

[2/20/1976?]

THE WHITE HOUSE

Office of the Press Secretary to Mrs. Ford

The President and Mrs. Ford will host a black tie dinner honoring governors of the 50 states, the Commonwealth of Puerto Rico, and the three United States territories (Guam, the American Samoa and the Virgin Islands) at 8:00 P.M. on Monday, February 23, 1976.

Dinner will be followed by toasts by the President and Governor Robert D. Ray of Iowa, Chairman of the National Governor's Conference. After dinner, guests will be entertained by popular singer Tony Bennett, followed by dancing in the Grand Hall to the music of the Marine Dance Band.

Mrs. Ford has chosen a classical folk art theme, "The Peaceable Kingdom" for the decor of the State Floor. Much of the inspiration for the decorations comes from the paintings of Pennsylvania artist Edward Hicks (1780-1849), which depict the Biblical concept of unity -- wild and domestic animals living together in tranquility. In his paintings he often integrate the idea of the peaceful coexistence of Western civilized man with native American Indians.

Hand-crafted animals and birds will be used as centerpieces. Each an American antique, the carvings are made of wood, stone, metal and fabric, and will be placed in a natural setting of multi-colored spring flowers. Candleholders are fashioned of antique wooden spools used in the mills of New England from the turn of the century through 1945. The wood has a shine created from the lanolin of the yarn which was deposited on the wood. Some of the candleholders are trimmed in brass and others in pewter.

The round tables will be draped with taffeta and antique satin tableclothes in shades of bright pinks. Tables will be set with the Johnson China, vermeil flatwear, and the Morgantown crystal.

The decorations are being coordinated by Jack Bangs, chief designer for the Gazebo of New York, who is donating his services. The Museum of American Folk Art is supplying the centerpieces, most of which are from private collections.

The menu: Filet of Mountain Trout Meuniere, Fleurons, Roast Sirloin of Beef, Eggplant Fermiere, Cauliflower with Parsley, Watercress and Mushroom Salad, Trappist Cheese, Grand Marnier Souffle with Sauce Sabayon, Demitasse.

Wines: Gold Seal Pinot Chardonnay; Beringer Cabernet Sauvignon; The Thompson Pere Marquette.

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