

The original documents are located in Box C41, folder “Presidential Handwriting, 5/28/1976” of the Presidential Handwriting File at the Gerald R. Ford Presidential Library.

Copyright Notice

The copyright law of the United States (Title 17, United States Code) governs the making of photocopies or other reproductions of copyrighted material. Gerald Ford donated to the United States of America his copyrights in all of his unpublished writings in National Archives collections. Works prepared by U.S. Government employees as part of their official duties are in the public domain. The copyrights to materials written by other individuals or organizations are presumed to remain with them. If you think any of the information displayed in the PDF is subject to a valid copyright claim, please contact the Gerald R. Ford Presidential Library.

THE PRESIDENT HAS SEEN...

May 28, 1975

Dear Yeoman Ford:

The Beefeater Dinner in the Tower of London last week was great. Too bad you couldn't have been with us.

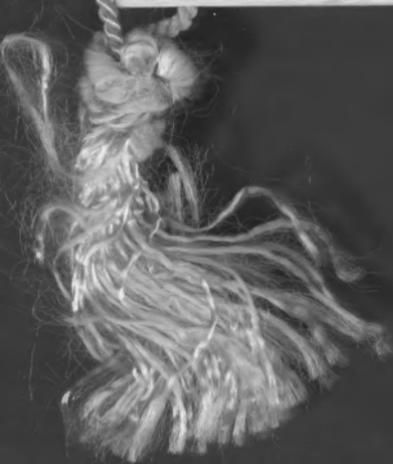
Your friend Yeoman Hastings was present and sends his regards.

Best wishes,

Red

*3
found in my
B.T. Locker.
N/A*

HUBERT A. SCHNEIDER





the BEEFEATER CLUB
of the
INCORPORATED
ANCIENT ORDER
of the
BEEFEATER



DINING HALL
the ROYAL REGIMENT
of FUSILIERS
REGIMENTAL
HEADQUARTERS
H.M. TOWER *of* LONDON



May 13, 1975



GOVERNOR
R. C. Kopf

CHIEF WARDER
Whitney I. Gerard

REEVE
Edward Robert Brooks

UPPER WARDER EMERITUS
Stanley H. Brams

UPPER WARDER
EASTERN BAILIWICK
Carroll M. Bowman

BAILIFF
SOUTHERN BAILIWICK
James M. Henderson

BAILIFF
EASTERN BAILIWICK
Charles S. Mueller

HONORED GUESTS
Maj. Gen. W.D.M. Raeburn, CB DSO MBE MA
Resident Governor,
H.M. Tower of London

Alan Burrough, C.B.E.
Chief Warden
The Beefeater Club for the
British Isles

Alan Mays-Smith



May 20, 1975



GOVERNOR
R. C. Kopf

CHIEF WARDER
Whitney I. Gerard

GAOLER
Russell B. Adams

REEVE
Edward Robert Brooks

RENTER REEVE
John T. Knox

UPPER WARDER EMERITUS
Philip H. Milner

BAILIFF
CENTRAL BAILIWICK
Elliott M. Simon

HONORED GUESTS
Maj. Gen. W.D.M. Raeburn, CB DSO MBE MA
Resident Governor,
H.M. Tower of London

Alan Burrough, C.B.E.
Chief Warden
The Beefeater Club for the
British Isles

Norman C. Burrough

Donald C. Gregory



The Beefeater Martini

Domaine de Chevalier Blanc,
Vintage 1970
Grand Cru Graves

Corton Pougets, Vintage 1966
Estate Bottled by Louis Jadot
Beaune, Côte d'Or, France

Château Margaux, Vintage 1962
Premier Grand Cru Classé

Château Climens, Vintage 1962
Premier Cru Sauternes

Dow's 1945 Vintage Porto



MENU

Pickled Winkles
Smoked Quail
Newmarket "Ponies"

