

## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



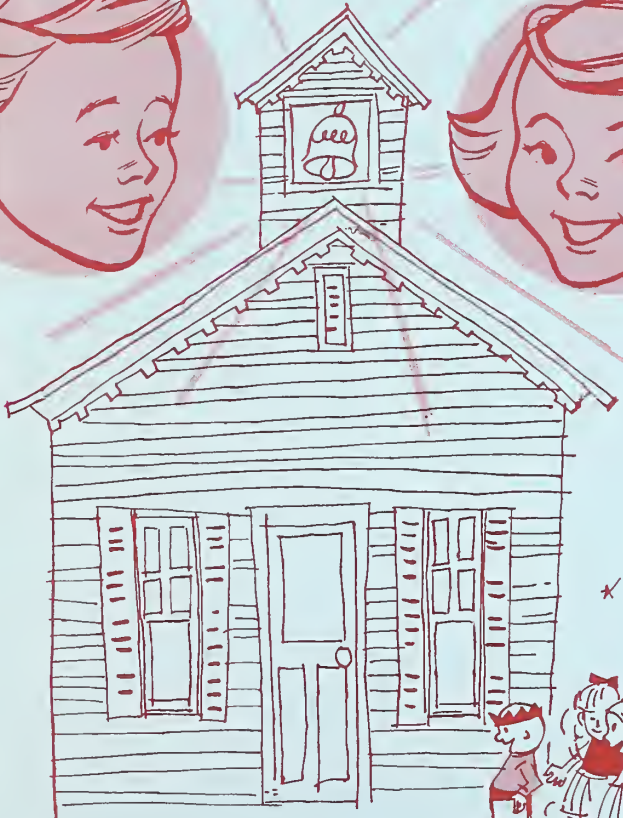
A 280.39  
M34Am  
Cop. 2



LIBRARY  
CURRENT RECORD  
JAN 30 1961  
U. S. DEPARTMENT OF AGRICULTURE

# COLOREFUL CRANBERRIES

for school lunch programs



Big, beautiful, and bursting with flavor . . . 1960's harvest of fresh cranberries promises to be the biggest ever.

Keep cranberries and cranberry products in mind when planning school lunch food purchases. And serve them often. Their tangy-tart satisfying flavor is guaranteed to brighten any menu!



U. S. Department of Agriculture  
Agricultural Marketing Service  
Washington 25, D. C.  
AMS - 407      October 1960



# COLORFUL CRANBERRIES for school lunch programs

## CRANBERRY BETTY

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, coarsely ground.	5 pounds (1 gallon)	10 pounds (2 gallons)	1. Combine cranberries, sugar, and cinnamon. Let stand about 30 minutes. 2. Add water and orange juice.
Sugar . . . . .	4 pounds (2 quarts)	8 pounds (1 gallon)	
Cinnamon . . . . .	1-1/3 tablespoons	3 tablespoons	
Water . . . . .	2 cups	1 quart	
Orange juice . . .	1 quart	2 quarts	
Butter or margarine, melted.	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	3. Combine the fat and breadcrumbs. 4. Place half the cranberry mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/4 quarts per pan. Spread with half the breadcrumbs, about 12 ounces or 1 quart 1-1/2 cups per pan. Add remaining cranberry mixture and top with remaining crumbs. 5. Cover and bake at 375°F. (moderate) for 30 minutes. Uncover and continue baking until crumbs are brown, about 15 minutes.
Breadcrumbs, soft	2 gallons	4 gallons	

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.

## CRANBERRY-APPLE CRUNCH

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar . . . . .	2 pounds (1 quart)	4 pounds (2 quarts)	1. Boil sugar and water for 5 minutes. 2. Add cranberries and boil 5 minutes longer. Cool. 3. Stir apples into cranberry sauce. 4. Place in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Water . . . . .	1 quart	2 quarts	
Cranberries . . . .	2 pounds (2 quarts)	4 pounds (1 gallon)	
Apples, unpeeled, chopped.	3 pounds 8 ounces (2-1/4 quarts)	7 pounds (4-1/2 quarts).	
Rolled oats (uncooked).	1 pound (1 quart)	2 pounds (2 quarts)	5. Combine rolled oats, flour, brown sugar, and salt. 6. Add the melted fat, mixing until crumbly. 7. Sprinkle over apple-cranberry mixture. 8. Top with nut meats. 9. Bake at 350° F. (moderate) for 1 hour.
All-purpose flour, sifted.	6 ounces (1-1/2 cups)	12 ounces (3 cups)	
Brown sugar . . .	1 pound 3 ounces (2-1/2 cups, packed)	2 pounds 4 ounces (1-1/4 quarts, packed)	
Salt . . . . .	1 tablespoon	1 ounce (2 tablespoons)	
Butter or margarine, melted.	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	
Nut meats, chopped.	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.

