoon nutmeg
3/4 cup honey 1/4 teaspoon salt
2 cups flour 1 teaspoon soda
1/4 teaspoon cloves 1 cup cold unsweetened applesauce
1/2 teaspoon cinnamon 1 cup seedless raisins

Cream shortening, add honey gradually, blending after each addition. Sift together dry ingredients and add alternately with applesauce to creamed mixture. Fold in raisins, pour batter into a well greased 8x8 inch cake pan, and bake at 350 degrees for about 45 minutes.

-----Mrs. Raymond Brouse, R. 3, Cassopolis, Michigan

Cane, splint and rush seats in chairs may be cleaned very easily with a mixture of gum turpentine and boiled linseed oil --Norma Jean

Jordy, Jean and Hal Waterhouse,
when Mama first started the Home-
maker show.

PROTECTION

In a dusty attic I found today
Two little shoes and a sock of blue;
And I saw a sunny haired child at play,
Heard the lilt of his laughter, too.

The little feet that were once inside
Now carry a lad grown big and tall
Over this old world, vast and wide,
Far beyond our garden wall.

Once I could keep him from every harm
When he wore these shoes and this sock
of blue.

Now, God, please shield him with your
strong arm,
I leave the protecting up to you.

written by Jan Hendryks

This poem is part of Norma Jean's
"Baby Shoes & Poems" collection
which she has given at many Mother-
Daughter banquets throughout WCMR's
listening area.

LITTLE GIRL

Eyes of velvet, hair of gold, Little Girl,
You are mine to have and hold, Little Girl;
Charms of innocence and grace
In your dimpled baby face---
Would that I were in your place,
Little Girl.

As I hold you close to me, Little Girl,
And your baby smiles I see, Little Girl,
To the dear good God I pray
That forever and a day
I can keep you... just this way,
Little Girl.

Those sweet lips won't always smile,
Little Girl,
Life has many a weary mile, Little Girl,
When youth and innocence are past,
Trials come crowding thick and fast;
May God keep you to the last,
Little Girl.

Jan Hendryks



"See how we grew?"



Ages 7 and 9



Age 6

GOOD AND EASY SHORTCAKE

1/2 package white cake mix
3 tablespoons butter

3/4 cup sugar
3 cups diced rhubarb

Make like up-side-down cake. Bake at 375 degrees for 25 minutes, cool, turn out on cake plate and serve with cream or hard sauce. --Mrs. Delores Bool, R. 1, Berrien Springs, Mich.

EASY FROSTING

1 21lb. package powdered sugar
2 large raw eggs

1 stick butter
1 package powdered fruit drink
(any flavor)

Mix all together with electric mixer and spread on cake. A package of any flavor powdered fruit drink is also good added as flavoring in pie fillings. For instance: use 2 packages instead of lemons in lemon pie recipe. --Mrs. Charles Moon, 57057 Lake St., R. 2, Osceola, Indiana

QUICK ICING

Beat in just enough maple syrup to powdered confectioners sugar to make right spreading consistency. Makes a good glaze on rolls. Spread on rolls while they're still warm. --Mrs. George H. Reed, R. 3, Nappanee, Indiana.

LARGE CHOCOLATE CAKE

2 cups sugar
1/2 cup shortening
2 eggs
1 cup sour cream
2-1/2 cups sifted flour

1/2 cup cocoa
1 heaping teaspoon soda
1/2 teaspoon salt
1 cup boiling water
1 teaspoon vanilla

Cream sugar and shortening, beat in eggs and sour cream, then sift dry ingredients 3 or 4 times and add gradually to first mixture. Stir in boiling water and vanilla, bake at 425 degrees till nearly done then lower to 350 degrees. Use large oblong cake pan. --Mrs. Andrew R. Miller, R. 1, Box 148A, Middlebury, Indiana.

Children's Recipes

BUBBLES

1 heaping tablespoon soap flakes
1 teaspoon sugar
1 quart hot water

4 tablespoons glycerine
cake flavoring
food coloring

Mix soap flakes and sugar, add hot water, glycerine, flavoring and coloring and stir gently until dissolved. Entirely washable. Children can use straws or a bubble pipe to blow the bubbles. If the child is very young, let him beat the liquid in a deep bowl with a rotary egg beater. --Norma Jean

Use a large darning needle for guiding rick-rack, lace, turning hems, when using the sewing machine. --Mrs. Edith Graybill, R. R. 2, Goshen, Indiana

Children of our Listeners



BABY BOOK

Ain't grownups funny people?
To give a baby a book!
But you can't fool this chicken,
I just ain't goin' to look.

I know there's nothin' in it,
You cert'aly got cheated, ma!
No one can read blank pages,
Not even smart as you are.

It's just a scheme to make you
Write things in it 'bout me,
So I must be important,
As any person can see.

It won't be long now, mama,
'Til I'll be here-boy or girl;
Then I'll sure run you ragged-
From morn to night in a whirl.

So be a sport, sweet mama,
And tell the world about me.
I'm pretty cute, you know it,
I'm just as sweet as can be.

And some day you'll be showin'
This baby book to your friends,
With me on all the pages,
So start wearin' out the pens!

Mrs. E. W. Tillis

COLORED SAND

Broken pieces of colored chalk 3 tablespoons salt at a time

Put ordinary table salt on brown paper in a tray or on a table. Rub one color at a time into salt, using broken pieces of chalk. Rub until desired color is obtained. Pour colored salt into clear glass apothecary jars or any clear jar with a clear glass lid. Use a different color for each layer. Use a different piece of brown paper for making each color to keep colors clear. After jar is full, seal with clear mending tape. Choose jars to look well on mama's dressing table or as a paperweight for daddy. Excellent way to keep stay-at-home child busy. --Norma Jean

FINGER PAINT

1/2 cup laundry starch	1/2 cup milk soap flakes
3/4 cup cold water	1 envelope unflavored gelatin
2 cups hot water	egg dye or food coloring

Mix starch and cold water, add hot water, cook until clear, stirring often. Set aside; add soap flakes, gelatin dissolved in 1/4 cup water, and stir until soap dissolves. Color with egg dye or the food coloring. This makes 3 cups of washable paint. Heavy, smooth paper moistened on both sides is best for painting. --Norma Jean

CLAY-DOUGH

1 cup flour	food coloring
1/2 cup salt	water to mix
a drop or two of vanilla or mint flavoring	

Combine all ingredients, using water sparingly to make a stiff dough. Too much water will cause dough to be sticky. Divide into thirds if more than one color is desired or make up one recipe for each color. This will harden unless kept in an airtight container. --Norma Jean

ROSE JARS

(for older children to make as gifts)

Gather rose petals before the sun is high and spread them on a table in the shade. Place the petals in one-half inch layers in a large mouthed gallon jar with a lid, adding a pinch of salt to each layer.

Add petals day by day, stirring them every morning, until gallon jar is packed full. Wait ten days, then make a mixture of spices (nutmeg, cloves, cinnamon, allspice), Orris root (obtainable at drugstore), and dried lavender flowers. Pour rose petals in large pan and then refill jar with alternate layers of the petals and spice mixture.

To each layer add a drop of rose or orange flower oil, and last, sprinkle an ounce of toilet water or cologne over the petals.

Fill various pretty jars, cover with clear cellophane, tie with a bright ribbon bow. These jars make ideal Mother's Day gifts. Be sure to enclose a note explaining this is a Rose Jar to be used as a sachet jar in a bedroom or closet. Remove cellophane when in use and the essence can be renewed from time to time by adding sweet blossoms or fragrant leaves. --Norma Jean

Wipe window panes with a soft cloth dampened in glycerine to prevent steaming in cold weather. --Mrs. John Austin, 4016 Cassopolis St., Elkhart, Indiana

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young. When once selected, give your entire thoughts to preparation for domestic use. Some insist on keeping them in a pickle, others are constantly getting them in hot water. This makes them sour, hard to get along with and sometimes even bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with kisses and plenty of love. Wrap them in a mantle of charity. Keep them warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

Found in an 1881 cookbook
by Mrs. Gerty Kuester

Mr. and Mrs. Henry S. Waterhouse on their 10th wedding anniversary. You'll recognize them as: "Harry & Norma Jean."



PHOTO BY BILTMORE

Cookies

FILLED COOKIES

2-1/2 cups rolled oats (uncooked)	1 cup brown sugar
2-1/2 cups sifted flour	1/2 cup cold water
1 cup butter	1 teaspoon soda

Cream butter and sugar until well blended. Sift flour and soda together and add alternately with water. Next add oats, mixing well. Roll to desired thickness and cut with cookie cutters, cutting two of each shape preferred. Use a tiny star cutter or thimble to make a cutout in top cookie.

Filling: 1 pound seedless dates, 1/2 cup water, 1 cup brown sugar and 1 cup nut meats chopped. Cook slowly over low heat until thickened. Add nut meats when mixture is cool. Spread 1 teaspoon filling on bottom cookie, top with cookie that has cut-out design in it and seal edges all around with tines of a fork. Bake on lightly greased cookie sheet at 400 degrees for 8 to 10 minutes.

--Mrs. Leonard Eads, 230 Garfield Ave., Elkhart, Indiana.

BUTTER CHEWS

3/4 cup butter	3 egg whites
3 tablespoons sugar	3 egg yolks
1-1/2 cups flour	1 cup chopped nuts
2-1/4 cups light brown sugar	3/4 cup coconut

Cream butter and sugar. Blend with flour and pat into bottom of 8 x 12 inch greased pan. Bake for 15 minutes at 375 degrees. Add brown sugar to beaten egg yolks, mix, then add coconut and nuts and mix again. Fold in egg whites. Spread over first mixture. Return to oven 25 to 30 minutes. Cut while hot.

--Mrs. Sam Smeltzer, R. 1, Box 369, Elkhart, Indiana.

BOILED COOKIES

2 cups sugar	1/2 teaspoon salt
1/2 cup oleo-margarine	1 teaspoon vanilla
1/2 cup milk	3 cups (1 min.) rolled oats
1/2 cup cocoa	

Put sugar, margarine, milk, and cocoa in a large sauce pan and boil 2 minutes. Take from fire, and add vanilla and oatmeal. Stir well and drop by spoonful on waxed paper. Let cool. Ready to eat. --Mrs. Paul Raatz, 2945 Kelsey Ave., Elkhart, Indiana.

