

CHILDREN AT WORK

Teen-Agers Preparing for Work
Must Consider Child Labor Laws

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First of Two Articles

With the closing of the nation's schools, thousands of teen-age youngsters will soon look forward to taking home pay checks instead of report cards.

Many of them will be seeking vacation jobs to help out with the grocery bills at home, many will be working for spending money, and some will be earning money for a college education.

Because of their enthusiasm and because of their desire to "grow up," John and Bill and Mary and Jane are often careless in selecting the jobs they take and in performing on these jobs once they are on the pay roll. These are two of the reasons that the congress of the United States and many state legislatures have enacted laws for the protection of these future citizens.

Although experience shows the need for protective statutes for working children, these laws, of course, do not prevent youngsters from taking many kinds of jobs. They do, however, provide necessary safeguards by setting age standards for certain types of work.

States Have Own Laws

Since I am charged with the enforcement of two federal laws which set standards for the employment of children, I shall discuss these laws in some detail. But first I should like to emphasize that every state has its own child labor laws, and that in any given state the statute—state or federal—which sets the higher standard prevails.

The two federal laws which it is my duty to enforce are the Fair Labor Standards act and the Public Contracts act. The Public Contracts act, which applies to federal government supply contracts, prohibits the employment of boys under 16 and girls under 18 in the performance of any contract subject to its provision. This law has been in effect since 1936.

The Fair Labor Standards act, which is much broader in scope, was enacted in 1938. This act—better known as the Federal Wage and Hour law—was further strengthened by the 81st congress through amendments which went into effect on January 25 of this year.

Before these amendments became effective, the child-labor provisions of this law merely prohibited the shipment or delivery for shipment in interstate commerce of goods produced in an establishment in or about which "oppressive child labor" was employed within 30 days before removal of the goods. In other words, before January 25, an employer could have escaped application of the child-labor provisions by holding the goods in his establishment for 30 days after he had stopped employing oppressive child labor.

The 81st congress took another step along the road to full protection of the nation's children by directly prohibiting the employment of oppressive child labor in the production of goods for commerce, and it went even further by making it illegal to employ oppressive child labor in interstate commerce itself, such as in the communication and transportation industries.

'Oppressive' Child Labor

Now, what do we mean by "oppressive child labor"? It is the employment of boys and girls under the minimum ages set for various kinds of jobs. For example, under the Fair Labor Standards act the minimum age for most jobs in interstate commerce is 16. For occupations declared by the secretary of labor to be hazardous, the minimum age is 18. Fourteen- and 15-year-olds may be employed in a few jobs but only when certain rigid conditions are met. Children under 14 may not be employed in any work which is within the coverage of the law and not specifically exempt.

Sixteen years is the minimum age for any of the following occupations (except where they are hazardous):

1. Manufacturing, mining or processing occupations;
2. Public messenger service;
3. Operation or tending of any power-driven machinery other than office machines;
4. Occupations (except office and sales work) in connection with—
 - (a) Transportation of persons or property by rail, highway, air, water, pipe line, or other means;
 - (b) Warehousing or storage;
 - (c) Communications and public utilities;
 - (d) Construction (including demolition and repair).
 (Permissible office and sales work must not be performed)

Youthful Curiosity Leads to Tragedy

Young workers, intrigued by interesting-looking gadgets and complicated machines, have a natural curiosity to learn what makes such gadgets and machines work. They tend to experiment, often with tragic consequences.

It is important for parents, employers and their prospective young workers to know that a 14- or 15-year-old child may not be employed to sweep out a manufacturing workroom or to go through it at any time in performing the duties of his occupation, whether or not there is any activity going on in that room.



Plenty Time

THE MOTHER and daughter were busy with the wedding plans when the bridegroom-to-be called. He watched the preparations rather impatiently for a while, until his future wife noticed his look of annoyance.

"Darling, we have such a lot to do," she soothed, "and if we want to make our wedding a big success we mustn't forget the most insignificant detail!"

"Oh, don't worry about that," murmured the young man. "I'll be there all right."

ON THE BALL



Andy called at the big business house to apply for a job he had seen advertised.

"But, my dear man," said the manager, "you are much too late! Why I've had over a thousand applications already!"

Andy looked thoughtful.

