

CHERRY SAUCE is a tempting accompaniment to duckling. Drain all but one tablespoonful of the fat from the roasting pan, and add a cupful of boiling water, a sprig of parsley, one clove, a small piece of bay leaf and a few drops of kitchen bouquet.

Bring to the boiling point, stirring well, then thicken slightly with a tablespoonful of flour blended with one of water, strain and add a cupful of canned red cherries, pitted and lightly chopped with three tablespoonfuls of their juice. Cherries may also be added to the stuffing.