Ten Ways to EATMORE Cranberries

"EATMOR" IS THE TRADE MARK FOR THE SUPERIOR BRANDS OF CHOICE CRANBERRIES PACKED EXCLUSIVELY FOR THE AMERICAN CRANBERRY EXCHANGE, BY CO-OPERATIVE ASSOCIATIONS OF GROWERS ORGANIZED FOR THE PURPOSE OF CULTIVATING IMPROVED VARIETIES AND DISTRIBUTING THEM TO ALL PARTS OF THE COUNTRY.

AMERICAN CRANBERRY EXCHANGE
New York    Chicago
IMPORTANT SUGGESTIONS FOR THE USE OF CRANBERRIES

CRANBERRY SAUCES ARE GENERALLY SERVED COLD.

COOK CRANBERRIES IN EARTHEN, PORCELAIN-LINED, OR ENAMELED VESSELS ONLY.

AFTER COOKING, PLACE THE FRUIT IN GLASS OR EARTHENWARE DISHES.

CRANBERRIES ARE AN INEXPENSIVE AND DELICIOUS FOOD. THERE IS NO WASTE OF MATERIAL OR OF TIME IN PREPARATION; NO PEELING; NO CORES.

CRANBERRIES STIMULATE THE APPETITE AND AID DIGESTION. IF SERVED FREELY AT MEALS, EITHER IN THE FORM OF SAUCE, JELLY TO SPREAD ON BREAD, OR IN SOME FORM OF DESSERT, THEY WILL PROVE EXTREMELY BENEFICIAL TO THE GENERAL HEALTH.

TO PRESERVE CRANBERRIES FOR SUMMER USE SORT AND WASH THE RAW FRUIT, AND THEN SEAL IN STERILIZED GLASS JARS, FILLED WITH COLD WATER WHICH HAS FIRST BEEN BOILED. SELECT SOUND BERRIES ONLY FOR THIS PURPOSE. STORE IN A DARK COOL PLACE.

AMERICAN CRANBERRY EXCHANGE
NEW YORK CHICAGO
**CRANBERRY SAUCE**

One quart cranberries, two cups boiling water, two cups sugar. Boil the sugar and water together for five minutes; skim; add the berries and cook, without stirring, until they are transparent. 5 minutes cooking over a hot fire is usually time enough to make sauce clear.

**STEWED CRANBERRY SAUCE**

One quart cranberries, two cups water, two cups sugar. Cook the cranberries and water about twenty minutes or until the skins of all the berries are broken; add the sugar, and simmer for five minutes longer; chill thoroughly before using.

**STRAINED CRANBERRY SAUCE**

If a strained sauce is preferred, cook the cranberries and water; then press through the strainer, keeping back the skins; add the sugar and finish the cooking as suggested.

**GOOD WITH ALL MEATS**

Cranberry Sauce is just as good with beef, lamb, pork or veal as it is with turkey. Its slight tartness is exceptionally valuable when served with fatty meats. Hash is especially delicious with Cranberry Sauce. Prepare as above and serve either as a sauce or molded.
**CRANBERRY SAUCE ROLL**

Three eggs, one cup sugar, three tablespoons cold water, one cup flour, one teaspoon baking powder, one-third teaspoon salt. Beat the eggs and sugar till quite thick; add the water; then the flour, salt, and baking powder sifted together twice. Line a shallow pan with greased paper; pour in the batter evenly, and bake in a quick oven about twelve minutes. Turn out onto a cloth or paper sprinkled with sugar; tear off the paper and spread with warm cranberry sauce. Roll up quickly.

**CRANBERRY MERINGUE PIE**

One and one-half cups sugar, two cups cranberries, one-half cup cold water, one tablespoon flour, two eggs, one tablespoon butter, one-half teaspoon vanilla extract, two tablespoons powdered sugar. Cook sugar and water to a syrup; add the cranberries. Cook until they pop. Cool a little. Mix smoothly in a bowl the flour and yolks of eggs; add three tablespoons of the juice of cooked cranberries, then add to the berries and simmer for three minutes. Stir in butter and vanilla and set aside to cool. Turn filling into deep pie crust previously baked; cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Place in cool oven to set and slightly brown the meringue.
CRANBERRY PIE

Short pastry, two cups cranberries, one tablespoon flour, one and one-half cups sugar, three tablespoonfuls water, two tablespoonfuls butter.

Line a pie plate with the pastry; cut the cranberries into halves; mix with them the sugar, water and flour; fill the pastry shell with this mixture; dot with the butter cut into small pieces; then put strips of pastry over the top, and bake in a moderate oven about twenty-five minutes. Enough for six persons.

CRANBERRY ICE

One quart cranberries, one pint water, one pound sugar, juice of two lemons.

