

Withdrawal/Redaction Sheet

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001. newsletter	re: Internet Interview [partial] (4 pages)	00/00/0000	b(7)(C), b(7)(E), b(7)(F), b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Lissa Muscatine
OA/Box Number: 20081

FOLDER TITLE:

Bill Clinton and Hillary Rodham Clinton Favorite Recipes

2015-0275-S

rc1907

RESTRICTION CODES

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

- P1 National Security Classified Information [(a)(1) of the PRA]
- P2 Relating to the appointment to Federal office [(a)(2) of the PRA]
- P3 Release would violate a Federal statute [(a)(3) of the PRA]
- P4 Release would disclose trade secrets or confidential commercial or financial information [(a)(4) of the PRA]
- P5 Release would disclose confidential advice between the President and his advisors, or between such advisors [(a)(5) of the PRA]
- P6 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.

PRM. Personal record misfile defined in accordance with 44 U.S.C. 2201(3).

RR. Document will be reviewed upon request.

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

- b(1) National security classified information [(b)(1) of the FOIA]
- b(2) Release would disclose internal personnel rules and practices of an agency [(b)(2) of the FOIA]
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- b(7) Release would disclose information compiled for law enforcement purposes [(b)(7) of the FOIA]
- b(8) Release would disclose information concerning the regulation of financial institutions [(b)(8) of the FOIA]
- b(9) Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA]

Internet



Editor in chief
A. Sona Viridi

Vol. 2
no. 1

President Bill Clinton's Favorite Recipe: Chicken Enchiladas

Cooking oil	1 28-ounce can tomatoes	3 cups shredded, cooked chicken
2 4-ounce cans chopped green chilies	2 cups chopped onion	2 cups dairy sour cream
1 large clove garlic, minced	2 teaspoons salt	2 cups grated cheddar cheese
	1/2 teaspoon oregano	15 corn or flour tortillas

Preheat oil in skillet. Saute chopped chilies with minced garlic in oil. Drain and break up tomatoes; reserve 1/2 cup liquid. To chilies and garlic, add tomatoes, onion, 1 teaspoon salt, oregano and reserved tomato liquid. Simmer uncovered until thick, about 30 minutes. Remove from skillet and set aside. Combine chicken with sour cream, grated cheese and other teaspoon salt. Heat 1/3 cup oil; dip tortillas in oil until they become limp. Drain well on paper towels. Fill tortillas with chicken mixture; roll up and arrange side by side, seam down, in 9" x 13" x 2" baking dish. Pour tomato mixture over enchiladas and bake at 350 degrees until heated through, about 20 minutes. Yields 15 enchiladas.

Bill Clinton

Welcome to the Internet!

This is your source for intriguing facts, information and articles. Here you will find articles that discuss current trends and issues that we face, biographies about speakers, even recipes for the best cookies in the country! You will also meet your fellow interns and read interviews about apolitical staff, like the Secret Service. Also, you will read articles by former interns who have gone on to finish school or work elsewhere. Last but never least, you will also meet your fellow interns in the INTERN OF THE WEEK page that highlights three interns who do a spectacular job. If you have any questions or would like to write an article yourself, don't hesitate to visit the editorial office at the OEOB 209.



THE WHITE HOUSE

Hillary Clinton's Chocolate Chip Cookies

1 1/2 cups unsifted all-purpose flour	1/2 cup granulated sugar
1 teaspoon salt	1 teaspoon vanilla
1 teaspoon baking soda	2 eggs
1 cup solid vegetable shortening	2 cups old-fashioned rolled oats
1 cup firmly packed light brown sugar	1 (12-ounce) package semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, salt and baking soda. Beat together shortening, sugars and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well-rounded teaspoonsful on to greased baking sheets. Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

Hillary Rodham Clinton

Internet

Upcoming dates:

Tours of Printing & Engraving 5/19 and 5/26

Capital Tours 5/22 and 6/5

DC Cares Orientation: Tuesday 5/23

Speakers are on Wednesdays

Call the hotline number at 6-5122

And just as a reminder: Don't leave bags
unattended in bathrooms and hallways!!!

