

A cranberry pudding that has a real old "New England" flavor.

#### Cranberry Pudding

To 2 egg yolks, beaten slightly, add 1 cup sugar, 1/2 cup milk, 3 table-  
spoons melted butter. Then sift in 1 1/2 cups flour, mixed with 2 teaspoons  
baking powder. Finally stir in 2 cups raw cranberries.

Bake 3/4 hour in a 350 degrees oven. Serve hot with Fluffy Sauce.

#### Fluffy Sauce

Mix 1 cup sugar with 2 tablespoons flour, then stir in 1/2 cup boiling  
water and let mixture come to a boil. Add 1 teaspoon vanilla and 2 egg whites,  
stiffly beaten. Serve hot on Cranberry Pudding.

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Cranberries can be frozen, whole, or in a puree.

If you want to freeze them whole, pack them into containers without  
sugar, or cover with a cold 50-percent syrup. Leave head space. Seal and  
freeze.

For the puree, prepare the cranberries as for freezing whole. Add 2  
cups water to each quart (1 pound) of berries. Cook until skins have popped.  
Press through a sieve. Add sugar to taste, about 2 cups for each quart  
(2 pounds) of puree. Pack into containers, leaving head space. Seal and  
freeze.

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To make up cranberry juice for 10 or 12 small glasses you can use this recipe:

#### Cranberry Juice

1 pound cranberries  
3 cups water

3 whole cloves

Cook together and strain. Add 2/3 cup sugar. Stir until dissolved.  
Then chill. Just before serving add 2 tablespoons lemon juice.

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#### Cranberry Stains

Cranberry stains, like other berry and fruit stains, should be treated  
immediately, if possible. They are hard to remove after they are dry. Tex-  
tile chemists in the U. S. Department of Agriculture advise removing most  
fruit stains with boiling water, if it does not harm the cloth, and sometimes  
even warm water is effective. It is better not to use soap, as alkalies set  
some fruit and berry stains. Use the same methods for removing stains from  
cooked fruits and berries as from fresh.