

SQUASH PIE.

Allow $1\frac{1}{2}$ cups mashed squash for each pie, add while hot 1 teaspoon butter, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon and $\frac{1}{2}$ cup sugar. Add slowly 1 cup boiling milk; stir in the beaten yolk of 1 egg and lastly the white beaten until creamy but not stiff.

For richer pie add - 2 eggs + 2 Tablesp. butter - $\frac{1}{2}$ Teaspoon allspice + a little nutmeg or ginger.