CRANBERRIES

and how to cook them
Presenting... new and old favorites to dress up your meals in Cranberry time

Eatmor Cranberries

FOR COLOR—Cranberry red is gay and bright... adds cheer to your table. FOR FLAVOR—Cranberry flavor has zip and tang... gives pep to any food. FOR HEALTH—Cranberry fruit adds Vitamins C and A to your menu... plus iodine and other essential minerals. FOR GOOD EATING—Cranberry goodness is tops at any time... makes all good foods taste better!
TEN-MINUTE CRANBERRY SAUCE

2 cups sugar
2 cups water
4 cups Eatmor Cranberries

Boil sugar and water together 5 minutes. Add cranberries and boil without stirring until all the skins pop open (5 minutes is usually sufficient). Remove from fire and allow the sauce to remain in saucepan until cool. Makes 1 quart sauce.

FOR A THINNER SAUCE . . . Just bring sugar and water to a boil, then add cranberries and cook until they stop popping.

CRANBERRY-ORANGE RELISH

4 cups Eatmor Cranberries
2 oranges
2 cups sugar

Put cranberries through food chopper. Quarter whole oranges, remove seeds and put through chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes 1 quart relish. This sauce will keep well in the refrigerator for several weeks.

SPICED CRANBERRIES

2 1/2 cups sugar
1/2 cup water
2 2-inch sticks cinnamon
1 teaspoon whole cloves
2 tablespoons lemon juice
Grated rind 1 lemon
4 cups Eatmor Cranberries

Combine sugar, water, spices, lemon juice and rind and boil together 5 minutes. Add cranberries and cook slowly, without stirring, until all the skins pop open. Seal in sterilized jars or chill for immediate serving. Makes 1 quart relish.
CRANBERRY APPLE RELISH

4 cups Eatmor Cranberries
2 apples, pared and cored
2 oranges
1 lemon
2 1/2 cups sugar

Put cranberries and apples through food chopper. Quarter whole oranges and lemon, remove seeds and put through chopper. Add sugar and blend. Chill in refrigerator a few hours before serving. Makes 1 1/2 quarts relish. This sauce will keep well in the refrigerator for several weeks.
CRANBERRY JELLY

4 cups Eatmor Cranberries
3 cups water
Sugar

Cook cranberries in water until soft. Strain juice through jelly bag. Measure juice and allow 3/4 cup sugar for each 1 cup juice. Heat juice to boiling point, add sugar and stir until dissolved. Cook rapidly for 5 minutes, or until a drop jells on a cold plate (220° F.). Pour into sterilized glasses, cool and cover with paraffin. Makes 4 4-ounce glasses of jelly. For best results, make jelly a few glasses at a time.

CRANBERRY FRUIT SAUCE

2 cups sugar
1 cup water
4 cups Eatmor Cranberries
2 peeled apples, sliced thin
1 2-inch stick cinnamon
Grated rind 1 orange
Grated rind 1 lemon

Combine sugar and water, bring to boiling point and add remaining ingredients. Cook slowly, without stirring, until cranberry skins pop open and apple slices are clear — 10-15 minutes. Cool sauce in cooking dish. Makes 1 quart sauce.
TROPICAL RELISH

4 cups Eatmor Cranberries
1 lemon
1 cup canned shredded pineapple
2 cups sugar

Put cranberries through food chopper. Quarter whole lemon, remove seeds and put through chopper. Add pineapple and blend all with sugar. Chill in refrigerator a few hours before serving. Makes 1 quart relish. This sauce will keep well in the refrigerator for several weeks. Colorful—good eating!

SPECIAL DIET CRANBERRY SAUCE

3 cups Eatmor Cranberries
1 cup water
12 saccharin tablets (¼ gr.)

Cook cranberries in water until all the skins pop open — about 5 minutes. Remove from heat and put through sieve. Dissolve saccharin in small amount of hot cranberry juice. Combine with sauce and chill. Use 1 or more additional tablets for a slightly sweeter sauce. Makes 1 cup sauce.

