

OATMEAL COOKIES

Nancy Johnson

| | |
|-----------------------|--------------------------------|
| 1 c. shortening | 1-1/2 c. quick rolled oats |
| 1 c. granulated sugar | 3/4 c. walnuts, finely chopped |
| 1/2 c. brown sugar | 1 t. vanilla |
| 1-1/2 c. flour | 1 c. chocolate chips |
| 1 t. soda | 1 c. raisins |
| 1 t. cinnamon | 1 c. date nuts, chopped |

Cream together shortening, granulated sugar and brown sugar and add one beaten egg. Sift together flour, soda and cinnamon and add to shortening and sugar mixture. Then add quick rolled oats, walnuts, vanilla, chocolate chips, raisins and date nuts. Chill for one hour. Put walnut sized pieces on a greased cookie sheet. Butter the bottom of a small glass, dip it in granulated sugar and flatten out the pieces. Resugar the bottom of the glass as needed. Bake at 350° for 10 minutes.

SUGAR COOKIES

Carol Jones

| | |
|-----------------------|----------------------|
| 1 c. butter | 1 t. vanilla |
| 1 c. vegetable oil | 4 c. flour |
| 1 c. granulated sugar | 1 t. baking soda |
| 1 c. powdered sugar | 1 t. cream of tartar |
| 2 eggs | 1 t. salt |

Cream butter, oil and sugars. Add vanilla and eggs. Sift dry ingredients together and add to sugar mixture; blend well. Drop by teaspoonful onto ungreased cookie sheet and press down with bottom of glass dipped in sugar. Bake for 10 to 12 minutes at 350° until lightly golden.

One thing you can learn by watching the clock is that it passes time by keeping its hands busy.