Pineapples are at their best from December to the end of February. A good pineapple should be a rich reddish colour, turning almost to a light brown. It should never have any green colour.

**Preserved Pineapple**

Sugar, fresh pineapple.

Pare pineapples, remove the core, then cut into thin slices, lay them in a large deep dish, sprinkle with sugar, about ½ lb. of sugar to each lb. of pineapple. Cover and keep in a warm place for nine days. Each day strain off the liquid, bring to boiling point and pour it back over the fruit. Each day the liquid should be boiled for a minute longer than on the previous day. On the tenth day remove the fruit, lay it on a tray and dry in a VERY COOL oven. The syrup left can be used for sweetening puddings or used as a foundation for fruit drinks.

**Pineapple Cocktail**

Fresh mint, 2 tablespoonfuls water, 2 oz. sugar, ½ lb. fresh pineapple.

Core the pineapple, boil the water and sugar for two minutes and pour over the pineapple; allow this to stand for 45 minutes. Just before serving, cover with finely chopped mint.

**Cheese and Pineapple Salad**

Salad dressing, a few radishes, lettuce leaves, seasoning, 6 balls of cream cheese, 6 rounds of pineapple.

Dish the rounds of pineapple on the lettuce leaves, place a cheese ball in the centre of each pineapple round, slice the radishes thinly and place round the pineapple. Pour salad cream over the cheese balls just before serving. Be sure to season the cream cheese. Butter hands are useful when making the balls.

—Until April...