sugar cookies

Sugar Cookies

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Sugar Cookies

A friend who lived in New Mexico gave me a box of cookies over 10 years ago. On top of the box was a statement that said The State Cookie of New Mexico. I wondered what the Ohio state cookie was. I began research. Information from the Official State Food listed none for Ohio.

I thought that Ohio should vote for a State Cookie. Which cookie would I select? Since history is so important to society, it should be considered during selection.

When early pioneers crossed the Ohio River to move into Ohio, the families produced their own food. They brought a cow for milk, and chickens for eggs. When the farms became larger and the families had extra items such as eggs and milk to trade for other food in the village grocery store they were able to obtain sugar. They could make sugar cookies! Later, grandmothers continued to make sugar cookies for their grandchildren, much to the delight of everyone. Sugar cookies are listed in Martha Washington's cookbook (George Washington's wife), which deepens the historical relevance of Sugar Cookies in our history.

The following timeline is a brief overview of a few points along my long journey that have brought me before you today:

2009
Ten years ago I introduced Sugar Cookies for the State of Ohio Cookies. I sent my information to Ohio Representative Richard Adams. The answer was no. It was not acceptable.

2014
I began the sugar cookie campaign again. I wrote a history page to support my selection of the cookie. Students of Newton School in Pleasant Hill and I sent letters to Representative Steve Huffman and Senator Bill Beagle. I received no response. I made many phone calls, but to no avail. The secretary always said that she would ask Representative Huffman for a report. I never did receive that report. The Newton Local Schools Students have written letters to Ohio Representative Steve Huffman and Ohio Senator Bill Beagle requesting them to choose Sugar Cookies for Ohio's State Cookie. The students learned Ohio history and pioneer foods.

2018
I began the sugar cookie project again. I attended meetings with 12 groups and organizations in the area. I told them history, showed them pioneer pictures, and talked about the choice of cookies. Everyone was excited for the State Cookie and they signed the letters to Representative Steve Huffman.

A large orange history book was sent to Representative Huffman including pictures and supporters signatures to show the many groups of people who are in favor of adopting the Ohio Sugar Cookie.

Another retired school teacher in Caldwell in Eastern Ohio helped along the way in the selection of the Sugar Cookie for the Ohio Cookie. She took my letter to the historical society

and got signatures, bridge club, and retired teachers. She even put the information in the local Caldwell newspaper, Noble County Journal.

Last July I was told that I would receive an answer by November, yet still I did not receive any answer from Representative Steve Huffman.

2019
I met Representative Jena Powell at the Miami County Republican Lincoln Dinner. I told her about my Ohio State Sugar Cookie project. She was receptive and supportive, and encouraging. She, and every person who has been told about this project, has been very receptive, and agrees the Sugar Cookie would be an excellent addition to our roster of State Icons.

At this time, the opportunity is before you to vote in favor of adopting the Sugar Cookie as the Official Cookie of the State of Ohio. In doing so, you will have a hand in preserving our heritage and sharing the historical journey of our State for generations to come. And as an added bonus, the enjoyment of a delicious sugar cookie will add a smile to everyone's day.

Today, I urge you to Vote Yes to send this from Committee to the House of Representatives for adoption. Such an act would benefit all, but would also give me a sense of completion to my quest that has spanned over a decade. Thank you.

Sincerely,
Virginia Kinney

Review of the History of Foods of various geographic areas in the United States of America.

OHIO
The Gateway to the West

Ohio has been an important state for the development of the United States. After the 13 colonies won the American Revolutionary War in 1781, they became known as the United States of America.

Many families wanted to move to a new location west of the Appalachian Mountains. Before the land could be sold, it had to be surveyed. The Indians already lived in Ohio. When the settlers came into the area, the wild animals (deer and buffalo) moved away. This caused the Indians to have no meat. The Indians and white settlers had wars with one another. Finally, the white settlers won and the Greene Ville Treaty was signed.

The new territory for the United States was called the Northwest Territory. The Territory of Ohio, which was a part of the large Northwest Territory, became a new state on March 1, 1803.

Ohio became known as the Gateway to the West.

Early settlers sailed on the rivers in Ohio on flatboats to locate their new homesteads.

There were no roads in Ohio; only Indian trails or animal paths. When the trees had been cut and a road was built across the state of Ohio in 1825, a road was begun from the Ohio River.

Pioneers settled in the new area. They moved all of their items and belongings with horses pulling a wagon that was called a Conestoga wagon.

The pioneers had limited amounts of food to eat. They cooked their food in metal pots in a fireplace. They raised their own food. Corn and wheat were taken to a local mill to grind it into flour. The men hunted for meat and went fishing. Often early families had little food to eat.

As more families moved west into Ohio, communities developed. The farm people then had a place to sell their extra supplies and to purchase items like sugar and salt. As the farms continued to develop larger fields of crops and to raise more animals, the family prosperity increased.

Mothers and grandmothers made cookies. Sugar cookies became quite popular in Ohio in the late 1800s.

Virginia L. Kinney

There are many different recipes for making sugar cookies. However, most of the recipes have the same ingredients which are: flour, butter, milk and eggs. These items were raised on the farm. The sugar, vanilla, and soda were purchased for making the cookies.

This cookie became a very popular family item to eat and enjoy.

Therefore, I suggest that the Sugar Cookie should be selected for the state cookie of Ohio.

Virginia L. Kinney
2015

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Official State Foods

Many symbols of a state are edible: items such as fish, nuts, and berries to name a few. They will not be found on this list.

This list only includes items that were specifically adopted as a food item. It includes everything from deserts, cookies, and muffins to complete meals.