And pay attention of security precautions

Alumni corner:

This is the first edition of the alumni corner. Here is a brief article from a former alumni from the Office of Media Affairs. Tripp McCracken, a Public Policy major, is currently a senior at Hamilton College (a beautiful small college at the foot of the Adirondack region) and writes a weekly article for the Spectator, Hamilton's college newspaper.

When I came to the White House in August of 1994, I had little knowledge of the political landscape. In fact, I was not particularly politically minded at all. Going in to my White House internship, therefore, I was looking forward to broadening my horizons, as the saying goes. Working in the Office of Media Affairs allowed me to do just that. Every day I seemed to see or learn something valuable about the world of politics which had previously seemed so foreign. I quickly found that I was in the midst of all the major political happenings in the United States and accordingly began to feel very informed. I began to see that government was more interesting than I had imagined, and subsequently, a whole new world opened up to me each day.

Certainly, this world is one that others have known all along, and is by no means unique to me. A knowledge of politics, however, is something which will help me later in life, regardless of my destination. Every day, I felt myself changing as my interest in politics grew. Leaving the White House, my outlook on politics, and on the world was far more enlightened than before. Of course, life in Washington, as those who have spent time there can attest, is more eventful than most places in the world. So, I expected to have a hard time remaining as mentally involved in the political process upon my return to school.

Keeping up on political ongoings is by no means easy here in upstate New York, and I rely on CNN to keep me up to date. What I've gained from my White House experience, that I'll take with me forever, is a new perspective, both on politics and on my life. For example, I can evaluate political events and their impact on me. No longer do I turn past the front page of the newspaper, and no longer am I unable to partake in political discussions. Most importantly, I feel that I see the world around me, and my life after college, with a bit more clarity and understanding.

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HILLARY RODHAM CLINTON'S COOKIE RECIPE

1 1/2 cups unsifted all-purpose flour
1 tsp. salt
1 tsp. baking soda
1 cup solid vegetable shortening
1 cup firmly packed light-brown sugar
1/2 cup granulated sugar
1 tsp. vanilla
2 eggs
2 cups old-fashioned rolled oats
1 pkg. (12 ozs.) semisweet chocolate chips

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, salt and baking soda on waxed paper.

Beat together shortening, sugars and vanilla in large bowl with electric mixer until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips.

Drop batter by well-rounded measuring teaspoonfuls onto greased baking sheets. Bake in preheated 350-degree oven for 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack 2 minutes. Remove to wire rack to cool completely.

Makes 7 1/2 dozen cookies.



THE WHITE HOUSE

Hillary Clinton's Chocolate Chip Cookies

- | | |
|---------------------------------------|---|
| 1 1/2 cups unsifted all-purpose flour | 1/2 cup granulated sugar |
| 1 teaspoon salt | 1 teaspoon vanilla |
| 1 teaspoon baking soda | 2 eggs |
| 1 cup solid vegetable shortening | 2 cups old-fashioned rolled oats |
| 1 cup firmly packed light brown sugar | 1 (12-ounce) package semi-sweet chocolate chips |

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, salt and baking soda. Beat together shortening, sugars and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well-rounded teaspoonsful on to greased baking sheets. Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

Hillary Rodham Clinton



THE WHITE HOUSE

Hillary Clinton's Chocolate Chip Cookies

1 1/2 cups unsifted all-purpose flour	1/2 cup granulated sugar
1 teaspoon salt	1 teaspoon vanilla
1 teaspoon baking soda	2 eggs
1 cup solid vegetable shortening	2 cups old-fashioned rolled oats
1 cup firmly packed light brown sugar	1 (12-ounce) package semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, salt and baking soda. Beat together shortening, sugars and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well-rounded teaspoonsful on to greased baking sheets. Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

Hillary Rodham Clinton