DEFECTIVE BRAKES GET DRIVER IN JAIL

Automobile Is Hidden in City After Collision.

VANCOUVER HINTS AT WAR

Trouble Caused by Enforcement of Law Requiring Licenses for Delivery Vehicles.

As the result of a collision with a horse and wagon driven by Henry Hoesly of Chapman, Or., last Thursday night on the Linnton road, James Shelly was fined \$100 and given 20 Shelly was fined \$100 and given 20 days in jail by Municipal Judge Rossman yesterday on a charge of failing to render assistance. After the collision Shelly is said to have driven on to Portland, where he hid his machine in a garage at East Twenty-fourth street and Holladay avenue.

The sentence imposed on Shelly was the heaviest one of the day for traffic violators appearing in municipal court.

According to the investigating offi-cers the accident occurred as the re-sult of defective brakes on Shelly's car. The force of the collision is said to have injured the horse, damaged the wagon and knocked Hoesly, the driver, out along the roadside.

P. L. Jones, the driver of a sight-seeing car, was fined \$25 for colliding with a car driven by J. J. Harris at the intersection of Twelfth and Burn-

side streets on May 25.

Notice of Appeal Given. Jones is said to have struck and damaged the machine driven by Harris when the latter was held up at the intersection by congestion in the street ahead. Jones gave notice of appeal and his bail was placed at \$190. That a war on Portland delivery vehicles now operating into Vancouver, Wash, without Washington license tags was likely to be declared by Vancouver officials because of arby Vancouver officials because of ar-rests made by Portland officials, was the declaration made yesterday in court by W. G. Drowley, Vancouver-attorney, who appeared to defend M. S. Wood, driver of a car for the Columbia Dairy Products company of Columbia Dairy Products company of Vancouver. Wood was arrested on a charge of delivering goods in Port-land without an Oregon license.

The man was given until today to determine whether he would purchase an Oregon license for his car.

Mr. Drowley was advised by Judge Rossman that the arrests of Wood and other drivers were made in compliance with a law which had been passed by the state of Oregon because a similar law was being enforced by Vancouver authorities.

"The online situation is a ridiculous." 'The entire situation is a ridiculor

one, but you brought it on yourselves." he declared.

Mr. Drowley said that he was informed that the Washington authorities had not been enforcing their law
providing for the Washington license
on delivery vehicles from Portland for on delivery vehicles from Portland for the last six or eight months. He sug-gested that some arrangement should be made which would be for the con-venience of everybody.

One License Used for Two Cars. H. Irving Heusner and E. E. Jen-kins, driver for the Heusner bakery, of Vancouver, Wash., were fined \$12.50 each on charges of violating the state motor vehicle law. The two are said to have been caught in Portland with one of a set of licenses on each of the two trucks.

ne traffic laws were;

P. Martin, speeding, \$10; J. M. Thirlen, peeding, \$12.50; W. J. Knapp, speeding, 5; Hans Hamson, auto no light, \$2.50; Dr. J. F. Easter, glaring lights, \$5; M. W. fathielsen, passing standing car, \$5; W. C. traft, violating the Oregon motor law, \$5; rank Krum, violating the state motor aw, \$5; L. R. Cummings, jockeying on cidge, \$1; H. C. Shields, jockeying, \$1; 4. Arbauch, cutting corner, \$4; M. R. Srown, passing street car, \$5; P. J. Zeler, glaring lights, \$5; H. Wygant, glaring glats, \$5.

SUNCREST ORCHARD SOLI

\$275,000 PAID BY BUYERS OF FAMOUS PROPERTY.

lishing Canning and Packing Plant at Medford.

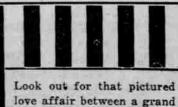
MEDFORD, Or., June 8.—(Special.)

A \$275,000 orchard deal was announced Monday, by which Sam P. Jones, vice-president of Jones Brothers & Co., canners and packers, becomes the purchaser of the famous Suncrest orchard, near Medford. This Rogue river valley show place was formerly owned by Dr. F. C. Page, but has been the property of the Pacific Mutual Life Insurance company for years past.

years past. The orchard of 461 acres, equally The orchard of 461 acres, equally divided between Newtown apples and the best varieties of commercial pears, has been noted as the most uniform large block of fruit in the northwest and among the most modern in building and equipment. It is understood that Jones Brothers & Co., contemplate establishing a plant here similar to those they operate in Portland, Boston, Mass.; Watsonville, Cal.; Newberg, Or., and Yakima, Wash.

