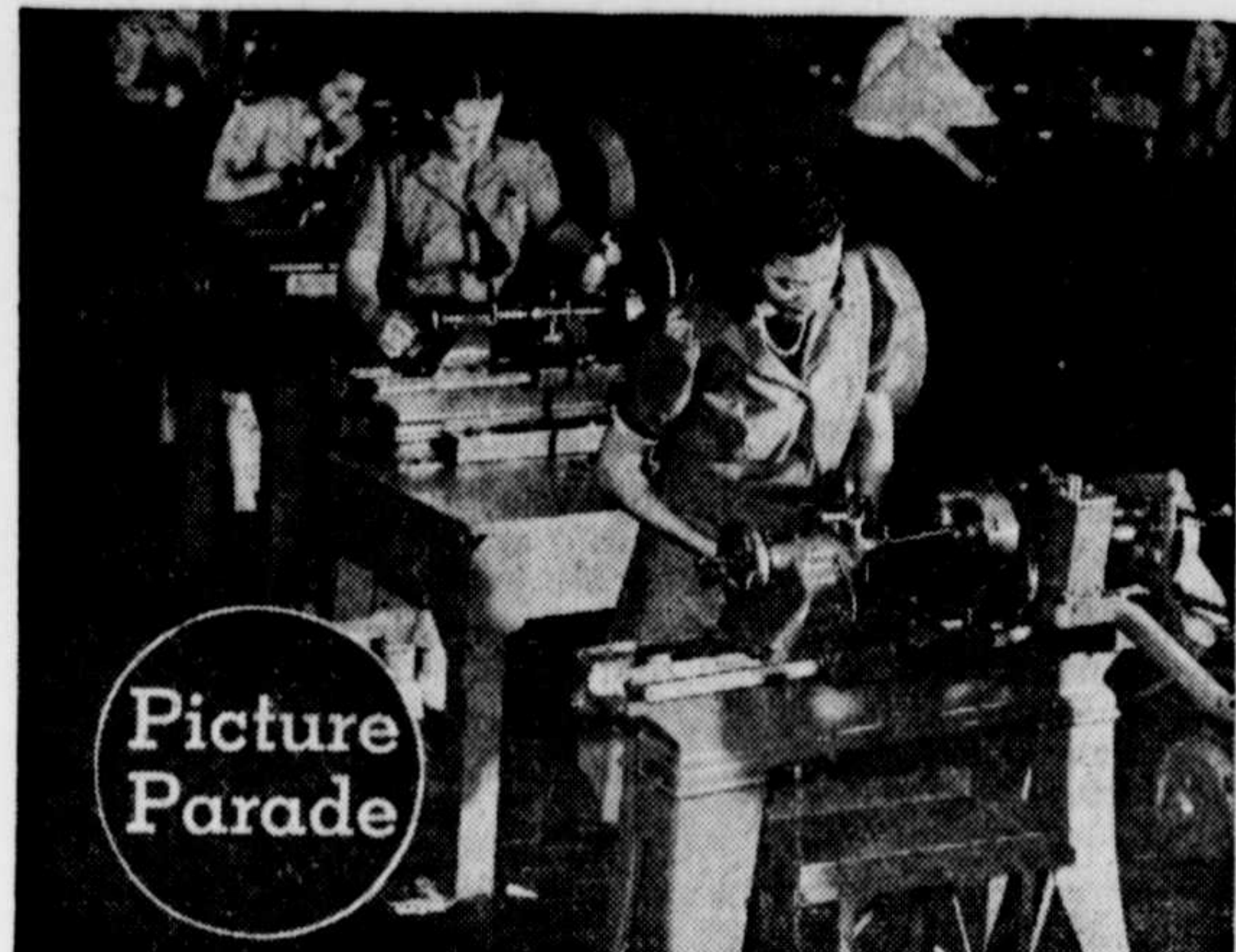


Youth Work Defense Program

A new national defense work experience program of the National Youth Administration, designed to fit young people for jobs in defense industries, has been put into operation. This new effort, the "Youth Work Defense Program," for which congress appropriated \$60,000,000, will supplement the regular out-of-school work program of the National Youth Administration. Young people, 17 to 24, who are U. S. citizens, out of school and in need of employment, are eligible.



