

The original documents are located in Box 5, folder “11/24/75 - Judiciary Dinner” of the Betty Ford White House Papers, 1973-1977 at the Gerald R. Ford Presidential Library.

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THE WHITE HOUSE
WASHINGTON

November 3, 1975

FOR: MRS. FORD
FROM: MARIA DOWNS *M*
SUBJECT: Proposed Guest List for Dinner in Honor of
the Federal Judiciary on November 24, 1975
at 8:00 p. m.

Attached for your and the President's review and approval
is the proposed guest list for the Judiciary Dinner. We have
been guided fully by Phil Buchen's recommendations. It is
my understanding this list is based on quality rather than
protocol.

approved *MD*

disapproved _____

Thank you.

*Recp.
before
mb
scene*

*(Super stars)
Deputy on the Bench
of Attorney General*

*Black tie →
Dinning East Room*

ORIGINAL RETIRED FOR PRESERVATION

PROPOSED GUEST LIST FOR THE DINNER TO BE GIVEN BY THE PRESIDENT
AND MRS. FORD IN HONOR OF THE FEDERAL JUDICIARY ON NOVEMBER 24,
1975, THE WHITE HOUSE

The Supreme Court

The Chief Justice & Mrs. Burger

Mr. Justice & Mrs. Douglas

Mr. Justice & Mrs. Brennan

Mr. Justice & Mrs. Stewart

Mr. Justice & Mrs. White

Mr. Justice & Mrs. Marshall

Mr. Justice & Mrs. Blackmun

Mr. Justice & Mrs. Powell

Mr. Justice & Mrs. Rehnquist

Mr. Justice & Mrs. Clark (Retired)

Mr. Justice & Mrs. Reed (Retired)



Congress

Senate

Senator & Mrs. James O. Eastland

Senator & Mrs. Roman L. Hruska

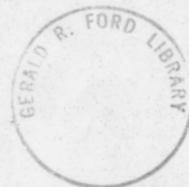
House

Rep. & Mrs. Peter W. Rodino, Jr.

Rep. & Mrs. Edward Hutchinson

Federal Judges

- Hon. & Mrs. Arlin M. Adams
U.S. Circuit Judge, Philadelphia
- Hon. & Mrs. Alfred A. Arraj
Chief Judge, U.S. District Court, Denver
- Hon. & Mrs. David L. Bazelon
Chief Judge, U.S. Court of Appeals, Washington, D. C.
- Hon. Nils A. Boe
Chief Judge, U.S. Customs Court, New York
- Hon. & Mrs. Richard H. Chambers
Chief Judge, U.S. Court of Appeals, San Francisco
- Hon. & Mrs. Herbert Y. C. Choy
U. S. Circuit Judge, Honolulu
- Hon. & Mrs. Wilson Cowen
Chief Judge, U. S. Court of Claims, Washington, D. C.
- Hon. & Mrs. Edward J. Devitt
Chief Judge, U. S. District Court, St. Paul
- Hon. & Mrs. William E. Doyle
U. S. Circuit Judge, Denver
- Hon. & Mrs. W. Arthur Garrity, Jr.
U. S. District Judge, Boston
- Hon. & Mrs. Edward Thaxter Gignoux
U. S. District Judge, Portland, Maine
- Hon. & Mrs. William P. Gray
U. S. District Judge, Los Angeles
- Hon. & Mrs. John B. Hannum
U. S. District Judge, Philadelphia
- Hon. & Mrs. Oren Harris
U. S. District Judge, El Dorado, Arkansas
- Hon. & Mrs. Alexander Harvey, II
U. S. District Judge, Baltimore
- Hon. & Mrs. Walter Hoffman
Dir., Federal Judicial Center, Washington, D. C.



