

Withdrawal/Redaction Sheet

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001. memo	To the First Lady from Ann Stock re Annie Rosenzweig (partial) (1 page)	04/22/94	b(6)
002a. letter	To Patrick Griffin from Maurice d. Hinchey re: recommendation for chef position (1 page)	03/15/94	b(6)
002b. letter	To Maurice Hinchey from candidate re chef position (1 page)	03/15/94	b(6)
002c. resume	Resume re: candidate for chef position (2 pages)	n.d.	b(6)
002d. publication	Re: chef candidate (4 pages)	n.d.	b(6)
002e. letter	To Maurice D. Hinchey from Susan Brophy re: candidtate for chef position (1 page)	03/22/94	b(6)
003. list	List of Chefs (3 pages)	n.d.	b(6)
004a. note	Recipe and note re: candidate for chef position (1 page)	09/21/93	b(6)
004b. article	Re: chef candidate (4 pages)	07/05/93	b(6)
005. resume	Re: chef candidate (2 pages)	07/21/93	b(6)
006. menu	Re: chef candidate (1 page)	08/04/93	b(6)
007a. fax	Fax cover sheet re: chef candidate (1 page)	05/18/93	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S

rv1382

RESTRICTION CODES

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

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

P1 National Security Classified Information [(a)(1) of the PRA]
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PRM. Personal record misfile defined in accordance with 44 U.S.C. 2201(3).
RR. Document will be reviewed upon request.

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007b. resume	Re: chef candidate (3 pages)	05/18/93	b(6)
007c. application	Re: chef candidate (8 pages)	05/24/93	b(6)
008a. note	Re: article (1 page)	n.d.	b(6)
008b. article	Washington Post Magazine article re: chef candidate (4 pages)	11/28/93	b(6)
009. report	Executive Chef Selection (4 pages)	n.d.	b(6)

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THE WHITE HOUSE
WASHINGTON

*File
Chet*

MEMORANDUM

DATE: APRIL 22, 1994
TO: THE FIRST LADY
FROM: ANN STOCK
RE: ANNIE ROSENZWEIG
CC: MAGGIE WILLIAMS
LISA CAPUTO
NEEL LATIMORE

Attached is article on Annie Rosenzweig's restaurant, Arcadia,
from today's New York Times.

(b)(6)

[001]

THE WHITE HOUSE

WASHINGTON

March 22, 1994

*File
WH
Chef*

MEMORANDUM FOR MAGGIE WILLIAMS

FROM: SUSAN BROPHY *SB*

SUBJECT: Recommendation

Enclosed please find a copy of the letter which Representative Maurice Hinchey (D-NY) sent to the White House. I would appreciate your considering his recommendation.

Thank you for your assistance.

Enclosure

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002a. letter	To Patrick Griffin from Maurice d. Hinchey re: recommendation for chef position (1 page)	03/15/94	b(6)

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002b. letter	To Maurice Hinchey from candidate re chef position (1 page)	03/15/94	b(6)

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002c. resume	Resume re: candidate for chef position (2 pages)	n.d.	b(6)

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Restaurants

Ruth Reichl

An American cuisine,
once experimental, now
seems almost
traditional.

When the White House announced that it had appointed a new chef and that he was a man, there were gasps in kitchens across America. Professional chefs had been convinced that the next person to take charge of the care and feeding of the First Family would be a woman. That woman, they thought, would be Anne Rosenzweig.

Ms. Rosenzweig, who has been the chef and owner of Arcadia since it opened 10 years ago, seemed like an obvious choice. An early champion of American cooking, she is a tough and articulate person who has devoted herself to the causes of small farmers and female chefs. She was also instrumental in the rejuvenation of the "21" Club. The thought of having someone so passionate and intelligent in the White House kitchen was exciting. Still, I have to admit that when it turned out she was not the final choice, I heaved a selfish sigh of relief; it's nice to know that Ms. Rosenzweig will be staying in New York.

Arcadia is lovely at dinner, but at lunchtime it is almost magical. The restaurant is small and cozy, the walls wrapped in a woodsy mural by Paul Davis that defines the space as a place where time does not count. When you walk out of the sunlight into its gracious flower-filled room, you have the real world behind.

The service, which was once clumsy, is now so smoothly polished that the illusion of being outside of time and space is never shattered. Once you have passed the crush of the small bar in the front and settled into your seat, you feel completely cared for.

Most days the banquettes that ring the room are occupied by an astonishingly varied group of people. One Friday a famous editor sat by the entrance. Next to her was a beautiful-dressed woman with her small and beautifully behaved daughter; they were both wearing flowered hats. Thinking them was a group of men in identical blue blazers, and they were seated beside an older couple. But everybody's attention was riveted on a table in the middle of the room where a short man and a tall woman were nibbling each other's fingers, oblivious to everything but themselves.

Well, almost everything: they did pay attention to their food. But then, Arcadia the food does not allow itself to be ignored. This is a place where a Caesar salad is made with



C. M. Hardt for The New York Times

Arcadia

21 East 62d Street, Manhattan, (212) 223-2900.

Atmosphere: Small and cozy with a pretty mural of trees in four seasons that embraces the entire restaurant. The small front bar, however, can be crowded and uncomfortable.

Service: Polished and thoughtful.