CHRISTMAS COOKIES

2 lbs. sugar (white)	2 tablespoons hartshorn
1 lb. butter	(or baker's ammonia) dissolved
6 egg yolks	in lukewarm milk
1 pt. sweet milk	1/4 cup anise oil or other flavoring

Combine ingredients and put in warm place overnight. Next morning add enough flour to make stiff dough (about 5 pounds). Roll out like sugar cookies and make in different shapes. Bake at 350 degrees for about 15 minutes. Decorate as desired. This recipe is over 100 years old. --Mrs. Charles Moon, 57057 Lake St., R. 2, Osceola, Indiana

CRESCENT COOKIES

1/2 lb. butter or oleo-margarine	2 cups flour
1/2 cup powdered sugar	1 cup shopped pecans or walnuts
1 teaspoon vanilla	

Cream butter and sugar, add vanilla, nuts and flour. Shape small pieces of dough in crescents on ungreased cookie sheet and place in refrigerator one hour. Bake in 350 degree oven for about 20 minutes. Remove from oven, when slightly cool roll in powdered sugar. Dough may be tinted if desired. Also dough may be pressed out quickly by hand and cut into squares for baking. --Mrs. Paul Raatz, 2945 Kelsey Ave., Elkhart, Indiana

THUMBNAIL COOKIES

1/4 cup shortening	1/2 teaspoon vanilla
1/4 cup butter	1 cup flour
1/4 cup brown sugar	1/4 teaspoon salt
1 egg	chopped pecans

Separate white from yolk of egg, beat white slightly with fork, set aside. Cream shortening, butter and sugar, add egg yolk and vanilla, beat well, add sifted dry ingredients gradually. Shape into small balls and dip into egg white then roll in chopped pecans. Bake 5 minutes at 375 degrees. Remove from oven and gently press thumb in center of each cookie, return to oven and bake 8 minutes. Fill centers with colored frosting flavored with almond extract. --Mrs. Walter V. Neece, 443 Village Lane, Elkhart, Indiana

To freeze red and black raspberries, also huckleberries: Do not wash them, put on a cookie sheet to freeze. Then, put in plastic bags. Just before using, wash them and put on cream and sugar. --Mrs. Alfred Boyes, 1304 Silverbrook, Niles Michigan.

22 WCMR... A growing station in a growing community, Elkhart, Indiana

Our Program Personalities

DR. HUGH T. HALL, WHO 14 YEARS AGO ORIGINATED "CHATS OF CHEER!" THE PROGRAM HAS BEEN ON WCMR AT 7 15 A. M. DAILY SINCE THE STATION WENT ON THE AIR.



WOLBER KAUFFMAN QUARTET
HEARD RECENTLY ON,
"SONGS & SUNSHINE"



MAX GORDAN, WHO SINGS
AND PLAYS THE ORGAN ON
"MUSIC WITH PERSONALITY"



HOPEWELL QUARTET WINNERS OF
THE WCMR GOSPEL MUSIC TALENT
SEARCH HELD IN THE ELKHART HIGH
SCHOOL AUDITORIUM.

FRUIT COOKIES

3 pounds white sugar	1 pint water
1-1/2 pounds shortening	6 pounds flour
1 pint cooking molasses	8 egg yolks
2 ounces soda	1 pound raisins

Cream sugar and shortening, beat eggs until light, add molasses and water, then soda and flour. Bake on ungreased cookie sheets until lightly browned in moderate oven. These cookies store well. These cookies may be rolled out thin and cut with cookie cutters or baked in long, narrow, flattened out strips and cut into diamonds or squares. Use the egg whites in a 7 minute frosting to ice cookies if desired. --Mrs. C. W. Nunemaker, R. 5, Box 127, Goshen, Indiana

HERMITS

1 cup sugar	6 tablespoons water
2/3 cup shortening	3 tablespoons honey
1 cup oatmeal	1 heaping teaspoon baking powder
3 cups flour	1 heaping teaspoon soda
1 cup raisins	1 cup nuts, dates
2 eggs	grated orange rind
1 teaspoon cinnamon	vanilla or lemon flavoring

Mix in order given, pour onto greased cookie sheets, or flat baking pans with sides. Bake at 350 degrees F. until golden brown, cool, cut in squares. May be frosted if desired. --Eva Ann Null, 1022 Middlebury St., Elkhart, Indiana

HONEY COOKIES

1 cup sugar	1/2 cup hot water
1 cup shortening	2 scant teaspoons soda
2 eggs	flour to make stiff dough
1 cup honey	(over 5 cups)

Cream sugar and shortening, add strained honey and eggs, beat well. Dissolve soda in hot water, blend and add flour by tablespoons until stiff enough to roll. Roll out thin and press whole nutmeat or raisin on top of each cookie. Bake on cookie sheet at 475 degrees until golden. Using only 5 cups of flour, dough may be dropped by teaspoon on baking sheets. Nutmeg may also be added if desired. --Mrs. Wm. Clawson, R. 1, Box 417, Edwardsburg, Michigan

SUGAR COOKIES

1 cup sugar	2 cups flour
1/2 cup shortening or margarine	1/4 teaspoon soda
1 egg	1-1/2 teaspoons baking powder
1/2 cup milk	1/2 teaspoon salt

Cream sugar and shortening until fluffy, beat in egg, add sifted dry ingredients alternately with milk. Drop by teaspoonfuls on greased cookie sheets, flatten with knife and sprinkle with sugar. Cook until very lightly browned 10 to 12 minutes at 375 degrees F. --Mrs. Raymond Brouse, R. 3, Cassopolis, Michigan

When cookie dough is soft and difficult to handle, place it between pieces of waxed paper that have been floured. Roll to desired thickness, remove top paper and cut cookies. Mrs. Vernon Scott, 1014 Monroe St., Elkhart, Ind.

News Coverage



BOB MILLER, WITH ON-THE-SPOT NEWS AT CASSOPOLIS, MICHIGAN



BROOKS DAWSON AND JUNIOR ZIMMERMAN DISCUSSING PLANS FOR WCMR'S COMING-OUT PARTY AT THE "ZIMMER-RAMA".



BILL MILLER BROADCASTING FROM THE "ZIMMER-RAMA".



NORMA JEAN AND A LISTENER, AFTER THE "HOMEMAKER SHOW", HAVING COFFEE AT TORG'S.



COSTUME WINNER, AND JUDGES AT THE HALLOWEEN PARTY, PIERRE MORAN SHOPPING CENTER.



BROOKS AND NORMA JEAN BROADCASTING REMOTE FROM TORG'S.



C. P. MARTIN OF FIRST OLD STATE BANK WITH BOB MILLER AND LU MARTIN PRESENTING A CHECK TO WCMR'S CHRISTMAS FAMILY.



LARRY SCOTT DOING THE NEWS FROM TORG'S TV



NORMA JEAN INTERVIEWING SUSIE TEMPLETON, "MISS ELKHART COUNTY FAIR 1961" FOR THE "HOMEMAKER SHOW".



PART OF THE CROWDS THAT CAME TO WCMR'S FIRST "OPEN HOUSE"

HUNTING COOKIES

1/2 cup sugar	2 cups flour (scant)
1/2 cup shortening	1 teaspoon salt
1/2 cup molasses	1 teaspoon soda
2 eggs	1 teaspoon cinnamon
1 cup sour milk	2 cups oatmeal
nuts (optional)	1 cup raisins

Cream sugar and shortening, add molasses and eggs and mix thoroughly. Add sifted dry ingredients alternately with sour milk. Add oatmeal, raisins and nuts. Bake 10-12 minutes at 375 degrees F. --Mrs. Norman D. Kauffman, R. 1, Millersburg, Indiana

PINEAPPLE COOKIES

1 cup sugar	3 eggs
1 cup brown sugar	2 teaspoons baking powder
1 cup shortening	1 teaspoon soda
1 cup drained crushed pineapple	1/2 teaspoon salt
1 cup nut meats	2 teaspoons vanilla
4 cups flour	

Don't completely drain pineapple, add to creamed sugars and shortening alternately with sifted dry ingredients. Add eggs and vanilla last. Drop by teaspoonfuls onto cookie sheet. Bake until golden at 375 degrees F. --Mrs. George O. Heffner, 1919 47th Street, Elkhart, Indiana

SOFT RAISIN BARS

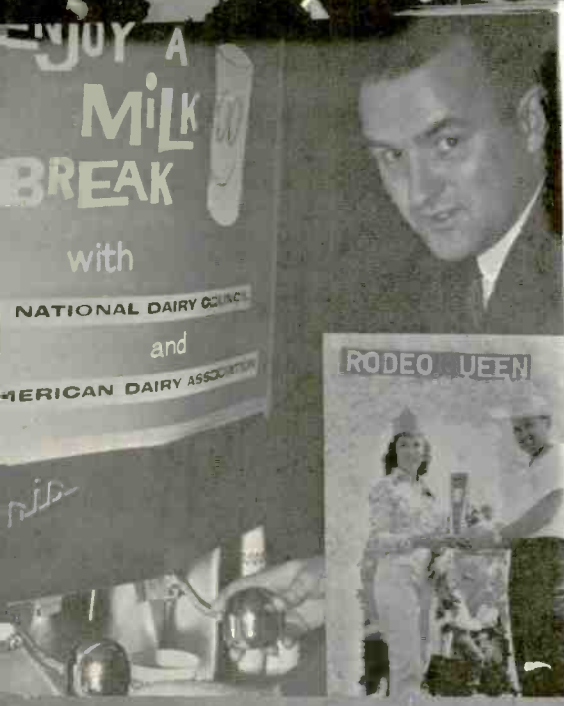
1-1/2 cups raisins cooked in 1 cup water 10 minutes	
1 cup water from raisins	2 eggs
1-1/2 teaspoons soda	3 cups flour
1 cup shortening	1 teaspoon nutmeg
1-1/2 cups sugar	1 teaspoon cinnamon

After raisins have cooked, dissolve soda in the drained off water, adding more water to make one cup. Cream shortening and sugar, beat in eggs, add dry ingredients gradually. Bake in 12 x 18 inch flat pan about 30 minutes at 350 degrees F. Frosting: Heat 4 tablespoons butter until brown, add 2 cups confectioners sugar and 1/2 teaspoon cinnamon. Add a little hot water to spreading consistency, spread quickly, and cut into bars. --Mrs. Elmer Garberick, 908 Bower, Elkhart, Indiana

TOFFEE BARS

3/4 cup soft butter	1 teaspoon vanilla
1 beaten egg yolk	1 beaten egg white
1 cup brown sugar	1/2 cup crushed nuts
1 cup sifted flour	

Cream together soft butter, soft sugar and beaten egg yolk. (be sure butter and sugar are soft and yolk well beaten). Mix in vanilla, and flour. Spread evenly in flat pan. Brush top with egg white and sprinkle with nuts. Bake at 350 degrees F for 35 to 40 minutes. Sprinkle with powdered sugar immediately. Cut into bars. --Mrs. Jack Skeeters, 1708 Maplehurst, Mishawaka, Ind.