MOLDED, STRAINED CRANBERRY SAUCE

4 cups Eatmor Cranberries
2 cups water
2 cups sugar

Cook cranberries in water until all the skins pop open. Strain, add sugar and blend. Boil rapidly for 10 or 15 minutes—or until a drop jells on a cold plate (220° F.). Transfer to one large or individual molds and chill until firm.
CRANBERRY-QUINCE PRESERVES

3 cups Eatmor Cranberries
2 cups peeled, chopped quince
2 cups peeled, chopped apples
\( \frac{1}{4} \) cup orange juice
Grated rind 1 orange
4 cups sugar

Combine all ingredients in saucepan and cook slowly until thick—about 15 minutes. Stir frequently during cooking to prevent sticking. Pack in sterilized jars and seal with paraffin. Makes 1¾ quarts preserves. An old-time spread! Good eating on toast or cake.

CRANBERRY CONSERVE

4 cups Eatmor Cranberries
1 cup water
2½ cups sugar
1 cup seeded raisins
\( \frac{1}{4} \) cup orange juice
Grated rind 1 orange
1 cup chopped walnuts

Cook cranberries in water until all the skins pop open. Press through sieve. Add sugar, raisins (cut in small pieces with scissors), orange juice and rind and cook together for 15 minutes. Remove from heat. Add walnuts. Pack in sterilized jars and seal with paraffin. Makes 1 quart conserve.

CRANBERRY-PINEAPPLE SAUCE

1 ½ cups sugar
\( \frac{1}{2} \) cup water
\( \frac{1}{2} \) cup canned pineapple juice
4 cups Eatmor Cranberries
1 cup canned, drained, shredded pineapple
2 tablespoons chopped preserved ginger

Boil sugar, water and pineapple juice together 5 minutes. Add cranberries and cook, without stirring, until all the skins pop open. Add pineapple and ginger and let stand in saucepan until cool. Or preserve for future use. Makes 1 ½ quarts sauce.
JELLIED CRANBERRY ORANGE RELISH

2 cups Eatmor Cranberries
1 orange
1 cup sugar
1 box prepared lemon gelatin
1 cup boiling water
1/2 cup cold water

Put cranberries through food chopper. Quarter whole orange, remove seeds and put through chopper. Blend all with sugar. Dissolve gelatin in boiling water, add cold water and chill until slightly thickened. Add cranberry mixture, transfer to mold; chill until firm. Unmold and serve as a relish with meat or poultry, or as a salad.

CRANBERRY RELISH MOLD

2 cups Eatmor Cranberries
1 box prepared lemon gelatin
1/3 cup sugar
1 cup hot water
1 cup cold water
2 teaspoons horseradish

Put cranberries through food chopper. Combine gelatin and sugar and dissolve in hot water. Add cold water and chill until slightly thickened. Fold in cranberries and horseradish. Transfer to mold and chill until firm. Unmold and serve with roasts, cold meat or poultry.

CRANBERRY CATSUP

4 pounds Eatmor Cranberries
2 cups vinegar
2 cups water
5 cups brown sugar
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon salt

Cook cranberries, vinegar and water together until all the skins pop open. Put through fine sieve. Combine with remaining ingredients and cook together for 5 minutes. Seal in hot sterilized jars. Makes 2 quarts catsup.

Serve with beef, lamb, pork, veal and fish. Good, too, with hash, cutlets, croquettes and cold meats.
CRANBERRY NUT BREAD

1 cup Eatmor Cranberries
1/2 cup sugar
3 cups flour
4 teaspoons baking powder
1 teaspoon salt
1/2 cup chopped walnuts
Grated rind 1 orange
1 egg, beaten
1 cup milk
2 tablespoons melted butter

Put cranberries through food chopper; mix with half the sugar. Sift remaining sugar with dry ingredients; add nuts and orange rind. Combine beaten egg, milk and melted butter and add to flour mixture. Fold in sweetened cranberries. Bake in buttered bread pan in moderate oven (350° F.) about 1 hour. This bread slices best when one day old.
CRANBERRY BREAKFAST RING

1 cup Eatmor Cranberries
1/2 cup sugar
1 3/4 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1 egg
2 1/2 cup milk
Grated rind 1/2 lemon

1/2 cup flour (additional)
2 teaspoons brown sugar
1 teaspoon cinnamon
3 tablespoons butter

Chop cranberries and add 2 tablespoons sugar; let stand a few minutes. Sift remaining sugar with flour, baking powder and salt and work in shortening. Beat egg with milk; stir into dry ingredients and blend well. Fold in sugared cranberries and lemon rind. Transfer to greased 9-inch deep layer cake pan. Cover with topping made by blending additional flour, brown sugar and cinnamon with butter. Bake in hot oven (400° F.) about 30 minutes. Serve warm.