Recommended dishes: Asparagus and beet salad with rock shrimp fritters; corncakes with caviar; pasta with fava beans, peas, baby artichokes in saffron broth; quail with sweet potatoes, rhubarb and Swiss chard; pasta with asparagus, buckwheat, pine nuts and Parmesan; Caesar salad; roast hen with corn, tomato and snap peas; pomegranate roast rack of lamb; grilled salmon with blood orange, tomato and ginger; lobster club sandwich; strawberry shortcake; chocolate bread pudding with brandy custard.

Wine list: The list is offbeat and fairly priced with some lovely choices, especially among the whites. Don't miss the delicious and hard to find Marcassin Chardonnay.

Price range: Lunch: appetizers \$8 to \$14.50, main courses \$19.50 to \$24; dinner prix fixe at \$58.

Hours: Lunch: noon to 2:30 P.M. Mondays through Saturdays; dinner: 6 to 10 P.M. Mondays through Thursdays, until 10:30 P.M. Fridays and Saturdays. Closed Sundays.

Credit cards: All major cards.

Wheelchair accessible.

What the stars mean:

(None) Poor to satisfactory
★ Good
★★ Very good
★★★ Excellent
★★★★ Extraordinary

Ratings reflect the reviewer's reaction to food, ambience and service, with price taken into consideration. Menu listings and prices are subject to change.

peppery arugula instead of wimpy romaine lettuce and the croutons are made of buttery brioche instead of plain old bread. Where a "salad" might consist of small sticks of beets and asparagus surrounded by tiny red-edged beet greens and topped with fat, hot little fritters filled with rock shrimp. This dish is colorful and flavorful and lots of fun to eat, even between nibbles of a finger.

Corncakes, another kind of finger food, are dense, hot little cakes topped with crème fraîche and two colors of caviar. An American take on the traditional buckwheat blini, these little cakes are the perfect vehicle for caviar.

Buckwheat does turn up on the menu, but always in an unusual guise. There it is, coating the fried oysters, which makes them admirably crisp. These delicious morsels are then plunked back into their shells, cushioned by little pillows of oyster remoulade. More finger food. Buckwheat can also be found mixed with the bow tie pasta, along with asparagus, pine nuts and Parmesan cheese. It is a startlingly unusual dish, the subtle flavors and rough textures

rubbing deliciously against each other.

Pasta here is always a surprise. At lunchtime, tiny grains of pasta are mixed with fava beans, bits of baby artichoke and spring peas, then tossed into an intense saffron broth. With this combination, Ms. Rosenzweig coaxes new flavors from familiar ingredients.

The salmon with blood orange, tomato and ginger is another inventive blending of flavors. The blood orange is just a faint citric note, but it is all that is needed to modulate the richness of the fish. The colors are a riot of red and orange, set off by the bright green of young lettuces, which add the perfect bit of texture to the dish.

What sets Ms. Rosenzweig apart from many chefs is the elegance with which she puts her plates together. She is not satisfied to serve a piece of fish with a random vegetable and a starch, but offers a careful composition, each element complementing the others. Her crisp farm hen is served on a wonderful stew of corn, tomatoes and strips of sugar peas so that each bite brings the sweetness of

the corn and the snap of the peas. Her quail is boned, brushed with molasses and served with sweet potatoes, rhubarb and Swiss chard so it is a sort of springtime Thanksgiving plate, a seductive play of mellow and savory flavors.

Ms. Rosenzweig has a very American inclination to introduce sweetness into each entree. Her rack of lamb is embellished with pomegranate juice so that the rosy meat arrives in a garnet-colored drizzle, rich potato gratin on one side, buttery spinach on the other. It is irresistible. Her famous lobster club sandwich, which is so large it is best split between two people, is an aggressive combination of lobster and smoked bacon, vegetables, rich brioche and sweet lemon mayonnaise. It is the best of America on a plate.

Most of these dishes are not new. While many chefs tailor their style to the times, Ms. Rosenzweig continues to turn out her personal interpretation of American cooking. In some cases, time has caught up with her: 10 years ago it seemed very experimental to be using ingredients like buckwheat and pomegranate, but this year both ingredients are turning up everywhere. Her club sandwich, which was almost shocking on a fancy lunch menu when it first appeared, has been copied across the country. Free-range chicken, long a staple of her menu, has become de rigueur.

Other aspects of Ms. Rosenzweig's menu are almost old-fashioned. She uses what seems to be an enormous amount of butter in many of her dishes, making the food very rich. Still, when the busboy offers another buttery biscuit, I find myself reaching right for it. And although the desserts seem of another age — too big, too sweet, too much — I have twice looked down to discover that I have somehow devoured an entire strawberry shortcake; ice cream and all. And who could resist that warm chocolate bread pudding?

I had that bread pudding when the restaurant opened. I am delighted to find it still on the menu. Ms. Rosenzweig has spent the intervening years perfecting her restaurant, and it has never been better. The Clintons' loss is our gain.

file
"WH Chef"
M file

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AUGUST 26, 1985

The Crash of
Flight 123

TIME

The Fun of American Food



COVER STORIES

Eat American!

