

ARMY COOKING 1916:

PUMPKIN PIE

from: *Manual for Army Cooks*. Washington, D.C.: Government Printing Office, 1916.

from: *Thanksgiving "Over There."*



PIE CRUST FOR 12 DOUBLE-CRUST 9" PIES

4 1/2 pounds of flour
2 1/2 pounds of lard
1 oz salt

Rub lard and flour together in the hands and mix well; add sufficient water to make a moist dough. Have everything cool and work as little as possible.

PUMPKIN PIE FILLING FOR 12-15 PIES

25 pounds pumpkin
6 pounds sugar
20 eggs
1 nutmeg
1/8 ounce cloves
1/8 ounce ginger
1 ounce salt
2 cans evaporated milk.

Peel and clean the pumpkin; cut into pieces about 2 ounces each; pour 1 inch of water into a boiler, then put in the pumpkin. One inch of water will be sufficient, even though the boiler be filled with pumpkin, as pumpkin contains much water. Boil slowly until done, about 40 minutes. Then mash well, add the beaten eggs, sugar, milk, and spices, and mix well; make the pies without a top crust, and bake slowly. This recipe may be improved by the addition of a small amount of cream.