



DAKOTA DATEBOOK

Drought and Depression

BY CAROLE BUTCHER
 March 9 -- The entire economic system of the United States began to break down following the stock market crash of 1929. Unemployment swept across the nation, and North Dakota suffered even more than most of the country because of a devastating drought. Production was down and so were prices. In 1933 the per-capita personal income in the United States was \$375. But in North Dakota it was only \$145. Thousands lost their farms. There was a mass migration out of the state. More than one-third of the remaining population lived on relief.

North Dakotans were not united in how the government should respond to the crisis. They tended to be extremely independent.

Farmers did not want the government to tell them to change their farming methods, and the residents in general were reluctant to live on charity handed out by Washington, considering it a loss of independence and freedom.

In spite of efforts by a Democratic administration to get the country back on its feet, North Dakotans remained staunchly Republican.

Franklin D. Roosevelt was elected in 1932 and inaugurated on March 4, 1933. More than 13 million Americans were out of work. There was no time to lose. He had to act, and he had to act fast. On this date in 1933, the Emergency Banking Act was introduced in a special joint session of Congress.

The sense of crisis was so great that there was only one written copy of the act available, and it was read aloud before Congress.

It passed that evening. Roosevelt immediately signed it into law. The act expanded the powers of the president to respond to a banking crisis, allowing him

to regulate virtually all banking functions.

Roosevelt told Americans that "It is safer to keep your money in a reopened bank than under the mattress." His immediate action had the desired effect. Within two weeks, Americans deposited more than half the funds they had withdrawn from banks. The stock market began a slow recovery.

The Great Depression was by no means over. North Dakotans continued to suffer. People drifted off the farms into towns, where they were no better off. Governor Langer believed it was crucial to increase farm prices to save the state. He declared a moratorium on farm foreclosures. With measures instituted by both Washington and Bismarck, North Dakota slowly emerged from the Great Depression.

Churches Ferry

BY MICHELLE HOLIEN
 (edited by Dr. Steve Hoffbeck)
 March 10 -- Located along US Highway 2 west of Devils Lake, the town of Churches Ferry has struggled to remain intact. To passersby, at first glance Churches Ferry appears to be abandoned.

Those who live nearby have witnessed the rising waters of Devils Lake creeping into Churches Ferry, threatening and eventually engulfing many of the town's houses and buildings.

On this date in 1888, the *Devils Lake Inter-Ocean* reported on the town's namesake, Irvine Church. He lay deathly ill in his home, but would thankfully go on to make a miraculous recovery.

Arriving in 1883, Irvine Church was among the first settlers in the area near the Mauvais Coulee, a streambed where furious waters flowed. French fur trappers found this deep ravine difficult to cross. The word *mauvais* means "bad," and *coulee* means "flow" or "ravine."

Irvine Church established a ferry, allowing settlers to cross the barrier to make their way to Devils Lake, the nearest town. A little community arose near the coulee and it took the name of Church's business.

But the ferryboat enterprise did not last long, for the Mauvais Coulee dried up altogether in the late 1890s. History lost track of Mr. Church, but it is known that he left his little town and pursued life in California, where he died in 1925.

Today, little of Churches Ferry still stands. Only 12 residents live there, a major decline from 110 in 1999. Almost all the people accepted federal funds to move their houses into nearby towns. As the water kept rising, several buildings were destroyed, including Zion Lutheran Church. Eventually the water receded, and now only the buildings on higher ground remain.

As drivers pass by Churches Ferry and glance over a sea of cattails, it is unnerving to realize that the water Irvine Church's ferryboat once navigated had risen to decimate his little town.

Spring Has Sprung, Almost

BY CAROLE BUTCHER
 March 11 -- On this date in 1935, the high temperature for Fargo was predicted to be 26 degrees with 25 mph winds. But even though it was over a month until Easter, spring was on the minds of North Dakotans.

Across the state in Williston, the high was 30 with a warming trend. The weather report anticipated only a trace of snow with increasingly mild temperatures. Streets and roads in many places in the state were icy after a period of thawing and freezing, but no serious traffic problems were anticipated. Spring was in the air.

