

Mass Torch Murder By Elite Guards Kills Slave Workers

By Clinton B. Conger
United Press War Correspondent

With U. S. Ninth Army in Germany, April 19 — (U.P.) — Seven hundred Polish, Russian, and Hungarian slaves cringed on the gasoline-soaked straw in the small barn.

A Nazi youth in SS uniform, not over sixteen, opened the barn door and threw in a lighted match. As the flames began to lick, he laughed, and slammed the door.

Some of the prisoners bolted through a rear door. As they ran from the barn, machine guns manned by more teen-aged SS troops cut them down. Then the Germans went to the door, emptied their guns inside, and threw in hand grenades for good measure before they finally shut it for good.

Young Nazis Laugh
The smell of burning flesh came from the barn. The screams of men being roasted alive ripped the air. And the young SS troops laughed.

Such was the story told 13th Corps investigators today by 10 survivors of an original group of 2,000 slave workers moved from an aircraft factory in eastern Germany.

Most of the story was told by a haggard, Hungarian musician, Bonde Gaza. He led investigators through the barn which became a crematorium near Gardelegen, 24 miles north of Magdeburg. Some bodies still smoldered in the ashes. Beside the ruins was a neat trench with a charred leg sticking up from the freshly turned earth.

Gaza said the original 2,000 were jammed into a freight train for a seven-day cross-country trip during which they ate only bread. They finally halted at Mieste, eight miles from Gardelegen, and the death march began. Those who faltered were shot dead where they fell.

When they reached Gardelegen, 300 German political prisoners were appointed guards, on bloody Friday, the 13th, 1945.

were marched to the lonely barn on the plain. The hundred slaves who fell on the way were killed where they lay.

Herded Into Pyre
Then came the mass torch murder. The 700 were herded into a barn 100 by 50 feet and made to sit on the gas-soaked straw. Five minutes later the young SS fiend came in with his machete.

Gaza and others tried frantically to dig holes beneath the barn wall with their hands. Three of them dug for an hour and got their heads outside for breath. Eventually they made holes big enough to wriggle through.

In the darkness they hid in a field but a dog sniffed them out and howled. A German who investigated shot a Pole among the trio but Gaza and a friend escaped, and crawled and walked to a farmhouse two miles away. There they hid without food or water for two days.

On April 14th, they said, SS troops returned and killed six survivors they found in the death barn.

JANTZER RETAINS TIMBER PROPERTY IN SALE OF MILL

Prospect, April 19 — The George L. Jantzer Lbr. Co., sawmill was sold to Dana F. Cushing and Thomas G. Ross of Berkeley, April 14, the purchase including the dry kiln, lumber sheds, and company houses. The new firm will be known as the Ross & Cushing Lbr. Co.

The Jantzer company will still be active, as they have retained their timber property in this locality, and will sell logs to the new company.

The logging equipment was bought by Lewis L. Jantzer, oldest son of Geo. L. Jantzer, who sold his two lumber trucks to Charles B. Broomfield and Victor L. Chapman, the latter having taken over the lumber hauling contract. Floyd Kelley, Henry Duffer, Roy Collingwood, and Everett Shafer have each bought the truck they have been driving, and are handling the log hauling contract.

Sale of the sawmill marks the end of a quarter of a century of lumber manufacturing for Mr. Jantzer. Starting with a 10,000 per day capacity mill in 1920, at Azalea, Douglas County, Jantzer was associated with his father, the late Frank Jantzer Sr., brother John Jantzer, and brother-in-law, M. Madsen, and this business was known as Frank Jantzer & Sons Lbr. Co. After a year, Jantzer bought out the other three, enlarged his mill, and changed the name to the present one.

In 1933-34, Jantzer moved his

mill and logging equipment, and built on the present site, 5 miles west of Prospect, bordering the Crater Lake highway. Losing his sawmill by fire in September, 1936, without insurance, Jantzer rebuilt a larger mill the following winter, installing band saws and modern machinery, and increasing the daily cutting capacity to 50,000.

In 1938, Edmund F. Pease of Medford, bought an interest in the company, and served as secretary and treasurer. Mr. and Mrs. Pease have sold their home here to Mr. and Mrs. Ross, and have moved to Medford, where they have purchased a home on King street.

Mr. and Mrs. Cushing have bought the Jantzer house, and Mr. and Mrs. Jantzer have taken up residence at their new home

at 837 Spencer Avenue, Medford, that they purchased from Mr. and Mrs. Jack Moran.

Talent Students To Stage Comedy Friday at 8 p.m.

Talent, April 19 — "Busy As a Beaver," a three-act comedy, will be presented by the Talent high school student body Friday in the school gymnasium at 8 p. m. This modern comedy is said to be filled with bright lines and hilarious situations and the plot revolves around a young chap who, although he claims to be "busy as a beaver" always

has time to pass along the latest gossip.

A matinee will be given Friday at 2:30 p. m.

