

Withdrawal/Redaction Sheet

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001a. letter	Recommendation letter from Margaret A. Williams re: Angela Courtney (partial) (1 page)	02/14/95	b(6)
001b. letter	Draft letter to Dean Miller re: Angela F. Courtney (partial) (1 page)	01/31/95	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Correspondence)
OA/Box Number: 12630

FOLDER TITLE:

[Maggie Williams Mail 1995-1996]: C [1]

2013-0359-S

ry1334

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(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]

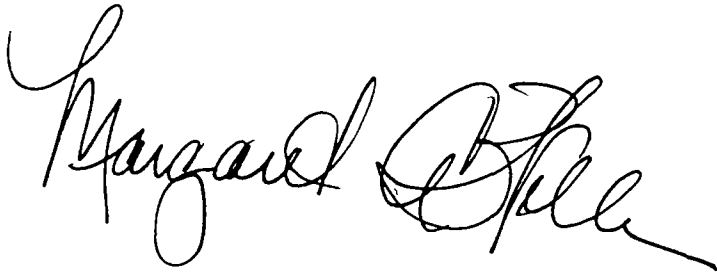
THE WHITE HOUSE
WASHINGTON

February 5, 1996

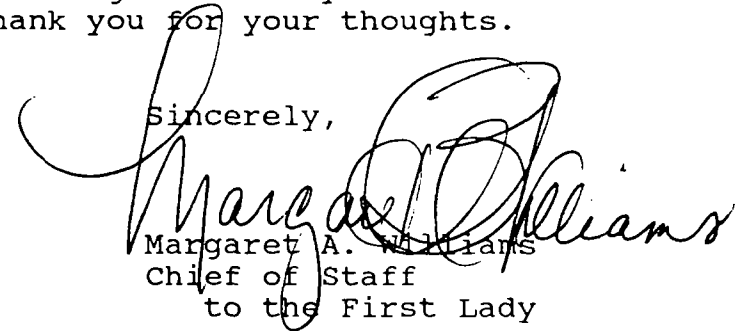
Ed Chernesky
177 Laurel Avenue
Providence, RI 02906

Dear Mr. Chernesky,

I appreciate you wanting to include my signature in your collection. Enclosed please find the signed cards you requested. Thank you for your thoughts.

A large, stylized handwritten signature in cursive script, reading "Margaret Williams".

Sincerely,

A large, stylized handwritten signature in cursive script, reading "Margaret Williams".

Margaret A. Williams
Chief of Staff
to the First Lady

Dear Mr. Williams,

I am assembling a collection of Autographs of the
Most famous people in "my time". I would Be
happy to include your Signature in my collection.

Would you Be kind enough to please
Send me a personally autographed photo of yourself
for my Book? I would Be Most grateful.
If that's too Much trouble, please Sign the
enclosed cards for me. Thanks So Very Much
for your Time + trouble!

yours truly,

Ed Chernosky, M.D.

177 Laurel Ave.

Providence, R.I.

02906

WANTS your SIGNATURE

for his collection —
(card enclosed.)

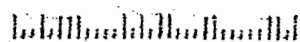
ALSO WANTS A ~~PERSONALLY~~
Autographed picture

Ed Chernsky
177 Laurel Ave.
Providence, RI
02906



Ms. Maggie Williams
% The White House
1600 Pennsylvania Ave.
Washington, D.C.

20500



September 7, 1995

Mr. C
Philadelphia Clef Club
of the Performing Arts
1709 Colonial Street
Philadelphia, PA 19126

Dear Mr. C:

We have received your letter requesting President Clinton to be present at the ribbon cutting of the new building of the Philadelphia Clef Club of the Performing Arts. I have sent a copy of your request to the President's scheduling office.

Congratulations on the new building.

Sincerely,

Margaret A. Williams
Chief of Staff
to the First Lady

~~Maggie~~
no we said
Jim Patti

THE WHITE HOUSE

August 25, 1995

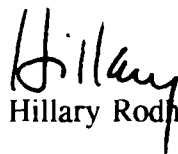
Honorable Barbara-Rose Collins
U. S. House of Representatives
Washington, D. C. 20515

Dear Barbara-Rose:

Thank you for your letter inviting me to be guest speaker at your luncheon in conjunction with The Congressional Black Caucus' 25th annual Legislative Conference. I appreciate your interest and have forwarded a copy of your letter to my scheduling office for consideration. They will be contacting you directly in the future.

With warm regards, I remain

Sincerely yours,


Hillary Rodham Clinton

cc: Patti Solis
Director of Scheduling

62
Hove



Congress of the United States
House of Representatives
Washington, D.C. 20515

Barbara-Rose Collins
Fifteenth District
Michigan

August 3, 1995

12

First Lady Hillary Rodham Clinton
The White House
Office of Scheduling and Advance
1600 Pennsylvania Ave., N.W.
OEOB Room 185 and a half
Washington, D.C. 20500

Dear Mrs. Clinton:

The Congressional Black Caucus' 25th annual Legislative Conference is set for September 20-24, 1995. This year's event promises to be the most exciting one yet. Our theme this year is "A Tribute to the CBC: The Conscience of Congress." Some 20,000 African-Americans are expected to convene in Washington to help celebrate this historic anniversary.

As the Vice-Chair of the CBC, I would be deeply honored if you could find time in your busy schedule to serve as the guest speaker at a special luncheon that I will be co-hosting. This event will focus on critical health issues, including the need for universal coverage. As one of this country's most outspoken advocates on the crucial nexus between quality health care and the preservation of families, you are immensely qualified to bring meaningful insight to these important issues. Detroit's Henry Ford Hospital, another leading proponent of universal coverage, will co-host this very special luncheon.

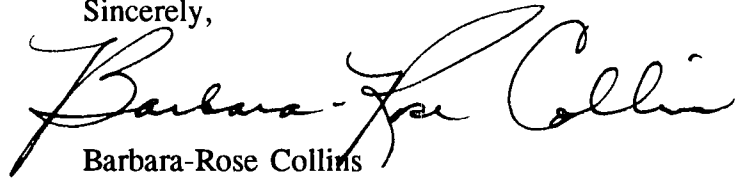
The luncheon will be held on Friday, September 22, 1995, from 12:30 p.m. - 2:00 p.m., at the Grand Hyatt Hotel, 1000 H Street, N.W., Washington, D.C., following a morning Braintrust titled "Family of Color: Past, Present, and Future," which will also explore health issues relative to the future of the African-American community. I have invited Attorney Marian Wright Edelman to serve as a feature Braintrust panelist, and am expecting several hundred conference participants for this exciting event.

Page 2

First Lady Hillary Rodham Clinton

I sincerely hope you will be able to accept this invitation, and help make this year's Legislative Conference our most informative one yet. For additional information, please do not hesitate to contact me directly at (202) 225-2261. I look forward to hearing from you at your earliest convenience.

Sincerely,

A handwritten signature in cursive script that reads "Barbara-Rose Collins". The signature is fluid and elegant, with the first name "Barbara" and last name "Collins" clearly legible despite the cursive style.

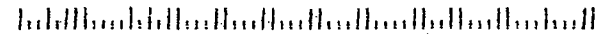
Barbara-Rose Collins
Member of Congress

Congresswoman Barbara-Rose Collins
401 Cannon HOB
Washington, D.C. 20515



First Lady Hillary Rodham Clinton
The White House
Office of Scheduling and Advance
1600 Pennsylvania Ave., N.W.
OEOB Room 185½
Washington, D.C. 20500

20500-0000 01



Congress of the United States
1108 Longworth H.O.B.
Washington, D.C. 20515

PHOTOCOPY
PRESERVATION

THE WHITE HOUSE
WASHINGTON

February 14, 1995

Mr. Curtis H. Ceballos
57 Spencer St.
Litchfield, CT 06759

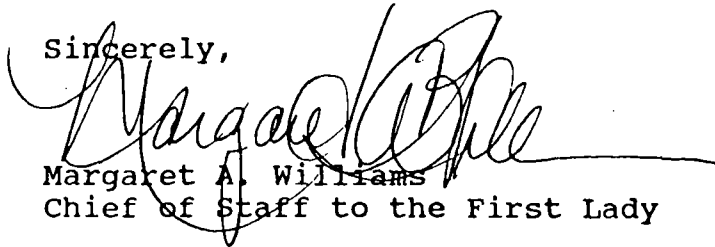
Dear Mr. Ceballos:

Thank you for your kind invitation for the First Lady to attend the March 24th Grand Opening of the International Skating Center in Simsbury, Connecticut.

I have forwarded your correspondence to the First Lady's Scheduling Office.

Again, thank you for your invitation.

Sincerely,

A handwritten signature in black ink, appearing to read "Margaret Williams", written over the typed name and title.

Margaret A. Williams
Chief of Staff to the First Lady

FAX COVER SHEET

Fri, Feb 10, 1995 5:08 PM

To: First Lady Hillary Rodham Clinton

**Attn: Margaret Williams, Chief of Staff
Fax #: 12024566244**

From: Curtis H. Ceballos

Fax #: 203-567-8625

Voice #: 203-567-8625

Fax: 3 pages and a cover page.

Note: Please contact me ASAP with any questions you may have regarding this event. Thank You.

HRC invite to
Opening of Int'l Skating
Center in Connec.
Wknd of 3/24 w/
(Baiv, Petrenko,
Gordeeva & Grinkov)
(Evangelina want to go too)
cc: to Patti

From
Fax letter
from me
acknowledging
invitation
then send to scheduling
ask Patti to tell
if early or passing
up on scheduling
Magg

**To: First Lady Hillary Rodham Clinton
The White House
1600 Pennsylvania Ave NW
Washington, D.C. 20500**

**From: Mr. Curtis H. Ceballos
57 Spencer St.
Litchfield, Ct. 06759
(203) 567-0591, (203) 567-8625**

**Re: Invitation to Inter. Skating Center Grand Opening
Simsbury, Ct.**

Dear Mrs. Clinton;

Greetings! I would like to open this letter with a sincere gratitude for taking the time to meet with my family and myself back in October in Stratford, Ct. It was a pleasure to meet both yourself and the President. I have since developed the pictures the President's personal assistant took for us, and my five year old son is a local hero at his school for having pictures with the President and the First Lady. I also appreciate the invitation to dinner, at The White House, you and the President extended to my wife and myself. We both look forward to that event at your convenience.

Now, I am extending a personal invitation to you and the President to attend a very special event, that I briefly touched upon in October, and was directed by the President to contact the perspective scheduling offices to set up the visit. This event has some athletes that you have had the pleasure to meet with in the past. I am referring to Oksana Baiul and Victor Petrenko, Olympic medalists. They have officially made The International Skating Center in Simsbury, Ct., their home ice. The grand opening of the center will be the weekend of March 24, 1995. The major emphasis of the grand opening weekend will be on charity causes. The itinerary so far is as follows;

(2)

- March 24, 1995 - Dinner will be served each night between 5:00 P.M. and 5:30 P.M. 7:30 P.M., Skating Show sponsored by Paul Newman and The Hole in the Wall Gang.**
- March 25, 1995 - Matinee at 2:00 P.M. for the Special Olympics 7:30 P.M., Skating Show sponsored by The United Way.**
- March 26, 1995 - 2:00 P.M., Matinee for the UCONN Children's Cancer Fund.**

As you can see, this is a very special event. In addition to Miss Baiul and Mr. Petrenko, Gordeeva and Grinkov, the Olympic Gold Medalists for pairs will also be performing on Friday evening on the 24th. The International Skating Center will host eight countries to practice their perspective national skating teams as well as a multitude of children's youth hockey teams, figure skating and scholastic ice involvement as well.

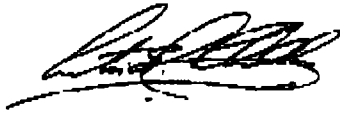
Since both of you would be our Special Guests at the center, it would be an honor to have you and your family attend this most auspicious event. Please try to attend. Any changes that have to be made, will be made to fit your security needs and any other needs to accommodate you and your family's visit to The International Skating Center. The possibility of having the First Family present at this Grand Opening of a world class skating facility, which will house and train America's future Olympic Medalists, is a once in a lifetime opportunity for many individuals, especially those that will be here on a year round basis.

Again, I would like to take this opportunity to thank you and your staff for allowing my family and myself the chance

(3)

to meet the both of you back in October with Bill Curry and Mayor Joe Ganim. Please contact me as soon as possible regarding this matter. I look forward to hearing from your office soon and also look forward to meeting with you and your family again in the near future.

Sincerely yours,

A handwritten signature in black ink, appearing to read "C. H. Ceballos", with a stylized flourish underneath.

Curtis H. Ceballos

THE WHITE HOUSE
WASHINGTON

January 30, 1995

Mr. Joseph R. Cerrell
Cerrell Associates, Inc.
320 North Larchmont Boulevard
Los Angeles, CA 90004

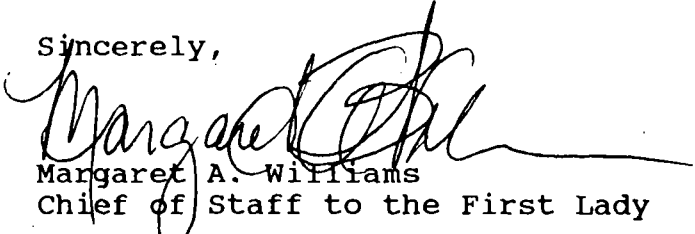
Dear Mr. Cerrell:

Thank you for your kind invitation for the First Lady to attend the conference, "Creating Peace...A Call to Action." Mrs. Clinton is aware of your hard work and dedication.

I have forwarded your correspondence to Patti Solis, Director of Scheduling.

Again, thank you for your invitation.

Sincerely,



Margaret A. Williams
Chief of Staff to the First Lady

Inviting HRC to
address participants of
the Violence Protection Coalition
+ CA Coalition against Assault
during a conference

5/23-25 1995

in L.A.

cc: NRV

*For an
Note of
Acknowledgement
then
Send to Pat*

COPY

CERRELL
ASSOCIATES, INC.

January 18, 1995

Mrs. Hillary Clinton
The First Lady
The White House
1600 Pennsylvania Ave., N.W.
Washington, D.C. 20500

320 North Larchmont Boulevard
Los Angeles, California 90004
213-400-3415
FAX: 213-400-8053

Dear Mrs. Clinton:

The Violence Protection Coalition (VPC), in partnership with the California Coalition Against Assault (CalCASA) and the Los Angeles County Office of the District Attorney, is sponsoring a conference, **"Creating Peace...A Call to Action"**, May 23-25, 1995, in Los Angeles. We would be most honored by your presence at this conference to address the participants at any time during the three-day conference. If you are not personally able to join us, attendance by one another administration official would be outstanding.

The VPC is an organization of more than 400 individuals and groups who have joined together to pursue a goal of reducing the violence in our communities, as well as reduce the number of injuries that result from such violence.

CalCASA is a coalition of rape crisis centers throughout California.

The Hard-Core Gang Unit and the Violence Prevention Section of the Los Angeles County District Attorney's Office have been very active in working with the VPC in its mission.

These three partners have consolidated their efforts to find ways to cease the epidemic of violence ravaging our nation. Both the VPC and CalCASA are non-profit and have 501(c)(3) status.

In 1993, the VPC and CalCASA presented two very successful conferences entitled:

"Our Violent Society...
Causes, Consequences, Interventions"

"Prevention and The Color of Violence...
A Multi-Cultural Perspective On Violence
Against Women"

These conferences received strong support and brought together participants from throughout the nation and abroad. As a result, several community coalitions were formed throughout the country and various violence prevention programs were implemented based on model programs and workshops presented at these conferences.

The purpose of **"Creating Peace...A Call to Action"** has five significant components:

- 1) to increase awareness of the relationships between street violence, family violence, firearms, alcohol, drugs and media influences;
- 2) to explore and highlight successful and innovative prevention and intervention programs in order to replicate such programs throughout the country;
- 3) to provide a setting for the discussion of policy and solutions which include all segments of the community including youths;
- 4) to work toward developing solutions to affect social change on the individual, schools, families and communities;
- 5) and to develop public policy at each level that can shift the social paradigm, including a public health approach to violence prevention.

There is an ever-growing need to reach victims/survivors of diverse ethnic, cultural, minority and economic status. We must also be sensitive to developing and maintaining effective relationships between these groups. **"Creating Peace...A Call To Action"** is both timely and greatly needed to encourage cooperation between the diverse population groups affected by violence.

Los Angeles is an appropriate choice for addressing these issues, since homicide and violent injury rates here are among the highest in the world. It is also appropriate to host such a conference in Los Angeles because it is a "world city", a place where a multitude of cultures and lifestyles interact on a daily basis. Los Angeles presents an ideal setting for making a shift in the current social paradigm.

We anticipate attendance of more than 600 including professionals, key decision-makers, government officials, business leaders, youths and community leaders from across the country.

There will be six general topics/themes featured at the conference:

- a) Youth Peace
- b) Domestic Peace
- c) Legislating Peace
- d) Partnerships for Peace
- e) Framing Peace
- f) Economic Mobilization

We are also planning to hold a "Town Hall" meeting on *"The Role of Primary Prevention in the Environment of the Three Strikes Initiative"*.

The three conference partners are dedicated to the belief that it takes every human being to prevent violence, and we invite you to join us in supporting this conference. This conference provides an opportunity for the administration to state its violence agenda and to demonstrate support for the on-going work of those in the "trenches".

Enclosed please find a draft program for the conference. The collective strength and individual expertise of the members and speakers will ensure a successful event, which should rejuvenate and encourage those who are striving to end the preventable epidemic of violence.

Again, we cannot emphasize enough our flexibility and willingness to accommodate your schedule in order for you, or another designated official, to make an appearance at this very important and timely conference. Billie Weiss, MPH, Executive Director of the VPC, will contact your office in the coming weeks to confirm your availability, or discuss an alternate speaker in your place.

Thank you for considering our request. If you have any questions or need more information, please do not hesitate to contact Billie Weiss at 213/240-7785. We hope we can count on your support and that you will join us for this groundbreaking conference.

Sincerely,

JOSEPH R. CERRELL
CHAIRMAN

cc: Margaret A. Williams, Chief of Staff to the First Lady
Sara Grote, Office of Scheduling and Advance

DRAFT**DAY ONE**

Tuesday, / 23, 1

7:30am - 8:45 am **REGISTRATION/BREAKFAST**

9:00am - 9:45am **INTRODUCTION**
Keynote Speaker:

9:45am - 10:15am **A. YOUTH PEACE**
Paul Rodriguez
Mark Rosenberg, CDC

10:30am - 12:30pm **WORKSHOPS**

12:40pm - 2:00pm **LUNCHEON**
Luncheon Speaker:

2:15pm - 2:45pm **B. DOMESTIC PEACE**
speaker: TBD

3:00pm - 5:00pm **WORKSHOPS**

5:30pm - 7:30pm **RECEPTION**
Youth Art Exhibit

DAY TWO

Wednesday, May 24, 1995

7:30am - 8:45 am **REGISTRATION/BREAKFAST**

9:00am - 9:45am **INTRODUCTION**
Keynote Speaker:

9:45am - 10:15am **C. LEGISLATING PEACE**
Garen Wintermate, U. C. Davis
Leah Aldridge

10:30am - 12:30pm **WORKSHOPS**

12:40pm - 2:00pm **LUNCHEON**
Luncheon Speaker: Dr. Reed Tuckson

2:15pm - 2:45pm **D. PARTNERSHIPS FOR PEACE**
Dolores Huerta, UFW

3:00pm - 5:00pm **WORKSHOPS**

DAY THREE

Thursday, May 25, 1995

7:30am - 8:15 am **BREAKFAST**

8:30am - 9:15am **INTRODUCTION**
Keynote Speaker:

E. FRAMING PEACE
Keynote Speaker:

9:30am - 11:30am **WORKSHOPS**

11:45am - 12:45pm

LUNCHEON**F. ECONOMIC MOBILIZATION**

1:00pm - 2:30pm

WORKSHOPS

2:45pm - 3:30pm

CLOSING CEREMONY
Keynote Speaker:**CONFIRMED SPEAKERS**

Laurie Duker
Director, Children's Network
Washington, D.C.

