Fascinating Cranberries and How to Serve Them
Why this Book
is Given to You

THE cranberry is a versatile fruit, lending its sprightly flavor to scores of dishes. This little book is given to you that you may have tried and tested cranberry recipes for handy reference.

Every year the fame of these appetizing Eatmor Cranberries spreads farther. They adorn any table. They are wholesome. They are a good source of Vitamin C; they also contain Vitamin A, Iodine and many Mineral Salts.

Always look for the box with the trade-marked name—

Eatmor Cranberries

Copyright 1937 American Cranberry Exchange
Always serve Cranberry Sauce with Chicken

Ten-Minute Cranberry Sauce
(Stewed Cranberries)

1 pound or quart (4 cups) cranberries  2 cups water  1 1/2 to 2 cups sugar

Method: 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, and allow the sauce to remain in vessel undisturbed until cool.

For Molded Strained Cranberry Sauce see page 9

For a Thinner Sauce
Just bring water and sugar to a boil—then add berries and let them cook until they stop popping.

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 for future use.

Cranberry Sundae

Method: Place a generous tablespoonful of Ten-Minute Cranberry Sauce over a portion of vanilla ice cream.
Cranberry Roly-Poly

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
2/3 cup milk

2 cups Ten-Minute Cranberry Sauce
from which the juice has been drained
(See recipe page 1)
2 tablespoons melted butter
4 tablespoons shortening

Method: Sift dry ingredients, cut in shortening. Add milk all at once and stir carefully until all flour is moistened. Stir until mixture forms a soft dough. Toss on slightly floured board. Roll 1/4 inch thick. Brush with melted butter. Cover with the cranberries. Roll like a jelly roll. Bake 25 minutes in oven (450° F.). Serve with a sauce using the juice from Ten-Minute Sauce slightly thickened with corn-starch or serve with hard sauce.

Cranberry Mousse

4 cups cranberries
1 1/2 cups sugar
2 cups water

Rind 1/2 lemon
Rind and juice 1/2 orange
1/6 teaspoon salt
1 pint cream
1 ounce gelatine (4 tbsp.)
1/2 cup water

Method: Cook cranberries in water until soft. Strain through a sieve. Add sugar, salt, orange juice, rind of lemon and orange and the gelatine which has been dissolved in 1/2 cup cold water. When the mixture is cold combine with the cream which has been whipped. Pour into a moistened mold. Set in refrigerator for 6 or 8 hours.
Criss-Cross Cranberry Pie

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

Method: 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 35 to 45 minutes. For other pie recipes see pages 8, 13, 16, 17

Candied Cranberries

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

Method: 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° F. Add 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.

Cranberry Cheese Salad

1/2 cup Ten-Minute Cranberry Sauce from which all juice has been drained (See recipe page 1)  1 cup cottage or cream cheese

Method: Mix cranberries and cheese with a fork. Serve on lettuce with Mayonnaise or French Dressing. The addition of chopped pecans or walnut meats adds flavor to the salad. For other salad recipes see pages 5, 8, 13, 15
Cranberry Orange Relish
(No Cooking)

The aristocrat of relishes. Particularly good with all meats, hot or cold.

1 pound (4 cups) cranberries 1 to 1½ oranges 2 cups sugar

**Method:** Put cranberries 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. Let stand a few hours before serving. For future use pour in glasses, cover with paraffin.

Cranberry Jelly

**Method:** 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 or until a drop jells on a cold plate. 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 Tapioca

\frac{1}{4} \text{ cup quick cooking tapioca} \\
1 \frac{1}{3} \text{ cups boiling water} \\
\frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup Ten-Minute Cranberry Sauce} \\
(\text{See recipe page 1}) \\
1 \text{ cup whipped cream} \\
2 \text{ tablespoons orange juice} \\
1 \text{ teaspoon grated orange rind}

Method: Drop tapioca into boiling salted water. Cook in double boiler fifteen minutes, stirring occasionally. When cold, add Ten-Minute Cranberry Sauce, orange rind and juice. Lastly fold in whipped cream. Pour into glasses. Chill. Top with whipped cream.

