

WHAT THEY ARE DOING IN SOCIETY

I Love You. The North Dakota evening skies are waving grain fields in the dew. Are Beauty—grandeur and surprise; One phrase can tell it. "I love you."

I look and look, and see and see. I know its value, yet the view is more than value e'er can be; I have to say it. "I love you."

The settlers come so thick and fast I hardly know what I shall do; But man is man, while good things last. Come on and take them, "I love you."

The land and grain sing sweet and low in summer days, and sunny dew, "We're worth a billion," yes, I know, But I love Beauty, "I love you."

Mr. and Mrs. Fred C. Bacon, 315 South fifth street, will leave on the Northern Pacific this evening for an extended western trip. The first stop will be made at Winnipeg, where they will spend a few days. The trip west will be made over the Canadian Pacific and stops will be made at places of interest along the route. Mr. and Mrs. Bacon will then visit the exposition at San Francisco and San Diego and from there go to Berkeley, to visit their sons, Mrs. D. W. McCanna, a student at the University of California. The trip as planned will last several months. Mr. and Mrs. Bacon plan to make a trip to Honolulu before returning to Grand Forks.

Mrs. C. F. Templeton, 148 Reeves avenue, will have as her guests this week, her daughter, Mrs. Byron Leick and son Charles, of Crookston. Mr. Leick spent the week end here at the Templeton home, but has returned to Crookston.

Mr. and Mrs. A. K. Getty, 419 North Fifth street, spent yesterday in Crookston with friends.

Mrs. S. A. McCanna and Mrs. D. W. McCanna arrived here this morning from Minneapolis and will be guests at the home of their brother and sister-in-law, Mr. and Mrs. David O'Gorman, 1408 Lewis Boulevard for several days. Mrs. D. W. McCanna will also visit with her daughter, Miss Mary McCanna, who is an instructor in the East Grand Forks schools. Mrs. S. A. McCanna is a former resident of Grand Forks.

Mrs. T. McElligott of Havre, Mont., a sister of the Mesdames McCanna and Mr. O'Gorman, arrived on the Great Northern today noon and is also a guest at the O'Gorman home. The ladies will visit at their old home at McCanna before returning home.

The Catholic Order of Foresters will entertain the Lady Foresters at a chicken pie supper at 7 o'clock this evening in the Knights of Columbus hall. All the Lady Foresters are requested to be present. After the supper the Foresters will install officers and the Lady Foresters will have a regular business meeting.

Mrs. W. G. McDonald, 701 North Third street, will return home tomorrow morning from Minneapolis, where she has been visiting for the past few days.

Mrs. A. E. Bowen and son, Lawrence, of Duluth, Minn., will be among the out-of-town guests at the wedding of Mrs. Bowen's sister, Miss Hannah Kennedy, to William J. McAlpine of Grand Rapids, Minn., on Thanksgiving day. Mrs. Bowen will probably reach the city the first of the week, and will be the guest of her mother, Mrs. Lawrence Kennedy, 1408 University avenue.

The Philathea class of the First Baptist church will have their monthly social meeting at the home of Mrs. C. E. Tingley, 914 Belmont avenue on Friday afternoon. A program of recitations and readings is being arranged and Mrs. Sprock, wife of the pastor of the German Baptist church of this city will give a talk on the Kodak Ophanage at Kodak Island, Alaska. Mrs. Sprock will also show some of the handwork of the orphans. The ladies will work on the articles that are to go into the Christmas box, which will be sent to Crow Indian Mission in Montana.

Mrs. Eugene Lovejoy and son, Dan, 307 Third avenue, will return tomorrow evening from St. Paul, where they have been guests of Mrs. Lovejoy's mother, Mrs. George Vernon for several weeks.

Mrs. H. G. Woutat, 601 South Fourth street, will return tomorrow evening from Minot, where she has spent the past week as the guest of her mother, Mrs. J. M. Reed.

Mrs. Herman Wolff of the Belmont apartments will return tomorrow evening from Milwaukee, Wis., where she has been the guest of her mother, Mrs. F. Baumgartner, for the past month.

