

Social Security Saves Youngsters From Institutions

By JANE EADS

WASHINGTON — Almost a million children, many of whom otherwise might have been placed in institutions, are being maintained in their own homes by federal funds under the social security program.

These children are in 400,000 families and are cared for under the aid to dependent children provisions of the Social Security Act, which on Aug. 14 observed its 12th birthday. The average payment per family in May this year was \$62 a month.

The U. S. Children's Bureau reports that the number of youngsters living in public institutions for dependent, neglected or delinquent children at the beginning of the year was 28 per cent below the figure for 1933.

For years the Children's Bu-

reau has held it "absurd" to take a child away from a poor but competent mother and then pay his "keep" in a crowded institution.

Back in 1912, when the idea was first introduced, it was considered "revolutionary." Critics contended it would increase "pauperism."

Pensions for Mothers

Illinois had partially broken the ground by establishing mother's pensions the year before. Then other states followed suit. The Children's Bureau began a study of these laws in 1914. The findings provided much of the impetus for general adoption of this form of public assistance by practically all of the states.

With passage of the Social Security Act in 1935, the principle was written into federal law. In the 12 years during which this law has made funds available to the states for the development of child-welfare services many state governments have set up special divisions for this purpose.

Under another social security

Good Employees For Federal Jobs Hard to Obtain

By PETER EDSON

NEA Washington Correspondent

WASHINGTON, D. C.—Most frequent complaint heard from those in charge around here is on the difficulty of getting good help.

The way government employees get kicked around, it's small wonder. For complete directions on how not to run a business, how to administer a personnel policy guaranteed to drive all hands nuts, the record of the past year in Washington offers a de luxe volume of case histories.

After running through the index, the great mystery is why anyone ever wants to work for Uncle Sam. It must be that those who do can't find anything else to do, or else they must love their country with a patriotic devotion that surpasseth all understanding.

For people in civil service, there are certain advantages. Nice hours, long vacations, all the holidays, plenty of sick leave. Business men who came to Washington in wartime were practically unanimous in saying that no private industry could operate successfully on such working rules, under which an employee has to be given so much sick leave every year, whether he is ill or not.

The pay was raised during the war and again last year. It still may not be anything to brag

about, but it is more than that for comparable work in all but the biggest cities of the country.

Loyalty Test Faced

The work isn't too tough, and there is liberal overtime pay. Also, the government usually provides plenty of people to do what has to be done. For anyone who disputes that, it might be mentioned that darn few if any government employees die of overwork. For those who stick it out, there are good pensions.

But every so often there comes along a political upheaval in Congress. The new congressman always start wielding the ax on job-holders. This year, the Republicans talked at first of knocking out a million jobs out of 2.5 million.

When they found that would be impossible, they cut the figure to 500,000. Then to 250,000. These people were not to be fired by political discrimination, from which civil service employees are protected by law. Congress simply decided not to appropriate money to pay that many salaries.

The final score won't be ready for several weeks, but at present it looks like the number to be fired for economy will be more like 75,000 or 100,000. That's a lot of people to throw out of work. Government employees, never knowing when some new Congress will come along and abolish their job, find no future in it.

On top of that, along comes a loyalty test, which will cost the taxpayers \$11 million at least—\$6 a head for 1,800,000 employees. Every government employee will have his private life pried into and will have to be found purer than a Sunday school teacher, or out he goes.

One State Department employee who worked in China during the war said his loyalty was investigated 15 times.

Tens of thousands of people

who took government jobs during the war as a patriotic gesture and came to like government work, have come to rue their decision to stay in civil service. Even the most competent of them have been bumped, if there was any veteran in line for the job, or if any prewar appointee was hanging around.

Such respect for seniority is of course a good thing for the protection of faithful and continuous service. And veterans' preference is a nice payment on the debt to those in the armed service.

Personnel experts, however, say that if there is to be any ef-

iciency in government service, there should be no priorities to keep the best qualified person from getting any job.

Time after time an executive wanting an assistant with special qualifications or just a little more than the average in common sense, has had to put up with Grade B help because that's what's next on the eligibility list. Under the circumstances, it may be surprising that the government gets as much good help as it does.


A traveler crossing Nebraska from east to west climbs an average of 10 feet to the mile.



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program \$3,500,000 is now being authorized annually for grants to state departments of welfare to help them carry out services to children in all kinds of trouble.

Each year help is brought to almost a quarter million boys and girls. Some of these socially-handicapped children come from the nation's nearly 4,000,000 orphans or half-orphans, 60,000 of whom are children of servicemen who died in the war.

Thousands Out of Wedlock


Some are from among the 100,000 babies born out of wedlock each year, whose mothers as often as not are children themselves. Still others who need special attention are among the quarter million brought into juvenile courts each year and several times that number who come to police attention.

One of the largest groups are those whose mothers are working away from home.

However, the Children's Bureau points out, only a small number of the children in need of skilled help are receiving it. The bureau reports that wide variations exist in the number of children who are reached by its services.

For 42 states the average rate was one of every 200 in the state. In states at the top of the list, the number is nearer one out of 50, but at the bottom are those that reach only one or less out of 1,000.

The Adventures of Little Bobby WEEKLY FEATURE BY **PATTERSON'S BREAD**



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Hala-Kahiki Pie
by Martha Meade

SUCCESS GUARANTEED Recipe

This delightfully refreshing pineapple pie brings a flavor from Pacific Isles to your table. And when baked with Sperry Drifted Snow Flour, your baking results are guaranteed.

Sitz flour before measuring. Use level measurements for all ingredients.

Stir together in the top part of a double boiler —

- 1/2 cup granulated sugar
- 1/4 teaspoon salt
- 2 egg yolks, unbeaten
- 3/4 cup top milk, or thin cream
- 1 1/2 cups grated canned pineapple, undrained

Cook mixture over continuously boiling water until slightly thickened, about 15 minutes, stirring occasionally. Remove from heat and add —

- 3 tablespoons butter, or margarine
- 1 tablespoon granulated gelatine, softened in 1 tablespoon cold milk
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice

Stir until gelatine is dissolved. Cool, and when mixture begins to jell hold in —

- 2 egg whites, stiffly beaten

Then pour filling into —

- a baked and cooled 9-inch pie shell

Let pie stand in the refrigerator or a cool place until firm. When served, pie may be garnished with mounds of sweetened whipped cream topped with well-drained pineapple. 6 servings.

PASTRY


- 1/2 cup shortening
- 3 tablespoons cold water
- 1 teaspoon salt

Blend ingredients together with a fork until shortening is creamy and absorbs pair of water. Then add all at once —


- 1 1/2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour

Stir with circular motion, until pastry holds its shape. Turn out on lightly floured board, pressing quickly into a smooth ball. Roll pastry until it will extend 1/2 inch beyond outer rim of a 9-inch pie pan. Fold pastry in half, fit quickly and place in pan. Unfold, and gently press in place so that there are no air pockets beneath pastry. Build up fluted edge, or finish edge in any way desired. Prick bottom and sides of shell liberally with a fork to allow steam formed beneath crust to escape during baking. Bake in a very hot oven, 450°, for 10-12 minutes, or until nicely browned. Cool before filling. Pastry for a 9-inch pie shell.

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