

THE MAN CAN COOK

Crepes Suzette Expert Gained His Skill in Army

By DOROTHY HUNTINGTON

Women are expected to cook, but it's not every day you happen upon a man who feels at ease making crepes suzette.

William Claiborne, 4504 Mockingbird Lane, is that exception.

Claiborne learned to cook when he and his buddies in an artillery group in France got fed up with a solid year of field rations. They

decided that they surely could concoct something more edible. That was the start.

When Claiborne returned to the states he had an apartment in New York. He found his friends were always eager to bring the food and wash the dishes provided he'd do the cooking. Now planning and preparing dinner for a small group

of friends is one of his favorite ways of entertaining.

Claiborne believes there's no special art to cooking. "It's a matter of getting a good cookbook and following directions exactly," he said.

Claiborne is not one of these "add a dash of this and a taste of that" cooks. Orderliness is his keynote. He said he measures each ingredient by ounces, a carryover from his practice of preparing photographic solutions.

A menu he suggests for an informal dinner party includes:

Vichyssoise
Cruised Italian or French Bread
Tossed Green Salad
Flounder
Small Boiled Potatoes
Pears in Cointreau
VICHYSOISE

Mix one can vichyssoise with approximately 1/4 can heavy cream. Chill overnight in refrigerator.



It's not unusual that crepes Suzette should be one of the specialties of William Claiborne, above, 4504 Mockingbird Lane, for it while he was an artillery photographer in France that Claiborne first tried his hand at cooking. Part of the atmosphere is the flame, the result of touching a match to the brandy poured over the crepes Suzette.

Serve with chopped chives on top. Vichyssoise is a particularly good appetizer during warm weather.

FLOUNDER

Brown the fillets in butter with the dark side down. Place the fillets in buttered baking dish with the dark side up. Add salt, pepper and 2 tablespoons finely chopped onion, 2 ounces white wine, preferably Sauterne. Cook about 30 minutes. Remove the flounder and place

on hot serving dish. Add butter to juice in pan, and add water if necessary. Cook this juice thickens to the consistency of sauce. Pour over the flounder fillets and serve.

TOSSED GREEN SALAD

Use the greens of your choice with olive oil, adding either vinegar or lemon juice for flavor.

POTATOES

Wash and scrub new potatoes. Boil in salted water until tender. Drain and shake over fire to remove moisture. Serve potatoes on folded napkins.

PEARS IN COINTREAU

Peel pears and roll in lemon juice to keep from turning brown. Boil the pears in a syrup made of 2 cups brown sugar and 4 cups water until clear but not mushy. Sprinkle pears with cointreau liqueur and let stand. Add cointreau and lemon juice to syrup, cook until it thickens to syrup and pour over the pears. Place overnight in refrigerator and serve with lightly frozen whipping cream.