
GRANDMA'S OATMEAL COOKIES

<i>¾ c. vegetable shortening</i>	<i>1 tsp. vanilla</i>
<i>1 c. firmly packed brown sugar</i>	<i>3 c. oatmeal, uncooked</i>
<i>½ c. granulated sugar</i>	<i>1 c. plain flour</i>
<i>1 egg</i>	<i>1 tsp. salt</i>
<i>¼ c. water</i>	<i>½ tsp. soda</i>

Preheat oven to 350°. Beat together shortening, sugars, eggs, water and vanilla until creamy. Combine oats, flour, salt and soda together and add to the creamed mixture. Mix well. Drop by rounded teaspoons onto greased cookie sheet. Bake at 350° for 12-15 minutes. For variety, you may add chopped nuts, raisins, chocolate chips or coconut. Makes 5 dozen.

Sharon Jones Ardizzone

CHOCOLATE OATMEAL COOKIES

<i>2 c. sugar</i>	<i>2½ c. quick-cooking oats</i>
<i>1 stick butter</i>	<i>2 tsp. vanilla</i>
<i>½ c. evaporated milk</i>	<i>1 T. peanut butter (opt.)</i>
<i>4 T. cocoa</i>	

Mix sugar, butter, milk and cocoa in a heavy pot and bring to a boil slowly. Boil 2-3 minutes, stirring constantly. Remove from heat. Quickly stir in oats, vanilla and peanut butter. Mix well and drop by teaspoon onto waxed paper or foil.

Roy Daniels

FOREST HIGH SCHOOL PEANUT BUTTER COOKIES

<i>1 c. sugar</i>	<i>2 eggs</i>
<i>1 c. brown sugar</i>	<i>2½ c. plain flour</i>
<i>1 c. peanut butter</i>	<i>1 tsp. baking soda</i>
<i>1 c. Crisco</i>	<i>½ tsp. salt</i>

Mix sugars, peanut butter, Crisco and eggs. Mix flour, soda and salt together and add to the sugar mixture, mixing well. Roll into balls, place on cookie sheet, press with fingers before baking at 350° for 10-12 minutes.

Theresa Griffis Brantley