Pigg-Bunting Rites Said

Baptist church in Bryan.

Miss Tommie Bunting and Cal- | Dr. William H. Andrews, pastor of | Mr. and Mrs. W. D. Bunting, 201 vin Pigg were united in marriage the First Baptist church, assisted S. Haswell street. She graduated the evening of Aug. 6, at the First by the Reverend Arthur Cox of from Baylor university and prev-Gonzales.



BACK HOME—Mrs. Calvin Pigg, the former Miss Tommie Bunting of Bryan, and her husband have returned home from their wedding trip. The groom is an A&M student.

Fochenour-Morgan Engagement Told

Mr. and Mrs. John N. Gochenour of Dallas have announced the engagement of their daughter, Johnnie Lou, to A&M Robert T. Mor-

Morgan, who is a graduating horticulture major, was president of the Horticulture society, member of the A&M band, and a member of the Student Agriculture council.

At the Grove

Tuesday: "City Beneath the Sea", with Anthony Quinn and Robert Ryan. Wednesday: "Ride Vaquero,"

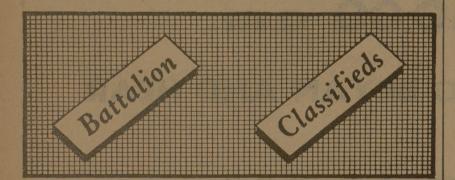
with Robert Taylor, Ava Gardner, and Howard Keel.

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DERS from east side Bryan to College Call 3-3260 after 5.

• SPECIAL NOTICE •

Official Notice

FAMILY FAVORITES

by Mrs. James T. Carll

This week's guest editor, Mrs. Flora Carll, is a native of Florence, Italy. She came to the United States in 1948 as a warbride.

> Egg Noodle Casserole (Lasagne Imbottite)

1/2 lb. ground meat 2 very small pork sausage

1 lb. lasagne (large egg noodles)

1/2 lb. mozzarella cheese (or American cheese)

Grated parmesan cheese 1 No. 2 can tomatoes Onion, carrot, celery, par-

sley, and basil 1 cup red wine (optional)

Lasagne, or large Italian egg noodles, can be purchased in some grocery stores. If you cannot buy them, however, use the following recipe and make your own:

Put 4 cups sifted flour on a large bread board. Scoop out a hole in the middle and break 4 eggs into this. Add warm water as needed (about 3 tablespoons) and knead with the hands. Roll dough out very thin. Cut into long strips about 2 inches

wide. Let dry between 2 clean cup towels for about half an hour. While noodles are drying, mix in a saucepan onion, carrot, celery, parsley, and basil. Cook in a little grease until brown. Add ground Mix together, making a soft ball. Add more wa

wine. Let cook for at least one hour. When noodles are dry, cook in boiling salt water until tender (about 10 minutes). Drain.

In a pyrex dish put alternate layers of noodles, sauce and cheese (mozzarella and parmesan). Continue until dish is filled. Cook in a medium oven (375 degrees) until brown on top. Serve

> Italian Fruit Cake (Panettone all'uso di Milano)

4 cups sifted cake flour 2 eggs

1 cake of yeast 1/2 cup sugar

1 tablespoon candied citron

Dissolve yeast in a little hot water. Add 1 cup: Put remaining flour on bread board. Scoop put in the risen dough, melted butter, a pinch the 3 additional egg yolks. Work the dough . Ad Work until soft and smooth.

Add fruit and raisins. Put dough in a large one hour. Knead. Put dough in greased and fl Let it stand for six hours in a warm place. Slash and cook at 375 degrees until a nice golden brow

Pizza Pie (Pizza alla Napoletana)

11/2 cups flour 2 teaspoons salt

Mozzarella cheese (or

American cheese)

No. 2 can st Salt and per

BY-PA

ootb

Sift flour and salt together and dissolve yeast meat, ground or cut sausage, and tomato. If desired, add also red to make it the right texture. Let rise in warm

When it is risen, take a small piece (about the s and roll it out until it is 8 to 10 inches across. Put pinch edges up to form a shelk

Drain tomatoes and put some in the shell. Pa cheese slices on top. Sprinkle with salt, pepper, and oven at 450 degrees until brown (15-20 minutes.) five individual pies.

If you wish, you can omit the anchovies or use m boiled egg, sausage, or whatever you like.





Can you do it?

zales, accompanied the soloist, Miss

The bride wore a white taffeta

gown covered with chantilly lace

Faith Simpson of Hamlin.

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