"Well," he said after a while, "how about hiring me to classify the applications?"

That Explained It

At the booking agent's office a magician was trying to sell his act. "I've got the greatest act in the world," he declared. "I pull 200 lighted cigars from nowhere, puff on each of them, and then swallow the entire 200."

The agent was amazed. "You swallow 200 lighted cigars!" he gasped. "How on earth do you manage to do it?"

The magician smiled blandly. "Very simple," he replied. "I have connections in Cuba—and I get the cigars at a wholesale price."

The Man Was Right

They were standing before a large painting entitled "Echo" in an art museum.

"I suppose," said one man, "it is appropriate to depict Echo as a woman, because she always has the last word."

"On the other hand," returned the second man, "an echo speaks only when spoken to."

Admitted Ownership

Young Husband: "This pie is burnt. Send it back to the store."

Young Wife: "I didn't buy it. It's my own cremation."

Naturally

"You're always wishing for what you haven't got."

"Well, what else can one wish for?"

Eye-Dropper

"Joe has a glass eye."

"Did he tell you that?"

"No; it just came out in the conversation."

MATTER OF DIRECTION



A motorist stopped his car on a country road and asked a native how far it was to Millerstown. The reply was:

"It's 24,996 miles the way you're headed, but if you turn around it ain't but four."

Simple Economics

Upon due reflection, a rural school teacher decided to give full credit to a pupil for his answer to an arithmetic problem.

The question: "If your father sold 1,500 bushels of grain for \$2 per bushel, what would he get?"

The answer: "A new car."

NO VALUE RECEIVED

Toll Operator: "The rate is \$1.20 for three minutes and 30c for each additional minute."

Caller: "Do you take anything off for just listening? I want to call my wife."

Meat and Cheese Provide
Many Substantial Entrees
For Those Special Meals

"WHEN I WANT to serve something substantial but not too heavy for luncheon, I run out of ideas," says a homemaker who likes to do a lot of entertaining.

There are many such dishes as this busy hostess requests. They may not be substantial enough to serve a hard working husband, but they are just the ideal entree or main dish for a special luncheon.

They are all designed to look pretty on a platter, especially when you add a small serving of vegetable to make the main part of the menu complete.

SERVINGS should be kept average rather than large since these recipes contain meat or cheese and are really quite substantial for a luncheon. With them, plan to have a light salad or a combination fruit salad and dessert.

Sweetbreads a la King (Serves 6-8)

- 1 pound sweetbreads
- 1 quart water
- 1 tablespoon vinegar or lemon juice
- 1 teaspoon salt
- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups milk
- 1/2 cup diced celery
- 2 chopped green peppers
- 2 teaspoons grated onion
- 2 tablespoons chopped pimiento
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 6 slices toast

Wash sweetbreads and simmer 20 minutes in water, to which vinegar and salt have been added.

Drain and separate into small pieces. Make a white sauce by melting butter, stirring in flour, adding milk and cooking until thickened. Add

celery, green peppers, onion, pimiento, salt and pepper. Add pieces of sweetbreads and heat thoroughly. Serve on toast.

*Liver Rolls with Sausage Stuffing (Serves 6)

- 6 large slices liver
- 6 to 8 links cooked pork sausage
- 1 cup fine dry bread crumbs
- 1 small onion, grated
- 1/2 cup hot water
- Salt
- Pepper
- 6 slices bacon

Pour hot water over the liver slices. Sausage left over from breakfast may be cut into pieces for sausage stuffing. If no cooked sausage is on hand, brown and partially cook the sausage first. Combine with bread crumbs. Season with grated onion, salt and pepper and moisten with hot water. Pile a teaspoonful of bread dressing on each of the scalded liver slices.

Roll and wrap a slice of bacon around the outside. Fasten the ends with toothpicks. Place in a baking dish. Add one-half cup hot water, cover and cook slowly in a moderate oven for 45 minutes. Remove the cover during the last 15 minutes in order to brown the bacon.

