

## Outside Ashtray Keeps Butts Off Roads

After years of watching smokers toss cigarette butts out the window while driving, Mark Sloan came up with a nifty solution – an ashtray that mounts outside the vehicle.

The Lake Worth, Fla., inventor says the 6-in. long container holds up to 20 butts. It's fireproof so you can put them in while lit.

Thin velcro covered magnets hold the "X-tray" to a vehicle's door. It won't scratch the paint, Sloan says. It can also be velcroed to the slanted part of a car window.

All you do is slide the lid open and put the lit butt in. It's designed to take advantage of airflow that sucks the butt into the container.

"It's a portable ashtray that can go anywhere from car to work truck to job site toolbox and back again," he says. It can be used on trucks, tractors, boats, golf carts, ATV's and even motorcycles.

Sells for \$9.95 plus S&H.

Contact: FARM SHOW Followup, X-tray, LLC., 1108 North D St., Lake Worth, Fla. 33460 (ph 561 543-8016; email: Xtray@bellsouth.net; website: www.x-tray.com).



**Thin velcro-covered magnets hold tray to vehicle window.**



**Custom-made borders are made in a choice of nine styles.**

## Custom Wallpaper Borders Use Your Own Photos

A woman in Indiana makes custom wallpaper borders using photographs that you supply. It's not cheap, but she says the rooms where it's used attract a lot of attention.

Amy Gerber of Bluffton, Ind. started the border business out of her home as a spin-off of her job as a professional photographer.

Gerber offers custom-made borders in a choice of nine styles. Customers visiting her website simply choose the style and color they like and fill out an order form, which contains instructions on either uploading or mailing digital files of the desired photos (or other types of images).

She prints her borders using archival inks and says they resist fading for up to 75 years.

"These borders can be easily applied using normal wallpaper paste," she says.

Gerber charges a one-time setup fee per order which varies from \$25 to \$39, depending on the number of photos to be repeated in the border pattern.

Her borders come in 12-ft. rolls of either 6, 8 or 10-in. widths. They cost \$40.50, \$54 or \$67.50, respectively.

Orders take approximately 4 to 6 weeks for delivery. Shipping charges vary according to the size of order.

Contact: FARM SHOW Followup, Border Expressions, 1430 Hi Lo Drive Bluffton, Ind. 46714 (ph 260 824-3787; email: amy@borderexpressions.com; website: www.borderexpressions.com).

## Where To Buy Giant Veggie Seeds

If you're an avid gardener up for a challenge, you might want to try raising "giant" vegetables.

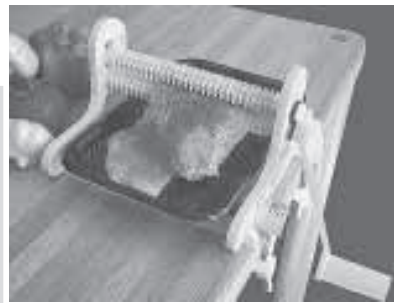
P & P Seed Company specializes in all sorts of "giant" seeds along with supplies, books and DVDs about how to grow them. You can check out their website at [www.pandpseed.com](http://www.pandpseed.com) or call them at 800 449-5681 or 716 648-7982 to order a free brochure.

Organica Seed Company ([www.organicaeed.com](http://www.organicaeed.com)) also sells giant pumpkin, tomato and watermelon seeds.

And if you want to share your experiences or ask questions about growing "giant" vegetables, check out the giant vegetable forum at <http://forums.gardenweb.com/forums/giants/> where you can read and post messages about the topic.



**Seeds for growing "giant" veggies are available from several companies.**



**Hand-cranked plastic rollers have teeth on them that roll in opposite directions.**

## Easy New Way To Tenderize Meat

If you hate pounding meat to tenderize it, then you'll be interested in the "Mr. Tenderizer."

It's basically a set of hand-cranked plastic rollers, like the old wringer washers, with teeth on them that roll in opposite directions, flattening, tenderizing and marinating the meat between them. Two clamps secure it to a counter or table.

It works on chicken breasts, flank steak, veal, turkey or venison and other wild game. "The pyramid-shaped prods penetrate the meat's surface, breaking up fats and allowing spices or marinades to be deeply absorbed into the meat, so all your favorite seasonings, spices or sauces burst from within the meat and doesn't burn off while cooking," the company says.

