

1966 B  
Mar 21

To a great man with a great heart  
from his friend, Carl Albert

# Menu

Best wishes to both of you grand people  
John Spahnman

## House of Representatives

Lots of love to you both - Greg Dike,  
Restaurant

With much love, Elizabeth Andrews

### UNITED STATES CAPITOL

With our love and every good wish  
for many happy returns to Washington

We love you always -

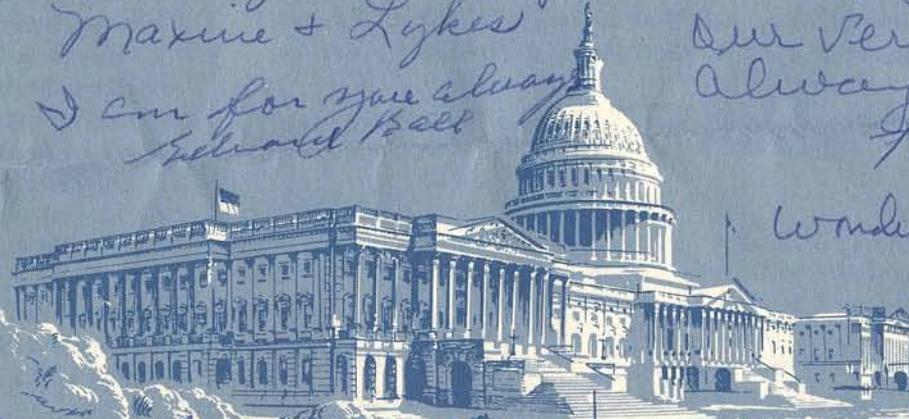
Maxine + Lykes

I am for you always  
Richard Ball

Mevael + Margaret

Dottie + I send you  
our very best as  
always -

The Learners



Wonderful to see you

John Harper

Bice Colman

Regards,

Jack Edwards

- your Congressman

with best wishes for the future

you, daughter

Bob + Wm  
me

May Andrews

Chas Hall

Mike Kiwan

God Bless you - Both of you

Jeanie Jimmy Dicken

# TODAY'S Luncheon

## A la Carte Grill Specials (to order)

Monday, March 21, 1966  
Breakfast 8 to 11 a.m.

### Appetizers

Fresh Fruit Cup, 40	Fresh Orange Juice, 30	Fresh Grapefruit Juice, 30
Fruit Cocktail, 30	V-8 Cocktail, 20	Clam Juice, 25
Half Grapefruit, 25	Tomato Juice, 20	Shrimp Cocktail, 1.00
Orange Juice, 20	Grapefruit Juice, 20	Cherrystone Clams, 60
		Oysters on Half Shell, 1.10

### Soups

Lentil Parisienne, 25; cup, 20	Navy Bean, 25; cup, 20
Cold Jelled Tomato Bouillon, 25	Consommé, cup, 25
Oyster Stew, 1.00; Cream, 1.25	Chili con Carne, bowl, 40

### Specials—Chef's Suggestions

- 1 Roasted Milk-Fed Veal, Pan Gravy, Leaf Spinach, Hashed-Brown Potatoes, 1.35
- 2 Creamed Chicken à la King, Rice Pilaff, Garden Green Peas, Green Salad; Tea or Coffee, 1.15
- 3 Hungarian Beef Goulash With Paprika and Tomato Sauce en Casserole, Home-Made Noodles, Tossed Salad, 1.35
- 4 Cold Plate: Ham, Swiss Cheese, and Beef Tongue on Lettuce, Western Bean Salad (Black-Eyed Peas, Chick Peas, and Pimientos); Tea or Coffee, 1.40
- 5 Open-Face Hot Corned-Beef Sandwich on Rye Bread, Bean Salad, Hot Potato Salad, 1.35

### Desserts (home-made)

Banana Cream Pie, 20		Sans Souci Cake, 20
Fruit Jello, 20	French Pastry, 25	Butterscotch Sundae, 30
Green-Apple Pie, 20	Cup Custard, 25	Chocolate Sundae, 30
Ice Cream or Sherbet, 25	Rice Pudding, 20	Nut Sundae, 10¢ extra