Potted Beef Steaks (Serves 6)

- 6 steaks cut from round or chuck
- Flour for dredging
- Fat for browning
- 1 large onion, sliced

Sift together flour, baking powder and salt. Cut or rub in shortening. Add cheese. Add milk to make a soft dough. Turn out on lightly floured board and knead gently 1/2 minute. Roll out 3/4 of dough into rectangle 8 x 12 inches and 1/4 inch thick. Spread with butter. Combine eggs, spinach, salt and pepper. Spread evenly over dough. Roll like jelly roll and place in greased loaf pan, 8 1/2 x 4 1/2 inches. Bake in moderately hot oven (400°) 25 to 30 minutes. Roll out remaining dough 1/4 inch thick. Cut into strips five inches long and one inch wide. Twist. Bake on ungreased baking sheet in moderately hot oven (400°) 10 to 12 minutes.

When freezing a parfait or a mousse mixture in a refrigerator pan, line the pan with waxed paper. When firm, the mousse may be removed simply by lifting out the paper.

To restore sweetness to old vegetables, sprinkle a little sugar into the water in which they are cooked. Vegetable stains can often be removed from the hands by rubbing a slice of lemon over them.

To avoid wrinkled skins on baked apples, slit the apple in a few places before baking.

LYNN SAYS: These Kitchen Hints Save Time and Tempers

To keep bacon from curling while it is cooking, snip the edges with shears. Curling can also be prevented if the bacon is broiled between racks.

To keep the bones on a crown roast from burning, place the roast in a pan with the bones down, or spear their ends with pieces of fat.

To make fish firm and white, add a dash of lemon juice to the water in which it's boiled.

Hamburgers served on slices of tomato are a simple but effective main dish for a luncheon that you plan to be nourishing but not too filling.

LYNN CHAMBERS' LUNCHEON MENU

- *Liver Rolls with Sausage Stuffing
- Julienne Green Beans
- Chef's Salad
- Hard Rolls Butter Beverage
- Fresh Berries Cream
- *Recipe Given

6 carrots

1 cup catsup

2 cloves

2 bay leaves

Salt and pepper

Have butcher cut steaks from round or chuck one inch thick and then into individual servings. Dredge each with flour and brown on both sides in hot lard. Add sliced onion and carrots, spices, catsup and one cup hot water. Season with salt and pepper, cover tightly and let cook slowly on top of stove or in moderate oven until very tender, about one hour.

Hamburgers De Luxe (Makes 6 patties)

- 1 pound ground beef
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 tablespoons finely chopped onion
- 1/2 cup undiluted evaporated milk or thin cream
- 1 tablespoon bacon drippings or other fat

Sliced tomatoes and onions. Mix all ingredients lightly and shape into six patties. Have fat hot in frying pan, add patties and brown for three to five minutes on each side.

Grilled Lamb Patties with Pears (Serves 6)

- 2 pounds ground lamb shoulder meat
- 1/2 cup dry bread crumbs
- 1/2 cup undiluted evaporated milk
- 6 strips bacon
- 2 1/2 can pears
- 1/2 cup mayonnaise

Season lamb with 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Shape lightly into six patties and wrap each with a strip of bacon, skewered in place with a toothpick. Place on preheated broiler rack 3 1/2 inches below heat unit.

Broil six to seven minutes, then turn. Add pears to rack with a teaspoon of mayonnaise in center of each. Finish broiling an additional six to seven minutes.

Cheese Egg Roll with Mushroom Sauce (Makes 4 Servings)

2 cups sifted enriched flour

3 teaspoons baking powder

1 teaspoon salt

1/2 cup shortening

1/2 cup grated sharp cheese

1/2 to 3/4 cup milk

Butter

5 hard cooked eggs, diced

1/2 cup chopped, cooked spinach

1/2 teaspoon salt

Pepper

Sift together flour, baking powder and salt. Cut or rub in shortening. Add cheese. Add milk to make a soft dough. Turn out on lightly floured board and knead gently 1/2 minute. Roll out 3/4 of dough into rectangle 8 x 12 inches and 1/4 inch thick. Spread with butter. Combine eggs, spinach, salt and pepper. Spread evenly over dough. Roll like jelly roll and place in greased loaf pan, 8 1/2 x 4 1/2 inches. Bake in moderately hot oven (400°) 25 to 30 minutes. Roll out remaining dough 1/4 inch thick. Cut into strips five inches long and one inch wide. Twist. Bake on ungreased baking sheet in moderately hot oven (400°) 10 to 12 minutes.

