

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 or E-mail: Recipes@farmshow.com

Bean Bread

1 1/2 cups baked beans
1/2 cup butter
1/4 cup brown sugar
1 large egg
1/2 tsp salt
1 3/4 cup whole wheat flour
2 tsp baking powder
1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp fresh ginger
1 cup walnuts

Preheat the oven to 350°. Mash the beans with enough water or stock to make them moist but not soupy. Cream the butter and sugar. Beat in the egg. Add the dry ingredients and mix well. Spread into a greased and floured loaf pan and bake for 45 min. Makes one loaf.

Anne Gray in Rural Delivery

Lima Snacks

1 12-oz. box frozen baby lima beans
1 tbs oil
1/2 tsp garlic salt

Allow frozen limas to thaw completely on an absorbent towel. In a shallow bowl, toss the lima beans with the oil, coating thoroughly. Spread the coated beans in a single layer on a cookie sheet. Sprinkle with garlic salt and any other seasoning that you favor. Bake at 350° for 30 min. or until the beans are toasted with a crunchy texture. Serve at room temperature.

Removing Grease Stains

- Rub mechanic's hand soap on the grease spot and wash as usual
- Use 1 to 2 cups of white vinegar along with your laundry detergent. You can put it

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Sling fastens to handle on car seat, holding baby bottle at the right height for do-it-yourself feeding.

Baby Bottle Sling

If you've ever driven around with a hungry baby in the back seat who's too young to hold a bottle, you'll appreciate the Ergo Baby Bottle Sling that attaches with Velcro to the handle on a car seat.

The sling holds a standard size baby bottle at just the right position so the baby can pull it toward him or her.

When you're busy, you can put the baby in the seat in the house and give him or her a bottle while you go about your duties.

Sells for \$14.99 plus \$2.95 S&H.

Contact: FARM SHOW Followup, Ergo Products & Design, P.O. Box 12225, Glendale, Ariz. 85318 (ph toll-free 866 644-6360 or 623 825-4460; website: www.ergopro-design.com).



"Not-A-Crock" uses a 3 1/2 or 5-gal. plastic pail to keep vegetables completely sealed at all times during the fermenting process.

New Way To "Crock" Vegetables

"It's a wonderful way to preserve fresh vegetables without the hassle and mess of using conventional earthenware crocks," says Justin Wielenta, Life Mission, Gaines, Penn., about his new "Not-A-Crock" system of fermenting fruit and vegetables.

The system keeps vegetables completely sealed at all times during the fermenting process. It consists of a food grade 3 1/2 or 5-gal. plastic pail with an airtight screw top lid; a "breathable" bunge adapter attached to the lid; and a natural granite, acid-resistant stone weight that goes into the pail with whatever you're fermenting. The stone weight is made in two 5-lb. halves, with a finger hole in the middle.

To use, you simply place your vegetables along with seasonings in the Not-A-Crock to within about 2 in. of the top of the pail, then place the stone weight and put the lid on, leaving about 1 in. of air space between the stone and lid. Then allow the food to ferment for two weeks. The bunge has a one-way flapper valve on it that will open periodically, allowing any gases that form to exhale.

"It has a number of advantages over earthenware crocks," says Wielenta. "Crocks are heavy and inconvenient to use, and every two weeks after the initial fermentation you have to scrape off a top layer of yeast growth. Our unit is completely sealed so no yeast can form. Also, there won't be any loss of liquid due to evaporation. And the pail's contents aren't exposed to the atmosphere so there's no contamination.

"The 1 1/8-in. thick stone doesn't take up a lot of space which maximizes the area for vegetables," he notes.

Life Mission doesn't "sell" the unit but recommends an \$85 donation, plus S&H.

Contact: FARM SHOW Followup, Justin Wielenta, Life Mission, Box 87, Gaines, Penn. 16921 (ph 814 435-6834).

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Pogo Seat Makes Pickin' Fun

The need to stoop and squat to pick berries is a thing of the past thanks to a nifty strap-on stool from Kruuse, a Dutch company. Called the Port-A-Stool, Texas Milking Stool or Strap-On Milk Stool, the one legged, spring-loaded stool lets you bounce down the berry aisle like a kid on a pogo stick.

A nylon belt wraps around the waist. Three short straps run from the belt to the seat of the stool and adjust to snug the seat up to the wearer's hips.

Sue Hazeltine, Janesville, Wis., enjoys using the spring-loaded stool when picking strawberries. "I just bounce along from plant to plant," she says.

Contact FARM SHOW Followup, Marcia Miquelon, University of Wisconsin Healthy Farmers, Healthy Profits Project, 460 Henry Mall, Madison Wis. 53706 (ph 608 262-1054; website: <http://bse.wisc.edu/hfhp/>).



One-legged, spring-loaded strap-on stool lets you bounce along from plant to plant.



Bill Koch uses old horse-drawn dump rakes to make unique picnic tables.

Rake Wheel Picnic Table

"We've made four of these picnic tables so far for people who want something unique that's actually a part of the history of farming," says Bill Koch, Raleigh, N. Dak., who uses old horse-drawn dump rakes to make picnic tables.

One of the main transport wheels is used for the table top, with the spokes supporting a flat piece of expanded metal mesh. The hub at center can be fitted with an umbrella or even a rotating lazy susan table.

The base is a packer wheel, stabilized with four spring tine rake teeth that extend up to the spokes under the tabletop.

"When completed, we paint as requested. It's an attractive, functional table that makes a great conversation piece."

Contact: FARM SHOW Followup, Bill Koch, 7650 46th Ave., Raleigh, N. Dak. 58564 (ph 701 597-3891).