

SUZANNE'S STORY – DATE OATMEAL COOKIES

Growing up in rural Ontario, neighbours were few and far between. There were not a lot of children my age growing up in our neighbourhood.

I was very fortunate to have an elderly neighbour living across the road from our farm who always had a big smile and friendly wave for me.

Walking out our long laneway to get the mail or newspaper was never a chore if I knew that my neighbour, Mrs. Metz, was outside tending her massive garden. There would always be a few strawberries to sample and a few kind words exchanged.

I have many fond memories of spending long summer afternoons with Mrs. Metz playing card games like Old Maid and Go Fish! while enjoying a cold glass of her homemade ginger beer.

Not only was it wonderful to have an "extra Grandma" living across the road who always had time to play, but she also taught me many important aspects of baking. One of my favourite recipes that Mrs. Metz shared with me is the following recipe for Date Oatmeal cookies. Whenever I make these I feel as if I am transported back in time to her old kitchen and I am flooded with wonderful memories of our summer afternoons together.

DATE OATMEAL COOKIES as shared by my neighbour, Mrs. Viola Metz

*1 cup brown sugar
¾ cup margarine
2 tablespoons milk
1 teaspoon baking soda
1 teaspoon salt
¼ teaspoon cream of tartar
1 teaspoon vanilla
2 cups oatmeal
1 cup flour*



Mix sugar and margarine well together. Add milk, soda, salt, cream of tartar and vanilla and stir well. Add oatmeal and flour and mix.

Roll out cookie dough and using a cookie dough and using a cookie cutter, cut out cookies. Place the cookies on a baking sheet and bake at 350°F for 10-12 minutes or until the edges are lightly browned. Let cool.

Date Filling:

*1 cup cut up dates
2 tablespoons brown sugar
1 teaspoon vanilla
1 teaspoon butter
¼ cup water*



Mix together ingredients and heat over low heat on stove until thick and smooth. Spread between cookies to form sandwich.

