Melon Swan Fruit Bowl

INGREDIENTS: A large, firm melon —Crenshaw, honeydew, Persian or cantaloupe, at room temperature.
TOOLS & SUPPLIES: A paring knife, soup spoon and swan fruit bowl pattern on page 140.
TIPS & TIMING: Use patterns as a guide but feel free to vary designs. The number of curving peaks that represent side wings can be increased or decreased to suit your taste. The bowl can be made 3 days ahead. It takes minutes to carve.
USES: Fill bowl with raspberries, blueberries or small strawberries. It makes a very special serving container. The bowl can also be used to hold a honey-yogurt dip for fruit skewers, grapes or strawberries.
1. Cut a small slice off shoulder of broader end of melon. Rest it on this cut side.
2. Hold (or tape) pattern on melon as shown. The base of swan's neck is at lower, broader end of melon. Etch patterned design into melon, skin deep. The pattern only covers neck, head and right side of swan. After tracing these, reverse pattern, laying it along left side with bottom of neck back in same place.
Trace side wing portion of pattern onto left side of melon, disregarding head and upper neck (unless you want a 2-headed swan).
3. Remove pattern. Stick a wooden pick into ends of traced lines on both sides of melon just to mark these spots. Now etch a series of 3 or more peaks around back of melon. The series can rise in middle or be split like a swallow's tail. To balance layout of these back peaks, it's best to start in middle and work back to each wooden pick, 1 side at a time.
4 Remove wooden picks. Now go back over etched design cutting it deeper into center. Cut extraneous pieces away in small sections. Scoop out seeds with a spoon.
5. Trim head and neck, giving a rounded curve to their undersides. Also cut down around interior about 1/2 inch in from melon skin so interior walls are straight and cleanly defined. Now scoop out excess flesh below this cut with a spoon.