

THE WHITE HOUSE

WASHINGTON

March 10, 1983

Dear Mr. Seidel:

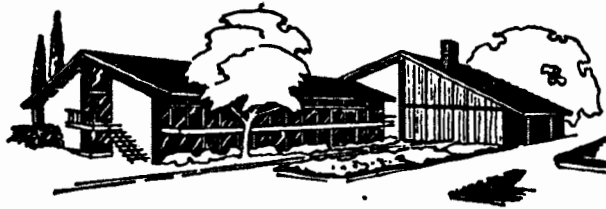
Enclosed is the autographed official photograph of the President that you requested on behalf of the men of Tau Kappa Epsilon. I hope that your Chapter will enjoy having it.

With best wishes.

Sincerely,

MICHAEL K. DEEVER
Assistant to the President
Deputy Chief of Staff

Mr. Don Seidel
TKE Historian
Alpha Phi Chapter
Tau Kappa Epsilon
University of Kansas
1911 Stewart Avenue
Lawrence, Kansas 66044



Tau Kappa Epsilon

Alpha Phi Chapter
University of Kansas
c/o Don Seidel

1911 Stewart Avenue
Lawrence, Kansas 66044

Mr. Michael Deever
White House Staff
The White House
Washington, D.C. 20500

Dear Sir,

We, the men of Tau Kappa Epsilon, are writing in regard to information concerning the possibility of obtaining a autographed picture of President Reagan. If it is at all possible to acquire such a picture, we would be grateful if you would send us one, or send information concerning the matter.

It is a great honor to be fraters of President Reagan, and we would be more than pleased to display such a generous gift. We would be happy to pay for shipping and handling, and if a fee is required, please notify us in a reply letter.

Thank-you for your time and trouble and we will be anxiously awaiting your correspondence.

Sincerely,

Don Seidel

Don Seidel, TKE Historian
& the Men of Tau Kappa Epsilon, AΦ Chapter



MICHAEL K. DEEVER

John

Thanks for the note and the clipping. We did have a wet visit to California but I think the Queen had a good time. Never enough time to see old friends. Please stay in touch. Cheers. Mike

THE WHITE HOUSE
WASHINGTON

Mr. John Dunn
City of Monterey
City Hall
Monterey, CA 93940

3/10



March 2, 1983

note

Mr. Michael Deaver
Assistant Chief of Staff
Office of the President
Washington, DC 20500

Dear Michael:

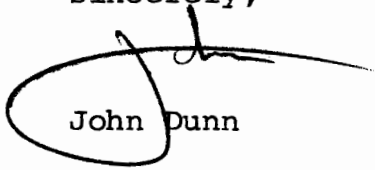
What ever happened to Y I T B O S?
I understand you and your new-found
friends sailed right past Monterey,
and didn't stop by to say hello.

You could have chosen a better time to
return to California.

I enjoy reading about your exploits.

Best personal regards.

Sincerely,



John Dunn

Toasts to Presidential Deaver

[Handwritten initials]

Betty Beale

WASHINGTON, D.C. — Michael Deaver may be waist-deep in royalty tonight as the only American living on the floating palace, the HMS Britannia, and being served all week by liveried footmen — but his high-flown life as the president's closest assistant isn't a game of the inner man. So will the real Michael Deaver please stand up?

He did — after being toasted by Howard University President James Cheek at the Cheek's recent big dinner party for the Deavers. Some of the official toasts had no notion why the Deavers were being honored at the charmingly arranged and palate-pleasing feast for over 50 people. But no one, said Dr. Cheek in his toast, had done more for Howard University than Mike and Carolyn Deaver, and Mike's involvement started years before he came to Washington with the Reagan administration.

Deaver became so impressed with the scope and accomplishments of Howard University back when he was in the public relations business in Los Angeles that he offered to help raise funds and became a member of the university's fund-raising council in 1977. He's been an adviser ever since. After

coming to Washington Carolyn Deaver became interested in the stroke-call anemia problem and encouraged the Carter Foundation to make a grant.

