

# Pigg-Bunting Rites Said

Miss Tommie Bunting and Calvin Pigg were united in marriage the evening of Aug. 6, at the First Baptist church in Bryan.

Dr. William H. Andrews, pastor of the First Baptist church, assisted by the Reverend Arthur Cox of Gonzales.

Mr. and Mrs. W. D. Bunting, 201 S. Haswell street. She graduated from Baylor university and previously attended Stephen F. Austin high school in Bryan.



Pigg is the son of Mr. and Mrs. Calvin Pigg, 805 Travis street. A graduate of Stephen F. Austin high school of Bryan, he is now a senior agricultural journalism student at A&M.

The maid of honor was Miss Camille Lucas of Bryan, and bridesmaids were Miss Donna Wallace of Bryan and Miss Joan Stall of Des Moines, Iowa. They were attired in pink tulle formal-length dresses.

Richard Pigg acted as best man, and the groomsmen were Buddy Vance and David Bunting jr., all of Bryan. Ushers included Ed Peer, Ide Trotter jr., Kiver Dahlberg, and Clarke Cook, all of Bryan.

Miss Patricia Ann Shell of Baytown, wearing a short pink frock, served as flower girl. The ring-bearer was Vick Cox of Gonzales. The organist, Ainsie Cox of Gonzales, accompanied the soloist, Miss Faith Simpson of Hamlin.

The bride wore a white taffeta gown covered with chantilly lace tulle.

**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.

## Goehenour-Morgan Engagement Told

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

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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**WANTED**

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

WILL NEED several students to distribute the Houston Press in A&M College beginning Sept. 10. Possible earnings from \$50 to \$100 per month. About one hour work required each afternoon. Students with prior newspaper work will be given preference. Write Box 6662, College Station, Texas.

**SPECIAL NOTICE**

WOULD LIKE TO CARE for working mother's children. Phone 6-3829, D-6-B College View.

SEWING and alterations—Mrs. Earl Miner, 316 Kyle. Phone 6-2402.

**Official Notice**

The PMS&T, Col. Robert D. Offer, announces commissioning exercises at 0930 AM, 27 Aug. 1954 in Room 208, Military Science building. Civilian clothing may be worn. 28 students will receive commissions at that time.

For Eye Examination — Glasses and Repairs  
SEE  
**Dr. J. W. PAYNE**  
Optometrist  
Masonic Bldg. in Bryan  
Next to Palace Theatre

# FAMILY FAVORITES

by Mrs. James T. Carl

This week's guest editor, Mrs. Flora Carl, 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, parsley, 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 meat, ground or cut sausage, and tomato. If desired, add also red 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 hot.

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

- 4 cups sifted cake flour
- 2 eggs
- 1 cake of yeast
- 1/2 cup sugar

- 3 egg yolks
- 1 tablespoon raisins
- 1 tablespoon candied citron
- 1/2 lb. butter
- 1 teaspoon rum extract

Dissolve yeast in a little hot water. Add 1 cup flour to the risen dough, melted butter, a pinch of salt, the 3 additional egg yolks. Work the dough. Add egg whites. Work until soft and smooth.

Add fruit and raisins. Put dough in a large dish and let it stand for six hours in a warm place. Slash and cook at 375 degrees until a nice golden brown.

**Pizza Pie (Pizza alla Napoletana)**

- 1 1/2 cups flour
- 2 teaspoons salt
- 1/2 cake yeast
- Mozzarella cheese (or American cheese)
- No. 2 can stewed tomatoes
- Small can salt anchovies
- Oregano (optional)
- Salt and pepper

Sift flour and salt together and dissolve yeast in warm water. Mix together, making a soft ball. Add more water or flour to make it the right texture. Let rise in warm place in bulk.

When it is risen, take a small piece (about the size of a golf ball) and roll it out until it is 8 to 10 inches across. Put in a shallow pan and pinch edges up to form a shell.

Drain tomatoes and put some in the shell. Put anchovies on top. Sprinkle with salt, pepper, and oregano. Bake in a medium oven at 450 degrees until brown (15-20 minutes). Slice into five individual pies.

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

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