Thirty-two Belgian visitors experienced a whirlwind week of Cajun cooking and culture before departing early Sunday morning for their return home, as Ville Platte families continued the "twinning" experience with residents of the Belgian region of Durbuy.

However, Judge J. Burton Foret and his wife, Mary, turned the table, you might say, and were treated to the culinary skills of Belgian chef, Jean Calbert, in their home Thursday night. Calbert and his wife, Louise, along with their friends, Charles and Andree Collet, the Calberts and Collets were house guests of the Forets, who have also visited in their homes in Belgium.

Outfitted in his host's apron and chef's cap, Calbert prepared a rabbit entree laden with a mustard and cream sauce, served with noodles and a sweet potato casserole and eggplant casserole, prepared by Mrs. Foret. The judge contributed a Spanish red wine.

Calbert, who speaks no English, operated a restaurant and hotel near Bastogne for 35 years. Charles Collet is a retired salesman for Martini and Rossi.

With Judge Foret serving as interpreter, Calbert described his hotel, designed in a Swiss chalet style, while periodically checking on his simmering rabbit and assembling his cream and mustard sauce to the delight of his diners.

Calbert and Collet both joked that sweet potato casserole "doesn't go with rabbit," at least not in Belgium, as Mary Foret explained this meal was a Louisiana-Belgium twinning.

"Bon appetit ... I hope I haven't poisoned you," invited Calbert as

JEAN CALBERT dons Judge Foret's familiar chef's ware as he prepares to treat his host to Louisiana-Belgium cuisine combining his mustard sauce covered rabbit with Mary Foret's casseroles. (Gazette Photo by Paul Kedinger)