Raw Cranberry and Pineapple Salad

1 \text{ cup chopped cranberries} \\
2 \text{ cups crushed pineapple from which juice has been drained} \\
\text{Lettuce} \\
\frac{1}{2} \text{ cup cooked salad dressing} \\
1 \text{ teaspoon powdered sugar}

Method: Combine chopped cranberries and crushed pineapple. Arrange on lettuce leaves. Serve with slightly sweetened salad dressing. For other salad recipes see pages 3, 8, 13, 15.

Cranberry Horseradish Relish

Method: Mix chopped raw cranberries with grated horseradish in proportions of \frac{2}{3} cranberries to \frac{1}{3} horseradish. Serve with meats.
Up-Side-Down Cake

2 cups cranberries
2 cups granulated sugar
3 tablespoons butter
1/2 cup shortening
2 eggs

1 cup milk
3 cups flour
3 teaspoons baking powder
1 teaspoon vanilla
1/2 teaspoon salt

Method: Cream shortening, slowly add one cup sugar, beating well. Add eggs and vanilla. Add the sifted dry ingredients alternately with the milk. Mix well.

While making the cake, melt butter and the other cup of sugar in a frying pan, add the cranberries. Pour in the cake mixture and bake in a moderate oven (350° F.) about 45 to 50 minutes.

Cranberry Sherbet

4 cups cranberries
2 1/2 cups water

2 cups sugar
Juice 2 lemons

1 teaspoon gelatine dissolved in 1/2 cup cold water

Method: Cook cranberries with water until the berries stop popping; strain; add sugar; and cook until dissolved. Add gelatine; cool; stir in strained lemon juice. Pour into tray of mechanical refrigerator stirring occasionally. Allow two to three hours.

Please note: If the gelatine is omitted it is “Cranberry Ice.” It is not as smooth in texture. Sherbet does not require as much stirring.
Cranberry Juice Cocktail

This is a superb drink. You can drink it "straight." You can mix it with ginger ale or other beverages. You can use it as a base for fruit punches and fruit cups. It is economical and easy to make.

4 cups water 4 cups cranberries ½ cup granulated sugar

Method: Cook cranberries and water until all the skins pop open (about 5 minutes). Strain through cheese cloth. Bring the juice to boiling point, add sugar and boil for 2 minutes. Serve cold. For future use put in sterilized bottles, well-corked and sealed.

For large quantity use:

20 pounds cranberries 8½ pounds sugar
5 gallons of water

Cook as above

See page 12 for Grapefruit Cup recipe

Cranberry Cookies

1 cup Ten-Minute Cranberry Sauce (See recipe page 1)
½ cup shortening ½ cup sugar

1 egg 2 cups flour
1 teaspoon baking powder ½ teaspoon salt
½ teaspoon vanilla

Method: Cream sugar and shortening, add well beaten egg, flour, baking powder and salt. Lastly vanilla. Chill dough, roll out very thin on slightly floured board and cut with round floured cookie cutter. Place one teaspoonful of Cranberry Sauce on cookie round. Then place on top cookie round from which center has been cut out. Press edges together firmly with tines of fork. Bake in a moderate oven (375° F.) about 10 to 15 minutes.
Cranberry Meringue Pie

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

Method: 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 shell, previously baked; cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Place in oven (325° F.) about fifteen minutes.

For other pie recipes see pages 3, 13, 16, 17

Cranberry and Banana Salad

Method: Place peeled, ripe banana (cut lengthwise) on crisp lettuce. Garnish with mayonnaise and top with one tablespoonful of Ten-Minute Cranberry Sauce. (See recipe page 1)

For other salad recipes see pages 3, 5, 13, 15

Baked Cranberries

1 quart (4 cups) cranberries  1 pint (2 cups) granulated sugar

Method: Bake in quick oven until thoroughly soft. Use covered earthen or glass dish and do not use water.
Cranberry Sauce Makes Roast Pork Taste Better

**Molded Strained Cranberry Sauce**

4 cups cranberries  2 cups granulated sugar  2 cups water

**Method:** 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.

*For Whole 10-Minute Cranberry Sauce see page 1*

**Baked Cranberry Pudding**

2 cups cranberries  \( \frac{1}{2} \) cup sugar  \( \frac{1}{4} \) cup butter
\( \frac{1}{2} \) cup milk  1 cup flour  \( \frac{1}{4} \) teaspoon salt

