

From the Museum Collections



It was in 1875 when Francesco Bottene applied for a royal patent for what he called a “new machine for making pasta at home”. This machine called a Bigolaro, has the dies for making spaghetti and one other die. Pasta dough was put into the cylinder and the handle turned to extrude the dough through the die forming the shaped pasta.

These children enjoy a spaghetti dinner when they came from Tecumseh Elementary School in Vancouver to visit Beaver Creek School in 1984.



AVM #22129

Tecumseh students visiting Port Alberni 1984

People of all ages enjoy a meal of pasta. Here is a recipe for fresh, homemade pasta. Give it a try.

Easy Homemade Pasta Dough

- 1 egg, beaten
- ½ teaspoon salt
- 1 cup all-purpose flour
- 2 tablespoons water

In a medium sized bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix. Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water.

On a lightly floured surface, knead dough for about 3 to 4 minutes. Roll dough out to the desired thinness. Cut into strips or strands of desired width. (Use a pasta machine to roll and cut the dough if you have one.) Top with your favourite sauce.