WHAT THEY ARE DOING IN SOCIETY

The Fishing Boy.

My life is like a stroll upon the beach,
As near the ocean's edge as I can go;
My tardy steps its waves sometimes o'erreach.
Sometimes I stay to let them overflow.

My sole employment is, and scrupulous care,
To place my gains beyond the reach of tides,
Each smoother pebble, and each shell more rare,
Which ocean kindly to my hand confides.

I have but few companions on the shore;
They scorn the strand who sail upon the sea;
Yet oft I think the ocean they've sailed o'er
Is deeper known upon the strand to me.

The middle sea contains no crimson dulse,
Its deeper waves cast up no pearls to view;
Along the shore my hand is on its pulse,
And I converse with many a shipwrecked crew.

And since in life I loved them well,
Let me in death lie down with them
And let the pines and tempests swell
Around me their great requiem.

—Henry David Thoreau.

Mr. and Mrs. A. C. Warner have arived from Peria, Ill., where they have spent the summer months with relatives.

* * *

Mrs. Joh n Traynor returned last evening fro man extended visit with relatives in Canada. She spent some time with her daughter in North Bay, Ont., and also visited a son in Ottawa.

* * *

Valey City Times-Record: One of the most brilliant social events which have been given for Miss Marjory McDonald, who will be a bride on September 12, occurred yesterday at the Mudgett home on Fourth avenue, when Mrs. Charles Mudgett and Jennie McDonald entertained at a high tea.

There were twelve guests who were bidden from three until six o'clock. The afternoon was spent in conversation and at five o'clock tea was served.

A color scheme of pink was carried throughout. The dining table was beautiful, being an exquisite cloth of Spanish embroidery and dainty china and silverware. From a huge pink crepe parasol which was suspended from the ceiling, pink ribbons extended to the place of each guest. The place of the bride-to-be was marked by a huge bow of pink tulle, and the centerpiece was formed by a large crystal basket of sweetpeas, which was surounded by smaller crystal baskets, holding these dainty blossoms. Little individual nut holders in the form of baskets, in pink and white were at each place and the place cards were hand painted baskets.

A profusion of sweetpeas were also used to decorate the rooms of the Mudgett residence, bowls and vases of sweetpeas being in evidence everywhere. The pink color note was also carried out in the tea service.

The guests included Miss Marjory McDonald, Mrs. W. W. Smith, Mrs. Lorne Ritchie, Mrs. Elsie Strau, Miss Dora Straus of Cincinnati, Mrs. Ray Bassett, Misses Hazel Nielson, Minnie Nielson, Constance McPherson, Mary Hudson, Mae Stewart and Mrs. Chas. Peterson.

* * *

This morning at 11 o'clock, at the home of Mrs. Thomas Nisbet, 603 Cottonwood street, occurred the marriage of her youngest daughter, Miss May Travis Nisbet, to Mr. Frank Gillette Hankey, son of Mr. and Mrs. George J. Hankey of 114 Walnut street. The wedding was a quiet affair, owing to the recent death of the bride's father, Rev. John K. Burleson, rector of St. Paul's Episcopal church, officiated in the presence of just the members of the two families. Mrs. Benn I. Mann of Battle Lake, Minn., a sister of the groom, rendered the Lohengrin wedding march. The house was beautifully decorated for the occasion and a pretty color scheme of green and white predominated. Smilax, ferns and palms were used in profusion and baskets and vases of lovely white sweet peas were artistically arranged. The ceremony was solemnized in the living room where a bower was constructed in the bay window. Quantities of sweet peas were used in conjunction with the smilax and pedestals with palms were arranged on either side. The bride was beautiful in a dainty gown of white embroidery and she wore a corsage of lilies of the valley and white roses. The bride entered on the arm of her brother, William Nisbet, who gave her in marriage.

Following the ceremony a daintily appointed wedding breakfast was served by the bride's mother, and pink and white sweet peas were used in the dining room.

The announcement of the wedding will be received with interest by scores of friends of both young people throughout the state. The bride elect is a charming young woman of many graces and accomplishments. She attended high school in Grand Forks and graduated from the Wesley college conservatory of music. She is a musician of great ability and was one of the instructors at Wesley conservatory for several years.

The groom has resided here since childhood and attended the local high school. He is a salesman in the Opsahl clothing store and numbers his friends by the legion. Hosts of friends will unite in extending best wishes for a happy and prosperous future.

