

Preheat oven to 375°F.

In large bowl, cream together the butter and sugars until smooth.

Beat in the eggs and vanilla until fluffy. Stir together the flour, baking soda, cinnamon, allspice, and salt. Gradually beat into the butter mixture. Stir in oats, raisins, and walnuts. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 10-12 minutes or until golden brown. Cool slightly, and then remove from sheet to wire rack. Cool completely.

Yield: 4 dozen cookies