Cold Fennel Soup

Grilled Fresh Mackerel
With Mustard Sauce

Grete Fowle Pye

Saddle of Dorset Lamb

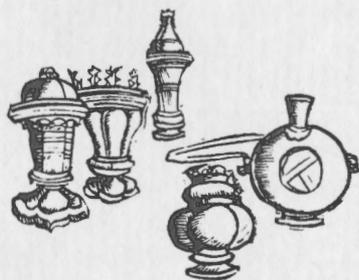
Cheeses of England

Rhubarb Flummery

Fruit Vessels

Demitasse

Chef de Cuisine - John Conway



The Beefeater Martini

Domaine de Chevalier Blanc, Vintage 1970 Grand Cru Graves

The English have a keen admiration for Bordeaux wines and it extends to the fine white Bordeaux as well as to the more numerous Clarets. It is not mere coincidence that English family names figure prominently in the history of this region, both as vineyard owners and wine shippers. Although overshadowed in popularity since the War by lighter and often less dry wines from Burgundy and the Loire, they have a special quality that is all their own. A vineyard such as Domaine de Chevalier, in the commune of Léognan, typifies all that is best in these wines—a sturdy, essentially dry, pale yellow wine—product of Sauvignon Blanc and Semillon grapes. This chateau, which produces more red wines than white, was rated among the top three Classified Vineyards of Graves in the 1959 Official Classification.

Corton Pougets, Vintage 1966 Estate Bottled by Louis Jadot Beaune, Côte d'Or, France

The red wines made on the slopes behind the village of Aloxe-Corton are among the most highly regarded of Burgundy's Côte de Beaune (which, along with the more northerly Côte de Nuits, make up the Côte d'Or). The vineyard of Les Pougets yields a wine of medium body and hue but one particularly endowed with a robust bouquet. Louis Jadot has made the most of what nature provided and in 1966, a justly acclaimed year, that is saying an impressive mouthful.

Château Margaux, Vintage 1962 Premier Grand Cru Classé

We cannot say exactly why great Claret is the standard by which all other fine red wines are eventually measured. They are, though, and it has been so for many hundreds of years. In 1855, when the leading vineyards of the Médoc were officially classified (and the last time the French could agree on the matter) Château Margaux was ranked as one among only four "Premier Grand Crus". The unvarying conditions of ideal soil and exposure apparent then at the vineyard are today still paired with a perfect balance of grape varieties and artistry of wine-making. Under the deep-seated cork, branded with an image of the classic architecture of the Ginestet family-owned Château, and slowly maturing these past 13 years, is a symphony in wine combining all of the elegance and delicacy of the wines of this appellation with a subtle strength assuring longevity.

Château Climens, Vintage 1962 Premier Cru Sauternes

Most white wines are made to be enjoyed young. The sweet dessert wines of the Sauternes district of Bordeaux are one of the few remaining exceptions—and they can be exceptional indeed! Officially classified as a First Growth (Premier Cru) in 1855, the vineyard has always been planted about eighty percent with Semillon grapes and the balance about equally divided between Sauvignon and Muscadelle. In repeated bunch-by-bunch combing of the vineyard, the grapes are picked late after they are shriveled and partially rotted (pourriture noble) on the vine. In this way, the maximum amount of grape sugar is concentrated into a small amount of the juice. The wine remains in barrel for two to three years, and a good vintage will mature over decades. To raise a lusciously sweet, deep gold, aromatic glass of Chateau Climens and to wed it to a special dessert turns the marriage into a love affair.

Dow's 1945 Vintage Porto

The English have influenced every aspect of the Porto trade and Dow's Portos have been shipped to Great Britain from the upper valley of the Douro for nearly 170 years. A vintage Porto, unlike most Porto wine, is unique because it is unblended and also because it is matured in the bottle. Great vintage years, such as 1945, are rare. Such a wine should complement the fruit and nuts to perfection.

Pickled Winkles Smoked Quail Newmarket "Ponies"

Winkles—periwinkles actually—are a classless delicacy. That is to say, pickled winkle fanciers (not to be confused with winkled pickle partisans) are more a matter of location than position. Londoners of every sort consume tons of them, so also do Blackpudlians, but in Chester they are little known. These tiny, twisty and curly, chewy little shellfish, properly pickled, cleanse the palate and titillate the tummy.—On a more sober note, we shall also enjoy thin slices of smoked quail on buttered brown bread.—Lastly, a morsel literally fit for the Queen—tiny Newmarket "Ponies" (sausages). These small, glistening, orange-colored sausages made of pork and spices are the only sausages produced in England without the usual chemical preservatives. As a result, and despite their once great popularity, they have become virtually unobtainable anywhere but at the racing center of Newmarket where they have always been made (hence the misnomer "Ponies"). Every Tuesday a small bundle of these tender and delicately savory sausages is specially delivered to Buckingham Palace for Queen Elizabeth, and this Tuesday another bundle for us!

