

Spring and summer dishes made with Ocean Spray cranberry sauce... : recipes tested by Cranberry Kitchen... / Packed by Cranberry Cannery, Inc.

Contributors

Cranberry Cannery.

Publication/Creation

South Hanson : Cranberry Cannery,c[1938?]

Persistent URL

<https://wellcomecollection.org/works/t9qxf6zw>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

SPRING AND
SUMMER
Dishes
MADE WITH



RECIPES TESTED BY
CRANBERRY KITCHEN





Cranberry-Pineapple Salad

Sliced pineapple

Ocean Spray Cranberry Sauce
Cream cheese

Place a slice of pineapple on lettuce. Place a slice of Ocean Spray Cranberry Sauce on top of the pineapple, and top with a ball of cream cheese rolled in chopped walnuts. Very colorful and tasty.

Molded Cranberry Salad

Crush 1 can Ocean Spray Cranberry Sauce. Add $\frac{1}{2}$ cup water and heat thoroughly. Dissolve 1 pkg. plain gelatin in cold water, and add to the hot Cranberry Sauce. Fold in 1 cup finely shredded cabbage, and chopped celery, and $\frac{1}{2}$ cup chopped walnuts. Place in molds until set. Serve on crisp lettuce.

The same basic recipe may be used for a molded fruit salad by substituting mixed fruits for the cabbage and celery.

Colorful !



Cranberry Parfait

$\frac{1}{2}$ can Ocean Spray Cranberry Sauce	1 egg white
2 level tblsps. powdered sugar	$\frac{1}{2}$ pint cream
	1 tsp. almond extract

Beat the Cranberry Sauce and the powdered sugar with a fork. Whip the egg white and cream. Combine the two mixtures. Flavor with almond extract, and chill. Serve with square of Cranberry Sauce on top.

Cranberry Ice-Box Cake

Mix: 4 tblsps. melted butter, 2 cups graham cracker crumbs. Beat with fork 1 can Ocean Spray Cranberry Sauce.

Line square mold with wax paper. Alternate layers of cracker crumbs and crushed Cranberry Sauce, making top layer crumbs. Pack solid. Place in refrigerator 3 hours. Unmold, slice, and serve with whipped or ice cream. Delicious!

Healthful !



Cranberry Shortcake

$\frac{1}{2}$ can Ocean Spray Cranberry
Sauce

1 cup ground apples
1 cup crushed pineapple.

Combine the three ingredients and let stand for a few hours. Serve as a filling for shortcake.

Cranberry Sherbet

Crush: 1 can Ocean Spray Cranberry Sauce

Add: Grated rind and juice 1 lemon. Juice of 1 orange.

Freeze partially.

Fold in: stiffly-beaten whites of 2 eggs, or 1 cup
whipped cream.

Continue freezing.

Delicious !



*Read what food authorities say
about cranberries and
Ocean Spray Cranberry Sauce*

Dr. C. R. Fellers of Massachusetts State College says: "The main nutritive value of Cranberry Sauce lies in the following points—1. Attractiveness and palatability. 2. High content of iodine, iron, manganese, copper, and vitamin C. Our nutrition studies at Massachusetts State College show that 4 ounces of cranberry alone would be sufficient to furnish all a man's vitamin C needs. 3. A high calorie food which furnishes a great deal of energy. 4. The sugar of cranberry is fruit sugar and is readily assimilated. The fibre is useful in digestion."

Dr. J. F. McClendon of University of Minnesota says: "The universal opinion of those who have adequately studied the subject is that goitre is due to a lack of iodine, and its prevention is attained by supplying iodine. We understand that Cape Cod cranberries are grown on soils and under conditions favorable to an iodine development, by the wash, the winds, fogs, rains, and mists from the Atlantic Ocean."

*Have you tried Ocean Spray
Cranberry Juice?*

It has the same rich ruby color . . . the same mellowed cranberry tartness . . . the same healthful minerals and vitamins you have enjoyed so long in Ocean Spray Cranberry Sauce. Drink Ocean Spray Cranberry Juice as an appetizer . . . between meals to relieve fatigue . . . or as a mixer with fruit juices and beverages.



Packed by

CRANBERRY CANNERS, Inc., South Hanson, Mass.

Ocean Spray

is the Growers' Own Brand

Ocean Spray Cranberry Sauce is packed by a co-operative of cranberry growers, which means . . .

QUALITY—These growers select and vine-ripen cranberries which are harvested just at the peak of quality, rushed to canning plants right in the heart of the cranberry-growing areas, and canned while at the peak of flavor, food value, and vine-ripened goodness.

ECONOMY—By canning their own berries, growers work out savings which are passed on to consumers in a lower-priced Cranberry Sauce.

CONVENIENCE—Ocean Spray Cranberry Sauce is *ready to serve*. It slides out of the can in a solid shimmering mold, ready to slice and serve.

- Remember, when you buy *Ocean Spray* Cranberry Sauce, you're buying not only a *better* Cranberry Sauce, but a Cranberry Sauce backed and packed with New England conscience and tradition.

Insist on Ocean Spray Cranberry Sauce — the growers' own brand.