WCMR PRESENTS

*Our
Farm
Department*



Desserts

PINEAPPLE DELIGHT

50 marshmallows	1 pint whipping cream
1 cup milk	24 graham crackers
1 small can crushed pineapple	1/2 cup butter
1/2 cup chopped nuts	

Make a crust of crackers, butter and nuts, in flat pan. Save some for topping. Put in refrigerator. Melt marshmallows in double boiler with milk. Cool in ice water, add well drained pineapple. (strawberries may be substituted here) Fold in stiff whipped cream. Spread over crumb mix, sprinkling remaining crumbs on top. Chill. --Mrs. Jack Skeeters, 1708 Maplehurst, Mishawaka, Indiana

HONEY MERINGUE

1 egg white	1/2 cup honey
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Beat egg white until frothy, add honey, gradually, beating until meringue stands high in peaks. Use on puddings or cakes. --Mrs. Raymond Brouse, R. 3, Cassopolis, Michigan

BLUEBERRY DESSERT

1 box vanilla wafers, crushed	2 eggs
1 cup powdered sugar	1 can blueberry pie filling
1/2 cup butter	1 cup cream, whipped

Put 1/2 of crushed wafers in bottom of 9 x 9 inch pan. Mix sugar, butter and egg yolks. Add egg whites beaten into mixture. Add a layer of crumbs. Top with blueberries and whipped cream. Put remaining crumbs on top. Chill 24 hours. Serves 10 or 12. --Mrs. Clarence Varns, Middlebury, Indiana

PINEAPPLE DESSERT

1 large can pineapple slices cut fine	2 eggs
3 tablespoons sugar	1 doz. or more marshmallows
3 tablespoons flour	1/4 cup pecans
1 tablespoon butter	

Drain fruit. Combine juice, sugar, flour, and eggs in double boiler. Cook until well thickened. Add butter and cool. Pour over pineapple and mix well. Fold in cut up marshmallows and pecans and pour into glass baking dish. Chill well. --Mrs. Noah A. Miller, 12452 L.W.E., Mishawaka, Indiana

RHUBARB BUTTER CRUNCH

Combine 3 cups diced rhubarb, 1 cup sugar, 3 tablespoons flour, place in greased 6 x 10 inch baking dish. Combine 1 cup brown sugar, 1 cup raw rolled oats, 1-1/2 cups flour then cut in 1/2 cup butter and 1/2 cup shortening, sprinkle over rhubarb mixture. Bake at 375 degrees for 40 minutes. Serve warm with cream. --Mrs. Porter Bechtel, Sr., 5409 E. Jackson Rd., Elkhart, Indiana

28 WCMR...first in Public Service in Elkhart!



JACK INTERVIEWING FORMER "MISS WCMR" SUE TEMPLETON OF NAPPANEE, WHO BECAME MISS ELKHART COUNTY FAIR.



BOB MILLER AND JACK ARNOTT CO-HOSTS OF.....

"NAPPANEE ON PARADE"

BROADCAST FROM

WCMR's Branch Studio

IN NAPPANEE



"MISS WCMR" WITH BOB MILLER AT THE COUNTY FAIR.



NORMA JEAN DID THE "HOMEMAKER SHOW" FROM NAPPANEE ON ITS BRAND OPENING.



NORMA JEAN MEETS HER NEIGHBORS.

WEEKLY SCHEDULE

MONDAY Local News and Interviews

TUESDAY Spotlight on Schools

WEDNESDAY Local Government & Service Clubs

THURSDAY Meet Your Neighbor

FRIDAY Church News and Interviews

Hear About YOUR TOWN on
YOUR Radio Station WCMR, 1270.



GENIAL
JACK
AT
BROADCAST
CENTER



THEN THE LADIES HAD COFFEE AT THE B&B

MOTHER'S CHERRY SURPRISE PUDDING

2-1/2 cups sour canned cherries	3/4 cup white flour
3/4 cup sugar	1 teaspoon baking powder
3 tablespoons butter	1/4 teaspoon salt
1/2 cup bran flour	1/2 cup milk

Drain cherries, add water to juice to make 1 cup, heat to boiling. Place cherries in buttered baking pan, 8 x 8 x 2 inch. Blend sugar and butter, add dry ingredients alternately with milk. Spread batter evenly over cherries. Combine 3/4 cup sugar with 1 tablespoon cornstarch and 1/4 teaspoon salt and sprinkle over top of batter. Pour hot juice over pudding and bake 375 degrees for about 1 hour. --Mrs. Royce Feemster, Norma Jean's mother

LEMON PUDDING CAKE

1 cup sugar	1/2 cup milk
2 tablespoons butter	1 heaping teaspoon baking powder
2 egg yolks	1-1/2 cups flour

Combine ingredients into batter, reserve. Mix in baking pan: juice of 1 lemon 1 cup sugar, 1-1/2 cups of boiling water, and 2 tablespoons butter. Pour in batter, bake at 375 degrees, about 45 minutes. Beat egg whites, add 2 tablespoons sugar, spread on pudding and return to oven to brown. --Miss Virginia Reiff, 116 Gage Avenue, Elkhart, Indiana

LEMON ICE CREAM (FROZEN CUSTARD)

Make up 2 pkgs. lemon chiffon pie filling. Cool.	
3 packages plain gelatin	1 package lemon flavored gel.
3/4 cup cold water	1 can condensed milk
3 tablespoons corn starch	1 can evaporated milk
3 cups sugar	1 cup powdered milk
3 cups plain milk	3 eggs beaten
1/2 teaspoon salt	1 tablespoon lemon extract

Soak the plain gelatin in the cold water. Make a pudding using the corn starch, one cup of the sugar, and the plain milk. Bring to a boil, remove from heat. Add the softened gelatin and lemon flavored gelatin. Stir until dissolved. Add the remaining 2 cups sugar, salt, different milks, eggs, extract, and chiffon pie filling. Blend well, pour into a two-gallon freezer and add enough plain milk to fill within three inches of the top. After freezing, it tastes very much like frozen custard bought at roadside stands. --Mrs. George E. Hoover, R. 5, Box 209, Goshen, Indiana

PINEAPPLE DESSERT

1 pound vanilla wafers crushed	1/2 cup butter
1 pint cream, whipped	1-3/4 cups powdered sugar
2 cups crushed pineapple	2 eggs

Whip cream and mix in pineapple. In separate bowl blend butter, sugar and eggs. Put 1/3 amount of wafer crumbs in large greased cake dish, then 1/2 of creamed mixture, then entire amount of butter mixture. Then another 1/3 of wafer crumbs and remaining cream mixture. Top with remaining wafers. Cover with wax paper and freeze overnight. --Mrs. Ted Cripe, R. 2, Cassopolis, Michigan

30 WCMR, Elkhart... the sound of quality!



DESIGNER'S DREAM

In this picture we are honoring Mrs. Russel Miller of Elkhart, Indiana, in her new Designers Dream kitchen, designed and built by the Yoder Cabinet Company. Notice the unusual design for the snack bar, and the unique desk planning center. The oven and pantry unit are on a wall by themselves, and lots of counter space between her well spaced appliances. For cabinetry at its finest in genuine maple, cherry, and other fine hardwoods, call the kitchen specialists at the Yoder Cabinet Company. Yoder Cabinet Company is the Qualified Distributor for Thermador, Tappan, and Modern Maid appliances.

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THE ANDREWS



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THE HAUENSTEINS



THE DAWSONS



THE MAPES



CLYDE MOORE



THE CHUPPS



THE WEAVERS

HONEY DELIGHT PUDDING

3 tablespoons flour	2 eggs beaten
1/8 teaspoon salt	1 tablespoon butter
2 cups milk	1 teaspoon vanilla
1/4 cup honey	1/2 cup grape nuts

Combine flour and salt in top of double boiler, add milk gradually, stirring until smooth. Add honey and blend. Cook and stir over boiling water 8 minutes. Pour small amount over eggs, stirring vigorously. Return mixture to double boiler and cook 2 minutes longer. Remove from heat. Add butter and vanilla, cool. Add cereal, pour in serving dish or sherbert glasses. Chill, serves 6 to 8. --Bertha E. Stickel, R. 1, Box 30, Wakarusa, Indiana

FROZEN CHERRY DESSERT

1-3 ounce package cream cheese	1/4 cup cut up orange sections
1 tablespoon mayonnaise	1 cup crushed drained pineapple
1 cup canned sweet cherries	1 cup chopped walnuts
1/4 cup cut up green maraschino cherries	
1/4 cup cut up red maraschino cherries	
1 cup heavy cream whipped	

Soften cream cheese, blend in mayonnaise, add cherries, oranges, and pineapple, and walnuts. Fold in whipped cream. Spoon into pan, cover tightly, freeze. Slice into cubes and unmold on lettuce leaf. Makes 10 to 12 servings. --Mrs. Elmer Stauffer, R. 3, Box-104, Goshen, Indiana

FROZEN FRUIT SALAD

1 can fruit cocktail	1 3/4 ounce package cream cheese
1 can diced pineapple (No. 3-1/2 can)	
24 maraschino cherries quartered	1/2 cup mayonnaise
24 marshmallows, cut up	1 teaspoon vanilla
4 rounded tablespoons sugar	1/2 pint heavy cream

Combine fruit, marshmallows, and sugar and set aside for one-half hour. Blend softened cream cheese with mayonnaise and vanilla. Whip cream and combine all ingredients. Put in freezing tray and freeze until firm. Cut into squares, cubes or wedges and serve. --Mrs. Gordon Bacon, 835 Blaine Ave., Elkhart, Indiana

CHOCOLATE PUDDING CAKE

1 cup flour	3/4 cup sugar
2 tablespoons cocoa	1/2 cup milk
1 teaspoon soda	2 tablespoons butter
1/4 teaspoon salt	1 teaspoon vanilla

Sift dry ingredients, add milk, butter and vanilla, pour into 8 x 8 x 2 inch pan. Mix 1 cup brown sugar, 2 tablespoons cocoa and 1 cup boiling water and pour over cake. Bake 375 degrees. --Mrs. Aden Horst, 2302 West Mishawaka Road, Elkhart, Indiana

Freeze left over whipped cream in little dabs on a cookie sheet. When they are frozen, store in plastic bag and have whipped cream ready for quick last minute desserts. --Mrs. Paul L. Yoder, R. 4 Elkhart, Ind.

