

VETS QUESTIONS & ANSWERS

EDITOR'S NOTE: Veterans and their families are asking thousands of questions concerning the benefits their Government provides for them through the Veterans Administration. Below are some representative queries. Additional information may be obtained at any VA office.

Q--Are WW II veterans eligible for pensions? I'm 65, and my wife and I need more than the \$3,000 annual income we now live on. I served in WW II, but I wasn't wounded.

A--Any 65-year old veteran who served a minimum of 90 days and received an other than dishonorable discharge is considered permanently and totally disabled for pension purposes. As a married man with your income, you could be eligible for \$69 per month pension at current rates.

Q--When a veteran who dies of service connected causes is buried in a private cemetery, will the Veterans Administration pay the \$150 plot allowance in addition to the \$800 allowance for funeral expenses?

A--No. The \$800 payment is for all funeral costs, including a burial plot. However, if death occurs in a VA facility, an additional amount if payable to transport the deceased to place of burial.

Q--Is it true that veterans no longer have to apply for certificates of eligibility for education and training benefits? I hear that the Veterans Administration mails them to veterans so that they no longer have to apply in person. Because I didn't apply when I got out two years ago, will VA send mine through the mail?

A--The new system is keyed to the list of discharges now being furnished by the Department of Defense. Because you were discharged before the automatic system was established, it will be necessary for you to file application for your benefits at the local VA office.

Q--An explosion killed my son during military service in Vietnam, and his body was never recovered. Will the Veterans Administration provide a memorial marker?

A--Yes. The memorial may be erected in a private cemetery in a plot provided by the applicant, or in the memorial section of the national cemetery. Apply to the nearest VA office.

Q--The Veterans

Administration is giving my daughter dependents' educational assistance based on the service connected death of my husband. Since she plans to marry soon, I wonder if this will affect her assistance?

A--Your daughter's marriage would have no effect on her education benefits. A widow's remarriage under the same program, however, would result in termination of benefits, unless the remarriage was terminated by death or divorce.

Q--My husband was killed in action during World War II, and I never remarried. Am I eligible for a Veterans Administration GI home loan?

A--Yes. The Veterans Housing Act of 1970 restored unused, expired loan benefits to veterans of World War II and later periods, including their unremarried widows.

Having A Child Isn't Risk Free

Each day in the United States, two women die, not of disease or of old age, but as the result of their becoming pregnant.

Whether during the months before childbirth or in the recovery period after, almost 800 women lose their lives annually due to pregnancy and its aftermath.

This sad truth is revealed in the Government's official Vital Statistics Report, which notes that being born is hazardous business for babies, too. Well over 100 newborn infants a day—60,000 a year—fail to make it.

One might shrug and say "that's life"—except for the ironic fact that so large a number of pregnancies are unwanted to begin with.



WOMEN IN HARD HATS—Linda Brown, left, consults with Ada Parker about the lubricating oil and the cooling mechanism on the giant fans which blow air into the boilers at Con Edison's Hudson Avenue electric generating station in Brooklyn. Mechanics for the utility, they have jobs once considered "for men only."

WHO KNOWS?

1. What is the launch date for Skylab 3?
2. Which President was born October 30, 1735?
3. What significant historical event took place on October 19, 1781?
4. In what war did this event occur?
5. When did the United Nations adopt an official flag?
6. Who created "Huckleberry Finn"?
7. When does Daylight Saving Time end?
8. When was the ZIP CODE introduced?
9. Who built the first successful single-rotor helicopter?
10. Who is known as the "Father of the United Nations"?

Answers To Who Knows

1. November 11.
2. John Adams, 2nd Presi-

3. Lord Cornwallis surrendered at Yorktown.
4. Revolutionary War.
5. October 20, 1947.
6. Mark Twain.
7. October 28th, 2 a.m.
8. July 1, 1963, by the U.S.

9. Igor I. Sikorsky. A Russian who came to the U.S. after the Russian revolution.
10. Cordell Hull, former Secretary of State.

