THE FRONTIER, O'NEILL, NEBRASKA





EDITOR'S NOTE: This newspaper, brough special arrangement with the Washington Bureau of Western Newspaper Union at 1616 Eye Street N. W., Washington, D. C., is able to bring readers this weekly column on problems of the veteran and serviceman and his family. Questions may be ad-dressed to the above Bureau and they 3. What makes the su will be answered in a subsequent col-umn. No replies can be made direct by mail, but only in the column which will appear in this newspaper regularly.

#### Authorized Appraisers

Because a large majority of real estate appraisers selected by banks and other lenders were amendable to pressure and "obliging" insofar as the real estate operators were concerned in turning in high appraisals, Veterans' administration announces that after January 2, it will select its own appraisers of real property in an effort to protect veterans against

over-priced properties in the current high market. Under the revised procedure, VA

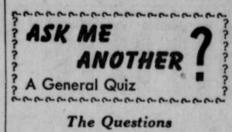
will designate by name the person to appraise each piece of property offered for sale to veterans under the guaranty loan provision of the G.I. bill. For the past 15 months, the lender was permitted to select any appraiser he desired from a panel of local appraisers whose general qualifications had been re viewed and approved by VA. As a result of this practice, VA

believes tendency on the part of some lenders to use exclusively the services of certain "obliging" appraisers, who were most amenable to turning in a high appraisal where necessary to meet the asking price, will be eliminated.

The original system was inaugurated to speed up appraisals and, while it has done so, VA now believes the system has proved susceptible to abuses which more than offset the advantages it was designed to achieve.

### Questions and Answers

Q. Due to a doctor's order for special nurses, I was called on the case of a veteran who was critically ill. At the time I was told that the government had made provisions and that I would be paid. After completion of the case, I was told that I may not get paid. That posers as Liszt and Rimski-Korsahas been six months ago, and I kov.



1. When you are confronted with a "Hobson's Choice," how many choices have you?

2. The name Huguenots was given by the French during the 16th 3. What makes the stars twin-4. The siege of Troy lasted how

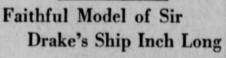
long? 5. What bug swims bottom up?

The Answers

1. You have no alternative. 2. The Protestants. 3. The density of the air.

4. Ten years. 5. The "back swimmer" swims

on its back. It is the only water bug that does so.



Among the outstanding exhibits of glass-case ship models is the Hampshire collection in the Institute of Marine Engineers in London, says Collier's. The life work of one man, it consists of 13 miniature reproductions of famous vessels built on a scale of 1 inch to 64 feet, or about one-eighth of the usual size of decorative ship

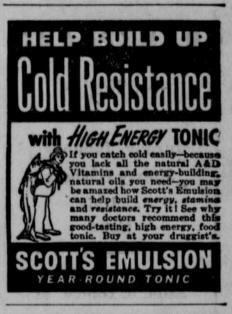
models. Most unusual of them all is a faithful reproduction of Sir Francis Drake's three-masted Golden Hind, which is one inch in overall length, or so small that it can be hidden behind a half dollar.

**Chopsticks Sole Survivor Of One-Finger Piano Pieces** 

## **This Home-Mixed Syrup Relieves Coughs Quickly**

Needs No Cooking. Saves Money. The surprise of your life is waiting for you, in your own kitchen, when it comes to the relief of coughs due to colds. In just a moment, you can mix a cough syrup that gives you about 4 times as much for your money,

and is surprising for quick results. Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking needed—it's no trouble at all. Or you can use corn syrup or liquid honey, instead of sugar syrup. Then put 2½ ounces of Pinex (ob-tained from any druggist) into a pint bottle. Fill up with your syrup, and you have a full pint of really wonder-ful cough medicine. It never spolls, lasts a long time, and children love it. This home mixture takes right hold of a cough in a way that means bus-tures. iness. It loosens the phlegm, soothes the irritated membranes, and quickly eases soreness and difficult breathing. Pinex is a special compound o proven ingredients, in concentrated form, well known for quick action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.



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6 tablespoons peanut butter 6 tablespoons fat 2 eggs 1% cups bottled milk 1% cups flour 3 tablespoons sugar 3 teaspoons baking powder 1/4 teaspoon salt Cream peanut butter and fat together. Add beaten eggs and blend well. Add milk. Sift flour, measure and sift again with sugar. baking powder and salt. Add milk mixture to dry ingredients. Mix until smooth. Pour onto hot waffle iron and bake 3 to 5 minutes. A good basic waffle recipe may be varied in countless ways. The mixing is easy and need take but a few minutes. Plain Waffles. (Makes 6 waffles) 1% cups sifted all-purpose flour 3 teaspoons baking powder 1/4 teaspoon salt 2 eggs 1¼ cups milk 6 tablespoons melted butter or fat Sift together dry ingredients. Beat eggs with an egg beater until light. Add milk and butter. Add this to sifted dry ingredients and beat until smooth. Bake on waffle iron according

pleasing to those of you home-

makers who have trouble giving

the family enough nourishment on nippy days. Let them fill up on waf-

You won't be able to run through

Peanut butter waffles are tasty and

Peanut Butter Waffles.

