Withdrawal/Redaction Sheet
Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001. report	Re: Reorganization of the Chief Usher's Office (partial) (1 page)	03/12/1995	b(6)
002. memo	To Margaret A. Williams from Gary J. Walters re: Assistant Usher Position (2 pages)	01/17/95	b(6)
003a. letter	To Graham Jeffrey from applicant re: position (1 page)	11/29/94	b(6)
003b. resume	Re: applicant (6 pages)	11/30/94	b(6)
004. report	Re: Reorganization of the Chief Usher's Office (partial) (1 page)	03/12/95	b(6)

COLLECTION:
Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 10811

FOLDER TITLE:
Residence Info

2013-0359-S
ry1448

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]
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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]
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File Residence

MEMORANDUM TO SENIOR WHITE HOUSE STAFF
CHIEFS OF STAFF

FROM: **ERSKINE BOWLES** EB
DEPUTY CHIEF OF STAFF

BILLY WEBSTER BW
DIRECTOR OF SCHEDULING & ADVANCE

SUBJECT: **SCHEDULING PROPOSALS FOR EVENTS IN THE RESIDENCE**

Please use these procedures with regard to social events in the Residence.

Scheduling Requests

Any scheduling requests for events hosted in the Residence must be submitted with a vetted guest list **four weeks prior to the requested date.** These events include:

- Constituent related activities (i.e. CEO lunches, breakfasts, State Days);
- Anniversary events (i.e. Veterans Day, Memorial Day, Anniversaries of Signings); and
- Activities in conjunction with visits of foreign leaders.

The purpose of this procedure is to allow the Social Office to send a formal written invitation from the President and / or First Lady. This will also enable guests to plan their travel to D.C. (i.e. less expensive air fares) as well as generate excitement about coming to the White House. It will also prevent the Social Office from having to phone bank guests at the last minute.

Please Note: Any event in the Residence must be hosted by the President and / or First Lady.

Guest List

All vetted guest lists must include the **name, address (with zip code) and telephone number of each guest.** Additionally, the list should include suggestions of key Administration Officials who should be invited. On average, the maximum number of guests for a Reception is 250 with a back up list in priority order of 100. The back up list will be sent invitations in priority order as regrets are received from the main list.

On acceptance of the scheduling proposal, the guest list number, invitation time and follow up procedures will be discussed with Ann Stock.

E X E C U T I V E O F F I C E O F T H E P R E S I D E N T

15-May-1995 12:22pm

TO: Douglas R. Matties

FROM: Julie E. Demeo
Domestic Policy Council

CC: Carol H. Rasco
CC: Jeffrey Levi
CC: Jeremy D. Benami

SUBJECT: Request for WH lights

Attached is a memo from Pasty Flemming to Carol Rasco asking for her help in making sure the second floor lights in the residence are turned on in a gesture of solidarity for this Sunday's AIDS candelight vigil.

Jeremy Ben-Ami has asked that I work on this request by coordinating with your office and the ushers office.

Please let me know what we need to do next.

Thank you for your help.

Julie x65392.

E X E C U T I V E O F F I C E O F T H E P R E S I D E

15-May-1995 11:40am

TO: Julie E. Demeo

FROM: Jeffrey Levi
AIDS Policy Council

SUBJECT: memo re candlelight vigil

MEMORANDUM FOR CAROL H. RASCO

FROM: PATRICIA S. FLEMING

SUBJECT: AIDS VIGIL CANDLE-LIGHTING

On Sunday, May 21, a candlelight vigil in honor of people who have died of AIDS will be held in front of the White House. The participants will gather in front of the White House at 7:45 and leave for the Capitol at 8 p.m. I will speak to the group at the Capitol at 8:45 p.m.

As a gesture of solidarity, I suggest that the President and the First Lady should have candles placed in each of the second-floor windows on the North side of the White House. The candles should be lit at approximately 7:55 p.m., and should be easily visible from Pennsylvania Avenue.

For the vigil last year, the White House did light a candle in the window above the North Portico.

Thank you.

File
Res.

Fyi —
HRC —
the Reorgan plan suggested by Gary

I am sending copy to Capricia Marshall

THE WHITE HOUSE

WASHINGTON

March 13, 1995

MEMORANDUM FOR: MARGARET A. WILLIAMS
SPECIAL ASSISTANT TO THE PRESIDENT
AND CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SUBJECT: USHER'S OFFICE REORGANIZATION

Over the last few months I have given considerable thought to the organization of the Chief Usher's Office. In following through with a number of earlier plans and recent discussions concerning the requirements placed upon this office, I have decided to take action to provide more efficient operation of the Executive Residence at the White House. I have attached a copy of a paper that I have produced on the reorganization and an organization chart.

The addition of Daniel Shanks will help solidify the service aspect of the food and beverage staff and bring new eyes to our operation. Moving Dennis Freemyer to the First Assistant Usher position will permit me to spend more time on the issues that are most important to the President and Mrs. Clinton while insuring that the maintenance and preservation of the Executive Residence remain in good hands. Moving Nancy Mitchell to an Assistant Usher's position will permit her talents and abilities to be used better.

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THE WHITE HOUSE

WASHINGTON

March 12, 1995

REORGANIZATION OF THE CHIEF USHER'S OFFICE

1. Responsibilities of the Chief Usher have changed over the last few years with Official and Ceremonial activity level having increased dramatically while staff levels have been reduced requiring additional and more difficult supervisory activities. Additionally, major construction and preservation projects have necessitated that the Chief Usher provide more time for these important historic undertakings.

2. Establish the position of First Assistant Usher (Dennis Freemyer) by asking the Senior Maintenance Advisor (John Muffler) to retire. Mr. Muffler will retire effective May 28, 1995, upon completing 50 years of service to the Presidency and the White House. Mr. Muffler's services as an antique clock and historic fine arts collection repairman will remain available via personal services contract to the Executive Residence.

3. Transfer Administrative Usher (Nancy Mitchell) to the position of Assistant Usher working as one of the three Assistant Ushers who work on a rotating shift basis providing 7 day per week 19 hour per day coverage of the Usher's Office. Expected transfer by mid April 1995.

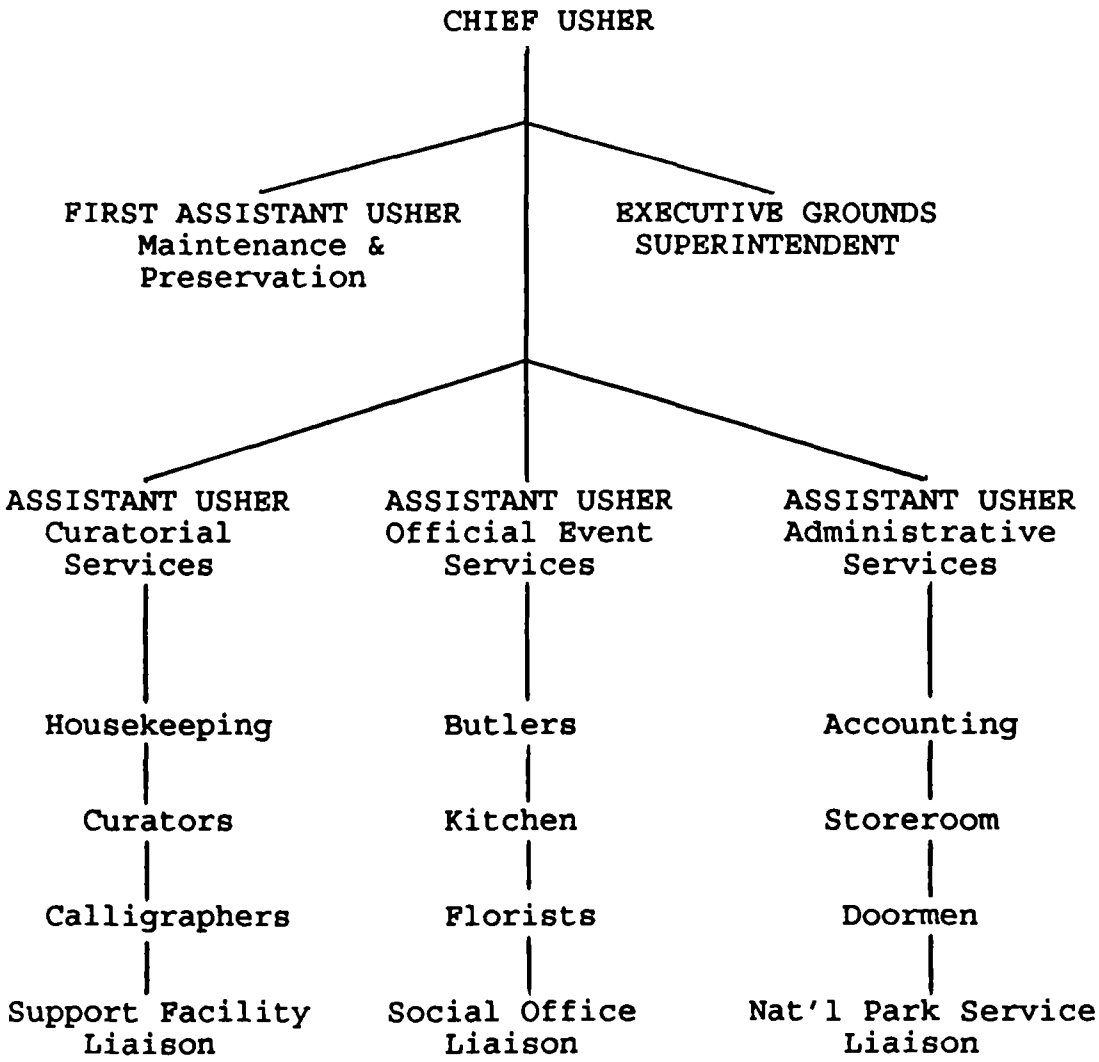
(b)(6)

[001]

5. New Organizational Chart with lines of responsibility has been developed. (see attached)

March 12, 1995

CHIEF USHER'S OFFICE ORGANIZATION CHART



THE WHITE HOUSE

WASHINGTON

March 12, 1995

DUTIES OF FIRST ASSISTANT USHER

The duty hours of the First Assistant Usher shall be set by the Chief Usher in accordance with the activities and needs of the Executive Residence and the Presidency. Scheduled hours are to be Monday through Friday from 7:00 am to 4:00 pm with weekend duty as assigned by the Chief Usher.

Will act as the primary replacement when the Chief Usher is absent from duty and will move into the rotation of Assistant Ushers when leave is granted to Assistant Ushers. Will be the primary supervisor of the Residence maintenance staff.