Shops were also in the mood for spring. The ads reflected the improving weather. Fargo's Sears Roebuck and Company advertised "smart spring dresses." The ad boasted that "Every little lady can have gobs of fresh, cleverly styled washable frocks." The dresses were 49 cents each for size seven to 14 years. Other styles were 69 cents each. Mothers were urged to buy lots of the dresses for school and dress-up. Winter coats were on clearance for \$1.99.

A. L. Moody's was also in a spring mood. Their ad noted that "March may be a lion or a lamb." The store offered ladies' knit dresses which could be worn under a coat "when March winds roar" or worn on their own "when spring is in the air." Pastels and two-color combinations were offered for \$7.95 each.

Herbst Department Store focused on spring cleaning. Spring was the time for new sheets at 84 cents each, ordinarily offered at \$1.39. It was noted that the taped edge was 25% stronger than ordinary sheets. Ruffled curtains were sure to brighten the home for spring. Half-length curtains had to be "seen to be appreciated."

Daintily ruffled and in a large selection of colors, the curtains, a \$1 value, were 15 cents each. The store also advertised their spring fashion show, coming up the following week and featuring suits, dresses and sweaters for spring, displayed by live models.

North Dakotans seem to take pride in an ability to withstand harsh winter. There is a tendency to laugh off below-zero temperatures and gale-force winds. But spring is just around the corner, and that is not a bad thing.

Town Criers

BY SARAH WALKER
 March 12 -- It's a "flock" of geese and a "murder" of crows, but what do you call a large group of town criers? On this date in 1929, the Park Hotel in Killdeer was full of them!

They had gathered in Killdeer for their regular town criers meeting. The *Killdeer Herald* reported that it "was a capacity affair. Thirty-five persons were recorded in attendance."

The town criers enjoyed a meal, after which the chairman called the meeting to order. Part of the order of business was to discuss what they had accomplished. The newspaper reported, "As the last word, Haakon Weydahl, in his usual vivid way, portrayed their activities in military parlance, which took in every maneuver from the breakfast bugle of the morning after to the zero hour of the night before. As a climax, he decorated them with a specially prepared ribbon from each of which was suspended a \$5 gold piece."

After the business of the meeting was over, the town criers went to the Odd Fellows Hall in the Killdeer Hotel building, where they played whist, sang and enjoyed themselves. Their number increased as people around town, including "many who were weather-bound in town overnight" -- at least that was their excuse.

The newspaper stated,

"Somewhere, long ago, a sad-faced poet who never 'convived' with his friends and acquaintances uttered the following: 'Backward, turn backward, O time in thy flight, and make me a child again just for tonight.' That gem of thought confessing the accumulated stagnation of years gone by and expressing a yearning for things that were forever gone, would have never graced the crown of literature if the discouraged old poet had ever attended a party with the Killdeer town criers."

There are official town crier positions in some cities today, though none in North Dakota. Still, one can imagine the echo of the group of men, cheering each other and perhaps even exclaiming out loud, "Hear ye, Hear ye!"

The Fargo Theatre Turns 100

BY JAYME L. JOB
 March 13 -- The finishing touches were being put onto the brand new Fargo Theatre on this date in 1926, before its much anticipated opening on March 15. Isaac Ruben, co-owner of Finkelstein and Ruben Theatres Company, arrived in town to direct last-minute installations.

No theatre of this scale or finery had ever been seen in the state. The Bijou, Fargo's first theater to feature moving pictures, opened in 1906, but it didn't rival the grand theaters of Minneapolis and St. Paul. Enter Moses Finkelstein and Isaac Ruben, two men who had been building theaters in the Upper Midwest since the turn of the century.

By 1925 they were operating more than a hundred theaters in four states, including the famous Capitol Theatre in St. Paul and the State Theatre in Minneapolis. The men decided to expand their business into North Dakota, and hired the local firm T. F. Powers and Company to construct the new theater. Built on the former site of Idlekope's Fruit Store, the theater was constructed at a cost of \$350,000, a small fortune in 1926.

Ruben and Finkelstein broke ground for their new enterprise on Sept. 15, 1925, and after six months of construction, the state-of-the-art theater was ready for its grand opening. With its landmark 36-foot-tall "Fargo" marquee, fine Italian leather seating for 1,300, as well as 5,000 light bulbs, the theater was indeed monumental.

