

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.

Beet Jelly

3 cups beet juice
1 pkg strawberry Koolaid
1 pkg Sure Jell
4 cups sugar
1 tbsp butter or margarine
Boil juice, Koolaid and Sure Jell together before adding sugar and butter (eliminates foam, adds taste).
Boil all together 5 to 7 min. more.
Odonna Ziegler Bagley, Minn.

Rhubarb Jam

5 cups rhubarb, diced
1 cup water
5 cups sugar
1 tbsp butter
1 cup of Cherry pie filling
1 6-oz. box Cherry Jello
Cook rhubarb and water until tender.
Add sugar and boil for 5 min. Add butter and cherry pie filling and boil 6 to 8 min.
Remove from heat and add Jello. Stir until completely dissolved.
Odonna Ziegler Bagley, Minn.

Tomato Pie

One frozen pie shell
2 or 3 large ripe tomatoes
3/4 cup mayonnaise
1 cup shredded cheddar cheese
2 tbsp well-minced fresh basil
Salt & pepper
Cut tomatoes into 1/4-in. slices, salt and pepper on both sides. Dry on paper towel for 15 min. Mix mayo with 3/4 cup cheese and basil. Set aside. Place one layer of tomatoes onto pie shell. Spread generous coating of mayo-cheese mix (about 1/2) over tomatoes. Salt and pepper to taste. Repeat with another layer of tomatoes and remainder of mayo mix. Sprinkle remaining 1/4 cheese over top. Bake at 350° for 25 min.
Ted Meseleyon in Graineries

Zucchini-Squash Relish Sells Like Crazy

Seventy-three-year-old George Fontenot makes a special zucchini-squash relish that "sells like mad". The Dublin, Georgia man also sells fresh garden produce from the back of his truck along the roadside, as well as at farmers' markets. He sells the relish for \$5 per pint. He can ship it anywhere.

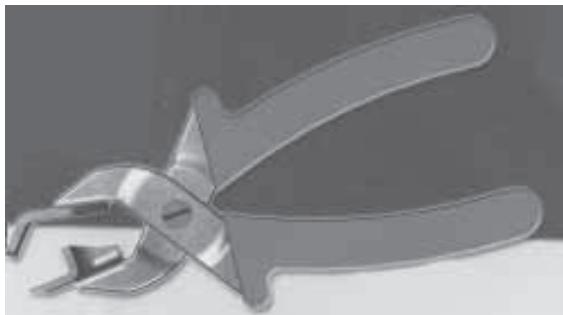
Fontenot obtained his original relish recipe from a Mennonite lady, but says he "simplified" it to make it quicker and easier to do. He offered to share his recipe with Farm Show readers:

Zucchini-Squash Relish
12 lbs. zucchini
6 lbs. sweet onions
1.5 lbs. red bell peppers
1.5 lbs. green bell peppers
1 1/2 lbs of fresh, green jalapeno peppers
11 oz. salt
6 cups vinegar
7 1/2 lbs. of sugar
3 tbsp. celery seed
3 tbsp. of turmeric
4 1/2 tsp. ground nutmeg
9 tbsp. of corn starch (3 1/4 oz)

Using a food processor, grind until you have the right weight of the zucchini, onions and peppers. Mix them in a large bowl. Sprinkle with 11 oz. of salt, cover with lid and put in refrigerator for 24 hrs.

Drain it, using a strainer. Add sugar and other ingredients. Mix all spices in. Put on a low burner, slowly bring to a simmer, getting it good and hot through and through. Put mixture in hot jars and seal. Makes 24 pints.

Contact: FARM SHOW Followup, Charles Fontenot, 760 Old Toombsboro Rd., Dublin, Georgia 31021 (ph 478 275-7040).



HowiGripp consists of a pair of stainless steel jaws attached to rubber-coated handles. Each jaw has a different design so they can be flipped to handle different styles of pans.

Tool Removes Hot Pans From Oven

This simple new pan-holding tool lets you grip and lift a variety of pans with one hand, removing them from the oven.

"It keeps your hands and fingers from getting burned and is also cleaner and more sanitary to use than mitts, pot holders, or towels," say inventors Paul and Roy Romsburg.

The HowiGripp consists of a pair of stainless steel jaws attached to rubber-coated handles. Each jaw has a different design. On some pans you use it one way. On others, you flip it over.

The Romsburgs found the need for something new to handle hot pans. "My wife and daughters-in-law were burning their hands and sometimes the mitts. And often, whatever they used to grab the pans touched the food, which can be very unsanitary," says Paul.

The HowiGripp is dishwasher safe. It's made in the U.S. and sells for under \$30 plus S&H.

Contact: FARM SHOW Followup, HowiGripp Corp., 17567 York Rd., Hagerstown, Md. 21740 (ph 301 791-2662; info@howigripp.com; www.howigripp.com).



Tool lets you grip and lift pans with one hand.

FARM SHOW®

New Products Especially For The Farm, Ranch Home

Electric Itch Zapper Really Works

"I didn't believe it until I tried it," says Jim Ruen, FARM SHOW contributing editor about the electronic Itch Soother he recently tested. "Most of the itch went away quickly. Some of the worst bites took a second application."

The battery-powered Itch Soother is about the size of a fat cigar. A small red button on one end activates the "hot plate" at the other end. Press the heating element against a bite and wait to feel the heat. A small yellow LED light comes on when the button is pushed. When the target temperature is reached, a green light comes on.

Here's why the device works. When bugs bite they inject saliva into the skin. The body reacts to the saliva with a release of histamine. It's this allergic reaction that actually causes itching and swelling, which won't stop until the saliva proteins break down. The heat from the Itch Soother speeds the protein breakdown process.

The Itch Soother has a suggested retail price of \$19.95 but is available at various stores and websites for as little as \$11.99 (amazon.com).

Contact: FARM SHOW Followup, P3 International Corporation, Corporate Offices, 132 Nassau St., New York, N.Y. 10038 (ph 212 346-7979; sales@p3international.com; www.p3international.com).



Electronic Itch Soother uses a heating element to reduce itching sensation.

Carrier Keeps Food Cool

You can keep food fresh for hours with this portable food carrier fitted with freezable gel packs.

The Cool & Carry food carrier comes with four gel packs stowed in the base of the carrier. A 2-piece "high dome" locking lid with handle makes it easy to carry. Sells for \$37.99 plus S&H.

Contact: FARM SHOW Followup, G & S Metal Products Co., Inc., 3330 East 79th St., Cleveland, Ohio 44127 (ph 216 441-0700; nils@gsmetal.com; www.gsmetal.com).



Food carrier uses freezable gel packs to keep food cool.

Fan Adds Flavor To Gas Grill Cooking

You can add flavor to the food you cook in a gas grill by installing this specially designed fan.

The battery-operated TurboQue comes with a glass-infused plastic body designed to withstand the high heat of a grill. The unit fastens onto a removable bracket that attaches to the grill at the rotisserie notch. The 2-speed fan rapidly circulates hot air around and into the food for richer flavor and a faster cooking time. Operates on two "C" batteries.

Sells for \$29.99 plus S&H.

Contact: FARM SHOW Followup, The Companion Group, 5905 Christie Ave., Emeryville, Calif. 94608 (ph 800 521-0505 or 510 347-4505; info@companion-group.com; crush.companion-group.com/website/).



Battery-operated fan fastens onto removable bracket that attaches to grill.