Zimmerman's Service

"THE PEOPLE PLEASING STORE"

Says "Thanks" to WCMR for the splendid job during the past five years of telling people about the quality brands (and services) we have to offer.

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Foreign Cookery

BEEF AND ONIONS

1 lb. of round steak or flank steak	salt, pepper and sugar
4 medium size onions	2 tablespoons bacon fat or lard
3 tablespoons Chinese soy sauce	fresh ginger, if possible
1 tablespoon corn starch in 1/2 cup of water	

Cut beef into thin slices, add a few slices of fresh ginger, salt pepper, sugar and soy sauce. Let stand for 10 to 20 minutes. Cut onions into thin slices to match the meat.

Place 1 tablespoon of fat in frying pan and let heat very hot. Put beef mixture in and sear quickly. Reserve. Put 1 tablespoon of fat in the pan and fry the onions until done. Add sauce or salt to the onions to season well. Put in corn starch water to thicken gravy. Put beef into pan and stir with onions about one minute. Serve with or on top of fluffy rice. Serves four.

BEEF AND GREEN BEANS

Prepare beef exactly as in Beef and Onions recipe. Buy fresh beans as small as possible or pick baby green beans from your garden. Use about 1-1/2 to 2 lb. to serve six people. Stem beans only. Cook the same as the onions, adding a little water at a time so that steam can go through vegetable. Cabbage, Celery, and Broccoli may also be cooked in this manner.

POT ROAST BEEF A LA CHINESE

1 rolled roast (about 2-3 lbs.)	2 cloves garlic
1 onion	1 flat teaspoon salt
1 small piece of fresh ginger	1 tablespoon sugar
1 cup soy sauce	

Put beef in pot and half cover meat with water. Put in onion and fresh ginger and bring to boil. Remove scum, lower fire and simmer 1 hour. Add other ingredients and simmer two hours. Slice meat, make gravy and serve with hot fluffy rice. Will serve six or more.

ROLLED PORK ROAST CHINESE STYLE

1 rolled roast (about 5 lbs.)	salt and pepper
about 1/2 cup Chinese soysauce	garlic salt
about 6 thin slices fresh ginger	

Cut ginger into small thin slices and put on top of roast. Sprinkle all other ingredients on it too. Marinate the raw meat in this mixture overnight. Before roasting, pour liquid into a bowl after moistening the meat once more. Roast in a moderate oven (350 degree) for 2-1/2 hours. Pour the liquid over the meat and roast one more hour. Serve with hot fluffy rice and a green vegetable. (Serves 6-7 people).

Use a teaspoon of strained honey instead of sugar to sweeten whipped cream. It will stay firm all day. --Mrs. Bertha E. Stickel, R. 1, Wakarusa, Indiana

SECURITY

I do not try to walk alone as once I tried;
So weak and weary I become without Him by
my side.

He sees the dangers on the way and leads
me safely past each yawning pit;
And always when some weary load becomes
too much to bear, He carries it.

Now I walk unafraid, secure from harms;
For round me are the everlasting arms.

Jan Hendryks



"Grandma and Grandpa Moore",
Clarence Moore's parents.

CHINESE STYLE FLUFFY RICE

How to cook it on American Stoves:

Wash rice seven times or until water is not cloudy. Fill pot with cold water leaving one inch of water above rice. Place over hot fire and bring to a boil. (If using electric stove, heat the plate red hot before placing the rice pot on it.)

Stir rice to prevent sticking, turn heat very low, cover tightly and simmer for 20 minutes. With electricity, turn power off when you put pot on. Do not uncover pot to peek. Your rice is ready in 20 minutes to serve piping hot. Use one handful of rice for one person and an extra handful for the pot.

FISH A LA SHANGHAI

4 big pieces of sea bass	1/2 c soy sauce
2 green onions	1 teaspoon salt
1 small piece of ginger, sliced thin	1 Tablespoon sugar

Marinate fish in salt, soy sauce and ginger for 20 minutes. Drain fish and fry brown on both sides (do not throw away the liquid) and put all four pieces in pan. Pour the liquid back into pan and add water to almost cover fish. Add green onions and sugar. Bring to a boil. Lower the fire and simmer 20 minutes. Thicken with corn starch and water and serve with piping hot rice. (A tossed salad with French dressing should be served with this meal.)

STEAMED CHICKEN, the Chinese way

1 tender chicken (about 3 lbs.) Chinese soy sauce

Clean chicken and drain all water from it. Place in a deep dish so it will not get wet while being steamed. When water boils in the large steamer, put chicken in and cover tightly. Steam 30 minutes with the fire high and water boiling fast.

Disjoint the chicken after thoroughly cooled and cut into bite sizes (meat and bone together) and serve with Chinese sauce. (You can dip meat in sauce before eating or sprinkle sauce over the dish before serving.) Serve with hot fluffy rice and a vegetable.

Steamed chicken will taste better in sandwiches and salads because flavor is not boiled away. --Chinese recipes by Miss Betty M. Hu, Bethel Mission of China, 249 South Sierra Bonita Ave., Pasadena, California

ALSACE-LORRAINE HAZELNUT COOKIES

1/2 lb. sugar	3/4 lb. flour
1/2 lb. shortening	1 lb. hazelnuts in shell
3 whole eggs	(not salted)

Put everything in pan and work around. Then roll out and shape, placing a piece of shelled hazelnut in the center of each cookie. Spread with a mixture of 1 beaten egg white and 1 teaspoon sugar.

SWEDISH COOKIES

1/2 lb. butter	pinch salt
1/4 cup sugar	1 egg beaten well
1 teaspoon vanilla or almond flavoring	2-1/2 - 3 cups flour

Form dough into rolls as for overnight cookies and cut. Dip in sugar and chopped almonds and bake at 375 or 400 until light brown.

ITALIAN SPAGHETTI that children will like

1 pound ground chuck beef	1/2 teaspoon pepper
1 egg	1/4 cup grated romano cheese
1/2 cup cracker meal	2 tablespoons olive oil
1-1/2 teaspoons salt	1 small onion, used only for flavoring oil

Mix the beef, egg, cracker meal, salt, pepper and cheese together and shape into small balls by rolling in wet hands. Cut the onion in large pieces and fry in oil in a large frying pan. Take out onion and brown meat balls slightly. Reserve meatballs and leave enough grease in pan to cover bottom. Then add: 1-28 ounce can tomatoes, 1-1/2 teaspoons salt, 1 teaspoon sugar, 1 teaspoon parsley flakes, 1 teaspoon basil leave, 1-1/2 teaspoons oregano, 1 6-ounce can tomato paste, rinse with can full of water adding it to sauce. Fill tomato can with water twice, adding water as sauce cooks down. When sauce is thick and smooth, add another tomato paste can of water and meat balls, cooking until again thickened. Serve over cooked spaghetti bows, that children especially like, or very thin spaghetti. Top with grated parmesan cheese. Serves four adults, generously, or family of six. Leftovers may be frozen. --Mrs. I. B. Davis, Jr., the Waterhouse children's "Aunt Frannie", Hartford, Connecticut

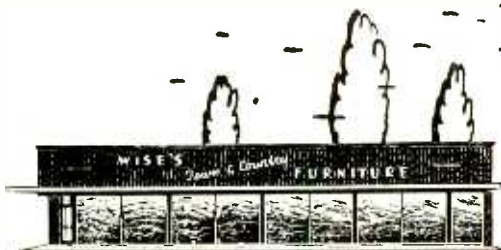
Add 1/2 teaspoon or small lump of shortening to your next boiling water next time you cook spaghetti, macaroni, etc. to prevent boiling over and a mess! ---Mrs. Robert Beacham, 1240 Christiana, Elkhart, Indiana

GUACAMOLE AVOCADO SALAD

Scoop out the inside of a medium sized avocado and mash it into a pulp. Peel a medium sized ripe tomato and cut it into small chunks and mix it with the Avocado. Add minced onion and garlic or garlic powder to taste. A little chili powder may also be added. In variety the tomato may be omitted. A little lemon juice will help to keep the avocado a nice light green color. Spoon onto lettuce cups or over finely cut salad vegetables. --Dr. Viola Waterhouse, Heroes 53, Mexico 3, D. F.

Greetings to Norma Jean's listeners
throughout the WCMR listening area.
Thanks for the patronage of our store
during the past five and a half years
of successful advertising over WCMR.

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MEXICAN HOT CHICKEN TACOS

3 cups diced chicken	salt and pepper to taste
6 tablespoons chili sauce	12 tortillas

Mix these ingredients, put 1/4 cup of mixture on each of twelve tortillas. Use frozen ones from store. Sprinkle mixture with grated cheese and roll tortillas as for jelly roll. Anchor with toothpicks. Fry in a little hot oil until crisp and brown. Drain, put on hot platter and cover with the following sauce:

1 can tomato paste	1 tablespoon vinegar
1 can tomato sauce	2 tablespoons oil
1 minced onion	1-1/2 teaspoons salt
1 teaspoon oregano	2 canned green chili peppers

Mix together, adding chili peppers finely chopped, bring to boil, let simmer 25 minutes. Serve. --Dr. May Morrison, Aunti Vi's partner in Mexico

MEXICAN WEDDING CAKES

1 cup butter	1/2 cup nuts
1/2 cup powdered sugar	1/2 teaspoon vanilla
1-3/4 cup flour	

Cream butter and sugar. Work in the vanilla, flour and nuts, finely chopped. Shape into small rolls about the size of the tip of the little finger, or drop on a baking sheet. Bake at 350 degrees for 20 minutes. When cold roll in powdered sugar. --Mrs. Walter Myers, 203 S. Olive St., Wakarusa, Indiana

Meat Dishes

MARY ANN'S CASSEROLE

1 pound bulk sausage	3 medium size onions
4 or 5 potatoes	2 cans vegetable-beef soup

Shape sausage flat in bottom of casserole. Alternate layers of thinly sliced potatoes and onion rings over sausage. Pour undiluted soup over this. Bake 1 hour at 350 degrees. --Mrs. Jack Skeeters, 1708 Maplehurst, Mishawaka, Indiana

PLAIN MEAT LOAF

1 to 1-1/2 pounds hamburger	1 to 1-1/2 teaspoons salt
1 small onion, diced	bread soaked in water

Soak amount of bread desired in water. Mix hamburger, onion, and salt, add soaked bread crumbled into bits. Shape into loaf, pour remaining water over loaf, bake until brown at 400 degrees about 1 hour. Serve with tomato juice. This meatloaf may be dressed up by arranging strips of cheese over the top, sprinkling with barbecue or seasoned salt and returned to the oven until cheese softens. --Mrs. Lloyd A. Miller, R. 2, Kendallville, Indiana

Apply a coat of paraffin to the bottom of your flowerpots to prevent them from scratching your tables. --Mrs. Wm. Young, 1031 Monroe St., Elkhart, Ind.

