

Everybody happy

Eatmor Cranberries

New Crop—
now in the market!

There is no flavor just like the tasty tang of the American Cranberry.

Cranberries are good themselves, and make other foods taste good.

They are an all-purpose fruit, and may be enjoyed at every meal.

For breakfast—try cranberry jelly on hot biscuits or toast; it is surprisingly good!

For lunch—with cold cuts—cranberry sauce makes a most delicious relish.

For dinner—with roast beef or steak—cranberry sauce adds a piquant flavor and aids digestion.

As a dessert—a tempting cranberry pie, jelly roll, or pudding perfects the meal.

Cranberries have no waste—all of the fruit is used.

They require no labor to prepare—and little cooking.

A quart of cranberries will serve 12 persons.

Serve them often. Preserve them for Spring and Summer use.

Always cook cranberries in porcelain-lined, enameled or aluminum vessels.

Always specify "Eatmor Cranberries"—a selection of the choicest cultivated varieties.

Try These Recipes

Cranberry Sauce

One quart cranberries, two cups boiling water, $1\frac{1}{2}$ to 2 cups sugar. Boil sugar and water together for five minutes; skim; add the cranberries and boil without stirring (five minutes is usually sufficient) until all the skins are broken. Remove from the fire when the popping stops.

Strained Cranberry Sauce

If a strained sauce is preferred, cook the cranberries and water; then press through the strainer, keeping back the skins; add the sugar and finish the cooking as suggested.

Cranberry Meringue Pie

One and one-half cups sugar, two cups cranberries, one-half cup cold water, one tablespoon flour, two eggs, one tablespoon butter, one-half teaspoon vanilla, two tablespoons powdered sugar. Cook sugar and water to a syrup; add the cranberries. Cook until the berries have popped. Cool a little. Mix smoothly in a bowl the flour and yolks of the eggs; add three tablespoons of the juice of the cranberries; add this to the berries and simmer for three 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 Ice

One quart cranberries, one pint water, one pound sugar, juice of two lemons.

Cook the cranberries with the water until the berries are tender; then strain; add the sugar and cook until this is thoroughly dissolved. Cool; stir in the strained lemon juice, and freeze to the consistency of water ice. Serve as a dessert or in sherbet glasses as an accompaniment to roast turkey or any hot or cold meats. Enough for six persons.

Cranberry Jelly

Cook until soft the desired quantity of cranberries with $1\frac{1}{2}$ pints of water for each two quarts of berries. Strain the juice through a jelly bag.

Measure the juice and heat it to the boiling point. Add one cup of sugar for every two cups of juice; stir until the sugar is dissolved; boil briskly for five minutes; skim, and pour into glass tumblers, porcelain or crockery molds.

Cranberry Pie

Have ready a partly baked pastry shell. Pour in sauce when cold, made by either of the sauce recipes, put strips of pastry over the top, and finish baking in a moderate oven.

Mock Cherry Pie

One cup cranberries, one-half cup raisins, one cup sugar, one-half cup water, one tablespoon flour, pinch of salt.

Chop the cranberries coarsely; add to them the raisins, seeded, and cut in pieces. Add also the sugar, water, flour and salt. Line a deep pie plate with pastry; turn the filling into this, and cover with an upper crust. Press the edges closely together, and bake in a moderate oven about half an hour. This pie may be flavored with almond or vanilla. Enough to serve six persons.

Baked Cranberry Pudding

Three tablespoons of butter, one cup of sugar, yolks of two eggs, one-half cup milk, two cups flour, one level teaspoon cream of tartar, three-quarters teaspoon soda, one-third teaspoon salt, two cups chopped cranberries. Cream together the butter and sugar. Add the yolks of the eggs and beat them into the first mixture. Next add the milk, then the flour, cream of tartar, soda and salt sifted together; lastly stir in the chopped cranberries. Turn into a baking dish and cook in a moderately hot oven three-quarters of an hour. Serve hot with foamy sauce.

AMERICAN CRANBERRY EXCHANGE

90 WEST BROADWAY

(The red and blue trade-mark label is on all barrels and boxes.)

NEW YORK CITY