Picture Parade

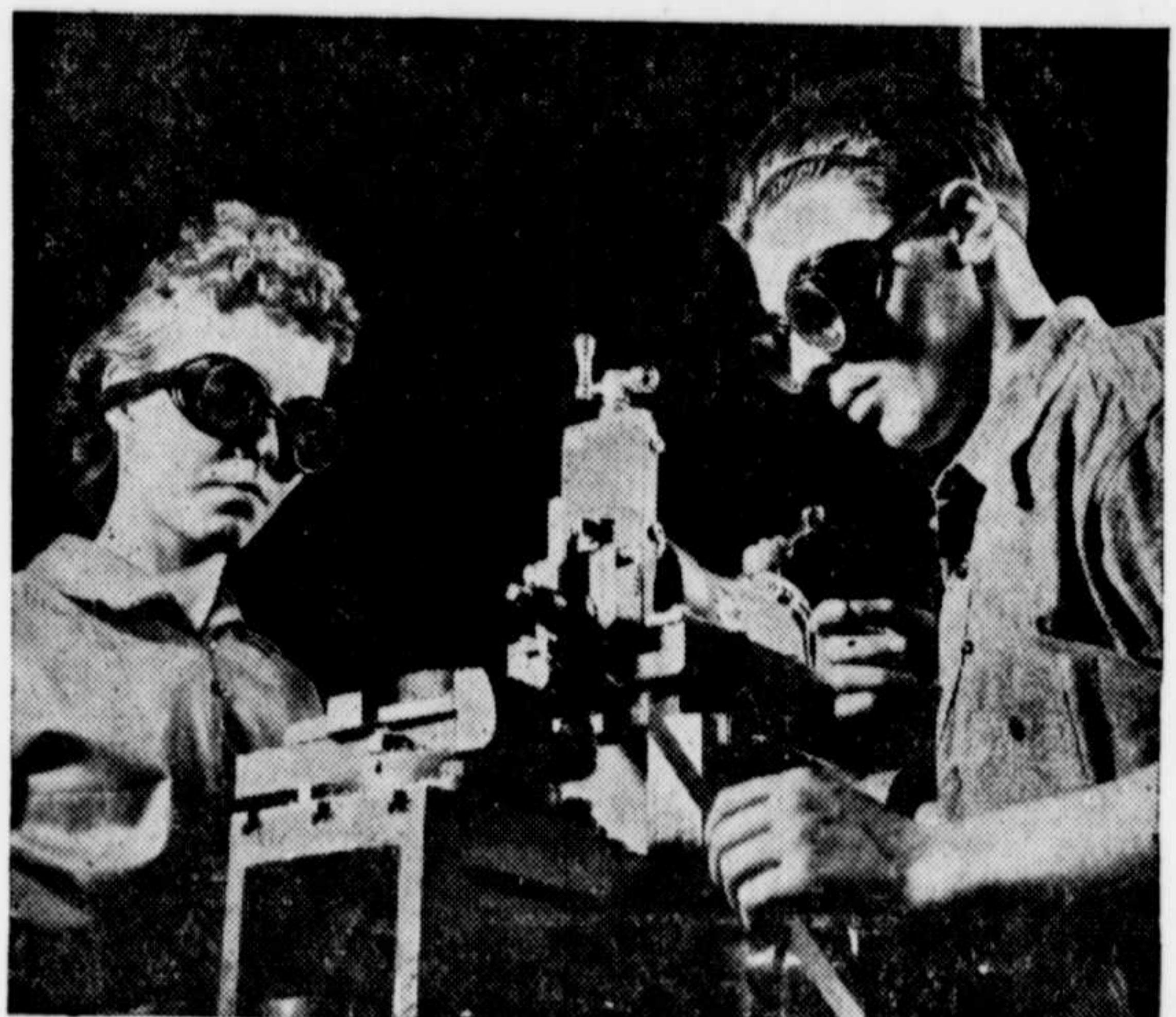
Here in the NYA work center girls learn, through actual on-the-job experience, how to operate metal machinery.



Learning the elements of drafting will help this youth in reading blueprints in the shop.



Welding is one of the important jobs in metal industries. The NYA is giving youth this experience.



Shoulder to shoulder the boys and girls of America are finding their place in the defense program.