Primary area of concern will be the preservation and general maintenance of the Executive Residence at the White House. This will include the direct development, planning, and supervision of all major maintenance projects both long and short term, as well as, any emergency projects to include the re-implementation and control of the Structural Survey Team. Shall also re-establish and conduct the White House quarterly inter-agency cooperation group with the General Service Administration, military, USSS, White House Office, and National Park Service, as suggested by the greening of the White House team. Will prepare and evaluate briefing material for the Chief Usher to be used to inform and educate the First Family on necessary repairs and any potential inconveniences or disruptions to activities, both personal and official.

Current projects requiring attention include: 1) the heating, ventilating, and air conditioning (HVAC) project; 2) planning and development of the electrical transformer and switchgear project, as the last portion of the utilities upgrade; 3) scheduling and implementation of the replacement of the Residence roofing system, as budgeted in Fiscal Year 1996; and 4) study, plan, and establish budget data for future major maintenance projects.

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Domaine Chandon

December 5, 1994

Dear Mr. Castleman,

Thank you for the time you spent during our phone conversation. I enjoyed your thoroughness and candor in answering "too" many questions. I at least feel comfortable with having a basic understanding of the scope of the position.

I have enjoyed eighteen years in an environment that has allowed me to be creative. Our ambition at Domaine Chandon is to send every guest home feeling that someone took the time to perceive the dynamics of each table, each event. From this perception we do the technical presentation but in a manner that responds to the needs...both obvious and not so obvious...of the guests. It is rare in this business to be able to function at that level. I've often felt that it would be difficult to replicate such an opportunity and consequently have never sought other positions. When you inquired I was immediately excited. Where else would service be granted the focus it thrives on?

During my time at Domaine Chandon I have attained the position of General Manager in our restaurant. In the eleven months that we are open we will serve in excess of 70,000 guests and generate over $2,500,000 in food and wine revenue. We have been held to critical review and have been, apparently, very well accepted. I am responsible for personnel, public relations, service standards, and a wine service offering 300+ selections and a cellar nearing 19,500 bottles.

I am excited by the opportunity to experience an area of my profession that so few can ever realize. If I can be of any assistance please feel free to contact me at work or at home. My family lives in the Washington area and I would welcome an excuse to travel.

In closing, let me thank you for the compliment of consideration; I am truly flattered.

Cordially,

Daniel Shanks

Daniel Shanks
Restaurant Manager

One California Drive Yountville, California 94599 Telephone 707 944 8844 FAX 707 944 1123

Domaine Chandon

December 25, 1994

Mr. Walters,

Please pardon the delay in writing you to thank you for the time you spent with me last Thursday. I am very gratified to receive such courtesy especially given the level of activity that day. You could not have been more open or more gracious. With the additional time your staff spent with my bewildered questions; I feel I left the White House with a thorough understanding of the scope and importance of holding a position there.... at least as much as one visit allows given the "awe" factor. I was reading a book last night and one phrase clarified the "sense" your staff exudes; It went " But it is, I believe, the best place for me. I know full well that there is nothing I can do that others cannot do better, but here I can make a contribution"... sounds simple but concise. I remembered in our conversation that I emphasized why I have been at my current position for so long. It is important to make a difference..to have a purpose that brings a greater good. I know it's just work but it can bring satisfaction, perhaps a reason your staff is so dedicated and long tenured.

I do hope I am still under consideration for the position on your staff; after sensing what is involved I can't help but to be challenged. The more I reflect on the position the more I see how much learning and growth is possible. I am processing the security forms and rounding up the requested references as fast as the holiday season allows. If I can be of any assistance, please feel free to contact me at home or at work. My company is aware of the offer and is gratified that I am under consideration. I am prepared to move as rapidly as possible; your timing as far as my position at Chandon is concerned couldn't be better given our January recess.

I would like to share one idea that keeps coming back from my interview. You are seeking a person with a food and wine background. You stated that you want the person to bring about evolution and growth. I do understand the primary aspect of the position is to be available and the desk duty is exciting in the scope of it's responsibility. But I also see myself in the position of being the facilitator for the food and beverage personnel. I will be the one that can eventually ease the stress on your position by establishing your trust in my performance. To do this I must also establish trust in the people that staff that department. There will be times that I will be coming to you in their interest. I guess what I'm saying is that I can see occasionally being a "pain in the butt" to be frank! It's inherent in the position. I will strive to solve their problems and also establish your faith in me. This is a strong factor in F & B because the decisions are so arbitrary. The trust factor is essential and I hope to establish that early. You are requesting to get a job done...it will bring about it's own changes....and I look forward to the process.

I have been preparing the security papers you requested and I can't see any problem points. My sole "shady" moment was a misdemeanor charge of blocking a 14' foot wide sidewalk, standing up, in Richmond Va. during an antiwar rally in 1969. Southern justice has it's own ground rules. I'm sure it's not even on the record but I felt you should know about it. There were also a few years when I let business

California Drive
Yountville, California 94599
Telephone 707 944 8844
Telecopier 707 944 1123 Telex 510 746 6090

overshadow the day-to-day world and ending up filing my taxes late. These have been all paid years ago with full penalty and interest. I now have a tax firm that files all my returns, and have done so for the last few years.

Enough of your time, Mr. Walters. I do hope you'll consider me for the position. Please let me know if you require any further information. I've also enclosed a list of references for Ms. Mitchell. They should start arriving shortly.

Thank you, again, for the opportunity to interview with you.

Best wishes for the holidays.

Cordially,

Daniel R Shanks

Daniel Shanks
707/944-2983

Domaine Chandon

Ms. Mitchell,

I'm enclosing a list of the references that I've solicited in my behalf. It's a little abridged due to the nature of contacting people during the holiday season. If you need any additional letters please let me know.

Thank you for the hospitality you offered so easily during my visit last week. It is appreciated.

Dr. Terry Leighton
Ms. Erica Hiller-Levy
Mr. Dennis Johns
Ms. Sally Gordon
Mr. Edwin Farver
Mr. Robert Fisette
Mr. Helgie Thomason

Mr. Jerry Comfort
Mr. Cal Stamenov
Dr. Bernard Seps
Mr. Jack Hennessey
Mr. John Wright
Mr. Andrew Hoxsey
Ms. Michela Rodeno

Please call if I can assist you in any way.

Sincerely,

Daniel Shanks

Daniel Shanks

California Drive
Yountville, California 94599
Telephone 707 944 8844
Telecopier 707 944 1123 Telex 510 746 6090

MARGE

THE WHITE HOUSE

WASHINGTON

November 30, 1994

~~CONFIDENTIAL~~

MEMORANDUM FOR MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS, CHIEF USHER
REX W. SCOUTEN, CURATOR

SUBJECT: East Wing Ramp

We believe that the ramp installed this week in the East Wing Lobby hallway is inappropriate as a permanent installation.

When the East Wing was constructed in 1942, it was designed to be compatible with the architecture and aesthetics of the Executive Residence. Lorenzo Winslow, President Franklin D. Roosevelt's architect, decided that, "The loggia entrance built by McKim (1902) would largely go, **but the idea would remain in a range of glass doors off the porte-cochere that would lead to a long, broad hallway and through to the east garden."**[1]

There is an existing lift in the East Wing that has provided access for the handicapped for several years. From our experience, the existing lift has been perfectly acceptable to visitors who have had a need to use it. Prior to the lift, a ramp was in place adjacent to the East Wing elevator.

There would be no objection, in fact we would encourage the installation of the East Wing ramp when large numbers of wheel chairs are expected.

A number of operational concerns are also involved. Among them is a concern for the rubber matting used on the ramp, which is going to become very slippery when wet. For major Presidential and ceremonial events, the Executive Residence usually replaces the utilitarian walk mats used daily with a red carpet compatible with the carpets throughout the White House.

The White House is not a "normal" building and, as a home, is specifically exempted from the guidelines established by the Americans for Disabilities Act of 1989. While we should certainly provide adequate and full access where possible for those who suffer a disability, at the same time, we do not feel it is appropriate to overdo it.

---

[1] The White House: The History of an American Idea, William Seale, 1992

File Residence

THE WHITE HOUSE

WASHINGTON

July 9, 1994

MEMORANDUM FOR MARGARET WILLIAMS
CHIEF OF STAFF, OFFICE OF THE FIRST LADY

FROM: CHERYL MILLS
ASSOCIATE COUNSEL TO THE PRESIDENT

SUBJECT: Recommendation

This memorandum responds to your inquiry regarding Mr. Haddon's request for a letter of recommendation. Mr. Haddon formerly was employed in the Executive Residence as an Assistant Chef.

You should feel free to follow the pattern or practice you have established regarding recommendations for departing employees. Thus, if your ordinary practice is to provide such employees with recommendations based on their performance as an employee, Mr. Haddon should likewise receive a recommendation that reflects his performance.

As you know, recommendations offered from an official capacity and on White House stationary must be consistent with the Standards of Executive Branch Conduct, 5 C.F.R. § 2635.702(b). This provision provides that an official recommendation only may be offered "based upon personal knowledge of the ability or character of an individual with whom he has dealt in the course of Federal employment." Thus, should your office or the First Lady draft a recommendation for Mr. Haddon in an official capacity, it must be based upon personal knowledge of his skills.

Please call me if I can be of further assistance.

103 Skyhill Road # 4
Alexandria, VA 22314

May 16,1994

Ms. Maggie Williams
First Lady's Chief of Staff
The White House
1600 Penn. Ave. N.W.
Washington, D.C.

Dear Ms. Maggie Williams

The Chief Usher's Office suggested I contact you with regard to my request for a letter of recommendation for me, from the President and the first Lady. Until April 1 of this year, I was the assistant White House Chef, working under Pierre Chambrin, who, I am told, has already received his letter from the First Lady's office.

I have taken the liberty of making a brief summary of my cooking activities for the First family since January 20, 1993. For your information:

- prepared and cooked food for the First Family and their guests
- menu planning and food ordering
- preparation and cooking in official and state function
- was flexible to last minutes menu changes
- was responsive to First Family needs

I would appreciate your prompt attention and assistance in obtaining this letter.

Sincerely,

Sean Haddon

Sean T. Haddon

File Personnel

THE WHITE HOUSE

WASHINGTON

MEMORANDUM

DATE: JUNE 20, 1994

TO: MAGGIE WILLIAMS
JOAN BAGGETT

FROM: ANN STOCK AS

RE: RENTAL OF UNION TENTS

We rent tents from HDO, a non-union company, because there is not a local tent company that is unionized.

Last August, for Union Solidarity Day, tents were provided by HDO.

