

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.

Crockpot Apple Pie

8 tart apples, peeled and sliced (Granny Smith or Golden Delicious work well)
1 1/4 tsp. ground cinnamon
1/4 tsp. allspice
1/4 tsp. nutmeg
3/4 cup milk
2 tbsp. butter, softened
3/4 cup sugar
2 eggs
2 tsp. vanilla
1 1/2 cup biscuit baking mix, divided
1/3 cup brown sugar
3 tsp. butter, cold

In a large bowl, toss together apples, cinnamon, allspice and nutmeg. Place apple mixture in a lightly greased slow cooker.

In a bowl, combine milk, softened butter, sugar, eggs, vanilla and 1/2 cup biscuit baking mix. Spoon over apples.

In a small bowl, combine remaining baking mix with brown sugar. Cut cold butter into mixture until crumbly. Sprinkle over top of apple mixture. Cover and cook on low for 6 to 7 hours, or until apples are soft.

Heining Ketchup

1 peck tomatoes
4 cups white sugar
3 tsp. salt
1 pt. vinegar
3 large onions
1/2 tsp. cinnamon
1/2 tsp. dry mustard

Boil the tomatoes and onions together until soft, then drain in a colander or jelly bag. Discard juice, run the remaining pulp through a sieve. Add the rest of the ingredients and bring to a boil (if the vinegar is very strong, add some water). Thicken with Perma-Flo. Put in jars, cold pack for 10 minutes.



Brian Quick's children have lots of winter fun on this satellite dish "sleigh". Unit easily converts into a wagon for summertime use.

Satellite Dish "Sleigh" Doubles As A Wagon

Discarded aluminum satellite dishes have multiple uses, according to a family in Wilson, Mich.

Brian Quick turned a 12-ft. dia. dish into a lightweight ATV sleigh that provides his five children with loads of winter fun. In addition, the unit easily converts into a wagon for summertime use.

"There are a lot of these big aluminum satellite dishes around that people used in the 1980's. People give them to my kids to dismantle and sell for scrap. They're worth \$30 to \$40 apiece for the aluminum," Quick explains. "My kids also take apart automatic transmissions for salvage, and put the money in a bike fund. They've probably made \$2,500 to \$3,000 so far."

The runners for the sleigh are the ribs of the dish. Other miscellaneous metal pieces off the dish were used to make the tongue and the rollbar-handle. The front and back sections of the floor is the dish's original aluminum screen because it makes for really good traction, according to Quick. The rest of the floor is made out of plywood (attached with self-tapping screws) for better strength.

When it's in sleigh-mode, the unit kind of looks like a dog sled, Quick says. Two kids stand on the back and another can sit on a plastic deck chair that's bolted on in front. By removing the chair, there's room for two children to sit on the floor. To convert into a wagon, an axle slides through already existing holes on the ribs of the dish. Salvaged lawn mower tires and rims are held onto the axle with spring clips.

Contact: FARM SHOW Followup, Brian Quick, N16302 Gorzinski Lane, Wilson, Mich. 49896 (ph 906 497-5029; diquick@hotmail.com).



The first litter of hypo-allergenic cats was sold this fall.

"Sneeze-Free" Kittens Now On The Market

If you love cats but you can't get one because of allergies - and if you've got an extra \$3,950 to spend - you can join the growing waiting list for a "sneeze-free" kitten from Allerca Inc. in San Diego, Calif.

The first litter of the "patent pending" hypo-allergenic felines was sold this fall to buyers who went on the list back in 2004.

After years of research and development, the company says it can now reliably produce a relatively allergen-free domestic shorthair cat. It has reduced levels of a certain protein in its skin, fur and saliva that triggers allergic reactions. Hypo-allergenic cats do occur naturally in a tiny fraction of the cat population (not breed specific or even litter specific), says Allerca CEO Megan Young. They selected for those cats in their breeding program.

To maintain authenticity of the breed and to eliminate crossbreeding and inaccurate representation by profit-minded private breeders, Allerca says their kittens will be sold pre-sprayed and neutered. The company's franchise program will begin in 2007. Allerca is currently accepting expressions of interest for franchise territories available in the U.S. and internationally.

You may reach Allerca by phone at 619 793-5100 or by fax at 310 861-5606. Their website is www.allerca.com.

FARM SHOW®

New
Products
Especially For
Women And The
Farm, Ranch
Home

Spicy Shotgun Pellets Season Killed Birds

Shotgun shells with tightly packed seasoning pellets inside instead of steel shot, will soon be the best way to kill game birds.

Inventor Brett Holm of Chaska, Minn., and his partner Dave Feig, are aiming to have their new "Season Shot" product on the market by mid-summer, 2007. It's not a joke. Their "ammo seasoning" is patent-pending worldwide at the same time. The biodegradable, dissolving shot enables hunters to shoot, kill and season their game at the same time.

Hardened pellets of spice kill the bird and heat from the oven melts them into the meat. No BB's need to be removed so diners can be a lot more relaxed with no worries about chipped teeth. The bird's internal juices dissolve the pellets, and deep flavoring is distributed throughout the meat, seasoning it from the inside out.

"Season Shot means no wasted time, no wasted meat and no waste left behind in the environment when you're hunting," Holm says. "I invented this flavored ammo because after I chipped my tooth, I just knew there had to be a better way."

Initially, Holm and Feig will offer garlic and herb-flavored shot. Future flavors will include lemon pepper, Cajun, Terriyaki, mesquite and Mexican.

The product is comparable in range and accuracy to steel shot, with "knock down power to 45 yards." It's suitable for hunting all upland birds, and turkey within 25 yards, according to Holm. Because of their feather plumes, Season Shot will only kill geese and ducks if shot while coming in to land, he says. "We're working on a bigger shot for ducks and geese," he adds.

The partners have decided to do their own U.S. manufacturing and will sell Season Shot online by mid-summer, 2007. They're also looking for someone in Canada to buy licensing rights.

Contact: FARM SHOW Followup, Season Shot, Inc., 10501 Florida Ave., South Bloomington, Minn. 55438 (ph 952 454-0006 or 952 277-0933 or 877 789-7468; info@seasonshot.com; www.seasonshot.com).

Collapsible Strainer Saves Cabinet Space

This new strainer collapses to the thickness of a dinner plate for easy storage. It's dishwasher safe and heat resistant up to 250 degrees. Measures 8 in. in diameter.

It expands to full capacity with a simple flick of the wrist. When you're finished, simply collapse the basket to go into a dishwasher or cabinet.

Sells for \$14.95 plus S&H.

A 10-in. dia. collapsible colander with legs is also available. It sells for \$29.95 plus S&H.

Contact: FARM SHOW Followup, Dexas International, Ltd., 585 S. Royal Lane, Coppell, Texas 75019 (ph 800 527-5197; fax 469 635-8118; sales@dexas.com; www.dexas.com).



Strainer collapses to thickness of a dinner plate.