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Collection: Faulkner, Linda: Files

Folder Title: February 1983/March 1983 Queen Elizabeth II
of UK Dinners in California (4 of 4)

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WITHDRAWAL SHEET

Ronald Reagan Library

Collection: Faulkner, Linda: Files

Archivist: cas/cas

File Folder: Feb/March 1983 Queen Elizabeth II of UK Dinners in California [4 of 4] Box 11504

Date: 8/5/96

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
1. list	column of social security numbers (19 pp., partial)	n.d.	P6 B6 CCB 11/13/00

RESTRICTION CODES

Presidential Records Act - [44 U.S.C. 2204(a)]

- P-1 National security classified information [(a)(1) of the PRA].
- P-2 Relating to appointment to Federal office [(a)(2) of the PRA].
- P-3 Release would violate a Federal statute [(a)(3) of the PRA].
- P-4 Release would disclose trade secrets or confidential commercial or financial information [(a)(4) of the PRA].
- P-5 Release would disclose confidential advice between the President and his advisors, or between such advisors [(a)(5) of the PRA].
- P-6 Release would constitute a clearly unwarranted invasion of personal privacy [(a)(6) of the PRA].
- C. Closed in accordance with restrictions contained in donor's deed of gift.

Freedom of Information Act - [5 U.S.C. 552(b)]

- F-1 National security classified information [(b)(1) of the FOIA].
- F-2 Release could disclose internal personnel rules and practices of an agency [(b)(2) of the FOIA].
- F-3 Release would violate a Federal statute [(b)(3) of the FOIA].
- F-4 Release would disclose trade secrets or confidential commercial or financial information [(b)(4) of the FOIA].
- F-6 Release would constitute a clearly unwarranted invasion of personal privacy [(b)(6) of the FOIA].
- F-7 Release would disclose information compiled for law enforcement purposes [(b)(7) of the FOIA].
- F-8 Release would disclose information concerning the regulation of financial institutions [(b)(8) of the FOIA].
- F-9 Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA].

WITHDRAWAL SHEET

Ronald Reagan Library

Collection: Faulkner, Linda: Files

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RESTRICTION CODES

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- P-1 National security classified information [(a)(1) of the PRA].
- P-2 Relating to appointment or removal of officers [(a)(2) of the PRA].
- P-3 Release would violate a Federal statute [(a)(3) of the PRA].
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- F-9 Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA].

THE WHITE HOUSE

OFFICE OF THE FIRST LADY'S PRESS SECRETARY

EMBARGOED UNTIL
7:30 P.M., MARCH 3, 1983

March 3, 1983

NOTICE TO THE PRESS: Background on Official Dinner for Her Majesty Queen Elizabeth II and Prince Philip at the DeYoung Museum, San Francisco, California

The President and Mrs. Reagan will host an Official Dinner honoring Her Majesty Queen Elizabeth II and His Royal Highness The Prince Philip Duke of Edinburgh at the M. H. DeYoung Memorial Museum in San Francisco, California, on Thursday, March 3, 1983, at 7:30 p.m.

- Dinner guests will arrive through the Foyer Gallery of the Asian Art Museum and proceed into the Adrian Gruhn Court for cocktails. Two ensembles of the San Francisco Symphony -- the Caselli Woodwind Quartet and the Aurora String Quartet -- will provide music during the reception.
- Dinner will be held in the Hearst Court of the DeYoung Museum. Sand and pale rust silk tablecloths with white napkins will be used on round tables. White china with a gray web border, silverware and crystal will be provided by the St. Francis Hotel.
- Centerpieces of freesias, alstroemerias, tulips, hyacinths, Queen Anne's lace, and chinchinchee flowers in yellows, whites, soft corals and pinks will decorate the tables. Assorted ferns and tall blooming spring branches will also be used in the floral arrangements.
- The menu: Lobster Terrine with Golden Caviar and Dill Sauce; Double Consomme of Pheasant, Quenelles of Goose Liver, Cheese Straws; Loin of Veal with Morel Mousse, Sauce with Essence of Balsam, Spring Season's First Vegetables, Truffle Potato; Kentucky Limestone Salad with Goat Cheese, Walnut Dressing; Aurora Pacifica; Demitasse. The wines: Trefethen Chardonnay 1980; Jordan Cabernet Sauvignon 1976; Piper Sonoma Brut 1980.
- Following dinner, singers of the San Francisco Opera Center and members of the San Francisco Symphony conducted by Andrew Meltzer will perform.
- Guest list attached.

#

EMBARGOED UNTIL
7:30 P.M., MARCH 3, 1983

ENTERTAINMENT PROGRAM FOR OFFICIAL DINNER HONORING

H.M. QUEEN ELIZABETH II

AND H.R.H. THE PRINCE PHILIP DUKE OF EDINBURGH

SAN FRANCISCO, CALIFORNIA

MARCH 3, 1983

* * *

SAN FRANCISCO OPERA

Terence A. McEwen, General Director

SAN FRANCISCO SYMPHONY

Edo de Waart, Music Director

Andrew Meltzer, Conductor

Singers of the San Francisco Opera Center

Members of the San Francisco Symphony

* * *

PROGRAM

Fanfare from The Rake's Progress	Igor Stravinsky
Overture to The Pirates of Penzance	Sir Arthur Sullivan
Duet: "People Will Say We're In Love" from Oklahoma Laura Brooks Rice, mezzo-soprano James Busterud, baritone	Richard Rodgers
"Maria" from West Side Story Thomas Woodman, baritone	Leonard Bernstein
"Glitter and Be Gay" from Candide Ruth Ann Swenson, soprano	Leonard Bernstein
Trio from Faust Nancy Gustafson, soprano Peter Kazaras, tenor James Patterson, bass	Charles Gounod

#

February 26, 1983

10:00 a.m.

THE PRESIDENT AND MRS. REAGAN

Her Majesty Queen Elizabeth II
His Royal Highness The Prince Philip, Duke of Edinburgh
The Right Honorable Francis Pym, PC, MP, & Mrs. Pym
Secretary of State/Foreign & Commonwealth
H.E. Sir Oliver Wright & Lady Wright
British Ambassador to the U.S.
The Duchess of Grafton, GCVO
Mistress of the Robes
Lady Susan Hussey, CVO
Lady-in-Waiting
The Right Honorable Sir Philip Moore
Mr. Robert Fellowes
Assistant Private Secretary to Her Majesty Queen Elizabeth II
Mr. Michael Shea
Press Secretary to H.M. Queen Elizabeth II
Surgeon Captain Norman Blacklock
Medical Officer to H.M. Queen Elizabeth II
Sir Peter Ashmore, KCB, KCVO, DSC
Master of the Household
Rear Admiral Paul Greening
Flag Officer Royal Yachts
Air Vice-Marshal John Severne, MVO, ORE, AFC
Captain of the Queen's Flight
Consul General & Mrs. John Beaven
Mr. & Mrs. Kurt Herbert Adler (Nancy)
General Director Emeritus, San Francisco Opera
Mr. and Mrs. John David Alexander (Catherine)
American Secretary, Rhodes Scholarship Trust
Hon. Walter H. Annenberg & Hon. Leonore Annenberg
Former Ambassadors to Great Britain & to Nepal (Honorary Knighthood)
Mr. & Mrs. Samuel H. Armacost (Mary Jane)
President, Bank of America
Hon. Anne Armstrong & Mr. Tobin Armstrong
Former Ambassador to Great Britain
Hon. (Sen.) & Mrs. Howard H. Baker, Jr. (Joy)
U.S. Senator from Tennessee & Majority Leader of the U.S. Senate
Hon. & Mrs. James A. Baker III (Susan)
Chief of Staff & Assistant to the President
Mr. & Mrs. Stephen D. Bechtel, Jr.
Chairman, Bechtel Group Inc.
Mr. Richard Beeston
London Daily Telegraph
Professor & Mrs. Paul Berg (Mildred)
Stanford University Medical Center, Dept. of Biochemistry (Nobel Prize/Chemistry 1980)
Mr. & Mrs. Benjamin F. Biaggini (Anne)
Chairman, Southern Pacific Company
Hon. Shirley Temple Black & Mr. Charles Alden Black
Former Chief of Protocol
Mr. Richard Blum
Husband of Mayor Feinstein
Hon. & Mrs. Roger Boas (Nancy)
Chief Administrative Officer, City and County of San Francisco
Hon. Richard Burt
Assistant Secretary of State for European Affairs

Mr. & Mrs. Philip Caldwell (Betsey)
Chairman, Ford Motor Company

Dr. W. Glenn Campbell & Dr. Rita Ricardo Campbell
Hoover Institution, Stanford University

Mr. & Mrs. John W. Chancellor (Barbara)
NBC News Commentator

Mr. & Mrs. Sherman Chickering (Jean)
San Francisco

Mr. & Mrs. Thomas W. Chinn (Daisy)
Chinese Cultural Society

Hon. & Mrs. William P. Clark (Joan)
Assistant to the President for National Security Affairs

Mr. & Mrs. Alistair Cooke (Jane)
Journalist/Author (Honorary Knighthood)

Mr. & Mrs. Amory J. Cooke (Phoebe)
Woodside, CA

Mr. & Mrs. Sheldon Cooper (Betty)
San Francisco

Mr. & Mrs. Malcolm Cravens (Martha)
San Francisco

Mr. & Mrs. Vincent Cullinan (Elizabeth)
San Francisco

Mr. & Mrs. Rene Yvon d'Argence
Director & Chief Curator, Asian Art Museum of San Francisco
& The Avery Brundage Collection

Mrs. Ralph Davies (Louise)
Woodside, CA

Hon. & Mrs. Michael K. Deaver (Carolyn)
Deputy Chief of Staff and Assistant to the President
The Governor of California & Mrs. Deukmejian (Gloria)

Mr. Joseph P. DiMaggio
Former NY Yankees Star

Mr. & Mrs. Douglas Fairbanks, Jr. (Mary Lee)
Actor/Producer/Writer (Honorary Knighthood)

Mrs. John Field
Daughter of Professor James D. Hart

Hon. Dianne Feinstein & Mr. Richard Blum
Mayor, City & County of San Francisco

Mr. and Mrs. Alan C. Furth
President, Southern Pacific Company

Mr. & Mrs. R. Gwin Follis (Ann)
San Francisco

Mr. & Mrs. Charles Arleigh Foster, Jr. (Hannah)
Foundation for Teaching Economics

Professor & Mrs. Milton Friedman (Rose)
Hoover Institution, Stanford University (Nobel Prize Winner - Economics
1976)

Mr. David Frost
TV personality/Author/Producer

Mr. & Mrs. Russell Gallaway, Jr.
Sacramento

Mr. & Mrs. John Geer (Henrietta)
Sacramento

Mr. & Mrs. Gordon Getty (Ann)
Director, Getty Oil

Mr. & Mrs. Richard N. Goldman (Rhoda)
San Francisco (Former President, Jewish Community Federation)

Mr. & Mrs. Charles L. Gould (Margaret)
Hillsborough

Mr. Ted Graber
Interior Designer

The Reverend & Mrs. Billy Graham (Ruth)
Evangelist

Mr. & Mrs. Walter A. Haas, Jr. (Evelyn)
Chairman Executive Committee, Levi Strauss & Company

Mr. Preston Hagman
Grandson of Miss Mary Martin

Mr. & Mrs. Prentis Cobb Hale (Denise)
Chairman Executive Committee, American Retail Federation

Mr. & Mrs. Richard C. Ham (Charlotte)
San Francisco

Mrs. Homer Hargrave & Mr. Paul Maginot
 Templeton, CA
 Mr. & Mrs. Ralph Harris (Ena)
 White House Correspondent for Reuters
 Mrs. George D. Hart (Jessica)
 Trustee, de Young Museum
 Professor James D. Hart & (daughter) Mrs. John L. Field (Carol)
 Chairman, Pacific Region Marshall Scholarship Commiteee; Director,
 Bancroft Library, University of California
 Mr. & Mrs. James R. Harvey (Charlene)
 President, TransAmerica Corporation
 Mrs. Catherine Campbell Hearst
 Beverly Hills
 Mr. & Mrs. Randolph A. Hearst (Maria)
 Chairman, Hearst Corporation
 Mr. & Mrs. Alander Hogland (Maria)
 San Francisco
 Mr. & Mrs. Jaquelin H. Hume (Vetty)
 President, AMPCO Foods, Inc.
 Mr. & Mrs. George F. Jewett, Jr. (Lucille)
 Vice Chairman, Potlatch Corporation
 Mr. Steven P. Jobs
 Chairman, Apple Computer, Inc.
 Mr. & Mrs. Edward Karkar
 Natalia Makarova - Ballerina
 Mr. Raymond Kassar
 President, Atari, Inc.
 Mr. & Mrs. George M. Keller (Adelaide)
 Chairman, Standard Oil Company of CA
 Dr. & Mrs. Donald Kennedy (Barbara)
 President, Stanford University
 Mr. Robert Kerr
 Santa Rosa
 Mr. & Mrs. Leonard Kingsley (Sue)
 Chairman, San Francisco Fine Arts Museums
 Mr. & Mrs. Gorham Knowles (Diana)
 San Francisco
 Mr. & Mrs. Ted Koppel (Grace Anne)
 ABC Nightline Anchorman
 Mr. Woodward Kingman -- Executive Vice President, Crocker National Bank
 Hon. & Mrs. Laurence William Lane, Jr. (Donna Jean)
 Publisher, Lane Publishing Company (former Ambassador)
 Mr. Edison Lewis
 San Francisco
 The Reverend John Joseph LoSchiavo
 President, University of San Francisco
 Hon. (Amb.) & Mrs. John J. Louis, Jr. (Josephine)
 U.S. Ambassador to the United Kingdom of Great Britain & North Ireland
 Mr. & Mrs. George Lucas (Marcia)
 Producer/Director
 Hon. (Dr.) & Mrs. Henry Lucas, Jr. (Cerella)
 Chairman, New Coalition for Economic & Social Change
 Mr. & Mrs. Robert A. Lurie (Connie)
 Owner, San Francisco Giants
 Hon. & Mrs. Milton Marks -- California State Senator
 Mr. & Mrs. Richard Madden (Joan)
 Chairman, Potlatch Corporation
 Mr. Cyril Magnin
 Chief of Protocol Emeritus, City & County of San Francisco
 Mr. & Mrs. Peter A. Magowan (Jill)
 Chairman, Safeway Stores, Inc.
 Hon. Cornell C. Maier
 Chairman, Kaiser Aluminum & Chemical Corporation
 Mrs. John W. Mailliard III (Charlotte)
 Deputy Chief of Protocol, City & County of San Francisco
 Mr. & Mrs. Francis A. Martin, Jr. (Nini)
 Hillsborough
 Miss Mary Martin & Mr. Preston Hagman
 Actress
 Mr. & Mrs. Willie Mays (Mae)
 Baseball Star
 Mr. & Mrs. Peter McBean (Alletta)
 Hillsborough
 Hon. John McCone (Theiline)
 Former Director Central Intelligence Agency
 Mr. Terence A. McEwen
 General Director, San Francisco Opera

Mrs. John C. McDonald (Trudy)
Fremont, CA (Republican National Committeewoman for California)

Mr. Peter McKay
The Daily Mail

Mr. & Mrs. James K. McWilliams (Anne)
San Francisco

Hon. & Mrs. Edwin Meese III (Ursula)
Counsellor to the President

Mr. & Mrs. Richard K. Miller (Ann)
President, San Francisco Opera

Mr. & Mrs. Joe Montana (Cass)
San Francisco Forty-Niners

Mr. & Mrs. Joseph A. Moore, Jr.
Moore Dry Dock Company

Mrs. Joe L. Morgan (Gloria)
Wife of Baseball Star

Mr. & Mrs. Robert W. Naylor (Kay)
Menlo Park

Hon. (Ms.) Wendy Nelder
President, Board of Supervisors of San Francisco

Ms. Enid Nemy & Mr. S. Ralph Cohen
Society Editor, New York Times

Mr. John Osman
British Broadcasting Corporation

Hon. & Mrs. David Packard (Lucile)
Chairman, Hewlett-Packard Company

Sir Yue-Kong Pao
World-Wide Shipping Group, Hong Kong

Mr. & Mrs. John Place (Catherine)
Chairman, Crocker National Corporation

Mr. David Pleydell-Bouverie
Glen Ellen, CA (Cousin of HM Queen Elizabeth II)

The Most Reverend John R. Quinn
Archbishop of San Francisco

The Secretary of the Treasury & Mrs. Regan (Ann)

Mr. & Mrs. Carl E. Reichardt (Patricia)
President, Wells Fargo Bank

Dr. & Mrs. William Y. Rial (Constance)
President, American Medical Association

Justice & Mrs. Frank K. Richardson
Associate Justice, Supreme Court of California

Dr. & Mrs. Paul F. Romberg
President, San Francisco State University

Hon. (Amb.) Selwa Roosevelt & Mr. Archibald B. Roosevelt, Jr.
Chief of Protocol

Mr. & Mrs. Charles M. Schultz (Jean)
Cartoonist ("Peanuts")

Mr. & Mrs. Thomas Schumacher (Lorraine)
Foster City, CA

Mr. & Mrs. William A. Seavey
President, English Speaking Union (San Francisco Branch)

Mr. & Mrs. John T. Seigle (Kathy)
Foster City, CA

Mr. & Mrs. J. Gary Shansby (Barbara)
CEO, Shaklee Corporation

The Secretary of State & Mrs. Shultz (Helena)

Mr. Steve Silver
Producer, Beach Blanket Babylon

Mrs. William L. Stewart III & Mr. John C. Peters
Corte Madera

Mr. John Suchet
Independent Television News

Mr. & Mrs. Walter H. Sullivan, Jr. (Dagmar)
San Francisco

Hon. & Mrs. Edwin W. Thomas, Jr. (Gretchen)

Regional Administrator, GSA

Mr. & Mrs. Henry Trione (Madelyne)

Santa Rosa

Mr. & Mrs. Bill Walsh (Geri)

Coach, San Francisco Forty-Niners

Dr. & Mrs. Dean A. Watkins (Bessie)

Chairman, Watkins-Johnson Company, Inc.

The Secretary of Defense & Mrs. Weinberger (Jane)

Mr. & Mrs. Ian McKibbin White (Florence)

Director, M. H. de Young Memorial Museum

Mr. & Mrs. Brayton Wilbur, Jr. (Judith)

President, San Francisco Symphony - Mrs... President, Asian Art Museum

Hon. & Mrs. Lionel J. Wilson (Dorothy)

Mayor, City of Oakland

Hon. (Sen.) Pete Wilson

U.S. Senator from California

Hon. (Rep.) & Mrs. Ed Zschau (Jo)

U.S. Representative from California

As of February 26, 1983
3:00 p.m.

DINNER (HM QUEEN ELIZABETH II) SAN FRANCISCO/DE YOUNG MUSEUM THURSDAY,
MARCH 3, 1983, 7:30 p.m. - Blk Tie

Table 1

Mr. Sheldon Cooper
Mrs. Chalres Arleigh Foster, Jr.
Mr. Amory J. Cooke
Mrs. Robert W. Naylor
Mr. John T. Seigle
Mrs. Paul F. Romberg
Mr. James K. McWilliams
Mrs. R. Gwin Follis
Mr. A. Russell Gallaway, Jr.
Mrs. Vincent Cullinan

Table 2

Mr. John C. Peters
Mrs. John T. Seigle
Mr. Robert Kerr
Mrs. James K. McWilliams
Mr. R. Gwin Follis
Mrs. A. Russell Gallaway, Jr.
Mr. Vincent Cullinan
Mrs. Amory J. Cooke
Mr. Charles Arleigh Foster, Jr.
Mrs. W. L. Stewart III

Table 3

Hon. Richard Burt
Mrs. Sheldon Cooper
Mr. Peter McBean
Mrs. William A. Seavey
Mr. Robert W. Naylor
Mrs. Charles Gould
Mr. James R. Harvey
Mrs. Alander Hogland
Mr. Charlges Gould
Mrs. Benjamin F. Biaggini

Table 4

- Mrs. William P. Clark
- Air Vice-Marshal John Severne, NVO,
ORE, AFC
- Mrs. Jaquelin Hume
- Mr. John David Alexander
- Mrs. Ralph Harris
- Mr. Jaquelin H. Hume
- Ms. Enid Nemy (Mrs. S. Ralph Cohen)
- Mr. Rene Yvon d'Argence
- Mrs. Thomas W. Chinn
- Mr. Ian McKibbin White

Table 5

- Mrs. Donald T. Regan
- Mr. Michael Shea
- Hon. (Ms.) Wendy Nelder
- Mr. Tobin Armstrong
- Mrs. John Geer
- Professor Paul Berg
- Mrs. John Place
- Hon. David Packard
- Mrs. Donald Kennedy
- Justice Frank K. Richardson

Table 6

The Secretary of Defense
● The Duchess of Grafton, GCVO
Hon. John McCone
Hon. Anne Armstrong
Mr. Douglas Fairbanks, Jr.
Hon. Dianne Feinstein
Mr. Richard K. Miller
Miss Mary Martin
Hon. Walter H. Annengerg
Mrs. Samuel H. Armacost

Table 7

The Secretary of the Treasury
● Lady Susan Hussey, CVO
Mr. Alan C. Furth
Mrs. Billy Graham
Hon. Lionel J. Wilson
Mrs. Prentis C. Hale
Mr. Terence McEwen
Mrs. Richard C. Ham
● The Right Hon. Sir Philip Moore
Hon. Leonore Annenberg

Table 8

Mrs. Caspar Weinberger
● Mr. Robert Fellowes
Mrs. Alistair Cooke
Mr. Richard Madden
Mrs. Milton Friedman
Sen. Milton Marks
Mr. Cornell C. Maier
Mrs. Ian McKibbin White
Mr. Stephen D. Bechtel, Jr.

Table 9

Mr. Gorham Knowles
Mr. Peter McKay
Mrs. Lionel J. Wilson
Mr. S. Ralph Cohen
Mr. Paul Maginot
Mrs. Henry Trione
Mr. Richard N. Goldman
Mr. Prentis C. Hale
Mrs. Thomas Schumacher

Table 10

Hon. Shirley Temple Black
Mr. Richard C. Ham
Mrs. William Y. Rial
Mr. Cyril Magnin
Mr. Richard Beeston
Mrs. Bill Walsh
Professor James D. Hart
Mrs. John David Alexander
Mr. David Pleydell-Bouverie

Table 11

Mr. Charles Alden Black
Mrs. James R. Harvey
Mr. Walter H. Sullivan, Jr.
Mr. John Suchet
Mrs. George D. Hart
Mr. Edison Lewis
Mr. Benjamin F. Biaggini
Mrs. Malcolm Cravens
Mr. Francis A. Martin, Jr.
Mrs. Sherman Chickering

Table 12

Mr. Sherman Chickering
Mrs. Walter H. Sullivan, Jr.
Mr. Malcolm Cravens
Mr. Julius Bengtsson
Mr. Michael Taylor
Mrs. Gorham Knowles
Mr. Alander Hogland
Mr. Henry Trione
Mrs. Edwin W. Thomas, Jr.
Mr. Thomas Schumacher

Table 14 (9)

Sen. Pete Wilson
Mrs. Willie Mays
Mr. Robert A. Lurie
Mr. J. Gary Shansby
Mrs. Milton Marks
Mr. Joseph P. DiMaggio
Mr. Steven P. Jobs
Mrs. Richard N. Goldman

Table 15

Sen. Howard H. Baker, Jr.
Mrs. Henry Lucas, Jr.
Mr. Brayton Wilbur, Jr.
Mrs. Joseph A. Moore, Jr.