Listening to Dr. Cheek's tribute to a member of the Reagan administration was Defense Secretary and Mrs. Cas Weinberger, retiring HHS Secretary and Mrs. Dick Schweiker, Education Secretary and Mrs. Terrel Bell and the Elliot Richardson, Chief of Protocol, Lucky Roosevelt, Vernon Jordan, the Joe Albrittons and the university's senior officers.

Michael Deaver, Deaver Ambassador and Mrs. Carol Schweiker, Oct. 11, 1977. Married friends were invited and invited to Washington and other national protocol meetings and were were seated side-by-side.

Deaver's wife was seated on the left by a quilter, while the Deaver's an inner position played back. And a very couple a tiny enamel heart with their names with guests, etc.

— "quest with



MICHAEL K. DEAVER

Fred

Carolyn thought you'd get a
pick out of this. It is an historic
photo - first time four living Pres.
had their picture taken with me.

Cheers: Mike

THE WHITE HOUSE
WASHINGTON

Mr. and Mrs. Fred Auger
6057 Collingwood Street
Vancouver 13, British Columbia
Canada

Photo w 4 Presidents

3-10



MICHAEL K. DEEVER

Bill

Carolyn thought you'd like to
have a copy of this photo. Very
historic picture - First time four
living Presidents have had their
picture taken with me. cheer.
mike

THE WHITE HOUSE
WASHINGTON

Mr. and Mrs. William P. Gale
4422 South Helena
Spokane, Washington

Photo w/4 Presidents

3-10

THE WHITE HOUSE

WASHINGTON

March 10, 1983

Dear Mrs. Wheeler:

Mr. Deaver was most appreciative of the book LIVE OR DIE: How the Present Way of American Medicine Could Cost You Your Health, Your Wealth, and Even Your Life and What you Can Do About It Now. I have taken the liberty of passing it on to the President's physician.

Thank you again for your thoughtfulness.

Sincerely,

SHIRLEY MOORE
Staff Assistant to
Michael K. Deaver

Ms. Marion Wheeler
Macmillan Publishing Co., Inc.
866 Third Avenue
New York, N.Y. 10022



MICHAEL K. DEEVER

Zarela

Thank you so much for your wonderful recipe and the additional supplies. The soup was a great success - The Queen loved it. I can hardly wait for your Mother's cook book. Again, our sincere gratitude.
Mike

THE WHITE HOUSE
WASHINGTON

Mrs. Zarela Martinez
1215 N. Copia Street
El Paso, TX 79903

February 22, 1983

Dear Mr. Deaver:

Hope this chile chipotle is enough for the number of guests. Time does not permit me to write down some other recipes using the chilies but if you are interested please let me know.

Some articles will be coming out in some food magazines which will have recipes of mine and I will send you copies when they are printed. My mother's book will be published in the spring of 1984 and we will be delighted to send you a copy.

I hope you don't think it too presumptuous of me but I am sending you a copy of a press release regarding a company we are forming in New York. If I can be of any further assistance, please do not hesitate to call me. You can reach me in New York at 1-212-590-8415 after April 15th and here until then.

This has been great fun for me and I thank you for giving me the opportunity.

Sincerely,



Best
Regards,
Alex

Zarela Martinez Gabilondo

The loss of Texas will soon be the gain of New York and ultimately the rest of the country as El Paso's Zarela Martinez Gabilondo moves East with her colorful and insightful Mexican culinary expertise.

Zarela's experience in authentic Mexican cuisine was formed as a child growing up on a Mexican ranch. From day one the Gabilondo family made their own cheeses, sausages, salsas, tortillas and jams in the richly traditional "homestyle" that exemplifies Zarela's cooking today.