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MY JEWELS

Three jewels have I, that sparkle and glow
With a radiance wonderful to see,
I treasure and guard them with my life
Because they belong to me.

My opal is a miss of seventeen,
Brown haired, with eyes like the skies,
Gracious, loving, demure and sweet,
And the stars still shine in her eyes.

My diamond has had but fourteen summers
Yet sheds brilliance wherever she goes,
With dazzling gold hair, manner that's charming,
A lady from her head to her toes.

My true blue turquoise has just turned twelve,
Her beauty just beginning to unfold,
Dainty of form, a sweet little face,
Possessing a heart of pure gold.

How proudly I walk with my three shining jewels
Proclaiming our love for one another,
And I thank the dear Lord every hour of my life
That my jewels can all call me "Mother".

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QUICK CHICKEN AND DUMPLINGS

1 can condensed cream of chicken soup 1/2 can water or chicken broth
1 can condensed chicken and noodle soup leftover chicken diced, if desired

Heat to boiling, drop dumplings by spoonfuls, (made from prepared biscuit mix). Cover, cook over low heat for 10 minutes, remove cover and finish cooking.

--Mrs. James Young, R. 1, South Whitley, Indiana

BAKED CHICKEN PIE

Cook a chicken until meat comes off bones. Remove bones and chop meat into pieces. Make a rich biscuit dough, roll out and put in deep dish. Make a thickened gravy from broth, add chicken, pour into dish, cover with rolled out dough and crimp edges. Make a slit or two in the center to let steam out. Bake until crust is brown. One package of frozen mixed vegetables may be added to gravy if desired. --Mrs. Nina Anderson, 1829 Toledo Road., Elkhart, Indiana

Mushroom Recipes

MUSHROOMS IN BROWN GRAVY

Have 2 skillets ready, preferably one electric. In each put 1 tablespoon butter. Brown, being careful not to burn. Add 1/2 cup cut up mushrooms and brown in one skillet. When brown, add 1 quart of water and simmer one half hour. Next put 1/2 cup of water, 1 egg and 2 tablespoons flour in a bowl. Heat and add to the finely cut mushrooms setting the skillet off the burner to avoid curdling. Then put 4 tablespoons of flour, 1-1/2 teaspoons of salt and a dash of pepper into a paper sack and shake. Drop large mushrooms, a few at a time, into sack and shake well. Put these in the electric skillet and brown very slowly until brown and dry. Combine contents of both skillets and serve immediately. A small amount of brown beef fryings improves the color of the gravy. --Mrs. William Schrock, R. 3, Box 117, Goshen, Indiana

ANCHOVY MUSHROOMS

Prepare for cooking 1 pound of mushrooms. Marinate them for two hours in: 3 tablespoons olive oil, 1/3 teaspoon salt, 1/4 teaspoon paprika. Melt 3 tablespoons butter in a skillet. Saute the mushrooms in this for 5 minutes, stirring frequently. Remove from the pan. Add to the pan 2 teaspoons of grated onions, 2 tablespoons of chopped parsley, 1 teaspoon of anchovy paste and 3 tablespoons of thick cream. Cook gently for 3 minutes, then pour over mushrooms. Good served on toast or with an omelet. --Mrs. Karl Tinkey, R. 4, Box 94, Goshen Indiana

Lubricate a zipper that works hard by running a lead pencil up and down its open teeth once or twice. The graphite of the lead does the trick. --Mrs. Alta Bontrager, 201 N. Third Street, Elkhart, Indiana

To make your sheets wear longer, place the narrow hem of the under sheet at the head of the bed occasionally. Sheets wear out quickest just below the pillow where the sleeper's shoulders rest against them. --Mrs. Vernon Scott, 1014 Monroe Street, Elkhart, Indiana

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CREAMED MUSHROOMS

18 large mushrooms	salt and pepper
1/2 cup butter	1 cup cream

Wash and remove stems from mushrooms. Peel caps if skin is tough. Melt butter in saucepan. Add mushrooms, cover tightly and cook slowly for 10 minutes. Dredge with flour. Season to taste with salt and pepper. Cover with cream. Cover pan and cook slowly 5 minutes longer. Serve on buttered toast. Serves 6. --Mrs. Harold E. Mumaw, R. 2, Goshen, Indiana

SPANISH MUSHROOMS

1 pound mushrooms	1/8 teaspoon pepper
1/4 cup butter	1/8 teaspoon paprika
2 teaspoons chopped onion	2 tablespoons chopped parsley
1-1/2 cups canned tomato soup	8 slices toast
1 teaspoon salt	

Cut mushrooms into pieces. Cook in half of the butter for 5 minutes. Cook the onion in the other half of butter until yellow. Add tomato soup and seasonings. Simmer 3 minutes. Arrange mushrooms on toast, and pour tomato sauce over top. Garnish with parsley. --Miss Emeline Gause, 816 W. Franklin St., Elkhart, Indiana

CREAMED DRY BEEF WITH MUSHROOMS

3/4 lb. dry beef cut in small strips	1-1/2 cups thin cream
3 tablespoons butter or margarine	1 teaspoon Worcestershire sauce
3 tablespoons flour	1/2 cup (4 oz. can) mushrooms
1 teaspoon paprika	1/3 cup chopped ripe olives

Place beef in bowl, cover with hot water, let stand for 5 minutes, drain. Melt butter in saucepan, add flour and paprika. Cook until smooth and well blended. Add cream and sauce. Bring to a boil, add the dried beef, mushrooms and olives. Cook over low heat for 10 minutes. Serve on hot buttered toast. Serves 4. --Mrs. Charles Korenstra, R. 1, Box 116, Elkhart, Indiana

STUFFED MEAT BALLS AND MUSHROOMS

Combine: 1 lb. hamburger	2 tablespoons milk
1 teaspoon salt	4 saltine crackers crumbled
1 egg	
In another bowl combine:	
2 cups bread cubes	1 tablespoon shopped onion
1 egg	1 cup milk
3/4 teaspoon salt	

Form small balls from the bread cube mixture and cover each one with a thin layer of the hamburger mixture. Place in greased casserole and cover with 1 can of mushrooms in brown gravy. Bake 1 hour in 350 degree oven. --Mrs. Lyle Z. Weldy, 67301 Cedar Road, Wakarusa, Indiana

When curtains have small holes, any type, use nail polish, put wax paper down, pull hole close as possible together, then apply polish. Wears nicely darn before washing. --Mrs. C. E. Ganger, 2003 Culp Ave., Elkhart, Ind.

MOTHER LOVE

A mother's love is like a star that shines above both near and far ;
Though clouds may dim its light so fair yet all the time the star
is there.

Della Wagner

TO ELAINE

A sweet little bud too pure to stay God in His wisdom took away
Not from our hearts, but from our love to dwell with the Heavenly
Father above.

Mrs. H. E. Mumaw



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For DRIED MUSHROOMS, Mrs. Melvin, R. 5, Box 133, Goshen, Indiana, says "I would dry them like my mother would dry corn or apples, and have them in the winter. Soak them overnight in water, then cook until tender, then make a thickening as for gravy--add a chunk of butter and they are delicious."

POTATO MUSHROOM CASSEROLE

4 cups diced cooked potatoes	1 can condensed mushroom soup
3 tablespoons milk	grated cheese

Place potatoes in casserole dish. Pour the milk and mushroom soup over the potatoes in the casserole. Top with grated cheese. Bake 40 minutes at 350 degrees F. Note: Use no salt in this recipe, soup makes it salty. --Mrs. Glen Ressler, R. 1, Cassopolis, Michigan

GLORIFIED HAMBURGER

Prepare ground beef as for meat loaf. Make into small balls and brown. Remove extra fat and cover with 1 can mushroom soup thinned with 1 can water. Place on low heat for 1 hour or place in 350 degree oven. --Mrs. Richard Beall, R. 4, Box 263, Goshen, Indiana

HAM AND MUSHROOM GRAVY WITH NOODLES

Drain 4 oz. can mushrooms (pieces and stems fine to use) and save water to be used in gravy later. Brown mushrooms and 2 cups diced ham in 6 tablespoons butter. Add 5 tablespoons flour, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Cook until brown. Add 2 cups water, part of which is mushroom juice. Cook until gravy thickens. Meanwhile, cook 3/4 lb. pkg. of noodles until tender. Form noodle ring on platter. Pour ham and mushroom gravy in center and serve immediately. --Mrs. Aden Horst, 2302 W. Mishawaka Road, Elkhart, Indiana

MUSHROOMS A LA KING

Prepare 1 cup stewed celery and drain well. Prepare 3 hard boiled eggs, chill shell and slice. Melt in a skillet 4 tablespoons butter. Add 1 lb. mushrooms and saute for 3 minutes. Stir in 4 tablespoons of flour until blended. Stir in 2 cups of milk slowly. Season with 1/2 teaspoon salt and 1/4 teaspoon paprika. When the sauce is smooth and boiling, add the stewed celery, sliced eggs and 1/4 cup stuffed olives. Serve with rice or noodles, serves 6. --Miss Karen Tinkey, R. 4, Box 94, Goshen, Indiana