Mr. William A. Seavey
Mr. Ted Graber
Mrs. Francis A. Martin, Jr.
Rev. John Joseph LoSchiavo
Mr. John Place
Mrs. Walter A. Haas

Table 16

- Mrs. James A. Baker III
- Sir Peter Ashmore, KCB, KCVO, OSC
- Mrs. Joe Montana
- Mr. Willie Mays
- Mrs. Robert A. Lurie
- Mr. Randolph A. Hearst
- Mrs. Philip Caldwell
- Mr. Joseph A. Moore, Jr.
- Mrs. Kurt Herbert Adler
- The Most Reverend John R. Quinn

Table 17

- Hon. James A. Baker III
- Mrs. Stephen D. Bechtel, Jr.
- Mr. John Geer
- Mrs. Richard Madden
- Professor Milton Friedman
- Mrs. Ed Zschau
- Mr. Bill Walsh
- Mrs. Randolph A. Hearst
- Mr. Ted Koppel
- Mrs. Homer Hargrave

Table 18

- Hon. Michael K. Deaver
- Mrs. John W. Chancellor
- Mr. Alistair Cooke
- Mrs. George Jewett, Jr.
- Hon. Edwin W. Thomas, Jr.
- Mrs. David Packard
- Mr. Walter A. Haas
- Mrs. Leonard Kingsley
- Sir Yue-Kong Pao
- Mrs. Peter A. Magowan

Table 19

- Mrs. Howard H. Baker
- Consul General John Beaven
- Mrs. George Lucas
- Dr. W. Glenn Campbell
- Mrs. Paul Berg
- Mr. Kurt Herbert Adler
- Mrs. Brayton Wilbur
- Mr. Gordon Getty
- Mrs. Joe L. Morgan
- Mr. Edward Karkar

Table 20

Mr. Woodward Kingman
Mr. Raymond Kassar
Mrs. Roger Boas
Mr. Richard Blum
Mr. John Osman
Mr. George Lucas
Mrs. John L. Field
Mr. Preston Hagman
Mr. Joe Montana
Mrs. Dean A. Watkins

Table 21

Mr. George F. Jewett, Jr.
Mrs. J. Gary Shansby
Hon. Roger Boas
Mr. Ralph Harris
Dr. Rita Ricardo Campbell
Dr. Paul F. Romberg
Mr. Steve Silver
Mrs. Charlges M. Schulz
Dr. Dean A. Watkins
Mrs. John W. Mailliard III

• Members of motorcades

Table 22

- Mrs. Edwin Meese III
- Surgeon Captain Norman Blacklock
- Mrs. Ralph Davies
- Mr. Carl Reichardt
- Mrs. George M. Keller
- Hon. Laurence William Lane, Jr.
- Mrs. Catherine Hearst
- Mr. Archibald Roosevelt
- Mrs. Ted Koppel
- Mr. Samuel H. Armacost

Table 23

- Hon. Edwin Meese III
- Mrs. Beaven
- Mr. David Frost
- Ambassador Selwa Roosevelt
- Mr. John W. Chancellor
- Mrs. Gordon Getty
- Mr. Charles M. Schulz
- Mrs. Carl Reichardt
- Mr. Leonard Kingsley
- Mrs. Douglas Fairbanks, Jr.

Table 24

- Hon. William P. Clark
- Mrs. Frank K. Richardson
- Mr. Peter A. Magowan
- Mrs. Richard K. Miller
- Mr. George M. Keller
- Dr. Donald Kennedy
- Mrs. John C. McDonald
- The Reverend Billy Graham
- Mrs. Alan C. Furth

Table 25

- Mrs. Michael K. Deaver
- Squadron Leader Adam Wise
- Mrs. Edward Karkar
- Dr. William Y. Rial
- Mrs. Laurence Lane, Jr.
- Dr. Henry Lucas, Jr.
- Mrs. Rene Yvon d'Argence
- Mr. Thomas W. Chinn
- Mrs. Peter McBean
- Mr. Philip Caldwell

Guests

GATE LIST

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME

NAME

STATE DINNER FOR H.M. QUEEN
ELIZABETH II - March 3, 1983
Thursday, De Young Museum/7:30 p.
Golden Gate Park/Black Tie/Code ED
THE PRESIDENT & MRS. REAGAN

- ✓ Adler, Kurt Herbert (Mr.)
- ✓ Adler, Kurt Herbert (Mrs.)
- ✓ Alexander, John David (Mr.)
- ✓ Alexander, John David (Mrs.)
- ✓ Annenberg, Leonore (Hon.)
- ✓ Annenberg, Walter H. (Hon.)
- ✓ Armacost, Samuel H. (Mr.)
- ✓ Armacost, Samuel H. (Mrs.)
- ✓ Armstrong, Anne (Hon.)
- ✓ Armstrong, Tobin (Mr.)
- ✓ Ashmore, Peter (Sir)
- ✓ Baker, Howard H. Jr (Hon. (Sen.))
- ✓ Baker, Howard H. Jr (Mrs.)
- ✓ Baker, James A. III (Hon.)
- ✓ Baker, James A. III (Mrs.)
- ✓ Beaven, John (Consul-General)
- ✓ Beaven, John (Mrs.)
- ✓ Bechtel, Stephen D. Jr (Mr.)
- ✓ Bechtel, Stephen D. Jr (Mrs.)
- ✓ Beeston, Richard (Mr.)
- ✓ Berg, Paul (Mrs.)
- ✓ Berg, Paul (Professor)
- ✓ Biaggini, Benjamin F. (Mr.)
- ✓ Biaggini, Benjamin F. (Mrs.)
- ✓ Black, Charles Alden (Mr.)
- ✓ Black, Shirley Temple (Hon.)
- ✓ Blacklock, Surgeon Captain Norman
- ✓ Blum, Richard (Mr.)
- ✓ Boas, Roger (Hon.)
- ✓ Boas, Roger (Mrs.)
- ✓ Burt, Richard (Hon.)
- ✓ Bengtsson, Julius
- ✓ Caldwell, Philip (Mr.)
- ✓ Caldwell, Philip (Mrs.)
- ✓ Campbell, Rita Ricardo (Dr.)
- ✓ Campbell, W. Glenn (Dr.)
- ✓ Chancellor, John W. (Mr.)
- ✓ Chancellor, John W. (Mrs.)
- ✓ Chickering, Sherman (Mr.)
- ✓ Chickering, Sherman (Mrs.)

- ✓ 25 Chinn, Thomas W. (Mr.)
- ✓ 4 Chinn, Thomas W. (Mrs.)
- ✓ 24 Clark, William P. (Hon.)
- ✓ 4 Clark, William P. (Mrs.)
- ✓ 4 Cohen, S. Ralph (Mr.)
- ✓ 4 Cohen, S. Ralph (Mrs.)
- A ✓ 13 Cooke, Alistair (Mr.)
- A ✓ 4 Cooke, Alistair (Mrs.)
- A ✓ 7 Cooke, Amory J. (Mr.)
- A ✓ 2 Cooke, Amory J. (Mrs.)
- A ✓ 1 Cooper, Sheldon (Mr.)
- A ✓ 3 Cooper, Sheldon (Mrs.)
- A ✓ 4 Cravens, Malcolm (Mr.)
- A ✓ 4 Cravens, Malcolm (Mrs.)
- A ✓ 2 Cullinan, Vincent (Mr.)
- A ✓ 1 Cullinan, Vincent (Mrs.)
- A
- ✓ 4 D'Argence, Rene Yvon (Mr.)
- A ✓ 25 D'Argence, Rene Yvon (Mrs.)
- A ✓ 11 Davies, Ralph (Mrs.)
- A ✓ 18 Deaver, Michael K. (Hon.)
- A ✓ 25 Deaver, Michael K. (Mrs.)
- A ✓ 4 Deukmejian, George (Gov. of Calif.)
- A ✓ 4 Deukmejian, George (Mrs.)
- A ✓ 4 DiMaggio, Joseph P. (Mr.)
- A
- A ✓ 4 Fairbanks, Douglas Jr (Mr.)
- A ✓ 4 Fairbanks, Douglas Jr (Mrs.)
- A ✓ 4 Feinstein, Dianne (Hon.)
- A ✓ 4 Fellowes, Robert (Mr.)
- A ✓ 20 Field, John L. (Mrs.) (Carol)
- A ✓ 2 Follis, R. Gwin (Mr.)
- A ✓ 4 Follis, R. Gwin (Mrs.)
- A ✓ 2 Foster, Charles Arleigh Jr (Mr.)
- A ✓ 4 Foster, Charles Arleigh Jr (Mrs.)
- A ✓ 4 Friedman, Milton (Mrs.)
- A ✓ 4 Friedman, Milton (Professor)
- A ✓ 2 Frost, David (Mr.)
- A ✓ 4 Furth, Alan C. (Mr.)
- A ✓ 4 Furth, Alan C. (Mrs.)
- A ✓ 4 Gallaway, A. Russell Jr (Mr.)
- A ✓ 2 Gallaway, A. Russell Jr (Mrs.)
- A ✓ 4 Geer, John (Mr.)
- A ✓ 4 Geer, John (Mrs.)
- A ✓ 4 Getty, Gordon (Mr.)
- A ✓ 2 Getty, Gordon (Mrs.)
- A ✓ 4 Goldman, Richard N. (Mr.)
- A ✓ 4 Goldman, Richard N. (Mrs.)

Boston

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

Racard

NAME

NAME

✓ Gould, Charles (Mr.)	A ✓ 1 Knowles, Gorham (Mrs.)	A
✓ Gould, Charles (Mrs.)	A 17 Koppel, Ted (Mr.)	A
✓ Graber, Ted (Mr.)	A 22 Koppel, Ted (Mrs.)	A
6 Grafton, The Duchess of	A	
✓ Graham, Billy (Mrs.)	A 20 Lane, Laurence William Jr (Hon.)	A
✓ Graham, Billy (Rev.)	A 25 Lane, Laurence William Jr (Mrs.)	A
Greening, Paul (ADM)	A 11 Lewis, Edison (Mr.)	A
	✓ 15 Lo Schiavo, John Joseph (Rev.)	A
✓ Haas, Walter A. (Mr.)	A 4 Louis, John J. Jr (Hon. (Amb.))	A
✓ Haas, Walter A. (Mrs.)	A 4 Louis, John J. Jr (Mrs.)	A
✓ Hagman, Preston (Mr.)	A ✓ 1 Lucas, George (Mr.)	A
✓ Hale, Prentis C. (Mr.)	A ✓ 1 Lucas, George (Mrs.)	A
✓ Hale, Prentis C. (Mrs.)	A 25 Lucas, Henry Jr (Hon.)	A
✓ Ham, Richard C. (Mr.)	A 5 Lucas, Henry Jr (Mrs.)	A
✓ Ham, Richard C. (Mrs.)	A ✓ 4 Lurie, Robert A. (Mr.)	A
✓ Hargrave, Homer (Mrs.)	A ✓ 6 Lurie, Robert A. (Mrs.)	A
2 Harris, Ralph (Mr.)	A	
4 Harris, Ralph (Mrs.)	A ✓ 8 Madden, Richard (Mr.)	A
✓ Hart, George D. (Mrs.)	A 17 Madden, Richard (Mrs.)	A
✓ Hart, James D. (Professor)	A ✓ 7 Maginot, Paul (Mr.)	A
✓ Harvey, James R. (Mr.)	A ✓ 6 Magnin, Cyril (Mr.)	A
✓ Harvey, James R. (Mrs.)	A 4 Magowan, Peter A. (Mr.)	A
✓ Hearst, Catherine Campbell (Mrs.)-22	A ✓ 18 Magowan, Peter A. (Mrs.)	A
✓ Hearst, Randolph A. (Mr.)	A 8 Maier, Cornell C. (Hon.)	A
✓ Hearst, Randolph A. (Mrs.)-17	A ✓ 1 Mailliard, John W. III (Mr.)	A
✓ Hogland, Alander (Mr.)	A ✓ 1 Mailliard, John W. III (Mrs.)	A
✓ Hogland, Alander (Mrs.)	A ✓ 8 Marks, Milton (Hon.)	A
✓ Hume, Jaquelin H. (Mr.)	A ✓ 4 Marks, Milton (Mrs.)	A
✓ Hume, Jaquelin H. (Mrs.)	A ✓ 1 Martin, Francis A. Jr (Mr.)	A
7 Hussey, Lady Susan	A ✓ 5 Martin, Francis A. Jr (Mrs.)	A
	6 Martin, Mary (Miss)	A
✓ Jewett, George Frederick Jr (Mr.)	A 16 Mays, Willie (Mr.)	A
✓ Jewett, George Frederick Jr (Mrs.)	A 14 Mays, Willie (Mrs.)	A
✓ Jobs, Steven P. (Mr.)	A 3 McBean, Peter (Mr.)	A
	25 McBean, Peter (Mrs.)	A
✓ Karkar, Edward (Mr.)	A ✓ 6 McCone, John (Hon.)	A
✓ Karkar, Edward (Mrs.) - not attending	A ✓ 1 McDonald, John C. (Mrs.)	A
✓ Kassar, Raymond (Mr.)	A ✓ 1 McEwen, Terence A. (Mr.)	A
✓ Keller, George M. (Mr.)	A ✓ 9 McKay, Peter (Mr.)	A
✓ Keller, George M. (Mrs.)	A ✓ 1 McWilliams, James K. (Mr.)	A
✓ Kennedy, Donald (Dr.)	A ✓ 2 McWilliams, James K. (Mrs.)	A
✓ Kennedy, Donald (Mrs.)	A 23 Meese, Edwin III (Hon.)	A
✓ Kerr, Robert (Mr.)	A 22 Meese, Edwin III (Mrs.)	A
✓ Kingman, Woodward (Mr.)	A ✓ 6 Miller, Richard K. (Mr.)	A
✓ Kingsley, Leonard (Mr.)	A ✓ 1 Miller, Richard K. (Mrs.)	A
✓ Kingsley, Leonard (Mrs.)	A ✓ 1 Montana, Joe (Mr.)	A
✓ Knowles, Gorham (Mr.)	A ✓ 1 Montana, Joe (Mrs.)	A

Donald
Mont

Kester

Edgart

Jones

McWilliam
McWilliams
Kassar
McGowan

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME

NAME

NAME	NAME	NAME
✓ Moore, Joseph A. Jr (Mr.)	A ✓ 4 Shansby, J. Gary (Mr.)	A
✓ Moore, Joseph A. Jr (Mrs.)	A ✓ 2 Shansby, J. Gary (Mrs.)	A
✓ Moore, Right Hon. Sir Philip	A 5 Shea, Michael (Mr.)	A
✓ Morgan, Joe L. (Mrs.)	A H Shultz, George (Mrs.)	A
✓ McEwen, Terence A.	A H Shultz, George (Sec. of State)	A
✓ Naylor, Robert W. (Mr.)	A ✓ Silver, Steve (Mr.)	A
✓ Naylor, Robert W. (Mrs.)	A ✓ Stewart, W. L. III (Mrs.)	A
✓ Nelder, Hon. (Ms.) Wendy	A ✓ Suchet, John (Mr.)	A
✓ Osman, John (Mr.)	✓ Sullivan, Walter H. Jr (Mr.)	A
	A ✓ Sullivan, Walter H. Jr (Mrs.)	A
✓ Packard, David (Hon.)	A ✓ Thomas, Edwin W. Jr (Hon.)	A
✓ Packard, David (Mrs.)	A ✓ Thomas, Edwin W. Jr (Mrs.)	A
✓ Pao, Yue-Kong (Sir)	A ✓ 4 Trione, Henry (Mr.)	A
✓ Peters, John C. (Mr.)	A ✓ Trione, Henry (Mrs.)	A
✓ Place, John (Mr.)	A Tuttle, Holmes (Mr.)	A
✓ Place, John (Mrs.)	A Tuttle, Holmes (Mrs.)	A
✓ Pleydell-Bouverie, David (Mr.) 10	A ✓ Taylor, Michael C.	A
✓ Prince Philip (H.R.H.)	A ✓ Walsh, Bill (Mr.)	A
✓ Pym, Francis (Mrs.)	A ✓ Walsh, Bill (Mrs.)	A
✓ Pym, Francis (Right Honourable)	A ✓ Watkins, Dean A. (Dr.)	A
	✓ Watkins, Dean A. (Mrs.)	A
✓ Queen Elizabeth, II (H.M.)	A ✓ Weinberger, Caspar (Hon. (Sec.))	A
✓ Quinn, The Most Reverend John R.	A ✓ Weinberger, Caspar (Mrs.)	A
	✓ 4 White, Ian McKibbin (Mr.)	A
✓ Regan, Donald T. (Hon. (Sec.))	A ✓ White, Ian McKibbin (Mrs.)	A
✓ Regan, Donald T. (Mrs.)	A ✓ Wilbur, Brayton Jr (Mr.)	A
✓ Reichardt, Carl (Mr.)	A ✓ Wilbur, Brayton Jr (Mrs.)	A
✓ Reichardt, Carl (Mrs.)	A ✓ Wilson, Lionel J. (Hon.)	A
✓ Rial, William Y. (Dr.)	A ✓ Wilson, Lionel J. (Mrs.)	A
✓ Rial, William Y. (Mrs.)	A 14 Wilson, Pete (Hon. (Sen.))	A
✓ Richardson, Frank K. (Hon. (Justice))	A ✓ Wright, Oliver (Lady)	A
✓ Richardson, Frank K. (Mrs.)	A H Wright, Oliver (Sir)	A
✓ Romberg, Paul F. (Dr.)	A 25 Wise, Adam (Squadron Leader)	A
✓ Romberg, Paul F. (Mrs.)	A Zschau, Ed (Hon. (Rep.))	A
✓ Roosevelt, Archibald Jr. (Mr.)	A ✓ Zschau, Ed (Mrs.)	A
✓ Roosevelt, Hon. (Amb.) Selwa	A	
✓ Schulz, Charles M. (Mr.)	A	
✓ Schulz, Charles M. (Mrs.)	A	
✓ Schumacher, Thomas (Mr.)	A	
✓ Schumacher, Thomas (Mrs.)	A	
✓ Seavey, William A. (Mr.)	A	
✓ Seavey, William A. (Mrs.)	A	
✓ Seigle, John T. (Mr.)	A	
✓ Seigle, John T. (Mrs.)	A	
✓ Severne, John (Air Vice Marshall)	A	

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GATE LIST

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME

NAME

STATE DINNER FOR H.M. QUEEN
ELIZABETH II - March 3, 1983
Thursday, De Young Museum/7:30 p.
Golden Gate Park/Black Tie/Code ED
THE PRESIDENT & MRS. REAGAN

Adler, Kurt Herbert (Mr.)
Adler, Kurt Herbert (Mrs.)
Alexander, John David (Mr.)
Alexander, John David (Mrs.)
Annenberg, Leonore (Hon.)
Annenberg, Walter H. (Hon.)
Armacost, Samuel H. (Mr.)
Armacost, Samuel H. (Mrs.)
Armstrong, Anne (Hon.)
Armstrong, Tobin (Mr.)
Ashmore, Peter (Sir)
Baker, Howard H. Jr (Hon. (Sen.))
Baker, Howard H. Jr (Mrs.)
Baker, James A. III (Hon.)
Baker, James A. III (Mrs.)
Beaven, John (Consul-General)
Beaven, John (Mrs.)
Bechtel, Stephen D. Jr (Mr.)
Bechtel, Stephen D. Jr (Mrs.)
Beeston, Richard (Mr.)
Berg, Paul (Mrs.)
Berg, Paul (Professor)
Biaggini, Benjamin F. (Mr.)
Biaggini, Benjamin F. (Mrs.)
Black, Charles Alden (Mr.)
Black, Shirley Temple (Hon.)
Blacklock, Surgeon Captain Norman
Blum, Richard (Mr.)
Boas, Roger (Hon.)
Boas, Roger (Mrs.)
Burt, Richard (Hon.)
Bengtsson, Julius
Caldwell, Philip (Mr.)
Caldwell, Philip (Mrs.)
Campbell, Rita Ricardo (Dr.)
Campbell, W. Glenn (Dr.)
Chancellor, John W. (Mr.)
Chancellor, John W. (Mrs.)
Chickering, Sherman (Mr.)
Chickering, Sherman (Mrs.)

25 Chinn, Thomas W. (Mr.) A
4 Chinn, Thomas W. (Mrs.) A
24 Clark, William P. (Hon.) A
4 Clark, William P. (Mrs.) A
9 Cohen, S. Ralph (Mr.) A
4 Cohen, S. Ralph (Mrs.) A
18 Cooke, Alistair (Mr.) A
8 Cooke, Alistair (Mrs.) A
1 Cooke, Amory J. (Mr.) A
2 Cooke, Amory J. (Mrs.) A
1 Cooper, Sheldon (Mr.) A
3 Cooper, Sheldon (Mrs.) A
12 Cravens, Malcolm (Mr.) A
11 Cravens, Malcolm (Mrs.) A
2 Cullinan, Vincent (Mr.) A
1 Cullinan, Vincent (Mrs.) A
4 D'Argence, Rene Yvon (Mr.) A
25 D'Argence, Rene Yvon (Mrs.) A
22 Davies, Ralph (Mrs.) A
18 Deaver, Michael K. (Hon.) A
25 Deaver, Michael K. (Mrs.) A
4 Deukmejian, George (Gov. of Calif.) A
4 Deukmejian, George (Mrs.) A
14 DiMaggio, Joseph P. (Mr.) A
6 Fairbanks, Douglas Jr (Mr.) A
23 Fairbanks, Douglas Jr (Mrs.) A
6 Feinstein, Dianne (Hon.) A
8 Fellowes, Robert (Mr.) A
20 Field, John L. (Mrs.) (Carol) A
2 Follis, R. Gwin (Mr.) A
1 Follis, R. Gwin (Mrs.) A
2 Foster, Charles Arleigh Jr (Mr.) A
1 Foster, Charles Arleigh Jr (Mrs.) A
8 Friedman, Milton (Mrs.) A
17 Friedman, Milton (Professor) A
23 Frost, David (Mr.) A
7 Furth, Alan C. (Mr.) A
24 Furth, Alan C. (Mrs.) A
1 Gallaway, A. Russell Jr (Mr.) A
2 Gallaway, A. Russell Jr (Mrs.) A
17 Geer, John (Mr.) A
5 Geer, John (Mrs.) A
19 Getty, Gordon (Mr.) A
23 Getty, Gordon (Mrs.) A
9 Goldman, Richard N. (Mr.) A
14 Goldman, Richard N. (Mrs.) A

GATE LIST

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME	NAME	NAME
3 Gould, Charles (Mr.)	A 12 Knowles, Gorham (Mrs.)	A
3 Gould, Charles (Mrs.)	A 17 Koppel, Ted (Mr.)	A
15 Graber, Ted (Mr.)	A 22 Koppel, Ted (Mrs.)	A
6 Grafton, The Duchess of	A	
7 Graham, Billy (Mrs.)	A 22 Lane, Laurence William Jr (Hon.)	A
24 Graham, Billy (Rev.)	A 25 Lane, Laurence William Jr (Mrs.)	A
Greening, Paul (RADM)	A 11 Lewis, Edison (Mr.)	A
	15 Lo Schiavo, John Joseph (Rev.)	A
18 Haas, Walter A. (Mr.)	A 4 Louis, John J. Jr (Hon. (Amb.))	A
15 Haas, Walter A. (Mrs.)	A 4 Louis, John J. Jr (Mrs.)	A
20 Hagman, Preston (Mr.)	A 20 Lucas, George (Mr.)	A
9 Hale, Prentis C. (Mr.)	A 18 Lucas, George (Mrs.)	A
7 Hale, Prentis C. (Mrs.)	A 25 Lucas, Henry Jr (Hon.)	A
10 Ham, Richard C. (Mr.)	A 15 Lucas, Henry Jr (Mrs.)	A
7 Ham, Richard C. (Mrs.)	A 14 Lurie, Robert A. (Mr.)	A
17 Hargrave, Homer (Mrs.)	A 16 Lurie, Robert A. (Mrs.)	A
21 Harris, Ralph (Mr.)	A	
4 Harris, Ralph (Mrs.)	A 8 Madden, Richard (Mr.)	A
11 Hart, George D. (Mrs.)	A 17 Madden, Richard (Mrs.)	A
10 Hart, James D. (Professor)	A 9 Maginot, Paul (Mr.)	A
3 Harvey, James R. (Mr.)	A 10 Magnin, Cyril (Mr.)	A
11 Harvey, James R. (Mrs.)	A 24 Magowan, Peter A. (Mr.)	A
23 Hearst, Catherine Campbell (Mrs.)-22	A 18 Magowan, Peter A. (Mrs.)	A
16 Hearst, Randolph A. (Mr.)	A 8 Maier, Cornell C. (Hon.)	A
17 Hearst, Randolph A. (Mrs.)-17	A Mailliard, John W. III (Mr.)	A
12 Hogland, Alander (Mr.)	A 21 Mailliard, John W. III (Mrs.)	A
3 Hogland, Alander (Mrs.)	A 8 Marks, Milton (Hon.)	A
4 Hume, Jaquelin H. (Mr.)	A 14 Marks, Milton (Mrs.)	A
4 Hume, Jaquelin H. (Mrs.)	A 11 Martin, Francis A. Jr (Mr.)	A
7 Hussey, Lady Susan	A 15 Martin, Francis A. Jr (Mrs.)	A
	6 Martin, Mary (Miss)	A
21 Jewett, George Frederick Jr (Mr.)	A 16 Mays, Willie (Mr.)	A
18 Jewett, George Frederick Jr (Mrs.)	A 14 Mays, Willie (Mrs.)	A
14 Jobs, Steven P. (Mr.)	A 3 McBean, Peter (Mr.)	A
	25 McBean, Peter (Mrs.)	A
19 Karkar, Edward (Mr.)	A 6 McCone, John (Hon.)	A
25 Karkar, Edward (Mrs.)	A 24 McDonald, John C. (Mrs.)	A
20 Kassar, Raymond (Mr.)	A 7 McEwen, Terence A. (Mr.)	A
24 Keller, George M. (Mr.)	A 9 McKay, Peter (Mr.)	A
22 Keller, George M. (Mrs.)	A 1 McWilliams, James K. (Mr.)	A
24 Kennedy, Donald (Dr.)	A 2 McWilliams, James K. (Mrs.)	A
5 Kennedy, Donald (Mrs.)	A 23 Meese, Edwin III (Hon.)	A
2 Kerr, Robert (Mr.)	A 22 Meese, Edwin III (Mrs.)	A
20 Kingman, Woodward (Mr.)	A 6 Miller, Richard K. (Mr.)	A
23 Kingsley, Leonard (Mr.)	A 24 Miller, Richard K. (Mrs.)	A
18 Kingsley, Leonard (Mrs.)	A 20 Montana, Joe (Mr.)	A
9 Knowles, Gorham (Mr.)	A 16 Montana, Joe (Mrs.)	A