Residence Folder

~~CONFIDENTIAL~~

June 2, 1993

DETERMINED TO BE AN ADMINISTRATIVE MARKING
INITIALS: DY DATE: 9/6/2013
2013-0359-S

TO: Maggie Williams

FROM: Tim Chorba

SUBJECT: Georgetown Class of 1968
Chinaware Gift for the First Family's Residence

- -

Maggie:

This memorandum is to clarify the funding mechanism for the proposed chinaware gift for the First Family to use in the personal residence and to correct any misconceptions which may have arisen concerning that proposed gift.

The china costs approximately $3,600. The manufacturer is Woodmere China, Inc. of New Castle, Pennsylvania. The design incorporates the seal of Georgetown University with a seal resembling the Presidential seal. I have shown the prototype china to Cheryl Mills, and her conclusion is that there is no problem with the use of the seal. Her opinion was based upon guidance from an attorney on the staff of the White House Counsel who specializes in issues concerning the Presidential seal.

This china would be purchased from funds contributed by the Class of 1968 to cover the costs of the Reunion, including reimbursement to the U.S. Treasury for expenses incurred in the June 5 White House event. Funds already available for the Reunion would cover the proposed china gift to the Clinton family.

Woodmere China, Inc. also manufactures a plate bearing an eagle designed by Woodmere that was the face on a plate sold by the Inaugural Committee. That plate is sold today commercially by Woodmere. For example, it is in the current Horchow mail order catalogue, bearing a price of $49 plus shipping. Woodmere tells me that nothing precludes it from combining that eagle with the seal of Georgetown University.

The Class of 1968 will sell these souvenir plates to classmates. Our cost is $16, and the resale price will be $29.

The "profit" from the sale of those plates would go into the general Reunion funds. Whatever surplus funds remain after the Reunion will be contributed to Georgetown University for scholarships and the like.

The souvenir plates are not being sold for the purpose of raising money to purchase the Clinton gift china. By coincidence, Woodmere China, Inc. is the manufacturer of both items. The Georgetown Alumni Association was willing to guarantee that it would purchase 325 souvenir plates for resale to '68 classmates. If all of the 325 plates that already were manufactured are sold, that would net $4,225, which is a bit more than the anticipated cost of the proposed china gift. Orders will be taken for purchases beyond those 325. The thought occurred to me to let Woodmere sell the souvenir plates directly to classmates at the Reunion registration at Georgetown University, and then to apply those funds against what we would owe Woodmere for the Clinton family china, but that was merely a bookkeeping convenience that now has been discarded. Instead, now the Alumni Association will purchase the souvenir plates from Woodmere and they will be resold to classmates. In a wholly separate transaction, the Alumni Association would purchase (on behalf of the Class of 1968) the Clinton family china from Woodmere. Again, the funding source for the purchase of the Clinton family gift china is the general Reunion funds which classmates have contributed for the organization and conduct of the Reunion. The profits from the sale of the existing souvenir plates are projected to be less than three percent of that total Reunion fund. The projected Reunion budget is such that the profit from the sale of the souvenir plates is not necessary for the Reunion to "break even", but the sale of those plates represents a good opportunity to raise money that can be donated to Georgetown University for its general educational expenses, including scholarship needs.

One important item that I learned yesterday from speaking with Cheryl Mills is that if the President and the First Lady decide to keep this china as a gift, they will have to pay income tax on its commercial value. In view of that, it would be prudent to have the First Lady take a look at the china samples and let us know whether this is something that she would like to have before we incur the expense of manufacturing the complete set.

Please let me know how you would like to proceed so that we can advise Woodmere China and so that we can plan whether or not to present a sample of the china to the First Family on the evening of Saturday, June 5.

Schedule

CONFIDENTIAL

THE WHITE HOUSE

WASHINGTON

May 19, 1994

MEMORANDUM FOR: MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SAM T. CASTLEMAN
ASSISTANT USHER

SUBJECT: EXECUTIVE RESIDENCE ACTIVITIES

Attached are our thoughts concerning our conversation last evening about Official and Ceremonial functions of the Presidency held in the Executive Residence at the White House or on its grounds.

The outline presented could form an agenda for the proposed Friday morning meeting with Mrs. Clinton and the staff officers.

The challenge is to recapture control of the "birth of an event" at the White House. Given that the President's and First Lady's schedules begin the year with certain traditional annual events, such as the Easter Egg Roll and Christmas Receptions, the remainder of their schedules is left to the Scheduling Office to fill.

To become a "scheduled" event, the process must take the idea of the event through a series of filters to determine, by whatever criteria, (political, policy oriented, etc.) whether an event is presidential and thereby, involving participation of the President and/or the First Lady. Logistical considerations are essential to the early evaluation process and should be represented by the Social Office.

The Social Office is aware of the technical resources, room capacities, and kitchen capabilities of the Executive Residence and these factors should serve to mold the formation of an event before it is actually scheduled.

Coordination of Official and Ceremonial Activities of the Presidency within the Executive Residence and on the Grounds

I. Organization

A. Activity identified and proposed to the Scheduling Offices (**CONCEPT**)
   1. President's
   2. First Lady's

B. Scheduling Office information gathering
   1. Consideration of factors bearing on desirability and appropriateness of the concept
   2. Discussion with Social Secretary on availability of Executive Residence and grounds

C. Decision on activity proposal (**APPROVED EVENT**)
   1. Date and time assigned
   2. Staff office coordinator assigned to work with Social Office to implement

D. Implementation plan
   1. Staff office and Social Office coordinators bring together interested parties i.e. Press Office, WHCA, Military, Usher's Office, etc.
   2. Activity parameters are discussed and established

II. Communication

A. Staff offices made familiar with activity guidelines
   1. Requirement to submit activity **proposals** to the Scheduling office
   2. Responsibilities of the Social Office
      a. Coordinate activities with staff offices once approved by Scheduling office
      b. Receive guest list in timely manner
      c. Issue invitations

B. Social Office directs Usher's Office on physical set-up for activities

III. Discipline

A. Activity guidelines must be followed to provide time to efficiently coordinate staff initiatives
   1. Guest lists must be time and number sensitive
   2. All invitations issued by Social Office only
   3. Chief of Staff level arbitrator/enforcer

B. Realization that the President's and First Lady's time is a valuable commodity

New File
[illegible] off
in Residence
Category
Grounds

THE WHITE HOUSE

WASHINGTON

May 9, 1994

CONFIDENTIAL

MEMORANDUM FOR: MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SUBJECT: SOUTH GROUNDS

Following a conversation with the Social Office this afternoon concerning events being considered for the south grounds, I would like to advise you of the status of the lawn with respect to the State Dinner and Arrival Ceremony scheduled for Monday, June 13. The main problem with the turf grass is foot traffic and lack of sun and rain. The current condition of the lawn is a direct result of the two tents and multiple events over the last two weeks.

I spoke this afternoon with the Executive grounds superintendent and he provided the following information. The grass has been damaged where the recent tents have been erected, across from the South Portico, to the extent that if nothing else took place in this area of the lawn it will take a minimum of two weeks with good weather for the grass to recover (May 24). It is my understanding there is a plan to erect a tent on Monday, May 16 for the Goals 2000 event, if there is a chance of rain. It is our belief that additional grass area will be lost and that it will not recover, **assuming no other events on that area of the lawn**, until at least June 3. If it is necessary to replace any of the turf with new sod the grass will take until June 9 to set new and firm roots and avoid being a mud-hole. While the new sod is setting roots the lawn area will be **completely out of service**, no activity could occur, including helicopter landings.

I am making the assumption that we want the grass area that is the focal point of the Arrival Ceremony to be in good condition and that additional events will not be planned on the south lawn after the Goals 2000 event. We are only 5 weeks away from the Arrival Ceremony and we are very concerned about the condition of the south grounds lawn area. During the walk through today by the Japanese delegation, I am told by the Social Office that the senior member of the delegation remarked about the condition of the "dead grass". Additional events after May 23 will insure that the turf grass is not in good condition for June 13.

cc: Social Office

File Usher/Residence

White House probes charges of bias in residential staff

Usher's Office told to shun race, sex discrimination

By Paul Bedard
THE WASHINGTON TIMES

The White House is investigating charges that the Usher's Office discriminated against minorities on the residence staff, and it has warned employees that such actions will not be allowed.

The charges against employees of the Usher's Office, which supervises all 89 residential staff, have been investigated by the White House counsel's office and are now before the Equal Employment Opportunity (EEO) office, administration officials say.

The probe, prompted by an attorney for former assistant chef Sean Haddon, is focusing on two reports of racism and civil rights violations:

• Mr. Haddon, who is white, charged that Chief Usher Gary J. Walters told him not to marry a black woman. Mr. Haddon said he was subsequently threatened both orally and physically and was eventually fired last month for bringing his complaint to the EEO office and filing a civil lawsuit in federal court.

• Mr. Haddon's attorney, Rodney R. Sweetland III, charged that an Usher's Office employee, electrician Jeffery Freeburger, made racist remarks about dishwasher Adam Collick, who is black, and that he left a parody of a high school proficiency test for Mr. Collick to see.

In February, the counsel's office alerted Usher's Office workers that racist and sexist humor isn't allowed.

A memo explaining the warning, written by White House Associate Counsel Cheryl D. Mills, was obtained by The Washington Times.

In it, she said the counsel's office was unable to confirm Mr. Haddon's charge that Mr. Freeburger told him that Mr. Collick "would be lucky if he turned into a white person."

However, she said she confirmed that the mock test, which included several offensive racial stereotypes, was "viewed by members of the kitchen staff."

Under the heading "Baltimore, the city that reads," the title of the test was listed and three lines were provided where "students" would put their "name," "alias" and "gang." Questions on the math test included:

• "Darnell has an AK-47 with a 40-round clip. If he misses six out of 10 shots and shoots 13 times at every drive-by shooting, how many drive-by shootings can he attend before he has to reload?"

• "Thelma can cook dinner for 16 of her children for $7.50 per night. She gets $243 per month from Social Services for each child. If her rent goes up 15 percent, how many children should she have to keep up with expenses?"

• "Shorty is pimping three girls. If his price is $85 per customer, how many tricks will each have to turn so he can pay Rufus for his $8[illegible] per day crack habit?"

While no one was reprimanded for distributing the parody, Ms. Mills said residential employees were briefed during a training session about the equal opportunity rules governing the White House.

"We have taken appropriate steps to sensitize all the staff of the executive residence to the fact that even materials that some people consider humorous or joking may be offensive to others and are not permissible in the workplace, particularly when such materials or comments relate to race, gender, national origin or sexual orientation," the associate counsel wrote in a memo to Mr. Sweetland.

Mr. Haddon has made a formal complaint to the White House EEO office headed by Sharon Solomon. In the complaint, a copy of which was provided to an inquiring reporter, Mr. Haddon said he was fired by the White House for making charges of discrimination against the Usher's Office.