Official foods listed by state. (List by state or year)

State	Name	Designated as	Year
Alabama	[None]		
Alaska	[None]		
Arizona	[None]		
Arkansas	[None]		
California	[None]		
Colorado	[None]		
Connecticut	[None]		
Delaware	Peach pie	Official dessert	2009
Florida	Key lime pie	Official state pie	2006
Georgia	Grits	Official prepared food	2002
Hawaii	[None]		
Idaho	[None]		
Illinois	Popcorn	Official state snackfood	2004
Indiana	Sugar cream pie	Official state pie	2009
Iowa	[None]		
Kansas	[None]		
Kentucky	[None]		
Louisiana	Beignet	Official state doughnut	1986
Louisiana	Mayhew jelly	Official state jelly	2003
Louisiana	Louisiana sugar cane jelly	Official state jelly	2003
Louisiana	Natchitoches meat pie	Official state meat pie	2003
Louisiana	Gumbo	Official state cuisine	2004
Maine	Blueberry pie	State dessert	2011
Maine	Whoopie pie	State treat	2011
Maryland	Smith Island cake	State dessert	2008
Massachusetts	Corn muffin	Official muffin	1986
Massachusetts	Baked navy bean	Official bean	1993
Massachusetts	Boston cream pie	Official dessert or dessert emblem	1996
Massachusetts	Chocolate chip cookie	Official cookie	1997
Massachusetts	Boston cream donut	Official donut	2003
Michigan	[None]		
Minnesota	Blueberry muffin	Official muffin	1988
Mississippi	[None]		
Missouri	Ice cream cone	Official dessert	2008
Montana	[None]		
Nebraska	[None]		
Nevada	[None]		

Tweet 22

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Symbol lists
Other lists
State rankings
THE CHRONICLE
NETSTATE STORE
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New Hampshire	[None]		
New Jersey	[None]		
New Mexico	Biscochito	Official cookie	1989
New York	Apple muffin	Official muffin	1987
New York	Yogurt	Official snack	2014
North Carolina	[None]		
North Dakota	[None]		
Ohio	[None]		
Oklahoma	Fried okra, squash, cornbread, barbecue pork, biscuits, sausage and gravy, grits, corn, strawberries, chicken fried steak, pecan pie, and black-eyed peas.	Official state meal	1988
Oregon	[None]		
Pennsylvania	[None]		
Rhode Island	Calamari	Official state appetizer for the state	2014
South Carolina	Boiled peanuts	Official state snack food	2006
South Carolina	Barbecue	Official State Picnic Cuisine of South Carolina	2014
South Dakota	Kuchen	Official state dessert	2000
South Dakota	Fry bread	Official bread	2005
Tennessee	[None]		
Texas	Chili	Official state dish	1977
Texas	Pecan	Official state health nut	2001
Texas	Tortilla chips and salsa	Official state snack	2003
Texas	Pan de campo (cowboy bread)	Official state bread	2005
Utah	[None]		
Vermont	Apple pie	State pie	1999
Virginia	[None]		
Washington	[None]		
West Virginia	[None]		
Wisconsin	Kringle	State pastry	2013
Wyoming	[None]		

The Oxford Companion to American Food and Drink, edited by Andrew F. Smith. 736 pages. Publisher: Oxford University Press, USA; 1St Edition edition (May 1, 2007) Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle, and the origin of Bloody Marys to jambalaya, *The Oxford Companion to American Food and Drink* provides a concise, authoritative, and exuberant look at this modern American obsession. Ideal for the food scholar and food enthusiast alike, it is equally appetizing for anyone fascinated by Americana, capturing our culture and history through what we love most--food!

Building on the highly praised and deliciously browseable two-volume compendium *The Oxford Encyclopedia of Food and Drink in America*, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor, mint, next to cash registers at bars. Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors.

The Oxford Encyclopedia of Food and Drink in America, edited by Andrew F. Smith. 1,584 pages. Publisher: Oxford University Press, USA (December 9, 2004) The history of food and drink in America is an exciting tale of unexpected twists and turns that are even more amusing than the oft-repeated myths. It is a story filled with hot-shot inventors, high-flying promoters, risk-taking growers, efficiency-conscious processors, hard-hitting advertisers, and lip-smacking consumers--all of whom have contributed to transforming lowly American food into a worldwide culinary delight.

In 800 intriguing articles (from over 200 contributors), *The Oxford Encyclopedia of Food and Drink in America* covers the significant events, inventions, and social movements in American history that have affected the way Americans

Review of the History of Foods of various geographic areas in the United States of America.

North Dakota

North Dakota has many popular foods. Wheat is the most popular crop (site includes recipes). Milk is the "Official" state beverage.

Many northern Europeans settled in North Dakota. They introduced the dishes of their homelands, which are still enjoyed today. North Dakota/German recipes & cookbooks. The Scandinavians also settled in North Dakota. Every year the Norsk Hostfest is a popular destination for family fun & food.

What did Nebraska pioneers eat?

"The buffalo herds of the plains played a key role in the frontier life and food supply of early North Dakota. Both the Indians and the settlers were dependent on these animals...The Indians of the northern Great Plains obtained such necessities as food, clothing, shelter, and fuel from the buffalo. As a food source the buttalo provided fresh meat, tallow, bone marrow, pemmican, and dried or jerked meat. The Indians considered tongues, dried and smoked as a delicacy...North Dakota has has an agricultural economy since the time the territory became a state. It is probably the most rural state in the country, with about 90 percent of the land in farms. The cultivation of spring and durum wheat and barley, along with the raising of cattle and hogs and dairy operations, constitutes the state's agriculture...The pioneers who came to Dakota in wagons brought potatoes, squash, rice, preserves, pickles, and eggs. The fragile items such as eggs were packed in cornmeal for the rough journey. However, the supply of both eggs and cornmeal was usually exhausted at journey's end. In 1812 a small group of Scottish Highlanders established a settlement in the Red River Valley and ignored the eating habits of the area, which were primarily based on the food of the Indians. The Highlanders had brought with them salt pork and beef from England, as well as oatmeal for porridge, salt fish, and shortbread...The largest group of Icelandic settlements in this country is in North Dakota. Skyr, a version of yogurt, was made by many of the Icelandic housewives and was served with blueberries...The Norwegians still bake many of their native cookies and pastries."

---*Taste of the States: A Food History of America*, Hilde Gabriel Lee [Howell Press:Charlottesville VA] 1992 (p. 188-191)

Ohio

Ohio has many special foods and recipes. These were brought to the Buckeye state by settlers from many different countries, ethnic groups and religions. Did you know in the 19th century Cincinnati was known as "Porkopolis" because of it's famous hog industry?

