

The original documents are located in Box 35, folder “Christmas, 1974 - Ornament Suggestions” of the Sheila Weidenfeld Files at the Gerald R. Ford Presidential Library.

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From the Kitchen of Frances Boyd and Mary Sharp

3278 Gleneagles Drive

Silver Spring, Maryland 20906

Phone---598-6147

Rossmore Leisure World.

598

SUBAR COOKIES

1 cup margarine 3-1/2 cups enriched sifted flour
 1-1/2 cups sugar 2 teasp. cream of tartar
 3 eggs 1 teasp. soda
 1 teasp. vanilla 1/2 teasp. salt

Cream sugar and margarine; add one egg at a time, beating well after each addition. Add vanilla. Sift dry ingredients together. Add gradually creamed mixture. Chill thoroughly - 3 hrs to 4. Bake 375° 6 to 8 minutes. American Home - about 1954.

COCONUT POUND CAKE

1 cup butter Add 5 eggs, one at a time, 3 cups all purpose flour. Save one cup and add 1/2 cup Crisco - Cream 1/2 teasp. baking power and 1/2 teasp. salt - add this cup last. Fold in one 3 cups sugar 1/2 teasp. baking power and 1/2 teasp. salt - add this cup last. Fold in one 1 cup sweet milk cup angel flake coconut. Bake in tube 1 teasp. vanilla pan and grease only bottom and flour 1/2 teasp. almond ext. it. Place in COLD Oven and bake 1 hr. 20 min. at 325°.

WHITE CHOCOLATE CAKE (Hansel & Gretel's)

1/2 lb white chocolate 1 cup buttermilk
 1 cup butter 1 cup chopped nuts
 2 cups sugar 1 cup angel flake coconut
 4 eggs 1 teasp. vanilla
 2-1/2 cups cake flour 1 teasp. salt
 1 teasp. baking powder
 Melt chocolate. Cream butter and sugar. Add egg yolks and melted chocolate. Sift flour, baking powder and salt and alternate with buttermilk. Beat egg whites, sift and fold into batter. Add nuts, coconut and vanilla. Bake in a long cake pan at 350° for 30 min. or longer.

COFFEE DOURDON BEANS

Mix 2-15 oz. cans dark kidney beans (not chili flavored) drained. Add 1/2 teasp. mustard, 1/4 teas. each thyme, marjoram and rosemary. Add 1/2 garlic clove, 3 whole cloves, 1 bay leaf, 1/2 cup sweet pickle juice. Pour into greased baking dish and place 2 slices of onions on top and 3 slices bacon, side by side. Bake covered at 350° for 45 min. Remove cover and pour one cup strong coffee over beans without stirring. Bake 20 minutes. Pour 2 tablespoons bourbon over beans and bake 5 minutes longer. From "Cooking the Smart Way" by Marion Flexner - 1963.

CARROTTSALAD

1 box lemon jello in i c. hot water 3/4 cups nuts
 1 pkg. gelatin in 1/2 cup cold water 3 cups celery
 1 cup mayonaisse into which gradually 1 cup orange juice
 mix: 2-1/2 cups grated catrots
 3-16 oz. cané mandarin oranges 1-1/2 cups grapes
 2 small cans crushed pineapple
 (If "7-Up" is used instead of water, bananas may be used).

SAND TARTS

1 scant cup margarine 3 heaping tbsp. confectioner's sugar
 1 tsp. vanilla 1/2 tbsp. water
 2 cups all purpose flour nuts

Bake 350° about 20 min. Guess they are called sand tarts 'cause we don't let 'em get darker than sand. Let cool and dredge in conf. sugar. Makes 50.

BAKED PORK CHOPS

12 pork chops, 1" thick tomatoes
Accent, salt, pepper, savor salt, onion salt
Mushrooms Peas 1 lb., 1 oz.
1 tablespoon uncooked rice on each chpp. Add seasoning, then break up tomatoes so there will be pieces on each chop. Put mushrooms and peas on each and all liquid. Place 1/2 bay leaf on each chop. Bake covered 350° for 2 hours. Good frozen.