- Hon. & Mrs. Edwin F. Hunter, Jr.
Chief Judge, U. S. District Court, Lake Charles, Louisiana
- Hon. Shirley M. Hufstedler and Mr. Hufstedler
U. S. Circuit Judge, Los Angeles
- Hon. & Mrs. Frank M. Johnson, Jr.
Chief Judge, U. S. District Court, Montgomery, Alabama
- Hon. Cornelia G. Kennedy and Mr. Kennedy
U. S. District Judge, Detroit
- Hon. & Mrs. Ewing T. Kerr
U. S. Senior District Judge, Cheyenne, Wyoming
- Hon. & Mrs. Irving R. Kaufman
Chief Judge, U. S. Court of Appeals, New York
- Hon. & Mrs. Frederick B. Lacey
U. S. District Judge, Newark, New Jersey
- Hon. & Mrs. Howard T. Markey
Chief Judge, U. S. Court of Customs and Patent Appeals, Washington, D. C.
- Hon. & Mrs. Wade H. McCree, Jr.
U. S. Circuit Judge, Detroit
- Hon. & Mrs. Carl McGowan
U. S. Circuit Judge, Washington, D. C.
- Hon. & Mrs. Jacob Mishler
Chief Judge, U. S. District Court, Brooklyn
- Hon. & Mrs. James L. Oakes
U. S. Circuit Judge, Brattleboro, Vermont
- Hon. & Mrs. William H. Orrick, Jr.
U. S. District Judge, San Francisco, California
- Hon. & Mrs. Charles B. Renfrew
U. S. District Judge, San Francisco
- Hon. & Mrs. Roger Robb
U. S. Circuit Judge, Washington, D. C.
- Hon. & Mrs. William H. Webster
U. S. Circuit Judge, St. Louis



Hon. & Mrs. Frank W. Wilson
Chief Judge, U. S. District Court, Chattanooga

Hon. & Mrs. (?) John Minor Wisdom
U. S. Circuit Judge, New Orleans

Hon. & Mrs. Albert J. Engel
Judge, U. S. Court of Appeals, Cincinnati

Hon. & Mrs. A. Leon Higginbotham, Jr.
U. S. District Court, Philadelphia

Department of Justice

The Attorney General & Mrs. Levi

Hon. & Mrs. Harold Tyler
Deputy Attorney General

Hon. & Mrs. Robert H. Bork
Solicitor General

White House

Hon. & Mrs. Philip W. Buchen
Counsel to the President

Hon. & Mrs. John O. Marsh, Jr.
Counselor to the President

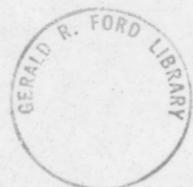
Hon. & Mrs. Edward C. Schmults
Deputy Counsel to the President

Hon. & Mrs. Kenneth A. Lazarus
Associate Counsel to the President

Hon. & Mrs. Richard D. Parsons
Associate Director and Counsel, Domestic Council

Administrative Office of the U. S. Courts

Hon. & Mrs. Rowland F. Kirks
Dir., Administrative Office of the U. S. Courts



Chairman of Conference of Chief Justices

Hon. & Mrs. Charles S. House
Chief Justice, Connecticut Supreme Court

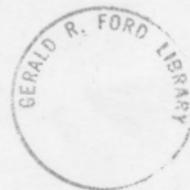


TO: MRS. FORD
FROM: MARIA DOWNS *M*
RE: JUDICIARY DINNER MENU

Enclosed are Henry's suggestions for the Judiciary Dinner. Since we have served foul at the last two dinner I would like to suggest going with his meat menu. I also feel for this group it would be more appropriate.

If it is possible to do for a dinner of this size, I would like to suggest that we do a shrimp in marinere sauce rather than the shrimp remoulade (both recipes are included for your consideration). Tiny peas and pearl onions do not excite me too much... a creamed stuffed onions vichy with peas would make for a pretty dish and add much color to the service (recipe attached).

This is what I consider a heavy dinner so you might want to consider serving a raspberry ice rather than the Baked Alaska.



Monday
Nov. 24, 1975

JUDICIAL DINNER

Coquille of Shrimp Remoulade
Cheese Sticks

Broiled Chateaubriand
Sauce Bearnaise
Braised Celery
Tiny Peas w/ Pearl Onions

Bibb Lettuce
Sharp Cheddar Cheese

Baked Alaska Flambee
Black Cherry Sauce

Ste Michelle Semillon 1971
Robert Mondavi Cabernet Sauvignon 1971
Beaulieu Extra Dry 1970



2
Monday
Nov. 24, 1975

JUDICIAL DINNER

Mousse of Sole w/ Seafood
Fleurons

Supreme of Duckling a l'orange
Wild Rice Amandine
Brussel Sprouts

Watercress, Mushroom & Endive Salad
Port du Salut Cheese

Souffle Glace w/ Grand Marnier
Petits fours

Louis Martini Johannisberg Riesling 1973
Beringer Barenblut
Korbel Natural Dry Champagne



Scallops and Shrimp in Patty Shells

SIMMER together 1 pound raw scallops and 1 pound raw shrimp, shelled and deveined, in 2 cups white wine for 5 minutes. Drain the scallops and shrimp and strain the wine.