Ohio's early culinary heritage

In all times and places, people cook what they know. Folks setting forth into the great Ohio wilderness brought recipes and cooking apparatus from home. Wagon trains en route required "camp" cookery reminiscent of soldiers and explorers (think: Lewis & Clark, Daniel Boone). Most of the folks relocating from the original 13 states were already familiar with "New World" ingredients and substitutions. "Old World" heritage still played a big role in food choices and combination. Germans, English, Pennsylvania Dutch, French modified America's bounty to satisfy homeland tastes.

"Ohio was settled by veterans of the Revolutionary War who were given land grants...The pioneers in Ohio experienced many of the same lifestyles as their forefathers when they settled the East Coast. Cooking was done in iron pots in the open hearth. Food was raised of hunted. The pioneer women baked once a week in the hearth oven. Cookies and bread were baked first, followed by cakes and pies...Almost every farm home had a bean separator, since beans were a major ingredient in the farm diet. This hand-made machine, which threshed...beans, could be operated by dog power...Other items of the early Ohio kitchens were sausage stuffers and a lard press...Many settlers brought their native customs and cuisines to Ohio. The transplanted New Englanders brought with them their recipes for baked beans and salt pork and molasses. Dumplings makde with sour milk, chicken potpie...Some of these early settlers used bread stuffings for pork and beef, mainly to stretch a meal...The Germans brought their love for sausages, sauerkraut, and hearty meat and potato meals. Czech immigrants brougth one of their favorite dishes--fish boiled with spices andserved with a black sauce of prunes, raisins, and almonds... No fruit was more imporant to pioneer life than the apple...John Chapman, better known as Johnny Appleseed, left a trail of apple orchards throughout Ohio...Many of the first permanent settlers of Ohio were Germans from Pennsylvania...Cincinnati was established after the War of 1812 and became an elegant metropolis. Oysters were the luxury food...In the mid-nineteenth century Cincinnati was the world's greatest pork-packing center, turning hogs from Ohio, Indiana, and Kentucky into hams and sausages."

---*Taste of the States*, Hilde Gabriel Lee [Howell Press:Charlottesville VA] 1992 (p. 159-161)

Traditional Ohio recipes

- Cincinnati-style Chili ...a gift from the Greeks

- Buckeye candy

Official state foods & popular commodities
The official state beverage of Ohio (adopted by law) is tomato juice. Paragon tomatoes were "invented" in Reynoldsburg. If you need more details about tomatoes in Ohio & authentic Ohio tomato recipes? Ask your librarian to help you find a copy of *Livingston and the Tomato*, A.W. Livingston (inventor of the Paragon). This book has recently been reissued by Ohio State University Press with a forward by culinary historian Andrew F. Smith. The only other edible state symbol is the white tailed deer. Ohio's lush valleys grow several fruits and vegetables.

Looking for historic recipes?
Here is a cookbook published by the Ladies' Aid Society of the First Presbyterian Church, Marion, Ohio [1894]. Need more historic recipes? We have a copy of *The Presbyterian Cook Book*, Compiled by the Ladies of the First Presbyterian Church, Dayton Ohio c. 1911. We can send selected recipes if you wish. Mark Zanger's *The American History Cookbook* lists several recipes culled from historic cookbooks published in Ohio. Among these are: Apple brown betty, Boy's coffee, Coconut Macaroons, Delightful cakes, Hayes cake, Sheridan cake, Wheat bread with Potato Yeast, and Kumbish. If you would like to see these recipes, ask your librarian to help you find a copy. Hilde Gabriel Lee's *Taste of the States* offers Upside-Down Apple Tart (p. 160) and Chicken & Chestnuts (p. 162). Mary Anna Du Sablon's *Cincinnati Recipe Treasury* is perfect for examining ethnic (German, Greek) culinary contributions. Recipes included.

Ohio Buckeyes
The Ohio Buckeye (aesculus glabra) is the state tree of Ohio. Buckeye candy, fashioned to resemble the buckeye nut, is 20th century confection.

The tree: History, symbolism & traditions

The candy
"Buckeye. A peanut-buttter-and-chocolate candy made in little balls resembling buckeye nuts. The term is dated in print by the Dictionary of American Regional English to 1970, which describes it as "Cheap candy that used to be sold years ago." But according to Marcia Adams in Heartland (1991), "If Ohio were to declare a state candy, this recipe would be it...Some cooks like to leave a bit of peanut butter ball exposed when dipping in the chocolate so it more closely resembles a real buckeye." ---*The Encyclopedia of American Food & Drink*, John F. Mariani [Lebhar-Friedman:New York] 1999 (p. 45)

The *Buckeye Cookery Book* [1877] offers this recipe for Buckeye Candy, which does not include peanut butter. Chocolate was sometimes an ingredient, but not employed as coating.

The *Presbyterian Cook Book* [Dayton Ohio:1873-1911] does not reference any sort of Buckeye-type candy. This confirms the possibility Buckeye candy might be a more recent creation. Peanut butter, at any rate, was not a popular candy ingredient until the early 20th century. Prior to this it was considered a health food. Not likely to be dipped in chocolate.

An examination of old candy recipes confirms chocolate covered peanut confections (generally combining peanut butter and fondant) were known in the early 20th century. Andrew F. Smith includes this historic recipe in his book Peanuts: The Illustrious History of the Goober Pea (p. 155): "Peanut Bon-Bons. Take one part peanut butter and one part fondant, blend them thoroughly, press out and cut into squares, allow to harden, and then coat with dipping cream. The dipping cream my be colored a little with caramel. Source: Sherwood Snyder, *The Art of Candy Making Fully Explained* (Dayton, Ohio: Health Publishing Co., 1915), 30." Alice Bradley's Candy Cook Book (c. 1929) offers this: "Chocolate Peanut Butter Creams. 1/2 cup fondant, 3 tablespoons peanut butter, 1/2 teaspoon vanilla, Few grains salt, Coating chocolate. Mix fondant, peanut butter, salt, and vanilla with a spatula on marble slab or plate until thoroughly blended. Shape in small balls, and dip in melted coating chocolate." (p. 46. Fondant is basically powdered sugar, corn syrup and water.

