

Do-It-Yourself Table Made From Single Sheet Of Plywood

If you cut carefully, you can turn a single 4 by 8-ft. sheet of 3/4-in. plywood into a slip-together picnic table that requires no nails or bolts and folds down flat for storage.

The table makes a great conversation piece, says Harold Spear of Lebanon, Ind., who sent in the above drawing showing how the table is cut out. After construction, all you have left are a couple thin slivers of wood and one 9 by 20-in. piece. Slots on each table section fit tightly together.

The table top measures 2 ft. wide by 48 in. long.

Contact: FARM SHOW Followup, G.



Harold Spear, 4275 E. 350 N., Lebanon, Ind. 46052 (ph 317 325-2654).

Three Little Known Ways To Make Use Of Tomatoes

Looking for ways to use up all those tomatoes you're growing this summer? Check out these little known ways to use up a bumper tomato crop.

Dried Tomato Paste

Italian women in Frank Cuccia's boyhood neighborhood made tomato paste using a method he hasn't seen or heard of since. They dried it.

Garden-fresh tomatoes were washed and boiled in huge kettles. The next day, skins and seeds were separated from the juice. Tomato sauce was next dipped out of a small pan and spread out with a spoon on plywood sheets in the backyard. The sun dried the sauce which was turned with a spatula. The process continued for about two weeks until the shrinking sheets of sauce were moved onto smaller boards. When it was dry enough, the sauce was rolled off the plywood into big balls weighing up to 2 lbs. apiece. The balls were packed into stone crocks and covered with corn oil. Crocks were stored in the cellar and covered with cheesecloth. "This paste was so thick and rich that it only took four tablespoons and some water to make enough sauce for a meal for the eight of us," says Cuccia, now retired to Florida.

Old-Time Tomato Wine

Squeeze juice from clean, ripe tomatoes and add 4 lbs. of brown sugar to each gallon. Put in sugar immediately. Let stand in keg or barrel for two or three months, then draw off into bottles, carefully avoiding the sediment. Makes a most delightful wine, having all the beauties of the tomato. It must be tasted to be appreciated. (From Dr. Chase's Recipes, or Information for Everybody, 1866).

Do-It-Yourself Ketchup

Apple is the surprise ingredient in this recipe which yields a rich, tomatoey taste without a lot of sugar and salt. From *Reader's Digest Live Longer Cookbook* and submitted by Joan Wilkinson, Billings, Mont.

Ingredients:

4 large ripe tomatoes, peeled, seeded and chopped, or 4 cans low-sodium tomatoes with juice

2 medium sweet apples, peeled, cored and coarsely chopped

1 1/2 small yellow onions, chopped

2 cloves garlic, sliced

1/2 cup cider vinegar

1/3 cup firmly packed light brown sugar

1 tablespoon honey

1/2 teaspoon salt

1/2 teaspoon ground coriander

1/2 teaspoon ground cloves

1 cinnamon stick

Combine all ingredients in enameled or stainless steel saucepan. Bring to boil over moderate heat, then lower heat and simmer, covered, stirring occasionally until apples are soft. Discard cinnamon stick.

In food processor or blender, whirl ketchup for 1 minute or until smooth. Pour into 7 1/2-pint canning jars, leaving 1/4 in. of space between ketchup and top of jar. Cover with dome lids and rings; place lids in boiling water and return to boil. Remove and let cool.

Store in cool, dry place for up to 6 months.

FARM SHOW

New Products Especially For Women And The Farm, Ranch Home

Self-Heating Thermos Keeps Food Hot

This new-style thermos bottle generates its own heat to keep foods hot for up to six hours.

Aladdin's MicroMagic Food Bottle features a special heat-activated substance between its walls. Heating the bottle in a microwave for four to five minutes activates the material, which then releases the heat it has absorbed over the next several hours.

It can also be used like a conventional thermos to keep cold foods and beverages cold.

Comes in 17 oz. size. Suggested retail price is \$12.99.

Contact: FARM SHOW Followup,



Aladdin Industries Inc., 703 Murfreesboro Road, Nashville, Tenn. 37210 (ph 800 251-4535; fax 615 748-3105).

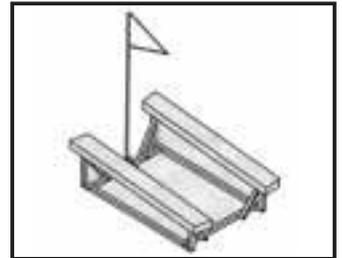
Portable "Dock" Lets You Stop Anywhere

You can dock your boat anywhere with this handy new portable dock, according to inventor/manufacture Jim Evans.

The "Tote-A-Dock" is 42 in. long by 23 in. wide and fits easily in a pickup for transport. Its frame is built of 16 ga. 1-in. sq. tubing and its runners of treated 2 by 4's covered with marine carpet. Runners automatically adjust to accommodate any shaped boat hull. (It will also handle many jet ski's.)

To use, you simply put the dock into the water 4 to 5 ft. from shore so the runners are about half out of the water. Then drive on and off of it just like a conventional boat lift, using the pop-up flag to aim.

Sells for \$129, plus S&H.



Contact: FARM SHOW Followup, Evans Tote-A-Dock, P.O. Box 232, 16 South Fourth, Council Grove, Kan. 66846 (ph 316 767-5618).

Wheel Kit Turns Trimmer Into String Mower

You can eliminate the backaches you get from using a string trimmer with this new add-on wheel kit that supports the weight of the trimmer, turning it into an easy-to-use string-type mower.

The Weed Cutter Caddie from Fricke Manufacturing Co., Harrison, Ark., consists of a double A-shaped frame that rides on two 10-in. dia. wagon wheels mounted on a 14-in. axle. The weed trimmer - any size or model, straight or curved shaft - secures in the frame with two U-bolts.

Sells for \$49.95 including shipping.

Contact: FARM SHOW Followup, Fricke Manufacturing Co., P.O. Box 14, Harrison, Ark. 72601 (ph 800 222-9207 or 501 427-5577, evenings).



Once wheel kit is installed, string trimmer wheels around the yard like a mower.