Caswell Evans, DDS, MPH
Director, Public Health Programs
Los Angeles, CA

Steven Farber
Author/Journalist
Los Angeles, CA

Gil Garcetti, JD
District Attorney
County of Los Angeles, CA

Arthur Hiller
President, Directors Guild of America
Los Angeles, CA

Daniel Hernandez
Hollenbeck Youth Center
Boyle Heights, CA

John Murray, PhD
Kansas State University
Kansas City, KS

George McKenna, PhD
Superintendent, Inglewood Unified School District
Inglewood, CA

Ray Johnson
Director, State of CA Office of Criminal Justice Planning
Sacramento, CA

Del Reisman
President, Writers Guild of America (West)
Los Angeles, CA

Barbara Stagers, MD
Oakland Children's Hospital
Oakland, CA

Deborah Prothro-Smith, MD
Boston, MA

Barry Nidorf
Director, Department of Probation
Los Angeles, CA

INVITED SPEAKERS:

Former President Jimmy Carter
Ambassador-At-Large
Washington, D.C.

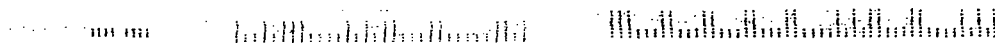
DRAFT

CERRELL
ASSOCIATES INC



Ms. Margaret A. Williams
Assistant to the President and
Chief of Staff to the First Lady
The White House
1600 Pennsylvania Ave., N.W.
Washington, D.C. 20500

320 North Larchmont Boulevard
Los Angeles, California 90004



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OA/Box Number: 12630

FOLDER TITLE:

[Maggie Williams Mail 1995-1996]: C [1]

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Angela Courtney

SS#: (b)(6)

[001a]

February 14, 1995

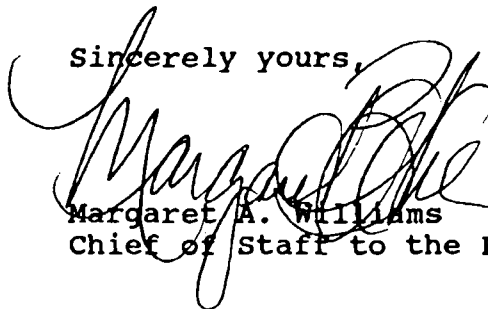
It is indeed a pleasure for me to forward the following admission recommendation for Ms. Angela Courtney.

I worked with Ms. Courtney in the fall of 1992 on the Clinton campaign. Ms. Courtney proved herself to be an able communicator as part of the campaign media team. Her editing and briefing skills were of a particular value to the presidential campaign effort.

Ms. Courtney's loyalty to the political operation was reflected in every aspect of her work. She was involved with the day to day activities of an intense campaign and demonstrated a flexibility that enabled others to rely on her. Ms. Courtney's dedication and commitment will serve her well in law school. She has an optimistic and reasonable personality that expects and meets challenges head-on.

I feel confident that she will be an exceptional student and lawyer.

Sincerely yours,



Margaret A. Williams
Chief of Staff to the First Lady

UNITED STATES DEPARTMENT OF AGRICULTURE - FARMERS HOME ADMINISTRATION

Form FmHA 2030-S
(10-87)

FACSIMILE TRANSMISSION

DATE:

1-31-95

llm

SUBJECT:

U of A

TO:

Receiving Agency or Organization if other than FmHA:

Destination Agency, Check if applicable ☐

FARMERS HOME ADMINISTRATION

Attention

Facsimile Telephone Number

FTS () Commercial ()

Telephone Number of Recipient

FTS () Commercial ()

Maggie Williams

Evan Ryan

FROM:

Name of Sender

Division

Room Number

Telephone Number

Angela Courtney

700-2948

COMMENTS:

FBI

Authorized By: (Division Director or Branch Chief)

Transmission Completed By:

No. of Pages (incl. this sheet)

*After the transmission has been completed, the original will be returned to the sender by interoffice mail unless other instructions are given in the comment section above.

FmHA 2030-S (10-87)

January 31, 1995

**White House
Maggie Williams
Office of the First Lady**

Dear Maggie:

Hope all is going well for you. I spoke with Neil the other day and discuss my law school pursuits. I mentioned the possibility of a recommendation from Hillary or you. I would certainly appreciate your support for me in either case.

I have prepared a draft support letter on my behalf to the University of Arkansas School of law.

In the essence of time, I would like to have the letter at your very first available opportunity.

Sincerely,


Angela F. Courtney

P.S. Janis sends her regards. She missed you at her and Bob's wedding.

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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]
- b(3) Release would violate a Federal statute [(b)(3) of the FOIA]
- b(4) Release would disclose trade secrets or confidential or financial information [(b)(4) of the FOIA]
- b(6) Release would constitute a clearly unwarranted invasion of personal privacy [(b)(6) of the FOIA]
- 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]

**University of Arkansas
School of Law
James K. Miller, Assistant Dean
and Director of Admissions
Leflar Law Center
Fayetteville, AR 72701**

RE: Angela F. Courtney

(b)(6)

700-2111
[0016]

Dear Dean Miller:

I am delighted to support the candidacy of Angela F. Courtney to the forthcoming 1995-1996 law school class.

I am delighted because I know Angela is a young lady with uniqueness and confidence. She is someone that has dedicated her young adult life to public service.

With her talents and self-initiative, Angela will compliment the freshman law school class. She has the dedication and fortitude that is required to succeed in law school.

Angela and I have worked together in numerous capacities on the Clinton for President 1992 Campaign. She provided a wealth of credibility and integrity in her work assignments.

My confidence in Angela is without doubt. She has the commitment and persistence that are certainly natural progressions.

There are many applicants, I am sure, who will bring a different perspective to law school; but I remain certain that Angela will be outstanding among the select few.

Therefore, I urge you to consider Angela for admissions to the University of Arkansas School of Law.

Please do not hesitate contacting me at (202) 456-1414 if I can assist you with any additional information regarding this applicant.

With regards,

I am,

Sincerely,

**ANGELA FAYE COURTNEY
RT. 1 BOX 95-D
HALLEY, AR 71638
(501) 539-5139**

EDUCATION:

**MPA, Webster University, St. Louis, MO, 1993
Concentration: Public Administration**

**BA, University of Arkansas at Little Rock, 1989
Concentration: Communications
Advertising/Public Relations, Minor**

WORK EXPERIENCE:

**May 1993-Present, Washington, D.C.
Clinton Administration-United States Department of Agriculture (USDA)
Confidential Assistant**

Duties & Responsibilities: Assist Farmers Home Administration (FmHA)/Rural Development Administration (RDA) Director of Legislative and Public Affairs with departmental operations. Maintain an effective means of communication within the agency and with various publics. Author rural development correspondences and publications. Provide research assistance for Agriculture Secretary Mike Espy's speech content. Write speeches for Small Community & Rural Development Under Secretary, FmHA & RDA Administrators. Prepare press releases. Serve as editor for agency newsletter. Monitor legislation and author congressional correspondences. Serve as the Administrator's and Under Secretary's state liaison to the Southeast region (eight states) within the United States. Assist with Under Secretary briefings for USDA. Coordinate with State Directors in an administrative and executive capacity for President Clinton and Secretary Espy's travel briefings. Troubleshoot. Review Federal grant proposals. Matriculate on presidential initiatives.

**August 1992-March 1993, Little Rock, AR
Clinton-Gore Campaign/Presidential Transition
Media Coordinator/Surrogate Speaker/GOTV Consultant**

Duties & Responsibilities: Prepared press releases and media advisories. Coordinated interviews with media and presidential efforts. Maintained effective communication with media. Assisted with presidential briefings. Co-authored and produced minority publications for distribution. Traveled the country as surrogate speaker. Transcribed and edited candidate-Clinton's speeches. Served as Get-Out-The-Vote (GOTV) strategist for Memphis, Tennessee. Created advertisements. Serve as media and community liaison.

ANGELA FAYE COURTNEY**Page 2**

**March 1991-August 1992, Little Rock, AR
Pulaski County Child Support Enforcement Unit
Child Support Specialist/Investigator**

Duties & Responsibilities: Provided legal support to attorneys. Researched laws and reviewed case facts. Advised clients on findings. Prepared clients for court appearances. Assisted with legal briefs. Utilized federal locate efforts to find noncustodial parents. Represented agency effectively.

**November 1989-June 1992, Dermott, AR
Judge Don Glover
Campaign Director/Advisor/Paralegal**

Duties & Responsibilities: Determined appropriate campaign strategies for a five county judicial race. Monitored overall campaign direction. Provided insights and analytical perspectives for GOTV efforts. Delegated campaign continuity. Appropriated expenditures. Created advertisements. Prepared press releases. Administered coordinated campaign initiatives. Advised and prepared candidate on key campaign positions. Researched laws and investigated case facts. Advised clients of legal rights. Assisted and advised Judge/Attorney Glover. Prepared legal briefs.

**November 1989-September 1990, Pine Bluff, AR
Pine Bluff Commercial
Freelance Reporter**

Duties & Responsibilities: Gathered news, interviewed subjects, prepared news stories and edited stories for newspaper.

**January 1989-June 1989, Little Rock, AR
Department of Arkansas Heritage
Researcher/Writer**

Duties & Responsibilities: Researched Arkansas rural Delta history. Interviewed Delta natives. Utilized historical archives and history commission. Composed findings into writings and publications.

**June 1988-December 1988, Little Rock, AR
Arkansas State Press Newspaper
Reporter/Sales Representative**

ANGELA FAYE COURTNEY**Page 3**

Duties & Responsibilities: Interviewed subjects and prepared news stories. Assisted with layout and design of newspaper. Targeted specific audiences for sales. Created advertisements. Coordinated special projects for community empowerment.

APPRENTICESHIPS

Fall 1987, Little Rock, AR
KARK, Channel 4 Television
News Reporter

Spring 1988, Little Rock, AR
Governor Bill Clinton
Press Assistant

Summer 1989, Washington, DC
Democratic National Committee
Communications Assistant

Fall 1990-Summer 1991, Dermott, AR
NAACP Legal Defense Fund
Chicot County Election & Voting Rights Coordinator

REFERENCES AVAILABLE UPON REQUEST

Canadian Embassy



Ambassade du Canada

501 Pennsylvania Ave N.W.
Washington, D.C. 20001

March 29, 1995

Ms. Margaret Willis *mw*
Chief of Staff
The First Lady
Hillary Rodham Clinton
The White House
1600 Pennsylvania Ave. N.W.
Washington, D.C. 20500

Dear Ms. Willis,

*I would appreciate your assistance in passing the attached letter
from Mrs. Aline Chrétien, wife of The Prime Minister of Canada, to Mrs.
Hillary Rodham Clinton.*

Yours sincerely,

Raymond Chrétien

Raymond Chrétien
Ambassador

*As you requested
I have
delivered
+ letter
to Mrs. Clinton's
personal
Residence*

THE WHITE HOUSE

WASHINGTON

April 5, 1995

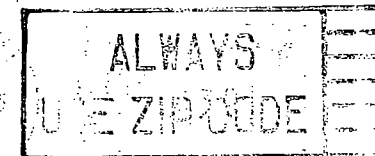
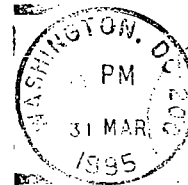
Ambassador Raymond Chretien
Canadian Embassy
501 Pennsylvania Ave., NW
Washington, DC 20001

Dear Ambassador Chretien:

As you requested, I have delivered
Mrs. Chretien's letter to Mrs. Clinton at
her personal residence.

Sincerely,


Margaret A. Williams
Chief of Staff
Office of the First Lady



*Ms. Margaret Willis
Chief of Staff
The First Lady
Hillary Rodham Clinton
The White House
1600 Pennsylvania Ave. N.W.
Washington, D.C. 20500*



Canadian Embassy



Ambassade du Canada

THE WHITE HOUSE

WASHINGTON

June 14, 1996

County Health Services Division
Seattle-King County Health Department
110 Prefontaine Place South #500
Seattle, Washington 98104

Dear Friends,

Thank you for the lovely calendars entitled "It Takes A Whole Village to Raise A Child: What Can You Do For Your Village?". I greatly appreciate your kindness and support. I very much enjoyed the colorful drawings and the creative inscriptions.

Again, your thoughtfulness is truly appreciated.

Sincerely,


Margaret A. Williams
Chief of Staff to the
First Lady

THE WHITE HOUSE

WASHINGTON

January, 4, 1996

Ms. Dot Davidovic
1004 L.W.W.
South Bend, IN 46616

Dear Ms. Davidovic:

Your words of support and encouragement meant so much to me during the past weeks. It was very kind of you to take the time to write as you did and I am grateful.

Please accept my thanks and best wishes.

Sincerely,

A handwritten signature in cursive script, appearing to read "Maggie Williams", with a long horizontal flourish extending to the right.

Margaret A. Williams
Chief of Staff
to the First Lady

December 16, 1995

Dot Davidovic
1004 L.W.W.
South Bend, IN 46616

Ms. Margaret Williams
Chief of Staff To The First Lady
Washington DC

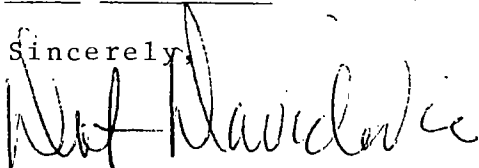
Dear Ms. Williams:

I have watched you on C-SPAN during the Whitewater Hearing.

I have never written to anyone in Washington before. As a minority, the dice have always come up "craps".

But, I want to tell you, I admire your speech, your grace, under that pressure. And I, support you.

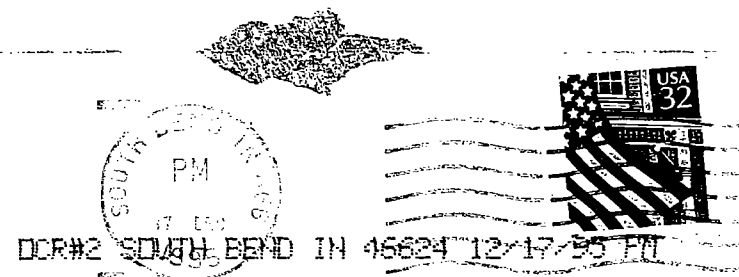
Sincerely,

A handwritten signature in cursive script, appearing to read "Dot Davidovic".

Dot Davidovic

P.S. If you're ever in South Bend, IN, come to Stevie D's
I would enjoy meeting you.

STEVIE D'S
1004 L.W.W.
South Bend, IN 46616



Ms. Margaret Williams
CHIEF OF STAFF TO THE FIRST LADY
THE WHITE HOUSE
WASHINGTON, DC

PERSONAL

||||



THE WHITE HOUSE

WASHINGTON

July 13, 1995

Nona and Jack Dreyer
33 Moon Hill Road
Lexington, MA 02173

Dear Ms. and Mr. Dreyer:

Thank you for your call and letter in support of Julia Child's nomination for the Presidential Medal of Freedom. Her name has been added to the growing list of potential nominees.

Sincerely,


Margaret A. Williams
Chief of Staff
to the First Lady



PRINTED ON RECYCLED PAPER

The American Institute of Wine & Food
1550 Bryant Street, Suite 700
San Francisco CA 94103
415 255 3000



AIWF

THE AMERICAN INSTITUTE OF WINE & FOOD

FOUNDED on the premise that gastronomy is essential to the quality of human existence, The American Institute of Wine & Food is a nonprofit educational organization with membership open to all. The Institute is devoted to improving the understanding, appreciation and accessibility of food and drink through a lively and comprehensive exchange of information and ideas in its conferences, publications and chapter programs.

In 1981, Julia Child, Robert Mondavi and Richard Graff founded The Institute to bring together the top minds in the fields of food and wine to discuss issues, to confront challenges and to exchange their views.

The Institute provides an entire spectrum of culinary professionals and dedicated consumers with a dynamic forum for exploring, preserving and advancing our gastronomic heritage. Through its far-reaching programs and publications, the Institute has developed a stimulating environment within which its members share and enjoy a common passion for food and wine.



"I do hope you'll accept my invitation to join The American Institute of Wine & Food... and share with us the many pleasures and opportunities of membership."

Julia Child

CO-FOUNDER AND
HONORARY CO-CHAIRMAN

Who We Are

The Institute's nearly 10,000 members include dedicated amateurs and celebrated chefs... restaurateurs, caterers, hoteliers... authors, journalists, consumer advocates, historians, dietitians, scholars and educators... public relations specialists, anthropologists and other scientists... food producers and winemakers... retailers, distributors and importers.

Unique Local Events

There are more than thirty AIWF chapters in the U.S. and abroad. Many chapter events are held throughout the year. They include hundreds of provocative seminars, unusual dinners, tours and tastings, inspiring demonstrations,



useful educational programs and festive social gatherings.

As an AIWF member you will be invited to attend chapter activities in your area, such as a barrel-tasting in a private wine cellar, a behind-the-scenes tour of an organic farm, a symposium on taste and a healthy diet, or an ethnic pantry tasting

series. Some programs are limited to members; at others you are welcome to bring guests. When traveling, you may attend the events of other chapters.

National Programs And Publications

The Institute has gained significant acclaim for its International Conferences on Gastronomy. At these sessions, renowned authorities provide important insights into issues such as American dining habits, nutrition, the safety of our food supply and the influence of other cultures on America's tastes. Another AIWF program, "Resetting the American Table: Creating a New Alliance of Taste & Health," brings together culinary and health leaders to discuss and implement ways to help Americans rediscover the joys of eating while moving toward a healthier diet.

To keep members up to date on trends, developments and issues related to gastronomy both inside and outside The AIWF, the Institute publishes a newsletter, *American Wine & Food*. Members also receive the *Journal of Gastronomy* which explores the myriad contexts of food and drink through a thoughtful but lively mix of some of the nation's and the world's most distinguished writers.

Resource Directory. Additionally, contributors of \$125 or more will receive the *AIWF Resource Directory*. This annual directory lists members at the Contributing level and above, geographically and by profession. It is a very valuable networking tool.

