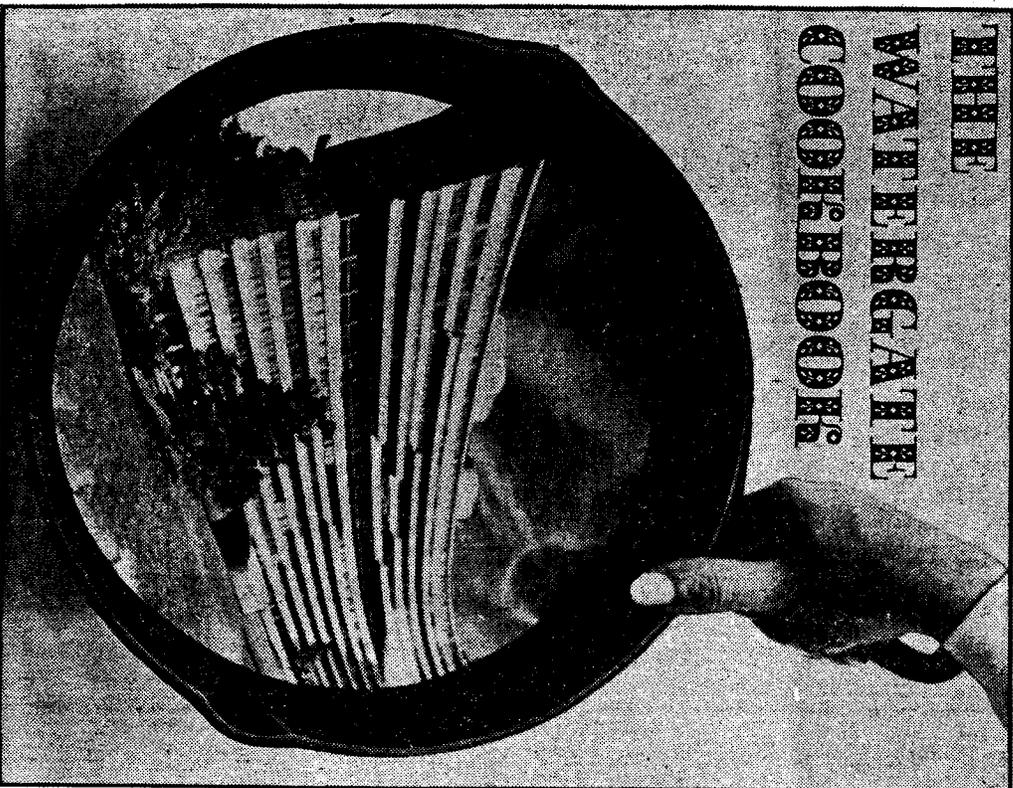


Serve Hot, Then Count the Silver

THE

WATERGATE

COOKBOOK



The Washington Post

Tripe in 47 different preparations, and the foul section is extensive.

Donnelly's Revue

By Tom Donnelly

Don't ask me how I got to see a copy of the manuscript that is the behind-the-scenes sensation of New York publishing circles, the manuscript they're fraudulently making astronomical bids for, the manuscript that is said to have Holt, Rinehart and Winston at the throats of Farrar, Straus and Giroux, and vice versa. Just take my word for it that I didn't bug any rooms or loot any secret funds in order to get a peek at "The Watergate Cookbook." I came by it honestly.

Honest.

Since the manuscript was in my possession for just a few desperate, heart-stopping minutes I was able to make only the briefest of notes. But there was time enough for me to grasp the principle of the thing and to understand why publishers ever eager to make another killing in cookbooks, figure this one for an all-time sensation; a new champion that will leave Irma Rombauer and Fannie Farmer way out in left field, selling like cold cakes.

"The Watergate Cookbook" was, it is whispered, written by persons who are deep in the soup and figure they could use the royalties if (a) they are hauled into court and obliged to hire the nation's wildest and most expensive lawyers or (b) don't get charged with anything specific but go down with the sinkable types in the administration. It is also rumored that the work was compiled by a once-famous Washington hostess who was subjected to a Nixonian eclipse and is out to get even for all those White House dinners she wasn't invited to, dull though they may have been. And were.

As the anonymous introduction to "The Watergate Cookbook" makes clear, the basic principles of this school of cuisine are (1) when heating up an illegal brew remember that it can be dangerous to let even your most trusted friends hang around the kitchen getting an eyeful and (2) whenever a pot boils over and loses its lid, be prepared to prove you had nothing to do with it because you were in the parlor watching "Sermonette" on TV.

See REVUE, D9, Col. 7

A Potboiler

REVUE, From D1

The principal varieties of Watergate Fonds de Cuisine (Foundation Sauces and Stocks) are Thick Dark Sauce and Sauce a la Maison Blanche. Either can be used to mask almost any contretemps, dilemma or concoction but of course if suspicious diners scrape the sauce away and glimpse what's underneath, the host is advised to instantly pass the wine or the brandy bottle or otherwise create some diversion, like maybe charging that anybody who tries to see what's at the bottom of a multimillion dollar casserole is a pinko subversive and an enemy of the Good, the True and the Beautiful in Government.

In hurriedly leafing through the soup section of "The Watergate Cookbook" I came upon "Puree of Scoundrel," "Clouded Consomme," "Committee to Re-elect the President Bouillabaisse" and "Watergate Vichysoisse." Didn't get a chance to do more than note that the "Bouillabaisse" recipe calls for "numerous fat cats" and "enormous donations" and that the "Watergate Vichysoisse" begins: "Take a bunch of leaks. . . ."

The appetizers section is headed by "Clam-up Canapes" and "Capers Galore," and in the elaborate "Hot Breads" chapter I noted "Laundered Bread," "Secret Bread," "Stashed Bread," and "Hush Money Puppies."

One large grouping of Watergate recipes is labeled "Fishy." There are directions on how to pack spies into the party rolls of the opposition like sardines in a can, and "Frauds en Papillote" tells how to fake and dish up damaging letters, telegrams, etc.

In the entrees section there is a recipe for "Scapegoat a la Dean" with Hotter Than Hot Sauce, and one for "Goose a la Haldeman-Ehrlichman." This goose, it says in the directions, is well cooked. The formula for "Cuban Hash, Hunt-Liddy Style with McCord Garnish" begins "Take a bunch of Cuban exiles" and ends "has a flavor somewhat reminiscent of the Bay of Pigs."

There are directions for preparing tripe in 47 different ways: "Tripe a la Ziegler," "Tripe a la Mitchell," "Tripe a la Magruder," etc., etc. There is "Tongue a la Martha," which may be presented in a dozen different styles, depending on the disposition of the cook who happens to be serving it.

The fowl section is extensive. In addition to the above-mentioned goose, there are numerous formats for "chicken" and "canary" dishes, named in honor of parties who seem about to cave in and sing now that the going is really rough. There are also recipes for "Crow a la Ziegler" and "Baloney en Brochette a la Ziegler." Indeed, there are dozens of Ziegler recipes scattered all through the book, most of them labeled "inoperative."

Hot potatoes are mentioned again and again, but I didn't find a single hot tomato, or hot tamale, in the pages of "The Watergate Cookbook." Surely there must be a Mata Hari somewhere in the affair? But maybe not. The kind of spies and snoopers we're turning out these days seem to be interested in working only with gadgets.

The most elaborate item in the dessert chapter is Watergate Mousse a la Dicky." This one calls for a vast array of expensive ingredients and an inordinate amount of stupefyingly complex preparation.

But the final word on it is: "Probably will not jell."