SOUND ADVICE

Summer Hearing Conservation
Enjoyment of water sports—the favorite summer pastime for millions of Americans—requires respect for common sense safety regulations. And these regulations should include measures to protect participants against hazards to their hearing ability.

Sat., Nov. 24, 1973 THE CAROLINA TIMES—3A

This is the advice of the Beltone Crusade for Hearing Conservation. The crusade, sponsored by Chicago-based Beltone Electronics Corporation, world leader in hearing aids and electronic hearing test instruments, is dedicated to promoting hearing conservation and the control of noise pollution.

For example, outboard boat- ing enthusiasts who power their crafts with unusually loud motors could be subjecting themselves to potentially hazardous sound levels if exposure to the noise is prolonged or continuous. To avoid such a potential risk the crusade officials urge outboard enthusiasts to use protective ear plugs.

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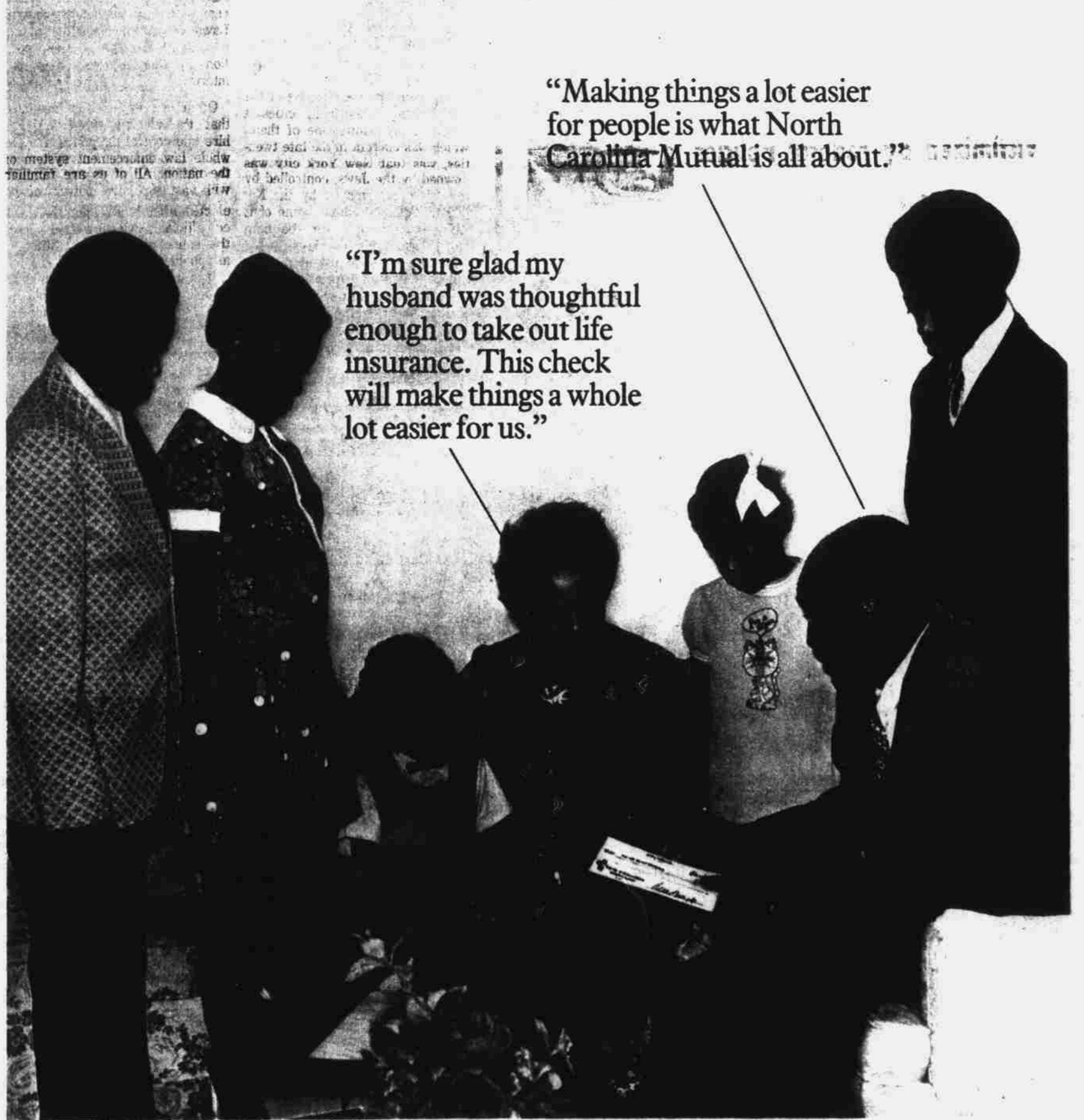
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Also available in Tenth's