Membership Categories

- ✦ Student Member \$35
(Any full-time student)
- ✦ Member \$60/\$90*
- ✦ Contributing Member \$125/\$155*
- ✦ Supporting Member \$250/\$280*
- ✦ Corporate Member \$500

*A second person at the same mailing address may join for an additional \$30

Membership Features

Your membership supports AIWF programs to educate the public about food and wine. In addition, all members receive:

- ✦ Annual subscription to *American Wine & Food* newsletter
- ✦ The *Journal of Gastronomy*
- ✦ Special member price for all national and chapter events
- ✦ Preferred invitations to educational AIWF seminars and events like the Rare Wine Auction
- ✦ Discounts on food and wine publications
- ✦ AIWF Gold MasterCard program
- ✦ Invitation and discount to annual International Conference on Gastronomy

In addition,

Contributing Members receive:

- ✦ Listing in and a copy of the *Resource Directory*

Supporting Members receive:

- ✦ Listing in and a copy of the *Resource Directory*
- ✦ Annual recognition in the AIWF newsletter

Corporate Members receive:

- ✦ Three Contributing Memberships
- ✦ Additional Contributing Memberships for \$90
- ✦ Access to the AIWF mailing list for approved mailings
- ✦ Listing in and a copy of the *Resource Directory*
- ✦ Annual recognition in the AIWF newsletter
- ✦ Annual Corporate Member certificate

AIWF Membership Form

Name: _____

Title: _____

Company: _____

Mailing address: _____

City: _____ State: _____ Zip Code: _____

Phone: W () H ()

Fax: ()

Are you currently employed in the food or wine industry? ☐ Yes ☐ No

Check One:

- ☐ Student Member \$35
- ☐ Member \$60/\$90*
- ☐ Contributing Member \$125/\$155*
- ☐ Supporting Member \$250/\$280*
- ☐ Corporate Member \$500

*A second person at the same mailing address may join for an additional \$30

Additional Member _____

\$_____ Membership contribution (see categories)

\$_____ Voluntary contribution

\$_____ Total amount enclosed or to be charged

☐ Check enclosed (payable to The AIWF)

☐ Credit card to be charged:

☐ MasterCard ☐ Visa ☐ American Express ☐ Diners Club

Name (As it appears on the card)

Account #

Expiration Date

Signature

Would you like to receive outside promotional mailings sent to our membership? ☐ Yes ☐ No

Please detach and return this form with payment to:

The American Institute of Wine & Food
1550 Bryant Street, Suite 700
San Francisco, CA 94103
415-255-3000 FAX 415-255-2874

want Julia child to
receive the Presidential
Medal of Freedom

enclosures showing
support for her

Melanne

Help?

Tell Maggie
she's not on
the list.

Thanks -

Add the name
to the growing list
of potential nominees

NONA and JACK DREYER
33 MOON HILL ROAD LEXINGTON, MA 02173
TEL: 617 860-9325 FAX: 617 860-9327

23 JUNE 1995

MS. MARGARET WILLIAMS
THE WHITE HOUSE
1600 PENNSYLVANIA AVE., N.W.
WASHINGTON, D.C. 20500

DEAR MS. WILLIAMS,

RE: JULIA CHILD'S NOMINATION FOR THE PRESIDENTIAL MEDAL OF FREEDOM

RECENTLY ON A 'GOOD MORNING AMERICA' TV PROGRAM CHARLES GIBSON INTRODUCED JULIA CHILD AS A *NATIONAL TREASURE*.

WE ARE WRITING AS PRIVATE INDIVIDUALS (AND UNABASHED LOVERS OF JULIA), TO SEEK THE HONOR AND RECOGNITION DUE TO JULIA CHILD FOR HER UNIQUE CONTRIBUTION TO OUR CULTURE AND THE AMERICAN FAMILY AND AS A TRULY OUTSTANDING CITIZEN.

ENCLOSED IS THE [REDACTED] AMERICAN INSTITUTE OF WINE AND FOOD (AIWF) NEWSLETTER. JULIA IS THE CO-FOUNDER WITH ROBERT MONDAVI OF THIS EDUCATIONAL ORGANIZATION, OPEN TO ALL. SEEING THE PICTURE OF MRS. CLINTON AND JULIA (PAGE 2), HAS PROMPTED US TO SEND YOU THE SUPPORT AND BACKGROUND INFORMATION ON THE ENDLESS QUEST TO OBTAIN THE AWARDING OF THE PRESIDENTIAL MEDAL OF FREEDOM FOR JULIA.

THE ENCLOSED ARTICLES AND LETTERS OF SUPPORT SUM UP THE LOVE AND ADMIRATION THE PEOPLE OF AMERICA HAVE FOR JULIA. IT WOULD BE APPRECIATED IF YOU WOULD PASS THIS INFORMATION ON TO MRS. CLINTON TO MAKE HER AWARE OF THIS NOMINATION. *JULIA IS NOT AWARE OF HER NOMINATION*. VERY OFTEN GOOD DEEDS GET OVERLOOKED IN THE PRESS OF DAILY ACTIVITIES AND RESPONSIBILITIES.

SINCERELY,

Nona & Jack Dreyer
NONA AND JACK DREYER

P.S. NOTE THE COMMENT ON THE FRONT PAGE OF THURSDAY'S WALL STREET JOURNAL REGARDING JULIA.

MIDNIGHT SNACKS are on the mind of the Grocery Manufacturers of America in Washington. The group asks consumers whose refrigerator they would most like to raid. Men pick comedian Dom DeLuise while women choose chef Julia Child.

PHOTOCOPY
PRESERVATION

BACKGROUND

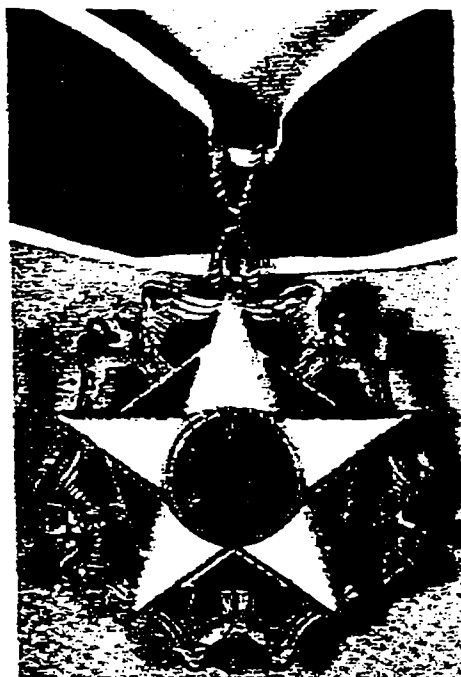
The Presidential Medal of Freedom as now exists was established by Executive Order 11085 of February 22, 1965, as amended by E.O. 11515 of March 13, 1970. It is the highest civilian award of our Government. It is awarded only by the President of the United States to those persons who he deems have made especially meritorious contributions to the security or national interests of the United States, to world peace, or to cultural or other significant public or private endeavors. The Medal may be awarded to citizens of other nations and may be awarded posthumously. The announcement of the granting of the Medal may take place at any time during the year. The presentation ceremony is usually held at the White House.

President Kennedy announced the first Presidential Medal of Freedom awards in 1965. However, President Johnson made the first presentations of the Medal in a ceremony at the White House on December 6, 1963.

Historical Note: When originally established by President Truman in 1945 as the Medal of Freedom by Executive Order 9586, the following were authorized to award the Medal: the President; the Secretary of State; the Secretary of War; the Secretary of the Navy; or by such officers as the Secretaries might designate. In April 1952, Executive Order 10336 amended the list of those authorized to award the Medal to: the Secretary of Defense; the Secretary of the Army; the Secretary of the Navy; the Secretary of the Air Force; or by such officers as the Secretaries might designate.

The Presidential Citizens Medal was established by Executive Order 11494 of November 13, 1969, for the purpose of recognizing citizens of the United States of America who have performed exemplary deeds of service for their country or their fellow citizens. The Medal may be bestowed by the President upon any citizens of the United States at the sole discretion of the President. The announcement of the granting of the Medal and the citation may take place at any time during the year. The Medal may be conferred posthumously.

THE PRESIDENTIAL MEDAL OF FREEDOM EXECUTIVE ORDER 9586 AS AMENDED BY EXECUTIVE ORDERS 10336, 11085, 11515



By virtue of the authority vested in me as President of the United States and as Commander in Chief of the armed forces of the United States, it is ordered as follows:

SECTION 1. Medal established. The Medal of Freedom is hereby reestablished as the Presidential Medal of Freedom, with accompanying ribbons and appurtenances. The Presidential Medal of Freedom, hereinafter referred to as the Medal, shall be in two degrees.

SECTION 2. Award of the Medal.

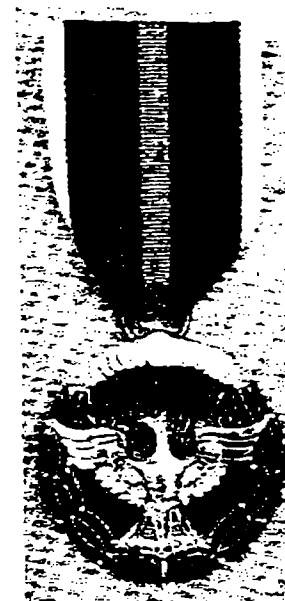
(a) The Medal may be awarded by the President as provided in this Order to any person who has made an especially meritorious contribution to (1) the security or national interests of the United States, or (2) world peace, or (3) cultural or other significant public or private endeavors.

(b) The President may select for the award of the Medal any person recommended to the President upon his own initiative.

(c) The principal announcement of awards of the Medal shall normally be made annually, on or about July 4 of each year; but such awards may be made at other times, as the President may deem appropriate.

(d) Subject to the provisions of this Order, the Medal may be awarded posthumously.

THE PRESIDENTIAL CITIZENS MEDAL EXECUTIVE ORDER 11494



By virtue of the authority vested in me as President of the United States, it is ordered as follows:

SECTION 1. Medal established. The Presidential Citizens Medal (hereinafter referred to as the Medal), together with accompanying ribbons and appurtenances, is hereby established for the purpose of recognizing citizens of the United States of America who have performed exemplary deeds of service for their country or their fellow man.

SECTION 2. Award of the Medal.

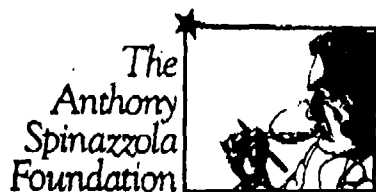
(a) The Medal may be bestowed by the President upon any citizen of the United States at the sole discretion of the President.

(b) The announcement of the granting of the Medal and the presentation ceremonies may take place at any time during the year.

(c) Subject to the provisions of this order, the Medal may be conferred posthumously.

SECTION 3. Design of the Medal. The Army Institute of Heraldry shall prepare for the approval of the President a design of the Medal, citation, and ribbon.

SECTION 4. Prior orders. The establishment of the Medal shall not operate to terminate any other medal and order be it to supersede the same or any of any other Executive order.



April 30, 1993

Cabot Executive Park
5 Cabot Place
Stoughton, MA 02072
Telephone (617) 344-4413
Fax (617) 344-4586

President William Clinton
The White House
1600 Pennsylvania Avenue, NW
Washington, D.C. 20500

Dear President Clinton,

Board of Directors:

Dorothy Spinazzola
Chairman of the Board
Christopher Spinazzola
Executive Director
Joseph V. Anastos, Jr.
Asst. Director and Treasurer
James Carmody
Boston Harbor Hotel
Steve DiFillippo
Davio's Ristorante
Thomas Larsen
Pillar House
urton Miller
Classic Wine Imports

Board of Trustees:

Anthony Athanas
Roger Berkowitz
Julia Child
Marjorie Clapprood
Stephen Elmont
Sharyn Fireman
Lew Jacobs
Sidney Goldman
Morris Gordon
William Heck
T Kershaw
Tim Kirwan
Tom Martin, Sr.
J. Joseph Meng
Ray Murgia
Jean-Jacques Palmblanc
Ilbeth Palumbo
Robert Rubin
Ted Rubin
Lydia Shire
Michael Tye
3 n Wornick

I am writing to you regarding the Presidential Medal of Freedom Award. From the information I've received, this award comes directly from the President of the United States. We, at The Anthony Spinazzola Foundation, would like to nominate Julia Child as this year's recipient of the Medal of Freedom Award. Not only is Julia Child the perfect person for this award, but with this being the year of her 80th Birthday what better way to wish her a Happy Birthday?

Julia Child, especially well known for influencing the way Americans cook and the way Americans eat, has become a household name. Since the inception of The French Chef, on February 11, 1963, which now appears on over one hundred educational television stations across the United States, Mrs. Child has been awarded the George Foster Peabody Award for distinguished achievement in educational television in 1965 and an Emmy award in 1966.

Julia Child has also published seven cookbooks to date, and still finds time to raise money for the American Institute of Wine & Food, an organization she co-founded with Robert Mondavi to improve the quality of food and wine consumed in this country. Mrs. Child has plans for another TV series which will feature great chefs teaching us how to prepare restaurant quality meals in our home kitchens. She is concerned that many adults today aren't interested in food. They eat too many processed foods, and most of their cooking is done in a microwave. As a result, she feels their children are going to suffer because they won't know how to cook or what it means to sit down to a family meal. To help solve this potential problem, the Institute is working on a "Taste and Health" program that will teach children culinary arts in the second or third grade. These children will then know how to cook, and they can in turn teach their parents about good tasting food that is healthy.

Julia Child sits on various committees and boards of different organizations. She is very particular about the causes she will lend her name to because she believes it is important to be wholly committed, as well as an active participant to those groups she supports. She is a trustee of the Anthony Spinazzola Foundation, established in memory of Anthony Spinazzola, the premier Food

"The charitable arm of the hospitality industry"

page two

and Wine Critic of the Boston Globe. The Foundation was formed to continue the passion and dedication Spinazzola exhibited in his pursuit of perfection in all aspects of food and wine and the support of those less fortunate in our society. She is a member of the International Association of Culinary Professionals (IACP), an organization consisting of cookbook authors and culinary educators; Le Dames de Escoffier; Round Table for Women In Food Service; as well as lending her help to the Planned Parenthood Organization. Mrs. Child has been interviewed and written about in such publications as Time, Life, Newsweek, The New Yorker, Vogue, Harpers Bazaar, TV Guide, USA Today, Newsday and The New York Times. She has appeared on numerous national radio and television shows including "Larry King Live", "Fresh Air", "The Johnny Carson Show", "David Letterman", and "Phil Donohue Show." In addition to the numerous awards she's received, Mrs. Child has received honorary degrees from Bates College, Smith College, Boston University and Rutgers University and was made an honorary member of the Phi Beta Kappa Society of Radcliffe College. The French government has awarded her the Ordre de Merite National and the Ordre de Merite Agricole.

President Clinton, for me to tell you everything that Julia Child has done is just too numerous to mention. She is a "die-hard" Democrat and an avid supporter of yours. I hope you'll agree with me that she is the perfect choice for your Presidential Medal of Freedom Award.

We, at the Spinazzola Foundation would like to see the honor of receiving the Presidential Medal of Freedom go to this truly remarkable woman. We are aware that you personally make the presentation of this award. And we have the perfect event for you to hold your presentation ceremony--The Anthony Spinazzola Foundation Gala Festival of Food and Wine being held on Friday, February 4, 1994, at The World Trade Center in Boston, Massachusetts.

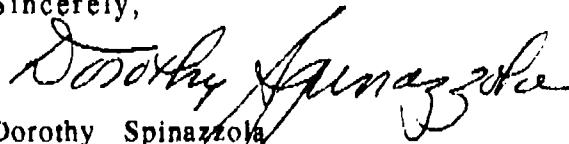
This event, now in its ninth year, is built upon a tradition that began in 1986 with the First Anthony Spinazzola Food and Wine Gala organized by family, friends and supporters of Mr. Anthony Spinazzola shortly after his untimely death in 1985. Since 1986, this annual premier festival of food and wine has attracted the participation of hundreds of vintners from across the nation, along with New England's finest restaurants, hotels and chefs. The proceeds raised benefit hunger relief agencies and funding for culinary education scholarships. The Eighth Annual Gala, held February 5, 1993 at the World Trade Center in Boston, sold out to a crowd of over 2400 people, four days prior to the event. With seventy-seven restaurants and seventy-four national and international wineries participating, its no wonder this event has become known as the most successful and prestigious of food and wine events in the northeast.

page three

I've enclosed some information for you to review about our Foundation. Hopefully once you've had a chance to review all the material, you will have a better understanding of why we are so anxious to see Julia Child, the "voice" of our industry receive the Presidential Medal of Freedom Award.

I appreciate your taking time out of your busy schedule for this.

Sincerely,



Dorothy Spinazzola
Chairman of the Board

c.c. Christopher Spinazzola, Executive Director, The Anthony
Spinazzola Foundation
Joseph Anastos, Assistant Executive Director and Treasurer,
The Anthony Spinazzola Foundation
Julie Kligman, Project Manager, The Anthony Spinazzola
Foundation
John Dwyer, The White House, Room 94
Stephanie Hersh

THE WHITE HOUSE
WASHINGTON

April 28, 1994

Christopher Spinazzola
Executive Director
The Anthony Spinazzola Foundation
Cabot Executive Park
5 Cabot Place
Stoughton, Massachusetts 02072

Dear Mr. Spinazzola:

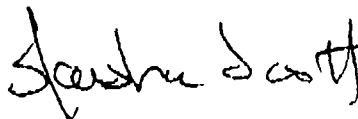
Thank you for writing again concerning your nomination of Ms. Julia Child for the Presidential Medal of Freedom. I hope that I can help clear up the questions you have.

As you are aware, the Presidential Medal of Freedom is the highest civilian award of our government. It is awarded only by the President of the United States to those persons whom he deems to have made especially meritorious contributions to the security or national interests of the United States, to world peace, or to cultural or other significant public or private endeavors. The medal may be awarded to citizens of other nations and may be awarded posthumously.

You may recommend an individual for the medal by writing to the President. Once the White House receives a recommendation letter, the nominee's name is added to a list that is maintained by the Office of Presidential Correspondence.

Periodically, the President reviews the names of the recommended individuals, along with descriptions of their accomplishments. The President is not limited as to the number of awards he may present, and there is no set date either for announcing the award or for presentation of the medal. When the President decides to award a medal to one or more of the many nominees being considered, a presentation ceremony is usually held at the White House.

Sincerely,



Marsha Scott
Deputy Assistant to the President
and Director of Correspondence
and Presidential Messages

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(508) 697-9403

May 16, 1995

The Honorable William J. Clinton
President
The White House
Washington, DC 20500

Dear Mr. President,

I understand that you have received several letter recommending a Medal of Freedom for Julia Child. I write to add my support for that notion. She has added enormously to the quality of life in the United States, by both her very high level of technical skill as a cook, her incomparable talents as a teacher, and the charm of her personality.

By demystifying high cuisine, she is not only responsible for helping people gain access to an enjoyable and rewarding human activity from which they might have felt restricted, she has given a good example of how human beings ought to approach any subject which interests them, but of which they might be somewhat frightened. Julia Child's unique personality and great talents have made her one of our nation's genuinely important cultural resources. And she has given generously of her talents and herself to many good causes. The fact that she continues to be so active in her 80s also performs a valuable service of helping repudiate one of the unpleasant stereotypical prejudices from which our society suffers -- the one that would stigmatize older people as somehow unable to make contributions.

She is a great candidate for Medal of Freedom and I wish to endorse the suggestion that she be given one.


BARNEY FRANK

BF/mg

United States Senate

WASHINGTON, DC 20510-2102

One Bowdoin Square
10th Floor
Boston, MA 02114

August 20, 1993

The President
The White House
Washington, D.C. 20500

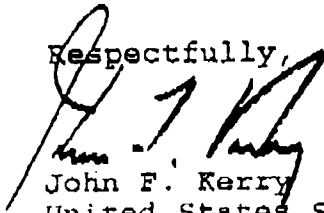
Dear Mr. President,

I was recently notified by one of my constituents, Christopher Spinazzola, Executive Director of the Spinazzola Foundation, that the chairperson of his foundation, Mrs. Dorothy Spinazzola, has nominated Julia Child for the Presidential Medal of Freedom. I would like to express my full support of this nomination, and my sincere hope that Julia Child be awarded our nation's highest civilian honor.

