# FOR SALE

150 dinner buckest, inquire of night crew Booth-Kelly mill at 1:30 Friday morning

paid adv.

Miss Maude Gorrie has returned ber, Oregon. She also visited in from a three week's visit with her sister, Mrs. Marry England, at Tim-

Have you read the want ads.

### The Farmerc Supply Co.

Corner of Secondn and Main Streets CARRIES THE LARGEST STOCK OF BEDS IN THE CITY

> CUT OUT THIS SLIP It entitles you to 5 per cent discount on any bed in our store if purchased on or befor August 14th.

#### FOR SALE

Full blooded cockerals of Mr. Penney's stock for sale. A fine lot to choose from now. John H. Ebert, pastor, M. E. Church.

FOR SALE AT PUBLIC AUCTION bay mare taken up on Springfield streets, July 26, 1920; weight about 1150, three white feet, one black. Will be sold at auction to the highest bidder for cash at livery barn, end of Main and Mill streets, Springfield, on Friday, August 20, 1920, at 2:30 p. m.

W. J. Donaldson, City Marshall.

FOR SALE-Lot 15, block 3, Valley View addition to Springfield, Ore. Price \$125. Joseph Schrems, Roseburg, Ore.

BOARD AND ROOM

#### CABINET SHOP

Go to H. E. Pitts' cabinet shop, corner Fourth and C streets, for your Scultary Butter Mold, kitchen cabinets, kitchen tables, English breakfast tables and general cabinet work.

News, \$1.75 per year in advance.

#### SUMMONS.

In the Circuit Court of the State of Oregon for Lane County: \*
Max T. Plath, plaintiff, vs. Birdie M. Plath, defendant.

To the above named defendant, Birdie M. Plath,

In the name of the state of Oregon you are summoned to answer the complaint filed against you in the above entitled cause within six weeks from the first publication of this summons and if you fail so to answer decree will be entered against you dissolving and completely annulling the marriage contract and relation existing between you and plaintiff. This summons is served upon you by publication pursuant to an order made by Hon. G. F. Skipworth, Circult Judge, dated July 8, 1920, pro-viding for the service of this summons upon you by publishing the same for six successive weeks in the Springfield News and requiring you to answer the same within six weeks from the first publication thereof. This summons is so first published July 15, 1920.

S. D. ALLEN. Attorney for Plaintiff. Office 774 Willamette St., Eugene, Ore, Date last publication Aug. 19, 1920.

### In Society

Very delightful was the lawn party which Mr. and Mrs. Henry Schwartz invited a number of friends on Friday evening. Gayly colored Japanese lanterns lighted the lawn where the guests enjoyed the evening playing games. Those who enjoyed the hospitality of Mr. and Mrs.

### LOOK! LISTEN!

We still have a small stock of those Economy and Kerr self-sealing jars on hand.

TAKE ADVANTAGE OF THE PRICES

FEED OF ALL KINDS ON HAND

GROCERIES AT BOTTOM PRICES

We solicit your patronage

Springfield Feed Company

## Willard Service Station

We will give you real Willard Battery Service here. Bring in your battery and let us take care of it. NO charge for testing and filling with distilled water. Complete Repair Shop and Competent Workmen

## Springfield Garage Phone Eleven

Moshier, Mr. and Mrs. Ernest Skin the wedding. ner, Helen Myers, Bertha Harpole, Vera Shell, Gladys Lepley, Frances W. A. Lambert, of Springfield. Travis, Elsie Weddle, Irene Kirchner, Robin Levee, Augusta Bradham, Madell McKinney

One of the pleasant courtsies extended to Miss Ellen Lambert, of this kewpie held streams to each place Miss Lillian Baker, Roy White.

Schwartz, were: Mr. and Mrs. Roland bearing cards announcing the date of

She is a daughter of Mr. and Mrs.

Miss Lambert is a graduate of tiida Green, Anna Bidwell, Wanna Mc- Springfield high school with the class of 1918. Mr. White is manager of sell Myers. Will Moshier, Oscar Lee, the Waterman Piano school in Eu-Paul Myers, Walter Mountjoy, Wen. gene and Miss Lambert has been employed in his office for several months.

Those invited for the affair were: Mrs. W. A. Lambert, Mrs. C. W city, who is to become the bride of Castle, Mrs. C. E. Hill, Mrs. Mary Martin, Mrs. Earl Baldwin, Mrs. Guy Ray J. White, of Eugene, next Sun- Magill, Mrs. S. S. Potter, Mrs. Jack day, was the shower for which Mrs. Frost, Mrs. Elmer Findley and son inez Melvin was hostess at her home Bonney Douglas, Mrs. T. Jensen, Miss in Eugene Wednesday evening. Pluk Vera Senseney, Miss LenaTilton, Miss hear's and pink clad kewples decorat- Maude Walker, Miss Edith Crosby, ed the rooms. In the dining room, Miss. Eleanor Peterson, Miss Elsie where the guests gathered for refresa. Smeed, Miss Lucille Lambert, Miss ments, after an evening of dancing, a Lolita Melvin. Miss Carrie Smeed.

NO MATTER WHO HAS A-

# SALE

THE FARMERS EXCHANGE SELLS FOR LES

CASH OR CREDIT; COME AND BE CONVINCED

"THE STORE OF BARGAINS"

Springfield, Oregon

**Another Royal Suggestion** 

### COOKIES. and SMALL CAKES

From the NEW ROYAL COOK BOOK

WHEN the children romp in hungry as young bears, here are some wholesome, economical delights that will not only be received with glee, but will satisfy the most ravenous appetite in a most wholesome manner.

Cookies % cup shortening 2 cups sugar % cup milk 2 eggs

zeggs k teaspoon grated nutmeg 1 teaspoon vanilla extract or grated rind of 1 lemon 4 cups flour 3 teaspoons Royal Baking Powder

Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shorten-ing and sugar; add nutmeg and flavoring; add 3 cups flour sifted with baking pow-der; add enough more flour to make stiff dough. Roll out very thin on floured board; cut with cookie cutter, sprinkle with sugar, or put a raisin or a piece of English walnut in the center of each. Bake about 12 minutes in hot oven.

Cocoa Drop Cakes 4 tableapoons abortemus; 1 egg
4 cup milk
5 cups flour
3 teaspoons Royal Baking
Powder
4 cup cocou
1 teaspoon salt
1 teaspoon vanila extract

## ROYAL BAKING POWDER

Absolutely Pure

Cream shortening; add sugar and well-beaten egg; beat well and add milk slowly; sift flour, baking powder, salt and cocoa into mixture; stir until smooth, add vanilla. Put one tablespoon of batter into each greased muffin tim and bake in moderate oven about 20 minutes. Cover with boiled

teing. Orange Cakes 4 tablespoons shortening table spoons shortening
| cup sugar
| cup milk
| egg
| cups flour
| cups flour
| teaspoons Royal Baking
| Powder
| teaspoon sait
| teaspoon orange extract
| grated rind of lorange

Cream shortening; add sugar slowly, beating well; add milk a little at a time; then add well-beaten egg; sift flour, baking powder and salt together and add to mixture; add flavoring and grated orange rind; mix well. Bake in greased shallow tin, or individual cake ties in hot dividual cake tins, in hot oven 15 to 20 minutes. When cool cover with orange icing.

COOK BOOK FREE

Just off the press and finer than ever before. This new Royal Cook Book con-taining 400 delightful re-cipes, will be sent to you free if you will send your name and address. ROYAL BAKING POWDER CO.

"Bake with Royal and be Sure"