Actual case history photo: North Carolina Mutual agent Ivery Brandon gives death benefit check to Mrs. Mildred McLean.



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LET'S ASK THE YEAST PEOPLE

As cool blustery winds blow autumn leaves about, more and more homemakers are busy in warm kitchens baking homemade bread. But many have never used yeast or kneaded dough, so they have questions.

To make it simpler for first-time bakers the test kitchens of Fleischmann's Yeast developed the Rapidmix Method for making bread. It makes dough easier to handle and speeds up the whole process. Active dry yeast is mixed with some of the other dry ingredients. Liquids are heated to very warm (120-130°F.). An electric mixer is used to combine ingredients which helps start the action of the yeast.

One question the novice might have relates to kneading. It does take a little know-how. Start by forming the dough into a round ball. Fold it toward you with the fingertips of both hands. Then with the heels of your hands, push the dough away from you using pressure. Turn the dough a quarter of a turn and keep repeating for 8 to 10 minutes. With practice, you'll pick up speed and rhythm. The purpose of kneading is to stretch the gluten in the flour. This forms the structure of the finished bread.

Here the Rapidmix Method is used in a recipe to please new bread bakers and pros alike.

- HONEY-WHEAT CINNAMON BREAD**
- 4-1/4 cups unsifted white flour (about)
 - 2 cups unsifted whole wheat flour
 - 1 tablespoon salt
 - 1 package Fleischmann's Active Dry Yeast
 - 2 cups water
 - 1/4 cup honey
 - 3 tablespoons Fleischmann's Margarine
 - 1 cup golden raisins
 - 1/4 cup sugar
 - 1/4 teaspoon ground cinnamon
 - Melted Fleischmann's Margarine
- Combine white and whole wheat flours. In a large bowl



Bake this honey-wheat loaf to fill your kitchen with the aroma of freshly baked bread laced with honey and swirled with cinnamon.

thoroughly mix 2-1/2 cups flour mixture, salt and undissolved Fleischmann's Active Dry Yeast.

Combine water, honey and Fleischmann's Margarine in a sauce-pan. Heat over low heat until liquids are very warm (120-130°F.). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes* at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in raisins and enough additional flour mixture to make a soft dough. (If necessary, add additional white flour to obtain desired dough.) Turn out onto lightly floured board. Cover dough with bowl; let rest 10 minutes. Knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let

rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Meanwhile, thoroughly combine sugar and cinnamon.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Roll 1/2 the dough into a 12 x 8-inch rectangle. Brush lightly with melted Fleischmann's Margarine. Sprinkle with 1/2 cinnamon-sugar mixture. Roll tightly from the 8-inch side as for jelly roll. Seal edges firmly. Seal ends of loaf and fold underneath. Place loaf, seam side down, in greased 8-1/2 x 4-1/2 x 2-1/2 inch loaf pan. Repeat with remaining dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1-1/2 hours.

Bake in a hot oven (400°F.) about 30 to 35 minutes, or until done. Remove from pans and cool on wire racks. If desired, brush with melted Fleischmann's Margarine. Makes 2 loaves.