

W. D. MORGAN REUNION

July 13, 2013
Milano, Texas

History & Recipe Handout

Assembled by:
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W. D. MORGAN
Veteran of the Mexican War

We knew that W. D. Morgan was a Civil War veteran, but Bob Griffith located evidence that W. D. also was a Mexican War veteran. This War (1846-1848), between the United States and Mexico, resulted in the cession by Mexico of lands now constituting all or most of the states of California, Arizona, New Mexico, Nevada, Utah, and Colorado. The War also resulted in recognition of the Rio Grande River as the boundary between Mexico and Texas.

W. D. served with the 1st Texas Mounted Volunteers in a company commanded by Captain James Smith. Captain Smith recruited his soldiers in Rusk County, Texas.

→ These cards show:
 -that W. D. sought a pension under the Mexican War Pensions Act of January 29, 1887
 AND
 -that after W. D.'s death his widow (second wife Helen) sought a pension.
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(9-II-11)
 6-2071

MEXICAN WAR.

NAME OF SOLDIER: *Morgan William D.*

NAME AND CLASS OF DEPENDENT:

SERVICE: RANK *Smith's Co* ENLISTED *1-* DISCHARGED *Mtd. Vols.*

ADDITIONAL SERVICE:

DATE OF FILING.	CLASS.	APPLICATION NO.	CERTIFICATE NO.	FILE NO.	ACT.	STATE.
<i>1887 June 25</i>	<i>Widow</i>	<i>14878</i>	<i>16027</i>		<i>Jan 29 1887</i>	<i>Texas</i>
	<i>Wid</i>	<i>7666</i>				

BOUNTY LAND:

REMARKS: *WHO*

(9-II-11)
 6-2071

MEXICAN WAR.

NAME OF SOLDIER: *Morgan William D.*

NAME AND CLASS OF DEPENDENT: *Morgan Helen (Widow)*

SERVICE: RANK *1st Texas Mtd Vols* ENLISTED DISCHARGED

ADDITIONAL SERVICE:

DATE OF FILING.	CLASS.	APPLICATION NO.	CERTIFICATE NO.	FILE NO.	ACT.	STATE.
<i>1887 Jan 4</i>	<i>Widow</i>	<i>7666</i>	<i>6582</i>		<i>Jan 29 1887</i>	<i>Texas</i>
	<i>Widow</i>					

BOUNTY LAND:

REMARKS: *X65*

LASAGNA

(Submitted by Tracy Lynn Galbreath Young)

INGREDIENTS:

2 Lbs Premium Ground Beef	Dash of Salt & Pepper
1 lb Mozzarella Cheese	1 Tbsp Italian Seasoning
1 Cup Parmesan Cheese	or 1 Sprig each Fresh Oregano, Parsley, Thyme, Basil, and Rosemary.
1 Tbsp Lemon Juice	2 Cloves Fresh Garlic-Diced & Minced
8 Oz. Ricotta Cheese	Half of an Onion
1 Box Lasagna Noodles	2 Sprigs Fresh Parsley (¼ Cup)
1 8 Oz. Can Diced Tomatoes	1 Tbsp Butter or Olive Oil
2 8 Oz. Cans Tomato Sauce	

DIRECTIONS: Glaze pan with Onion and Garlic, Add meat and Brown. Drain Grease. Add tomatoes, spices, tomato sauce and cook 5 minutes on low heat.

Mix in a Bowl Cheeses(Except Mozzarella), Lemon Juice and ¼ Cup of Parsley and 1 Egg.

Boil Water with a dash of Salt and Tbsp Butter or Olive Oil. Add Noodles cook 3 to 5 minutes. Drain and add cold water, allow to sit.

Layer an 11x14 Casserole pan with Noodles, then Ricotta Cheese Mixture, then Meat Sauce, then Mozzarella Cheese, and Repeat. Top with Mozzarella Cheese.

Bake at 350 degrees for 20 Minutes or until Golden Brown.

Servings: 8 - 10

BANANA PUDDING

*Submitted by Tracy Lynn Galbreath Young
(recipe of Ophelia Morgan from Tena Galbreath)*

INGREDIENTS:

5 Eggs
2 Cups Milk
1 Cup Granulated Sugar
1 tsp Vanilla
2 Tbsp Cornstarch or Baking Flour
6 Bananas
Vanilla Wafers

DIRECTIONS:

Mix together eggs, milk, vanilla, and sugar in a Sauce Pan. Cook at Medium heat, whisk together for 10 minutes or until it come to a boil. Add 1 - 2 Bananas sliced and flour mixture and stir on Low heat for another 5 minutes. Turn off and let cool.

In an 8 x 10 pan layer rest of Banana slices and vanilla wafers. Place a layer of Banana slices and Vanilla wafers, pour pudding mixture oven and smooth. Add another layer of Bananas and Vanilla Wafers. Top with Bananas and Vanilla Wafers.

Cool 3 Hours before serving.

Servings: 8 - 10

MAC & CHEESE

(submitted by Minnie Ruzicka)

INGREDIENTS:

16 oz. Penne Pasta
16 oz. mozzarella cheese
6 oz. Parmesan cheese
16 oz. Havarti cheese
3 cups heavy cream
1½ cups whole milk
⅛ cup flour

DIRECTIONS:

Cook and drain pasta.
Dissolve flour in milk.
Pour milk, cream flour, and half of the cheese into a 9 X 13 pan.
Stir in pasta.
Sprinkle remaining cheese over pasta.
Bake 20 minutes at 350 degrees.
Broil for a few minutes to brown top.
Let it set about 7 minutes before serving.

FROZEN PEAS & MACARONI SALAD

(submitted by Renee Williams)

INGREDIENTS:

1 bag of frozen peas
1 bag of elbow macaroni
2 T. Miracle Whip
2 T. sweet pickle relish
1 onion diced real little
1 bell pepper diced little

DIRECTIONS:

Cook the macaroni, let it cool, add everything else, stir, let it set in the fridge for an hour before serving. This is so simple to make, and it's very good.

SPINACH SALAD

(submitted by Cheryl Walker)

INGREDIENTS

6 cups fresh baby spinach
½ cup chopped walnuts
¼ cup crumbled feta
¼ cup dried cranberries

DRESSING

½ cup balsamic vinegar
¾ cup olive oil
1 tablespoon sugar
½ teaspoon salt
⅛ teaspoon ground pepper

DIRECTIONS

Toss spinach with nuts, feta, and berries.
Put vinegar, olive oil, sugar, salt, and pepper in a bottle and shake well to combine.
Give the dressing another shake and drizzle over individual servings.

Servings: 5

Nutrition facts per serving: 435 calories, 42g total fat, 353mg sodium, 7mg cholesterol, 14g total carbohydrate, 2g fiber, 4g protein

EASY PINEAPPLE CAKE

(submitted by Cheryl Walker)

INGREDIENTS

Vegetable oil cooking spray
1 20-ounce can crushed pineapple with juice
1 box angel food cake mix

DIRECTIONS

Preheat the oven to 350°F. Spray a 9- by 13-inch pan with cooking spray.
Combine cake mix and pineapple (with juice) and pour into the pan.
Bake for 30 minutes.

Servings: 12

Nutrition facts per serving: 150 calories, 0g total fat, 170mg sodium, 0mg cholesterol, 36g total carbohydrate, 0g fiber, 4g protein

THE END