The cast of characters are Kenneth Grace, Ronald Quackenbush, Chester Rapp, Marvin Hart, Lucille Marquess, Betty Montgomery, Lily Millage, Dolores Hawley, Natalie Hayes, Dolores Chapman, Betty Negles and Leola Lindstrom.

Mrs. Elovita Bales is directing the play and the Talent orchestra will entertain with music between acts.

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An analysis of air shipment the country over shows that machinery and hardware head the list comprising 23 per cent of all shipments, printed matter 15 store merchandise 13, valuables 9, jewelry 8, motor parts 4 and films 4.

SMUDGE POTS and LIGHTERS

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Schilling Paprika
makes food look and taste better



Do you know this about Produce?

When you serve fresh vegetables, properly prepared, you are providing your family with required vitamins... using foods in plentiful supply, and best of all, offering them delicious, delicate flavor obtainable in no other way. Here are some tips on vegetable cookery that will pay you dividends in ease of preparation as well as flavor.

For strong-flavored vegetables, such as onions, cauliflower, etc., use sufficient boiling salted water to cover the vegetable; cook uncovered, drain, and discard cooking water, for it contains disagreeable sulphur compounds.

For spinach, Swiss chard, and other leafy greens, lift washed leaves into a large saucepan containing 1 to 2 cups rapidly boiling salted water, and cook rapidly, uncovered, turning greens once or twice with fork and spoon. Cook until barely tender. Drain and discard water, for it contains objectionable compounds of oxalic acid. Season to taste with butter or margarine, salt and pepper, and serve garnished with lemon wedges.

For red cabbage and beets, cook in small amount of boiling water to which 1/2 teaspoon vinegar or lemon juice for each cup shredded vegetable has been added, in order to retain bright red color.

Panning vegetables: This method of cooking vegetables in a covered pan with a minimum amount of water—just enough to produce steam—is excellent for nearly all green and succulent vegetables. Shred, dice, or cut vegetable fine. Into a shallow pan with tight-fitting cover put 1/4 to 1/2 cup water, add 1 to 2 tablespoons butter, margarine, oil, or bacon or ham fryings, and heat to boiling. Add the freshly shredded vegetable, (3 to 6 cups), salt lightly, cover tightly, and cook until barely tender, but still slightly crisp—5 to 20 minutes will be ample for most vegetables. Amount of water and shortening and time of cooking will depend upon the kind and amount of vegetable, and on the type of utensil. Less water will be needed when a heavy saucepan is used, as in so-called "waterless cooking". Water should be practically all cooked away when vegetable is done.

Safeway Homemakers' Bureau
JULIA LEE WRIGHT, Director

PRODUCE at Safeway features top-quality flavor... for Safeway experts select choice fruits and vegetables right in the fields... send them to you packed with goodness. Try Safeway produce and taste the difference yourself... your money will be refunded if you are not pleased.

ASPARAGUS At it's very peak 3 lbs. **25c**
RHUBARB Field Grown **lb 16c**

SHREDDED CABBAGE	Fine for slaw 1/2-lb. cello bag	12c
SHREDDED CARROTS	Something New 1/2-lb. cello bag	12c
CUCUMBERS	Hothouse	lb. 33c
GREEN ONIONS	Tender	2 bu. 15c
ARTICHOKES	Fresh and Green	lb. 24c
PEAS	Real Garden Fresh	2 lbs. 29c
YAMS	Delicious Candied	lb. 12c
APPLES	Winesap fancy & Ex. fancy	Lb. 12 1/2c Box \$4.89
ORANGES	Juicy & Sweet	5 lbs. 49c
	1/2 crate \$2.59	Full crate \$5.15

TOMATOES
Red and Ripe
Lb. 19c

CELERY
crispy stalks
Lb 16c

CABBAGE
firm heads
Lb. 7 1/2c

SWEETHEART SOAP Toilet Soap 2 bars 13c	PEET'S Granulated SOAP 33-oz. pkg. 26c	LUX TOILET SOAP Easy on the Hands 3 bars 20c
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Sugar Belle Peas	2, 3, 4-sieve (30 pts.) No. 2 can	16c
Gardenside Tomatoes	(50 points) No. 2 1/2 can	15c
Del Monte Beets	Fancy Diced No. 303 Jar	12c
Country Home Corn	Cream sf. (20 pts.) No. 2 can	14c
Gardenside Spinach	(20 blue points) No. 2 1/2 can	15c
Tomato Soup	Rancho 10 1/2-oz. can	6c
Kellogg's Gro Pup	Ribbon 25-oz. pkg.	24c

Morning Glory Oats	Reg. and Quick 20-oz. pkg.	12c
Cracked Wheat	Fisher's 2-lb. pkg.	17c
Kellogg Corn Flakes	11-oz. pkg.	8c
Nabisco Shreddies	Teeny Wheat Biscuits	Pkg. 12c
Albers Flapjack Flour	2 1/2-lb. pkg.	22c
Bradshaw's Honey	2-lb. jar	55c
Margarine	Sunny Bank (8 red points) 1-lb. pkg.	18c

