

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.

Broccoli Cornbread

1/2 cup butter, melted
3/4 cup cottage cheese
4 eggs, beaten
1 pkg corn muffin mix
1/3 cup chopped onion
1 pkg. frozen broccoli, chopped, thawed, drained.

Combine butter, onion, cottage cheese, broccoli and eggs.

Blend. Stir in muffin mix. Pour into greased 13 by 9 baking pan. Bake at 400 degrees for 20 to 25 min.

Loretta Page,
Carthage, Mo.

Beer Bread

3 cups self-rising flour
4 tsp sugar
12 oz. can of warm beer

Mix ingredients well. Put in a well-greased 4 by 9 pan. Put in cold oven and turn oven on to 350°. Bake 40 min., take bread out, butter the top, and bake 10 more min. Remove pan again, butter the top, and bake 10 more min.

Shannon's Texas Barbeque

1 large Beef Brisket
2 tbsp liquid smoke
Large cooking bag
5 tbsp Worcestershire sauce
Celery seed
Black pepper
Barbecue sauce (your favorite)

Mix Worcestershire sauce and Liquid Smoke together. Put brisket into cooking bag. Pour mixture over it and salt and pepper to taste. Sprinkle celery seed all over the meat. Follow directions for using cooking bag. Bake at 225° for about 10 hrs. Slice very thin and place back into juice. Serve meat and sauce together. Pour barbecue sauce over the top and serve hot. Works great for chicken, too.
Shannon Clayton,
Plano, Texas

Home Made Wasp Trap

It only takes a few minutes to make a sure-fire wasp trap, according to Ron Post of Celina, Ohio. It costs almost nothing, too.

"Just take a clear plastic bottle like an Ocean Spray juice bottle and drill a tiny hole through the center of the cap," he explains. "Then, take a piece of yellow plastic and wrap it around a piece of wire or a clothes hanger. Hang the yellow end of the wire under the cap so that it dangles inside the bottle, and use the other end of the wire as a hanger for the trap."

Wasps are attracted to the color yellow. To create entry holes for the wasps,

Post uses a 1/2-in. reamer and punches about a dozen jagged holes in the bottle, about 4 to 5 in. from the bottom. He points out that the goal is to have a rough surface (jagged edges) on the inside of the holes to prevent the wasps from coming back out after they've climbed in the smooth outer entry hole.

"Then pour about a half inch of pure apple cider in the jug. Hang it up and you'll catch wasps like you wouldn't believe," he says. "The wasps are drawn to the smell of the cider and the yellow plastic in the bottle. I hang them up on tree limbs."

Contact: FARM SHOW Followup, Ron Post, 726 Skeels Rd., Celina, Ohio 45822 (ph 419 942-1897).



Wasp trap is made from a clear plastic bottle.

Cultivator Plant Hanger

"Each year my wife buys plants in pots. She used to set them around the front lawn but they would kill the grass," says Robert E. Truly, Montgomery, Texas.

"To eliminate the problem, I took apart an old cultivator and welded the shanks to a piece of 2 1/2-in. dia. pipe that slips into a 3-in. dia. pipe that's set in the ground. The baskets hang from the shanks. I run a small line from the sprinkler system to a sprinkler head on top, which waters the plants automatically."

Contact: FARM SHOW Followup, Dr. Robert E. Truly, 14752 Austin McComb Rd., Montgomery, Texas 77316.



Flower baskets hang from cultivator shanks welded to a pipe.

Poison Ivy Cure

A 40-year-old family cure for poison ivy and other rashes is now on the market as Doc Bob's Home Cure.

When Bob Berndt was growing up on the family farm, he got a bad case of poison ivy. His father gave him some leaves to chew from a plant out of the woods and the rash cleared right up. Forty years later, Bob decided to pull an extract from that plant (he's not saying what plant it is) and put it in a small spray bottle.

Berndt says the product is all natural. It sells for \$20 at his website and is starting to be available in some Iowa drugstores. It can be used to treat poison ivy and poison oak, as well as other skin rashes and irritations. It'll even work on cold sores, he says.