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME

NAME

16 Moore, Joseph A. Jr (Mr.)	A	14 Shansby, J. Gary (Mr.)	A
15 Moore, Joseph A. Jr (Mrs.)	A	21 Shansby, J. Gary (Mrs.)	A
7 Moore, Right Hon. Sir Philip	A	5 Shea, Michael (Mr.)	A
19 Morgan, Joe L. (Mrs.)	A	H Shultz, George (Mrs.)	A
7 McEwen, Terence A.	A	H Shultz, George (Sec. of State)	A
3 Naylor, Robert W. (Mr.)	A	21 Silver, Steve (Mr.)	A
1 Naylor, Robert W. (Mrs.)	A	2 Stewart, W. L. III (Mrs.)	A
5 Nelder, Hon. (Ms.) Wendy	A	11 Suchet, John (Mr.)	A
20 Osman, John (Mr.)	A	11 Sullivan, Walter H. Jr (Mr.)	A
5 Packard, David (Hon.)	A	12 Sullivan, Walter H. Jr (Mrs.)	A
18 Packard, David (Mrs.)	A	18 Thomas, Edwin W. Jr (Hon.)	A
18 Pao, Yue-Kong (Sir)	A	12 Thomas, Edwin W. Jr (Mrs.)	A
2 Peters, John C. (Mr.)	A	12 Trione, Henry (Mr.)	A
15 Place, John (Mr.)	A	9 Trione, Henry (Mrs.)	A
5 Place, John (Mrs.)	A	Tuttle, Holmes (Mr.)	A R
10 Pleydell-Bouverie, David (Mr.)	A	Tuttle, Holmes (Mrs.)	A R
H Prince Philip (H.R.H.)	A	12 Taylor, Michael C.	A
H Pym, Francis (Mrs.)	A	17 Walsh, Bill (Mr.)	A
H Pym, Francis (Right Honourable)	A	10 Walsh, Bill (Mrs.)	A
H Queen Elizabeth, II (H.M.)	A	21 Watkins, Dean A. (Dr.)	A
16 Quinn, The Most Reverend John R.	A	20 Watkins, Dean A. (Mrs.)	A
7 Regan, Donald T. (Hon. (Sec.))	A	6 Weinberger, Caspar (Hon. (Sec.))	A
5 Regan, Donald T. (Mrs.)	A	8 Weinberger, Caspar (Mrs.)	A
22 Reichardt, Carl (Mr.)	A	4 White, Ian McKibbin (Mr.)	A
23 Reichardt, Carl (Mrs.)	A	8 White, Ian McKibbin (Mrs.)	A
15 Rial, William Y. (Dr.)	A	15 Wilbur, Brayton Jr (Mr.)	A
10 Rial, William Y. (Mrs.)	A	19 Wilbur, Brayton Jr (Mrs.)	A
5 Richardson, Frank K. (Hon. (Justice))	A	7 Wilson, Lionel J. (Hon.)	A
4 Richardson, Frank K. (Mrs.)	A	9 Wilson, Lionel J. (Mrs.)	A
21 Romberg, Paul F. (Dr.)	A	14 Wilson, Pete (Hon. (Sen.))	A
1 Romberg, Paul F. (Mrs.)	A	H Wright, Oliver (Lady)	A
22 Roosevelt, Archibald Jr. (Mr.)	A	H Wright, Oliver (Sir)	A
3 Roosevelt, Hon. (Amb.) Selwa	A	25 Wise, Adam (Squadron Leader)	A
23 Schulz, Charles M. (Mr.)	A	Zschau, Ed (Hon. (Rep.))	A R
21 Schulz, Charles M. (Mrs.)	A	17 Zschau, Ed (Mrs.)	A
12 Schumacher, Thomas (Mr.)	A		
9 Schumacher, Thomas (Mrs.)	A		
15 Seavey, William A. (Mr.)	A		
3 Seavey, William A. (Mrs.)	A		
1 Seigle, John T. (Mr.)	A		
2 Seigle, John T. (Mrs.)	A		
4 Severne, John (Air Vice Marshall)	A		

so0303a1

GATE LIST

REPORT DATE: 2 MAR 1983

FOR EVENT: STATE DINNER - 3/3/83

ACCEPT AND NO RESPONSE

NAME

NAME

Total Accepts/ No Response 246

so0303al

GATE LIST

FOR EVENT: STATE DINNER - 3/3/83

REGRETS AND SUBSTITUTES

NAME

NAME

STATE DINNER FOR H.M. QUEEN
 ELIZABETH II - March 3, 1983
 Thursday, De Young Museum/7:30 p.
 Golden Gate Park/Black Tie/Code _
 THE PRESIDENT & MRS. REAGAN

Anton, Susan (Miss) R

Bechtel, Stephen D. Sr (Mr.) R
 Bechtel, Stephen D. Sr (Mrs.) R
 Brown, W. L. Jr (Hon.) R
 Burton, Phillip (Hon.(Rep.)) R
 Burton, Phillip (Mrs.) R
 Bush, George (Mrs.) R
 Bush, George (Vice President) R

Caine, Michael (Mr.) R
 Caine, Michael (Mrs.) R
 Christopher, George (Hon.) R
 Christopher, George (Mrs.) R
 Cranston, Alan (Hon.(Sen.)) R
 Cranston, Alan (Mrs.) R

Dart, Justin W. (Mr.) R
 Dart, Justin W. (Mrs.) R
 DeBartolo, Edward J. Jr (Mr.) R
 DeBartolo, Edward J. Jr (Mrs.) R
 Diebenkorn, Richard C. Jr. (Mr.) R
 Diebenkorn, Richard C. Jr. (Mrs.) R

Fall, B. J. P. (Mr.) S

Graham, Gayle (Ms.) R
 Grant, Cary (Mr.) R
 Grant, Cary (Mrs.) R

Hart, George D. (Mr.) S
 Hewlett, William (Mr.) R
 Hewlett, William (Mrs.) R

Kerr, Robert (Mrs.) R
 Kuralt, Charles B. (Mr.) R
 Kuralt, Charles B. (Mrs.) R

Madison, Marshall (Mrs.) R
 Magowan, Robert A. (Mr.) R
 Magowan, Robert A. (Mrs.) R

McCone, John (Mrs.) R
 McDonald, John C. (Mr.) R
 Moore, Dudley (Mr.) R
 Morgan, Joe L. (Mr.) R

O'Neill, (Mrs.) R
 O'Neill, (The Speaker) R

Phillips, Warren H. (Mr.) R
 Phillips, Warren H. (Mrs.) R

Saxon, David S. (Dr.) R
 Saxon, David S. (Mrs.) R

Thieriot, Richard (Mr.) R
 Thieriot, Richard (Mrs.) R

Walker, Brooks Sr (Mr.) R
 Walker, Brooks Sr (Mrs.) R
 Warren, Whitney (Gues) R
 Warren, Whitney (Mr.) R
 Wise, Squadron Leader Adam S
 Wynn, LCDR Andrew S

so0303a1

GATE LIST

REPORT DATE: 2 MAR 1983

FOR EVENT: STATE DINNER - 3/3/83

REGRETS AND SUBSTITUTES

NAME

NAME

Total Regrets/ Substitutes 51

GATE LIST

FOR EVENT: STATE DINNER - 3/3/83

NAME

NAME

	TOTAL	=	ACCEPTS	NORSVP	REGRETS	SUBS
INVITEES:	167	=	135	0	28	4
GUESTS:	130	=	107	0	23	0
TOTALS:	297	=	242	0	51	4

Possible Attendance as of 2 MAR is 246
 +2 (PRESIDENT & MRS. REAGAN)
248
 +4
252

Po

11. Umbrellas - valet parking
- ~~12. Michael Taylor - do all additions ^{Callig.}~~
- ~~13. Call Callig. - not tonight~~
- ~~14. Dahl - review head table~~
- ~~15. Replace ~~the~~ head table cards~~
- ~~16. Add Alan C. Smith~~
- ~~17. What are guests presenting and give?~~
- ~~18. Rule guests for VIP receipt.~~
- ~~19. Call Sheila - tell additions of ^{McEwen} ~~friends~~~~
- ~~20. 4:00 - 5:00 - Smiths -~~
- ~~21. Add to final gate list the additions - ~~McKenzie, Kudo, Taylor, Smiths~~ ^{Benjamin, when comes in} ~~wife?~~~~
- ~~22. Table seating~~
- ~~23. Tell Sheila about Michael Taylor~~
- ✓ 14. Duplicate cards
- ✓ 15. Call Dahl B. - all who will be with Training party (British) need to follow given out following the photo with the entertainers. They need to be told
16. ~~Butler to give out costs of official party~~
17. Staff person to check people in
up. a list - Quarie -

18). ~~Put~~ Put place cards around

19). ~~He did not do but for hotel.~~

20). ~~Zachary~~ ~~needed~~

21). ~~Change head table map~~

(T) 22). Advise guests to present
escort inv.

(M) 23). ~~Can we put secrets after
initials on all escort inv. &
place cards?~~

(W) 23) Jennie wants to wear a
strapless dress - will call
back -

Sequence of Events
for State Dinner in honor of
H.M. Queen Elizabeth II

As of February 14, 1983
12:30 p.m.

Date: March 3, 1983

Location: The De Young Museum
San Francisco, California

From: Muffie Brandon *muffie Brandon*

- 7:25 p.m. Official U.S. Delegation arrives and proceeds to official reception rooms.
- 7:30 p.m. Invited guests arrive at the western doorway of the De Young Museum. Valet parking has been arranged. Escort cards are given at the left of the doorway. (Press positioned behind stantions for arrival inside the lobby.)
- Guests will check coats in the check room to the right of the doorway and will be announced to the press before proceeding through the Brundage Bronze Galleries to the Gruhn Courtyard for cocktails.
- 7:35 p.m. THE PRESIDENT AND MRS. REAGAN arrive at the main entrance of the museum and drive up the ramp to the front door of the De Young Museum.
- They proceed directly to the holding room (302) to the right of the entrance. They then proceed directly to the official reception rooms (36 and 37) to the east of Hearst Hall off the main corridor to join other officials.
- 7:42 p.m. THE PRESIDENT AND MRS. REAGAN proceed to the main entrance to await the arrival of H.M. Queen Elizabeth II and party.
- 7:45 p.m. H.M. Queen Elizabeth II arrives at the main entrance of the De Young Museum where she is greeted by THE PRESIDENT AND MRS. REAGAN.
- 7:50 p.m. THE PRESIDENT AND MRS. REAGAN escort H.M. Queen Elizabeth II and Prince Philip into the museum. The Queen and Prince Philip enter the holding rooms briefly (302) (if necessary butlers will take coats) and then return to the official reception rooms to join THE PRESIDENT AND MRS. REAGAN for a small official reception composed of both official delegations.

7:50 p.m. THE PRINCIPALS will be asked to sign the museum guest cont'd. book.

8:15 p.m. The receiving line is then formed on the east side of the Atrium corridor in front of a high hedge (plants). THE PRINCIPALS will take the following positions: (Senior Military Aides will introduce.)

Ambassador Roosevelt (to introduce)
PRESIDENT REAGAN
H.M. Queen Elizabeth II
Prince Philip
MRS. REAGAN

(Press pool coverage)

The invited guests proceed from the Gruhn Courtyard, continue through the West Galleries through the receiving line and into the Hearst Hall where they are seated for dinner.

(A small string quartet will play during the receiving line.)

9:00 p.m. At the conclusion of the receiving line THE PRESIDENT AND MRS. REAGAN will escort H.M. Queen Elizabeth II and Prince Philip through the reception room and corridors behind the head table, which will be located on the east side of Hearst Hall. (The head table will accommodate 12 persons.)

THE PRINCIPALS will be announced to the table. All other guests at the head table will already be in position. (The Presidential toast lectern will be behind the head table.)

Once the PRINCIPALS are seated, the dinner service will begin. During dinner, the orchestra will quietly take their positions in the eastern court for the performance (following the service of champagne and coffee).

9:55 p.m. The press is escorted to the press platform opposite the head table.

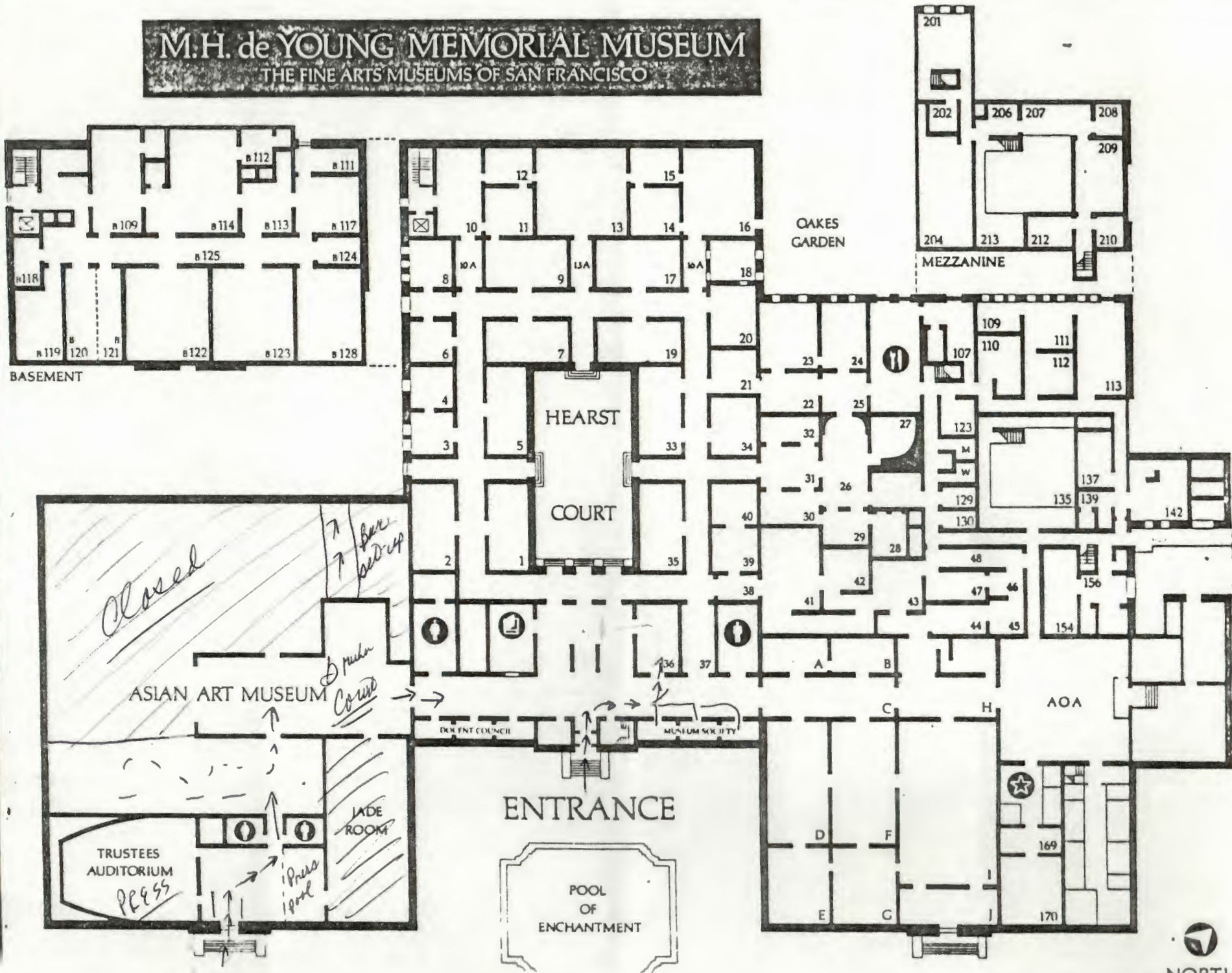
10:00 p.m. The toasts will be given:

PRESIDENT REAGAN
H.M. QUEEN ELIZABETH II

- 10:15 p.m. At the conclusion of the toasts, the entertainment will begin on the southern steps of the Hearst Hall and the southwestern pedestal. The entertainment will be by members of the San Francisco Opera singing melodies from American musicals. (The press will remain on the western platform during the performance.)
- 10:45 p.m. The entertainment concludes. THE PRESIDENT AND MRS. REAGAN escort H.M. Queen Elizabeth II and Prince Philip from the head table, down the southern steps from the platform, through the dining area, to greet and thank the performers (six) and the conductor at the southern steps of Hearst Hall (for photo). They will then proceed up the steps, pausing briefly to salute the musicians and pause for their wraps at the doorway of the museum.
- 11:00 p.m. THE PRINCIPALS depart the museum via the main doorway.
- All invited guests then depart Hearst Hall via south steps and galleries and return to the guests' cloakroom for departure from the guests' entrance.

M.H. de YOUNG MEMORIAL MUSEUM

THE FINE ARTS MUSEUMS OF SAN FRANCISCO



FOR JIM ROSEBUSH

SAN FRANCISCO DINNER
MARCH 3, 1983
VIP RECEPTION

The Queen

The Duke of Edinburgh

The Right Honourable Francis Pym, MC, MP

Mrs. Pym

Sir Oliver Wright, GCMG, GCVO, DSC

Lady Wright

The Duchess of Grafton, GCVO

Lady Susan Hussey, CVO

The Right Honourable Sir Philip Moore, KCB, KCVO, CMG

Mr. Robert Fellowes

Mr. Michael Shea

Surgeon Captain Norman Blacklock, MVO, OBE, RN

Sir Peter Ashmore, KCB, KCVO, DSC

Air Vice-Marshal John Severne, MVO, ORE, AFC

The Consul General of San Francisco and Mrs. Beaven
Squadron Leader Adam Wise

THE PRESIDENT

MRS. REAGAN

The Secretary of State and Mrs. Shultz

The Secretary of Treasury and Mrs. Donald T. Regan

The Secretary of Defense and Mrs. Weinberger

The Honorable Edwin Meese, III, and Mrs. Meese

The Honorable James A. Baker, III, and Mrs. Baker

The Honorable Michael K. Deaver and Mrs. Deaver

The Honorable William P. Clark and Mrs. Clark

The Governor of California and Mrs. Deukmejian

The Honorable and Mrs. John J. Louis, Jr.

The Honorable Selwa Roosevelt and Mr. Roosevelt

The Honorable Richard Burt

Senator Pete Wilson

Senator and Mrs. Howard Baker

FOR JIM ROSEBUSH

SAN FRANCISCO DINNER
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VIP RECEPTION

The Queen

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Mr. Robert Fellowes

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THE PRESIDENT

MRS. REAGAN

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The Secretary of Treasury and Mrs. Donald T. Regan

The Secretary of Defense and Mrs. Weinberger

The Honorable Edwin Meese, III, and Mrs. Meese

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The Honorable Michael K. Deaver and Mrs. Deaver

The Honorable William P. Clark and Mrs. Clark

The Governor of California and Mrs. Deukmejian

The Honorable and Mrs. John J. Louis, Jr.

The Honorable Selwa Roosevelt and Mr. Roosevelt

The Honorable Richard Burt

Senator Pete Wilson

Senator and Mrs. Howard Baker

SAN FRANCISCO DINNER -3/3/83

ENTERTAINERS & SUPPORT STAFF FOR SAN FRANCISCO DINNER

Terry (Sym) Adler
San Francisco Symphony

Thomas (Driver) Banuet
San Francisco Symphony

David (Opera) Agler
San Francisco Opera

Terese Tse (Asian) Bartholomew
Asian Art Museum Staff

Charles E. (DeYoung) Allen
DeYoung Staff

Gordon E. (Sym) Bell
San Francisco Symphony

John (Asian) Almond
Asian Art Museum Staff

William (Sym) Bennett
San Francisco Symphony

Keith (Sym) Atkinson
San Francisco Symphony

Patricia (Asian) Berger
Asian Art Museum Staff

Bruce (Asian) Avery
Asian Art Museum Staff

Estelle (Florist) Bertocchi
Ali Sam Florist

William (DeYoung) Balkwell
DeYoung Staff

Michael J. (Sym) Beyl
San Francisco Symphony

Henry R. (Florist) Bianchi
Ali Sam Florist

Glenn (DeYoung) Brakefield
DeYoung Staff

Larry (Asian) Bluhm
Asian Art Museum Staff

Paul (Sym) Brancato
San Francisco Symphony

Chris (Sym) Bogios
San Francisco Symphony

David (Sym) Breeden
San Francisco Symphony

Dolores B. (Asian) Boquist
aka: Lorrie Bunker
Asian Art Museum Staff

Jill R. (Sym) Brindel
San Francisco Symphony

Deborah (Sym) Borda
San Francisco Symphony

Roger (Asian) Broussal
Asian Art Museum Staff

Bruce (Asian) Botts
Asian Art Museum Staff

Christine (Opera) Bullin
San Francisco Opera

Noel (Huff) Boulin
S. Michael Huff, Inc.

Jackie (Sym) Burrell
San Francisco Symphony

James (Opera) Busterud
San Francisco Opera

Relf (Asian) Case
Asian Art Museum Staff

Leone (Sym) Buyse
San Francisco Symphony

Antoine (Huff) Chedid
S. Michael Huff, Inc.

Michael (Sym) Callahan
San Francisco Symphony

Bernard (Sym) Chevalier
San Francisco Symphony

Laure (Opera) Campbell
San Francisco Opera

Cecily (Huff) Chow
S. Michael Huff, Inc.

Faith (Sym) Carman
San Francisco Symphony

Fred A. Jr. (Asian) Cline
Asian Art Museum Staff

Donald (Sym) Carroll
San Francisco Symphony

James (DeYoung) Costello
DeYoung Staff

James L. (Sym) Carroll
San Francisco Symphony

Clifford (Opera) Cranna
San Francisco Opera

Rene Yvon L. (Asian) D'Argence
Asian Art Museum Staff

Perrie (Sym) Dodson
San Francisco Symphony

Gene (Huff) Davis
S. Michael Huff, Inc.

John B. (Asian) Dowty
Asian Art Museum Staff

Lloyd (Sym) Davis
San Francisco Symphony

Linda (Sym) Edelman
San Francisco Symphony

Pierre (DeYoung) Denis
DeYoung Staff

Don Avram (Sym) Ehrlich
San Francisco Symphony

Allen R. (Huff) Denny
S. Michael Huff, Inc.

John (Sym) Engelkes
San Francisco Symphony

Gail (DeYoung) Docktor
DeYoung Staff

Larry (Sym) Epstein
San Francisco Symphony

Marjorie R. (Asian) Dodge
Asian Art Museum Staff

Matt (Opera) Farruggio
San Francisco Opera

Sigrid (Asian) Fink
Asian Art Museum Staff

Leonard (DeYoung) Gallard
DeYoung Staff

Larry (Huff) Fisher
S. Michael Huff, Inc.

Roger (Opera) Gans
San Francisco Opera

Jorja (Sym) Fleezanis
San Francisco Symphony

Ali (Huff) Garcia
S. Michael Huff, Inc.