MUSHROOMS AND CHOW MEIN NOODLES

1 can mushrooms and brown gravy, add 1 bouillon cube or beef stock and dash of nutmeg, salt and pepper to taste. Cook until thick, stirring constantly. Add 1 slightly beaten egg yolk for extra richness. Serve hot over chow mein noodles. --Mrs. Jesse Kehr, Jr., Prairie View Trailer Park, R. 4, Goshen, Indiana

Popping grease frequently spatters the burners on a gas range. Pie pans placed upside down over the unused burners protect them and are much more easily cleaned than the burners themselves. --Mrs. Vernon Scott, 1014 Monroe St., Elkhart, Indiana

You will find that baked-on stains in the oven will soften up and be easy to remove if you leave a shallow dish of ammonia in the closed oven overnight. --Mrs. Clarence Moore, R. R. 4, Elkhart, Indiana

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ROUND OR SWISS STEAK WITH MUSHROOM GRAVY

1-1/2 - 2 lbs. round or swiss steak 1/3 cup butter or margarine
1 can cream of mushroom soup 1 4 oz. can whole mushrooms

Sprinkle steak with flour and pound lightly. Cut edges of fat at 2 inch intervals to prevent curling. Melt butter in frying pan and brown meat quickly on both sides. Season with salt and pepper. Drain juice from mushrooms and add to cream of mushroom soup. Pour mixture over meat. Cover and bake in 250 degree oven for 2-1/2 to 3 hours. Gravy should be creamy and brown. Small amount of water may be added if necessary. --Mrs. John Asma, 54591 - 27th Street, South Bend, Indiana

SIMPLE, QUICK MUSHROOM GRAVY

Brown 1 lb. hamburger in skillet. Place hamburger in cold skillet which has 1 teaspoon salt sprinkled on it. Add onion, chopped, as desired for flavor. Other seasonings may be added if desired. Add 1 can of mushroom soup to browned meat after excess grease has been poured off. A small amount of milk may be needed to make gravy of right consistency. This is delicious served on potatoes, rice or toast. --Mrs. Myron Zergèr, R. 4, Box 394A, Elkhart, Indiana

"WORIENTAL SEE FOOD"

2 cups Chinese noodles	1/2 cup water
1 cup flaked tuna fish	1 teaspoon Worcestershire sauce
2 cups celery	4 oz. cashew nuts
1/2 cup onion	1 cup potato chips or noodles
1/2 can mushroom soup	

Slice celery and onion thin. Cook in water until almost tender. Drain and save water. Blend 1/2 cup of vegetable liquid, mushroom soup and Worcestershire sauce. Toss noodles, tuna, celery, onion, nuts and mushroom water sauce mixture in a bowl. Spoon into 9 x 9 inch or oblong baking dish and cover with crumpled potato chips or noodles. Bake at 300 degrees for half hour or just before the real brown stage. Recipe may be increased by adding more mushroom soup, water and noodles. Serve with brown gravy. (serves 8 to 10) --Mrs. W. E. Oswald, P. O. Box 246, Topeka, Indiana

Pies

HICKORY NUT PIE

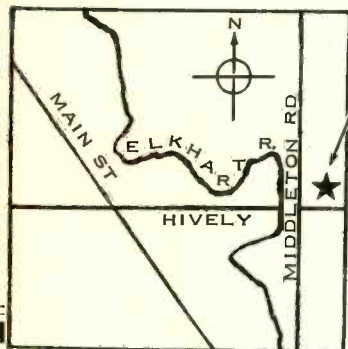
1/2 cup sugar	1 cup white syrup
2 tablespoons butter	1 cup chopped nuts
2 well beaten eggs	pinch of salt
2 tablespoons flour	1 teaspoon vanilla

Combine ingredients and pour into unbaked pie shell. Bake 350 degrees until filling is set, or top is golden brown. Pecans or walnuts may be substituted for hickory nuts. --Mrs. Clarence Beach, R. 4, Box 246, Goshen, Indiana

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CHESS PIE

5 eggs	1 stick margarine
2 cups sugar	1 tablespoon vanilla
1 cup evaporated milk	1/4 teaspoon salt

Makes 2 pies. Prepare unbaked pastry shells. Save 4 egg whites for meringues. Beat together 5 yolks and 1 egg white. Add sugar and beat. Add melted butter, salt, milk and vanilla beating thoroughly after each addition. Pour into shells. Place in hot oven, 400 degrees, until light brown then turn down to 300. Done when firm. Top with meringue and brown. Cool before cutting.
--Mrs. Norris H. Lovan, 303 Colorado Ave., Goshen, Indiana

CRUMB PIE

1 egg	1 cup syrup
2 tablespoons flour	2 cups water
1 cup sugar	1 teaspoon vanilla

Beat the egg, make a paste of egg, flour, sugar and syrup, then add water. Boil and then add vanilla and cool. Pour into unbaked pie shell. Top with crumbs made with 2 cups flour, 1/2 cup sugar, and 1/2 cup shortening, and 1 teaspoon soda. Mix well. Bake at 400 degrees until brown.
Mrs. Clarence Beachey's Mother-in-law.

OLD FASHIONED CREAM PIE

1 cup white sugar	1/2 cup flour
2/3 cup brown sugar	1/2 teaspoon salt

Stir in 1 cup boiling water, add 1 cup light cream, 1/8 teaspoon nutmeg, 1/2 teaspoon vanilla. Pour into unbaked pie shell. Bake 450 degrees for 10 minutes, then 350 degrees for 40 minutes. --Mrs. Clarence Beachey

MOCK APPLE PIE

1 cup sugar	2 teaspoons cream tartar
2 cups water	20 round crackers

Combine sugar, water, cream of tartar and let boil. Place the crackers on top and let cool. Pour into unbaked pie shell. Sprinkle a little brown sugar, butter and cinnamon on top, cover with crust. Bake 400 degrees until crust is brown. --Mrs. Milo D. Stump, 1109 Westwood Drive, Goshen, Indiana

LEMON CAKE PIE

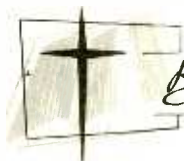
1 cup white sugar	2 egg yolks
2 tablespoons butter	1 lemon, rind & juice
3 tablespoons flour	1 cup milk

Mix sugar, butter and flour, add egg yolks, beat. Grate rind and use both rind and juice, add milk, fold in well beaten egg whites and pour in unbaked pie shell. Bake 350 degrees for 30 minutes. --John S. Leichy, R. 1, Wakarusa, Indiana

To make pie crust flaky, and easy to work with, put ice cubes in water called for in recipe before using. --Mrs. Floyd Rentfrow, R. 1, Bristol, Indiana

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SWEET POTATO PIE

Filling for a deep 9" pie:	
1 3/4 cups strained mashed sweet potato	1 teaspoon cinnamon
1 teaspoon salt	1/2 teaspoon nutmeg
1 cup granulated sugar	1/4 teaspoon ginger
2 large eggs (1/2 cup)	1 tablespoon melted oleo
	1 1/2 cups milk

Beat together with rotary beater. Pour into pastry-lined pie pan. Bake until silver knife inserted into side of filling comes out clean, about 45 to 55 min. at 425 degrees. --Mrs. Walter Miller, Rt. 1, Etna Green, Indiana.

LIME PIE

1 can chilled condensed milk	grated rind of 1 lime
3 egg yolks	1/2 teaspoon green coloring
1/2 cup lime juice (fresh)	1 baked pie shell

Combine and beat together, milk, yolks, juice, rind and coloring. Pour into pie shell. Top with meringue made of the 3 egg whites, brown in oven then refrigerate. --Mrs. Charles Bonsell, 121 Myrtle St., Elkhart, Indiana

LEMON PIE

1-1/3 cup sugar	1 tablespoon cornstarch
1 large lemon	2 cups sweet milk'
2 eggs	1/4 teaspoon salt

Use the juice and the lemon rind, ground fine, mix together with other ingredients, fill two unbaked pie shells and top with unbaked crust. Bake 45 minutes at 400 degrees. --Mrs. Roy Sellers, 1932 DeCamp, Elkhart, Indiana

Salads

AMBROSIA

2 bananas	lettuce
2 oranges	cherries
2 apples	flaked cocoanut

Mix fruit gently, place in a lettuce cup, top with a cherry and sprinkle flake cocoanut sparingly. Fruit salad dressing may be used if desired before garnishing. --Mrs. Ernest L. Stevens, R. 2, Box 431, Edwardsburg, Michigan

FIVE CUP SALAD

1 cup cocoanut flakes	2 cups miniature marshmallows
1 cup mandarin oranges	1/2 pint sour cream
1 cup crushed pineapple	

Mix together and leave in refrigerator overnight. Serve in lettuce cups. Mrs. Stanley L. Burden, 1111 Carolyn Ave., Elkhart, Indiana



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GOODIE FRUIT SALAD

6 maraschino cherries, quartered	1/4 cup salad dressing
1-3 oz. pkg. cream cheese	1 small can crushed pineapple
1/2 pkg. miniature marshmallows	1/2 cup salted mixed nuts
1/2 pint whipping cream	2 bananas

Put marshmallows and pineapple together and let stand 1/2 hour. Mix cream cheese and warmed salad dressing together until smooth and light. Add whipped cream, blend, add pineapple, marshmallows, nuts, and cherries. Put in refrigerator and chill. Just before serving fold in diced bananas. --Mrs. Wilfred Schantz, R. 3, Dowagiac, Michigan

STRAWBERRY-RHUBARB SALAD

Combine 2 cups sliced strawberries with 2/3 cup sugar. Set aside. Cook 2 cups rhubarb, cut in half inch pieces with 1/3 cup sugar, and 3/4 cup water until rhubarb is tender. Soften 2 tablespoons unflavored gelatin in 1/4 cup cold water, then dissolve in rhubarb mixture. Add the strawberries and 1-1/2 tablespoons lemon juice. Chill until slightly thickened, pour into molds. Chill until firm, unmold on drained pineapple rings in lettuce cups. Serve with mayonnaise. --Mrs. Porter Bechtel, Sr., 5409 E. Jackson Rd., Elkhart, Indiana

SALAD MOLD

1 package lemon jello	12 marshmallows
1 cup pineapple juice	1 cup hot water

Heat over medium heat until marshmallows are dissolved. Chill until thick, add 1 No. 2-1/2 can crushed pineapple, 1-3 oz. package cream cheese, blended with 1/2 cup cream, whipped. Pour in mold, chill until set. Serve on lettuce leaf. Top with mayonnaise. --Mrs. Harold Bontreger, Box 166, Middlebury, Indiana

BING CHERRY GELATIN

Dissolve 2 packages Cherry flavored gelatin in 1-1/2 cups boiling water. Drain juice from 1-1/2 cups bing cherries and use juice plus cold water to make 2 cups liquid. Chill until just thick. Mix together and form into balls: 1-3 oz. package cream cheese, 1/4 cup chopped nuts. Add cherries and cheese balls to gelatin. Chill until set. --Mrs. Harold Bontreger, Box 166, Middlebury, Indiana

BANANA SALAD WITH HONEY DRESSING

Break enough lettuce for your family. Slice on or two bananas into lettuce. For the dressing, mix in a small bowl about 1 tablespoon peanut butter, and 2 tablespoons honey. Then add enough water so that it will mix in the salad. Maple syrup may be used instead. --Mrs. Harry Schrock, R. 1, New Paris, Indiana

GRAPE NUTS FRUIT GELATIN

1 package lemon gelatin	1/2 lb. raisins or dates cut up
1 cup grape nuts	

Mix thoroughly and pour into dish or mold to cool and set. Serve with whipped cream. --Miss Virginia Reiff, 116 Gage Avenue, Elkhart, Indiana

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HATS

"Women's hats," my husband says,
"Are as silly as can be."
And I never question this remark
For with him I DO agree.

