

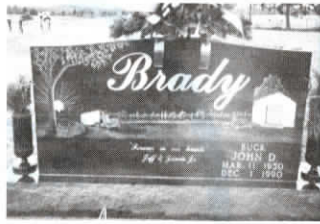
Custom Grave Stones Feature Family Farm

A Wisconsin company personalizes family memorials by reproducing a photo of your farmstead right on your family's gravestone.

AMB Memorials, Appleton, Wis., custom designs the scene from a photo you supply, or you can choose a favorite country scene from their library of designs. Scenes are etched into the stone with a diamond cutter in either color or black and white.

The process adds \$125 to \$400 to the price of the gravestone.

Contact: FARM SHOW Followup,



Appleton Marble and Granite Works, 1708 E. Wisconsin Ave., Appleton, Wis. 54911 (ph 800 472-5506 or 414 733-2938).



Easy-To-Handle Inflatable Swimming Pool

A shop vac is all it takes to set up this portable, inflatable swimming pool that holds 6,700 gal. of water yet weighs just 170 lbs. when empty.

The 22-ft. dia., 3-ft. 10-in. deep pool is made from "Duralon" fabric that's virtually tearproof under normal usage. Equalizing ports inside allow water to flow part way up inside the sides of the pool to help hold them firm. The pool sides are wide enough so you can lounge on top in the sun.

A 1 hp pump is used to filter water. Whenever the pool isn't being used it can be covered with a solar blanket. Comes with a repair kit. Optional ladder flips down outside the pool.

Sells for \$2,495 with pump and filter.

Contact: FARM SHOW Followup, Holtenbeck Industries, 7175 Eastside Road, Anderson, Calif. 96007 (ph 916 241-1984 or 800 275-8684).

Refrigerator "Stand Up" Garden

By Gordon Bradshaw

I have been gardening in old refrigerators for the past 10 years. It's an ideal way for anyone crippled with arthritis or other ailments to raise their own vegetables.

Simply get some old refrigerators that are beyond normal use and pull out all shelves and other fittings inside. Drill a hole in the middle of each side and run a threaded rod across. Put a piece of 1 by 3-in. wood on each side and run the threaded rod through each piece of wood. These braces will keep the sides from bulging.

Set the refrigerators on 2 by 4's so they're off the ground. Fill them with a mixture of compost, topsoil and manure. There's no need to drill drain holes since there's already plenty of holes in most refrigerators.

The best thing about a refrigerator garden is that one box equals the length of a 30-ft. row on the ground. In one refrigerator I grow enough carrots for two people for a year.

Space the fridges so you can put a chair between them. Lets you weed your garden without having to bend over and without hoeing. If you want, you can paint the outside of the fridges with flat black paint to draw heat and make plastic covers for the boxes to turn them into small hothouses for



getting plants started early.

Contact: FARM SHOW Followup, Gordon Bradshaw, St. Martins, New Brunswick, Canada E0G 2Z0.

(Reprinted from Rural Delivery Magazine, Box 1509, Liverpool, Nova Scotia Canada)



If You Can't Beat 'Em, Eat 'Em

Weeds aren't all that bad to eat, especially if they're been properly cooked, according to a recent report by Susan Haldane in Ontario Farmer about a rural Canadian woman who has been harvesting and cooking weeds for 15 years.

Sher Leetooze says weeds can make tasty additions to the dinner table. She regularly goes out on foraging trips, bringing home everything from dandelions to burdock.

It's well known that dandelions can be used to make wine and the young leaves used as salad greens but Leetooze says the roots can also be dried and ground up for flour or used as a coffee substitute. The flowers can be dipped in a batter and deep-fried. So can flowers from red clover, chickory, Scotch thistle, and burdock.

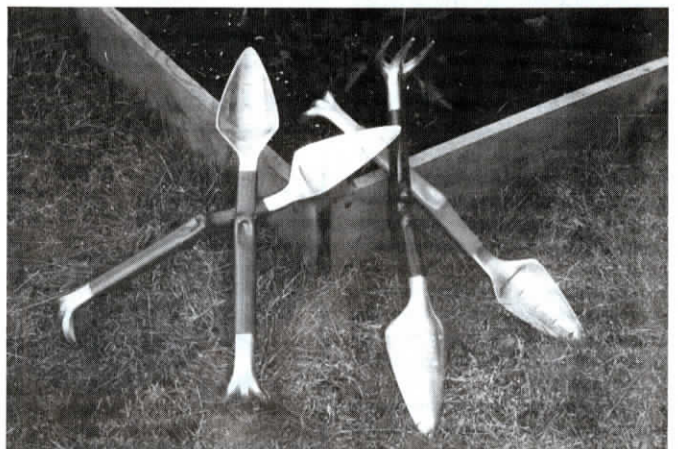
Other plants, like smartweed and plantain, can be used in salads. Plantain roots can also be ground up for flour and the mature seeds can be sprinkled on muffins or

cookie batter the way poppy seeds might be used. Sowthistle leaves may look spiny, but those spines melt away when the leaves are boiled.

Cattails are another versatile plant. Before the seed heads turn brown, they can be cut, boiled, rolled in butter, and eaten like corn on the cob. The stems below water level make a tasty cooked vegetable.

Red berry clusters on staghorn sumac are lemony-flavored when eaten raw or make a good jelly with a pleasant bite.

Leetooze cautions that anyone planning to make a meal of weeds should take care to learn to identify all plants before digging in. Many can cause upset stomachs or other ailments and a few are poisonous. Queen Anne's Lace, for example, is poisonous, while the attractive berries of deadly nightshade could kill a child. Buttercups are poisonous, too, and enzymes on the stems and leaves can cause skin problems.



2-In-1 Garden "Trake"

"We think it's the best garden tool ever," says Julie Watson about her new garden "Trake", a 2-in-1 tool with a trowel on one end and a rake on the other.

Watson recently founded Grandmother's House & Garden, a mail order supply company for gardeners that sells the Trake and other unique garden equipment and supplies.

The Trake is made of lightweight solid cast aluminum with plastic coating on the handle. "It won't rust or bend," says Watson, who sells the Trake for \$19.95.

For a free catalog, contact: FARMSHOW Followup, Grandmother's House & Garden, 414 North Pine Street, Janesville, Wis. 53545 (ph 608 758-7253).