In a saucepan sauté 3 shallots, finely chopped, and 12 mushrooms, sliced, in 3 tablespoons butter. Add 2 tablespoons parsley, finely chopped, and salt and pepper to taste, blend in 2 tablespoons flour, and stir in the strained wine. Cook the sauce, stirring constantly, until it thickens and stir in 2 tablespoons heavy cream. Add the shrimp and scallops to the sauce, pour the mixture into 8 individual patty shells, and sprinkle the tops with finely chopped parsley. Makes 8 servings.

Poaching Shrimp

IN a kettle combine 2 quarts water, 1 tablespoon each of white-wine vinegar and salt, 4 peppercorns, 1 garlic clove, crushed, and 1 bay leaf. Bring the liquid to a boil, add 2 pounds raw shrimp, and simmer them, covered, for 5 minutes. Do not overcook the shrimp as they will toughen and lose a considerable amount of flavor. Remove the pan from the heat and let the shrimp cool in the court bouillon for 20 minutes. Drain the shrimp and shell and devein them. (Or, if desired, shell and devein them before poaching. Cook the shrimp for 3 to 4 minutes, cool them in the court bouillon, and drain them.) Chill them, tightly covered, until serving time. This amount of shrimp will serve 6 as main course or 8 as a first course.

When poaching larger amounts of the shellfish, increase the ingredients of the court bouillon in proportion.

CREVETTES À LA MARINIÈRE

Shrimp in Marinière Sauce

POACH 2 pounds raw shrimp, shelled and deveined, in white-wine court bouillon for 5 minutes. Drain the shrimp and split them. Strain the court bouillon. In a saucepan melt 2 tablespoons butter and blend in 1 tablespoon flour. Gradually add 3/4 cup of the court bouillon and cook the sauce, stirring constantly, until it is thick and smooth. Add 2 tablespoons lemon juice and a pinch of cayenne. Pour the sauce slowly over 2 egg yolks, well beaten. Put the mixture in the top of a double boiler over boiling water, add 1/2 cup heavy cream, and cook for 3 minutes. Add the shrimp and heat all together without boiling. Serve in patty shells.

stirring constantly. Season to taste. Serve immediately on freshly made toast, generously buttered, and dust with a little paprika.

*Mussels
Vinaigrette*

COOK 2 quarts mussels, thoroughly scrubbed and washed, in court bouillon until the shells open. When the mussels are cold, drain off the liquid, reserving it for another use, and remove the mussels from the shells. Pour over the mussels 1/2 cup vinaigrette sauce and marinate them in the refrigerator for at least 30 minutes before serving on a bed of crisp lettuce or watercress.

*Oyster
Cocktail*

OPEN oysters by forcing an oyster knife between the shells and cutting the large muscle close to the flat upper shell. Cut the lower muscle attached to the deep bottom half of the shell and leave the oyster loose in the bottom half. Serve 6 opened oysters on each chilled plate. Sprinkle with freshly ground black pepper and garnish with a lemon wedge. Put a small dish of horseradish or cocktail sauce in the middle of the plate, if desired.

Caviar Oysters

TOP each oyster on the half shell with 1/2 teaspoon caviar. Garnish each serving with a lemon wedge.

*Oyster Cocktail
Mignonette*

POUR over the oysters on the half shell this sauce: Blend 1/2 cup malt vinegar, 3 teaspoons very coarsely ground white mignonette pepper, and a dash of lemon juice.

*Shrimp
Arnaud*

BLEND vinegar and oil in equal parts and flavor to taste with green onion, crushed chopped garlic, a little chili sauce, and very little Creole mustard. Toss cold cooked, shelled, and deveined shrimps in the dressing and let the shrimps marinate overnight. Sprinkle with paprika and serve.