CRANBERRY MUFFINS

1 cup Eatmor Cranberries
1/2 cup sugar
2 cups flour
4 teaspoons baking powder
3/4 teaspoon salt
1 egg, beaten
1 cup milk
3 tablespoons melted butter

Put cranberries through food chopper; mix with half the sugar. Sift remaining sugar with dry ingredients. Combine beaten egg, milk and melted butter, and add to dry ingredients. Stir only until blended. Fold in sweetened cranberries. Bake in buttered muffin pans in hot oven (425° F.) about 25 minutes. Makes 12 medium-sized muffins.
CRANBERRY TURKEY MOLD

1 tablespoon gelatin
2 tablespoons cold water
2 cups turkey broth
1 teaspoon grated onion
Salt and pepper to taste
1 cup finely diced celery
2 cups diced, cold turkey
2 chopped pimientos

Soften gelatin in cold water and dissolve in hot turkey broth (made from boiled and strained turkey bones). Add onion and seasonings to taste; cool until slightly thickened. Fold in remaining ingredients. Half fill fancy mold and chill. When almost firm, add second part of recipe.

Pour in mold on top of turkey gelatin. Chill until firm. Unmold on lettuce and serve with mayonnaise blended with whipped cream and seasoned lightly with horseradish. Serves 6-8.

CRANBERRY MEAT LOAF

2 cups ground cooked ham (leftover)
1 pound ground raw veal
1/2 cup dry bread crumbs
2 eggs
3 tablespoons chopped parsley
1 teaspoon chopped onion
1 teaspoon salt
1/8 teaspoon pepper
2 cups Ten-Minute Cranberry Sauce*

Combine cooked ham, veal, bread crumbs, eggs, parsley, onion and seasonings. Add 1/2 cup cranberry juice (from sauce) and blend well. Form mixture into loaf; bake in moderate oven (375° F.) about 1 hour. Pour over remaining cranberry sauce during last 15-minutes of baking. Baste with sauce once or twice to glaze top of loaf. Serves 6.

*NOTE: Ten-Minute Cranberry Sauce recipe on page 5.
CRANBERRY MIXED GRILL

6 loin lamb chops, cut 1" thick
6 lamb kidneys, split
¼ cup French dressing
6 link sausages
¾ cup Cranberry-Orange Relish*
12 buttered toast triangles

Broil chops quickly on 1 side — about 5 minutes. Turn. Add kidneys, previously marinated in French dressing for 10 minutes and drained, and sausages and continue broiling until done. Just before removing chops, top with Cranberry-Orange Relish and heat for 1 minute longer. Serve on toast triangles. Serves 6.

*NOTE: Cranberry Orange Relish recipe on page 5.

CRANBERRY HAM SLICES

3 cups Eatmor Cranberries
1 ½ cups strained honey
2 slices ham (¾" to 1" thick)
2 tablespoons whole cloves

Mix cranberries and honey. Cut edges of fat on ham. Place one slice ham in baking dish and cover with cranberry and honey mixture. Top with second slice and cover with remaining cranberry mixture. Stick whole cloves around edge of ham slices. Bake in moderate oven (350° F.) until tender — about 1 ½ hours. Baste occasionally with liquid in dish.

CRANBERRY STUFFING

1 cup Eatmor Cranberries
¼ cup sugar
¼ cup chopped celery
2 tablespoons chopped parsley
4 tablespoons butter
4 cups stale bread crumbs
¼ teaspoon poultry seasoning
1 teaspoon salt

Chop cranberries and add sugar. Cook celery and parsley in butter for 2 minutes; combine with bread crumbs, seasonings and sugared cranberries. Blend. Excellent as a stuffing for duck, pork or veal.

VARIATIONS

Add 1 cup chopped apple, ¼ cup drained shredded pineapple, ¾ cup chopped stewed prunes, ½ cup chopped seeded raisins or ½ cup chopped Brazil nuts to the recipe. Season with grated orange or lemon rind in place of poultry seasoning or substitute sweet marjoram, thyme or nutmeg.
HAM ROLLS
(with scrambled eggs)

3/4 cup Tropical Relish*
8 thin slices cooked ham
6 scrambled eggs

Place a tablespoon of relish on each slice of ham and roll up. Arrange, folded side down, in pan and spoon a little syrup from relish over top of each. Broil slowly to glaze ham and heat filling. In the meantime, cook scrambled eggs according to your favorite recipe. Pile eggs in center of heated serving dish and surround with ham rolls. Serves 4-5.

