



Open Access Week at Gettysburg College

Open Access Week 2014

The Story of the Open Access Cookie Cutter

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Description

The idea of an open access cookie cutter, how it was created with help from Chip Wolfe at Embry-Riddle Aeronautical University, and a recipe to bake the perfect cookie. Perfect to serve at OA Week events!

Want to print your own cookie cutter? [You can.](#)

Disciplines

Library and Information Science | Scholarly Communication | Scholarly Publishing

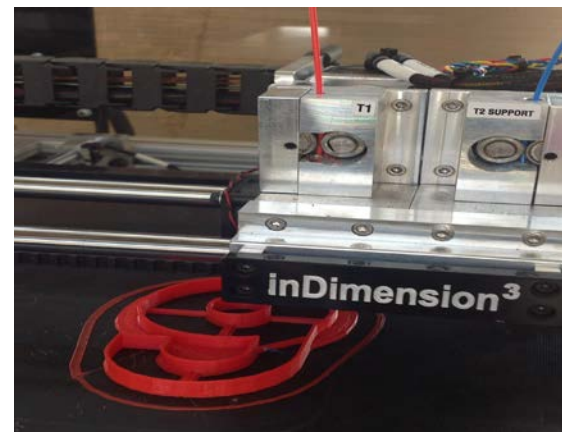
The Story of the Open Access Cookie Cutter

Musselman Library has a bit of a reputation as a "party library." We like to entertain, and we enjoy themed foods.

In the early stages of planning Open Access Week events for 2014, the Scholarly Communications Committee thought it would be clever to serve cookies cut in the shape of the open access logo.

We initially considered MacGyver-ing the right shape using a lower-case "g" cookie cutter, but quickly determined that a custom cutter was the way to go. We knew that Etsy sellers made custom cookie cutters using a 3D printer, so that was an option. But we liked the idea of an "open" cookie cutter, free to anyone. We knew we could print a cookie cutter on our campus 3D printer, but we didn't know how to design it.

We reached out to the bepress Digital Commons client community and asked if anyone could help. Chip Wolfe, Digitization Specialist/Access Services Technician at Embry-Riddle Aeronautical University in Florida, accepted the challenge. Chip designed a cookie cutter in STL format and we were able to print it here at Gettysburg College. We had so much fun that we printed it twice, in different sizes.



Use this cutter with a sugar cookie dough that does not spread while baking. Gettysburg librarians had great success with a family recipe provided by Janelle Wertzberger, Director of Reference & Instruction.

Open Access Sugar Cookies

1 1/4 c. butter, softened
2 c. sugar
2 eggs
5 c. flour
1 t. salt
4 t. baking powder
1/2 c. milk
1 t. vanilla

*Cream butter and sugar. Add eggs and beat until fluffy. Stir together dry ingredients and add alternately with milk. If dough is sticky, add flour to handle.
Chill at least 2 hours.
Roll on well-floured surface. Cut into desired shapes.
Bake at 350-375° F, about 8 minutes. Check bottom carefully. When cookies begin to brown, remove from oven.*

Note: These freeze beautifully if they are not frosted. Bake ahead, freeze, and frost when you need them!

