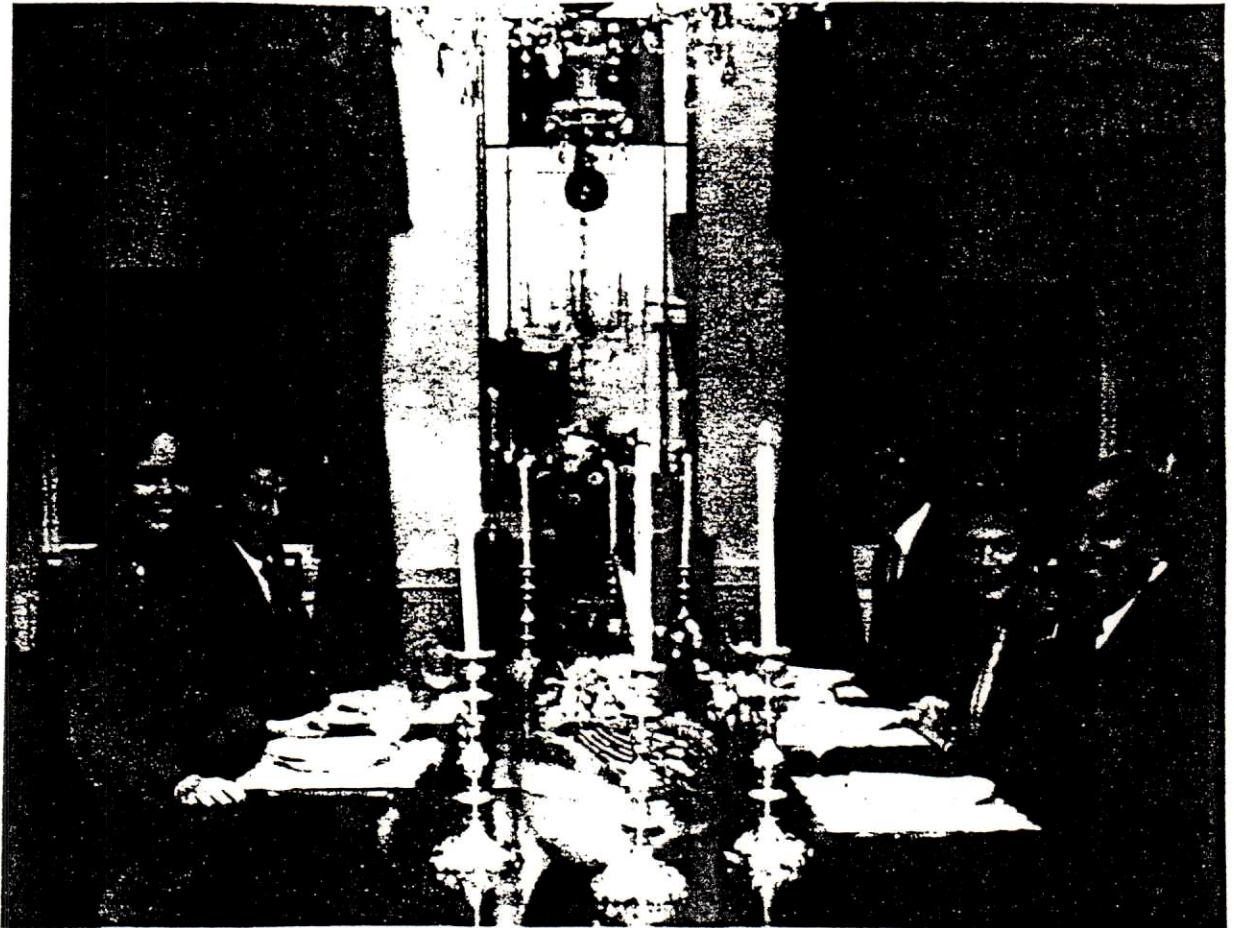


INFORMAL EVENINGS AT THE WHITE HOUSE

Warm and intimate get-togethers with family and friends are among the entertaining occasions that Nancy and Ronald Reagan cherish most



Beyond all else, the White House is a home. Quiet little dinner parties for family and friends are among the entertaining occasions that Nancy and Ronald Reagan treasure most—as oases of relaxation in their remarkably busy lives.

