

## The King of Autumn Feasts . . .

### PUMPKIN PIE

1 No. 2 can Jack Sprat Pumpkin    3 eggs     $\frac{1}{2}$  teaspoon salt  
2 small cans condensed milk (6 oz. size)    1 cup sugar  
3 teaspoons Jack Sprat Pumpkin Pie Spice

Beat eggs and milk until well mixed. Add dry ingredients to pumpkin. Then stir in milk and egg mixture. Beat well. Pour into pie shells. Bake in a hot oven for 10 minutes. Reduce to slow oven heat, and bake for one hour, or until pumpkin mixture is set . . . This makes filling for two 9-inch pies or fourteen individual pies.

The label on each can of Jack Sprat Pumpkin bears the printed statement, "Contains Natural Juices". In packing Jack Sprat Pumpkin, the juice is concentrated in large vats and again blended with the pulp. This gives you the entire sweetness and flavor. You'll find Jack Sprat Pumpkin superior for pies. This recipe is furnished by your RITE-WAY FOOD STORE.