

Reader Recipes

Corn Pancakes

2 cups cornmeal (large pieces of bran sifted out)
2 cups boiling water
1/2 cup unbleached white flour
2 eggs, separated
1/2 cup milk, approximately

Pour boiling water over cornmeal in mixing bowl. Whisk until smooth. Whisk whites to soft peak. When cornmeal is lukewarm, whisk in flour and then egg yolks and milk. Heat griddle to 375°. Fold in egg whites and immediately bake on heated griddle.

Watermelon Barbecue Sauce

1 cup diced watermelon
1 cup ketchup
2 tbsp brown sugar
1 tbsp lime juice
1 tbsp Worcestershire sauce
1 tbsp onion powder
1 tsp garlic powder
1/2 tsp kosher salt
1/4 tsp cayenne pepper

Combine all ingredients in a medium saucepan and cook over low heat, stirring frequently, for 20 to 25 min. or until sauce is reduced by half. Serve over grilled meat.

Old Fashioned Vinegar Pie

1/2 cup softened butter
1 1/4 cups sugar
2 tbsp apple cider vinegar
3 eggs
1 tsp vanilla extract
1 unbaked pie shell

Cream butter and sugar until light and fluffy. Add vinegar, eggs and vanilla. Beat well. Pour into pie shell. Bake at 350° in oven 45 min. or until knife blade inserted in center comes out clean.

Becky Conway,
Cambridge, Kan.

Perfect Lemonade

1 cup sugar
1 cup water
1 cup lemon juice

Make simple syrup by heating the sugar and water in a small saucepan until the sugar is dissolved completely. While the sugar is dissolving, use a juicer to extract the juice from 4 to 6 lemons, enough for one cup of juice. Pour juice and sugar water into a pitcher. Add 3 to 4 cups of cold water, to taste.

New-Style Clothes Pins

Stainless steel clothespins, colorful disc pins, and attractive, folding clothes lines make it easier than ever to let Mother Nature dry clothes for you.

"The stainless steel clothes pins are from Italy. They are basically lifetime clothes pins," says Sue Clark, marketing manager for LeeValley, noting that she has tested the company's clothes line products and especially likes the stainless pins. "They really grab, so they are great in the wind. I tested them in the winter and summer – you can leave them out, and they don't rust. They don't fall apart; the spring mechanism is well designed. In the winter, I didn't wear gloves on purpose, and my fingers never stuck to them. I left them in a container that filled with rain and snow. Nothing happened to them."

At \$14.50 for 20 of the 3-in. long stainless steel pins, they are a little spendy, but they never need to be replaced.

LeeValley also sells oversized wooden pins with a heavy-duty spring (50 for \$4.95) to hang blankets and other heavy items. And they have colorful Twisty Pegs™ plastic disc pins (\$9.90 for 20) for hanging white clothing.

Contact: FARM SHOW Followup, Lee Valley Tools Ltd., P.O. Box 1780, Ogdensburg, N.Y. 13669 (ph 800 871-8158) or P.O. Box 6295, Station J, Ottawa, Ont., Canada K2A 1T4 (ph 800 267-8767; www.leevalley.com).



Lee Valley sells stainless steel clothes pins (above) and colorful plastic disc pins for hanging white clothing.



Tuff Toe Triples Life Of Boots

It happens a lot. Just when you've broken in a pair of work boots, the toe splits open. Instead of tossing boots and paying for a new pair, you can spend \$20 on Tuff Toe.

"Tuff Toe triples the life of work boots," says Ryan Pribble, owner of Tuff Toe, Inc., in Orange, Calif.

Applying Tuff Toe only takes a couple minutes per boot and sets up within 24 hrs.

"Because it's softer like rubber, it has flexibility and better abrasion resistance," Pribble says. "It has a flashpoint of 750 degrees, is chemical-resistant, waterproof and doesn't conduct electricity."

