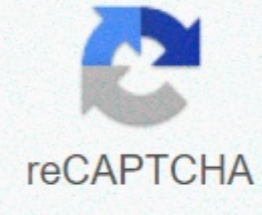




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## The impossible quiz answers 44

Are you prepared for a quick quiz on how social security benefits work? You should do it. After all, Social Security is the most important retirement benefit for most Americans, and understanding the rules is critical to getting the maximum out of the program. So here we go some questions: At what age can you get your full benefit? Can you continue working while collecting the full benefits? If you are divorced, can you collect compensation based on your history of serving your former spouse? Do you also receive compensation if you are not a US citizen? Only 28% of Americans can give enough correct answers to questions like these to get a passing grade, according to a new survey by Massachusetts Mutual Life Insurance Co. Only one in 1500 respondents answered all 12 questions correctly and only 38% received more than half of the answers correctly. The findings are disturbing. 90% of Americans over the age of 65 receive Social Security benefits, and 65%, the program provides more than half of total income, according to the National Academy of Social Insurance. 36%. Social Security is the whole retirement income ballgame. We didn't expect everyone to get a 100% score, but what shocked us was that only 28% got a passing class, said Michael R. Fanning, executive vice president of MassMutual's U.S. Insurance Group. The silver lining is that the pension industry has stepped up efforts to educate workers about social security. Information and resources benefits are cutting up in many workplace 401(k) plans, and much of the media coverage of the program has shifted late away from political rants of useful information. So how'd you do? Here are the answers: Full Benefit Age Most people got it wrong. Some 71% of respondents think that 65 is still the full social security pension age. But it has 66 modern pensioners and there are 67 people to retire by 2022. Only 57% of respondents were aware that their application time would affect the monthly amount of compensation. Working, however, will benefit a little more than half of the missed one, believing that people can continue to work while collecting full Social Security pension benefits. But this only applies if you have reached your full retirement age. This year, an early Social Security filer with an income of more than \$15,720 from work (employment or self-employment) will pay a fine. One dollar is deducted from compensation payments for every \$2 earned over this limit. Collect Ex-Spouse Just 45% think it is possible to claim compensation records from the former spouse. They're right, and it doesn't matter if that ex-husband has remarried. This can increase the benefits dramatically because spouses and survivors are one of the most valuable features of Social Security. You can claim half of your ex-spouse's benefit if you are in full retirement age (now 66) who have been married for at least 10 years, if this benefit proves to be greater than yours. You are entitled to 100 per cent of the compensation of your deceased ex-spouse. Citizenship Three-quarters of survey respondents think that being an American citizen is required to receive Social Security pension benefits. However, the main eligibility requirement to receive benefits is by paying for the system. Payroll taxes must be paid for a total of at least 40 quarters (10 years). Together with citizens, individuals who are legally present in the United States, including permanent residents, refugees and asylum seekers, are eligible for benefits. Read more: Why retirement at the beginning may be cheaper than you think Image: Yuri\_Arcurs/E+/Getty Images There are too many branches of knowledge to list them all, and knowledge is all shapes and forms. The doctor may be aware of neurosurgery, and the farmer may be aware of the weather patterns. A chimpanzee may know the most effective way to peel a banana, and an engineer may know the most effective way to build a bridge. There are just so many things to learn that it's impossible to learn from them all. Very few people study square root 289, the capital of Australia, the location of the North Star, the deepest location on Earth and the weight of Manhattan all at the same time. Very few people learn such different knowledge at different times. And that's why it's impossible to know everything. Lucky for you, this quiz is almost impossible. If you dig deep and try to remember everything you've ever learned in this history of your learning, you may be able to get every question right in this quiz. You need to redirect your social studies classes years ago and combine them with common sense street smarts you will learn today to get these issues right, but you can do that. You think you can do this? Test your skills and try to answer these almost impossible knowledge questions. PERSONALITY Our most difficult knowledge quiz gives us guess what grade you are! 5 Minute Quiz 5 Min Trivia Quiz for people who want to challenge! 6 Minute Quiz 6 Min TRIVIA Can you master almost useless facts? 6 minute quiz 6 Min TRIVIA If you go through this vocabulary quiz with all the words that start with B, we think you're brainy 6 minute quiz 6 Min TRIVIA HARD Think you're Trivia Genius? Answer these random questions! 