

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 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 officers the accident occurred as the result 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 sightseeing car, was fined \$25 for colliding with a car driven by J. J. Harris at the intersection of Twelfth and Burnside 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 \$100.

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 arrests 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 Vancouver. Wood was arrested on a charge of delivering goods in Portland 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 entire situation is a ridiculous 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 the last six or eight months. He suggested that some arrangement should be made which would be for the convenience of everybody.

One License Used for Two Cars.

H. Irving Houser and E. E. Jenkins, 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.

Others fined on charges of violating the traffic laws were:

P. Martin, speeding, \$10; J. M. Thirion, speeding, \$12.50; W. J. Knapp, speeding, \$10; Hans Hanson, auto no light, \$2.50; Dr. C. F. Easter, glaring lights, \$5; W. C. Mathison, passing standing car, \$5; W. C. Kraft, violating the Oregon motor law, \$5; Frank Krum, violating the state motor law, \$5; L. R. Cummings, jockeying on bridge, \$1; H. C. Shields, jockeying, \$1; H. Arbaugh, cutting corner, \$4; M. R. Brown, passing street car, \$5; P. J. Zellmer, glaring lights, \$5; H. Wyzant, glaring lights, \$5.

SUNCREST ORCHARD SOLD

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

Purchasers Said to Intend Establishing
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.

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.; Watonsville, Cal.; Newberg, Or., and Yakima, Wash.

Harbor Aliens Now Citizens.

ABERDEEN, Wash., June 8.—(Special.)—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 Sigon, John Henry Edeen, John Craig Matthews, Anton Hoffman, Lars Peterson Tarsstad, Victor Lelo, Wilfrid Lawson McIntosh, Archibald Neil Fox, John Samuel Albom, Oscar Sather, Sam Sattow and Paul Weidell.

Look out for that pictured
love affair between a grand
opera prima donna and a
minister. It's "Romance."
Beginning Saturday at the
MAJESTIC

NOW OPEN FOR BUSINESS

Our Third and Latest Dairy Lunch Room

LIBERTY THEATER BUILDING, BROADWAY
NEAR STARK

**Imperial
Dairy
Lunch**

(Number One)

Perkins Hotel
Building

291 Washing-
ton 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 refrigerating 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
by the

IMPERIAL DAIRY LUNCH

are made exclusively
from

Olympic Flour

"Foremost in the Field"

Made by

The Portland Flouring Mills Company

Syracuse China, Glassware and Silver-
ware 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