

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



*What moistens the lips and what brightens the eye?
What calls back the past, like the rich pumpkin pie?*

J. G. WHITTIER

pumpkin or squash pie

Use canned pumpkin or frozen squash when fresh is not available.

*3/4 cup brown sugar
1/2 teaspoon salt
1/4 teaspoon nutmeg
3/4 teaspoon ginger
1/2 teaspoon cinnamon
Dash allspice*

*Dash cloves
1 3/4 cups mashed cooked pumpkin
or hubbard squash
2 eggs, beaten
1 1/2 cups hot milk
1 unbaked 9-inch pie shell*

Mix sugar, salt and spices. Add pumpkin and eggs and beat until smooth. Stir in hot milk. Pour into pie shell. Bake 10 minutes at 450°F; turn oven control to 350°F and continue baking until filling is set (35 to 40 minutes). Cool before serving.