The dinner you see photographed on this page took place in the Old Family Dining Room—a favorite gathering place where the President also sometimes presides at official breakfasts and luncheons. (The New Family Dining Room, commissioned by Jacqueline

Onassis when she was First Lady, is on another floor.) Mrs. Reagan selected most of the table accessories you see above—duck tureens, silver candlesticks, serving plates—from the extensive White House collections. The early-19th-century chandelier is of English cut glass.

On the evening pictured, President Reagan's daughter, Maureen, and her husband, Dennis Revell, were house guests (Maureen visits for a day or two nearly every month); family / *turn to page 138*

★ AMERICA ENTERTAINS ★

INFORMAL EVENINGS AT THE WHITE HOUSE

continued from page 95.

friend and interior decorator Ted Graber, who helped Nancy Reagan refurbish the White House, came to call. Henry Haller, the Reagans' chef, prepared a superbly simple dinner under Mrs. Reagan's supervision. While welcoming chef Haller's suggestions, whenever company's coming the First Lady decides what foods to serve.

Nancy Reagan loves to make guests feel at home in the White House and gives a great deal of thought to the meals that they receive. Food, after all, is at the heart of entertaining, even when the dinner takes place at 1600 Pennsylvania Avenue. "I've seen Mrs. Reagan go down and spend time sampling desserts in the kitchen," Elaine Crispen, her press secretary, reports. And, when the Reagans dine alone, they often enjoy "taste-testing" dishes for parties to come.

Elaborate, intricate dishes may be required to impress foreign dignitaries and such, but at informal dinners pomp and circumstance go by the board. The President harbors a nostalgic appetite for the earthy, unpretentious meals of his early days in California, and the First Lady makes sure to serve them frequently. Hamburger soup, made with a base of ground beef, lots of onions and garlic, carrots and celery, exemplifies his taste for hearty, down-home cooking. Another Ronald Reagan favorite is classic macaroni and cheese, sharpened with dry mustard. Both Nancy and he also relish Baja California chicken, which combines dry sherry and tarragon vinegar in a light, savory sauce.

A typical menu for the sort of friends-and-family get-together on page 95 might begin with onion-wine soup (the beverage of choice: a California white), made with beef broth and—unusually—light cream. For a main course, Nancy Reagan often chooses veal piccata with two-tone rice (wild and white) and, for dessert, one of her favorites, pumpkin pecan pie.

On cool evenings in the Old Family Dining Room, a fire glows in the hearth, and always the Reagans' table boasts a fresh floral centerpiece with the pale yellow and peach-color flowers Mrs. Reagan favors. At dinners large and small, "I try to gather women and men from many different walks of life," she says, "so that their various experiences and interests lead to good conversation and an enjoyable evening." She takes special care in putting together a diverse mix of people, because "a well-thought-out guest list is the main ingredient of a successful dinner party." (On page 64, ten other leading Washington hostesses talk about what makes their most successful parties.) At the White House, Mrs. Reagan often varies her tables with a "smattering of guests from Hollywood," where the Reagans still have strong, affectionate ties, and she also invites prominent American authors, athletes, scientists to expand the ensemble.

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COLD CUCUMBER SOUP

- 3 tablespoons butter or margarine
- 3 cucumbers
- 2 leeks, chopped
- 2 bay leaves
- 2 tablespoons flour
- 3 cups chicken broth
- 1 teaspoon salt
- 1 carton half-and-half (pint)
- Chopped fresh dill
- Sour cream

Melt butter, and add cucumbers (slice thin) leeks and bay leaves. Simmer 20 minutes; then discard bay leaves. Add flour, and mix well. Add broth and salt, and bring to a boil. Then simmer until cooked—about 30 minutes.

Put through a blender, then a ricer or large strainer. Chill well. Add half-and-half after soup is cold. Serve with fresh dill sour cream and crackers.