Mr. and Mrs. Hankey left on the noon train for a honeymoon trip to the twin cities, Detroit and Battle Lake, Minn. They will be at home to their friends in a cozy bungalow at 622 Chestnut street after October 15. Mrs. Hankey traveled in a handsome tailored costume of navy blue with hat and accessories to match.

To Barnsville

Miss Mae Driscoll left for Barnsville this morning, where she was placed in a position by Aaker's Business College. Also the First Nat. Bank of that city recently applied to the A. B. C. for a stenographer. Peder Dahl was recommended. Attend the A. B. C. which has the confidence of business men and can place you in a position. Send for catalogue to A. B. C., Grand Forks.

REMEMBER
Patent Concrete Cistern Co.
Do General Contracting
Both Phones 518 L.

SMART FALL COAT APPROPRIATE FOR AFTERNOON WEAR

This model by Grunwaldt is made along the lines of the summer coats. It is of broadtail, cut very full with short ruffled skirt. Collar and cuffs of chinchilla.

Mrs. Mary Brown left yesterday for a visit with friends and relatives in St. Hilaire and Crookston.

* * *

Mrs. Dan Johnson and children of Gilby are spending a few days in the city visiting friends.

* * *

Mrs. W. H. Graf and son, Alois, and daughter, Esther, have returned from a month's outing at Lake Bemidji.

* * *

Mrs. J. H. Lambe and children will arrive this week from their summer home at Lake Bemidji.

* * *

The Dorcas society of the Trinity Lutheran church will meet Friday evening at 8 o'clock at the home of Mrs. H. Pederson, 522 Walnut street. Al lare cordially invited.

* * *

Mrs. A. A. Westeen and daughters, Misses Esther and Iva, will arrive home this week from Lake Bemidji, where they have spent the summer months.

* * *

Miss Mabel Vaaler left last evening for Esmond, N. D., where she will teach school this year. Miss Vaaler is the daughter of Mr. and Mrs. Thos. Vaaler of Walnut street.

* * *

Miss Anna Rabinovich, daughter of Mr. and Mrs. Max Rabinovich of University avenue, left last evening for a two weeks' visit with friends and relatives in Minneapolis and Chicago.

* * *

Mrs .A. A. Bruce and daughter, Miss Glenna, and son, Edward, who have spent the summer months in Grand Forks, have returned to Bismarck.

* * *

Mr. and Mrs. O. S. Hanson and family have returned from Lake Bemidji, where they have spent the summer vacation.

* * *

The Ladies' Aid society of the Trinity Lutheran church will hold its regular meeting Thursday afternoon at 3 o'clock at the home of Mrs. G. L. Holten, 717 Cherry street. A cordial invitation is extended to all.

Times Fashion Dept.

8337 Child's Empire Dress, 2 to 6 years.

With short or long sleeves, with or without ruffles on skirt.

Empire styles are always pretty for little children and this frock can be made elaborate enough for the most formal occasions possible and can be made simple enough for every day use by treating in one way or another. On the figure, embroidery is shown combined with thin lawn but a still more dainty effect could be obtained by the use of simple lace with net while, in the back view, the dress is just a plain one made from batiste with a little lace banding as trimming. The skirt as well as the side portion of the body, is straight so that flouncing can be used either with or without the ruffles.

For the 4 year size, the dress will require 1 3-4 yards of material 27 or 36, 1 3-8 yards 44 inches wide, with 1 1-8 yards of embroidery 7 inches wide, 4 1-2 yards 4 inches wide, 1 1-2 yards of insertion, 1 3-8 yards of beading; or, 2 1-8 yards 27 or 36 inches wide, 1 1-2 yards 44 to make as shown in the back view.

The pattern 8337 is cut in sizes for 2, 4 and 6 years of age. It will be mailed to any address by the fashion department of this paper, on receipt of ten cents.

Mrs. August Eggers and two children, who have enjoyed the past few weeks at Lake Bemidji, will return home Friday evening.

* * *

American Queen Front Lace Corsets. Specialty of couch fitings for prolapsus, hernia, floating kidneys, etc. Home fitting by appointment. Jean C. Taylor, 5 Kelsey block.—Adv.

* * *

Mr. and Mrs. F. W. Ames and children of Mayville autoed in from Mayville yesterday and spent the day with Mrs. Ames' sister, Mrs. Fred L. Goodman, of Reeves avenue. They returned home last evening.

* * *

Miss Stella Koto and Miss Myrtle Halverson of Northwood spent yesterday in the city visiting friends and shopping. They made the trip by auto and returned home last evening. Both young ladies will return later to resume their studies at the state university.