### Beverages

Coffee, cup, 10; pot, 15	Sanka, 15	Tea, cup, 10; pot, 15
Iced Coffee, 15	Postum, 15	Iced Tea, 10
Soft Drinks, 10	Milk, 15	Skim Milk, 15
Ginger Ale (Split), 25	Buttermilk, 15	Milk Shake, 35
Beer or Ale (Premium Quality), bottle, 35		
Bread, Roll, or Muffin, 10¢. Corn Bread, Plain or Toasted, 10¢ (Margarine Served in Place of Butter on Request)		

Spanish Omelette, 85

Steak Sandwich, 75

Grilled Lamb Chops, 2.00

One-Half Broiled Spring Chicken, 1.15

Pan-Broiled Pork Chops, 1.10

Ham or Bacon and Eggs, Any Style, 85

Above Items Served With French-Fried Potatoes and Tossed Salad

Boston Baked Beans With Brown Bread, 75

### All About Our "Bean Soup"

Bean Soup has been a featured item on the menu of the House of Representatives Restaurant since long before that day in 1904 when the then Speaker of the House, Joseph G. Cannon, of Illinois, came into the House Restaurant and ordered Bean Soup.

Then, as now, Bean Soup was a hearty, zesty, and filling dish; but it was typically hot and humid in Washington that day, and, therefore, Bean Soup had been omitted from the menu. "Thunderation," roared Speaker Cannon, "I had my mouth set for Bean Soup"; and, he continued, "from now on, hot or cold; rain, snow, or shine, I want it on the menu every day."

And so it has been—Bean Soup on the menu every single day since.

For our many friends who over the years continue to ask for the recipe for this famous soup, we print it herewith, just as it has always been made (adapted to family-size quantity) in the House Restaurant kitchen in the Capitol:

#### RECIPE FOR BEAN SOUP SERVED IN U.S. HOUSE OF REPRESENTATIVES RESTAURANT

2 lb. No. 1 white Michigan beans.

Cover with cold water and soak overnight.

Drain and re-cover with water.

Add a smoked ham hock and *simmer slowly* for about 4 hours until beans are cooked tender. Then add salt and pepper to suit taste.

Just before serving, bruise beans with large spoon or ladle, enough to cloud.

(Serves about six persons)

Broiled Ham Steak With Pineapple Ring, 1.50

Broiled Sirloin Steak (12 oz.), 3.50

Broiled Sirloin Steak (8 oz.), 2.50

Browned Corned-Beef Hash With Fried Egg, 75

Hamburger Steak, 1.20

Fried Oysters With Coleslaw, 1.50

### Sandwiches

Hot Beef With Mashed Potatoes and Gravy, 90		
Hot Turkey With Mashed Potatoes and Gravy, 90		
Hamburger on Grilled Roll With Pickle Relish or Onion, Potato Chips, 70		
Grilled American Cheese With Potato Chips, 40		
Bacon, Lettuce, and Tomato, 45		
Cream Cheese and Jelly on Date and Nut Bread, 40		
Chicken Salad, 50	Ham, 40	Sliced Turkey, 75
Tuna Salad, 35	Club, 90	Fried Egg, 20
Sardine, Domestic, 35	Swiss Cheese, 35	Smoked Tongue, 40
Sardine, Imported, 75	American Cheese, 25	Ham and Cheese, 50
Corned Beef, 60	Liverwurst, 35	Ham Salad, 40

