The original documents are located in Box 4, folder "10/15/75 - Fords' 27th Wedding Anniversary Party" of the Betty Ford White House Papers, 1973-1977 at the Gerald R. Ford Presidential Library.

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President and Mrs. Ford's 27th Wedding Anniversary Party, October 15, 1975

Via Southwest Gate

Arrival: 7:30 pm

Dinner: 8:15 pm (Buffet)
Dress: Informal

President and Mrs. Ford Miss Susan Ford

Honorable and Mrs. Philip Buchen Honorable and Mrs. John Byrnes Honorable and Mrs. Howard Callaway Honorable and Mrs. Robert Collier Honorable and Mrs. Glenn Davis Honorable and Mrs. Robert Griffin Honorable and Mrs. Bryce Harlow Mrs. John Jarman Honorable and Mrs. Melvin Laird

Honorable and Mrs. Clark MacGregor

Mr. and Mrs. Rod Markley Mr. and Mrs. John Martin

Honorable and Mrs. Charles Potter

Mrs. John Rhodes

Mrs. Nelson A. Rockefeller & Carol

Mr. John Stiles

Honorable and Mrs. Henry Kissinger Honorable and Mrs. Donald Rumsfeld (He will arrive at 8:00)

total

Waiting to hear from the Kissingers

Regrets

Vice President
Honorable and Mrs. Elford Cederberg (In Florida)
Honorable and Mrs. Barry Goldwater (In Arizona)
Honorable John Jarman (Out of town)
Mr. and Mrs. Perkins McGuire (Out of town)
Honorable Robert Michel (In Illinois) (Mrs. in Europe)
Honorable John Rhodes (In Arizona)
Honorable and Mrs. Hugh Scott (In Philadelphia)



Informal 10th Hoffman gar Sadat Ne Scotts (In Phil.) Yes Forda Yes Whates Yesting. Hr. A. Buchers Took to Markeys Yes 650 600 John Holen Marin Ka Balines No Cederberg (Infla) Yes Joch Stiles of Colorage You Davis Ves Harrow

Ves Mac Joseph Honor

Ves Mac Joseph

Les Mac Jose No - Mc Garies Pop Rumsfelds Miss Card Murphy Mrs. Rahefeller Collier 1 You Potter No Goldwater (- Arizona) Not extraoging gifts

State Dinner ? Teleanord Laupert Kenneth J. Lane (E Z Tewelry)

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Many & Bold office Roo tery Clerry
Cordials Punny and Phil Privametre metre history John of Helen Martin - Havel carried in cryptal popus wieght? David Kennerly - March and Carved Chunes figure from Dream Phin Jeanney Bot Collier - 1948 Chaleaux Confrar svine Beth & Bo Calleway voki millens Bety of the Addes howing of body sand Barbet met Land - Card card - Telegrand Marilyn & Belly Zeolie Billiet Christ Poller metal sculpture

Happy and Presy Bearly sin navy x Hury - 19 Weathery Conton East Wing Staff - Card Total Bobin Byrnes - Parter tomber of names Rod T Annabel Markley -Pewter Washington Camp cup engraved "Betty's 27th Ootster 15,19%" filled with cloth flowers engraved " Jerry's 27th Oct 15,195 Kit & Glann Davis Korbel champagne of the state of th

Mrs. Ford:

Enclosed please find the proposed dinner menu for your anniversary dinner which we discussed and also the proposed menus that Henry had forwarded to me.

What I would like to do as far as the table itself is concerned is to serve all the foods out of a copper kettle type utensil...pewter or wooden containers. If we have these pieces or can borrow them I feel they would lend themselves to the fall season but more importantly to the relaxed type of entertainment you wish to have for this group of close friends. The flowers and linen would follow the same theme.

Please let me know if this idea appeals to you. If not, we can go back to what we discussed this afternoon.

The turnovers may seem to be a lot of work for our friends in the kitchen but they are most unusual and if I may say delicious.

I will wait to hear from you before proceeding.

Thank you.



