



Chicago Tribune **GOOD EATING**



Nothing makes life so sweet as the glorious tart cherry

attle prod. In the early stages, I just give in, uyu pwhat I can find, and go home and ake a pie.

I know sour cherries are a pain to pit. Whatever. Consider yourself lucky to find hem at all because farmers are expecting a raction of their normal crop. This past pring, brisk northern winds sent the merury tumbling to below freezing temperatury tumbling to be desired to be a contained to be a contained to the American culiary canno as the apple, it's sad that so onany cherries are gone. Though I am a over of the fresh cherry, this season I have so disputes swith the quick frozen sort. That is still puts nearly any truck stop one to hame, containing more goodness and eliciousness than the sum of its parts. Each year, even if the spring cherry blosoms haven't suffered weather damage, the ast majority of the crop ends up not in the ast majority of th

nake at home — even without a pata-degree — or find at a diner far off the state. In the control of the control of the state is the real deal, the culinary ny of the Montmorency cherry baked howstopping irresistible fladky double. Even if the has a full cup of lard, it's a worth going after, saving for, putting xur eggs in one basket for. The top is as the as confectioner's toffee candy, the sare perfectly pinched, and the crust irreduced the control of the control y julces of the baked cherries inside. A state of the state of the state of the nouth and close my eyes. My first bite unters a brash sweet-tart flavor. And if even as my summer appetite picks up nentum, Oh, when did sweet and sour each other, opposites that, when we together, highlight the essence of If If were blessed with a quick metab n, I'd cut a second slice before I pol-of off the first. would defend this statement to the h-The Montmorency holds up better any other cherry you can possibly fine ke in a pie.



Other tart cherries make fine pies, but the Montmorency makes the best.

Cherry pie

Chocolate cherry cake squares

: 35 minutes Stand: 2 hours Cook: 50-60 es Makes: 12 servings

- cups fresh or frozen (not that sour cherries (1 pound) cup granulated sugar teaspoon almond extract cup boiling water cup unsweetened cocoa pow Dutch-process)

2 Heat oven to 350 degrees. Butter and flou a 9-by-13-inch metal baking pan, knocking out excess flour. Whisk hot water and cocoa

