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## Red lady ball 2020

As an actress in the 1950s, Nancy Reagan never dreamed that one day her husband would be president and that she would represent the nation as first lady. Nancy Davis was born Anne Frances Robbins in New York on July 6, 1921. Decades were considered roaring, but her early years were difficult. When she was just a few months old, her father left. Her mother Edith, an actress with a touring theater company, sent her two-year-old daughter to live with her aunt and uncle in Bethesda, Maryland. Shortly before Nancy's eighth birthday, Edith married Faithful Davis, a neurosurgeon who lived in Chicago. For all practical purposes, he will become Nancy's father. Following in her mother's footsteps, Nancy Davis went to Hollywood and signed a studio contract with MGM Studios. Just a year later, she met a man who would soon become her husband and later the 40th president of the United States, a fellow actor named Ronald Reagan. His career began in earnest as governor of California, and Nancy Reagan's education as first lady began. Since then, she has been his number one supporter. Katie Couric: What would you generally say is the role of first lady? Nancy Reagan: Well, that's the role that every first lady has to define for herself. There is no job description for the first lady and she is only there because her husband was elected president. (Laughs) Couric: As Americans watch the first lady find out her role, a kind of job training, it can be tough, right? REAGAN: Ach yes, he can. And I have a great empathy for them. It's a very small sisterhood, you know. (Laughs) As first lady, Mrs. Reagan traveled to 65 cities in 33 states, raising awareness of the dangers of drugs and alcohol. It was the 1980s, and the phrase heard everywhere was: Just say no. REAGAN: I started hearing from my friends about their drug problems and their children. And yes, I realized it very much. And in the White House, I could do something, hopefully about it. The campaign was well advertised and very publicized, but got its name in a very simple way. REAGAN: I was in California and I was talking to, I think, fifth-graders, and one little girl raised her hand and said, Mrs. Reagan, what do you do if someone offers you drugs? And I said, Well, you just say no. I think people thought we had an advertising agency over who dreamed that up - not so. Couric: You got letters from people saying, Mrs. Reagan, have you had a huge impact on my life? REAGAN: Oh, yes, I'm still getting emails. Couric: Are you doing? What do some of them say? REAGAN: Thank you for what you did. You turned my life around. It's really wonderful. Unfortunately, some critics said no to Nancy Reagan. She was taken to task for wearing designer dresses and reassessing the White House during the recession. But her regular consultations with an astrologer raised the most eyebrows. Despite voting three times for the most admired woman in America 80s, Mrs. Reagan says living under the microscope was one of her biggest challenges. REAGAN: I thought, I mean, I was in pictures. I've been first lady of California for eight years and I thought well, of course you know, I've seen it. It couldn't get any worse than that, but it did, and it does. I mean, you're really, really into fish fishing. Couric: It must have been so painful. REAGAN: It certainly was, I guess. I don't know. I think they couldn't get into Ronnie. So they picked me up, I think. Couric: And how did you get through it and how did he help you get through it? Reagan: Just being there, and understanding. But well, you get through it because you have to go through it. There is no choice. Couric: For a while there, you couldn't do anything right. Reagan: Nothing. Couric: With you. Reagan: Nothing. There was, I mean, they say things like that that I prevented sumo wrestlers in the rose garden. I didn't know anything about sumo wrestlers. Couric: Aren't you a big fan of sumo wrestling? Reagan: (Laughs) No. Well, I'm... Couric: I'm shocked. REAGAN: I know. Well, I didn't mean to tell you that Katie, but... Couric: I would imagine one of the most difficult times, of course, was after the assassination of your husband. REAGAN: Oh, yes. Couric: Oh my god. REAGAN: Oh, yes, it was the worst, the worst. Because I almost lost it then and people didn't know it. You know, they just talked about what he said: Honey, I forgot to duck, and: I hope you guys are all Republicans. Couric: Medical team? Reagan: As they prepared to act on him. (Laughs) When it comes to Ronald Reagan, it seems his legacy has been the subject of countless rewrites. Some were flattering, as the release of his speeches and personal letter to Nancy reinforced his image, while others though were sharply critical - most recently a CBS film about Reagan that portrayed the president as out of touch, and Mrs. Reagan as heavy and dominant. Reagan: It was amazing how people wrote in denied. But, I've never seen it. I didn't want to see that. As I understand it, I screamed everything during it. I don't really yell at people. Kurik: It must have been tough. REAGAN: It was mean, really. You had to ask yourself why? Why would they do that, at this particular time? Why? I still don't