

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.

Corn Fritters

1 egg
1 cup flour
dash of pepper
1 tablespoon olive oil
1 cup fresh corn
2 teaspoons salt
1/2 cup milk

Beat egg in bowl. Add remaining ingredients. Mix well. Drop by spoonfuls into deep-hot fat: fry for 5 to 7 minutes. Serve hot.

Homemade Rice-A-Roni

1 cup regular rice
1 cup spaghetti, broken into 1/2-in. pieces
2 tablespoons butter
2-3 tablespoons chicken bouillon
3 1/2 cups water
Parsley flakes, dash (to taste)

Cook rice and spaghetti in plenty of water on stovetop until tender. Drain. Melt butter in kettle. Brown rice and spaghetti in butter. Add 3 1/2 cups water, bouillon and parsley flakes. Simmer 30 minutes.
Arlene Knutson, Tuttle, N. Dak.

Deep-Fried Rattlesnake

1 medium-sized rattlesnake (3-4 lbs.), cut into steaks
1/2 cup flour
1/4 cup cornmeal
1/4 cup cracker crumbs
1/2 cup milk
1 egg
1/4 teaspoon garlic powder (not garlic salt)
1 teaspoon salt
Dash pepper

Mix dry ingredients. Whisk milk into beaten egg and use to dip snake steaks. Then coat them with dry ingredients. Fry, uncovered, in 400 degree oil until brown.



Double leash allows two dogs to walk without getting tangled.

New Way To Walk Two Dogs

Two dogs are easy to handle with this tangle-free, shock absorbing double leash, says John Hatcher of EzyDog, Sandpoint, Idaho.

The two-part leash comes with short elastic sections and three separate swivel points that allow two dogs to walk without getting tangled. The leashes lead to a T-bar style handle.

"No matter how many times your dogs run around each other they won't get tangled up," says Hatcher. "It's especially valuable for larger dog breeds because they're the most difficult to walk. It helps keep both the dogs and the handler from injuring themselves."

Several models are available with a variety of accessories so you can customize for your dogs. Prices range from \$24 to \$26.

Contact: FARM SHOW Followup, EzyDog, P.O. Box 99, Sandpoint, Idaho 83864 (ph 208 263-3181; hatch@ezydog.com; www.EzyDog.com).

Grow Your Own Mushrooms

If you've got some extra garden space and some straw bales or logs, you can grow your own mushrooms. Field and Forest Products of Peshtigo, Wis., provides the spawn to propagate mushrooms and helpful tips for beginners.

The Wisconsin family-owned company has 25 years experience and sells spawn in forms that make it easy to use: plugs can be placed in drilled holes in a log or a powder that can be sprinkled on straw or wood chip beds.

"One of the fastest growing segments of the mushroom growing market is the home gardener," says Joe Krawczyk, who runs the business with his wife, Mary Ellen. In the 80's, the couple started growing fruits and shiitake mushrooms, and the mushroom part of their business took off.

Besides tasting good, shiitake mushrooms are high in essential amino acids, and contain a type of fiber that helps reduce bad cholesterol.

Shiitake, wine cap and oyster mushrooms are the easiest to grow in most parts of the country.

"Patience is the most important thing for growing mushrooms," Krawczyk says. "That, and understanding biology."

For example, mushrooms require steady moisture and partial shade. The Krawczyks offer specific growing ideas for each variety.

Shiitakes grow on hardwood logs that have drilled holes. The mushrooms have a shelf life of two to three weeks, and one 3-ft. log can grow about 6 lbs. of mushrooms over its lifetime, with about 1/4 to 1/3 lb. per harvest.

Wine caps grow on straw or wood chip beds. The crisp, slightly nut-flavored mushrooms are big and great for cooking and grilling. The spawn survives over winter, and a bed can last indefinitely when kept moist and properly "fed" with more straw or chips each spring.