*NOTE: Tropical Relish recipe on page 9.
HERE'S HOW THEY'RE PICKED
A special wooden scooplike rake gently gathers the cranberries from the vines at their peak of quality.

ONLY THE BEST ARE EATMOR
Carefully sorted, only the finest and best cranberries are packed in boxes labeled “Eatmor,” so when you buy “Eatmor,” you know you are getting the best — the cream of the cranberry crop!

HERE'S WHERE THEY'RE GROWN
On the picturesque lowlands of Cape Cod, in New Jersey and Wisconsin, the rich, moist soil produces only the finest red, juicy, flavorful cranberries.

HERE THEY COME TO BE SORTED
The cranberries are immediately brought into packing sheds and turned over to experienced inspectors for their approval.
HOLIDAY SALAD

2 cups Eatmor Cranberries
1 whole orange, sliced
1 cup water
3/4 cup sugar
1 tablespoon gelatin
2 tablespoons cold water
1/2 cup seedless grapes
1 cup diced celery
1/4 cup chopped pistachio nuts

Cook cranberries, orange, water and sugar together until all the cranberry skins pop open. Put through fine sieve. Soften gelatin in cold water and dissolve in hot cranberry mixture. Chill until slightly thickened. Pour a thin layer of gelatin mixture into bottom of ring mold and arrange grapes in circle to form topping. Chill. Fold celery and nuts into remaining mixture and add to ring mold. Chill until firm. Unmold and fill center with lettuce. Surround ring with cream cheese balls rolled in chopped parsley or sprinkle with paprika. Serve with mayonnaise or French dressing. Serves 6.

CRANBERRY FRUIT SALAD

1 cup Eatmor Cranberries
2 tablespoons sugar
1 cup unpeeled, diced apple
1/2 cup diced canned pineapple
2 tablespoons French dressing
1 large avocado
3 bananas
6 walnut halves

Halve cranberries and add sugar and let stand while preparing other fruit. Add apple and pineapple and marinate all with French dressing. Peel and cut avocado into 6 rings. Place one each in nest of lettuce. Fill centers with fruit mixture. Garnish with finger-length cuts of banana first dipped in pineapple juice. Decorate with walnuts. Serves 6.

CHRISTMAS SALAD

1 1/2 cups sugar
1 cup water
4 cups Eatmor Cranberries
1 1/2 tablespoons gelatin
1/4 cup cold water
1 tablespoon lemon juice
3/4 cup chopped walnuts
1 cup diced celery

Boil sugar and water together 5 minutes. Add cranberries and cook slowly, without stirring, 5 minutes or until all the skins pop open. Soften gelatin in cold water; dissolve in hot sauce. Add lemon juice; cool. When beginning to thicken, fold in nuts and celery; transfer to mold and chill until firm. Unmold and serve with cream cheese and sour cream blended together. Serves 6.
**HOLLYWOOD PIE**

1 1/2 cups sugar  
1 tablespoon cornstarch  
1/2 cup water  
3 cups Eatmor Cranberries  
1/2 cup chopped walnuts  
2 tablespoons butter  
1 8-inch baked pie shell  
2 egg whites  
4 tablespoons brown sugar

Blend sugar and cornstarch, add water and bring to boil. Add cranberries and raisins; cook until cranberry skins pop open. Add walnuts and butter. Cool, but do not stir. Beat egg whites stiff, gradually adding brown sugar. Pour filling into baked pie shell; pile meringue in a ring around edge of pie. Bake in slow oven (325° F.) until golden—about 15 minutes. Makes one 8-inch pie.

**WINTER FRUIT TARTS**

2 cups Eatmor Cranberries  
1 1/2 cups chopped apple  
1/2 cup canned pineapple tidbits  
1 1/2 cups sugar  
1/8 teaspoon salt  
2 bananas, diced  
6 tart shells  
1/2 cup whipped cream

Chop cranberries; add to apple, pineapple, sugar and salt and let stand for 2 to 3 hours. Just before serving, add bananas, fill tart shells and top with whipped cream. Makes 6 tarts.