The things they sell to cover
Our so called "crowning glory,"
Get more extreme as seasons pass
On this is based my story.

I'd rather do a full day's work
Than go to purchase a hat,
The whole family wants to advise
So they go too, and that's that.

Daughter says, "Now Mother dear
Get something youthful, this one is nice,"
Then Father chimes in, "For heavens sake
Take it off, just look at the price."

And then he continues, "I remember, dear,
The hat you were married in.
It was sort of a scoop shovel affair
With ribbon bows under your chin.

"Let's try to find you one like that,
I'm sure it won't take a minute."
He forgets that after thirty years
I have not the face to go with it.

He likes large hats, she likes turbans,
No one bothers to inquire my choice,
For when the family buys me a hat
In the choosing, I don't have a voice.

Consequently, I go one morning ALONE,
Keeping in mind the points they endorse,
High crown, broad brim, with this result:
That I look like a cowboy, unhorsed.

But I never fret for another moment
When once I have made my selection
And I wear the fool thing with dignity,
At least it affords me protection.

Norma E. Cole



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BACON DRESSING FOR LETTUCE

1 slice bacon	2 tablespoons vinegar
2 teaspoons flour	1/4 cup water
2 teaspoons honey	1 tablespoon onion chopped

Fry bacon, add flour, and rest of ingredients, except onion, cook slightly, then add onion. --Mrs. Eldon Beer, Milford, Indiana

CABBAGE DRESSING

3 tablespoons honey	1/3 cup vinegar
1 teaspoon dry mustard	1 cup salad oil
1 teaspoon salt	1/4 teaspoon celery seed
1 small onion chopped	

Mix honey, mustard, salt, onion, and 1/2 of the vinegar. Beat well. Add oil gradually and remaining vinegar. Add celery seeds last. Store in pint jar. --Mrs. Eldon Beer, Milford, Indiana

GREEN & RED VEGETABLE SALAD

1 can sliced green beans drained	1 red mango chopped fine
1 can peas, drained	1 med. onion chopped
4 oz. can pimentos, chopped fine	4 to 6 stalks celery, chopped fine

Mix all but beans and peas. Beat 1 cup sugar until dissolved in 1/2 cup salad oil, 1/4 cup vinegar and 1 teaspoon salt. Pour over vegetables, adding beans and peas last. Let set over night in refrigerator. Keeps well for 3 or 4 days. --Bertha E. Stickel, R. 1, Wakarusa, Indiana

Sandwiches

FANCY TEA SANDWICHES

OPEN FACED SANDWICHES: Remove crusts. Cut into oblong, diamond, triangle or crescent shapes or use desired cookie cutter. Spread with commercial cream cheese spreads and top with slice of stuffed olive.

SPIRAL SANDWICHES: Order bread from bakery sliced lengthwise. Remove crusts. Spread each long slice with the following mixture: 1 pkg. cream cheese 1 tsp. minced onion, juice of 1/2 lemon, 1 tablespoon mayonnaise. Roll tightly lengthwise, fastening end with toothpicks. Chill. When ready to serve, slice each roll in thin slices.

RIBBON SANDWICHES: Have bread sliced lengthwise. Alternate slices of light and dark bread using different fillings between layers. Chill covering with damp cloth. Cut into slices when ready to serve. --Mrs. Marvin Kanengieter, 901 W. Hively, Elkhart, Indiana

Candlewax may be removed by first scraping excess off with table knife, then place stained spot between white blotters and press with a hot iron. Rub the spot with cold lard or turpentine and wash in warm suds. --Norma Jean

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SANDWICH FILLINGS

1. Mix chopped celery with peanut butter, moistened with mayonnaise. Season with salt and pepper.
2. Chop hard cooked eggs and mix with minced crisp fried bacon and enough mayonnaise to moisten.
3. One cup ground dates, one-half cup ground nut meats. Moisten with mayonnaise.
4. One-half pound minced ham, 2 hard boiled eggs. Eight sweet pickles. Put through food grinder. Mix to a paste with mayonnaise.
5. One can salmon, add 2 hard boiled eggs, chopped and seasoned with mustard and horseradish. Mix well. --Mrs. Marvin Kanengieter, 901 W. Hively, Elkhart, Indiana

BARBEQUE BURGERS

1 pound hamburger	1 cup chopped onion
1 cup chopped celery	1 can tomato soup
1/2 cup chopped green pepper	1 tablespoon barbeque sauce

Brown meat in small amount of fat, when done add celery, green pepper, and onions and let simmer until vegetables are done. Then add salt and pepper to taste, tomato soup and barbeque sauce and let simmer 30 minutes. Serve in hamburger buns. --Mrs. Al Hesketh, 185 State, Elkhart, Indiana

WAFFLE-BAKED SANDWICHES

1 lb. can corned beef hash	1 tablespoon prepared mustard
1/4 cup pickle relish, drained	6 hamburger rolls

Break up corned beef with fork; stir in relish and mustard. Spread between rolls. Brush outside of rolls with melted butter. Toast in heated waffle iron 5 minutes or until brown. --Mrs. Aden Horst, 2302 W. Mishawaka Rd., Elkhart, Indiana

BACON ROLLS

Slices of sandwich bread	1 can mushroom soup
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Remove crusts from bread slices, spread undiluted mushroom soup on one side of bread only, rolling opposite corners together. Wrap 1/2 slice of raw bacon around outside and fasten with toothpicks. Bake until toasted and crisp about 20 minutes at 350 degrees on a cookie sheet. --Mrs. Harold Bontrager, Box 166, Middlebury, Indiana

To remove sink and water stains, apply a mixture of equal parts of peroxide and cream of tartar and rub well. This will clean water and milk pails, too. --Lois Moon, 57057 Lake St., R. 2, Osceola, Indiana

Use two hangers hooked in opposite directions when hanging coats or dresses on a line and they'll still be there when you go out to get them on a windy day. --Mrs. Vernon Scott, 1014 Monroe Street, Elkhart, Indiana

When canning beans or anything that requires several hours to process, pour a little vinegar in the canner with the water, the cans will come out clean and shiny. -- Mrs. George Cross, R. R. 1, Middlebury, Indiana



1. Norma Jean's mother-in-law, Mrs. Davis and sister-in-law, Dr. Viola Waterhouse.
2. The Moores, Edwin, Ruby, Clarence, Kay and Clyde. Just before the boys left for Haiti.
3. Norma Jean's brother, Ronald daddy and mother Feemster, and sister Evelyn.
4. Martha Andrews' mom and dad, Mr. and Mrs. R. E. Thompson
5. Five generations in Elsie Miller's family.



MAMA

I love to go to mama's house to spend with her the day.
It seems as though we always have so very much to say
She always meets me at the door and greets me with a kiss.
I think that I will never have another friend like this.

We tell each other all the news, of grandchild, sister, brother.
And if there is the least thing wrong, we always help each other.
She seems so glad that I have come, and gives me her sweet smile,
And always seems to make me feel my coming was worth while.

She always speaks so very kind of her dear family,
I hope as years go passing by, more like her, I can be.
She shows me how to do my best, to lean on Him, to meet the test.
I know her prayers will help me through in every thing I say or do.

We laugh and talk, and my, oh my, how quick the day goes passing by.
And then it seems before we're through we have to stop and say goodbye.
That's why I love to visit mama, but don't think I have left out papa
For when he's there, the day's complete, for these, my folks, cannot be beat.

Alice Cripe

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CANNED SMELT OR SARDINES

Dry clean smelt with paper towels. To each pint add: 1 tablespoon prepared mustard in bottom of jar, half fill with smelt then add 1 more Tablespoon mustard, finish filling and add 1/2 teaspoon salt and 1 tablespoon olive oil. Add no water. Seal and cold pack for four hours. For fish in tomato sauce add 2 table-
spoons catsup and a head of garlic per pint. ---Mrs. Amos Gregory, 149 W. Indiana Ave., Elkhart, Ind.

GREEN TOMATO MINCEMEAT WITH HAMBURGER

Sprinkle 1 gallon of chopped green tomatoes with 1 tablespoon salt and let stand for 1 hour, drain, cover with boiling water, let stand for 5 minutes and drain again. Remove seeds from 1 whole orange and run through grinder, add 3 cups brown sugar, 2 cups seeded raisins, 1 cup grape juice or cider, 2 cups chopped apples, 2 teaspoons cinnamon, 1 teaspoon cloves, 1/2 teaspoon ginger, and 1 teaspoon nutmeg.

Cook 2 pounds hamburger until tender in 2 cups water. Add to chopped mixture and cook until thick. Pack in hot jars, process 20 minutes in hot water bath. -- Mrs. Frank Ferro, 1220 Romain, Elkhart, Indiana

GREEN TOMATO MINCEMEAT

Mix three pints chopped apples with 3 pints chopped tomatoes, drain then add: 4 cups brown sugar, 1-1/2 cups vinegar, 3 cups raisins, 3 teaspoons cinnamon, a scant teaspoon each of cloves, allspice, mace, and pepper, 2 teaspoons salt. Cook 40 minutes, or until thick, then add 3/4 cup butter of 1-1/2 cup suet and the grated rind of 1 orange. Stir until well mixed, pour into hot jars and seal immediately. --Mrs. Harley Proper, R. 1, Edwardsburg, Michigan.