QUICHE LORRAINE (CHEESE PIE)

1/2 lb bacon sliced 3/4 teasp. salt
1-1/2 cups grated Swiss Cheese Dash nutmeg
3 eggs Dash Cayenne Pepper
1-1/2 cups light cream Dash Black Pepper
1. Preheat oven to 370°.
2. Dry bacon crips. Drain on paper towel and sprinkle over crust.
3. Sprinkle grated cheese over bacon.
4. Use rotary egg beater and in bowl beat eggs, cream and all until combined, but not frothy.
5. Place pie shell in middle shelf of oven. Pour cream mixture in. Bake 35 to 40 min. or until golden brown and center is firm when gently pressed. (Good for lunch or supper with salad.) We substitute 1/2 milk and 1/2 buttermilk for cream.) We use Bacos instead of bacon and like!

SWEDISH COOKIES

1 cup marjarine 1 egg beaten
1/2 cup sugar 2 cups cake flour
1 teasp. almond extract
Cream butter and sugar and add egg. Cream again and add flour gradually. Drop by teaspoon and bake in hot oven (425°) 3 to 10 min. Cut in half - spice gum drops and place on each before baking-also nuts.

BROCCOLI CASSEROLE

1 pkg. frozen chopped broccoli 1 can cream of mushroom soup
Mix and pour into greased baking dish. Sprinkle Pepperidge Far Stuffing over this and add dots of butter. Bake at 350° about 30 min. or until hot through. For company, add mushrooms. We like parmesan cheese sprinkled over it too. (Warms over well).

TOASTED SPICE CAKE

2-1/3 cups cake flour 1 teasp. ea. cloves, cinnamon, baking powder, vanilla & soda in milk
1-1/4 cups buttermilk 1/2 teasp. salt
2 cups brown sugar 2 egg yolks
3/4 cups Crisco
Mix and pour into greased flat pan. Beat 2 egg whites until stiff and add an additional cup brown sugar. (I used Brownulated for all this sugar). Spread the egg and sugar mixture over the batter and sprinkle cup pecans over the top. Bake 350° for 45 to 50 minutes.

VICTORY PIE

Line pie pan with graham cracker crust and chill. Put 20 marshmallows, 1/2 cup orange juice and the juice of 1/2 lemon in the top of a double boiler and melt and cool. Whip 1/2 cup cream, mix with marshmallow mixture. Pour over pie crust and sprinkle grated rind of 1/2 lemon over top. (4 recipes will fill 3 bought pie shells. 1 lb. marshmallows will make 4 recipes.)

AUNT LYDIE'S CARAMEL ICE CREAM

Custard: 1 pt milk Caramelize 1 cup sugar and mix with
1 cup sugar custard while hot. Cool. Fold in
1/2 cup flour 1 pt. whipped cream. Stir each hr.
1/8 teasp. salt She added nuts, ginger, cherries, coconut or whatever she wished.

PUMPKIN BREAD

- 4 cups pumpkin
- 3 1/2 cups sugar
- 1 cup lazola oil
- 3 loaves
- 5 cups flour
- 4 teasp. soda
- 1 1/2 teasp. salt
- 1-1/2 hr. at 350°
- 1 teasp. each cloves & cinn.
- 1 cup nuts
- 1 cup dates

OAT CAKES

- 4 c. quick oats
- 4 c. flour
- 2 c. marjariné
- Try 2 c. brownulated sugar.
- 1 1/2 c. sugar
- 1 1/2 t. soda
- 3/4 c. cold water
- Good!
- 375° 15 min. makes lots.
- Roll out thin on board well
- sprinkled with oats.

CRAB SOUP

- 2 cans pepper pot soup
- 2 cans vegetarian vegetable soup
- 1 can tomato soup
- 5 cups water
- 1/4 tsp. old bay seasoning
- 1 lb. crab meat
- Simmer 3-4 hrs. stir often.
- Good frozen

TRY & GUESS SALAD

- 1 can 16 oz. Del Monte Steved Tomatoes
- 1 pkg. raspberry jello
- 1 tbsp. wine vinegar
- Drain tomatoes and to this
- juice and vinegar, add enough
- water to make 2 c. liquid.
- Heat & melt jello. & when
- about set, add tomatoes.

CHICKEN

- Places pieces of chicken in baking dish and add following:
- 1 bottle Wishbone Russian Dressing
- 10 oz. jar apricot preserves
- 1 envelop Lipton's Onion Soup
- Bake covered 350° 1-1/2 hrs
- add 1 c. water

CHOCOLATE MARVEL PIE

- 1 pkg. 6 oz. semi chocolate
- 3 tbsp. cream
- 2 tbsp. sugar
- Add 4 egg yolks, one at a time, and 1 tsp. vanilla.
- Beat 4 egg whites until stiff and add to chocolate mixture.
- Pour into graham cracker crust. I use bought crusts.
- Good frozen.