*Shrimp
Rémoulade*

COMBINE 1 cup mayonnaise with 3 teaspoons prepared tarragon mustard and 1 tablespoon each of gherkins, capers, parsley, chervil, and tarragon leaves, all finely chopped. Beat the mixture well for at least 2 minutes until it is thoroughly blended and add 1 teaspoon anchovy paste. Add salt and freshly ground pepper, taking care not to oversalt the sauce. Mix the sauce with 2 cups freshly cooked, shelled, and deveined shrimps and serve chilled on a bed of crisp shredded lettuce.

for 4 to 5 minutes, until the berries have popped. Stir in 2 teaspoons grated orange rind, let the sauce cool, and chill it. Makes about 1 quart.

Creamed Stuffed Onions Vichy with Peas

With a small melon-ball cutter or a ½-inch column cutter remove the centers from 48 small white onions, peeled, reserving them for another use, and with the same cutter make carrot balls or small cylinders from 1 bunch of carrots, peeled. In a saucepan blanch the onions in boiling salted water to cover for 10 minutes, transfer them with a slotted spoon to a dish, and in the pan blanch the carrots for 3 minutes. Transfer the carrots with the slotted spoon to a bowl of cold water, reserving the cooking water. Drain the carrots and fit 1 carrot ball or cylinder into each onion.

In a large saucepan make 2 cups béchamel sauce (January, 1975) and thin it to the consistency of light cream with the reserved cooking water, milk, or light cream. Add the stuffed onions and 2 cups cooked green peas, simmer the mixture for 2 to 3 minutes, or until the vegetables are hot, and transfer it to a heated serving dish. Serves 12.

Buttered Broccoli

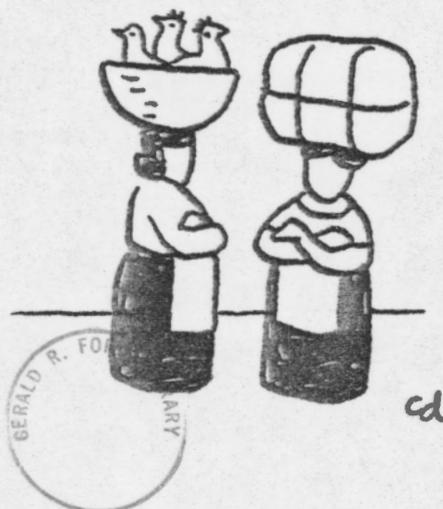
Trim 3 bunches (about 4½ pounds) of broccoli, discarding the leaves and tough lower stalks, split the thick stalks lengthwise, and rinse the broccoli in a colander. In a kettle cook the broccoli in boiling salted water to cover for 20 minutes, or until the stalks are just tender. Drain the broccoli and arrange it on a heated platter. In a small saucepan melt 2½ sticks (1¼ cups) butter, add lemon juice, salt, and pepper to taste, and pour the butter over the broccoli. Serves 12.

Eggnog Pie

In a bowl blend 2½ cups ground pecans, ½ cup sugar, and ½ stick (¼ cup) butter, melted, transfer the mixture to a 9½-inch pie plate, and form it into a shell, pressing it firmly into the plate. Chill the shell for 30 minutes, bake it in a preheated moderately hot oven (375° F.) for 15 minutes, or until it is lightly browned, and let it cool completely.

In a small bowl sprinkle 1½ tablespoons gelatin over 3 tablespoons brandy to soften for 10 minutes. In a bowl beat 4 egg yolks with ½ cup sugar until they form a ribbon when the beater is lifted and add 1½ cups scalded

milk in a saucepan, stirring, mixture into a heavy saucepan and cook it over moderately low heat, stirring, until it is thick enough to coat the spoon, but do not let it boil. Remove the pan from the heat and stir in the softened gelatin, ¼ cup dark rum, and 1½ teaspoons vanilla. Transfer the custard to a bowl set over a larger bowl of ice and let it cool, stirring occasionally, but do not let it set. In a large bowl beat 4 egg whites with a pinch of salt until they hold stiff peaks, fold in ¾ cup heavy cream, lightly whipped, and fold in the custard. Transfer enough of the filling to the prepared shell to fill the shell to the top and chill the pie for 20 minutes, or until the filling is set. Transfer the remaining filling to the shell, mounding it, and chill the pie for 20 minutes more, or until it is set.



