

### FIRE CAUSES LOSS OF \$2000-\$3000 IN STOVE WOOD

1000 to 1200 Tiers of Fir Owned by Virgil Hawley Consumed in Worst Forest Blaze of Year Here

Between \$2000 and \$3000 worth of fir tier wood was destroyed by the forest fire which raged all night in a timber and brush area about six miles west of Grizzly peak. Before the blaze was encircled by fire fighters about 10 o'clock last night it had burned over an area of 15 acres. Numerous spot fires also were set during the night, keeping the fire fighters on the jump. The wood burned with intense heat. The tier wood was owned by Virgil Hawley of the Hawley Transfer company, the fire starting on land owned by Mr. Hawley and protected by the state forest service. It was stated by the district fire warden's office. Cause of the fire had not been ascertained today but Dwight Phipps, district fire warden, was conducting an investigation.

**Much Wood Saved**  
About 4,000 tiers of the stove wood were stacked in the area, the firemen saving all excepting the 1000 to 1200 tiers that the flames consumed. The wood was cut and stacked during winter and spring operations. Mr. Hawley was quoted by the district fire warden's office as saying he was at a loss to explain the fire as there had been no work done in the area in the past two weeks, the cutting operations having been suspended. Mr. Hawley was at the scene of the fire today.

Besides the cut wood, the area contained timber, brush slashings and snags, highly inflammable material flaming torches shot upward from the inferno, setting a number of spot fires. It was the largest and most costly fire in southern Oregon forest areas this year, some of the growing timber also being destroyed.

**85 Men On Job**  
The fire was discovered by Francis Hawkins, state forest service lookout at the Soda mountain station, at 1:30 p. m. yesterday. Ten men with equipment were dispatched immediately from the district fire warden's office. They were followed quickly by a crew of 25 men from the Wimer CCC camp.

At 7 p. m. 50 additional fire fighters were dispatched from the CCC camp and the men were on the fire lines all night. Fifty CCC boys and seven state patrol men were held on the job today to mop up.

**Body Recovered**  
PORTLAND, June 24.—(AP)—The body of an unidentified man, whose pockets contained a receipt to Harry B. Largent, was recovered yesterday from the Willamette river. He was about 45.

### Cherry Season Calls For Pie



**MEN** have always liked cherry pie. It has a zest that is stimulating to many appetites, and a substance that gives them the very important feeling of having had just the right finish to a meal.

Cherry pie, according to Schraft's menu experts, should be nice and juicy and not too sweet. It should have the true flavor of the ripe mealy cherries. Here is a recommended recipe:

**Cherry Pie**  
Use a rich pie dough for 2 crusts:  
1 1/2 cups pastry flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup lard  
1/2 cup butter  
Ice water

Sift flour with salt and baking powder. Reserve 2 tablespoons

**Grazing Bill Signed**  
WASHINGTON, June 24.—(AP)—President Roosevelt has signed a bill authorizing the secretary of the interior to lease state, county or private lands "chiefly valuable for grazing purposes and lying within the exterior boundaries of a grazing district" when he believes such action would promote better use of the district.

**Weather**  
Northern California: Fair tonight and Saturday with fog on coast; cooler in interior, except in the delta region; moderate northwest wind off the coast.

Oregon: Partly cloudy tonight and Saturday with fog on coast; cooler in interior Saturday; moderate northwest wind off the coast.

Courtesy Schraft's Restaurants, New York



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**TOMATOES . . . . 2 lbs. 17c**  
LARGE RED FANCY TEXAS

**STRING BEANS . . 2 lbs. 17c**  
TENDER CRISP BEANS

**APRICOTS . . . . crate 59c**  
FANCY ROYALS FOR CANNING

**WATERMELONS** Black Seeded, Ice Cold Klondikes

**POTATOES**  
Those famous Shafter Whites  
**10 lbs. 13c**

Prices Effective Sat. & Mon., June 25, 27 in Medford and Central Point

**SUGAR** Fine Granulated 25 lb. cloth bag **\$1.35**

**BROWN SUGAR** Pure Golden C 3 lbs. **15c**

**MILK** Maximum tall 3 cans **19c** case **\$2.98**

**HOT SAUCE** Taste Tell Tomato . 3 cans **10c**

**CRACKERS** Cal Ray Sodas 2 lb. box **20c**

**CORN . . . . 3 for 25c**  
Standard Pack—No. 303 tins Dozen, 98¢

**CORN . . . . 2 for 25c**  
Del Monte Golden Bantam Cream Style No. 2 tins

**GRAPEFRUIT JUICE . 33c**  
Silver Nip—No. 5 tins

**PINEAPPLE JUICE . 29c**  
Libby's or Del Monte—48 oz. tins

**PINEAPPLE . . . . 59c**  
Hillsdale—No. 10 tins

**Campbell's Tom. Soup 3 for 25c**  
Tall tins

**O K SOAP . 10 bars 27c**  
The medium size bar with the clean naphtha odor

**MARSHMALLOWS 2 for 25c**  
Fluffiest, fresh as the dawn—Lb. pkgs.

**CRISCO . . . . 51c**  
The creamy, digestible shortening for fine cakes and pastries—3 lb. tin

**Superb Granulated Soap 19c**  
Lge. Pkg.

**White King Granulated Soap 30c**  
For laundering fine linens and cottons. Lge. Pkg.

**White King Toilet Soap 4 hrs 19c**  
So delicately scented and kind to your skin.

**Crystal White Soap 10 bars 31c**

**CERTO . . 2 bottles 45c**  
For all Jams and Jellies

**PEN JEL . . bottle 10c**  
Makes your Jelly Jell

**JAR RUBBERS 3 doz. 10c**  
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**BEER**  
**BROWN DERBY PILSNER**  
its twins with imported -yet costs less

12 oz. tins 3 for 29¢  
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Case \$2.20  
32 oz. full quarts 2 for 49¢  
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Kitchen Craft 49 lb. bag 1.59 24 1/2 lb. bag 98c  
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Anchor 49 lb. bag 1.29 24 1/2 lb. bag 69c  
Airlight 49 lb. bag 1.15

**Edwards' DEPENDABLE COFFEE**  
The pick of the vacuum packed brands  
2 lb. tin 45c

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RICH, DISTINCTIVE Flavor!  
Ground when you buy it  
2 lbs. 40c

**AIRWAY COFFEE**  
MILD AND MELLOW  
3 lbs. 43c

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1938 SPRING LAMB  
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**LAMB CHOPS . lb. 19c**  
**Shoulder Roast lb. 12 1/2c**  
**LAMB STEW 3 lbs. 29c**

**BACON . . lb. 25c**  
By the piece

**HAMBURGER lb. 10c**  
Fresh ground

**LUNCH MEATS lb. 25c**  
Head Cheese, Veal Loaf, Minced Ham, Chicken Loaf

**VEAL SPECIALS**  
**VEAL ROAST lb. 14c**  
Fancy Milk Fed  
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**Shortening 4 lbs. 39c**  
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Takes less than 15 minutes after your fruit is prepared!

**NO MORE** long, tedious boiling! With Certo, you boil your fruit juice only 1/2 minute for jelly—one minute for jam! Think of the saving in time and work... in less than 15 minutes after your fruit is prepared, you can make, pour, and paraffin a whole batch of jam or jelly!

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Look for the book of tested recipes under the label of every bottle of this pure fruit pectin. Certo is a product of General Foods.