The Mr. Tenderizer is light (weighs less than 2 lbs.) and doesn't need to be disassembled to clean in the sink or dishwasher. It comes in a tub with two lids that can be placed under the rollers to prevent messes.

Sells for \$24.95 plus \$5 S&H. (S&H fee which will be waived if you mention this article. Does not apply to Canadian or international orders).

Contact: FARM SHOW Followup, Mr. Tenderizer, P.O. Box 577, West Chicago, Ill. 60186 (ph 800 383-0990 or 630 293-3030; email: sales@mrtenderizer.com; website: [www.mrtenderizer.com](http://www.mrtenderizer.com))

## Rotted Bale Garden

Jim Templeton says he never had so much fun or success gardening until he started planting his vegetables and flowers into rotted wheat straw bales.

The Decatur, Alabama man got the idea from a Southwest Georgia newspaper clipping given to him by a friend. The article was a 1997 county extension agent's column and it provided directions for "taking the stoop out of gardening."

Using 20 small square bales that he bought at a local garden and landscape supply store, he followed the directions exactly except that he added a small can of worms to each bale to help open it up.

Here's what he did:

"Start with a bale of wheat straw (hay can be used, but pine straw won't work). Bales that have been sitting out in the weather will give you a head start because they need to rot before you plant. Fresh bales require 10 days of pre-treatment.

"Place the bales in full sun where they can stay all summer, because once they start to rot, they're not very mobile. Don't remove the twine around them, because you don't want them to fall apart. Putting a stake at each end will help hold twine-bound bales together once the twine rots.

"Saturate the bales with water and keep them wet, watering once or twice a day for the next three days. On the fourth day, apply a half-cup of ammonium

nitrate to the top of each bale. Water it in well.

"Repeat this on the fifth and sixth days (ammonium nitrate acts as the energy source for microbes to feed on the straw and cause it to rot). On the seventh day, cut back to 1/4 cup of ammonium nitrate per bale, and water it in thoroughly. Repeat this on days eight and nine.

"On the tenth day, apply one cup of 10-10-10 fertilizer per bale and water it in thoroughly. By the eleventh day, the bales should be ready for planting. Mix topsoil and cow manure together in a 50-50 mixture.

"Put about four inches of this mixture on top of each bale and moisten it lightly with a fine water spray. Plant your tomatoes and peppers right into the bale, using your hand to pull apart the bale and insert the roots. Each bale should accommodate two tomato or four pepper plants.

"Seed other vegetables, such as cucumbers, squash, beans, cantaloupe and watermelon into the soil mix on top. Three yellow squash, six to eight cucumbers or 12 to 15 bean seeds per bale is about the limit."

Contact: FARM SHOW Followup, Jim and Margret Ann Templeton, 506 8<sup>th</sup> Ave. SE, Decatur, Alabama 35601 (ph 256 355-8881; email: [jntempleton@pclnet.net](mailto:jntempleton@pclnet.net)).

## Reader Recipes

(Continued from page 30)

### Caffeine Beans

1 lb. dried small white beans  
2 cups brewed coffee  
3 cups water  
1/2 lb. bacon, cooked and crumbled  
3/4 cup light brown sugar  
3/4 cup ketchup  
1 tsp dry mustard salt, pepper, and liquid hickory smoke seasoning

Place beans in a heavy saucepan. Add coffee and water and bring to a boil. Boil 2 min. and remove from heat. Cover and set aside 1 hr. Return beans to boil. Reduce heat and simmer, covered, 1 hr. Skim off any foam. Stir in bacon, brown sugar, ketchup and mustard. Preheat oven to 275°. Transfer beans to oven-proof casserole dish with lid. Cover and bake 2 - 3 hrs, stirring occasionally and adding more water or coffee if dry. Season to taste with salt, pepper and hickory seasoning. Serves 8 - 10.

*Patti Scott, Pedernales EC*

### Broccoli Salad

2 cups cut-up fresh broccoli  
2 tsp chopped red onion  
1/4 cup raisins  
4 tsp imitation bacon bits

Dressing  
1 1/2 tsp vinegar  
1/4 cup low fat mayonnaise  
2 tsp sugar

In a med. bowl, mix broccoli, onions, raisins and bacon bits; set aside. In a small bowl, mix dressing ingredients; pour over salad mixture. Toss to coat well. Serves 2 - 4.