

Did you know...

Peppermint/Indiana ranks 4th in the nation in production, representing 6.8% of total output

Spearmint/Indiana ranks 5th in the nation in production, representing 3.2% of total output

Mints are grown for the essential oils they produce in specialized glands on the leaves and stems. That oil is recovered by steam distillation of the harvested hay and used for a variety of purposes, such as flavoring chewing gum, candy, tea, liquor, pharmaceuticals, toothpaste and other oral hygiene products.

Indiana Mint is grown primarily in the north central and northwestern part of the state because of favorable soil types and a relatively high water table in the region. Most production takes place in Porter, Laporte, St. Joseph, Elkhart, Jasper, Starke, Pulaski, Marshall & Kosciusko Counties.

As we savor the season and celebrate all of the aromas and tastes associated with it, ISDA hopes you will join us in recognizing the many contributions of our dedicated Hoosier mint producers.

Peppermint Patties

4 c powdered sugar

2 egg whites

few drops mint flavoring

chocolate baking chips



Beat egg whites until foamy. Add mint flavoring. Stir in powdered sugar, about 1/2 c at a time until dough gets thick, then continue mixing powdered sugar in with your hands, kneading as you go. If the dough is too sticky, add powdered sugar tablespoon at a time. When all the sugar is mixed in, shape dough into quarter size pieces and put on cooling rack to set. It will take a few hours to set all the way.

When mint pieces are set, melt chocolate in double boiler and dip mint pieces in. Place on wax paper to cool.