In a civil suit against Mr. Walters — rejected by a U.S. District Court judge but now under appeal — Mr. Haddon charged that he was threatened after he announced plans to marry a black woman.

After his marriage two years ago, Mr. Haddon said he was denied an expected promotion amd subjected to verbal assaults, physical threats — even an FBI investigation into false charges brought by the Usher's Office that he had threatened the first family. The short-lived probe was dropped after no evidence was found to back up the charges.

Mr. Haddon and his wife, Charlotte, have subsequently separated.

When Mr. Haddon was fired last month, he was told that action was to allow new White House Chef Walter S. Scheib III to pick his own kitchen staff. Mr. Haddon said Mr. Scheib promised to rehire him, but the job offer never came.

Mr. Sweetland charged that Mr. Scheib was pressured to keep Mr. Haddon off the White House staff as punishment for bringing charges of racism against Mr. Walters.

Sen. John Warner, Virginia Republican, has expressed concern about the case because Mr. Haddon lives in Alexandria and is a constituent. In a letter to Mr. Haddon, Mr. Warner said, "In an effort to be of assistance, I have contacted the appropriate officials within the Department of Justice for a comprehensive review and prompt action on the matter."

"The bizarre circumstances surrounding his termination demonstrate a pattern of conspiracy, dishonesty, and intentional harm to Mr. Haddon," Mr. Sweetland stated in the EEO complaint filed with Ms. Solomon's office.

CORRECTION

A headline in yesterday's editions of The Washington Times incorrectly identified the party affiliation of Rep. Jerry Lewis. He is a California Republican.

119

THE WHITE HOUSE

WASHINGTON

December 2, 1993

MEMORANDUM

TO: MARGARET A. WILLIAMS, CHIEF OF STAFF TO THE FIRST LADY

FROM: REX W. SCOUTEN, CURATOR Rex Scouten

SUBJECT: Carol Feuerman Sculpture

The author of the attached letter has one of her pieces on display in the Exercise Room in the Residence.

CaroleJeanne Feuerman
Feuerman Studios
200 Mercer Street 1F
New York, NY 10012

Dear Hillary,

This is a postcard of a sculpture I made of myself. I thought you might like to see it.

Sincerely,
Carole Jeane Feuerman

"Absolut Self Portrait"
oil painted resin
37 x 23 x 37" 2/9

printed in Canada
Gallerie Publications
(604)929-8706

THE WHITE HOUSE

WASHINGTON

October 13, 1993

MEMORANDUM

TO: MARGARET A. WILLIAMS, CHIEF OF STAFF TO THE FIRST LADY

FROM: REX W. SCOUTEN, CURATOR Rex Scouten

SUBJECT: George Elsey "Map Room" Map Donor

George Elsey, who worked in the residence Situation Room (today's Map Room) during WWII, has given the White House the last situation map seen by President Franklin D. Roosevelt. The map was prepared int he Map Room and sent to Warm Springs, Georgia, nine days prior to the President's death.

When George gave the map to the White House, he asked if there might be an opportunity for him to formally present it to the President and Mrs. Clinton.

The map is now suitably framed and ready to be displayed.

Mrs. Clinton has indicated that she and the President would accept the map from George Elsey and at the same visit she would like to chat with him over tea or at lunch.

Mr. George M. Elsey (Sally)
5351 MacArthur Boulevard, N.W.
Washington, D.C. 20016

Please advise if I might furnish any additional information or assistance.

File Residence

EXECUTIVE RESIDENCE AT THE WHITE HOUSE
Operating Expenses: 11-210-0-7-802
Narrative Justification 1997 Budget

General Data: The Executive Residence at the White House is responsible for providing for the care, maintenance, repair, alteration, refurnishing, improvement, air conditioning, heating, and lighting (including electric power and fixtures) of the Executive Residence at the White House and Official and Ceremonial functions of the President. For Fiscal Year 1997, funds are requested in the amount of $8,197,000.

Authorization: 3 U.S.C. 105. 109 - 110, 112 - 114.

Major Objectives:

To provide a private residence for the President and his family.

To provide for the preservation and maintenance of the White House structure, its historical contents, and the conservation of its Fine Arts Collection.

To provide for the public appreciation of and pride in the White House, its history, and its contents to the 1.1 million annual visitors.

To provide support for Official and Ceremonial functions of the Office of the President.

Program Highlights and Current Accomplishments:

The Executive Residence at the White House is maintained as a home for the President and his family and serves as a facility for Official and Ceremonial functions. Several projects are currently underway, and substantial progress has been made in the past year.

Exterior Restoration Project - The exterior of the Executive Residence is undergoing the final phases of an extensive restoration. This work, begun in April of 1980, has involved the removal of some 30 to 50 layers of paint from the exterior walls, repair of deteriorated stone substrates, and repainting with a modern coating system. The initial

Program Highlights and Current Accomplishments: (cont.)

FY-88 appropriation for this work was $2.4 million, with additional appropriations of $1.2 million in FY-91 and $1.1 million in FY-92 to complete the project. To date, all paint removal and stone restoration has been completed on the North, South, and East faces. Paint has been removed from the West face and stone restoration is underway.

Exterior Window Project - In FY-90, $800,000 was appropriated for replacement of the exterior windows at the Executive Residence. This project entails replacement of both the window glass and the wooden window components that were last restored during the 1948-52 Truman Renovation of the White House. Historically accurate window glass has been delivered and is authentic to the original glass in quality, color, optical clarity, and method of manufacturing. Additionally, in an effort to include some United States' production in the project, a domestic source is still trying to manufacture a satisfactory product. If successful, an additional order will be placed from the United States source. Working in conjunction with a Secret Service project, actual window replacement is taking place.

Kitchen Renovation - In FY-91, $500,000 was appropriated for renovation of the White House kitchens. Work on the staff and pastry kitchens has been completed and these two facilities are fully operational. The remaining work to be completed on the main kitchen has begun. The final design has been accepted and work will be accomplished as the schedule permits.

Public Tours - In addition to the ongoing project work, the White House is open to public view Tuesday through Saturday each week in addition to some national holidays, the evening Candlelight Tour at Christmas, the Easter Monday Egg Roll, and Garden Tours. During 1994, an average of 4,611 visitors toured the White House during each of the 244 open days. The Easter Egg Roll held on April 10, 1995, was attended by 23,159 people.

Staffing - The Usher's Office is staffed by the Chief Usher, 4 Assistant Ushers, and 1 Executive Grounds Superintendent, 1 Operating Accountant, and 1 Administrative Officer. It provides continuity to the operation of the Executive Residence at the White House and provides administration of the operation of the Residence. This requires coordination with the staffs of the Executive Office of the President, Congress, the National Park Service, Military, United States Secret Service, General Services Administration and other agencies.

A staff of 36 domestic employees accomplishes general housekeeping, greets visitors, prepares and serves meals and provides services as required in support of official functions. A staff of 33 tradespersons, including plumbers,

Program Highlights and Current Accomplishments: (cont.)

carpenters, painters, on a single shift; electricians on a double shift; and operating engineers on a 24-hour basis, maintains and makes repairs, minor modifications, and improvements to the 132 rooms and the mechanical systems, and provides support for official functions.

A staff of 12 specialized employees provides services necessary to the operation of the White House and special events, including 4 florists, 4 curators and 4 calligraphers.

Major Budget Considerations

The budget request includes funding of FY-96 and FY-97 pay needs totalling $292,000. Traditionally, funds are requested every four years to provide for Presidential election transition expenditures. Funds in the amount of $35,000 are requested for packing materials and personnel services, and $50,000 needed for the four year refurbishing of the First Family living quarters. However, these increases are partially offset by a reduction in curatorial cleaning and repair services, in the amount of $7,000.

Agency Request

Fiscal Year 1997 - Requested Operating Increases

The current program must accommodate increases in the following areas:

1. Administration policy calls for a 3.1 percent pay raise to occur in January of FY-97. Funding is required to meet this need . . . . . + $125,000

2. Funding is required for regular personnel step increases and merit pay raises based on job performance and personnel evaluations . . . . . + $135,000

3. Funding is requested for annualization of the FY-96 pay raise, currently estimated at 2.4 percent . . . . . + $32,000

Fiscal Year 1997 - Requested Operating Increases (continued)

4. Funding is requested for the traditional four year refurbishing of the First Family living quarters . . . . . +$50,000

5. Funding is requested for the packing and crating materials required for the transitions of First Families' personal items, as well as overtime services needed to accomplish this work . . . . . +$35,000

The cost of these increases will be partially offset by the following reductions:

6. Funding is reduced for curatorial cleaning and repair services . . . . . -$7,000

Usher's Resume Residence

Domaine Chandon

December 30, 1994

CONFIDENTIAL

Ms. Nancy Mitchell
Executive Residence
White House
Washington, D.C. 20500

Dear Ms. Mitchell,

I am pleased to have the opportunity to highly recommend Mr. Daniel Shanks, Food and Beverage Director at our acclaimed facility, Domaine Chandon. Daniel has been an employee since its opening 17 years ago and has been the major force in the unparalleled success of its visitor center and restaurant operations.

As a matter of information, in my position as Director of Moet-Hennessy USA of which Domaine Chandon is one of our main operations, one of my key responsibilities involves the Wine and Food Societies, International and Domestic. I am called upon to see that these prestigious wine and food societies, such as International Wine and Food of London, Chevaliers du Tastevin, Commanderie de Bordeaux, California Wine Patrons, etc., are properly guided through our winery and our visitor center where they are given a special tasting of the different cuvees with the proper explanation by Daniel. They are then seated in our restaurant where Daniel coordinates the wines to be served with the various gourmet cuisine prepared by our renowned chefs.

Daniel is recognized by these wine and food societies and throughout Napa Valley and the United States as one of the finest directors of wine and food known to our industry. Knowing the type of pressure he will be put under at the various White House functions and particularly with the Diplomatic Corps, I can assure you that he has been under similar pressure with our domestic and international functions at Domaine Chandon. You are probably aware that we are a French company and nobody is more demanding than our French directors.

Please do not hesitate to contact me if I can be of any further assistance to you regarding Daniel Shanks' splendid background. My personal office telephone number is (213) 877-1777.

Very truly yours,

Jack P. Hennessy

Jack P. Hennessy
Director

JPH/plm

California Drive
Yountville, California 94599
Telephone 707 944 8844
Telecopier 707 944 1123 Telex 510 746 6090

Domaine Chandon

December 31, 1994

Executive Residence
White House
Washington D.C. 20500

To Whom It May Concern:

I understand that Mr. Daniel Shanks is being considered for the position of Food and Beverage Usher. This letter is to give my unqualified endorsement.

