

Taxpayers Ask IRS

This column of questions and answers on federal tax matters is provided by the local office of the U. S. Internal Revenue Service and is published as a public service to taxpayers. The column answers questions most frequently asked by taxpayers.

Q. What should you do if you get a bill for taxes you've already paid?

A) If you have paid the tax recently you can disregard the notice. It was probably issued before the payment had been credited to your account.

However, if the payment was made more than four weeks ago return the notice, indicating when the payment was made and where it was sent.

If you have a cancelled check for the payment also indicate any numbers stamped on the check by IRS. This will help trace the payment.

Q. Is it true that stock market losses are only partially deductible under the new tax law?

A) The new law does make changes in the handling of long-term capital losses. These losses

can still be used to offset capital gains, but when long-term capital losses are greater than capital gains, each \$1 of the loss can be used to offset only 50c of ordinary income.

Short-term capital losses continue to offset ordinary income dollar for dollar.

Q. I work two jobs and both employers are taking out Social Security. Can I do anything about it?

A) The law requires each employer to withhold Social Security tax on the first \$7,800 of an employee's wages. If more than the maximum of \$374.40 is withheld for Social Security tax in 1970 because you had more than one employer, you can claim a credit for the excess on your 1970 income tax return.

Q. I do a lot of traveling on my new job. What kind of records should I keep on my food and lodging costs?

A) A cancelled check together with a bill stamped paid can be used to establish the amount of your lodging and the date. A diary or similar record of your meal costs is acceptable if entries are made when the costs are incurred.

Rules on travel expenses are de-

tailed in Publication 463, Travel, Entertainment and Gift Expenses. For a free copy write your District Director.

Q. Can a self-employed individual set up his own retirement plan?

A. Yes, if you are in business for yourself you deduct your contributions to a self-employed retirement plan, provided that the contributions are based on earned income. Your business can be either full or part-time.

For details, send a post card to your District Director and ask for a copy of Publication 566, Questions and Answers on Retirement Plans for the Self-Employed. It's free.

Q. There have been some changes in my tax situation since I filled out my estimated return in April. Can I change it now?

A. Yes, recompute your estimated tax on the work-sheet included in your 1040ES package before you make your third installment payment in September. The amended tax figure and the new payment amount should be shown on the voucher you send in with your payment.

Why Be A Seabee Reserve?

A Seabee Reserve is a volunteer, he asked to join. As a member of a Seabee unit he shows willingness to serve in a national emergency. He is serving the community in worthwhile projects. He has companionship with fellow Seabees. A Seabee gets advancement and members work. He also wears the pension for active participation in a program that works because its members work. He also wears the uniform of a service and a country we serve with pride.

If you are the type of fellow that dislikes work and just does enough to slide by or complains first and dabbles at work when he feels the boss is watching, please, don't answer this letter. But if you are the fellow that does his job with a sense of responsibility and a feeling of pride knowing that you gave of yourself regardless of how small the job seems and enjoys the feeling of accomplishment, then YOU are the man we're looking for to become a member of the Seabee Reserve.

For further information call the Seabee Recruiter at the Naval Reserve Training Facility in North Hornell, N. Y. The number is (607) 324-3854 or drop in on Monday or Tuesday night.

Will Reunion

The 23rd Will Family Reunion was held Sunday, July 19, 1970 at the Howard Burdick Grove with forty relatives present from Alfred, Andover, Glen Falls, Rochester and North Tonawanda.

Officers elected for the 1971 are: President, Harold Snyder, Alfred.

Vice-President, William Burdick, Elm Valley
Secretary - Treasure, Barbara Snyder, Alfred.

Table Committee, Amanda Snyder, Roberta Baker, and Dorothy Goodridge.

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LIVING UNDER LAW

ADVISE AND CONSENT

"The question is, will the Senate advise and consent to the nomination of a certain man to be an Associate Justice of the Supreme Court of the United States?" Thus the Vice President, carrying out his duty as presiding officer of the Senate, asks the United States Senate to fulfill its constitutional function to "advise and consent" to a presidential nomination to the nation's highest court.

It is interesting to note that the Senate has been asked 135 times to advise and consent after a nomination to the Supreme Court. The consent has been granted 108 times. It has been denied 27 times.

Why, some persons ask during national discussions, does the Constitution give the Senate the power to overrule a presidential nomination to the court? As many of the Constitution's provi-

sions are, the advise-and-consent provision was a compromise — between those who wanted to give the full office-filling power to Congress and those who wanted the President to have the full power.

In the "Federalist," Alexander Hamilton explained the compromise: "To what purpose then require the co-operation of the Senate? I answer, that the necessity of their concurrence would have a powerful, though in general, a silent operation. It would be an excellent check upon a spirit of favoritism in the president, and would tend greatly to prevent the appointment of unfit characters from state prejudice, from family connections, from personal attachment, or from a view of popularity."

It is interesting also to note in the history books that the Senate has failed to consent to Supreme Court nominations by 14 presidents, from Washington and Madison to Hoover, Johnson and Nixon.

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Doctor in the Kitchen

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OH, THAT FRESH CORN AND BUTTER

I was surprised to learn recently that a lot of men do not know how to cook fresh corn out of doors over an open fire, or charcoal. While they charcoal broiled steaks, hamburgers, or hot dogs for the family, their wives boil the corn in the house.

Now there's nothing wrong with that. Fresh ears of corn are glorious whatever the method of cooking. But corn cooked over charcoal, or when the fire has died down to embers is my favorite. So men, here's the method I use.

Strip The Husks Back

Strip the husks to the end of each ear but don't tear them off. Get rid of the silk and soak the ears in cold salted water for a half hour. Then drain the ears and brush them with melted butter and sprinkle with salt and pepper. After pulling the husks up around the corn again, wrap each ear in foil and twist each end tightly to a close.

You should turn each ear frequently and they should be done to your taste in about 25 minutes.

What a delicacy. And you can add more butter if you wish.

Speaking of butter, here's a bit of history:

Butter probably was first made by prehistoric herdsmen. When they poured milk or cream into animal skin bags and hung them over horses, or camels, or other domestic animals, the animal's

stride shook the bag agitating the milk or cream until butter was formed.

This may first have happened by accident. You can be sure, thereafter, it was done on purpose.

There are many references in the Bible to butter. Hindus recorded their fondness for butter more than 3,500 years ago.

Butter is a rich source of vitamin A. It also contains vitamin D, vitamin E, calcium, phosphorus, sodium and potassium. The energy value of butter is 33 calories per teaspoon, the same as margarine, but less than that of cooking and salad oils.

From Pasteurized Sweet Cream

In the U.S., virtually all commercially prepared butter is made from pasteurized sweet cream. The cream from more than 10 quarts of milk is needed to make 1 pound of butter. Modern cylindrical or barrel churns are capable of producing as many as 5,000 pounds of butter per churn per hour.

Federal standards employ a numerical score that is based on butter's texture, flavor, and other characteristics. U.S. Grade AA, the grade generally available in most stores, has a score of 93. Grade A butter has a score of 92, indicating a slightly lower quality. Grade B scores 90. Grade C is 89 and is used for commercial purposes only.

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