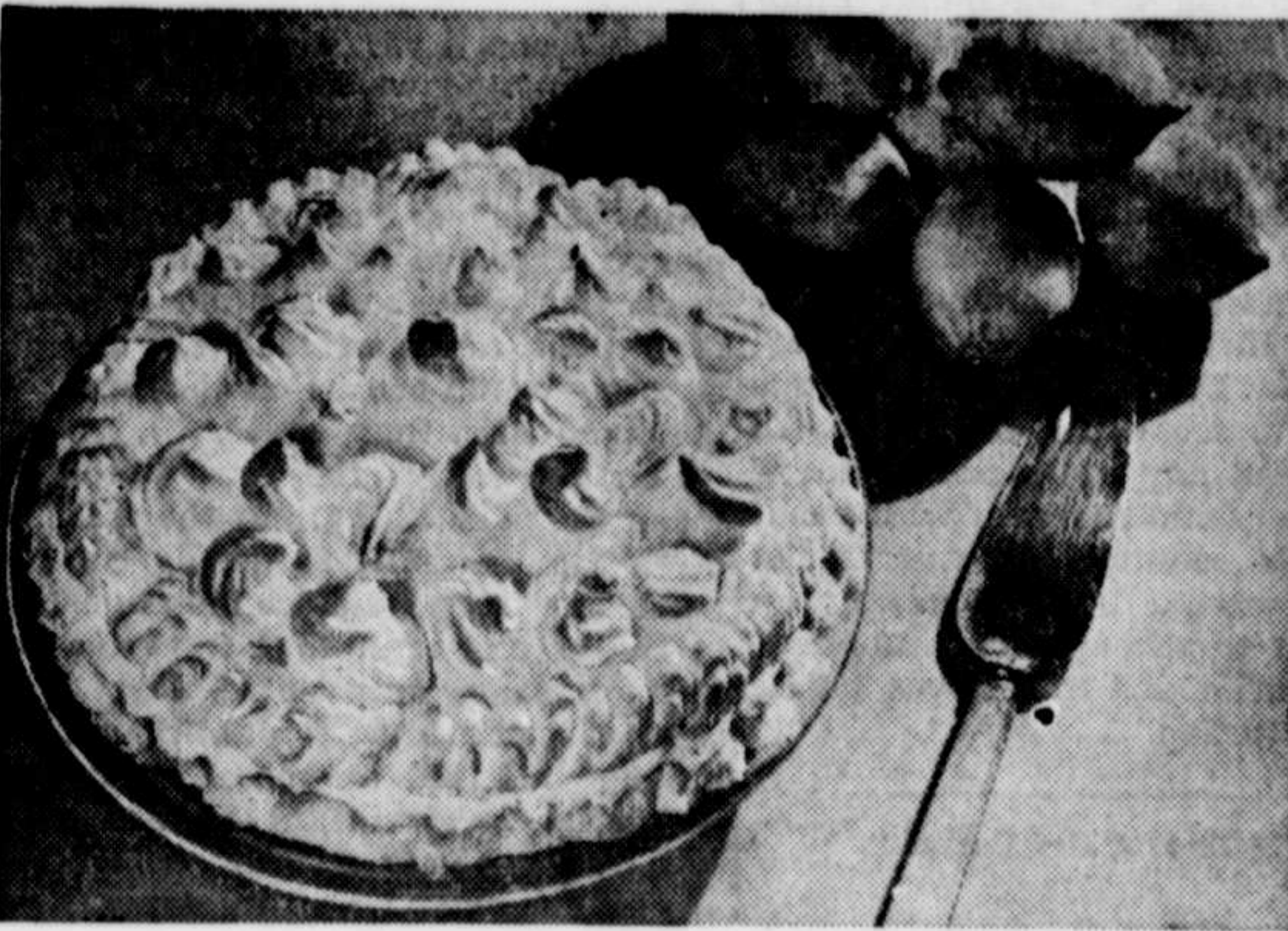
"The youth themselves are our principal product," says Aubrey Williams, administrator of the National Youth Administration. "They have been made to feel that they are part of a social structure."



America's youth learns correct work habits—one is being on time.

Household Hints

by Lynn Chambers



PIE PERFECTION—A WINNER EVERY TIME (See Recipes Below)

AMERICA'S FAVORITE DESSERT

Confess now, how often would you turn down a tart lemon pie, a deep-dish apple pie, or a juicy cranberry one with the bright berries peeking out of the lattice crust? Not often, I imagine, or pie wouldn't be our country's favorite dessert. So here's to pie, favorite at dessert time or at a bakery sale, made in big tins or as individual servings:

Lemon Angel Pie.
(Makes one 8-inch pie)
4 egg yolks
¼ cup sugar
¼ cup lemon juice
1 tablespoon butter
2 egg whites, stiffly beaten

Cream egg yolks and sugar together. Add lemon juice and cook in double boiler until thickened, stirring often. Add butter. Remove from heat and fold in beaten egg whites. Pour into a baked pie shell. Top with meringue and brown in moderate (325 degrees) oven for 15 minutes.

Meringue.
2 egg whites, beaten until frothy
4 tablespoons sugar
1 teaspoon lemon juice
Add sugar gradually to egg whites and continue beating until egg holds up in peaks. Fold in lemon juice.