P.S. Tomorrow will be one of my rare luncheon days...Jessica Catto has invited Sheila, Lucy Winchester and myself to lunch. I thought it best to accept this one.



Proposed Menu for Anniversary Party

October 15, 1975

Sit down dinner

Consomme celestine Cheese Straws

Roast Capon Sauted Mushrooms Tomatoes filled with tiny peas

Tossed Green Salad Homemade rolls

Anniversary Cake Lemon and Raspberry Sherbet

Family Buffet

Hot-Choice Of

Lasagna Casserole Spaghetti Tetrazzini Beef Stroganoff with rice Southern Fried Chicken String Beans

Cold Homemade rolls

Sugar Cured Ham

Roast Beef

Potatoe Salad

Lettuce and Tomatoes Vinaigrette

Anniversary Cake Lemon and Raspberry Sherbet



Regrets

Vice President
Honorable and Mrs. Elford Cederberg (In Florida)
Honorable and Mrs. Barry Goldwater (In Arizona)
Honorable John Jarman (Out of town)
Mr. and Mrs. Perkins McGuire (Out of town)
Honorable Robert Michel (In Illinois) (Mrs. in Europe)
Honorable John Rhodes (In Arizona)
Honorable and Mrs. Hugh Scott (In Philadelphia)



Mushroom Turnovers

Trim the stems from 1/2 pound mushrooms and chop and reserve the caps. Simmer the stems in one cup water with 1/4 teaspoon salt for 30 minutes. Strain and reserve the broth. Discard the stems.

Saute 3 scallions and 2 tablespoons parsley, all finely chopped, in 2 tablespoons butter, until they are well coated. Add 1 teaspoon lemon juice, 1/2 teaspoon salt, and 1/4 teaspoon Tabasco and cook the mixture until the scallions are transparent. Add the mushroom caps and continue cooking the vegetables for 3 minutes stirring occasionally.

In another pan blend together 2 tablespoons each of flour and melted butter. Gradually stir in 1/2 cup of the reserved mushroom broth and cook the sauce until it is smooth and thick. Blend in 1/2 cup sour cream. Add the sauce to the sauteed mushrooms and blend thoroughly. Remove the pan from the heat and cool the mixture. Roll out chilled unsweetened tart pastry and cut out 20 small rounds. Put one heaping teaspoon of the mushroom filling in the center of each round. Moisten the edge of the dough, fold the rounds in half, and pinch the edges together. Brush the tops of the turnovers lightly with dorure and bake them in a hot oven (400 F.) for 15 minutes or until they are golden brown.



THE WHITE HOUSE WASHINGTON



Mrs. Ford,

Mrs. Rockefeller would like to know if she can bring her daughter Carol to the party on Wednesday. She hasn't mentioned it to her daughter, so if you have any reservations about her coming along Mrs. Rockefeller would understand.

You now have 35 people

Proposed Menu for Anniversary Party (Buffet Style) October 15, 1975

Mushroom Turnovers

Beef Stew with Walnuts Curried Chicken with Rice

Tossed Green Salad with Fresh Mushrooms Broiled Eggplant Wedges

Cheese Tray Bread Sticks

Anniversary Cake Sherbert (served in bowl scooped into various flavors)

Wine to be served with dinner Champagne to be served with anniversary cake Liquers after dinner

Light Hors d' Oeuvres to be passed with cocktails....raw vegetables with dip....rounds with cucumbers, sprinkled with onion etc.



Proposed Menu for Anniversary Party October 15, 1975

Sit down dinner

Consomme celestine Cheese Straws

Roast Capon Sauted Mushrooms Tomatoes filled with tiny peas

Tossed Green Salad Homemade rolls

Anniversary Cake Lemon and Raspberry Sherbet

Family Buffet

Hot-Choice Of

Lasagna Casserole Spaghetti Tetrazzini Beef Stroganoff with rice Southern Fried Chicken String Beans

Cold Homemade rolls
Sugar Cured Ham
Roast Beef
Potatoe Salad
Lettuce and Tomatoes Vinaigrette

Anniversary Cake Lemon and Raspberry Sherbet