* * *

Mr. and Mrs. Benn I. Mann of Battle Lake, Minn., are guests for a few days at the home of Mrs. Mann's parents, Mr. and Mrs. George J. Hankey of Walnut street. They were among the out-of-town guests at the Nisbet-Hankey wedding which took place this morning. Mrs. Mann was formerly Miss Edna Hankey of Grand Forks.

* * *

Misses Blanche and Edna Haggerty of Chestnut street are entertaining as their guests for a few days Miss Zella Brennan of Forest River and Miss Mary Spooniand of Park River. The hostesses gave a picnic party last evening at Lincoln park, complimentary to their guests.

* * *

Miss Nella Kingsbury, who has been spending her summer vacation in the Maine woods, is at present visiting in Boston. She will leave September 16 for Grand Forks to resume her duties as head of the expression department at Wesley college conservatory of music.

* * *

The various church societies resumed their activities this week by holding the first meetings of the season.

St. Paul's guild of the Episcopal church met at the guild hall. There was a large attendance and plans were outlined for the year's work. At the close of the business meeting light refreshments were served.

The Woman's Foreign Missionary society of the Methodist church mel tn the church parlors. An important business meeting was held and officers were elected for the ensuing year. An interesting program was given. Miss Rose Evelyn Baker of Portland, Ore., gave a number of excellent readings; Mrs. W. E. Fuller sang and Mrs. G. H. Quigley had charge of the devotionals. The foreign missionary work of each Protestant denomination in the city was discussed by the following ladies: Presbyterian, Mrs. Scott Rex ;Baptist, Mrs. R. B. Griffith; Congregational, Mrs. Robert Green; Episcopal, Mrs. J. B. Wineman; Methodist, Mrs. Loughridge. The meeting was concluded with the service of light refreshments and Mrs. A. S. Burrows was the hostess.

The ladies of the Presbyterian Aid society held a very successful social in the church parlors and the ladies of district No. 10 were the hostesses.

TRUE AND TRIED RECIPES.

Banana Soup.

Select six ripe bananas; mash and rub them through a sieve, add twice as much cold milk, sweeten to taste, add a pinch of salt, then grated rind of one lemon, and place on the stove. When the boiling point is reached add one heaping tablespoonful of cornstarch mixed smooth with a little cold water and stir until the mixture is boiling briskly. Allow to cook for eight minutes, stirring all the time, then remove from the stove. When cool, add two tablespoonfuls of strained lemon juice and place on ice until cold. Serve in bouillon cups.

Cheese Balls.

Chop fine eight large olives, six radishes and two green peppers. Mix with two rolls of Neufchatel cheese and mold into balls the size of an English walnut. Serve two of these balls to a portion, and place a salted wafer and stalk of celery on each plate.

Chicken, Southern Style.

Clean and prepare the fowl as for frying. Roll the pieces in flour and place in a heated baking pan which has been well greased with three tablespoonfuls of melted butter. Sprinkle well with salt and pour one-half cupful of cream over all. Cover, place in a hot oven and bake until tender. When the baking has finished remove the cover and let the pan remain in the oven until the pieces are nicely browned. Serve with creole sauce.

Creole Sauce.

Drain one quart of canned tomatoes and cook slowly for ten minutes. Strain again and add one tablespoonful of vinegar, one teaspoonful of salt paprika to taste and one-half teaspoonful of sugar. Allow to come to boiling point, and then add one tablespoonful of butter mixed with a tablespoonful of flour. Stir thoroughly and serve.

German Potato Salad.

Boil in their jackets two dozen small potatoes until tender. Peel, and while hot, cut in thin slices and mix carefully with two white onions, a cucumber, a green pepper and half a dozen radishes, all sliced thin. Season with salt and pepper and while hot, mix with the following dressing: One-quarter pound bacon cut into small pieces, one-quarter cupful each of water, vinegar, sugar, and one-half teaspoonful of mustard, one-quarter teaspoonful of salt, and a dash of cayenne pepper. Fry the bacon slowly until brown; then pour over both the bacon and the fat that has been tried out, the vinegar to which has been added the water. Mix the sugar, mustard, salt and pepper and add this mixture to the other. Cook until the sugar is dissolved and while hot pour it over the potatoes. Heap on a platter and around the sides of the dish arrange thin slices of German sausages; garnish the top and sides of the mound of salad with radishes cut like roses.