COUSIN HATTIE FUDGE'S CHICKEN SALAD

- 1 hen boiled - save 1 pt. broth (or 3 cups diced chicken.)
- 1 can small French peas
- 1 pkg. gelatin
- 1 cup almonds
- 2 cups diced celery
- 1 pt. mayonnaise
- Sweet pickles
- Mold and cut into squares or in individual molds.

AMERICAN CHOP SUEY

- 1 lb. round steak - ground
- 1 cup rice
- 1 pt. tomatoes or 6 med. sized ones
- 1 cup grated cheese
- 1 stalk celery
- 1 large onion
- 1 green pepper
- 1 small can mushrooms
- seasonings
- Brown steak slightly in small amount fat. In meantime, cut up all
- vegetables in small pieces, and cook rice until nearly tender. Com-
- bine all ingredients and mix well. Bake at 350° for 1-1/2 hrs.

MRS. BLACK'S RHUBARB PIE

- 1 c. finely chopped rhubarb
- 2 eggs, well beaten
- 1 tbsp. cream
- Line pie pan with pastry. Sprinkle rhubarb over bottom. Pour in the
- ingredients which have been mixed over rhubarb. Bake at 350° for
- 35 min. Our cousin puts all into blender and pours into uncooked
- pie shell - and its swell.
- 1 1/2 cup sugar
- 3/4 stick marjarine melted
- 1 tsp. connstarch

People love these!

CHEESE KRISPIES

- 1/2 lb. margarine
- 1/2 lb/ sharp cheese crated
- 1 tsp. salt
- 2 cups all purpose flour
- 2 cups Rice Krispies
- Paprika

Mix and form dough into balls the size of walnuts. Place on ungreased cookie sheet and press flat with fingers. They don't spread. Bake at 350° about 20 min. Makes 7 dozen.

CELERY CASSEROLE

- 4 cups chopped celery
- 1 cup chicken broth
- 3 tbsp. butter
- 3 tbsp. flour
- 1/2 cups mushrooms
- 1/4 cup water chestnuts
- 1/4 cup slivered almonds
- 3/4 cup half & half

Cook celery 5 min. in broth. Strain. Save liquid. Make cream sauce with butter, flour, half & half and liquid. Mix celery and other ingredients (aside from sauce) in greased casserole and pour sauce over. Bake at 300° until bubbly.

ASPARAGUS & PEAS CASSEROLE

- 1 - 14 oz. can asparagus spears
- 1 - 17 oz. can sweet peas
- 2 eggs hard boiled and sliced
- 3 tbsp. flour
- 3 tbsp. butter
- 1/2 lb. Velveeta cheese - grated

Drain asparagus and peas and put liquid aside. Cut asparagus bite size. Arrange layers of asparagus and peas (1/2 of each) and 1 sliced egg in a 1-1/2 qt. casserole (greased). Pour 1/2 of cheese sauce over this. Repeat. Sprinkle bread crumbs, tossed in butter over top. Bake at about 350° for about 30 min. or til bubbly. Cheese sauce -- Melt butter, add flour and slowly add liquid from peas add asparagus. Cook until thick. Add cheese and stir til smooth. This may be made ahead of time and refrigerated. Serves 6.

PARTY CHICKEN

- 8 boned chicken breasts (halves)
- 2 pkgs. (8 oz.) chipped beef
- 1/2 pt. sour cream
- 4 slices bacon
- 1 can undiluted mushroom soup

Cover bottom greased baking dish (large oblong) with shredded chipped beef. Fasten 1/2 piece bacon on top of each chicken breast. Arrange chicken on top of beef. Pour soup & sour cream mixture over it. Bake 1-1/2 hours uncovered at 300°. Remove bacon if not crisp. We like thighs too. And add rosemary. Sometimes used "Washed Up Pepperage Farm Cornbread dressing with parmesan cheese over it.

DILLED BEANS

- 1 cup liquid (add water to make 1 cup)
- 2 T. + 1 t. sugar
- 1/4 t. dill
- 1/4 t. rosemary
- Salt
- 1/4 t. parsley
- 1/2 t. + 2 t. vinegar (I use wine vinegar)
- 1/4 t. mint (or fresh leaves)
- Seasoned Salt

Cook about 1/2 hours, strain, add beans and cook 1/2 hour & serve.