Summer's bounty inspires young chefs



"Welcome to America!" What sounds like the official greeting at a U.S. international airport is in fact the standard hello to customers at one of New York City's newest, largest and most successful café-restaurants, called America. In a larger sense, that greeting is equally appropriate for style-conscious eaters who formerly restricted their gastronomic forays to France, where they devoted vacation times to seeking out the specialties of superstar chefs like Paul Bocuse, Michel Guérard and the Troisgros brothers. Now with equal zeal, many such adventurers are beginning to tour the U.S., eager to sample the highly publicized culinary creations that make up the new American cuisine.

As the restaurant becomes the new American theater, and the young, the well-off and the restless may eat out five or six nights a week (see following story), their itinerary not only includes the fashionable eateries of their hometown but follows a trendy trail from coast to coast. "With affluence, your palate becomes very important to you," observes Jonathan Waxman, the chef who brought California cooking to New York in his popular though wildly expensive restaurant, Jams. Chefs sought by such traveling gastronomes are likely to include Alice Waters (Chez Panisse, Berkeley), Paul Prudhomme (K-Paul's Louisiana Kitchen, New Orleans), Larry Forgione (An American Place and the new Morgans Bar, New York), Richard Irving (the Ivy, Los Angeles) and Jeremiah Tower (Stars, San Francisco, and Santa Fe Bar & Grill, Berkeley).

Anyone considering such a trip could find no better season than this, for with its dedication to lightness and freshness and its celebration of vegetables, herbs and fruits, the new American cooking shows to best advantage in late summer. From now through October, the colorful bounty of local farms will present a dazzling challenge to these inventive chefs.

"We're sort of going crazy in the kitchen to keep up with greens that will be interesting and new and delightful to the eye," says Anne Rosenzweig, the chef and partner at the small and sophisticated Arcadia, one of the best new wave restaurants in Manhattan. "I'm doing roast quail on beet greens," she says proudly. Rosenzweig reports that out-of-town visitors compare dishes they have had in Par-

is to those she created, adding, "They do tours of New York restaurants or the California wine country."

One wine-country stop that beguiles many people is the relaxed, pleasantly bucolic New Boonville Restaurant, about 2½ hours northwest of San Francisco. The restaurant appeals both to stylish celebrities like Angela Lansbury and casually dressed locals. Charlene and Vernon Rollins, the husband and wife who run this restaurant, grow most of their own produce in a sprawling garden on their grounds. It is now a shimmer of color with orange peppers, green to red tomatoes, emerald zucchini and rose-gold peaches. The Rollinses raise much of their own poultry and serve most meats and fish simply grilled. Their delectable goat cheese and bacon pizza (the best dish sampled at a recent Sunday lunch) looks like a mille-fleurs embroidery, decked out with tomatoes, Swiss chard, orange squash blossoms and flowering purple sage.

Even in New England, where lobster remains the runaway summer favorite, there is a new look, especially at the hands of Lydia Shire, the chef at Seasons, the restaurant in the Bostonian Hotel. Here traditional grilled lobster is garnished with untraditional chive butter and Chinese pot stickers—steamed dumplings filled with lobster, pork and ginger. "The average diner is very much aware of 'new American cuisine,'" says Shire. "It's out of the fad stage and is really the creative cooking of good simple food, using American products and infusing some kinds of classical preparations."

Also designated as Californian because so many of its highly visible practitioners are on the West Coast, this new cooking is an intellectualized, even esoteric style, characterized by the use of fresh native products and seemingly disparate ethnic ingredients and influences in a single dish. In addition to local produce, some of the trademark foods are goat cheese, blue cornmeal, wild mushrooms and game. American wines from a number of states are featured. The preferred fuel for grilling is mesquite, a wood native to the Southwest. Indeed, that part of the country, along with Louisiana and the Carolinas, provides much of the inspiration for dishes that are usually modified with Oriental, French and Italian overtones, all in the best melting-pot tradition.

The results are often so tempting that even Julia Child, the reigning resident French chef, is being swept up in the tide



Vernon and Charlene Rollins own the New Boonville Hotel and Restaurant



Lydia Shire shows off her smoked partridge at Seasons in Boston



MATTHEW NATHANS

New Orleans' Paul Prudhomme with Cajun-Creole dishes at K-Paul's



DAN WYAN



TED THAI

John Noyl, an early innovator, in his DePuy Canal House, High Falls, N.Y.



MATTHEW NATHANS

Jeremiah Tower in Stars, the newest of his successful California restaurants

Food

of Americana. Says Child of a recent experiment with corn-bread sticks: "Well, they're just delicious. I also did abalone burgers, and I use soy sauce now, which I never used to. Also Chinese black beans, Tabasco sauce and an occasional chili pepper. It has freed me." As American chefs begin to surpass French counterparts as status symbols, many restaurants snap up baby-faced graduates of such professional cooking schools as the Culinary Institute of America (C.I.A.) in Hyde Park, N.Y., Johnson & Wales in Providence and the California Culinary Academy in San Francisco. Several of the

Owner-Chef Bob Green beguiles illustrious visitors like Sandra Day O'Connor with fresh pickled trout Hemingway; New England baked stuffed clams; Philadelphia submarines; winter cabbage leaf stuffed with sausage, rice and cashew nuts; and mocha butter crunch pie. One favorite here is the \$5 meal consisting of a peanut-butter-and-jelly sandwich, all the milk you can drink and half a dozen Toll House cookies. Notes Green: "To be really authentic we even have Marshmallow Fluff for those who want it." Similarly, there is a Southwest-Mexican down-home culinary representation at the slick, glit-

ers are virtually tripping over one another trying to grab it. In New York City alone there are, in addition to America, the American Festival Cafe in Rockefeller Plaza. An American Place on the Upper East Side, Cafe Americano and the American Harvest, operated by Hilton International, which also manages an American Harvest in Washington and a new one in Kansas City. There, however, they have chosen the simple word Harvest in order to avoid confusion with the established American Restaurant in the local Crown Center development. The American Grill prospers in Scottsdale,



With its 340 seats and constant, bustling activity, America in New York seems more like a town square than a restaurant

TED THAI

professional cooking schools have waiting lists for entry and report three to six available jobs for every graduate.

