

"Pumpkin Custard."

Too hot an oven will make the custard watery. Bake about forty-five minutes and when it is cold, serve with whipped cream.

HAVE you ever had all the pumpkin pie you wanted? And don't your husband and the children always beg for more, though you spend the morning making a quantity of pies that you hope, for once, will be enough to satisfy them? After all, it's not the pie they want so much as it is the delicious pumpkin filling. So why not eliminate the crust and give the family pumpkin custard?

Here is an economical recipe. It should serve six persons.

- 1 egg
- $\frac{1}{2}$ teaspoon ginger
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{2}$ pints rich milk
- 3 tablespoons pumpkin
- 1 teaspoon cinnamon

After mixing the ingredients well, put the custard in a baking dish. Set the dish in a pan of cold water and bake in a moderate oven until it thickens.