**CRISSCROSS CRANBERRY PIE**

2 cups sugar  
1 tablespoon flour  
1/4 teaspoon salt  
1/3 cup water  
4 cups Eatmor Cranberries  
Grated rind 1/2 lemon  
2 tablespoons butter  
Pie pastry

Mix dry ingredients together; add water and heat until sugar is melted. Add cranberries; cook slowly until all the skins pop open. Add lemon rind and butter. Cool, but do not stir. Pour into pastry-lined 9-inch pie plate. Cover with crisscross pastry strips; brush top with milk. Bake in hot oven (425° F.) 30 minutes.
**MOCK CHERRY PIE**

3 cups Eatmor Cranberries  
1/2 cup raisins  
1 1/4 cups sugar  
1 1/2 tablespoons flour  
1/2 cup hot water  
Grated rind 1/2 lemon  
Pie pastry

Combine cranberries and raisins. Blend with sugar and flour mixed together; add water and lemon rind. Fill pastry-lined 8-inch pie plate with mixture. Cover with top crust and brush with milk. Bake in hot oven (400° F.) about 45 minutes. Makes one 8-inch pie.

**CRANBERRY MINCE PIE**

2 cups Ten-Minute Cranberry Sauce*  
1 package prepared mince meat  
Pie pastry

Combine cranberry sauce and mince meat and heat to soften and blend filling. Fill pastry-lined 8-inch pie plate with mixture; arrange strips of pastry, crisscross fashion, over top. Brush pastry with milk. Bake in hot oven (400° F.) 30-35 minutes. Makes one 8-inch pie.

*NOTE: Ten-Minute Cranberry Sauce recipe on page 5.
CRANBERRY HAWAIIAN PIE

3 cups Eatmor Cranberries
1 1/4 cups sugar
1 1/2 tablespoons quick cooking tapioca
1/2 teaspoon cinnamon
1 tablespoon melted butter
Pie pastry
9-oz. can pineapple tidbits

Chop cranberries coarsely; combine with sugar, tapioca, cinnamon and melted butter. Let stand a few minutes while preparing pastry. Fill pastry-lined 8-inch pie plate with cranberry mixture; arrange pineapple tidbits in 5-pointed star shaped designs on top. Bake in hot oven (400° F.) about 40 minutes. Chill to serve.
FROSTED CRIS CROSS CRANBERRY PIE

2 cups Eatmor Cranberries
3 eggs
1 1/2 cups sugar
2 tablespoons melted butter

Pie pastry

Put cranberries through food chopper. Beat eggs; combine with sugar and butter and fold in cranberries. Fill pastry-lined 9-inch pie plate with mixture; arrange strips of pastry, criss-cross fashion, over top. Brush pastry with milk. Bake in hot oven (400° F.) 15 minutes. Reduce heat to moderate temperature (350° F.) and continue baking until golden brown — about 30 minutes longer. Makes one 9-inch pie.

CRANBERRY CHIFFON PIE

2 cups Eatmor Cranberries
1/2 cup water
3 egg yolks
1 cup sugar
1 tablespoon gelatin
2 tablespoons cold water
1 tablespoon lemon juice
3 egg whites
1 9-inch baked pie shell
1/2 cup cream, whipped

Cook cranberries in water until all the skins pop open. Put through fine sieve, add to egg yolks beaten with half the sugar. Cook over hot water until thickened. Add gelatin, softened in cold water, and lemon juice. Cool. Fold in egg whites, whipped stiff with remaining sugar. Fill baked pie shell; chill. Top with whipped cream.

CRANBERRY ORANGE PIE

3/4 cup orange juice
2 tablespoons quick cooking tapioca
1/8 teaspoon salt
2 cups sugar
4 cups Eatmor Cranberries
1 tablespoon butter
Grated rind 1 orange
1 9-inch baked pie shell
5 slices peeled orange
1 egg white
2 tablespoons powdered sugar

Combine orange juice, tapioca and salt in saucepan. Bring mixture quickly to full boil over direct heat, stirring constantly. Remove from heat; add sugar and stir to blend. Add cranberries put through food chopper, butter and orange rind and bring to boiling point once. Cool. Fill pie shell with mixture and arrange orange slices in ring on top. Beat egg white stiff, gradually adding sugar. Top each orange slice with meringue and serve cold. Makes one 9-inch pie.
Section 6
DESSERTS
CRANBERRY SHERBET

4 cups Eatmor Cranberries
2 3/4 cups water
2 cups sugar
1 tablespoon gelatin
1/4 cup cold water
1/3 cup lemon juice