Yick Wee (Huff) Fong
S. Michael Huff, Inc.

Barbara (Asian) Geib
Asian Art Museum Staff

Cecil E. (Sym) Forbes
San Francisco Symphony

Julie H. (Asian) Geiger
Asian Art Museum Staff

Jack E. (Asian) Foss
Asian Art Museum Staff

Alan (Sym) Gibson
San Francisco Symphony

Dorothy (Asian) Franks
Asian Art Museum Staff

Lloyd (Sym) Gowen
Flute Player
San Francisco Symphony

Darlene (Sym) Gray
San Francisco Symphony

Robert E. (Sym) Herring
San Francisco Symphony

Gary (Sym) Gray
San Francisco Symphony

William (DeYoung) Hogan
DeYoung Staff

Philip L. (DeYoung) Green
DeYoung Staff

Ralph P. (Sym) Hotz
San Francisco Symphony

Tamara L. (DeYoung) Green
DeYoung Staff

Patricia (Sym) Howell
San Francisco Symphony

Nancy (Opera) Gustafson
San Francisco Opera

Roddy (Florist) Hudson
Ali Sam Florist

Donald (DeYoung) Hall
DeYoung Staff

S. Michael (Huff) Huff
S. Michael Huff, Inc.

Aida (Asian) Henry
Asian Art Museum Staff

Therese C. (DeYoung) Huggins
DeYoung Staff

William O. (DeYoung) Huggins
DeYoung Staff

Lois (DeYoung) Kalb
DeYoung Staff

Victoria (Opera) Hurd
San Francisco Opera

Jane (Asian) Kallgren
Asian Art Museum Staff

Jim (Sym) Imbt
San Francisco Symphony

Peter (Opera) Kazaras
San Francisco Opera

Craig (Opera) Jacobson
San Francisco Opera

Tom (DeYoung) Keating
DeYoung Staff

Cheryl (Asian) Jeung
Asian Art Museum Staff

Albert Jr. (DeYoung) Kelley
DeYoung Staff

Gary W. (Florist) Johnson
Ali Sam Florist

Kum Mo (Sym) Kim
San Francisco Symphony

Yoshiko (Asian) Kakudo
Asian Art Museum Staff

Daniel (Sym) Kobialka
San Francisco Symphony

Pamela L. (Asian) Koe
Asian Art Museum Staff

Mabel (Florist) Leong
Ali Sam Florist

Heidi (Huff) Koenigsknecht
S. Michael Huff, Inc.

Steven (Florist) Leong
Ali Sam Florist

Rebecca A. (Asian) Kolba
Asian Art Museum Staff

Cecelia (Asian) Levin
Asian Art Museum Staff

Kazuo (DeYoung) Kusuhara
DeYoung Staff

Jose (DeYoung) Lobo
DeYoung Staff

Richard (Sym) Labuhn
San Francisco Symphony

Charles (DeYoung) Long
DeYoung Staff

David (Sym) Landis
San Francisco Symphony

Amy Sue (Sym) Lozano
San Francisco Symphony

Mark (Sym) Lawrence
San Francisco Symphony

Delores (DeYoung) Malone
DeYoung Staff

Timothy (Florist) McClellan
Ali Sam Florist

Christopher J. (Sym) Michie
San Francisco Symphony

Terence A. (Opera) McEwen
General Director
San Francisco Opera

Patricia A. (Opera) Mitchell
San Francisco Opera

Margaret (DeYoung) McKnight
DeYoung Staff

Douglas (Huff) Monterrosa
S. Michael Huff, Inc.

James (Huff) McNair
S. Michael Huff, Inc.

Tom (Opera) Munn
San Francisco Opera

James Jr. (Asian) Medley
Asian Art Museum Staff

George (Sym) Nagata
San Francisco Symphony

Andrew (Opera) Meltzer
San Francisco Opera

So Kam (Asian) Ng
Asian Art Museum Staff

Jeremy (Sym) Merrill
San Francisco Symphony

Deborah Lynne (Sym) O'Grady
San Francisco Symphony

John (Asian) O'Neil
Asian Art Museum Staff

Claudia B. (Asian) Pooley
Asian Art Museum Staff

Detlev (Sym) Olshausen
San Francisco Symphony

Donald (Sym) Reinberg
San Francisco Symphony

James (DeYoung) Osoro
DeYoung Staff

Laura B. (Opera) Rice
San Francisco Opera

Scott (Opera) Pace
San Francisco Opera

Douglas (Sym) Rieth
San Francisco Symphony

James (Opera) Patterson
San Francisco Opera

Hugh D. (DeYoung) Robbins
DeYoung Staff

Stephen (Sym) Paulson
San Francisco Symphony

Wilbur (DeYoung) Robeson
DeYoung Staff

Alexis (Asian) Pencovic
Asian Art Museum Staff

William H. (DeYoung) Rogers
DeYoung Staff

Henriette (DeYoung) Rothenberg
DeYoung Staff

Grace (Huff) Simco
S. Michael Huff, Inc.

Mary K. (Asian) Schardt
Asian Art Museum Staff

Manjit (DeYoung) Singh
DeYoung Staff

David (Sym) Schneider
San Francisco Symphony

Gregory (Sym) Smith
San Francisco Symphony

John (Sym) Schoening
San Francisco Symphony

Elayne (Opera) Snyder
San Francisco Opera

Karol L. (Florist) Scott
Ali Sam Florist

Gary (DeYoung) Sommerfeld
DeYoung Staff

Glen (Asian) Shafer
Asian Art Museum Staff

Harold N. (Sym) Soogian
San Francisco Symphony

Clarence (Asian) Shangraw
Asian Art Museum Staff

Ann (Asian) Squires
Asian Art Museum Staff

Rolf (Sym) Storseth
San Francisco Symphony

Doris E. (DeYoung) Teller
DeYoung Staff

Donald (DeYoung) Stover,
DeYoung Staff

Paula M. (DeYoung) Tomanovsky
DeYoung Staff

Ruth Ann (Opera) Swenson
San Francisco Opera

Arturo S. (DeYoung) Topacio
DeYoung Staff

Alison (Asian) Taggart
Asian Art Museum Staff

Jack (Sym) Van Geem
San Francisco Symphony

Margaret J. (Sym) Tait
San Francisco Symphony

Bernardo S. (DeYoung) Vengco
DeYoung Staff

Ryoko (Asian) Takaki
Asian Art Museum Staff

Leonardo S. (DeYoung) Vengco
DeYoung Staff

Albert A. (DeYoung) Teller
DeYoung Staff

Mark (Sym) Volkert
San Francisco Symphony

Robert (Sym) Ward
San Francisco Symphony

Thomas (Opera) Woodman
San Francisco Opera

Andrew R. (Sym) Weir
San Francisco Symphony

Marcia (Sym) Wyrsh
San Francisco Symphony

Kim (Sym) Weppener
San Francisco Symphony

William E. (DeYoung) White
DeYoung Staff

Martha (DeYoung) Williams
DeYoung Staff

Carla (Sym) Wilson
San Francisco Symphony

Nancy E. (Opera) Wood
San Francisco Opera

✓ = security check has been run previously
 No ✓ = new

REPORT DATE: 25 FEB 1983

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
STATE DINNER FOR H.M. QUEEN ELIZABETH II - March 3, 1983 Thursday, De Young Museum/7:30 p. Golden Gate Park/Black Tie/Code - THE PRESIDENT & MRS. REAGAN				
			-REDACTED	
Adler, Kurt Herbert (Mr.) 415 459-3270	A	4/2/05		
Adler, Kurt Herbert (Mrs.) GUEST OF: Adler, Kurt Herbert (Mr.) <i>Wacey</i>	A	1/29/42		REDACTED
Alexander, John David (Mr.) (714) 621-8138 (714) 621-8131	A	10/18/32		REDACTED
Alexander, John David (Mrs.) GUEST OF: Alexander, John David (Mr.) <i>Catherine</i>	A	6/23/34		
Annenberg, Leonore (Hon.) GUEST OF: Annenberg, Walter H. (Hon.)	A	2/20/18		REDACTED
Annenberg, Walter H. (Hon.)	A	3/13/08		
Anton, Susan (Miss) GUEST OF: Moore, Dudley (Mr.)	R		-REDACTED	
Armacost, Samuel H. (Mr.) (415) 622-2472	A	3/29/39		
Armacost, Samuel H. (Mrs.) GUEST OF: Armacost, Samuel H. (Mr.) <i>Mary Jane</i>	A	3/9/40		REDACTED
Armstrong, Anne (Hon.) (512) 595-5551	A	12/27/27	-REDACTED	
Armstrong, Tobin (Mr.) GUEST OF: Armstrong, Anne (Hon.)	A	7/9/23		
Ashmore, Peter (Sir) SUB FOR: Wise, Squadron Leader Adam	A			
Baker, Howard H. Jr (Hon. (Sen.))	A			<i>No security needed</i>
Baker, Howard H. Jr (Mrs.) GUEST OF: Baker, Howard H. Jr (Hon. (Sen.))	A	"	"	"

so0303a1

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Baker, James A. III (Hon.)	A			
				<i>WH Staff</i>
Baker, James A. III (Mrs.)	A			
GUEST OF: Baker, James A. III (Hon.)				<i>" "</i>
Beaven, John (Consul-General)	A			
Beaven, John (Mrs.)	A			
GUEST OF: Beaven, John (Consul-General)				REDACTED
Bechtel, Stephen D. Jr (Mr.)	A			
<i>(415) 768-7600</i>				<i>5/10/25</i>
Bechtel, Stephen D. Jr (Mrs.)	A			
GUEST OF: Bechtel, Stephen D. Jr (Mr.)				<i>3/24/26</i>
Bechtel, Stephen D. Sr (Mr.)	R			
				REDACTED
Bechtel, Stephen D. Sr (Mrs.)	R			
GUEST OF: Bechtel, Stephen D. Sr (Mr.)				
Beeston, Richard (Mr.)	A			
				<i>8/8/26</i>
Berg, Paul (Mrs.)	A			
GUEST OF: Berg, Paul (Professor)				<i>3/30/27</i>
Berg, Paul (Professor)	A			
<i>(415) 497-6170</i>				<i>6/30/26</i>
Biaggini, Benjamin F.. (Mr.)	A			
<i>(415) 541-2140</i>				<i>4/15/16</i>
Biaggini, Benjamin F. (Mrs.)	A			
GUEST OF: Biaggini, Benjamin F. (Mr.)				<i>10/30/19</i>
Black, Charles Alden (Mr.)	A			
GUEST OF: Black, Shirley Temple (Hon.)				<i>3/6/19</i>
Black, Shirley Temple (Hon.)	A			
<i>(415) 368-6956</i>				<i>4/23/28</i>
Blacklock, Surgeon Captain Norman	A			

so0303a1

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Blum, Richard (Mr.) GUEST OF: Feinstein, Diane (Hon.)	A	7/31/35		
Boas, Roger (Hon.) (415) 558-4851	A	8/21/21		RE
Boas, Roger (Mrs.) GUEST OF: Boas, Roger (Hon.) <i>Nancy</i>	A	3/21/34	REDACTED	
Brown, W. L. Jr (Hon.)	R			
Burt, Richard (Hon.)	A			
Burton, Phillip (Hon. (Rep.))	A	<i>No security needed:</i>		
Burton, Phillip (Mrs.) GUEST OF: Burton, Phillip (Hon. (Rep.))	A	" "	" "	" "
Bush, George (Mrs.) GUEST OF: Bush, George (Vice President)	R			
Bush, George (Vice President)	R			
Caine, Michael (Mr.)	R			
Caine, Michael (Mrs.) GUEST OF: Caine, Michael (Mr.)	R			
Caldwell, Philip (Mr.) (313) 322-2342	A	1/27/20		RE
Caldwell, Philip (Mrs.) GUEST OF: Caldwell, Philip (Mr.)	A	6/1/20		
Campbell, Rita Ricardo (Dr.) GUEST OF: Campbell, W. Glenn (Dr.)	A	3/16/20	REDACTED	
Campbell, W. Glenn (Dr.) (415) 497-2056	A	4/29/24		
Chancellor, John W. (Mr.) (212) 664-4321 Mrs. KAZAUJIAN	A	7/14/27		RE
<i>me</i> (212) 288-0303				

REPORT DATE: 25 FEB 1983

so0303a1

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Chancellor, John W. (Mrs.) GUEST OF: Chancellor, John W. (Mr.) <i>Barbara</i>	A	7/31/24		
Chickering, Sherman (Mr.) (415) 771-2709	A	8/20/11		REDACTED
Chickering, Sherman (Mrs.) GUEST OF: Chickering, Sherman (Mr.) <i>Juan</i>	A	5/22/15		REDACTED
Shinn, Thomas W. (Mr.) <i>Juan</i>	A	7/28/09		
Chinn, Thomas W. (Mrs.) GUEST OF: Chinn, Thomas (Mr.) <i>Daisy</i>	A	11/8/08		
Christopher, George (Hon.) <i>Daisy</i>	R			REDACTED
Christopher, George (Mrs.) GUEST OF: Christopher, George (Hon.)	R			
Clark, William P. (Hon.)	A	WH Staff		
Clark, William P. (Mrs.) GUEST OF: Clark, William P. (Hon.)	A	" "		
Cohen, S. Ralph (Mr.) (212) 556-1821	A	7/9/17		REDACTED
Cohen, S. Ralph (Mrs.) GUEST OF: Cohen, S. Ralph (Mr.) <i>aka: Crid Nemy</i>	A	4/21/24		
Cooke, Alistair (Mr.) <i>Crid Nemy</i>	A	11/20/08		REDACTED
Cooke, Alistair (Mrs.) GUEST OF: Cooke, Alistair (Mr.)	A			
Cooke, Amory J. (Mr.) (415) 851-7595 (na) (415) 777-0600 (na) ZIP - 94062	A	2/12/25		
Cooke, Amory J. (Mrs.) GUEST OF: Cooke, Amory J. (Mr.) <i>Doelbe</i>	A	7/13/21		REDACTED
Cooper, Sheldon (Mr.) (415) 343-83024 (na) 474-44624 (na)	A	8/25/04		RE

so0303a1

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Cooper, Sheldon (Mrs.) GUEST OF: Cooper, Sheldon (Mr.) <i>Elizabeth</i>	A	7/20/1898		
Cranston, Alan (Hon. (Sen.))	R			REDACTED
Cranston, Alan (Mrs.) GUEST OF: Cranston, Alan (Hon. (Sen.))	R		DACTED	
Cravens, Malcolm (Mr.) <i>fe (415) 622-</i>	A	11/18/07		
Cravens, Malcolm (Mrs.) GUEST OF: Cravens, Malcolm (Mr.) <i>Marta</i>	A	7/29/07		REDACTED
Cullinan, Vincent (Mr.) <i>415 931-4445 (me) 415 956-5000 fe</i>	A	1/22/11	DACTED	
Cullinan, Vincent (Mrs.) GUEST OF: Cullinan, Vincent (Mr.) <i>Elizabeth</i>	A	7/27/11		
D'Argence, Rene Yvon (Mr.) <i>(415) 558-4255</i>	A	8/21/28		REDACTED
D'Argence, Rene Yvon (Mrs.) GUEST OF: D'Argence, Rene Yvon (Mr.) <i>Ritva</i>	A	2/9/33		REDACTED
Dart, Justin W. (Mr.)	R			
Dart, Justin W. (Mrs.) GUEST OF: Dart, Justin W. (Mr.)	R			
Davies, Ralph (Mrs.)	A	5/23/1900		DACTED
DeBartolo, Edward J. Jr (Mr.) <i>(216) 758-7292 1234</i>	R	11/6/46		
DeBartolo, Edward J. Jr (Mrs.) GUEST OF: DeBartolo, Edward J. Jr (Mr.) <i>Cynthia</i>	R	8/28/46		REDACTED
Deaver, Michael K. (Hon.)	A	WH Staff		
Deaver, Michael K. (Mrs.) GUEST OF: Deaver, Michael K. (Hon.)	A	" "		

so0303a1

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Deukmejian, George (Gov. of Calif.) <i>(916) 445-6533.</i>	A	6/6/28		
Deukmejian, George (Mrs.) GUEST OF: Deukmejian, George (Gov. of Calif.)	A	11/1/32	REDACTED	
DiMaggio, Joseph P. (Mr.)	A	11/25/14		
Diebenkorn, Richard C. Jr. (Mr.)	R			
Diebenkorn, Richard C. Jr. (Mrs.) GUEST OF: Diebenkorn, Richard C. Jr. (Mr.)	R		REDACTED	
Fairbanks, Douglas Jr (Mr.)	A	12/9/09		
Fairbanks, Douglas Jr (Mrs.) GUEST OF: Fairbanks, Douglas Jr (Mr.)	A	12/18/12		
Fall, B. J. P. (Mr.) SUB IS Severne, John (Air Vice Marshall)	S		REDACTED	
Feinstein, Dianne (Hon.)	A	6/22/33		
Fellowes, Robert (Mr.)	A			
Field, John L. (Mrs.) (Carol) GUEST OF: Hart, James D. (Professor)	A	3/27/40	REDACTED	
Follis, R. Gwin (Mr.) <i>(415) 931-1313</i>	A	2/1/02		
Follis, R. Gwin (Mrs.) GUEST OF: Follis, R. Gwin (Mr.)	A	6/15/04		
Foster, Charles Arleigh Jr (Mr.) <i>(415) 421-6615</i>	A	4/27/12		
Foster, Charles Arleigh Jr (Mrs.) GUEST OF: Foster, Charles Arleigh Jr (Mr.)	A	2/11/17	REDACTED	
Friedman, Milton (Mrs.) GUEST OF: Friedman, Milton (Professor)	A	12/25/10		

so0303al

RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Friedman, Milton (Professor) (415) 928-0268 (wa)	A	7/31/12		
Frost, David (Mr.)	A	4/17/39	REDACTED	
Gallaway, A. Russell Jr (Mr.) (916) 451-9350 (wa)	A	3/28/12		
Gallaway, A. Russell Jr (Mrs.) GUEST OF: Gallaway, A. Russell Jr (Mr.) Betty H.	A	11/16/12		REDACTED
Geer, John (Mr.) (916) 488-8150	A	4/25/12	REDACTED	
Geer, John (Mrs.) GUEST OF: Geer, John (Mr.) Henrietta	A	12/14/16		
Getty, Gordon (Mr.)	A	12/20/33		REDACTED
Getty, Gordon (Mrs.) GUEST OF: Getty, Gordon (Mr.) Anna Gilbert Getty	A	3/11/41	REDACTED	
Goldman, Richard N. (Mr.) (415) 981-1141 751-3703	A	4/16/20		
Goldman, Richard N. (Mrs.) GUEST OF: Goldman, Richard N. (Mr.) Rhoda	A	9/20/24		REDACTED
Gould, Charles (Mr.) (415) 781-8417	A	8/17/09		
Gould, Charles (Mrs.) GUEST OF: Gould, Charles (Mr.) Margaret	A	4/15/22	REDACTED	
Graber, Ted (Mr.)	A	No security needed.		
Grafton, The Duchess of	A			
Graham, Billy (Mrs.) GUEST OF: Graham, Billy (Rev.) Puth	A	6/10/20		RED
Graham, Billy (Rev.) (704) 669-5550 Stephanie Wells (wa)	A	11/7/18	REDACTED	

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Graham, Gayle (Ms.) GUEST OF: Wilson, Pete (Hon. (Sen.))	A	11/24/42	REDACTED	
Grant, Cary (Mr.)	R			
Grant, Cary (Mrs.) GUEST OF: Grant, Cary (Mr.)	R			
Greening, Paul (RADM) SUB FOR: Wynn, LCDR Andrew	A			
Haas, Walter A. (Mr.) (415) 544-6117	A	1/24/16	REDACTED	
Haas, Walter A. (Mrs.) GUEST OF: Haas, Walter A. (Mr.)	A	5/27/17		
Hagman, Preston (Mr.) GUEST OF: Martin, Mary (Miss)	A	5/2/62	REDACTED	
Hale, Prentis C. (Mr.) (415) 981-5440	A	7/30/10	REDACTED	
Hale, Prentis C. (Mrs.) GUEST OF: Hale, Prentis C. (Mr.)	A	4/8/31		
Ham, Richard C. (Mr.) (415) 567-1371 (res)	A	8/14/11	REDACTED	
Ham, Richard C. (Mrs.) GUEST OF: Ham, Richard C. (Mr.)	A	10/7/12	REDACTED	
Hargrave, Homer (Mrs.) (805) 434-1424 Colleen	A	8/19/02		
Harris, Ralph (Mr.) 628-7633 (r 9212)	A	WH Press Pass		
Harris, Ralph (Mrs.) GUEST OF: Harris, Ralph (Mr.)	A	5/8/21		
Hart, George D. (Mr.) SUB IS Lewis, Edison (Mr.)	S			
Hart, George D. (Mrs.) GUEST OF: Hart, George D. (Mr.)	A	10/2/23	EDACTE	

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Hart, James D. (Professor) (415) 524-1527 (ma) 642-3781 (fa)	A	4/18/11	ACTED	
Harvey, James R. (Mr.) (415) 983-4130	A	8/2/34		
Harvey, James R. (Mrs.) GUEST OF: Harvey, James R. (Mr.) <i>Chanelle</i>	A	3/8/34	REDACTED	
Hearst, Catherine Campbell (Mrs.) (213) 274-9758 (ma)	A	7/5/17		
Hearst, Randolph A. (Mr.) (415) 777-7825 fa.	A	12/2/15	ACTED	
Hearst, Randolph A. (Mrs.) GUEST OF: Hearst, Randolph A. (Mr.) <i>Maria</i>	A	9/2/32		
Hewlett, William (Mr.)	R		REDACTED	
Hewlett, William (Mrs.) GUEST OF: Hewlett, William (Mr.)	R			
Hogland, Alander (Mr.) (415) 781-3300 fa.	A	6/29/21	REDACTED	
Hogland, Alander (Mrs.) GUEST OF: Hogland, Alander (Mr.) <i>Ann</i>	A	6/14/32		
Hume, Jaquelin H. (Mr.) (415) 929-1234	A	7/17/05	REDACTED	
Hume, Jaquelin H. (Mrs.) GUEST OF: Hume, Jaquelin H. (Mr.) <i>Caroline "Betty"</i>	A	8/31/09	REDACTED	
Hussey, Lady Susan	A			
Jewett, George Frederick Jr (Mr.) (415) 453-2787	A	4/10/27	REDACTED	
Jewett, George Frederick Jr (Mrs.) GUEST OF: Jewett, George Frederick Jr (Mr.) <i>Lucille</i>	A	1/1/29	REDACTED	
Jobs, Steven P. (Mr.) (408) 973-2121	A	2/24/55		

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Karkar, Edward (Mr.) (415) 552-1246 {330 & 329}	A	4/21/32		
Karkar, Edward (Mrs.) GUEST OF: Karkar, Edward (Mr.) <i>aka Natalia Makarova</i>	A	11/21/40	REDACTED	
Kassar, Raymond (Mr.) (408) 745-2730	A	1/2/28		
Keller, George M. (Mr.) (415) 894-5110	A	12/3/23		
Keller, George M. (Mrs.) GUEST OF: Keller, George M. (Mr.) <i>Adelaide</i>	A	3/7/23	REDACTED	
Kennedy, Donald (Dr.) (415) 497-7581	A	8/18/31		
Kennedy, Donald (Mrs.) GUEST OF: Kennedy, Donald (Dr.) <i>Barbara Jeanette</i>	A	1/4/33		
Kerr, Robert (Mr.) (707) 544-3550	A	9/4/03	REDACTED	
Kerr, Robert (Mrs.) GUEST OF: Kerr, Robert (Mr.)	R			
Kingman, Woodward (Mr.)	A	9/5/25		
Kingsley, Leonard (Mr.) (415) 392-8869	A	6/26/29	REDACTED	
Kingsley, Leonard (Mrs.) GUEST OF: Kingsley, Leonard (Mr.) <i>Sue</i>	A	9/9/31		
Knowles, Gorham (Mr.) (415) 392-8454 <i>de</i> (415) 921-2964 <i>no</i>	A	8/8/17		
Knowles, Gorham (Mrs.) GUEST OF: Knowles, Gorham, (Mr.) <i>Diana</i>	A	9/18/17		
Koppel, Ted (Mr.) (301) 340-7737	A	2/8/40	REDACTED	
Koppel, Ted (Mrs.) GUEST OF: Koppel, Ted (Mr.) <i>Grace Anne</i>	A	10/25/39		