Mrs. R. S. Kinnan, 315 South Fourth street, will be the next hostess to the Monday Afternoon Bridge Club on Monday afternoon. She was the winner of the high score favor at yesterday afternoon's meeting.

Mrs. Charles Leeson and Mrs. John Richmond entertained the Rebekah Book and Thimble club this afternoon at the home of Mrs. Leeson, 802 North Fourth street. Mrs. R. A. Fraser gave a reading, and the ladies spent the hours in needlework. The hostesses served refreshments.

The Golden Rod club was entertained this afternoon by Mrs. C. M. Edie at her home, Washington street and Eighth avenue. The ladies brought their needlework, and they sewed while they visited. Mrs. Edie served refreshments.

The Dannech club was entertained last evening by Miss Mollie O'Brien at her apartments in the Krueger block. Visiting and needlework were the evening's pleasures. Miss O'Brien took the party to Black's where luncheon was served. Mrs. R. E. Robertson was an invited guest.

Mr. and Mrs. J. W. Baxter, 1121 International avenue, have as their guests for a few weeks their son-in-law and daughter, Mr. and Mrs. Geo. White of Dow City, Ia. Mr. and Mrs. Baxter entertained at dinner on Sunday complimentary to Mr. and Mrs. White.

Mrs. Robert Moore, 317 North Third street, who will leave the city next week for Chicago, where she will make her future home, was surprised last evening by the ladies of the Altar society of St. Michael's pro-cathedral. The evening was spent in social chat and various amusements, and light refreshments were served. Mrs. Moore was presented with a gift as a token of appreciation of the work she has done in the society during her residence here.

Miss Irene ... of the Spriggs block, went to Larimore this afternoon and will sing a group of songs at the Boosters entertainment which will be held there this evening.

Miss Anna Gustavson of Inkster and John L. Bexell of Thief River Falls, Minn., were married yesterday afternoon at the home of Mrs. Thompson at his home in the Dinlle block.

Mrs. Vold, 1021 International avenue, will entertain the Ladies Aid society of the Scandinavian Methodist church at her home Wednesday afternoon.

Mr. and Mrs. R. ... Fox returned to their home at Towner yesterday after spending a few days here. Mr. Fox came to attend the Masonic ceremonies and the wedding of his niece, Miss Elizabeth Gilmore, at the university, and with friends in the city. Mr. and Mrs. Fox and Miss Gilmore were dinner guests of Mr. and Mrs. F. L. Jernott, 710 Walnut street, on Sunday.

Miss Lucy ... of Cherry street, entertained the Kill Kare club at her home last evening. Sewing and visiting were the evening's pleasures, and the hostess served light refreshments.

Mr. and Mrs. Will Payne and children of Great Falls, Mont., are guests at the home of Mrs. Payne's parents, Mr. and Mrs. P. B. Gorman, 412 Dakota avenue. Mrs. Payne and children have spent the summer on their claim in Montana and are now on their way to Calvin, N. D., where they will spend the winter, and where Mrs. Payne is engaged in the hardware business. P. B. Gorman, who has spent some time at Great Falls, returned with Mr. and Mrs. Payne.

Mrs. C. H. Opsahl, 416 South Fifth street, will entertain the Ladies Aid society of St. Michael's church, Wednesday afternoon at 3 o'clock.

The St. Paul guild will meet tomorrow afternoon at 2:30 at the Guild hall for the regular meeting. The faculty committee of the guild requests that all ladies having articles for the annual Christmas sale and turn them in to Mrs. Charles N. Barnes, 303 South Fourth street, by December 1.

Mrs. Carl Vuckel, Belmont apartments, entertained the Tuesday club at her home last evening. Auction bridge was the pastime and the ladies spent for two tables. The hostess served luncheon after the games.

Mrs. L. C. Harrington and Miss Lillian Paulson will entertain a company of 20 young ladies at a theater party at the Metropolitan tomorrow evening, complimentary to Miss Beattie West. The party will be a bridge next week. After the performance the party will go to Mrs. Harrington's home, 414 Cheyenne avenue, where luncheon will be served.

