

MAN JOHNSON CASE IN HANDS OF JURY

Young Woman Whose Machine Killed Boy, Testifies.

TRYING ORDEAL IS FACED

Defendant Blames Sudden Illness for Inability to Control Death Automobile.

It was 1 o'clock and the jury had just listened to the final instructions from Circuit Judge Stapleton and was filing from the courtroom. Nan Johnson, driver of the automobile which had crushed out the life of 8-year-old Donald Foster, dabbed a handkerchief to her eyes. It had been a trying day.

The young woman had taken the witness stand in her own defense against the charge of involuntary manslaughter. The first day of the trial did not move her greatly. Yesterday she gave way to tears frequently. She seemed frightened. Her hands trembled. Her eyes were moist. She was unusually filling with tears, she confessed to her mother and father, and the claims of the prosecuting attorney. The real pathos in the trial was there.

Sudden Illness Blamed.

At the year of the courtroom sat the usual horde of sensation-seekers, with those who have been called as witnesses in the case. There were a number of women who decorated the unassuming morsels of food which they were eating. They were as the male spectators.

At a late hour last night the jury had returned.

The principal witness for the defense yesterday was Nan Johnson herself. She blamed a sudden illness, which struck her while she was driving a machine owned by a woman friend, she asserted, contending that she was a competent driver and had not been frequently during the last three years.

Control of Auto Lost.

"It was about 10 and 20 miles an hour south in Mississippi avenue. Lots of persons drive that fast, but they don't make a mistake. I saw a street car starting across Mississippi. I tried to put on the foot brake, but it wouldn't stop. It wouldn't slow down. I tried to swing around the front of the street car, but lost control when the car hit the automobile."

"The next I remember was when the machine crashed against the building. I did not know I had hit four persons until after the accident. I had tried to put on the hand brake when the foot brake did not seem to stop the machine, but I couldn't in time."

Witnesses for the state had placed the speed at which the Johnson machine was traveling from 20 to 25 miles an hour.

Asked concerning her occupation, Johnson replied that her occupation was "I don't know I had hit four persons until after the accident, I had tried to put on the hand brake when the foot brake did not seem to stop the machine, but I couldn't in time."

Witnesses for the state had placed the speed at which the Johnson machine was traveling from 20 to 25 miles an hour.

GRANGE MASTER VETERAN

J. J. JOHNSON HEADS EVENING STAR 19 CONSECUTIVE YEARS.

Record Unequaled in Organization.

Close Second Is Run by E. J. Spooner, Steward.

Nineteen consecutive years as the master of Evening Star Grange in the stable record attained by J. J. Johnson of this city. He has just been re-elected for the coming year. This record is said not to have been equaled in any grange. A close second, however, was the record of E. J. Spooner, who for 15 years served as steward of Evening Star Grange, and who, because of his advanced years, is the last election retired from official duties.

Addresses of appreciation of the services of Mr. Spooner were made by W. J. Johnson and others, and he was presented with a token of the friendship of his fellow-grange members at the last meeting, held at the hall at East Seventy-eighth and Division streets.

The official roll for the ensuing year reads: President, J. J. Johnson; vice-president, S. E. Covell; lecturer, Mrs. Mary Palmer; steward, Sayer E. Smith; assistant steward, L. D. Elliott; chaplain, Mrs. E. N. Hill; secretary, Miss W. J. Beckman; treasurer, Mrs. Mary E. Hubbard; gatekeeper, M. R. Seltzer; warden, Mrs. Ella Amburn; pomona, Mrs. G. H. Beckman; flora, Miss Elma Beckman; lady assistant, steward, Mrs. Beatrice Elmer; neighborhood secretary, Ada Kelly; assistant musician, Mrs. Bernice Harris.

Seven Ask Divorces.

Divorce suits filed in the circuit court yesterday included: Pearl L. Sealist; Harry H. Lindsey; Orlin H. Hedger; John James Crane; Hedger against Herman Junke; Zora Marie against Kenneth J. Milvick; Ursula A. Hamilton; William Harold Melvin; A. against Amabel Johnson and Stella against Russell K. Henry.

Read The Oregonian Classified ads.

Great Ships

bring the rich cod-liver oil used exclusively in

Scott's Emulsion

across seas from Norway, to assure the utmost in quality and efficacy.

Every copy of Scott's Emulsion is stored up strength.

Scott & Borene, Bloomfield N. J.

ociety News

MR. H. C. WORTMAN, who recently concluded a trip around the world, is being entertained at some of the most attractive and interesting social affairs of the season.

WOOL SOLD AT AUCTION

PRICE ON IDAHO CLIP SATISFIES OWNERS. 1,000,000 Pounds More Will Be Up for Sale Today at Municipal Terminal No. 1.