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Kuralt, Charles B. (Mr.) <i>(212) 975-3613 ofc</i>	<u>R</u>	9/10/34	REDACTED	REDACTED
Kuralt, Charles B. (Mrs.) GUEST OF: Kuralt, Charles B. (Mr.) <i>Suzanna</i>	<u>R</u>	4/17/29	REDACTED	REDACTED
Lane, Laurence William Jr (Hon.) <i>(415) 324-5400</i>	A	12/7/19	REDACTED	REDACTED
Lane, Laurence William Jr (Mrs.) GUEST OF: Lane, Laurence William Jr (Hon.) <i>Donna Jean</i>	A	3/28/30	REDACTED	REDACTED
Lewis, Edison (Mr.) SUB FOR: Hart, George D. (Mr.) <i>(415) 454-8058</i>	A	6/23/44	REDACTED	REDACTED
Lo_Schiavo, John Joseph (Rev.)	A	2/25/25	REDACTED	REDACTED
Louis, John J. Jr (Hon. (Amb.))	A	<i>No security needed</i>	REDACTED	REDACTED
Louis, John J. Jr (Mrs.) GUEST OF: Louis, John J. Jr (Hon. (Amb.))	A	" " "	REDACTED	REDACTED
Lucas, George (Mr.) <i>(415) 454-7161</i>	A	5/14/44	REDACTED	REDACTED
Lucas, George (Mrs.) GUEST OF: Lucas, George (Mr.) <i>Marcia</i>	A	10/4/45	REDACTED	REDACTED
Lucas, Henry Jr (Hon.) <i>(415) 775-8705</i>	A	2/27/32	REDACTED	REDACTED
Lucas, Henry Jr (Mrs.) GUEST OF: Lucas, Henry Jr (Hon.) <i>Arilla</i>	A	8/2/37	REDACTED	REDACTED
Lurie, Robert A. (Mr.) <i>(415) 392-2470</i> <i>(415) 563-7268</i>	A	1/18/29	REDACTED	REDACTED
Lurie, Robert A. (Mrs.) GUEST OF: Lurie, Robert A. (Mr.) <i>Ronnie</i>	A	11/8/42	REDACTED	REDACTED
Madden, Richard (Mr.) <i>(415) 981-5980</i>	A	4/27/29	REDACTED	REDACTED
Madden, Richard (Mrs.) GUEST OF: Madden, Richard (Mr.) <i>Joan</i>	A	11/20/36	REDACTED	REDACTED

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Madison, Marshall (Mrs.)	R			
Magnot, Paul (Mr.) GUEST OF: Hargrave, Homer (Mrs.)	A	7/22/14		
Magnin, Cyril (Mr.) (415) 982-6820	A	7/6/1899		REDACTED
Magowan, Peter A. (Mr.) (415) 891-3300 (415) 332-5068	A	4/5/42		REDACTED
Magowan, Peter A. (Mrs.) GUEST OF: Magowan, Peter A. (Mr.) <i>Debauch</i>	A	7/25/45		
Magowan, Robert A. (Mr.)	R			
Magowan, Robert A. (Mrs.) GUEST OF: Magowan, Robert A. (Mr.)	R			
Maier, Cornell C. (Hon.) (415) 271-3926	A	1/12/25		
Mailliard, John W. III (Mr.) (415) 921-0345	A	7/4/14		
Mailliard, John W. III (Mrs.) GUEST OF: Mailliard, John W. III (Mr.) <i>Charlotte</i>	A	9/26/33		REDACTED
Marks, Milton (Hon.) (916) 445-1412 ofc (415) 752-7867 rm.	A	7/22/20		
Marks, Milton (Mrs.) GUEST OF: Marks, Milton (Hon.) <i>Caroline</i>	A	10/2/21		
Martin, Francis A. Jr (Mr.)	A	10/3/15		
Martin, Francis A. Jr (Mrs.) GUEST OF: Martin, Francis A. Jr (Mr.) <i>Conrad</i>	A	7/5/14		REDACTED
Martin, Mary (Miss) (619) 324-7914	A	12/1/14		
Mays, Willie (Mr.) (415) 326-2424 (rm)	A	5/6/31		

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Mays, Willie (Mrs.) GUEST OF: Mays, Willie (Mr.) <i>Mae</i>	A	5/26/38	REDACTED	
McBean, Peter (Mr.) (415) 344-3629 (14)	A	11/27/10		
McBean, Peter (Mrs.) GUEST OF: McBean, Peter (Mr.) <i>Alletta</i>	A	4/1/12	REDACTED	
McCone, John (Hon.) (408) 625-3266 Sec. Chris.	A	1/4/02	REDACTED	
McCone, John (Mrs.) GUEST OF: McCone, John (Hon.)	R	8/22/03		
McDonald, John C. (Mr.) <i>(INDIVID)</i>	R		REDACTED	
McDonald, John C. (Mrs.) GUEST OF: McDonald, John C. (Mr.) <i>Trudy</i>	A	7/21/23	REDACTED	
McKay, Peter (Mr.)	A	7/16/42		
McWilliams, James K. (Mr.) (415) 931-7162	A	3/5/28	REDACTED	
McWilliams, James K. (Mrs.) GUEST OF: McWilliams, James K. (Mr.) <i>Anne</i>	A	7/27/30		
Meese, Edwin III (Hon.)	A	WH Staff		
Meese, Edwin III (Mrs.) GUEST OF: Meese, Edwin III (Hon.)	A	" "	REDACTED	
Miller, Richard K. (Mr.) (415) 567-6645	A	1/10/26		
Miller, Richard K. (Mrs.) GUEST OF: Miller, Richard K. (Mr.) <i>Ann</i>	A	10/30/28	REDACTED	
Montana, Joe (Mr.) (415) 851-3566	A	6/11/56		
Montana, Joe (Mrs.) GUEST OF: Montana, Joe (Mr.) <i>Cass</i>	A	6/21/52	REDACTED	

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Moore, Dudley (Mr.)	R			
Moore, Joseph A. Jr (Mr.) (415) 776-6226 (res)	A	1/12/08		REDACTED
Moore, Joseph A. Jr (Mrs.) GUEST OF: Moore, Joseph A. Jr (Mr.)	A	7/3/09		
Moore, Right Hon. Sir Philip <i>Lucy</i>	A			
Morgan, Joe L. (Mr.)	R			
Morgan, Joe L. (Mrs.) GUEST OF: Morgan, Joe L. (Mr.)	A	7/25/45		REDACTED
Naylor, Robert W. (Mr.) (916) 445-8188 (ofc) (415) 854-7372 (res)	A	1/21/44		
Naylor, Robert W. (Mrs.) GUEST OF: Naylor, Robert W. (Mr.)	A	7/15/46		
Nelder, Hon. (Ms.) Wendy (415) 558-2497	A	7/2/41		REDACTED
O'Neill, (Mrs.) GUEST OF: O'Neill, (The Speaker)	R			
O'Neill, (The Speaker)	R			
Osman, John (Mr.) 71-580-4468 Telx 265781	A	7/3/29		REDACTED
Packard, David (Hon.) (415) 857-2627 ofc	A	9/7/12		
Packard, David (Mrs.) GUEST OF: Packard, David (Hon.) <i>Lucile</i>	A	7/30/14		
Pao, Yue-Kong (Sir) (212) 581-4064	A	11/10/18		
Peters, John C. (Mr.) GUEST OF: Stewart, W. L., III (Mrs.)	A	3/13/44		REDACTED

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Phillips, Warren H. (Mr.)	R			
Phillips, Warren H. (Mrs.) GUEST OF: Phillips, Warren H. (Mr.)	R			
Place, John (Mr.) (415) 983-3110 (fc)	A	11/21/25		
Place, John (Mrs.) GUEST OF: Place, John (Mr.) <i>Katharine</i>	A	11/4/27		REDACTED
Pleydell-Bouverie, David (Mr.) (212) 288-7860 (707) 996-6221	A	4/20/11		REDACTED
Prince Philip (H.R.H.)	A			
Pym, Francis (Mrs.) GUEST OF: Pym, Francis (Right Honourable)	A			
Pym, Francis (Right Honourable)	A			
Queen Elizabeth, II (H.M.)	A			
Quinn, The Most Reverend John R.	A			
Regan, Donald T. (Hon.(Sec.))	A			<i>No security needed</i>
Regan, Donald T. (Mrs.) GUEST OF: Regan, Donald T. (Hon.(Sec.))	A			" " "
Reichardt, Carl (Mr.) (415) 396-4046	A	7/6/31		REDACTED
Reichardt, Carl (Mrs.) GUEST OF: Reichardt, Carl (Mr.) <i>Patricia</i>	A	12/13/33		
Rial, William Y. (Dr.) (215) 543-2737 (see) (215) 543-8666	A	8/7/19		
Rial, William Y. (Mrs.) GUEST OF: Rial, William Y. (Dr.) <i>Constance J.</i>	A	11/15/23		REDACTED

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Richardson, Frank K. (Hon(Justice))	A	2/13/14		
Richardson, Frank K. (Mrs.)	A			
GUEST OF: Richardson, Frank K. (Hon(Justice))		6/14/21		REDACTED
<i>Betty K.</i> Romberg, Paul F. (Dr.)	A			
Romberg, Paul F. (Mrs.)	A			REDACTED
GUEST OF: Romberg, Paul F. (Dr.)				
Roosevelt, Archibald Jr. (Mr.)	A			
GUEST OF: Roosevelt, Selwa (Hon.(Amb.))				
Roosevelt, Hon.(Amb.) Selwa	A			with Pass
Saxon, David S. (Dr.)	R			
<i>(415) 642-1441</i>				
Saxon, David S. (Mrs.)	R			
GUEST OF: Saxon, David S. (Dr.)				
Schulz, Charles M. (Mr.)	A			
<i>(707) 546-7121 ofc</i>		1/26/22		
Schulz, Charles M. (Mrs.)	A			
GUEST OF: Schulz, Charles M. (Mr.)		2/23/39		
<i>Dean</i> Schumacher, Thomas (Mr.)	A			
<i>(415) 579-3555</i>		8/22/27		
Schumacher, Thomas (Mrs.)	A			REDACTED
GUEST OF: Schumacher, Thomas (Mr.)		4/22/27		
<i>Lorraine</i> Seavey, William A. (Mr.)	A			
<i>(415) 547-4656 (no)</i>		8/28/30		
<i>(415) 788-8878 (ofc)</i>				
Seavey, William A. (Mrs.)	A			
GUEST OF: Seavey, William A. (Mr.)		8/5/35		
<i>Mary</i> Seigle, John T. (Mr.)	A			
<i>(415) 341-1212 no</i>		5/13/30		REDACTED
Seigle, John T. (Mrs.)	A			
GUEST OF: Seigle, John T. (Mr.)		1/17/55		
<i>Kathy</i>				

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Severne, John (Air Vice Marshall SUB FOR: Fall, B. J. P. (Mr.))	A			
Shansby, J. Gary (Mr.) (415) 954-2700	A	8/25/37		
Shansby, J. Gary (Mrs.) GUEST OF: Shansby, J. Gary (Mr.) <i>Barbara</i>	A	8/10/48	REDACTED	
Shea, Michael (Mr.)	A			
Shultz, George (Mrs.) GUEST OF: Shultz, George (Sec. of State)	A	<i>No security needed</i>		
Shultz, George (Sec. of State)	A	" "	" "	
Silver, Steve (Mr.)	A	2/6/43		
Stewart, W. L. III (Mrs.) GUEST OF: Stewart, W. L. III (Mrs.) (415) 456-3577	A	9/14/22		
Suchet, John (Mr.) (202) 429-9080	A	3/29/44	REDACTED	
Sullivan, Walter H. Jr (Mr.) (415) 362-5050	A	6/7/17		
Sullivan, Walter H. Jr (Mrs.) GUEST OF: Sullivan, Walter H. Jr (Mr.) <i>Dagmar</i>	A	11/29/23		
Thieriot, Richard (Mr.) (415) 777-7222	R			
Thieriot, Richard (Mrs.) GUEST OF: Thieriot, Richard (Mr.)	R			
Thomas, Edwin W. Jr (Hon.) (415) 974-9147	A	8/23/30		
Thomas, Edwin W. Jr (Mrs.) GUEST OF: Thomas, Edwin W. Jr (Hon.) <i>Dutchman</i>	A	5/13/37	REDACTED	
Trione, Henry (Mr.) (714) 346-8946 (res.) (707) 542-3134 ofc.	A	6/11/20		

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Trione, Henry (Mrs.) GUEST OF: Trione, Henry (Mr.) <i>Madelyne</i>	A	3/28/18		
Tuttle, Holmes (Mr.)	A	6/17/05		
Tuttle, Holmes (Mrs.) GUEST OF: Tuttle, Holmes (Mr.) <i>Virginia</i>	A	9/7/07	REDACTED	
Walker, Brooks Sr (Mr.)	R			
Walker, Brooks Sr (Mrs.) GUEST OF: Walker, Brooks Sr (Mr.)	R			
Walsh, Bill (Mr.) (415) 327-1991 (res) 367-1075 (ofc)	A	11/30/31		
Walsh, Bill (Mrs.) GUEST OF: Walsh, Bill (Mr.) <i>Gene</i>	A	7/28/34		
Warren, Whitney (Gues) GUEST OF: Warren, Whitney (Mr.)	R		REDACTED	
Warren, Whitney (Mr.)	R			
Watkins, Dean A. (Dr.) (415) 493-4141	A	10/23/22		REDACTED
Watkins, Dean A. (Mrs.) GUEST OF: Watkins, Dean A. (Dr.) <i>Bessie H.</i>	A	3/12/23	REDACTED	
Weinberger, Caspar (Hon.(Sec.))	A			
Weinberger, Caspar (Mrs.) GUEST OF: Weinberger, Caspar (Hon.(Sec.))	A			
White, Ian McKibbin (Mr.) (415) 752-5295	A	5/10/29		
White, Ian McKibbin (Mrs.) GUEST OF: White, Ian McKibbin (Mr.)	A	7/21/34		
Wilbur, Brayton Jr (Mr.) (415) 772-4004	A	10/2/35		

REDACTED

REDACTED

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RSVP (alphabetic) LIST OF NAMES

FOR EVENT: STATE DINNER - 3/3/83

NAME	A/R	DOB	SSN	PHONE
Wilbur, Brayton Jr (Mrs.) GUEST OF: Wilbur, Brayton Jr (Mr.)	A	7/14/41	REDACTED	REDACTED
Wilson, Lionel J. (Hon.) (415) 273-3141	A	3/14/15	REDACTED	
Wilson, Lionel J. (Mrs.) GUEST OF: Wilson, Lionel J. (Hon.)	A	2/1/31		
Wilson, Pete (Hon. (Sen.))	A	No security needed.		
Wise, Squadron Leader Adam SUB IS Ashmore, Peter (Sir)	S			
Wright, Oliver (Lady) GUEST OF: Wright, Oliver (Sir)	A			
Wright, Oliver (Sir)	A			
Wynn, LCDR Andrew SUB IS Greening, Paul (RADM)	S			
Zschau, Ed (Hon. (Rep.))	A	No security needed		
Zschau, Ed (Mrs.) GUEST OF: Zschau, Ed (Hon. (Rep.))	A	" " "		
McEWEN, TERENCE A. (MR.)	A	4/13/29		

REPORT DATE: 25 FEB 1983

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FOR EVENT: STATE DINNER - 3/3/83

NAME A/R DOB SSN PHONE

	TOTAL		ACCEPTS	NORSVP	REGRETS	SUBS
INVITEES:	162	=	136	0	22	4
GUESTS:	130	=	110	0	20	0
TOTALS:	292	=	246	0	42	4

Possible attendance as of FEB 25 9:37 AM = 250

Linder:

March 2, 1983

Proposed staff assignments:

March 3, 1983: OFFICIAL DINNER IN HONOR OF QUEEN ELIZABETH

DE YOUNG MUSEUM, SAN FRANCISCO

ESCORT TABLE: (guest entrance)

Elaine
Bunny Murdock
Donna Blume
Calligrapher (standing by)

GUEST RECEPTION: Linda Faulkner in charge of reception and the formation of receiving line at 8:05 PM (with help from Bunny Murdock)

LINDA FAULKNER: will be in charge of guest reception and then come to the dinner area to help guests find their seats and, after dinner cue the lighting man for the spotlights for the entertainers.

JIM:

In charge of Mrs Reagan
Holding Rooms
Reception Rooms
Receiving line
Lead Principals from the dias to thanks the entertainers and escort THE PRINCIPALS out the front door.

MUFFIE:

Start as guests arrive at guest reception area
7:30 PM: greet guests for V.I.P. reception
Help with formation of receiving line with Gail Bothe.
"Peeling" of guests from receiving line into dinner .
Contact with Linda for commencement of receiving line .
Cue the orchestra leader for the start of the entertainment.
Help organize the entertainer's receiving line.

...draining off excess. Reserve the
...flour.
...When the oil is hot and almost

NOTE: The smoked pork sausage
traditionally used to prepare this dish
is known as andouille.



The New York Times / G. Andrew Boyd

Paul Prudhomme's Louisiana gumbo.

Cajun Popcorn
(Batter-fried crayfish)

2 pounds crayfish tails, peeled, or very small shrimp, peeled and deveined
2 eggs, well beaten
1 1/4 cups milk
1/2 cup corn flour (see note)
1/2 cup all-purpose flour
1 teaspoon sugar
Salt to taste if desired
1/2 teaspoon granulated garlic
1/2 teaspoon granulated onion
1 teaspoon finely ground white pepper
1/2 teaspoon finely ground black pepper
1/2 teaspoon cayenne pepper
1/4 teaspoon dried thyme leaves
1/2 teaspoon pulverized ground bay leaves
Oil for deep frying
Garlic mayonnaise

3. In a large flour and salt, garlic, and bay leave add the milk with a whisk room tempera
4. Heat one skillet or use a pot. It is important that the temperature as high as possible. Coat the hot fat. The batches. Cook until golden brown. minutes total
5. As the food is fried, place it on a paper towel to drain. Yield: 4 to 8
NOTE: Cornmeal may be substituted for the flour. Use white flour.

1. Prepare the crayfish or shrimp and set aside.
2. Blend eggs and milk; beat well.

Boneless Quail Stuffed With Wild Rice and Mushrooms

- 8 boned quail (see note)
 - 3/4 cup cooked wild rice (see recipe)
 - 2 tablespoons butter
 - 2 tablespoons finely chopped onion
 - 2 tablespoons finely chopped shallots
 - 1/2 cup mushrooms cut into half-inch cubes
 - Salt to taste if desired
 - Freshly ground pepper to taste
 - 1 tablespoon bourbon
 - Cream of chicken sauce (see recipe)
 - 1/4 cup finely chopped parsley.
1. Prepare the quail and set aside.
 2. Cook the wild rice and drain.
 3. Heat the butter in a skillet and add the onion and shallots. Cook, stirring, until wilted. Add the mushrooms and cook about one minute, stirring. Add the wild rice, salt and pepper to

taste. Sprinkle with bourbon and stir. Remove from the heat and let cool.

4. Spoon equal portions of stuffing onto the opened quail. Carefully fold over the quail halves to enclose the filling.
5. Lay out eight squares of plastic wrap, one square at a time. Place one stuffed quail in the center and carefully fold the plastic wrap to enclose the stuffed pieces. Wrap securely.
6. Place the stuffed quail in one layer in the top rack of a steamer. Set aside. Add enough water to boil in the bottom of the steamer to steam the quail when added.
7. When ready to cook, place the quail over the steamer and cover closely. Let the quail steam for 15 to 20 minutes or until done. Serve with cream of chicken sauce. A serving suggestion: spoon a little of the sauce onto a hot plate, top with two stuffed quail and sprinkle with 1 tablespoon parsley. Spoon the remaining sauce over the quail.

Yield: 4 to 8 servings.



The New York Times / Lou Matma

Wolfgang Puck

NOTE: In boning quail, use a sharp knife, preferably a boning knife, to cut along each side of the backbone from the neck down. Place skin side down and cut through the tip of the breast bone (wishbone). Using the fingers, carefully pull away breast bone, leaving the meat as intact as possible. Do not bone the tiny thigh and leg bones. As quail are boned, arrange skin side down on a platter.

Wild Rice

- 1/2 cup wild rice
 - 1 tablespoon butter
 - 1/4 cup finely chopped onion
 - Salt to taste if desired
 - Freshly ground pepper to taste
 - 1 1/4 cups chicken broth.
1. Rinse the rice in several changes of cold water. Drain well.
 2. Melt the butter in a small sauce-

pan and add the onion. Cook, stirring, until wilted. Add the rice and stir. Add salt and pepper.

3. Add the broth and bring to a boil. Cover closely and let simmer 45 minutes or until rice "blossoms" and is tender. If any liquid remains, uncover and cook until liquid evaporates, stirring occasionally.

Yield: About 1 1/4 cups

Cream of Chicken Sauce

- 2 tablespoons butter
 - 3 chicken livers, picked over to remove connecting membranes
 - 1 1/4 cups heavy cream
 - 2 tablespoons finely chopped shallots
 - 1/4 cup dry white wine
 - 1/2 cup chicken broth
 - Salt to taste if desired
 - Freshly ground pepper to taste.
1. Heat half of the butter in a small skillet and add the chicken livers. Cook over moderately high heat, turning the livers as necessary, until they lose their raw look. Add one-quarter cup of the heavy cream and bring to a simmer. Let cook about two minutes

and remove from the heat.

2. Heat the remaining butter in a saucepan and add the shallots. Cook, stirring, until wilted.
3. Add wine and broth. Cook until reduced to about one-quarter cup.
4. Add remaining cream; cook over high heat about three minutes or until reduced to about one cup. Pour sauce and livers in cream into the container of an electric blender and blend on high speed to a fine liquid sauce. Add salt and pepper to taste.
5. Return the sauce to a saucepan and reheat.

Yield: About one cup.

Dinner Menu / Monday, N

- American caviar
 - Sliced roast rack of lamb seared with greens (Kentucky limestone lettuce plus water)
 - Roast boneless quail with wild rice stu
 - OR
 - Boneless chicken legs and thighs with wild r
 - Cream sauce
 - Buttered wild rice as accompanime
 - Buttered sugar snap peas
 - Hot baked California goat cheese with native oli
 - Assorted desserts
- | | |
|------------------------|----------------|
| Pecan pie | Peach ice |
| Coconut pie | Bourbo |
| Pumpkin chilton pie | Double ginger |
| Key lime pie | Chocolate c |
| Hazelnut cheesecake | Chocolate chee |
| Black walnut ice cream | Williamsburg n |
| Black fig ice cream | Pecan di |
- American breads
 - Sally Lunn
 - Sourdough
 - Popovers

Roast Rack of American Lamb

- 1 saddle of lamb, about 2 pounds
 - Salt to taste if desired
 - Freshly ground pepper to taste
 - 2 tablespoons olive oil
 - 2 teaspoons fresh thyme, coarsely chopped, or 1/2 teaspoon dried
 - 2 tablespoons red-wine vinegar
 - 2 teaspoons mustard, preferably America-made Dijon style
 - 1/4 cup pure virgin olive oil
 - 3 quarts loosely packed salad greens such as Kentucky limestone or watercress or a combination of both
 - Freshly grated Parmesan cheese.
1. Preheat the oven to 400 degrees.
 2. Pull and cut away almost all of the surface fat from the lamb. When ready to cook, the weight of the lamb will be about one and one-half pounds.
 3. Arrange lamb on a baking dish.
4. Place the lamb in a roasting pan and stand 20 minutes to redistribute the fat.
 5. Meanwhile, toss the greens with salt and pepper and beat with a little oil, beating in the olive oil.
 6. Place the lamb in the oven and add the greens to the oven.
 7. Place lamb on a platter and cut lengthwise into 1/2-inch slices. Arrange about 1/2 cup lamb over each slice.
 8. Sprinkle with freshly grated Parmesan and serve immediately.
- Yield: 4 main courses, 2 appetizer servings.

