

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

Homemade Ice Cream In A Tin Can

1 cup milk
1/2 cup sugar
1 cup whipped cream
1/2 tsp vanilla
Fruits and nuts as desired

Combine and blend all ingredients. Place the mixture in a 1-lb. coffee can, seal with lid and place it inside a 3-lb. can. Pack crushed ice in the space between the two cans. Pour at least 3/4 cup rock salt evenly over the ice. Put the lid on the 3-lb. can and roll it back and forth for 10 min. Open the cans. Remove the small can and stir the ice cream mixture, scraping the sides. Replace lid. Drain the melted ice from large can. Put the small can back inside of it, re-pack ice and salt and replace lid. Roll cans back and forth another 5 min. When finished, you'll have made about 3 cups of ice cream in the small can.

Dandelion Syrup

6 cups freshly-picked dandelion flowers
1/2 lemon, juiced
1 qt. cold water
2 lbs. sugar

Bring dandelion flowers in water to a boil, for about 30 seconds, then let cool several hours. Strain excess water. Discard blooms and save liquid. Mix this with lemon and sugar and simmer on low until most of the water has evaporated. Do not boil. Let mixture cool, then simmer again until thick in consistency like maple syrup.

Mosquito And Poison Ivy Itch Remedy

Apply Vicks VapoRub to poison ivy or mosquito bites to relieve itch.

(Continued on next page)



Plate Caddy is a plastic holder that carries a paper plate full of food, a drink, and eating utensils all in one hand.

Plate Caddy Makes Picnic Food Easy To Handle

"Life is a balancing act...eating doesn't have to be." That's the slogan for the Plate Caddy, a plastic holder that carries a paper plate full of food, a drink, and eating utensils all in one hand. It makes handling food a lot easier at potlucks, buffets and picnics.

The caddy rests comfortably on your lap or level on a table. Works for both right and left-handed people and comes in a variety of colors. A set of 8 sells for about \$15 plus S&H.

Contact: FARM SHOW Followup, RICHCO Product Innovations, Inc., 7040 Avenida Encinas, Suite 104-278, Carlsbad, Calif. 92009 (ph 800 624-9502; email: info@platecaddy.com; website: www.platecaddy.com).

Book Tells How To Make A Family Cookbook

Wendy A. Boughner Whipple of Matteson, Ill., has published a book that provides easy guidelines and shortcuts for anyone who wants to make their own family cookbook.

"Creating an Heirloom: Writing Your Family's Cookbook," came about because of her own experiences not being able to find all the information she needed when she undertook her own family cookbook project.

Her project to compile and archive her own and other family members' favorite recipes to be used as a unique Christmas gift, was a resounding success, and she chose to also chronicle what she learned along the way.

Whipple's book teaches the reader how to preserve not only recipes, but also a part of the reader's family's culture and heritage for future generations to treasure and enjoy.

"As time passes, I gain greater understanding of the value of my original idea to make a recipe book. It's remarkable, really, that something so simple as a collection of recipes can have so much value beyond its humble contents," Whipple says.

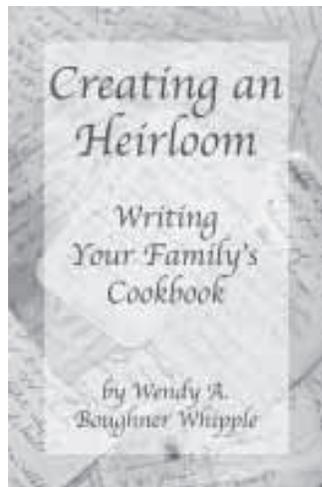
Quoted in an article written by Korky Vann of the Hartford Courant, Whipple says, "Recipes are really the best way to preserve the memory of the women of your family. Making grandma's gingerbread transports you to her kitchen. You hear her voice and you see her face. If you have recipes in her handwriting or a cookbook with notes scribbled in the margins, you've got a real connection to the past. You've also got a window into life in a particular era, since foods, products, measurements and the ways we prepare foods have changed dramatically over the years. All of these things can be preserved and shared in a family heirloom cookbook."

Whipple learned from her own project that "something this special takes time—at least three to six months, but my book shows how easy and rewarding this project can be."

Among other things, the book provides tips on: cookbook themes, how to stay organized, choosing a font, what kind of format to use, suggestions for indexing, archiving actual recipe cards and photos, contact info. for resource suppliers on such topics as genealogy, clip art, specialty paper and scrap booking, understanding copyrights, and methods of publishing.

The price of the book is \$17.95, but there's a \$3 discount if ordered direct from the publisher (www.publishamerica.com).

Contact: FARM SHOW Followup, Wendy A. Boughner Whipple, 954 Dartmouth Ave., Matteson, Ill. 60443 (ph 708 720-3621; email: wendyw@datahero.com; website: www.creatinganheirloom.com).



New book provides easy guidelines and shortcuts for anyone who wants to make their own family cookbook.

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Disposable Plates With Lids

Outdoor meals just keep getting more convenient thanks to innovations like the new Hefty® plates that have snap-on lids.

"Every plate is a lid and every lid is a plate," according to Lisa Foss of Pactiv Corporation, the company that manufactures Hefty brand products.

The disposable plates cover food without squashing it yet store like conventional paper plates in the cupboard.

The plates are microwaveable, so food can be heated or re-heated. They come in three sizes which also makes them handy for storing food.

The company sells 9-in. lunch plates, 10-in. dinner plates and 24-oz. bowls that are great for outdoor meals since they're ideal for keeping flies off the food, for transporting meals to hungry work crews in the field, or picnics where people might want to finish their meal later. When the meal is finished, they're great for sending leftovers with guests, for storing leftovers in the fridge, and re-heating food in the microwave.

Serve 'n Store products were new on the market last spring and are available at grocery stores and mass merchants in the U.S.

The suggested retail price is \$2.69 per package of 20 to 24 plates, depending on size.

Contact: FARM SHOW Followup, Pactiv Corporation Headquarters, Attention: Lisa Foss, 1900 W. Field Court, Lake Forest, Ill. 60045 (ph 888 828-2850 press option 2, then option 1; email: communications@pactiv.com; website: www.serveinstore.com).

Harvester Holds Picked Produce

If you're looking for a large wearable carrier that holds fruit, vegetables or flowers while you're standing and picking, you might be interested in the Portable Harvester.

It looks like a flipped-up apron that's stabilized by three hinged sticks.

The cotton muslin pouch holds about 10 lbs., depending on how much weight your neck can support, says Sarah Chapman, inventor. Just tilt a corner on the harvester to unload your cargo.

"My original model lasted for 10 years without repairs," she says.

It can also be used instead of a laundry basket to carry clothes to hang on the line without constantly bending over to pick up the laundry.

Sells for \$20.

Contact: FARM SHOW Followup, Sarah Chapman, 2301 Vermilion Rd., Duluth, Minn. 55805 (ph 218 727-0198; email: sarahkchapman@hotmail.com).



Plates snap together to cover food.



Portable Harvester looks like a flipped-up apron that's stabilized by three hinged sticks.