Contact: FARM SHOW, Bob Berndt, Doc Bob's Home Cure, w.docbobhomecure.com.



Modified satellite dish is used to start plants early in the spring.

Plastic inserts cover screening on satellite dish, which is set on ring of concrete. There's a barrier of foil-backed insulation both inside and outside.



Satellite Greenhouse

"Many of us rural folks have been wondering what we could do with those giant eyesore 10-ft. dia. dish antennas standing in our yards.

"My dish was bolted together in four segments so it was easy to disassemble and bolt together in nested sections. I made plastic inserts to cover the screening on my dish from 4 by 8 poly sheets bought from Farmtek (www.farmtek.com).

"The dish is set on a ring of concrete which has a barrier of foil-backed insulation both inside and outside. The poly on the dish has an R value of 2.

"I use it to start plants early in the spring," says Horne.

Contact: FARM SHOW Followup, Robert Horne, 1138 Blue Springs Rd., Rural Retreat, Va. 24368.

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"Peabutter" Catches On As Substitute For Peanut Butter

While the name, color and consistency are all very similar, "peabutter" and peanut butter have an important difference. Pea butter is completely safe for people who have nut allergies.

As the number of people afflicted with this deadly allergy continues to rise, Norman and Caryll Carruthers of Legal, Alberta, are pleased to offer a tasty alternative. In doing so, they're also providing a market for a specialty variety of golden brown field peas.

Peabutter was the brainchild of Joe and Pauline "Peabutter" is made from St. Denis, who originally developed, produced a specialty variety of and brought it to market in 2002. Caryll Golden brown field peas. Carruthers was one of St. Denis' employees until she and her husband purchased the company in 2004. Besides expanding the market for their "NoNuts Carruthers see potential for pea flour products.

Peabutter's color and texture is almost identical to peanut butter, even though no artificial coloring is used. Its mild taste is also surprisingly similar to peanut butter.

According to Caryll, the product can be used as a tasty ingredient in such things as both baked and unbaked squares and cookies, sauces, and energy bars, just to name a few. It can also be used to make "Peabutter Popcorn," which is like a caramel popcorn, but not nearly as sweet.

"We contract out our pea production to farmers in north central Alberta and pay a premium price. We try to spread the locations around to reduce risk of crop failure due to such things as hail and drought," Norman says. "Once they're delivered to our plant, we clean, de-hull, clean them again and process them into flour. Then the flour is mixed with other ingredients and put into jars. Our pea butter also contains canola oil, a small amount of icing sugar, rapeseed and cottonseed oils, and monoglycerides."

Because it can be used in baking, the couple is also working toward commercially marketing pea flour. It's gluten free, so pea flour will have special appeal to those suffering from Celiac Disease, another steadily increasing condition in recent years. (Celiacs can't tolerate gluten).

NoNuts Golden Peabutter is available all across Canada in most of the major grocery chains. In the U.S., it's currently sold at a chain called Wegman's or you can order online at www.jsfoods.us.

Contact: FARM SHOW Followup, Mountain Meadows Food Processing, 2004 Ltd., Norman and Caryll Carruthers, Site 13, Box 45, R.R.#1, Legal, Alberta, Canada T0G 1L0 (ph toll free 800 961-2470; info@peabutter.ca; www.peabutter.ca).

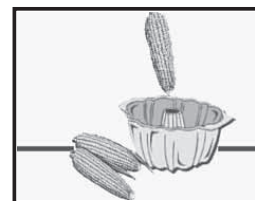


Nifty Way To Cut Corn Off The Cob

Cutting corn off the cob is easier and less messy if you use a bundt pan or angel food cake pan to hold the cob and catch the kernels as you slice them off.

"I haven't tried it yet but a friend of mine has done it many times and she says it works great," says Mary Streed, Eagan, Minn.

She adds that besides using a cake pan, cutting the kernels off with an electric knife makes the job go much faster.



Bundt pan holds cob, catching kernels as you slice them off.