To most of these graduates, eclectic is a key word. It certainly applies to the food served at Miss Ruby's Cafe, which opened late last year in Manhattan. Says Ruth Bronz, the Texas-born owner-chef: "I plan menu changes on a regular basis, switching from Cajun-Creole to New Mexican to Shaker. I'm missionary about it." Shaker food, along with the fare of the Pennsylvania Dutch and the American Indians, has already packed them in at special festivals in the formal American Harvest restaurant at Manhattan's Vista International Hotel. And surely eclectic is the word for the menu at Bootsie, Winky & Miss Maud in Washington, where

tering Fog City Diner in San Francisco. At America, the 200 choices on the menu represent just about every ethnic and regional style that is currently fashionable. In truth, most dishes at the theatrical America can best be regarded as stage props.

Just as home-grown chefs are gaining favor, so domestic place names provide the new exotica on menus. Banished are the evocative references to such shrines as Burgundy, Provence and Lyons. Instead, the places dropped are likely to be El Paso, Iowa, Michigan, Memphis, Albuquerque, the Arizona Badlands and even the Bronx, where small farms and greenhouses supply endive and herbs to Tony Manhattan restaurants and markets.

Apparently no other word means as much as American, and restaurant own-

Ariz., and there is another in the Chicago area. Philadelphia boasts the USA Cafe. In Washington, the American Cafe, originally a casual, simple eatery, now has seven branches and plans to open 96 units in 22 cities around the country. Part of the expansion plan includes packaging food under the American Cafe label.

Judging by the wide acceptance of American products in gourmet food shops, that label should prosper. According to Stephen Fass, vice president of Macy's Marketplace in New York City, Americans are eating a wider variety of all kinds of foods, and native fare is benefiting from that trend. Says Fass: "American jam isn't necessarily Welch's anymore. We're going back to small artisans. We get foie gras from the Catskills now.

Years ago, I carried Stilton, Roquefort, Gorgonzola and Danish blue cheeses. Now I stock about 15 blues, and two are American. I have 20 chèvres, four from the Northeast and two from the West."

Elsewhere around the country, boutique farms are producing game birds, ducks and free-range chickens (which are allowed to roam and forage for natural food to add flavor and improve texture). Fresh buffalo meat is now regularly supplied to chefs such as Jimmy Schmidt of the London Chop House in Detroit by American Spoon Foods in Petoskey, Mich. As Americans discover that wild mushrooms grow in their woods and mache, or lamb's-lettuce, in their fields, they are paying premium prices for such produce at places like the Irvine Ranch Farmers Market in Los Angeles and Balducci's in Manhattan. Says Specialty Food Buyer Louis Balducci: "U.S. products are selling because they are good and interesting. Even American caviar is better than it was. In the beginning you couldn't give that stuff away. Now it's edible because the curing process has been perfected." To many connoisseurs, edible is still the most that can be said for domestic caviar, despite the praise it often receives from the food press and purveyors.

Although recognized across the country, this new wave cooking still sets off discussion when experts try to define it. Child says, "There have been entire symposiums trying to define American cuisine. As far as I'm concerned, it is American food, cooked in America by Americans with American ingredients." The broadest view is expressed by Jan Weimer, food editor of *Bon Appétit*, a cooking magazine whose circulation has jumped from 300,000 in 1975 to its present 1.3 million. Says she: "The term means any food cooked in America today." Weimer explains the nationwide surge in gastronomic interest this way: "The '50s represented a low point in American cooking. Mothers were more interested in seeing that children got cotillion lessons than in busy-ing themselves all day in front of the Amana range. This new generation went to Europe and Asia, where they tasted real food. When they came back to the U.S., they came back hungry."

As might be expected, a specialized definition comes from the most highly specialized champion of American cooking, Paul Prudhomme, who adapts Cajun and Creole classics at K-Paul's. His dishes of spice-blackened redfish, jalapeño cheese bread, flounder stuffed with seafood, and crawfish "popcorn" have inspired a virtual cult of imitators such as the Ritz Cafe in West Los Angeles, a branch of which will open on Park Avenue in New York this fall, the Atchafalaya River Cafe in Houston, Memphis in New York and Lafitte in Washington. "The food we call Creole and Cajun is the most American of American food because it was absolutely created here," says Prudhomme. "You can't find it anywhere else in the world." To make sure

