IT'S FRESH CRANBERRY TIME!

THE BEST FRESH CRANBERRIES ARE—

Eatmor Cranberries
10-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—about 5 minutes. Remove from heat and cool in saucepan. Makes 2 1/2 lbs. 10-Minute Cranberry Sauce.

VARIATIONS

1. Fold in 3 bananas cut in 1/2-inch slices for Cranberry-Chiquita.
2. Spoon sauce over cooked or canned pear halves for Cranberry Ruby Pears.
3. Pour sauce over thin-sliced oranges, top with shredded coconut for Cranberry Ambrosia.
4. Fill canned peach halves with sauce, top with cream cheese and nut ball for Cranberry Peach Blossoms.
5. Stir in teaspoon chopped fresh mint or few drops mint extract for Minted Cranberry Sauce.
6. Add 1 cup cooked sweetened apricots for Cranberry Apricot Delight.

CRANBERRY CASSEROLE

1 cup sugar
1 cup water
2 cups EATMOR Cranberries
1 can spiced luncheon meat
4 cooked sweet potatoes, halved
Brown sugar
Butter or margarine

Combine sugar, water and cranberries. Cook rapidly for 5 minutes. Slice, but do not separate, 1 whole loaf luncheon meat. Place in casserole and surround with sweet potatoes. Sprinkle with brown sugar and dot with butter or margarine. Bake in moderate oven (350°F.) 20 minutes. Spoon cranberry sauce over meat and return to oven for 10 minutes. Makes 4-6 servings.
CRANBERRY ORANGE RELISH

4 cups Eatmor Cranberries
2 oranges, quartered and seeded
2 cups sugar

Put raw cranberries and oranges through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes one quart relish. This relish will keep well in the refrigerator for several weeks.

VARIATIONS

1. Peel, core and dice 2 apples; stir in for Cranberry Apple Relish.
2. Stir in ½ cup each diced raw carrots and celery for Cranberry Vegetable Relish.
3. Add 1 cup canned or fresh grapefruit segments for Cranberry Citrus Relish.
4. Stir in pinch powdered cinnamon and cloves for Spicy Cranberry Relish.
5. Stir in 1 cup frozen, canned or fresh diced pineapple for Cranberry Hawaiian Relish.

MOLDED, STRAIN 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 about 10 minutes. Skim and pour into one large mold or individual molds. Chill until firm.
CRANBURGER

Hamburgers
Crunchy Cranburger Relish

Prepare hamburgers according to favorite recipe. Place on roll, top with generous spoonful Crunchy Cranburger Relish.* Add garnish and serve hot.

*CRUNCHY CRANBURGER RELISH

4 cups Eatmor Cranberries
1 orange, quartered and seeded
1 lemon, quartered and seeded
2 cups sugar
1/2 cup diced celery

Put raw cranberries and fruit through the food chopper. Add sugar and mix well. Chill in refrigerator a few hours. Stir in diced celery just before serving. Makes one quart relish.

CRANBERRY COME-ON

1 package Lemon Jell-O*
2 to 3 tablespoons sugar
1/4 teaspoon salt
1 cup hot water
1 cup apricot juice and water
2 teaspoons lemon juice
2 cups Eatmor Cranberries, ground
1/2 cup drained diced canned apricots

Dissolve Jell-O, sugar, and salt in hot water. Add apricot juice and water and lemon juice. Chill until slightly thickened. Fold in cranberries and apricots. Unmold and garnish with watercress. Makes 10 servings.

*Jell-O is a registered trade-mark of General Foods Corp.
CRANBERRY-APPLE PIE

1 recipe favorite pastry
2 1/4 cups sugar
1/2 cup water
2 cups apple slices
4 cups Eatmor Cranberries
2 tablespoons cornstarch
2 tablespoons water

Roll out half of pastry and fit into 9-inch pan. Combine sugar, water, apple slices and Eatmor cranberries in saucepan. Cook until cranberries pop—about 10 minutes. Make a paste of cornstarch and remaining water, stir into fruit and continue cooking until thick and clear—about 5 minutes. Cool and pour into pie shell. Roll out remaining pastry and cut in strips. Arrange crisscross fashion over top. Bake in 425°F. oven 25 minutes.

FRESH FRUIT CRANBERRY TARTS

2 cups Eatmor Cranberries
1 lemon, quartered and seeded
1 apple, peeled and cored
1/2 cup seedless raisins
1 1/2 cups sugar
Baked tart shells

Put fruit through food chopper; add sugar and mix well. Let stand to blend flavors. Spoon cranberry mixture into baked tart shells and top with swirl of softened cream cheese. Makes about 2 cups filling or enough for 8 large tarts.
QUICK-FREEZING
FRESH CRANBERRIES

Your package of Eatmor Cranberries (carton or bag) is ready for freezing just as it comes to you. Place unopened bag or box directly in your freezing unit.

When ready to use—handle exactly as you would fresh cranberries. Pour in colander, rinse in cold water, drain. Use in any standard fresh cranberry recipe.

Try freezing a dozen packages this year and see how good it will be to have fresh cranberries next summer. Try them in Cranberry Orange Relish—a perfect hot weather garnish—or for fresh Cranberry Apple Pie in August!