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 email: Recipes@farmshow.com

Bacon, Lettuce, & Tomato Potato Salad

1 1/2 lbs. potatoes, cooked, peeled and cubed
8 cherry tomatoes, halved
4 slices bacon, cooked and crumbled
2 hard-cooked eggs, diced
1 cup purchased potato salad dressing
Shredded lettuce

In a large bowl, combine potatoes, cherry tomatoes, bacon and eggs. Add dressing and toss to coat. Cover; chill to blend flavors. Spoon salad onto shredded lettuce-lined platter.

Lemon Sponge Snow Pudding

1 tbsp gelatin
1/4 cup cold water
1 cup boiling water
3/4 cup sugar
1/4 cup lemon juice
Few grains salt
2 egg whites

In a mixing bowl, soak the gelatin in the cold water, then dissolve in boiling water. Add the sugar, lemon juice, and salt. Set aside to cool, stirring occasionally. When the mixture is as thick as honey, beat it until spongy. Add the egg whites and beat stiff. Mold and chill.

Pickled Garlic

6-8 heads of garlic
3/4 cup rice wine vinegar
1/2 cup white vinegar
1 tsp sugar
1/2 tsp salt
2 tsp pickling spice, if desired

Peel garlic and place in hot sterilized jars. Bring vinegars, sugar, salt and pickling spice to a boil in a small saucepan. Pour over garlic jars to within 1/2 in. of top. Process 10 min. Yield: two half-pint jars.

(Continued on next page)

Cooler is equipped with a DC gear motor and steering system and operated by a remote control transmitter.

Remote Control Cooler

"I've had to lug my cooler full of drinks and ice around softball fields for far too long," says Dan Ewert, Shakopee Minn., who finally went to his shop and came up with what he calls his remote-controlled cooler "solution."

He cut holes in a 50-qt. cooler for the wheels and put in a drive motor and steering system inside using parts from hardware and hobby stores.

He bought a remote control kit that came with a transmitter, receiver, and two servo motors for steering and forward/reverse control. The drive motor is just a standard DC gear motor.

Ewert says he enjoys others' reaction to the cooler. "When it moves it startles them a little. Then they grin and start to look around to see who is controlling it," he says.

Although not on the market, Ewert is getting a patent.

Contact: FARM SHOW Followup, Dan Ewert, 1457 Homestead St., Shakopee, Minn. 55379 (ph 952 496-1489; email: d_ewert@msn.com).

Mean Looking Boots For Tough Conditions

When you want serious traction, "calks" are the way to go, according to Hoffman Boots, a company that makes specialty logging boots at their Kellogg, Idaho, factory. Calks are metal studs.

Most of the company's boots have an industrial grade rubber bottom with a 7-oz. leather upper. Depending on your needs, you can get them with 10, 12 or 14-in tops. The calks are 3/8 in. long and work on the same principle as a golf cleat, but they're made from harder steel so they wear much better.

"They're replaceable, so when they're dulled or worn down, the owner can replace them using a $3 calk wrench. They unscrew, and you buy the replacement calks for 25 cents each," says Jim Hoffman. "Typically, there are 27 calks per boot."

Boot sole has metal studs called "calks" that work on the same principle as a golf cleat.

With a boot for every season, Hoffman's "calks," look like they have nails sticking out the bottom. He sells 15 different styles of calks including wet weather rubber boot types, insulated leather winter work boots, and one that looks like a hiking boot with a calked sole.

There are two main winter styles with wool/felt liners that are completely rebuildable, so the whole rubber shell that holds the foot can be totally replaced if damaged or worn out.

One of his styles is an all-leather, waterproof boot for summer/fall/spring that has a "Simpatec" waterproof booty inside to prevent feet from ever getting wet, even in a leather boot.

Most of company's boots have an industrial grade rubber bottom with a 7-oz. leather upper.

"The two best sellers in the winter calks both come with or without a steel toe. They're used primarily in the logging industry or by hunters walking through areas with a lot of timber on the ground. There's nothing better for traction and self defense," Hoffman jokes.

A wet weather, spring-type boot called the 14-in. steel toe Viking Calk/regular features chainsaw resistant rubber layers and at first glance, looks like a regular rubber boot with "attitude."

Contact Hoffman Boots for a free product catalog for pricing.

Contact: FARM SHOW Followup, Hoffman Boots, Jim Hoffman, 100 East Riverside, Kellogg, Idaho 83837 (ph 800 925-1599 or 208 786-4851; fax 208 786-4301; email: jim@hoffmanboots.com, website: www.hoffmanboots.com).

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

New Egg Gourd To Be Available Soon

One of the oldest varieties of gourds is the "nest egg gourd" which is a white gourd the size of a chicken egg. But it's never been widely grown because it's a late-maturing variety that's not very productive.

Egg gourds are about the size of chicken eggs. Loy has developed a variety of colors.

Through a breeding program, Brent Loy, a professor of plant biology at the University of NH, has developed several new strains of egg gourd that grow on more compact bush plants and sets a much heavier crown set of fruit that the original viny variety. "In addition, I have incorporated several colors and patterns into the egg gourds so that I now have a very colorful mix," says Loy.

He thinks the gourds will be popular as table decorations, Christmas tree ornaments, and be used during Easter.

The breed is being developed by Hollar Seeds in Rocky Ford, Colo. Seed should be available next spring for the first time (Hollar Seeds, www.hollarseeds.com; 719-254-7411). Loy is also working on a similar breeding effort with spoon gourds but only has a few color types ready for commercial release, also through Hollar Seeds.

Contact: FARM SHOW Followup, Brent Loy, Professor, University of NH, Plant Biology, G42 Sapulding, 38 College Rd., Durham, N.H. (ph 603 862-3216; email: jbloy@hypatia.unh.edu).

Vacuum Pump Containers Keep Food Fresh Longer

Eating healthy would be easier if fruits and vegetables lasted longer.

New Pump-N-Store containers have a built-in vacuum pump that pumps out air and keeps food fresher longer.

Pump-N-Store container has a built-in vacuum pump that pumps out air to keep food fresher longer.

Lettuce stored in the refrigerator will last between 3 to 6 days but in a Pump-N-Store container, it lasts about 2 weeks. Berries last 1 to 3 days in the refrigerator but will stay fresh for a week in a vacuumed container. Even large cuts of meat last about 6 months in the freezer but 2 to 3 years if stored in a Pump-N-Store container.

Other advantages of vacuumed containers include no freezer burn because items aren't exposed to air. Meats and fish also marinade in minutes when vacuum packaged in canisters because as the air is removed, the meat's pores open up and allow the marinade to penetrate.

To use, pump the knob at the center of the lid to extract the air and then lock the knob in place. That's it. Opening it is just as simple. "Press the button on the top and you'll hear the ssssssswwwwwwwhhhhhh sound of air coming back in," says Liv Odegard, Account Executive of The JB Chamberland Group.

The acrylic stackable containers come in sizes from 32 to 92 oz. They cost $13 to $17 and are dishwasher and microwave safe.

The Pump-N-Store is sold at Dillards, Kohls, Bed Bath and Beyond and other retailers. Odegard says other shaped containers will come out this fall.

Contact: FARM SHOW Followup, Creative Gear For The Home (website: www.creative-gear.com).