More "finger food" suggestions from the Ohio State Library:

The Ohio Amish & Swiss are famous for their cheeses, which make ideal finger food.
- Ohio has multiple strawberry festivals and the Circleville Pumpkin Festival is well-known around the state.
- Ohio jams, jellies, honey, or fruit butters on crackers are another idea.
- Settlers discovered that Ohio was covered with forests, including maple trees. Waffle bites topped with Ohio maple syrup
- Ohio has a grape-growing and wine-producing tradition, and Concord grapes are nice treats.
- Popcorn is always easy, and Ohio farmers grow lots of corn. The Marion Popcorn Festival web site links to a popcorn museum with an FAQ of popcorn facts.

Ohio

Ohio has many special foods and recipes. These were brought to the Buckeye state by settlers from many different countries, ethnic groups and religions. Did you know in the 19th century Cincinnati was known as "Porkopolis" because of it's famous hog industry?

Ohio's early culinary heritage

"Ohio was settled by veterans of the Revolutionary War who were given land grants...The pioneers in Ohio experienced many of the same lifestyles as their forefathers when they settled the East Coast. Cooking was done in iron pots in the open hearth. Food was raised of hunted. The pioneer women baked once a week in the hearth oven. Cookies and bread were baked first, followed by cakes and pies...Almost every farm home had a bean separator, since beans were a major ingredient in the farm diet. This hand-made machine, which threshed...beans, could be operated by dog power...Other items of the early Ohio kitchens were sausage stuffers and a lard press...Many settlers brought their native customs and cuisines to Ohio. The transplanted New Englanders brought with them their recipes for baked beans and salt pork and molasses. Dumplings makde with sour milk, chicken potpie...Some of these early settlers used bread stuffings for pork and beef, mainly to stretch a meal...The Germans brought their love for sausages, sauerkraut, and hearty meat and potato meals. Czech immigrants brougth one of their favorite dishes--fish boiled with spices andserved with a black sauce of prunes, raisins, and almonds... No fruit was more imporant to pioneer life than the apple...John Chapman, better known as Johnny Appleseed, left a trail of apple orchards throughout Ohio...Many of the first permanent settlers of Ohio were Germans from Pennsylvania...Cincinnati was established after the War of 1812 and became an elegant metropolis. Oysters were the luxury food...In the mid-nineteenth century Cincinnati was the world's greatest pork-packing center, turning hogs from Ohio, Indiana, and Kentucky into hams and sausages."
---*Taste of the States*, Hilde Gabriel Lee [Howell Press:Charlottesville VA] 1992 (p. 159-161)

Some of the most famous traditional Ohio foods are:

- Ohio Shaker Lemon Pie The Amish and the Shakers both settled in the gentle valleys southwest of Canton. Recipe here (easy & delicious!)
- Cincinnati-style Chili (from the Empress Hotel)...a Greek inspired recipe!
- Buckeye candy

Official state foods & popular commodities

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OHIO

has been a state for
215 years.

Let's celebrate our
historic state with
Sugar Cookies.

$$\begin{array}{r} 2018 \\ -\ 1803 \\ \hline 215 \text{ years} \end{array}$$

Sugar Cookie

A State Cookie for Ohio

Please allow my recommendation to the State of Ohio Legislature that the Sugar Cookie be adopted as the official state cookie for Ohio. History often reveals itself by official proclamation and to celebrate our past with a timeless favorite such as the sugar cookie will forever be a reminder of our heritage.

Early land scouts traveled westward over the Appalachian Mountains, crossed the Ohio River, and explored the rolling hills of the Ohio Country. The scouts reported that the fertile soil, the abundance of wildlife, and the rivers and streams were full of fish and would be excellent territory for families. Settlers rushed into the new land. After years of hard labor, many families became more prosperous. The farmers planted and harvested enough food to supply their families and eventually had a surplus that they could trade or sell. They grew wheat and corn that was ground into flour. The cows supplied milk and cream to churn into butter. The chickens laid eggs. Sugar was purchased as transportation and commerce improved.

Mothers and grandmothers began making desserts for their families. Sugar cookies were often made because of the availability of the simple, basic ingredients. The origin of the homemaker determined whether the cookie dough was rolled out and cut into shapes or whether the dough was dropped by spoonfuls onto a cookie sheet.

The original recipes for the homemaker called for 'X' number of handfuls of flour, and butter the size of an egg. Add a pinch of salt and a dash of something else. There were no standard measuring cups or spoons. Today there are many variations of the sugar cookie.

The idea that sugar cookies should become the State of Ohio cookie has received support from our local school staff, students, mayor of the Village of Pleasant Hill, the Village Council, the Pleasant Hill History Center and many local citizens. When they hear a brief history of Ohio and the reasons I chose the sugar cookie, they agree and smile with pleasure.

The students who are a part of this project had many experiences:

- There was a review of Ohio history
- Local history stories were included
- General—later U.S. President—Harrison, influenced the settlement on the prairie in Newton Township, Miami County
- They learned why sugar cookies became popular when the pioneers settled in Ohio
- A variety of sugar cookie recipes were read and selected to make

Results of Promoting Ohio State Sugar Cookies

- Students learned How a Bill Becomes Law.
- Students learned how to promote a bill.
- Students learned how to write to state senators and representatives in Columbus.
- A class representative from Newton Local School attended the Pleasant Hill Village Council. She shared some of the Ohio History and information about State Sugar Cookies. The class made sugar cookies, which she shared with the Council.
- The class representative will promote the information to other groups including the Pleasant Hill History Center.
- This is a unique opportunity to become involved in state-wide community service.

There are many pleasant memories about children receiving cookies from grandmother's cookie jar. Honoring the humble sugar cookie as the official cookie of the State of Ohio will play a part in creating new memories for generations to come.

I recommend to the State of Ohio Legislature that the Sugar Cookie be adopted as the Official State cookie for Ohio.

Thank you for your consideration.