Potato Souffle.

Select four large potatoes, pare, quarter, boil and mash. Then stir in two tablespoonfuls of butter, salt and pepper to taste and two teaspoonfuls of minced parsley. Add one cupful of hot milk and the beaten yolks of four eggs. Beat the yolks in thoroughly, and then fold in quickly the stiffly beaten whites. Put in a well-buttered deep baking dish at once and bake for twenty minutes in a moderate oven.

"Happy Eliza."

Chop one dozen figs, six apples sliced but not peeled, and add one pound granulated sugar. Add two quarts of water and boil rapidly for fifteen minutes. Strain and cool. Serve over crushed ice, with a slice of orange on top.

Butter Apples.

Cut out the cores and centers of one dozen apples of uniform size. Place in a baking pan and fill each apple with sugar and a little grated nutmeg. Now make a cake batter of one cupful of sugar, one tablespoonful of butter, one cupful of sweet milk, two eggs; two teaspoonfuls of baking powder and three cupfuls of flour. Beat this well, pour over the apples and bake. Serve with sauce.

Toothsome Sandwiches.

To three slices of broiled breakfast bacon add one hard boiled egg, cutting all into small pieces. Mash two tablespoonfuls of baked beans to a paste; salt to taste, and add a dash of cayenne pepper and a teaspoonful of melted butter. Then pour the drippings from bacon over the whole, mixing thoroughly. To this add two tablespoonfuls of mustard vinegar from French mustard pickle, or the same amount of mayonnaise dressing. This makes a most delicious and appetizing filling for sandwiches.

An Autumn Breakfast.

Nothing could be more charming than a breakfast planed with blue dishes and quantities of brilliant morning glories for decoration. The hour will have to be before noon, as the "glories" close never to open again. A porch screened with morning glory vines would be an ideal setting for this affair, and this reminds me to tell you that entertainments for charity, both elaborate and simple, are engrossing the attention of society folk and catch-penny novelties are many and varied. A most attractive booth at one of these affairs is worthy of description; it may be carried out with very little expense, which is an item to be considered. It was called "The Morning Glory Fair." The space occupied was triangular and the foundation of sides and front was constructed of bamboo poles. Interlaced over this was a bewildered tangle of morning glories in delicate lavender, pink, blue and white. The attendants wore thin gowns of these same colors with lingerie hats trimmed with wreaths of morning glories.

Under a large umbrella, which was completely covered with "glories," tea and wafers were served. Each guest was presented with a morning glory clipped from the trellis. These blossoms pinned to coat lapel and gown served to advertise "morning glory" tea. They were made of crepe tissue paper of various hues.

For serving cocoa there was a booth representing Holland. Delft blue, yellow tulips, wooden shoes holding ferns, and the attendants garbed exactly like the maiden on the cocoa cans so familiar to all of us.

Quaint mugs of blue were used to serve this piping hot beverage. A marshmallow floated on top and hot-toasted graham crackers accompanied each order.

The Coffee and The Price

First of all, you want good coffee, choice selected berries of the best known varieties, freshly roasted every day to assure quality. You get that only at The Home Tea Co.

Then the price must be right. We sell you at wholesale prices when you buy in quantities.

Send Your Next Order to

Home Tea Co.
14 N. 4th Street — Grand Forks N. Dak.

Little Bedtime Stories

FARMER BROWN'S BOY'S MISTAKE.

Farmer Brown's Boy had left his pail, filled to running over with luscious blueberries, under a big bush while he went over to a certain clear, bubbling spring of which he knew to eat his lunch. But before he had time to eat his lunch he heard a noise over near his pail, and right away he suspected that one of the young cattle living in the Old Pasture had wandered that way. Now he knew that young cattle care nothing for berries, so he was not afraid that they would be eaten. But he was afraid that the pail might by accident be tipped over.

So Farmer Brown's boy didn't stop even long enough for a bit of one of the thick sandwiches he had put on a flat stone while he drank, but started back for his pail of berries. Now the bushes grew high and very thick and he couldn't see far in any direction. He could tell by the sound that it was a big animal that was over by his pail, and as the only big animals he ever had seen in the Old Pasture were the young cattle and the cows he thought it was one of these. He was sure of it. Of course, why shouldn't he be?