Mrs. C. P. Lond, 714 Walnut street, issued invitations today for a bridge party on Thursday afternoon. Guests for eight tables have been hidden.

Miss Martha ... 501 South Sixth street, will return to Grand Forks the first of next week from Janesville, Wis., where she has been visiting relatives. Miss Barnes left Grand Forks about five weeks ago for Cleveland, O., where she spent some time with Mr. and Mrs. J. C. LeBeau, formerly of this city.

The Woman's Home and Foreign Missionary society of the First Presbyterian church will have its regular monthly meeting at 7 o'clock Wednesday afternoon in the church parlors. The following program has been arranged: Devotional—Mrs. W. H. Matthews. The Disintegration of Islam—Mrs. Scott Rex. The Daughters of the Tent—Mrs. H. W. F. Law. News Items from Woman's Work for Woman—Mrs. W. J. Morgan. The hostesses for the afternoon will be Mrs. L. C. Harrington and Mrs. M. Williamson and Mrs. J. P. Ralton.

Mrs. Earl Pratt, 414 Cheyenne avenue, and her guest, Mrs. W. D. Benton of Williston, went to Fargo this morning to spend the day with friends. They will return home this evening.

Miss Beattie Tharaldson, who will wed George E. Anderson of St. Paul, on Wednesday, November 24, was the honor guest at a party given by Miss Ella Flynn and Miss Selma Hassell, at the home of Miss Flynn, 405 South Fourth street, last evening. The guests included the girls of the A. S. M. guild and a few intimate friends of the honor guest. The hours were spent in sewing for the bride-elect. Miss Tharaldson was presented with a cut-glass vase by the guild girls.

A color scheme of pink and white was carried out in the home decorations and in the luncheon appointments. Pink roses were used to center the table, and the bride-elect's place was marked by a corsage bouquet of pink roses and lilies of the valley.

Mr. and Mrs. Soren Westergard of Gratton spent yesterday in the city shopping and visiting.

Mrs. S. S. Caswell, 1320 Cheyenne avenue, returned yesterday from Minneapolis, where she visited her sister, Miss Lulu Reading, and Mrs. Glenn Remfrey, former residents of Grand Forks. Mrs. Caswell was also a guest at the wedding of Mrs. Caswell's sister, Miss Mildred Caswell, and Arthur E. Nelson, which took place at Manassah, Minn., on November 10. Mrs. Caswell played the wedding march at the bride's party entertained at the church. Mr. and Mrs. Nelson will make their home at Litchfield, Minn., after January 1.

Mr. and Mrs. John Nagle of Merrifield have announced the approaching marriage of their daughter, Miss Blanche Irene Nagle, to Nicholas Walsh, who resides west of the city. The wedding will take place on Wednesday morning, November 24, and Father M. J. O'Driscoll will officiate. The wedding breakfast will be served at the home of the bride's parents. Mr. Walsh and his bride will make their home on a farm near the city.

Miss Ethel Barnard has returned to her home here after spending a few weeks at Aberdeen, S. D., as the guest of her cousins, Mr. and Mrs. George L. Ford.

Miss Bertha Johnson of Williston is spending a few days here as the guest of her parents, Mr. and Mrs. John Johnson, 1207 Cheyenne avenue.

Our Annual Thanksgiving Linen Sale

Our Linen Sale means greater savings than usual, for all our linens were imported and marketed on a price basis which existed before the war, which offers greater values now than will be possible when linens have to be purchased on a higher market. Now is the time to supply your linen needs.

TABLE DAMASK

Table with 3 columns: Description of damask patterns, Price per yard, and Price per set. Includes items like '75c Bleached or Half Bleached Damask; 72 inches wide. Sale \$55c' and '\$1.50 Bleached Damask; 72 inches wide. Sale \$1.20'.

