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

Serve Hot. Then Count the Silver

By Tom Donnelly

Donnelly’s Revue

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A Potboiler

The principal varieties of Watergate Fonds de Cuisin (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 complexion, 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 Scoundrels," "Clouded Consommé," "Committee to Re-elect the President Bouillabaisse" and "Watergate Vichyssoise." Did I get a chance to do more than note that the "Bouillabaisse" recipe calls for "numerous fat cats" and "enormous donations" and that the "Watergate Vichyssoise" begins: "Take a bunch of leaks . . ."?

The appetizers section is headed by "Clam-up Canapés" and "Capers Galore," and in the elaborate "Hot Breads" chapter I noted "Laundered Bread," "Secret Bread," "Slashed 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 receipe for "Scarp-goat 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."