"If one of those stupid cattle upset that pail I'll—I'll—— But what he would have threatened to do nobody will ever know. No, sir, nobody will ever know what Farmer Brown's Boy had it in his mind to do to the one who should upset his pail of berries. You see before he could finish that threat he caught just a glimpse of something moving behind a big bush just ahead of him, at the same time he heard the clatter of tin. It was his pail. He didn't have to be told that. He didn't have the least doubt that what he had most feared had happened and that one of those stupid cattle had kicked his pail over.

"Hi, there! Get out of there!" he yelled as he started to run, and his voice was shrill and angry.

At the first sound of his voice things began to happen and Farmer Brown's Boy suddenly realized that he had made a mistake, a very great mistake.

Buster Bear began to shake his head in an effort to shaffe off that terrible thing.

He should have made sure, absolutely sure, who it was before he yelled. You know it is always best to make sure who you are talking to. Farmer Brown's Boy felt as if he could have bitten his tongue out the very instant after he yelled. Instead of one of the young cattle running away as he had expected he saw the strangest sight he ever had seen in all his life. Up from behind the bushes rose a great form. It was taller than Farmer Brown's Boy himself. It was Buster Bear, and over his head was the pail that Farmer Brown's Boy had worked so hard to fill with berries that morning, and out of the pail were coming the strangest sounds, growls and grunts and little squeals of both anger and fright!

Farmer Brown's Boy gave another yell. This time a yell of fright, for it was all so sudden and unexpected that it started him terribly. At the sound of this second yell the noises from inside the pail grew louder and mingled with them was a low whine of sheer fright, though Farmer Brown's Boy didn't know enough about bears to recognize this. Then Buster Bear began to shake his head in an effort to shake off that terrible thing that had caught him. He clawed at it with his paws and thrashed it against the bushes. He tried to back out of it. And all the time Farmer Brown's Boy stood staring at him with his eyes fairly popping out of his head, too surprised and frightened even to run.

Next story—Buster Bear takes the pail of Farmer Brown's Boy.

OUR SCHOOL'S VACATION

By PAUL WEST

Illustrated by Moser

WEDNESDAY.

School is kontinewing today eaven if we did have our grate strike this moarning, which dident qwite werk.

It started all rit, evvry feller being oaver by Andy Anderson's promp at quarter to 9, not eaven Torp Stebbins being lait, & moast evvryboddy had a banner ar a sine. Sum of them was:

"We Demand 8 Hours School," carried by Andy Anderson.

"Know Moar Spelling Lessuns; We No Enuff Alreddy," carried by Bol Haynes.

"Free Lunches Fernished by the Teecher," carried by Fatty Bellowes.

"Aloud to Bring Yore Dog to School," carried by Walt White.

"No Moar Likkings" (there was 7 sines like this.)

Then thay was wun gerl, Genevieve Hicks, who carried a pome which she wanted to sing to Miss Palmer when we got thare. It sed:

Down with the tirunt
Which maiks us studdy,
Or they wil be a revolverlution
Tum-di-dum-ti- bloody.

That wasen't qwite it, but sumthing like it, we doant remember.

We marched down the strete & acrost the lots to the school kind of hurrying becawse it was kind of lait & we would get cane if we dident get thare on time. Miss Palmer & Blinky Hammond was waiting for us at the dore, awlso Short-Leg Milliken, & sum of the fellers run, Torp Stebbins saying he just remembered he wanted to get thare qwick today becawse he had rote a noat excusing him for being lait & it was in his desk. But the rest of us stood our growad, & Short-Leg sed "what kind of silly nonsents is this?" & Miss Palmer laffed & toald us to plese march in qwietly, becawse she could see what had happined. So we dun so, not wishing to cawse anny trubbul. Then she sed, "well, I had oughter taik the hole lot of you & lik you for this, but I am a littel tired this mparning, so we wil go abowt it diffrunt.

"Who started this?" & evverybody looked at Andy to giv him the credick. "Well," she sed, "that is a fine banner abowt 8 hours & if you reely mene you want that I wil be verry glad to giv you what you ast." So we all cheared & ast when it would begin. Miss Palmer, sed, "today." So we cheared agen. Then she sed, "& abowt the uther banners, while we cant attend to evverything rite away we will sum of them. Bol Haynes, for instunse, wil taik his for his spelling lessun today, & till he can spell all the werds on it rite he will considder himself kep after. The school wil now cum to oarder, & remember it is an 8-hour day beginning today." Then we cheared agen & went to werk, verry happy oaver it. Tell you, when us fellers reely get good and mad abowt annything thay have got to pay sum attention to us.

We Marched Down the Street and Across the Lots to the School.

