

City News Notes :-:

WHAT'S DOING

Thursday
Lunch—Weekly luncheon of the club at Eugene hotel.

Board—Industrial committee of Chamber of Commerce at Seaside.

Board—Lane County Wheat board at O. S. Fletcher's.

From Trip—Paul has returned to his home in Eugene from a three day tour of national parks in the United States and also many dam projects.

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vicinity Wednesday morning, according to Joe Fowler of that place, who was in Eugene during the day on business.

Mrs. Boehringer Injured—Mrs. Carl Boehringer fell at her home on Crow stage route, resulting in a badly sprained ankle and wrenched knee.

Annual Picnic—The auxiliary to the Brotherhood of Railway Trainmen and their families are holding the annual picnic at Riverside park August 1. The picnic will be held at 6 p. m.

Here From South Dakota—Mrs. Dora Evenson of Aberdeen, South Dakota, and Miss Eldora Torrison of Minneapolis, Minn., are the guests of Mr. and Mrs. Emil Evenson in Eugene.

I SAW—In Eugene, July 20, 1935, a car going down Willamette street with a 1934 license plate.

What Did You See?—C. C.

Back From Trip—Mr. and Mrs. Frederick K. Davis and small son and Dr. and Mrs. L. L. Baker and family returned this week from a trip to Triangle Lake and Yachats.

Here From Smithfield—Mr. and Mrs. Chet Kirk of Smithfield were in Eugene Wednesday and called on the county court to discuss road improvement in that section.

Goals to Target Practice—Major C. B. Washburne of Junction City will leave in a few days for Ventura, Cal., where he will take part in coast artillery target practice.

Visiting Here—Mrs. J. C. Dummer, formerly Mrs. Myrtle Wapole, of Dallas, Texas, is visiting here at the home of her sister, Mrs. H. W. Oakes.

Monroe Farmer Here—A. W. Haynes, farmer of Monroe, R. F. D. 1, was in Eugene Wednesday.

Harrisburg Man Here—N. M. Bristow of the Harrisburg district, was a business visitor in Eugene Tuesday.

Down From Creswell—Rollin Fishwood of Creswell transacted business in Eugene Tuesday.

In From Elmira—J. A. McCutcheon of the Elmira district was a business visitor in Eugene Tuesday.

Buchanan Here—E. G. Buchanan of Junction City R. F. D. 1, transacted business at the courthouse Tuesday.

John Kickbusch Here—John W. Kickbusch of Springfield R. F. D. No. 2, was in Eugene on business Tuesday.

Here From Mohawk—John Spores of the Mohawk valley, Springfield R. F. D. 1, was in Eugene on business Tuesday.

Junction Farmer Here—Ray Wright, farmer of Junction City R. F. D. 1, was in Eugene Tuesday.

Rex Faust Returns—Rex Faust has returned from a trip to Glacier and Yellowstone national parks.

Here From Crow—D. C. Sturtevant of the Crow section transacted business in Eugene Tuesday.

Mr. and Mrs. Lower in City—Mr. and Mrs. W. W. Lower of Creswell were visitors in Eugene Tuesday.

Junction Farmer Here—Ernest Luzzo of the Junction City district was a Eugene visitor Tuesday.

Here From Drain—John Saffley of Drain was in the city Tuesday on business.

Mrs. Fishwood in City—Mrs. Harry Fishwood of Creswell was a visitor in Eugene Tuesday.

Here From Trent—S. H. Jacobs of Trent was a Eugene visitor Wednesday.

In Records—Circuit Court

Divorce decrees granted: Violet Bunn from Guy Alvis Bunn, plaintiff given care and custody of child and \$10 a month for its support; Mildred Lowell from Clark P. Lowell, plaintiff given custody of three children;

State Senator and Mrs. George J. Jena returned home to Ashland Wednesday afternoon, after a brief visit here with relatives and friends.

Light Rain Falls—A light rain fell at Lindsaw and

here's that good old "American taste" at a price you can afford to pay

It's the Cream!

SCHENLEY'S

WHITE LABEL

BLENDING WHISKEY

It's the Cream!

