



Porch swings on a stationary frame built from 2 1/2-in. dia. pipe.

Porch Swing Also Turns 360°

Fred Churchman jokes that he designed his swing because he gets nervous about alligators sneaking up behind him at his Baton Rouge, Louisiana, home. But his curiosity as a lifelong inventor and the need to know what is going on around him is the real motive for creating his 360-degree yard and porch swings.

The design is simple, according to the retired vocational education instructor. A stationary frame built of 2 1/2-in. dia. pipe is cemented to the ground or mounted to solid ceiling beams on a porch. A pivot is welded to the frame and attached to a smaller 2-in. horizontal pipe, which has chains attached to the swing.

"The chains reach out to the side of the arm rest," Churchman says.

With the pivot frame perfectly centered, the swing stays level, even if just one person is on it at one end, Churchman says. His swings are also designed so they don't swing fast like a merry-go-round.

People don't like to twist their necks around to see who is coming up behind them, Churchman says. His swing makes it easy to turn in every direction.

He's in the process of patenting it, adding to his 12 other patents. But Churchman says he wouldn't mind seeing others build them for their own use.

Contact: Fred Churchman, 451 Maxine Dr., Baton Rouge, Louisiana 70808.



A pivot is welded to the frame and attached to a smaller 2-in. horizontal pipe, which has chains attached to swing.

thetic finish. By choosing to cure my needles with beeswax, it's possible to keep the wood from becoming brittle and it allows the natural oils from your hands to keep them conditioned," says Pollard. "After the beeswax conditioning, I polish them with a soft cloth. My natural wooden needles are softer to the touch and easier on your hands than metal needles. They're especially useful for people with arthritis."

The needles are available in eight different sizes ranging from no. 4 through no. 11 and are 8 to 10 in. long. A pair of needles retails for \$18 to \$20.

Pollard also sells Cowboy Chopsticks, Crochet hooks in three sizes, shawl/scarf pins in a buckskin case, and Hair Sticks adorned with leather and bone beads. New to her line are antler buttons in various sizes. Special orders of sizes and lengths are available upon request.

Dealer inquiries are welcome.

Contact: FARM SHOW Followup, Sarah Pollard, Natures Nitting Needles (ph 406 207-6234; gramiepollard@bresnan.net; www.montananeedles.com).



Wooden knitting needles are made from birch wood, sanded and then cured with beeswax.

'Back To Nature' Wooden Knitting Needles

"I use the gifts provided by Mother Nature to create 'one-of-a-kind' natural knitting needles," says Sarah Pollard, Missoula, Montana.

Her 'back to nature' wooden knitting needles are made from birch wood, sanded and then cured with beeswax. Each pair of knitting needles is displayed in a "bolo" crafted from pine logs. The bolo is sliced to the proper thickness, preserved with olive oil and then sealed. Each bolo case is adorned with leather lacing that also supports a pair of beads made from deer antlers.

The needles' "top hats" are whittled from a variety of twigs (chokecherry, pine and apple) that Pollard gathers on walks, or from friends who have pruned their trees. The top hats are cut and polished to give them a distinct character and represent recycled materials from nature.

"Many companies make wooden knitting needles that are sealed with a syn-

Do-It-Yourself Coffee Bean Roasting

If you grind your own coffee beans because you like your coffee fresh, then roasting your own beans is something you should check out. Green coffee beans cost half as much as roasted and end up tasting better.

"Do-it-yourself roasting is growing by leaps and bounds as people realize it will give them the freshest-tasting coffee," says Terry Wall, owner, U-Roast-Em, a Web-based source for green beans and roasting supplies.

"You lose 15 to 20 percent of the weight through moisture loss when you roast green beans, but dollar for dollar, you are better off roasting your own. You will pay up to \$40 for a pound of roasted Kona coffee beans in Hawaii. We sell the fanciest estate grown, green Kona beans for \$18.50."

Roasting beans is easy, too. While Wall's site sells commercial grade roasters and modified air popcorn makers, he also gives instructions on using cast iron skillet and ovens.

The key, he says, for whatever type of roaster you use, is to "watch, listen and smell." Beans go through a process where they start to crack or pop like popcorn. Left on the heat, they quiet down before entering a second, subtler cracking stage. The longer they are left on the heat, the darker the roast. With pan or oven roasting, the beans require constant stirring.

Equally important once the beans are roasted is to cool them quickly. Again, Wall both sells a cooling system and offers instructions for building your own.

Wall's Home Roasting Starter Kit includes a pound of green beans, roasting instructions, a guide to coffee blending, instructions on building your own roaster and a \$2 coupon for your next purchase. Shipping is included in the \$8.95 price.

Contact: FARM SHOW Followup, U-Roast-Em, Inc., 16790W U.S. Hwy. 63, Hayward, Wis. 54843 (ph 715 634-6255; info@u-roast-em.com; www.u-roast-em.com).



You can roast your own coffee beans by going to U-Roast-Em, a Web-based source for bean roasting supplies.

Keep Your Bib Overalls Where They Belong

David Haile was tired of his bib-overall straps falling off one shoulder or the other. So his wife, Cathy, came up with a practical solution.

The Bib-Overalls-Buddy is made with high quality, 2-in. wide suspender webbing with brass or nickel-plated clips that attach easily and firmly to each bib strap, or to suspender straps. The clips hold the straps securely in place. They're durable enough to go through the washing machine and dryer.

Patterns available include stars-and-stripes; waving American flag; and camo. More designs are coming soon.

The Bib-Overalls-Buddy sells for \$5.00 for one; two for \$9.50; three or more \$4.50 each. Add \$1 S&H for the first Bib-Overalls-Buddy; 50 cents S&H for each additional one.

Contact: FARM SHOW Followup, The Bib-Overalls-Buddy, c/o Cathy Haile, P.O. Box 85, Bland, Mo. 65014 (ph 573 646-1600; thebiboverallsbuddy@Hughes.net).



Bib-Overalls-Buddy is made from 2-in. wide suspender webbing with clips at either end.

Reader Recipes

(Continued)

- 1 1/2 tsp Italian seasoning
- 2 tsp balsamic vinegar
- 1 cup shredded leaf lettuce
- 1/3 cup thinly sliced fresh basil leaves

Coarsely crumble bacon and set aside. In 2-qt. skillet, stir together tomatoes, broth, beans and seasonings. Bring to a simmer, stir in vinegar. In small bowl, toss together lettuce and basil. Ladle soup into large soup plates or bowls. Garnish with crumbled bacon, lettuce and basil. Serves four.

www.togetherfordimex.com

Indian Fry Bread

- 4 cups unsifted flour
- 1 tsp salt
- 5 tsp baking powder
- 1 1/4 cup lukewarm water

Mix dry ingredients thoroughly. Add water and knead. Cover and let stand 10 min. Roll dough into balls about 2 in. in dia. Roll flat with a rolling pin into a thin circle. Cut 2 slashes in center of circle and ease gently into hot grease in a frying pan. Fry on both sides until brown.

Oatmeal Pie

- 1 1/2 cups milk
- 3 tbsp melted margarine
- 1 1/3 cups dark brown sugar
- 3 eggs, lightly beaten
- 2/3 cup rolled oats
- 2/3 cup coconut
- One 9-in. unbaked pie shell

Preheat oven to 425°. Combine all ingredients. Mix thoroughly. Pour in shell. Sprinkle with additional coconut. Bake 10 min. Reduce heat to 350° and bake for 30 min. or until inserted knife comes out clean.

Lovina Eicher, Middletown, Ohio