Grilled California Goat Cheese

- 1/2 pound round or rounds of goat cheese
 - Freshly ground pepper to taste
 - 2 teaspoons coarsely chopped fresh thyme, or 1/2 teaspoon dried
 - 2 tablespoons pure virgin olive oil, preferably from California
 - 8 bread rounds cut to the diameter of the cheese rounds, each about half an inch thick.
1. Preheat the broiler to high.
 2. Slice the rounds crosswise into eight pieces of more or less equal thickness.
3. Arrange one layer in a broiler pan. Sprinkle with pepper, thyme and olive oil for at least 15 minutes.
 4. Toast the bread rounds to the point of browning. Arrange one slice of bread round over the cheese.
 5. Place under the broiler for one or two minutes. Serve on hot platter.
- Yield: 4 to 8

area of the state. There, barbecue, whether it be pork shoulder, chicken

Several top chefs, including Creole and Tex-Mex experts, will cook.

or beef (beef, I must add, is a minor barbecue item in North Carolina), is always cooked over hot oak or hickory coals in a pit. The sauce is vinegar-based, with red and black pepper and ketchup. To go along with the barbecue will be a cheese and chili corn bread.

Other Southern specialties round out this menu: deep-fried catfish and hush puppies for a soul-food touch, and, to add a bit of grandeur, blackened redfish, an invention of Mr. Prudhomme's, plus his chicken and sausage gumbo and a group of desserts that includes pecan pie.

Lunch on Sunday will be a buffet that will display the variety of crabs, and their sauces, from Maine to California: West Coast Dungeness crabs with traditional crab Louis dressing; the Chesapeake blues with their typical American sauce (ketchup, lemon juice, horseradish and Tabasco). Lobsters from Maine, oysters from Virginia and clams on the half shell from Long Island, plus Southern fried chicken and Virginia ham, are also on that menu.

We felt that New York should be represented, and what better way than with delicacies that will also be on the midday menu Sunday: platters of smoked salmon, smoked sturgeon, cole slaw, cream cheese, onion rings, bagels and capers and rye bread, and — what else? — cheesecake. A basic cheesecake and, with a bow to Hawaii, one filled with ground macadamia nuts and a third with toasted hazelnuts. Corned beef and pastrami were also to be included, but the White House said it felt that this luncheon menu was getting a bit lengthy and asked that they be deleted.

The entire meal on Sunday evening will consist of Cajun and Creole dishes. To start, there will be Cajun popcorn, an irresistible appetizer made with deep-fried crayfish plus deep-fried crab claws served with a thin mayonnaise lightly tinged with garlic. Broiled redfish with oyster and shrimp sauce will follow and, to cleanse the palate, a special ice made with the ingredients of a mint julep, fresh mint leaves and a touch of bourbon.

For the main course, there will be roast ducks (Southern Muscovy), boned and served with a delicate Louisiana pecan sauce made with a brown roux. Dessert will be Mr. Prudhomme's chocolate cabins, neatly

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Have fu
Sunday

The New York Times

Eating at the Summit: All-American P

Continued From Page C1

mired; Maida Heatter, an expert on desserts; Wayne Monk of Lexington, N.C., referred to by many as the barbecue king of North Carolina; Tom Slough of Jackson, Miss., a businessman whom I consider the best catfish cook in the country, and Leo Steiner, owner of the Carnegie Delicatessen in Manhattan. (Pierre Monet, the executive chef of Colonial Williamsburg and a former chef at Maxim's in Paris, will coordinate the kitchen activities at Williamsburg during the conference.)

Our aim was not simply to devise menus on the basis of favorite recipes, although that was certainly a factor, but to select dishes that display both the geographic and gastronomic diversity of the United States. In short, I wanted to show what cooking in this country is all about.

Altogether there are five menus — two for lunches, three for dinners — for the three-day conference, which begins May 28.

Barbecue, which many people consider to be the most American of dishes, is the centerpiece of the Saturday dinner menu. There are any number of barbecue styles from many different regions of the South and Southwest, most of them laying claim to being the best and most authentic.

We settled on my own preference, which is known in North Carolina as Lexington-style barbecue. The name comes from the town in the Piedmont area of the state. There, barbecue, whether it be pork shoulder, chicken

fashioned little structures of rich chocolate, which melt when hot strawberry ice cream sauce is poured over them. As a lagniappe, as is said in the South, there will be Louisiana pralines.

A series of definitive all-American menus without a Tex-Mex meal would be unthinkable, and the one designed for Monday lunch includes nachos, those fried corn chips, with refried beans, jalapeño pepper strips and grated cheese, baked until melted; chili con carne; salsa picante, the cold tomato and chili sauce, and a couple of other specialties from Zarela Marti-

nez: fish tamales grilled in corn husks and served with a fresh coriander sauce, and a great new specialty, butterflied filet mignons stuffed with chilies and cheese.

The last menu for the conference, for the summit's "official dinner," will consist of what might be called nouvelle American cuisine. Almost entirely the creation of Wolfgang Puck, chef-owner of Spago's Restaurant in Los Angeles, this meal will begin with American caviar, which at its best ranks, in my opinion, with the finest imported caviar, and a roast rack of American lamb salad with

greens vinaigrette, the

clude Kentucky limestone. The main course is South Carolina-raised with what may be the of all indigenous American rice. Buttered sugar the vegetable accompaning that, a cheese California goat cheese dressing.

Logistics for a cultural of this size are coordinated by James Miles, the vice hotel and restaurant

Several top chefs, including Creole and Tex-Mex experts, will cook.

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Other Southern specialties round out this menu: deep-fried catfish and hush puppies for a soul-food touch, and, to add a bit of grandeur, blackened redfish, an invention of Mr. Prudhomme's, plus his chicken and sausage gumbo and a group of desserts that includes pecan pie.

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Where's "Get-Up-A



All-American Plan for Foreign Guests

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greens vinaigrette, the greens to include Kentucky limestone and watercress.

The main course is boneless quail, South Carolina-raised and stuffed with what may be the most interesting of all indigenous American foods, wild rice. Buttered sugar snap peas will be the vegetable accompaniment. Following that, a cheese course: baked California goat cheese with native oil dressing.

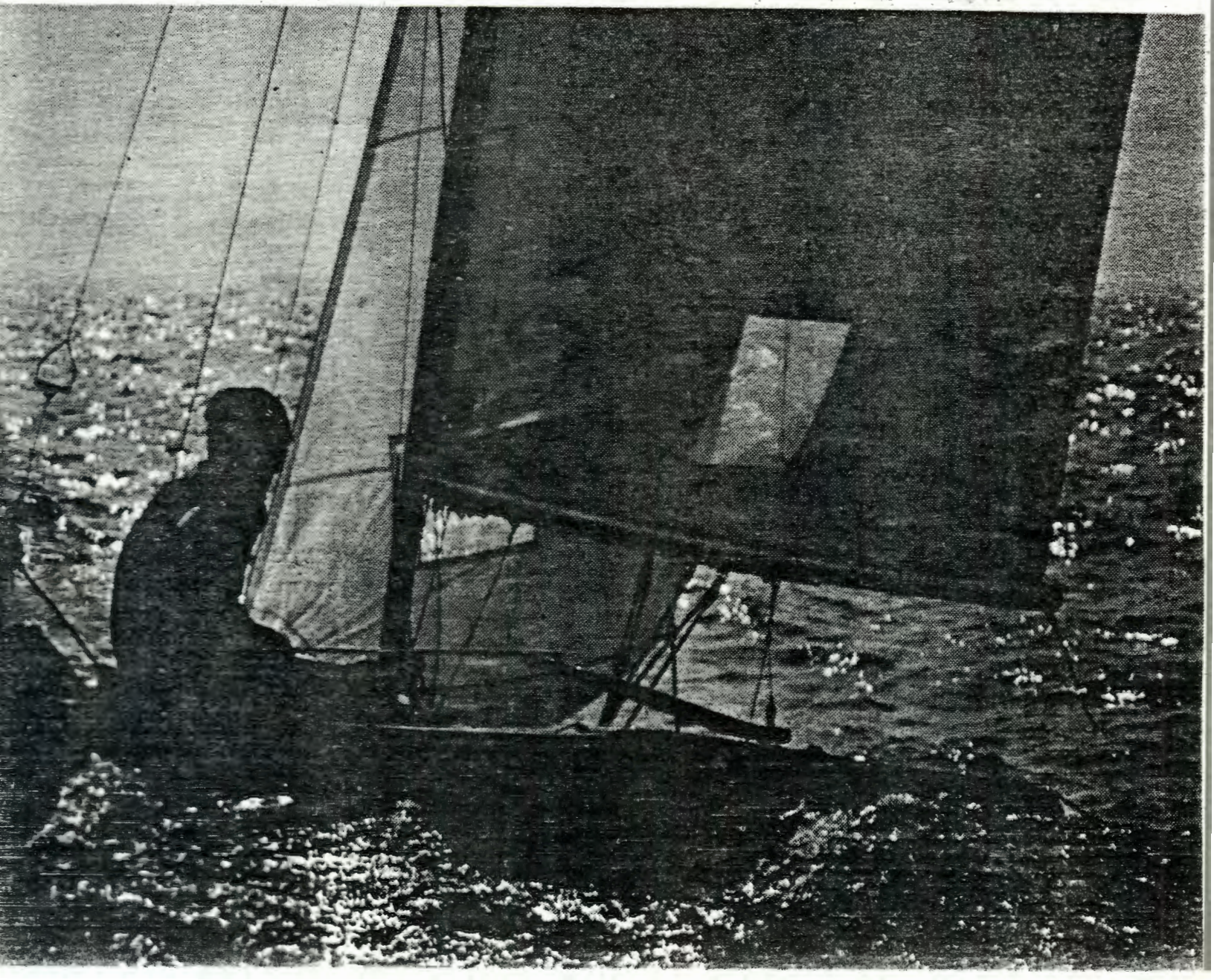
Logistics for a culinary undertaking of this size are complicated, and James Miles, the vice president of the hotel and restaurant division of Co-

lonial Williamsburg, is responsible for much of the coordination. Many of the special ingredients have been ordered by Mr. Monet, but each of the chefs will bring some of his or her own fare to prepare. Zarela Martinez, now of Manhattan, will be bringing some of her chilies and other spices from New York City, which is also the source, naturally, for the deli foods. Mr. Prudhomme will be toting his own crayfish and sausages, among other things, from New Orleans, and Wolfgang Puck will bring his own lamb and goat cheese.

If any of the heads of government

have a sweet tooth, they won't have difficulty indulging it at this conference. Among the desserts they will be able to choose from are pecan pie, coconut pie, Key lime pie, assorted cheesecakes and black walnut cream. The hotel and restaurant division of Colonial Williamsburg, which has a fine pastry and confectionery kitchen, will provide many of the items, including the black walnut ice cream. Maida Heatter will be making the Key lime pie (with genuine Florida Key limes), her gingersnaps and a formidable new creation, chocolate cheesecake brownies.

Where's Your Get-Up-And-Go?"



Roast Southern Muscovy ducks with Louisiana pecan sauce
A Creole salad
Chocolate cabins with hot strawberry ice cream sauce

Cajun Popcorn (Batter-fried crayfish)

- 2 pounds crayfish tails, peeled, or very small shrimp, peeled and deveined
2 eggs, well beaten
1 1/4 cups milk
1 cup corn flour (see note)
1/2 cup all-purpose flour
1 teaspoon sugar
Salt to taste if desired
1/2 teaspoon granulated garlic
1/2 teaspoon granulated onion
1/2 teaspoon finely ground white pepper
1/2 teaspoon finely ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon dried thyme leaves
1/2 teaspoon pulverized ground bay leaves
Oil for deep frying
Garlic mayonnaise.
1. Prepare the crayfish or shrimp and set aside.
 2. Blend eggs and milk; beat well.

3. In a large bowl, combine the corn flour and all-purpose flour, sugar, salt, garlic, onion, peppers, thyme and bay leaves. Blend well. Gradually add the milk mixture, stirring well with a whisk. Let stand one hour at room temperature.

4. Heat one inch of oil in a black iron skillet or use a deep-fat fryer. It is important that the oil be heated to a temperature as close to 370 degrees as possible. Coat the seafood with batter and drop it a few pieces at a time in the hot fat. This will be done in several batches. Cook, stirring occasionally, until golden brown all over, about two minutes total cooking time.

5. As the food is cooked, drain well of paper towels. Serve with garlic mayonnaise on the side.

Yield: 4 to 8 servings.

NOTE: Corn flour is available at many health food stores. If not available, use white flour.

completely. If necessary, use two husks, ends overlapping. Tear off eight thin strips of corn husks and use as "string" to tie the ends of the tamales rolls. The ends might not be tightly closed, depending on the size of the husks. Refrigerate until ready to cook.

5. When ready to cook, preheat a

corn husks. Let cook three to four minutes (depending on intensity and distance of food from heat and distance of food from fire). Turn the tamales and cook to four minutes on the second side.

6. Heat the sauce briefly.
7. Open up each tamale and the sauce over it.
Yield: 4 servings.

Salsa de Cilantro (Fresh coriander sauce)

- 2 jalapeño peppers
2 large bunches fresh coriander, approximately
2 large cloves garlic
1 cup water
2 tablespoons butter
2 tablespoons olive oil
1/2 cup finely chopped onion
1 tablespoon finely chopped hot fresh chili pepper, stem removed but with seeds
1/2 cup chopped peeled red tomato
Salt to taste if desired.

1. Put peppers over a gas flame or heat over charcoal, turning often, until the outsides are burnt or charred, about 5 to 7 minutes. Dampen a cloth and wrap the peppers in it to cool.

2. Remove peppers and peel. Card stems, veins and seeds. Cut peppers into fine shreds.

3. Meanwhile, pick the leaves from the sprigs of coriander. There should be about 1 1/2 cups of leaves, loosely packed.

4. In the container of a food processor blend the coriander leaves, garlic cloves and water. Blend thoroughly.

5. Heat butter and oil in a heavy skillet. Add onion. Cook, stirring, until wilted. Add jalapeño and chili pepper and tomato and cook, stirring, about 10 minutes.

6. Add the coriander mixture. Add salt to taste and bring to a boil. Move from the heat.

Yield: About 1 1/2 cups.

Dinner Menu/Monday, May 30

American caviar

Sliced roast rack of lamb salad with greens vinaigrette
(Kentucky limestone lettuce plus watercress)
Roast boneless quail with wild rice stuffing

OR

Boneless chicken legs and thighs with wild rice stuffing
Cream sauce

Buttered wild rice as accompaniment

Buttered sugar snap peas

Hot baked California goat cheese with native olive oil dressing

Assorted desserts

Pecan pie
Coconut pie
Pumpkin chiffon pie
Key lime pie
Hazelnut cheesecake
Black walnut ice cream
Black fig ice cream

Peach ice cream
Bourbon cake
Double gingerbread cookies
Chocolate chip cookies
Chocolate cheesecake brownies
Williamsburg meringue cake
Pecan diamonds

American breads

Sally Lunn
Sourdough
Popovers

Roast Rack of American Lamb Salad

- 1 saddle of lamb, about 2 pounds
Salt to taste if desired
Freshly ground pepper to taste
2 tablespoons olive oil
2 teaspoons fresh thyme, coarsely chopped, or 1/2 teaspoon dried
2 tablespoons red-wine vinegar
2 teaspoons mustard, preferably America-made Dijon style
1/4 cup pure virgin olive oil
3 quarts loosely packed salad greens such as Kentucky limestone or watercress or a combination of both
Freshly grated Parmesan cheese.

1. Preheat the oven to 400 degrees.
2. Pull and cut away almost all of the surface fat from the lamb. When ready to cook, the weight of the lamb will be about one and one-half pounds.
3. Arrange lamb on a baking dish.

Sprinkle with salt, pepper, olive oil and thyme.

4. Place the lamb in the oven and bake 30 to 35 minutes. Remove and let stand 20 minutes to allow the juices to redistribute themselves.

5. Meanwhile, put vinegar, mustard, salt and pepper in a mixing bowl and beat with a wire whisk. Gradually add oil, beating vigorously.

6. Place the greens in a salad bowl and add the salad dressing. Toss to blend. Arrange the greens on four to eight salad plates.

7. Place lamb on a flat surface and cut lengthwise into very thin slices. Arrange about three or six slices of lamb over each serving of greens.

8. Sprinkle each serving with a little freshly grated Parmesan cheese and serve immediately.

Yield: 4 main-course servings or 8 appetizer servings.

Grilled California Goat Cheese on Toast

- 1/2 pound round or rounds of goat cheese
Freshly ground pepper to taste
2 teaspoons coarsely chopped fresh thyme, or 1/2 teaspoon dried
2 tablespoons pure virgin olive oil, preferably from California
3 bread rounds cut to the diameter of the cheese rounds, each about half an inch thick.

1. Preheat the broiler to high.
2. Slice the rounds crosswise into six pieces of more or less equal thickness.

3. Arrange the slices of cheese in one layer in a shallow dish or plate. Sprinkle with equal amounts of pepper, thyme and oil. Let marinate for at least 15 minutes.

4. Toast the bread on both sides and arrange the rounds on a baking sheet. Arrange one slice of cheese on each bread round. Pour any remaining oil over the cheese.

5. Place under the broiler about one or two minutes or just until piping hot. Serve on hot plates.

Yield: 4 to 8 servings.

Maida Heatter's Chocolate Cheesecake Brownies

The brownie layer:

- 4 ounces (1 stick) unsalted butter, plus butter for greasing the pan
2 ounces unsweetened chocolate
Pinch of salt, if desired
1 cup sugar
1/2 teaspoon pure vanilla extract
2 large eggs
1/2 cup unsifted all-purpose flour (bleached or unbleached)
1 cup toasted pecan halves (see note)

The chocolate cheesecake layer:

- 8 ounces cream cheese, at room temperature
1/2 cup sugar
2 tablespoons unsweetened cocoa powder
1/2 teaspoon pure vanilla extract
A few drops almond extract, optional
2 large eggs
1 tablespoon flour
Cocoa powder, either sweetened or unsweetened, optional.

1. Adjust a rack one-third up from the bottom of the oven and preheat the oven to 350 degrees.

2. Prepare a 9-by-9-by-1 1/4-inch pan as follows: Turn the pan upside down. Center a 12-inch square of aluminum foil over the pan and fold down the sides and corners to shape the pan. Then turn the pan right side up. Place the foil in the pan and gently press into place. Place a piece of butter in the pan, heat it in the oven to melt, then brush it all over with a pastry brush or spread it with crumbled wax paper. Set aside.

3. To prepare the brownie layer, place the chocolate and butter in a 2- to 3-quart heavy saucepan over low heat and stir occasionally until melted. Stir in the salt, sugar and vanilla. Remove from heat and stir in the eggs one at a time. Add the flour and pecans well to mix, then stir in the cocoa powder. Turn the batter into the prepared pan and smooth the top. Stand.

4. To prepare the cheesecake layer, beat the cheese in the small bowl of an electric mixer until it is soft. Add sugar, two tablespoons cocoa powder, vanilla and almond extracts, eggs and flour, one at a time, beating until incorporated after each addition.

5. Pour the cheesecake mixture over the ribbon over the top of the brownie layer. Smooth the top. Then marble the two mixtures slightly as follows: Insert the handle end of a teaspoon most but not completely to the bottom in one corner of the pan and, with flat side of the handle, cut through the batter in a wide zigzag pattern. Smooth the top again.

6. Bake for about 40 minutes until a toothpick gently inserted in the middle comes out clean.

7. Cool to room temperature. Then place in the freezer for about one hour until firm.

8. Cover with a piece of wax paper and, on top of that, a cookie sheet. Turn the pan and cookie sheet upside down, remove the pan and peel off the foil. Cover with a cutting board or other cookie sheet and then turn side down again, leaving the cookie sheet on the right side up.

9. Cut into 16 large squares or bars or triangles, wiping the blade with a damp cloth between cuttings. These may be wrapped individually in clear plastic wrap. But if so, and they are not going to be kept cold, use a piece of wax paper over the top before wrapping to prevent sticking. Store these in the refrigerator or freezer. They may be served frozen.

Yield: 16 square brownies or 32 triangles.

NOTE: To toast the pecans, place them in a shallow pan in a 350-degree oven for about 10 to 15 minutes. Completely before using.



The New York Times

Maida Heatter

11. Remove the chicken pieces. Cut the meat from the bones and discard the bones. Cut the chicken into cubes and add it. Serve with rice spooned into the gumbo.
 - Yield: 6 or more servings.
- NOTE:** The smoked pork sausage traditionally used to prepare this dish is known as andouille.



The New York Times / G. Andrew Boyd

Paul Prudhomme's Louisiana gumbo.

Boneless Quail Stuffed With Wild Rice and Mushrooms

- 8 boned quail (see note)
 - 3/4 cup cooked wild rice (see recipe)
 - 2 tablespoons butter
 - 2 tablespoons finely chopped onion
 - 2 tablespoons finely chopped shallots
 - 1/2 cup mushrooms cut into half-inch cubes
 - Salt to taste if desired
 - Freshly ground pepper to taste
 - 1 tablespoon bourbon
 - Cream of chicken sauce (see recipe)
 - 1/4 cup finely chopped parsley.
1. Prepare the quail and set aside.
 2. Cook the wild rice and drain.
 3. Heat the butter in a skillet and add the onion and shallots. Cook, stirring, until wilted. Add the mushrooms and cook about one minute, stirring. Add the wild rice, salt and pepper to

taste. Sprinkle with bourbon and stir. Remove from the heat and let cool.

4. Spoon equal portions of stuffing onto the opened quail. Carefully fold over the quail halves to enclose the filling.

5. Lay out eight squares of plastic wrap, one square at a time. Place one stuffed quail in the center and carefully fold the plastic wrap to enclose the stuffed pieces. Wrap securely.

6. Place the stuffed quail in one layer in the top rack of a steamer. Set aside. Add enough water to boil in the bottom of the steamer to steam the quail when added.

7. When ready to cook, place the quail over the steamer and cover closely. Let the quail steam for 15 to 20 minutes or until done. Serve with cream of chicken sauce. A serving suggestion: spoon a little of the sauce onto a hot plate, top with two stuffed quail and sprinkle with 1 tablespoon parsley. Spoon the remaining sauce over the quail.

Yield: 4 to 8 servings.

NOTE: In boning quail, use a sharp knife, preferably a boning knife, to cut along each side of the backbone from the neck down. Place skin side down and cut through the tip of the breast bone (wishbone). Using the fingers, carefully pull away breast bone, leaving the meat as intact as possible. Do not bone the tiny thigh and leg bones. As quail are boned, arrange skin side down on a platter.



The New York Times / Lou Manna

Wolfgang Puck

Wild Rice

- 1/2 cup wild rice
- 1 tablespoon butter
- 1/4 cup finely chopped onion
- Salt to taste if desired
- Freshly ground pepper to taste
- 1 1/4 cups chicken broth.

1. Rinse the rice in several changes of cold water. Drain well.
2. Melt the butter in a small sauce-

pan and add the onion. Cook, stirring, until wilted. Add the rice and stir. Add salt and pepper.

3. Add the broth and bring to a boil. Cover closely and let simmer 45 minutes or until rice "blossoms" and is tender. If any liquid remains, uncover and cook until liquid evaporates, stirring occasionally.

Yield: About 1 1/4 cups

Cream of Chicken Sauce

- 2 tablespoons butter
- 3 chicken livers, picked over to remove connecting membranes
- 1 1/4 cups heavy cream
- 2 tablespoons finely chopped shallots
- 1/4 cup dry white wine
- 1/2 cup chicken broth
- Salt to taste if desired
- Freshly ground pepper to taste.

1. Heat half of the butter in a small skillet and add the chicken livers. Cook over moderately high heat, turning the livers as necessary, until they lose their raw look. Add one-quarter cup of the heavy cream and bring to a simmer. Let cook about two minutes

and remove from the heat.

2. Heat the remaining butter in a saucepan and add the shallots. Cook, stirring, until wilted.

3. Add wine and broth. Cook until reduced to about one-quarter cup.

4. Add remaining cream; cook over high heat about three minutes or until reduced to about one cup. Pour sauce and livers in cream into the container of an electric blender and blend on high speed to a fine liquid sauce. Add salt and pepper to taste.

5. Return the sauce to a saucepan and reheat.

Yield: About one cup.

Mint julep ice
Roast Southern Muscovy ducks with Louisiana pecan sauce
A Creole salad
Chocolate cabins with hot strawberry ice cream sauce

Cajun Popcorn (Batter-fried crayfish)

- 2 pounds crayfish tails, peeled, or very small shrimp, peeled and deveined
 - 2 eggs, well beaten
 - 1 1/4 cups milk
 - 1/2 cup corn flour (see note)
 - 1/2 cup all-purpose flour
 - 1 teaspoon sugar
 - Salt to taste if desired
 - 1/2 teaspoon granulated garlic
 - 1/2 teaspoon granulated onion
 - 1 teaspoon finely ground white pepper
 - 1/8 teaspoon finely ground black pepper
 - 1/2 teaspoon cayenne pepper
 - 1/4 teaspoon dried thyme leaves
 - 1/8 teaspoon puiverized ground bay leaves
 - Oil for deep frying
 - Garlic mayonnaise.
1. Prepare the crayfish or shrimp and set aside.
 2. Blend eggs and milk; beat well.