Zarela expanded her knowledge of the numerous gems of Mexican cuisine by travelling throughout Mexico adding to her impressive repertoire of recipes. These recipes have produced "Mexican food of incredible finesse" according to the Washington Post and prompted Craig Claiborne to hail Zarela as "a master Mexican chef".

Zarela is leaving her six years of successful catering in El Paso to apply her know-how to a homestyle prepared Mexican foods operation in New York. Soon New Yorkers will be enjoying south of the border flavors and style in a fashion enjoyed by Mexicans themselves.

cont....

Food products under Zarela's label will be sold at food stores in New York beginning in May. Initially the Food Emporium stores will provide Zarela's fresh tortillas, salsa, pico de gallo, enchiladas, flautas, chile con queso, tomares, and escabeche.

February 14, 1983

Mr. Michael Deaver
The White House
Washington, D.C.

915/562-4652

21915/532-6558

Dear Mr. Deaver.

Craig Claiborne asked me to send you some cuitlacoche and some recipes for the Tex-Mex dinner you are planning. I am delighted to oblige.

The package containing the cuitlacoche and two cans of chile chipotle (for the soup) is on the way. It was mailed from San Antonio. Enclosed please find the recipe, some explanations and the spice, epazote, to be used with the cuitlacoche.

As Craig may have explained to you, cuitlacoche is a fungus or parasite that grows on the ears of some white corn. It is considered a delicacy and is the Mexican "truffle", with an earthy, sensual taste. However, because of its looks and color, it is not suitable for a clear soup. It is commonly served in quesadillas (a corn base) and in crepes. Due to the greater availability of ingredients and the ease of preparation, I am sending you the recipe for the crepe. The flavor is subtle and wonderful.

The spice in the plastic bag is for the cuitlacoche recipe. In case you prefer to use the cuitlacoche in a soup, I have also included a recipe for a cream soup.

Caldo Tlalpeño is a marvelous clear soup with a fresh taste. I feel this would be a better choice. The different textures are interesting, the hint of chipotle chili teases the palate. Please advise your staff that this soup should not be chili hot (pico) but you should be able to taste the smoky flavor of the chipotle chiles. There is a tendency to make Tex Mex food too hot which, in my opinion, makes it heavy and unpleasant.

If you need help in planning a menu, I would be thrilled to be of assistance. I would also be honored to help your staff prepare this food. It is difficult to prepare other people's recipes if you have not eaten that particular food.

Please let me know if I can be of any further aid.

Sincerely,

A handwritten signature in cursive script, appearing to read "Z. Angel". The signature is written in dark ink and is centered below the text.

CALDO TLAPENO SOUP

Frank

- 3 Qts. chicken stock, see recipe following or use your own
- 1 medium tomato, peeled, seeded and chopped
- 1/2 Cup finely chopped onion
- 1 garlic clove, mashed in 1 tsp. salt
- 2 Tablespoons lard or vegetable oil
- Juice from one 6 oz. can chipotle chilies or 1 or 2 chipotle chilies pureed in 1 cup chicken stock
- 12 sprigs of fresh cilantro or chinese parsley
- 2 ripe, firm avocados, sliced thinly
- 2/3 Cup cooked garbanzo beans (chick peas), outer skin removed
- 1 dozen radishes, sliced thinly in rounds
- 3 scallions, sliced thinly in rounds
- 1/2 lb. muenster cheese, cut in 1/4 inch cubes (optional)
- 3 key limes, cut in quarters

?

1. Degrease chicken stock and put through sieve lined with cheese cloth.
2. Heat lard or vegetable oil in small sauce pan. Add garlic and onion and saute over medium heat, stirring occasionally, until onion is transparent. Add tomato and cook until somewhat dry, about 5 minutes. This is called a recaudo.
3. Add recaudo to strained chicken stock and boil 3 minutes. Add chipotle chili puree or juice a little at a time, testing after each addition. This soup should not be chili hot but you should be able to taste the smoky chili flavor.
4. Divide cilantro sprigs, sliced avocado, radishes, scallions, garbanzo beans, cubed cheese and chicken amongst 12 soup plates or mugs. Add hot chicken stock and serve with lime quarter.