Sherwood H.S. darlings made these so when says set oven at 307 use your own judgement!

Happy Christmas & a wonderful New Year!

The Brookside Twins

DEC 13 1974

Processed by:

Dear Mrs Ford,

12/12/74

I am sending you an ornament which I have made out of old Christmas cards. My brother, Jay, and I are making different shaped ones for our tree this year. On the radio they said you were using scraps from your sewing basket and paper cut items for your tree along with a few lights.

I am enclosing a pattern for two ways of making ornaments. I just ~~to~~ know your tree is going to be beautiful. I really hope you have the time to read my letter and to try my patterns.

Oh, yes I also hope you are feeling much better after your surgery. God was good to you and my mother too.

I must hurry now daddy is going to mail this for me.

Sincerely, Marla Kay Kobel

age 11 6th grade

RR #1 St. Joseph, Ill. 61873





glue

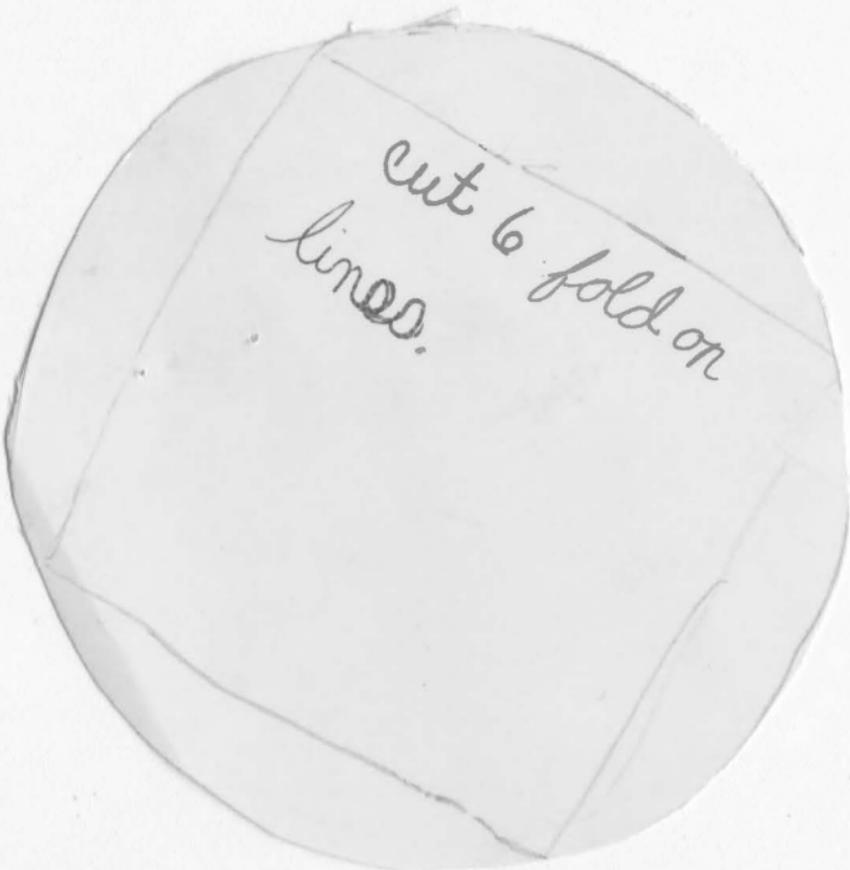
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4

fold on
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glue

glue



cut 6 fold on
lines.



15X5522

Made in U.S.A.



It's Christmas -

Bless You!

Marla

Maria Kay Koble
RR#1
St. Joseph, Ill.
61873



Special Delivery



President and Mrs. Gerald Ford
1600 Pennsylvania Avenue
Washington, D.C.



October 3, 1974

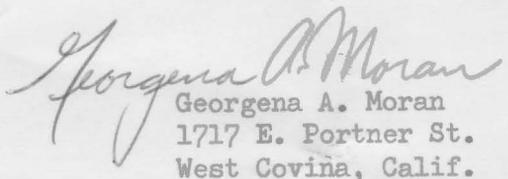
Dear Mrs. Ford:

Along with our prayers for your speedy recovery, I have been thinking of how hard it will be for an active person like yourself to behave and take it easy for the time being. I can identify with that because it is next to impossible for me to sit without something in hands, and it must have a purpose.

