teller line, walls were painted, and paper and new drapes were hung. Red carpeting was installed throughout the portion of the main bank. The bookkeeping room was carpeted and panelled and all new desks and office furniture were installed. An open house was held in November and a rose was given to each lady customer.

In December, 1974, an open house was held to celebrate the complete remodeling of the interior of the bank. A new directors' room and president's office were built, the complete interior of the bank was redecorated with new carpeting, drapes, and wall covering, a five-lane drive-in, which is presently the largest drive-in in the area, was opened. An open house was held on a Sunday afternoon with free coffee, punch and cookies for customers. The open house continued for three days and was received by over 2,500 people. Numerous door prizes were given out; and a grand prize of a trip for two to Mexico City was won by Mr. and Mrs. Viggo Nelson.

The present officers of the bank are D. A. McRae, President; Arvy J. Larson, Vice President and Agricultural Representative; George E. Ruth, Assistant Vice President and Cashier; Kerry L. Knoff, Timepay Officer; and Shyla Peterson, Auditor.

The current directors are Clarence S. Amundson, John J. Gaddie, Ardell Jeffrey, Jay Johnson, Thomas W. Ryan, Ordean Thompson, and D. A. McRae.

AMERICAN CRYSTAL SUGAR COMPANY

I, C. C. Orr (Champ) was sent by officials of the American Beet Sugar Company to East Grand Forks, Minnesota along with men from their other sugar mills to work during the construction of the factory and help in the operation of said factory. I, with two other factory men, left Denver, Colorado on April 1, 1926, landing in Grand Forks on the morning of April 3, 1926.

Most of the steel framing was up and some equipment installed in the beet end of the mill. That spring was rather dry. There was not much snow during the winter; at least the fields were bare, and we had quite a lot of wind. The black soil filled pits along the highway and we worked out in the open and at night and at the end of day we were black with the blowing soil.

I don't know how many men were employed during construction, but the construction ended and operation started some time in late September or early October.

As is the case with all new plants, we had the usual difficulties. The first campaign (running season) was rather short, which was a good thing. We found the weak spots and partially trained the crews, which is a big job. The men that they sent in were only a skeleton crew. We had to use, and wanted to use, local labor and train them for future use. A sugar mill, like all new plants, has many bugs or defects to be found out and corrected. The University of North Dakota made a survey of the sugar beet industry during the 1940's, showing that the history of beet processing had its beginning in countries bordering on the Mediterranean Sea. There is another story that during a war in Europe between Germany and France in the 1700's concerning the manufacturing of sugar beets. As for the sugar beet crops, we never had a failure during the 1930's. But dry years affect the quality of the beets. Dry years take impurities out of the soil, mostly lime salts, which are hard and costly to remove. Insects were and are very bad at times. The Sugar company has trained field men who advise farmers on the proper way to plant, cultivate and harvest their crops. The sugar company wants beets with sugar in them, not just beets. A beet with low sugar content is expensive to process and not much good.

The pulp of the body of the beet after the sugar is removed is processed for stock food, with high food values. If it were not for by-products, sugar would be terribly high.

The process has improved very much since I went to work for the sugar company in 1914, and equipment has made very radical improvements. The number of men required to operate the mill has decreased very much — only one-third or one-fourth as much as was needed in early years.

Not only the growing of sugar beets is a very large job but the agricultural aspect; the farmer has to fight insects and disease of beets, as well as improve quality and quantity. The farmers' organizations own the sugar company, but are going to have to depend on sugar men to operate the mills.

The process of operation goes way back in history: Chemist, engineers of all types, and finally the plant. The company, years ago, depended on European countries for beet seed, such as Germany, Romania, Bulgaria and countries in central Europe. The United States growers tried to grow their own, but were not successful. Now they have experimental processes to grow good seed. Seed produced in Europe had pods with multiple seed-germs. Now they produce pods with single germs, which cut labor costs to farmers. The sugar company now has land in Arizona for fall seed planting. When the plants are up, the season is such that the plants go dormant; or rather, the weather is such that they stop growing for a short time. When they start growing again, they produce seed. The old way was to take regular beets from an old crop, keep them in cellars or root cellars, set them out the following spring and they would produce seed. The process has changed, but the fight against insects and disease goes on.

"Whitey's Wonderbar" was a familiar East Grand Forks landmark in the 1930's and 40's.

A BRIEF HISTORY OF WHITEY'S

by Mr. Greg Stennes
Owner/Manager
Whitey's Cafe, Inc.

Whitey's Cafe is among the oldest and most reputable restaurants in the Northwest. The beginning was in 1925 when a young man named Edwin "Whitey" Larson opened the Coney Island Lunch Room at 108 N. 2nd Street. It was very small in comparison to the many establishments that lined DeMers Avenue.

East Grand Forks was known throughout the Northwest for its many fine nightclubs, restaurants, and clubs. The ambitious Whitey saw the opportunities and set out to build the finest bar in the area. He purchased the building at 110-112 DeMers Avenue from the Duluth Brewing Co., and built the first stainless steel horseshow bar in the United States. The glass front was designed by an East Grand Forks man, Samuel DeRemer, and was publicized in the Saturday Evening Post and in Time Magazine. It was appropriately named "Whitey's Wonderbar." The stainless steel construction of the Wonderbar was truly unique in 1930, as were the modern fixtures and design of the building. "Whitey's Wonderbar" was done in Art Deco, a traditional style of the 1930's. Today, Whitey's is one of the best examples of this type of architecture in the country. "Whitey's Wonderbar and Cafe" was destroyed by fire in