- put chopped avocados (all of it) in bowl and pour broth over it

CREAM OF CUITLACOCHÉ

1 6 oz can cuitlacoche
4 oz unsalted butter
3 Tablespoons flour
3 Tablespoons finely chopped onion
2 finely chopped garlic cloves
3 sprigs dried epazote
6 Cups milk or half and half
1 Qt. chicken stock, well-seasoned
 $\frac{1}{2}$ Cup whipping cream.

1.- Puree the cuitlacoche in 2 cups of chicken stock. Reserve.
2.- Heat butter in medium soup pot and add onion and garlic. Saute 2 minutes. Add flour and continue cooking, stirring constantly until it starts to turn golden. Add milk a little at a time stirring constantly. Add chicken stock and cuitlacoche and stir until well combined. Add epazote and simmer for 10 minutes over low heat. Serve with 1 table-
spoon of cream in each soup bowl.

CREPES DE CUITLACOCHÉ

4 cans cuitlacoche, 6 oz each, chopped
3 Poblano chilies or 6 California long green chilies
1 Large onion, chopped fine
1 Cup heavy cream
1 Lb. Wisconsin white cheddar, grated or use Muenster
Salt to taste
32 5 inch crepes
 $\frac{1}{2}$ Cup unsalted butter

1.- Roast fresh chilies over an open gas flame or under the broiler until blistered and dark all over...Be careful not to let them dry out. Wrap chilies in a moist tea towel to loosen skin and let rest 15 minutes. Peel carefully and remove seeds and veins under cold running water. If using Poblano chilies put in salted water for 1 hour. This takes away some of the sting. Put on paper towels to absorb excess moisture. Cut in small cubes. Set aside.

2.- Heat butter and saute onion about 2 minutes. Add chopped chili and chopped cuitlacoche. Cook until well seasoned, about 5 to 8 minutes. Add salt if necessary.

3.- Whip cream and spread on crepes. Sprinkle with grated cheese and fill with about 2 or 3 tablespoons of cuitlacoche mixture. Roll. Place rolled crepes in baking pan and glaze with more cream and sprinkle with more grated cheese. Bake in 325 degree oven until heated through and cheese is melted.

CHILKEN STOCK

8 chicken backs or 3 carcasses
1 large onion
4 garlic cloves
2 carrots
3 sprigs of parsley
1 celery stalk with leaves on
3 bay leaves
8 black peppercorns
Salt to taste

- 1.- Brown chicken backs or carcasses until golden in 375 degree oven.
- 2.- Combine chicken with rest of ingredients and add 4 Qts. water.
- 3.- Bring to a boil and remove froth.
- 4.- Let cook until well-seasoned and rich. About 2 hours.

THE WHITE HOUSE

WASHINGTON

March 10, 1983

Dear Anne:

I certainly appreciated your letter regarding the Medal of Freedom Presentation luncheon. I, too, enjoyed it and was pleased to see Mr. Balanchine a recipient of the medal. He has given so much pleasure to so many people around the world.

I am looking forward to receiving the book on the New York City Ballet. Thanks for your thoughtfulness.

With best wishes.

Sincerely,

MICHAEL K. DEEVER
Assistant to the President
Deputy Chief of Staff

Mrs. Sid R. Bass
The School of American Ballet
144 West 66th Street
New York, N.Y. 10023



