

# 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.