Reader Recipes **Dandelion Soup**

2 tbsp butter 2 tbsp flour 2 cups milk 2 cups dandelion flowers 1 bay leaf Pinch of salt, pepper, thyme and celery seed. Melt butter in a saucepan over low heat. Stir in flour to create a roux. Add milk a little at a time, stirring constantly until smooth. Gently add dandelion flowers and seasonings. Reduce heat and simmer about 20 min. Fish out the

bay leaf and discard. Serve hot.

Apple Butter

4 gal. cut apples 6 lb. sugar 1 gal. corn syrup 3 tsp cinnamon 3 tsp allspice Mix. Cover. Set overnight. Boil 3 hrs., do not remove lid. Run through sieve. Stir, jar and can. Makes 20 pints.

Grape Nuts

1 qt. buttermilk 1 qt. sorghum molasses 1 tsp salt 1 tbsp soda 2 tbsp vanilla 1 tsp maple flavor 12 cups graham flour (unsifted whole wheat flour)

Mix buttermilk and sorghum, then add salt and soda (dissolved in hot water), vanilla and maple flavoring. Mix well, add flour. Mix, then bake in cake pans 40 min. at 400°. Cool, press through 1/4-in. hardwear cloth. Bake crumbs till brown. stirring occasionally.

A-Maize-Ing Corn Chowder

6 slices bacon 1 onion, chopped 2 potatoes, peeled and cubed 1/2 cup water 2 cups milk 2 (15-oz.) cans creamstyle corn 1 (15-oz.) can whole

kernel corn 1/2 tsp salt Ground black pepper

to taste

Fry bacon until crisp. Crumble and set aside, saving 2 tbsp drippings. Saute onion in drippings until tender. Add potatoes and water. Cover and simmer 15 to 20 min. or until potatoes are tender. Stir in milk, corn, salt and pepper to taste. Continue to cook, stirring frequently, until heated through. Sprinkle with crumbled bacon to

serve.

Picnic Table On Removable Wheels

"My picnic table is made from red oak so it's quite heavy. Heavy enough that I didn't want to drag it around by myself," says Robert Daniel Lindamood, Whitleyville, Tenn.

He solved the problem by putting removable wheels on one end of the table. "The wheels allow me to move the table easily," says Lindamood.

He bought a pair of 10-in. high pneumatic wheels at a surplus store and made an axle for them out of 1 1/2-in. thinwall tubing. He screwed a pair of 5 by 4-in. wood blocks to the bottom of the legs, with U-shaped notches cut into them that fit over the axle.

"To attach the wheels I just lift one end of the table and drop the blocks over the axle," says Lindamood. "The blocks are positioned slightly above the ground and stay on all the time."

He built the table itself from salvaged slabs from a sawmill. "I've used the table as a scaffold and even as a sawhorse when cutting lumber," notes Lindamood.

Contact: FARM SHOW Followup, Robert Daniel Lindamood, 199 Clark Hollow Rd., Whitleyville, Tenn. 38588 (ph 615 699-2192).

Bluebird House Defeats Sparrows

If you've ever put up a bluebird house, you probably know the frustration of looking inside and finding an ugly sparrow's nest or, worse - dead baby bluebirds, killed by marauding sparrows.

A new bluebird house design has a slot entrance as opposed to a standard circular hole. According to research at the University of Kentucky, bluebirds like the slot and sparrows don't.

David Borntreger, Northwood, Iowa, picked up on the idea and now sells the houses for \$19 plus \$5 S&H. "Ever since bluebirds were introduced into the U.S. in

the 1850's, they have been harassed by sparrows. Now you can put houses near other buildings and sparrow-infested areas," says Borntreger.

Bluebirds have a voracious appetite for insects so they're ideal in yards or garden areas. Of course, they're also a beautiful bird that adds a touch of color to any farm.

Borntreger's bluebird houses are made from cedar with stainless steel screws. Four or more houses ship free.

FARM SHOW did a quick search and found that you can buy the birdhouses with the new design from other sources, including Amazon.com, but at a much higher price than Borntreger.

