



DATEBOOK *cont.*
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shadows behind, drew his der-ringer pistol, and fired. Mortally wounded, the president slumped forward, never to regain consci-ousness.

Over the next century, contro-versy surrounded the site of Lin-coln’s assassination. Some wanted Ford’s Theater to stand as a tribute to Lincoln’s life or a me-morial to his martyrdom. Others simply wanted to raze the build-ing and forget the terrible epi-sode. But thanks to the determination of two North Da-kotans, today visitors can tour Ford’s Theater and see a replica of the presidential box where America’s great leader became another casualty of the Civil War.

Shortly after Lincoln’s death, the theater was converted into of-fice space for various federal agencies. Over the next half cen-tury, most traces of the original interior were destroyed and for-gotten. The first move towards res-toration came in 1932. At the prompting of Lt. Col. Ulysses S. Grant III the former theater was converted into a museum and transferred to the National Park Service. The building housed a large collection of Lincoln mem-orabilia, but the actual theater was nothing more than painted lines, outlining the former stage and presidential box. Painted foot-prints traced the assassin’s path. For some, the state of the mu-seum only encouraged them to work harder to return Ford The-

ater to its original appearance. Among them, North Dakota’s Re-publican Senator, Milton Young.

Appointed to the US Senate in 1945, Young wasted little time in contacting fellow North Dakotan Melvin Hildreth, Jr., a Demo-cratic Party official with consid-erable influence in Washington DC. Like Senator Young, Hild-reth wanted the National Park Service to rebuild the stage and presidential box exactly as it ap-peared in 1865. Not only would it stand as a powerful tribute to the “Great Emancipator,” but they also recognized its potential as a tourist attraction.

Their first proposal in 1946 made little progress. Many still thought the painful assassination best forgotten, while others were certain the theater would only glorify John Wilkes Booth. The Washington theater industry feared it would open as a govern-ment-sponsored theater, leading to unfair competition. But unde-terred, Young and Hildreth con-tinued their work, enlisting the support of various dignitaries and actresses, like Helen Hayes, to testify before Congress in support of restoration. The first break-through finally came in 1955 when Congress approved Senator Young’s bill for an engineering study. With Young’s continued support, nearly a decade later, Congress approved over \$2 mil-lion for restoration. On this date in 1968, Ford’s Theater reopened as a museum and private theater.

Senator Milton Young received the first Ford’s Theater Lincoln Medal in 1981 for his legislation

efforts. Sadly, Melvin Hildreth, Jr. did not live long enough to see their work come to fruition. He died in 1959, nine years before the restoration was complete.

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Yellow Kid

By Michelle Holien
& Dr. Steve Hoffbeck

January 22, 2026 – In 1898, the city of New York grew into “Greater New York” when Brooklyn, Queens, Staten Island, the Bronx and Manhattan joined in one of the biggest consoli-dations of its time. It became the world’s second-largest city with a multitude of fascinating things happening – fine art, architectural grandeur, booming business, flourishing museums and li-braries. The Big Apple was repre-sented across the nation in part by a comic-strip character named the “Yellow Kid,” who lived in a fic-tional neighborhood in New York’s East End – known as “Hogan’s Alley.”

It was on this date in 1899 that the Grand Forks Herald an-nounced that the Hogan’s Alley comic vaudeville show would premiere in the Metropolitan Opera House of Grand Forks on February 3. Admirers of the “Yel-low Kid” were thrilled to watch their favorite characters perform in the “brightest, breeziest, witti-est farce comedy of the present time.”

The Hogan’s Alley cartoon-strip was created by R.F. Outcault for

Joseph Pulitzer’s New York World in 1895. It embodied a gang of ragtag immigrant chil-dren living in New York’s slums. The cartoon had taken the nation by storm. Its most famous charac-ter, The Yellow Kid, was a little bald-headed, ragamuffin boy whose real name was Mickey Dugan.

