Michigan potatoes regaining market position

2C(F)

Michigan's potato industry has been growing the past few years — so much so that it is no longer the lith largest potato producing state in the nation. Recently published federal statistics show that Michigan has moved up in the rankings and is listed as No. 9. "This year 58,000 acres in Michigan have been planted in polatoes," said Roy H. Kaschyk, executive director of the Michigan Potato Industry Commis-sion in Lansing. "That's quite a jump. Not too many years ago there were only about 37,500 acres of potatoes in Michigan."

Not too many the second second second should be a second s

DURING THE Depression, Michigan was still producing about as many po-tatoes annually as a third of a century earlier, on roughly the same amount of

earlier, on roughly the same answard earlier, on roughly the same acreage. But after World War II the state's polato industry went into a decline, failing to stay up to date as other states became more aggressive in their potato oproduction and marketing. Gradually, however, Kaschyk said, leaders in the Michigan industry realised they were losing their markets and recognized the need for a more pro-measure and the market of a more pro-measure and the market of a more pro-measure and the measure of the more pro-

ledgers in us internet. Ited they were losing their markets and recognized the need for a more pro-gressive approach. This attitude led to the creation of the Michigan Polato Industry Commis-sing the second of the second and support research to improve pro-ductivity and quality. The research investment of the Com-mission has 260 hundredweights of blichigan was and hundredweights of blichigan was and

Michigan ahead of auch well-known po-tato states as Minnesota and New York, which had previously ranked No. 9 and No. 10 respectively in production. Michigan now holds the No. 9 spot both in production and acreage. In the latter category it might move even higher, Kassky kolnicd out, since this year Michigan's 58,000 acres of plant-

THE MICHIGAN points was in the 1959s. THE MICHIGAN points crop in 1982 totaled 128-billion pounds. Last year, with slightly less favorable grow-ing weather, production fell slightly to Just over 1.20 billion pounds. But that's still more than one-hall the production of 1904, Michigan's record year, and the figure was achieved on about one-sixth the potato acreage of the early 1900s. The more than 1.20-billion pounds in each of the last two years have vaulted Michigan ahead of such well-known po-tuto states as Minnesota and New is better Twice a week

REPORT OF CONDITION

ilic and foreign sub

BICHIGAN NATIONAL BANK - FARMINGTON

Resources and Liabilities

SSER

Deposits: In dom Non

torast-bearing

petual preferred stock.

Cash and balances due from depository institutions Noninterest-bearing balances and currency and coin Interest-bearing balances.

Surplus. Undivided profits and capital reserves. Comulative design currency translation adjustments. Total equity capital. Total liabilities, limited-life preferred stock, and equity capit

c. Die underspreid directoris, sitest to the conscituess of statisment or resources and laborates. We declare het to the statisment of resources of the statisment of the declare het to the statisment of the statisment declare and is the statisment of the declare and is the statisment of the declare and is the statisment of the declare statisment of statisment of the decl

Alle n. Huntuch

,

<text><text><text><text><text><text><text>

Pepsi
 Diet

Pepsi Free • Pepsi Free • Pepsi Light Mountain Dew

Diet Pepsi

1/2 ltr. 8 PK.

\$1.89+dep.

xpires 2/9/8

205775

27843 Orchard Lake Rd. at 12 Mile

Farmington Hills 553-8777

L. Nancy J. Finley

V.P. 4 Caphior

January 29, 1925

è

of the above-named bank do hereby declare that this Report of Condition is true and correct to the best of my knowledge and balls

Twice a

8

0

of

EACH ONE of the segments of the Michigan potato industry has been a positive factor in its revival, Kaschyk positi said.

Faid. The two is its terral, has the two is two is the two is two is the two is tw

ship, As the Michigan potato industry con-tinues to expand, it plays an important role in state and local economies, Kasrole in state and local economies, Kas-chrk and. Chroduction costs are estimated at about \$1,200 per acre, mostly in sup-plet and the state of the state seque-ment, person online is pupped into the local economies in polato regions each year end mission polato regions each yearent times by the suppliers, through wages and taxes they pay as well as their own expenditures in doing busi-ness.

CAJUN SMOKED FISH 'N' TATERS 4 large Michigan baking potatoes (about 10 ounces each) 16 cup coarsely chopped mushrooms 36 cup micode celery 2 thep, each minced green pepper and onion

onion 6 they, melied butter or margarine 14 cop half and half or milk 14 cop shredded Cheddar cheese 2 cops flaked amoked fish (salmon, troat, or whatever is available)* Salt and caysent pepper, to taste tront, or whatever is available; Salt and cayenne pepper, to taste Paprika, for garnish

Wash potatoes, pierce skin and bake in 400 degree oven 50 to 60 minutes, until tender. In skillet saude mush-rooms, celery, pepper, and onloss in 2 tablespoons of the butter. Cut cooked

DES

the builter. Coupon a tup, san COUPON DUBROVNIK BAKERY AND COFFEE SHOP Saturd Satur of Old Sense LOCATEDIN DRAKESHIRE SHOPPING PLAZA DRAKE RD. & GRAND RIVER AVE. + FARMINGTON

