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Italian Dinner Menu

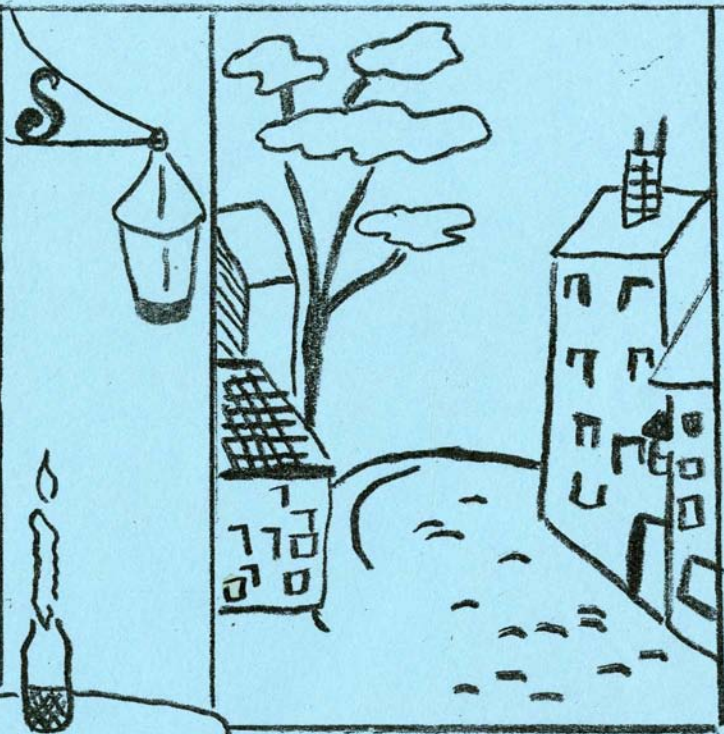
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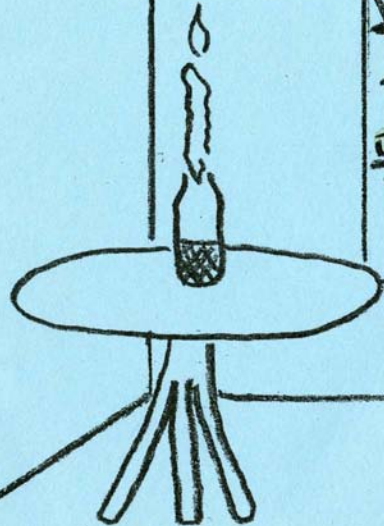
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THE UNION HOSPITALITY COMMITTEE

and

THE MEMORIAL UNION FOOD SERVICE DEPARTMENT

present their fourth

"Gourmet's Tour of the World"

an

ITALIAN DINNER

Sunday, May 30, 1961

7:00 p.m.

Black and Gold Room, Memorial Union

M E N U

Antipasto

Spaghetti

Veal al Prosciutto

Peas and Pasta Shells

Bread Sticks

Roman Coffee Cream

Dessert
Cheeses

Fruits of
the Season

Coffee

P R O G R A M

Welcome - - - Don DeLair, Chairman - Program Council

Pantomines - - - - - Vicki Oller

"Italian Street Song"

"Waiting at the Church"

Vocal and Guitar Duet- - - -Janice and Tom Heirsink

"Village of St. Bernadette"

Concertina Renditions - - - - - Samuelo Amiltonio

Roman Kaleidoscope - - - -Karen Schwein, Karen Bebb
and Betty Alcorn

Hospitality Committee

Dolores Oborny, Chairman

Frances Haffner

Evalee Jansonius

Dorislea Schaffer

Carole Mullen

Ethel Clow

Leana Culwell

Lyn Decker

Program Design: Vicki Zeller

Mural painted by: Richard Boss

PERFECT PASTA

If you tried to eat your way through all the different kinds of pasta you could taste a new one every Sunday night for the next four years. The pasta family ranges from the familiar spaghetti, macaroni, and lasagne to delicate little butterflies (farfalle), skeins (matasse) and sea shells (maruzze). It is the basis of the most widely popular Italian dishes in the U.S., the staple item of Italian restaurants, spaghetti joints and many American dinner tables. Pasta provides an inexpensive, easy, filling meal, but it can also be fixed with a party look and served to an elastic number of hungry guests.

Pasta can be served in countless ways by varying the sauces. They range from the popular tomato sauce to the less usual ones of clams, chicken livers, anchovies or mushrooms. Then it is up to the eater. If the pasta is spaghetti he has several techniques to choose from. The shovel-and-slurp school is best for speed, but hard on the vest and tablecloth. The chop-and-balance school is neatest, but hard on the temper. The wind-on-fork school is most efficient, but it requires skill and a nimble wrist.

ARRIVERDERCI ROMA

Arriverderci Roma Good bye, good bye to Rome.

See a million moonlite places, see

a million warm embraces, where I found the

one of all the faces far from home.

Arriverderci Roma. It is time for us to

part. Save the wedding bells for my

returning, keep my lovers arms out stretched and

yearning, please be sure that the flame of

love keeps burning in his heart.

Arriverderci Roma Good Bye, Good Bye to Rome.