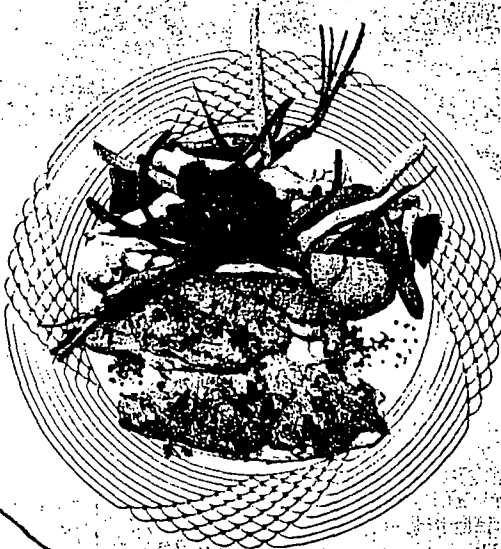
FOUR DISHES THAT TYPIFY AMERICA'S COOKING

ECLECTIC EXPERIMENT
Sugar-dusted troutlings with sweet pepper and horseradish sauce accompany banana-stuffed pheasant and Yucatán pudding



AMERICAN INDIAN
Roast venison ringed with New England cranberries is a refined variation on what is this country's only indigenous cuisine

THE CALIFORNIA STYLE
Mesquite-grilled red snapper and undercooked baby vegetables exemplify the light and pretty West Coast culinary look



DOWN-HOME CAJUN
Spicy crawfish étouffée rings seafood-flavored rice in the savory Louisiana specialty now popular across the country

the outside world gets a taste of it, Prudhomme has developed "road shows," taking his restaurant staff to temporary quarters in San Francisco and New York, always playing to packed houses.

Barry Wine of New York City's Quilted Giraffe suggests that any restaurant designated new American should be entirely staffed by Americans in the kitchen and dining room. But Wine admits this poses a problem in defining the California cuisine turned out by Wolfgang Puck of Spago in West Hollywood. Born in Austria and trained in France, Puck specializes in upscale pizza and pasta. To complicate matters further, Puck is a consultant to the Mansion on Turtle Creek in Dallas, a hotel restaurant where Israeli-born Chef Avner Samuel reinterpreted and enhanced some of Puck's creations for fash-

sion and the White Turkey serving American food in large cities. They began to disappear in the late '50s and early '60s. Intimations of the future style came in 1959, when the Four Seasons opened in the handsome new Seagram Building on Manhattan's Park Avenue, designed by Mies van der Rohe and Philip Johnson. Jerome Brody and Joseph Baum, then president and vice president of Restaurant Associates, which operated the restaurant, balked at the notion that only French or Continental cuisine could command serious respect and high prices. "We didn't think of what we were doing as new American," Baum recalls. "We just thought of it as the right contemporary expression for New York as the crossroads of the world."

Many dishes on the earliest Four Sea-

natural ingredients they are doing something altruistic. And in an era of mass production, the notion of handmade food fulfills the desire for craftsmanship that weaving and pottery making used to.

The second message was that anything goes; the ironclad, oppressive dos and don'ts of classic cooking vanished. French chefs reached out to the Orient for ingredients and preparations and broke all the rules. Suddenly, creative minds went to work, often overzealously. "I don't want to be like everyone else," says Bradley Ogden, the 32-year-old chef who performs diligently if unevenly at San Francisco's Campton Place Hotel, proving that individuality itself is not the prize.

Alice Waters, 41, is usually credited with popularizing new American cooking with the innovative cuisine she served at Chez Panisse, opened in 1971. But two years earlier, in High Falls, N.Y., John Novi, 43, began free-associating ethnic influences for dishes at his DePuy Canal House, a restored wood-and-stone tavern dating from 1797. Now Novi, just back from an eating tour of Italy, plans to add new creations to his old favorites, such as a soup of kale, brisket and hominy, and fried troutlings with a sweet pepper and horseradish dip. Len Allison and Karen Hubert, who run Huberts, a superior restaurant off Gramercy Park in Manhattan, admit their debt to Novi, whom they consider the father of new American cooking.



Sema Wilkes oversees lunch in her Savannah dining room

Old-time Southern food dished up country-style at midday.

ionable Texans before moving to the soon-to-be-opened Hotel Crescent Court in the same city. Tom Trieschmann, the chef at Sinclair's in Lake Forest, Ill., describes this cooking as having "elements of classical French, a little common sense and definitely American ingredients."

The entire movement has its share of cynics who define it by disparaging it. Says Bill Neal, of Crook's Corner, a Southern-style restaurant in Chapel Hill, N.C.: "The new American cuisine is nothing more than a commercial flash in the pan made up by restaurateurs and trendsetters." French Food Critic Christian Millau, writing in his monthly magazine *Le Nouveau Guide*, agrees: "The new religion, 'American Food,' is a boon for the industry."

The origins of the new American cuisine go back further than most of its current critics and champions may suspect, and Californians will have to cede some of the credit to Easterners. Although there were always expensive, formal restaurants with names like the Little Old Man-

sons menus would seem up to date in Berkeley now: sweet potato vichyssoise, julep of crabmeat in sweet pepperoni, fried chicken Maryland with nasturtium fritters, and Amish ham steak with apricot knödel.

