



Jennifer Ware Aguilon

Ware, Aguilon Exchange Vows On March 25

From this day forward our thoughts and actions will be for each other...our plans mutual, our joys and sorrows shared...as we become one in Christ.

Jennifer Elizabeth Ware became the bride of Roy Aguilon on Saturday, March 25, 2006, at 6:30 p.m. at the First Baptist Church in Eagle Lake. The beautiful double ring ceremony was officiated by the Reverend Chris Thacker.

Parents of the bride are Mike and Kathy Ware of Missouri City. Jennifer's grandparents are Ura Miller, formerly of Eagle Lake and the late Sidney Miller and the late Harold and Mabel Ware all of Eagle Lake. Roy's parents are Roel and Frances Aguilon of Fresno.

The bride was radiant in a white strapless sateen gown beaded at the top of the bodice, around the long fitted bodice, around the hem and down the back of the chapel length train. The bridal veil was encrusted at the edge with Swarovski crystals. Jennifer's lace cap style headpiece and veil was worn by her mother and made by her grandmother Miller. Her bouquet was a triangular mass of roses, orchids, stock and greenery. She wore a strand of pearls that were a gift from her dad and she carried her great-grandmother Horton's blue handkerchief.

Shanon Herman of Eagle Lake, cousin of the bride served as Maid of Honor. Bridesmaids were Kelly Owen of Houston, friend of the bride, Shelley Ware of the Cayman Islands, cousin of the bride and Nila Guerra of Houston, friend of the bride.

Bridal attendants wore black satin strapless gowns with matching shawls and carried bouquets of white oriental lilies and greenery. Tyler Garza of Eagle Lake, cousin of the bride was flower girl. She was adorable in her white Cinderella slipper length dress and white gloves. She wore a halo of red roses and ribbons on her head and carried a satin basket of red rose petals.

John Martinez of Houston served as the Best man. Groomsmen were Russell Ware of Austin, brother of the bride, PFC Ricky Aguilon, currently stationed in Italy following his tour of duty in Afghanistan and Freddy Aguilon of Fresno, both brothers of the groom. Anthony Aguilon son of the couple lovingly served as the Ring Bearer.

The groom's attendants were attired in black tuxedos with red rose boutonnières.

Candle lighters for the ceremony

were Jacob Bunjes of Westhoff and Austin Renaud of Eagle Lake, cousins of the bride.

Ushers were Martin Herman of Eagle Lake and Wallace Beck of Cuero, uncles of the bride, Steven Herman of Eagle Lake, cousin of the bride and Blake Lyday of Houston, friend of the groom.

Cheryl Bunjes of Westhoff cousin of the bride sang "The Wedding Song" and "From this Moment On". Jeri Lynn Nicks of Spring, cousin of the bride sang "I Do, I Do". Organist was Sharon Webb of Eagle Lake.

The walkway leading to the front door of the church was beautifully accented by tall hurricane lamps linked together with flowing white fabric and greenery - thanks to Uncle Martin, Uncle Butch and Uncle Alvin. Heart shaped wreaths with white flowers decorated the doors at the entrances to the sanctuary. Every pew in the church was adorned with tulle, ribbons and rose balls.

At the beginning of the ceremony, memory candles were lit for family members that held special places in the heart of the couple. A candle was also lit in honor of Ura Miller, grandmother of the bride who was unable to attend the ceremony.

Following the impressive wedding ceremony, an Italian dinner buffet, reception and dance was held at The Farris 1912 amidst beautiful decorations throughout each room of the first floor, grand stairway and the patio garden. Decorating was provided courtesy of her mother, her Aunt's Elizabeth, Lois and Helen and cousin's Cheryl and Jeri Lynn.

Serving in the houseparty were cousins, Michelle Robins of Austin, Kelly and Krystin Ware of Sugar Land, Lyndsie Hurley of Rosenberg, Lanie and Libbie Leist of Bay City, Linda Herman of Eagle Lake and Jessica Werla of Conroe. Donna Leist, Bay City served as reception coordinator. Music for dancing was provided by DJ Gerard Kaspar.

The five-tiered wedding cake embellished with fresh red and white roses was served from an antique mirrored buffet in the main dining room. The chocolate groom's cake was decorated to resemble a tuxedo with a fresh red rose boutonniere.

Following the reception, the couple left on a seven-day cruise to Cozumel, Jamaica and the Cayman Islands. Roy and Jennifer will be making their home in Sugar Land, where Roy is a supervisor for Hughes Blinds, a subsidiary of Home Depot and Jennifer plans to continue studies to become a nurse.

Championship Fiddlers' Frolic Set April 20-23

The Texas State Championship Fiddlers' Frolics in Hallettsville on April 20-23 is marking its 36th year, and with over \$20,000 in prizes will draw the world's best fiddlers, while master cooks compete in the Texas State Championship Sausage and Barbecue Cook-Off.

Past competitors include Mark O'Connor, Jim "Texas Shorty" Chancellor, Asleep at the Wheel's Ricky Turpin, Nashville Grammy-winner Larry Franklin, Ray Price's fiddler Dale Morris, and six-time National Champion Roberta Rast.

"This festival has something to entertain everyone in the family," stated Kenneth Henneke, co-chairman of the Fiddlers' Frolics.

"If you come for the day or come for the weekend, you will be treated to the best music, food and friendship that Texas has to offer."

