

For Immediate Release  
Monday, September 20, 1976

THE WHITE HOUSE  
OFFICE OF THE PRESS SECRETARY TO MRS. FORD

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The President and Mrs. Ford will honor His Excellency, William R. Tolbert, Jr., President of the Republic of Liberia, and Mrs. Tolbert at a black-tie state dinner in the White House Tuesday, September 21, at 8 PM.

Contemporary Singer/Entertainer, Wayne Newton, will perform in the East Room following dinner.

The Museum of the City of New York has loaned its private collection of 19th Century silver presentation pieces for the dinner. All of the pieces were created by American manufacturers in the late 1800's. Silver presentation pieces come from the custom of giving a piece of silver to an individual in recognition of service or in appreciation of accomplishment.

The centerpieces include a silver pitcher presented to Admiral David Farragut in 1863 by Commander Charles Hunter and the officers in the crew of the U.S. Steamer Montgomery, and a silver fruit dish to Cyrus W. Field in 1866 by George Peabody. Other pieces include: a fireman's trumpet, a teapot, a hot water kettle, loving cups and vegetable dishes, which were presented to outstanding Americans.

Quadrille Fabrics of New York has donated the tablecloths to be used for the dinner. The "Bagatelle print" is a hand-screened print of blended multi-colored floral (muted reds, oranges, greens, yellows, etc.). The silver presentation pieces will be encircled with American grown, all season flowers and greens; such as, Boston ivy, pink cabbage roses, eucalyptus, pink lilies, gerber daisies and mums. There will be six peach/pink votive candles in clear glass holders on each table. The napkins will be accented with a pink lily tucked in the green and white striped grosgrain ribbon.

The Johnson china, Kennedy crystal and Monroe vermeil will be used. The state floor will have garlands of flowering American greens highlighted with votive lights.

Joan Peck, designer from New York, has coordinated the decorations of the state floor. Mr. Renny Reynolds, "Renny's" of New York, has worked with Ms. Peck on the flower arrangements.

The menu: Timbale of Sea Scallops; Roast Rack of Lamb; Baked Celery with Almonds; Green Peas with Fresh Mint; Asparagus and Lettuce Vinaigrette Salad; Port Salut Cheese; and Charlotte Monticello.

The wines: Saint Michelle, Semillon Blanc (1975); Almaden, Cabernet Sauvignon (1971); and Beaulieu, Extra Dry (1970).