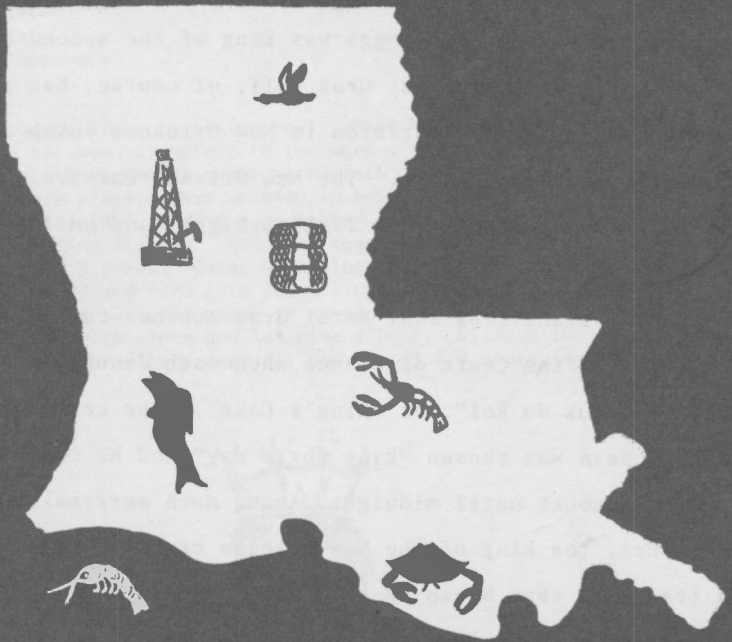


The original documents are located in Box 2, folder “2/1/75 - Mardi Gras Ball” of the Betty Ford White House Papers, 1973-1977 at the Gerald R. Ford Presidential Library.

Copyright Notice

The copyright law of the United States (Title 17, United States Code) governs the making of photocopies or other reproductions of copyrighted material. Betty Ford donated to the United States of America her copyrights in all of her unpublished writings in National Archives collections. Works prepared by U.S. Government employees as part of their official duties are in the public domain. The copyrights to materials written by other individuals or organizations are presumed to remain with them. If you think any of the information displayed in the PDF is subject to a valid copyright claim, please contact the Gerald R. Ford Presidential Library.

LOUISIANA



LAND of PLENTY

MARDI GRAS RECIPES

A MARDI GRAS HISTORY

Back in the early 1930's, United States Senator Joseph Eugene Ransdell invited a few fellow Louisianians to his Washington home for a get together. Out of this meeting grew the Louisiana State Society and, in turn, the first Mardi Gras Ball. The king of the first ball was the Honorable F. Edward Hebert. The late Hale Boggs was king of the second ball.

The Washington Mardi Gras Ball, of course, has its origins in the Mardi Gras celebration in New Orleans, which in turn dates from the Court of France. The New Orleans Carnival Season opens each year on January 6, or Twelfth Night, and builds up to the revelry of Mardi Gras.

Historians feel that Mardi Gras customs came from the practice in the Court of France when each January 6th courtiers ate "Gateaux du Roi", or "King's Cake". The courtier who found a gold bean was chosen "king for a day" and he chose a royal consort and held court until midnight, among much merrymaking.

Rex, the king of the New Orleans carnival season, is part of a tradition that began in 1872 when the Grand Duke Alexis Romanoff Alexandrovitch visited New Orleans during the carnival season. The first Rex parade was held in the Grand Duke's honor, launching the structured New Orleans carnival parades and balls held since. They, in turn, inspired the Washington Mardi Gras observance.

LOUISIANA STATE SOCIETY MARDI GRAS BALL

WASHINGTON, D.C.

February 1, 1975

Senator J. Bennett Johnston
1975 Chairman

KING'S CAKE

2 pounds cake flour
6 or more eggs
1 cup sugar
1/4 cup warm milk
1/2 oz. yeast
1/2 oz. salt
1 pound butter
Candies to decorate

Put 1 1/2 pounds flour in mixing bowl. Make hole in center and add yeast which has been dissolved in the warm milk. Knead and mix flour while adding. When smooth cover with cloth and set to rise for 5 or 6 hours in warm place. When doubled in bulk, add 1/2 pound flour and salt, sifted together. Add 6 eggs beaten light with sugar and butter. Mix well, kneading lightly. Add more eggs if dough is stiff. Turn dough in itself 3 times. Cover with cloth and set to rise for 1 hour, then work lightly and form into large ring. Put one dime into dough. Place on sheet of buttered paper in large baking pan. Pat gently and flatten. Cover with cloth and let rise 1 hour. Glaze with beaten egg, decorate with colored cake candies, and bake 1 1/2 hours in preheated 350° oven.



Illustrations by Mr. Jack Kneece.

CREOLE DUCK

(Recipe for 6 Mallard or Pin Tail Ducks - No Teal)

Saute' in 3 tablespoons of cooking oil (in iron skillet) the following: 2 large onions - chopped fine
6 ribs celery - chopped fine
1/2 bell pepper - chopped fine

Then add: 1 can of Tomato Paste (12 oz. size)
Rinse can with water and add to saute mixture
2 cans Tomato Sauce (8 oz. size)
Rinse cans as above and add to saute mixture
1 Bay leaf
4 tablespoons of Chili Powder

Cook all of this slowly for 3 hours on low fire. Add salt and pepper to taste. This is the Creole Gravy.

Season ducks to taste and stuff cavity of each duck with 1/2 onion. Place in roaster - Pour small amount of Creole Gravy over ducks. Place in 300° oven covered for 1 hour. Then add remaining gravy - Cook for 2 more hours. Baste often. Uncover roaster and cook for 30 to 45 minutes longer.

Serve with rice, green salad, vegetable of your choice and French Bread.



Mrs. W. H. "Bill" LeBlanc, Jr.

OYSTERS ROCKEFELLER (As good as Antoine's)

6 packages frozen chopped spinach
2 bunches green onions (use all)
2 bunches parsley
3 cloves garlic (use garlic press)
1 can bread crumbs
1 large bottle Worcestershire sauce
1 bottle Ketsup
1 tube anchovy paste
3/4 cup Pernod
2 pounds butter (softened)
Salt and pepper

Chop first 3 ingredients. Puree them in blender using ketsup and Worcestershire sauce to thin mixture and make blending easier. Add the rest of the ingredients and mix well. Partially fill pie pans with ice cream salt. Before serving, heat pie pans with rock salt. Drain oysters well and place one in each oyster shell. Put sauce on top of oyster and place shell on heated rock salt. Bake for 15 minutes in preheated 500° oven. Run under broiler for a minute if it needs more browning.

The sauce keeps for 2 weeks in ice box and freezes well.

Mrs. Edgar Bright

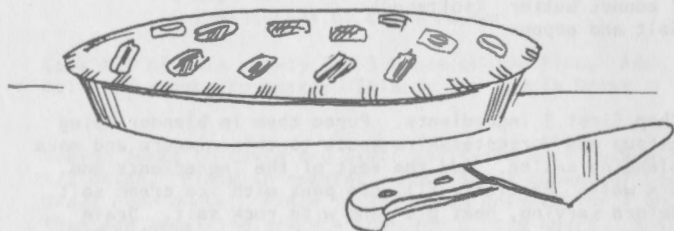


PECAN PIE

3 eggs, slightly beaten
1 cup white corn syrup
1/3 teaspoon salt
1 cup brown sugar
1/3 cup melter butter or margarine
1 teaspoon vanilla
1 heaping cup whole pecans

Combine syrup, sugar, salt, butter, vanilla, and mix well. Add slightly beaten eggs. Pour into a 9 inch unbaked pie shell. Sprinkle pecans over all. Bake in preheated 350° oven for about 1 hour. Outer edges of filling should be set, center slightly soft.

