



WWII OATMEAL MOLASSES COOKIES

Piper's Recipes

Since sugar was rationed during the war, clever cooks replaced all the brown sugar in their recipes with molasses. White sugar was still hard to come by but brown sugar was nearly impossible to find. It was a great switch, though—people still make molasses cookies without the ration! Try and see what you think.

Ingredients:

2 cups of all-purpose flour
3/4 cup of butter
2 cups of oatmeal
2 eggs, beaten
1 teaspoon of baking soda
5 tablespoons of light molasses
1 teaspoon of baking powder
2 teaspoons of vanilla extract
1 teaspoon of salt
1 cup of sugar
1/2 cup of chopped walnuts (optional)
1/2 cup of raisins (optional)

Directions:

Preheat oven to 350°F. In a large bowl, stir together the flour, oatmeal, baking soda, baking powder and salt. In another large bowl, beat the sugar with the shortening until smooth and creamy; mix in beaten eggs, molasses, and vanilla.

Gradually mix in the dry ingredients. Stir in walnuts and raisins, if desired. Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10-12 minutes, or until slightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Fences Between Us

1.

Makes 5 Dozen Cookies



MARGIE'S MEATLOAF

Piper's Recipes

Meatloaf is almost as American as apple pie. This traditional dinner staple has been popular for the better part of a century and pleases hungry folks all around the country. Remember, there was a sugar ration in Piper's day—she would've had to eliminate the brown sugar topping.

Ingredients You'll Need:

1 1/2 pounds of ground beef
1 egg
1 onion, chopped
1 cup of milk
1 cup of dried breadcrumbs
Salt and pepper, to taste
2 tablespoons of brown sugar
2 tablespoons of mustard
1/3 cup of ketchup

Directions:

Preheat oven to 350°F. In a large bowl, combine the beef, egg, onion, milk and breadcrumbs. Season with salt and pepper to taste and place in a lightly greased 5x9" loaf pan, or form into a loaf and place in a lightly greased 9x13" baking dish. In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf. Bake for 1 hour.

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The Fences Between Us

2.

Makes 4 Servings



CRAB LOUIE

Piper's Recipes

Piper ordered this salad as a special treat on her birthday and now you can make it at home. Crab Louie salads were extremely popular restaurant fare during the beginning and middle of the 20th century. They've since faded in popularity but are still delicious.

Ingredients You'll Need:

For the Louie Dressing:

- 1 pint of mayonnaise
- 1/2 pint of tomato ketchup
- 1 tablespoon finely chopped green bell pepper
- Worcestershire sauce, to taste
- Salt and pepper, to taste.

For the salad:

- 1 head of iceberg lettuce, chopped
- 8 to 12 ounces of fresh picked Dungeness crabmeat
- 1 avocado, peeled, pitted, and sliced lengthwise thinly
- 3 tomatoes, quartered
- 1/2 pound of asparagus spears, cooked
- 1 hard boiled egg, chopped (optional)

Directions:

To make dressing, mix together mayonnaise, ketchup, peppers, Worcestershire sauce, and salt and pepper. Make a bed of iceberg lettuce on a large plate. Top with crab, avocado, tomatoes, and asparagus. Drizzle with Louie dressing, garnish with the hard-boiled egg (optional), serve and enjoy!

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The Fences Between Us

3.

Makes 4 Servings



SHIRLEY TEMPLE

Piper's Recipes

This yummy drink is named after the child star, Shirley Temple. She was extremely popular during the 1930s and 1940s and Piper would have seen all of her movies. Why not rent one of her classics (A Little Princess, Heidi, or Curly Top) and sip on one of these delicious drinks?

Ingredients You'll Need:

1/4 cup of ginger ale or Sprite
1 1/2 tablespoons of grenadine syrup
Maraschino cherries, for garnish

Directions:

In a glass, over ice, combine ginger ale and grenadine. Stir well and garnish with maraschino cherries.

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The Fences Between Us

4.

Makes 1 Drink