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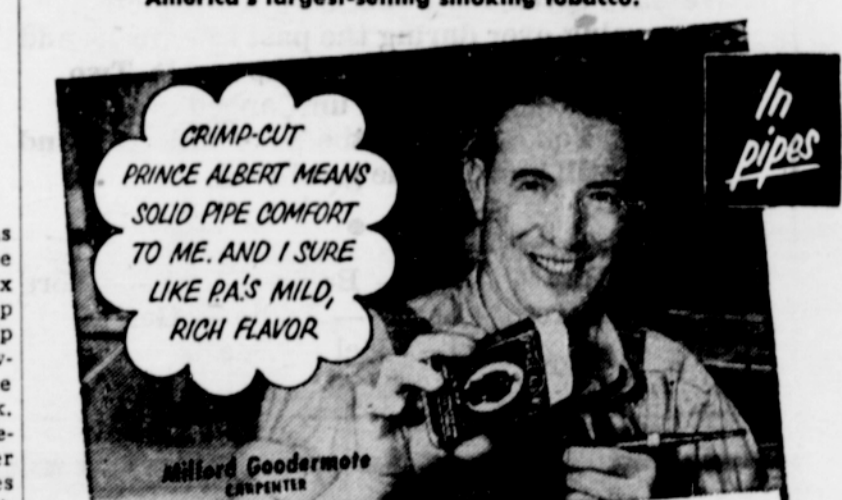
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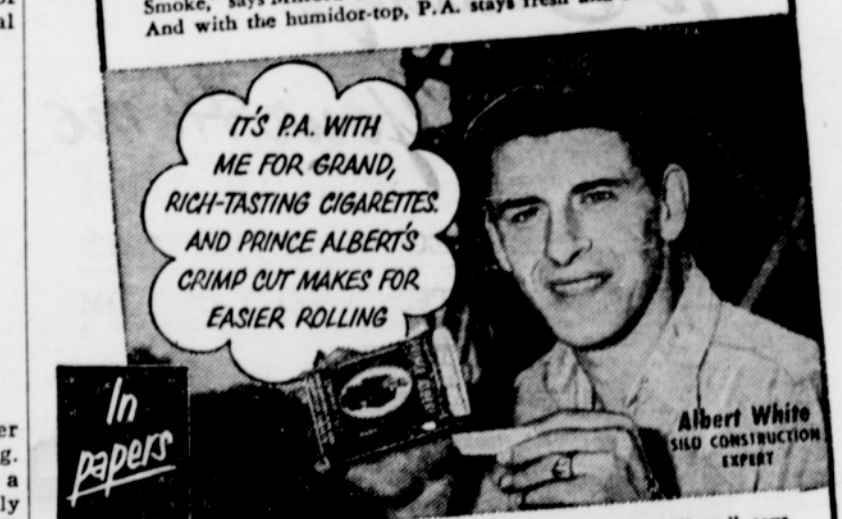
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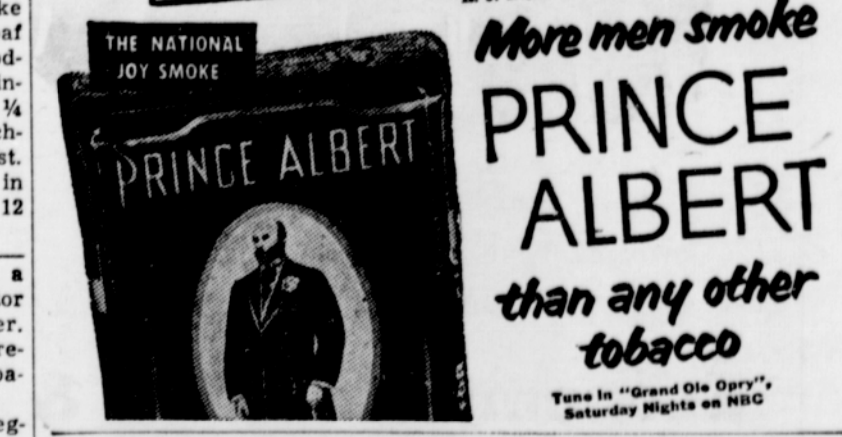


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