Daniel has been employed at Domaine Chandon for 18 years starting as Maitre d'Hotel and promoted to Restaurant Manager about ten years ago. I can't think of anyone with the skills, work ethic, leadership ability and above all the personality and attitude needed for excelling in the food and beverage hospitality field. He is a true professional in every sense of the word and his departure from Chandon (should he be offered the job) will be very much missed.

Please feel free to contact me by letter or telephone should you wish further elaboration.

Sincerely Yours,

John H. Wright, Chairman

One California Drive Yountville, California 94599 Telephone 707 944 8844 FAX 707 944 1123

12036 Excelsior Way
Dallas, TX 75230
29 December, 1994

Executive Residence
The White House
Washington, DC 20500

To whom it may concern:

I am writing on behalf of Daniel Shanks who, I have been informed, is being considered for the post of Food and Beverage Usher on the White House staff. I sincerely hope that the fact that Daniel happens to be my nephew will not deter you from reading further.

First, some background about me. I retired not quite three years ago after a career of forty-one years in the aerospace industry. Twenty-five of those years were spent in executive positions in Europe, ten of them in Paris and fifteen in Brussels. I might add, parenthetically, that while in Brussels, I served a four-year term as Chairman of the NATO Industrial Advisory Group. Finally, I have been a Chevalier du Tastevin since 1966.

My wife and I enjoy good food, good wine, and good service, all of which, in the course of these assignments, we were fortunate to be able to experience in the very finest restaurants in Europe. In the process, we became (and remain) rather discriminating critics of the restaurant business.

Now let's talk about Daniel Shanks. Daniel has been with the Domaine Chandon, in Napa Valley, California, for eighteen years, the last sixteen of which as Restaurant Manager. Simply stated, the Domaine Chandon is widely recognized as one of the finest restaurants in the U.S. My wife and I have been pleased to observe that the staff, all of whom have been trained by Daniel, are thoroughly professional. There is an old-world grace to their quiet, unobtrusively efficient service. The staff obviously like and respect Daniel, and are visibly proud of the work they do and the competence with which they do it. I am unequivocally confident that, as Food and Beverage Usher, Daniel would achieve the same results at the White House.

Yours truly,

Robert A. Fisette

Robert A. Fisette

St. Clement

January 5, 1995

Nancy Mitchell
Ushers Offices
Executive Residence
White House
20500 Pennsylvania Avenue
Washington, DC.

Dear Ms. Mitchell,

I have enjoyed a working relationship and a friendship with Daniel Shanks of Domaine Chandon for over ten years. I heard recently that he is being considered for a position at the White House. This man is the most deserving of such an elevated and important assignment.

Daniel Shanks is the best manager I have encountered in the United States in the last fifteen years. My travels take me to the best restaurants the world has to offer. From the start, I was impressed by his level of excellence and consistency of service. His staff executes the same. This man accomplishes everything so gracefully. Profoundly professional, tremendously witty, always beyond and above the call of duty, and very appropriate in every situation seems to sum up the general consensus regarding Daniel. Everyone I have ever sent to Domaine Chandon was equally impressed by Daniel Shanks, his staff and the Restaurant.

The wine knowledge Daniel possesses is rather comprehensive. Being associated with a world class and world renown restaurant and winery has something to do with it. This man is incredible and would be a wonderful choice.

Regards,

Dennis Johns
Winemaker
St. Clement Vineyards

St. Clement Vineyards
Post Office Box 261
St. Helena, California 94574
707-963-7221
FAX 707-963-9174

Beringer Vineyards

2000 Main Street (Box 111) • St. Helena, Ca. 94574 • (707) 963-7115

January 3, 19895

Executive Residence
THE WHITE HOUSE
Washington, D.C. 20500

Attn: Ushers Office--Ms. Nancy Mitchell

To Whom it May Concern:

I am writing to highly recommend Mr. Daniel Shanks on a personal and professional basis.

My name is Jerry Comfort. I have been Executive Chef at Beringer Vineyards in the Napa Valley for the past 4 years. Prior to this I was Executive Chef for the four-star hotel, Checkers in Los Angeles. This followed four years working as Chef de Cuisine at Domaine Chandon with Mr. Shanks. Before that, my career had spanned 12 years in San Francisco at Stanford Court Hotel, Jeramiah Tower's restaurant, Stars and Masa's.

Daniel and I worked very closely for four years and I can say I have never met a more professional and conscientious restaurateur. Daniel's understanding of the importance of training, education, motivation, cohesiveness of staffing and attention to detail is unsurpassed. He is incredibly skilled and knowledgeable in the areas of service, food and wine, people skills and, above all, organization. Daniel's awareness of the importance of a tight front-of-the-house/back-of-the-house relationship, of creatively setting the "stage" in the dining room, perfection in execution and vast knowledge of wine and fine food puts him at the top of our profession.

In addition to these professional attributes, I am fortunate to count Daniel as a close friend who inspires me by his intensity and love of life. Please feel free to call me if I can be of further assistance.

Sincerely,

Jerry Comfort

Jerry Comfort
Executive Chef

JC:js

YOUNT MILL
Vineyards

December 29, 1994

Executive Residence
White House
Washington D. C. 20500
Attention: Nancy Mitchell

Dear Ms. Mitchell

I am very pleased to recommend, without reservation, Daniel Shanks for the usher position at the White House. I have known Daniel since Domaine Chandon opened and consider him a very fine person. Being a grape grower for Chandon I frequently dine there and invariably ask Daniel to choose the wines. I have never been disappointed.

He has tremendous knowledge of food and wine pairing, he is current on many styles of wines, and can successfully match a wine to his customer or to an event.

He runs the most efficient and finest dining room in the Napa Valley, an area world famous for food and wine. He is a master at service, there is no detail that is overlooked.

I am very sorry to see Daniel leaving our area, but I know he will be an asset wherever he decides to go.

Very truly yours,

Andrew Hoxsey
President, Yount Mill Vineyard

P.O. Box 2039 Yountville, CA 94599

Domaine Chandon

December 28, 1994

Usher's Office
Executive Residence
White House
Washington, D.C.

Attn: Nancy Mitchell

Dear Ms Mitchell,

I am writing to you on behalf of Mr. Daniel Shanks, who is being considered for a position in the White House Usher's Office. Mr. Shanks is the manager of our restaurant and reports directly to me.

Domaine Chandon is a California winery and restaurant, owned by a French company, LVMH, Moët-Hennessy Louis Vuitton. The parent company has a long history of producing quality consumer goods, and the Moët, Chandon and Hennessy families place a high value on tradition, hospitality and service. They consider Domaine Chandon a direct extension of their Moët et Chandon operation and insist on only the highest level of cuisine and customer service at our operation.

Daniel Shanks has been with Domaine Chandon for nearly 18 years, which covers our entire existence. He has been manager of our restaurant for the past 10 years, during which time we have received numerous awards for excellence in food, wine, service and all around dining experience. I wish I could take some of the credit for the reputation that the Domaine Chandon restaurant has earned, but it belongs entirely to Daniel and his staff.

The reputation of our restaurant and the longevity of Daniel's position with Chandon probably says as much about his talents and qualifications as I can possibly detail. Nonetheless I would like to mention a few of his many qualities. Working successfully with the public and employees takes a level headed, sensitive, articulate individual, with an unassuming and unpretentious style. Daniel embraces all of these traits and more. He is self confident but not haughty nor condescending. He has a theatrical flair but is not artificial.

Dedicated to his profession, Daniel is not shy in offering his opinions and advice, but fully supportive of top level management decisions. Using a cliche, he is a superb team player. And, while not a Master of Wine, you would be challenged to find anyone with his combination of wine knowledge and palate (much less degree of modesty).

In summary, Daniel Shanks is the ultimate professional in the field of food and wine service and management, and I energetically recommend him.

Sincerely yours,

C. Edwin Farver
President

One California Drive Yountville, California 94599 Telephone 707 944 8844 FAX 707 944 1123

S T. S U P É R Y

8440 St. Helena Hwy. · PO Box 38 · Rutherford, Ca. 94573
Telephone 707.963.4507 · Telefax 707.963.4526

27 December 1994

Executive Residence
The White House
Washington, D.C. 20500

Re: Daniel Shanks

To Whom It May Concern:

I have known Daniel Shanks since early 1977, when he joined the founding staff of Domaine Chandon's restaurant as maître d'hôtel. He quickly formed an effective partnership with the chef, a young Frenchman trained in Champagne. With Daniel managing the front of the house and Philippe Jeanty in the kitchen, the restaurant at Domaine Chandon immediately gained a reputation for outstanding food and wine in an elegant, hospitable setting. Unlike many restaurants, Domaine Chandon has continued to shine because of the willingness of its management team to adapt to changing times and tastes.

From the beginning, Domaine Chandon has offered Daniel many interesting challenges. In a country where most sparkling wine is consumed at weddings and New Year's celebrations, a restaurant intended to showcase Chandon bubbly required a new approach. Daniel trains his staff to understand wine and to help his guests enjoy the unique qualities of Chandon sparkling wine and its affinity with many dishes.

Because Domaine Chandon is in America's premier winegrowing region, the Napa Valley, the restaurant is expected to showcase other producers' wines as well. Balancing the desire of each of the 200+ wineries in the Napa Valley for the favorable exposure with the restaurant's need for both reasonable wine inventories and for good food matches is a task worthy of a trained diplomat. Daniel solved this by being among the first to create a winelist in constant motion. By rotating the wines of local producers through his list, he is able to give all Napa Valley wineries a share of attention in this mecca for people who appreciate good food and wine. If there's an urgent need for a wine to be present in the dining room -- for example, when an owner drops in for lunch with a major client -- Daniel makes it happen without a ripple.

Today, there are excellent wines produced in many more U.S. winegrowing regions. Daniel has expanded the scope of the winelist at the restaurant at

S T. S U P É R Y

Domaine Chandon to reflect this welcome development. It has evolved into an American wine list, albeit still dominated by the Napa Valley home team.

Over the years, Daniel has taken advantage of his good relationships with wine producers to lay away excellent bottlings when they are available. He releases them years later into the dining room when he believes they are at their peak, an uncommon pleasure that Daniel enjoys offering to his guests.

As Vice President for Marketing at Domaine Chandon, I used the restaurant on a nearly daily basis to entertain visiting dignitaries from all over the world, the press, our distributors and suppliers, even relatives – a wildly diverse and steady torrent of people. Daniel greeted everyone with the same self-effacing respect and attention to detail. For many visitors to Domaine Chandon, Daniel personifies a memorable experience. Even now, six years after I left Domaine Chandon to become Chief Executive Officer of St. Supery, I encounter people wherever I travel who ask to be remembered to Daniel.