In another bowl whip 1 cup heavy cream with 2 to 3 tablespoons sifted confectioners' sugar and 1 to 2 tablespoons dark rum and spread the cream over the pie, mounding it slightly and reserving a small amount. Pipe the reserved cream decoratively around the edge of the pie and decorate the center and sides with chocolate curls. Sprinkle bits of broken chocolate curls over the cream and chill the pie. Remove the pie from the refrigerator at least 30 minutes before serving.

Chocolate Curls

In the top of a double boiler set over hot water melt 3 squares (3 ounces) semisweet chocolate and stir it until it is smooth. With a metal spatula spread it in a very thin layer on the surface of 2 or 3 inverted cake tins. Chill the chocolate for 10 to 15 minutes, or until it loses its shine and is solid but still pliable. Removing one pan from the re-

frigerator at a time, use a metal spatula under an edge of the chocolate and push it firmly away from you so that the chocolate curls up the pan so that the chocolate curls are pushed. Chill the chocolate several minutes more if it becomes soft to curl. Transfer the curls to a sheet of wax paper and chill them until they are made.

Pumpkin Pie

Make 1½ recipes *pâte brisée* (February, 1975), substituting 1½ teaspoons sugar for the salt. Roll out the dough ⅛ inch thick on a lightly floured surface, drape the dough over the rolling pin, and fit it into an 11-inch pie pan. Trim off the excess dough, leaving a 1-inch overhang, fold the overhang over the rim, pressing it onto the sides of the shell, and crimp the edges decoratively. Prick the bottom of the shell with a fork and chill the shell for 1 hour. Line the shell with wax paper, fill the paper with raw rice, and bake the shell in a preheated hot oven (400° F.) for 10 minutes. Carefully remove the rice and paper, bake the shell for 10 to 15 minutes more, or until it is lightly colored, and let it cool on a rack.

In a bowl combine ¾ cup firm-packed dark brown sugar, ¼ cup white sugar, 1 tablespoon each of flour and molasses, 1½ teaspoons cinnamon, 1 teaspoon ground ginger, and ¼ teaspoon each of nutmeg, ground cloves, and salt and stir in 2 cups pumpkin purée. In another bowl combine 3 eggs lightly beaten, 1¾ cups light cream, and 2 tablespoons brandy, fold the mixture into the pumpkin mixture, pour the filling into the shell. Bake the pie in the middle of a preheated moderately hot oven (375° F.) for 35 to 40 minutes, or until the filling is set and let it cool on a rack. Serve the pie with whipped cream, sweetened and flavored with vanilla or brandy to taste.

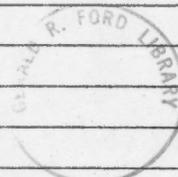


Menu Photograph Credits

Table Setting: Wedgwood "Cuckoo" bone china dinner plates and bread-and-butter plates—Bullock's, 3050 Wilshire Boulevard, Los Angeles, California. "Ben Franklin" sterling flatware—Towle Manufacturing Company, North Duxburyport, Massachusetts. Lenox "Tique" crystal water goblets and wine glasses—B. Altman & Company, Fifth Avenue and Thirty-fourth Street. English cut-glass salt and pepper cellars—circa 1820; English cut-glass pitcher—circa 1820—Bardith Ltd., 901 Madison

FACT SHEET
Mrs. Ford's Office

Event Special Dinner
 Group In Honor of the Federal Judiciary
 DATE/TIME Monday, November 24, 1975 8:00 p.m.
 Contact Linda Baker, Ken Lazarus Phone 2927, 6297
 Number of guests: Total 121 Women X Men X Children - -
 Place State Floor
 Principals involved The President and Mrs. Ford
 Participation by Principal yes (Receiving line) yes
 Remarks required yes
 Background - -