3. In a large bowl, combine flour and all-purpose flour, salt, garlic, onion, pepper and bay leaves. Blend well, add the milk mixture, with a whisk. Let stand room temperature.

4. Heat one inch of oil in skillet or use a deep-fat fryer. Important that the oil be heated to a temperature as close to 370 degrees as possible. Coat the seafood and drop it a few pieces at a time into the hot oil. This will be done in batches. Cook, stirring constantly, until golden brown all over. Drain on paper towels. As the food is cooked, blot with paper towels. Serve with mayonnaise on the side.

Yield: 4 to 8 servings.
NOTE: Corn flour is available at many health food stores. If unavailable, use white flour.

Dinner Menu / Monday, May 30

- American caviar
 - Sliced roast rack of lamb salad with greens vinaigrette (Kentucky limestone lettuce plus watercress)
 - Roast boneless quail with wild rice stuffing
 - OR
 - Boneless chicken legs and thighs with wild rice stuffing
 - Cream sauce
 - Buttered wild rice as accompaniment
 - Buttered sugar snap peas
 - Hot baked California goat cheese with native olive oil dressing
 - Assorted desserts
- | | |
|------------------------|-------------------------------|
| Pecan pie | Peach ice cream |
| Coconut pie | Bourbon cake |
| Pumpkin chiffon pie | Double gingerbread cookies |
| Key lime pie | Chocolate chip cookies |
| Hazelnut cheesecake | Chocolate cheesecake brownies |
| Black walnut ice cream | Williamsburg meringue cake |
| Black fig ice cream | Pecan diamonds |
- American breads
 - Sally Lunn
 - Sourdough
 - Popovers

Roast Rack of American Lamb Salad

- 1 saddle of lamb, about 2 pounds
 - Salt to taste if desired
 - Freshly ground pepper to taste
 - 2 tablespoons olive oil
 - 2 teaspoons fresh thyme, coarsely chopped, or 1/2 teaspoon dried
 - 2 tablespoons red-wine vinegar
 - 2 teaspoons mustard, preferably America-made Dijon style
 - 1/4 cup pure virgin olive oil
 - 3 quarts loosely packed salad greens such as Kentucky limestone or watercress or a combination of both
 - Freshly grated Parmesan cheese.
1. Preheat the oven to 400 degrees.
 2. Pull and cut away almost all of the surface fat from the lamb. When ready to cook, the weight of the lamb will be about one and one-half pounds.
 3. Arrange lamb on a baking dish.

Sprinkle with salt, pepper and thyme.

4. Place the lamb in the oven and bake 30 to 35 minutes. Remove and stand 20 minutes to allow juices to redistribute themselves.

5. Meanwhile, put vinegar, salt and pepper in a small bowl and beat with a wire whisk. Add oil, beating vigorously.

6. Place the greens in a large bowl and add the salad dressing. Blend. Arrange the greens on eight salad plates.

7. Place lamb on a flat platter and cut lengthwise into very thin slices. Arrange about three or four slices of lamb over each serving of greens.

8. Sprinkle each serving with freshly grated Parmesan cheese. Serve immediately.

Yield: 4 main-course or appetizer servings.

Grilled California Goat Cheese on Toast

- 1/2 pound round or rounds of goat cheese
 - Freshly ground pepper to taste
 - 2 teaspoons coarsely chopped fresh thyme, or 1/2 teaspoon dried
 - 2 tablespoons pure virgin olive oil, preferably from California
 - 8 bread rounds cut to the diameter of the cheese rounds, each about half an inch thick.
1. Preheat the broiler to high.
 2. Slice the rounds crosswise into eight pieces of more or less equal thickness.

3. Arrange the slices of cheese on one layer in a shallow dish. Sprinkle with equal amount of pepper, thyme and oil. Let marinate at least 15 minutes.

4. Toast the bread on both sides. Arrange the rounds on a baking sheet. Arrange one slice of cheese on each bread round. Pour any remaining oil over the cheese.

5. Place under the broiler for two minutes or just until melted. Serve on hot plates.

Yield: 4 to 8 servings.

Recipes for Economic Conferen

Dinner Menu / Saturday, May 28

American barbecue, North Carolina style
(Pork, beef, chicken)
Blackened redfish
Deep-fried catfish
Hush puppies
Louisiana gumbo
Cole slaw
Cheese and chili corn bread
Assorted desserts

Chicken and Sausage Gumbo

- 1 chicken, 2½ pounds, cut into serving pieces
Salt to taste if desired
1 teaspoon finely ground black pepper
1 ¼ teaspoons finely ground white pepper
1 teaspoon powdered mustard
1 ½ teaspoons cayenne pepper
1 ½ teaspoons paprika
1 teaspoon granulated garlic
1 teaspoon filé powder, optional
1 ½ cups flour
2 ½ cups corn, peanut or vegetable oil
¾ cup finely chopped onion
¾ cup finely chopped celery
¾ cup finely chopped green pepper
9 cups rich chicken broth
1 ¾ cups chopped or thinly sliced smoked sausage such as kielbasa (see note)
1 bay leaf
1 teaspoon finely minced fresh garlic
2 cups cooked rice.
- Put chicken pieces in a bowl. Blend salt, peppers, mustard, cayenne pepper, paprika, granulated garlic and filé powder. Rub four teaspoons of the mixture over the chicken. Set rest of spice mixture aside.
 - Put the flour in a bowl and add two teaspoons of the reserved spice mixture. Blend well.
 - Heat a 10-inch black iron skillet and add the oil. Dredge the chicken pieces in the flour mixture to coat well, shaking off excess. Reserve the leftover flour.
 - When the oil is hot and almost smoking, add the chicken pieces skin side down. Cook about two minutes on one side until golden brown. Turn and cook about three minutes on the second side until nicely browned. Drain thoroughly on paper towels.
 - Pour off all but one cup of fat from the skillet. Heat this oil over high heat until it is almost smoking and add the reserved seasoned flour. Stir rapidly and constantly with a wire whisk until the mixture starts to look like dark chocolate. Do not burn. This is a roux.
 - Add the chopped onion, celery and green pepper to the roux and stir to blend well. Remove from the heat without allowing it to burn.
 - Meanwhile, bring the broth to a boil in a large saucepan.
 - Add about half a cup of the roux mixture to the broth, stirring rapidly with the whisk. Continue adding the roux mixture, half a cup at a time, always stirring rapidly and constantly.
 - Add the smoked sausage and stir. Cook over high heat, stirring often from the bottom, about 15 minutes.
 - Add the chicken pieces, bay leaf and finely minced fresh garlic. Continue cooking about 40 minutes.
 - Remove the chicken pieces. Cut the meat from the bones and discard the bones. Cut the chicken into cubes and add it. Serve with rice spooned into the gumbo.
- Yield: 6 or more servings.
- NOTE:** The smoked pork sausage traditionally used to prepare this dish is known as andouille.



The New York Times / G. Andrew Boyd

Paul Prudhomme's Louisiana gumbo.

Luncheon Menu / Sunday, May 29

Seafood buffet
All-American crabs
Dungeness crabs from California, Louis dressing
Blue Chesapeake crabs, ketchup and horseradish sauce
Alaska king crab, with above sauces
Maine lobsters
Gulf Coast shrimp
Long Island clams on the half shell
Virginia oysters on the half shell
Southern fried chicken
Virginia ham
Smoked salmon
Smoked sturgeon
Cream cheese, onion rings, capers, bagels, rye bread
Cole slaw
Cucumber and dill salad
Hazelnut cheesecake plus other American desserts

Louis Crab-Salad Dressing

- | | |
|--|---|
| 1 cup fresh mayonnaise | 2 teaspoons freshly lemon juice |
| ¼ cup heavy cream | Salt to taste if desired |
| 3 tablespoons bottled chili sauce or ketchup | Freshly ground pepper |
| ¼ cup finely chopped green peppers | 1. Put mayonnaise in mixer |
| ¼ cup finely chopped scallions or green onions, green part and all | 2. Add the cream, chili peppers, scallions, green olive juice, salt and pepper. Blend |
| 2 tablespoons finely chopped pimento-stuffed green olives | 3. Serve with cold crab or seafood. |
- Yield: About 1½ cups.

Dinner Menu / Sunday, May 29

Cajun popcorn
(Batter-fried crayfish)
Batter-fried crab claws, Louisiana style
Garlic mayonnaise
Broiled redfish with oyster sauce and shrimp
Mint julep ice
Roast Southern Muscovy ducks with Louisiana pecan sauce
A Creole salad
Chocolate cabins with hot strawberry ice cream sauce

Cajun Popcorn (Batter-fried crayfish)

- | | |
|--|--|
| 2 pounds crayfish tails, peeled, or very small shrimp, peeled and deveined | 3. In a large bowl, combine flour and all-purpose flour, salt, garlic, onion, pepper and bay leaves. Blend well. Add the milk mixture, stir with a whisk. Let stand at room temperature. |
| 2 eggs, well beaten | 4. Heat one inch of oil in skillet or use a deep-fat fryer so important that the oil be heated to a temperature as close to 370° as possible. Coat the seafood and drop it a few pieces at a time. This will be done in batches. Cook, stirring until golden brown all over. 5. As the food is cooked, drain on paper towels. Serve with mayonnaise on the side. |
| 1 ¼ cups milk | Yield: 4 to 8 servings. |
| ½ cup corn flour (see note) | NOTE: Corn flour is available at many health food stores. Use white flour. |
| ½ cup all-purpose flour | |
| 1 teaspoon sugar | |
| Salt to taste if desired | |
| ½ teaspoon granulated garlic | |
| ½ teaspoon granulated onion | |
| 1 teaspoon finely ground white pepper | |
| ¾ teaspoon finely ground black pepper | |
| ½ teaspoon cayenne pepper | |
| ¼ teaspoon dried thyme leaves | |
| ¼ teaspoon pulverized ground bay leaves | |
| Oil for deep frying | |
| Garlic mayonnaise. | |
- Prepare the crayfish or shrimp and set aside.
 - Blend eggs and milk; beat well.

Boneless Quail Stuffed With Wild Rice and Mushrooms

- | | |
|--|---|
| 8 boned quail (see note) | taste. Sprinkle with bourbon and stir. Remove from the heat and let cool. |
| ¾ cup cooked wild rice (see recipe) | 4. Spoon equal portions of stuffing onto the opened quail. Carefully fold over the quail halves to enclose the filling. |
| 2 tablespoons butter | 5. Lay out eight squares of plastic wrap, one square at a time. Place one stuffed quail in the center and carefully fold the plastic wrap to enclose the stuffed pieces. Wrap securely. |
| 2 tablespoons finely chopped onion | |
| 2 tablespoons finely chopped shallots | |
| ½ cup mushrooms cut into half-inch cubes | |
| Salt to taste if desired | |
| Freshly ground pepper to taste | |
| 1 tablespoon bourbon | |

Dinner Menu / Monday, May 30

American caviar
Sliced roast rack of lamb salad with greens vinaigrette
(Kentucky limestone lettuce plus watercress)
Roast boneless quail with wild rice stuffing
OR
Boneless chicken legs and thighs with wild rice stuffing
Cream sauce
Buttered wild rice as accompaniment

Conference in Williamsburg

Luncheon Menu / Sunday, May 29

Seafood buffet
 All-American crabs
 Dungeness crabs from California, Louis dressing
 Blue Chesapeake crabs, ketchup and horseradish sauce
 Alaska king crab, with above sauces
 Maine lobsters
 Gulf Coast shrimp
 Long Island clams on the half shell
 Virginia oysters on the half shell
 Southern fried chicken
 Virginia ham
 Smoked salmon
 Smoked sturgeon
 Cream cheese, onion rings, capers, bagels, rye bread
 Cole slaw
 Cucumber and dill salad
 Hazelnut cheesecake plus other American desserts

Louis Crab-Salad Dressing

1 cup fresh mayonnaise
 1/2 cup heavy cream
 2 tablespoons bottled chili sauce or ketchup
 1/2 cup finely chopped green peppers
 1/2 cup finely chopped scallions or green onions, green part and all
 2 tablespoons finely chopped pimento-stuffed green olives
 2 teaspoons freshly squeezed lemon juice
 Salt to taste if desired
 Freshly ground pepper to taste.
 1. Put mayonnaise in mixing bowl.
 2. Add the cream, chili sauce, peppers, scallions, green olives, lemon juice, salt and pepper. Blend well.
 3. Serve with cold crab or other cold seafood.
 Yield: About 1 3/4 cups.

Dinner Menu / Sunday, May 29

Cajun popcorn
 (Batter-fried crayfish)
 Batter-fried crab claws, Louisiana style
 Garlic mayonnaise
 Broiled redfish with oyster sauce and shrimp
 Mint julep ice
 Roast Southern Muscovy ducks with Louisiana pecan sauce
 A Creole salad
 Chocolate cabins with hot strawberry ice cream sauce

Cajun Popcorn (Batter-fried crayfish)

1 pound crayfish tails, peeled, or very small shrimp, peeled and deveined
 2 eggs, well beaten
 1/2 cups milk
 1/2 cup corn flour (see note)
 1/2 cup all-purpose flour
 1/2 teaspoon sugar
 Salt to taste if desired
 1/2 teaspoon granulated garlic
 1/2 teaspoon granulated onion
 1/2 teaspoon finely ground white pepper
 1/2 teaspoon finely ground black pepper
 1/2 teaspoon cayenne pepper
 1/2 teaspoon dried thyme leaves
 1/2 teaspoon pulverized ground bay leaves
 1/2 cup oil for deep frying
 1/2 cup garlic mayonnaise.
 Prepare the crayfish or shrimp as desired.
 3. In a large bowl, combine the corn flour and all-purpose flour, sugar, salt, garlic, onion, peppers, thyme and bay leaves. Blend well. Gradually add the milk mixture, stirring well with a whisk. Let stand one hour at room temperature.
 4. Heat one inch of oil in a black iron skillet or use a deep-fat fryer. It is important that the oil be heated to a temperature as close to 370 degrees as possible. Coat the seafood with batter and drop it a few pieces at a time in the hot fat. This will be done in several batches. Cook, stirring occasionally, until golden brown all over, about two minutes total cooking time.
 5. As the food is cooked, drain well of paper towels. Serve with garlic mayonnaise on the side.
 Yield: 4 to 8 servings.
 NOTE: Corn flour is available at many health food stores. If not available, use white flour.

Dinner Menu / Monday, May 30

American caviar
 Sliced roast rack of lamb salad with greens vinaigrette
 (Kentucky limestone lettuce plus watercress)
 Roast boneless quail with wild rice stuffing
 OR
 Boneless chicken legs and thighs with wild rice stuffing
 Cream sauce
 Buttered wild rice as accompaniment

Luncheon Menu / Monday, May 30

Nachos
 (Fried corn chips with refried beans, jalapeño pepper strips, grated cheese, baked until melted)
 Chili con carne (without beans or tomatoes)
 Pinto beans
 Salsa picante (a cold tomato and chili sauce)
 Tortillas
 Stuffed chilies
 Fish tamales (with fresh coriander sauce)
 Fillet of beef stuffed with chili con queso
 Papaya or mango ice cream
 Polvorones
 Guava shells with cream cheese and crackers

Tamales de Pescado (Fish tamales)

1 cup olive oil
 2 tablespoons coarsely chopped garlic
 12 large, unbroken dried corn husks, available in Mexican markets, including Casa Moneo (210 West 14th Street)
 4 fish fillets such as red snapper or flounder, about 1/4 pound each
 Salt to taste if desired
 Freshly ground pepper, preferably white, to taste
 Salsa de cilantro (fresh coriander sauce); see recipe.
 1. Blend the oil and garlic and let stand overnight.
 2. Put the corn husks in a bowl and add boiling water to cover. Let stand until cool. Drain.
 3. Lay the husks on a flat surface and place a fish fillet in the center of each. Sprinkle fish with one tablespoon of the garlic and oil mixture and with salt and pepper.
 4. Roll the husks to enclose the fish completely. If necessary, use two husks, ends overlapping. Tear off eight thin strips of corn husks and use as "string" to tie the ends of the tamale rolls. The ends might not be tightly closed, depending on the size of the husks. Refrigerate until ready to cook.
 5. When ready to cook, preheat a



The New York Times / Fred R. Conrad

Zarela Martinez

charcoal or gas grill. Add the fish in corn husks. Let cook three to five minutes (depending on intensity of heat and distance of food from the fire). Turn the tamales and cook two to four minutes on the second side.

6. Heat the sauce briefly.
 7. Open up each tamale and spoon the sauce over it.
 Yield: 4 servings.

Salsa de Cilantro (Fresh coriander sauce)

2 jalapeño peppers
 2 large bunches fresh coriander, approximately
 2 large cloves garlic
 1 cup water
 2 tablespoons butter
 2 tablespoons olive oil
 1/2 cup finely chopped onion
 1 tablespoon finely chopped hot fresh chili pepper, stem removed but with seeds
 1/2 cup chopped peeled red tomato
 Salt to taste if desired.
 1. Put peppers over a gas flame or heat over charcoal, turning often, until the outsides are burnt or charred, about 5 to 7 minutes. Dampen a cloth and wrap the peppers in it to cool.
 2. Remove peppers and peel. Discard stems, veins and seeds. Cut peppers into fine shreds.
 3. Meanwhile, pick the leaves from the sprigs of coriander. There should be about 1 1/2 cups of leaves, loosely packed.
 4. In the container of a food processor blend the coriander leaves, garlic cloves and water. Blend thoroughly.
 5. Heat butter and oil in a heavy skillet. Add onion. Cook, stirring, until wilted. Add jalapeño and chili peppers and tomato and cook, stirring, about a minute.
 6. Add the coriander mixture. Add salt to taste and bring to a boil. Remove from the heat.
 Yield: About 1 1/2 cups.

Maida Heatter's Chocolate Cheesecake Brownies

The brownie layer:
 4 ounces (1 stick) unsalted butter, plus butter for greasing the pan
 2 ounces unsweetened chocolate
 Pinch of salt, if desired
 1 cup sugar
 1/2 teaspoon pure vanilla extract
 2 large eggs
 1/2 cup unsifted all-purpose flour (bleached or unbleached)
 2. Prepare a 9-by-9-by-1 3/4-inch pan as follows: Turn the pan upside down. Center a 12-inch square of aluminum foil over the pan and fold down the sides and corners to shape the foil. Then turn the pan right side up. Place the foil in the pan and gently press it into place. Place a piece of butter in the pan, heat it in the oven to melt and then brush it all over with a pastry

Economic Conference in Williamsburg

Luncheon Menu / Sunday, May 29

Seafood buffet
 All-American crabs
 Dungeness crabs from California, Louis dressing
 Blue Chesapeake crabs, ketchup and horseradish sauce
 Alaska king crab, with above sauces
 Maine lobsters
 Gulf Coast shrimp
 Long Island clams on the half shell
 Virginia oysters on the half shell
 Southern fried chicken
 Virginia ham
 Smoked salmon
 Smoked sturgeon
 Cream cheese, onion rings, capers, bagels, rye bread
 Cole slaw
 Cucumber and dill salad
 Hazelnut cheesecake plus other American desserts

Louis Crab-Salad Dressing

- | | |
|--|--|
| 1 cup fresh mayonnaise | 2 teaspoons freshly squeezed lemon juice |
| 1/4 cup heavy cream | Salt to taste if desired |
| 3 tablespoons bottled chili sauce or ketchup | Freshly ground pepper to taste. |
| 1/4 cup finely chopped green peppers | 1. Put mayonnaise in mixing bowl. |
| 1/4 cup finely chopped scallions or green onions, green part and all | 2. Add the cream, chili sauce, peppers, scallions, green olives, lemon juice, salt and pepper. Blend well. |
| 2 tablespoons finely chopped pimento-stuffed green olives | 3. Serve with cold crab or other cold seafood. |
| | Yield: About 1 1/4 cups. |

Dinner Menu / Sunday, May 29

Cajun popcorn
 (Batter-fried crayfish)
 Batter-fried crab claws, Louisiana style
 Garlic mayonnaise
 Broiled redfish with oyster sauce and shrimp
 Mint julep ice
 Roast Southern Muscovy ducks with Louisiana pecan sauce
 A Creole salad
 Chocolate cabins with hot strawberry ice cream sauce

Cajun Popcorn (Batter-fried crayfish)

- | | |
|--|---|
| 2 pounds crayfish tails, peeled, or very small shrimp, peeled and deveined | 3. In a large bowl, combine the corn flour and all-purpose flour, sugar, salt, garlic, onion, peppers, thyme and bay leaves. Blend well. Gradually add the milk mixture, stirring well with a whisk. Let stand one hour at room temperature. |
| 2 eggs, well beaten | 4. Heat one inch of oil in a black iron skillet or use a deep-fat fryer. It is important that the oil be heated to a temperature as close to 370 degrees as possible. Coat the seafood with batter and drop it a few pieces at a time in the hot fat. This will be done in several batches. Cook, stirring occasionally, until golden brown all over, about two minutes total cooking time. |
| 1 1/4 cups milk | 5. As the food is cooked, drain well of paper towels. Serve with garlic mayonnaise on the side. |
| 1/2 cup corn flour (see note) | Yield: 4 to 8 servings. |
| 1/2 cup all-purpose flour | NOTE: Corn flour is available at many health food stores. If not available, use white flour. |
| 1 teaspoon sugar | |
| Salt to taste if desired | |
| 1/2 teaspoon granulated garlic | |
| 1/2 teaspoon granulated onion | |
| 1 teaspoon finely ground white pepper | |
| 1/2 teaspoon finely ground black pepper | |
| 1/2 teaspoon cayenne pepper | |
| 1/4 teaspoon dried thyme leaves | |
| 1/2 teaspoon pulverized ground bay leaves | |
| Oil for deep frying | |
| Garlic mayonnaise. | |
| 1. Prepare the crayfish or shrimp and set aside. | |
| 2. Blend eggs and milk; beat well. | |

Dinner Menu / Monday, May 30

American caviar
 Sliced roast rack of lamb salad with greens vinaigrette
 (Kentucky limestone lettuce plus watercress)
 Roast boneless quail with wild rice stuffing
 OR
 Boneless chicken legs and thighs with wild rice stuffing
 Cream sauce
 Buttered wild rice as accompaniment

Luncheon Menu / Monday, May 30

Nachos
 (Fried corn chips with refried beans, jalapeño pepper str cheese, baked until melted)
 Chili con carne (without beans or tomatoes)
 Pinto beans
 Salsa picante (a cold tomato and chili sauce)
 Tortillas
 Stuffed chilies
 Fish tamales (with fresh coriander sauce)
 Fillet of beef stuffed with chili con queso
 Papaya or mango ice cream
 Polvorones
 Guava shells with cream cheese and crackers

Tamales de Pescado (Fish tamales)

- 1 cup olive oil
- 2 tablespoons coarsely chopped garlic
- 12 large, unbroken dried corn husks, available in Mexican markets, including Casa Moneo (210 West 14th Street)
- 4 fish fillets such as red snapper or flounder, about 1/4 pound each
 Salt to taste if desired
 Freshly ground pepper, preferably white, to taste
 Salsa de cilantro (fresh coriander sauce); see recipe.
1. Blend the oil and garlic and let stand overnight.
2. Put the corn husks in a bowl and add boiling water to cover. Let stand until cool. Drain.
3. Lay the husks on a flat surface and place a fish fillet in the center of each. Sprinkle fish with one tablespoon of the garlic and oil mixture and with salt and pepper.
4. Roll the husks to enclose the fish completely. If necessary, use two husks, ends overlapping. Tear off eight thin strips of corn husks and use as "string" to tie the ends of the tamale rolls. The ends might not be tightly closed, depending on the size of the husks. Refrigerate until ready to cook.
5. When ready to cook, preheat a



The New York Times
Zarela Martinez

- charcoal or gas grill.
- corn husks. Let cook 15 to 20 minutes (depending on heat and distance of fire). Turn the tamales to four minutes on the other side.
6. Heat the sauce briefly.
7. Open up each tamale and brush with the sauce over it.
- Yield: 4 servings.

