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@famshow.com

Coca Cola Chicken

Four 4-oz. skinless, boneless chicken breasts 2/3 cup ketchup 12 oz. diet cola Salt & pepper to taste Combine cola and ketchup in skillet. Place chicken in skillet. Bring to a boil. Reduce heat and simmer for 1 hour. Makes 4 servings. Bonnie Klein Smolan, Kan.

Mom's "Soon To Be Famous" Stuffing Balls

12 oz. seasoned stuffing mix

1 1/2 cups water (add chicken bouillon) 3/4 cup butter, melted 16 oz. can of corn 2 Tbsp of parsley Mix ingredients together. Form balls (cue ball sized). Bake in a 400° oven for 20 min. Serve with turkey and enjoy! *Tiffany H. Powell, Preston, Md.*

Homemade Ant Traps

1 part boric acid or 20 Mule Team borax 9 parts karo syrup Heat gently to mix and melt. Put a tablespoon of the mixture in a round whipped butter or margarine carton with holes punched at 12, 3, 6, and 9 o'clock positions. Cover the carton and place it in a shady spot. Ants will come to feast off the sweet but poisonous mixture and carry it back to the nest where it will wipe out the rest of the ants. Butte Environmental Council, Butte, Mont.

Joplin Onion Cheese Pie 1/2 cup cracker crumbs 1/2 cup melted butter

1/2 cup clacker crunios
1/2 cup melted butter
2 1/2 cups thinly sliced onions
(Continued on next page)



Frey's 2-gal. capacity sausage stuffer is operated by the power steering pump from an old truck. A hydraulic cylinder is attached to a plate that pushes meat through stuffer to fill sausage sleeves.

Hydraulic-Powered Sausage Stuffer

Thanks to deer hunting and the home butchering of hogs and cattle, Matthew Frey, Pocahontas, Illinois, makes a lot of sausage. So do his neighbors.

But everyone dreaded putting meat through the manual sausage stuffer because you couldn't help but get a sore arm.

Frey figured mechanizing the process would save time and muscle, so he looked around the farm to see what he could use.

He found a power steering pump from a '68 IH 2-ton truck, a used 1/2 hp electric motor, a 2-way valve and a 3-in. hydraulic cylinder.

Frey dismantled, thoroughly cleaned, and rebuilt the cylinder, valve and pump, putting in new O-rings and seals.

Then he built a frame for his 2-gal. capacity sausage stuffer. Above the crock, he attached the hydraulic cylinder to the plate that pushes the meat through the stuffer to fill sausage sleeves.

He mounted the power steering pump and electric motor on a separate frame and powers the pump with a V-belt from the motor. He plumbed the pump into a quickconnect outlet, so he can just plug in the hoses to the cylinder that powers the stuffer.

"I'm using vegetable oil rather than hydraulic oil in the cylinder and pump," Frey says. "It works as well as hydraulic oil, and I figured it would be better to have some kind of edible oil in the system in case it should leak a little. We change the oil a couple times a year to keep it fresh."

"I put it all together in one evening in end of hydraulic cylinder. my shop," he says. "Our first thought was to use air pressure, but we couldn't develop enough pressure to push the meat through. So we scrapped that in

favor of hydraulics." Frey says he used the stuffer the day after he built it to stuff about 800 lbs. of sausage. "It worked fine, and it was a lot faster than doing it by hand. Normally it would have taken a couple of days to make that much sausage, but we got through it all in less than a day," he says.

He says the hydraulic stuffer has been used for stuffing all kinds of sausage, from bratwurst to summer sausage to hot sticks.

Contact: FARM SHOW Followup, Matthew Frey, 136 Locust Creek Rd., Pocahontas, Ill. 62275-3642 (ph 618 669-2361).

Catch Up On What You've Missed!

Many subscribers ask if we have copies of previous issues available. The answer is YES! Since FARM SHOW started publication in January, 1977,150 issues have been published. We have approximately 120 "back issues" still available. But hurry. Once these issues are gone, they will not be reprinted.

Back Issues sell for \$3.50 a piece (\$5.00 Canadian). Tell us how many you want and we'll start with the most recent back issue and "work backwards" to get as many as you order. Or, tell us at what point you want us to start - for example, maybe you first subscribed in January, 2000, and only want issues published before that point. Six issues are published in each year.

Price per issue goes down depending on how many you order: 0 to 25 Issues -- \$3.50 apiece (\$5.00 Can.) 26 to 50 Issues -- \$3.00 apiece (4.50 Can.) 51 to 85 Issues -- \$2.50 apiece (\$4.00 Can.) Complete set -- \$250 (\$375 Can.) All prices include shipping. Contact: FARM SHOW Back Issues, P.O. Box 1029, Lakeville, Minn. 55044 (ph toll-free 800-834-9665 or 952 469-5572 M-F, 7:30 to 4:30 M-F CST). Visa & MC accepted.



Farm-Style Lawn Edging

Using old cultivator discs as lawn edging is a cheap way to go and it looks good, too, says Mark Clipsham, Ames, Iowa, an architect who often looks at things with a rural eye.

"Old disks are basically free, practically indestructable, easy to install, and they eliminate the need to trim. You just run the mower right over the edge of them. You can even plant decorative flowers in the holes," he says.

Clipsham simply lays the disks down flat, overlapping one side.

He has also used disks as planter boxes, standing the disks on edge vertically and overlapping the sides. He also uses them as bird baths and splash blocks for down spouts.

Contact: FARM SHOW Followup, Mark Clipsham, Architecture By Synthesis, 1552 "X" Ave., Ames, Iowa 50014 (ph 515 292-4827).



FARM SHOW Old cultivator discs can be used to Clipsham, Archithesis, 1552 "X" edging, says Mark Clipsham.

Steve Devaney made this picnic table using parts from an old horse-drawn cultivator. To move the table, Devaney removes seat brackets from legs, then turns table onto its side and rolls it along ground to next location.



"Rolling" Picnic Table

Steve Devaney, Merkel, Texas, made a picnic table out of an old horse-drawn cultivator. Even though it's made out of steel, it's easy to move.

The table has an expanded metal top that's welded to a 4-ft. dia. steel wheel rim off the cultivator. The table's four legs are made from 2-in. dia. steel pipe and have another steel wheel rim welded to their bottom. The legs are fitted with four metal seats that mount on brackets made from pieces of 3/4-in. dia. sucker rod, which fit inside sleeves welded to the legs. The brackets are free to swivel inside the sleeves, allowing the seats to be swung from side to side.

To move the table, Devaney removes the seat brackets from the legs, then turns the table onto its side and rolls it along the ground to the next location.

"It weighs about 100 lbs. but because of the design it's easy to move," says Devaney. "The table also has a lot of nostalgia built into it. Every piece on it is at least 100 years old. and I think it'll last at least another 100 years."

Contact: FARM SHOW Followup, Steve Devaney, 7312 County Road 454, Merkel, Texas 79536 (ph 915 537-2303).

crapped that in table usi from about 800 lbs. of horss hand. Normally cultiv age, but we got

Round pusher plate attaches to