SAFEWAY GUARANTEED MEATS

Grade "A" LAMB	Minced Luncheon Loaves A. C. (6 points).....lb. 37c
Loin Chops (10 points) lb. 55c	Assorted Luncheon Loaves, type 2 (4 pts.).....lb. 48c
Leg of lamb (4 points) lb. 38c	French Head Cheese and Chicken Loaf (2 pts.) lb. 43c
Shld of Lamb Rst (4 points) lb. 34c	Spiced Ham, tastes very good (10 points).....lb. 55c
Rib Chops (7 points) lb. 43c	Bologna, type 2, A. C. (4 points).....lb. 34c
OYSTERS	Liver Sausage (3 points) lb. 32c
Always Fresh	Polish Sausage H.C., type 2 (5 points).....lb. 39c
Pt. 65c	Weiners, skinless (6 pts.) lb. 37c
	Ling Cod, Sliced.....lb. 29c
	Fresh Crabs, Good season for them.....lb. 24c

Blend Flour	25-lb. sack	\$1.19
Drifted Snow	All purpose	
Kitchen Craft	25-lb. sack	\$1.06
Baking Powder	Calumet 25-oz. can	25c
Sno White Salt	Plain or Iodized.	7c
Lemon, Vanilla	Schillings 2-oz. bot	35c
COD FISH	Salt	
Lb. 44c		
Razor Clams	Excellent breaded & fried	Lb. 89c
Tomato Soup	10 1/2-oz. can	3 for 25c
Durkee's Sauce	10-oz. bottle	30c

SYNOPSIS OF ANNUAL STATEMENT
AETNA INSURANCE COMPANY
of Hartford, in the State of Connecticut,
made to the Insurance Commissioner of
the State of Oregon, pursuant to law.

INCOME

Net premiums received	\$2,358,503.71
Total interest, dividends and real estate income	1,973,328.83
Income from other sources	205,944.69
Total income	\$4,537,777.23

EXPENSES

Net amount paid policyholders	\$1,144,700.81
Expenses for salaries, commissions, and other expenses	1,988,257.62
Expenses for taxes, licenses, and other expenses	1,350,000.00
Expenses for other purposes	1,602,317.42
Total disbursements	\$5,185,275.85

ADMITTED ASSETS

Value of real estate owned (market value)	\$2,855,000.00
Loans on mortgages and collateral, etc.	None
Value of bonds owned (market value)	29,068,904.40
Value of stocks owned (market value)	29,412,748.00
Cash in banks and on hand	7,762,200.78
Premiums in course of collection	2,010,599.08
Interest and rents due and accrued	199,937.92
Other assets (net)	91,248.76
Total admitted assets	\$70,373,633.94

LIABILITIES, RESERVES AND OTHER

Total unpaid claims	\$ 7,747,928.99
Estimated loss adjustment expenses for unpaid claims	180,000.00
Total unearned premiums on all unexpired terms, etc.	27,846,364.40
Liabilities, rents, expenses, etc., accounts, fees, etc., due or accrued	80,000.00
Estimated amount due or accrued for taxes	948,551.84
Contingencies, licenses, and other charges due and accrued	30,000.00
All other liabilities	8,450,000.00
Total liabilities, except capital	42,292,739.32
Capital paid up	7,800,000.00
Reserve for unexpired policies	20,560,896.62
Surplus as reported policyholders	28,080,996.62
Total	\$70,373,633.94

PAYMENTS TO POLICYHOLDERS FOR THE YEAR
Total amounts received—\$349,812.51
Net losses paid—\$1,011.12

Name of Company, AETNA INSURANCE CO.
Name of President, W. ROSS MCGINNIS
Name of Secretary, FRANK G. BURN
Residence address for service, L. A. WEST
J. A. WEST, WOOD STREET & CO.
625 FIFTH ST.
MEDFORD, OREGON

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BRIDAL HINTS

MY LAND! IS MY DAUGHTER OPENING A VEGETABLE STORE?

IT SORT OF LOOKS THAT WAY, BUT...

I PLANNED TO HAVE A VEGETABLE DINNER, HONESTLY MOTHER, I JUST BOUGHT A BUNCH OF THIS AND THAT... A DOZEN ORANGES...AND WE NEEDED LETTUCE IT'S ALL SO CONFUSING!

DO NOT WORRY, DEAR, YOU'RE JUST DOING THINGS THE HARD WAY. NEXT TIME COME SHOPPING WITH ME... AT A STORE WHERE PRODUCE IS SOLD BY THE POUND.

SEE, DEAR... YOU AND CHARLES USE ONLY A FEW ORANGES OR APPLES AT A TIME. AT SAFEWAY THAT'S ALL YOU NEED BUY... THEY'RE PRICED BY THE POUND. YOU SAVE MONEY AND DON'T WASTE PRECIOUS FOOD.

THIS IS WONDERFUL... SAFEWAY FOR ME!

WAC
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SAFEWAY