

# DEAR SALLY

BY SALLY SHAW

DEAR SALLY: The young lady I've been dating for some time is constantly trying to "improve" me. She wants me to limit myself to one pre-meal cocktail, give up smoking my pipe at social affairs, take bridge lessons, comb my hair in a different style, dress differently, and she's continually correcting my grammar. This is a very attractive girl otherwise and I think a lot of her but her constant "educational hints" are making me more and more uncomfortable while I am with her. What do you advise?

TARGET:  
DEAR TARGET: Tell her frankly how uncomfortable her "tutoring" is making you, and either that she accept you as you are, or if not, that you two go your separate ways.

DEAR SALLY: Our daughter, age 16, has been dating regularly with a nice boy of 19. He is now preparing to leave for military service and wants her to consider herself engaged to him and not do any "socializing" with any other boys while he is away for at least two years or more. We don't think this is good for a girl of her age, and we've argued our heads off with her about it, but she seems determined to "remain true" to this boy "forever." Is there anything more we can do about this? HER PARENTS.

DEAR PARENTS: Yes. You can stop arguing with her, and put your foot down...hard! No girl of 16 should be sitting at home for two years or more. It's all right to maintain her friendship with the boy via letters while he's away - but certainly she should be enjoying those precious youthful years,


too, with lots and lots of other young persons of her age.

DEAR SALLY: I'm a girl of 18, and up to two weeks ago I was dating regularly with a very attractive young man of 21 who owns and operates a service station. We got along fine and he acted like he was very much in love with me - then we got into a silly argument and he stopped calling me. Now someone has told me he is dating another girl who looks exactly like me. Do you think maybe this is why he is interested in her, that she is a sort of substitute for me, and maybe if I were to drop in at his service station we might patch things up? SORRY.

DEAR SORRY: If he were really interested in you, he wouldn't be settling for a "substitute." Don't degrade yourself by dropping in at his place of work. His quick "rebound" to another girl tells you all you need to know.

DEAR SALLY: My brother has volunteered to sing at my forthcoming wedding, and this has thrown my fiancée and me into a dilemma. The truth of the matter is that my brother cannot sing, and everyone knows this but him...and we're afraid that he might ruin the entire effect of our wedding. He's the nicest guy in the world. So, is there anything we can do about this without risking hurting his feelings? THE GROOM.


DEAR GROOM: Tell your brother that you want "the nicest guy in the world" to fill the very important role of your best man...that the wedding arrangements, including the music, have already been made by your fiancée's parents.



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### The Veteran's Corner

EDITOR'S NOTE: Below are authoritative answers by the Veterans Administration to some of the many current questions from former servicemen and their families. Further information on veterans benefits may be obtained at any VA office.

Q -- I understand that a law was recently passed which increases the amount of a direct loan which the Veteran Administration can make to a veteran. If so, what is the new amount?

A -- Under the law signed by President Nixon on June 6, 1969, the VA may now make direct loans up to a maximum of \$21,000. The old limit was \$17,500.

Q -- My father is permanently and totally disabled due to a service-connected disability incurred in World War II. I am 19 years old and married. Am I eligible for educational assistance from the Veterans Administration?

A -- Yes. Marriage does not affect your eligibility to VA educational assistance if you are otherwise entitled under the War Orphans and Widows Educational Assistance Law.

Q -- I have a 10 per cent service-connected disability incurred in 1963. I am receiving \$18 a month. Why don't I receive \$23.

A -- Your disability was incurred during a peacetime period, so you are paid the authorized peacetime rate, which is 80 per cent (to the nearest dollar) of the wartime rate. The period from Feb. 1, 1955, through Aug. 4, 1964, is considered peacetime. The Vietnam era, from Aug. 5, 1964, to some future date, is considered wartime.

food news & cues

from the Quaker Test Kitchens



**Double Treat: Chocolate Oatmeal Cake**

Two old favorites, chocolate and oats, double scrumptiously in this two-layer Chocolate Oatmeal Cake. Crunchy toasted oats and peanuts sprinkled between the layers and over the chocolate-frosted top complement the nut-like flavor of oats in the cake.

- CHOCOLATE OATMEAL CAKE**  
Makes one 9-inch cake
- |   |  |
|---|--|
| <b>CRUNCH:</b>                              | 1 cup granulated sugar   |
| ½ cup quick or old fashioned oats, uncooked | 1 cup firmly packed brown sugar                                      |
| 2 tablespoons firmly packed brown sugar     | 1 teaspoon vanilla   |
| 1 tablespoon butter or margarine, melted    | 2 eggs   |
| ¼ cup chopped salted peanuts                | 1 envelope (1 oz.) no-melt unsweetened chocolate flavored ingredient |
| <b>CAKE:</b>                                | 1½ cups sifted all-purpose flour                                     |
| 1¼ cups boiling water                       | 1 teaspoon soda  |
| 1 cup quick or old fashioned oats, uncooked | ½ teaspoon salt  |
| ½ cup butter or margarine, soft             | <b>CHOCOLATE BUTTER CREAM ICING</b>                                  |

For crunch, heat oven to moderate (350°F.). Combine oats, brown sugar and butter until crumbly. Place in a shallow baking pan. Heat in preheated oven (350°F.) about 10 minutes, stirring occasionally. Cool 15 minutes; toss lightly with a fork to form crumbs. Stir in peanuts. Reserve for later use.

For cake, pour boiling water over oats; stir to combine. Cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars, beating until fluffy. Blend in vanilla, eggs and chocolate. Add oats mixture; blend well. Sift together flour, soda and salt. Add to creamed mixture; blend well.

Four batter into a well-greased and floured 9-inch square baking pan. Bake in preheated oven (350°F.) 50 to 55 minutes. Cool 15 minutes; remove from pan; cool thoroughly. Split cake horizontally into 2 layers. Spread bottom layer with some of the icing; sprinkle with a small amount of reserved crunch. Place second layer on top of bottom layer. Frost top and sides of cake with remaining icing; sprinkle top and sides with remaining crunch.