Through an innovative television and writing career which spans three decades, Julia Child has made gourmet cooking accessible to millions. Additionally, she renewed public interest in educational television, drawing an audience to a previously neglected venue. This year, Julia Child will be 80 years old, and it would be a tremendous and well-earned honor if she were to receive the Presidential Medal of Freedom. I believe she exemplifies the merits of the Presidential Medal of Freedom, particularly the mandate of "Cultural or other significant public or private endeavors." For thirty years, Julia Child has taught America the importance of cooking, and never failed to use her cooking lessons as a forum to teach her viewers about other cultures and societies. Her cookbooks and television programs have shown people around the world that the enjoyment of food can be a truly cultural experience. She is, undoubtably, a national treasure.

Thank you for your consideration of this request. If you have any questions or concerns, please contact Christopher Greeley, Chief of Staff, at my Boston office.

Respectfully,


John F. Kerry
United States Senator

JFK/cg/ejr

JOSEPH P. KENNEDY II
8TH DISTRICT, MASSACHUSETTS

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Congress of the United States
House of Representatives
Washington, DC 20515-2108

April 26, 1994

The President
The White House
Washington, DC 20500

Dear Mr. President:

I'm writing in full support of the nomination of one of my constituents, Julia Child, for the Presidential Medal of Freedom. It is my sincere hope that Julia Child be awarded our nation's highest civilian honor.

Julia Child has provided an inspiration for an entire population and has had a positive impact on the culture of our country. Through her television years, her books, public appearances and leadership, as co-chair person of the American Institute of Wine and Food, Julia has transformed the American table and created pride, love and appreciation in American Cuisine. She is revered by Chefs throughout the land for having elevated the culinary art and by tens of millions of everyday Americans for whom she has made cooking in the kitchen and family dining an enhanced and fun experience. Her accomplishments and enormous popularity have helped draw a significant audience to Public Television and engender public support and contributions.

I believe that Julia Child merits the Award of the Presidential Medal of Freedom in her lifetime for her endeavors and meritorious contributions to the culture of America.

Your consideration of this request is greatly appreciated.

Sincerely,

A handwritten signature in dark ink, appearing to read "Joe", written over a horizontal line.

Joseph P. Kennedy II
MEMBER OF CONGRESS

JPK/dc



attn: Mr. Dyer

1
125 Western Avenue
Boston MA 02134
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Henry P. Becton, Jr.
President
and General Manager
Extension 2401

The President
The White House
Washington, DC 20500

May 19, 1994

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Dear Mr. President,

It is my pleasure to write to you in support of Julia Child's nomination for the Presidential Medal of Freedom, the nation's highest civilian honor. How fitting that President John F. Kennedy announced the first presidential freedom awards in 1963, the very same year that Julia Child made her public television series debut with *The French Chef*, produced here in Boston by WGBH. Since then her role as our nation's most vigorous ambassador of culinary culture has helped a nation of viewers appreciate not only the fine art of French cuisine, but also the richness of our own native fare.

While we in public television recognize Julia for giving birth to the "how-to" genre and carving a path for a cadre of successful TV chefs, from Martin Yan to Lorenza deMedici, the larger community credits her with igniting America's fascination with cooking. The warmth, irresistible humor, boundless energy and passion for fine food displayed on her many public television series--her current show is entitled *Julia Child: Cooking with Master Chefs*--have made Julia America's best-known and most beloved cooking expert. The many cookbooks that accompanied her TV series are the foundation of every chef's library. Her five series (*The French Chef*, *Julia Child & Company*, *Julia Child & More Company*, *Dinner at Julia's*, and her current show) along with numerous specials are among public television's most popular programs--last year's PBS special (produced by WGBH), *A Birthday Tribute to Julia Child: Compliments to the Chef!* on her 80th birthday, proved no exception.

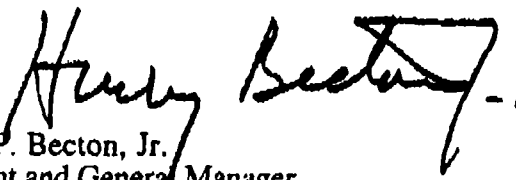
Ask the average American which personality he most associates with public television and the answer is likely to be Julia Child. Julia is a public television pioneer: her contributions have significantly contributed to the fabric of American culture as well as helped bridge cultural barriers in celebration of the universal appeal of good food, giving Americans a window on other cultures and societies.

Not surprisingly, Julia's achievements have garnered her many honors. She was the first woman elected to the chefs' society La Commanderies des Cordons Blues in France, and was awarded the Ordre de Merite Agricole and the Ordre de Merite National by the French government. Her "distinguished achievement in

television" earned her the George Foster Peabody Award and she also was the first educational TV personality to win an Emmy.

We at WGBH urge that this remarkable American woman, who has inspired, educated and entertained a nation for more than three decades, be recognized for her enormous cultural contributions as she now approaches her 82nd year. We would be happy to supply you with additional details should you require them.

Sincerely,



Henry P. Becton, Jr.
President and General Manager

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P. O. Box 106

TELEPHONE (707) 963-9611

July 27, 1993

The President
The White House
1600 Pennsylvania Avenue, N.W.
Washington, D.C. 20500

Dear Mr. President:

I am writing you to support the nomination of Julia Child for the Presidential Medal of Freedom Award. Her contributions, and the contributions she is yet to achieve, make Julia an appropriate recipient.

All of us are aware of her civilizing activities in the world of cuisine and gastronomy. But she also demonstrates a commitment to values which all of us share -- to education, to the virtues of sharing the family meal, and to responsible decision-making about what we do every day. Two of her most recent activities -- the Taste and Health school programs sponsored by the American Institute of Wine and Food (of which I am honorary co-chairman with Julia), and the hunger relief programs of the Anthony Spinnazola Foundation -- demonstrate her continuing work for worthwhile programs in this country.

And reportedly she is a committed Democrat as well.

Sincerely,

Robert Mondavi

RM:ah

bcc: Christopher Spina z z da

Julia

EARLY IN 1944, WITH THE WORLD war at a fever pitch, a small and unusual detail from the U.S. Office of Strategic Services (OSS) landed at the port city of Colombo, in Ceylon, and took the slow train up through the lush tropical hill country to the ancient city of Kandy—headquarters of the Southeast Asia Allied Command.

It was an odd collection of Americans, including renowned anthropologists Cora Du Bois and Gregory Bateson, several demolition experts, a couple of talented ex-cons, a few missionaries who had lived in Asia, a graphic designer, and 32-year-old Julia McWilliams, listed as a clerk with a high security clearance.

This group figured prominently in the secret plans and operations of the OSS, the precursor of the Central Intelligence

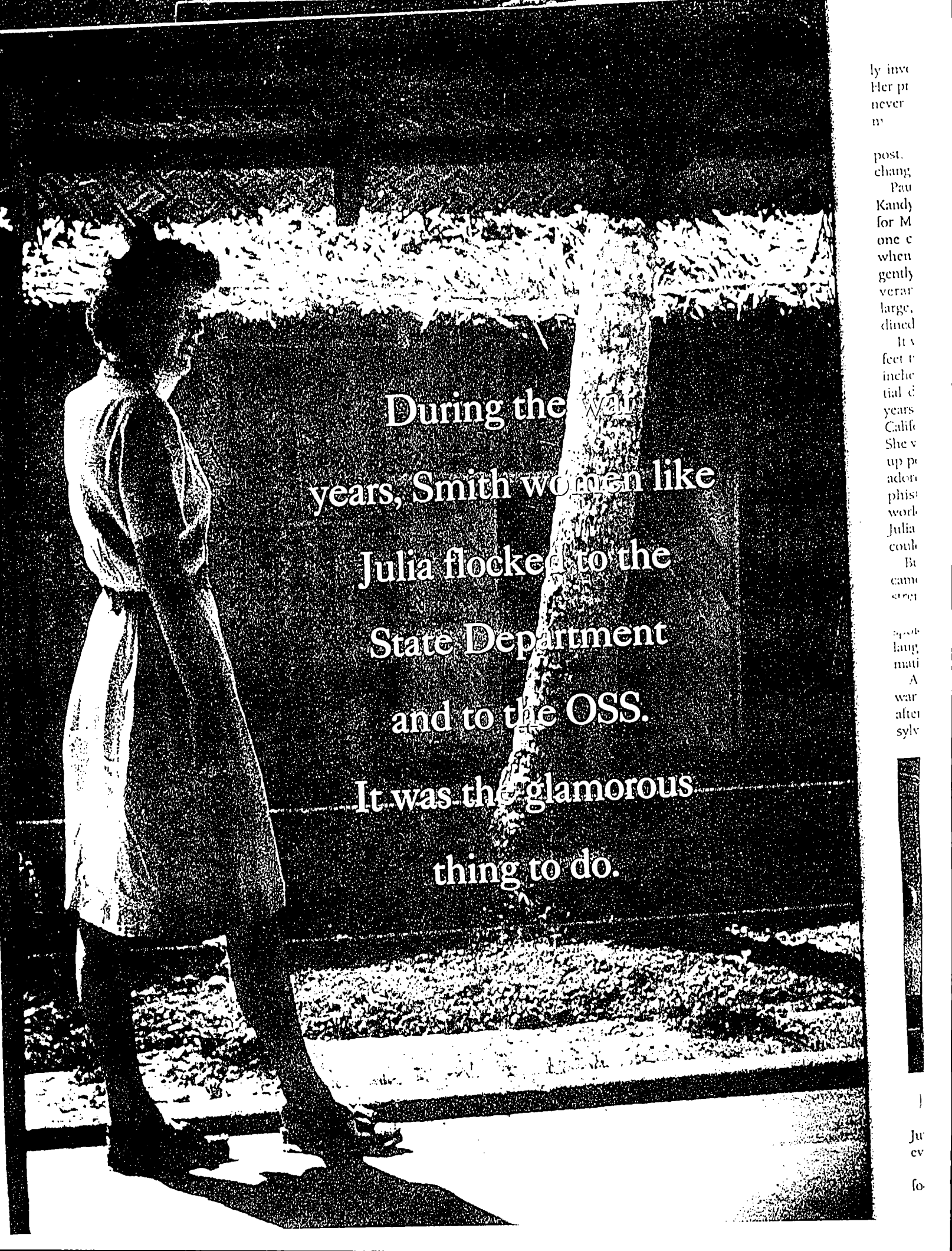
Agency. Although quartered in Kandy, the 50 men and women worked in a compound at Nandana, an old colonial estate close by, using their unique skills to gather and analyze information from Allied spies working behind enemy lines throughout Japanese-occupied Asia. The top-secret information was fed directly to Allied commander Lord Louis Mountbatten, General Claire Chennault of Flying Tiger fame, and General Joseph Stilwell, the ranking U.S. military official in Southeast Asia.

For McWilliams, who was much more familiar with a tennis racket than with an M1 rifle, this was an adventure of the highest order. There she was in a tropical island country, working on a tea plantation in palm-thatched bamboo huts, surrounded by some of the most important figures of the war, and heavi-

A Love Story



Most Americans know of Julia Child's cooking, but few know the ingredients of the love story that made her the nation's first lady of cuisine. By René Becker



During the war
years, Smith women like
Julia flocked to the
State Department
and to the OSS.
It was the glamorous
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ly involved in the work of U.S. spies on dangerous missions. Her previous life, at Smith College and later in advertising, had never been so glamorous, so exciting, or, in the end, so romantic.

It was not so surprising, then, that here, in this paradisaical post, McWilliams met a most fascinating man, a man who changed her forever.

Paul Child, OSS director of visual presentations, was sent to Kandy primarily to assemble a war room for Mounthatten. Julia first saw Paul on one of those sultry tropical afternoons when the only relief is the breeze that gently sways the palms. They met on the veranda of the planter's bungalow, a large, comfortable house where the staff dined.

It wasn't love at first sight. Julia was six feet two inches tall. Paul was five feet 10 inches tall. And there were other substantial differences. She was 32; he was 10 years her senior. She was a conservative Californian; he was from liberal Boston. She was from a well-to-do family; he grew up poor. And last, but far from least, Paul adored good food; he was a dapper, sophisticated man who had traveled the world. In contrast, the most exotic place Julia had ever been to was Tijuana, and, worse, she could not cook.

But slowly over the months in Ceylon, they became acquainted and began to admire each other's strengths and talents. He was a painter, photographer, wood-carver, and black belt in jujitsu, and he spoke French like a native. Julia had a keen wit and loved to laugh. He was dashing. She was strikingly beautiful and charismatic.

Amid the tropical beauty of Ceylon and the pressure of their war work, a love was born and later flowered in China. A year after the war, Julia and Paul married in Bucks County, Pennsylvania. The love story thus begun was fated to touch most Americans and change their eating habits forever.



Julia at play in the kitchen of her first apartment in Paris.

June of that year, and Robert was renamed Charles, but was forever called Charlie.

Paul and Charlie, with their older sister, Mary, lived at the foot of Mount Vernon Street on Beacon Hill. Bertha was from a

poor branch of the famous Cushing family, and when her husband died, she was forced to sing for her family's supper—literally—in churches, at soirées, and wherever respectable people would cough up the money. When the kids were old enough, the whole family got into the act.

Dressed in Little Lord Fauntleroy suits, Paul played the violin and Charlie played the cello while their mother sang. Mrs. Child and Her Children, as the family act was known, lasted



Above, Julia and Paul enjoying a meal in 1973.

Below, Paul Child, in a photograph taken by Julia.



only as long as the instruments held out, and that wasn't very long. One day, as they walked across Boston Common, some toughs taunted the boys. A fight ensued and the Child boys managed to hold

their own, but their instruments were smashed in the process.

Bertha, a vegetarian and an ardent believer in Theosophy—a religious movement based on mysticism, Buddhism, and Brahmanism—was not a typical mom. She relied on the kindness of a large circle of influential male friends. She often performed out of town, and whenever that happened, Paul and Charlie were farmed out to cousins or friends. "Somebody taught us the basic things like spelling, tying shoelaces, and so forth," Paul once wrote in a letter. "Charlie and I taught each other wrestling, drawing, and rudimentary carpentry."

Apparently they practiced wrestling regularly, because Bertha Child shipped them off to Saint Joseph Academy in Wellesley. "Some idiot told Mother St. Joseph's was a very tough place and that it would cut us down to size," Paul later wrote. He added that the "cruel and hateful nuns" used whips and straps to that end. When he was 84 years old, Paul wrote, "I still hate any nun!"

During the First World War, the twins worked in a munitions factory in Lowell. But in 1919, at the age of 17, Paul decided to explore Europe. Unfortunately, the merchant ship he signed on with went instead to California via the Panama Canal. He jumped ship in California, which meant he left without any pay, and quickly took a job (Continued on page 121)

Julia

(Continued from page 55)

in a Hollywood restaurant. When Charlie later joined him out West, the two brothers earned a living painting movie sets in Hollywood.

More than identical, Paul and Charlie were mirror images of each other: Charlie was left-handed and Paul favored the right; Charlie was extroverted and Paul was introverted. But both proved very early to be deep wells of artistic talent. After their return from the West Coast, Charlie studied at Harvard College, and Paul worked in Boston making stained glass and installing it in local churches. He also taught himself photography and wood carving. Paul never attended college, blaming lack of money. Department-store owner Edward A. Filene, who supported Bertha and paid Charlie's Harvard tuition, apparently did not like Paul as much as he liked his brother.

After a stint on a three-masted schooner, sailing to Bermuda and back, Paul finally made his way to France, where he supported himself making replicas of antique furniture in the Cluny Museum, in Paris, and became acquainted with Ernest and Hadley Hemingway and Gertrude Stein. By the time Charlie and their mother moved to Paris, Paul had learned to speak French flawlessly and was teaching at a boys' school in the Dordogne. On weekends he went to Paris to visit Charlie and his new wife, Frederica, and his mother. But more often than not, Paul simply used Charlie's bath, ate a quick meal, and was off to sit in a café, drink wine, and trade verses with a young woman all day.

By 1930 the allure of Europe had waned and Paul returned to the United States. He was a master at the Shady Hill School in Cambridge for a year, and then at Avon Old Farms, a progressive preparatory school in Avon, Connecticut, where he taught painting, photography, French, and judo. While there, he fell in with the salon of Marie Bissell, a wealthy patron of the arts. Musicians, composers, ballet dancers, actors, writers, painters—whoever was doing anything interesting or novel, and doing it well, from anywhere in the world—were likely to attend Mrs. Bissell's famous dinner parties and elaborate charity balls. Paul was, in a sense, adopted by the Bissell family and was a constant guest at these affairs and helped plan them.

All the while, he painted and photographed prodigiously. But unlike Charlie, who made a living selling his paintings, Paul rarely showed his work and avoided selling anything, says George Kubler, the eminent Yale art historian who knew Paul well during the thirties. "It was his art for him and his friends," Kubler says. "He didn't need more audience."

WHEN THE UNITED STATES ENTERED the war, Paul was 40—too old for combat and too old for clandestine operations, which would have been his preference. Nonetheless, like many of his friends, Yalies all and members of the ad hoc Bissell clan, he joined the OSS, which sent him to the Nandana estate in Ceylon. That was where he first saw Julia McWilliams.

Julia was born in Pasadena into a prosperous family. Her father managed its farms in Arkansas and southern California. Like her mother, Julia attended Smith College. She was popular on campus, except perhaps when she blew her whistle. As "grass cop," she was obliged to signal a violation with the whistle whenever she saw anyone walking on the lawn. By all accounts, she was a happy-go-lucky, vivacious woman.



Julia took this picture of Paul and his pleasures: wineglass in one hand, paintbrush in the other.

Julia played piano often and worked on the *Smith Tatler*, with the college-day dream of someday becoming a great American novelist. After graduation, in 1934, she tried in vain to get a job at the *New Yorker* and settled for one in the advertising department of W. & J. Sloane, a fancy New York furniture store. In those days, most women married immediately after leaving school or went to New York for work and fun.

But the fun wore thin after a few years, perhaps as more of her friends married. Ever the California girl, Julia returned to Pasadena. "I had a very good time doing absolutely nothing," she once said. Then came the war and everyone grew up, at least a bit. A number of Smith women flocked to the State Department and the OSS. Julia followed suit. "It was a glam-



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orous thing to do in those days," recalls Julia's college chum Charlotte Purgeon. Julia found all the adventure she wanted in Kandy.

Paul and Julia started dating very soon, if such a thing was possible under the circumstances. There wasn't anyplace to go, really. But they were quartered at the posh Queens Hotel in Kandy and always surrounded by tropical beauty. This was not a foxhole," recalls Jack Moore, Paul's aide-de-camp in Ceylon. "It was very picturesque. And since we were a thousand miles from any war, it was not tough living at all."

Julia's effect on Paul was somewhat surprising. Throughout the thirties, Paul had had a liaison with Edith Kennedy, an older woman with three sons who lived in Boston. She was well connected in the community and associated with a variety

Wherein, at last, she melts my frozen earth.

PAUL AND JULIA DECIDED IN KUNMING not to do "anything serious" until they returned home after the war. When they rendezvoused in Washington, D.C., early in 1946, they were certain they were meant for each other. Paul took Julia up to meet brother Charlie and his family at their Maine house, which the twins had built from scratch in the late thirties.

The occasion was auspicious because Julia was the first woman Paul had brought home to the family since Edith Kennedy. The house was just a cabin in the woods, on Lupus Point in Bar Harbor. There was no plumbing, no electricity. But Julia joined right in and impressed everyone with her good humor, her laugh, and her legs. "She had the most gorgeous long

it had been when Paul and Charlie lived there in the twenties. It was the old France that Paul introduced to Julia and it was Paul's France that she loved.

