Cranberry Juice Cocktail

4 cups cranberries
2/3 cup granulated sugar
4 cups water

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

For large quantity use:
- 20 pounds cranberries
- 5 gallons water
- 8 1/2 pounds sugar
- Cook as above

Cranberry Cocktail Grapefruit Cup

2 cups Cranberry Juice Cocktail
1 large or 2 small grapefruit

Peel grapefruit, separate segments and cut into small pieces. Place in glasses and fill with chilled Cranberry Juice Cocktail. Serve cold. This makes 6 portions.
Jellied Cranberry Sauce

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.

Baked Cranberries

1 quart cranberries  
1 pint granulated sugar

Bake in quick oven until thoroughly soft. Use earthen or granite vessel and do not use water.

"Ten-Minute" Cranberry Sauce  
(Stewed Cranberries)

4 cups (1 lb. or quart) cranberries  
2 cups water  
1½ to 2 cups sugar

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

Send name and address for copy of "44 Ways to Serve The Tasty Fruit". It’s yours for the asking—address Dept. C.  
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