More than 500,000 pounds of Idaho wool, pooled by growers, was auctioned at prices satisfactory to the owners at a sale held yesterday at Municipal Terminal No. 1. The remainder of an original 1,000,000-pound pool will be sold today.

As all wool was not sold yesterday, W. Scott Anderson of Boise and his associates, who are in charge of the sale, were unwilling to make known the prices that prevailed. "I would like to say that after the sale is ended it is the prices received today are satisfactory," said Mr. Anderson last night.

HOUSEHOLD PROBLEMS

By Lillian Tingle. KESLOR, Wash., Jan. 8.—Dear Miss Tingle: Would you kindly give me through your column a recipe for French doughnuts. Thanking you in advance.

I HAVE no recipe with this name. Perhaps if you were to describe us exactly as possible what you have in mind I might identify it, or perhaps some reader might be able to explain how French doughnuts differ from American doughnuts.

My Dear Miss Tingle: On January 24, I want to give an afternoon party for my baby boy on his first birthday. I have a number of babies with their mothers, and I want to have a party for them also. Some of them are very young. There will be the proverbial birthday cake with one candle. Thanking you so much. MRS. W.

My best advice is "Don't." I cannot suggest anything "suitable" because it is difficult to think of anything more "suitable" than a "party" for babies of one year old or thereabouts.

If you wish to give a celebration luncheon or an afternoon party (it is not clear which you have in mind) do not arrange to have the babies subjected to the nervous excitement of a party in order to satisfy your own vanity. There is neither real pleasure nor profit for babies of that age in any kind of party.

If you are serving a luncheon to the mothers only probably a menu of the following general type would be easy: Fruit cocktail, croquettes or patties of some kind with Dutch sauce, potatoes and peas, "Perfection" salad or some similar jellied vegetable salad, ice cream (with or without some special sauce) and small cakes or "ice cream sandwich" of my preferred kind or a Bavarian cream with the birthday cake, coffee and bonbons.

If you wished you could insert hostility between the cocktail and the croquettes, but the simple menu is better.

If you mean simply "afternoon refreshments" for the mothers, "a luncheon," then you could serve ice cream with the birthday cake, with chocolate or tea as preferred. Or if you want something more elaborate you could serve also some delicate sandwiches with the hot drink and the ice cream and cake afterwards.

As for the "afternoon entertainment," the best entertainment for the babies if the day is fine would be for you to hire some carefully high school girls to take them out in the fresh air in their buggies or go-carts while you entertain the mothers.

When you do this last must be left to yourself, as I know nothing of the tastes and resources of your guests. By the way, what is the proverb about birthday cakes? I don't know of one.

Communicate with F. C. Arnold, now at Multnomah hotel.

MORAN SCHOOLS

in the Moran schools are selected for their Christian character, virile personality and understanding of boyology. They are all graduates with excellent records from such colleges as Oxford, Harvard, Dartmouth, etc.

MORAN SCHOOLS

Communicate with F. C. Arnold, now at Multnomah hotel.

Huntley & Palmers

(English Imported) Afternoon Tea Biscuits

You who know the delicious character of these famous English products need no further introduction. We are particularly well stocked with the smaller sizes and are offering them AT LOWER PRICES we think, than you have been accustomed to paying.

We Carry 18 Varieties Including the Alberts, Cream Crackers, Tea Rusks, Oaten, Rich Mixed, Sugar Wafers Alaska Wafers, Finger Shortbread.

Hermetically sealed in tin to retain their quality and freshness.

Open Weekdays 7 A. M. to 11 P. M. Telephone Broadway 1397

LOOK FOR THE NAME

Inferior imitations of Lea & Perrins' Sauce are sometimes offered in bottles that look like the original. Nothing else even approaches the fine quality of this century-old product.

Look for the name

LEA & PERRINS SAUCE

THE ORIGINAL WORCESTERSHIRE

Today the members of the Portland Shakespeare Study club will gather at the home of Mrs. J. Coulsen Hare, 274 Caruthers street, for the annual mid-winter picnic and benefit for the scholarship loan fund. An attractive programme and delicious luncheon are to be the main events of the day.

Mrs. D. M. Watson, chairman of the reservation committee for the Home Industries dinner of the Portland Federation of Women's Clubs to be given January 24, will be assisted by Mrs. A. M. Lara, Taber 1913, and Mrs.

ELECTRICITY HEARING SET

PLAINTS OF CANBY AND VICINITY TO BE HEARD. Public Service Commission Fixes January 24 as Date for Air-ing Grievances.

WOOL SOLD AT AUCTION

PRICE ON IDAHO CLIP SATISFIES OWNERS. 1,000,000 Pounds More Will Be Up for Sale Today at Municipal Terminal No. 1.

