Tasty Ways to Serve the Tonic Fruit
Preserve Cranberries for Future Use

A supply of cranberry sauce, jelly, conserve and relish on the pantry shelf comes in handy, many times during the year.

Put up Ten-Minute Cranberry Sauce in sterilized jars — pouring the sauce hot into the jars and sealing tightly. Keep in a dark, cool place.

Serve Cranberry Sauce with all meats, poultry and game — hot or cold. It is the tastiest relish; aids digestion.
All measurements are “level.” 4 cups cranberries equal 1 pound or 1 quart.

TEN-MINUTE CRANBERRY SAUCE

All you need: 1 quart (4 cups) cranberries, 2 cups water, 1½ to 2 cups sugar.

All you need to do: Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops.

For a thinner sauce, just bring water and sugar to a boil—then add berries and let them cook until they stop popping.
Cranberry Strudel

Pie crust  \( \frac{1}{2} \) cup chopped seeded raisins
1 cup brown sugar  4 cups chopped cranberries

Roll pie crust into oblong sheet \( \frac{1}{4} \) inch thick. Mix ingredients; spread over the pastry; roll as for jelly rolls and fasten the ends securely. Place in a greased baking pan and bake in a slow oven 45 minutes. Cool; remove from pan by cutting in 2-inch slices; dust with powdered sugar.

Strained Cranberry Sauce

4 cups cranberries  2 cups water
1 to 1 \( \frac{1}{2} \) cups sugar

Boil cranberries and water until the berries stop popping; press through coarse sieve; add sugar and cook until sugar is dissolved (2 minutes).

Strained Cranberry Sauce is delicious served with cottage or bread puddings; and makes a tasty filling for cakes, jelly roll and sandwiches.

Cranberry Mold

4 cups cranberries  2 cups water
2 cups granulated sugar

Boil cranberries with water until berries stop popping. Strain through fine sieve; add sugar and stir; then boil rapidly for 8 to 10 minutes — or until a drop jells on a cold plate. Turn at once into a wet mold; and cool.
Cranberry Jelly

8 lbs. (8 qts.) cranberries and 2½ lbs. sugar will make 10 glasses

Cook cranberries until soft — with 3 cups water for each 8 cups berries. Strain the juice through a jelly bag. Measure juice and heat to boiling point. Add one cup sugar for each 2 cups juice; stir until sugar is dissolved; boil briskly for 5 minutes. Pour into glass tumblers, porcelain or crockery molds and cover with paraffin.

Cranberry Jelly is very similar to Currant Jelly and is delicious when served with game or as a spread for bread or toast. Try Cranberry Jelly and cream cheese with crackers and coffee after dinner.

Cranberry Whip

1 egg white ½ glass cranberry jelly

Beat egg white until it holds its shape; add jelly gradually and beat until stiff. This makes a delicious pudding sauce; and a light, dainty dessert.

Cranberry Cream

½ pint cream ½ glass cranberry jelly

 Whip cream until almost stiff. Chop jelly into small particles; add to whipped cream and beat together until stiff. Serve as a sauce with puddings or as a dessert with cake.
Cranberry Meringue Pie

1 3/4 cups granulated sugar  1/4 teaspoon salt
3/4 cup cold water  2 tablespoons butter
4 cups cranberries  1 teaspoon vanilla extract
2 tablespoons flour  4 tablespoons powdered sugar
4 eggs

Cook sugar and water to a syrup; add cranberries. Cook until they stop popping; cool a little. Mix the flour, salt and yolks of eggs until smooth; stir in 3 tablespoons of the juice of the cooked cranberries; then add to the berries and simmer for 3 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 Fritters

1 cup flour  1 egg
1 teaspoon baking powder  2 tablespoons milk
1 1/2 teaspoons sugar  3/4 cup Ten-Minute Cranberry Sauce
1/4 teaspoon salt  1/2 tablespoon lemon juice

Sift together flour, salt, baking powder and sugar. Beat egg until light and add milk. Mix with dry ingredients and beat until smooth. Now add lemon juice and Ten-Minute Cranberry Sauce. Drop by tablespoons into hot fat; fry; drain on brown paper and sprinkle with powdered sugar. Serve with Foamy Sauce (see page 10).
Cranberry Tarts
Cranberry Tarts can be made from Ten-Minute Cranberry Sauce, Strained Cranberry Sauce or Cranberry Jelly, placed in pastry shells. May be decorated with meringue or whipped cream if desired.

Cranberry Muffins

1/2 cup shortening
1/2 cup sugar
2 eggs
2 3/4 cups flour
1 cup milk
1/2 teaspoon salt
3 teaspoons baking powder
1/2 cup cranberries

Cream shortening and sugar; add well-beaten yolks. Sift flour, salt and baking powder, and mix with very coarsely chopped cranberries. Alternately add the flour, etc., and milk to the creamed shortening and sugar mixture. Lastly fold in stiffly beaten whites. Bake 20 to 25 minutes in a moderate oven.

