Mrs. Greenkeeper's Own Corner

with Ann Mawson

As the soft fruit is still in season, I thought I would keep the recipes to make the most of them.

Cherries are a very attractive fruit that makes many delicious sweets.

Cherry Delight

\[ \frac{1}{2} \text{lb. ripe cherries—2 oz. icing sugar—1 oz. chopped almonds—} \]

\[ \frac{1}{4} \text{ pint custard—2 tablespoonfuls of cream.} \]

Stone the cherries and divide them among four small fruit dishes. Sprinkle them with the sugar and leave until required. Cover the cherries with the custard. Pile a little whipped cream on each and sprinkle with the chopped almonds. TO SERVE FOUR PEOPLE.

Cherry Cream Jelly

\[ \frac{1}{4} \text{lb. ripe cherries—2 oz. granulated sugar—1 pint packet of cherry jelly—2 tablespoonfuls of water—} \]

\[ \frac{1}{4} \text{ pint cream.} \]

Stalk and wash the cherries, stew them with 2 oz. granulated sugar and 2 tablespoonfuls water; until they are quite soft. Drain off the syrup, remove the stones, and rub the fruit through a sieve. Dissolve the jelly in the hot syrup, adding enough boiling water to make \( \frac{1}{4} \) pint. Leave until cold, then stir in the cherry pulp. Put in a cold place. Whip the cream and as soon as the jelly begins to set, stir in the cream and lightly mix together. Put the mixture into a wet mould and leave until set. Turn out carefully. It may be decorated with a little whipped cream and just a few glace cherries. TO SERVE FOUR PEOPLE.

Cherry Cocktail

\[ 1 \text{lb. ripe dessert cherries—12 sweet almonds—} \frac{1}{4} \text{ lb. raspberries—2 oz. icing sugar—a tablespoonful of lemon squash.} \]

Blanch the almonds and stone the cherries. Rub the raspberries through a hair sieve, mix the juice with the 2 oz. icing sugar and lemon squash. Stir it until the sugar has dissolved. Put a piece of almond in each cherry. Arrange the cherries in fruit glasses. Pour some raspberry syrup over and serve as cold as possible. TO SERVE SIX PEOPLE.

—Until August—