> THIS OFFER EXPIRES 3-3-85 TRY OUR BREAD - YOU'LL LOVE ITI

> > Buy a Large or X-Large Pizza GET IDENTICAL

SMALL PIZZA

Da Coupon Per Order Pick-Up or Delivery Expires 2-28-85

2

FREE

Open 8 am-8 pm Tues. Ihru Sat., Sunday 8 am-3 pm For Carry Outs or Special Orders Call 471-0733

potatoes in half lengthwise; accop out publicaving enough to make a sturdy shell. Mass publy with remaining 4 tablespoons butter and the balf and half until fluffy. Stir in svegtables and cheese. Fold in fish. Season with sait and cayene. Spoon mixture into potato abelis. Place on baking abeet; bake in preheated 350 degree over 10 minutes or until tops are lightly browned. Dust with paprike. (Make 8 stuffed potato halves). "Note: One 154-oz. can salmon, drained, or other canned or cooked fish can be substituted for the moked fish. Season with a dash of liguid smoke. CHEVP POTATO FAILS

CRISPY POTATO BALLS 2 cups unseasoned meshed Michigan potatoes (1 pound)

polaices (1 pound) 1 egg 3 tablespoons silced green onions 3 tablespoons chopped paraley 2 tablespoon famel seeds 1 teappoon salt 14 teappoon pepper 2 to 3 ounces sharp cheddar cheese, cut into 18%-in subse Vegetable oil for deep frying

Vegetable oil for deep frying The bowi combine all ingredients ex-cept cheese and oil. Mit to blend thor-oughly, Cover and chill 1 bour. Form a genorous 14 tablespoors of the polato mixture around one of the cheese cubes. Repeat with remaining polato mixture and cheese cubes. Chill 1 hour. In beavy 2 quart saucepan heat 2 inch-es of 01 to 300 degrees. Deep fry polato balls a few at time to maintain tem-perature just until lightly browned and crisp. about 2 minutes. Drain with solitic despoor. Serve bot. Makes 18 balls. (6+8 appeliters serving) Nois: Coxoed polato balls may be reheated on baking sheet in 37:-degree ven until crisp and heated through, about 10 minutes. CABOL'S POTATO CITADITS

CAROL'S POTATO CUT-OUTS acdium Michigan potatoes 3 medium 1 tsp. salt

Watercress sprigs Watercreas sprigs Silce potatoes 4% not thick. With small cookic cutters, cut centers out of potato alices. (Both the cut-outs and the "frames" will be used.) In 3 quart saucepan cover potato picces with boll-ing water. Sil in sail. Cover and cook about three minutes, just until potatoes are barely tender. Train immediately in strateer or colander. In heavy deep saucepan heat 3 Inches all to 378 de-greet. Add a portion of the potato picc-es (do not overcrowd). Fry until the minute, stirring once or twice, about 5 deep warm. Train on paper toweling. Neap warm. That are pre-toweling potato pieces with are in sign minute. Serve with hot potato pieces and muth-rcerns. Garnich with warerress and radiabes. Serve immediately. (8 appet-tempetato)

I tap. paprika % tap. pepper 12 medium mushrooms, halved Radishes Bolling water Vegetable oil for deep frying 1 tap. oakon salt Steak Tartare*

es. Serve immediately. (8 appet-rvings)

*STEAK TARTARE 1 ib. ican steak, ground twice % cup finely chopped onion 3 thsp. drained capers 1 tsp. sait % tsp. beamer

1/4 tap. pepper l egg yolk in half-shell

Lightly mix all ingredients except egg yolk. Form into mold, Make inden-tation in top; set in egg yolk in half-

ANOTHER FAVORITE POTATO SALAD 1% lbs. (4 to 5 medium) Michigan pota-3 hard cooked eggs, shelled and 3 hard cooked eggs, chopped 1% rups sliced celery % cup sour cream 3 thep, white vinegar 1 thep, prepared mustard % tap, pepper Salt to teste Buttes lettmes

Butter lettuce Paprika

Paprika Flace potatoes in Dutch oven or large saucepan with Ught fitting lid. Add 1 to 2 inches boiling water. Cover tightly and cook over high heat 30 to 40 minutes until potatoes are tender when plerced with fork. Drain, cool, and peci. Cut potatoes in % inch cubes. Place in large bowl with eggs, celery, onlong, and parsity. In small bowl whick to gether mayonalae, sour cream, vinc-gether mayonalae, sour cream, vinc-gether mayonalae, sour cream, vinc-gar, mustard, and popper. Toss genity with polato mixture. Bits in sail; cover and with polar box and the polato mixtu-ure. Dust with paprika. To vary add one or two of the follow-ing before tossing with dressing:

1 tsp. dill weed % cup halved cherry tomatoes % cup shredded carrots % cup crumbled crisp bacon % cup sliced green olives % cup shredded sharp Cheddar cheese

- Soup sareades sharp check
 Soup sliced radiabes
 Soup grees or red pepper
 Cop crumbled blue checke
 Cup chopped cacumber
 Cup chopped dill pickles

ALLER AND

2 MEDIUM PIZZAS CHEESE & 1 ITEM

*6.99

One Coupon Per Order Pick-Up or Delivery Expires 2-28-85

¥

2 X-LARGE

PIZZAS

CHEESE & 1 ITEM

***11.99**

One Coupon Per Order Pick-Up or Delivery Expires 2-28-85

J





TWO LARGE ROUND CHEESE & 1 ITEM

*9.20

One Coupon Per Order Pick-Up or Delivery Expires 2-28-85
