

Martha F. Perry Retires From U. S. Postal Service In Roseburg After 36 Years

Miss Martha F. Perry, employed with the U. S. postal department at Roseburg for 36 years, enters formal retirement today. Taking advantage of leave to which she was entitled under postal employment rules, Miss Perry ceased her work at the Roseburg postoffice Feb. 6, but her retirement did not become officially effective until midnight Wednesday.

She entered postal service Aug. 1, 1908, at which time the Roseburg post office was operated in connection with a grocery store conducted by C. W. (Pete) Parks, postmaster, the store being located in quarters now occupied by the Roseburg Book Store.

Miss Perry served during the terms of four postmasters, Parks, L. F. Reizenstein, C. S. Heinlino and L. L. Wimberly, incumbent. "There certainly have been many changes since I started work," Miss Perry related. "Since 1908 all postal employees have been placed under civil service. The postal department introduced the parcel post system, postal savings and many other new activities."

Old "Gold Rush" Recalled
The old days, however, were the most colorful, Miss Perry recalls. "Shortly after I started work,

the Southern Pacific company brought in a number of Greek and Italian section workers. There was little currency in those days and when railroad payday rolled around, the section workers would pour into the post office carrying handfuls of gold coins and we would write international money orders to send their money back to their relatives. The post office money drawers by nightfall would be heaped up with gold coins."

Since Miss Perry started work there have been many changes in employee status. Her first job carried a salary of \$50 per month. Later, all postal workers were placed under civil service, with regulations as to working hours and conditions, pay, vacations, sick leave, and retirement.

False Rumors On Lend-Lease Nailed By Listed Facts

Some widely circulated fictions regarding Lend-Lease of agricultural commodities have been answered with facts by the Foreign Economic Administration.

Criticisms about large lend-lease shipments of butter abroad, especially to Canada, have been persistent. Actually, Canada is not a recipient of lend-lease. All lend-lease butter has been sent to the USSR for use by the Russian army. This amounted to about 4 per cent of our total butter supply in 1944.

As for beefsteak, rumored shipped abroad in large quantities, only 0.7 per cent of our total supply of beef and veal was exported under lend-lease in 1944; 1.7 per cent in 1943; and 0.3 per cent in 1942. Under reverse lend-lease, Australia and New Zealand have supplied American forces in the South Pacific with two-thirds as much beef and veal as we have exported under lend-lease to all countries.

In reply to the charge that short food supplies here are due to the furnishing of food stuffs under lend-lease, FEA cites these figures: Of the total U. S. food production in 1944 (37 per cent larger than the 1935-39 average), U. S. armed forces got 14 per cent, civilians 77 per cent, lend-lease exports 8 per cent, and commercial exports 1 per cent. The

average U. S. civilian has consumed more food each year during the war than he did in the pre-war period. Any food that our armed forces obtain in the British Isles is furnished without cash payment by us, the FEA points out in answer to the rumor that the British sell food to our army at inflated prices. The controlled wholesale prices for food furnished is entered in the reverse lend-lease account.

In the last two years, about 230 combines have been shipped to French North Africa—less than 1 per cent of our total production for which we are being paid.

Far from being put in storage, as rumored, agricultural machinery was on its way to producing areas within 10 to 12 days after arrival at port. A strict rationing system insures that machines go where they are most needed. The combines have served as replacements for worn-out or war-damaged equipment.

The Connecticut district represented in Congress by Clare Boothe Luce used to be represented by her stepfather, Dr. A. E. Austin.

Navy Wants Pictures of Pacific War Localities

If your album contains the right sort of pictures, if you have certain maps in your home, you're in a position to help the navy in its Pacific war strategy.

The 13th Naval district has appealed to residents of Washington, Oregon, Idaho, Montana and Wyoming for pictures and maps of the Japanese-controlled areas in the Pacific. Specific areas of interest are the Japanese mainland, Formosa, the Kuriles, Korea, Manchuria, the China coast,

and Shantung and Indo-China.

Analysis of ground-level photographs adds immeasurably to data gleaned from aerial photographs. In particular, shore-line photographs and planners of landings on hostile areas in determining exactly the best zones for invasions and in estimating the requirements for operations preliminary to the invasion.

Persons willing to loan or give maps and pictures are requested to communicate with the District Intelligence Office, Thirteenth Naval District, 526 Exchange Building, Seattle, Wash.