Makes 1½ quarts.

Dinner in the Old Family Dining Room with Nancy and Ronald Reagan can be as warm, intimate and convivial as any evening you've spent among personal friends. The fire crackles, laughter fills the air and, like every other hostess in the U.S.A., nothing pleases Nancy more than when "our guests leave the White House with special and happy memories!"

Recipes for all the dishes mentioned in this article, as well as other White House favorites, begin below.

ONION-WINE SOUP

- ¼ cup butter
- 5 large onions, chopped
- 5 cups beef broth
- ½ cup celery leaves
- 1 large potato, sliced
- 1 cup dry white wine
- 1 tablespoon vinegar
- 2 teaspoons sugar
- 1 cup light cream
- 1 tablespoon minced parsley
- Salt and pepper

Melt butter in large saucepan. Add chopped onion, and mix well. Add beef broth, celery leaves and potato. Bring to boiling. Cover, and simmer 30 minutes. Puree mixture in a blender. Return to saucepan, and blend in wine, vinegar and sugar. Bring to boiling, and simmer 5 minutes. Stir in cream, parsley and salt and pepper to taste. Heat thoroughly but do not boil.

Makes 6 to 8 servings.

PICCATA OF VEAL

- ½ cup vegetable oil
- 12 thin slices veal, trimmed
- Salt and ground white pepper
- ½ cup flour
- 2 eggs, beaten in a small bowl
- 1 tablespoon chopped parsley
- ¼ cup grated Romano cheese (optional)

Slowly heat the oil in a large Teflon pan or iron skillet. Sprinkle veal on both sides with salt and pepper. Then dip each veal slice very lightly on both sides in the flour. Mix together the beaten eggs and the parsley. Put the veal into the egg mixture, turning each slice. Sauté egg-coated veal in the hot oil to a golden-brown on both sides. Remove to a serving platter. Serve Veal Piccata with pasta or rice and tomatoes.

Makes 6 servings.

TWO-TONE RICE

- ¼ cup each well-washed uncooked wild rice and white rice
- 3 cups consommé
- 2 tablespoons each soy and minced onion

Cook wild rice in 1½ cups of the consommé for 10 minutes. Meanwhile, place white rice in a 1-quart baking dish in a low oven (300F) to toast until golden-brown. Stir in the remaining 1½ cups consommé, the soy, minced onion and partially cooked wild rice. Bake in a moderate oven (350F) 30 minutes.

Makes 6 servings.

CRABMEAT CASSEROLE

- 1 can (14 oz) artichoke hearts
- 1 lb crabmeat
- ½ lb fresh mushrooms, sautéed
- 4 tablespoons butter
- 2½ tablespoons flour
- 1 cup cream
- ½ teaspoon salt
- 1 teaspoon Worcestershire sauce
- ¼ cup medium-dry sherry
- Paprika to taste
- Ground red pepper to taste
- Pepper to taste
- ¼ cup grated Parmesan cheese

Place artichokes in bottom of baking dish; sprinkle with the crabmeat; top with sautéed mushrooms. Melt butter in a saucepan; add remaining ingredients except cheese; cook, stirring well after each addition, to form a smooth sauce. Pour sauce over artichoke-crab layers, and sprinkle cheese on top.

Bake 20 minutes at 375F. Makes 8 servings.

PUMPKIN PECAN PIE

- 4 slightly beaten eggs
- 2 cups canned or mashed cooked pumpkin
- 1 cup sugar
- ½ cup dark corn syrup
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 unbaked 9-inch pie shell
- 1 cup chopped pecans

Combine all ingredients except pie shell and pecans. Pour into pie shell; top with pecans. Bake at 350F for 40 minutes, or until set.

Makes one 9-inch pie.