Daniel Shanks' success at Domaine Chandon is no fluke. He is one of those rare people who accepts responsibility eagerly and devotes himself fully to the task at hand. He is demanding of himself and others, but he is always respectful and fair. He is unfailingly gracious in spite of the inevitable stresses of serving the public and managing a large and diverse staff of employees. He understands how to work well with a complex team of people, and he knows how to inspire and train staff to perform and to work smoothly together. His collaboration with the chef at Domaine Chandon has been enriched by years of give-and-take, growth and change as people's tastes evolve.

If Daniel leaves the Napa Valley to serve in Washington, we will all miss him. While he will surely miss being around all of his friends in the wine business, the attraction of serving in The White House is irresistible to the solid citizen in Daniel. I wish him well, and hope that you will give his candidacy favorable consideration. I can not imagine anyone better qualified to make the pleasures of the table seem effortless.

Sincerely,

Michaela K. Rodeno
C. E. O.

KALIN CELLARS

December 27, 1994

Ms. Nancy Mitchell
Ushers Office
Executive Residences
White House
Washington, DC 20500

Dear Ms. Mitchell:

Mr. Daniel Shanks has asked that I write to you concerning his qualifications for a position at the White House. I have known Mr. Shanks for the past twenty years. My relationship with Mr. Shanks is both personal and professional. I first met Mr. Shanks when the restaurant at Domaine Chandon opened in the early 1970s. As a small winery owner, I was very interested in what Möet et Chandon would create as a representation of French winemaking and cuisine in the Napa Valley. My first experience at the Domaine Chandon Restaurant convinced me that a very original fusion of French tradition and American geniality had been carefully conceived by someone. The architect of this neoclassical cuisine in America was Mr. Daniel Shanks. After meeting Mr. Shanks, it became clear that we both shared a respect for the traditional artisanal food and wine culture of Europe and a desire to express these art forms as a more modern and accessible American craft. These common interests have developed into a long-lasting friendship and a shared professional journey in the pursuit of perfection.

I have had the opportunity to observe Mr. Shanks under a wide variety of formal and informal situations. As a Maitre d'Hotel he is without peer. He has superb organizational and management skills. The Restaurant at Domaine Chandon has a formidable diversity of clientele including: prima donna winemakers; self possessed Europeans; confused tourists; gourmets; and gourmands. The Restaurant also hosts high-level corporate meetings and dinners, wine trade events, in-house promotional events, and a visitors center. Mr. Shanks is able to handle all of these responsibilities in an apparently effortless manner while treating staff and guests with warmth, concern, and respect. No he does not walk on water, but I have seen him mop it up in the kitchen.

The primary target clientele for my winery is top-level restaurants throughout America. Because of this business focus I have had the opportunity to observe many of Mr. Shanks peers. In my opinion, there is no one in this country who has the depth and range of experience of Mr. Shanks. Further, Mr. Shanks has the motivation, determination and persistence required to succeed in the demanding White House environment. In addition, Mr. Shanks has a quality which I find is in short supply these days - integrity. He is a perfectionist and will not accept anything less than a first-class product from himself and his staff. Mr. Shanks has the conviction to inspire his staff and to quickly correct any lapses of effort and attention to detail.

On a personal level Mr. Shanks is warm, charming, intelligent, and at ease in any situation. He has a great sense of humor and a wide array of interests.

I am also a professor in the Department of Biochemistry and Molecular Biology at the University of California Berkeley. We utilize a student rating system which scales from average, good, very good, excellent (top 10%), to extraordinary (top 1% - the type of person you see once in ten years). I have no hesitation in placing Mr. Shanks in the extraordinary category. There is no one I know that I could recommend more strongly and without qualification to the White House than Mr. Shanks. He is a national treasure.

Sincerely,

Terrance Leighton
President

Kalin Cellars, Inc. Suites F & G 61 Galli Drive
Novato, California 94949
Telephone 415 883-3543 FAX 510 283-2909

CHALONE
Wine Group

Chalone Vineyard Edna Valley Vineyard Carmenet Acacia Domaines Barons de Rothschild (Lafite)

27 December, 1994

Gary Walters
Head Usher
The White House
Washington, DC 20510

Dear Gary:

I hope you recall the dinner we had together with David Berkeley at Stag's Leap several years ago. I am sorry I have not been able to take you up on the offer of a visit to the White House but if Daniel Shanks is part of your staff, it will definitely be an added incentive. The attached letter to Nancy Mitchell certainly says more but I hope he ends up with you. He is a wonder.

If you have the occasion to visit California again, please let me extends Chalone's hospitality. It would be a pleasure to see you.

Sincerely,

Sally Gordon

Sally Gordon

621 Airpark Road Napa California 94558-6272
707.254.4200 FAX *707.254.4201*

CHALONE
Wine Group

Chalone Vineyard Edna Valley Vineyard Carmenet Acacia Domaines Barons de Rothschild (Lafite)

27 December, 1994

Nancy Mitchell
Usher's Office
The White House
Washington, DC 20500

Dear Ms. Mitchell:

I write this letter concerning Daniel Shanks with very mixed emotions. I am very happy for him that he may have the chance to fill a position at the White House that his whole career has trained him to perform with excellence. However, I know the Napa Valley will not be the same without him.

I have known Daniel, both personally and in his capacity as manager of the restaurant at Domaine Chandon, since 1980. I his professional role, he has set a standard for superb and meticulous service for which the restaurant is famous. If people remember nothing else from their visit to Chandon, they remember being treated as if they, even at the busiest times, were the only diners there. He has managed, because of his well known palate and his innate feeling for the wine business, to build a wine cellar at Chandon that can rival the best in the country. However, he makes ordering wine a comfortable and educational experience for even the wine neophyte - no small task in our industry. His attention to bottom line profitability has been admirable yet even in the lean times, the restaurant never suffered in terms of staff, service or appearance. His ability to train expert waitstaff is admirable and many of his "alumni" have been on the must hire lists of Northern California's best restaurants because of their experience under his guiding hand.

In my job as director of public relations for Chandon, I asked Daniel, on many occasions, to represent the winery at functions across the country and always received letters of praise and appreciation for his efforts. He has always been a credit to the winery.

621 Airpark Road Napa California 94558-6272
707.254.4200 FAX *707.254.4201*

On the personal side, Daniel has been a loyal friend as well as a loyal employee. He brings two hundred percent of himself to any situation or relationship. It has been an honor to know him. If you have any questions, please call my direct line at the Chalone Wine Group 707/254-4242.

If an offer is extended and accepted, it will certainly be our loss and the country's gain.

Sincerely,

Sally M. Gordon
Director, Media/Public Relations

STORYBOOK MOUNTAIN VINEYARDS

December 27, 1994

Ms. Nancy Mitchell
Ushers Office
Executive Residence
The White House
Washington, D.C. 20500

Dear Ms. Mitchell,

It is both an honor and pleasure that Daniel Shanks has asked me to write a letter of recommendation for him to you. I have known Daniel for eleven years. My role as winery owner and sales director during these years has brought me in contact with the leading restaurateurs and restaurants throughout the United States. Without hesitation I can say that under Daniel's supervision, no restaurant in the United States has attained higher standards than Domaine Chandon.

Daniel Shanks has always exhibited three traits that not only bring excellence to his work but elicit cooperation from those around him. The first is an unremitting desire to bring "his restaurant" as close to perfect as possible, with all the knowledge and willingness to work that this requires. That knowledge is particularly revealed in my working relationship with him as purchaser of wines. I am always impressed by the breadth of his knowledge of the world of wine, his fine palate and his sensitivity to both the fine tuning of food and wine as well as the tastes of his patrons.

The second trait is his ability to demand and inspire the best from the people who work with and under him, with firmness but fairness. I can speak to this from the inside, as my daughter worked for him. Daniel is a taskmaster, but the pressure for perfection is applied judiciously and always in a way that maintains for him the highest respect of colleagues, purveyors and employees alike.

The third trait emerges in his role as host. He listens and he cares thereby making his guests feel special. There is an openness and friendliness about Daniel that always makes his company a pleasure. Daniel's move to the White House will certainly be the Napa Valley's loss.

Sincerely,

Dr. J. Bernard Seps

Dr. J. Bernard Seps

3835 HIGHWAY 128, CALISTOGA, NAPA VALLEY, CA 94515 TEL. (707) 942-5310 FAX (707) 942-5334

SAN FRANCISCO BALLET

December 26, 1994

Executive Residence
The White House
Washington, D.C. 20050

TO WHOM IT MAY CONCERN:

It is with great pleasure that I write this letter of recommendation on behalf of Daniel Shanks. I have been a patron of Domaine Chandon, the restaurant he manages, for a number of years. It is one of my favorite restaurants.

Domaine Chandon is the epitome in service and fine dining. The atmosphere is relaxed yet elegant; the staff is gracious and diplomatic; and the food and the wine are consistently exemplary. I believe all of the above is due to the efforts and expertise of Mr. Shanks. He has an obvious talent for creating the ultimate dining experience and inspiring the team responsible for putting it together.

I have travelled all over the world as a Principal Dancer and Guest Artist as well as an Artistic Director. I have had the opportunity to dine in many remarkable restaurants and places in my travels. Domaine Chandon is my restaurant of choice to entertain friends and business associates, as well as a haven for me to relax.

The world of dance is a demanding profession, requiring discipline, dedication and a commitment to excellence. Once one has worked in that manner, one easily recognizes those same qualities in other individuals in other professions. Mr. Shanks is clearly one of those people who excels in whatever he chooses to do. I believe that he would make a significant contribution to The White House. His creativity, diplomacy and commitment would be real assets to your team, and I cannot think of a better person for the job. I hope that you give him the opportunity to show you how much he could do. He would not waste it. I couldn't recommend him more highly.

Sincerely,

Helgi Tomasson
Artistic Director

Helgi Tomasson · Artistic Director Arthur Jacobus · Executive Director

455 Franklin Street San Francisco, CA 94102 Tel 415.861.5600 Fax 415.861.2684

DEMPTOS
GLASS
CALIFORNIA

December 23, 1994

Nancy Mitchell
Executive Residence
The White House
Washington D.C. 20500

Dear Ms. Mitchell,

I am writing to you on behalf of my friend, Daniel Shanks, who is being considered for the position of Food and Beverage Usher. I work and live in the Napa Valley as President and part owner of a winery supply importing business. Daniel has been a close, dear friend since 1985 when I first moved to the Valley just out of college. Through my growth, he has assisted me professionally and could always be trusted to extend himself in every way.

