

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.

Sausage Bundt Cake

1 cup raisins
1 lb. pork sausage (squeeze out of casings)
1 1/2 cups firmly packed brown sugar
1 1/2 cups granulated sugar
2 eggs, beaten
1 tsp soda
1 cup strong coffee
3 cups sifted flour
1 tsp baking powder
1 tsp pumpkin pie spice
1 tsp ginger
1 cup chopped walnuts

Pour boiling water over raisins and let stand 5 min., drain and dry raisins on paper towels. In large bowl, combine meat and sugars, mix well. Add eggs and beat. Stir soda into coffee. Sift together dry ingredients and add to meat mixture, alternating with coffee. Beat well. Fold in raisins and walnuts. Bake in greased & floured Bundt pan @ 350° for 1 1/2 hrs. or until cake tests done. Cool in a pan 10 to 15 min., turn out on wire rack or serving plate to complete cooling. Top with vanilla glaze and decorate with whole almonds.

Irene Vera Gardecki
Manning, Alberta

BLT Salad

16 oz. frozen peas, thawed
1/2 cup celery, chopped
1 cup shredded cheddar cheese
1 pkg BLT dip mix
3/4 cup mayonnaise

Combine all ingredients and chill for at least 30 min.

Amanda Lynch
Beer Bread Co.

Corn Ice Cream

1 1/4 cups cooked corn kernels (canned or frozen)
1 1/2 cups whipping cream
1 1/4 cups milk
1/2 cup raw sugar or firmly packed light brown sugar
5 large egg yolks
1 tsp vanilla

In a blender, puree 1 cup corn and 1/4 cup cream until smooth. Run puree through a fine strainer into a 10

(Continued on next page)

"No Buckle" Belts

Belts with no buckles aren't new, but finding them has become more difficult.

Andy Turbyfill operates a small home-based business to fill the niche with his No Scratch Belt.

"I use the best leather I can get," the Bryson City, N.C., leather worker says. Customers appreciate the quality and the two-prong design that holds the belt securely in place.

Originally designed for electricians and mechanics - who need to avoid metal that can conduct electricity or don't want to scratch vehicles they're working on - Turbyfill has discovered other groups who also like his belts.

"They're very popular with musicians who don't want to scratch the back of their instruments," Turbyfill says. "And a lot of preachers like them for dress belts."

Other customers have metal allergies, and the metal plate holding the two angled prongs is between the leather so no metal touches the body. Also the belts don't pinch like buckle belts on people that have stomachs that hang over the belt.

Turbyfill also makes custom belts for companies by embossing their logo in the belt.

"I'm doing some belts for a fire department. It's a good under belt to wear under a utility belt," he says. "And firemen don't want anything that is conductive."

He notes there are some overseas versions of the belt, but they often only have one prong and the belt tends to twist. Turbyfill offers belts in black and brown, plain and basket weave designs. He sells 1 1/4-in. belts for \$17.95 and 1 1/2-in belts for \$19.95. Embossed logos are extra, unless 50 or more are ordered. The belts are available through Turbyfill's website.

Contact: FARM SHOW Followup, Andy Turbyfill, A&T Leather, 234 Earls Rd., Bryson City, N.C. 28713 (ph 877 955-0055; www.mechanicsbelt.com).



"No buckle" belt uses a two-prong design to hold belt securely in place.



Metal plate holds two angled prongs and is located so that no metal touches your body.



David Neises improved his foot-operated walnut cracker to make it simpler to use.

Leg-Powered Walnut Cracker

"My redesigned walnut cracker is now even simpler to use. Everyone loves how well it works," says David Neises, Dubuque, Iowa, about the foot-operated walnut cracker he built that was previously featured in FARM SHOW (Vol. 30, No. 6).

The unit is controlled by a foot pedal on wheels, leaving both hands free to feed the machine. After being cracked, the nuts fall down a chute and into a bucket, which is then dumped onto a table where you can pick out the meat.

The original machine had just one position for the jaws, while the redesigned machine comes with two positions. A bottom larger depression is used for whole walnuts, while a smaller depression on top of the jaw is used for small nuts or to re-crack some halves that didn't crack completely. The machine should be mounted on a solid table 36 in. above the floor.

"One of the advantages of using the device is that you can control how much or how little you crush the shells," says Neises. "It's much faster because you're free to use both hands to feed nuts into the machine."

Sells for \$60 plus \$20 shipping & handling.

Contact: FARM SHOW Followup, David Neises, 20987 Mud Lake Road, Dubuque, Iowa 52001 (ph 563 552-2716; dfneises@gmail.com).



Original machine had just one position for the jaws, while the redesigned version comes with two positions.

FARM SHOW

New Products For The Farm, Ranch Home



Nut fits inside 1 1/2-in. dia. pvc pipe screwed to 3-in. long wooden handle. Slit in pipe allows pipe to expand as nut is smashed.

"Finger Saving" Nut Holder

Anyone who's ever cracked a nut with a hammer will appreciate this "finger saving" nut holder invented by John Perry of Owensville, Mo.

"It works on any kind of nut but is ideal for cracking black walnuts and hickory nuts, which have very hard shells," says Perry.

The nut holder consists of a 1 1/2-in. dia., 1/2-in. long section of schedule 40 pvc pipe that's screwed to a 3-in. long wooden handle. The pipe is used to contain the nut and has a slit in it that allows the pipe to expand.

To crack a nut you hold onto the handle with one hand and use your other hand to hit the nut with a hammer. The smashed nut stays inside the nut holder until you can transfer it to another container.

Contact: FARM SHOW Followup, John A. Perry, 4200 Hickory Lake Road, Owensville, Mo. 65066 (ph 573 437-5450; jaypa@fidnet.com).

Measuring Cup Has Built-In Scale

This new measuring cup weighs everything you put into it.

The Taylor digital scale with measuring cup measures both dry and liquid ingredients, and displays it on an LCD screen built into the handle. It automatically converts the weight (oz., fluid oz., grams, or milliliters) to volume (cups) for water, milk, oil, sugar and flour.

The 4-cup measuring cup has easy-to-read marks in 1/4-cup or 2-oz. increments on the measuring cup itself, while the LCD screen on the handle shows measurements in 1/8 cup, 1/8 fl. oz., 1/8 oz., 1 mL, or 1 gram increments.

According to the company, a little too much flour or too little oil can make a huge difference in taste and texture. They say the secret to great baking results is to weigh the ingredients.

The plastic measuring cup runs on one Lithium battery (included) and comes with a 1-year warranty.

Sells for \$34.95 plus S&H.

Contact: FARM SHOW Followup, Taylor Precision Products, 2220 Entrada Del Sol, Suite A, Las Cruces, New Mexico 88001 (ph 866 843-3905; info@taylorusa.com; www.taylorusa.com).



Measuring cup measures both dry and liquid ingredients, and displays it on an LCD screen built into the handle.