a very little water for an hour or so, then add milk by degrees, as long as it will absorb it, keeping it simmering slowly. When well boiled and swelled, let it cool,—when cold, sweeten and season, and bake as in the other receipt.

DRIED PUMPKIN.

Boil down the pumpkin; and when soft, take it out of the pety spread it on dishes or tins, and set them in the sun or under the stove to dry. When quite dried, pack in paper bags, and hang up in a dry room. This mode will enable you to make pumpkin-pies at any season, when required. Steep it in milk, till it swells and softens, and make your pies as usual.

Some cut the pumpkin in rings, and hang up to dry in the kitchen; but it is apt to mould and turn black: possibly, if dried at once in the sun outside the house, or at night in the oven, it would keep better.

PUMPKIN-MOLASSES.

This article is made by boiling down a quantity of ripe pumpkin for many hours, expressing the juice, and then boiling it down to molasses syrup.

SQUASH.

This is a vegetable of the gourd tribe of plants, and is in much repute with many of the Canadians. It grows very luxuriantly in the new bush-soil without any need of manure. The seeds are either set in a hollow basin, one or two in a place, or on hills; but hollows are considered preferable, as the loose soil dries too much. The same may be observed with respect to cucumbers and melons in new gardens.

Squashes are of various kinds and qualities, and are boiled green, like the vegetable-marrow, or mashed like turnips, with milk and pepper and salt. 'Squashes, when ripe, are made into pies, in the same manner as pumpkins.

In old gardens manure is necessary for the growth of all this tribe of plants. A good hot-bed for squashes or cucumbers may be made by piling the weeds and rubbish, dried leaves and stalks of vegetables, and covering the mound with several inches of fine mould. On this set your seeds, and you will have a fine crop; besides covering an unseemly object, and making an excellent bed, of the finest soil, for flowers or vegetables of any sort requiring good, rich, mould.