Salsa de Cilantro (Fresh coriander sauce)

- | | |
|---|---|
| 2 jalapeño peppers | 2. Remove peppers from card stems, veins and seeds. Chop into fine shreds. |
| 2 large bunches fresh coriander, approximately | 3. Meanwhile, pick the sprigs of coriander to be about 1 1/2 cups of packed. |
| 2 large cloves garlic | 4. In the container of a food processor blend the coriander, cloves and water. Blend until smooth. |
| 1 cup water | 5. Heat butter and oil in a skillet. Add onion. Cook until wilted. Add jalapeño and tomato and cook until soft. |
| 2 tablespoons butter | 6. Add the coriander and salt to taste and bring to a boil. Move from the heat and let cool. |
| 2 tablespoons olive oil | Yield: About 1 1/2 cups. |
| 1/2 cup finely chopped onion | |
| 1 tablespoon finely chopped hot fresh chili pepper, stem removed but with seeds | |
| 1/2 cup chopped peeled red tomato | |
| Salt to taste if desired. | |
| 1. Put peppers over a gas flame or heat over charcoal, turning often, until the outsides are burnt or charred, about 5 to 7 minutes. Dampen a cloth and wrap the peppers in it to cool. | |

Maida Heatter's Chocolate Cheesecake Brownies

- The brownie layer:
- 4 ounces (1 stick) unsalted butter, plus butter for greasing the pan
 - 2 ounces unsweetened chocolate
 - Pinch of salt, if desired
 - 1 cup sugar
 - 1/2 teaspoon pure vanilla extract
 - 2 large eggs
 - 1/2 cup unsifted all-purpose flour (bleached or unbleached)
2. Prepare a 9-by-9-by-2-inch pan as follows: Turn the pan upside down and place a piece of foil over the pan and fasten the sides and corners to the pan with the foil. Then turn the pan right side up and place the foil in the pan and grease the foil. Place a piece of parchment paper in the pan, heat it in the oven until it is all over brown. Then brush it all over with oil or spread it with



Food

The New York
food scene,
circa 1883.
Page C3.



Pop Life

Marvin Gaye begins
U.S. tour with style
at Radio City
Music Hall.
Page C19.



WEDNESDAY, MAY 18, 1983

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The Living Se

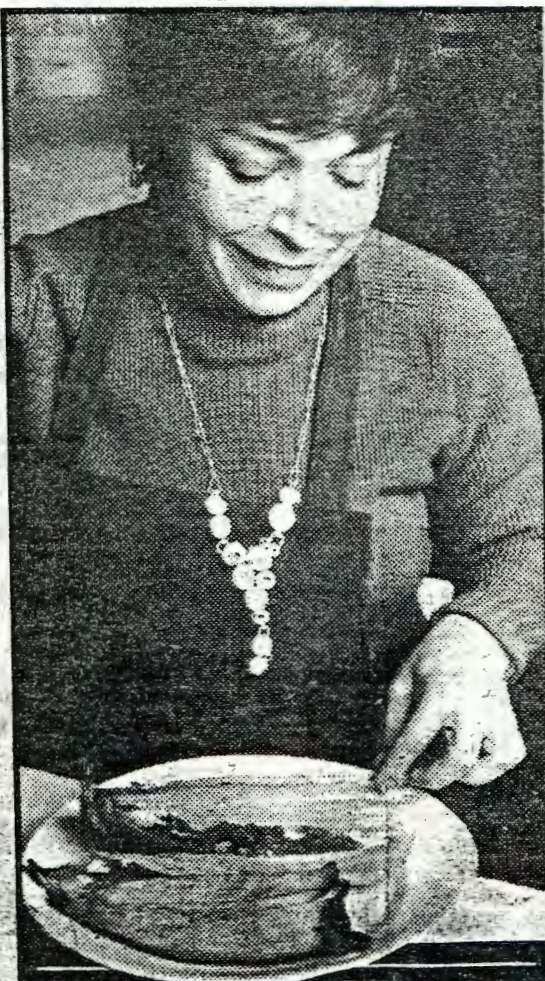
The New York Times

All-American Menus for the F



Dinner Menu Sunday, May 29

A Creole occasion
Cajun popcorn
(Batter-fried crayfish)
Batter-fried crab claws,
Louisiana-style
Garlic mayonnaise
Broiled redfish
Roast South
Louisiana
Chopped
strawberry



Luncheon Menu Monday, May 30

A Texas-Mexican meal
Nachos
(fried corn chips with refried bean,
jalapeño pepper strips, grated cheese,
baked
until melted)
Chili con carne
(without beans or tomatoes)
Pinto beans
Salsa picante
(a cold tomato and chili sauce)

Dinner Menu Monday, May 30

American c
(with Melba toast ma
Lunn bread slices, plus
paniments, chopped on
and lemon wa
Sliced, roast rack of t
greens vinaigrette
(Kentucky limestone
watercress)
Roast boneless
wild rice stu
OR
Boneless chicken le
with wild rice s
Cream sa
Buttered wild rice
men
Buttered sug
Hot baked Calif
with native o
Assort
American dess



By CRAIG CLAIBORNE

homme, Wolfgang Puck, Maida Heatter and Zarela
Martinez, will be on hand to contribute their skills
which will be a rare opportunity to dis-

problem. No, the prob
For international
of an economic summit
to serve classic French

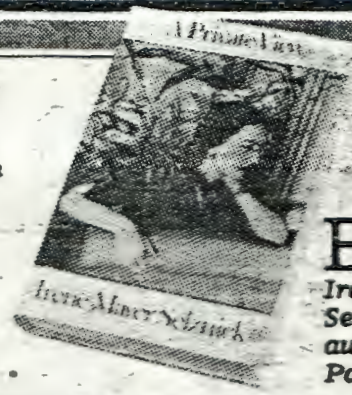
Pop Life

Marvin Gaye begins U.S. tour with style at Radio City Music Hall. Page C19.



Stage

Kate Manheim in Richard Foreman's 'Egyptology.' Page C17.



Books

Irene Mayer Selznick's autobiography. Page C25.

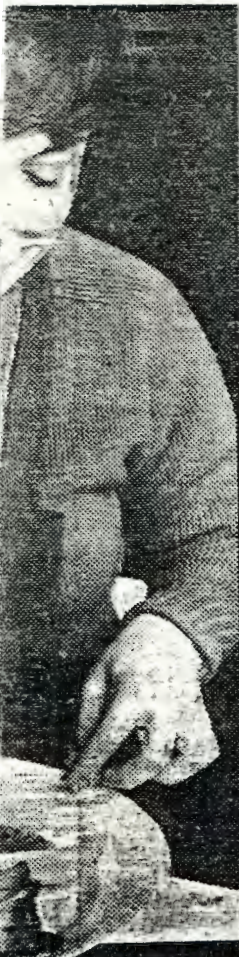
Living Section

FOOD/STYLE/ENTERTAINMENT

C1

The New York Times

Menu for the Economic Summit



Dinner Menu Monday, May 30

American caviar
(with Melba toast made with Sally Lunn bread slices, plus the usual accompaniments, chopped onion, sour cream and lemon wedges)
Sliced, roast rack of lamb salad with greens vinaigrette
(Kentucky limestone lettuce plus watercress)
Roast boneless quail with wild rice stuffing
OR
Boneless chicken legs with wild rice stuffing
Cream sauce
Buttered wild rice
meat
Buttered sugar
Hot baked California
with native cheese
Assorted
American dessert



Menu May 30

American meal
with refried beans
with grated cheese
(dilled)
carne
or tomatoes)
beans
cante
and chili sauce)

The New York Times / G. Andrew Boyd, Fred R. Conrad and Lou Manna

...Hester and Zorala ... isn't a problem. No, the problem is in

Dinner Menu Monday, May 30

American caviar
(with Melba toast made with Sally Lunn bread slices, plus the usual accompaniments, chopped onion, sour cream and lemon wedges)
Sliced, roast rack of lamb salad with greens vinaigrette
(Kentucky limestone lettuce plus watercress)
Roast boneless quail with wild rice stuffing
OR
Boneless chicken legs with wild rice stuffing
Cream sauce
Buttered wild rice
men
Buttered sugar
Hot baked California
with native
Assorted
American dessert

Menu May 30

an meal

fried bean
porated che

me
(tomatoes)
s
te
chili sauce)

a Heatter and Zarela contribute their skills are opportunity to dis- country's kitchens. house dinner last fall President Reagan's ed the possibility to ed if I would plan the

age C6.

n theme. Of course I unfairly maligned for en getting the atten- ow it was to be shown government; to be as- ing is a pleasure.

American foods that ideas for the dishes

isn't a problem. No, the problem is in preparation. For international events on the scale of an economic summit, it is customary to serve classic French food. This, however, was something else again; how, I wondered, will Prime Minister Yasuhiro Nakasone of Japan feel about shoo-fly pie? Would President François Mitterrand of France stand still for pork barbecue? If we were to make such a bold departure from custom, then the food at the summit meeting must be on a par with the finest to be found from coast to coast.

To that end, I invited to assist in this adventure Mr. Prudhomme, chef-owner of K-Paul's Restaurant in New Orleans and one of the foremost authorities on Creole and Cajun cooking; Miss Martinet, a highly respected Tex-Mex cook from El Paso; Mr. Puck, the young Los Angeles chef whose innovations with American fare are widely ad-

Continued on Page C7



Far left, Paul Prudhomme holding a crab, with Cajun popcorn below; left, Zarela Martinez and fish tamales; above, Wolfgang Puck with some of his creations — baked goat cheese in his right hand, cold lamb salad in his left, and stuffed quail in front.

Cookery, Seen by Saul Bellow

By MIMI SHERATON



CHICAGO — THE Nobel laureate for literature in 1976, winner of a Pulitzer Prize in 1975 and the holder of three National Book Awards, Saul Bellow recently elaborated not on the state of the novel or the role of the writer in society but on his interest in eating and cooking and his penchant for scrubbing pots and kitchen sinks until they are free of grease. "Never, never use steel wool," he warned. "It leaves little threads of steel in the pots."

The discussion began over bowls of steaming golden mushroom and barley soup cooked by Prof. Allan Bloom, Mr. Bellow's associate in a seminar on Nietzsche and nihilism at the University of Chicago. Mr.

have to sit on the side- es its time in healing. pain of arthritis have ass-roots support, al- n has repeatedly said iveness is lacking and

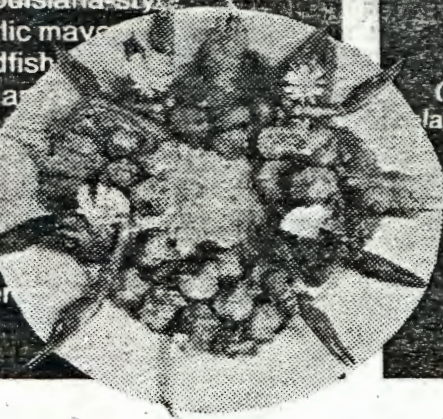
HEALTH



Dinner Menu Sunday, May 29

A Creole occasion
Cajun popcorn
(Batter-fried crayfish)
Batter-fried crab claws,
Louisiana-style
Garlic mayonnaise

Broiled redfish
Roast South
Louisiana
Chopped
strawberries



Luncheon Menu Monday, May 30

A Texas-Mexican meal
Nachos
(fried corn chips with refried beans,
jalapeño pepper strips, grated cheese,
baked until melted)
Chili con carne
(without beans or tomatoes)
Pinto beans
Salsa picante
(a cold tomato and chili sauce)



The New York Times / G. A.

By CRAIG CLAIBORNE

THE economic summit meeting scheduled for Memorial Day weekend in Williamsburg, Va., will be, among other things, a remarkable occasion for American cooking. The representatives of Britain, Canada, France, Italy, Japan, West Germany and the United States who attend will be served special menus, comprising dishes made from American ingredients and American inspiration.

The fare for those three days will range from pork barbecue to Maine lobster, from Tex-Mex fish tamales to a Louisiana crayfish specialty known as Cajun popcorn, from smoked sturgeon to Key lime pie, from baked California goat cheese to ginger-snaps.

Some of the biggest and brightest names on the American culinary scene, among them Paul Prud-

homme, Wolfgang Puck, Maida Heatter and Zarela Martinez, will be on hand to contribute their skills to the event, which will be a rare opportunity to display what is going on in this country's kitchens.

It all started at a White House dinner last fall when Michael K. Deaver, President Reagan's deputy chief of staff, mentioned the possibility to me. Several weeks later he asked if I would plan the

Recipes are on page C6.

menus around an all-American theme. Of course I agreed. American cooking, unfairly maligned for so many years, has recently been getting the attention and respect it deserves. Now it was to be shown off in front of these heads of government; to be associated with such an undertaking is a pleasure.

So, where to begin?

With the ample variety of American foods that are available, coming up with ideas for the dishes

isn't a problem. preparation. For the scale of an economy to serve citizens however, was somewhat wondered, will President Nakasone of Japan Would President Ford stand still for pork such a bold departure the summit meeting est to be found from that end, in Mr. Prudhomme, rare in New Orleans authorities on Creole nes, a highly respected Paso; Mr. Puck, the innovations with Cont

Debate Rages on DMSO Despite Its Users' Claims

By JANE E. BRODY

AS with many other unproved substances with seemingly miraculous properties, DMSO

jury; without it, they say, they have to sit on the sidelines for weeks while nature takes its time in healing. Patients suffering the crippling pain of arthritis have also given it considerable grass-roots support, although the Arthritis Foundation has repeatedly said

Coo

Cajun Popcorn (Batter-fried crayfish)

rounds of crayfish tails, peeled, or 1/2 cup small shrimp, peeled and deveined
1/2 cup milk
1/2 cup corn flour (see note)
1/2 cup all-purpose flour
1/2 cup spoon sugar
1/2 cup salt to taste if desired
1/2 cup spoon granulated garlic
1/2 cup spoon granulated onion
1/2 cup spoon finely ground white pepper
1/2 cup spoon finely ground black pepper
1/2 cup spoon cayenne pepper
1/2 cup spoon dried thyme leaves
1/2 cup spoon pulverized ground bay leaves
1/2 cup for deep frying
1/2 cup garlic mayonnaise.
1/2 cup Prepare the crayfish or shrimp as above.
1/2 cup Add eggs and milk; beat well.

3. In a large bowl, combine the corn flour and all-purpose flour, sugar, salt, garlic, onion, peppers, thyme and bay leaves. Blend well. Gradually add the milk mixture, stirring well with a whisk. Let stand one hour at room temperature.

4. Heat one inch of oil in a black iron skillet or use a deep-fat fryer. It is important that the oil be heated to a temperature as close to 370 degrees as possible. Coat the seafood with batter and drop it a few pieces at a time in the hot fat. This will be done in several batches. Cook, stirring occasionally, until golden brown all over, about two minutes total cooking time.

5. As the food is cooked, drain well of paper towels. Serve with garlic mayonnaise on the side.
Yield: 4 to 8 servings.

NOTE: Corn flour is available at many health food stores. If not available, use white flour.

as "string" to tie the ends of the tamales rolls. The ends might not be tightly closed, depending on the size of the husks. Refrigerate until ready to cook.

5. When ready to cook, preheat a

fire). Turn the tamales and cook two to four minutes on the second side.

6. Heat the sauce briefly.

7. Open up each tamale and spoon the sauce over it.

Yield: 4 servings.

Salsa de Cilantro (Fresh coriander sauce)

2 jalapeño peppers
2 large bunches fresh coriander, approximately
2 large cloves garlic
1 cup water
2 tablespoons butter
2 tablespoons olive oil
1/2 cup finely chopped onion
1 tablespoon finely chopped hot fresh chili pepper, stem removed but with seeds
1/2 cup chopped peeled red tomato
Salt to taste if desired.

1. Put peppers over a gas flame or heat over charcoal, turning often, until the outsides are burnt or charred, about 5 to 7 minutes. Dampen a cloth and wrap the peppers in it to cool.

2. Remove peppers and peel. Discard stems, veins and seeds. Cut peppers into fine shreds.

3. Meanwhile, pick the leaves from the sprigs of coriander. There should be about 1 1/2 cups of leaves, loosely packed.

4. In the container of a food processor blend the coriander leaves, garlic cloves and water. Blend thoroughly.

5. Heat butter and oil in a heavy skillet. Add onion. Cook, stirring, until wilted. Add jalapeño and chili peppers and tomato and cook, stirring, about a minute.

6. Add the coriander mixture. Add salt to taste and bring to a boil. Remove from the heat.

Yield: About 1 1/2 cups.

Dinner Menu / Monday, May 30

American caviar

Sliced roast rack of lamb salad with greens vinaigrette
(Kentucky limestone lettuce plus watercress)

Roast boneless quail with wild rice stuffing

OR

Boneless chicken legs and thighs with wild rice stuffing

Cream sauce

Buttered wild rice as accompaniment

Buttered sugar snap peas

Hot baked California goat cheese with native olive oil dressing

Assorted desserts

Pecan pie

Coconut pie

Pumpkin chiffon pie

Key lime pie

Hazelnut cheesecake

Black walnut ice cream

Black fig ice cream

Peach ice cream

Bourbon cake

Double gingerbread cookies

Chocolate chip cookies

Chocolate cheesecake brownies

Williamsburg meringue cake

Pecan diamonds

American breads

Sally Lunn

Sourdough

Popovers

Roast Rack of American Lamb Salad

1/2 rack of lamb, about 2 pounds
Salt to taste if desired
1/2 cup freshly ground pepper to taste
1/2 cup spoons olive oil
1/2 cup spoons fresh thyme, coarsely chopped, or 1/2 teaspoon dried
1/2 cup spoons red-wine vinegar
1/2 cup spoons mustard, preferably French-made Dijon style
1/2 cup pure virgin olive oil
1/2 cups arts loosely packed salad greens such as Kentucky limestone lettuce or watercress or a combination of both
1/2 cup freshly grated Parmesan cheese.

Preheat the oven to 400 degrees.
Remove and cut away almost all of the fat from the lamb. When cooked, the weight of the lamb should be about one and one-half pounds.
Place the rack of lamb on a baking dish.

Sprinkle with salt, pepper, olive oil and thyme.

4. Place the lamb in the oven and bake 30 to 35 minutes. Remove and let stand 20 minutes to allow the juices to redistribute themselves.

5. Meanwhile, put vinegar, mustard, salt and pepper in a mixing bowl and beat with a wire whisk. Gradually add oil, beating vigorously.

6. Place the greens in a salad bowl and add the salad dressing. Toss to blend. Arrange the greens on four to eight salad plates.

7. Place lamb on a flat surface and cut lengthwise into very thin slices. Arrange about three or six slices of lamb over each serving of greens.

8. Sprinkle each serving with a little freshly grated Parmesan cheese and serve immediately.

Yield: 4 main-course servings or 8 appetizer servings.

Grilled California Goat Cheese on Toast

1/2 round or rounds of goat cheese
1/2 cup freshly ground pepper to taste
1/2 cup spoons coarsely chopped thyme, or 1/2 teaspoon dried
1/2 cup spoons pure virgin olive oil, preferably from California
1/2 cup rounds cut to the diameter of the cheese rounds, each about 1/2 inch thick.
Preheat the broiler to high.
Place the rounds crosswise into a pan of more or less equal

3. Arrange the slices of cheese in one layer in a shallow dish or plate. Sprinkle with equal amounts of pepper, thyme and oil. Let marinate for at least 15 minutes.

4. Toast the bread on both sides and arrange the rounds on a baking sheet. Arrange one slice of cheese on each bread round. Pour any remaining oil over the cheese.

5. Place under the broiler about one or two minutes or just until piping hot. Serve on hot plates.
Yield: 4 to 8 servings.

Maida Heatter's Chocolate Cheesecake Brownies

The brownie layer:

4 ounces (1 stick) unsalted butter, plus butter for greasing the pan
2 ounces unsweetened chocolate
Pinch of salt, if desired
1 cup sugar
1/2 teaspoon pure vanilla extract
2 large eggs
1/2 cup unsifted all-purpose flour (bleached or unbleached)
1 cup toasted pecan halves (see note)

The cheesecake layer:

8 ounces cream cheese, at room temperature
1/2 cup sugar
2 tablespoons unsweetened cocoa powder
1/2 teaspoon pure vanilla extract
A few drops almond extract, optional
2 large eggs
1 tablespoon flour
Cocoa powder, either sweetened or unsweetened, optional.

1. Adjust a rack one-third up from the bottom of the oven and preheat the oven to 350 degrees.

2. Prepare a 9-by-9-by-1 1/4-inch pan as follows: Turn the pan upside down. Center a 12-inch square of aluminum foil over the pan and fold down the sides and corners to shape the foil. Then turn the pan right side up. Place the foil in the pan and gently press it into place. Place a piece of butter in the pan, heat it in the oven to melt and then brush it all over with a pastry brush or spread it with crumbled wax paper. Set aside.

3. To prepare the brownie layer, place the chocolate and butter in a 2- to 3-quart heavy saucepan over low heat and stir occasionally until melted. Stir in the salt, sugar and vanilla. Remove from heat and stir in the eggs one at a time. Add the flour and stir well to mix, then stir in the pecans and coconut. Turn the batter into the prepared pan and smooth the top. Let stand.

4. To prepare the cheesecake layer, beat the cheese in the small bowl of an electric mixer until it is soft. Add the sugar, two tablespoons cocoa powder, vanilla and almond extracts, eggs and flour, one at a time, beating until incorporated after each addition.

5. Pour the cheesecake mixture in a ribbon over the top of the brownie layer. Smooth the top. Then marblize the two mixtures slightly as follows: Insert the handle end of a teaspoon almost but not completely to the bottom in one corner of the pan and, with the flat side of the handle, cut through the batter in a wide zigzag pattern. Smooth the top again.

6. Bake for about 40 minutes until a toothpick gently inserted in the middle comes out clean.

7. Cool to room temperature. Then place in the freezer for about one hour until firm.

8. Cover with a piece of wax paper and, on top of that, a cookie sheet. Turn the pan and cookie sheet upside down, remove the pan and peel off the foil. Cover with a cutting board or another cookie sheet and then turn upside down again, leaving the cake right side up.

9. Cut into 16 large squares or 32 bars or triangles, wiping the blade with a damp cloth between cuttings. These may be wrapped individually in clear plastic wrap. But if so, and if they are not going to be kept cold, using a sieve, sprinkle cocoa over the tops before wrapping to prevent sticking. Store these in the refrigerator or the freezer. They may be served frozen.

Yield: 16 square brownies or 32 bars or triangles.

NOTE: To toast the pecans, place them in a shallow pan in a 350-degree oven for about 10 to 15 minutes. Cool completely before using.



The New York Times

Maida Heatter

-American Plan for Foreign Guests

es grilled in corn husks with a fresh coriander meat new specialty, but-mignons stuffed with ese.

nu for the conference, it's "official dinner," what might be called rican cuisine. Almost creation of Wolfgang er of Spago's Restau- angeles, this meal will rican caviar, which at n my opinion, with the i caviar, and a roast can lamb salad with

greens vinaigrette, the greens to include Kentucky limestone and water-cress.

The main course is boneless quail, South Carolina-raised and stuffed with what may be the most interesting of all indigenous American foods, wild rice. Buttered sugar snap peas will be the vegetable accompaniment. Following that, a cheese course: baked California goat cheese with native oil dressing.

Logistics for a culinary undertaking of this size are complicated, and James Miles, the vice president of the hotel and restaurant division of Co-

lonial Williamsburg, is responsible for much of the coordination. Many of the special ingredients have been ordered by Mr. Monet, but each of the chefs will bring some of his or her own fare to prepare. Zarela Martinez, now of Manhattan, will be bringing some of her chilies and other spices from New York City, which is also the source, naturally, for the deli foods. Mr. Prudhomme will be toting his own crayfish and sausages, among other things, from New Orleans, and Wolfgang Puck will bring his own lamb and goat cheese.

If any of the heads of government

have a sweet tooth, they won't have difficulty indulging it at this conference. Among the desserts they will be able to choose from are pecan pie, coconut pie, Key lime pie, assorted cheesecakes and black walnut ice cream. The hotel and restaurant division of Colonial Williamsburg, which has a fine pastry and confectionery kitchen, will provide many of these, including the black walnut ice cream. Maida Heatter will be making the Key lime pie (with genuine Florida Key limes), her gingersnaps and a formidable new creation, chocolate cheesecake brownies.

Where's Your Get-Up-And-Go?"

