

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.

Milk Bones For Dogs

1 1/2 cups barley flour
2 tbsp dried, fine-crushed eggshells
1/2 tsp sea salt or kelp powder
2 tsp baking soda
1 1/2 tbsp shortening or fat
1 egg yolk
1/2 cup buttermilk or soy milk
2 tbsp honey

Sift together the dry ingredients and cream together with melted fat. Beat together the egg yolk, milk, and honey; gradually add to the dry ingredient mixture, mixing well. Knead the dough and turn it out onto a floured board. Roll to about 1/2 in. thick and cut into rectangular or bone-shaped biscuits. Prick with a fork. Put the bones on a greased cookie sheet and bake at 375°F for about 20 min. Turn once to brown evenly.

Rural Delivery

Sweet Pumpkin Pickles

6 cups prepared pumpkin
2 cups white vinegar
2 cups granulated sugar
2 large cinnamon sticks

Prepare pumpkin by peeling, cubing and discarding seeds and inner pulp. Place pumpkin cubes in colander and set over boiling water. Make sure water does not touch pumpkin. Cover and steam until just tender, 5 to 7 min.; drain. Simmer vinegar, sugar and cinnamon for 15 min. Add pumpkin and simmer 3 min. Set aside for 24 hrs. Heat and simmer 5 min. more. Remove cinnamon sticks. Pack boiling hot in hot canning jars, leaving 1/2 in. headroom. Adjust lids and process in hot water bath for 10 min. Makes 3 pints.

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Bungee jump frame attaches to any tramp.

“Bungee Bouncer” Adds Fun To Trampolines

Anyone with a trampoline will like this new add-on “bungee bouncer” that lets you bounce up high and even do flips in the safety of a body harness.

“Besides being a lot of fun, it makes your trampoline safer,” says Global Creative Products, Inc., Albany, Ga.

The Bunji Bouncer fits any trampoline shape or size. It consists of a 16-ft. high, rectangular metal frame that U-bolts onto the sides of the trampoline as well as underneath it via a telescoping pole. A pair of braces provide support on each side. A rope runs up one side of the frame and across the top over a pair of pulleys. The jumper wears an adjustable, velcro-fitted harness that attaches to a pair of short bungee cords that snap onto the overhead rope.

A crank located on one side of the frame is used to tighten or loosen the rope to adjust the height of the harness.

“It’s a good safety device for a rowdy 3-year old kid because you don’t have to worry that he’ll fall off the trampoline. It’s also a great way to learn how to do flips, because you can flip forward or backward without falling and breaking your neck,” says a company spokesman. “Some gymnasts use it to practice certain kinds of tucks, and some college swim teams even use it to practice diving.

“You can’t hit your head on top of the frame, because the rope is of a certain length and when the rope bottoms out, you can’t go any higher.”

Sells for \$499 (includes S&H).

Contact: FARM SHOW Followup, Global Creative Products, Inc., Box 3828, Albany, Ga. 31706 (ph 800 381-1012 or 229 776-1267; website: www.globalcreativeproducts.com).



Lightweight aluminum tailgate chair folds up for easy storage behind pickup seat.

Tailgate Chair Fits Any Pickup

This new chair attaches to the tailgate of any pickup with adjustable nylon-plastic hooks and rubber bumpers, then folds up to fit into a carrying bag that stores behind the driver’s seat.

The TailGatorz has a sturdy anodized aluminum frame with a cloth back and seat cushion. It measures 26 in. high by 22 in. wide and 17 in. deep. It weighs about 5 lbs.

“We think this chair is the ultimate tailgating accessory,” says Jon Jurgens, TailGatorz, Redondo Beach, Calif. “It’s much more comfortable than sitting on a tailgate, and it’s also more comfortable than a lawn chair because it’s wider and also has a taller back. It’s more practical because it won’t sink in muddy ground and tilt to the side, and because it stores behind the driver’s seat so you won’t forget it at home. If you want, you can fit two chairs on the same tailgate.

Available in black, blue, red, green and camouflage. All units have white piping and black sides.

Sells for \$49.95 including S&H.

Contact: FARM SHOW Followup, TailGatorz, 1208 Ynez Ave., Redondo Beach, Calif. 90277 (ph 310 316-9453; email: Sales@TailGatorz.com; website: www.TailGatorz.com).

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Rope Ladder Fire Escape

If they ever have a house fire, the C.F. Marley Family of Nokomis, Ill., is ready. They’ve developed a way to escape the top floors of their house using a knotted rope.

“We hang 50-75 ft. or more of rope on the wall in a central location,” says Marley. “Tie one end of the rope to an eye screw attached securely to a wall. Be sure to find a stud or other hold that will support your body weight. For quick access I store the excess rope on a wall hook or coat hanger. Also, you want to tie knots in the rope every 15 in. or so to use as hand holds,” he notes.

“When you have an emergency, simply break a window with a chair and climb down the escape rope. Be sure to cover the window sill with a pillow or rug to protect yourself and the rope from being cut when climbing down,” he says.

Contact: FARM SHOW Followup, C.F. Marley, P.O. Box 93, Nokomis, Ill. 62057 (ph 217 563-2588).



Pillow on window sill (left) protects you from being cut as you climb down to safety. Rope hangs on room wall in a central location.

Do-It-Yourself Corned Beef

Instead of paying \$4.95 a pound at the deli counter, Robert Foley of Bandera, Texas, saves a lot of money by making his own Texas-style corned beef at home.

“Take two 4 to 5-lb. market-trimmed briskets, and cut them up into chunks that will fit into a large crock pot or glass jar and run 7 to 8 garlic cloves through a garlic press,” he explains. “Then dissolve a third of a cup of common table salt and about one teaspoon of sodium nitrate (saltpeter) in two cups of warm water. Add about 3 tablespoons of pickling spice to finish your brine.”

Foley says the next step is to pour the brine down the side of the jar or crock pot, and then fill it up to the top with cold water. Then, take a glass saucer and lay it on top of the meat to keep it in the brine, and cover the whole thing with Saran Wrap. Next, cover it with a layer of tinfoil. If you’re using a crock pot like he does, place the lid on top as a final covering... otherwise you’re ready to put it in the refrigerator.

“Leave it in the fridge for no less than 14 days. Then, when you take it out, rinse off all the brine and you may have to pick some spices off,” he says. “Lastly, place the meat in a baking pan and cook in the oven at 300 degrees for no less than three or four hours, until it is tender.”

Foley says the only thing left to do then is, “slice it real, real thin and make Rueben sandwiches, or corned beef on rye with a slice of swiss cheese.”

“I like it with a little hot mustard, myself,” he says. “The hardest part of this whole program is waiting the 14 days, and when you smell it cooking for four hours, it’s hard to stay away.”

Contact: FARM SHOW Followup, Robert Foley, 283 Big Rock, Bandera, Texas 78003 (ph 830 796-4878 before 9 a.m. CST).