Undoubtedly one of the most decisive influences on America's professional cooks was France's nouvelle cuisine, word of which reached this country about 20 years ago. Two messages registered seismic waves. The first was that the chefs were no longer servants but stars, an idea that inspired new talent to take up the profession. Not only did young people gravitate to cooking, but many who had trained for other careers switched. Says Wine: "It used to be that parents proudly said, 'my son the doctor' or 'my son the lawyer.' Now my father says, 'my son the chef,' and I'm a lawyer!" Indeed, many of the most dedicated chefs seem to regard their occupation with almost a missionary zeal, feeling perhaps that by cooking "honestly" from scratch and only with

There are specific reasons why California has come to be identified with the trend. Notes Weimer: "In terms of the food world, California has a rich history of ethnic immigration. Another reason is equally compelling. It's the incredible climate, which enables anything to flourish here."

But even in the yuppie culture, the power of nostalgia is not to be denied. In contrast to the subtle refinements of new American cooking is the current fad for hefty, rough-around-the-edges, down-home or "Momma" cooking, encompassing a variety of regional and ethnic styles. What is regarded as Momma cooking in one part of the country is a bold new taste sensation a few hundred miles away.

Down-home fare is already the subject of several timely cookbooks, including *Miss Mary's Down-Home Cooking* by Diana Dalsass (New American Library), Prudhomme's *Louisiana Kitchen* (Morrow) and Joan Nathan's *An American Folklife Cookbook* (Schocken). The most impassioned paean to Momma cooking is Jane and Michael Stern's *Square Meals* (Knopf). In their march down memory lane, the authors celebrate dishes from what many people rightfully consider the Dark Ages of American eating: tuna casserole sauced with canned mushroom soup, Back-to-Bataan Spam and patently disgusting creations like a cabbage-apple-and-pickle salad with evaporated-milk dressing. The Sterns, who write several columns and report their findings regular-

ly on the CBS *Morning News*, also offer better choices, such as soups and pot roasts. The trademark specialty of the down-home movement is mashed potatoes with lumps. Never mind that the test of a cook's skill has always been the absence of any such flaws. So important are lumps to the new authenticity, one suspects, that processors of dehydrated potatoes will include a few synthetic solids in each package, to be stirred into the reconstituted mass, just as manufacturers of artificial roses add thorns.

The long-term success of no-frills, down-home cooking will depend upon the public's willingness to pay relatively sophisticated prices for apparently unsophisticated specialties and upon the financial aspirations of the restaurant owners. The lessons from such professionals as Baum, Prudhomme and Abe de la Housaye, the Cajun proprietor of New York City's excellent Texarkana, indicate that authenticity is not enough. They all quickly realized that native dishes had to be re-created in larger-than-life versions to command top dollar. Says Baum: "Above a certain price, the public wants to see evidence of skill, and dishes they do not think they can make at home." Adds Barbara Clifford, the Texas-born chef partner in Manhattan's Yellow Rose Cafe: "My mother made home-fried potatoes swimming in oil. That's a little too down-home."

Of this new-old cooking, the late James Beard, an early champion of American food, said, "It doesn't matter if it's regional, Momma or Aunt Hattie. If it's good, it's worth saving." But he warned that the conserving must be done with expertise. Many hope that New York Times Food Editor Craig Claiborne is equally correct with his prediction: "I don't think we're going back to plain old pot roast. We're not going back to Jell-O desserts. That's ridiculous."

The notion that such food represents going back will be news to Middle America, where it remains the standard fare. Says Jean Hewitt, food editor of *Family Circle* (circ. 7 million): "It takes quite a long time for a trend to filter into the heartland. The East and West coasts are one group. They have decided what American cooking means to them, but that's not necessarily what the heart of America thinks it is." Certainly down-home food is not new to regulars at such enduring American establishments as Mrs. Wilkes' Boarding House in Savannah, where guests sit at community lunch tables and help themselves from ten to twelve bowls and platters of meats, salads and vegetables. Nor is it at the Virginia Rowell McDonald Tea Room in Gallatin, Mo., where fried gizzards, tomato rosettes

and roast chicken with corn-bread dressing are being served as they have been for the past 54 years.

Developing as it is, American food, posh and plebeian, is showing many strengths and weaknesses. To the good are the new and interesting combinations of ingredients that add variety and innovation. There are also the healthful practices of decreasing the amounts of salt and fats and of increasing the appreciation of fresh vegetables and fish.

On the debit side is the persistence of the American sweet tooth, most out of place in main courses like meats cooked



Guests relax over lunch in the garden of the Ivy, Los Angeles

The new style is intellectualized, even esoteric.

with bananas or berries and sugar on fried trout. There is also the idea, borrowed from the worst tearoom tradition, that the use of many different foods and seasonings makes a dish "gourmet." And though it is certainly desirable to have talented young people committed to careers in cooking, there is the hazard that the often exaggerated and premature praise they are getting will make them think they have nothing more to learn. The danger in having such young chefs head their own kitchens is that they miss experienced direction to refine their palates and mature their tastes.

In addition, there are the stylistic lapses. Looking for a single dish that embodies most of the precepts and a few of the pretensions of this new cooking, one could find no better example than the fol-

lowing from the menu of John Sedlar, chef at Saint Estèphe, a highly touted, simple and beautiful restaurant in Manhattan Beach, Calif.: "Raviolis au style du Nouveau-Mexique, sauce crème de chèvre," explained as "New Mexico-style raviolis stuffed with carne adobada (red chile ragout) served with a cream garlic chèvre sauce." With an English translation that includes Spanish, Italian and French, this is a fairly complex idea in a movement supposedly dedicated to simplicity. That the combination is delectable is perhaps the critical saving grace.