REQUIREMENTS

Social: Guest list yes (Phil Buchen to Social Entertainments Office)
 Invitations yes Programs no Menus yes
 Refreshments Dinner Format
 Entertainment After-Dinner Dancing
 Decorations/flowers yes
 Music yes
 Social Aides yes
 Dress Black Tie Coat check yes
 Other - -

Press: Reporters TO BE RESOLVED
 Photographers _____
 TV Crews _____
 White House Photographers yes Color yes Mono. - -
 Other - -

Technical Support: Microphones yes PA Other Rooms ?
 Recording yes
 Lights ?
 Transportation cars -- through the Southwest Gate
 Parking South Drive
 Housing - -
 Other - - (Risers, stage, platforms) yes

Project Co-ordinator Linda Baker Phone 2927

Site diagrams should be attached if technical support is heavy.

THE WHITE HOUSE

WASHINGTON

DINNER IN HONOR OF
THE FEDERAL JUDICIARY

November 24, 1975

8:00 p.m.

Dress: Black Tie ... long dresses for the ladies

Entrance:

-- Approximately 8:10 p.m. ... the Military Aide will escort you and Mrs. Ford via elevator to the State Floor and through the Red Room into the Blue Room where you will greet Chief Justice and Mrs. Burger and Attorney General and Mrs. Levi. The official photograph will be taken at this time.

NOTE: This will also serve as a press photo opportunity.

-- The Attorney General and Mrs. Levi and the Chief Justice and Mrs. Burger will be escorted to the East Room where they will be announced and take their positions in the receiving line.

-- You and Mrs. Ford will be escorted toward the East Room ... pause for Ruffles and Flourishes and announcement.

-- Enter the East Room when "Hail to the Chief" is played.

Receiving Line:

-- Take position just inside door of East Room (Mrs. Ford to your right ... then Chief Justice Burger ... then Mrs. Burger ... then Attorney General Levi ... then Mrs. Levi). Military Social Aide will present your guests.

-- After receiving line, follow guests into the State Dining Room.

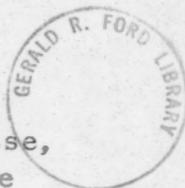


Dinner:

- Round tables
- The Army Strolling Strings will play during dessert.
- After dessert, you will rise and make remarks ... Chief Justice Burger will also make remarks.
- No press coverage of dinner; toasts will be piped to the press ... transcripts will be released to the press ... there will be mini-camera coverage of the toasts with a small photo pool.

After-Dinner:

- 10:00 p.m. ... guests proceed to parlors for demitasse, liqueurs, and cigars. You and Mrs. Ford will mingle informally with your guests.
- You and Mrs. Ford will invite your guests to join you in the East Room for dancing.
- The Marine Dance Orchestra will provide the dance music ... the orchestra will be positioned on a platform along the center of the east wall.
- There will be champagne and mixed drinks for your guests.
- There will be small round tables in the East Room.



NOTES:

- Suggested remarks are attached (Tab A).
- The guest list is attached (Tab B).
- Military Social Aides will be present.

-- A Marine Harpist will be playing in the Diplomatic Reception Room as your guests arrive.

-- A White House photographer will be present.

Linda Baker



GUEST LIST FOR THE DINNER TO BE GIVEN BY THE PRESIDENT AND
MRS FORD IN HONOR OF THE FEDERAL JUDICIARY ON MONDAY,
NOVEMBER 24, 1975 AT EIGHT O'CLOCK, THE WHITE HOUSE