Virginia L. Kinney

Virginia L. Kinney
Ohio State Sugar Cookie Promoter

Sugar Cookie

A State Cookie for Ohio

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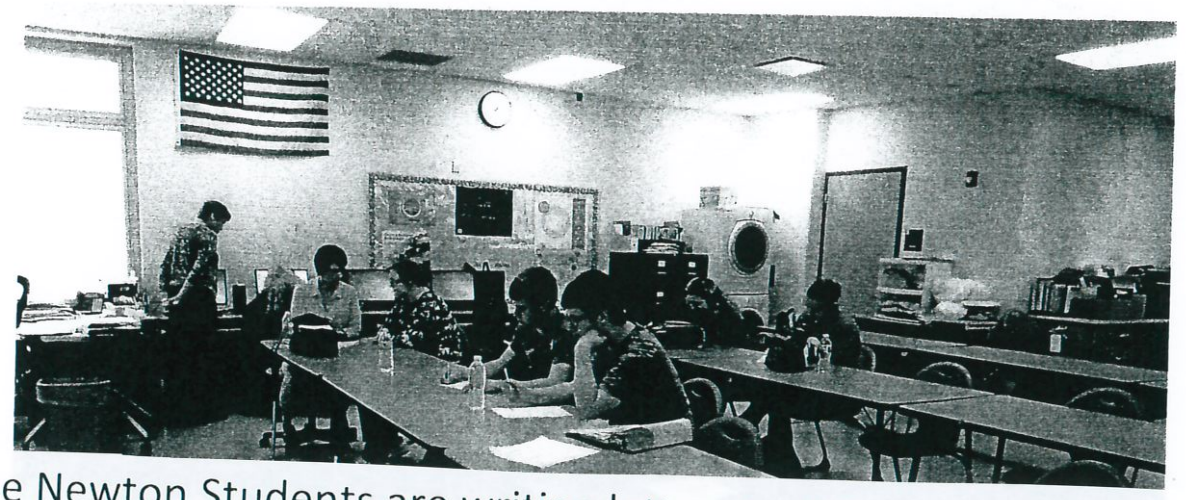
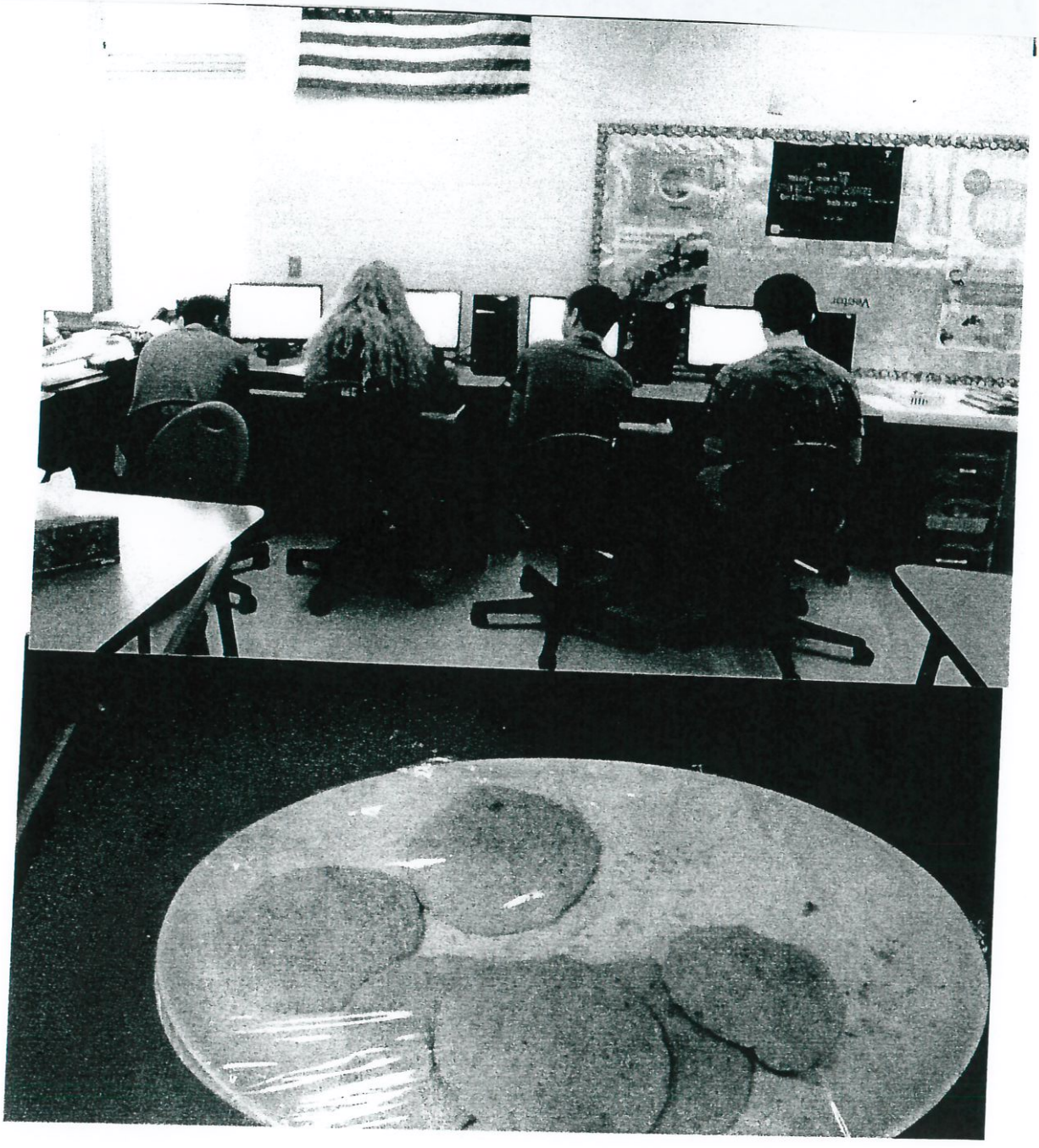
Thank you for your consideration.

Virginia L. Kinney



The Newton Students are writing letters to Ohio Representative Steve Huffman and Ohio Senator Bill Beagle requesting them to choose Sugar Cookies for Ohio's State Cookie. The students learned Ohio history and pioneer foods.



200 W. Monument
Pleasant Hill, Ohio
April 14, 2015

Representative Steve Huffman
Ohio House of Representatives
77 S. High St.
Columbus, OH 43215-6111

Dear State Representative Steve Huffman,

I'm writing to ask you to help make sugar cookies the state cookies. Back in the days of old when the men and women of this country travelled over the mountain to settle this great state and many others the pioneers would make a simple treat with whatever they had. This treat was sugar cookies. This is why it would be great as our state cookie, it represents the, old hard working, simple days of the pioneers in Ohio.