If French is fairly rare on these menus, obfuscation is rampant. At the American Bounty, the student-operated restaurant of the Culinary Institute of America, the menu sometimes lists among the soups "Bowl of the Wife of Kit Carson." Nothing hints that the customer will get a turkey broth with vegetables, chilies, oregano, beans, avocado, cheese and rice. At best, simplicity does prevail. Among dishes that make better reading and perhaps better eating: tenderloins of pork grilled with honey-mustard glaze and black peppercorn butter sauce, from Steven in Scottsdale, Ariz., and Russian ice house soup, a cold blend of sour cream, buttermilk, vodka and shrimp that is a summer selection at Huberts.

That citizens of any nation should be so suddenly excited about their own native chefs, products and dishes is understandably regarded as somewhat bizarre by Europeans and Asians. French Critic Millau in an early observation of the trend labeled it *la grande folie* (the great folly). With typical Gallic acerbity he concluded, "Americans not only search for their roots, they eat them."

Maybe so, but this rediscovery is a consequence of having such tangled roots and of confronting the new ethnic and regional combinations that emerge with each generation. Waters regrets the use of the word cuisine because she feels it indicates that we think our cooking has arrived. She thinks the country is not ready for that term. Others long for a codification or standardization of our dishes so that gumbo in California will mean exactly the same thing as it does in Boston. But Evan Jones, author of *American Food: The Gastronomic Story* (E.P. Dutton), hopes that will never happen. Says he: "It is essential not to arrive, for that means we have stopped growing and developing. American food has been developing since the Indians and English Pilgrims first traded recipes. I'd hate to see it stop now." It is to be hoped that he is right, for in confusion there is fun; in diversity, richness.

—By Mimi Sheraton. Reported by William Blaylock/Los Angeles and Elizabeth Rudolph/New York

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Seeking a challenging Executive Chef position where in-depth prior experience, personal ability and commitment to professionalism is valued.

SUMMARY OF QUALIFICATIONS

Offering extensive, highly successful experience managing food operations for prestigious hotels and resorts, including The Greenbrier, the Mayflower Hotel, and the Boca Raton Hotel, reinforced by keen organizational, administrative, supervisory, decision-making, detail/follow-through, and interpersonal competencies . . . Directly manages food preparation and service for banquets and room service . . . Establishes policies and procedures . . . Coordinates and assigns duties to staff . . . Formulates personnel training programs . . . Forecasts annual budgets, including food and labor costs . . . Prepares design for kitchen reconstruction . . . Insures compliance with health and safety regulations . . . Develops menu items, including reduced fat, spa cuisine and vegetarian offerings . . . Monitors inventory controls.

EDUCATION

The Culinary Institute of America, 1979
Hyde Park, New York
A.O.S. - High Honors

Société Bains de Mer
Monte Carlo, Monaco
(two month exchange program).

EXPERIENCE 6/91 - Present

The Greenbrier, White Sulphur Springs, West Virginia

Executive Chef: Overall direction of a brigade and stewarding department totaling over 200 employees for this nationally known five star resort with total food revenues of approximately \$14 million. Developed and created concepts and menus for five restaurants. Developed a series of low-fat, low cholesterol and vegetarian menu items as well as a separate comprehensive spa cuisine menu. Supervised all banquets, including Gold Service functions. Total revenues of approximately \$14 million in food sales. Directed resort's renowned apprentice program. Implemented numerous off-premises catering and demonstration functions, including events at the James Beard House in New York City.

9/90 - 6/91

Mayflower Hotel, Washington, D.C.

Executive Chef: Directed staff of 70 people. Responsible for the daily operation of two dining rooms plus banquets. Developed restaurant concepts for both dining rooms. Designed and executed numerous specialty banquets with strong emphasis on high-end weddings.

5/90 - 9/90

Madison Hotel, Washington, D.C.

Executive Chef: Directed staff of 50 people. Responsible for all culinary, stewarding and purchasing functions for the hotel's food and beverage department.

7/86 - 5/90

Boca Raton Hotel and Club, Boca Raton, Florida

Executive Chef: Directed staff of 250 for the largest Mobil five star AAA five diamond hotel in the world with total food revenues of \$20 million annually. Provided between 5,000 and 7,000 meals daily, ranging from formal gourmet to family style dining.

Developed and implemented restaurant concepts. Forecasted annual budget. Created kitchen designs. Monitored food quality standardization and control.

1978 - 7/86

Capital Hilton Hotel, Washington, D.C.

Executive Chef: Initially hired as a Rounds Cook and promoted to Assistant Executive Chef in 1979. Advanced to Executive Chef position in 1981. Orchestrated important Washington accounts, including: Gridiron, Alfalfa, Man of the Year Dinner, Martin Marietta, Bryce Harlow, etc.