Cook the cranberries with the water until the berries are tender; then strain; add the sugar and cook until this is thoroughly dissolved. Cool; stir in the strained lemon juice, and freeze to the consistency of water ice. Serve as a dessert or in sherbet glasses as an accompaniment to roast turkey or any hot or cold meats. Enough for six persons.
CRANBERRY JELLY

Two quarts cranberries, one quart water, granulated sugar. Cook the cranberries and water together until the fruit is tender; strain through a jelly bag; measure the juice, and to each pint add three-fourths pound of granulated sugar. Heat until the sugar is dissolved, but do not boil; pour into jelly glasses and coat with paraffine wax or with paper dipped into white of egg.

CRANBERRY BUTTER

Three quarts cranberries, one pint water, two pounds sugar. Cook the cranberries and water until the skins of the fruit are all broken; then press through a sieve, and cook this pulp until it becomes quite thick; add the sugar and cook for one-half hour over a very gentle fire, stirring constantly. When slightly cool turn into jars, and cover closely. This makes a delicious and healthful spread on hot biscuits, bread, or cake.
CRANBERRY MOLD

One cup cranberries, one-half cup raisins, one cup sugar, one-half cup water, one tablespoon flour, pinch of salt.

Chop the cranberries coarsely; add to them the raisins, seeded, and cut in pieces. Add also the sugar, water, flour and salt. Line a deep pie plate with pastry; turn the filling into this, and cover with an upper crust. Press the edges closely together, and bake in a moderate oven about half an hour. This pie may be flavored with almond or vanilla. Enough to serve six persons.

MOCK CHERRY PIE

One cup cranberries, one-half cup raisins, one cup sugar, one-half cup water, one tablespoon flour, pinch of salt.

Chop the cranberries coarsely; add to them the raisins, seeded, and cut in pieces. Add also the sugar, water, flour and salt. Line a deep pie plate with pastry; turn the filling into this, and cover with an upper crust. Press the edges closely together, and bake in a moderate oven about half an hour. This pie may be flavored with almond or vanilla. Enough to serve six persons.

CRANBERRY MOLD

Four cups cranberries, one cup water, two and one-half cups sugar.

Cook the cranberries and water together until the berries are tender; strain; add the sugar; stir until dissolved, but do not boil; then turn into an earthen or glass mold which has been wet with cold water, and set aside to become firm. Serve cold. If preferred, individual molds may be used instead of one large one, but do not use molds made of tin or any other metal. Enough for six persons.
EIGHT USEFUL SUGGESTIONS

CRANBERRY TAPIOCA—Prepare like peach or apple tapioca, using cranberries instead of the other fruit.

STRAINED CRANBERRY SAUCE is delicious served with cottage or bread puddings.

WITH POT ROAST—Cranberries cooked with pot roast and the cheaper cuts of boiled meats make the meat exceedingly tender and delicious. To prepare a 3 lb. pot roast, brown the meat first in 3 tablespoons of hot fat; when surface is brown, remove meat from pan and add 3 cups of water; stir until boiling, then add 2 cups of cranberry sauce, made less sweet than usual; replace meat in pan with this gravy-sauce and proceed with cooking in ordinary way, adding salt and pepper to taste when cooking is about half finished.

GARNISH FRUIT SALADS with cubes of bright cranberry jelly. These add immensely to both flavor and appearance.

STEAMED CRANBERRY PUDDING—One cup of flour, one and one-half teaspoons of baking powder, one-half teaspoon salt, one-half cup of bread crumbs, two-third cup finely chopped suet, two-third cup coarsely chopped cranberries, one egg. Milk or water to make a light dough. Mix the ingredients in the order given. Turn into a well greased bowl or mold. Cover with waxed paper and steam two hours, never allowing the water to come more than two-thirds of the way up the sides of the mold. Turn out and serve with hard sauce or any good sweet sauce.

A DELICIOUS PIE—Line a pie plate as for an apple pie. Fill with chopped cranberries, seasoning with spices, to taste, and adding a bit of butter and a pinch of salt if the butter is fresh. Beat up one egg with a cup of sugar, and mix with the berries. Cover with an upper crust and bake.

A GOOD DRINK—Cover the cranberries with water; boil until soft; then strain. To one quart of the juice add one cup of sugar; let it come to a boil; add pineapple juice to taste; then bottle. Serve in glass of cracked ice.

BAKED CRANBERRY PUDDING—Three tablespoons of butter, one cup of sugar, yolks of two eggs, one-half cup milk, two cups flour, one level teaspoon cream of tartar, three-quarters teaspoon soda, one-third teaspoon salt, two cups chopped cranberries. Cream together the butter and sugar. Add the yolks of the eggs and beat them into the first mixture. Next add the milk, then the flour, cream of tartar, soda and salt sifted together; lastly stir in the chopped cranberries. Turn into a baking dish and cook in a moderately hot oven three quarters of an hour. Serve hot with foamy sauce.