Through the nine years that I have been friends with Daniel, I have always been impressed by his ability to extend an image of the highest professional caliber throughout the industry. Daniel developed the high quality standards of Domaine Chandon Restaurant single-handedly since its inception in 1978. His employees know that he expects excellence and they feel that working with him is not only enjoyable but very rewarding. The winery owners and visitors know that there is no finer place to dine, perhaps in the world!

I really cannot think of a person who would be more qualified and have a better suited personality for your position. He is patient, very understanding, and extremely caring. I hope that you will contact me if you have any questions as I fully support your interest to hire him. My number through the holidays at home is (707) 224-5683.

Yours truly,

Erica Hiller Levy
President

DEMPTOS GLASS OF CALIFORNIA INC • [illegible] D LATOUR COURT • NAPA CALIFORNIA 94558 • TEL (707) 224-1000 or 252-7686 • FAX (707) 252 3437
A SUBSIDIARY OF DEMPTOS GLASS CORPORATION

HIGHLANDS INN

To Whom It May Concern:

I am writing this letter on behalf of Daniel Shanks. I believe Daniel to be one of the most knowledgable persons on the subject of food and wine. He is organized with a very detail oriented mind and has a very exciting style.

Daniel is a constant source of new ideas gathered from around the States. Daniel could be described as a workaholic who can be depended upon to do more than expected of him.

In the last twelve years I have worked in America's best restaurants - "Four Seasons" in New York , "Jean-Louis Palladin" at the "Watergate" in Washington, D.C. , "Citrus" in Los Angeles and "Masa's" in San Francisco. My experience over these twelve years has taught me the value of attention to the small details. Daniel possesses an eye for detail and has talent from which any employer would benefit greatly.

I highly recommend Daniel Shanks for the position of Food & Beverage Director. He will bring an excellent grasp of food and beverage with an ability to understand the needs of his employers.

Caldas Stamenov
Executive Chef

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Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
003a. letter	To Graham Jeffrey from applicant re: position (1 page)	11/29/94	b(6)

COLLECTION:
Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 10811

FOLDER TITLE:
Residence Info

2013-0359-S
ry1448

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]
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]

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Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
003b. resume	Re: applicant (6 pages)	11/30/94	b(6)

COLLECTION:
Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 10811

FOLDER TITLE:
Residence Info

2013-0359-S
ry1448

RESTRICTION CODES

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~~CONFIDENTIAL~~

April 24, 1995

EXECUTIVE RESIDENCE HVAC PROJECT

Proposed work schedule

Increased daily access on a sustained basis to the Second and Third Floor, as well as the Attic is absolutely critical in preparation for the new mechanical equipment which will provide conditioned air to the First Family, and other areas of the Second and Third Floors; these areas must be completed as one unit. An average of six working hours per day, at least five days a week will be required to meet the schedule. It is requested that the contractor be allowed access to the Attic and Third Floor (except Exercise Room and Solarium) immediately after Chelsea departs for school each morning. Access to the Second Floor will be permitted after the President and Mrs. Clinton have left the floor according to their daily schedules. If events are required on the Second Floor, the work schedule will be adjusted as necessary. However, it should be emphasized that advance notification of planned events in the First Family's living quarters is imperative to allow work schedules to be adjusted to continue work as efficiently and economically as possible - the government must pay the labor costs for all contractors on site whether they actually work or not.

April 25 - May 8

Work required includes the installation of new ductwork for the Second and Third Floor (requires access from each floor and is noisy), and approximately one fourth of the ductwork in the Attic remains to be completed. Both floors require the installation of control system components above ceilings and in the walls. Temporary piping will continue to be installed outside the East elevation to the roof.

May 9 - May 12

Work will begin immediately after Chelsea departs for school each day and continue until approximately 5:00 pm on the Second Floor and until 7:00 pm on the Third Floor and Attic. Required work will include duct installation and control system component installation.

Daily use map room

May 13 - June 25

Work will continue with the assembly of the North Portico air handlers, duct work installation, and control system installation.

TEMPORARY SYSTEMS

Note: The concept of temporary systems utilization is totally dependent on the completion of the North Portico air handlers, duct and control system completion in the Attic, Second, and Third Floors. Failure to complete this work by the first week in July will result in delaying the start of the following critical work until the summer of 1996.

June 22 — June 28

June 26 - July 27

STATE FLOOR

Two large portable units capable of both cooling and heating will be placed on the south center portion of the main roof by crane. Two holes will be cut through the roof deck to allow ductwork to be tied into the existing systems. This will supply nearly all of the State Floor except the East Room

One large portable unit will be placed on or adjacent to the East Terrace to provide conditioned air to the East Room through diffusers cut into the wall panels in front of the filled in windows or through existing ducts.

Note: There will be no appreciable detrimental aesthetic or comfort impact on the State Floor, required presidential events/functions will be possible; although a reduced number of discretionary functions are desirable.

GROUND FLOOR

A small portable unit will be placed on a mezzanine level in the Ground Floor Chair Room to supply the Center Hall through existing diffusers - if possible, and the Curator's Office and USSS through temporary ducts. The Diplomatic Reception Room will be supplied through the existing diffusers. The remaining rooms will require window air conditioning units.

July 28 (Request First Family out for weekend)

Existing Ground Floor, State (1st) Floor, Basement Mezzanine, and Basement air supply distribution system is shut off and isolated in the Basement Mezzanine Ductspace from the rest of the building.

Temporary systems for conditioned air are enabled to supply the State Floor and Ground Floor.

Asbestos abatement and duct demolition begins in the Basement Mezzanine - (completion by August 25). Begin demolition of all airhandlers in the Basement Fan Room, some asbestos abatement will be required.

August 12

August 12 - September 4

First Family NOT in the Residence - on Vacation (NO HOUSEGUEST)

Work will be accelerated throughout period; concentrating on remaining demolition, asbestos abatement, permanent duct and control system installation in the First Family's living quarters as well as remainder of the Second and Third Floor.

December 4

State Floor temporary systems removal to be completed, air distribution transferred to new permanent system. Ground Floor will remain on temporary systems until late spring.

D R A F T

April 24, 1995

FACTS SHEET ON RESTORATION OF EISENHOWER PUTTING GREEN

In honor of the United States Golf Association's celebration of the Centennial of Golf throughout the country, Robert Trent Jones, Jr. in cooperation with the USGA, Reg Murphy President, has undertaken the restoration of the "Eisenhower" putting green on the south grounds of the White House.

The green was established during the Eisenhower Administration and was removed in 1971. After checking photographic records, the restored green will be placed in the same location as the Eisenhower green although it will be somewhat smaller in total square footage.

Initial restoration work, by the National Park Service, began on Friday, April 21, 1995 with the removal of the artificial green that was established in 1989. The NPS will assist the Robert Trent Jones II company and others (see attached) with re-establishing the putting green. Expenses and services for the green are being donated to the National Park Service.

Reconstruction of the green and restoration of the lawn area will be completed by May 1, 1995, weather permitting.

Participating Companies and Contributions

Robert Trent Jones, Jr. California	Design consultation and construction supervision
A. S. Altum & Associates Indiana	Irrigation design
Loft Seeds New Jersey	Agronomic consultation
The Toro Company Minnesota	Irrigation supplies & mower
Summit Hall Sod Farm Maryland	Sod, supplies, & labor
Tanto Construction Pennsylvania	Irrigation installation
Greenscape Ltd. California	Shaping, drainage, & seedbed

CONFIDENTIAL

THE WHITE HOUSE

WASHINGTON

CONFIDENTIAL

March 13, 1995

MEMORANDUM FOR: MARGARET A. WILLIAMS
SPECIAL ASSISTANT TO THE PRESIDENT
AND CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SUBJECT: USHER'S OFFICE REORGANIZATION

Over the last few months I have given considerable thought to the organization of the Chief Usher's Office. In following through with a number of earlier plans and recent discussions concerning the requirements placed upon this office, I have decided to take action to provide more efficient operation of the Executive Residence at the White House. I have attached a copy of a paper that I have produced on the reorganization and an organization chart.

The addition of Daniel Shanks will help solidify the service aspect of the food and beverage staff and bring new eyes to our operation. Moving Dennis Freemyer to the First Assistant Usher position will permit me to spend more time on the issues that are most important to the President and Mrs. Clinton while insuring that the maintenance and preservation of the Executive Residence remain in good hands. Moving Nancy Mitchell to an Assistant Usher's position will permit her talents and abilities to be used better.

Withdrawal/Redaction Marker
Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
004. report	Re: Reorganization of the Chief Usher's Office (partial) (1 page)	03/12/95	b(6)

COLLECTION:
Clinton Presidential Records
First Lady's Office
Maggie Williams (Subject Files)
OA/Box Number: 10811

FOLDER TITLE:
Residence Info

2013-0359-S
ry1448

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]
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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)]

