



PILGRIM HALL MUSEUM

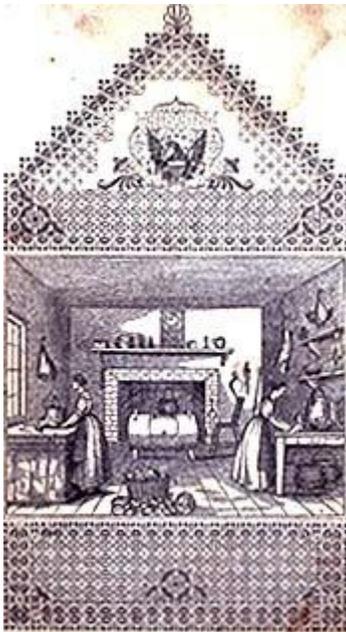
BUILT IN 1824

PUMPKIN PIE - 1847

from: *The New England Economical Housekeeper* by Mrs. E. A. Howland.

Worcester: S.A. Howland, 1847.

from: *Thanksgiving & the New England Pie.*



Take out the seeds and pare the pumpkin; stew, and strain it through a coarse sieve. Take two quarts of scalded milk and eight eggs, and stir your pumpkin into it; sweeten it with sugar or molasses. Salt it, and season with ginger, cinnamon, or grated lemon-peel, to your taste. Bake with a bottom crust. Crackers, pounded fine, are a good substitute for eggs. Less eggs will do.

"**This work has been compiled** with a careful regard to the most economical mode of preparing the various dishes for which directions have been given."