The Chief Justice and Mrs. Burger
Mr. Justice Brennan and Mrs. Brennan
Mr. Justice Stewart and Mrs. Stewart
Mr. Justice White and Mrs. White
Mr. Justice Marshall and Mrs. Marshall
Mr. Justice Blackmun and Mrs. Blackmun
Mr. Justice Powell and Mrs. Powell
Mr. Justice Rehnquist and Mrs. Rehnquist
Mr. Justice Reed and Mrs. Reed
Mr. Justice Clark and Mrs. Clark
The Attorney General and Mrs. Levi
Mr. and Mrs. Philip W. Buchen
 Counsel to the President
Mr. and Mrs. John O. Marsh, Jr.
 Counsellor to the President
Senator and Mrs. Roman L. Hruska (Nebraska)
Representative and Mrs. Edward Hutchinson (Michigan)
Mr. and Mrs. Harold Tyler
 Deputy Attorney General
Mr. and Mrs. Robert H. Bork
 Solicitor General
Mr. and Mrs. Edward C. Schmults
 Deputy Counsel to the President
Mr. and Mrs. Kenneth A. Lazarus
 Associate Counsel to the President
Judge and Mrs. Arlin M. Adams
 U. S. Circuit Court, Philadelphia, Pennsylvania
Chief Judge and Mrs. Alfred A. Arraj
 U. S. District Court, Denver, Colorado
Chief Judge and Mrs. David L. Bazelon
 U. S. Court of Appeals, Washington, D. C.
Chief Judge Nils A. Boe
 U. S. Customs Court, New York, New York
Chief Judge and Mrs. John R. Brown
 U. S. Circuit Court, Houston, Texas
Chief Judge and Mrs. Richard H. Chambers
 U. S. Court of Appeals, San Francisco, California
Chief Judge and Mrs. Frank M. Coffin
 U. S. Circuit Court, Portland, Maine
Judge and Mrs. Albert J. Engel
 U. S. Court of Appeals, Cincinnati, Ohio
Chief Judge and Mrs. Thomas E. Fairchild
 U. S. Court of Appeals, Chicago, Illinois



Judge and Mrs. Henry J. Friendly
U. S. Circuit Court, New York, New York

Chief Judge and Mrs. Floyd R. Gibson
U. S. Circuit Court, Kansas City, Missouri

Judge and Mrs. Edward T. Gignoux
U. S. District Court, Portland, Maine

Judge and Mrs. Alfred T. Goodwin
U. S. Circuit Court, Portland, Oregon

Chief Judge and Mrs. Clement F. Haynsworth, Jr.
U. S. Circuit Court, Greenville, South Carolina

Judge and Mrs. A. Leon Higginbotham, Jr.
U. S. District Court, Philadelphia, Pennsylvania

Judge and Mrs. Walter Hoffman
Director, Federal Judicial Center, Washington, D. C.

Chief Judge and Mrs. Edwin F. Hunter, Jr.
U. S. District Court, Lake Charles, Louisiana

Judge Shirley M. Hufstедler and Mr. Seth Hufstедler
U. S. Circuit Court, Los Angeles, California

Chief Judge and Mrs. Frank M. Johnson, Jr.
U. S. District Court, Montgomery, Alabama

Chief Judge and Mrs. Irving R. Kaufman
U. S. Court of Appeals, New York, New York

Judge Cornelia G. Kennedy and Mr. Charles Kennedy
U. S. District Court, Detroit, Michigan

Judge and Mrs. Frederick B. Lacey
U. S. District Court, Newark, New Jersey

Chief Judge and Mrs. David T. Lewis
U. S. Court of Appeals, Salt Lake City, Utah

Chief Judge and Mrs. Howard T. Markey
U. S. Court of Customs and Patent Appeals, Washington, D. C.

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U. S. Circuit Court, Detroit, Michigan

Judge and Mrs. Carl McGowan
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Chief Judge and Mrs. Jacob Mishler
U. S. District Court, Brooklyn, New York

Judge and Mrs. William H. Orrick, Jr.
U. S. District Court, San Francisco, California

Chief Judge and Mrs. Harry Phillips
U. S. Circuit Court, Nashville, Tennessee

Judge Charles B. Renfrew
U. S. District Court, San Francisco, California

Mrs. Frederick G. Bahr
Sister of Judge Renfrew, Birmingham, Michigan

Judge and Mrs. Paul H. Roney
U. S. Circuit Court, St. Petersburg, Florida



Chief Judge and Mrs. Collins J. Seitz
U. S. Circuit Court, Wilmington, Delaware

Judge and Mrs. John Paul Stevens
U. S. Circuit Court, Chicago, Illinois

Judge and Mrs. J. Clifford Wallace
U. S. Court of Appeals, San Diego, California

Judge and Mrs. William H. Webster
U. S. Court of Appeals, St. Louis, Missouri

Chief Judge and Mrs. Frank W. Wilson
U. S. District Court, Chattanooga, Tennessee