Mrs. Felix M. Broussard

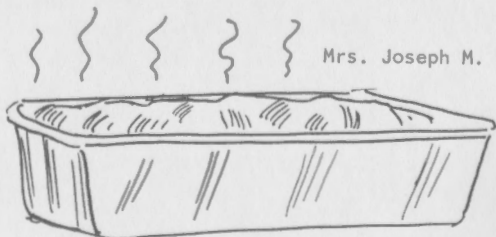


SCALLOPED OYSTERS

1 pint oysters
1/2 pound butter (melted)
3/4 pound saltine crackers
1 quart Half and Half Cream
Salt and pepper

Butter a 12" x 8" Pyrex baking dish well. Roll crackers into coarse crumbs. Line dish with a layer of crumbs and soak with some of the cream. Cover with a layer of oysters. Pour some of the butter over the oysters and salt and pepper. Add another layer of cracker crumbs and again add some cream. Add another layer of oysters, butter and seasonings. End with a layer of cracker crumbs and cream. Dot with butter. Bake for about 40 minutes (until brown and fluffy) in a preheated 425° oven. Serves 6-8.

Mrs. Joseph M. Broussard



RICE DRESSING

2 pounds lean ground beef
1 cup chopped white onions
1 cup chopped celery
1 cup chopped sweet green peppers
Dry mustard, salt, pepper, and Cayenne pepper to taste
1 cup short-grain rice

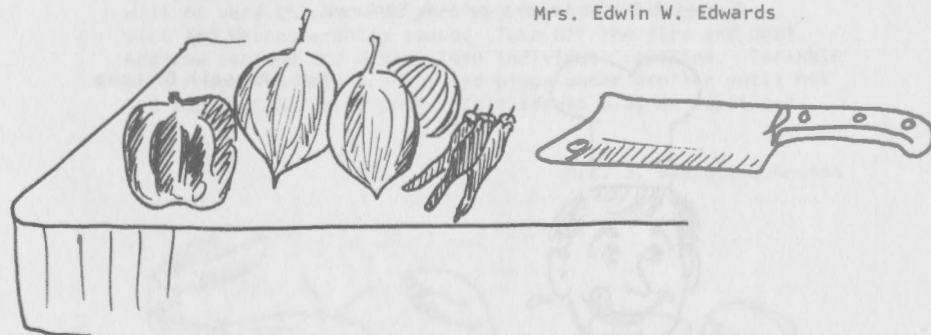
Saute' ground meat in large, heavy saucepan (black cast iron, preferably) until browned well. Add half of the chopped ingredients and seasonings. Continue to cook over low fire for about one hour, keeping moist by adding small amount of water as needed.

In the meantime, cook rice - - 1 cup of rice / 2 cups water.

After meat mixture has simmered one hour, add remaining chopped ingredients and continue to cook approximately 45 minutes, adding, again, small amounts of water as needed.

When ready to serve, combine rice with meat mixture and serve at once.

Mrs. Edwin W. Edwards



RUSSELL'S GRAND GUMBO FILE'

(As an introduction to Louisiana, this recipe was presented to me by my husband's staff)

Have Carolyn simmer in 3 quarts water:

1 onion
3 cloves garlic
1/2 bell pepper

Simmer until they fall apart, then mash on plate, discarding pepper skin. Return pulp to water.

Have Carolyn make dark roux of 3 tablespoons oil (or bacon drippings) and 3 tablespoons flour, stirring constantly.

Slowly stir in seasoned water, then salt and pepper. Cook 5 minutes.

Add: 1 pound shrimp; cook 15 minutes
Add: 1 pint oysters; simmer 5 more minutes.
Add: 1 teaspoon file' after gumbo is removed from heat, just before serving.
Allow to stand 5 minutes after stirring in file'.

Serves 2 Gumbo Lovers or - 4 Yankees.

Mrs. Russell B. Long



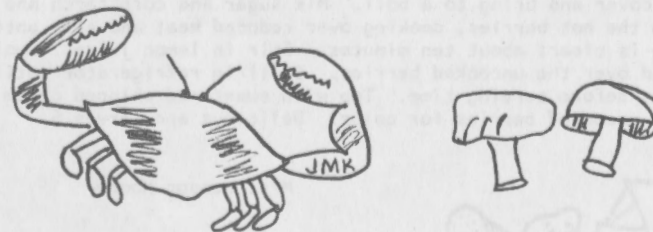
MARY'S SEAFOOD SPECIAL

(Shrimp, Oysters, Crawfish or Lump Crabmeat may be used)

2 Artichokes
1 pound fresh sliced mushrooms
1 stick of butter
2 cups raw shrimp, oysters, crawfish, or crabmeat
1 tablespoon flour
1/2 cup celery
1 medium bell pepper
1 small bunch of green onions
1/4 cup chopped parsley
1 clove garlic - minced
Juice of 1 lemon
Dash of Tabasco
Salt and Worcestershire sauce to taste
1/2 cup white wine or sherry

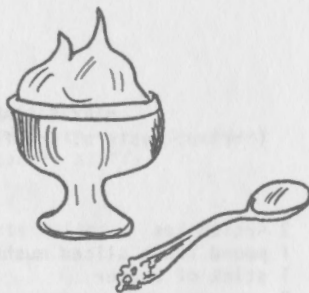
Boil artichokes in salted water for 40 minutes. Cool, scrape leaves and chop hearts and put aside. Puree celery, onions, bell pepper and garlic in blender and set aside. Saute' mushrooms in butter in iron skillet. Take out mushrooms and saute' celery, onions, bell pepper, and garlic mixture with flour until soft. The mixture will be very thick. Add parsley, lemon, Tabasco, salt, wine and Worcestershire sauce. Take off the fire and cool. Add raw seafood and divide into individual ramekins. Sprinkle with Progresso bread crumbs and place under broiler until hot and bubbly. Serve at once. This serves 6 as an appetizer.

Mrs. J. Bennett Johnston



CUSTARD RICE PUDDING

2 eggs, beaten
1/3 cup sugar
1/4 cup raisins
1 cup cooked rice
1 teaspoon vanilla
2 1/4 cups milk
1/2 teaspoon salt
Dash nutmeg



Beat eggs. Add sugar, salt, milk, vanilla, rice and raisins. Pour into greased baking dish. Sprinkle with nutmeg. Bake in preheated 350° oven for 35-40 minutes or until silver knife inserted comes out clean. May be served with cream.

Mrs. Gillis W. Long

STRAWBERRY PIE

8 inch prebaked pie shell
3 ounce package cream cheese
1 cup whipping cream
2 tablespoons lemon juice
3 cups strawberries
3 tablespoons cornstarch
1 cup sugar

Use enough of the cream to soften cheese and spread evenly over the bottom of baked pie shell. Wash, hull and drain the berries and place half of them in the cheese-coated pie shell. Wash remaining berries, cover and bring to a boil. Mix sugar and cornstarch and stir into the hot berries, cooking over reduced heat and stir until the juice is clear; about ten minutes. Stir in lemon juice. Cool and spread over the uncooked berries. Chill in refrigerator until 10 minutes before serving time. Top with sweetened whipped cream and a few uncooked berries for color. Delicious and serves 6.