Sincerely,

Chris Stokes

4500 Monroe Concord Rd.
Troy Ohio 45373
April 14, 2015

Senator Bill Beagle
State house
1 Capital Square
Senate Building –Room 132
Columbus, OH 43215

Dear State Representative Steve Huffman,

Hello my name is jalynn. I am writing to you to petition for the sugar cookie to be the state cookie of Ohio. During the pioneer days they had limited amounts of food to eat. The sugar cookie ingredients were readily available. I think the sugar cookies should be the state cookie because this cookie was commonly prepared by the first pioneers settled in Ohio.

I would like you to consider making the sugar cookie the state cookie. Thank you for your time.

Sincerely,

Jalynn Mead

375 North Rangeline Road

Pleasant Hill, Ohio 45359

April 14, 2015

Representative Steve Huffman

Ohio House of Representatives

77 South High Street, Floor 11

Columbus, Ohio 43215-6111

Dear State Representative Huffman,

I would like for you to consider having the sugar cookie as the Ohio State cookie. The first settlers, in the early 1800s, traveled by covered wagon settling in Ohio. Mothers and grandmothers made cookies, and the sugar cookie became very popular in Ohio in the late 1800s. It is very important that Ohio have a state cookie "Sugar Cookie" because it dates back to the late 1800s. The sugar cookie represents our state's history.

Sincerely,

Suzie Armstrong

9 East Hill Street
Pleasant Hill, Ohio 45359
April 14, 2015

Representative Steve Huffman
Ohio House of Representatives
77 S. High St.
Columbus, OH 43215-6111

Dear State Representative Steve Huffman,

When the first settlers came to Ohio, the families barely had any food or resources. But one of the foods they had that was easy to make was the sugar cookie. The ingredients were readily available and easy to make. This made the sugar cookie very popular throughout Ohio. Most settlers enjoyed this cookie. I think the sugar cookie should become our state cookie due to the rich history found in Ohio.

Sincerely,

Cody Skilling

122 South Williams St.
Pleasant Hill, OH 45359
April 14, 2015

Representative Steve Huffman
Ohio House of Representatives
77 S. High St.
Columbus, OH 43215-6111

Dear State Representative Steve Huffman,

My goal is to have Ohio adopt the sugar cookie as the state cookie.

The history of the sugar cookie started out with the first settlers, who had limited amounts of food to eat. In the 1800's mothers and grandmothers made them with flour, butter, milk, and eggs which came from the farm, and sugar, vanilla, and baking soda was purchased from the General Store.

Sugar cookies are also great for any occasion, one of the easiest cookies to make, and sugar cookies are some of the oldest cookies to remain popular throughout time. I greatly hope you will consider Ohio's new state cookie to be the sugar cookie.

Thank you for your time.

Sincerely,

April Thoreen

April Thoreen

117 West Monument Street
Pleasant Hill, Ohio 45359
April 14, 2015

Senator Bill Beagle
State House
1 Capital square
Senate Building- Room 132
Columbus, OH 43215

Dear Senator Bill Beagle,

My goal for writing to you is to have Ohio adopt the Sugar Cookie as our state cookie.

The ingredients for the Sugar Cookie are flour, butter, milk, and eggs- this food was raised on the farm. The sugar, vanilla, and soda were purchased for making the cookies. The Sugar Cookie became a very popular family item to eat and enjoy.

Ohio became known as the "Gateway to the West," and the early settlers sailed on the rivers in Ohio on flatboats to locate their new homesteads. The pioneers settled in Ohio and moved their belongings with horses pulling wagons. They had limited amounts of food to eat; they cooked their foods in metal pots in a fireplace. Pioneers farmed and as more communities developed, they had a place to sell their extra supplies like sugar, salt, crops, meat. The mothers and grandmothers made cookies. The Sugar Cookie became quite popular in Ohio in the late 1800s.

Sugar Cookies make parties, gatherings, and just for snack fun. I love Sugar Cookies because they are soft, sugary, and they are really good fresh from the oven. My mom and I bake them all the time and I have to admit that I make some pretty amazing Sugar Cookies. Please adopt the sugar cookie as our state cookie.

Thank You! ☺

Sincerely,

Britney Oburn

Britney Oburn

9 East Hill Street
Pleasant Hill, Ohio 45359
April 14, 2015

Senator Bill Beagle
State House
1 Capitol Square
Senate Building- Room 132
Columbus, OH 43215-6111

Dear State Senator Bill Beagle ,

When the first settlers came to Ohio, the families barely had any food or resources. But one of the foods they had that was easy to make was the sugar cookie. The ingredients were readily available and easy to make. This made the sugar cookie very popular throughout Ohio. Most settlers enjoyed this cookie. I think the sugar cookie should become our state cookie due to the rich history found in Ohio.

Sincerely,

Cody Skilling

P.O. Box R
Pleasant Hill, Oh 45359
April 18, 2015

State Representative Huffman
House of Representatives
The Riffe Center
77 High Street
Columbus, OH 43215-6111

Dear Representative Huffman:

Recently I learned that several states have a state cookie. No state cookie is listed on the internet for Ohio.

Enclosed are the reasons I suggest that the State of Ohio Legislature adopt the sugar cookie for our state cookie.

Sincerely,

Virginia L. Kinney

Virginia L. Kinney

Enclosures

P.O. Box R
Pleasant Hill, Oh 45359
April 18, 2015

Senator Bill Beagle
State House
1 Capitol Square
Senate Building Room 132
Columbus, OH 43215

Dear Senator Beagle:

Recently I learned that several states have a state cookie. No state cookie is listed on the internet for Ohio.

Enclosed are the reasons I suggest that the State of Ohio Legislature adopt the sugar cookie for our state cookie.

Sincerely,

Virginia L Kinney

Virginia L. Kinney

Enclosures

P.O. Box R
Pleasant Hill, OH 45359
June 23, 2015

Senator Bill Beagle
State House
1 Capitol Square
Senate Building Room 132
Columbus, OH 43215

Dear Senator Beagle:

Thank you for your letter about not selecting Sugar Cookies for the State of Ohio cookie.
Yes, the students were quite interested in the project. They enjoyed learning about Ohio History and making cookies. It was a great way to share the information.

