

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

JUNE 2019

Suisun Valley and Green Valley were once very popular for their beautiful, dark, red Bing Cherry crops. Today, however, there are only a few cherry orchards and fruit stands selling them. They are quite expensive but worth it for every juicy, sweet bite. Used in these two recipes, they are so-o-o good and a real treat.

Cherry Shortcake

1 ½ lbs sweet Bing cherries
½ cup red currant jelly
¼ cup brandy (or orange juice)
2 tablespoons sugar
2 tablespoons cornstarch
½ teaspoon salt
1 teaspoon cinnamon
3 tablespoons softened butter
1 cup whipping cream
Shortcake recipe follows

Remove stems and pits; cut each cherry in half and set aside. In a 2 quart saucepan over medium heat, cook currant jelly, brandy, sugar, cornstarch, salt, and cinnamon. Bring to a boil for 1 minute, stirring frequently. Add cherries to hot mixture, cover and refrigerate until well chilled (about 1 ½ hours), stirring occasionally.

Prepare shortcake-
Grease an 8" round cake pan. With a fork, mix 2 cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, and 1 teaspoon salt. With a pastry blender, cut 1/3 cup shortening until mixture resembles coarse crumbs. Add 2/3 cup of milk and stir with a fork just until mixture forms a softball and leaves sides of a bowl.

On lightly floured surface with floured hands knead dough 10 times. Pat dough evenly into prepared pan. Bake at 425° for 15 minutes or until golden brown. Remove from pan and cool slightly for about 10 minutes.

Place shortcake on work surface and with a serrated knife, split shortcake horizontally. Spread both sides with butter. Beat whipping cream to soft peaks. Place half the cherry mixture, then half whipped cream on top half of shortcake. Now place top half of shortcake over whipped cream, then spread remaining cherry mixture over top of cake. Pile remaining whipped cream on top of cherries.

Cherry Crisp

4 cups cherries, pitted and cut in half
2 tablespoons lemon juice
2/3 cup sugar

Cherry Crisp Con't...

Topping:
½ cup flour
½ cup brown sugar
¼ cup butter
½ teaspoon salt
1 teaspoon cinnamon

Place cherries, lemon juice and sugar in an 8 x 11" baking dish and stir until mixed. Combine all remaining ingredients in a small bowl with a pastry blender until mixture resembles fine crumbs. Place on top of cherry mixture and bake at 375° for 30-35 minutes. Good served warm or cooled with whipped cream or vanilla ice cream.

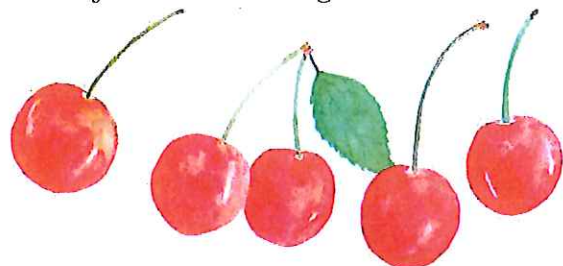
Fruit Bowl

This is my favorite served at any meal—breakfast, brunch, lunch, and supper—you can use any of your favorite fruits.

1 teaspoon finely-shredded orange peel
¼ cup orange juice
2/3 cup sugar
¼ cup lemon juice
½ teaspoon cinnamon
2 oranges
1 cup chopped apple
2 cups cubed cantaloupe
1 (15 ½ oz) can pineapple chunks
1 cup blueberries
1 cup fresh cherries, pitted and halved

For the dressing:

In a small saucepan, combine orange peel, orange juice, sugar, lemon juice, and cinnamon. Bring mixture to a boil over medium heat. Cook and stir for about 1 minute or until sugar dissolves. Remove from heat and set aside to cool. Meanwhile, peel and section oranges. To assemble, combine apple, cantaloupe, pineapple, oranges, berries, and cherries in a bowl. Pour cooled dressing over fruit; cover and chill for 3 hours. Toss just before serving. Serves 6-8.



ANNA SHELDON HOPKINS