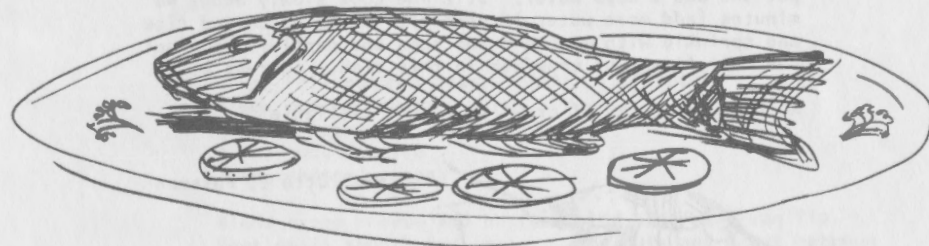
Mrs. Henson Moore

COURT BOULLION

One large red fish. Bake in cooking oil for about one hour. Set aside. Make roux with 1 heaping tablespoon flour, cooking oil, brown 1 onion and 1 pod garlic. If desired, add 1 bay leaf, sweet pepper and thyme. When thoroughly mixed add the tomato sauce to all your seasonings and a cup of vinegar. Let this sauce simmer for about two hours. Pour over red fish and bake until fish is done.

Many people serve rice with this dish, but it could be served over toast as well.

Mrs. F. Edward Hebert



CRAWFISH ETOUFFEE

1 pound peeled crawfish - tails and fat
1 stick margarine
1 medium onion, chopped
1/2 green bell pepper
2 cloves garlic - minced
1 tablespoon paprika
1 tablespoon finely chopped parsley and onion tops
2 cups water
Salt and pepper to taste

Melt margarine and fat in deep, thick aluminum frying pan (do not use black iron pot). Season crawfish tails with salt, pepper and tablespoon paprika. Add to margarine and fat, cook 2 or 3 minutes; remove crawfish and set aside.

Add chopped onion, bell pepper, celery, and garlic to pot. Saute' well for at least 10 minutes. Return crawfish to pot and add 2 cups water. Stir and cook slowly about 40 minutes (add more water if needed). Serve on boiled rice and sprinkle with minced onion tops and parsley. You get the full flavor of crawfish in this dish. (Serves 4)

NOTE: Use shrimp if crawfish is not available.

Mrs. Otto E. Passman



SWEET POTATO CAKE

4 eggs
2 cups sugar
1/4 teaspoon salt
2 teaspoons mixed spices (1 use cinnamon and cloves)
1 1/4 cups Wesson oil
2 cups flour
1/4 cup buttermilk
1 1/2 teaspoons soda
3 cups grated raw sweet potatoes
2 cups pecans (chopped)

Mix eggs, sugar, salt, spices, and oil. Add flour and buttermilk (mix soda in milk) alternately. Add potatoes and nuts last.

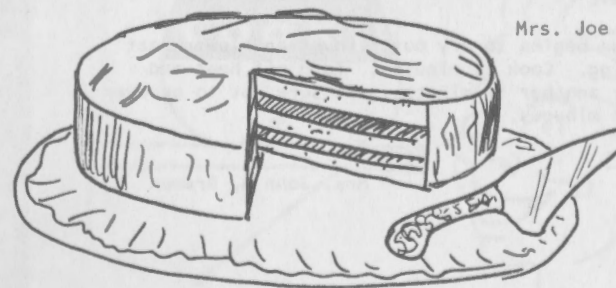
Bake at 350° for 25 to 30 minutes. Makes 4 layers.

Icing:

8 oz. Philadelphia cream cheese (softened)
1 box powdered sugar
1 stick butter
1 teaspoon vanilla
1 cup chopped pecans

Blend cream cheese and butter. Add sugar and vanilla. Beat until smooth and creamy. Add nuts and frost between layers and top of cake.

Mrs. Joe D. Waggoner



SHRIMP ETOUFFE

- 3 pods garlic
- 1 cup butter
- 2 cups chopped onion
- 1 cup chopped celery
- 1/2 cup bell pepper
- 1 can RoTel tomatoes
- 2 tablespoons chopped parsley
- 1 can mushroom soup
- 1/2 cup sherry
- 3 to 5 pounds of Louisiana shrimp

Melt butter and saute' onions, celery, bell pepper until soft. Stir in garlic and parsley. Mash tomatoes with fork and add to mixture and simmer for 1 to 4 hours (the longer the better). Add the mushroom soup and shrimp. Cook 20 minutes. Also, add the sherry with the soup and shrimp.

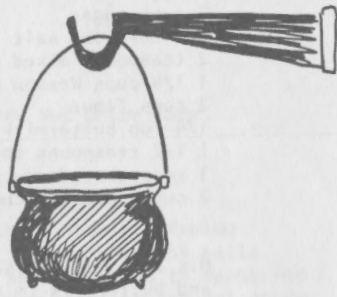
Serve over Louisiana rice.

Rice recipe:

- 2 cups Louisiana rice
- 3 cups water
- 1 tablespoon salt

Cook until water begins to dry out. Cover and lower heat to lowest setting. Cook 10 minutes. Turn off heat and leave on burner another 10 minutes. Be sure not to uncover for the full 20 minutes.

Mrs. John B. Breaux



PECAN PRALINES

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup pecan halves
- 1/2 cup water or cream (I prefer water)
- 2 tablespoons butter

Dissolve sugar in water or cream and boil to the thread stage (228° F.) stirring occasionally. Use a pot that will allow a good bit of room for the mixture to boil. Add the butter and pecans and cook until syrup reaches the soft-ball stage (236° F.), or forms a soft ball in water. Cool without disturbing. Beat until somewhat thickened, but not until it loses its gloss or becomes milky looking.* Drop by soup spoon onto cookie sheets, which have been covered with wax paper. The pralines will flatten out and solidify shortly. Makes about 30 medium pralines

*(if syrup becomes somewhat milky looking, stop stirring and very quickly drop by spoon onto cookie sheet)

Mrs. David C. Treen

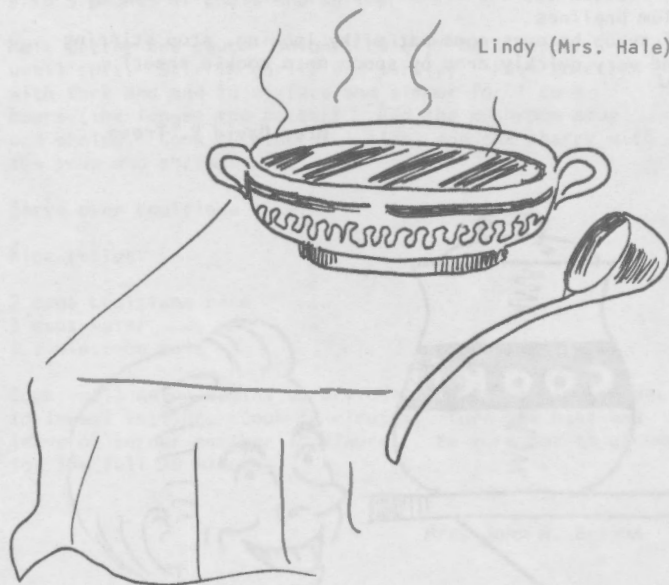


QUICK, EASY AND DELICIOUS OYSTER SOUP

1/2 cup butter
1 cup finely chopped shallots
1 cup finely chopped celery
1 tablespoon flour
1 teaspoon chopped garlic
Oyster water plus water to make 6 cups liquid
2 dozen large oysters
2 Bay leaves
Salt and pepper to taste

Melt butter in saucepan. Saute' celery and shallots until tender. Blend in flour and cook 5 minutes more stirring over low heat. Add remaining ingredients and simmer 20 minutes. Remove bay leaves and serve.
Yield: 1 1/2 quarts.

