

PUMPKIN PIE WITH WHIPPED CREAM is a luscious Thanksgiving Day dessert; a pint of cooked pumpkin pressed through a sieve will make one large thick pie or two of ordinary size. To the pumpkin add a pint of rich milk or part cream if possible, three-quarters of a cupful of granulated sugar, half a teaspoonful each of cinnamon and nutmeg, a dash each of mace and ginger, a tablespoonful of melted butter and the grated rind of half a lemon. Then fold in three eggs beaten stiffly. Turn into pastry-lined pans and bake in a moderate oven. Just before serving arrange stiffly whipped and lightly sweetened cream over the pie, garnishing with cubes of red jelly.