SACCHARINE PICKLES

Fill 8 quart cans with washed pickles. Into each can add 1 level teaspoon white mustard seeds. Pour over pickles solution of 2 quarts vinegar, 1 quart cold water, 1 tablespoon powdered saccharine, 1 scant cup barrel salt. Seal. -- Mrs. Walter Miller, R. 1, Etna Green, Indiana

SOCIETY CHIPS -- Sweet Pickles

14 or a few more dill size "cukes", wash and cover with boiling water for 3 mornings. 4th morning: slice crosswise in 1/4 inch slices or chunks. Heat to boiling: 1 quart vinegar, 8 cups sugar, 1 tablespoon salt, and 2 tablespoons pickling spice. Pour over sliced "cukes" for 3 more mornings and on the 4th morning, pack in jars and pour the hot syrup over them and seal. They're brittle and very good says Mrs. Ada Steury, 110 Sycamore Drive, Goshen, Ind.

When watering house plants, use warm water rather than cold. The cold water shocks some plants to the extent that the roots are damaged and growth is retarded. --Mrs. William Young, 1031 Monroe Street, Elkhart, Indiana

60 "From the banks of the Wabash to the shores of St. Joe, this is the mighty twelve-seven-oh!"... WCMR

SATURDAY EVENING

First we curl the little girls' hair
 Then in the tub they go.
 We scrub each one with loving care
 Until their bodies glow.
 Snug sleepers are on quick's a wink
 And then their story's read.
 Each one hollars, "Give me a drink
 Before we go to bed."
 After drinks they march up-stairs
 With, "Mommy, take my hand,"
 Then kneel and say in all their prayers,
 "Guard with your loving hand."
 They climb into their little beds
 And we tuck them in,
 Thankful for little sleepyheads
 And peace for all that din.

Thelma L. Martin
 Rt. 1, Box 97 A
 Wakarusa, Indiana



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 & RONNIE CHUPP



JON ANDREWS



TEDDY & DEBBY DAWSON



DAVID & KENT MILLER



KENT, GAIL, TINA
 & EVAN MARTIN



RANDY SCOTT

ESCALLOPED CHICKEN

1 stewing chicken, 4 or 5 pounds 1 cup milk (approx.)
 2 cups coarse cracker crumbs 1 cup chicken broth (approx.)

Cool chicken, pick meat off bones. Combine chicken and cracker crumbs, add half of the milk and chicken broth to the mixture. Add the balance of the milk and chicken broth as is necessary. Pour into baking dish and sprinkle the top with cracker crumbs and dot with butter. Bake 20 to 25 minutes at 325 degrees. ---Mrs. Leroy Grabill, Wakarusa, Indiana.

TOP O' THE STOVE SCALLOPPED POTATOES

Fry potatoes until nearly done in large heavy skillet, using very little grease. Cover with cheese and pour in enough milk to come almost to the top of the potatoes. Cover and cook very slowly. Turn or stir several times until potatoes are done. ---Mrs. E. D. Rader, Rt. 5, Elkhart, Indiana.

QUICK BEAN CASSEROLE

1 one-pound can pork and beans 1/2 medium green pepper,
 1/2 cup ketchup chopped
 1/3 cup brown sugar 1/2 teaspoon salt
 3 tablespoons chopped onion 3 slices of bacon, cut up

Combine in 1-quart casserole. Bake uncovered in 350 degree oven for 45 minutes. Makes 4 servings. ---Mrs. Shirley Stephenson, 150 Wolf Avenue, Elkhart, Ind.

Pour melted paraffin on the cut end of cheeses to keep them from drying out. ---Mrs. Vernon Scott, 1014 Monroe St., Elkhart, Indiana

APPLE CRUNCH

Heat oven to 400 degrees. Mix 4 cups apples, diced coarsley, 1 cup sugar, 2 tablespoons flour and spice to taste. Put in a loaf pan. Combine: 1 cup sugar, 1 cup flour, 1 teaspoon salt, 1 teaspoon baking powder and 2 eggs. Put on apple mixture. Bake, being sure to reduce heat to 350 degrees after 10 minutes, for 45 minutes. --Mrs. Albert Stahly, R. 1, Box 24, Constantine, Michigan

COOKIE-CAKE

1/4 cup butter	1-3/4 cup sifted flour
2 cups brown sugar	1 teaspoon baking powder
3 eggs	1 teaspoon soda
1 cup sour milk	1 teaspoon salt
1 teaspoon vanilla	1/2 cup ground nut meats

Mix by hand in order given and bake 35 minutes at 350 degrees. When cool, frost with 1-3-ounce package cream cheese, 1/2 teaspoon vanilla and 2 cups confectioners sugar, thinned with cold coffee to spread. --Helen Kehr, 1019 South Second, Elkhart, Indiana

BLUEBERRY BUCKLE

1/4 cup butter	Topping:
1/2 cup sugar	
1 egg	1 pint blueberries
1 cup flour	1/3 cup flour
1 1/2 teaspoon baking powder	1/2 cup sugar
1/4 teaspoon salt	1/2 teaspoon cinnamon
1/3 cup milk	1/4 cup butter

Cream sugar and butter. Add egg, then sifted dry ingredients. Add milk, pour into 8 inch square pan. Spread berries on top. Cream butter and dry ingredients and sprinkle over berries. Bake at 375 degrees for about 50 minutes. ---Mrs. Ted Cripe, Rt. 2, Cassopolis, Michigan.

AMISH COOKIES

Easy to handle recipe:	1-2/3 cup sugar
1/8 cup molasses	3/4 cup raisins
4 cups flour	1-1/3 tablespoons baking powder
2/3 cup lard, rounded	1 tablespoon soda
2 eggs	1 teaspoon cinnamon
2 cups oatmeal	1 teaspoon nutmeg
1/3 pint sour milk	1/4 pound peanuts

In one dish mix sugar, lard and flour. In another, mix oatmeal, peanuts, and raisins; and in another; syrup, egg, and milk. Combine all ingredients and roll out and cut in rounds. Brush tops with slightly beaten egg white. Bake until lightly browned. --Mrs. Florence Stauffer, R. 3, Box 104, Goshen, Ind.

EASY HONEY COOKIES

1/2 cup brown sugar	1 teaspoon salt
1 cup honey	2/3 cup water
1/2 cup shortening	2 teaspoons soda
1 egg	1 teaspoon ginger

Use sufficient flour to roll. Have water boiling for crisp cookies, or cold for soft ones. Cut, place on cookie sheet, bake in medium hot oven until browned. --Mrs. Charles F. Lynn, 232 Garfield, Elkhart, Indiana

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Our Broadcasting Schedule

WEEKDAYS

5:30 Sign On
 5:31 State News
 5:35 Farm Fare
 5:40 Farm Feature
 5:55 News
 6:00 Farm Fare
 6:10 County Agent
 6:15 Farm Markets
 6:25 News
 6:30 20th Century Reformation M-F
 Agricultural USA Saturday
 7:00 Weather
 7:05 Sports Roundup
 7:10 The Clockwatcher
 7:15 Chats of Cheer M-F
 7:30 News
 7:35 Toast Time
 7:45 Songs and Sunshine MWF
 7:55 News
 8:00 Cassopolis Street Showcase
 8:30 Haven of Rest M-F
 Children's Bible Hour Sat.
 9:00 Back to the Bible
 9:30 Homemaker Show M-F
 Coffeetime S.
 9:55 News
 10:00 Psychology for Living MWF
 Coffeetime T. Th. S.
 10:15 Magazine Reporter (Wed.)
 10:25 News
 10:30 Miniature Concert
 10:55 Feature News
 11:00 Community Report
 11:05 Around the Town
 11:15 You Requested It M T Th F
 Heart to Heart (Wed.)
 Recreation Ramblings Sat.
 11:30 Births and Pediatrics M-F
 This is Elkhart Sat.
 11:35 Voices in Song M-F
 11:45 Music with Personality M-F
 This is Elkhart
 12:00 News for Lunch
 12:15 Farmer's Forecast M-F
 Farm News in Review Sat.
 12:20 Markets M-F
 12:30 1270 Acres
 Today's Youth Saturday
 12:45 Midday Moods Saturday
 1:00 News and Markets M-F
 1:05 Concert Hall
 1:29 News Headlines
 1:30 Concert Hall
 1:45 Purdue School of the Air M-F
 2:00 P M Panorama
 2:25 News
 2:30 P M Panorama
 2:55 News
 3:00 Nappanee on Parade M-F
 3:15 Heart to Heart M-F
 3:29 News Headlines
 3:30 Nappanee on Parade M-F
 4:00 Commuter's Special

4:15 Trading Post
 4:25 News
 4:30 Commuter's Special
 4:50 Sports Roundup
 4:55 Local News
 5:00 Variety Time
 5:25 News
 5:30 Variety Time
 5:55 News
 6:00 Salute to the Armed Forces
 6:15 Twilight Tempos
 6:25 News
 6:30 Twilight Tempos
 6:55 News
 7:00 Sacred Concert

SUNDAY

7:00 Sign On
 7:05 Sunday Clockwatcher
 7:29 News Headlines
 7:30 Sunday Clockwatcher
 7:55 News
 8:00 Sacred Selections
 8:15 Glad Tidings
 8:30 Christian Brotherhood
 9:00 Bit of Heaven
 9:30 Harvestime
 9:45 Quartet Time
 9:55 News and Weather
 10:00 Light Classic Hour
 10:29 News Headlines
 10:30 Light Classic Hour
 10:55 News
 11:00 Community Report
 11:05 Album Time
 11:30 Voices in Song
 12:00 News for Lunch
 12:15 Peace Society
 12:30 Songtime
 1:00 Mennonite Hour
 1:30 Sacred Album Time
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 2:30 Concert Hall
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 3:30 That They Might See
 4:00 Manion Forum
 4:15 Voice of Bible Truth
 4:30 World Literature Crusade
 5:00 Sailor Sam
 5:15 Sunday Serenade
 5:25 News
 5:30 Uncle John Meredith
 5:45 Sunday Serenade
 5:55 News
 6:00 Salvation Army
 6:25 News
 6:30 Twilight Tempos
 6:55 News
 7:00 Sacred Concert

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