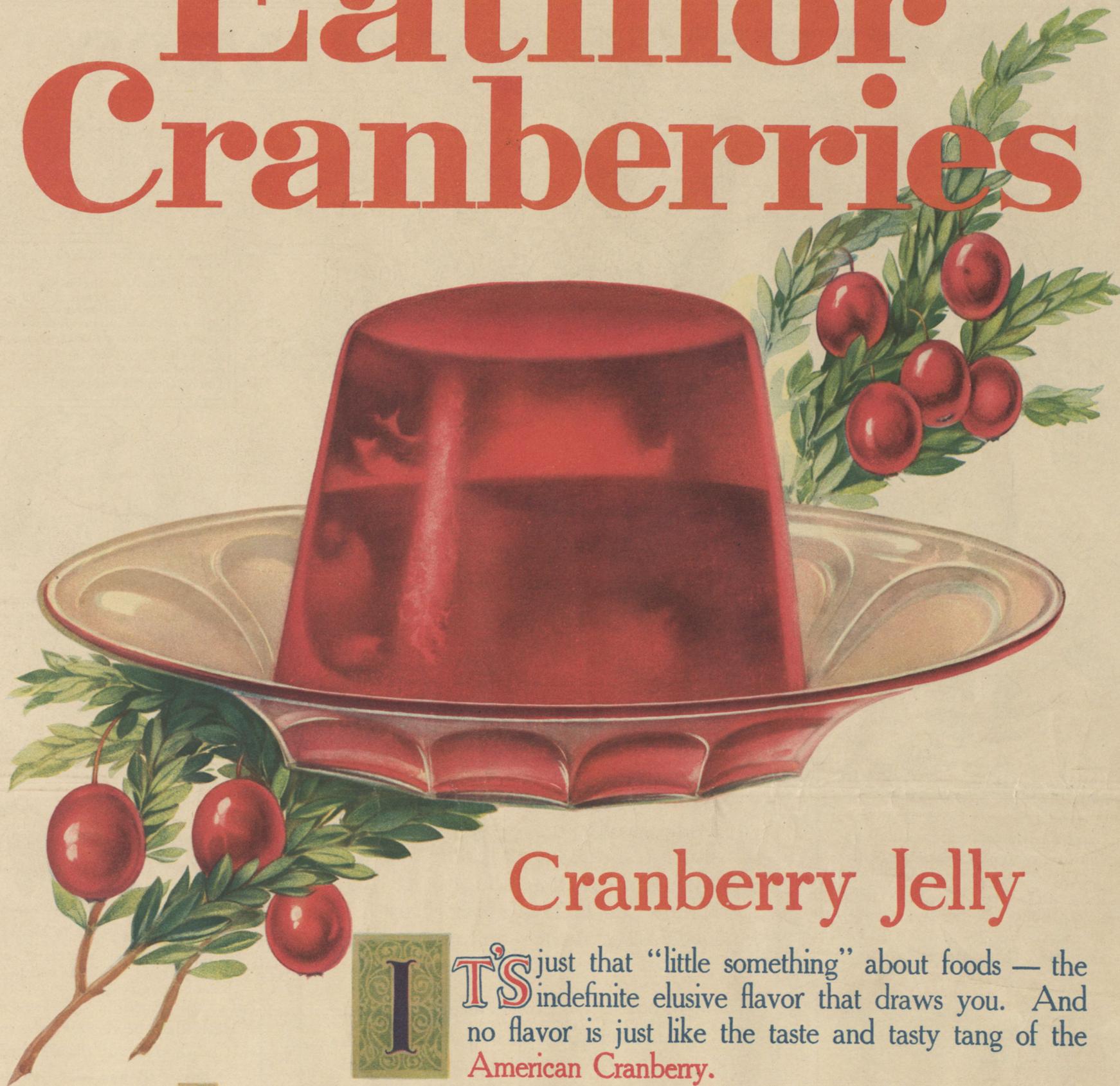


Eatmor Cranberries



Cranberry Jelly

IT'S just that "little something" about foods — the indefinite elusive flavor that draws you. And no flavor is just like the taste and tasty tang of the **American Cranberry.**

Cranberries should be on your table in some form every day throughout the year. **Cranberry Jelly** is delicious, beautiful in color and clearness and most economical.

8 lbs. of **Cranberries** and 2½ lbs. of sugar make 10 tumblers of delicious jelly.

Cranberry Sauce is good itself — good to eat just as you do other fruit, and it makes other foods taste good. It should be served with all meats, hot or cold.

Cranberry Butter costs less than one half as much as dairy butter, and is a delicious spread for bread — just the thing for the youngsters. **Cranberry** pies, tarts and jelly rolls make appetizing desserts.

Cranberries should be put up now as jelly, sauce and butter for Winter and Spring use. They keep perfectly in glass or earthenware. Here are four recipes for preparing **Cranberries**:

Cranberry Jelly

Cook until soft the desired quantity of cranberries with 1½ pints of water for each 2 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 or porcelain or crockery molds.

Cranberry Sauce

One quart cranberries, two cups boiling water, two cups sugar. Boil the sugar and water together for five minutes; skim; add the berries and cook, without stirring, until they are transparent. 5 minutes cooking over a hot fire is usually time enough to make the sauce clear.

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 Butter

Three pints cranberries, ½ cup water, 2 cups sugar (or 2 cups of white syrup). Cook the cranberries and water until the skins of the fruit are broken; then press through a sieve, and cook this pulp until it becomes quite thick; add the sugar (and syrup if you use it), and cook for ½ hour over a very gentle fire, stirring constantly. When slightly cool turn into jars, and cover closely. This makes a delicious and healthful spread on hot biscuits, bread, buttered toast, or cake.

Cranberry Pie

Short pastry, two cups cranberries, one tablespoon flour, one and one-half cups sugar, three tablespoons water, two tablespoons butter.

Line a pie plate with the pastry; cut the cranberries into halves; mix with them the sugar, water and flour; fill the pastry shell with this mixture; dot with the butter, cut into small pieces; then put strips of pastry over the top, and bake in a moderate oven about twenty-five minutes. Enough for six persons.

Cook Cranberries in porcelain-lined, enameled or aluminum vessels only.

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

American Cranberry Exchange, New York.