Lindy (Mrs. Hale) Boggs, M.C.

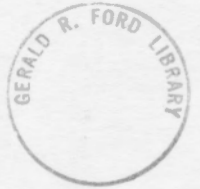


THE WHITE HOUSE

WASHINGTON

January 9, 1975

MEMORANDUM FOR: SUSAN FORD
✓ MRS. FORD

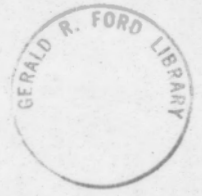


FROM: SUSAN PORTER

Attached is the itinerary for Princesses of Mardi Gras Week. I had thought originally that this involved only the Saturday evening Ball, however, you will note the festivities for the Princesses start on Thursday, January 30th at 5:30 p.m. Would you want to look over this itinerary and indicate your plans and involvement? Susan is welcome at any and all of the preliminary functions and expected at the Ball. Could we have your guidance on what Susan would like to participate in?

Thank you.

ITINERARY FOR PRINCESSES
MARDI GRAS WEEK



Thursday, January 30, 1975:

King's dinner in the Delaware Suite of the Sheraton Park Hotel. The dinner is hosted by this year's King of our Washington Carnival, Mr. William LeBlanc of Baton Rouge. The time is from 5:30 to 8:00 p.m. On the agenda for the evening is entertainment and presentation of gifts to the princesses by his majesty. Attendance is limited to about 100 people.

Friday, January 31, 1975:

Morning:

The girls will leave the Sheraton Park Hotel at approximately 9:00 a.m. for a day of sightseeing. The highlights of the tour include a tour of the White House, Kennedy's grave, and a 12:00 noon luncheon in the Senate Dining Room.

Evening:

7:30 p.m. in Delaware Suite of Sheraton Park Hotel - Girls will meet their escorts from the U. S. Military Academy at West Point. They will then eat dinner at 8:00 p.m. At approximately 10:00 p.m. they will be presented for the first time at the Louisiana dinner dance in the Sheraton Hall Ballroom. After their presentation, they will return to the Delaware Suite and dance to a local rock band until 1:00 a.m. Dress this evening will require a formal gown.

Saturday, February 1, 1975:

Morning:

10:00 a.m. Breakfast - Rehearsal - Delaware Suite. Girls will be fed and rehearsed for their presentation that evening.

Evening:

Girls will assemble in the Delaware Suite at 8:00 p.m. Presentations will begin at 8:45 p.m. All participants will be seated on the stage during the Pageant. At approximately 12:00 midnight, they will leave in procession and join their escorts for the Queen's breakfast in the Town Room from 12:00 midnight to 3:00 a.m. A rock band will provide the music for dancing after breakfast. Attendance at this affair is limited to princesses, queens, and chaperones.

Please contact me if there are any questions.

Joseph M. Broussard
340-2530

Nancy H.

THE WHITE HOUSE
WASHINGTON

MEMORANDUM FOR: PETER SORUM
FROM: SUSAN PORTER
SUBJECT: Action Memo

Susan Ford has accepted the following out-of-house invitation:

EVENT: 28th Washington Mardi Gras Ball

GROUP: Louisiana State Society

DATE: Saturday, February 1, 1975

TIME: 8:00 p.m. assemble; 8:45 p.m. presentation (rehearsal,
10:00 a.m., Saturday, February 1)

PLACE: Sheraton Park Hotel

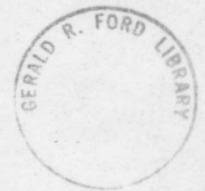
CONTACT: Mr. Joseph M. Broussard, President
340-2530

COMMENTS: Although the Washington Mardi Gras Festival begins on Thursday, January 30, Susan Ford will only participate in the Mardi Gras Ball, Saturday evening, as you know. Her escort will be Gardner Britt. The invitation was initially extended by Senator J. Bennett Johnston of Louisiana. The President and Mrs. Ford are also hoping to attend the Ball that evening. Attendance at the Ball is usually around 2500 people. The file is attached.

Thank you.

- c: BF Staff
- Red Cavaney
- Warren Rustand
- Bill Nicholson
- Bill Kendall
- Staircase
- Rex Scouten

January 13, 1975



THE WHITE HOUSE

WASHINGTON

28TH WASHINGTON MARDI GRAS BALL OF THE

LOUISIANA STATE SOCIETY

Sheraton Park Hotel

Saturday - February 1, 1975

Attire: White Tie, Long Gowns

Departure: 8:30 P.M.

From: Terry O'Donnell **TOD**

BACKGROUND

The Washington Mardi Gras Ball is similar in format to the New Orleans Festival, except that all activities will be under one roof. The evening activities begin at 7:30 p.m. with dancing which breaks at 8:45 p.m. for the presentation of the King, Queen, and the Court. This is followed by the Krewe performance, the parade, seven "call out" dances involving the Krewe and lady guests, and the departure of the Court. Dancing will resume upon conclusion of this formal program. (Program enclosed)

Susan Ford has accepted Senator Bennett Johnston's invitation to serve as a "Princess" in the King's Court, which involves 35 "Queens" and 27 "Princesses" who are flown in from Louisiana for three days of activities culminating in this Ball.

Lady Bird Johnson plans to attend the Ball and will sit at Table 96.

SEQUENCE:

8:30 p.m.

You and Mrs. Ford board motorcade on South Grounds and depart en route Sheraton Park Hotel.



2.

8:40 p. m. Arrive Sheraton Park Hotel where you will be met by Senator Bennett Johnston (D-La.) and Senator Russell Long (D-La.).

Announcement.

8:41 p. m. You and Mrs. Ford, escorted by Senator Johnston and Senator Long proceed inside and promenade around the ballroom.

PRESS POOL COVERAGE
ATTENDANCE: 2,500

NOTE: Senator Long will drop off at his table during the promenade.

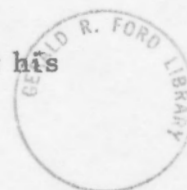
8:45 p. m. Arrive at table and be seated.

NOTE: You and Mrs. Ford will be seated with Senator Johnston and his wife, Mary, and their guests, Douglas and Jane Manship (publisher of the Baton Rouge Advocate newspaper), Susan Walker (wife of Senator Johnston's Administrative Assistant), and Leone Reeder (wife of the Master of Ceremonies, Jim Reeder).

8:45 p. m. Formal program begins with a presentation of roses to Mrs. Ford at her table and all other distinguished lady guests.

9:15 p. m. Susan Ford departs South Grounds via motorcade.

9:20 p. m. Princesses and Queen are introduced and promenaded around the Ballroom.



3.

- 9:35 p. m. Susan Ford, escorted by Patrick Joseph Kilcline, Jr., Midshipman, U.S. Naval Academy, is announced as an Honorary Princess and promenades around the Ballroom.
- 9:42 p. m. The Queen of the Ball is announced, enters, and promenades around the Ballroom with her escort.
- 9:50 p. m. The Krewe show begins.
- 10:10 p. m. The Parade of Floats begins.
- 10:45 p. m. Musical performance by the Marine Corps Drum and Bugle Corps.
- 10:55 p. m. "Call Out" dances begin and Mrs. Ford participates.
- 10:58 p. m. You and Mrs. Ford will be escorted to the throne on the stage to say hello to the King, William H. "Bill" LeBlanc, Jr. and to the Queen, Hollis Earling "Holly" Bright.
- 11:00 p. m. Susan Ford is escorted with the Court from the stage.
- 11:05 p. m. Dancing begins. Susan will return to the Ballroom and join you and Mrs. Ford at your table.
- 11:30 p. m. You and Mrs. Ford depart Ballroom en route motorcade for boarding.
- 11:35 p. m. Motorcade departs Sheraton Park Hotel en route South Grounds.
- 11:45 p. m. Arrive South Grounds.