The listing of official state foods "included everything from desserts, cookies, and muffins to complete meals." BUCKEYES are NOT cookies. BUCKEYES are a CANDY, classified as a dessert. The ingredients include powdered sugar, butter, peanut butter and chocolate. These ingredients were not available to the early Ohio settlers. They used the ingredients that they had on hand—eggs, butter, and the flour they ground from wheat.

The name of the Buckeye candy was derived from the appearance of the nut produced by the Buckeye tree. The name of Buckeye candy was not derived from the Ohio State athletic teams, etc.

The Ohio legislature can select BOTH the Sugar cookie and Buckeye candy for the State of Ohio official state foods.

Thank you for your consideration.

Yours truly,

Virginia L. Kinney

Virginia L. Kinney

Bill Beagle
State Senator
5th District

Boards and Commissions
Aerospace & Aviation Technology Committee
Governor's Executive Workforce Board
Retirement Study Council
Third Frontier Advisory Board

Committees
Chair, Finance Subcommittee on Workforce
Vice Chair, Ways & Means
Finance
Agriculture
Financial Institutions
Health & Human Services
Insurance

May 15, 2015

Virginia Kinney
P.O. Box R
Pleasant Hill, OH 45359

Dear Ms. Kinney,

Thank you for your letter and package of research regarding naming the sugar cookie as Ohio's official state cookie or dessert.

I appreciate the time you took to compile these resources and the effort you and your students put into this research. I am happy to hear that Ohio students are studying our state's history in depth and learning more about the legislative process.

As you may recall, last year Representative Adams from Miami County introduced House Bill 582 to make the buckeye the state homemade candy. Due to many differing opinions about which dessert should be the official cookie or candy of the State of Ohio, the bill failed to pass the legislature.

To assist in your studies of Ohio's history and legislature, I would like to invite you and your students to visit the Ohio Statehouse during a session day. The Ohio Statehouse also has a rich history and offers a unique inside look at how bills move through the legislative process whether it is in committee hearings or session. Should you and your class be interested in visiting the statehouse, please don't hesitate to contact my office.

Again, thank you for your letter and if I can ever be of further assistance on any other state issue, please don't hesitate to contact my office.

Regards,

Bill Beagle
State Senator
Ohio's 5th District

Ohio Statehouse, Columbus, Ohio 43215 | (614) 466-6247 | Beagle@OhioSenate.gov

P.O. Box R
Pleasant Hill, OH 45359
June 23, 2015

Senator Bill Beagle
State House
1 Capitol Square
Senate Building Room 132
Columbus, OH 43215

Dear Senator Beagle:

Thank you for your letter about not selecting Sugar Cookies for the State of Ohio cookie.
Yes, the students were quite interested in the project. They enjoyed learning about Ohio History and making cookies. It was a great way to share the information.

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The name of the Buckeye candy was derived from the appearance of the nut produced by the Buckeye tree. The name of Buckeye candy was not derived from the Ohio State athletic teams, etc.

The Ohio legislature can select BOTH the Sugar cookie and Buckeye candy for the State of Ohio official state foods.

Thank you for your consideration.

Yours truly,

Virginia L. Kinney

Virginia L. Kinney

P. O. Box R
Pleasant Hill, OH 45359
August 20, 2009

State Representative Richard Adams
79th District
House of Representatives
The Riffe Center
77 High Street 13th Floor
Columbus, Ohio 43215

Dear Representative Adams:

I recently learned that several states have a state cookie. No state cookie is listed on the Internet for Ohio.

Enclosed are the reasons I suggest that the State of Ohio Legislature adopt the sugar cookie for our state cookie.

Sincerely,

Virginia L. Kinney

VK:ts
Enclosure

Richard N. Adams

State Representative, 79th House District

September 2, 2009

Mrs. Virginia L. Kinney
Box R
Pleasant Hill, OH 45359

Dear Mrs. Kinney,

Thank you for your letters and information on a lack of "State Cookie" and lyrics to "Beautiful Ohio." There is practically no interest in what other legislators view as 'frivolous' legislation when more complicated items should be resolved. However, frequently similar topics are lumped into a bill or added to another comprehensive bill. I will keep your suggestions in mind should the opportunity for further consideration present itself.

Again, thank you for your correspondence.

Sincerely,

Richard N. Adams
State Representative
Ohio House District 79

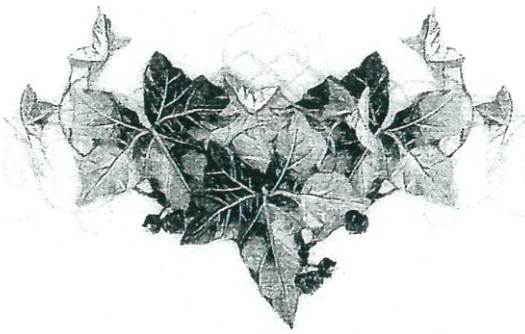
Capital:
77 S. High Street
Columbus, OH 43215
(614) 466-8114
(614) 719-3979 (fax)
(800) 282-0253 (toll free)

Committees:
Agriculture and Natural Resources
Education
Elections and Ethics
Financial Institutions, Real Estate, and Securities

District:
Miami County and
Darke (Part) County

District79@ohr.state.oh.us

www.house.state.oh.us



P.O Box R
Pleasant Hill, OH 45359
July 24, 2017

Dear Senator Faber,

Thank you for listening about my project requesting that the Sugar Cookie should be the State of Ohio cookie.

I continue to receive good response from people when I tell them about the project to get the Sugar Cookie to become a state cookie for Ohio.

What is the decision the Ohio Senators made for the Sugar Cookie?

Thank you for your response.

Sincerely
Virginia K. Kinney

P.O. Box R
Pleasant Hill, OH 45359
January 10, 2018

Dear Rep. Fobes,

March 1, 1803
Is a very important historical date to me.

1803 is the year that Ohio became a state
Let's spread the word before it is too late.

Let's honor the 70 thousand pioneer people who left their homes and moved into the Northwest Territory.
That plan led our nation to grow into freedom and glory.