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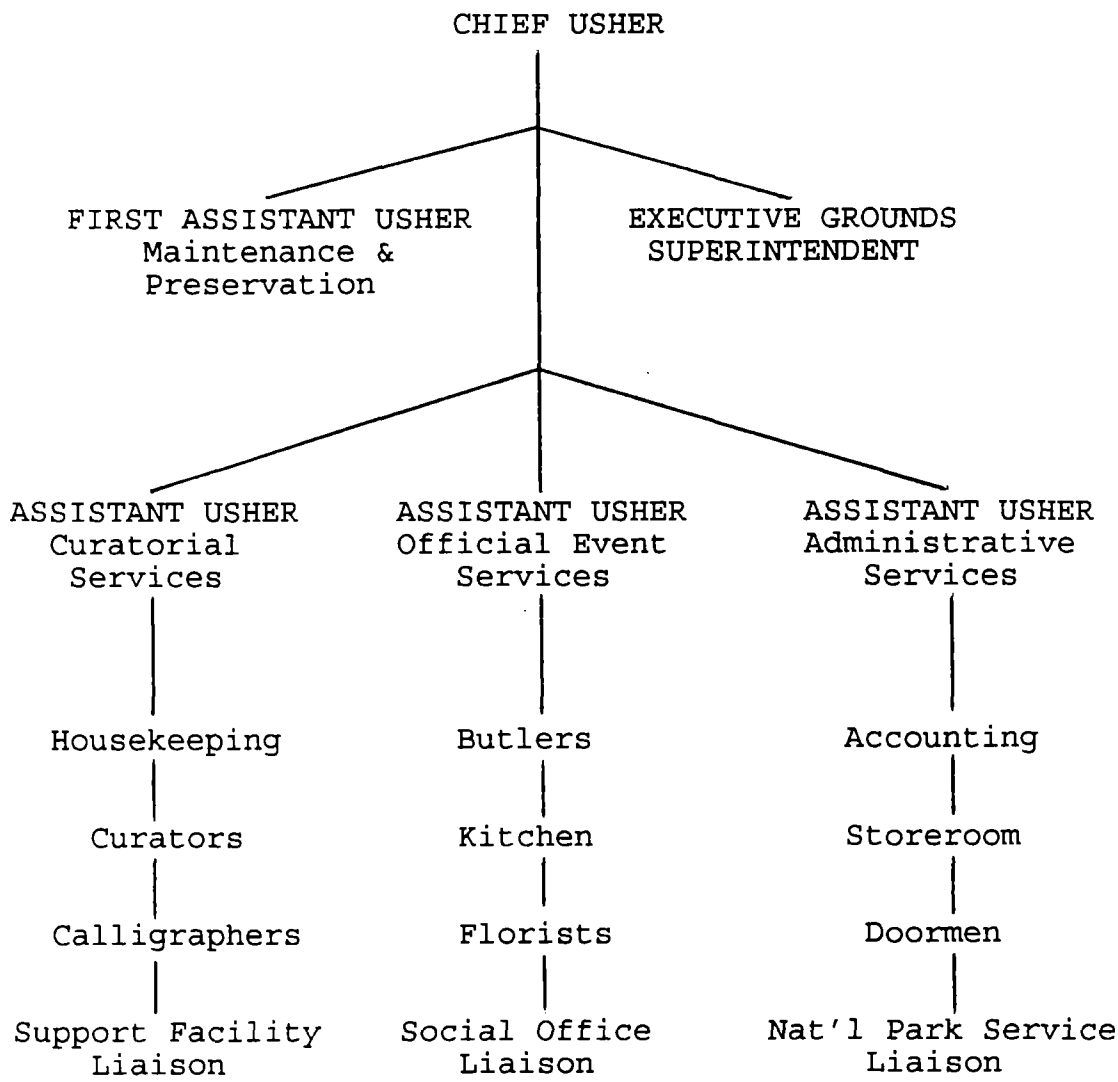
b(9) Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA]

March 12, 1995

CHIEF USHER'S OFFICE ORGANIZATION CHART



File Residence

THE WHITE HOUSE

WASHINGTON

February 15, 1995

MEMORANDUM FOR MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS Gary J Walters
CHIEF USHER

SUBJECT: Request for Chef's Participation

Attached are copies of requests and a proposal from Beringer Vineyards for the participation of the White House Executive Chef in an annual event in the Napa Valley for charity.

Through the years we have had many requests for the participation of the White House chefs in a wide variety of charitable events and activities. We have routinely turned down these type requests. I have advanced this request to you on the basis that it may serve to forward Mrs. Clinton's "the White House should be a showcase for what is best about America" theme by having Walter Scheib doing this type of charitable activity.

I have had numerous conversations with Ms. Denholm at the Vineyard, and she knows that there is a remote chance that this can happen. They are very interested and would like to know by the end of this month whether it would be possible. The people at Beringer have been very cooperative and generous through the years, and I said I would pass their request on for a decision.

My personal feeling is that this type of activity is not beneficial in that: 1) it leads to more requests and most have to be declined, 2) unless it advances Mrs. Clinton's interests it is not beneficial to the White House, and 3) it does not promote the idea of the Residence staff as a support staff for the home of the President.

My suggestion is that we respectfully decline the invitation.

Beringer Vineyards

2000 Main Street (Box 111) • St. Helena, Ca. 94574 • (707) 963-7115

December 20, 1994

Mr. Gary J. Walters
Chief Usher
Executive Residence
The White House
Washington, D. C. 20006

Dear Mr. Walters:

Thank you for your letter of December 10, and for presenting our proposal to utilize the culinary talents of Chef Scheib at the Napa Valley Wine Auction in June 1995 to Mrs. Clinton. We certainly look forward to hearing from you as to the results of your meeting with her.

Thank you again for considering our request.

Happy holidays!

Sincerely,

Tor Kenward

WINE

Beringer Vineyards

2000 Main Street (Box 111) • St. Helena, Ca. 94574 • (707) 963-7115

January 11, 1995

Mr. Gary J. Walters
Chief Usher
Executive Residence
The White House

Dear Mr. Walters:

I have attached, for your approval, tentative copy for Beringer's Hospitality Event in conjunction with the 1995 Napa Valley Wine Auction. While we are aware that no firm commitment has yet been made, we are required to submit copy this week. We welcome any copy changes, suggestions, etc.

I would appreciate any attention you could give to this matter.

Thank you.

Sincerely,

Carolyn

Carolyn Speidel Denholm
Director of Public Relations

Beringer Vineyards

2000 Main Street (Box 111) • St. Helena, Ca 94574 • (707) 963-7115

UPDATED DRAFT COPY 1/10/95
FOR WHITE HOUSE APPROVAL -- GARY WALTERS, CHIEF USHER
C/O DAVID BERKLEY

NVWA BERINGER HOSPITALITY EVENT
THURSDAY, JUNE 8, 1995

7-11 P.M.
50 PEOPLE

JOIN BERINGER VINEYARDS FOR A "MAGICAL AMERICA," AN EVENING OF FINE WINE AND FOOD WITH WHITE HOUSE CHEF WALTER SCHEIB.*

SCHEIB WILL PREPARE A "PRESIDENTIAL-STYLE" FEAST GUARANTEED TO BE BI-PARTISAN TO THE SENSES. HIS ALL-AMERICAN DELICACIES WILL BE PAIRED WITH BERINGER RESERVE AND LIBRARY WINES. THERE WILL BE DANCING AND MAGICAL ENTERTAINMENT THROUGHOUT THE EVENING.

* Please note: Mr. Scheib's first commitment is of course to the President of the United States. Should a cancellation be necessary due to a request from the White House, Mr. Scheib's menu will be assumed by a celebrity chef to be named.

March 16th

THE WHITE HOUSE

WASHINGTON

New file in Residence Ushers Office

March 16, 1994

~~CONFIDENTIAL~~

MEMORANDUM FOR: MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SUBJECT: CONGRESSIONAL TESTIMONY

The following information is provided for your information concerning the possibility of testimony by the Chief Usher or any other Executive Residence employee before the Congress, specifically on the budget request for the Executive Residence at the White House pending before the Committees on Appropriations, Subcommittee on Treasury, Postal Service, and General Government.

No Chief Usher or member of the Executive Residence staff has testified before the Congress concerning the budget or for that matter any other activity concerning the Executive Residence. The representatives of the National Park Service have always answered all the questions presented by the Congress to their satisfaction.

Since the turn of the century and the "formal" establishment of the Office of the Chief Usher, the annual budgets for the care, maintenance, and operation of the Executive Residence have been presented to the Congress by the National Park Service. The forerunners of the National Capitol Region, National Park Service have had legislative responsibility dating back to 1790 and the Residence Act authorizing Washington as the permanent seat of government and establishing the President's House on the parcel of land known then as President's Park and later as Reservation #1 in the National Park system.

The Congress in recognizing the unique nature of the White House, as not only the first completed and occupied federal building in the new capitol city and thereby a historic treasure and museum to the American people but also the private **home** of the President and his family, have kept the Executive Residence at the White House out of the political arena. By not requiring the testimony of the Chief Usher, who has information concerning the **personal** and **private** lives of the President, his family and their guests, the Executive Residence has been further elevated by the Congress to a level above partisan politics.

The Executive Residence as the home and office of the President, the site of Official and Ceremonial activities of the Presidency, and a museum of our American heritage has been supported by the Congress and kept in excellent condition by the efforts of all the members, without regard to who occupies the Residence, to insure the preservation of the President's House for future Americans.

I believe, as does Rex Scouten and previous Chief Ushers, that the current system of testimony is the most productive for the Congress, the Executive Residence, and the Administration. The Congress can insure that the Residence is being properly maintained, that their constituents are being permitted to visit and tour the Residence, and that the museum character of the Residence is properly managed.

Were the Chief Usher required to testify before the Congress the potential for "politicalization" of the Executive Residence budget would be very strong. The temptation to ask questions concerning the privacy of the First Family would be quite high and the real reason for the hearings, the approval of the budget to operate and maintain the Executive Residence would be lost.

The precedent that this would set could have far reaching future implications and further undermine the precious little privacy that the President and his family have now. I strongly urge the resistance of the Administration to having any member of the Executive Residence staff testify before Congress.

THE WHITE HOUSE

WASHINGTON

March 16, 1994

MEMORANDUM FOR: MARGARET A. WILLIAMS
ASSISTANT TO THE PRESIDENT AND
CHIEF OF STAFF TO THE FIRST LADY

FROM: GARY J. WALTERS
CHIEF USHER

SUBJECT: CONGRESSIONAL TESTIMONY

The following information is provided for your information concerning the possibility of testimony by the Chief Usher or any other Executive Residence employee before the Congress, specifically on the budget request for the Executive Residence at the White House pending before the Committees on Appropriations, Subcommittee on Treasury, Postal Service, and General Government.

No Chief Usher or member of the Executive Residence staff has testified before the Congress concerning the budget or for that matter any other activity concerning the Executive Residence. The representatives of the National Park Service have always answered all the questions presented by the Congress to their satisfaction.

Since the turn of the century and the "formal" establishment of the Office of the Chief Usher, the annual budgets for the care, maintenance, and operation of the Executive Residence have been presented to the Congress by the National Park Service. The forerunners of the National Capitol Region, National Park Service have had legislative responsibility dating back to 1790 and the Residence Act authorizing Washington as the permanent seat of government and establishing the President's House on the parcel of land known then as President's Park and later as Reservation #1 in the National Park system.

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Talking Points

-- It has been a longstanding practice, rooted in the constitutional separation of powers, that members of the White House staff do not testify before Congress unless subpoenaed.

-- The President's ability to carry out his constitutionally delegated Executive functions would be severely undermined if the White House Office staff -- whose sole function is to advise and assist the President -- were required to testify on matters relating to the President, his official actions, or his policies. (The White House Office is different from other offices in the Executive Office of the President, such as OMB or the Office of Administration, whose officials carry out statutorily mandates and exercise independent authority that are appropriate subjects for Congressional inquiry.)

-- This practice, and the principles that underlie it, apply with full force to the staff of the White House residence. That staff has perhaps the most regular close contact with the President. The sole function of the residence staff, including the Usher, is to serve the President and maintain his residence. It is difficult to imagine a more awkward situation than public testimony by the staff that literally lives with the President on a daily basis.

-- We are aware of **no** instance where a member of the Usher's Office, or any other member of the residence staff, ever testified before Congress on any matter -- budgetary, administrative or otherwise. Congress has regularly call upon officials of the National Park Service to testify on matters relating the Presidential residence and its operation and maintenance.