Cook cranberries in water until all the skins pop open. Put through fine sieve and add sugar and gelatin, softened in cold water. Heat until dissolved, then cool and add lemon juice. Pour into dessert tray of automatic refrigerator and freeze until firm—about 4 hours. Makes 1 quart.
SPICED CRANBERRY ICE CREAM

2 cups Eatmor Cranberries
1/2 cup water
1 cup sugar
1/8 teaspoon cinnamon
Few grains ground clove
1 cup cream, whipped

Cook cranberries in water until all the skins pop open. Put through fine sieve and add sugar and spices. Heat to melt sugar only, then chill. Fold in whipped cream and transfer to dessert tray. Freeze to creamy consistency in automatic refrigerator—about 2 hours. Makes 1 1/2 pints.

FROZEN TROPICAL WHIP

2 cups Eatmor Cranberries
1/4 pound marshmallows
1 cup pineapple juice
2 tablespoons lemon juice
1/2 cup sugar
1/8 teaspoon salt
2 egg whites, whipped stiff

Cook cranberries in water until all the skins pop open; put through fine sieve. Heat marshmallows in pineapple juice until melted; combine with sieved cranberries, lemon juice, sugar and salt. Transfer to dessert tray of automatic refrigerator; freeze to a mush. Remove and fold in whipped egg whites. Return to dessert tray; freeze until firm—about 4 hours. Makes 1 quart.
STEAMED CRANBERRY PUDDING

2 cups Eatmor Cranberries

1 1/3 cups flour
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon mace
2 teaspoons soda
1/3 cup hot water
1/2 cup molasses

Halve cranberries; add to flour, salt, spices and soda. Combine hot water and molasses; blend with first mixture. Transfer to well greased pudding mold; cover and steam for 2 1/2 hours. Unmold; serve with Toffee Sauce.

TOFFEE SAUCE—Heat together 1 cup sugar, 1 cup cream and 1/3 cup butter in top of double boiler. Add 1/2 teaspoon vanilla. Serve warm. Makes 2 cups.

CRANBERRY SHORTCAKE

2 cups Eatmor Cranberries
2 cups chopped tart apple
1 cup canned pineapple tidbits
2 cups sugar
1/8 teaspoon salt
6 hot baking powder biscuits
1 cup cream, whipped

Chop cranberries, mix with apple, pineapple, sugar and salt; let stand for 2-3 hours. Serve between and on top of split and buttered hot biscuits. Top with whipped cream. Serves 6.

CRANBERRY CRISP

1 cup sugar
1/2 teaspoon cinnamon
1/4 cup water
1/4 cup orange juice
2 cups Eatmor Cranberries
1/3 cup melted butter
3 cups soft bread crumbs
Grated rind 1 orange

Combine sugar, cinnamon, water and orange juice and bring to boiling point. Add cranberries. Pour butter over crumbs and add grated orange rind. Arrange alternate layers of crumbs and cranberry mixture in buttered baking dish, making top layer of crumbs. Cover and bake in moderate oven (375° F.) for 20 minutes. Uncover and bake until brown — about 15 minutes longer. Serve with Golden Sauce. Serves 5.

GOLDEN SAUCE—Beat 1 egg yolk until thick and yellow, gradually adding 2 tablespoons sugar. Fold in 1/2 cup cream, whipped stiff. Add 1 teaspoon orange flavoring. Makes 1 cup.
CRANBERRY SOUFFLÉ

2 cups Eatmor Cranberries
1 cup sugar
2 tablespoons water
Grated rind 1/2 lemon
Dash of salt
4 egg yolks, well beaten
4 egg whites, whipped stiff

Put cranberries through food chopper. Heat sugar and water together; add cranberries and cook for 2 minutes. Cool; add lemon rind and salt. Combine with beaten egg yolks; fold in whipped egg whites. Transfer to buttered ramekins or one large baking dish. Place in pan of hot water; bake in moderate oven (350° F.) 30 to 45 minutes. Serve immediately, plain or with whipped cream. Makes 6 soufflés.

CRANBERRY TAPIOCA

3 tablespoons quick cooking tapioca
1/3 cup sugar
1/4 teaspoon salt
2 cups boiling water
1 cup Ten-Minute Cranberry Sauce*
2 tablespoons orange juice
1 teaspoon grated orange rind
1 cup cream, whipped

Combine tapioca, sugar, salt and water in saucepan and blend. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from heat and add Ten-Minute Cranberry Sauce, orange juice and rind. Chill. Then fold in whipped cream. Serves 6-8.

