

# Antique Farm Equipment To Be On Display



A variety of equipment, spanning several decades, will be showcased on Friday and Saturday in front of the Maple River Grain plant, located on the south side of Main Avenue SW, just before McGrath Park. Much of the equipment on display is

between 80 and 100 years old.

Included in the collection is an old potato planter, walking potato plow, potato digger, and a Red River Potato Duster which was manufactured in Sabin, Minnesota in the early 1890's.



## Many Ways To Make Delicious Potatoes

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**Potatoes Au Gratin**

A French comfort food, this classic side dish combines potatoes, cream, salt, and pepper with Parmesan cheese to yield a dish that tastes far more expensive than the sum of its parts. The key is slicing the potatoes thinly and evenly and layering the slices in a snug, slightly overlapping pattern to ensure maximum flavor.

### Tater Tots

Crispy, salty potatoes are one of Americans' favorite foods, and surely something everyone remembers from childhood, even if mom only heated them up from a freezer bag. While the frozen version is often inexpensive, there's not much cheaper than a plain potato. Cutting a potato into cubes, seasoning, and roasting in the oven creates small morsels of crispy brown potatoes a whole lot healthier than packaged tater tots.

### Potato Pancakes

Every culture has a name for pan-fried potato cakes, from latkes to rösti. Light, crispy, and paradoxically hearty, they can be topped with savory or sweet condiments. A food processor is a time saver, but the old-school method of hand grating, along with onion, is well worth the extra work. To

get the right texture, squeeze the moisture out of the potatoes before adding other ingredients and forming into patties. For German potato pancakes, season with salt and pepper and add a touch of flour and an egg to hold the mass together. Heat a good amount of oil in a heavy skillet, ladle in portions one at a time, and flatten each into a patty. Traditional accompaniments include sour cream and applesauce, but be creative -- everything tastes good with fried potatoes.

### Potato Hash

A potato hash takes advantage of both inherent textures of the root vegetable: soft and crispy. Although a hash may seem like a haphazard combination of ingredients warmed up in a skillet, there is an art and technique to apply, from partially cooking potatoes in vinegar water to maintain their shape to cooking in batches to make sure each element crisps properly. For added flavor, the combinations are countless. Try the classic of onion, green peppers, and chili peppers, or sweet potatoes and mushroom. Turn this into a cheap yet hearty meal by topping the hash with sunny-side-up eggs.



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