a strawberry shortcake. Eaten raw, they are a laxative and liver tonic and, like the olive, one can cultivate a fondness for them. Cranberries are keepers like the apple, and like apples, require a cool, dry place. It is economy to buy good berries. Never stand in tin or iron ware, use porcelain, earthenware, or granite. Do not cover with cold water and allow to simmer, steep and stew over slow fire. This makes tough skins, pale, sickly pink, or dark dull red color, and gives acid flavor. Use boiling water, cook rapidly and not long.

For a good sauce, to one quart of clean cranberries, add one pint granulated sugar; one pint boiling water, place immediately over brisk fire, stirring enough to mix sugar with water and cranberries—cover, as soon as berries begin to swell and "pop," stand by and mash against kettle until every berry is broken, keep them boiling during this operation. By the time berries are all mashed, or having boiled to fifteen minutes, remove from stove and turn into china or earthenware dish. When cold, this should be a beautiful rich red, jellied sauce.

Cranberries in Europe—Andrew Bissig, City Point, Wis.

In 1902 after the cranberries were all disposed of I left Wood County, Wis., for my childhood home in Switzerland where I remained about five months. In Switzerland they have every variety of fruit except cranberries. It was surprising to me to find the people so ignorant of this delicious fruit, as there are thousands of Americans visiting European countries. It would seem that they would call for this delicious fruit at hotels and restaurants there, but they must forget about them or know that they cannot get them there.

Not only the European people are ignorant of our beautiful cranberry but there are thousands of Americans that are just as ignorant of this fruit especially in the southern states.

It must be admitted by all people who know how to use cranberries, that they are the most healthful fruit on earth. I have traveled a good deal in this country and very seldom have gotten a good dish of cranberry sauce or pie, and this is evidence enough that the majority of the American people do not know how cranberries should be cooked. On my trip to Europe I took with me some of our best berries to show the people there what cranberries were. In the raw state this fruit was of no use to them, but after they were properly cooked and they had tasted the beautiful sauce, they showed their high appreciation of it, so I have come to the conclusion that when properly cooked everybody here as well as in Europe would eat this fine fruit.

Cooking Cranberries—J. W. Fitch, Cranmoor, Wis.

Through ignorance of its true value, one of our American fruits is practically unknown to millions of our citizens. Many have never eaten them. Many have tried them only to be disappointed in them. Nearly