TABLE SETS

Table with 3 columns: Description of table sets, Price per set, and Price per set. Includes items like '\$7.00 Linen Set, cloth 65x68; now on sale at \$5.50' and '\$13.00 Linen Set, cloth 81x90; now on sale at \$10.00'.

Our Entire Line of Fancy Linens, Towels, Toweling, Lunch Cloths, Etc., Go at Thanksgiving Sale Prices.



MAIL ORDERS FILLED

TRY OUR MAIL ORDER SERVICE

Amer-Preston Stump, 1320 Dakota avenue, has announced the engagement and approaching marriage of his daughter, Miss Mabel Stump, to Emery Ernest Bliven, son of Mr. and Mrs. W. Clark Bliven, 1320 Iowa avenue. The wedding will take place in December. Miss Stump has resided here for the past few years, coming with her family from Pomeroy, Ia. Mr. Bliven has resided here all his life, and has been connected with the Grand Forks Patent Concrete company for some time. After the ceremony, Mr. Bliven will take his bride to Roseau, Minn., to reside. Samuel Mr. and Mrs. Davy, grandparents of the bride, and her uncle, Clifton Davy, and her uncle and aunt, Mr. and Mrs. Harry Davy, of Pomeroy, Ia., will come to attend the wedding.

Miss Jennie Berg, 423 North Eighth street, entertained a company of friends at her home last evening. Pink and white was the color note of the home decorations and the pastimes of the evening were music and games. The hostess was assisted in serving luncheon by Mrs. George Weir, Miss Lena Berg and Miss Marie Vick. Miss Margaret Armstrong of Ojata, Joe Dahlman of Newaukeee, Samuel Chetewack of St. Paul were the out-of-town guests.

Mrs. E. J. Evans, Mrs. C. A. Porter and Mrs. Ed. Porter returned to their homes at Langdon this morning after spending a few days here visiting and shopping.

It is a wonderful record the canner has established. The magnitude of his work is almost beyond our comprehension. Last year the canner packed of milk, the ideal food, 600,000,000 cans; of tomatoes, 365,000,000 cans; of corn, 235,000,000 cans; of peas, 212,000,000 cans. Alaska, once looked upon as a vast iceberg worth only a few cents to fur hunters, packed 100,000,000 cans of salmon, and the size of the Puget sound pack has not yet been estimated. More than 200,000,000 cans of soups, fully prepared for the table, save for heating, and as many cans of pork and beans rolled out in endless procession from the canneries.

To this total of a few staple articles must be added innumerable sorts of fruits, vegetables, fish, meats and such condiments as the delectable salad dressings, which are usually used in catsups, fully 300,000,000 more, swelling the grand total of canned goods produced in a single year to almost 3,000,000,000. But we are a big country, and we have learned that canned goods are not only pleasant to taste, but that they are nutritious and cheap as well. So what is 1,000,000 cans of tomatoes a day to the big family of 100,000,000—one can to every 100 hungry consumers?

Sometimes canners talk as if they feared overproduction. Overproduction is not possible until they are packing many times the number of cans they are now producing. Underconsumption is what underpasses the occasional packer, who, taking account of his stock on the first of the year, finds a large part of his summer's production is still unused by many.

People look askance at things they do not understand. The cold storage industry, one of the best and most economical means for conserving the food supply, is still thought by many to be a means of making good food bad rather than a practice which conserves surplus food in good condition until it is needed. In a similar way canned foods gain no entry into thousands of kitchens simply because in her ignorance the housewife cannot force the view that canned goods are stories of illness caused by eating food put up in tin. As a matter of fact, there is no case on record of illness being produced by the eating of food taken from a sound tin packing. The danger from eating canned foods is infinitely less than that one has to face when his dietary is limited to so-called fresh foods.

Dr. Barnard not only offers valuable testimony as to the economics of canned food, but he sets at naught a number of pre-conceptions that have not been seriously denied by the canners themselves. For instance, he challenges the soundness of the old belief that canned goods should be removed from the can immediately upon opening. He says: Canned goods are not poisonous, and poisoning is never the result of eating them, but rather the fresh foods kept in the insensate refrigerator—to milk, cheese, ice cream and meat salads. As a matter of fact, most canned vegetables do not contain the elements necessary to the growth of the organisms that cause ptomaine poisons, nor does contact with the tin ever produce poisoning.