#####

The Louisiana State Society of Washington, D. C.

Presents Its

Twenty-Eighth Annual

LOUISIANA MARDI GRAS BALL

Sheraton Hall
Sheraton Park Hotel
Washington, D. C.
Saturday, February 1

1975



SENATOR J. BENNETT JOHNSTON

Chairman, Louisiana Mardi Gras Ball 1975

The chairman of Louisiana's 1975 Washington Mardi Gras Ball is a man affectionately known from Shreveport to Grand Isle as simply "Bennett." He is at home in every parish and city from New Orleans to Monroe. A native of Shreveport, Bennett Johnston already has left an indelible mark in the United States Senate that belies his freshman status.

Senator Johnston, 42, was elected to the United States Senate on November 7, 1972 and was sworn in on November 14 to complete the unexpired term of the late Senator Allen J. Ellender. He was sworn in for a full six-year term when the 93rd Congress convened January 3, 1973.

To judge the impact that Senator Johnston has had in the Senate since

his arrival in Washington one must talk to his colleagues. Senate Majority Leader Mike Mansfield, for example, said this about Johnston: "With the passage of the Outer Continental Shelf measure, the Senate has witnessed as superb and skillful a job of legislative ability as has ever been performed in the Senate. It is to Senator Bennett Johnston that I pay this tribute and to the manner by which he managed this measure to its overwhelming acceptance by the Senate.

"Perhaps Bennett Johnston has not served long in terms of quantity of years in this institution but the quality of that service is unsurpassed in terms of the achievements he has obtained."

Senator Johnston was named in a TIME Magazine national survey as one



of the nation's two hundred young future leaders—a selection that included only eleven other senators.

Senator Russell B. Long paid this tribute to Johnston: "Bennett Johnston goes

well beyond the standards expected of all of us in exercising the public trust that is implicit in our election to office. He and I have worked well together as a team to help Louisianians."

GAS Magazine, a national publication, named Johnston "Outstanding Legislator in the Energy Field" for 1973. Johnston was prime sponsor and floor manager of legislation which would create a superport for deep-draft oil tankers and a measure which would mean up to \$200 million annually for Louisiana's share of offshore oil revenues.

An intrinsic part of Bennett Johnston's success can be attributed to the support and teamwork help of his lovely wife, the former Mary Gunn of Natchitoches. Mary Johnston is the kind of charming and gracious lady whose devotion to Louisiana is exceeded only by her devotion to Bennett and the Johnston children, Bennett 15; Hunter 14; Mary 12; and Sally 10.

Senator Johnston has tackled his duties as Mardi Gras chairman with the same zeal which has become his trademark for the people of Louisiana.

LOUISIANA

MARDI GRAS BALL
1975

LOUISIANA... LAND OF PLENTY

One hundred years ago, the Mississippi and Red rivers were busy highways for steamers, and New Orleans wharves were a virtual forest of sailing masts and steamship stacks. Louisiana was a beehive of commercial activity. Flatboats carrying the produce of the rich, upper Mississippi valley floated lazily downriver, where vendors marketed that produce at the French Market in New Orleans. Lumber from the dismantled flatboats was used as building material and some of it can be found in New Orleans homes even today. Louisiana was the focal point of commerce for the sailing vessels of the Atlantic and Gulf as well as the steamboats and flatboats from the heartland of America. Cotton bales from north Louisiana were jammed next to incoming shipments of green bananas. Barrels of molasses and sugar awaited shipment as casks of coffee beans were unloaded.

Louisiana was indeed the commercial hub of the Southland.

Today, although appearances have changed, Louisiana is still a commercial center of intense activity. Although the steamship stacks and the sailing masts are now part of history, there is a new kind of commerce. Boats constantly shuttle supplies to offshore oil rigs. Huge black and red ships from every corner of the globe churn upriver to New Orleans. Coffee and green bananas are still there but instead of hundreds of workers unloading in single file, modern conveyor belts and cranes lift heavy nets full of Gulf and Caribbean produce from the holds of ships. Oystermen, shrimpers and other commercial fishermen harvest the riches of that vast protein factory—the Gulf. Oil and sulphur—commodities of comparatively slight commercial value during the Mark Twain era—enrich the natural resources cornucopia of the Pelican State.

Louisiana—one of the nation's richest states in natural resources—has enough of the old

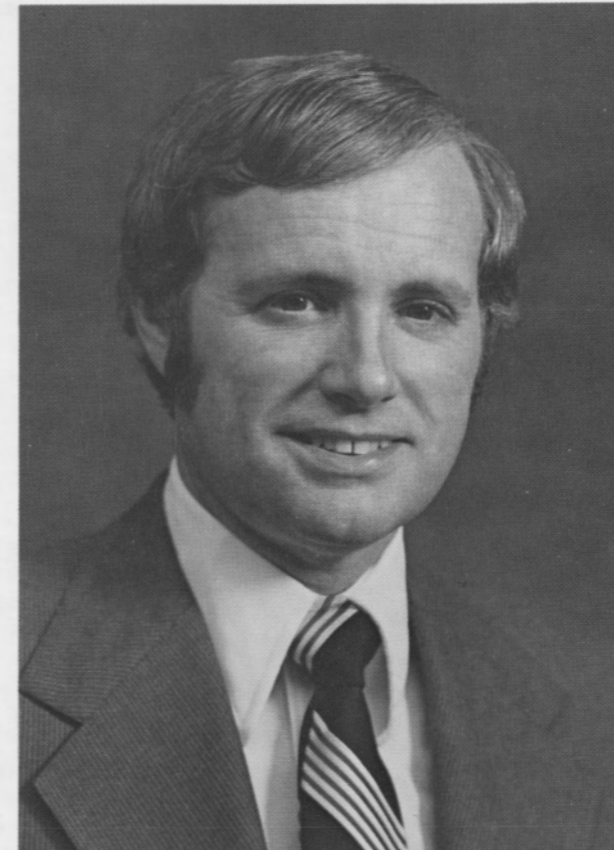
commercial flavor to remain intriguing but it has changed with the times. The old New Orleans Cotton Exchange, as depicted in the drawings of Edward Degas, no longer exists. The skyline of the city has become breathtaking. St. Louis Cathedral in Jackson Square was once the highest structure in New Orleans. Today the financial district of the city—as in cities from Shreveport to Lafayette—towers above the Vieux Carre and Garden District. Bank and office buildings dwarf the now diminutive cathedral spire.

But the wealth of Louisiana extends beyond commerce into the intangible wealth of wildlife and fisheries—a kind of riches that earned the names "Sportsman's Paradise." Whether it's freshwater crappie (known as sac-a-lait in South Louisiana and white perch in North Louisiana) bass, bluegill or saltwater marlin, tarpon, red snapper and pompano from the Gulf, the state's thousands of miles of fishing waters are without parallel. Wildfowl abound. Louisiana is truly a duckhunter's paradise.

Louisiana also is rich in the legend, folklore and history of a region whose varied past includes Pirate Jean LaFitte, the Battle of New Orleans, rule by Spanish, French and American officials, duels, steamboat races, antebellum, French and Spanish architecture, and, of course, Mardi Gras.