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LEMONS	CALIFORNIA Bursting with juice	LB. 11c
ORANGES	CALIF. NAVELS Golden ripe and juicy	LB. 10c
BROCCOLI	CALIFORNIA The kind you'll love	LB. 17c
CABBAGE	CALIFORNIA Green, crispy and solid	LB. 5½c

APPLES	SPINACH Washed and Trimmed No waste. Celo Bag, 12 oz.
Delicious, lb. 11c	
Ex. fancy & fancy, box \$4.39	
Winesaps, lb. 11c	
Ex. fancy & fancy, box \$4.39	23c

CARROTS	NEW CROP No tops to pay for	LB. 6½c
TOMATOES	RED RIPE	LB. 20c
PEAS	CALIF. You can't beat fresh peas	LB. 19c
BELL PEPPERS		LB. 24c
LETTUCE	Crispy green heads	LB. 10c
ONIONS	YELLOW DANVERS Oregon U. S. No. 1	LB. 6c

Sweet Potatoes, lb. 11c
Squash, Hubbard, lb. 8c
Yams, Louisiana, lb. 11c

Oxydol Granulated Soap 24-oz. pkg. 23c	Camay Toilet Soap 3 Bars 20c	Swan White Floating Soap 3 Large Bars 29c	Concentrated Super Suds 24-oz. Pkg. 23c
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IT'S NO SECRET ANYMORE!

... AND WITH MY DEDUCTIONS IT'LL COST PLINY. WE'VE HAD TO CUT DOWN—EVEN ON FOOD, CORA.



IT'S PERFECTLY SIMPLE, CORA.

FOR MONTHS NOW I'VE BEEN BUYING ALL MY FOOD AT SAFEWAY. EVERYTHING I GET IS GOOD, AND THE SAVINGS I MAKE ARE REALLY WORTHWHILE.



CORA DEAR, YOUR DINNER WAS SIMPLY DELICIOUS.

HOW DO YOU FIND SUCH GOODIES IN TIMES LIKE THESE?



IT'S NO SECRET, AGNES. I TOLD ME ABOUT SAFEWAY.

AND NOW I BUY EVERYTHING THERE. MY RECORDS SHOW I'M SAVING A LITTLE EVERYDAY!



STEAKS

Sirloin (11 pts.) 'A' lb.	38c
Round (13 pts.) 'A' lb.	37c
T-Bone (12 pts.) 'A' lb.	48c
Ground Beef (4 pts.) lb.	25c
Short Ribs, grade A 1 pt. lb 19c	

SAFEWAY

This ad subject to O. P. A. ration changes.

How to add glamour to cabbage, onions, carrots and potatoes...



FRENCH STYLE CABBAGE
Combine cooked chopped cabbage, small amount of milk and a beaten egg. Brown in a solid cake in a little hot shortening or drippings in a frying pan.

COUNTRY STYLE SMOTHERED CABBAGE
Cook chopped cabbage in drippings with salt, pepper and small amount of milk until tender, stirring occasionally to prevent burning.

QUICK FRENCH ONION SOUP
Cook sliced onions in a small amount of shortening or drippings until limp but not brown. Add about 1 cup water and 1 or 2 chicken or beef bouillon cubes per serving; salt and pepper to taste. Serve with cheese toast or grated cheese sprinkled on top of each bowl of soup.

CARROTS LYONNAISE
Brown sliced cooked carrots, a little chopped onion, salt and pepper in hot butter or shortening. (Cooked the same as Lyonnaise Potatoes.)

TOASTED BAKED POTATOES
Pare potatoes, brush with melted drippings. Roll potatoes in mixture of crumbs, salt and pepper, then in beaten egg, then again in the crumb mixture. Bake in a covered casserole in a moderately hot oven (400° F.) for about 1 hour or until done.

BAKED MASHED SQUASH
Steam unpeeled pieces of winter squash until tender; scrape from shell, mash, season with salt, pepper and add enough milk to make the same consistency as mashed potatoes. Put into a baking dish, dot with butter or margarine, sprinkle with brown sugar and chopped nuts, if desired. Bake in a moderate oven (350° F.) until heated through and browned on top. This is a good way to use leftover squash or plan to cook enough at one time to serve the second time in this way.

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FOR LENTEN MENUS

Haddock filleted, (No points)	per lb. 43c
Fresh Smelt The season's choicest morsel. (No points)	2 lb. 35c
Spiced Herring Peterson's: A tasty treat. (No points)	14-oz. jar 43c
Sliced Ling Cod	lb. 27c
Piece Ling Cod rich in flavor. (No points.)	lb. 20c

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Chuck Roast Grade A 3 pts.	lb. 28c
Wieners, 3 pts.	lb 35c
Sauerkraut	qt. 15c
Mince Meat	2 lbs. 35c
Asst. Lunch Meats, no pts.	lb 39c

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To standard enrichment we've added Calcium and Vitamin D. Patterson's Bread is your best source of food energy.