Friday is "Cajun and Bluegrass Fun Night." "Hickory Hill" (a bluegrass band from east Texas), "Fiddling Frenchie Burke" (Cajun), and "Wilfred Chevis and the Texas Zydeco Band" will entertain inside the Knights of Columbus Hall, while Cajun cooks prepare crawfish, gumbo, and red beans and rice on the covered pavilion.

The music competition heats up on Saturday with youngsters, seniors and some of the country's best-known performing and recording fiddlers competing with tunes and the "Texas-style" of fiddling that has been handed down over generations.

The fiddling competition will take place inside the K.C. Hall, while Wilfred Chevis provides free Cajun/Zydeco entertainment outside on the pavilion, surrounded by the colorful set-ups of the teams competing in the sausage, beans and barbecue contest.

Saturday night is high energy for all, with a Battle Dance featuring

"The Emotions" and "Rhythm of the Road."

On Sunday, the contest peaks as Texans battle amongst themselves to see who will win the title of Texas State Champion Fiddler.

That morning Daniel Jasek will join the likes of Johnny Gimble, Eck Robertson, Benny Thomasson, Red Steeley and Major Franklin in the Texas Fiddlers Hall of Fame.

The competition will rage outside as well, as the Texas State Championship Barbecue Cook-Off awards prizes for brisket, pork ribs, chicken breasts, sauce and showmanship.

Rhythm of the Road will perform at 1 p.m. outside on the pavilion free of charge.

Fiddlers' Frolics has non-fiddling things to do as well. You can shop for a treasure at the arts and crafts show.

If the kids get restless, they can find hours of fun at the carnival featuring rides and amusements for children of all ages.

Tickets are an affordable \$8 to see all three performers on Friday night, \$7 each day for the fiddle contest on Saturday and on Sunday, and \$10 for the dance on Saturday night. Parking is free.

Hallettsville is centrally located between Houston and San Antonio and between Victoria and La Grange, about 90 miles southeast of Austin.

Its picturesque town square and

one hundred year old courthouse mark it as the county seat of Lavaca County, which is also home to the Shiner brewery, historic painted churches, a strong Czech-German heritage, and -- particularly on Fiddler's Frolics weekend -- good music, good food and good fun.

See www.fiddlersfrolics.org for more information.

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Art Center To Offer Photo Class

The Live Oak Art Center will offer two digital camera workshops in June.

The classes are designed for teachers who want professional credit in technology and also for anyone interested in improving their skills with digital camera photography and photo printing.

The classes will be presented by award-winning photo-journalism teacher Kim Lynch who teaches summer workshops for teachers and teaches photo-journalism at Stratford High School in Houston.

The classes will run back-to-back on Saturday, June 17 with a discounted price for those taking both workshops. Certificates of participation and printed hand-outs will be given to all participants.

"Basics of Digital Photography" will start at 8:30 with a light continental breakfast served.

Ms. Lynch stated, "This class is to give people the ability to use the many functions of their cameras other than the 'auto' setting, as well as to learn better composition."

The class will include tips and hints for better photographs.

The second class will be conducted from 1:30 - 4:30 and is entitled "Digital Photography - After Shooting, What's Next?"

It will concentrate on techniques of printing, cropping, photo enhancement, altering resolution and other tips and hints for better photo printing.

Teachers will receive certificates for 3 hours of workshop credit for each class or a total of 6 hours if they take both workshops.

The fee for the workshops is \$20 for one workshop or a total of \$35 if both workshops are taken. Space in both classes is limited.

To obtain more information or to register for classes, call the Art Center at 979-732-8398 or Chairman Lynda Counts at 979-733-0085.

Free Beef Quality Training Offered

Beef producers can get free training to help them become more competitive by attending the Texas Beef Quality Producer Program in Columbus on Tuesday, May 2.

The Texas Beef Quality Producer Program teaches the principles of Beef Quality Assurance, a proven system of sensible management practices that help improve the quality and safety of beef, explains Dick Sherron, president of Texas and Southwestern Cattle Raisers Association.

"In addition, the program updates ranchers on changes occurring in the industry and what we must do to increase demand for our cattle. It clearly demonstrates how a producer's actions on the ranch have a huge impact

on the final beef product," emphasizes Sherron.

Each session involves an intensive eight hours of training, divided into two levels. Level I covers BQA principles, industry update, record keeping, environmental stewardship and proper management practices associated with genetic selection, cattle handling, culling, vaccine and drug use.

Level II provides a detailed explanation of the requirements needed to receive and maintain full certification as a Texas Beef Quality Producer.

"Certification recognizes an elite group of cattle producers who do things right," asserts Sherron. Cattle producers must embrace BQA meth-

ods if they plan on staying in business.

"Consumers' the people who buy our beef to eat are telling us they want their food, not only delicious, but safe, wholesome and raised responsibly. We must respond if we want a place for our beef to go."

Although the program is free, persons planning to attend are asked to RSVP by April 25, so planners can prepare for the right number of participants. To RSVP or for more information call TSCRA at 1-800-242-7820, ext. 118 and ask for Mark Perrier or email

mperrier@texascattleraisers.com

Continued on next page



BAR-B-Q

Saturday April 22

Cat Spring Agricultural Society Hall
Come on Over and Join Us for Food & Fellowship!

CHICKEN and SAUSAGE

Serving from 5 to 7 p.m. • Meal Tickets: Adults, \$7; Children, \$4 (includes tea or coffee)



TAKE-OUT PLATES \$7



COUNTRY STORE & AUCTION

Bean Bag Tournament
Barrel Rides & Moonwalk
Arts & Crafts Booths
CAR SHOW: 9 A.M.