Contact: FARM SHOW Followup, David Borntreger, Vibrant Acres, 5073 Nuthatch Ave., Northwood, Iowa 50459.

Front Porch Clothesline

Rain, snow or sunshine, it's possible to hang out laundry with Larry Miller's clothesline system. Two powder-coated steel ends conveniently fold up against the ceiling of a porch or overhang when not in use. A 45-degree support rod with a turnbuckle tightener keeps the four lines taut when the clothesline is down.

Miller, owner of L&C Welding LLC, in Shipshewana, Ind., built the clothesline at a customer's request 3 years ago and has been busy making them ever since, mostly for Amish customers.

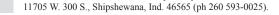
Two steel ends support four clothes-

lines kept taut by a turnbuckle.

"Wet clothes are heavy, so 30 ft. is the maximum span between supports," Miller says, noting that an extra line holder could be added in the center for longer spans. The legs are lag bolted into the ceiling with two bolts.

The ends telescope so they can adjust from 26 to 38 in. He builds two sizes: up to 9 ft. 6 in. for outside porches and 7 ft. 6 in. for basements. He carries two styles, plain and one with a decorative scroll. Prices range from \$235 to \$290 (plus shipping).

Contact: FARM SHOW Followup, Larry Miller, L&C Welding LLC,





Removable wheels at one end of picnic table make it easy to move around.

Floating Grill Cooks On The Lake Kicking back and having

New

Products

For The

Farm, Ranch

Home

fun is what you do at the lake. Minnesota inventor Kurt Scepaniak says his new floating barbeque just adds to the fun.

"We live on a chain of lakes and go out to the sandbar a lot. We stand in the water all day long and chat with the neighbors," he explains. "Out of laziness, I didn't want to get out of the water to grill.'

Scepaniak runs a commercial roofing company that has a sheet metal department, so he had a stainless steel grill welded up and mounted on lightweight plastic tubing.



Floating stainless steel barbeque grill mounts on lightweight plastic tubing.

He anchors it to float perpendicular to the lake's waves at a comfortable height to grill. It works like an ordinary grill.

Scepaniak began the patent process for what he calls the "Floating Flamer" and created two models: the topless model and the Grand Flamer with hood. He's interested in customized ideas and adding accessories to hold condiments and

"I would like to keep it fun and let customers come up with ideas like making it look like a pirate ship, or sandblast custom designs into the stainless steel," he says. Bigger grills, such as a 6-ft. long model, are perfect for caterers and people who need to feed bigger groups of people. Prices start at \$600.

Contact: FARM SHOW Followup, Kurt Scepaniak, Floating Flamer, 2010 Co. Rd. 137, Waite Park, Minn. 56387 (ph 320 252-1608; www.floatingflamer.com).



Simple Solar Unit Helps Heat House

Robert Jacobi's solar collector only adds a few degrees heat to his house, but it also only cost him a few dollars. The simple, black stovepipe helps heat his 20 by 28-ft. kitchen and living room area. As the sun heats the black pipe and the air inside it, a small 6-in. diameter fan pushes the air into the room.

"When the outside temperature is above 20 degrees, the collector adds 4 to 6 degrees to the temperature of the room," says Jacobi. "Even when the temperature gets down around zero, it raises it 2 degrees."

The collector consists of two 2-ft. lengths of stovepipe with elbows to connect them in a U-shape on edge. The connected pipes mount in a wood frame to hold them in place. One elbow at the exhaust end directs heat into the room. The fan is mounted in the end of the lower pipe and pushes air through to the other end. "It could be mounted flat in a bay window and you would get more length, or

mounted vertically next to a patio door window," notes Jacobi.

Either way, it wouldn't cost much more than his design. He figures the total cost of stovepipe for his collector was about \$15.

Contact: FARM SHOW Followup, Robert Jacobi, 5562 S. State Highway 97, Athens, Wis. 54411 (ph 715 257-1017).

Bluebird house has a slot

entrance that sparrows don't like.