

Reader Recipes

Chocolate Angel Food Cake

2 cups egg whites
1/4 tsp salt
1 tsp cream of tartar
1 tsp vanilla
1 1/2 cups sugar
1/4 cup cocoa
3/4 cup cake flour

Sift flour, cocoa and salt together. Add cream of tartar to egg whites and beat until stiff peaks. Add vanilla, then sugar gradually and fold in flour mixture. Put in ungreased tube pan and bake at 350 degrees for 40-45 minutes.

PB&J Peach Cobbler

1/2 cup (1 stick) butter
3/4 cup crunchy peanut butter
3/4 cup milk
1 cup sugar
1 cup flour
1 tbsp baking powder
1/2 tsp salt
1 can (29 oz.) sliced peaches in juice, drained
3/4 cup peach preserves
1/2 cup brown sugar

Preheat oven to 350 degrees. Lightly grease a 13 by 9-in. glass baking dish with butter. Melt remaining butter in a medium bowl. Whisk in peanut butter then milk until blended. In another bowl, mix the sugar, flour, baking powder and salt. Add the butter mixture and stir until blended. Pour into baking dish and spread evenly. In a medium bowl, mix peaches, preserves and brown sugar. Then spoon evenly over batter. Bake 40-50 min. or until golden brown and juices are bubbling.

Sandwich Spread

12 green tomatoes
12 green mangoes
12 colored mangoes
2 large onions
1 cup prepared mustard
1/2 cup sugar
1/4 cup salt
1 tbsp celery seed
1 quart salad dressing
Grind (fine) the tomatoes, mangoes and onion. Add mustard, sugar, salt and celery seed. Boil for 15 min. Take off and add salad dressing. Keep on low heat so it does not boil after the dressing is added. Can and seal while still hot. Makes 8 pints.



Plastic clip-on handles distribute bucket weight for easier carrying.

Handy Clip-On Bucket Grips

BucketGrips make plastic 5-gal. buckets a lot more useful, even after the handle wears out.

Entrepreneur Adam Nelson came up with the clip-on handles with the gardening industry in mind, after observing workers awkwardly trying to carry buckets holding tools and fertilizers after the handle broke.

"I looked at all sorts of buckets and noticed that about 90 percent of them have the same lip," Nelson says.

His plastic BucketGrips have teeth that catch under the lip. When lifted up they lock in place. They can be removed by pushing down. They fit on all size buckets that have a lip.

Having two handles distributes the weight for easier carrying for a variety of uses. Beside gardeners, Nelson notes he has customers involved in agriculture, fisheries, painting and other industries, as well as for home use.

The patent-pending clip-on handles will hold as much weight as the bucket can carry. They're made in the U.S. and retail for about \$11/pair. Nelson sells them through his website and also sells wholesale to hardware stores throughout the U.S.

Contact: FARM SHOW Followup, BucketGrips, 10945 State Bridge Rd. #401, Alpharetta, Ga. 30022 (ph 833 258-4747; www.bucketgrips.com; info@bucketgrips.com).

Boot Dryer Uses Floor Or Stove Heat

"It works amazingly well," says Freeman Miller about the high rise boot dryer he built to dry wet boots, shoes, and gloves.

"There are electric shoe dryers on the market, but they're usually made of plastic and aren't designed for constant use by farmers. My boot dryer is made from sandblasted and powder-coated mild steel. It works great whether you use it on top of a wood-fired stove or over a floor vent," says Miller.

The dryer comes with a pair of 23-in. tall, 2-in. dia. pipes welded onto a 12 by 8-in. steel plate that has corresponding holes drilled into it. The plate sets on four 2-in. tall metal legs. Elbows welded on top of the pipes face away from each other, and are cut at a 60-degree angle to create a large opening. A curved, 1/4-in. rod above the elbow holds the boot in place above the opening.

A model designed for 2 pairs of boots is also available and has 2 smaller pipes in the middle. "Some people dry their boots on the big pipes, and their gloves or children's boots on the smaller pipes," says Miller. "Most people use their floor vents, but the Amish use their wood-fired stoves. The large opening in each elbow allows warm, dry air to circulate throughout the entire boot, including the toe area, and exit at the top of the boot.