HAMBURGER SOUP

- 2 lb lean ground beef
- 2 tablespoons butter
- 2 cups diced onions
- 2 cloves garlic, chopped
- 1½ cups sliced carrots
- 2 cups sliced celery
- 1 cup diced green pepper
- 3 quarts beef broth or 3 quarts water with bouillon cubes
- 16 oz chopped tomato (canned or fresh)
- ¼ teaspoon ground black pepper
- 10 oz canned hominy

1. Brown meat in butter in a 6-quart saucepan. Add onions, garlic, carrots, celery and green pepper. Simmer 10 minutes with the pan covered.

2. Add beef broth or water with bouillon cubes. Add chopped tomato and pepper. Simmer soup on low heat for 35 minutes. Add hominy. Boil hamburger soup 10 minutes more.

Note: Hamburger soup freezes very well. It can also be kept in the refrigerator for several days.

Makes 4 quarts.

CANDIED SWEET POTATOES

Cook 5 medium-size sweet potatoes, covered, in boiling water until nearly tender.

Preheat oven to 375F. Pare and cut sweet potatoes lengthwise in ½-inch slices; place in shallow greased baking dish. Season with salt. Mix ½ cup maple syrup with ½ teaspoon grated lemon rind, ½ tablespoon lemon juice and ¼ teaspoon ginger. Cover potatoes with syrup. Dot with 2 tablespoons butter. Bake on upper shelf of oven for 25 minutes.

Makes 4 servings.

PRESIDENT REAGAN'S FAVORITE MACARONI AND CHEESE

- ½ lb macaroni
- 1 teaspoon butter
- 1 egg, beaten
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 cup milk
- 3 cups grated sharp cheese

Boil macaroni in water until tender, and drain thoroughly. Stir in butter and egg.

Mix salt and mustard with 1 tablespoon hot water, and add to milk. Add cheese, leaving enough to sprinkle on top. Pour into buttered casserole; add milk mixture; sprinkle with cheese. Bake at 350F for about 45 minutes, or until custard is set and top is crusty.

Makes 6 servings.

BAJA CALIFORNIA CHICKEN

- 8 boned chicken breasts
- Seasoned salt and pepper, to taste
- 2 cloves garlic, crushed
- 4 tablespoons olive oil
- 4 tablespoons tarragon vinegar
- ½ cup dry sherry

Sprinkle chicken with seasoned salt and pepper. Crush garlic into oil and vinegar in a skillet. Sauté chicken pieces until golden-brown, turning frequently. Remove, place in a baking dish. Pour sherry over chicken, and place in 350F oven 10 minutes. Makes 8 servings.

OLD FASHIONED MACARONI & CHEESE WITH HAM CHUNKS

Hot boiled macaroni (1/2 lb. uncooked)
1/2 lb. cut up sharp cheddar cheese
1 t. salt
1/4 t. pepper

2 cups milk
1/2 lb. ham
(cut in chunks)
crushed crackers

Preheat oven to 350 degrees. Place macaroni, cheese, salt, pepper and ham in layers in a buttered casserole. Pour milk over all. Spread crackers over top. Dot with butter. Bake 40 minutes or until golden brown. Serve hot. 6 to 8 servings.

NANCY REAGAN

Monkey Bread



$\frac{1}{4}$ oz. yeast or 1 pkg. dry yeast
1 to $1\frac{1}{2}$ c. milk
3 eggs
3 T. sugar
1 T. salt

$3\frac{1}{2}$ c. flour
6 oz. butter, room temperature
 $\frac{1}{2}$ lb. melted butter
two 9" ring molds

In bowl, mix yeast with part of milk until dissolved. Add 2 eggs, beat. Mix in dry ingredients. Add remaining milk a little at a time, mixing thoroughly. Cut in butter until blended. Knead dough, let rise 1 to $1\frac{1}{2}$ hours until double in size. Knead again, let rise 40 minutes.

Roll dough onto floured board, shape into a log. Cut log into 28 pieces of equal size. Shape each piece of dough into ball, roll in melted butter. Use half of the pieces in each of buttered, floured molds. Place 7 balls in each mold, leaving space between. Place remaining balls on top, spacing evenly. Let dough rise in mold. Brush tops with remaining egg. Bake in preheated oven at 375° until golden brown. Approximately 15 minutes.

