

Reader Recipes

Strawberry Cheesecake Salad

12 oz. Cool Whip
1 3.4-oz. package
cheesecake pudding
powder
3 6-oz. strawberry
yogurts
1 lb. fresh strawberries
3 bananas

Mix Cool Whip, pudding, and yogurt together in large bowl. Put in refrigerator for an hour. Add sliced strawberries and bananas just before serving.

Popcorn Squares

1 cup corn syrup
1/2 cup sugar
1/2 cup brown sugar
1 cup peanut butter
3/4 cup raisins
8 cups popcorn
Nonstick cooking spray

In saucepan, combine corn syrup, sugar, brown sugar, peanut butter. Bring to a boil over low heat, stirring constantly, for 2 to 3 min. Remove saucepan from heat. In large bowl, combine raisins and popcorn. Pour hot mixture over popcorn and toss carefully with wooden spoons until well-coated. Spray 9 by 13-in. baking dish with cooking spray. Press mixture into pan and cool before cutting into squares.

Apple Butter

10 lbs. apples
1 qt. apple cider
1/2 cup vinegar
3 cups sugar
2 tsp cinnamon

Cook apples until soft and put through sieve or strainer. Put applesauce in large roaster and add the remaining 4 ingredients. Stir well. Roast for 5 hrs. at 300°. Stir occasionally. Bottle and seal. You can add more cinnamon if you like more spice. Will become thicker the longer you roast.

Pineapple Ice Cream

2 cups sugar
6 eggs separated
2 tsp vanilla
1 tbsp lemon juice
1 can crushed pineapple
8 cups cream

Beat sugar and egg yolks well. Add remaining ingredients. Stir. Beat 6 egg whites until stiff and add. Freeze.



Hydraulic-powered stainless steel sausage stuffer is easy to clean.

Homebuilt "Stuffer" Makes 30 Lbs. Of Sausage In 2 Min.

Peter Martens can make a lot of pork sausage working by himself, thanks to a sausage stuffer he built in 2016. The hydraulic-powered unit holds 30 lbs. of meat and can stuff it into a sausage casing in less than 2 min.

Making pork sausage is a regular occurrence for Martens and his extended family near Le Crete, Alta. Often several families get together to process multiple pigs, and there is plenty of help.

"It works great. My brothers and sisters and my wife's family like to use it. We always help one another, and they always ask to use the stuffer," Martens says. "It's especially handy when I just butcher one pig and there are fewer people to help."

The heart of the stainless steel stuffer is a small \$450 hydraulic unit he purchased at an auto parts store. Encased in a stainless steel base, a piston pushes up against a plate at the bottom of the cylinder that holds the meat, forcing the meat out through a 3/4-in. copper pipe and casing.

Martens can adjust the speed with a dial. He moves the piston up and down with foot pedals so his hands are free to hold the sausage casing as it fills up.

When done, the machine is easy to clean by removing a couple pins at the base of the cylinder and on the lid. The unit comes apart and can be washed.

The stuffer weighs 200 lbs., but is on wheels so it's handy to move anywhere. Total cost was about \$2,500 for the materials, but Martens expects it will be around for decades making sausage for his family.

Contact: FARM SHOW Followup, Peter Martens, P.O. Box 958, La Crete, Alberta T0H 2H0 Canada (ph 780 928-2785).



Bill Johnson claims you're sure to get a laugh out of riding his wooden race horses. "It's hilarious to watch people try to race their horses against each other," he says.

Wooden Horse Fun To Ride

Bill Johnson's wooden race horse requires a little practice to ride, but once you get the hang of it you're sure to get a laugh out of it.

The horse has a single rocker leg on front and 2 rocker legs on back. The rider holds onto a handle on each side of the head. He shifts his weight backward and pulls back on the handles at the same time to lift the front leg off the ground and move forward.