Cold Fennel Soup

Cold brewet: Take crumb of almonds dry it in a cloth and when it is dried do it in a vessel, do thereto salt, sugar, and white powder of ginger and juice of fennel and wine and let it well stand, lay full and mix and drip it forth. (1378)

Grilled Fresh Mackerel With Mustard Sauce

Some fish, like some people, seem to have a better public relations image than others. All extol the undeniable virtues of Dover sole in every conceivable preparation. But mackerel is a more beautiful and more flavorful fish. So fresh that the light shines from it like a rainbow, mackerel should be treated exactly like trout, and grilled and served as swiftly. And so we have done. The whole fish emerges from beneath the grill a crispy melange of browns and blacks. Its firm, whitish-brown flesh shines with parsley butter and may be dipped into the mustard sauce that traditionally accompanies it. This gastronomic canvas of dark hues and earth tones is completed by a serving of brittle, deep green, fried parsely branches.

Grete Fowle Pye

Savoury pies have long been popular in the British Isles as a fine way to keep the chill of winter from one's bones. This recipe is taken straight out of a fifteenth century cookbook

and typifies the passion of that era for delightfully spiced and seasoned foods. To your table will be brought a deep earthenware casserole. On top and overflowing the edges is a thick, very thick, golden brown pastry crust, undulating yet motionless, suggestive of all the goodness just beneath. Dig in and deeply to bring forth, midst clouds of fragrant steam, chunks of woodcock, duck and chicken, even currants and prunes, all immersed in the richest of gravies flavored with beef marrow, cloves, mace, cinnamon and saffron. Oh, this is marvelous fare, plucked from the past to give heart to present-day Yeomen.

Saddle of Dorset Lamb

Dorset is in the south and from its rolling pastures have long come the choicest of spring lambs for the dining tables of the English. The saddle is the most prized cut and, properly presented, is as good to look at as to taste. As to its roasting, confuse not baby lamb with old mutton. "Well done" may be unavoidable for the latter but this lamb will be served pink and juicy. Although the French cook lamb in much the same way, the accompanying mint sauce and red currant jelly mark our preparation as unmistakably English. The platters will be passed garnished with watercress and golden kumquats. To complete this colorful presentation you will enjoy a soufflé of fresh spinach sprinkled with nutmeg and tiny little new potatoes straight from the garden.

Cheeses of England

Stilton

Blue Cheshire

Lancashire

Cheddar

Wensleydale

Derby

Rhubarb Flummery

"Blessed be he that invented pudding for it is a Manna that hits the Palates of all Sorts of People; a Manna, better than that of the Wilderness, because the People are never weary of it. Ah, what an excellent Thing is an English Pudding! To come in Pudding time, is as much as to say, to come in the most lucky Moment in the World."—(Sorbiere, 1663)—Our pudding is a variety known as a flummery. It can be made with almost any type of fresh fruit, with oatmeal, or even, according to a 1700 Scottish recipe, with shaved hartshorn (deer antlers). As there are other ways of wearing horns, we thought the Yeomen would prefer a flummery made of fresh rhubarb, orange peel and liqueur. To be presented in a champagne glass, its pale green will be set against the soft yellow-white of rich double Jersey cream.

Fruit Vessels

Demitasse

THE OFFICERS AND YEOMEN
PARTICIPATING IN THE TWENTY-FOURTH BANQUET
of the
BEEFEATER CLUB of the INCORPORATED
ANCIENT ORDER of the BEEFEATER



May 13, 1975

R. C. KOPF
the Governor

WHITNEY I. GERARD
the Chief Warder

EDWARD ROBERT BROOKS
the Reeve

STANLEY H. BRAMS
Upper Warder Emeritus, Central Bailiwick

CARROLL M. BOWMAN
Upper Warder, Eastern Bailiwick

JAMES M. HENDERSON
Bailiff, Southern Bailiwick

CHARLES S. MUELLER
Bailiff, Eastern Bailiwick

TITU ARON	RAYMOND B. KELLY, JR.
SAUL D. ARVEDON	GERALD KRAFT
RICHARD N. BOULTON	EUGENE M. MCCARROLL
JOHN B. BRAMS	CLINTON L. MILLER
RUSSELL F. BURCH	ROY A. NELSON
ALFRED P. BURROUGHS, JR.	LEONARD D. O'BRIEN
HENRY Z. CARTER	JOHN G. RANDAZZO
PATRICK M. COLAGIURI	JOHN O. ROSEFIELD
JOHN J. DEERING	BARNEY H. SAMPSON
ROBERT R. FULTON	ALBERT E. SPRUCK
THOMAS G. GILLESPIE, JR.	GEORGE WILLIAM TAYLOR
GERALD S. GORDON	JOHN UPTON, JR.
DANIEL P. HANSON	NORMAN M. WALLACK
LUCIAN J. HARRIS	GEORGE C. WILDERMUTH
KENNETH S. HEIBERG	STAN E. WISDOM