Wide publicity has recently been given a story telling of the poisoning of an entire family by food prepared in a rusty tin pail. Such a story is absurd, at least so far as the attempt to blame the container is concerned. There is nothing in rusting iron or tin to produce illness. Another fallacy common to the kitchen is the notion that as soon as a tin of food is opened the contents

Mrs. M. L. Gaetz and sons, Kenneth and Stanley, 518 Cherry street, have returned from Devils Lake, where they spent a few days as guests of Mrs. Gaetz' mother, Mrs. E. L. Andrews.

Mrs. William ... of the Dinnie flats has gone to Orange City, Ia., where she was called by the serious illness of her mother, Mrs. Frank Bolks. Mrs. Bolks visited here during the summer.

Miss Nettie Griffith of Fargo has arrived here and will spend her two weeks vacation with her parents, Mr. and Mrs. Joe Griffith, 810 Cherry street.

The C. and R. club were entertained yesterday afternoon at the home of Mrs. John Fitzgerald, in the Fishman block. After the business meeting, the hours were spent in needlework and visiting. Mrs. Henry Haggness assisted the hostess in serving luncheon.

Mr. and Mrs. B. S. Brynjolfson, 900 Belmont avenue, have as their guests for a few days, Misses Belle McKay and Hazel Knechtel of Pembina.

Miss Mary Walsh returned to Ojata this morning after spending a few days at the home of her aunt, Mr. and Mrs. Duncan McVean.

CANNED FOOD GOOD FOR US.

Dr. Harry E. Barnard, Food Commissioner of Indiana, in the Philadelphia North American.

Some people are constantly annoyed from one year's end to the other with a persistent bronchial cough, which is wholly unnecessary. Here is a home-made remedy that gets right at the cause and will make you wonder what became of it. Get 2 1/2 ounces Pinex (50 cents worth) from any druggist, pour into a pint bottle and fill the bottle with plain granulated sugar syrup. Start taking it at once. Gradually but surely you will notice the phlegm thin out and then disappear altogether, thus ending a cough that you never thought would end. It also loosens the dry, hoarse or tight cough and heals the inflammation in a painful and cough with remarkable rapidity. Ordinary coughs are conquered by it in 24 hours or less. Nothing better for bronchitis, winter coughs and bronchial asthma.

This Pinex and Sugar Syrup mixture makes a full pint—enough to last a family a long time—at a cost of only 50 cents. Keeps perfectly and tastes pleasant. Easily prepared. Full directions with Pinex.

Pinex is a special and highly concentrated compound of genuine Norway pine extract, rich in guaiacol, and is famous the world over for its ease, certainty and promptness in overcoming bad coughs, chest and throat colds.

Get the genuine. Ask your druggist for "2 1/2 ounces Pinex," and do not accept anything else. A guarantee of absolute satisfaction, or money promptly refunded, goes with this preparation. The Pinex Co., Ft. Wayne, Ind.



"As Light As a Feather"

CALUMET BAKING POWDER

certainly beats the band for sure results—for purity, economy and wholesome bakings. Tell your mother to try Calumet Baking Powder on the money-back guarantee.

Received Highest Awards New Cook Book Free See It in Pinned Case



should be poured into some other receptacle. I am not anxious to be known as an iconoclast, but there are some prejudices like planting early potatoes in the dark of the moon, wearing asafetida bags to avert measles and emptying tins of food as soon as opened, that must be broken down. Plain common sense should tell the housewife that if it is safe to use tin dishes to bake pies in, tin pans to put milk in, tin spoons to eat from, tin in a hundred forms for all sorts of purposes in the kitchen, tin must be harmless. And so it is; there is no more reason for pouring out the contents of a tin of tomatoes into another tin or enamel dish or china bowl than there would be in emptying a glass package.