It is rich in the tradition and excellence of a creole cuisine that is unique in all the world; it is the birthplace of jazz music, and a South Louisiana Cajun—or Acadian culture. The Acadian story—immortalized by Longfellow in the story of Evangeline and Gabriel—is said to be based on the real life experience of Emmeline Labiche and Louis Arceneaux. Emmeline, when she finally found her true love Louis, learned that he—despairing of ever seeing her again—had married another. She died of a broken heart.

Such are the legends and riches of Louisiana—a land of plenty—crown jewel among Southern states.



JOSEPH M. BROUSSARD

The experience of Joe Broussard with the Washington Mardi Gras comes fair. His father Felix Broussard broke him in well over the past twenty-eight years. During those years Joe participated in every Ball and for the last seventeen years he acted as an assistant to his father assuming each year more of the administrative duties surrounding the production of Mardi Gras in our Nation's Capital. Joe's personal wish is to see each and everyone enjoy this year's great extravaganza. He also extends his thanks to the many generous people who make it all possible.



THE LOUISIANA STATE SOCIETY OF WASHINGTON, D. C.

Joseph M. Broussard, *President*

Felix M. "Dan" Broussard, *President Emeritus*

Senator J. Bennett Johnston, *First Vice President*

Hon. Gillis W. Long, *Second Vice President*

Miss Barbara Rathe, *Secretary*

Robert E. Hunter, *Treasurer*

Mrs. Diana D. Broussard, *Delegate,
Conference of State Societies*



THE LOUISIANA FESTIVAL QUEENS

Escorted by Midshipmen of the U.S. Naval Academy at Annapolis



Suzette Anne Dietz
Cotton Festival
Ville Platte, Louisiana



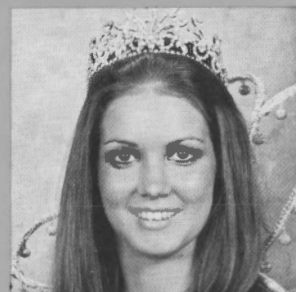
Laurie Ann DuBos
New Orleans Spring Festival
New Orleans, Louisiana



Pamela Catherine Ferrara
Tomato Festival
Chalmette, Louisiana



Cynthia Ann Franz
Oyster Festival
Galliano, Louisiana



Sherrie Hardie
Fish and Seafood Festival
Delcambre, Louisiana



Patricia Faye Hutchinson
Holiday In Dixie
Shreveport, Louisiana



Susan Marie Irwin
Crawfish Festival
Breaux Bridge, Louisiana



Karen Kaye Kennedy
Agri-Dustrial Futurama Festival
Hammond, Louisiana



Leslie Susan Levet
Sugar Cane Festival
New Iberia, Louisiana



Cindy Monica Long
Farm Bureau Federation
Baton Rouge, Louisiana



Lisa Marie Mann
Southwest Louisiana Mardi Gras
Lafayette, Louisiana



Elizabeth Denise Nix
Camellia Festival
Sildell, Louisiana



Carmen Louise Schexnailder
Yambilee Festival
Opelousas, Louisiana



Wendy Lee Scioneaux
Gumbo Festival
Bridge City, Louisiana



Cheryl Ann Viola
Strawberry Festival
Ponchatoula, Louisiana



Brenda Gail Wells
Gambling Festival
Grambling, Louisiana



Christina Ruth Baham
Dairy Festival
Abbeville, Louisiana



Karen Michelle Bollich
International Rice Festival
Crowley, Louisiana



Lynn Warren Brown
Lafayette Town House Mardi Gras
Lafayette, Louisiana



Cathy Ann Coulon
World's Championship Pirogue Races
Lafitte, Louisiana



Deborah Renee Frugé
Contraband Days
Lake Charles, Louisiana



Anne Llewellyn Gaudet
Shrimp and Petroleum Festival
Morgan City, Louisiana



Yvonne Theresa Green
Dillard Festival
New Orleans, Louisiana



Kathleen Ann Guyote
Louisiana Gulf Coast Oil Exposition
Lafayette, Louisiana



Marie Theresa King
Xavier Festival
New Orleans, Louisiana



Lin Kistler
Peach Festival
Ruston, Louisiana



Linda Sue Langley
Swine Festival
Basile, Louisiana



Lisa Gerard LeBon
New Orleans Floral Trail Festival
New Orleans, Louisiana



Carla Anne Powers
Watermelon Festival
Farmerville, Louisiana



Betty J. Reese
Southern Festival
Baton Rouge, Louisiana



Angela Darlene Rodgers
Soybean Festival
Jonesville, Louisiana



Suzanne Patricia Ryals
Paper Festival
Bogalusa, Louisiana



Shirley Jean Wiley
Cajun Festival
Galliano, Louisiana



Lisa Ann Yuratich
Orange Festival
Belle Chasse, Louisiana



Alexis Anne Alexander
Fur and Wildlife Festival
Cameron, Louisiana





King of the Ball: His Majesty WILLIAM H. "BILL" LEBLANC, JR.

Baton Rouge businessman, civic worker, and ardent worker-supporter and alumnus of Louisiana State University

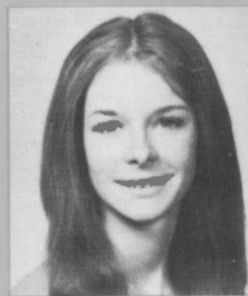


Queen of the Ball: Her Majesty HOLLIS EARLING "HOLLY" BRIGHT

Daughter of Mr. and Mrs. Edgar Bright, Jr., of New Orleans

THE PRINCESSES IN WAITING

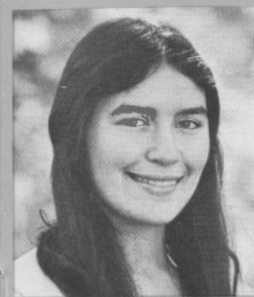
Escorted by Midshipmen of the U.S. Naval Academy at Annapolis



Bonnie Katherine Boettner
New Orleans, Louisiana



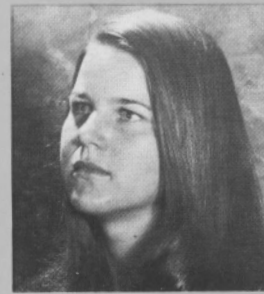
Jeanine Marie Braud
Thibodaux, Louisiana



Marguerite Ann Brittain
Natchitoches, Louisiana



Kathryn Ann Broussard
Potomac, Maryland



Deborah Jean Dugan
Slidell, Louisiana



Lesslee Kay Fitzmorris
Slidell, Louisiana



Elizabeth Therese Guste
New Orleans, Louisiana



Donna Louise Hines
Bunkie, Louisiana



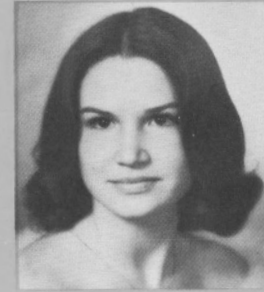
Margaret Victoria Jackson
Shreveport, Louisiana