The Yellow Kid was always doing something mischievous, dim-witted, or verging on the line of dangerous. He poked fun at New York’s crime, pollution, and overcrowding , and people loved it.

Even though this comic brought laughs to millions, it also caused drama between the two biggest journalism tycoons in New York – Joseph Pulitzer of the New York World and William Randolph Hearst of the New York Journal. They fought over the Yellow Kid after Hearst stole cartoonist Out-cault from Pulitzer in 1896. The two newspapers competed so fe-rociously that they began posting outlandish headlines in order to capture the other newspaper’s readers. This kind of journalism was called “Yellow Kid Journal-ism” but over time became simply known as “Yellow Jour-nalism” – writing sensational stories with outrageous headlines.

So 1899 brought the “uncontrol-lable mirth” of Hogan’s Alley roll-ing into Grand Forks in “three acts and 150 laughs,” full of pranks, music, songs and dances, along with the Yellow Kid’s funny sayings. His puns snapped forth “with the speed of light-ning,” and his “blithering non-sense” tickled the funny-bones. The Opera House was well-filled, and the audience “liberally ap-plauded” New-York-City’s fab-ulously-naughty and famous Yellow Kid.

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A Capitol Trolley

BY Sarah Walker

January 23, 2026 – Anyone passing through Bismarck today is able to go to the 17th floor of the capitol building, the observa-tion deck, and view the landscape of the city from above. Tiny people, cars, trees, and buildings can be seen in every direction. There weren't 17 floors in the original Capitol, but at the time it was built, there was much less to look at. The building was quite some distance north of the devel-oping city.

A Capitol "bus," drawn by horse, carted visitors and officials back and forth across this divide. In 1905, a trolley car was put into service, originally to haul coal up the hill to the Capitol, but the car also hauled people and was faster than the horse-drawn bus.

January of 1907 wasn't nec-essarily one of the most mem-orable winters, though The Ward County Independent reported that one man from Ryder, Peter Ram-stad, rode 45 miles "with a fierce northeaster staring him in the face." He reported the worst ride he ever experienced in his twenty years living there.

However, on this date, news of the winter and one of its storms was spreading. As the Grand Forks Evening Times reported: "The disadvantages of having the Capitol located so far from the residence portion of the city was doubly apparent ... when the bliz-zard which was raging over this portion of the state put the street car line out of commission and made it next to impossible to reach the building."

Drifting snow had forced the street car into suspension early on in the day – a hardship for the legislators attending the session. But those who had business at the Capitol still found a way, as car-riages and bobsleds were "called into requisition," but the round trip cost \$1 as opposed to 10 cents on the street car.

“Dakota Datebook” is a radio series from Prairie Public in part-nership with the State Historical Society of North Dakota and with funding from the North Dakota Humanities Council. See all the Dakota Datebooks at prairiepub-lic.org, subscribe to the “Dakota Datebook” podcast, or buy the Dakota Datebook book at shop-prairiepublic.org.

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When is food safe? ...

Follow these food storage tips to stay safe and reduce waste.



Plan your meals before buying groceries to help reduce waste and prepare food safely. (pexels photo)

“How sick will I get?” my hus-band asked me.

“Hopefully, you won’t get sick at all, but I think you are stretch-ing the limit,” I replied.

He insisted on having “old soup” for lunch. It was certainly past the “four day, throw away” rule. It contained potatoes, chicken broth, onions, spinach and Italian sausage. I had cooled it quickly in a stainless steel bowl that was just 3 inches deep, so that should've maximized safety. I examined the soup looking for signs of spoilage. Was it moldy, smelly or strange colored?

Most of the time, spoilage is caused by molds, yeast or certain bacteria.

The soup looked fine and had no off odors, but disease-causing organisms and their toxins usually have no odor or visual clues.

