

# 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.