C. C. WUTH



May 20, 1975

R. C. KOPF
the Governor

WHITNEY I. GERARD
the Chief Warder

RUSSELL B. ADAMS
the Gaoler

EDWARD ROBERT BROOKS
the Reeve

JOHN T. KNOX
the Renter Reeve

PHILIP H. MILNER
Upper Warder Emeritus, Eastern Bailiwick

ELLIOTT M. SIMON
Bailiff, Central Bailiwick

TAYLOR F. AFFELDER	CHARLES T. KINGSTON, JR.
JUDD BOCKNER	JEROME KOHLBERG
C. DUNCAN BROUGH	FRED L. LIEBMANN
C. BENJAMIN BRUSH, JR.	JOHN H. MCBRIDE
DIETER H. BUEHLER	WALTER H. MCCULLOUGH
RICHARD P. CARNEY	ALBERT H. POWERS
REID A. CURTIS	CHARLES E. REDMAN
JAMES DEMPSEY	E. B. ROOD
GEORGE A. DOOLE, JR.	BRUCE D. SARGENT
JOHN R. GAVEL	MALCOLM B. SARGENT
LEO GROSSMAN	HUBERT A. SCHNEIDER
EDWIN L. HOBSON	WILLIAM N. SEERY
FRED W. JUNG, JR.	LYNN A. SMITH
HARVEY L. KATZ	LOUIS J. SOMOGYI
WILLIAM G. KEY	VERNON O. UNDERWOOD

OTTO A. ZIEBELL

*A Brief Account of the Antecedents of
The Beefeater Club of The Incorporated
Ancient Order of The Beefeater*

The Tower of London was begun in 1078 by order of William the Conqueror, and as it was to be the King's Castle, it was in the safekeeping of William's personal guard. These guards were called "buffetiers," keepers of the King's table, responsible for royal food and drink. Through the years, the name was corrupted by usage to "buffeteer" and finally to "Beefeater." When the resident guard of the Tower was formed, they were called Yeomen Warders. But the figure of the guard in his Tudor uniform had become so familiar that people continued to call him "Beefeater."

"In those early days apparently any fit man of good physique could be appointed a Yeoman Warder," notes one history of the Tower. It was only necessary to pay £309, the money being recoverable on retirement or by selling the office, but not if death occurred in service. From this dates an ancient toast drunk to the health of each new recruit, from which comes our version *"To your good life as a Yeoman Warder."* Wellington, the Iron Duke, abolished the purchase of warderships when he was Constable of the Tower from 1826-52, ordering that *"None but deserving, gallant and meritorious discharged serjeants of the Army should be appointed Warders of the Tower."* Appointment is for life provided the Yeoman Warder is fit and well performs his duties.

The Tower was originally a sanctuary and it became again a haven under the Iron Duke's stewardship. In 1858, its position as a sanctuary was symbolized by Queen Victoria's approval of the Blue Undress uniform. This is much the same as the State Dress of Tudor bonnet, scarlet frock and breeches embroidered with gold, but without the ruff and rosettes. This State Dress, reserved for occasions and coronations, had been authorized in 1552 by Edward VI on the urging of the Duke of Somerset, who had been so well-treated while imprisoned in the Tower that he felt the Yeomen Warders should be granted *"the honour of wearing State Dress."* The frock embroidery bears below the Royal Crown, the Rose, the Thistle, the Shamrock and the Leek, kingdoms from which the empire was formed. Blue Undress bears embroidery of the Royal Crown and the insignia of the reigning monarch, a fit symbol of a commonwealth served by a Royal House.

The Beefeater Club of The Incorporated Ancient Order of The Beefeater, organized *"to promote good fellowship and to perpetuate the ancient tradition of good living, loyalty and friendship,"* was originally inaugurated after the last war, at Beefeater House, London. An American Headquarters was established to further this tradition of good will, this group placing important emphasis on charitable aims through The Beefeater Foundation.

Charles E. Redman

Jim Caspary

William D. Key

Joseph A. Doolittle
Russell W. Sam



Hubert A. Schneider

Death Tury
Rod Marbly.

President

Mr.