I think he saw me sniffing the soup, which is not exactly a sci-entific way to determine safety. However, I only had my eyes and nose as spoilage detectors in the kitchen, not a microbiology lab.

In this case, reheating on a stovetop was safer than cooking in the microwave oven. Micro-wave ovens can leave cold spots. I boiled the soup for a few mi-nutes.

“It’s still good, but when will I be sick?” my husband asked as he tasted the soup.

If the soup had a toxin, boiling wouldn’t necessarily do the trick. He’d be sick in about two hours.

I had a vested interest in my husband not getting sick. I didn’t want to clear the snow from our driveway by myself.

He didn’t get sick, and I helped him clear the driveway.

After the soup experiment, I con-tinued clearing out the fridge. We had a lot of guests over the holi-days. I examined the various re-frigerated containers: mayonnaise, salad dressing and soy sauce. It was all fine.

Fortunately, my daughter had helped me clean the fridge a cou-ple of weeks ahead of the holi-days.

Most foods do not legally have to include a date, with the excep-tion of infant formula. Infant for-mula should not be used beyond the date on the package because it may decline in nutritional value or even be unsafe.

Technically, the dates on nearly all foods are quality dates, mean-ing they will taste best if used within the date listed. “Best if used by” is part of “open dating.”

“Closed dates” are codes on food products that contain letters and numbers which we cannot decipher.

Some products carry a “sell by” date. This date is intended for use by stores to manage their inven-tory. We as consumers can use the food after that date and the quality will be fine, as long as the food is maintained at a safe temperature, such as 40 degrees Fahrenheit in the refrigerator.

As I sorted through foods, I noted we had some eggs from my holiday baking. Commercial eggs

carry a pack date and usually, a three-digit code corresponding to the day of the year it was washed and placed in a carton. If the code says 365, that means the last day of the year.

Eggs actually last a long time in the refrigerator – three to five weeks after purchase. Keep your egg cartons in the coldest part of the refrigerator, not the door.

No one likes to throw away food. Unfortunately, as much as 40% of our food is tossed, and that adds up to about 20 pounds of food per person every month. That carries a price tag in the U.S. of about \$165 billion, according to the Food and Drug Administra-tion. Consider these tips:

- Check what you have in your refrigerator, freezer or cupboards before shopping.
- Be a planner. Use your leftovers as lunches, incorporate them into another menu item or freeze the food. For example, leftover roast beef or pork can be used in casse-roles, soups or stews.
- Rotate your food, placing the oldest in the front.
- Label the containers so you know what you have available.

Here’s the recipe for the leftover soup my husband did not want to toss. It’s a family favorite. Check out the North Dakota State Uni-versity Extension Food Storage Guide for a quick reference guide, or use an online app such as “FoodKeeper” from www.food-safety.gov.

Italian Potato, Sausage and Kale Soup

- 1 pound lean ground Italian pork sausage, browned and drained (mild or spicy)
- 1 tablespoon garlic, minced
- 1 cup onion, chopped
- Olive oil or canola oil (if needed)
- 1 quart reduced-sodium chicken broth
- 3 cups water
- 5 cups potatoes, cubed
- 3 strips bacon, cooked crisp and crumbled
- 4 cups kale or spinach, chopped and stems removed
- 1 cup half and half
- Salt and pepper (to taste)
- 1 pinch cayenne or crushed red pepper (optional)

In a large saucepot, brown the sausage and drain well. Add gar-lic and onions and cook until soft-ened, adding a little oil if needed. Add chicken broth, water and po-tatoes, and cook until potatoes are tender. Add bacon, if desired, and chopped kale or spinach, spices, and half and half. Simmer about 5 minutes and serve.

Makes 10 servings. Each serv-ing has 260 calories, 15 grams (g) fat, 12 g protein, 13 g carbo-hydrate, 3 g fiber and 620 milli-grams sodium.