Judge and Mrs. John M. Wisdom
U. S. Circuit Court, New Orleans, Louisiana

Chief Justice and Mrs. Charles S. House
Connecticut Supreme Court; Chairman of Conference of
Chief Justices

Mr. and Mrs. Rowland F. Kirks
Director, Administrative Office of the U. S. Courts

Judge and Mrs. Lawrence E. Walsh
President, American Bar Association

Mr. Richard D. Parsons
Associate Director and Counsel, Domestic Council



TABLE 11

MRS. FORD

The Chief Justice

Mrs. Charles S. House

Wife of the Chief Justice, Connecticut Supreme Court and
Chairman of the Conference of Chief Justices

Rep. Edward Hutchinson

Michigan

Mrs. Frank M. Coffin

Wife of the Chief Judge, U. S. Circuit Court, Portland, Maine

Chief Judge Richard H. Chambers

U. S. Court of Appeals, San Francisco, California

Mrs. Henry J. Friendly

Wife of the U. S. Circuit Court Judge, New York, N. Y.

Judge A. Leon Higginbotham, Jr.

U. S. District Court, Philadelphia, Pa.

Mrs. David T. Lewis

Wife of the Chief Judge, U. S. Court of Appeals, Salt Lake City, Utah

Mr. Justice Clark

U. S. Supreme Court, retired



THE WHITEHOUSE

WASHINGTON

DINNER IN HONOR OF
THE FEDERAL JUDICIARY

November 24, 1975

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- The Army Strolling Strings will play during dessert.
- After dessert, you will rise and make remarks ... Chief Justice Burger will also make remarks.
- No press coverage of dinner; toasts will be piped to the press ... transcripts will be released to the press ... there will be mini-camera coverage of the toasts with a small photo pool.

After-Dinner:

- 10:00 p.m. ... guests proceed to parlors for demitasse, liqueurs, and cigars. You and Mrs. Ford will mingle informally with your guests.
- You and Mrs. Ford will invite your guests to join you in the East Room for dancing.
- The Marine Dance Orchestra will provide the dance music ... the orchestra will be positioned on a platform along the center of the east wall.
- There will be champagne and mixed drinks for your guests.
- There will be small round tables in the East Room.

NOTES:

- Suggested remarks are attached (Tab A).
- The guest list is attached (Tab B).
- Military Social Aides will be present.

-- A Marine Harpist will be playing in the Diplomatic Reception Room as your guests arrive.

-- A White House photographer will be present.

Linda Baker



THE WHITE HOUSE
WASHINGTON

Mrs. Ford

Table guest lists
for tonight's dinner -

Scenario remained
the same -

M



THE WHITE HOUSE
WASHINGTON

November 24, 1975

Dear Mrs. Ford,

RE: Table centerpieces for the Dinner in Honor of the
Federal Judiciary - November 24, 1975

Attached for your information is the list of the twelve antique scales which will be the table centerpieces for tonight's Judiciary Dinner. They are on loan to us from the Smithsonian Museum of History and Technology.

As noted on the list, the President's table will be laden with a folding coin scale of the late 18th century. A prescription scale of 1876 will rest on your table.

We certainly hope the judges enjoy them!

Linda Baker



SCALES - Table Centerpieces for the Dinner in honor of the Federal Judiciary

Pan Scale from a chemistry laboratory - mid 19th century

Pan Scale from a chemistry laboratory - mid 19th century

Coin Scale used to weigh coins and drugs - early 19th century

Analytical Box Scale - early 19th century

Analytical Box Scale - early 19th century

Pan Scale used to weigh bulk drugs - mid 19th century

Pan Scale used to weigh bulk drugs - mid 19th century

Pan Scale used to weigh drugs and chemicals - 1860's

Folding Prescription Scale - 1870's

Folding Prescription Scale - 1890's

Folding Coin Scale - late 18th century

Prescription Scale - 1876

THE PRESIDENT'S TABLE

YOUR TABLE



THE WHITE HOUSE
WASHINGTON



Mrs. Ford —

It would take three volumes to explain in writing how we came about this scenario —

I tried to reach you to discuss this earlier today — I will call back in the morning and hope it is convenient to go into details — I will not send this to the President until we have

a chance to discuss it -

I would also like
a few minutes with
you personally when you
have time -

Marie