**Method:** Cream butter, add sugar slowly. Sift together the dry ingredients mixed with cranberries. Add the milk to dry mixture. Bake about \( \frac{3}{4} \) hour in a moderate oven (350° F.). Serve with sauce made as follows:

1 cup brown sugar  1 tablespoon butter  1 cup water
1 tablespoon flour  \( \frac{1}{8} \) teaspoon salt  1 teaspoon vanilla

**Method:** Mix together the sugar, salt and flour; add water and stir until smooth, add butter; boil 5 minutes stirring constantly until thick. Lastly add vanilla.
CRANBERRIES, according to legend, were once called crane-berries because their blossoms are shaped like a crane's neck and head.

It is recorded in the history of Massachusetts that the early colonists sent ten barrels of cranberries across the seas as a gift to their sovereign, Charles the Second. Thus, nearly 300 years ago, our forefathers gave testimony of their high regard for the vivacious berry that grew in the lowlands of Cape Cod.

There was something prophetic in that gift to the King. The berries that journeyed across the sea to the royal table were the humble harvest of a simple people. They were the wild berries gathered at random—just as the Indians for centuries had gathered them before the white man came. But the celebrated EATMOR Cranberries you buy today have become lordly products—as if, indeed, the King himself has prescribed their nurture and care.

In early Autumn the markets begin to display these cultivated berries, so plump and so tempting with their gay and robust color. Such berries are the produce of Massachusetts, New Jersey, and Wisconsin; the produce, too, of a
people who have devoted generations to the culture of the cheery, red fruit.

Cheery, but not modest in its demands of man and nature. The cranberry demands, first of all, the rich earth of low-lying land. It demands ample water—a reservoir which will constantly feed the thirsty fields through radiating canals. It demands Winter protection.

Just before the heavy Winter frosts, the gates of the reservoir are opened wide and the vines are covered. And then, when freezing weather comes, the vines lie silent, beneath a blanket of crystal ice.

So pass the Winter months. Then Spring arrives. The fields are drained and once more, are ready for a miracle to begin anew. Life is a-stir.

Subtly the field is changing. From the mother vines are creeping forth new shoots. A fresh greenery is spreading and spreading. The buds swell and open their pink waxen blossoms. And when the petals loosen and fall the tiny berries emerge to meet the sun.

Through July and August the berries bask in the tonic sunlight.
Steamed Cranberry Pudding

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

Method: 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 | 1 teaspoon vanilla | 2 egg whites |
| 1 cup powdered sugar | | 1/2 cup boiling water |

Method: Cream butter and sugar in the top of a double-boiler and beat until light. Add egg 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 Cocktail Grapefruit Cup

| 2 cups Cranberry Juice Cocktail | 3 grapefruit |

Method: Peel grapefruit, separate segments. Place in glasses and fill with Cranberry Juice Cocktail (see recipe page 7). Serve cold.
Cranberry and Peach Salad

1 cup Ten-Minute Cranberry Sauce from which juice has been drained 1 can peaches (halves)
(See recipe page 1) 1 head lettuce
Mayonnaise

Method: Place drained peaches on crisp lettuce. Fill the center of each peach half with one tablespoon of Ten-Minute Cranberry Sauce from which the juice has been drained. Serve with mayonnaise. Canned pears may be substituted for peaches.

For other salad recipes see pages 3, 5, 8, 15

Piquant Salad Dressing

1 cup mayonnaise or 1 cup cooked salad dressing 1 cup raw cranberries, chopped fine

Method: Mix cranberries with dressing and serve with salads.

Mock Cherry Pie

3 cups cranberries 3/4 cup water 1/2 teaspoon almond or 1 cup seeded raisins 2 tablespoons flour vanilla extract 1 1/4 cups sugar 1/4 teaspoon salt Pie crust

Method: 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 oven (450° F.) 35 to 45 minutes.