Though not sold for that purpose, some customers even use Tuff Toe to patch sidewalls of expensive tires used for mining equipment, Pribble says.

Contact: FARM SHOW Followup, Tuff Toe, Inc., 1442 W. Collins Ave., Suite G, Orange, Calif. 92867 (ph 800 888-0802; info@tufftoe.com; www.tufftoeboots.com).



Rubber-like Tuff Toe offers flexibility and abrasion resistance.

Made from bricks stacked in a circle, this "herb spiral" offers a space-saving way to grow herbs.



Handy Way To Grow Herbs

By Brad Miller

Want to grow herbs? Short on space? Try building an "herb spiral".

An herb spiral is a space-saving way to grow herbs. It can be made from a variety of materials such as bricks, concrete blocks, rocks, or wood. Whatever you use, the material holds the sun's heat and slowly releases it into the soil.

The idea is to first lay out a circle on the ground. Size doesn't matter, but most gardeners prefer a diameter of 4 to 6 ft. I then place a large tree stump in the center of the circle. This is the main part of a compost pile that will slowly break down over time and provide heat for the plant's roots.

Next, start stacking your materials. I used old brick salvaged from a local city street project. The space between the walls of the spiral will depend on the overall diameter, but just make sure the walls are evenly spaced. To build my spiral, I dry stacked the bricks and gave them a slight tilt toward the center. After stacking two layers, I then added cut-up tree branches, grass clippings, brush, and other plant material to act as compost, and then I add a layer of dirt for stability.

Be sure to water each layer as you're building, which will help settle the material and provide moisture to start the composting process. Next, add 2 layers of bricks along with more wood/grass/brush/dirt and repeat the process until you reach the top of the tree stump.

At this point, I add a good potting mix to the growing spaces and then

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New Products For The Farm, Ranch Home



Retired dairy farmer Leland Paulson had this picnic table built out of the farm's stainless steel bulk tank and pipeline. "It's a real work of art," says daughter JoDee Johnston.

Stainless Steel Picnic Table

JoDee Johnston says that after her father, Leland Paulson, retired from dairy farming he drew up plans to make a picnic table out of the stainless steel bulk tank and pipeline. She says her dad had never seen anything like it, but he knew he had a talented metalworking friend who would be able to make it. Johnston says the finished table is a real work of art.

"It's a shiny, spotless table that's 4 ft. across and 8 ft. long," says Johnston. "It's the biggest and most beautiful picnic table I've ever seen. The benches and top have rolled edges so they're completely smooth. We never have to use a table cloth or worry about getting slivers from this table," JoDee says.

The top is reinforced by 1-in. stainless tubing that supports the sides, edges and center. Two pieces of 2-in. tubing run the full length of the top, supported by angle braces attached to four 30-in. tall vertical stainless legs. The legs sit on two 7-ft. long stainless base pieces that also provide support for the stainless benches. Those are 10 in. wide by 8 ft. long. All of the framework and bracing was made from pipeline in the dairy barn.

"The real beauty of this table is that no amount of weather ever affects it, even though it sits outside year-around," JoDee says.

Contact: FARM SHOW Followup, JoDee Johnston, 598 60th Ave., Clear Lake, Wis. 54005 (ph 715 263-2099).



A large tree stump, placed in the center of the circle, forms the main part of a compost pile that will slowly break down over time and provide heat for the plant's roots.

plant my seeds. Seed placement is important, because you want to plant herbs that like drier conditions at the top of the spiral and ones that like a moister environment at the bottom. Taller herbs should be planted on the north side and shorter ones on the south. Some herbs such as dill and parsley do better when planted close together; others do not. It's a good idea to check a companion planting chart to see what grows well together. The last step is to water everything well. Then stand back and watch your herbs grow.

Contact: FARM SHOW Followup, Brad Miller, P.O. Box 222, Ridgeville Corners, Ohio 43555 (ph 419 267-5679).