

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

Dirt Pudding

3 cups milk
2-3 oz. pkg. vanilla instant pudding
8 oz. pkg. cream cheese
8 oz. Cool Whip
12 oz. Oreo cookies

Make instant pudding. Add cream, chese and Cool Whip. Beat together. Break cookies in plastic bag. Line dish with half the cookies and pour in pudding. Put remaining cookies on top.

Sara Derstine,
Dairy Ambassador

7-Can Bean Salad

1 can green beans
1 can waxed yellow beans
1 jar Kraft Old English cheese
1 can carrots
1 can water chestnuts
1 can Cream of Mushroom soup
1 can onion rings

Drain vegetables. Mix cheese and soup. Add beans and water chestnuts. Bake 1 hour at 350°. The last 20 min. add onion rings.

Tri-State Neighbor

Wallpaper Remover

Mix one part fabric softener to four parts water. It works best if you apply the solution with a spray bottle and let it soak well into the old wallpaper. Scrape off while it's still wet. Your clothes will smell springtime fresh, too!

Jacqueline Cook,
Maple, Ontario

Strawberry Soup

1/2 cup yogurt
1/2 cup whipping cream
12 cup sliced fresh strawberries

(Continued on next page)



"Atmosklear" is an odorless odor killer that's said to work on anything.

Odor Eater Offers A Breath Of Fresh Air

If you've ever washed a dog in tomato juice after an encounter with a skunk, you'll be interested in this new odor-destroying product that can take skunk stink off a dog with a few squirts.

Developed by Scott Androff, Bloomington, Minn., "Atmosklear" is an odorless odor killer that works on everything.

Androff came up with the product after every commercial product he tried to remove pet odors from his grandmother's apartment failed.

He began by mixing chemicals he thought might help and then consulted extensively with a chemist. His criteria for the product were that it remove the odor without leaving a masking odor of its own and that it be environmentally safe and biodegradable.

It took six months to come up with a working formula for Atmosklear to field-test. While he won't divulge any of the ingredients publicly, Androff routinely demonstrates its safety by spraying a little into his mouth and swallowing. Once he was convinced the product had merit, he formed Twin Star Industries and enlisted a friend, Bruce Hilsen, to help produce and market the product.

In the short time it's been on the market, Atmosklear has been used by pet owners, soccer moms who want the "sports team" odor out of their minivans, RV and car owners with interior odor problems, and fishermen who forget to bring their catch in from the car trunk. Homeowners spray it directly on furnace filters. An international cruise line buys Atmosklear by the case to remove the telltale traces of seasickness. Twin Star Industries has a number of other commercial customers in the automotive and hospitality industry.

And yes, it can get the livestock smell out of your clothes while you're wearing them if you've had to make an emergency stop in the barn on your way to church.

Atmosklear is available in 32 oz., 16 oz., and 4 oz. pump spray bottles. Androff says the 4 oz. bottle, for \$4, will fit in a purse or vehicle glove box. The most popular size is the 32 oz. bottle that sells for \$17.99. He says most people won't use this up in a year. If you're a big user, though, you can buy a gallon jug for under \$50 to refill your spray bottles. Product carries a money-back guarantee and technical support is available at their toll-free number.

Contact: FARM SHOW Followup, Twin Star Industries, 1010 W. 80th St., Bloomington, Minn. 55420 (ph 800 977-4145; Website: www.atmosklear.com).

Do-It-Yourself Meat Processing

If you process game or farm-raised wild animals and need tools, spices, or other supplies, you might want to call Butcher & Packer Supply Company, Detroit, Michigan.

This family-owned company has been serving do-it-yourself food processors since 1937 and has just about anything you might need, including casings and spice mixes for making summer sausage or salami.

They have in inventory more than 6,000 different items, from aprons to bandsaws, cleavers to cutlery, hooks and lifts. How about a cutting board and knife just for making jerky? They've got it in a kit that includes cures and spices. Want to know how much that deer or goose or salmon weighs before you start processing? They have specialty scales.

For a free catalog, contact: FARM SHOW Followup, Butcher & Packer Supply Co., Box 07468, 1468 Gratiot Avenue, Detroit, Mich. 48207 (ph 800 521-3188; Website: www.butcher&packer.com).



Sausage maker is just one of many items available from Butcher & Packer Supply Co.

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Wood Cookstoves "Still Selling Like Hot Cakes"

Knox Stove Works, Knoxville, Tennessee, has been making wood cookstoves since 1911. They introduced their very modern-looking "Mealmaster" wood cookstove to homemakers in 1938. Surprisingly, that stove is still a big seller today, 64 years later.

Company owner Joe Anderson says the Mealmaster and the company's other wood stoves have been selling well in recent years. Customers run the gamut, from cabin owners who don't have access to utilities, to people who just want to cut their utility bills.

The Mealmaster has a firebox lined entirely with the same firebrick used in steel and iron melting furnaces. He says firebrick lasts three times as long as cast iron linings in other wood cookstoves and is less expensive. The stovetop is made of heavily reinforced castings.

Stove comes with a 6-gal. hot water reservoir, but can be ordered with a cast iron water front that allows it to become the heater for a 40-gal. hot water tank. The outside is finished in enamel and is available in white, black or almond. Anderson says the oven design allows heating on five sides. The oven is heated not only by the fire box side and three flues around it, but also by flue gases passing over the entire back oven plate as they rise from the bottom flue. "This method assures even heating throughout the oven," Anderson says.

Knox recently introduced the "Todd Stove", an old-time looking stove designed to incorporate the best features of 15 cook stoves originally produced in the early 1900's. It's more showy than the Mealmaster, made of solid cast iron and steel. The trim is nickel electroplated. It can be ordered with a porcelain finish in black, white or almond, and has double overhead warming cabinets and a built-in oven thermometer to help keep the baking temperature just right.

The Todd stove features a large ground and polished cooking surface, with four griddles and two simmering plates. A 6-gal. stainless steel water reservoir is standard. Like the Mealmaster, it has a firebrick-lined firebox and it's insulated throughout with silicate aluminum, including the oven door. Several models of each stove, as well as a number of options are available. Prices start at around \$1,000 for the Mealmaster and \$1,300 for the Todd Stove.

Contact: FARM SHOW Followup, Joe Anderson, Knox Stove Works, 1318 Proctor Street, Knoxville, Tenn. 37921 (ph 865 524-4113; fax 865 637-2461; E-mail: knoxstove1@cs.com; Website: <http://www.knoxstove.com>).



Mealmaster Stove



Todd Stove