AWARDS AND ACHIEVEMENTS

- o Three Gold Platter Awards for Dining Excellence from Meetings and Convention Magazine
- o Grand Cordon D'Or - Amicale Culinaire de Principaute de Monaco
- o Richard Keating Award - C.I.A.
- o Man of the Year - Culinary Achievement Trophy (1981-1985)
- o Member: Chaine des la Rotisseurs
- o Member: Board of Directors, Culinary School of Washington
- o Chaine des la Rotisseurs Southeastern Regional Bailli's Gold Medal for Culinary Excellence
- o Two Dining Excellence Awards from Palm Beach County Chaine des la Rotisseurs

PERSONAL

Age: 39

Marital Status: Married, two children

REFERENCES AVAILABLE UPON REQUEST

To summarize, I have served as Executive Chef at several well-recognized hotels and resorts over the past 13 years. At each of these facilities, I have followed and promoted an uncomplicated culinary philosophy: Food is best when prepared simply, using the freshest ingredients.

In furtherance of this philosophy, I have developed menus that emphasize the culinary contributions of various American regions to our emerging national cuisine. I am particularly proud of having also introduced low fat/low cholesterol, vegetarian and spa cuisine menu items to some of America's most highly rated hotel and resort locations. I believe this experience will be particularly valuable in meeting the needs and wants of the First Family.

From a management perspective, you should be aware that I have brought a progressive American management style and attitude to the kitchens that I have supervised. I am a team player with strong leadership ability. In whatever kitchen I have worked, I have stressed teaching and personnel development.

I look forward to the opportunity to discuss with you the contributions I might make to The White House staff. Because my current position is secure and enjoyed, I ask that you please use discretion in handling my resume.

My thanks for your time and consideration.

Sincerely,



Walter S. Scheib, III

STATE DINNER FOR JAPAN
(140 People)

1. Herb Infused Scallops with Saffron Basil Essence,
Chanterelles and Vegetable Pearls

Scallops thinly sliced and herb marinated, then lightly steamed. Essence made from scallop broth, Vermouth, saffron and basil reduced to just thicken. Served with tiny grilled chanterelles, and pearls of root vegetables.

2. Smoke-Roasted Breast of Pheasant with Braised Napa Cabbage,
Vidalia Onion Confit and Texmati Rice Cake

Pheasant breast glazed with thyme, pepper, honey glaze and slowly smoke-roasted. Served with lightly braised julienne of Napa cabbage, vidalia onion confit and crispy texmati rice cake. Sauce is made from pan drippings, caramelized vegetables, roasted garlic, Merlot wine.

3. Summer Greens and Blossoms with Grilled Country Bread,
Brier Run Chevre and Maytag Bleu Terrine

Summer greens and tiny edible flower blossoms around a thin slice of two cheese terrine. Sprinkled with port wine vinaigrette. Served with grilled sourdough country bread.

4. Gratin of Fresh Raspberries with Red Berry Coulis,
Dark and White Chocolate Curls

Light lemony mousse studded with fresh raspberries with a crunch caramelized sugar crust and fresh berry coulis

3/21/94

SPRING LADIES LUNCHEON
(40 People)

1. Spring Garden Vegetable Tart with Carrot and Coriander Jus

Small layered tart of grilled and marinated spring vegetables and tomato basil fondue. Sauce made from reduced carrot juice and swirl of coriander puree. Served at room temperature.

2. Hood River Spotted Prawns with Fresh Morels, Sweet Peas, Baby Leeks and Chardonnay

Spotted shrimp from the Pacific Northwest, lightly sauteed with fresh herbs. Served with a ragout of West Virginia fresh morels, sweet peas, baby leeks. Sauce is a shrimp stock and chardonnay reduction.

3. Young Organic Field Greens, Roasted Red Pepper Vinaigrette with Asiago Crisps

Mixture of field greens tossed with a smoky full bodied balsamic based vinaigrette. Served with very thin, crisp, chards of Asiago cheese.

4. Zinfandel Granite with Fresh Fruits and Berries

Very light dessert of barely frozen Red Zinfandel garnished with the ripest fruits and berries available.

DESSERT MENU

✓ *Turtle Torte*

Rum Raisin Custard

Strawberry Walnut Cake

✓ *Orange Bavarian with Raspberry Sauce*

✓ *Banana Sour Cream Cake with Walnut Ice Cream*

Chilled Poached Pear Filled with Chocolate

✓ *Raspberry Shortbread Construction*

Blueberry and Peach Crisp

✓ *Riesling Fruit Terrine*

Home-made Ice Creams and Sorbets

All Desserts \$ 6.75

Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
007a. fax	Fax cover sheet re: chef candidate (1 page)	05/18/93	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S
ry1382

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]
b(3) Release would violate a Federal statute [(b)(3) of the FOIA]
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b(7) Release would disclose information compiled for law enforcement purposes [(b)(7) of the FOIA]
b(8) Release would disclose information concerning the regulation of financial institutions [(b)(8) of the FOIA]
b(9) Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA]

Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
007b. resume	Re: chef candidate (3 pages)	05/18/93	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

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ry1382

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Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
007c. application	Re: chef candidate (8 pages)	05/24/93	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S

ry1382

RESTRICTION CODES

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Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
008a. note	Re: article (1 page)	n.d.	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S
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Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
008b. article	Washington Post Magazine article re: chef candidate (4 pages)	11/28/93	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S
ry1382

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Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
009. report	Executive Chef Selection (4 pages)	n.d.	b(6)

COLLECTION:

Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 9477

FOLDER TITLE:

Chefs [1]

2013-0359-S
ry1382

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