

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 or E-mail: Recipes@farmshow.com

Peanut Butter & Jelly Cookies

1/2 cup shortening
1/2 cup peanut butter
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cup all purpose flour
3/4 tsp baking soda
1/2 tsp salt
Jam or jelly

In a mixing bowl, cream shortening, peanut butter and sugars. Beat in egg. Combine dry ingredients; gradually add to creamed mixture. Cover and chill for 1 hour. Roll into 1-in. ball. Place 2 in. apart on greased baking sheets. Flatten slightly. Cool on wire racks. Spread jam on the top of half the cookies. Cover with remaining cookies. Makes 4 1/2 doz.

Kathryn Mishler

Red Pepper Jam

Chop about 12 large red peppers (can also use green). Place in a pan and add 1 tbsp of salt and let sit 3 hrs. Next, wash in cold water. Pour into pan and add 3 cups sugar and a pint of cider vinegar. Mix and bring to a boil and let cook for 30 to 35 min. or until it looks like jam. Yields about five 1 cup jars of jam. Store in refrigerator. Serve on top of Ritz crackers spread with cream cheese.

Devil's Float

2 cups flour
1 1/2 cups white sugar
4 tbsp cocoa
4 tsp salt
1 cup milk
2 tbsp milk
2 tsp shortening, melted
2 cups brown sugar, packed
1/2 cup cocoa
3 1/2 cups hot water
1 cup nuts (optional)
Measure flour, white sugar, 2 tbsp cocoa, baking powder, and salt into a bowl. Blend

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Electric-operated "mini mixer" is designed to automatically flour up to 10 lbs. of fish or chicken at a time in only a few minutes.

Mixer "Flours" Fish, Chicken

Here's an idea developed by an Illinois machine shop operator that might come in handy for anyone who's got to cook fish or chicken for big groups at community events or church functions.

Bob Lamb, of Greenfield, Ill., made an electric-operated "mini mixer" that's designed to automatically flour up to 10 lbs. of fish or chicken at a time in only a few minutes. The unit looks - and works - much like a miniature cement mixer.

"People are amazed at how well it works and say that it does a better job than you can do by hand," says Lamb, who frequently loans out the mixer for use at community events in his area at which food is served. "We've used it to flour up to 100 lbs. or more of fish or chicken at a single event."

The mini mixer consists of a small electric motor that shaft-drives a 20-in. dia. cone made out of sheet metal. The cone, which has metal fins inside it, rotates at about 30 rpm's. The unit mounts on top of a metal stand and can be tilted up or down by grabbing a lever.

The entire unit weighs less than 50 lbs., allowing Lamb to easily haul it around in his pickup.

"I paid \$250 for the motor which I bought new. I already had the rest of the materials so it didn't cost much to build," says Lamb.

Contact: FARM SHOW Followup, Bob Lamb, 512 S. Main, Greenfield, Ill. 62044 (ph 217 368-2131).

Automatic Mashed Potatoes

The inventor of an automatic potato masher is optimistic that her invention will make it to market sometime next year. Although Carmina O'Connor admits it has been a long, slow road to success, she says media attention has really helped pave the way.

O'Connor was a finalist in a Hammacher Schlemmer Invention Contest, winning \$5,000. She was subsequently included in a Time Magazine best inventions feature and received further coverage from newspapers and TV stations such as CNN. A number of manufacturers contacted O'Connor about potential deals.

She came up with her ingenious device by breaking down some of the kitchen appliances she already had, and using various parts of them to make a prototype. "I used parts of a rice cooker, electric mixer, a couple pots and containers, and parts of a food processor," she explains.

The unit works by placing raw potatoes, cut in quarters, into the main cooking vessel, with enough water to cover the potatoes an inch. You can either peel the potatoes or not. Then you place the desired ingredients (such as milk, butter, chives, etc.) into the automatic ingredient dispenser. Select either "Country Style" (peels on) or "Whipped" buttons.

The machine automatically cooks the potatoes, drains the water, dispenses the ingredients, and mashes the potatoes according to the setting selected. When done, a buzzer sounds, and the machine will switch to a "keep warm" temperature setting. The electrical cord is detachable, and the potatoes may be served directly from the appliance at the dinner table.

It holds two to three pounds of potatoes, enough to feed about six to nine people. O'Connor guesses it will be priced in the \$40 to \$100 range.

Contact: FARM SHOW Followup, Carmina O'Connor, 30W026 Laurel Court, Warrenville, Ill. 60555 (ph 630 231-7268; email: carminaconnor@yahoo.com).



Machine automatically cooks potatoes, drains water, dispenses ingredients, and mashes potatoes.

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Hydraulic Seat Stops Back Aches

Andy Justmann's back always hurt after a long session of mowing. "I was tired of being crouched like a frog on top of my lawn tractor for hours. I have a big lawn and I had to mow it a section at a time," he says. His solution was to make a seat for his Deere 420 that would tilt 35 degrees in either direction.

A single hydraulic cylinder tilts the seat, powered by the garden tractor's built-in hydraulics. A simple switch controls the degree and direction of the tilt.

"There's no increased danger of tipping over," Justmann says. "And the engine cut-off switch works just the same. The only thing that's changed is the amount of time it takes me to mow the lawn. And, of course, I don't have any back pain anymore," notes Justmann.

Contact: FARM SHOW Followup, Andy Justmann, E 323 Cobb Town Road, Waupaca, Wis. 54981 (ph 715 258-5244; fax 715 258-9195).



Andy Justmann modified the seat on his Deere garden tractor so that it can be tilted 35 degrees in either direction. A single hydraulic cylinder tilts the seat.



'50's-Style Refrigerators Back On The Market

Now you can buy a refrigerator that looks 50 years old but is strictly 21st century technology on the inside.

Elmira Stove Works in Elmira, Ontario says the nostalgic units come complete with rounded corners, chrome trim and a wide range of colors. The units are manufactured with injected foam insulation, the most energy efficient insulation available. They use Energy Star® high-efficiency technology.

Brian Hendrick, vice president, says many people buy them for a basement or bar. The 18-cu. ft. unit has the freezer on bottom.

Color choices include robin's egg blue, flamingo pink, mint green, buttermilk yellow, candy red, quicksilver metallic, black or white. Prices range from \$2,695 to \$2,995 (U.S.)

Coming soon, are "'50's retro ranges" which will be available in January, 2004 in the same nifty eight shades as the retro refrigerators.

Contact: FARM SHOW Followup, Elmira Stove Works, 232 Arthur St. S., Elmira, Ontario, Canada N3B 2P2 (ph 800 295-8498; email: info@elmirastoveworks.com; website: www.elmirastoveworks.com).



Nostalgic refrigerators come complete with rounded corners, chrome trim and a wide range of colors. "Retro ranges" will soon be available, too.