The theater's first patrons entered for a 2 p.m. showing of Syd Chaplin's film, *The Man on the Box*, which chronicled the comedic antics of a wealthy bachelor turned taxi driver. They were also treated to music performed on the theater's \$25,000 organ, the Mighty Wurlitzer.

Despite the popularity of the theater, it eventually fell into disrepair. In the 1980s, local residents raised funds to restore the theater to its original glory, and in 2001 the first Fargo Film Festival was held in the restored venue.

Today, as the theater celebrates 100 years, patrons can attend a variety of shows in the Art Deco building and can still hear the music of the Mighty Wurlitzer.

"*Dakota Datebook*" is a radio series from *Prairie Public* in partnership with the *State Historical Society of ND* and with funding from the *ND Humanities Council*. See all the *Dakota Datebooks* at prairiepublic.org, subscribe to the "Dakota Datebook" podcast, or buy the *Dakota Datebook* book at shopprairiepublic.org.

Sandwiches to make guests green with envy

Freshen up your St. Patrick's Day menu with easy, light sandwiches inspired by the traditional color of the festivities. These open-faced noshes can be perfect for lunch, snack time or even as an appetizer for get-togethers with friends and family.

Layered with a smooth cream cheese and mozzarella mixture, then topped with crisp cucumber and a stem of green bell pepper, these St. Patrick's Day sandwiches are easy and cute, which makes them a fan favorite at nearly any green gathering. They're also sprinkled with lemon juice to add a little acidity and create a nice, light bite.

Plus, this recipe is quick to make. When you're in a rush to get everything on the table for the party, it's easy to throw together and get on the platter in next to no time.

The sandwiches pop off the plate with their bright, seasonal garnishes. While sure to attract attention and have your loved ones asking "Where did you get this idea?" they're also an easy way to sneak a few vegetables into your kids' diets.

For more festive recipes and ideas, visit Culinary.net.

St. Patrick's Day Sandwiches

Yield: 8 sandwiches
 8 ounces plain cream cheese spread, softened
 1 cup finely shredded mozzarella cheese
 Salt



4 English muffins
 24 slices cucumber
 8 thin slices green pepper
 Fresh cilantro leaves
 Lemon juice
 Lemon slices, for garnish (optional)

In bowl, mix cream cheese spread, mozzarella cheese and salt well.

Split English muffins in half. Cut each muffin half into shamrock shape.

Spread cheese mixture over each muffin half.

Place three cucumbers on each "shamrock," one on each "leaf." Use green pepper slice as stem. Place cilantro leaf on top of each sandwich.

Sprinkle sandwiches with lemon juice and add lemon slices, for garnish, if desired.

--Feature Impact

A delightful bite for St. Patrick's Day

Going green for St. Patrick's Day can stretch beyond beer, clothes and decor -- it can even make its way to the dessert table. With a classic recipe and a dash of green food coloring, these luck o' the Irish cupcakes offer a sweet-tooth-satisfying bite as you gather friends and family for the festivities.

Find more holiday-worthy nibbles and noshes throughout the year at Culinary.net.

Luck O' the Irish Cupcakes

Adapted from Delish
Prep time: 30 minutes
Cook time: 1 hour
Yield: 12 cupcakes

Cupcakes:
 1-2/3 cups all-purpose flour
 1-1/2 teaspoons baking powder

1/4 teaspoon baking soda
 1/4 teaspoon kosher salt
 1 cup granulated sugar
 3/4 cup (1-1/2 sticks) unsalted butter, softened

3 large egg whites, at room temperature
 1 tablespoon pure vanilla extract

1/2 cup full-fat sour cream, at room temperature
 1/2 cup whole milk, at room temperature

Frosting:
 1 cup (2 sticks) unsalted butter, softened

4 cups powdered sugar
 3 tablespoons heavy cream
 2 teaspoons pure vanilla extract

1/8 teaspoon kosher salt
 Green food coloring

To make cupcakes: Preheat oven to 350 F and arrange rack in center of oven. Line 12-cup muffin tin with paper liners. In medium bowl, whisk flour, baking powder, baking soda and salt.

In large bowl, using hand held



mixer on medium-high speed, beat granulated sugar and butter until light and fluffy, 3-4 minutes. Add egg whites and vanilla; beat until smooth, about 2 minutes. Add sour cream and beat until combined.

Add half of dry ingredients to wet ingredients. Beat on low until incorporated. Add milk and beat to combine. Add remaining dry ingredients and beat until combined.

