

Cuisine and Duglass

Crepes Suzette discovery, naming by happenstance

When Lauree was sketching Jane Avril.

Van Gogh was painting by a mill. Monet would walk the riverside and Gauguin just tried and tried and tried to make a stew he called ragout with lots of bread, some wine and brew.

The traditional chefs kept face the same. While Escoffier just rose to fame. Ah, yes! Those were the days of the Belle Epoque when great people lived for the great life. Great dishes were introduced to the wealth of the world. It has been said that everyone has their time, and at this period in history France became once again powerful preparing its native fare for the affluent.

Escoffier, king of chefs and the chef of kings famed for his peaches Melba and the toast affectionately cited for Lady Dame Melba. His cookbook has become the bible of the gastronomes.

QUEEN VICTORIA, as well as all the courts in Europe, were known for lavish spreads of French food. The regal fare had made its mark. French was taught throughout Europe and spoken in the chic cafes where high society spent afternoons licking glaze flavored with mocha, frombouse, chocolate, or vanilla.

Diamond Jim Brady famous for his three loves: Diamonds, Lillian Russell and gourmet dinners from 10 to 20 courses.

Sara Bernhardt—the sweetheart of the stage and the love of every chef loyal to his cause of haute cuisine. Brillat Savarin, author of "La Physiolgie du Gout" perhaps set the pace for gracious dining. His book became popular shortly after his death in 1826 and became an inspiration for the culinary masters.

Forty years later, the chef that made a little girl's name immortal was born; he was Henri Charpentier.

FOR CREPES SAKE!

The sun was behind some clouds on that nostalgic afternoon at the Cafe de Paris in Monte Carlo. The salon had walls that were treated in festive baroque style with radiant robe drapes swagged back behind the ormolu brackets to let the fresh Mediterranean breeze glaze the air for the 12 o'clock patrons.

During the high season shortly before the turn of the century, the Prince of Wales (King Edward VIII) was lunching with several guests and he always took kindly to new and interesting desserts and a special liking to me, your host Henri Charpentier. There is nothing that pleased me more than to do my very best for an unmistakably well-groomed gentleman whom I had the greatest respect for.

'With my permission, he named the infernal dish in honor of the only lady present at the table.'



By
DUGLASS
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"What must we call this delectable ambrosia?" asked the prince.

My answer in an equally proud manner wasn't very clever. Crepes Princess.

With my permission, he named the infernal dish in honor of the only lady present at the table. Crepes Suzette. What else could a king do?

Eat your heart out, Escoffier!

CREPE BATTER

3 eggs separated
1 cup all-purpose flour
1 cup milk
Pinch of salt and nutmeg

Method

Add flour to bowl. Then add the egg whites along with the salt and nutmeg. Blend to a paste. If mixture becomes gooey and lumpy, add one of the egg yolks and blend with a spoon or a rubber spatula. Continue adding the egg yolks until batter is a velvet paste. Slowly add the milk. Try to avoid unnecessary bubbles. Strain through a fine sieve. Mixture should be thin, more milk may be added.

Crepes in English should be pronounced like the words "sheep", "prep", "bebe", or "hep". It is not "craip". This adds a certain snob appeal to the accomplished culinarian. In a nine-inch Teflon omelette pan, lightly coat it with a vegetable oil. The best way is to moisten a cloth with oil and wipe.

Set on a medium heat for a second or so. Then add the pate de crepe, about a tablespoonful, and quickly swirl it around until the entire bottom is covered with a very thin coating. This would be a terrific time to

Cover for three days. The sugar will absorb the vanilla flavor.

This sauce can be made weeks in advance. It will improve with age.

The orange skin can be achieved by using a vegetable peeler coming towards you. Same process with the lemons. With a sharp knife cut the peelings extremely fine like silvered matches. Add to chafing dish or a saucepan with the following: Butter, vanilla sugar, juices, skins and bring to a boil.

Add one half part of all the cordials, bring to a boil.

This is the sauce that can be made in advance. Before serving, reheat in a flat pan if possible. Open the crepes and set in the sauce. Turn it over, and fold like the practice fold. However, this time you will need two table forks or tongs. Bathe all the crepes in the sauce on a low flame (this calls for some expertise, so a low flame is recommended until you are good).

Add the remainder of the cordials and flame. Keep your face away from the pan when you ignite the sauce to create this movable feast.

Twentieth century suggestion, serve alongside roast duck or turkey instead of a potato or stuff the n with wild rice pudding using the same suzette sauce.



For crepes sake. Crepes Suzette (Photographed by Barbara McClellan)

WHILE YOU'VE BEEN WORRYING ABOUT THE PRICE OF BANANAS, WE'VE BEEN WORRYING ABOUT WHAT IT WOULD COST TO REPLACE YOU.

