

Reader Recipes

Gatorade

1 1/4-oz. envelope unsweetened flavored drink mix (enough for 2 qts.)
 1/2 tsp table salt
 1/4 tsp Morton Salt Substitute or Nu-Salt (potassium chloride)
 1/4 cup sugar
 1/4 cup granular fructose (can substitute 1/4 cup + 2 tbsp corn syrup)
 1/2 tsp citric acid (can substitute 2 tbsp lemon juice)
 Water, to make 2 qts.

Place all ingredients in a large pitcher or jug and stir or shake until well-mixed. Chill and keep refrigerated until used. Adjust sweetness to taste by adding a little sugar.

Corn cob "Maple" Syrup

Cover one dozen large, clean corn cobs with water and boil 1 to 2 hrs. Drain off the water and strain it (should be about 1 pint). Add 2 lbs. of brown sugar to this and boil to desired thickness. *Nebraska Pioneer Cookbook*

Dandelion Gravy

4 cups dandelion greens
 4 hard-boiled eggs
 6 to 8 slices bacon
 2 tbsp flour
 1/2 tsp salt
 2 tbsp sugar
 1/4 cup apple cider vinegar
 1 1/2 to 2 cups milk

Wash and chop dandelion greens. Fry bacon until crisp. Remove bacon and stir flour, salt, and sugar into bacon drippings, then add vinegar and milk. Cook until smooth and thickened. Add dandelion, chopped eggs, and bacon. Serve over boiled potatoes.

Coffee Muffins

2 cups unbleached flour, sifted
 1 tbsp baking powder
 1/2 tsp salt
 1/3 cup firmly packed brown sugar
 1/2 cup chopped pecans
 1/2 cup strong coffee
 1/2 cup light cream
 1 egg, beaten
 1/4 cup unsalted butter, melted

Sift flour, baking powder, and salt into a large bowl. Mix in the brown sugar and pecans. In a separate bowl stir together the coffee, cream, egg and melted butter. Mix the liquid into the flour mixture all at once, but stir only enough to moisten all ingredients. Bake at 400° in muffin pan for 20 min. until tops spring back when tapped.

Therapeutic "Wraps" For Humans Help Animals, Too

Wraps designed to reduce arthritis pain and other ailments in humans are now being used to help dogs.

"Back on Track" products use a fabric called Welltex that's made from polyester fused with ceramic particles that absorb the body's heat. The heat is reflected back as "long wave infrared heat" that reduces pain and increases blood circulation.

Wraps to fit lame dogs are the company's latest product.

"We tell customers to put them on their dog for just 2 or 3 hours a day for a few days to get them used to it. Then after that they can leave them on all the time if they want."

Many customers put them on their dogs prior to agility competitions to loosen the dog's muscles.

Back on Track offers a variety of products in various sizes. Dog blankets (in 27 sizes) start at \$79.

Contact: FARM SHOW Followup, Back on Track, 398 Circle of Progress Drive, Suite 8, Pottstown, Penn. 19464 (ph 888 758-9836; www.backontrackproducts.com).



Animal "wraps" reduce pain and increase blood circulation.



Husk secures to one end of ear, and corn cob-shaped piece to opposite end. You push down on cob and twist at the same time to strip off kernels.

Sweet Corn "Twister"

Here's a safe, easy and fun way to strip corn off the cob.

Kuhn Rikon's Corn Twister lets you quickly remove corn kernels from the cob without crushing them. The 2-piece design resembles an ear of corn. To use, simply secure the green silicone husk onto one end of the ear, and the corn cob-shaped piece to the opposite end. It has a razor sharp stainless steel serrated edge on top, and scraping rivets inside that strip kernels from the cob. You push down on the cob and twist at the same time, working your way down to the husk.

The corn cob-shaped piece nests inside the husk for easy storage. The Corn Twister is dishwasher safe and has a suggested retail price of \$16. Sold at specialty and online retailers including Sur La Table and Amazon.com.

New-Style Veggie Peeler

Peelings release instantly and never get stuck in the blade of this patented "peel-back" stainless steel peeler.

The Swissmar Curve Peeler has a razor-sharp, stainless steel blade that peels back only the outer layer, keeping more of the edible vegetable or fruit intact.

Sells for \$14.95 plus S&H.

Contact: FARM SHOW Followup, Swissmar, Inc., 6391 Walmore Rd., Niagara Falls, N.Y. 14304 (ph 877 947-7627 or 905 764-1121; info@swissmar.com; www.swissmar.com).



Blade peels back only the outer layer, keeping more of the edible vegetable or fruit intact.



New Products For The Farm, Ranch Home



"Steamer Stand" lets you cook 3 chickens at a time over tubes partially filled with apple juice or beer.

3-Chicken "Steamer Stand"

Stewart Ellis, Clear Brook, Va., was in Key West, Fla., on a fishing trip when he discovered a new way to grill chicken.

"For dinner one night, they served 'drunken chicken' cooked on the grill," says Ellis. "The chickens were sitting on half-full beer cans. But every time they would baste the outside of the chicken, one of the chickens would fall over, spilling the beer on the fire.

"I figured there must be a better way so when I got back home I sketched a stand to hold the chicken. I call it my Steamer Stand."

His friend Gordon Watts made the stand out of stainless steel so it should last forever.

To cook 3 chickens at a time, the operator fills the stand's 3 tubes about half full of apple juice and adds a bit of honey to each tube. Of course, you can also use beer. "You can cook one, two or three chickens at the same time," says Ellis. "Baste the chicken about every 10 min. with your favorite barbecue sauce. It'll take about 2 hours at low temperature to cook the chickens. The apple juice will keep the inside good and moist while cooking."

Contact: FARM SHOW Followup, Stewart G. Ellis, 4322 Martinsburg Pike, Clear Brook, Va. 22624.



The juice or beer will keep the inside of each chicken moist while cooking.

Spinning Wheels Have Old World Beauty

"The craftsmanship of Kromski spinning wheels puts them in a class apart," says Tim Horschler, owner of New Voyager Trading, the sole North American distributor for Kromski. "They have the modern touches that spinners want, but are replicas of much older wheels."

To top it off, prices are on the low end considering the craftsmanship. Kromski's seven spinning wheel models range from \$360 to \$700. Prices reflect the lower labor costs in Poland where the wheels are made. Horschler has 160 dealers in the U.S. and Canada.

There is a model for every spinner, Horschler says. For example, many buyers are historical reenactors and their wheels must meet standards, including no plastic parts. Kromski offers three wheels for them – the Polonaise, Symphony and Minstrel.

At the same time, modern spinners like bearings on the wheels so they treadle and rotate more easily, and won't wear out. They also like the larger flyer openings to accommodate heavier and fancier yarns. Some models are compact and fold.

In 2003, Horschler added the Kromski Harp, a rigid heddle loom that folds, has a warping board on the back, and comes with a tote bag.

Contact: FARM SHOW Followup, New Voyager Trading, 212 West Jackson St., Thomasville, Ga. 31792 (ph 229 227-1322; www.newvoyager.com).



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