6 minute quiz 6 min TRIVIA can you pass this English exam on non-native speakers? 6 minute quiz 6 min TRIVIA Try your best to go through this vocabulary quiz 6 min TRIVIA can you choose the right seven-letter word that meets each definition? 6 minute quiz 6 min trivia A to Z Knowledge Quiz 6 minutes Quiz 6 Min TRIVIA MEDIUM Can you complete these common Canadian sentences? 6-minute quiz 6 Min How much do you know about dinosaurs? What is octane number And how do you use a proper noun? Lucky for you, HowStuffWorks Play is here to help. Our award-winning website provides reliable, easy-to-understand explanations of how the world works. From fun quizzes that bring joy to your day, to compelling photography and exciting lists, HowStuffWorks Play offers something for everyone. Sometimes we explain how things work, other times, we ask you, but we always explore the name of fun! Because learning is fun, so stay with us! Playing quizzes is free! We send trivia questions and personality tests to your inbox every week. By clicking Sign up you agree to our privacy policy and confirm that you are 13 years old or over. Copyright © 2020 InfoSpace Holdings, LLC, System1 Company Keep up with the latest daily buzz with BuzzFeed Daily newsletter! Put three balls on either side of the scale. When your hands are equal, you know the hard ball is one of the two remaining. If your hands are uneven, take three balls on the heavier side, pick two and weigh them against each other. The hourly hand has moved one-quarter of an hour; therefore there is a 7.5 degree between these two hands. Fill the 3-gallon container and pour it into a five-gallon container. Do it again - and there's one gallon left in a three-gallon container. Empty five, pour one, fill three again and pour it into a five-gallon container - and you'll have four. To get matching socks, you have to choose three - there are only two colors, after all. To find a way to Truthtown, just ask the man, Which way is your hometown? Then go, however he points: if he's from Liartown, he'll point to Truthtown and if he's in Truthtown, well, you'll understand. The hatch covers are around so they can't fall into the well. Apparently no one expects you to tell them the exact number of hairdressers in Chicago; They want to hear how you go through the mindset. The variables you want to consider are the Chicago population and the percentage that is male; the number of discounts the average male of which is divided by the number of days per year, taking into account the number of days per year, barber shops are open; and the number of discounts that the average hairdresser can give per day. By the way, there are 550 barber shops in Chicago; 6273 active hairdressers in Illinois; With 66% of the state's population, Chicago has about 4,140 hairdressers. To get a job at NERA, calculate the price of your home using the usual valuation methods - but remember to throw in the value of what to add to your memories, how long you've lived there. There's only one cube in the middle of the Rubik's Cube. To get a guard to give you a cigarette (and that's really the preferred answer to that question), threatens to kill yourself by smashing your head against the wall of your cell. That you amplify the guard - he'd be involved in doing paperwork for his suicide, so he'd miss weekend time with his family (it's Friday afternoon, remember?) - so he'll give you a cigarette. Do you know what baking powder is made of? Baking power is made from baking soda, cream tartare and cornstarch - base, acid and filler. Is it right to use plain or home-growing flour in the following places? Pastry Sandwich Cakes Dough Scones Sauce Self-Raising Flour contains chemical raising agents that make baked goods rise, so it is only necessary to add it to sandwich cakes and scones as you want them to rise from baking and have a light, open texture. Growers can add a chemical flavor, so use plain flour in pasties, batters and sauce that does not contain flavor. Is one to start meat in a cold, moderate or hot oven? Before roasting the common meat your recipe usually needs to start it in a hot oven or brown it in a skillet stove. It caramelizes the meat sugars, creating a brown outer crust for maximum taste. Always follow your recipe and calculate the appropriate roasting time. - Green vegetables - vegetables - potatoes ... start in hot or cold water? As a rule, thumb green vegetables (or any that grow above the ground) should be cooked quickly, uncovered, in boiling water. It retains their bright green colour and prevents excessive cooking. Overcooked vegetables can release acids that affect taste and turn unpleasant khaki green. Vegetables and potatoes are dense and fibrous, so need to eat longer until tender. Start in cold water to cover them, then simmer with a lid, until tender, when tested with a cutlery knife. Is pressure baking favourable or otherwise for the maximum preservation of vitamins and mineral salts? Pressure cooking has been found to store nutrients in food better than any other method. Why is a hole usually made in the crust of a meat pie? Stabbing a hole in the crust allows steam to escape when the pie is baking. Otherwise, the steam in the crust would create air bubbles, causing parts of the crust to bake and burn too quickly. Is the fruit bottled in water, sugar, syrup or golden syrup? Fruit can be stored in syrup or