

# Oatmeal Raisin Cookies

3 cups oats

1 cup brown sugar

1 cup white or raw sugar

2  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  teaspoon salt

1 teaspoon baking powder

4 teaspoons cinnamon

1 teaspoon nutmeg

$\frac{1}{4}$  lb. butter (melted is easier)

1  $\frac{1}{2}$  cup raisins moistened with 2 beaten eggs

$\frac{3}{4}$  cups milk

Combine the dry ingredients together, then add the raisins and eggs, butter, and milk. Stir well using a strong spoon because the dough is thick. When the dough is thoroughly mixed, roll it into balls just a little bit larger than a golf ball and put them on greased cookie sheets. Bake at 340° for 20 minutes. Makes about 45 large cookies.

This recipe for what I think are the world's finest oatmeal raisin cookies is from my grandmother, Martha Boardman. These cookies have always been a favorite in my family. My mother made them as special treats for us, particularly at Thanksgiving and Christmas. I used to ask for a batch to take to college with me.

They're great for snacking or even as a mini meal. They also make excellent care packages. When my uncle, Charles Boardman, was in the marines in World War II, he was stationed in the South Pacific. My grandmother would regularly send him these cookies. At meal times if he didn't think the food looked good, he would not eat what was served but would go back to his barracks and eat a can of beans and these cookies instead. On several occasions when most of the company got sick he stayed healthy. They found out that it was because he didn't eat the bad food but survived on these cookies instead. They're full of oats and raisins, so they can keep you going, and boy are they good! I hope you enjoy them as much as my family and I do.