

For immediate release
Tuesday, Nov. 12, 1974

THE WHITE HOUSE
Office of the Press Secretary to Mrs. Ford

The President and Mrs. Ford will host a black tie dinner honoring His Excellency Dr. Bruno Kreisky, Federal Chancellor of Austria, tonight at the White House.

The dinner will be held in the State Dining Room, followed by a concert by Singer Vikki Carr in the East Room. Guests will dance to the Marine Dance Combo in the Grand Foyer after Miss Carr's performance.

The predominant color in the Dining Room will be varying shades of bright pink. The arrangement of tables will be more informal than usual, with all guests, including those at the head table, seated at round tables. Table cloths are in Scalamandre fabrics of taffeta and antique satin in deep pink, orange-pink and peach-pink tones.

Focal point of each table will be a contemporary crystal design by Steuben Glass. Selected by Mrs. Ford and on loan from the American glass designer in New York, the designs range from 5" to 16" in height. This is the first time in recent history that sculptures have been used as centerpieces at a State dinner.

The crystal centerpieces will be flanked by four small crystal bud vases, each filled with one or two flowers in shades of red, pink and purple (flowers include cyclamen, ranunculus, anemone and sweet peas). Between each bud vase will be a tapering white candle in a heavy rectangular glass holder. Accents of English ivy will be intertwined around the vases and candle holders (both on loan from Tiffany & Co. of New York).

Lighting in the Dining Room will be somewhat lower than it has been in the past. In each corner of the room will stand a 12-14' Weeping Ficus tree, accented by special lighting.

Small cabaret tables will be placed around the dancing area in the Grand Foyer, with Roundtop (standard) Ficus trees in the Foyer and Grand Hall.

The menu includes: Turtle soup; Cold smoked rainbow trout; Breast of pheasant; wild rice; Chestnut Puree; Bibb lettuce salad; Brie cheese; Chocolate delight for dessert; and Demitasse.

Tabor Hill Trebbiano, a white wine from Michigan, will be served with the fish course; Freemark Abbey Cabernet Sauvignon with the Pheasant; and Schramsburg Blanc de Blancs Reserve, a champagne, with dessert. Both the cabernet sauvignon and champagne are California wines.

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