*NOTE: Ten-Minute Cranberry Sauce recipe on page 5.

CRANBERRY PANCAKE ROLLS

3/4 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon sugar
2 eggs, well beaten
1 cup milk
1 tablespoon melted butter
1 cup hot Spiced Cranberries*

Sift dry ingredients together. Combine eggs, milk; beat into first mixture. Add butter. Drop batter onto hot griddle, making cakes about 3" in diameter; bake. Place a teaspoonful of hot drained Spiced Cranberries in center of each and roll up. Dust with powdered sugar. Makes about 12 rolls.

*NOTE: Spiced Cranberries recipe on page 5.
CRANBERRY SPICE CAKE

1/2 cup butter
1 cup sugar
2 eggs, well beaten
2 cups cake flour
1 teaspoon soda
1 tablespoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon salt
1/2 cup raisins
1/2 cup chopped Brazil nuts
1 cup Ten-Minute Cranberry Sauce*

Cream butter and sugar until light; add beaten eggs. Sift dry ingredients together; add raisins and nuts. Add, alternately with cranberry sauce, to first mixture. Bake in 2 greased layer cake pans in moderate oven (375°F) about 30 minutes. Cool. Put layers together and cover with Cranberry Icing.

CRANBERRY ICING

Boil 1 1/2 cups sugar, pinch of cream of tartar and 1/2 cup Ten-Minute Cranberry Sauce juice in saucepan until syrup forms a soft ball in cold water (238°F). Pour slowly onto 2 whipped egg whites, beating constantly. Add pink vegetable coloring to give delicate tint. Continue beating until icing holds its shape. Spread between and on top of cake layers.

*NOTE: Ten-Minute Cranberry Sauce recipe on p. 5.

CRANBERRY NUT COBBLER

2 cups sugar
1 cup water
4 cups Eatmor Cranberries
1/2 cup chopped walnuts
Grated rind 1 orange
2 tablespoons butter
1 cup flour
2 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons shortening
6 tablespoons milk

Heat sugar and water to boiling point; add cranberries, walnuts, orange rind and butter and let stand while mixing biscuit dough. Sift dry ingredients together; blend in shortening and add milk. Roll out dough to 1/4-inch thickness. Fill individual baking dishes (shallow custard cups, ramekins or deep dish pie dishes) with cranberry mixture. Cover each with round of biscuit dough. Prick holes in top of each to allow steam to escape. Bake in very hot oven (450°F) about 15 minutes. Serve with Hard Sauce flavored with 1/4 cup chopped fresh cranberries and 1 tablespoon cranberry syrup from filling. Makes 6 cobblers.
Holiday Nosegays—Make 'em in a minute with hemlock sprays—with the tiny cones attached—fresh cranberries, popcorn (day-old popcorn threads best), tin foil and thin wire. String two pieces of wire 4 inches long with a few cranberries and popcorn. Twist the wire ends together, tuck in the center of a tiny hemlock sprays, and bind together with wire. For that final professional touch, cover the ends with tin foil. Grand for coat lapels, table favors and Christmas gift package trimmings.

Candle Holders—Fasten a candle with melted wax to the center of a small tin pie plate. A thick "squatty" candle is best. Decorate the base with pine or hemlock sprays with tiny cones attached and spot with fresh cranberries and raisins threaded on thin wire and fastened to the greens.

Pin the Eyes on the Pumpkin. For Halloween, make a pumpkin face of heavy cardboard covered with orange paper. Give each youngster two cranberries on straight pins. Blindfold the player, turn him around three times and face him in the direction of the pumpkin. With a cranberry in each hand, he must try to pin the eyes on the pumpkin.

Berry on the Straw. In the center of a large table, place a bowl of cranberries and before each contestant an empty saucer and a straw. Standing, each person must hold a cranberry on the straw by drawing in his breath. The player wins who transfers the most cranberries from the center dish to his saucer. And don't think it's easy—the cranberry will like as not drop off halfway. It's up to the player to decide whether to retrieve it or to reach for another. It's lots of fun. Try it!

For additional free copies of this recipe book, write AMERICAN CRANBERRY EXCHANGE • 90 W. BROADWAY, NEW YORK.