Canned foods will not keep any longer after opening than fresh foods under similar conditions; but they will not grow mold with age; they will grow moldy and sour, just as cheese grows green with mold or milk sours in warm weather. So, when someone

Quickest, Surest Cure Remedy is Home-Made

Easily Prepared in a Few Minutes. Cheap but Unequaled

Some people are constantly annoyed from one year's end to the other with a persistent bronchial cough, which is wholly unnecessary. Here is a home-made remedy that gets right at the cause and will make you wonder what became of it. Get 2 1/2 ounces Pinex (50 cents worth) from any druggist, pour into a pint bottle and fill the bottle with plain granulated sugar syrup. Start taking it at once. Gradually but surely you will notice the phlegm thin out and then disappear altogether, thus ending a cough that you never thought would end. It also loosens the dry, hoarse or tight cough and heals the inflammation in a painful and cough with remarkable rapidity. Ordinary coughs are conquered by it in 24 hours or less. Nothing better for bronchitis, winter coughs and bronchial asthma.

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in your family eats too heartily and suffers the righteous pangs of indigestion, or even falls a victim to dread-dread and always to be avoided ptomaine, don't blame it on the canner's peas, beans or tomatoes. Place the stigma of unwholesomeness where it is deserved, and don't penalize a most necessary industry. Of course there is the danger that congress may forget to prepare for national politics. "The railroads are jammed with business," says Bradstreet's. "That means a great deal to everybody in this country. When the railroads prosper we all get along better."



See its Purity!

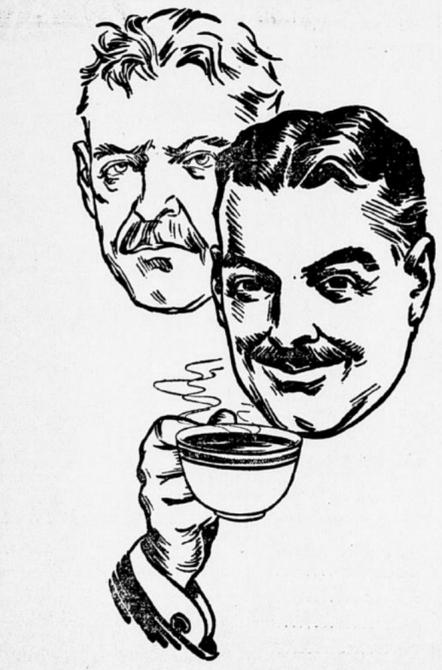
Pure, transparent vegetable oils make pure transparent

KIRK'S JAP RISE SOAP

Soaps made from animal fats are not so good for the skin; their heavy lather does not easily rinse away.

See how quickly Jap Roselathers and rinses, leaving the skin clean and soft.

Your Dealer Sells It



Puts Another Face on It

Many a man jauntily takes his cup or two of coffee at a meal and declares that coffee doesn't hurt him!

But wait until the poisonous drug, caffeine, in the coffee begins to show its cumulative effects, and puts a different face on the proposition.

It's a fact anyone can verify, that caffeine hardens the arteries, brings on premature old age, and sallows and wrinkles the skin. Some of the signs are headache, irritability, biliousness, heart flutter, sleeplessness, dizziness, "fag," and so on.

The way out is to quit coffee, and for a pleasant, healthful beverage use

INSTANT POSTUM

—the pure food-drink.

This delightful beverage is made from finest wheat, roasted with a bit of wholesome molasses. Looks and tastes like high grade Java coffee, but contains no caffeine nor any other harmful substance. Postum makes for health, happiness and vigor.

"There's a Reason"



The milk is already mixed in it

With other pancake flour, you have to buy the milk and add it yourself, to get really good results. When you use Aunt Jemima's Pancake Flour, you save this extra expense.

Pure, sweet milk is already mixed in it. Much more delicious, too.

Have your grocer send you a package, and see for yourself.

AUNT JEMIMA'S PANCAKE FLOUR

"Made in a minute—the milk's mixed in it!"