THE SCHOOL OF AMERICAN BALLET

144 West 66th Street, New York, N.Y. 10023 212-877-7635

February 25, 1983

Honorary Chairmen

Mary Clark Rockefeller
Edward M.M. Warburg

Chairman

Mrs. Sid R. Bass

Steering Committee

Mr. Jeffrey P. Beck
Mrs. Thornton F. Bradshaw
Mr. John K. Castle
Mrs. Stephen C. Clark, Jr.
Mr. Clement Crisp
Mrs. Mary Sharp Cronson
Mr. Christopher Forbes
Mrs. Peter H.B. Frelinghuysen
Mrs. George P. Gardner, Jr.
Mrs. Gordon P. Getty
Mrs. Polk Guest
Mr. & Mrs. Mark Hampton
Mr. Louis Harris
Mr. Ashton Hawkins
Mr. Robert Hefner III
Mr. David H. Koch
Mrs. Norman Lassalle
Mr. John E. Lockwood
Mr. W. Barnabas McHenry
Mrs. Georges de Menil
Mr. David H. Mortimer
Sra. Maria Cristina de Neumann
Mr. James G. Niven
Mrs. Patricia Patterson
Mr. Roswell B. Perkins
Mr. Steven J. Ross
Mr. Robert E. Rubin
Mrs. Agnes Gund Saalfeld
Mr. & Mrs. Faye Sarofim
Noorna S. Sarofim
Mr. Orville H. Schell
Mrs. Alfred Stern
Mrs. Burton Tremaine
Mr. Paul Walter
Mrs. R. Thornton Wilson, Jr.
Mr. Philip S. Winterer
Mr. I. Peter Wolff

The Honorable Michael K. Deaver
The White House
Washington, D. C. 20500

Dear Mr. Deaver:

It was a pleasure seeing you again at the Medal of Freedom Presentation Luncheon.

Once again I wanted to tell you how very much I appreciate your help in honoring Mr. Balanchine with the medal. I am sure that in his more lucid moments he will understand what has occurred and be deeply touched. He has loved his adopted country and has been an enormous fan of the President.

As you may imagine, many balletomanes feel quite disturbed as the anticipated loss of Mr. Balanchine seems so near, and I know that this honor will mean a great deal to them as well as to his close associates.

Should you and Mrs. Deaver be in Texas, please let us know so that we may extend our hospitality.

I am sending under separate cover to your home a book on the New York City Ballet, which I hope you will enjoy as an addition to your personal library.

Sid joins me in sending best regards.

Most sincerely,

Anne H. Bass

George Balanchine, Lincoln Kirstein—Founders

50th Anniversary Campaign



MICHAEL K. DEEVER

This one I'll keep ---
I'll need it later.

Where were you short friend,
when I wore my waders?

M

THE WHITE HOUSE
WASHINGTON

Mr. Joseph Canzeri
3213 P Street, N.W.
Washington, D.C. 20007

3-10

make

This one you can
keep, it's less
than \$35.

Joseph W. Canzeri 
PRESIDENT

3213 P STREET, N.W., WASHINGTON, D. C. 20007 (202) 965-7320

Crunch

Sir Michael of the Rain, Welcome Home,
Burford still promises to work not to roam.

The Post reported your royal trip,
And you were seen on many a T.V. clip.

Your regal dome was always in view,
Even outshining the Brittania crew.

You and Philip were a stately pair,
Trecking along, but no umbrella to share.

Your income is high, but not enough,
To compensate a trip so wet and so rough.

Next time you leave, please check out the sky,
And remember to pack this gift and STAY DRY!



MICHAEL K. DEEVER

Happy Birthday!

Thank you sincerely for
all your kindness with Elizabeth.
She had a wonderful time and
I've just ordered some photos of the
day for your collection. Best wishes
Mike

THE WHITE HOUSE
WASHINGTON

Ambassador Walter Annenberg
Sunnylands
PO Box 98
Rancho Mirage, CA 92270

3-10

THE WHITE HOUSE

WASHINGTON

February 25, 1983

MEMORANDUM FOR: WILLIAM P. CLARK
MICHAEL K. DEEVER ✓
SECRETARY GEORGE P. SHULTZ
SECRETARY CASPAR W. WEINBERGER
DIRECTOR CHARLES Z. WICK

FROM: HELENE VON DAMM

Heleue

SUBJECT: Ambassador Walter Annenberg

Thought you would like to know that Walter Annenberg will be celebrating his 75th birthday on March 12 at Sunnylands, P.O. Box 98, Rancho Mirage, California 92234.

do note



MICHAEL K. DEEVER

Bob

Congratulations on your new
assignment. I've passed your note
into Helene for further action.

