

Reader Recipes

We're looking for unusual, innovative, or just plain good-tasting recipes. If you have a favorite you'd like to share, send to: Reader Recipes, P.O. Box 1029, Lakeville, Minn. 55044

Grandma's Banana Bread

2 or 3 mashed bananas
1/2 cup butter
1 cup sugar
2 eggs
1 1/4 cup flour
1 tsp baking soda
1/2 tsp salt
1 tsp vanilla

Cream butter and sugar together. Add eggs, mashed bananas and vanilla. Stir by hand till blended together. To this add flour, baking soda and salt. Stir together till blended. Grease loaf pan. Bake at 350° for 50 to 60 min.

*Helen Modde
Wallaceburg, Ontario*

"Chewed Bread"

(Mesa Verde Indian recipe)

Take a small amount of corn and grind it fine. Chew this cornmeal till the saliva changes the starch to sugar. Mixed chewed meal with more cornmeal till a stiff batter results. Dig a hole in the ground 4 ft. in dia. and 1 ft. deep. Line with corn husks. Pour in batter to depth of 3 in. Cover with corn husks and damp earth. Keep a fire burning over hole all night. Open hole, cool bread, and slide. A heavy, sweet bread results.
*Mary Lu Schofield
Lenox, Iowa*

Easy Potato Soup

4 cups peeled, diced Irish (white) potatoes
1 medium onion, coarsely chopped
3 tablespoons flour
1 tablespoon butter or oleo
1 quart whole milk
1 egg, beaten
Salt and pepper to taste
(Continued on next page)

"No Water" Toilet Burns Waste

You've never seen anything like this new "no water" toilet that uses propane or natural gas to burn up waste. No running water or electricity is needed, not to mention a hole in the ground.

The Storburn toilet is designed for remote cabins or farm sites where no plumbing is available and where you don't want to use a traditional outhouse or portable toilet. It consists of a beige fiberglass cabinet with a heavy duty toilet seat and lid. A vent stack extends from the toilet up through the roof of any building where it's installed to eliminate odors. To start the burn cycle, you simply add a packet of anti-foam to keep the material from bubbling up and rusting components. Then install an insulated lid to keep the regular lid and seat from heating up. Then close and lock the unit, set a timer, and press a button to light the burner. The ashes can be swept out later using a brush and dustpan.

"It reduces waste to harmless mineral ash and water vapor. Nothing harmful is discharged into the soil or the air and all the harmful bacteria in the chamber are destroyed," says LaVera Geiser of Lehman's in Kidron, Ohio. "You can use it up to 60 times before the material has to be burned. It even works in below freezing temperatures, unlike compost toilets which need temperatures above 60 degrees Fahrenheit in order for the microbes to work."

"There's no chance of burning yourself, since the lid must be closed and locked before the burner will go on. It takes 4 to 4 1/2 hours to burn the waste. You can start the cycle before going to bed and when you wake up the toilet chamber is clean and empty."

The propane model sells for \$2,650 and the natural gas model for \$2,680. The vent kit sells for \$290.

Contact: FARM SHOW Followup, Lehman's, Box 41, Kidron, Ohio 44636 ph 888 438-5346; E-mail: info@lehmans.com; Website: www.lehmans.com.



Storburn toilet uses propane or natural gas to burn up waste. No water or electricity is needed. Works great on remote sites where no plumbing is available.

"RainStick" Waters Hard-To-Reach Plants

Watering hanging plants or plants on high ledges is easy with the new RainStick, which eliminates the hassle of watering cans and hoses.

The RainStick is a 32-in. long transparent plastic tube with a plunger at one end and a nozzle on the other. The nozzle end is curved at a 90 degree angle. It's designed to be filled from a sink tap or a bucket and holds up to four cups of water.

To use the unit you simply push in the plunger, which forces the water out of the nozzle. It allows you to reach hanging plants without using a stool or a ladder, and you don't have to worry about dragging a hose around to water just one plant.

The unit comes with a handy plastic holder that can be attached to a wall or fence.

Sells for \$18 (U.S.) plus S&H.

Contact: FARM SHOW Followup, Gardenscape Tools, 2373 Queen St. East, Toronto, Ontario Canada M4E 1H2 (ph 888 472-3266; E-mail: info@gardenscape.on.ca; Website: www.gardenscapetools.com).



RainStick lets you water hanging plants or plants on high ledges. To use the unit you simply push on a plunger, which forces water out a curved nozzle.

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Martin Gallaher made this big barbecue roaster by modifying a 250-gal. propane tank and mounting it on a set of wheels.

Barbeque Roaster Made Out Of Old Propane Tank

Old propane tanks can be used to make low-cost barbecue cookers, says Martin Gallaher, Hartford, Alabama, who modified a 250-gal. propane tank and mounted it on a set of wheels.

The 30-in. dia. tank measures 8 ft. long and is mounted 4 ft. off the ground. "I was disappointed at the small size and thin material used on most commercial cookers, so I decided to build my own," says Gallaher.

He first thoroughly cleaned out the tank and then used a cutting torch to cut out holes for a fire door, two hinged food rack lids, and a 4-in. dia. smoke stack with a damper on top of it. Cooking is done on two removable grills. A pair of overhead door springs are used to help raise the lids. A drawer at the bottom of the tank is used to collect ashes and can be pulled out for easy cleaning.

"It really works good and was cheap to build," says Gallaher. "I buy steel for the legs and smoke stack at salvage yards for only pennies a pound. The biggest cost is for new expanded metal for the cooking racks. I get the propane tanks free from a local propane company. My total cost was only about \$50."

"I've made about 20 propane tank cookers during the past year, and no two have been built exactly alike. The first one I made was much smaller and had a firebox at one end and a stack on top. One day while I was cooking on it, a gentleman drove up in our driveway and asked if the cooker was for sale. I sold it to him right on the spot. Then I made another one, and the same thing happened again. I've built cookers with and without fireboxes, with single cooking racks and double racks, and from big and small tanks. But even what I call a small cooker is larger than most cookers you see for sale at most stores."

The smoke stacks on his cooker come out the ends of the cooker. "That way the smoke and heat have to swirl around inside before exiting as opposed to the smoke stacks being on top and the smoke and heat going straight out the top."

Gallaher offers a word of caution. "Even if the valves have been cut out, old propane tanks can still have residual lubricating oil impregnated into the pores of the metal that will explode when heated and exposed to flame. Before I do any cutting I always fill the tank with water and pour in a bottle of dishwashing detergent. The water and detergent helps keep the oil from vaporizing."

Gallaher is willing to sell step-by-step plans for the do-it-yourself barbecue.

Contact: FARM SHOW Followup, Martin Gallaher, 7553 East State Hwy. 52, Hartford, Alabama 36344 (ph 334 588-6700; E-mail: gallaher@lycos.com).