Any pie is as good as its crust, and if you've mastered the art, your pies will always be something to come back for. A good crust is tender, short, flaky, well flavored and smart enough to stand by itself. If you make a crust to be filled, cool the filling before it comes in contact with the crust so you won't have soggy pie.

Flaky Pie Crust.
2 cups flour
½ cup shortening
¾ teaspoon salt
About ½ cup ice water

Mix and sift flour with salt. Work in shortening using pastry blender, fork, knives, or fingertips, until mixture appears crumbled. Moisten with water until dough just holds together. Roll out on floured board and cut to fit pie tins. This makes enough for a double crust for a 9-inch pie tin. For a one-crust pie, use: 1 cup flour, ½ cup shortening, ½ teaspoon salt, and 2½ to 3 tablespoons water.

Delicious Rhubarb Pie.
1½ tablespoons quick-cooking tapioca
1½ cups sugar
¼ teaspoon salt
1 teaspoon grated orange rind
1 tablespoon melted butter
4 cups cut rhubarb
1 pie crust

Combine ingredients and let stand about 15 minutes. Line a 9-inch pie plate with pastry rolled one-eighth inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim. Fill with rhubarb mixture. Moisten edge of pastry with cold water; arrange lattice

LYNN SAYS:

To keep your pie crust short, have the shortening and water ice cold. If possible, have your bowl cold, too, and when handling the crust, use your fingers as little as you can, to keep the heat from the hands from getting into the dough.

Avoid rolling extra flour into the dough for this makes tough pastry. Fold the pastry over several times while rolling to help make flaky pastry. Never stretch the pastry into the pan. Make it large enough before fitting into pan.

Pie crust should be baked quickly on the lower shelf of the oven to prevent sogginess. The intense heat of the oven expands the cold liquid in pastry into steam, making the crust rise in flaky layers.

THIS WEEK'S MENU

For Your Bakery Sale
Pecan Rolls
Holiday Fruit Scones
Lemon Angel Pie *Apple Pie
Devil's Food Cake
Silver Moon Cake
Cornflake Filled Cookies
Brownies
*Recipe Given

of pastry strips across top. Flute rim with fingers. Bake in hot oven (450 degrees) for 15 minutes; then decrease heat to 350 degrees and bake 30 minutes longer.

***Apple Pie.**
1 recipe flaky pie crust
2 pounds cooking apples
1½ cups sugar
2 teaspoons cinnamon
2 tablespoons butter
1½ tablespoons cornstarch

Pare, core, and slice apples. Mix with sugar, cinnamon, and cornstarch. Fill pie tin which has been covered with crust and dot fruit with butter. Lay on top crust which has been pricked with a fork, and flute edges. Bake 45 to 50 minutes in a moderate (350-375 degrees) oven.

Tang and color are this cranberry pie's delectable recommendations, so make enough to have seconds.

You can have your vitamins, too, for cranberries are an excellent source of vitamin C, necessary for teeth and bones, and also a fair source of vitamin A which promotes appetite, stimulates growth, and makes for general well-being. Make it with a criss-cross crust and you'll come in with top honors:

Spicy Cranberry Pie.
(Makes one 9-inch pie)
1 recipe pie crust
4 cups cranberries
2½ cups sugar
2 tablespoons lemon juice
Grated rind of 1 lemon
1 teaspoon cinnamon
¼ teaspoon ground cloves
1½ tablespoons cornstarch
½ cup water

Wash and pick over berries. Bring to a boil with the water, add sugar, boil gently, being careful not to break berries. Boil 5 minutes, remove from fire, cool, and add lemon juice, rind, and spices. Fill unbaked pie crust, cover top with strips, and bake 30 minutes in a hot (400 degrees) oven.

There are pies in which you bake just the crust, pies in which you bake crust and filling, and other pies which you don't bake at all. In this latter class are those pies whose crust is placed in the icebox to cool, then filled with filling and cooled until set. Here's a pie with crust, rich and crumbly, a filling that really melts in your mouth:

Coconut Custard Pie.
(Makes one 9-inch pie)
2 egg yolks
1½ cups milk
½ cup sugar
¼ teaspoon salt
2 teaspoons gelatin
¼ cup cold water

Soak gelatin in cold water. Cook egg yolks, milk and sugar in double boiler until thick and pour over gelatin. Cool, add vanilla, and pour over a crust made of:

3 cups oven-popped rice cereal, rolled fine
½ cup butter melted
¼ cup sugar

Combine cereal crumbs, sugar and butter and press evenly around the sides and bottom of a pie pan. Chill before filling. Pile meringue on top of filling. Use 2 egg whites stiffly beaten, to which add 1½ cup sugar slowly, and ¼ cup of coconut. Brown lightly in broiler.