More than 500,000 pounds of Idaho wool, pooled by growers, was auctioned at prices satisfactory to the owners at a sale held yesterday at Municipal Terminal No. 1. The remainder of an original 1,000,000-pound pool will be sold today.

As all wool was not sold yesterday, W. Scott Anderson of Boise and his associates, who are in charge of the sale, were unwilling to make known the prices that prevailed. "I would like to say that after the sale is ended it is the prices received today are satisfactory," said Mr. Anderson last night.

HOUSEHOLD PROBLEMS

By Lillian Tingle. KESLOR, Wash., Jan. 8.—Dear Miss Tingle: Would you kindly give me through your column a recipe for French doughnuts. Thanking you in advance.

I HAVE no recipe with this name. Perhaps if you were to describe us exactly as possible what you have in mind I might identify it, or perhaps some reader might be able to explain how French doughnuts differ from American doughnuts.

My Dear Miss Tingle: On January 24, I want to give an afternoon party for my baby boy on his first birthday. I have a number of babies with their mothers, and I want to have a party for them also. Some of them are very young. There will be the proverbial birthday cake with one candle. Thanking you so much. MRS. W.

My best advice is "Don't." I cannot suggest anything "suitable" because it is difficult to think of anything more "suitable" than a "party" for babies of one year old or thereabouts.

If you wish to give a celebration luncheon or an afternoon party (it is not clear which you have in mind) do not arrange to have the babies subjected to the nervous excitement of a party in order to satisfy your own vanity. There is neither real pleasure nor profit for babies of that age in any kind of party.

If you are serving a luncheon to the mothers only probably a menu of the following general type would be easy: Fruit cocktail, croquettes or patties of some kind with Dutch sauce, potatoes and peas, "Perfection" salad or some similar jellied vegetable salad, ice cream (with or without some special sauce) and small cakes or "ice cream sandwich" of my preferred kind or a Bavarian cream with the birthday cake, coffee and bonbons.

If you wished you could insert hostility between the cocktail and the croquettes, but the simple menu is better.

If you mean simply "afternoon refreshments" for the mothers, "a luncheon," then you could serve ice cream with the birthday cake, with chocolate or tea as preferred. Or if you want something more elaborate you could serve also some delicate sandwiches with the hot drink and the ice cream and cake afterwards.

As for the "afternoon entertainment," the best entertainment for the babies if the day is fine would be for you to hire some carefully high school girls to take them out in the fresh air in their buggies or go-carts while you entertain the mothers.

When you do this last must be left to yourself, as I know nothing of the tastes and resources of your guests. By the way, what is the proverb about birthday cakes? I don't know of one.

MORAN SCHOOLS

in the Moran schools are selected for their Christian character, virile personality and understanding of boyology. They are all graduates with excellent records from such colleges as Oxford, Harvard, Dartmouth, etc.

MORAN SCHOOLS

Communicate with F. C. Arnold, now at Multnomah hotel.

Huntley & Palmers

(English Imported) Afternoon Tea Biscuits

You who know the delicious character of these famous English products need no further introduction. We are particularly well stocked with the smaller sizes and are offering them AT LOWER PRICES we think, than you have been accustomed to paying.

We Carry 18 Varieties Including the Alberts, Cream Crackers, Tea Rusks, Oaten, Rich Mixed, Sugar Wafers Alaska Wafers, Finger Shortbread.

Hermetically sealed in tin to retain their quality and freshness.

Open Weekdays 7 A. M. to 11 P. M. Telephone Broadway 1397

LOOK FOR THE NAME

Inferior imitations of Lea & Perrins' Sauce are sometimes offered in bottles that look like the original. Nothing else even approaches the fine quality of this century-old product.

Look for the name

LEA & PERRINS SAUCE

THE ORIGINAL WORCESTERSHIRE

Today the members of the Portland Shakespeare Study club will gather at the home of Mrs. J. Coulsen Hare, 274 Caruthers street, for the annual mid-winter picnic and benefit for the scholarship loan fund. An attractive programme and delicious luncheon are to be the main events of the day.

Mrs. D. M. Watson, chairman of the reservation committee for the Home Industries dinner of the Portland Federation of Women's Clubs to be given January 24, will be assisted by Mrs. A. M. Lara, Taber 1913, and Mrs.

ELECTRICITY HEARING SET

PLAINTS OF CANBY AND VICINITY TO BE HEARD. Public Service Commission Fixes January 24 as Date for Air-ing Grievances.

WOOL SOLD AT AUCTION

PRICE ON IDAHO CLIP SATISFIES OWNERS. 1,000,000 Pounds More Will Be Up for Sale Today at Municipal Terminal No. 1.

More than 500,000 pounds of Idaho wool, pooled by growers, was auctioned at prices satisfactory to the owners at a sale held yesterday at Municipal Terminal No. 1. The remainder of an original 1,000,000-pound pool will be sold today.

