Lying in bed the other night unable to sleep, I began musing on the subject of potato chips. My penchant for research led me to investigate their origin and worldwide popularity.

Legend has it that George Crum, a half Native American, half African American cook at Moon Lake House Restaurant in Saratoga Springs, New York, invented the chip in response to a customer’s demand for a “thinner, crispier potato.” This supposedly took place on August 24, 1853.

However, William Kitchener’s 1822 cookbook The Cook’s Oracle, a favorite in Great Britain and the United States, published recipe 104 which directs, “peel large potatoes, slice them about a quarter of an inch thick, or cut them in shavings round and round, as you would peel a lemon; dry them well in a clean cloth, and fry them in land or dripping”.

Also, recipes for potato chips in the United States are found in Mary Randolph’s Virginia House-Wife (1824) and in N.K.M. Lu’s Cook’s Own Book (1832). Both cite Kitchener. (It probably wouldn’t be advisable to mention this in Saratoga Springs, though. They’re pretty proud folk up there.)

Have you ever wondered how many flavors of potato chips are found in different countries around the world? (Probably not. But if you have, here are a few of them.)

In Ireland, Joe “Spud” Murphy, owner of a chip company, developed a technique to season potato chips. He and his employee, Seamus Burke, produced the original Cheese and Onion, Barbecue, and Salt and Vinegar varieties in the 1950s. In 1954, barbecue flavored chips began being manufactured and sold in the United States. Soon the flavored chip became a world-wide favorite. Served hot, the chip is a side-dish; Served cold, a snack.

In Germany two flavors, red paprika and salted, are traditionally favored. However, in recent years, other seasonings, such as sour cream and onion, curry-sour and red and white (tomato ketchup and mayonnaise) have become popular there.

Our friends to the south in Colombia enjoy flavors such as lemon, chicken, chorizo, and sirloin steak with mushroom sauce.

The Walker Company is the leading producer of potato “crisps” in Great Britain. Various flavors include smoky bacon, lamb and mint, crab apple and cucumber, truffle, and lentil.

In our own country, the most favorite potato chip flavors remain salted, sour cream and onion, salt and vinegar, cheddar and dill. However, in Louisiana kettle-fried chips are popular and come in seasonings of Crawtator, Cajun dill, and Creole onion.

Packages of potato chips in New Zealand come in varied colors and flavors, making the consumption of them quite interesting. New Zealanders enjoy seasoned chips such as potato and beetroot, and carrot “crisps.” These flavors can also be found throughout the United Kingdom and Japan.

Other vegetables are made into chips. These include plantain, tapioca, yam and carrot. Banana chips are sold in the Philippines, and in Kenya one can buy chips made from arrowroot and cassava.

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Also, in the United Kingdom, Sweden, Finland and Australia, a new variety of chips made from rice is being marketed. They contain less fat so are a much more healthful snack than potato chips.

Sweet potato chips are found in Korea, New Zealand and Japan. India also sells chips made from a variety of vegetables including carrot and yam.

Ever wonder how many potatoes it takes to make one pound of potato chips? According to Husmans facts and figures, it takes four pounds of raw potatoes to make one pound of potato chips.

For example, in New Zealand a pound of potato chips contains 797 calories, 26g of fat, 111mg of sodium, and 14g of carbohydrates. In the United States, a pound of potato chips contains 797 calories, 26g of fat, 111mg of sodium, and 14g of carbohydrates.

Potato chips are usually made from either Atlantic, Snowden, Dakota Pearls or Dakota Crisps, most of which are grown in Florida. “New Potatoes” or “Early Potatoes” are the sweetest and potato chip manufacturers prefer them to the ones that are harvested later in the season.

While chips are enjoyed the world over, none can match the delicious crunch of Chef Russell’s homemade potato chips which are frequently served in our Embers dining room. (In fact, Parkview residents have actually been spotted sneaking one or two from a neighbor’s plate!)外邦人に対する敬意を示すために、以下のような例を提供します。

Baked for dipping or thin and crisp, of all snacks, connoisseurs rank the potato chip the highest in eating enjoyment, so go on and crunch a bunch!