

## Notes on Macaroni and a Macaroni Machine

### Maccaroni

The best maccaroni in Italy is made with a particular sort of flour called Semola, in Naples : but in almost every shop a different sort of flour is commonly used; for, provided the flour be of a good quality, & not ground extremely fine, it will always do very well. a paste is made with flour, water & less yeast than is used for making bread. this paste is then put, by little at a time, vir. about 5. or 6. lb each time into a round iron box **ABC.** the under part of which is perforated with holes, through which the paste, when pressed by the screw **DEF,** comes out, and forms the Maccaroni g.g.g. which, when sufficiently long, are cut & spread to dry. the screw is turned by a lever inserted into the hole **K,** of which there are 4. or 6. it is evident that on turning the screw one way, the cylindrical part **F.** which fits the iron box or mortar perfectly well, must press upon the paste and must force it out of the holes. **LIM** is a strong wooden frame, properly fastened to the wall, floor, and ceiling of the room.

**N.O.** is a figure on a larger scale of some of the holes in the iron plate, where all the black is solid, and the rest open. the real plate has a great many holes, and is screwed to the box or mortar : or rather there is a set of plates which may be changed at will, with holes of different shapes & sizes for the different sorts of Maccaroni.