They lived in a small apartment on the third floor of a private house within walking distance of Paul's office in the U.S. Embassy, on the stylish Faubourg du Saint-Honoré. Early on, they bought a map of Paris and divided the city into many small sections, every weekend exploring a different neighborhood, investigating the shops and trying as many restaurants as possible.

Paul and Julia budgeted their money carefully and kept allowances for rent, food, clothes, and the like in different envelopes. "We always had an envelope for restaurants," Julia recalls. They both loved food and they both especially enjoyed eating out in restaurants—much more than dining in. Julia's cooking skills were nil.

Just before she married, Julia had taken a cooking class in California to learn at least the basics before she and Paul set up house. Much to Paul's chagrin, she hadn't learned much. In Paris she enrolled in the famous Cordon Bleu school. Knowing how to cook made their official entertaining easier, but, more important, it was a way of pleasing Paul.

Even then Julia had an acute sense of taste, which was key to her later success. But something happened at the Cordon Bleu. She found something she could call her own. Cooking became her art, much as photography and painting were Paul's artistic pleasures.

Although he had a full-time job in the foreign service, Paul painted and photographed as though art were his vocation, and he counted among many artist friends the famous photographer Henri Cartier-Bresson. He and Paul used the same lab and printer. Julia had never devoted herself to much of anything before she married Paul. Now she approached cooking much as Paul would have, methodically and single-mindedly. And he loved her for it.

Then Julia fell in with Simone "Simca" Beck and Louise Bertholle, two women who were trying to write a French cookbook for Americans. From that time on, food became Julia's second-greatest love. Wherever she and Paul traveled, his art and her food were inextricable parts of their lives, whether they were traipsing across Europe by themselves or touring with Charlie and his family or their many friends.

Betty Kubler remembers the "croissant episode" at Simca's old stone house in Provence. For one week straight, Julia and Simca constantly made croissants, trying to find the perfect measurements and tech-

Paul usually sent 3-page letters back to the States from Ceylon. They were written in a very fine hand. One day he sent a 10-page letter that went on and on about this wonderful woman he had met. It was Julia.

of artists. Paul visited often and they traveled together, but she apparently didn't want to marry. Kennedy's death at the beginning of the war devastated Paul. Although he wrote to friends about numerous women in his OSS tour of duty, only Julia sparked any real fire.

"Paul used to write us regularly wonderful letters on that thin airmail paper," says Betty Kubler, who is married to George Kubler. "They were usually about two or three sheets' worth in very fine handwriting so he could get in a lot. One day there came a very fat letter from him. It was 10 pages. It went on and on and on about this wonderful woman he had met. I knew who it was by the bottom of the first page." Betty Kubler recognized her classmate at Smith immediately.

Late in 1944, Paul was transferred to Kunming, China. A few months later, Julia managed to get herself transferred up there as well, and the two spent the last year of the war together exploring the various Chinese cuisines. In Kunming he wrote a poem for Julia on her birthday, a tradition he would uphold for many years.

How like autumn's warmth is Julia's face,
So filled with nature's bounty, nature's worth,
And how like summer's heat is her embrace

legs I have ever seen on a human being," says Rachel Child, Charlie's daughter.

Paul, too, impressed everyone. "He was a changed man," recalls Erica Prudhomme, Charlie's other daughter. "He seemed much more open. The wit came out." Julia was clearly the one. Later that summer, in a small church near Charlie's house in Lumberville, Pennsylvania, Paul and Julia married before a host of family and friends.

"She was a beautiful, outgoing, funny, gloriously open woman," recalls Rachel Child. "In a way she married her opposite. She told me he was very sophisticated. He taught her about Europe and introduced her to a whole new layer of society and kind of people than those she had known."

Paul and Julia lived for a short time in Washington, where Paul worked for the U.S. Information Agency. By a huge stroke of luck, he was offered a post in Paris. "In those days, not so many people spoke such fluent French," Julia recalls. She, on the other hand, struggled with the language for almost four years. Even so, Julia, who had never even met a Frenchman, fell in love with France immediately. "I was practically in hysterics from the time we landed."

Paris, and really all of France, were much different in 1949 from today. There were no tourists, and life was very much as

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nique. The two had several batches going at all times, with alarm clocks to tell them when to turn the dough or bake. Throughout the days and nights, the alarms rang. "Paul and I got so good at testing croissants that we could tell just by their smell whether they were worth tasting," Kubler recalls. "After a week there, I couldn't wait to get out." But Paul was happy and so was Julia.

WHEN PAUL CHILD DECIDED, IN 1958, to retire from the diplomatic service in a couple of years, he and Julia cast about for a place to live. She was pulled toward warm southern California. Paul, however, was drawn back to Boston. Julia was less than thrilled. "I thought it was, you know, the bean and the cod and all that sort of stuffy who's who among your ancestors, which I didn't

was working at WGBH in Cambridge at the time, and soon introduced Julia to Albert Duhamel, the host of a literary talk show called "I've Been Reading." He didn't usually interview people who had written how-to books, but Julia's book was unusual. Rather than talk, Julia said, she preferred to whip up an omelet. "After the show, the phone just rang off the hook, she was so wonderful," recalls Ruth Lockwood, Julia's longtime friend and the producer of most of her early shows.

And, as luck would have it, WGBH wanted to do a cooking series. "But they just hadn't found the right person," Lockwood says. On February 11, 1963, "The French Chef" hit the airwaves. Ironically, Julia and Paul had bought their first television set when they moved to Cambridge, and kept it in an unused fireplace. To Julia, television was just a means, not an end.

Houghton Mifflin rejected Julia's Mastering the Art of French Cooking because it was too long. Fortunately, a scout for Alfred Knopf loved it. The book eventually sold more than a million copies.

look forward to." But for Julia's sake, and everyone else's, it was a good thing Paul won.

Julia had one good friend in town, Avis De Voto. The two women knew each other mostly through their frequent correspondence, which had begun when Julia responded to an article by Avis's husband, Harvard historian Bernard De Voto. "The Paring Knife at the Crossroads" was a humorous complaint about cutlery in the United States. Julia's response included a hard carbon-steel French knife. Avis De Voto helped the Childs find their rambling three-story clapboard house at 103 Irving Street in Cambridge. But, most important, she helped Julia publish her book.

Houghton Mifflin had rejected the cookbook because it was too long. Fortunately, Avis De Voto, a scout for New York publisher Alfred Knopf, loved it. She sent the manuscript down to New York, where it was given to Judith Jones, an editor who handled French literature. Another stroke of luck, because Jones had lived in France, loved the food, and loved to cook. It was she who persuaded Knopf to publish *Mastering the Art of French Cooking*, the result of Julia's collaboration with Beck and Bertholle, which eventually sold more than a million copies.

Soon after the book came out, in 1962, Paul invited Beatrice Braude, a cohort from the Paris embassy days, to dinner. Braude

"I thought that if it would sell the book, that was great," she says.

Although Julia was the one in the limelight, she and Paul were a team and they did everything together. Paul did all the photographs for her books and many of the drawings. In the beginning he was in on all the plans for all the shows. He was at every filming and at every appearance. And at any time, day or night, that Julia needed a picture taken, Paul was there with his old twin-lens Rolleiflex.

If she was chief cook, he was chief dishwasher. Once when Julia and Simca Beck did back-to-back demonstrations in a hall without a kitchen, Paul washed the dishes between shows in the women's toilet with a little hand soap. No job was beneath him if it helped Julia. Whenever there was a problem or she needed advice, she turned to Paul and he was always there. He was her compass. "Julia could not have done what she did without Paul," says Lockwood. "Julia had no responsibilities except the marketing and her show. Paul did everything else."

Every morning, they would take their newspapers and books to the kitchen table and sit with a big pot of tea and read together. Then Paul would go to his studio to paint, and Julia would go to her study to write or to the kitchen to cook. They rendezvoused at lunchtime and passed a pleasant hour together. Then they both

went their separate ways again, deeply involved in their individual endeavors. Finally, he would come into the kitchen and ask what was for dinner and then go down to the cellar to pick out an appropriate wine. Their life together was as rich and full as possible.

In the mid-seventies tragedy struck when Paul suffered a stroke during a double bypass operation. When he awoke, he had lost much of his memory, as well as the ability to speak. He worked hard to regain what had been lost, and for a time his condition improved, but he was never the same. Still, he was at Julia's side constantly, whether she was on tour or filming another series or going out to dinner. They both wanted it that way, no matter how difficult.

They began to winter in Santa Barbara, where they had bought a small condominium. But year after year, Paul's condition deteriorated. For a time, Julia stopped traveling because Paul was too ill. Still, she maintained her usual frenetic pace. She would wake at 5 a.m. and work for a couple of hours, leaving Paul to sleep. Then she would crawl back into bed and cuddle with Paul while they both watched the morning news shows on television.

Eventually, the burden of Paul's health required more care than Julia alone could provide. He now lives in a home not far from Cambridge where Julia calls him in the morning and at night and spends the afternoon with him. When she was in Norway recently, filming an upcoming special for WGBH, she called him three times a day, at the hours she usually calls, regardless of her schedule and the time difference.

Next month, on August 15, Julia will celebrate her eightieth birthday, and although the man who brought her to Boston can no longer be attentive, she will always have her memories of Paul in livelier days. Those moments on that veranda on the Nandana estate in Ceylon, and the marvelous relationship that followed, continued to sustain her. And she will always have the beautiful poems that Paul wrote for her each birthday, words from the heart.

Sweet friendship, like the harvest
cycle, moves
From scattered seed to final ripened
grain
Which, glowing in the warmth of
autumn, proves
The richness of the soil, and
mankind's gain.
I cast this heaped abundance at your
feet:
An offering to summer and her heat. □

Jacques and Julia make sizzling TV

By Jack Thomas
GLOBE STAFF



aving been raised in a traditional Irish household, where a gourmet dinner might be frozen chicken pot pie and a cartoon of frozen corn along with a handful of Oreo cookies washed down with Hawaiian Punch, I have a lot to learn about cooking.

So it was with some enthusiasm that I agreed to cover Julia Child's appearance last week at a cooking demonstration at Boston University with the celebrated chef Jacques Pepin. For those of us who move around the kitchen with the grace of Charlie Chaplin on a scaffold, the chance to watch Julia in person is the equivalent of having a lesson in basketball by Larry Bird or on the tenor sax by Scott Hamilton.

Maybe it's the tenderness of her shoulder of lamb or the sweetness of her open-face apple coconut pie or her come-hither peekaboo fruit tart, but one look at Julia in a frilly apron and

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Master chefs Julia Child and Jacques Pepin on the set of their cooking show.

GLOBE STAFF PHOTO/PAM BERRY



GLOBE STAFF PHOTO / PAM BERRY

Pépin: more garlic. Child: more butter.

Jacques and Julia: sizzling TV

■ CHEFS

Continued from Page 73

my heart collapses like a soufflé.

Never mind that I had to share her with 500 gourmets who paid \$50 each for a seat at Boston University's Tsai Performance Center. Julia and Jacques whipped up a four-course dinner, after which everybody sampled the food and many lined up to have Julia and Jacques autograph her new book, "Cooking with Master Chefs" (Knopf, \$30). It's a companion to a new 16-week PBS series of the same name that features Julia introducing 16 chefs from around the country and helping to explain their recipes.

As fans may recall, Julia's sentences occasionally sound as if they'd been whirled through a blender.

"There are tricks," she said, "that every cook should have up his or her sleeve, however uncomfortable it may be."

As Pépin prepared to demonstrate the technique for deboning a turkey, she praised him as a "great boner."

While he wielded the knife, she advised the audience: "You should practice carving as you would practice an arpeggio on the piano or your backhand in golf."

Now, whether she meant to say "backstroke in golf" or "and in tennis," no one knew. But there were opportunities to figure out what she was talking about when the three-hour demonstration is edited to two and broadcast on public television next summer.

On the other hand, at times Julia exhibited a sense as common as boiled water.

"When you bone a turkey," she said, "remember that it's [shaped] just the way you are. It has a shoulder and so forth, and if you remember that, you won't get mixed up."

Like any other couple working in the same kitchen, Julia and Jacques had disagreements. He used too much garlic for her, and she too much butter for him. They misplaced the whisk, couldn't find the lid to a

pot and mixed up their glasses of port wine. In adding eggs to stuffing, she smashed them two at a time, one in each hand, requiring him to pick eggshells from the mixture. She was flummoxed by the insert on the Cuisinart. While they were preparing apple Charlotte, he sneaked in extra lemon, and when he turned his back she added vanilla.

While he worked on the turkey, she offered to sauté onions.

"This damned stove," she said. "I can't make it work."

Twice she called upon her quarter-century of cooking on television to advise not only Jacques but also the producer.

"This is not browning very well," Pépin said of the potato cakes.

She shrugged.

"Well, just say that it's browning."

Later, when the producer interrupted to ask them to repeat a sequence, she had a suggestion.

"I think we should just go right along, because you can cut out what you don't want."

With the aroma of turkey wafting across Tsai Auditorium, Julia and Jacques debated the merits of shredders, from the \$260 French model to the \$1.50 potato peeler.

Julia demonstrated a willingness to add rum and Madeira to dishes. Pouring vermouth into stuffing, she advised: "Don't be timid!"

Pépin was startled at the amount of butter she used in preparing the apple Charlotte.

"You're dipping that bread in butter?"

"To add a little richness," she answered. "As we say in the Institute of Food and Wine, moderation in all things."

"But you have to be moderate in your moderation," he protested.

"You don't have to have a julienne of peppers around everything," she said.

She recalled business banquets at what she described to be the height of the cholesterol craze and

her disdain for sauces prepared without butter.

"Dreary," she said.

"Not one of today's young chefs would be seen dead doing this," she said of their osso buco. "They have to have julienne of red peppers around everything. But people who have tuna for lunch and tuna for dinner, they may end up with lead poisoning or mercury poisoning because bad things can happen if you have too much of anything, even broccoli."

As each prepared an appetizer of potato cakes, Jacques watched Julia lathering on butter.

"I'm not putting any butter on mine," he said.

"Yes, and you'll regret it, Jacques."

In the kitchen of Boston University's culinary arts school, meanwhile, students were preparing the same menu: salmon in potato jackets, chicken and turkey galantines with sausage stuffing, osso buco and apple Charlotte — all of which were served to the multitude. Among the hundreds who lined up to have Julia and Jacques autograph a book, one young man stopped in front of Julia.

"When I started, I couldn't even make Jell-O, and now, thanks to you, I cook a terrific bouillabaisse."

As cows go, then, is there one more sacred in Boston than Julia Child? She's revered by chefs at restaurants throughout the land for having elevated the culinary arts, and also by klutzes in the kitchen like me, for whom she has made cooking fun.

That is why I am undertaking a campaign to have her name chiseled on the facade of Boston Public Library, right up there alongside Homer and Hippocrates, and why? Because Julia Child has contributed more to our lives than many of the names up there, like Klopstock, Pufendorf and, especially, Torricelli, who sounds like he belongs under tomato sauce.

A radical suggestion?

Perhaps.

But love does that to you.

**PHOTOCOPY
PRESERVATION**

American Wine & Food

AIWF

THE AMERICAN INSTITUTE OF WINE & FOOD NEWSLETTER

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Spirited Bidding Takes Wine Auction to Record High

One Enchanted Evening

SHE CATOLED, she coaxed, she prodded, she wheedled, and by the end of the evening, "Comet Ursula" Hermacinski had raised a record-breaking \$100,000 for AIWF educational programs at the sixth annual Rare Wine Auction in Washington, D.C., on April 29. Hermacinski cemented her reputation as a crowd-rouser from the opening salute, with a little help from the irrepressible Julia Child.

"Remember, when you bid more than the market price, you can take it off your taxes," crowed Julia. "So bid your hearts out!" And with that, Child demonstrated her heretofore hidden musical talent, letting out a buglelike toot to kick off the action. With that energetic launch, Hermacinski was off and running.

A master at generating high spirits in a room, the young Christie's auctioneer showed she knows when to pause for effect. At several points, she slowed the pace to allow tension to build and to egg on rival bidders.

"What's another \$200 divided by 10?" she teased one table of 10 elegantly

dressed women bidding on a dinner lot that was climbing above \$3,000. "You're not going to let it get away from you by \$200, are you? I guarantee you will get your picture taken." Her humorous heckling paid off, with many lots going for more than expected.

"I would have to say we're all pretty darned happy," said auction chair Tor Kenward afterwards. "We sparked on two levels. The auction raised the money we hoped it would for programs, and I think we saw a lot of people having a great time."

Fetching the top price was a lot donated by Women for WineSense. Richard Torrenzano of New York bid \$4,000 for a three-day private tour for two of Napa Valley, hosted by some of the outstanding women of the California wine industry—among them, Michaela Rodeno (St. Supéry), Shari Staglin (Staglin Family Cellars), Margaret Duckhorn (Duckhorn Vineyards), Willinda McCrea (Stony Hill), Margrit Biever Mondavi (Robert Mondavi Winery), Julie Williams (Frog's Leap Winery), Dawnine Dyer (Domaine Chandon), Beth Novak (Spottswoode) and Jamie Davies (Schramsberg). "It just sounded like a terrific opportunity to have some fun and seemed like a really unusual package," said Torrenzano, who owns a corporate communications firm.

Top spenders for the second year in a row were Jackie and Barry Bergman of Pennsylvania, who snared the custom Sonoma Valley tour hosted by the valley's women winemakers, as well as a dinner for six in the Washington, D.C., area with wine critic Robert Parker and a treasure-chest of Louis Jadot Burgundies.

Introducing one lot, a dinner for eight with Robert and Margrit Biever Mondavi at their hilltop Napa Valley home, Hermacinski reminded bidders, with mischief in mind, that the Mondavis have an indoor swimming pool near the dining room. That clearly wasn't the main selling point for winners John and Edyth Ledbetter, who spent \$3,200 for the dinner package. "You can quote me: I'm not swimming in the pool," said Edyth Ledbetter who, with her husband, grows some of the wine grapes purchased by Robert Mondavi Winery.

A half-dozen old Beaulieu Vineyard Pinot Noirs donated by early AIWF supporter Robert Huttenback found a good home with Keith Marton and Rebecca Murphy, who paid \$650 for the wines from 1946 and 1950. "I love old California wines," said Marton, a San Francisco physician and president of AWARE (American Wine Alliance for Research and Education). "I've had some older Beaulieu Vineyard Pinots, although none this old, and I've always enjoyed them. So I was more than willing to gamble."



RED CLOTH: Schramsberg's Jack Davies

Marton and Murphy, who is AWARE's executive director, uncorked one of the 1946 wines that weekend in Washington. "We were very impressed," says Marton. "It was much darker and redder than we expected, with a surprising amount of fruit and a very mildly smoky quality that I associate with old Burgundies—altogether, a very pleasant wine. We think we got a really good value."

Throughout the evening, prominent vintners took the podium to promote lots featuring their wines: Margaret Duckhorn introducing an imperial of Duckhorn Vineyards' Three Palms Merlot; Chuck Carpy presenting a 25-year vertical of Freemark Abbey Cabernet Bosché; and Jim Clendenen representing the AIWF Rare Wine Auction Commemorative Bottle, a 1993 Au Bon Climat "Rosemary's Vineyard" Pinot Noir in a dramatic etched and hand-painted five-liter bottle. This last prize went for \$2,800 to Steven DeLonga, a wine collector from Annandale, Va., who was sitting at Clendenen's table. DeLonga joined the bidding at the last minute when Clendenen offered him an inducement, a magnum of the same wine so the collector could taste it before opening the commemorative bottle.



