

From Arlene: **Arlene's Mom's Nova Scotian
GINGER COOKIES**

(as it was written - 'you'll know what to do'
she says'!)

2 teaspoons shortening

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup molasses

1/4 tsp salt

1 tsp soda dissolved

1 tsp ginger or more

1 tsp cloves

1 tsp cinnamon

Enough flour to make a soft dough -I just
put in enough until dough is stiff enough to
handle - probably 3 cups or more but you can
tell

Cream sugar with shortening, add molasses,
stir in soda water, and spices and flour

Press in flour to make soft dough... set in
trays Bake at 350 til done!