## In pasta it's the shape that counts

Thifty shoppers are piling more pasta; products in their shopping carris these days. This makes good sense because-macarout, spaghetti and noodles help siretch food dollars by extending more expensive protein foods.

"Macarout" is both a generic and a specific term. Generally, it describes the whole world of spaghetti, macarout and noodles. These products are also known as pasta, an Italian word meaning; "paste" (dough). Macarout also means a specific term (dough for macarout describes it as hollow and tube-shaped, from p.2.1 at 27 inch in diameter. from 0.05 to 0.11 and cord-shaped, from 0.05 to 0.11 and cord-shaped, from 0.05 to 0.11 and told and the shape.

NOODLES are flat and always con-

from 0.06 to 0.11 inch in diameter. Macaroni and spaghetti dilfer only in shape.

NOODLES are flat and always contain egg or egg solids. According to the federal standard of identity, at least 5.5 percent by weight of the total solids of noodles must be added egg solids.

The best pasta products are made from durum wheat, a special variety of high wheat grown in the north central United States. Though they're related, hard wheat is quite different from the soft wheat grown in Michigan. Michigap's soft white winter wheat is prized ayan ingredient in eake mikes, where a light, tender texture is desired.

Durum is an extremely hard spring willed. It is milled by special equipment into granular semolina, a coarse grind of flour made from the heart of durum wheat, or ground more finely into flour.

THE SEMOLINA or flour is mixed four.

THE SEMOLINA or flour is mixed with water and the resulting dough is

forced through dies to form the plain and fancy shapes for which the pasta family is famous.

Durum pastas, labeled "durum" or "made from semolina," cost no more than those made from ordinary flout, but they are considered premium quality. Macarond product made from durum or semolina are superior becasue they retain their shape and firmness during cooking. The lack of a mility-looking start residue in the cooking water is another clue that pasta was made from durum wheat.

The start is another clue that pasta was made from durum wheat.

The start is another clue that pasta was made from about 150 different pasta can choose from about 150 different pasta hapes. Italian cooks have a much greater choice — about 500 sizes and shapes.

SUBSTITUTING an unusual macaro-

SUBSTITUTING an unusual macaro-SDESTITUTING an unusual macaroin product is an easy way to give a new
look to familiar pasta dishes. When
substituting one type of uncooked macaroni product for another, make the
substitution on the basis of weight
rather than volume.

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Cup measurements of uncooked macaroni foods may not be accurate for several reasons. Pasta products cook up differently, Macaroni and spaghetti swell to about twice their measure when cooked. Noodles increase somewhat less. The variety of shapes and differences in air space between pieces also make uncooked pasta products measure differently. Cup measurements of cooked pasta products are satisfactory, however.

About 90 percent of the macaroni products in this country are enriched with iron and some of the B vitamins.





## A spud by any other name...

There's a mistaken notion that seems to be räther prevalent, according to Roy Kaschyk, execu-tive director of the Michigan Potato Industry Com-

"A lot of homemakers seem to think that if a pota-to bag says "Idaho" on it, the potatoes are intended for baking, but if it says "Michigan" on it, the pota-toes are not meant to be baked.

"That's a misconception about Michigan pota-toes," said Kaschyk.
"Michigan potatoes make very good bakers. They're good all-purpose potatoes, and that in-cludes baking.

"As good a bargain as Michigan polatoes are right now, at only pennies per pound, consumers who think they have to buy potatoes grown in other states in order to get good baking potatoes are missing a real good bet."

"Kasenyk thinks there are two main points that need to be made clear.

For one, he stresses, there is no such think as a potato variety named "Idaho." Actually as Idaho potato is simply a potato grown in Idaho. That state happers to specialize in a variety called Russet Bupbank, which has a dry, mealy texture and lends titself well to baking.

But Russet Burbanks are grown elsewhere, too—like Michigan Michigan Russet Burbanks exhibit the same good characteristics for baking, he said, explaining that the dryness and mealiness go with the variety, not the source region.

More Russet Burbanks are produced are produced are produced in Michigan than any other variety, but the majority of them go into the state's processing plants, where they are made into french fries and hash browns.

Many Michigan Russet Burbanks go to grocers' shelves, too, however. Since they are home-grown and don't have to have 2,000 miles of freight charges added into the price at the store, he said, consumers can get just as good a baker for a lot less cost than a western Russet Burbank.

The other point that should be clarified, Kaschyk sald, is that "round white" potatoes are also good for baking. Bound whites are the other basic type of potato grown in Michigan and account for more freshmarket sales than Michigan Russet Burbanks and have a slightly lighter skin color, though noticeably more brownish than "white."

"Round white potatoes are good any way you want to prepare them," he said. "You can mash 'em, bell 'em and bake 'em. They're good fried, they're local for scalloping, they're great in potato salads and they're perfect for creaming. But don't faiget that they can be baked." The texture of baked round whites won't be quite as dry as Russel Burbanks, but still and end result is excellent, he said.

He noted that another testimony to that usage came recently at a food dealers' convention ban-quet featuring all Michigan products. The potato dish was baked Michigan round whites, and there were many compliments on how good they were, he said.

He pointed out that in greery stores, bags of Michigan potatoes usually do not specify what type of pariety is inside, although in some cases Russet Burbanks may have that name prominently dis-

If not, chances are the contents are one of the round white varieties. "The label won't say they're baking potatoes, either," he said, "but remember—you can use them that way anyway.

"In times like these, most of us are watching our pennies wherever we can. It just makes a lot of sona. to try to get the most for our money, and Michigan potatoes are always reasonably priced. "If you like baked potatoes, get a real bargain best time. Bake a Michigan potato."



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