

What's Cookin': An old time favourite recipe

Almost exactly 18 years ago, I wasn't terribly concerned with what was for dinner that night, which is odd for me. The reason being, I was on my way to the Georgetown Hospital, about to deliver my second son, Michael. Tomorrow (18th) is his 18th birthday. Congratulations Michael—hope you have a wonderful day!

On to today's recipe. Gerry is much better than I at ensuring that there is some kind of sweet treat to end almost every meal. She runs her kitchen like you would find in a children's fairy tale, where there is always a jar of homemade cookies on the counter or some sort of goodie just waiting for your craving.

Only this morning, I popped over (at 10 a.m.) to discuss a few things about this very column and lo and behold—what do I find on the counter? A homemade raspberry pie, fresh from the oven, a half a pumpkin loaf

Lori Gysel & Gerry Kentner



(one of my favourites) and I think I spotted that the cookie jar had also been recently refilled.

So, needless to say, today's recipe is Gerry's. An old time favorite, one that we sometimes forget about. But it is simple and delicious—so whip up a batch, you'll be happy that you did!

And, come visit me at the Farmers' Market again this coming Saturday (July 19). I'll be sampling up something tasty with the bounty of our market and our downtown stores— the sampling is free and I'd love to see you! I'm there from 9-11 a.m.

Have fun and keep cooking!

Date Squares Ingredients

- 1/2 cup brown sugar
- 3/4 cup shortening
- 1 and 1/2 cups flour
- 1 tsp baking soda
- 2 cups rolled oats
- 2 and 1/4 cups dates, chopped
- 1/4 cup water

Method

1. Mix brown sugar and shortening together. Blend in flour, soda and oats.



2. Pat two thirds of the mixture in a greased 9"x9" baking pan. Reserve rest for top.

3. Place dates and water in a pot on top of the stove. Cook on low for 5-10 minutes until dates soften. May add more water if necessary.

4. Pour hot date mixture over crust and cover with remaining topping.

5. Bake in a preheated 375 degree oven 30-40 minutes.

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