

The original documents are located in Box 33, folder “Congressional Club Cook Book” of the Betty Ford White House Papers, 1973-1977 at the Gerald R. Ford Presidential Library.

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CONGRESSIONAL CLUB COOK BOOK

INSTRUCTIONS FOR SUBMITTING RECIPES:

1. Use one sheet for each recipe.
2. Everything, but signature, must be typewritten.
3. Double check each recipe to be sure:
 - a) that all ingredients are listed under "Ingredients".
 - b) to specify at which stage each ingredient is used under "method".
4. Be sure to fill in all blanks.
5. Circle the category for each recipe.
6. Spell out all measurements except the following, which may be abbreviated:

ounce - - - oz.
pound - - - lb.
package - - pkg.
number - - no.
7. Signature:
 - a) Sign each recipe in Black Ink - no exceptions
This is required for printing purposes
 - b) Use your "calling card" name, i.e. Mrs. John A. Doe
8. Associate members: Under "Official Position", please use full name of father or father-in-law and the State he represented.



October 11, 1975

Dear Mrs. Schneebeli,

Attached is the forward from Mrs. Ford for the new Congressional Club Cookbook. Our Social Office has also made some corrections regarding protocol that you requested.

In reference to the section on the Ford Administration style of entertaining in the White House, we don't feel it would be proper for us to write it. That section should be written by someone outside the White House with an objective view.

If you have any questions or need any other information, please let me know.

Sincerely,

Nancy C. Chirton
Personal Secretary
to Mrs. Ford

Mrs. Herman T. Schneebeli
301 G Street, Southwest
Apartment 518
Washington, D.C. 20024



Through representing the favorite recipes from states within our country as well as nations around the world, The Congressional Club Cook Book offers the opportunity to experience the specialties of an impressive scope of experts.

This Bicentennial edition is a particularly meaningful volume, for it reflects the culture and heritage at this unique time in history.

May this collection be the source of special pleasure to you and all who have the good fortune of enjoying the culinary arts of those who have shared their knowledge.

AH



Dear Nancy -

If we may have a foreward
signed by Mrs. Ford, plus your
suggestions for sections be-
ginning on page xx, "Congress";
page xxiv, "Invited to the
White House"; page xxv, "1975-
President and Mrs. Ford's era,"
we'll be mighty



Grateful.

In fact we would welcome any thoughts you might have on all that protocol bit. If it doesn't rush you, we would like to have these sections ready for the printer by Oct. 15th.

We certainly appreciate

your help and cooperation.

Sincerely,

Mary Lou Schuester

Sept. 22, 1975

P.S. Hope Mrs. Ford will sign
the forward personally instead
of an automatic pen. Thanks.

SEP 24 1975

RECEIVED BY



LETTER ENCLOSED

Ms. Nancy Chirdon
Room 213 East Wing
The White House
1600 Pennsylvania Ave.
Washington, D.C. 20500

Schneebeli

301 G STREET S. W. APT. 518 WASHINGTON, D. C. 20024



FOREWORD

The vital ingredients for a productive and healthy life include both food for thought and food for the table. Even as we direct our thoughts to the concerns of our country today, we are increasingly aware of the importance of nutritional planning for our families. From the time I was a Congressional wife, this cookbook has been an important part of my kitchen library and I am looking forward to having the new edition of the Congressional Club Cookbook in the White House.

May I wish all of you who try these recipes, the pleasure of good food, well prepared, and the warmth of good company.

Patricia Nixon



July 7, 1975

Dear Mrs. Byrnes,

I have enclosed the three recipes from
Mrs. Ford for the Congressional Club Cook
Book.

If you have any questions, please call me
at 456-2207.