SCHENLEY'S

WHITE LABEL

BLENDING WHISKEY

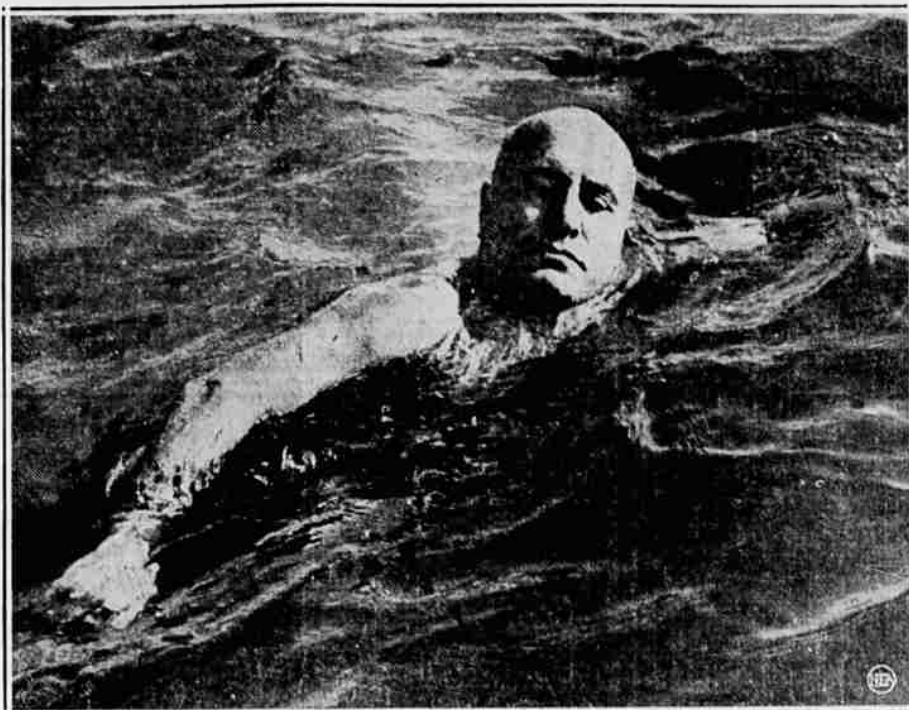
It's the Cream!

SCHENLEY'S

WHITE LABEL

BLENDING WHISKEY

COOLING OFF DURING HEAT OF DISPUTE!



When Premier Benito Mussolini of Italy wants to get away from all the turmoil of his official position, to relax from the strain of preparing his country for possible conflict with Ethiopia, he goes for a swim. His strong stroke and easy confidence in the water is evident in this unique picture. So, if he gets into deep water with Ethiopia, he'll be able to crawl out of it.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

in ham, pepper, celery and cream. Pour in ring mold. Chill. Garnish with lettuce, stuffed eggs and sliced tomatoes.—Jeanette Brown, 728 A St., Springfield.

Ham a "Pitalenne"
2 lbs. sliced ham
1 pint canned tomatoes (or fresh tomatoes cooked)
4 small peeled onions
½ cup water
Black pepper.

Order the ham sliced an inch thick. Put it in a covered frying or roasting pan. Slice the onions over the ham, then add the tomatoes. A generous sprinkle of pepper, and the water. Cover and bake 1 hour in hot oven.

Cover and bake 1 hour in hot oven. 400 deg. F. Then remove ham to a platter and make a gravy of the tomato juice and drippings.—Esther Snell, 1235 University St., Eugene.

Baked Ham Butt With Caramel-Pineapple Sauce

Place a ham butt in boiling water. Reduce heat and simmer until tender (about 3 hours). Remove from water, skin, score and dot with cloves. Place on a rack in a roaster in a 350 deg. F. oven. Place parboiled sweet potatoes around it and baste with caramel-pineapple sauce. When nice browned, remove and serve on platter surrounded with sweet potatoes. Garnish with pickled stringless beans.

Caramel-Pineapple Sauce: Make a syrup by browning slightly 1 cup sugar, adding ½ cup boiling water, and boiling gently until smooth. Add 4 marshmallows, (cut up) stirring constantly until a thin syrup is formed. Then add ½ cup well-drained crushed pineapple and ¼ teaspoon ground cloves. Cool syrup before pouring over the hot ham. Reserve part of the sauce to serve with the ham.—Mrs. Georgia Tobey, 735 High St., Eugene.

Sand was found to be the most suitable substance for use in hour glasses because it flows at a constant speed under varying degrees of temperature. Liquids are unsatisfactory since they flow faster when under pressure from above.

CCC Crew to Quit On Timbered Ridge

A CCC crew from Gunter camp, over on Smith river, has about completed the grading of a section of the road over Timbered ridge between Wolk creek and Alma, according to Walter Holland, county commissioner, and P. M. Morse, county engineer, who were in that section Tuesday afternoon. The crew has been using a government grader and the county pays the men and oil for the machine. The crew will cease work Sunday but it is expected that another one will be sent from the camp some time in the future to finish the work.

Reunion is Held at Veneta on July 28

VENETA, July 31.—(Special)—A reunion was held Sunday, July 28 at the home of Mr. and Mrs. W. E. Curtis at Veneta, in honor of Mr. Curtis' 78th birthday. The dinner was served on a long table built outside. Those present included Mr. and Mrs. W. C. Imman, Mr. and Mrs. Dick Gutman and son Rodney, Mrs. D. O.