As all wool was not sold yesterday, W. Scott Anderson of Boise and his associates, who are in charge of the sale, were unwilling to make known the prices that prevailed. "I would like to say that after the sale is ended it is the prices received today are satisfactory," said Mr. Anderson last night.

HOUSEHOLD PROBLEMS

By Lillian Tingle. KESLOR, Wash., Jan. 8.—Dear Miss Tingle: Would you kindly give me through your column a recipe for French doughnuts. Thanking you in advance.

I HAVE no recipe with this name. Perhaps if you were to describe us exactly as possible what you have in mind I might identify it, or perhaps some reader might be able to explain how French doughnuts differ from American doughnuts.

My Dear Miss Tingle: On January 24, I want to give an afternoon party for my baby boy on his first birthday. I have a number of babies with their mothers, and I want to have a party for them also. Some of them are very young. There will be the proverbial birthday cake with one candle. Thanking you so much. MRS. W.

My best advice is "Don't." I cannot suggest anything "suitable" because it is difficult to think of anything more "suitable" than a "party" for babies of one year old or thereabouts.

If you wish to give a celebration luncheon or an afternoon party (it is not clear which you have in mind) do not arrange to have the babies subjected to the nervous excitement of a party in order to satisfy your own vanity. There is neither real pleasure nor profit for babies of that age in any kind of party.

If you are serving a luncheon to the mothers only probably a menu of the following general type would be easy: Fruit cocktail, croquettes or patties of some kind with Dutch sauce, potatoes and peas, "Perfection" salad or some similar jellied vegetable salad, ice cream (with or without some special sauce) and small cakes or "ice cream sandwich" of my preferred kind or a Bavarian cream with the birthday cake, coffee and bonbons.

If you wished you could insert hostility between the cocktail and the croquettes, but the simple menu is better.

If you mean simply "afternoon refreshments" for the mothers, "a luncheon," then you could serve ice cream with the birthday cake, with chocolate or tea as preferred. Or if you want something more elaborate you could serve also some delicate sandwiches with the hot drink and the ice cream and cake afterwards.

As for the "afternoon entertainment," the best entertainment for the babies if the day is fine would be for you to hire some carefully high school girls to take them out in the fresh air in their buggies or go-carts while you entertain the mothers.

When you do this last must be left to yourself, as I know nothing of the tastes and resources of your guests. By the way, what is the proverb about birthday cakes? I don't know of one.

MORAN SCHOOLS

in the Moran schools are selected for their Christian character, virile personality and understanding of boyology. They are all graduates with excellent records from such colleges as Oxford, Harvard, Dartmouth, etc.

MORAN SCHOOLS

Communicate with F. C. Arnold, now at Multnomah hotel.

Huntley & Palmers

(English Imported) Afternoon Tea Biscuits

You who know the delicious character of these famous English products need no further introduction. We are particularly well stocked with the smaller sizes and are offering them AT LOWER PRICES we think, than you have been accustomed to paying.

We Carry 18 Varieties Including the Alberts, Cream Crackers, Tea Rusks, Oaten, Rich Mixed, Sugar Wafers Alaska Wafers, Finger Shortbread.

Hermetically sealed in tin to retain their quality and freshness.

Open Weekdays 7 A. M. to 11 P. M. Telephone Broadway 1397

LOOK FOR THE NAME

Inferior imitations of Lea & Perrins' Sauce are sometimes offered in bottles that look like the original. Nothing else even approaches the fine quality of this century-old product.

Look for the name

LEA & PERRINS SAUCE

THE ORIGINAL WORCESTERSHIRE

Today the members of the Portland Shakespeare Study club will gather at the home of Mrs. J. Coulsen Hare, 274 Caruthers street, for the annual mid-winter picnic and benefit for the scholarship loan fund. An attractive programme and delicious luncheon are to be the main events of the day.

Mrs. D. M. Watson, chairman of the reservation committee for the Home Industries dinner of the Portland Federation of Women's Clubs to be given January 24, will be assisted by Mrs. A. M. Lara, Taber 1913, and Mrs.

DAVIDSON IDEAL BREAD

"It's Different"

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different

Richness carries a universal appeal—that last distinctive touch that spells perfection.

Davidson's Ideal Bread, perfect in size and flavor, is made extra rich in nourishment by the addition of Milk. Davidson's Ideal Bread, made with Milk, is rich in nourishment, wholesome and appetizing in flavor, unequaled in economy.

Davidson's Ideal Bread is a better, richer and more delicious loaf because it contains a large share of Milk, sweet, whole and creamy.

We take great pains to Thoroughly Bake our bread so with the aid of the Milk and Sugar it has the delicious rich brown crust you have so often noticed.

ASK YOUR GROCER

Davidson's Ideal Bread

It's Different