

is something between a custard and a cheese-cake, in taste and appearance. I will now give you a recipe or two for

PUMPKIN-PIE.\*

Select a good, sweet pumpkin, fully ripe: to ascertain if it be a sweet one, for there is a great difference in this respect, cut a piece of the rind and taste it, or cut several, and then you can judge which is best. The sweetest pumpkins require less sugar, and are much richer.

Pare and cut the fruit into slices, removing the seeds and also the fibrous, spongy part, next to the seeds. Cut it into small pieces, and put it on the fire with about a pint of water, covering the pot close: you are not to bruise or stir it. Should the water boil away so as to endanger the pumpkin burning to the bottom of the pot, a small quantity more of water may be added. It will take three or four hours to boil quite soft, and of a fine brownish yellow. Some improve the colour and richness by setting the pot on a few embers, near the fire, and keeping the pot turned as the pulp browns at the sides: but this requires to be carefully attended to.

When the pumpkin is as soft as mashed turnips, pass it through a hair-sieve or a colander; then add new milk and two or three eggs well beaten, with grated ginger; as much sugar as will make it sweet enough to be pleasant. Pounded and sifted cinnamon is frequently used as spice or nutmeg; but ginger and cinnamon are preferable to any other spice for pumpkin-pies. The milk must not be sufficient to thin the pumpkin too much: it should be about the consistence, when ready for the oven, of finely mashed turnips: if too thin you will need more eggs to set it; but it absorbs a great deal of milk, and is better to stand some little time after the milk is added, before being baked.

Make a nice light paste; line your dishes or plates, and then put in your mixture. These pies are always open; not with a cover of paste over them.

A very rich pumpkin-pie may be made by adding cream, lemon-peel, the juice of a lemon, and more eggs.

A finer dish, than a good pumpkin-pie, can hardly be eaten: and it is within the power of any poor man's family to enjoy this luxury. If you do not grow this fruit, any neighbour will give you one for the asking.

ANOTHER WAY.

Boil your pumpkin, as before directed, for three or four hours; bruise it fine with a beetle, such as you pound potatoes with; mix with new milk, and two or more eggs, as you like: add a little sugar, and ginger or all-spice, and bake in lined tins for half an hour. Some people grate the raw pumpkin on a coarse grater, boil it with

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\* I had this recipe from a Canadian lady who is celebrated for the excellence of her pumpkin-pies. I can vouch for their goodness from my own experience.