

## Reader Recipes

### Fried Corn Pone

1 egg  
2 tbsp sugar  
1 tbsp baking powder  
1 tsp soda  
1 tsp salt  
2 cups cornmeal  
1 3/4 cups buttermilk  
1 tbsp salad oil

Combine egg, sugar, baking powder, soda and salt. Beat well. Stir in cornmeal and buttermilk. Cover bottom of a heavy skillet with 1 tbsp salad oil, and place over medium heat. Drop batter into hot skillet, using 1/4 cup batter for each corn pone. Turn over when brown. Add more oil to skillet as needed.

### Easy Fruit Dip

1 pkg vanilla instant pudding  
1 cup orange juice  
1 cup Cool Whip

Mix orange juice and pudding mix - beat - then stir in Cool Whip. Great dip for strawberries, fresh pineapple, orange slices, apples or other fresh fruit.

### Fresh Pea Soup

2 tbsp butter  
2 or 3 shallots, sliced  
3 cups fresh or frozen peas  
2 1/4 cups water  
4 tbsp whipping cream  
Salt and pepper  
CROUTONS to garnish

Melt butter in sauce pan over medium heat. Add shallots and cook for 3 min. Add peas and water and season with salt and pepper. Cover and simmer for about 12 min. When peas are tender, ladle them into food processor and blend, adding the cooking liquid a little at a time. Process until smooth. Return to pan, stir in cream, heat through without boiling. Garnish with croutons.

### Dishwashing Soap

5 cups grated castile soap  
1/2 cup baking soda  
1 tsp borax  
6 cups peppermint tea  
1 tsp eucalyptus oil

Put grated soap in a 3-qt. stainless steel pot and add hot mint tea. Simmer for 15 min. on low heat. Add baking soda, borax, and eucalyptus oil. Shake before using.

## “Hands Free” Garden Sack

The Gardener’s Hollow Leg (GHL) is a 10-in. dia., 23-in. deep polyester fabric sack that comes with an expandable (32 in. to 52 in.) belt. It’s easy to fill and easy to empty and holds up to 33 lbs.

Bob Blumberg says the idea was born in his garden while deadheading flowers and pruning branches and vines. “I didn’t want to carry around a bucket or have to walk back to one every time I got my hands full.”

The great thing about the GHL is that when it’s not in use, it hangs free and out of the way. With a capacity of approximately 5 gal.,

plenty of garden refuse can be picked up between trips to dump. It’s also great for picking fruit or vegetables. A heavy strap at the bottom of the bag serves as a handle for dumping.

The patented ring opening holds the mouth of the sack open for filling and dumping. When the sack is empty, it hangs nearly vertical, moving perpendicular to the hip as the sack fills.

The GHL comes with a pocket for a cell phone or iPod. The adjustable belt accommodates pruner holsters and other clip-on garden tools.

“The weight stays on your legs, not on your neck or shoulders,” notes Blumberg.

The Gardener’s Hollow Leg is priced at \$29.95 with \$4.95 shipping for four or less units. It’s available online at the company’s website or at retailers throughout the U.S. (see website for list).

Contact: FARM SHOW Followup, Gardener’s Hollow Leg, 1442 A Walnut Street #59, Berkeley, Calif. 94709 (ph 510 735-6165; info@thegardenershollowleg.com; www.thegardenershollowleg.com).



**Polyester fabric sack comes with an expandable belt.**

## Water Wheel-Powered Ice Cream Freezer

A big wooden water wheel powers this home-built ice cream maker.

“I take it to special events, fairs, carnivals, and large parties. People really get a kick out of it,” says Mike Pettit, who operates “Mike’s Old Fashioned Ice Cream Company” in Norwalk, Iowa. He operated the water wheel ice cream maker last year at the Clay County Fair in Spencer, Iowa.

Made from wood, the water wheel mounts at one end of a 4-wheeled rolling platform. Water is pumped out of a tank to the top of the wheel. The falling water causes the wheel to chain-drive a pair of sprockets that rotate a shaft on the ice cream maker, which was originally designed to be hand-operated.

“The ice cream comes out perfect,” says Pettit, who sells the ice cream and other items out of a vending trailer that he sets up right behind the water wheel.

Contact: FARM SHOW Followup, Mike Pettit, 1019 South Ave., Norwalk, Iowa 50211 (ph 515 314-3168; mikeshomemadeicecream.com).



**Home-built ice cream maker is powered by a big wooden water wheel.**

## Wave-Skipping “Pontoon Boat”

“It’s designed to ride smoothly through waves up to 4 ft. high with minimal bounce,” says Garry Wiltse of Drummond Island, Mich. He recently sent FARM SHOW photos of his one-of-a-kind pontoon boat.

The unusual craft measures 11 1/2 ft. long and is powered by a 200 hp Mercury engine. Two 16-ft. pontoons support the center frame while two 24-ft. pontoons support the outside wings. Eight heavy-duty automotive air shocks – 2 at each corner – control height of the main hull, while automobile coil springs provide shock reduction. The boat’s wings are tipped with torpedo-style tubes that are longer than the boat’s center hull. The design allows the wings to bridge wave crests as they run through the centerline of the waves.

Wiltse says the design of the boat allows the driver to race smoothly through rough water. “Once I get up to about 30 mph, the boat actually lifts thanks to the 12 1/2-ft. wide area beneath the pontoon’s tapered wings, which catch the air and push up. As a result, the boat doesn’t dip up and down between waves but instead calmly glides from wave to wave.”

According to Wiltse, his pontoon boat has amazing stability. “I can walk right out to the edge of the pontoon and jump up and down, but the pontoon won’t even move,” says Wiltse. “In tests I’ve found that I can drink a cup

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## Big Canner Holds 40 Quart Jars

“It really speeds up fruit and vegetable processing,” says Chad Travis, Drasco, Ark., who used his plasma torch and 16-ga. stainless steel to make the 2-level canner that holds 40 1-quart jars.

The canner measures 22 in. long, 17 in. wide, and 16 1/2 in. high and is divided by a stainless steel rack that sets inside the container. The rack is divided into 10 compartments that each hold 2 jars. The canner has a handle at each end and a metal lid.

The bottom and sides of the canner form a single piece and are welded to end pieces. The rack is supported by U-shaped metal legs that fit over the sides of the box.

“It really works great for canning low-acid fruits such as pears, tomatoes and pickles that don’t require a lot of pressure during the cooking process,” says Travis. “Using a canner that can hold 40 quart jars saves a lot of time.”

“The canner weighs more than 200 lbs. when full so it’s too big and heavy to use on a standard cook stove. Instead, I use it outdoors over a wood fire and bring the water to a boil. I leave the jars in the canner and replace them as each batch is done cooking.”

Contact: FARM SHOW Followup, Chad Travis, 574 Greers Ferry Rd., Drasco, Ark. 72530 (ph 870 668-3400).



**Home-built, 2-level canner holds 40 1-quart jars.**



**Canner is divided by a stainless steel rack that sets inside the container.**



**Pontoon boat with extra set of pontoons is designed to ride smoothly through waves up to 4 ft. high with minimal bounce.**

of coffee without spilling while riding through 4-ft. high waves. In fact, it would be really hard for anyone to get seasick on this boat.”

Wiltse says he’s willing to build boat for others, or convert existing pontoons.

Contact: FARM SHOW Followup, Garry Wiltse, D.I.M.E. Tool & Die, 31576 E. Tourist Road, Drummond Island, Mich. 49726 (ph 906 493-6897; dimetool@alphacomm.net; www.dimetool.webs.com).