"The front and rear legs work opposite each other so as you rock, the front leg is going forward while the rear legs are going backward. With every rocking motion you actually move forward a foot or two at a time," says Johnson. "It takes a lot of timing and coordination to make it work right. Otherwise you'll go backward and the horse will just sit there and buck. It's hilarious to watch people try to race their horses against each other."

Johnson says he remembers as a kid back in the 1940's riding a similar wooden toy horse. "I wanted to bring the idea back again, but I couldn't remember all the details of how to build them because that was a long time ago. So I had to come up with my own design based on memory."

He says the horses come in one size "for kids from 8 to 80 years old" and are sturdy enough for riders up to 200 lbs. "The only limitation is that you need to ride the horse on a hard surface to avoid tipping over sideways."

The horses sell for \$345 unpainted and \$375 painted, taxes and shipping included. To reduce the shipping cost, minor assembly is required.

Johnson also sells plans for \$45, shipping included. "The plans come with written and video instructions and are absolutely foolproof. I supply templates for each part of the horse," he says.

You can watch his race horse in action by going to Google and typing in "wooden horse racing".

Contact: FARM SHOW Followup, Bill Johnson, 2088 Kramer Rd., Chewelah, Wash. 99109 (ph 509 690-6641; wm.s.john@gmail.com).

FARM SHOW®

New Products For The Farm, Ranch Home

I Grew Mushrooms In My Own Home Office

By Dee Goerge, Contributing Editor

The first time I tasted the Shiitake mushrooms that I grew in my home office, I wanted more. Fortunately, according to the instructions with my mushroom-growing kit, I may get my wish in a couple weeks when another crop emerges.

I learned of Gourmet Mushroom Products a few years ago when I wrote an article about their kit for growing morel mushrooms outdoors with kitchen scraps (Vol. 37, Issue 3).

This time I contacted James Malachowski about indoor kits that can be grown year 'round - even in winter in Minnesota. He offers kits with different varieties - Sonoma Brown Oyster, Blue Oyster, King Oyster, Lion's Mane and Shiitake.

I ordered the Shiitake kit (\$30.60 including postage) on March 23 and it arrived 4 days later from California. It obviously had something started on the outside of the pressed oak sawdust log, and I wondered if it would smell moldy. But Malachowski had assured me it was seeded in a sterile lab and could be placed on a counter or anywhere inside with the optimum temperature up to 70 degrees.

Mushrooms started growing out from one side within 3 days, and after a week I ate my first mess of mushrooms sautéed over pasta. They were delicious.

I'd never purchased or eaten Shiitake mushrooms before, but people who eat them like to grow their own because they taste better fresh, Malachowski says. The cost is comparable or a little higher than buying the mushrooms at a store.

One log can produce 16 to 24 oz. of mushrooms. After harvesting the first big mushrooms (3 1/2 in. diameter), I had another small picking and then nothing.

According to the directions, I am letting it dry up and rest for a couple of weeks and then will restart the process.

Contact: FARM SHOW Followup, Gourmet Mushroom Products, P.O. Box 515, Graton, Calif. 95444 (ph 707 829-7301; www.gmmushrooms.org).

Stainless Steel Clothespins

These stainless steel clothespins won't bend, break or rust, says the company. You can even leave them out on a clothes line all year long without any damage. The circular design easily attaches to the line and makes hanging clothes an easy job.

Forever Clothespins measure 2 3/4 in. long by about 1 1/4 in. wide and are designed to work with both thick and thin clothing. They come with 2 gaps, one wider than the other.

For thinner pieces, you insert clothes into the narrower gap. The wider gap is for use with thicker laundry items, such as wool or towels.

A pack of 12 clothespins sells for \$9.95; \$8.95 with orders of 2 or more. They come with a lifetime guarantee.

Contact: FARM SHOW Followup, The Grommet, 87 Elmwood St., Somerville, Mass. 02144 (ph 617 229-7140; www.thegrommet.com).



Dee Goerge says the Shiitake mushrooms she grew from a kit tasted great.



Clothespins come with 2 gaps, one wider than the other.