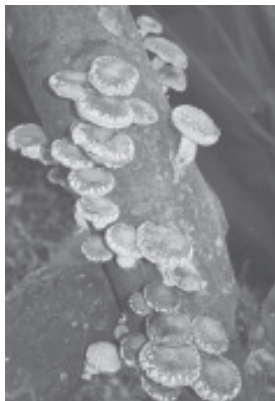
"Wine caps are well suited for perennial beds," Krawczyk adds. "They can take a little extra light, and the mushrooms add organic matter to soil."

Oyster mushrooms are smaller and grow on logs, straw or wood chips. Grow them inside, by pouring boiling water over a roll of unscented, uncolored toilet paper. After it cools, slip it in a plastic bag, fill the middle of the roll with spawn grains and put the bag in a darkened area for three weeks. Open the bag, put it in the refrigerator, and in one to two weeks mushrooms will cover the roll. One roll nets six harvests, but the mushroom shelf life is only about four days.

Mushrooms are best stored in the refrigerator in paper bags. The Krawczyks wrote a book, "Growing Shiitake Mushrooms in a Continental Climate" and sell it along with other books and DVD's on their website.

Beginners can get started inexpensively. At Field & Forest Products, \$13 buys spawn for two 40-in. logs to grow shiitake mushrooms. Kits start at \$24.

Contact: FARM SHOW Followup, Joe and Mary Ellen Krawczyk, Field & Forest Products, Inc., N3296 Kozuzek Road, Peshtigo, Wis. 54157 (ph 715 582-4997 or 800 792-6220; www.fieldforest.net).



You can easily grow mushrooms by placing spawn plugs in drilled holes in a log.

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Clocks are made out of replicas of old tractor and implement seats, and are available for several different tractor brands and colors.

Clocks Made From Implement Seats

Gary Buchholz, Eau Claire, Wis., makes clocks out of old tractor and implement seats.

The clocks measure 18 by 15 by 3 in. They have quartz movements, an embossed aluminum dial, sweep second hand, and a heavy duty hanger. The movement mounts to the seat with rubber bushings on both sides of the seat. The clocks come in Deere green, Farmall red, Allis orange, Ford blue and gray, Oliver green, Massey Harris red, Deere yellow, Case orange, and Ferguson gray. The seats are metal replicas, not original antiques.

The clocks are primed and painted with Rustoleum Enamel. They sell for \$49.95 plus \$7.50 S&H. Buchholz says he's looking for distributors in the South and Northeast.

Contact: FARM SHOW Followup, Gary Buchholz, JLB Clock Co., E. 10088 390th Ave., Eau Claire, Wis. 54703 (ph 715 874-5727; jlbclockco@hotmail.com).



Tibbe-Line lets you hang clothes on hangars right out of the washer.

A New Kind Of Clothes Line

Until Rose Pacheco created the Tibbe-Line clothes line attachment she dreaded doing laundry because of the time it took to dry clothes. With the Tibbe-Line, she simply hangs wet clothes on hangars and puts them away when dry.

Tibbe-Line comes in a package of three 13-in. strips of flexible pvc with seven holes. The strips slip over a rope, bungee cord, or wire. Any type of hangar slips in the holes, and after the clothes dry they're ready to put away. Pacheco uses clipped hangars to dry pants and shorts. She also drapes towels and other small items on hangars.

"The only thing I don't try is sheets," she says.

While clothes can be hung on the hangars right from the washer, Pacheco dries them in the dryer for about 10 minutes to remove excess water, then hangs them on hangars and slips them in the Tibbe-Line holes. One package of Tibbe-Line has 39 in. of line to dry 21 hangars of clothing.

Tibbe-Line sells for \$14.95 plus \$4.50 S&H and can be purchased through Pacheco's website.

She's open to hearing from dealers interested in selling Tibbe-Line.

Contact: FARM SHOW Followup, Rose Pacheco, Tibbe-Line, P.O. Box 11422, Pueblo, Colorado 81001 (ph 719 544-7673; rose@tibbeline.com; www.tibbeline.com).