With warmest holiday wishes,

Nancy Reagan

Persimmon Pudding



$\frac{1}{2}$ c. melted butter
 $\frac{1}{4}$ tsp. salt
1 c. persimmon pulp (3-4 very ripe)
3 T. brandy
1 c. seedless raisins

1 c. sugar
1 tsp. ground cinnamon
2 tsp. baking soda
1 tsp. vanilla

1 c. flour, sifted
 $\frac{1}{4}$ tsp. nutmeg
2 tsp. warm water
2 eggs, slightly beaten
(chopped nuts optional)

Stir together melted butter and sugar. Resift flour with salt, cinnamon and nutmeg, and add to butter and sugar mixture. Add persimmon pulp, soda dissolved in warm water, brandy and vanilla. Add eggs, mixing thoroughly, but lightly. Add raisins and nuts, stirring until mixed. Put in buttered steam-type covered mold and steam $2\frac{1}{2}$ hours. Flame at table with brandy.

Brandy Whipped Cream Sauce

1 egg
dash of salt

$\frac{1}{3}$ c. melted butter
1 T. brandy flavoring

1 c. sifted powdered sugar
1 c. whipping cream

Beat egg until light and fluffy. Beat in butter, powdered sugar, salt and brandy flavoring. Beat whipping cream until stiff. Gently fold into first mixture. Cover and chill until ready to serve. Stir before spooning on pudding.

With warmest holiday wishes,

Nancy Reagan

NANCY REAGAN'S
recipe for
Sweet & Sour Dressing
for Fruit Salad

1/2 cup sugar
2 level T. flour
1 t. paprika
1/2 cup vinegar
1/2 t. grated onion
1 t. salt
3/4 cup oil
1 t. celery seed
(soak in T. water)

Mix sugar, flour and paprika; stir in vinegar; heat until thick in double boiler. Add onion and salt; cool. Add oil a little at a time, while beating with a rotary beater. Add drained celery seed.

TWO-TONE RICE

3/4 cup each well-washed wild rice and
uncooked white rice

3 cups consomme

2 tablespoons each soy and minced onion

Cook wild rice in 1½ cups of the consomme for 10 minutes. Meanwhile, place white rice in a 1 quart baking dish in a slow oven (300 degrees) to toast until golden brown. Stir in the remaining 1½ cups consomme, soy, minced onion, and partially cooked wild rice. Bake in a moderate oven (350 degrees) for 30 minutes. Makes 6 servings.

NANCY REAGAN

Dinner: VEAL STEW WITH RED WINE (4 servings)

Cut into 12 chunks:

1½ lbs. boneless veal or beef

Roll each piece in: ½ slice bacon - 6 slices in all

Dredge meat lightly with: Flour

Melt in heavy skillet:

2 tablespoons bacon or other fat

Add meat and: 12 small peeled onions

Stir ingredients about and permit to brown on all sides.
Remove from pan. Pour off all but 1 tablespoonful of fat.

Stir in:

1 tablespoon flour

Add and stir until smooth:

1½ cups consomme' or stock

½ cup dry red wine

Add veal and onions. Simmer ingredients closely covered for
1½ to 2 hours until meat is very tender. Season and serve
with a baked dish.

Behind the scenes with America's most influential hostess



1/11/79/THE FAIRCHILD SYNDICATE

Simplicity is the essence of Nancy Reagan's style—in food, flowers and in the way she entertains

The day after her husband's inauguration as President, Nancy Reagan invited some close friends to lunch upstairs in the White House. The meal—celery broth, cheese soufflé, kirsch-sprinkled fruit salad and cookies—was memorable for more reasons than one. "It was so simple and delicious—and so similar to lunch at Pacific Palisades the day after the election—homemade lentil soup, a special cheese sandwich on seven-grain health bread, fruit and