Jim Clendenen (standing) with commemorative bottle winner Steven DeLonga and Kim Van

The Au Bon Climat owner can also claim some credit for Juliana Middleton's winning \$1,900 bid on a dinner for 10 at Washington's Provence Restaurant, with vintners Clendenen, Duckhorn and Jack and Jamie Davies. "I've been drinking Jim Clendenen's wines since before anybody knew who he was," said Middleton, a Santa Barbara caterer and former AIWF chapter chair who bought the dinner as a tribute to her favorite winemaker.

Clendenen himself spent \$3,000 for two seats at a Chateau Lafite-Rothschild tasting in San Francisco early next year. And what's a little media access worth? Robert and Margrit Mondavi paid \$2,200 to share a Washington, D.C., dinner table with New York Times Washington bureau chief (and AIWF board member) R. W. Apple Jr., his wife Betsey and a surprise political guest of Apple's choosing.

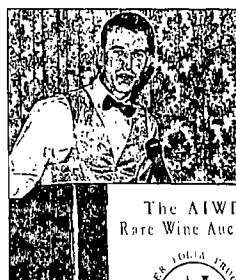
Among the happiest winners were surly Robert and Carol Russell of Westport Rivers, Mass. The Russells, who have New England's first *méthode champenoise* winery, offered \$3,000 to participate in the final blend of Krug Grande Cuvée and dine with the Krug family in Reims. It will be the Russells' first trip to Champagne.



WINNING GRINS: Robert and Margrit Biever Mondavi with R.W. Apple Jr. (right)



Archie McLaron, AIWF auction consultant, and auctioneer Ursula Hermacinski



GALLIC GUEST: Jean-Guillaume Puits of Chateau Clos d'Estournel



Former Spokes of the House Thomas Foley with Mondavi Winery's Herb Schmidt



MERLOT CHAMP: Margaret Duckhorn

PHOTOCOPY
PRESERVATION

CONTINUED ON PAGE 2.

One Enchanted Evening

CONTINUED FROM PAGE 1.



HOW MUCH HIGHER? Ladies' table plays to win.

The elegant women seated together did prevail on one of the auction's most sought-after lots: dinner for 10 with Julia Child and Pio Boffa of Italy's Pio Cesare winery at Roberto Donna's Galileo restaurant in Washington. The group—including brewery heir Holly Coors and Washington talk-radio host Blanquita Cullum—redeemed their 11-course dinner the next evening, arriving shortly before Donna had some surprise political guests of his own: First Lady Hillary Rodham Clinton with former Texas governor Ann Richards.

What kind of chaos descends on the kitchen when both Julia Child and Hillary Clinton show up for dinner? "To cook for both of them the same night and at the same moment was like when you put a Ferrari in fifth gear," says Donna. "My cooking inspiration just flew high in the sky."



U.S. Rep. Cal Dooley (Calif.)



KITCHEN ENCOUNTER: First Lady Hillary Rodham Clinton greets Pio Boffa (r) of Pio Cesare, Roberto Donna, and the First Lady of Food, Julia Child.

Back on the ground, many others deserved thanks for the success of this year's auction—among them, a behind-the-scenes crew of volunteers from the National Capital Area chapter of The AIWF and the star-studded team of reception chefs, all AIWF members.

Contributing to the event's financial success were Grand Sponsor *Wine Spectator*, whose publisher, Marvin Shanken, opened his wine cellar and his humidor for the occasion. A mixed case of 1974 and 1978 California Cabernets and 1963 vintage Potts from Shanken's cellar fetched \$1,800, while a 50-box lot of rare cigars donated by Shanken brought in \$3,200, one of the highest prices of the evening, purchased by John and Vickie Wysokinski for their Baltimore restaurant Foster's at Fells Point.

Other sponsors whose generous support made the evening possible were MasterCard International, Evian Natural Spring Water, American Meat Institute, Champagne Taittinger, Dallas Bros. Coffee, Domames Prats, Wine Cellar Concepts by David Spon, Yauco Selecto Estate Coffee and American Vintners Association.



SUPER DINNER CREW: (l to r): Gennaro Vitello, Hidemasa Yamanouchi, Eric Perez, Guenter Seeger

A Taste of Washington, D.C. and American Wine Reception

VITATIA UNION & COUNTRY HAM TARTLETTES WITH FRESH MORELS
Jeffrey Bulkin, Vitatia

SALMON ESCABECHE
Yammi & Cam, Cava Loco & Provence Restaurant

CURRIED MUSSELS WITH SPINACH
Ann Castillon, Castillon's 1st Place

SCORZONERA WRAPPED IN PROSCIUTTO AND PHILLO
Roberto Donna, Galileo

CILANTRO TAIAPING CHAU CAKE
SEARED SALMON WRAPPED IN JAMON SERRANO
Gregory Hall, Galileo

CORN PUDDING WITH SHRIMP AND LEEK SAUCE
Bob Kirkwood, Kirkwood's

VIETNAMESE HAPPY PANCAKES WITH MORELS
GRILLED WHITFISH WITH SAIGON CARTAGE
SEARED BEEF CARPACCIO ON EYE WITH MUSTARD & CAVIAR
Norm Poulton, Restaurant Nora & Ami Nora

A SELECTION OF AMERICAN WINES
provided by the American Vintners Association

Gala Dinner

AMUSE BOUCHE—VARIATIONS ON CAVIAR
Hidemasa Yamanouchi, The Jockey Club, Washington, D.C.
Taittinger Brut Millésime 1989

Live Auction with Ursula Hermansinski of Christie's, San Francisco

MEDALLIONS OF MARINATED TORSER
PAPA BEANS, TOMATO CHILES AND ORA
Hidemasa Yamanouchi, The Jockey Club, Washington, D.C.
Berger 1993 Napa Valley Chardonnay Shrug—Limited Release

CAPPRELLACCI FILLED WITH BEANS-SMOKED SEA BASS AND
SOFT GOAT CHEESE, "MORCIA" BLACK TRUFFLE PISTO
Gennaro Vitello, Fontaine, New York
1992 Terrate-Catano Sonoma County Syrah

STUFFED, ROASTED SOYAR
CHILLARD GREENS, MORELS AND VITATIA UNION
Guenter Seeger, The Dining Room, Duxford
1991 Chateau de Marburet, St. Estephe, Domanes Prats

SELECTION OF FLAVAN GRIFFIN
1990 Cavellio Banti Brunello

PYRAMID OF WILD STRAWBERRY MOUSSE WITH WHITE CHOCOLATE
LYON ICE CREAM
Eric Perez, The Ritz Carlton, Lyon, France
Selection of American Dessert Wines

Evian Natural Spring Water
Yauco Selecto Estate Coffee
Roasted by Dallas Bros. Coffee



CHICKENS: (seated l to r) Holding Cartier, Patti Devitt, Italian ambassador Boris Banchieri and wife Flavia



DINNER DANCE

PHOTOCOPY PRESERVATION

Lettuce Woes

WITH ROMAIN LETTUCE at \$2.39 a head after spring's California floods, Caesar salads have truly become food for emperors. Coffee shop owners, who have seen their lettuce rise from \$12 to \$42 a case, can be forgiven for wincing as cooks layer the gold-plated green stuff on four-dollar sandwiches.

The early estimate of damage from the March floods stands at \$240 million for California's Monterey County alone, says Richard Nutter, agricultural commissioner for the county and the AIWF Monterey Bay chapter chair. "There may have been grander floods before we had the population and type of agriculture we do now," says Nutter, "but there's never been one that's affected the public or agriculture more severely than this one."

According to the figures from Nutter's office, the flood demolished 18,000 acres of crops in Monterey County, including 21 percent of the year's strawberry crop and significant acreage planted to artichokes, lettuce, broccoli, cauliflower and carrots. One thousand acres of topsoil simply washed away. In the second week of April, when *American Wine & Foodspoke* with Nutter, Monterey farmers and greenhouse growers were still struggling to assess the damage, clean up debris, repair equipment and replant.

When natural disaster strikes, Nutter's job description changes. Under normal circumstances, his office generates an annual crop report, inspects produce for quality, issues pesticide permits and monitors growers for compliance with regulations. But the floods "kind of shut down" Monterey agriculture, says Nutter, and he has spent much of his time trying to find aid for devastated farmers.

There isn't much. "Disaster programs don't fit the type of agriculture we have here," says Nutter. "Federal programs were designed to fit the Corn Belt states, where they have large-scale agriculture and crops with price supports that you can store. They don't use large numbers of field workers. We have small acreage

with perishable fruits and vegetables. Growers plant to meet customer need, so they harvest through time frames. It's very expensive and very labor-intensive." And it frequently means that a small business has too many workers or too much gross income to meet the federal gov-



FLOOD VICTIMS: Gold-plated greens

ernment's definition of a family farm and to qualify for aid.

Most growers operate on bank loans and can expect lenient treatment from lenders, who know it's in their best interest to help get crops replanted soon. The county's greenhouse growers—who grow cut flowers and nursery stock—may have a harder time finding the money to repair their structures. "It's a sad commentary," says Nutter, "when you have a well-established family-run business and something wipes them out, along with the employees' jobs. The florist on the corner can get an SBA loan, but the guy who produces the flowers won't get a thing. I think national farm policy needs to be changed so we don't have to fit the mold of Midwestern agriculture."

Nutter expects consumers will see some price relief by June. By mid-summer, no doubt, Americans will have forgotten about the disaster and will be filling shopping carts again with California lettuce. But the growers won't have forgotten. Are there any lessons to be learned from such a destructive experience? "Many of the growers are saying the pendulum on environmental issues swung too far one way," says Nutter. "Environmental concerns prevented maintenance of river channels. Keeping willows and other growth out of channels and repairing levees had practically come to a stop. And I think there has to be a balance there—to provide a habitat for fish and game and still protect growers' property. A river is there for a purpose. If you're going to exist next to it, you have to control it somehow." ☞



Zelma Long Honored

Simi Winery president Zelma Long received the first "Woman of the Year" award from Women for WineSense, presented by WWS co-founder Michaela Rodeno. The luncheon honoring Long, held in Washington, D.C., the day preceding the AIWF wine auction, was part of "Celebrating Wine in American Life Week." The luncheon concluded a panel discussion for women on getting ahead in the wine industry. "Begin with the end in mind," advised Long. "The best use of your energy is to define what leadership role you want to take and then map out the way to get there."

UPDATE:

Taste & Health On Tour

THE AIWF CONTINUES to spread the word about its Taste & Health projects to an ever-wider audience. And as we do, we continue to find avenues for reaching even more people with our message about the importance of considering taste and health together. Many other groups, it happens, have complementary agendas; by combining forces, our voices are much louder. "We may be groups and people with different points of view, but we are all trying to get to the same place," says AIWF executive director Roberta Klugman.

In March, Klugman traveled to Washington to attend a landmark conference with a name that says it all: Building Alliances to Communicate Food, Nutrition and Fitness Information to the Public. The conference brought together leaders to form partnerships and coalitions to deliver consistent messages on these topics. As a result of this meeting, James O. Hill, associate director of the Center for Human Nutrition at the University of Colorado's Health Sciences Center, is exploring an alliance with the AIWF's Colorado chapter. It is hoped that Hill, who works with at-risk children on increasing their physical activity levels, could join with our chapter to develop a model curriculum for Denver schools incorporating elements of our Taste & Health message.

Klugman also recently attended the USDA's NET (Nutrition Education and Training) Conference to present the AIWF-supported "Kids Cooking Week" program to nutrition educators. "We had a lot of requests for the teaching materials," reports Klugman. "It's just giving people more ideas on how to reach children through school foodservice. The bottom line is that partnerships are key to getting things done in the future regardless of what happens with Congress' proposal to replace federal funding with block grants for school meals."

In addition, The AIWF continues to organize Taste & Health presentations at regional meetings of the American Dietetic Association. At six meetings so far this year, representatives from our speakers bureau have presented two-hour workshops on the Taste & Health objectives and activities.

Finally, The AIWF was recently invited to join the USDA's Team Nutrition, a coalition of groups committed to improving the health of children through better nutrition. Coalitions again! Ellen Haas, USDA under secretary for food, nutrition and consumer services, believes that public-private partnerships are critical to improving school meals. To prove the point, the agency recently held a demonstration project at seven schools in seven cities, bringing chefs into the classrooms and cafeterias to talk about food and prepare nutritious and tasty school lunches.

In Berkeley, Alice Waters spearheaded a group of prominent local chefs who descended on a neighborhood school to prepare a

soft-taco lunch for 340 five- to nine-year-olds. Waters washed and sliced carrots in the school garden as fast as the kindergarten gardeners could pick them, while chef Paul Bertolli stirred black runner beans in a cast-iron kettle over an open fire on the school playground. At lunchtime, the kids sat down at cloth-covered tables for a veritable taco feast—one that met federal dietary guidelines and budget requirements.

At similar events in New York City, Denver, Atlanta, Washington, D.C., Baton Rouge and Chicago, chefs worked with teachers, students and foodservice personnel to prove that nutritious food can also be tasty. Many of the participating chefs are or work for AIWF members—among them, Roberto Donna, Nora Pouillon and Jean-Louis Palladin in Washington, D.C.; Joe Cahn and Susan Spicer in New Orleans; and Keith Korn (of member Gordon Restaurant) and Rick Bayless in Chicago. ☞

Chef Traci des Jardins targets a reluctant tushy eater at USDA's Team Nutrition lunch.



PHOTOCOPY
PRESERVATION

World Cup Supper

by TONY GAROFALO

THIS PAST SUMMER many Americans were introduced to World Cup Soccer. Now I'd like to see some recognition given to the increasingly popular sporting event World Cup Supper. The game? Special ordering in restaurants. That's where the real competition is. The rules are simple: Never order a menu item "as is." The player/cater who makes the greatest number of innovative special requests wins.

What is a special request? Like you don't know. It's ordering everything that comes on something on the side; subtracting one thing, adding another; rewriting the menu; nixing the artificial sweetener in the pink packet and asking for the one in the blue packet. Being in charge. Feeling your power. It's the EST of the nineties.

It started with the healthier-than-thou set basking in self-denial with their no-fat, no-salt, no-taste orders. But now everybody's gotten into the act. You

can play against the waiter or people in your dinner party, or your group can compete with nearby tables. Try doubles with your spouse or your date. You can play even if you dine alone. At each successive meal try to achieve your personal best.

If you're in the minority of diners who order from the restaurant menu as written but you would like to make the transition from spectator to player, here are some guidelines to help you feel your power on your way to reaching the Special Request Hall of Fame.

- ❖ Do not allow a busboy to bring water to your table. You can score right off by saying to your waiter: "I'd like some water. Very little ice, please." He'll immediately know that you're a player.
- ❖ If the bread at an Italian bistro is served with a dish of olive oil, ask for butter. If pats of butter are served, ask for olive oil. If both

are presented, request a dipping dish of olive puree. At a Mexican restaurant, ask for verification that the picante sauce was not made in New York City.

❖ For easy points never accept the vegetable that comes with your entree. If it's broccoli, ask for spinach. If peas and carrots, request peas only or carrots only; and make sure they're baby. If the vegetable is green beans, ask if they're French. If the waiter is unflappable, instead of vegetables request risotto shipped from Italy. Ask to see the bill of lading.

❖ If someone at your table makes a special request for seven-grain bread, ask for the same with one of the grains removed. This is an applause getter.

❖ Should your server proudly announce locally grown produce, ask for produce from out of town or out of state. If someone in your dinner party beats you to it, request sprouts shipped directly from Brussels. Ask to see the bill of lading.

❖ Ask if the soup du jour contains cream. Then ask if it is made from meat stock. If someone at a nearby table scores by asking for potato-leek soup without the leeks, order the vegetable soup and request that the chef pick out the celery and lima beans and add extra corn and zucchini.

The salad course provides a chance for the most creativity in ordering. Even if you become fatigued later on in the meal, you may have garnered more than enough points ordering the salad to become a Supper Club finalist. Here are a couple of for-instance.

❖ Order a salad of mixed seasonal greens. Request removal of two of the seasons, e.g., fall and spring. Instead, ask the chef to double up on winter/summer greens. This move is All-Star time.

❖ If the salad is field greens, challenge the waiter to identify the fields as well as the greens. Before okaying dressing (on the side, of course) of balsamic vinegar and extra-virgin olive oil, request authentication of the oil's virginity.

Before we move on to dessert and coffee, let me state that World Cup Supper has a crucial Breakfast Event.

❖ Order a three-egg omelet made with one entire egg and two egg whites; turkey bacon, fresh fruit (no watermelon) instead of potatoes; coffee with 1% milk; wheat toast dry, margarine on the side; apple butter instead of marmalade; and fresh-squeezed orange juice, pulp on the side.

And now back to the dining game in progress.

❖ If there is a dessert cart, ask the waiter to wheel it over and give you a detailed explanation of each of the dozen or so items. When he's finished describing the last offering, ask him to repeat his explanation of items one through six. When he's through, be the first to state, "Nothing for me, thanks."

If you and your competitors are neck and neck down the homestretch, don't get heartburn. You can break away from the pack during coffee. Let everyone else order theirs first, and then make yours an iced decaf hazelnut cappuccino low-fat latte with cinnamon.

Point. Set. Match. ❖

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Not Much Sleep in Seattle

IT'S A GOOD THING HER NAME'S SHORT. Julia Child signed more than 1,400 cookbooks in one weekend last February when she flew to Seattle for appearances to benefit The AWWF. In two days packed with lunches, dinners, book signings and talks, Julia raised more than \$23,000 for the national coffers and about \$2,500 for the newly revived Pacific Northwest chapter.

She also clearly made the day—or maybe the year—for quite a few fans, who began lining up at 6:30 a.m. at Sur La Table, the Seattle cookware store, to be one of the 250 people allowed at the book signing. First in line: Denise Jones, a cooking student from West Palm Beach, Fla., who flew the 3,000 miles to Seattle just for

the day. People brought teddy bears, aprons and stacks of well-thumbed cookbooks for their idol to sign. And countless followers recounted to Julia how she had changed their cooking, their careers, their lives.

That evening, Julia was the guest of honor at a \$1,000-a-plate dinner for 16 in the home of Shirley and Alf Collins, who own Sur La Table. In the kitchen were the Seattle area's top chefs: Wayne Ludvigsen of Ray's Boathouse, Eric Lenard of The Hunt Club, Monique Barbeau of Fullers, John Sarch of Chateau Sue, Michelle, and Kaspar Donier of Kaspar's. "A perfect dinner" Shirley Collins pronounced it, an opinion seconded by the excited woman seated next to Julia, Debbie Naylor, a FedEx driver from suburban Chicago whose sister had surprised her with the dinner ticket as a birthday present.

"She said, 'I need you to come to Seattle this weekend. Bring something nice to wear and don't ask any questions,'" recalls Naylor, who says she is a long-time fan of Julia's. "I've always said, wouldn't it be fun to sit down and talk with her for an evening?"

And so she did. "Debbie was shaking when she came in the door," said Shirley Collins. When the seated dinner got underway with truffled clam chowder, the 36-year-old Chicagoan found herself with Child on one side and the "Frugal Gourmet" Jeff Smith on the other. What do you say to a sister who springs such a surprise? "I said, 'Great, now what do you expect me to get you for Christmas?'"