(Makes 7 waffles)

to manufacturer's directions. Cheese Waffles Add 1 cup grated cheddar cheese to above recipe

# LYNN SAYS:

**During Winter** Green vegetable salads gain distinction when you add a few savory herbs to them. Sprinkle such seasonings as chervil, thyme, basil, tarragon and dill on the salads before serving, and watch appetites perk up.

Salads should never be placed on the table until you are ready to eat them. They lose freshness and ery hearts, potato chips and pickle crispness rapidly in a warm room. | fans.

1 tablespoon sugar 1 teaspoon salt 1 tablespoon butter 13% cups scalded milk 1/4 yeast cake dissolved in 14 cup lukewarm water 2 cups flour 2 egg yolks 2 egg whites

Raised Waffles.

(Makes 9 to 12)

Ham a la King on Waffles

Molded Carrot Salad

**Baked** Apples

Add sugar, salt and butter to milk. When lukewarm, add dissolved yeast cake and flour. Beat well. Let rise overnight (make evening before if you want waffles for breakfast). Add well-beaten egg yolks, then stiffly beaten whites. Bake in waffle iron.

Now, here's a grand variety of sauces that may be used with waffles for different occasions. These, of course, may be made up ahead to save time before serving, and kept stored in jars under refrigeration.

# Hot Fudge Sauce.

### (Makes 1% cups) 2 squares unsweetened chocolate

1/2 cup water 1½ cups corn syrup 1 teaspoon vanilla extract

Cook chocolate and water over direct heat for 2 minutes, stirring constantly. Remove from heat, add corn syrup. Simmer for 10 minutes. stirring occasionally. Add vanilla.

> Ice Cream Sauce. (Serves 10 to 12)

I cup heavy cream 1 egg 1/4 cup granulated sugar

1/a cup melted butter 1 teaspoon vanilla Beat egg until light, add to sugar

and beat well. Fold in melted butter and mix well. Fold in whipped cream and vanilla, then place mixture in refrigerator tray to chill.

### Butterscotch Sauce.

(Makes 1 pint) 1 cup sugar % cup corn syrup 1 tablespoon butter 1/2 pint thin cream

Cook until a soft ball forms when tested in cold water. Remove from fire and serve hot or cold. Thin with cream, if desired.

Fish, meats and vegetables will be more palatable if they are first marinated before being tossed with the other salad makings. Frequently two dressings may be combined to give extra sparkle to salads. Use french dressing mixed with mayonnaise or sour cream dressing, for

example. If you want to dress up vegetable and meat or fish salads, use carrot curls, black olives, green stuffed olives, roquefort cheese, stuffed cel-

till have not received a del answer. Will you please inform me as to whether such provisions are made or where I can find out?-A. C. B., R.N., ex-army nurse, Pontiac, Mich.

A. From the information you give. I would be inclined to say that it would be up to the veteran you served or the doctor to get your money. Veterans' administration, generally speaking, has its own nurses, and is only responsible for payment to its own nurses and to those private nurses where they are called in on contract. If your contract was not with Veterans' administration, it is not responsible. Q. My husband had reenlisted in the regular army for three years in January, 1946. On October 16 he was discharged with a disability

discharge. We are now living with in-laws and he is unable to do heavy work. We have one boy in school and a baby two and one-half months old. We are afraid to rent a place and get a job for fear my husband will get sick and have to enter a hospital, leaving his family alone without any income. Should my husband get a pension from the government? If so, where can I write about it?-Mrs. E. D., Stamford, Neb.

A. If your husband still has the disability for which he was discharged, he is entitled to apply to Veterans' administration for a disability rating. There is a VA center at Lincoln and a sub-regional VA office at Omaha. Suggest you write to either of these VA offices.

Q. I have lost my discharge papers and have been unable to find them. I want to know where to write to get a copy or a duplicate. Can you tell me? - J. E. H., Camp Taylor, Ky.

A. Write to the St. Louis Army Center, Office of the Adjutant General, 4300 Goodfellow blvd., St. Louis 2. Mo. Include your full name and serial number and they will send you a certificate in lieu of your discharge paper.

Q. My husband reenlisted in the army for three more years. I wonder if he could get a government loan of \$1,000 to buy a nice little country home while he is still in the service? - Mrs. M. B. E., Charlottesville, Va.

A. No, not under the G.I. bill, which applies to veterans only, and that means men or women who have received an honorable discharge from the armed services.

Q. If a serviceman is drawing a pension on account of malaria attacks, how long will he continue to receive his pension check?-Mrs. A. C. E., Westby, Wis.

A. That depends entirely upon his degree of disability. If his condition should improve or if he should entirely recover, Veterans' administration likely would reduce or even dispense with his pension checks. On the other hand, if his condition should get worse, a new disability rating might increase his pension. It depends upon his degree of disability.

Don't Forget Salads