In making a successful meringue, beat the egg whites until stiff and glossy, then blend in sugar completely to prevent beads of syrup from forming on top of the meringue. Leave the pie on the top of the oven after it is baked. Cold air striking the meringue will cause it to fall.

(Released by Western Newspaper Union.)

PATTERNS

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1450B

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Barbara Bell Pattern No. 1450-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) jumper requires 3¼ yards 36-inch material; jacket, 2 yards. Send your order to:

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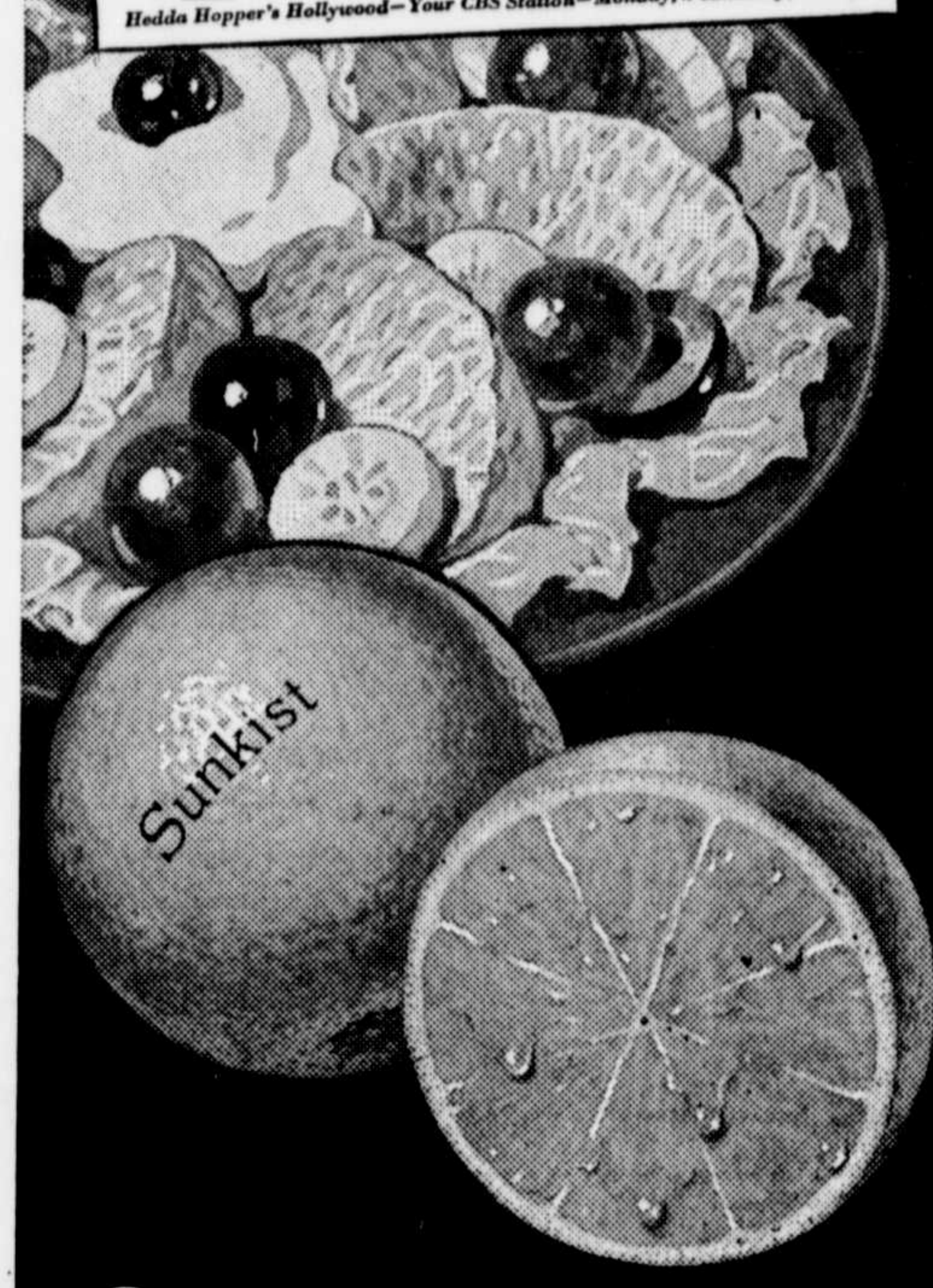
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