On Tuesday, the AWWF's Pacific Northwest chapter packed Seattle's Sorrento Hotel for a "Taste & Health" luncheon honoring Julia. The sold-out lunch provided an opportunity for a reunion of some of the attendees at the AWWF's Seattle-area "Taste & Health" workshop last year. That evening Julia treated a full house of 500 at the Washington Athletic Club to reminiscences about her years in France and her now-trademark rumblings about food-fearing and fat-obsessed Americans.

The two-day marathon left many of her escorts awed at her endurance. What keeps her going? Hamburgers, says AWWF chapter relations director Tony Spleen, who took on the challenge of finding a good burger for Julia in Seattle on Sunday at 11 p.m. ❖

WAGES OF FAME: Julia signs on... and on



PHOTOCOPY
PRESERVATION



NEW AIFW CHAIRMAN Maggie Mah is vice president of Mattson & Company, Inc., which specializes in new product development and market research for the food and beverage industry. An AIFW Founder and former treasurer of the Northern California chapter, Mah resides in San Mateo, Calif. Not long after her installation as chairman, she spoke to *American Wine & Food* about the chairman's role and her agenda.

Apart from chairing board meetings, what does the AIFW chairman do?

Meetings are just the tip of the iceberg. There are a million details, phone calls, judgment calls. I guide committees and check in often with board members and the national staff. I've been going to chapter events and speaking in front of groups—the USDA among them—representing the AIFW perspective. But the most important thing I have to do is push us ahead as an organization. Where do we go now that we're out of "survival mode?" I have the luxury of being chairman when the future is bright, but in many ways I consider it a greater challenge. A lot of my energy is spent looking for the right paths.

With board members serving three-year terms—or, at the most, two three-year terms—the character of the board changes a little each year. In what ways could our board be strengthened?

This year is going to be critical for the nominating committee because several board members are completing a second term and must rotate off. We're losing major leadership. Because it takes time to identify and cultivate potential board members, the nominating committee is now a standing committee that operates year-round so members can do a thorough search. For it to be effective, the board has to represent all aspects of the food and wine community—wineries, hospitality, food service, restaurants, academia, industry, the media, et cetera. Last year, we realized we were under-represented in the wine business, and we subsequently proposed two new board members from the wine industry. Agustín Huneus and Rhonda Carano. I'd like to see more representation from mainstream sectors, such as chain restaurants, grocery and agriculture. But I think our board is the best it's ever been and something we can point to with tremendous pride. What you see is what we need more of.

With financial crises pretty much behind us, what will be the chief issues facing the board this year?

While we're at last free of our onerous debt, we're still operating without a cushion. We recently had an unexpected jump in our insurance premium, and that money's got to come from somewhere. Until we have an endowment or an unexpected contribution, we're going to have to be very vigilant. The staff is creative at making dollars go a long way, and the development staff is working hard at developing new contributors, but there's a lot of competition for those dollars.

I think our future is the big issue. The board is going to have to shape our role in the Center for Wine, Food and the Arts and set policy on issues having to do with getting our message beyond our present constituency. That probably means getting online in some meaningful way, but how do we do that without diluting our membership? And how do we go about making The AIFW a household word? Which avenues we take will depend on the mandate we get from the board. And it has to be feasible for the national office. Yes, we want more members, but we have to be able to handle them properly.

Do you think The AIFW is "missing the boat" in any areas—that there are things we should be doing more aggressively that we aren't?

First, we have to get the *Journal of Gastronomy* published. Second, I think we're getting more aggressive in our presence before the national press, but I want to see us do more of that. We have to increase awareness of The AIFW beyond the food and wine community and the few dedicated consumers who know about us. We've been hamstrung by debt, but we're starting to take a more public profile. I think our wine auction symbolizes that. Having it in Washington, D.C., means that some important people are going to be newly exposed to The AIFW. We absolutely should be "out there" more—not as food cops but as a forum. If we're going to be true to our mission, we need to have a higher profile.

Do you have a personal agenda for the year—specific things you hope to accomplish?

The first, most tangible one is to get the *Journal* out and see it be a self-supporting publication, reaching beyond our membership. I want to see us do more in the way of education, more than culinary scholarships. One of our original premises as an organization was to establish gastronomy as an accredited course of study in universities, and I'd like us to make that happen. I also think we need to get on the information superhighway in some way. But what's absorbing a lot of my time right now is getting the Center on the way. It is the tangible embodiment of our future, and we're spending a lot of energy to get it going. ☺

New National Staff Appointed

Executive director Roberta Klugman is delighted to announce the appointment of Daphne Derven to the post of AIFW national director of programs. Derven was formerly director of public programs for the California Academy of Sciences, responsible for the educational and public programs at a facility that serves 1.5 million visitors annually.

An archaeologist by training, Derven has a special interest in historic foodways and historic preservation. Over the past 20 years, she has been a consultant to several American museums, frequently on exhibits relating to foodways. She has also taught and lectured widely on food history; her presentation on the history of home economics was a highlight of the last Conference on Gastronomy in Monterey.

"Most of what we know about the past comes from remnants of tools used to prepare, produce or process food, or remnants of the food itself, such as bones and seeds," says Derven. "In some time periods, there's not much else. So it was natural that my special interest would be food and diet. I found it an extremely intriguing thing to study. And it's a never-ending exploration for me. I've been at this a long time—I went on my first excavation in 1965—but I never fail to be asked questions I can't answer."

There may not be any digs in Derven's future at The AIFW, but the programming challenges excite her. Derven will work with the national programs committee to plan the annual International Conference on Gastronomy, oversee "Taste & Health" project programming, and initiate and execute other AIFW national programs. "I think my passion for education and my anthropology background—which has me always looking at the most diverse possible perspective on things—will combine well with existing programs and open avenues for new ideas," says Derven.



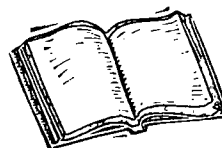
Tanya K. Henry

Also joining the national staff is Tanya K. Henry, the new chapter relations coordinator. Henry will be assisting chapter relations director Tony Spleen in providing support and counsel to local chapters. Henry, a graduate of the California Culinary Academy, also has a B.S. in home economics and nutrition. She was formerly the in-house research and development chef for a line of Asian sauces.

Nominating Committee Formed

Susan Walter has agreed to chair the nominating committee

assembling the slate of candidates for the AIFW national board of directors. Other committee members are Rebecca Alsied, Vincent Crowder, George Faison, Jon Fredrikson, Nancy Kirby Harris, Sandra McCauley, Niki Singer and John Strozdas. If you would like more information about the nominating process, please contact executive director Roberta Klugman. If you would like to make a nomination, please submit it in writing by July 1 to Susan Walter, c/o AIFW, 1550 Bryant Street, Suite 700, San Francisco, CA, 94103.



Directory on the Way

Our request for updated directory information from our professional members (now known as contributing members) produced such a flood of responses that we have had to delay directory publication about a month in the interest of accuracy. Contributing members can expect to receive their new Resource Directory by September 1. Thanks to all those who responded for helping keep our database up to date.

Are You Spending Too Much for Magazines?

Magazine junkies, take note: If you enjoy reading the national food, wine and travel periodicals, you should know about an AIFW membership feature that we don't emphasize often enough. Some of the most prominent magazines in those fields—among them, *Gourmet*, *Food & Wine*, *Bon Appétit*, *Travel & Leisure* and the *Wine Spectator*—offer significant savings to AIFW members (up to 50 percent on some titles).

Our membership department can send you a list of the periodicals that extend discounts to AIFW members, with instructions for subscribing. And you can take advantage of these great prices when renewing existing subscriptions. Call the national office at 415-255-3000 for more information.

Thank You, Donors

The AIFW extends sincere thanks to the following individuals and organizations who have recently contributed to the work of the Institute.

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Chef Michael Hutchings of Michael's Waterside Catering in Santa Barbara takes a well-deserved grazing break at the recent Bizarre Kitchen Bazaar held by the AIFW's Santa Barbara chapter. Hutchings and Laura Chersky (right) organized the chefs and menu for this unusual evening, a fundraiser that generated \$35,000 for culinary scholarships. Also pictured is Linda Koutouratis, assistant manager of the University Club, which hosted the event.

On the auction block at this unique bazaar: cookware, tableware and mementos from "Dinner at Julia's," Julia Child's popular PBS cooking series. Four hundred people signed up for the chance to bid on Julia's copper sauté pans, French porcelain, kitchen knives and whisks, as well as an assortment of donated dinners, new cookware and even several cases of wine pulled from Julia's bedroom closet. AIFW chairman Maggie Mah prevailed on one hard-fought lot, the opportunity to have a portrait painted with Julia. "It was a fabulous opportunity to give people a part of Julia for their own kitchens," says event chair Barbara Sims-Bell. "The chapter has had a total rejuvenation of energy [from the event], and we expect our membership will grow."

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National

Friday, June 16
Sunday, June 18
AIWF Membership Drive
at Aspen Food & Wine
Magazine Clinic
Monday, July 10
"Talking Take-Out: The New
York Experience" AIWF-
organized panel. NASFT
Fancy Food Show. New
York City
Tuesday, August 22-
Saturday, August 26
Smithsonian Associates
Program: Cuisine of the
Pacific Northwest. Planned
by The AIWF. Seattle
September 14-17
10th International Conference
on Gastronomy. Boston

Chapter

Arizona
Thursday, June 15-
Sunday, June 18
Wine Trip to Sonoma
County, CA. Contact:
Sherry Edwards 602-991-9358

Atlanta
Sunday, June 11
Wine Stewards of Atlanta. 10
Pinot Noir wine tasting. 10
Florence Restaurant. 10
Occidental Grand Hotel. 10
6:30-8:30 PM. Members \$20;
Guests \$25. Contact: Betsy
Schroyer 404-881-9868,
ext. 2410
Saturday, June 24
Thai Banquet. 10 Special Thai
banquet prepared by Adam
Wainwright, chef, author, and
culinary advisor to King
Bhumibol Adulyadej and the
royal family of Thailand. 10
Hotel Nikko Atlanta. 10
Contact: John Wilson
404-468-4591
Sunday, July 9
Wine Stewards of Atlanta. 10
Bridling wine tasting. 10
Florence Restaurant. 10
Occidental Grand Hotel. 10
6:30-8:30 PM. Members \$20;
Guests \$25. Contact: Betsy
Schroyer 404-881-9868,
ext. 2410
Friday, July 21
Around the Tables of the
World: Mediterranean. 10
Club. 10 6:30 PM. Members
\$20; Guests \$25. Contact:
Cecile Perrault
404-468-4591
Wednesday, August 23
Around the Tables of the
World: Mediterranean. 10
Club. 10 6:30 PM. Members
\$20; Guests \$25. Contact:
Cecile Perrault
404-468-4591

Baltimore/Maryland
Contact: Jerry Edwards
410-501-2433
Tuesday, June 13
Italian Wine Dinner. 10
Bucca di Restaurant. 10 7 PM.
10 Members \$50; Guests \$60
Sunday, September 10
Annual F&W
Membership Meeting. 10
Betsy Patch Farm. 10 2-6 PM.
10 Members \$25; Guests \$30

Boston

Tuesday, June 6
Starbuck's Seminar on Coffee
and Espresso. 10 Starbuck's
Headquarters. 10 Boston. 10
Contact: Sara Rubin
617-312-8055
Saturday, June 10
Brew Again Bread Makers. 10
Tortilla-making demonstration
and taco buffet. 10 Maria
and Ricardo's Tortilla Factory.
10 Members \$15 (no guests)
10 Contact: AIWF Boston
Chapter 617-457-0538
Tuesday, June 20
June Supper Club. 10
International tapas evening
with Chef Steve Johnson. 10
Mercury Bar. 10 7 PM. 10
Members \$10; Guests \$10
Monday, July 10
Brewer's Dinner at the Moon
10 Supper Club. 10 7 PM. 10
Members \$10; Guests \$10
10 Contact: Roberta Harbo
617-965-6445

California Capital

Contact: Patricia Murakami
916-237-2718
Saturday, August 26
A Taste of Chiles. 10 Discover
the versatility and different
flavors of chiles

Chicago

Contact: Chapter
312-277-4468
Sunday, June 11
Exotic Fruit and New World
Cuisine. 10 Cookbook and
poster signing by Norman
Van Aken at Robert Adrian
10 1-4 PM
Monday, June 12
Exotic Fruit and New World
Cuisine. 10 Dinner at
Eccentric. 10 Members \$55;
Guests \$65
Tuesday, June 27
Crazy About Corn. 10
Seminar on corn and tasting
of corn-based recipes. 10
Roosevelt University
Congress Lounge. 10
Members \$25; Guests \$35
Monday, July 24
Summer Game. 10 Seminar
on wild game and wild game
dinner. 10 Printer's Row. 10
6 PM. 10 Members \$50;
Guests \$75
Saturday, August 19
A Day in the Country. 10
Bus trip to farmers market
in Madison, Wis.

Colorado

Contact: Chapter
303-333-2378
Sunday, July 16
Wine & Herb Seminar. 10
A pairing of fresh wines
with herbs and a tour of the
Botanic Gardens herb garden
and a picnic supper. 10
Denver Botanic Gardens. 10
7 PM
Sunday, August 19-Sunday,
August 20
Mushroom Hunt in Vail. 10
A lecture by a licensed myco-
logist; a hunt for wild mush-
rooms; dinner using the
finds, a night at the Lodge
at Vail

Connecticut

Tuesday, July 4
Annual 4th of July Hot
Foods, Cool Wines—An
All-American Barbecue. 10
Restaurant Mache Mache. 10
Stamford. 10 Contact:
Christina Hayter
203-367-6438
Monday, July 10
Saver. 10 Le Bistro des Amis
10 Westport. 10 A completely
seasoned menu with guest
speaker Christopher
Farrington of Saison
Magazine. 10 7 PM. Contact:
Dorothea Rubin Struck
203-367-6218

Dallas/Ft. Worth

Saturday, June 10 & June 17
Farmers Market Chef
Cooking Class Series. 10 June
10: Richard Chamberlain. 10
exotic fruits and vegetables. 10
June 17: Kent Rathbun. 10
backyard barbecue. 10 Market
Resource Center. 10 Dallas
Farmers Market. 10 10:30 AM-
1 PM. Members and Guests
\$15. Call for reservations
214-243-2508
Sunday, June 25
Crazy for Corn. 10 Book sign-
ing and corn supper with
Betsy Fussell. 10 Dallas
Farmers Market. 10 6 PM. 10
Contact: Deborah Orrill
214-243-1227
Tuesday, August 29
Cesar Salad Competition. 10
Annual event featuring Dallas
chefs interpreting Cesar
salad. 10 Peacock Terrace. 10
Anatole Hotel. 10 Contact:
Nancy Wulff 214-553-0710

Delaware Valley

Contact: Bill Brunner
415-635-4363
Monday, June 12
Mediterranean Dinner-around
10 Tasting dinner focusing on
southern France, Spain and
Italy. 10 Als at The Warwick
Hotel. 10 6:30 PM
Tuesday, June 13
Speaker Seminar: Corn and
its role in various cultures. 10
The Restaurant School. 10
7:35 PM. Free

Houston

Contact: Shirley Muse
713-993-9404
Thursday, June 15
Mediterranean Evening. 10
All Institute of Houston
Culinary School. 10 Lecture
on the history of cheese making
in the Mediterranean. 10
Tapes, cheese and wine served.
10 6-8 PM. Members \$25;
Guests \$30
Monday, July 10
Wines of Summer. 10 Lecture
and tasting of refreshing
wines for cooling off in the
semi-tropics. 10 Wines of
America. 10 6:35-8:15 PM. 10
Members \$15; Guests \$20

Kansas City "Heart of America"

Friday, June 9-
Saturday, June 10
Healthy Food. 10 Two days of
events, seminars, demos and
meals sponsored by Tyson

Los Angeles

Contact: Tom Martin
310-883-7200
Sunday, June 25
South African Wine Tasting
10 2 PM
Sunday, July 23
Moroccan Feast Featuring
Foods from Fez. 10 Seminar
and dinner. 10 Katubia
Restaurant. 10 West Los
Angeles
Monday, July 24
Members-only Dinner. 10
Yujun Kang. 10 Pasadena. 10
7:30 PM. \$15
Sunday, August 6
Greek Wine and Food. 10
Informal wine tasting with
British wine master Maggie
McNee and cooking demon-
stration by Diane Kuchillas. 10
Sophie's Restaurant. 10

Saturday, August 26-
Sunday, August 27
Tour of Santa Ynez Wine
Country. 10 Two-day tour of
local wineries with lunch and
dinner at local restaurants

New York

Contact: Chapter
212-447-0456
Sunday, June 18
Spring Dinner Series. 10 The
Delicacies of Spring. 10 Bus
trip to Berry Best Farms fol-
lowed by dinner at Ryland
 Inn. 10 Members \$100;
Guests \$115
Monday, July 10
10th Anniversary Wines of
Summer. 10 A fundraiser
for the Ray Wellington
Scholarship Fund. 10 Marriott
Marquis. 10 5:30-7:30 PM

Northern California

Tuesday, June 27
History & Gastronomy:
A Scholarly Perspective. 10
"On the Road & On the Table:
La Grande Gastronomic,
Escoffier & Carnovsky.
1870-1930." 10 Mills College,
Oakland. 10 6:30 PM. 10
Members \$25; Guests \$28. 10
Contact: Naomi Seid
Gronkoff 415-942-5144
Sunday, July 9
Fusion Cooking: France &
California. 10 Panel discus-
sion with Elka Galiore and
hunch. 10 Labelle Restaurant.
10 Contact: Molly Viebeck
415-942-5144
Saturday, August 5
Day in the Country: The
Beauty of Headlands &
Sonoma County. 10 Tour
Headlands Farmers Market,
farms and food purveyors in
Sonoma County; barbecue
lunch; wine sensory tasting;
dinner at Sonoma County
Wines and Visitors Center. 10
Members \$85; Guests \$95. 10
Contact: Monica Scott
Quade Gallagher
415-942-5144

Orange County

Saturday, June 10
Herb Garden Tour and
Lunch. 10 Ritz-Carlton Hotel.
10 Dana Point. 10 Contact:
Cherie Sherman
714-497-0400

Saturday, September 9
Russian Concert and Picnic.
10 Irvine Meadows
Amphitheater. 10 Members
\$30; Guests \$35. 10 Contact:
Hugh Stevenson 714-852-1123

Pacific Northwest

Thursday, June 29
Great Chefs of the Pacific
Northwest Cooking Series. 1
10 with John Sarchi of
Chateau Ste. Michelle Winery
and Eric Leland of the Hotel
Club. 10 Chateau Ste. Michelle
Winery. 10 Woodinville. 10
6:30-9:30 PM. Members \$15;
Guests \$20. Contact: Talcott
Mintz 206-212-1983

Piedmont

Saturday, June 17
An Evening with the
Symphony. 10 Having your
own picnic. 10 Regency Park.
10 Cary, N.C. 10 6 PM. 10
Members/Guests \$12. 10
Contact: Alice Welsh
919-229-1260
Sunday, July 10
Celebrating an Organic
Banquet. 10 Panel discussion
with organic farmers and
dinner. 10 The Hot Farm. 10
Greilham, N.C. 10 Contact:
Suzie Anderson 919-25-8336

San Diego

Sunday, July 23
Bounty By the Bay: Summer
wine and food tasting and
marketplace. 10 Sloat Inn
Harbor Island Resort. 10
Members \$8; Guests \$10. 10
Contact: Lil Wagner
619-492-0620