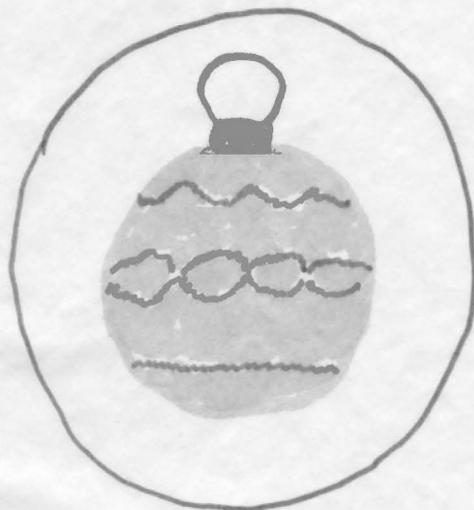
I am enclosing a sample of what I have been doing that is really holding my interest along with leading toward a very beautiful Christmas tree. I am enclosing all the instructions hoping that you might enjoy doing some also. You can vary the colors and patterns to your own taste and each one is a new creation when you finish. The white rings are curtain rings found in drapery shops, the backs are white felt circles and the stuffing inside the needlepoint is three cotton balls. I just use ordinary white glue for the whole unit. The needlepoint backing is 14 holes to an inch and I split the yarn in two so that it isnt bulky. The figures are traced onto the background with waterproof pencils and then you just take it from there. It is something you can carry with you easily - great for plane trips!

Best wishes from the whole Moran Family. We are enjoying having the Ford Family in the White House.

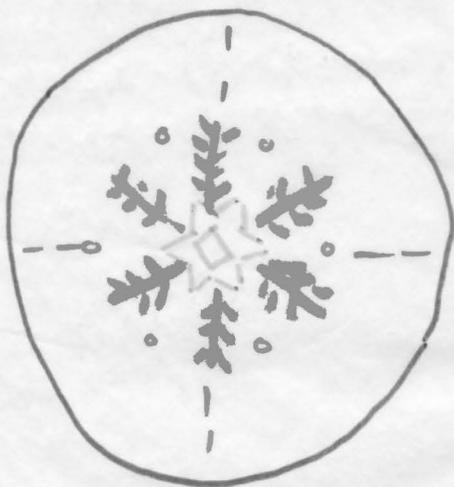
Sincerely,


Georgena A. Moran
1717 E. Portner St.
West Covina, Calif.









Senkiewicz
5540 30th St, NW
Washington, D.C.
20015



December 20, 1974

Dear Mrs. Ford,

Quilting to Susan - Mrs. Ford.

Your home-made Christmas struck a cheerful and comforting note this uncertain year. I wanted to tell you that and to send you the "dozen Sculpture" angels and stars made by my 3 year old son and me for your tree.

According to the paper your White House decorations were purchased through a craft guild. I was so pleased that the money went to such deserving people. Because I teach quilting I've been buying quilt tops by mail from West Virginia. The reply letters are touching. Widows on social security say they get tears in their eyes at the opportunity to sell ten's of hours of work for \$1500. Others will quilt a whole quilt for \$2000 saying it would "mean a lot" to them.

I also thought it was sensitive of you to say "I wanted to keep them busy" rather than "they need the money," or whatever. Twice when I sent \$500 for postage I had the change returned! Subsequently I said it was to cover postage and the trouble of packaging and mailing - whereupon two other women sent along home-made gifts for my children and me with the quilt top. Such honest dignity!

Should it be at all appealing or feasible for you I'd enjoy giving quilting lessons to you and/or Susan. Regularly I teach in my home workshop which is hung with quilts and wall hangings. But should you care to get a group of friends together (it's more appropriate and fun as a group activity) I would be happy to teach it at the White House. The course seems to work out well as a series of six two hour classes.

You're appreciated! My warmest wishes to you and your family this holiday season - and for a good new year.

