

Try one (or more!) of these historic cranberry recipes this Thanksgiving!

1912

CRANBERRY BAVARIAN CREAM.

One-half cup cold water, one-quarter box of gelatine, two cups milk, yolks of two eggs, one-half cup sugar, one-quarter teaspoon salt, one cup sweetened cranberry juice, one cup whipping cream, two egg whites.

Soak the gelatine in the cold water. Heat the milk in a double boiler. Heat together the yolks of the eggs, salt and sugar. When the milk is hot (not boiling), pour the milk in a small stream into the egg mixture, beating meanwhile. Return to the double boiler and stir until the custard begins to thicken. Then add the soaked gelatine. When the gelatine is thoroughly dissolved remove from the fire; strain and cool. Then add the cup of cranberry juice. This should be done before it sets or begins to set.

The cranberry juice is made by cooking cranberries as for jelly, squeezing out the juice and sweetening to taste.

1912

FROZEN CRANBERRIES.

One quart cranberries, six cups water, two cups of sugar.

Cook cranberries and water eight minutes. Force through a sieve and add sugar. Cool and freeze.

1912

CRANBERRIES FOR THANKSGIVING.

"If you will try the following way of cooking cranberries I know you will never again be satisfied with the old way of stewing them. Prepared in this manner they make a delicious and attractive dish on the Thanksgiving dinner table.

"Place the cranberries in a granite pan large enough so that there may be just one layer. Add water to half cover the layer and add the usual amount of sugar. Place in the oven and bake slowly until a nice jelly surrounds them. Remove from the oven, but do not touch them until they are cold, when each berry may be lightly tossed with a fork. They will resemble candied cherries, and have a delicious coating of jelly.

1923

CRANBERRY PIE

One cup cranberries, $\frac{3}{4}$ cup raisins, 1 cup sugar, $\frac{3}{4}$ cup water, 2 tablespoons cornstarch, $\frac{1}{8}$ teaspoon allspice, $\frac{1}{8}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, pastry.

Chop raisins and cranberries together. Mix sugar, spices, salt and cornstarch. Add fruit and mix with water. Cook, stirring constantly over the fire until mixture thickens. Turn into a pie dish lined with pastry. Cover with a top crust and bake in a hot oven.

A very attractive pie is made by cutting the pastry in strips and arranging them lattice-work fashion over the cranberries.

1923

THANKSGIVING ICE

One cup cranberry puree, $1\frac{1}{2}$ cups sugar, 1 cup grated pineapple, 2 lemons, 3 oranges, 2 cups water, 1 cup whipped cream.

The cranberries should be cooked and forced through a puree strainer.

Grate rind from one lemon and two oranges. Add to water and sugar and boil eight minutes. Strain. Add orange and lemon juice, cranberry puree and grated pineapple.

1923

CRANBERRY PUDDING

One cup cranberries, $\frac{1}{2}$ cup butter and lard mixed, 1 cup sugar, 2 eggs, 3 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ teaspoon salt.

Cream shortening and slowly add sugar. Add eggs well beaten. Mix and sift dry ingredients and add alternately with milk. Add cranberries. Mix well and turn into a buttered mold. Steam three hours and serve with the following sauce:

PUDDING SAUCE

Two eggs (yolks), 1 cup powdered sugar, 1 cup whipped cream, $\frac{1}{2}$ teaspoon almond extract, $\frac{1}{2}$ teaspoon lemon extract.

Beat yolks of eggs with sugar until very light. Add whipped cream and flavoring and whip thoroughly.

1943

steamed CRANBERRY MOLD.

Mix together 3 cups flour, 5 teaspoons baking powder, $\frac{2}{3}$ teaspoon salt, 1 cup sugar, $\frac{2}{3}$ cup milk, 1 cup washed, halved cranberries, 2 eggs, beaten, $\frac{1}{2}$ cup shortening (melted), 1 teaspoon mace and 1 teaspoon grated lemon rind. Fill a greased mold $\frac{2}{3}$ full. Cover tightly and steam 3 hours. Serve hot with cranberry sauce.