

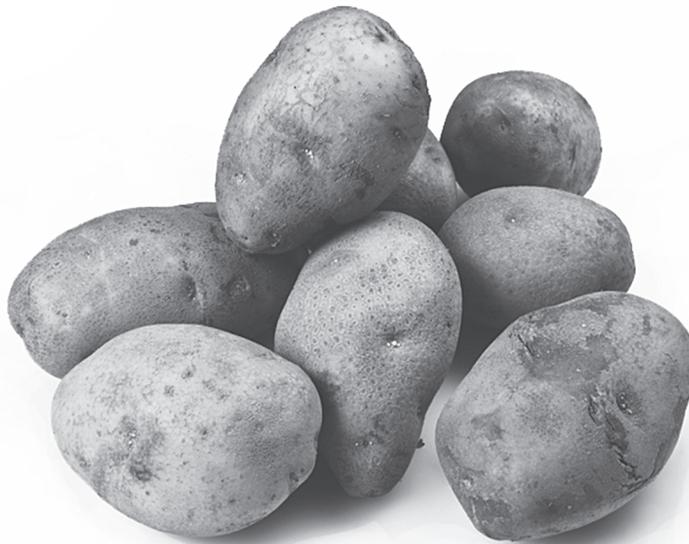
Read the selection and choose the best answer to each question. Then fill in the answer on your answer document.

The Story Behind the Crunch

- 1 Do you have a favorite snack food? Of course you do—everybody does. If your favorite snack food is potato chips, then you are like millions of other people. Crunchy, salty potato chips are one of the best-loved snack foods in the world. They are also one of the oldest snack foods. People have been enjoying them for more than 150 years.

An Accidental Success

-  2 Potato chips weren't invented on purpose. In 1853 a chef named George Crum fried some potatoes at a restaurant in Saratoga Springs, New York. The man who had ordered the potatoes said that they were too thick and sent them back to the kitchen. Crum made another batch. This time he sliced the potatoes thinner. He sent them out again, but the man still complained.



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- 3 After the fried potatoes were returned a second time, Crum became angry. He wanted to teach the dissatisfied man a lesson. This time Crum sliced the potatoes as thin as he could get them. The slices looked as thin as a sheet of paper. When the potato pieces were fried, they became so crispy that Crum thought the man would never be able to pick them up with his fork. But the

man was very pleased with this tasty new dish. He ate every one of the crispy potatoes piled on his plate!

- 4 Soon these new crispy fried potatoes became well known. They were added to the restaurant's menu. People referred to them as Saratoga Chips. When Crum later opened his own restaurant, he set a basket of chips on each table for customers to enjoy. Other restaurants began to serve them as well.



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From Restaurants to Store Shelves



- 5 It was not long before people wanted potato chips without having to go to a restaurant to get them. In 1895 a man named William Tappenden started cooking potato chips in his kitchen in Cleveland, Ohio. He sold the potato chips to local grocery stores, making it easier for people to get chips whenever they wanted. At some stores the chips were kept in big wooden barrels. Storekeepers scooped the chips out and put them into paper bags for customers.
- 6 In 1926 a woman named Laura Scudder thought of a better way to package the potato chips. Scudder put two sheets of wax-coated paper together to form a bag. She used hot irons to press the edges of the bag. The heat from the irons melted the wax enough to seal the edges on three sides. The bags were then filled with chips, and the fourth edge was ironed shut. Now the bags could be placed on shelves in stores for customers to buy.

7 Over the years many more people began making and selling potato chips. Bigger and better kinds of packages were designed, and different flavors of chips started appearing. Cheese and onion was one of the first flavor combinations to be sold, as well as salt and vinegar. These flavors are still available today.

Chips with Different Tastes

8 Other kinds of chips can be found around the world. Instead of white potatoes, some people use bright-orange sweet potatoes or carrots. And for a different crispy treat, some chips aren't made from a vegetable at all but from rice or corn instead.

9 Many different seasonings can be used to add flavor to chips. For example, there are chips flavored with tomato sauce and smoked beef. Others are flavored to taste like roasted chicken or lamb with mint. Maybe the most unusual chip flavor is used in China, where there's a chip that tastes like a blueberry!

10 What an unusual history the potato chip has, from its accidental beginning in New York State to being perhaps the most popular snack food in the world. What do you suppose Chef Crum would think if he knew how his invention had ended up?

Want to make your own fresh-baked potato chips at home? Give it a try with this easy recipe.

What you will need:

3 large potatoes, peeled
baking sheet, greased lightly
salt

What to do:

1. Rinse the potatoes with water.
2. Ask an adult to cut the potatoes into slices that are $\frac{1}{4}$ inch thick.
3. Arrange the cut potatoes in a single layer on the greased baking sheet.
4. Bake the potatoes at 425 degrees for 30 minutes.
5. Lightly sprinkle salt on the chips while they are still warm.

You can also sprinkle other ingredients on your chips to create different flavors. Pepper, Parmesan cheese, garlic powder, popcorn seasoning, and dill can be tasty additions to your fresh-baked potato chips.