Sincerely,

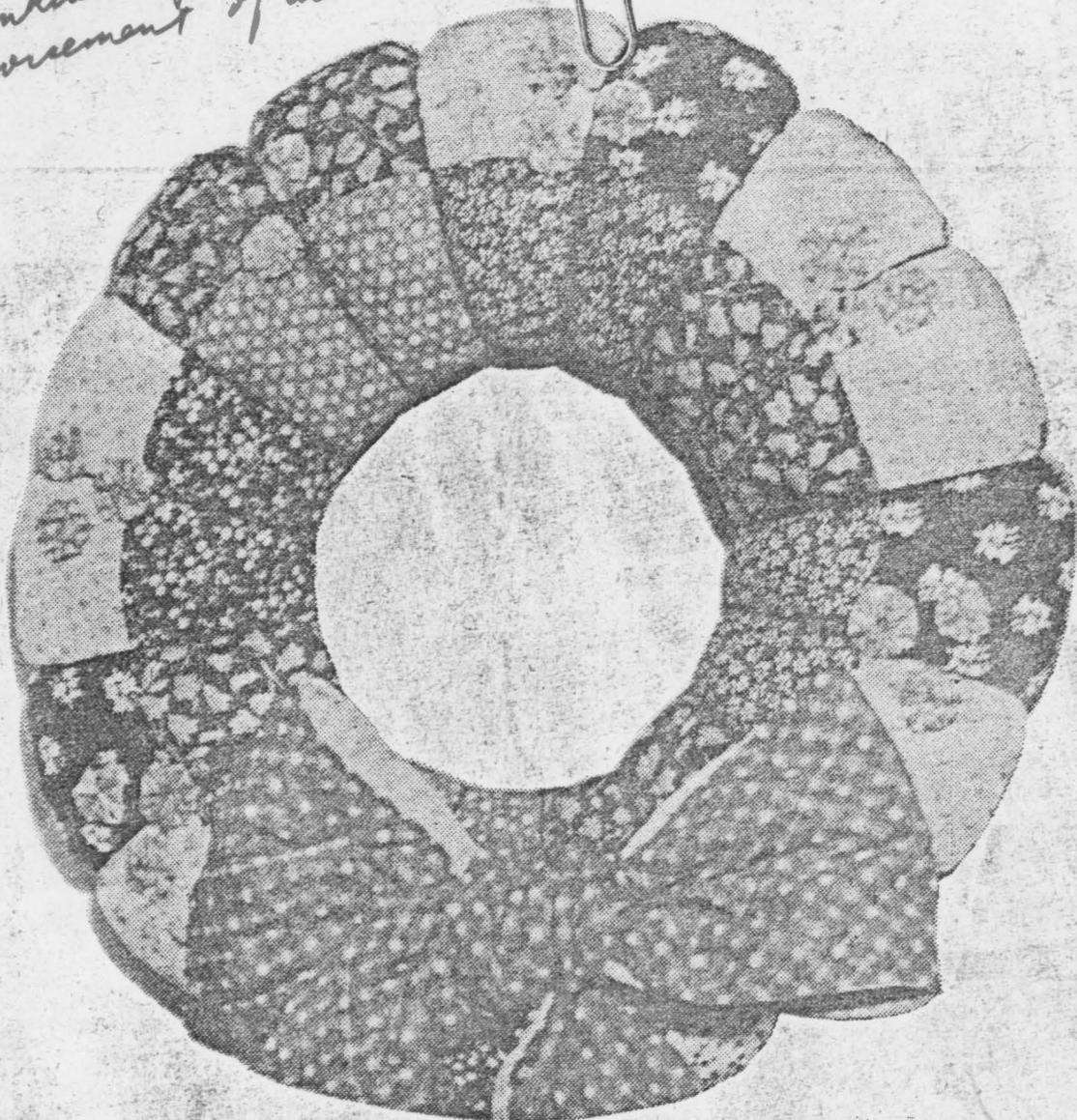
Elly Senkiewicz



R6
E
NA

Nancy - this is also from the angel - cookie woman. If Sheila uses her letter, she might want to omit an endorsement of her commercial endeavors.

\$2.50



Patchwork Christmas decorations in this nostalgic year are showing up everywhere, from the White House Christmas tree to the Washington studio of Elly Sienkiewicz. Mrs. Sienkiewicz made the patchwork wreath (above), a quilted angel and a Christmas tree as examples for her quilting students. Mrs. Sienkiewicz's class will take up album quilts in January. Call 244-0781 for details.

Ann Hess

2yd
3/4 yd
Dacron

clearing opera- nu.
this year, 96 38 in
filled remov- of
and mines- trol, the
banks, air- states; the
on sec- nors are 100
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Anderson said
there should be a ge
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George C. Wallace, have
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7' F'GLES ROWING DINK—A ribber
wale, brass row locks, flotation. S
\$159. CAP'N STAN'S, 585-7771
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GRUMMAN CANOE—All sizes. BL
LOCKER, Camp Springs, Md. 449-1861.
GRUMMAN CANOES—Wm. J. LIT
1077 W. Glebe, Alex. 548-2864.
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