Sincerely,

Nancy C. Chardon
Secretary to Mrs. Ford

Mrs. John W. Byrnes
1215 - 25th Street South
Arlington, Virginia 22202



CONGRESSIONAL CLUB COOK BOOK
Bicentennial Edition

NAME Mrs. Gerald R. Ford
STATE Michigan
OFFICIAL POSITION President of the United States

CATEGORIES
Please circle appropriate one

- | | |
|--|--|
| 1. Appetizers and Beverages | 10. Breads (Quick and Yeast) |
| 2. Soups (Hot and Cold) | 11. Pastries |
| 3. Sandwiches | 12. Cakes (Fillings, Frostings) |
| 4. Souffles, Egg and Cheese Dishes | 13. Cookies (Drop, Cutout, Squares Bars) |
| 5. Vegetables | 14. Desserts |
| 6. Salads and Salad Dressing | 15. Candies |
| 7. Fish and Seafood | 16. Pickles, Preserves, Relishes |
| 8. Fowl and Game, Sauces and Stuffings | 17. Men Only |
| 9. Meat (Beef, Lamb, Pork, Ham, Veal) | |
-

NAME OF RECIPE

Stuffed Duck Bordelaise

MAKES Six SERVINGS

OVEN TEMPERATURE: 350°

SUITABLE FOR FREEZING: YES X NO

INGREDIENTS

- | | |
|-----------------------------------|--|
| 2 ducks, 4 1/2 to 5 lbs. each | Stuffing: duck livers, chopped |
| 1 cup dry white wine | 2 Tablespoons butter |
| 1 lb. mushrooms, sliced | 4 Tablespoons shallots, finely chopped |
| 2 carrots, coarsely chopped | 1 Tablespoon parsley, chopped |
| 2 sticks celery, coarsely chopped | 8 green olives, chopped |
| 1 bay leaf | sage, thyme, grated nutmeg, salt, pepper for seasoning |
| pinch rosemary | 4 slices bread, finely diced |
| 2 cups chicken stock | 2 whole eggs |
| 2 Tablespoons Madeira wine | |

METHOD

1. Melt butter in saucepan; add shallots, simmer for 2 minutes. Add liver and saute for 2 minutes more. Add rest of ingredients except bread and eggs.
2. Remove stuffing from the heat and add the diced bread, mixing well with a rubber spatula. Add the eggs one by one, mixing well again.
3. Stuff the ducks. Tie with string. Put oven at 350°.
4. Season the stuffed ducks with salt and pepper. Brown ducks in roasting pan on both sides on medium flame. Add carrots, mushrooms, celery, bay leaf, rosemary, chicken stock, and wine.
5. Cover roasting pan and bake duck for 1 to 1 1/2 hours in the oven.
6. Remove duck from roasting pan. Reduce the pan juices to 2 1/2 cups. Remove fat from the pan juices; add Madeira wine and bring to boil.
7. Cut duck into pieces; arrange on large serving platter. Surround duck with braised lettuce. Serve juice and celery root separately.

SIGNED//

Mrs. Gerald R. Ford



NAME Mrs. Gerald R. Ford

STATE Michigan

OFFICIAL POSITION President of the United States

CATEGORIES

Please circle appropriate one

- | | |
|--|--|
| 1. Appetizers and Beverages | 10. Breads (Quick and Yeast) |
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| 9. Meat (Beef, Lamb, Pork, Ham, Veal) | |
-

NAME OF RECIPE

Braised Lettuce

MAKES Six SERVINGS

OVEN TEMPERATURE: _____

SUITABLE FOR FREEZING: YES _____ NO X

INGREDIENTS

6 heads of lettuce, washed and quartered
1/2 cup beef stock
1 Tablespoon butter
1/2 teaspoon salt

METHOD

Place lettuce in a saucepan with beef stock; add butter. Boil lettuce covered for 15 minutes. Remove lettuce from saucepan. Reduce juice, pour over lettuce. Keep lettuce warm until serving time.



SIGNED//

Mrs. Gerald R. Ford

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-

NAME OF RECIPE

Celery Root Puree

MAKES Six SERVINGS

OVEN TEMPERATURE: _____

SUITABLE FOR FREEZING: YES _____ NO X

INGREDIENTS

1 lb. peeled and diced celery root
juice of 1 lemon
2 cups hot water
1 large Idaho potato, freshly boiled
2 Tablespoons butter
1 teaspoon salt
1/4 teaspoon white pepper

METHOD

1. Put celery root in saucepan, half covered with water. Boil covered for 20 minutes; drain the celery.
2. Put butter into blender; add celery a little at a time. Blend on high speed, then add potato and white pepper; salt if needed.
3. Remove celery puree from blender; keep warm in double boiler until serving time.



SIGNED//

Mrs Gerald R. Ford