"One Amish man said his heavy insulated boots got sopping wet after his basement was flooded with 6 in. of water. He dumped the water out of the boots that evening, and by morning they were completely dry from tip to toe."

The single pair boot dryer retails for \$69 plus S&H; the double pair for \$98 plus S&H. Dealer inquiries are welcome.

Contact: FARM SHOW Followup, Freeman Miller, Eagle Eye Welding, 27392 253rd St., Pierz, Minn. 56364 (ph 320 468-6030, ext. 2).



Boot dryer is made from sandblasted and powder-coated steel. It's designed to be placed on top of a wood-fired stove or a floor vent.

FARM SHOW®

New Products For The Farm, Ranch Home

Cat Fountain Never Needs Cleaning

"With our AquaPurr cat water fountain your cat always drinks fresh, cool water, and you never need to fill or clean a water bowl," says Steven Chalmers, Castle Rock, Colo.

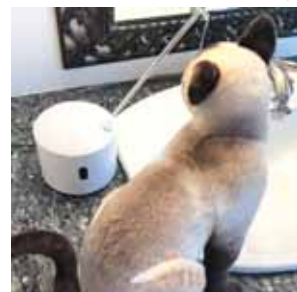
The AquaPurr is designed to be set up next to a sink and hooked up to the faucet via a diverter valve, which allows you to use the sink normally. When you're done using the sink, leave the cold water turned on and flip the lever on the diverter valve. When the cat triggers a proximity sensor, a solenoid valve opens allowing the water to flow out the fountain's drinking spigot. Any water the cat doesn't drink goes down the drain.

"No water will flow from the AquaPurr until the cat triggers the proximity sensor," says Chalmers.

"Other cat water fountains recirculate the water, so they require cleaning at least once a week. The problem is the cat's saliva mixes with the water and grows a slime. Dismantling the entire fountain to clean it is a big chore, and cleaning the slime out of a submerged pump can be quite a challenge."

The AquaPurr sells for \$89 plus S&H.

Contact: FARM SHOW Followup, Steven Chalmers, 4829 N. Mesa Drive, Castle Rock, Colo. 80108 (ph toll-free 833 278-2787 or 303 981-9879; steven@chalmersinnovations.com or www.AquaPurr.com).



The AquaPurr fountain connects through a diverter valve on the faucet. Water flows when a cat triggers the sensor.

Their Chickens Produce Naturally Colored Eggs

Why color eggs for Easter when Mother Nature can do it better? "Easter Egger" hens produce blue, green and brownish pink eggs. "French Copper Marans" produce chocolate-colored eggs. Ameraucanas and Cream Legbars lay blue eggs; and Olive Eggers make green and sometimes purplish eggs.

"People like getting odd egg colors," says Jeff Smith, Cackle Hatchery, which specializes in rare breeds. "We've had Easter Eggers for a long time as well as other breeds that were becoming rare. This year we offered a Rainbow Special with about every egg color nature can produce."

Smith knows about specialty poultry breeds. When small hatcheries that were once common in nearly every community started going out of business in the 1960's, his grandfather and Smith's dad started looking into rare breeds.

Whether looking for a rainbow of egg colors or more conventional breeds of meat birds and egg layers, Cackle Hatchery likely has them all. Customers can choose from fertile eggs, day-old chicks, and even full-grown birds. Eggs start at \$3.76 each, while adult birds start at \$66 for a pullet and range to \$3,850 for a Black Swan. Chicks run from \$1.95 for white egg layers to \$2.20 for an Easter Egger or \$49.00 for a rare Ayam Cemani. The rare bird is black from its feathers to its meat and bones. However, its eggs are cream colored.

Contact: FARM SHOW Followup, Cackle Hatchery, P.O. Box 529, Lebanon, Mo. 65536 (ph 417 532-4581; cacklehatchery@cacklehatchery.com; www.cacklehatchery.com).



Cackle Hatchery specializes in rare chicken breeds that produce eggs in a wide variety of different colors.