Criss-Cross Cranberry Pie

Pie crust
4 cups cranberries
1 1/2 to 2 cups sugar
2 tablespoons flour
3 tablespoons water
1 tablespoon melted butter
1/4 teaspoon salt

Line a pie plate with pie crust. Chop cranberries; mix with other ingredients; and fill pastry shell with this mixture. Place strips of pie crust over the top and bake in a moderate oven 25 to 35 minutes.
Cranberry Ade

Cover cranberries with water and boil until soft; then strain. To 4 cups of this juice add 1 cup sugar; let come to a boil; then bottle. Serve in glasses with cracked ice.

Jellied Cranberry Salad

2 cups chopped cranberries \(\frac{1}{2}\) cup chopped nuts
1 package lemon gelatine \(\frac{1}{2}\) cup diced celery
\(\frac{1}{2}\) cup sugar \(\frac{3}{4}\) cups boiling water

Dissolve gelatine in boiling water. Add sugar to the chopped cranberries. Cover the bottom of a mold with gelatine, when this has stiffened add a layer of cranberries, cover with some of the liquid gelatine, when this stiffens add a layer of celery, some gelatine, then the chopped nuts, gelatine, until all is used. Set in ice-box to stiffen. Unmold on lettuce and serve with mayonnaise.

Mock Cherry Pie

3 cups cranberries 2 tablespoons flour
1 cup seeded raisins \(\frac{1}{4}\) teaspoon salt
\(\frac{1}{4}\) cups sugar \(\frac{1}{2}\) teaspoon almond or
\(\frac{3}{4}\) cup water vanilla extract

Pie crust

Chop cranberries; add other ingredients. Line a deep pie plate with pie crust; add filling; cover with an upper crust. Slit or perforate with fork to permit steam to escape, and press the edges closely together. Bake in a moderate oven 30 to 45 minutes.
Cranberry Sauce Roll
(or Cranberry Jelly Roll)

3 eggs  1 teaspoon baking powder
1 cup sugar  1/3 teaspoon salt
3 tablespoons cold water  1 cup flour
1/2 teaspoon vanilla

Beat eggs and sugar till quite thick; add water; then 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 12 minutes. Turn out onto a cloth or paper sprinkled with sugar; tear off the paper and spread with warm Ten-Minute Cranberry Sauce or warm Strained Cranberry Sauce or Cranberry Jelly. Roll up quickly and sprinkle with powdered sugar.

Cranberry Velvet
(A Delicious Dessert)

4 cups cranberries  1 tablespoon cornstarch dissolved
3 cups water  in 1 tablespoon water
1 cup sugar  1/2 cup nuts
1/2 teaspoon vanilla

Cook berries in water until they stop popping; press through a fine sieve. Remove from the fire; add sugar; return to fire and, when boiling, stir in cornstarch paste. Remove from fire; add nuts and vanilla. Serve ice cold, with cream.

Cranberry Velvet makes an especially light, tempting and wholesome dessert for the children.
Steamed Cranberry Pudding

1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup bread crumbs
1/2 cup brown sugar
1/2 cup finely chopped suet
1 cup chopped cranberries
1 egg
1/3 cup milk or water

Mix the ingredients in the order given; turn into a well greased mold; cover with wax 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; serve with Hard or Foamy Sauce.

Foamy Sauce

2 tablespoons butter 2 egg whites
1 cup powdered sugar 1/2 cup boiling water
1 teaspoon vanilla

Cream butter and sugar in the top of a double-boiler and beat until light. Add whites one at a time and continue beating. Just before serving add boiling water, and beat over boiling water until foamy. Add vanilla and serve at once.

Cranberry Tapioca

Prepare like peach or apple tapioca, using cranberries instead of the other fruit.
Cranberry Puffs

2 cups cranberries  2 tablespoons butter
2 eggs  ½ teaspoon salt
¾ cup granulated sugar  2 cups flour
1 cup milk  2 teaspoons baking powder

Rub flour, butter and baking powder together, add well beaten eggs and milk. Mix well, lastly add cranberries. Grease cups and fill to about ⅓, steam one half hour or until done. This same mixture may be baked in muffin pans about 18 to 25 minutes in an oven 425°F.

Cranberry Shortcake

2 cups flour  1 cup milk or water
4 teaspoons baking  Ten-Minute Cranberry
powder  Sauce
1 teaspoon salt  1 to 2 tablespoons melted
2 ½ tablespoons shortening  butter

Sift flour, salt and baking powder together; cut in shortening with knife; add liquid. Roll on slightly floured board; cut to make two layers for cake pans or individual portions. Place one layer in pan, spread with melted butter; cover with other layer and bake in hot oven 15 to 20 minutes. Separate. While hot, place Ten-Minute Cranberry Sauce between and on top. Serve hot with either plain or whipped cream.
Cranberry Ice-Box Cake No. 1

3 cups cranberries  
1 cup granulated sugar  
10 dates (stoned and cut)  
1/2 cup chopped walnuts  
1/2 cup seedless raisins  
3 figs (cut in small pieces)  
Rind of 1 orange  
10 1/2 ounces baker’s or home-made sponge cake  
size 8" x 8" x 2 1/2” thick  
1/2 pint cream

Cook cranberries in water, strain through a fine sieve, add raisins, dates, nuts, figs and orange rind. Cook mixture slowly for five minutes; remove from fire and add sugar. Line a buttered mold with slices of sponge cake, spread a layer of cranberry mixture and then a layer of sponge cake, and repeat, finishing with a layer of cake. Place in ice-box 6 to 8 hours, unmold, serve with whipped cream.

