



PILGRIM HALL  
MUSEUM

BUILT IN 1824

## SPICED PUMPKIN PIE - 1858

from: *The Skillful Housewife's Book* by Mrs. L.G. Abell.

New York: A.O. Moore, 1858.

from: *Thanksgiving & the New England Pie.*



**Pare and stew the pumpkin** soft, let it remain over the fire, stirring it often until quite dry. When cool strain through a sieve or fine cullender, and add milk about one quart to one of pumpkin. Let it warm, after they are strained together, then add molasses or sugar, a little salt, nutmeg, cinnamon, or lemon, with a spoonful of ginger and an egg or two with a handful of flour. Bake in a hot oven nearly an hour.

"...**keep your peppers, spice, cinnamon, cloves, &c.**, ground, put up in bottles, labelled and corked, that you may have them always ready for immediate use."