

Reader Recipes

Buttermilk Dressing

1/4 cup buttermilk
1 tsp fresh dill, chopped
1/4 cup cottage cheese (regular or low fat)
1 tsp onion, chopped fine
1/8 tsp minced garlic
salt and pepper to taste
1-2 tsp chives (optional)

Mix or blend all ingredients. Chill before serving.

Hard Surface Cleaner

2 cups water
2 tbsp lemon juice
1/2 tsp liquid dish soap
1 tsp baking soda
1 tsp borax

Store in a spray bottle. Shake bottle before each use.

Chocolate Sauce

1/2 lb. butter
8-oz. unsweetened chocolate
4 cups sugar
2 cans evaporated milk
Melt butter and chocolate in a sauce pan, then add sugar and evaporated milk. Heat to 188 degrees.

Cream Cheese Whipped Potatoes

2 lbs. potatoes
3/4 cup nonfat milk
4 tbsp cream cheese
4 tbsp sour cream
1 tsp salt
black pepper to taste
Peel potatoes; cut into small chunks. Cover with water, bring to boil and simmer until fork tender; about 20 to 30 minutes. Drain and return to pot, reducing heat to low. Add remainder of ingredients and heat through (potatoes mash better when other ingredients are warm). Mash with hand mixer or electric mixer.

Parmesan Garlic Popcorn

12 cups popped popcorn
1/2 cup parmesan cheese
2 tsp garlic powder
1 tsp dried parsley flakes
1/4 tsp salt

Pop 1 cup popcorn kernels however preferred - stovetop, air popper or microwave. Creates 12 cups of popped popcorn. Combine ingredients in a large bowl.

Farm Overalls Fit Better

Frustrated with work wear they could buy in stores, Minnesota farmers Stephanie and Daniel Zetah decided to make their own. With the help of local seamstress and farmer Cindy Rusch, they have started to sell their overalls, which are designed for comfort and durability.

"We lived in Australia for a while, and trade overalls are very popular there," says Stephanie. "We brought some back with us. They are the most comfortable we have found, and we each wear them every day."

Stephanie especially appreciated the lack of over-the-shoulder straps she found in the conventional bib design. While bib overalls offer freedom of movement, she notes that the straps dig in when you bend over, which can be especially painful for women.

Stephanie asked her friend Cindy to make a pair, modified slightly. "A man's chest area is not as big as needed by women," she explains.

Knowing the Australian work wear would eventually wear out, they started making patterns for men's and women's versions. After getting positive reactions, they decided to offer them for sale.

"We are testing the water to see who might be interested," says Daniel. "We will custom make them to order and see if they catch on."

Durability and American made was important to the Zetahs. Their coveralls are made with material from Big Duck Canvas. The company offers a variety of canvas fabrics, including some made in the U.S. Finding the fabric was the tough part. Even American-made buttons and thread were hard to find.

"We spent months searching for fabric, even considering hemp fabric, but that would have tripled the price," says Stephanie. "We were very particular about American made fabric."

With fabric, buttons and thread in hand, production has begun. The pattern is roomy with wide swaths of fabric leading up the front to meet conventional straps on the back. Plenty of pockets provide room for tools and other items.

Men's and women's alike are priced at \$149. They can be ordered online starting in autumn 2020.

Contact: FARM SHOW Followup, New Story Farm, 19778 235th St., Hutchinson, Minn. 55350 (ph 320 582-0679; Newstoryfarm@icloud.com; www.newstoryfarm.com).



Photos by Sarah Ehrhardt

Overalls are made with material from canvas fabric, with wide swaths leading up the front that meet conventional straps on back.

FARM SHOW®

New Products For The Farm, Ranch Home

"Satellite Dish" Bird Feeder

"I turned an old 8-ft. fiberglass TV satellite dish into a nice looking bird feeder. It holds 6 feeders which attract a lot of birds," says Robert Heiman, Ayrshire, Iowa.

He bought the satellite dish at low cost from a neighbor, then turned the dish upside down and mounted it on a 5-in. dia. steel pipe.

The dish was originally supported by a steel pipe longer than Heiman needed, and was anchored by a chunk of cement.

Heiman used a welding torch to cut out part of the pipe and then welded it back together. He buried the pipe about 4 ft. deep in the ground, which leaves the dish about 7 ft. above ground.

He welded a 14-in. dia., 1/4-in. thick steel plate to the top of the pipe and drilled matching holes in the plate and dish, then bolted the dish to the plate. "I braced the edges of the dish in 4 places to reinforce the dish to the pipe. I welded brackets onto the pipe, and then bolted on metal braces that extend to the outside of the dish," says Heiman. "The feeders hang from no. 9 wire which I wrapped around the braces."

The feeders are located about 12 in. in from the outside edges of the dish to keep them from getting wet when it rains or snows. "The underside of the dish had small compartments that can collect water, so I drilled small drainage holes in them so the water doesn't freeze during winter and cause problems," notes Heiman.

Contact: FARM SHOW Followup, Robert Heiman, 1302 South St., Ayrshire, Iowa 50515 (ph 712 922-9686).



Upside down 8-ft. fiberglass "satellite dish" holds 6 feeders.



Kits from New England Cheese Making Supply Co. have everything you need to make cheese at home.

DIY Cheese-Making Kits

Making cheese is easy with kits from the New England Cheese Making Supply Co. They sell a wide range of products, equipment, and other resources online and via their catalog. There's something for everyone from beginner to intermediate to advanced cheese makers.

"We have many kits geared toward beginners, from goat cheese to soft cheese and hard cheese like Gouda and Cheddar," says April O'Malley, New England Cheese Making Supply. "Lots of recipes use the same ingredients. It's just a matter of tweaking the process."

For more adventuresome cheese makers, the company offers 100 free recipes as well as starter packs for yogurt. "A yogurt starter pack will make 1 to 2 quarts and then you can reculture more yogurt with the first batch," says O'Malley. "We sell starter packs for use with as little as 1 to 2 gal. of milk to quantities as large as 50 and 250 gal."

Other resources on the website include Tips and Techniques, Cheese Making FAQs, links to local cheese making supplies, a Good Milk List (suggestions of where you can find cheese making milk), links to other cheese making websites, and more.

One book for sale on the website is Home Cheese Making by Ricki Carroll, co-founder of the company. Carroll and her husband started out with 2 goats in the 1970's. They searched for supplies, ingredients and resources, experimenting on their own. By 1979 they were selling supplies and teaching workshops in their kitchen with students flying in from around the world. Workshops are still hands on, but taught by Ricki's daughter Sarah.

Contact: FARM SHOW Followup, New England Cheese Making Supply Co., 54B Whately Rd., S. Deerfield, Mass. 01373 (ph 413 397-2012; info@cheesemaking.com; www.cheesemaking.com).



Widely spaced double set of tines allow rake to grab leaves better than ordinary rakes.

Double Tine Rake

A reader told us about the "Little Black Rake" and how easy and efficient it is to use.

The double-tined rake is U.S.-made from recycled plastic. Users say it grabs leaves better than ordinary rakes, reducing lower back fatigue and raking time since you only need to make one swipe to clear a path of leaves.

One owner uses it to clean waste piles on pasture and to spread out bedding. Because the tines are spread out further, they don't get clogged as often with straw and other material.

Sells for \$32.50.

Contact: FARM SHOW Followup, Little Black Rake, 3740 Willford Rd., Gladwin, Mich. 48624 (ph 989 426-2919; www.littleblackrake.com).