(Julie Garden-Robinson, Ph.D., R.D., L.R.D., is a North Dakota State University Extension food and nutrition specialist and pro-fessor in the Department of Health, Nutrition and Exercise Sciences.)

INVITATION to BID

PROJECT: Turtle Mountain Community College
EIFS Replacement

BIDS CLOSE: Thursday, February 12, 2026

PROJECT #. 20232952

DATE of ISSUE. January 19, 2026

BY. EAPC Architects Engineers
2080 36th Ave SW, Suite 201
Minot, ND 58701

PHONE: (701) 839-4547

OUTLINE OF PROJECT. The project consists of the removal and replacement of EIFS around the existing lobby skylight and on the sloping walls and extending to sections of vertical wall. The new EIFS system includes appropriate drainage planes, control joints and flashing.

TYPE OF BIDS. Single combined bids will be received for all portions of the work. The successful bidder will be the single Prime Contractor for the Project.

THE OWNER. Turtle Mountain Community College
10145 BIA Road 7, PO Box 340
Belcourt, ND 58316

BID PLACE. Turtle Mountain Community College
Training Room 2nd Floor Auditorium
10145 BIA Road 7
Belcourt, ND 58316

Bids received after the designated time will not be accepted. All interested parties are invited to attend. Bids will be opened and publicly read aloud. It is the bidders responsibility to see that mailed or delivered bids are in the hands of the Owner prior to the time of the bid opening.

OBTAINING DOCUMENTS. Drawings and Specifications may be examined at the Architect/Engineer's of-fice, and the Owner's office at the address shown above and:

QuestCDN (www.questcdn.com)
Dodge Plan Room and SCAN in Minneapolis.
ConstructConnect
Minnesota Builders Exchanges: Minnesota Builders Exchange in Minneapolis
North Dakota Builders Exchanges: Bismarck, Dickinson, Fargo, Grand Forks, Minot, Williston
South Dakota Builders Exchanges: Aberdeen, Plains Builders in Sioux Falls, Rapid City, Sioux Falls
Montana Builders Exchange: Billings
Wyoming Builders Exchange: Gillette

If Contractor receives his bidding documents from a plans exchange, it is the Contractors responsibility to con-tact EAPC Architects Engineers to be added to the plan holders list.

Complete digital project bidding documents are available at www.questcdn.com. You may download the digital plan documents for \$22.00 by inputting Quest project # 10026710 on the website’s Project Search page. Please contact QuestCDN.com at 952-233-1632 or info@questcdn.com for assistance in free membership registration, downloading, and working with this digital project information.

An optional paper set of project documents is also available for a refundable price of \$50 per set from EAPC Architects Engineers, 2080 36th Ave SW, Suite 210, Minot, ND 58701. If the bidder returns the set of doc-uments, in good condition, within 10 days following the bid date, the deposit will be refunded. If the bidder does not return the set of documents within the designated time, none of the deposit will be refunded. Please allow 2 days for printing.

Partial or complete sets of prints and specifications may be obtained from EAPC by other than the above. The sets or partial sets will be distributed upon receipt of payment for the information charged at the current repro-duction rate. None of this payment will be refunded. Completeness and adequacy of the list of documents re-quested shall be the responsibility of the person making the request.

BID SECURITY. Bid Security in the amount of five (5%) percent of the Bid including all add alternates, must accompany each Bid in accord with the Instructions to Bidders 00 1000.7. Cash, Bidders Bond, cashier's checks or certified checks will not be accepted.

NORTH DAKOTA LAW. All bidders must be licensed for the highest amount of their bids, as provided by North Dakota Century Code Section 43 07-07; and no bid will be read or considered which does not fully comply with the above provisions as to bond and licenses, and any bid deficient in these respects submitted will be re sealed and returned to the bidder immediately.

THE OWNER reserves the right to waive irregularities, to reject Bids and to hold all Bids for a period of 30 days after the date fixed for the opening thereof.

By order of: Kevin Morin, Facility Manager