Place a ham butt in boiling water. Reduce heat and simmer until tender (about 3 hours). Remove from water, skin, score and dot with cloves. Place on a rack in a roaster in a 350 deg. F. oven. Place parboiled sweet potatoes around it and baste with caramel-pineapple sauce. When nice browned, remove and serve on platter surrounded with sweet potatoes. Garnish with pickled stringless beans.

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the evidence adduced above, it cannot be assumed that the Convention was unaware that the judicial power might be held to embrace a very considerable control over legislation and that there was a high degree of probability (to say the least) that such control would be exercised in the ordinary course of events.

Although John Marshall, in his famous decision in *Marbury v. Madison* in 1803, was the first formally to declare an act of congress unconstitutional, the issue of judicial review was before the United States Supreme Court in several previous cases.

In *Hylton v. the United States*, decided in 1796, the court exercised the right to pass upon the constitutionality of an act of congress imposing a duty on carriages. In that case, counsel for the appellant argued that the law was unconstitutional and therefore void; but the court, then headed by Chief Justice Ellsworth who had been a member of the constitutional convention—as had also one of his associates, Justice Paterson—sustained the law as constitutional.

It is interesting to note that as one of the attorneys in the *Hylton* case, John Marshall took the position that the supreme court did not have the power to declare congressional legislation unconstitutional, but in 1803 as judge Marshall reversed his thinking on the subject.

Hayburn's case in 1792, was another early decision in which the judges of the supreme court took the position that they were not bound to enforce a law which they deemed beyond the power of congress; and a still more important case was probably *Calder v. Bull*, decided in 1798.

In the case *Justice Fredell* stated: "If any act of congress or of the legislature of a state violates those constitutional provisions, it is unquestionably void; though I admit, that as the authority to declare it void is of a delicate and awful nature, the court will never resort to that authority but in a clear and urgent case."

However, it was for Marshall in 1803, in the case of *Marbury v. Madison* to apply for the first time in the name of the Supreme Court the principle that the federal judiciary has the power to pass upon acts of Congress.

In the course of his decision, Marshall states these now famous pronouncements: "It is a proposition too plain to be contested, that the constitution controls any legislative act repugnant to it; or that the legislature may alter the constitution by an ordinary act."

"Between these alternatives there is no middle ground. The Constitution is either a superior paramount law, unchangeable by ordinary means, or it is on a level with ordinary legislative acts, and like other acts, is alterable when the legislature shall please to alter it."

"If the former part of the alternative be true, then a legislative act contrary to the Constitution is not law; if the latter part be true, then written

constitutions are absurd attempts, on the part of the people, to limit a power in its own nature illimitable.

"Certainly all those who have framed written constitutions contemplate them as forming the fundamental and paramount law of the nation, and, consequently the theory of every such government must be, that an act of legislature, repugnant to the Constitution, is void."

"It is emphatically the province and duty of the judicial department to say what the law is. Those who apply the rule to particular cases must of necessity expound and interpret that rule. If two laws conflict with each other, the courts must decide on the operation of each."

Marbury v. Madison was followed in 1810 by *Fletcher v. Peck*, and in 1819 by *McCulloch v. Maryland* in which cases the supreme court of the United States first held state legislation to be unconstitutional.

All of the state supreme courts have now assumed the same power, so that in effect, in the United States, the judiciary has the final word as to the validity of legislation.

I have dealt at some length with the development of this theory of judicial review as contrasted with legislative supremacy, because it has served as one of the most important legal controls for adjusting and harmonizing conflicting and overlapping desires and claims under our constitutional government.

It has appeared as a political issue which has agitated the country at intervals ever since it was definitely applied by Marshall. Through the Dred Scott decision it must take part of the blame for the Civil War.

Caswell's MOVE

to

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- New Store
- New Location
- New Goods

But the same old methods. Guaranteed merchandise at prices less than regular. Come and see us in our new home, Saturday, August 3rd.

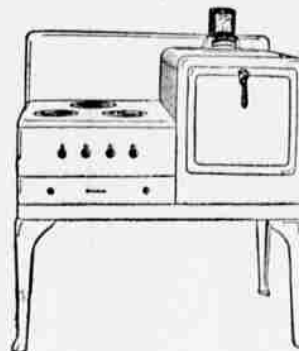
O. C. CASWELL

Factory Sale

Westinghouse Electric Ranges
Model E-63, Regular \$129.50

REDUCED
DOWN TO **\$89.50**

A Special Factory Purchase makes this sale possible. This Late Model \$129.50 Westinghouse Range is offered to you on sale for only \$89.50, a bonafide savings of \$40.00.



- Streamline 1935 Style!
- Dual-Automatic!
- Latest Advancement in Electric Cookery.
- Hi-Speed Cooking Units
- Large Porcelain Oven

Finest Westinghouse Quality Throughout!
Don't Delay — See Us Tomorrow!