



|                         |  |
|-------------------------|--|
| <b>OBJECT ID</b>        | 2006.24.2.C  |
| <b>OBJECT NAME</b>      | Spoon, Fruit   |
| <b>ALTERNATIVE NAME</b> | Spoon Set Spoon  |
| <b>MATERIAL</b>         | Silver   |
| <b>OBJECT ENTITIES</b>  | IRENE KALANTZI COLOVOS, DENA COLOVOS (owned by)  |
| <b>RELATED ITEMS</b>    | Colander, 2006.24.1<br>Service, Dessert, 2006.24.2.A<br>Spoon, Fruit, 2006.24.2.B<br>Spoon, Fruit, 2006.24.2.D<br>Photograph, 2006.24.3<br>Photograph, 2006.24.4 |
| <b>ACCESS POINTS</b>    | Silverware<br>Spoons   |

#### OBJECT DESCRIPTION

A small silver spoon used as part of a spoon sweet set; dipped into a cup in the basket; thin handle with carved flower and spiral design.

#### ORIGIN

Spoon sweets are sweet preserves served in a spoon as a gesture of hospitality in Bosnia, Serbia, Albania, Greece, Turkey, Kosovo, Cyprus, the Balkans, parts of the Middle East, and Russia. Sweet preserves is a cross between a jam and a preserve. Almost any fruit can be used to make them, but those made with tiny whole fruits are the most treasured of all. Spoon sweets made from sour cherries and fragrant citrus blossoms are especially delectable. All of these sweets are excellent with ice cream, pancakes, and surprising as it may sound, with pungent goat's or sheep's cheeses. (From *Flavors of Greece*).

#### CITATION

Spoon, Fruit, *National Hellenic Museum*, <https://collections.nationalhellenicmuseum.org/Detail/objects/>. Accessed 05/05/26.