Harbor Aliens Now Citizens.

ABERDEEN, Wash., June 8.—(Spe-ial.)—The following men of Grays eial.)—The following men of Grays
Harbor county were made citizens
of the United States Saturday at
Montesano: Edwin Gust Olson, Gustaf
Wilhelm Lindstrom, Nills Wilhelm
Peterson, Jonas Wilfred Sidon, John
Henry Edeen, John Craig Matthews,
Anton Hoffman, Lars Peterson Tarstad, Victor Lehto, Wilfrid Lawson
McIntosh, Archibald Neil Fox, John
Samuel Albom, Oscar Sather, Sam
Satlow and Paul Weidell.



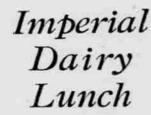
opera prima donna and a minister. It's "Romance." Beginning Saturday at the

NOW OPEN FOR BUSINESS

Our Third and Latest Dairy Lunch Room



LIBERTY THEATER BUILDING, BROADWAY NEAR STARK



(Number One)

Perkins Hotel Building

291 Washington Street



Imperial Dairy Lunch

(Number Two)

Washington Street

Corner of West Park

The Finest Dairy Lunch in the West

Butter Nut Bread

Served at the

Imperial Dairy Lunch Rooms Delicious! Wholesome!

Made by master bakers in Portland's finest bakery.

> United States Bakery Portland, Oregon

The Best Milk and Cream

that can be secured from the finest dairy farms in Oregon is served the patrons of the

Imperial Dairy Lunch

Oregon Creamery Co. 130 Second St. Telephones Main 744 and 521-44

The Fragrant Special Blend Coffee

Served at the Imperial Dairy Lunch is furnished exclusively by

Martin Marks Coffee Company 252 Third Street, Portland Phones: Main 1893, 518-93

The latest addition to the Imperial Dairy Lunch rooms, making now a total of three, was opened Saturday afternoon by R. J. Griesel. It is located in the Liberty Theater building, on Broadway, near the corner of Stark street, and is the finest place of its kind in the city, if not in the west. It is one of the most attractive and beautifully finished and decorated eating places in the country. Charles B. James was the architect.

About \$25,000 has been expended and the latest equipment in steam tables, refrigeration plant and other modern appliances has been installed. Only the very best of foodstuffs are purchased for the preparation of the many tempting and appetizing dishes, for which the Imperial Dairy Lunch rooms are noted. The pastry and pies are baked in electrical ovens, which insure their deliciousness. In addition to these, the mixing machines in the bake shop, the food choppers, bread slicers, large refriger-ating machine and ventilating fans are all electrically operated. Service for this equipment, as well as the especially efficient illumination and the entire steam equipment, is furnished by the Northwestern Electric Company.

Nothing has been left undone to make the three Imperial Dairy Lunch rooms the finest eating places in Portland. A specialty is made of serving Swift & Co.'s Premium hams and bacon, recognized as the most palatable and appetizing hams and bacon on the market. Only the best of meats are served and they are carefully selected and are secured from R. A. Sawyer of Tenth and Everett, which is a guarantee of first-class quality.

The popular Royal Club Products of every variety are served our guests, who appreciate their flavor, freshness and wholesomeness.

Gray, McLean & Percy furnish the many articles used in the bakery, which assures the best of pastries, breads and pies.

The extensive and intricate wiring was installed by Jaggar-Sroufe Co., electrical contractors, of 103 West Park street, who make a specialty of high-class wiring.

The Breads, Cakes and Pastries served

IMPERIAL DAIRY LUNCH are made exclusively

Olympic Flour

"Foremost in the Field"

Made by

The Portland Flouring Mills Company

Syracuse China, Glassware and Silverware for the

IMPERIAL DAIRY LUNCH

Also the Kitchen Cooking Equipment, including Edison Electric Bake Ovens, Crescent Electric Dishwashing Machine, Electric Automatic Toast Machine, etc., were furnished by

M. Seller & Co.

Hotel and Restaurant Department 62 Fifth Street, Portland

The Imperial Dairy Lunch serves exclusively

Maid o' Clover

Butter and Ice Cream'

"Made from the Cream of the Cream."

Mutual Creamery Company 72 East Seventh St. North, Portland Phone East 6800