Cranberry Ice-Box Cake No. 2

2 cups Ten-Minute Cranberry Sauce  
1 egg white  
1 sponge cake  
1/2 pint cream

Add the stiffly beaten egg white to the cold Ten-Minute Cranberry Sauce. Slice a sponge cake so as to fit the pan. Alternate layers of cake and sauce until the pan is full, finishing with a layer of cake. Place a weight on top and set in ice-box for 6 to 8 hours. Unmold and garnish with whipped cream.

Cranberry Ice

4 cups cranberries  
2 cups water  
2 cups sugar  
Juice of 2 lemons

Cook cranberries with water until the berries stop popping; strain; add sugar; and cook until dissolved. Cool; stir in strained lemon juice; and freeze to the consistency of water ice. Delicious as a dessert, or with roast turkey, or any hot or cold meats.
Cranberry and Banana Salad

On a chilled salad plate, arrange crisp leaves of lettuce. In the center, place peeled ripe bananas. Garnish with mayonnaise and, just before serving, place 1 tablespoon of Ten-Minute Cranberry Sauce, or cubes of Cranberry Jelly, on each side of the banana.

Scalloped Cranberries

2 cups Ten-Minute Cranberry Sauce  1/2 cup melted butter
2 cups soft bread crumbs  1/4 cup raisins
Rind of 1/2 lemon

Butter a pudding dish, sprinkle with a layer of bread crumbs, a layer of Ten-Minute Cranberry Sauce, a few raisins and lemon until all is used up. Cover and bake in a moderate oven. Serve hot with hard sauce.

Piquant Salad Dressing

1 cup mayonnaise or 1 cup cooked salad dressing  1 cup cranberries, chopped fine
Mix cranberries with dressing and serve with salads.

Cranberry Conserve

4 cups cranberries  1 cup seeded raisins
1 cup water  2 1/2 cups sugar
1 cup nut meats  1 sliced orange

Cook cranberries in water until they stop popping; rub through a sieve and add nut meats coarsely chopped. Add raisins, sliced orange and sugar; and cook for 15 minutes. Put away in glasses.
Cranberry Custard Pie

2½ cups Ten-Minute Cranberry Sauce  ¼ teaspoon salt
1 cup milk  ½ teaspoon vanilla
3 eggs  3 tablespoons powdered sugar
½ cup sugar  3 egg whites
1 tablespoon cornstarch  Pie crust

Line a pie plate with pie crust. Cover with cold cranberry sauce. Mix sugar, cornstarch, salt, egg yolks and milk. Pour this on top of cranberries and bake in a moderate oven 425°F. for ten minutes, then 325°F. for thirty-five minutes. Make a meringue by beating whites until stiff and adding powdered sugar. Cover the top of pie with this, set in cool oven until slightly browned.

Cranberry Sundae

Place a generous tablespoonful of Ten-Minute Cranberry Sauce over a portion of vanilla ice cream. Top off with whipped cream and one or two large berries selected from the sauce — if desired.

This makes a brand-new, unusual dessert or party treat — tempting alike to eye and taste.

Omelet With Cranberry Sauce
(Unusual and Appetizing for Luncheon)

Prepare a plain, 2-egg omelet and add before folding 2 tablespoons of Ten-Minute Cranberry Sauce. Garnish each end of omelet with the Sauce; dust omelet with powdered sugar and brown slightly. (This is an individual serving.)
**Cranberry Relish (No Cooking)**

1 pound cranberries  
1 to 1 1/2 oranges  
2 cups sugar

Wash cranberries, put through meat grinder. Pare orange with sharp knife, remove seeds; trim off white membrane (leaving the pulp exposed on the surface). Put rind and pulp through grinder, mix with sugar and berries. Pour in glasses, cover with paraffin.

**Cranberry Cornstarch Pudding**

1/2 cup chopped cranberries  
3 tablespoons cornstarch  
1/4 cup cocoanut or chopped nuts


**Candied Cranberries**

1 cup firm, brilliant red cranberries  
1 cup sugar  
1 cup water

Wash and dry the cranberries and prick each in several places with a needle. Boil sugar and water until a little lifted on a spoon spins a thread; or cook to 230 degrees. Put in the cranberries and cook gently until the syrup will jell when dropped from the tip of a spoon. Remove berries and place on wax paper to cool and dry. Roll in granulated sugar and use in place of candied cherries. The cooking must be done slowly to avoid breaking berries.
The TONIC Fruit
Cranberries contain mineral salts and carbohydrates. They are a most healthful fruit and help to balance the diet.

Eatmor Cranberries
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