For other pie recipes see pages 3, 8, 16, 17
Cranberry Ham Slices

3 cups cranberries  
1 1/2 cups strained honey  
2 tablespoons whole cloves  
2 slices ham (3/4 to 1 inch thick)

**Method:** Mix cranberries and honey, gash edges of fat on ham. Place one slice ham in a baking dish. Spread the center with a mixture of cranberries and honey. Top with second slice. Cover with remaining cranberry and honey mixture. Garnish with whole cloves. Bake until done in a moderate oven (350° F.) about 1 1/2 hours—basting occasionally with liquid in dish.

Tenderize Meats With Cranberries

For Pot Roast, or boiled meats that are of cheaper, tougher cuts, add two cups of raw cranberries for each three pounds of meat to the gravy or juice of the meat while it is cooking.

The addition of cranberries makes the meat tender and improves the flavor of both the meat and the gravy.
Cranberry Vegetable Salad

2 packages lemon gelatine  
3 1/2 cups boiling water  
2/3 cup cooked peas  
2/3 cup carrots cut in strips  
2/3 cup celery cut in strips

Method: Dissolve gelatine in boiling water. When gelatine has cooled and started to set, add alternate layers of vegetables, cranberries and gelatine. Set in refrigerator until firm. Unmold on lettuce. Serve with mayonnaise. For other salad recipes see pages 3, 5, 8, 13

Cranberry Pastry Rolls

2 cups raw cranberries  
1/2 cup sugar  
1/2 cup raisins  
1 cup nut meats  
2 tablespoons melted butter

Method: Put cranberries, nuts and raisins through grinder, add sugar. Mix thoroughly.

Pastry:  
1 1/2 cups flour  
1/2 teaspoon salt  
1/4 cup ice-water (about)  
1/2 cup shortening

Method: Sift flour and salt, cut shortening into flour with knife. Add ice water slowly, just enough to keep dough together. Chill. Roll on slightly floured board about 1/4 inch thick, brush with melted butter. Cut in five inch squares. Spread with the above mixture. Roll like a jelly roll. Bake in a hot oven (500° F.) about 20 minutes.
Cranberry Sauce, Pineapple Rings and Chops

3/4 cup Ten-Minute Cranberry Sauce from which juice has been drained (See recipe page 1)
5 slices canned pineapple
5 chops
2 tablespoons butter
1/2 teaspoon salt
1/8 teaspoon pepper

Method: Broil chops as desired. Place broiled chops on hot plate, sprinkle with salt and pepper and add butter. Garnish with sliced pineapple and upon each slice add one tablespoon Ten-Minute Cranberry Sauce. Lamb, pork or veal chops are delicious when served this way.

Cranberry Orange Pie

4 cups cranberries
3/4 cup orange juice
1 teaspoon grated orange rind
2 cups sugar
2 1/2 tablespoons quick cooking tapioca
1/2 teaspoon salt
1 tablespoon butter

Method: Grind or chop cranberries, add orange juice, rind, sugar, melted butter, tapioca and salt. Mix well.

Pour this mixture into pie crust and bake about 40 minutes in a hot oven (450° F.)

For other pie recipes see pages 3, 8, 13, 17
Cranberry Shortcake

2 cups flour  1 cup milk or water
4 teaspoons baking powder  Ten-Minute Cranberry Sauce
1 teaspoon salt  (See recipe page 1)
2 1/2 tablespoons shortening  1 to 2 tablespoons melted butter

Method: Sift flour, salt and baking powder together; cut in shorten-ning 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.

Handy Sponge Layers sold by your grocer or baker can be used.

Mock Strawberry Short Cake or Pie

1 cup ground raw cranberries  1/4 cup crushed pineapple  1/2 teaspoon salt
1 cup ground tart apples  1 cup sugar  1/2 pint cream

Method: Combine the ingredients. Let stand a few hours. Serve on biscuit or sponge cake layers. Top with whipped cream.

For Pie: This mixture when baked in a double pie crust makes a delicious pie. For other pie recipes see pages 3, 8, 13, 16.
Cranberry Omelet

4 eggs  2 tablespoons butter
4 tablespoons water or milk  3/4 cup Ten-Minute Cranberry
1 teaspoon salt  Sauce (See page 1)

Method: Beat eggs, water and salt just enough to mix thoroughly. Melt butter in frying pan, tip so as to grease sides and bottom. Pour mixture into pan. Cook over a low heat until a film of egg has cooked on the bottom of pan. Lift the edges so that some of the uncooked part runs under the cooked portion. Cook a little longer, repeat until all is cooked. Loosen with a knife. Add before folding half of Cranberry Sauce. Garnish each end of platter with remaining sauce.