Ohio is the 17th state in the United States.
Ohio has produced many outstanding people, products, and dates.

Martha Washington had a recipe for Sugar Cookies.
We can use her recipe - both you and me.

What is your choice about our Ohio history?
The facts are interesting and exciting, not a mystery.

Please send me your response for selecting Sugar Cookies for our State Cookies

Yes or No - Sugar Cookies have been selected for our state cookies.

Yours truly,
Virginia L. Kinney
(937) 676-2120

P.O. Box R
Pleasant Hill, Ohio 45359
March 12, 2018

Dear Sugar Cookie Fan,

A few states have selected cookies for a state cookie. Ohio does NOT have a state cookie.

When the pioneer families crossed the Ohio River with their horses and wagons, they carried all of their personal and home items while they continued to their new farm land. At this time there were no villages or stores to purchase food.

Later, when the farmers produced their own milk, eggs, and flour, more food was available and consumed.

When their extra items were produced, some were exchanged for sugar. The families could enjoy a treat. Sugar Cookies were often chosen. Sugar Cookies are still enjoyed today.

I would like for you to send a letter to Rep. Huffman requesting that a Sugar Cookie will be voted the official cookie for the State of Ohio.

Please send your letters to

Ohio Rep. Huffman
77 S. High St.
12th Floor
Columbus, Ohio 43215

Thank you for your help!

Yours truly,

Virginia L. Kinney

Virginia L. Kinney

As a resident of the State of Ohio, I wish to add my name to the Petition to designate the ever popular and humble Sugar Cookie to be the Official Cookie of the State of Ohio.

Not only is the Sugar Cookie one of the most popular varieties today, the Sugar Cookie holds an important place in Ohio History. During a time in early statehood when the basic ingredients were scarce, especially the sugar, the privilege of enjoying homemade Sugar Cookies was a very rare and special treat.

As a tribute to our State and the history that has brought us to our present day success, please celebrate our sweet tooth by making the Sugar Cookie the Official Cookie of the State of Ohio. In keeping with our Statehood dating to March of 1803, it is only fitting to make the month of March the Sugar Cookie Month in Ohio.

Thank you for your vote and support.

Respectfully submitted,

Please send your Petition to:

Ohio Representative Steve Huffman

77 South High Street, 12th Floor

Columbus, Ohio 43215

P.O. Box R
Pleasant Hill, OH 45359
Sept. 11, 2018

Dear Rep. Huffman,

I have received several questions asking about the acceptance of the State of Ohio Sugar Cookies. These people are from Miami County, Belmont County and Washington County. They all have supported this project with much enthusiasm.

It is amazing and delightful to me to hear several people recall how their grandmothers always made delicious Sugar Cookies for them.

I hope you can give me a positive response about the possible acceptance for offical symbol — Sugar Cookie.

Yours truly,
Virginia L. Kinney

P.O. Box R
Pleasant Hill, OH 45359
Jan. 25, 2019

Dear Senator Huffman,

Just to let you know that I am still working on various aspects to have the sugar cookie recognized and accepted as the offical cookie. Sugar Cookies would be exellent to be listed as the State of Ohio historic cookie.

People question me frequently about the Sugar Cookie. What is the current status on this issue?

Thank you.

Yours truly,
Virginia L. Kinney

SUGAR CAKES

4 cups flour
1/2 cup sugar
Yolks of 2 eggs
1 tablespoon rose water
1/2 teaspoon salt
4 tablespoons cream
1 1/2 cups butter

Sift the flour into a bowl in the shape of a cone. Make a hole in the center of the cone, like a crater. Into this put the sugar, the yolks of eggs beaten with the cream and rose water. Break the butter in small pieces and dot around the edges of the flour. Work all together with the hands, mixing and kneading it thoroughly. Roll out, cut in circles, place on buttered pan, dust with sugar, and bake until a pale brown.

SUGAR CAKES, ANOTHER WAY

4 cups flour
1 cup sugar
1/4 teaspoon salt
Yolk of 1 egg
1 tablespoon wine
1 tablespoon rose water
1 1/2 cups melted butter

Sift together flour, sugar, and salt. Mix the wine, rose water, and melted butter, and work into the first mixture until a smooth paste is formed. Roll very thin and cut, says Martha Washington, with a beer glass. Place on buttered sheets and bake.

SUGAR CAKES, STILL ANOTHER WAY

4 cups flour
2 cups sugar
1 teaspoon cinnamon
1/2 teaspoon salt
3/4 pound butter
Whites of 4 eggs
2/3 cup white wine

Sift together the flour, salt, sugar, and cinnamon. Work the butter into the mixture with the tips of the fingers. Beat the eggs slightly and add white wine. Mingle all together until it forms a paste that can be rolled out. A little more wine may be needed. Roll thin, cut in fancy shapes, and bake in a moderate oven.

CARAWAY CAKES

1 pound flour
1 pound butter
3 eggs
1 cup sugar
3/4 cup caraway seeds
3 tablespoons cream
2 teaspoons baking powder
1/2 teaspoon salt

Sift together the flour, sugar, salt, and baking powder. Work in the butter with the finger tips. Add caraway seeds. Moisten with the eggs, well beaten and mixed with the cream. More cream may be added if needed. Roll Out, shape into cakes, and bake in a moderate oven.

BISCOCHITOS

The State Cookie of New Mexico

Nutrition Facts

Serv. Size 1 cookie
Calories 70
* Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/Serving	% DV*	Amount/Serving	% DV*
Total Fat 4g	6%	**Total Carb.** 7g	2%
Trans Fat 1g		Fiber	0g
Sat. Fat 2g	9%	Sugars	0g
Cholest. 5mg	3%	Protein	1g
Sodium 30mg	1%		

Vitamin A 0% · Vitamin C 0% · Calcium 0% · Iron 2%

Ingredients: Wheat flour, vegetable shortening, granulated sugar, water, whole eggs, whole anise seed, baking powder, milk powder, cinnamon, salt.

0 88036 00821 4

from

Way Out West

5901-J Wyoming Blvd. NE, Suite 130 ~ Albuquerque, NM 87109

505-269-0838

20 oz (566g)