Donna Lynn Jinks
Farmerville, Louisiana



Mary Loretta Landrieu
New Orleans, Louisiana



Lisa Gaye Betzer Landry
New Orleans, Louisiana



Margaret Marie LeCorgne
New Orleans, Louisiana



Dorothy Elizabeth Lippman
Berwick, Louisiana



Carla Jan Listi
Lafayette, Louisiana



Marta Long
Farmerville, Louisiana



Constance Marie McHugh
Loreauville, Louisiana



Rebecca Michael
Homer, Louisiana



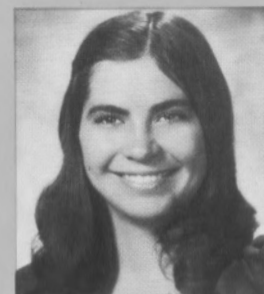
Cynthia Marie Miller
Eunice, Louisiana



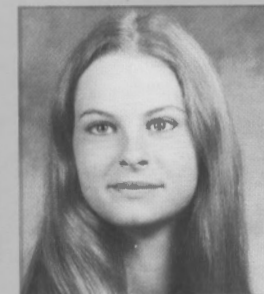
Polly Ann Palmer
Lake Charles, Louisiana



Patricia Ann Pittman
New Orleans, Louisiana



Margaret Mercedes Robinson
New Roads, Louisiana



Kylie Marie Rogas
Lafayette, Louisiana



Vicki Tchou
Metairie, Louisiana



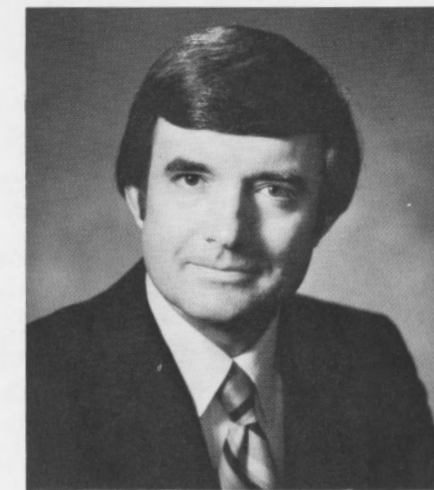
Lisa Renée Teekell
Alexandria, Louisiana



Debra Ann Van Vekhoven
Monroe, Louisiana

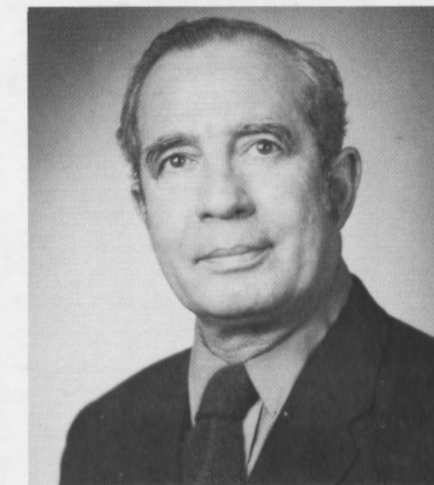
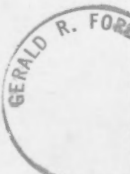


Julie Kathryn Wood
Baton Rouge, Louisiana



JAMES A. REEDER

James A. Reeder, Master of Ceremonies for this Mardi Gras Ball, practiced law in Shreveport for eleven years prior to entering the radio business. In 1969 he was President of Holiday in Dixie and named Shreveport's and Louisiana's Outstanding Young Man. He has also been selected as Louisiana's Outstanding Young Lawyer. Mr. Reeder gained statewide recognition several years ago as the host of the "Charlie Mac Show" on TV. A graduate of Washington and Lee University, he also has law degrees from the University of Texas and L.S.U. Mr. Reeder is General Counsel and Managing Partner for KOKA Broadcasting Company in Shreveport.



DR. 'GABE' A. ACKALL

The "New Iberia Connection" who for years has brought his lovely cargo of Festival Queens and Princesses-in-Waiting to Washington for all to admire. His efforts as Transportation Chairman are one of the reasons why Mardi Gras in the Capital City has become so famous. 'Doc' works long and hard preparing for his yearly trip and Louisiana is indebted to this fine gentleman. But he does not labor alone and we would be remiss if we did not thank the efficient help that surrounds him—his wife Martha Lee, his nephew Michael Doumit, Jr., his able and trustworthy 'runners', and the queen of chaperones, Mrs. Margaret McMillan.

HONORABLE ROGERS C. B. MORTON

Secretary of the Interior



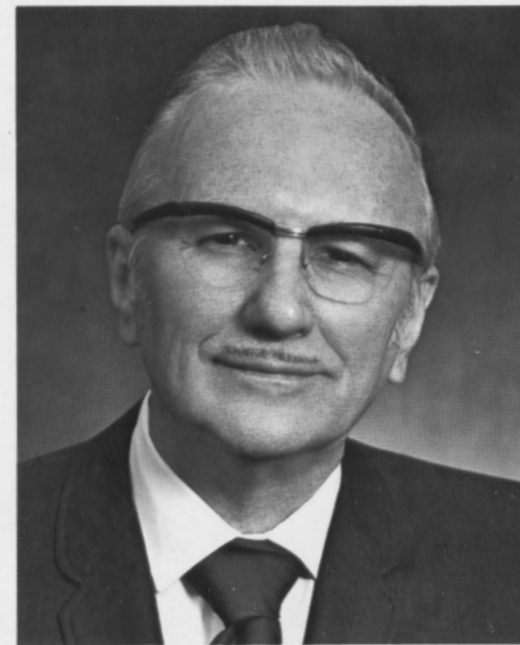
Prior to Rogers C. B. (Clark Ballard) Morton's nomination as the Secretary of the Interior in 1971, he represented Maryland's Chesapeake Bay area as a United States Congressman. Owner of a farm and commercial cattle feeding operation near Easton, Maryland, Mr. Morton was elected to the Congress of the United States in 1962.

A strong supporter of wilderness preservation and national parks, he drafted basic legislation which established the Assateague Island National Seashore, Maryland-Virginia, and aided in developing laws for preserving estuarine areas. His efforts also helped achieve legislation authorizing a special resources study to help guide future planning of the Chesapeake Bay area.

After Rogers C. B. Morton assumed the Cabinet post of Secretary of the Interior, the Department began to assume a new dimension. Interior has since become, in great part, a "department of energy and natural resources"—an agency that serves as a balance between growing industrial and community demands for energy and space, and the need to protect our environment as development progresses.

Morton was born in Louisville, Kentucky, attended the Woodberry Forest School in Virginia and was graduated from Yale University in 1937. In 1943 he entered the Army as a private in the field artillery, served in the European Theatre in World War II, and attained the rank of Captain. Following military service he joined the family business of Ballard and Ballard in Louisville, serving in various administrative posts, including president, until the firm merged with Pillsbury in 1951.

Mr. Morton is married to the former Anne Jones. They have two children, David C. Morton, an architect, and Mrs. Anne Morton McCance.



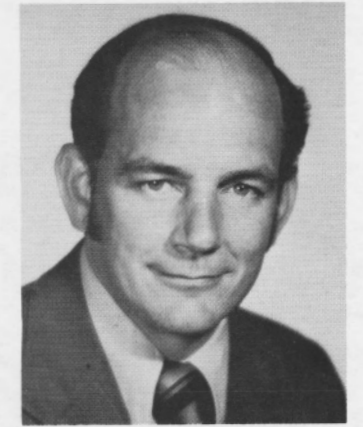
FELIX M. "DAN" BROUSSARD

After twenty-eight years of Washington Mardi Gras and twenty-five years serving as President of the Louisiana State Society of Washington, D. C., "Dan" has retired. Anyone who knows the history of the Washington Carnival Ball will tell you that it was Dan who led the Ball through its infancy and with your cooperation and help brought it to full maturity as one of the foremost social events in or out of Washington, D. C.

It is most appropriate and fitting that he remain behind the scenes to advise as *President Emeritus*. All Louisianians join in a round of heartfelt thanks for a job well done. 'Tres bien,' Felix.