NANCY REAGAN'S BROWNIES

- 3 squares semisweet baking chocolate
- 2 squares unsweetened baking chocolate
- 3 sticks butter (1½ cups)
- 6 eggs
- 2 cups granulated sugar
- ¾ cup cake flour
- 1½ teaspoon salt
- 1 teaspoon baking powder
- 1 tablespoon vanilla
- 2 cups finely chopped pecans
- Confectioners' sugar

Melt chocolate and butter in top of double-boiler, then cool. Beat eggs and sugar until light in color. Add chocolate mixture to egg mixture. Sift together flour, salt, baking powder; add to other ingredients. Mix in vanilla and nuts. Pour into buttered, floured 12- by 18-inch pan. Bake in preheated 350° oven, 30 to 35 minutes. Cool, cut, then sprinkle with confectioners' sugar.

cookies," says her friend Betsy Bloomington. "Nancy's style never changes—at home, in Sacramento or in Washington, she entertains in her own way." That means small groups, simple foods, beautiful flowers, a warm and welcoming atmosphere that have always made invitations to the Reagan dinners highly coveted.

How to do it the Reagan way? Dinner starts at 7:30 p.m. with drinks and perhaps cheese or guacamole ("everyone's trying to cut down on their eating"). The first course is often a soup, followed by a pretty veal dish (piccata is a favorite) or breast of chicken; "innovative" vegetables; a good salad such as celery root or mixed greens; and delicious rolls or corn bread. Dessert? The President's favorite, ice cream, or beautiful fresh fruit with cookies or "Nancy's famous brownies."

A favorite number of guests is eight to 10; with more guests, extra round tables come out. (Host and hostess sit at separate tables.) If there's not



1/11/79/JOHN

enough of one china pattern, Mrs. Reagan will use a different one on each table—but the linen will be the same.

A cherished antique—a silver biscuit container or a lovely tureen—may become the centerpiece, combined with flowers or vegetables. "She likes very casual arrangements, not studied ones," says florist David Jones. A good example is this low maidenhead fern surrounded by very tall tulips in tiny clay pots, brushed with clear lacquer to glisten like caramel.

"Every table gets tulips of a different color—it's magical, but very unstudied," says Mr. Jones. "Nothing is too simple for Nancy."—L.P. ▶

PUMPKIN PECAN PIE

- 4 slightly beaten eggs
- 2 cups canned or mashed cooked pumpkin
- 1 cup sugar
- $\frac{1}{2}$ cup dark corn syrup
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt
- 1 unbaked 9-inch pie shell
- 1 cup chopped pecans

Combine ingredients except pecans. Pour into pie shell -- top with pecans. Bake at 350 degrees for 40 minutes, or until set.

NANCY REAGAN

VIENNA CHOCOLATE BARS

2 sticks butter

1-1/2 cups sugar

2-1/2 cups flour

1/4 tsp. salt

1 cup chocolate bits

2 egg yolks

1-10 oz. jar jelly *raspberry*

4 egg whites

2 cups finely chopped nuts

Cream the butter and 1/2 cup sugar. ^{*or 2 egg yolks*} Add the flour and knead with fingers. Pat batter out on a greased cookie sheet. Bake for 15 to 20 minutes at 350° until lightly browned. Remove from oven, spread with jelly and top with chocolate bits. Beat egg whites until stiff. Fold in remaining sugar and nuts. Gently spread on top of jelly and chocolate. Bake for about 25 minutes at 350°. Cut into squares or bars.

NANCY REAGAN

ONION WINE SOUP

¼ c. butter
5 lg. onions, chopped
5 c. beef broth
½ c. celery leaves
1 lg. potato, sliced
1 c. dry white wine

1 T. vinegar
2 t. sugar
1 c. light cream
1 T. minced parsley
salt & pepper

Melt butter in large saucepan. Add chopped onion and mix well. Add beef broth, celery leaves and potato. Bring to boiling. Cover and simmer for 30 minutes. Puree mixture in a blender. Return to saucepan and blend in wine, vinegar and sugar. Bring to boiling and simmer 5 minutes. Stir in cream, parsley and salt and pepper to taste. Heat thoroughly but do not boil.

6 to 8 servings