## CRANBERRY UPSIDE-DOWN CAKE

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, finely ground.	3 pounds 12 ounces (3 quarts)	7 pounds 8 ounces (1-1/2 gallons)	<ol style="list-style-type: none"> <li>1. Combine cranberries, sugar, and orange juice.</li> <li>2. Bring to boiling and simmer for 7 minutes.</li> <li>3. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/2 quarts per pan.</li> </ol>
Sugar . . . . .	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	
Orange juice . . .	2 cups	1 quart	
Cake flour, sifted	1 pound 2 ounces (1-1/4 quarts)	2 pounds 4 ounces (2-1/2 quarts)	<ol style="list-style-type: none"> <li>4. Sift flour and baking powder together three times.</li> </ol>
Baking powder . .	1-2/3 tablespoons	1-1/2 ounces (1/4 cup)	
Eggs . . . . .	2-2/3 cups (13)	1 quart 1-1/2 cups (26)	<ol style="list-style-type: none"> <li>5. Beat eggs until very thick and light (about 10 minutes by hand or 5 minutes at medium speed in mixer).</li> <li>6. Add sugar gradually, beating until well blended.</li> <li>7. Add lemon juice.</li> <li>8. Fold in the flour-baking powder mixture gradually.</li> </ol>
Sugar . . . . .	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)	
Lemon juice . . .	3 tablespoons	1/3 cup	
Milk, hot . . . . .	2 cups	1 quart	
			<ol style="list-style-type: none"> <li>9. Add milk and mix quickly until batter is smooth.</li> <li>10. Pour batter over cranberry mixture, about 2 quarts per pan.</li> <li>11. Bake at 350° F. (moderate) for 50 minutes.</li> </ol>

Portion: 1 piece 2-1/2 x 2-3/4 x 2-1/2 inches . . . provides 1/4 cup fruit.

## CRANBERRY WHIP

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries . . . .	4 pounds (1 gallon)	8 pounds (2 gallons)	<ol style="list-style-type: none"> <li>1. Cook cranberries in water for 8 minutes.</li> <li>2. Remove from heat and press through sieve.</li> </ol>
Water . . . . .	4-1/2 cups	2-1/4 quarts	
Gelatin (unflavored)	2 ounces (6 tablespoons)	4 ounces (3/4 cup)	<ol style="list-style-type: none"> <li>3. Soften gelatin in cold water and add to the cranberries.</li> <li>4. Add sugar and mix well.</li> <li>5. Chill mixture until it begins to thicken.</li> </ol>
Water, cold . . . .	1-1/2 cups	3 cups	
Sugar . . . . .	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	
Egg whites . . . .	2 cups (16)	1 quart (32)	<ol style="list-style-type: none"> <li>6. Beat egg whites until stiff but not dry.</li> <li>7. Add sugar and beat well.</li> <li>8. Fold in the thickened cranberry mixture and lemon juice.</li> <li>9. Portion into individual molds with a No. 8 scoop (1/2 cup). Chill.</li> <li>10. Serve with custard sauce</li> </ol>
Sugar . . . . .	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	
Lemon juice . . . .	1/4 cup	1/2 cup	

Portion: 1/2 cup (2-2/3 ounces) . . . provides 1/4 cup fruit.

## CRANBERRY ORANGE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Orange juice . . . . .	1-1/2 quarts	<ol style="list-style-type: none"> <li>1. Combine orange juice, tapioca, and salt.</li> <li>2. Boil for 5 minutes, stirring constantly. Remove from heat.</li> <li>3. Add sugar and stir to blend.</li> <li>4. Combine cranberries, fat, and orange rind with the tapioca mixture.</li> <li>5. Bring to a boil and cook for 10 minutes, stirring frequently. Cool.</li> <li>6. Fill baked pastry shells with fruit mixture, using about 1 pound 10 ounces or 1-3/4 quarts per pie.</li> <li>7. Cover pies with meringue.</li> <li>8. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and browned.</li> </ol>
Quick-cooking tapioca . . . . .	9 ounces (1-1/2 cups)	
Salt . . . . .	1 teaspoon	
Sugar . . . . .	6 pounds 8 ounces (3-1/4 quarts)	
Cranberries, coarsely ground or chopped.	8 pounds (2 gallons)	
Butter or margarine . . . . .	4 ounces (1/2 cup)	
Orange rind, grated . . . . .	1-1/3 tablespoons	
Pastry shells (9-inch), baked. Meringue . . . . .	10 single crusts	

Portion: 1/7 pie . . . provides 1/3 cup fruit.

## CRANBERRY APPLE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Apples (tart), peeled and sliced.	7 pounds 8 ounces (1-3/4 gallons)	<ol style="list-style-type: none"> <li>1. Combine apples, cranberries, sugar and cornstarch and let stand for 15 minutes.</li> <li>2. Line 9-inch pie pans with pastry.</li> <li>3. Fill with apple-cranberry mixture, about 1 pound 14 ounces or 1 quart per pie.</li> <li>4. Cover with top crust, moisten edges, and seal well.</li> <li>5. Bake at 400° F. (hot) for 50 minutes.</li> </ol>
Cranberries, coarsely chopped.	4 pounds (1 gallon)	
Sugar . . . . .	6 pounds 4 ounces (3 quarts 1/2 cup)	
Cornstarch . . . . .	1 pound (3-1/2 cups)	
Pastry . . . . .	10 double crusts	

Portion: 1/7 pie . . . provides 1/3 cup fruit.

For additional recipes using cranberries see Recipes Type A School Lunch PA 271 published by the United States Department of Agriculture.

STEAMED CRANBERRY PUDDING ....C-28  
CRANBERRY CRUNCH .....C-39

JELLIED CRANBERRY FRUIT  
SALAD .....E-21