Santa Barbara

Sunday, June 11
Santa Barbara County Home
Winemakers Festival. 10 Taste
top home winemakers' recent
vintages and learn what you
need to make your own. 10
1-4 PM. 10 Manning Park. 10
Members \$15; Guests \$10. 10
Contact: Antonia Garella or Norman
Giam 805-963-1351
Wednesday, August 2
Unwind Midweek Grillies
and Wine Potluck. 10 Beach
grill with guest Jean-Louis
Cabaner of the Champagne
Wines Information Bureau.
Members bring a mooncake
to-be and a favorite bottle of
wine. 10 Hope Ranch Private
Beach. 10 6:30 PM. 10
Members/Guests \$10. 10
Contact: Juliana Middleton
805-966-4026

Silicon Valley

Contact: Tere Horstad
408-791-1262
Sunday, June 11
The Cherry Event. 10 Tasting
and lecture on seven varieties
of cherries, with lunch. 10
9:30 AM-5:00 PM. Members
\$25; Guests \$35
Sunday, July 16
Annual Summer BBQ. 10
Wine tastings, silent auction
and gourmet BBQ prepared
by three local celebrity chefs.
10 Silver Mountain Winery.
10 Santa Cruz. 10 1-6 PM. 10
Members \$15; Guests \$65

Saturday, August 5
Garlic Love. 10 Mediterranean
lunch featuring garlic. 10
Rapaizini Winery. 10 Gilroy.
10 11 AM. 10 Contact: Barbara
Rotundo 408-081-6593

South Florida

Contact: Caticie Rodkin
305-578-6026
The Mediterranean Dining
Series
Tuesday, June 20
A Night in the Casbah. 10
Unicorn Village Restaurant.
10 Aventura. 10 Members \$15;
Guests \$20
Tuesday, July 11
A Turkish Evening. 10 Istanbul
Restaurant. 10 Hollywood. 10
Members \$25; Guests \$35
Tuesday, July 25
A Night in Provence. 10 Le
Provencal. 10 Coral Gables. 10
Members \$35; Guests \$40
Tuesday, August 15
Grand Finale. 10 Cate Aragua.
10 Lighthouse Point. 10
Members \$30; Guests \$40

Vermont

Wednesday, June 7
Vermont Game Relish. 10
Elio Lake Inn. 10
Plymouth/Ludlow. 10 6:30 PM.
10 Members \$45; Guests \$55.
10 Contact: Chip Connelly
802-258-8002
Monday, June 19
Historic View of the Past. 10
The Inn at Shelburne Farms.
10 Shelburne. 10 6:30 PM. 10
Members \$45; Guests \$55. 10
Contact: Kevin O'Donnell
802-485-8398

Friday, June 23

Tastes of the Pacific
Northwest. 10 Hemingway's
Restaurant. 10 Killington. 10
7 PM. 10 Members \$55; Guests
\$65. 10 Contact: Ted or Linda
Friedrichs 802-422-5886

Monday, July 24

A Italian Feast. 10 Main Street
Cafe. 10 North Bennington. 10
6 PM. 10 Members \$15; Guests
\$25. 10 Contact: J. Bendavid
802-442-3210
Wednesday, August 16
Summer Bounty Dinner. 10
Parker House Inn. 10
Quechee. 10 6:30 PM. 10
Members \$35; Guests \$45. 10
Contact: Walt or Barbara
Forrester 802-295-6077

Wichita

Contact: Chapter 316-651-0125
Thursday, June 15
Spanish Wines and Lunch. 10
Seminar-style tasting of
Torres wines and tapas
Saturday, June 17, July 15
and August 19
Cooking Classes, Series III. 10
Hands-on instruction in
cooking and grilling meats,
poultry and fish. 10 Tukanas
10 Members \$35; Guests \$45

Thursday, July 6

Australian Wine Dinner. 10
Wines and foods from Down
Under
Sunday, August 6
Bounty 3:00 Wine Dinner. 10
with award-winning
Randall Graham. 10 Larkspur

American Wine & Food

AIWF

THE AMERICAN INSTITUTE OF WINE & FOOD NEWSLETTER

JUNE 1995

Wine Auction Highlights

page 1

Member Spotlight

page 1

Taste & Health Update

page 2

Interview with Maggie Mah

page 5



American Wine & Food
welcomes letters, comments
and suggestions or ideas for
articles from both readers
and writers.

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Lexington MA 02173

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PHOTOCOPY
PRESERVATION

THE WHITE HOUSE
WASHINGTON

July 1, 1996

Gordon Baskerville
Production Manager
Optomen Television
London SE11 5EE

Dear Mr. Baskerville:

Please extend my thanks to Mr. Vidal for sharing the video with the President and Mrs. Clinton. I will make certain that they receive it.

Sincerely,



Margaret A. Williams
Chief of Staff
to the First Lady

optomen television

8 Graphite Square Vauxhall Walk London SE11 5EE
Tel 0171 820 8280 Fax 0171 820 8281

Ms Maggie Williams
The White House
Washington DC
USA

6 June 1996

Dear Ms Williams

Gore Vidal has asked me to send you this tape which he thinks Mrs Clinton and the President might find interesting.

It runs for 90 minutes and has been a great success on Channel Four Television in the UK, and will be shown in the US on theHistory Channel around Convnetion time.

Yours sincerely



Gordon Baskerville
Production Manager

THE WHITE HOUSE
WASHINGTON

July 2, 1996

Dot Davidolce
1004 L.W.W.
South Bend, Indiana 46616

Dear Ms. Davidolce:

Your words of support and encouragement mean so much to me at this time. It was very kind of you to write as you did and I am grateful.

Please accept my thanks and best wishes.

Sincerely,



Margaret A. Williams
Chief of Staff
to the First Lady

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6-22-96

Hello Margant;

Not from Se Bend.

Keep your head
high . . . your
eyes focused.

Thinking of you

My best to Miss
Clinton and Thomas

If you're in S. B.

Put me

Come back to you

But, Girl, charging

a few things

can sure lift

your mood!

Dot Davidsen
1004 L.W.W.
So Bend, In 46616



DCR#3 SOUTH BEND IN 46624 06/22/96 PM

Ms. Margaret Williams
"Chief of Staff"
"The White House"
Washington D.C. 20500

Personal

THE WHITE HOUSE
WASHINGTON

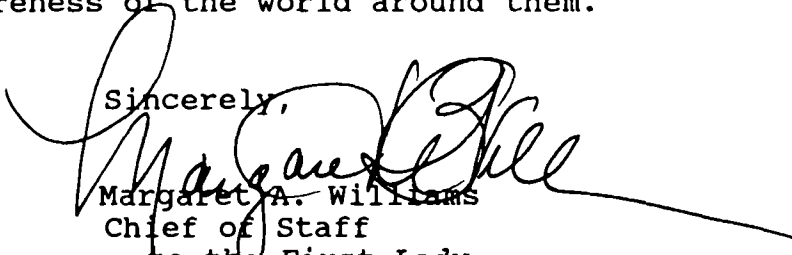
July 2, 1996

Katherine Leiner
960 East Third Avenue
Durango, Colorado 81301

Dear Ms. Leiner:

Thank you so much for sending me a copy of your wonderful book, First Children. It is very encouraging to have such informative work available to children. You clearly recognize the importance of educating our children and heightening their awareness of the world around them.

Sincerely,



Margaret A. Williams
Chief of Staff
to the First Lady

thank you
Woke

Maggie Williams
The White House
1600 Pennsylvania Avenue, NW
Washington, D.C.

June 28, 1996

Dear Maggie Williams,

I have just received a letter from my dear friends Ruth Goldway and Derek Shearer who told me of your recent visit to Helsinki. I was of course thrilled to hear that she had shown you my latest book, *First Children*, and the review from the New York Times.

With the election right around the corner it seems that the book is allowing children a different way into understanding the President and his family's impact on their own lives. The book has received quite a lot of attention and I am hopeful that as we near November, classrooms across the nation will turn to it as a supplement for other studies related to the Presidential election.

I seem to be all over the United States this summer and my publishers are planning a promotional tour in Washington the end of September. If it is at all possible I would very much like to present a copy of the book to the Clinton's and more specifically, to Chelsea.

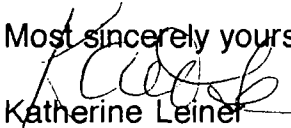
In October of last year I was lucky enough to be able to run around the reservoir with President Clinton while he was in New York. Of course it was a wonderful run for me and I found him to be personable and mindful even in the face of the heat and the two and half miles we ran. I wrote this piece about the run called "Hannah Hates to Run," which my publishers love and you might get a kick out of. It is part of a larger body of work but I think also stands on its own.

I send along a copy of *First Children* for you and one for Patty Solis.

In advance, I am appreciative of anything you might be able to do regarding being able to give the Clinton's a personally signed copy.

Until July 20 you can reach me at: 960 East Third Avenue, Durango, Colorado, 81301 (970-259-1456) after that I will be travelling. Of course you can always reach me through my editor and publishers, Paulette Kaufmann at William Morrow, 212-261-6660.

Most sincerely yours,


Katherine Leiner

THE WHITE HOUSE

WASHINGTON

August 16, 1995

Ms. Winifred E. Coleman
Saint Joseph College
West Hartford, CT 06117-2700

Dear ^{Dear} Ms. Coleman:

Your words of support and encouragement meant so much to me during the past weeks. It was very kind of you to take the time to write as you did and I am grateful.

Please accept my thanks and best wishes.

Sincerely,

Maggie
Margaret A. Williams
Chief of Staff
to the First Lady

*It meant so much to hear
from you. Hope all is well
where you are*

*File
NAW
Correspondence*

THE WHITE HOUSE

The letter you sent to our Chief of Staff, Maggie Williams, appears to be an original. We thought you may want to keep it for your files, so we are returning it to you.

- Evan Ryan
Office of the First Lady

6/22/96

DEAR ⁱⁱ ~~WAGGIE~~ ["];

THE ENCLOSED TELL
THE STORY. I HAVE TROUBLE
TO WRITE ANY MORE A LETTER
THAT EXPLAINS THINGS FULLY.

KEEP HAPPY

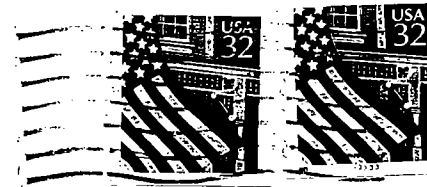
E.P. "Hae" ~~Waggon-Smith~~

E.P. McKean-Smith



Vicki's Christmas Place
430 East 16th
Coquille, OR 97423

RECEIVED
1996 JUL -2 PM 2:31



07/01/96

08:34

Ms MARGARET A. WILLIAMS

CHIEF OF STAFF TO THE FIRST LADY

THE WHITE HOUSE
WASHINGTON, D.C.

THE WHITE HOUSE
WASHINGTON

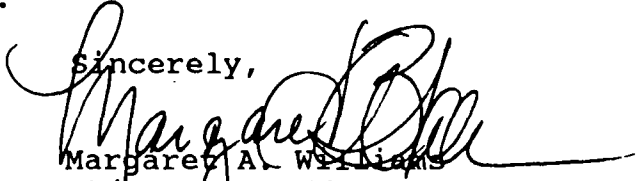
July 2, 1996

Michael V. Galizio
Chief of Staff
Office of Richard Katz
California Legislature Assembly
Sacramento, CA 95814

Dear Michael:

Thank you so much for sending me the
"Pocket Directory of the California
Legislature." I have found it very useful
and I appreciate your effort to keep me
updated on all the current staffing
information.

Sincerely,



Margaret A. Williams
Chief of Staff
to the First Lady

- SACRAMENTO ADDRESS
STATE CAPITOL
SACRAMENTO, CA 95814
(916) 445-1616
FAX (916) 324-6860
- DISTRICT ADDRESS
9140 VAN NUYS BLVD., SUITE 109
PANORAMA CITY, CA 91402
(818) 894-3671
FAX (818) 894-4672

Assembly
California Legislature

RICHARD KATZ

ASSEMBLYMAN, THIRTY-NINTH DISTRICT
DEMOCRATIC FLOOR LEADER



June 20, 1996

*Evan
Send thank you
note for the book*

Margaret Williams
Office of the First Lady
The White House
1600 Pennsylvania Avenue
2nd Floor, West Wing
Washington, D.C. 20500

Dear Maggie:

In a continued effort to provide you with legislative information, enclosed is the 1996 version of the "Pocket Directory of the California Legislature."

This directory provides valuable staffing information for California's Constitutional officers as well as Member, staffing and committee information for both houses of the Legislature. Many changes have occurred since the last book was provided.

I hope you will find this booklet helpful in your ongoing activities and duties. As always, if we can be of any assistance here in California to you, please let us know.

Sincerely,


MICHAEL V. GALIZIO
Chief of Staff

*Thought this might
be useful to
you
Best regards*

Enclosure

P.S. The company from which we purchased the directory is a local women-owned business.

THE WHITE HOUSE
WASHINGTON

September 6, 1995

Senator Frank Lautenberg
United States Senate
Washington, DC 20510-3002

Dear Senator Lautenberg:

Thank you for your recent letter regarding the New Jersey Chapter of Women Helping Women.

I have forwarded the request to the Scheduling Office. If you have any further questions, please do not hesitate to call.

Sincerely,


Margaret A. Williams
Chief of Staff
to the First Lady

United States Senate
WASHINGTON, DC 20510-3002

COMMITTEES:
APPROPRIATIONS
BUDGET
ENVIRONMENT AND PUBLIC WORKS
SMALL BUSINESS
HELSINKI COMMISSION

August 2, 1995

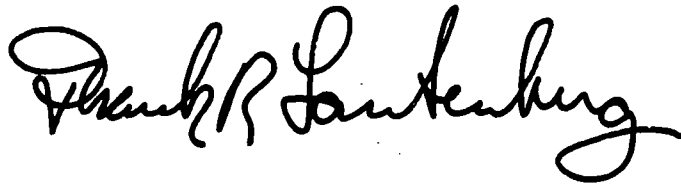
Margaret Williams
Chief of Staff
First Lady Hillary Rodham Clinton
The White House
1600 Pennsylvania Ave.
Washington, DC 20505

Dear Ms. Williams:

I am writing to you on behalf of the New Jersey Chapter of Women Helping Women, a non-profit organization based in Metuchen which serves 3,500 women each year with affordable counseling, peer-led support groups and community education programs. They are co-sponsoring The International Women's Day Celebration on October 6, 1995, and have invited the First Lady to deliver the closing address in Perth Amboy at 11:00 a.m.

This year New Jersey will become the first state in the Union to celebrate International Women's Day statewide. I ask that you give every possible consideration to this request, and have enclosed a copy of the original invitation for your reference. Thank you for your attention to this matter.

Sincerely,



FRL:mp

*sent
10/10/95*

note - resubmit

REPLY TO:

☐ 506 HART SENATE OFFICE BUILDING
WASHINGTON, DC 20510-3002
(202) 224-4744

☐ ONE GATEWAY CENTER SUITE 1001
NEWARK, NJ 07102-5311
(201) 645-3030

☐ BARRINGTON COMMONS
208 WHITE HORSE PIKE
SUITE 18-19
BARRINGTON, NJ 08007-1322
(609) 757-5353

**MARCH 8 INTERNATIONAL
WOMEN'S
DAY CELEBRATION**

131 WOODBRIDGE AVENUE
METUCHEN NJ 08840-2030
908-549-5781, 549-3062

July 7, 1995

Copy

Hillary Rodham Clinton
First Role Model
The White House
1600 Pennsylvania Avenue
Washington DC 20505

Attn: Margaret Williams
Chief of Staff

Dear Ms. Clinton:

We hope you will help make history as New Jersey becomes the first state in the Union to celebrate International Women's Day statewide. With fresh impetus from the Whirlpool Foundation study on "Women: the New Providers," we invite you to give the Closing Address at the statewide Planning Conference for IWD'96: Friday, October 6, 1995 at 11:00 am in the beautifully renovated McGinnis School in Perth Amboy.

Our partnership of community speakers and public schools for International Women's Day is unique to all the US. A success in Metuchen and then throughout Middlesex County, our IWD celebrations focus on working women's achievements and how they affect everyone, at home and in the workplace. Co-sponsored by Metuchen's Women Helping Women, the NJ Dept. of Education and 22 diverse community organizations, this year's celebration expands in just its fourth year to all 21 NJ counties. Thousands of women volunteers--business owners, tradeswomen, homemakers, professionals, academics and more-- will speak in schools about what they do, what they have done, what's left undone and what's come undone.

This International Women's Day programming expands as Women Helping Women celebrates its twentieth anniversary year in 1995. WHW, a 501(c)3 organization, directly serves 3,500 women each year throughout central New Jersey with affordable individual and group counseling, peer-led support groups and community education programs. In three annual Joint Resolutions, the NJ Senate and General Assembly have honored our IWD efforts since 1993. Also, as IWD Coordinator, I was one of 25 women honored by NJ's state Assemblywomen this March.

We were so encouraged on International Women's Day this year: to hear you speak on work and educational opportunities for women and girls internationally. We followed your March travels with great interest. More than ever, International Women's Day is a chance for us to celebrate diversity and commonality, as citizens of the world. Our Steering Committee roster alone evidences this.

As we plan for IWD-NJ'96 with the theme "See New Jersey's Women in a New Way," we expect over 500 representatives from school districts and co-sponsoring organizations throughout the state on



IWD FOUNDING CO-SPONSOR:
**WOMEN
HELPING
WOMEN** METUCHEN NJ

(cont.)

page two
International Women's Day-NJ
July 7, 1995



October 6. Using its new resources as one of NJ's "special needs" districts to revitalize its pride, Perth Amboy is buoyant these days and ready to host our visit! The Perth Amboy Board of Education has set aside the day as in-service; we will have access to the entire building. We could not have hoped for a better site for this Planning Conference: beautifully restored WPA murals with mythic women leading the way surround the McGinnis auditorium.

Dr. David Sadker, co-author of Failing at Fairness, will give the keynote address. We lament the loss of Dr. Myra Sadker, his wife and co-author; she is sorely missed. We remember them funny and eloquent, speaking together as national authorities on educational equity, urging us to act quickly, as if the cure for cancer remains locked up within the mind of a twelve-year-old girl. In a bipartisan spirit, we're also inviting Governor Whitman to open the conference, with remarks on educational and work opportunities for NJ's girls and women.

Thank you again for your support of this great celebration of working women's contributions to history. Come inspire NJ to extend our IWD celebration as a national model for citizen involvement. I'm enclosing a 20-minute videotape and some press notices from this year's events. I look forward to meeting you, in Perth Amboy on October 6!

Sincerely,



Shelley Mintz
IWD-NJ Coordinator &
Trustee, Women Helping Women

enclosures

cc: Senator Bill Bradley
Senator Frank Lautenberg
Congressman Frank Pallone
Congressman Robert Menendez

United States Senate

WASHINGTON, DC 20510-3002

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MAIL

Margaret Williams
Chief of Staff
First Lady Hillary Rodham Clinton
The White House
1600 Pennsylvania Ave.
Washington, DC 20505

THE WHITE HOUSE
WASHINGTON

July 26, 1996

Peter Raducha
Executive Director
National Youth Conventions
3020 Children's Way, MC #5093
San Diego, CA 92123

Dear Mr. Raducha:

Thank you very much for your letter
inviting Mrs. Clinton to participate in
the National Town Hall meeting in Chicago.
I have referred your invitation to the
First Lady's Scheduling Office.

Sincerely,

Margaret A. Williams
Chief of Staff
to the First Lady