Cranberry Ambrosia

2 cups sugar  2 oranges (sliced)
3 cups water  2 apples (cut in eighths)
2 cups cranberries

Method: Boil sugar and water together for 5 minutes. Add sliced apples and cook slowly for 15 minutes. Add cranberries and oranges; cook for 10 minutes longer. Serve cold with meat or poultry, or as a dessert.
Cranberry Ice-Box Cake

4 cups cranberries  5 tablespoons flour  2 egg whites
1 1/2 cups water  Juice and rind 1/2 orange  1/2 to 3/4 pound lady fingers
1 1/2 cups sugar  1/2 teaspoon salt  1 tablespoon chopped pistachio nuts
4 egg yolks  1 tablespoon butter

Method: Cook cranberries and water until the skins pop open. Strain through a fine sieve.
Mix yolks, sugar, salt and flour together. Add strained cranberries and orange. Cook until thick, stirring constantly. Add butter. When this mixture is cold, fold in the stiffly beaten egg whites.
Line the bottom and sides of a spring form pan with lady fingers (halves), cover bottom with half of cranberry mixture, then a layer of lady fingers, then the remaining cranberry mixture. Set in refrigerator eight hours or over night. Decorate with chopped nuts.

Cranberry Ice-Box Cake No. 2

2 cups Ten-Minute Cranberry Sauce (See page 1)  1 sponge cake
1 egg white  1/2 pint cream

Method: Add the stiffly beaten egg white to the cold Ten-Minute Cranberry Sauce. (Dates, raisins or chopped walnuts may be added if desired.) 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 icebox for 6 to 8 hours. Unmold and garnish with whipped cream.
and drink of the warm Summer rains. Ripening is slow and gentle as the berries turn from green to creamy white, from creamy white to coral pink. And all the while that mystery of flavor is working its magic within.

Working and gathering that vigorous yet delicate ambrosia that makes the taste of cranberry one of the rarest flavors in the world. Working and gathering until the nights take on a coolness—the first faint promise of Autumn not far away.

Then—in one rich gesture—the miracle is completed. The berries turn a ruby red. A red that signals all the countryside, telling the pickers to come for the harvest.

These are your berries, grown, selected and graded by an Association which wishes to grace your table with cranberries at their best. Cranberries, in 1667, were sent to delight a King—and now are distributed throughout the nations to delight all the people.
**Cranberry Conserve**

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

**Method:** Cook cranberries in water until they stop popping; rub through a sieve, add raisins, sliced orange and sugar;—cook for 15 minutes. Lastly add coarsely chopped nuts. Put in glasses and cover with paraffin.

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**Cranberry and Quince Conserve**

- 2 cups ground quinces
- 3 cups cranberries
- 2 cups ground apples
- 3/4 cup ground English walnuts
- 3 cups sugar
- Juice and grated rind one orange

**Method:** Combine all ingredients except walnuts. Boil mixture rapidly until thick. Add walnuts just before removing from stove. Pour into sterilized jelly glasses and cover with paraffin.

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**Spiced Cranberries**

- 4 cups cranberries
- 2 cups sugar
- 1/2 cup vinegar
- 3/4 teaspoon whole cloves
- 1 piece cinnamon (about 3 inches)

**Method:** Combine sugar, vinegar and spices, bring to boil. Add cranberries, cook slowly without stirring until all the skins pop open. Pour into sterilized jars and seal.

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**Sherried Cranberries**

- 1 pound large cranberries
- 2 cups sugar
- 1 1/2 cups sherry wine

**Method:** Prick each cranberry with a large needle. Dissolve the sugar in sherry wine, add cranberries and cook slowly for 5 minutes. Drain cranberries from syrup and place in sterilized jars. Cook syrup until slightly thickened. Pour over cranberries and seal.

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"A supply of Cranberry Sauce (page 1), cocktail (page 7), Jelly (page 4), Conserves, Sherried and Spiced Cranberries (on this page) on the pantry shelf comes in mighty handy during the year, when fresh cranberries are out of season."