MELON BASKETS

Use a round coin and hold against the skin of a melon to mark a scalloped pattern with a fine skewer. Repeat all the way around the melon. This can be done in the center of the melon or, for larger fruit, towards the stem end---the process repeated at the other end to make 2 scalloped cups.

With a fine-bladed, sharp knife, cut the melon into scallops following the pattern. Make sure the cuts go right through the skin and flesh. Holding the melon in both hands separate the 2 pieces. Discard the seeds.

Using a melon bailer, scoop flesh from melons. A mixture of honeydew and cantaloupe can be used with a few berries. A large watermelon cut this way makes a festive centerpiece for a party table. Smaller melons can be grouped together or served individually as dessert.