Add batter to liners until three-quarters full. Bake 19-22 minutes, until slightly golden on top.

Remove cupcakes from pan and cool completely.

To make frosting: In large bowl, using hand held mixer on medium-high speed, beat butter until fluffy. Add powdered sugar and beat until combined. Add heavy cream, vanilla and salt; beat until combined. Mix in green food coloring.

Transfer frosting to piping bag and pipe frosting onto cupcakes.

--Feature Impact/ Unsplash photo

Did You Know?



Many people enjoy indulging in corned beef on St. Patrick's Day, but few may know exactly what they're eating. Corned beef is a way to prepare a cut of beef, typically the brisket. When making corned beef, the beef is cured in a brine solution. Corned beef gets its name because the meat used to prepare the dish is treated with large grained rock salt, which are also referred to as "corns" of salt. While corned beef is often linked to St. Patrick's Day and easy to find at restaurants come the month of March, a debate exists as to whether or not corned beef as it is known today can be linked to Ireland. In his book, "Salt: A World History," author Mark Kurlansky noted that a dish of salted beef was produced in Ireland during the Middle Ages. This dish might have been a precursor to today's corned beef. Others suggest the corned beef enjoyed during modern St. Patrick's Day celebrations is more closely connected to Irish immigrants who left home for the United States in the 19th and 20th centuries. Upon arriving in New York City during this time, many Irish immigrants purchased a salt-cured meat made from beef brisket from Jewish butchers. This meat ultimately became synonymous with St. Patrick's Day, a day to celebrate St. Patrick, the patron saint of Ireland.

-metrocreativeconnection

EXHAUST PROS

Just 15 minutes for a complete oil change

Mufflers & Complete Exhaust Systems

- Custom Pipe Bending
- Mufflers, Pipes, Dual Exhasut
- Lifetime Warranty

Other Services:

- Complete Brake Service
- Shocks/Struts
- C.V. Shafts
- Catalytic Converters
- 4x4 Specialists

Mon. - Fri.: 8:00 - 5:00

TRUST YOUR CAR TO OUR TEAM OF PROS

416 Hwy. 2 W • Devils Lake • 662-7948 • 1-888-302-PROS

Markestad FARMS

Maddock, ND

What wheat varieties:

AP Elevate

AP Iconic

Ethan 701-230-0082

Evan 701-230-1025

Lake Region Livestock Inc.

Devils Lake, ND
 701-662-2223 | 800-858-7049
 Chris Plummer - owner & manager

- **Tue., Mar 12:** Bred Black Heifers due to calve in April
- **Tue., Mar 17:** Regular Sale & Feeder Cattle Special
- **Tue., Mar 24:** Regular Sale & Feeder Cattle Special
- **Tue., Mar 31:** Regular Sale & Feeder Cattle Special

REMEMBER, SHOTS DO MAKE A DIFFERENCE

★ Call ahead if interested in marketing any bred cattle to ensure proper advertising. ★

For market information, a farm appraisal, to consign livestock or for trucking arrangements call

Chris Plummer @ 701-256-0878

Check out www.lakeregionlivestockinc.com or for current & past sale results.

EXPLORE NEW PLACES
Together

CONSUMER LOAN RATES AS LOW AS

3.99%^{APR}*

Plus, no payment for 90 days!™

FC First Community Credit Union

200 N Main St., Lakota
 701.247.2759 | myFCCU.com

*Annual Percentage Rate effective as of 02/09/2026. Rates and terms are subject to credit approval. A 3% rate discount is available on eligible Auto, Boat & RV, and General Equipment loans and processing fee waived for qualifying borrowers. Rates as low as 3.99% APR apply only to Auto, Boat & RV loans, model years 2023 and newer with 50,000 miles or less, 36-month terms and approved credit. Minimum APR loan payment example: 3.99% APR for 36 months per \$1,000 is \$29.53. Qualifying rates are dependent on credit qualifications, term of loan, and other conditions. Offer not valid on FCCU refinances. Cash out or changes to borrowers do not qualify for offer. **First payment may be deferred up to 90 days, dependent on credit qualifications. Other terms and conditions may apply. Interest accrues from the date of contract. Limited time offer. FCCU reserves the right to terminate the promotion at any time.