You're more concerned with the rising cost of food than you are about the rising cost of dying. That's understandable. Bananas are more fun to think about any day.

So while you've been thinking about bananas, we've been thinking about you. That's why we've just announced a wide selection of new life insurance plans. Because should you go off to your great reward a little earlier than you expected, we know you don't

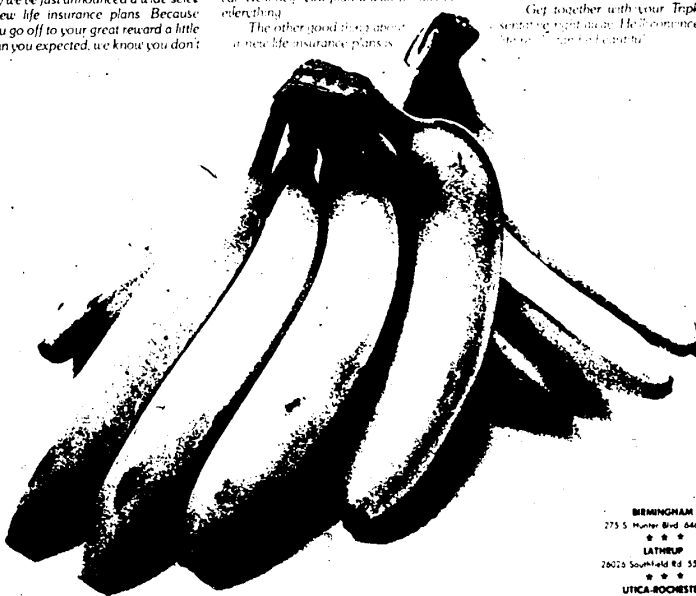
want your family left holding the bag.

In fact, we'll sit down with you right now and determine exactly how much money your wife would need to run the house. How much she'd need to send your kids to college. How much she'd need to maintain the house and car. We'll help you plan ahead for just about everything.

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that not only do you get the financial planning protection we've just been talking about, but at the same time you'll also build up real cash values you can cash in on during your lifetime, or even borrow on at a low 6% interest rate. Because what we're selling, really, is life insurance. Not death insurance.

Get together with your Triple A representative right away. He'll convince you that this is the best plan for you.



'Thin cakes in orange sauce seemed to fit the bill nicely which was an old family favorite that needed some work on to make it socially acceptable.'

"Henri," he shouted in regal warming manner. "What will you set before my table and my guests?"

Thin cakes in orange sauce seemed to fit the bill nicely which was an old family favorite that needed some work on to make it socially acceptable.

I stood behind the cooking cart very sure of myself, stirring away at the lemony orange butter sauce, to which I added white curacao from the tropical islands, rum and maraschino—all from the cordials cart. Then, suddenly my copper sautoire that contained the thin crepes burst into an inferno of figurative flames soaring to the tips of the glittering chandeliers. I was beside myself, and being French needless to say I lost my cool, momentarily of course.

As soon as the flames subsided I tasted what I had thought would be a disaster. However, after sipping the hot bouquet I realized that the flaming of the liqueurs unearthed the fragrance into a symphony of delicate flavors truly worthy of a king.

practice a waist exercise. You will need it after eating this dessert! Do not let it overlook. Remove from heat and with your fingers pick it up at the edges and flip it over and cook it. If the crepes are for a dessert and are not going to be stuffed or baked they should be cooked to a light brown.

Fold in half. Then fold again to form a wedge one-quarter of a circle.

SUZETTE SAUCE

*Vanilla sugar
Skin of 2 oranges
Skin of 1 lemon
Orange blossom water (1 shot)
Kirsch (2 shots)
White curacao (2 shots) or Grand Marnier
Juice of 2 oranges
Juice of 2 lemons
Sweet butter 1/4 lb.
Rum (1 shot)
Maraschino (1/4 shot)
*VANILLA SUGAR: 3 vanilla beans into a quart jar of granulated sugar

Photo contest at Armory

The fourth annual Detroit Photo Contest, for amateur and professional photographers, will be Jan. 18-19 in the East Eight Mile Road Armory, 4400 East Eight Mile Road, Detroit.

Photographers can enter prints in the black and white and color divisions. All prints must be a minimum size of eight by 10 inches, and have the photographer's name, address and phone number attached to the lower right-hand corner of the print. Entries will be accepted Wednesday, Jan. 15

from 9 a.m. to 5 p.m. at the Armory.

All entries must be picked up by 9 p.m. Sunday. Winners will be announced Thursday, Jan. 18 at 8 p.m. Participants need not be present to win.

Show hours are 9 to 11 p.m. Thursday and Friday, 1 to 11 p.m. Saturday and 1 to 9 p.m. Sunday.

First prize in each division is a \$25 gift certificate, second prize is \$15 and third prize is \$10. Twelve prizes will be awarded.

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