Now that we have showed them abowt it thay had better look out.

GRATEFUL TO ANDY.

At resess it was desided to bild a monnymint to Andy Anderson, the hero of our strike. We doant know just whare, but we will do it pritty soon. Genevieve Hicks says she wil rite what goes on to it & Bull Hickey wil carve it, he havving a new nife he got from Jack Stanton foar showing him how to maik a swinger out of hoarse chestnuts.

Cut Flowers
FOR ANY OCCASION.
Funeral Designs
Made on Short Notice.
We are alive day and night. Both phones 589. Night call 1254J, N. W.
Grand Forks Floral Co.
E. G. LEMKE.
307 DeMers Ave., Grand Forks.

WAS RE-ARRESTED

Man is Taken Into Custody as He is Leaving Prison.

Bowman, N. D., Sept. 9.—Sheriff Fred Doten of Harding county and J. W. Barrett of Bowman county, autoed to Dickinson and from there too kthe train to Bismarck. At Bismarck Sheriff Doten re-arrested Jim Clayton as he was being released from the state penitentiary after having been sent up for a term of a year and a half from Bowman county for horse stealing. They returned Wednesday and Sheriff Doten took Clayton across to Buffalo, S. D., by auto, where he is to be held on an old charge for horse stealing in that county.

Magnificent Exhibition of
New Silk Crepes

The variety of Silk Crepes was never so extensive as the display we are now showing.

The values were never better. Included are plain and figured crepes in all the newest and most desirable shades; 40 inches wide. Per yard

65c, 75c, $1.00
$2.00 and $2.25

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DRY GOODS AND LADIES WEAR
THE STORE OF SERVICE.

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A brand new stock of Jewelry, Silverware, Watches, etc., at
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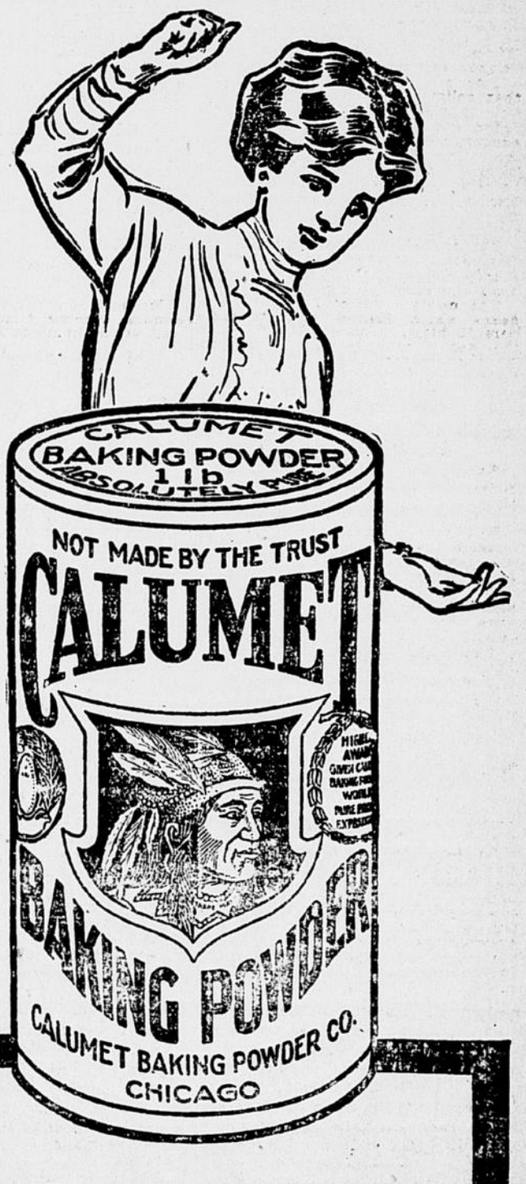

Stand Fast by CALUMET

No matter what the grocer says, don't take a substitute for Calumet. Insist on Calumet—and get it. For Calumet is the only baking powder that guarantees success in every baking.

Millions of critical cooks everywhere use Calumet exclusively for that one reason—its certainty of good results. Why not use Calumet yourself, and always be sure that every baking of yours will be a success?

You'll find Calumet the purest, the most uniform in quality that you ever had in the kitchen. And the very first can will delight you. For bakings of every kind come from the good old cook-stove lighter, tastier and fluffier—delicious and evenly raised.

Buy a can of Calumet today and test it. The first baking will show you why Calumet

Received Highest Award at the World's Pure Food Exposition