### Salads

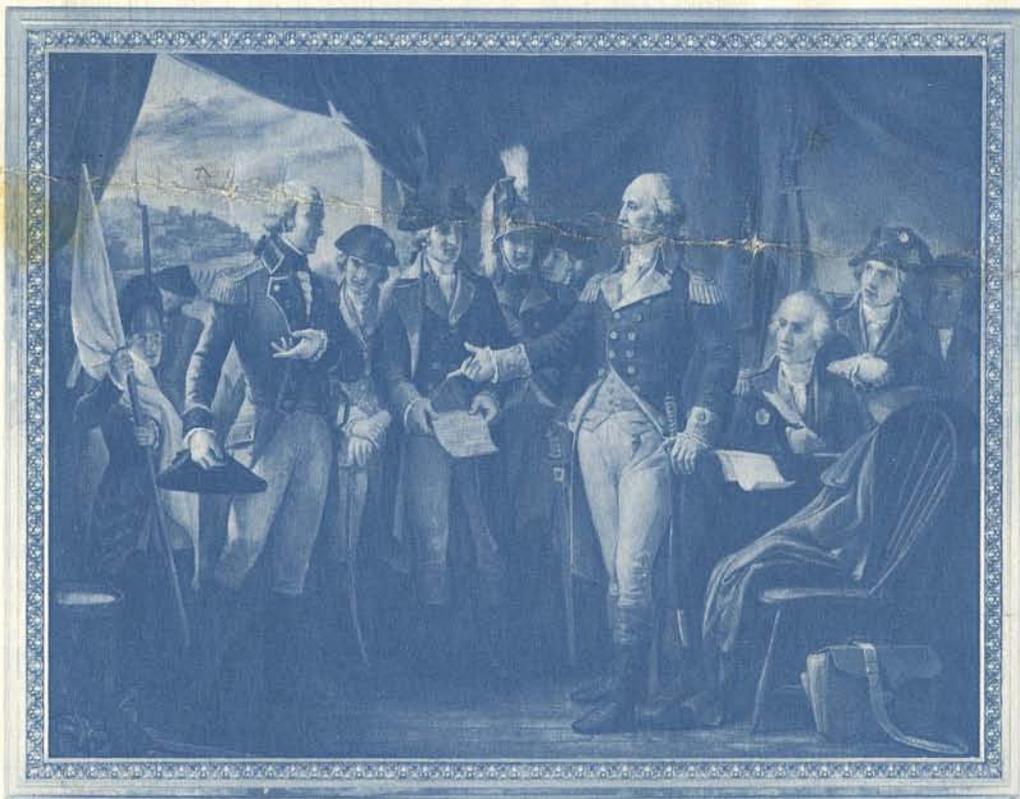
<i>Salad Platter: Maurice Salad Made With Head of Lettuce, Julienne Turkey, Baked Ham, and Tomatoes Served With Maurice Dressing, 1.35</i>		
Sardines With Potato Salad and Saltines, Domestic, 50; Imported, 85		
Cold Corned Beef With Potato Salad, 1.25		
Health Fruit Salad, 75; With Cottage Cheese, 90		
Peach, Pear, or Pineapple and Cottage Cheese, 60		
Stuffed Tomato With Tuna or Chicken Salad, 1.00		
Coleslaw, 20	Hearts of Lettuce, 45	Fresh Vegetable, 45
Grapefruit, 50	Chicken Salad, 95	Lettuce and Tomato, 45
Tossed Salad, 30	Egg and Potato, 45	Roquefort Dressing, 25
Potato, 30	Carrot and Raisin, 45	Russian Dressing, 15

### Fruits

Kadota Figs, 35	Peach or Pear Halves, 35
Stewed Prunes, 20	Dietetic Peaches, Pears, or Pineapple, 40

### Cheeses (served with saltines)

Bleu, 40	Cottage, 30	American, 25	Philadelphia Cream, 40
Swiss, 35	Camembert, 40	Sharp Cheddar, 35	Half, 25



#### CORNWALLIS SUES FOR CESSATION OF HOSTILITIES UNDER THE FLAG OF TRUCE

The fresco represents a scene at the headquarters of General Washington at Yorktown on October 17, 1781. Washington is depicted standing, in the act of receiving the letter from the emissary sent by Lord Cornwallis through the battle lines under the flag of truce. The British general requested a 24-hour cessation of hostilities while the terms of surrender might be considered, but Washington, fearing the arrival of the British fleet, gave only a 2-hour cease-fire order. Cornwallis was thus forced into the final surrender which occurred on October 19, 1781. Lord Cornwallis was not present at either of these historic events.

This fresco was executed by Constantino Brumidi in 1857 on the west end of the south wall of the House Chamber but, during remodeling of the Chamber in 1950, was concealed by paneling. It was moved to its present location in the Members' Dining Room, House of Representatives Restaurant, United States Capitol, in December 1961.