know. At this particular time, the film seemed particularly violent to Mrs. Reagan, who over the past decade has devoted herself to caring for her adzhing husband. Couric: Where do you find your strength every day? REAGAN: I don't know, Kathy. You're just doing what you've got to do. Couric: I know you worked hard to advance the cause of Alzheimer's disease and help other families. And push science forward as well. Do you think there is hope, Mrs. Reagan? REAGAN: Yes, I do. They've made great progress, really, and they're so close. In addition, Nancy Reagan softly but forcefully tried to push through federal stem cell funding REAGAN: You would save so many lives. I mean, and not only Alzheimer's disease, but also Parkinson's (and) diabetes. I mean a whole raft of diseases. Couric: Some people say this position has alienated some of your husband's very supporters - conservatives who feel very strongly that stem cell research is not appropriate. REAGAN: Now. But, you know, I just don't think they realize it doesn't take a life. She is trying to save countless lives. The research may be too late for President Reagan. Now Mrs. Reagan is comforted by happy memories. Couric: When you look back on your years in the White House, what gave you the most joy? REAGAN: Oh, yes. Meeting with the people, heads of state, I mean, Margaret Thatcher, Gorbachev, all this is quite exciting. And to be part of history and see history is done. Couric: What do you think was the most important piece of advice you received before you stymed into the White House? Reagan: From my parents and they told me, don't worry about a thing. Just take every day as he comes and enjoy it. And know that you are there among things and stories. And I tried to do it. Prepare a baking tray by lining it with aluminum foil or lashed paper. Place the cake in a large bowl, and spray it coarsely with your hands. Once it's in fine crumbs, add about 2/3 of the ice cream and start mixing it with your hands in the cake crumbs, working until evenly soaked. If it seems that the cake mixture is too dry and won't easily form into a ball that sticks together, add more ice cream until you're happy with the flavour and texture. Take about 1/5 of the cake mixture and set it aside in another bowl. Add the blue gel food to the cake and mix it together until the cake is bright blue, adding more food colour if necessary. Now divide the remaining cake, putting aside 1/3 to leave the monochry white, and paint the remaining 2/3 with red food coloring gel until it is bright red. You may have to use a good amount of dye, so tasteless red is the way to go, so the cake doesn't have weird chemical flavors. Making these balls is a multi-sectoral process. Start with a blue cake and articulate it into tiny balls the size of a dime. Depending on how much cake you set aside, you should get about 3 dozen miniature balls of cake. Place them on a prepared baking sheet, and insert them into the freezer until firm, about 30 minutes. Once the blue balls of the cake are firm, take them out of the freezer. Take a spoonful of white cake and press it against a flat disc between the palms. Put a frozen ball of blue cake in its center, and fold a white pie over it, pressing it together so that it completely covers the blue color. Roll it between your palms to get it round, and replace it back on a baking sheet. The white layer should be thin enough to make the ball ready this moment was the size of a nickel. Once all the blue balls are covered in white, put the tray back into the freezer to support the balls of the cake, about another 30 minutes. Finally, add a layer of red cake over white. Once the white balls are firm, take a scoop of red cake and press it between your palms until it is a thin disc. Place the white cake ball in the middle and fold the red cake over it, rolling it between your palms to get it around. Repeat until all the balls are covered with red cake. If your kitchen is warm, place the tray in the fridge (rather than the freezer) while you melt the white chocolate coating. Cake balls should be cool enough to stick together, but if they're too cold, they'll lead to a cracked candy coating, so it's best if they're at cooler room temperatures. Once the white chocolate coating melts, it's time to dip them. Using dipping or fork tools, dip the cake ball into a melted candy coating. Remove it from the coating and drag the bottom across the bowl's gube to remove excess coating. Replace the near truffle with a foil baking sheet. While the coating is still wet, sprinkle the top with red and blue sprinkles. Refrigerate the balls to set the coating completely, about 20 minutes. These cake balls are best served at room temperature and can be stored in an airtight container in the fridge for up to 1 week. The most important variation would be simply to divide the cake into 3 equal parts and mark one red and one blue. Instead of layering the cake, simply roll the different colours into balls of cake and scoop them all into a white coating and sprinkle with sprinkles on top. Another option is simply to make two layers of cake instead of three. For example, you can make a blue central layer, wrap it in a white cake, and then sink it all in red-colored sweets. Coloring.

