Reader **Recipes**

Dill Pickle Soup

5 dill pickles, shredded 4 tsp butter, divided quart water carrot, chopped 2 celery stalks, chopped parsley root, chopped leek, chopped potato, cubed

1/2 cup sour cream

2 tbsp fresh chopped dill

Saute pickles in 1 tsp butter for 20 min. In another pot, combine water, carrot, celery, parsley, leek, and remaining butter. Cook 20 min. Add potato and continue cooking for 15 min. Stir in dill pickle mix. Bring to boil, reduce heat, add sour cream Garnish with fresh dill.

Asparagus & **Tomatoes**

4 medium tomatoes. sliced thick 1 15-oz. can asparagus (or use fresh) 1/2 cup mayonnaise 2 cup cheese, grated Tabasco sauce to taste 1/2 tsp Worcestershire

1 tsp onion, chopped fine Butter baking dish and place tomato slices in bottom. Put asparagus on top of tomatoes. Combine other ingredients and spread on asparagus. Bake at 350° for 10 to 15 min.

Tomato Cornbread

1 box cornbread mix 1 sweet onion, diced 1 tsp Olive oil 1 cup Monterey Jack cheese, grated 2 large tomatoes, chopped

Mix cornbread batter per instructions. Preheat large cast iron skillet over medium heat. Add onion and olive oil. Season with salt and pepper and cook until tender. Fold half of cheese into batter and pour batter into pan with onions. Add remaining cheese to top of cornbread mix. Add diced tomatoes to top of cornbread mix. Bake as directed on box.

Easy Cookies

2 cups milk 1 bag chocolate chips 1 tbsp shortening 1/2 cup raisins 1/2 cup chopped slivered almonds

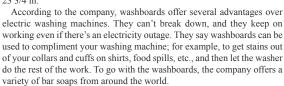
Melt chocolate chips and shortening in microwave, then stir in milk until smooth. Add raisins and almonds. Drop by spoonfuls onto waxed paper. Chill until ready to serve. Makes

American-Made Washboard **Company Still Going Strong**

Believe it or not, there's still a company in the U.S. that makes washboards for washing vour clothes

The Columbus Washboard Company in Logan, Ohio, has been making washboards since 1895. According to their website, they're the only washboard company left in the U.S. They still build their washboards one at a time by hand, using the original machinery.

The company offers 2 models: pail-size washboards measuring 8 5/8 by 18 in., and family-size models that measure 12 7/16 by



since 1895.

Their washboards don't have to be used just for washing your laundry, either. The company offers a variety of entertaining musical washboards with bells, wood blocks and other attachments available. They sell a galvanized wavy crimp model, and stainless steel wavy and spiral crimp models, in both pail and family sizes. They also offer several styles of mini washboards fitted with glass, metal, corkboard, or chalk board. You can also buy decorative brass washboards, and even a variety of bar soaps from around the world.

The company even offers a "Handi Dandi" laundry kit with everything you need to wash clothes on a camping trip. The kit is designed to fit in a backpack and contains an 8 1/2 by 13 1/2-in. stainless steel washboard, a bar of soap, and 25 ft. of clothesline.

And when you're done washing clothes, you can dry them on the company's old fashioned Sheila Maid clothes airer. It comes with curved cast iron rack ends and everything needed for installation including wooden rails, 2 cast iron rack ends, a single pulley, double pulley, cleat hook and

A plain, family size galvanized wavy washboard sells for \$36.99 plus

Contact: FARM SHOW Followup, Columbus Washboard Co., Ltd., 14 Gallagher Ave., Logan, Ohio 43138 (ph 740 380-3828; www. columbuswashboard.com)



Dewayne Kuharske welded up this 20-ft. long by 4-ft. tall tomato rack to keep his tomato cages from falling over. Cages slip inside rack's 1

Home-Built Angle Iron Tomato Rack

Dewayne Kuharske was tired of his tomato cages falling over and breaking tomato vines just when they were starting to take off. He decided to weld up something to support them out of scrap angle iron. The resulting rack turned out bigger and heavier than he expected, but it works well, he says.

"I put wheels and a trailer hitch on to move it into the garden," says the Racine, Wis., gardener. He removes the wheels and hitch after he sets the 20-ft. long by 4-ft. tall angled rack up in his freshly-tilled garden. He slips 11 tomato cages inside the rack's 1 by 2-ft. openings at the top.

For watering, he ran a pvc pipe with holes inside the side support angle iron. He hooks up a hose to it to water all the tomatoes at once.

Kuharske has enjoyed two seasons of good tomato harvests because of his sturdy rack, and the tomato cages have held up well. The vines grow about a foot above the rack and the tomatoes are easy to pick

To move it to prep the garden for another season, he slips the wheels onto one end, the hitch onto the other, and pulls it off the garden with his

Contact: FARM SHOW Followup, Dewayne Kuharske, 229 Fancher Rd., Racine, Wis. 53406 (ph 414 305-7144).





Spud Spikes cook potato from the

"Spud Spikes" Cook **Potato From The Inside**

Spud Spikes are 6-in. long, food-grade stainless steel "nails" that create a better baked potato faster, says Leon Frechette, C.R.S., Inc., Spokane, Wash.

You insert the nail lengthwise into your potatoes before baking. "The nail allows heat to come in from both ends to the center of the potato so it can cook from the inside out. It reduces baking time by up to 50 percent," says Frechette

The special spikes can also be used for brats and sausages. "They keep the juices in, stay straighter, and lay in the bun nicer once you remove the spike," says Frechette. Spud Spikes can even be inserted into apples before baking and into meat to reduce roasting time.

The company has also developed several gourmet seasoning rubs for the potatoes, including pepper, original blend, and garlic.

"A potato baked with Spud Spikes gets evenly baked, and the seasonings deliver flavorable crispier skin. Your potatoes will taste like you want them to taste and not like they just came out of the ground," says Frechette. "Spud Spikes are made from food-grade stainless steel, so they don't leave black marks like an aluminum nail would. They're made from the same alloy used in surgical pins and screws.

"The skin is preserved so well that you can put the potato on an open plate with a paper towel over it inside your refrigerator, and it'll keep for up to 2 weeks with a crispy skin.'

A set of 4 Spud Spikes and a storage tube sells for \$17.99 plus \$5.95 S&H. Contact: FARM SHOW Followup, C.R.S., Inc., 1011 E. 29th Ave., Spokane, Wash. 99203 (ph 509 926-1724; crs@spudspikes.com; www.spudspikes.com).

"Best Boot Dryer Ever"

Grandma's old plastic cap hair dryer can be used to make "the best boot dryer ever", says David Simpler, Elkton,

"I looked at boot dryers on the market, but decided I could make my own for less money," he says. "I ended up using a portable hair dryer, the kind you use with a clear flexible hose and plastic bonnet."

He removed the bonnet from the hose and installed a 1 1/4-in. pvc drain tee, two 1 1/4-in. crossover pipes, two 1 1/4-in. slip couplings, and two 1 1/4-in. 90 degree tail pieces of P-trap pipe.

The hair dryer hooks up to an electric cord and forces air through the pair of pvc pipes. To dry his boots, Simpler simply inserts the pipes into them.

Contact: FARM SHOW Followup, David Simpler, 2645 Oldfield Point Rd., Elkton, Md. 21921 (ph 443 350-1199).



Modified hair dryer forces air through a pair of pvc pipes to dry