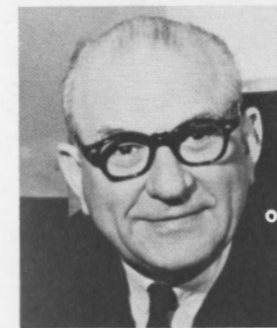
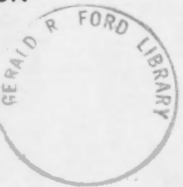


SENATOR
RUSSELL B. LONG
State of Louisiana



SENATOR
J. BENNETT JOHNSTON
State of Louisiana

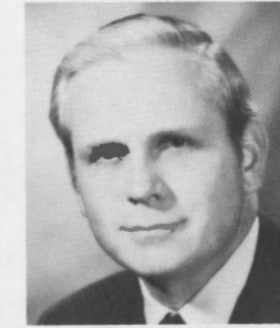
THE LOUISIANA CONGRESSIONAL DELEGATION



HON. F. EDWARD HEBERT
Member of Congress
First Congressional District
of Louisiana



HON. LINDY BOGGS
(MRS. HALE BOGGS)
Member of Congress
Second Congressional District
of Louisiana



HON. DAVID TREEN
Member of Congress
Third Congressional District
of Louisiana



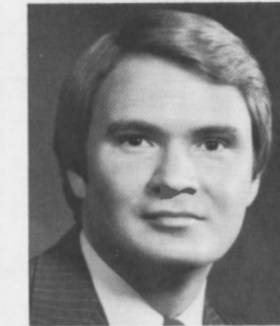
HON. JOE WAGGONNER
Member of Congress
Fourth Congressional District
of Louisiana



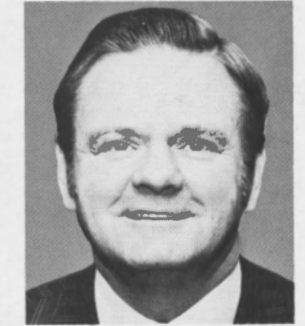
HON. OTTO E. PASSMAN
Member of Congress
Fifth Congressional District
of Louisiana



HON. HENSON MOORE
Member of Congress
Sixth Congressional District
of Louisiana



HON. JOHN BREAU
Member of Congress
Seventh Congressional District
of Louisiana



HON. GILLIS W. LONG
Member of Congress
Eighth Congressional District
of Louisiana



THE KREWE OF LOUISIANIANS IN ACTION

The Krewe of Louisianians came into being nineteen years ago. Credit for its many years of very successful operation belongs to the Krewe's captain, who is rumored to be a famous Louisiana Senator of "Long" standing. The Krewe membership is of men high in their chosen fields, such as high-ranking government officials and leaders in business, education, agriculture and law. It is the coveted privilege of Krewe men to gladden the hearts of the fair ladies with a call-out dance. Behind the masks are handsome gentlemen—too bad the traditions of the Mystic Order prevent the ladies from admiring the faces of this unusual group of he-men. Tonight we say, "All Hail, All Hail the Captain and his Krewe!"



ROYAL COURTS OF OTHER YEARS

<i>King</i>	<i>Queen</i>
1946 Hon. F. Edward Hébert	Miss Mollie Gaumer
1947 Hon. Hale Boggs	Mrs. deLesseps S. Morrison
1948 Paul Wooten	Miss Mary Frances Bourg (Mrs. J. K. Greany)
1949 Joseph Robichaux	Miss Elaine Herring (Mrs. Byrne Litschgi)
1950 Hon. Otto E. Passman	Miss Margie Gauthier (Mrs. Arvin O. Basnight)
1953 Hon. James A. Noe	Miss Dawn Marie Hébert (Mrs. John Malcolm Duhe, Jr.)
1954 Lawrence C. Levert, Jr.	Miss Jon Ann Elder (Mrs. Pat Boland)
1955 Harry C. Chalkley	Miss Alice Gay Soileau (Mrs. William Pucheu)
1956 Wm. L. "Buddie" Billups	Miss Lee Anna Martino
1957 Parrish Fuller	Miss Barbara Boggs (Mrs. Paul Eugent Sigmund)
1958 Solon B. Turman	Miss Barbara Denechaud (Mrs. Thomas Hale Boggs, Jr.)
1959 Julian C. Miller	Miss Linda Guidry (Mrs. Hugh Cole)
1960 Vertrees Young	Miss Corinne Claiborne Boggs (Mrs. Steven Roberts)
1961 G. M. "Jake" Anderson	Miss Rita Katherine Long (Mrs. Dean Mosely)
1962 Voris King	Miss Rebakah Jo Hannie
1963 Kevin Patrick Reilly	Miss Maurine Perez (Mrs. William J. Hogan)
1964 Harvey Peltier	Miss Elizabeth M. Bolton (Mrs. Robert C. Hassinger)
1965 Edward H. Jackson	Miss Elise Wheless (Mrs. Thomas Hogan)
1966 George W. DeFranceaux	Miss Carol Ann Childress (Mrs. David C. Daigle)
1967 Jamar William Adcock	Miss Pamela Rust Long (Mrs. Prescott McCardle)
1968 Henry Zac Carter	Miss Rebecca Ann McKeithen (Mrs. Andy Hamilton)
1969 Andrew Moresi	Miss Victoria Elaine Edwards
1970 Capt. J. W. Clark	Mrs. Emily Elizabeth Peevey
1971 Dr. Clarence A. Lorio	Miss Nancy Jane Riley
1972 Harry J. Batt	Miss Barbara Batt
1973 Gordon H. Lambert	Miss Melanie Alden Roemer (Mrs. David Melville)
1974 Thomas E. Powell	Miss Janis Catherine Long



COMMAND PERFORMANCE

Opening of the Mardi Gras (Colored Lights)

JOSEPH M. BROUSSARD, President
SENATOR J. BENNETT JOHNSTON, Chairman
THE CAPTAIN OF THE KREWE AND HIS LIEUTENANTS

Entrance of HIS MAJESTY THE KING

Presentation of THE LOUISIANA FESTIVAL QUEENS
accompanied by MIDSHIPMEN of the U.S. Naval Academy at Annapolis

Entrance of THE KREWE OF LOUISIANIANS

Presentation of THE PRINCESSES IN WAITING
accompanied by MIDSHIPMEN of the U.S. Naval Academy at Annapolis

Presentation of HER MAJESTY THE QUEEN
accompanied by HON. ROGERS C. B. MORTON, Secretary of the Interior

Entertainment by THE KREWE OF LOUISIANIANS

General Dancing

JAMES A. REEDER, Master of Ceremonies

Krewe: BOB HUNTER, JIMMY GRIFFITH, JOE RAULT, J. C. HUNTER, JR.,
GENERAL ROY SESSIONS, RAY MORVANT, CHUCK MILLER, DUFFY WALL

Music: JACK MORTON ORCHESTRA under direction of JOE SHIFFRIN

Decorations: EARL C. HARGROVE, JR.

Flowers: T. MARCUS CALONGNE

Program: Design, NEIL McKNIGHT; Printing, HENRY I. TAYLOR

Photographs: King and Queen, JOHN E. STEPHAN; Cover, ED SEGAL

Costumes: King and Queen, GLORIA KNOX; Krewe, MARIE HUNTER, CARLOS LAZANO

Pages: MARTHA ANN BOYER, ANTHONY JENNINGS ROY III, MARY LYON JOHNSTON,
SARAH LEE "SALLY" JOHNSTON, ALICE NEVILLE SHAFTO