Many thanks for keeping me
posted.

Cheers! Mike

THE WHITE HOUSE
WASHINGTON

Mr. Bob Reid
Deputy Director
California Arts Council
1901 Broadway, Suite A
Sacramento, CA 95818-2492

3-10

C A L I F O R N I A
A R T S
C O U N C I L

February 22, 1983

note

Michael K. Deaver
Deputy Chief of Staff
The White House
Washington, D.C. 20500

Dear Mike:

I wanted to let you know that Governor George Deukmejian has appointed me to the position of Deputy Director of the California Arts Council. On first glance it seems a long way from the tennis court to the California Arts Council, but upon closer scrutiny there is a connection between this agency and my past experience with the Peace Corps.

The purpose of this letter is twofold. One to indicate that I am still interested in the corporate public relations field and look forward to discussing this with you upon your return to California, whenever that takes place.

The second reason for this letter is to indicate my interest in serving on the President's Council on Physical Fitness while President Reagan is in the White House. I know you are probably overrun with these requests but I wanted to specifically discuss a field or avocation that I have been involved with for the past ten years, professional tennis.

The Governor also appointed former Assemblywoman Marilyn Ryan as the new Director of the Arts Council. You may be hearing from her on NEA matters.

Sincerely,



Bob Reid
Deputy Director



MICHAEL K. DEEVER

Dot

Thank you for your letter.
I'll never take the time to write an
explanation of a miscommunication.

I'm grateful for your good wishes

Sincerely,
Mike

THE WHITE HOUSE
WASHINGTON

Mrs. Dot Vannerson
Advisory Committee on the Arts
John F. Kennedy Center for the
Performing Arts
607 Houston Ave.
Houston, Texas 77007

3-10



ADVISORY COMMITTEE ON THE ARTS
JOHN F. KENNEDY CENTER FOR THE PERFORMING ARTS

February 23, 1983

note

Mr. Michael Deaver
The White House
Washington, D. C.

Dear Mike:

I feel compelled to write to you because of the events that have taken place in the last few weeks. To my knowledge, I have never met you face to face, nor have I ever had a reason to have a conversation with you. But I know who you are and how important you are to the Reagan Administration. I have always been thankful the President and Nancy have you to rely on.

We were so grieved to hear rumors that you might be leaving your post because of financial problems. I've always felt that no one would serve the President and Nancy as faithfully as you have. For those reasons, the Vannerson family has lifted you up in prayer daily asking God to help you with your financial situation, to give you wisdom and strength, and to take care of your family. One can only guess the price they pay for sharing you so unselfishly with the public.

God forbid that anything I say or do would reflect on you in any unfavorable manner in the eyes of the President or Nancy. Whatever was done was not intended with a malicious spirit. I would never deliberately or intentionally put you in a position of having to explain an act committed by me. There are times when one is perceived as doing something they are not completely responsible for. If someone else acting on my behalf created one moment of anguish for you, please accept my sincere apology. I see no reason why I should question your authority, the power of your position, or your close relationship to the Reagans.

For the first time in my life, I have my President in office, and it is an honor and a privilege to serve him in any way I can. I need your help. Because like you, I take my job, which in my case, is an appointment to the Presidential Advisory Committee of the Kennedy Center very seriously, I would like to know that I can count on your support. There isn't anything I wouldn't do if you asked me to for you - or for the President.

I look forward to working with you, and to helping you in any way I can to promote the President's programs. Please accept my invitation for you and Carolyn to be my special guests at the Gala on May 19th. I look forward to hearing from you.

With all best wishes.

Sincerely,


Art Vannerson