water, but syrup gives a better taste and colour. The usual portion is 225g (8oz) sugar to 600ml (1 pint) of water. The amount of sugar may vary depending on the natural sweetness of a particular fruit. Use the granulated sugar, dissolve it in half of the amount needed, boil and simmer for 1 minute, then add the rest of the water. Bottling syrup can also be made with golden syrup using the same proportions as sugar syrup. Before use, boil the syrup and boil the water and simmer for 5 minutes. What makes spam a set? A junkie is a milk base dessert. sweetened milk and laga; water-dissolved lava causes the milk to be junketis sediment. What makes the sauce lumpy? The pieces occur when the pieces of starch - i.e. cornflour or flour, which are used to thicken the sauce - begin to gelitanize in a hot liquid. Only outside the piece is exposed to liquid, surface gellitizes and liquid does not reach raw flour inside - causing lumps. To avoid this, mix the starch slightly in a cold liquid before adding to the hot liquid. Starch is now evenly distributed, the liquid penetrates all parts and the sauce is disposable free. What causes the cake to sink? The cake can be sunk if the oven door is open too early or the cake is undercooked. What causes the fruit sink cake? Fruit is heavier than a cake mixture and can sink if the fruit you use is too big or syrupy - in the case of glace cherries for example, which contain a lot of moisture. You should dry the fruit thoroughly before adding your cake to the mixture. Do you know the secrets to the success of yeast dough? Baking yeast is a science and art, so you should always use your recipe carefully. But follow these simple steps and you'll be on the road to success with beautiful bakes. - Make sure not to overheat your yeast as heat can kill, any liquid used in your recipe should be only lukewarm. - Do not use too much salt as this may inhibit yeast activity. Salt is needed to taste, however, as well as strengthen gluten. - If you rise from yeast dough, it should be placed in a warm, draft-free place. However, do not use an airing cabinet that is too hot and may rise too quickly in yeast or dough. The longer rise equates to more taste in your dough. How should one boil or boil a hard egg? To boil the egg, place the middle egg in a small pan and cover with cold water. Cover and simmer. When cooking, remove the lid and simmer for 3 minutes with a soft boil and 7 minutes of hard-boiled egg. Eggs should be at room temperature, but they directly from the refrigerator will take 30 seconds extra. What foods should be stored in airtight tins and most suitable for light ventilation? Keep cakes in airtight containers - their open texture is made of a network of holes that dry out very quickly in the open air and rotates as they expire. The cheese must breathe and can become sweaty when it is wrapped in plastic so remove the clingfilm and store in the fridge, wrapped in greasproof, waxed paper or in a container that allows ventilation. What is the coolest part of the fridge (of course, the ice box) and what foods should be placed there? The bottom shelf of the fridge is the coolest and this is where you keep raw meat, fish and poultry in sealed containers or containers. Why does jam sometimes get grayed out? This is most often caused by a failure to cover jam disc if it is still very hot - this should be done as soon as the jam is potted (or it can become infected with mold spores from the air). Other reasons may be that the jars were moist or cold when used, or were inadequately filled (allowing the air to trap inside the jar). It is important to keep your jam in a cool, dry place to prevent mold growth. When it comes to jam and jellies, is it recommended to add sugar before or after cooking fruit? It is always best to follow the perfect results of the recipe. Adding sugar depends on the fruit you use, if you use fruit resistant skins (such as cherries, gooseberries, damsons), then they must be boiled to soften before adding sugar. Otherwise, the sugar and fruit can be added to the pan together. If you use fragile fruits, such as strawberries, and want to maintain your shape within the jam, you can sugar the fruit before cooking. The prepared wood is placed in a non-metal bowl with sugar and left in a warm place for a few hours (or in a cool place at night). The juice is taken out, which hardens the fruit and the process also begins to dissolve the sugar, giving it a shorter cooking time for the fragile fruit. If the sugar is added to any jam or jelly, it should be completely dissolved before the jam reaches the boil, otherwise it is difficult to determine. The cooking process must be closely monitored: too little boiling and the sugar crystallizes, but boiling creates a bitter taste with syrup consistency. Why isn't mustard served dry for the table? Dry mustard is an ingredient used in cooking, not food consumption. This quiz is taken from the book Good Housekeeping: The Best of the 1950s; buy here Liked it? You'd love: If you were a cake, what flavor would you have? Take our fun quiz8 mistakes you can make when doing your washing10 secrets to make the perfect chocolate cake This content is created and maintained by a third party and imported into this page to help users give their email addresses. For more information about this and similar content, piano.io piano.io