

Reader Recipes

Mashed Potato Candy

1/4 cup mashed potatoes
2 tbsp milk
1 tsp vanilla
1 dash salt
1 16-oz. bag powdered sugar
Peanut butter

Mix together all ingredients, except peanut butter. Add sugar until it reaches doughy consistency. Refrigerate for an hour or two. Roll out onto powdered sugar dusted bread board. Spread peanut butter over potato dough. Roll it up like a jelly roll loaf. Refrigerate for an hour, then slice into cookie-sized pieces.

Freezer Corn

1 12-oz. can evaporated milk
1/2 cup sugar
1 stick butter
16 cups sweet corn, cut from cob

Mix all ingredients together in a large pot, bring to a boil, stirring frequently. Remove from heat and cool. Once cool, spoon into freezer bags and place in freezer. When ready to use, thaw and warm before serving.

Potato Bake

1 2-lb. bag frozen hash browns, thawed
1/2 cup butter, melted
1 tsp salt
Dash of pepper
1/2 cup chopped onion
1 10.5-oz. can cream of chicken soup
1 12-oz. carton sour cream
2 cups cheddar cheese, grated
2 cups crushed corn flakes
1/4 cup melted butter
Paprika

Stir together potatoes, 1/2 cup butter, salt, pepper, onion, soup, sour cream, and cheese. Pour into a 9 by 13-in. buttered heat-proof dish. Top with corn flake crumbs, drizzle with 1/4 cup melted butter, and sprinkle with paprika for added color. Bake at 350° for 1 hour.

Cabbage Fruit Salad

2 cups cabbage, shredded
2 oranges, sectioned
1/2 cup crushed pineapple
2 medium apples, chopped
4 tbsp plain yogurt
1 tsp honey
2 tbsp chopped peanuts and raisins
Mix all ingredients. Top with peanuts and raisins.



Clothes attach to wires strung between a pair of hexagon-shaped wheels attached to an axle. Operator turns a crank to rotate the wheels.

“Ferris Wheel” Clothesline

One day Neil Shippy’s wife told him their clothes dryer was taking way too long to dry. So the New Plymouth, Idaho, man decided to take matters into his own hands.

“I decided it was time to build a clothesline. I started looking around to see what I had that would save me a trip to town. Then I sat down to design the best clothesline that \$10 – okay, maybe \$40 – would buy.”

He found some old 1-in. rigid pipe and some 2 7/8-in. oilfield pipe, and turned it into a giant 16-ft. tall, “ferris wheel” clothesline. The clothes attach to 5 wires strung between a pair of hexagon-shaped wheels spaced about 12 ft. apart and attached to a horizontal axle. The axle rides inside a pair of saddles at the top of 2 vertical pipes. The operator turns a crank to belt-drive the axle and rotate the wheels.

“The axle just sets in the saddles and spins,” says Shippy.

“My wife rotates the wires down one by one and hangs the clothes on them. Once the clothes are dry she reverses the process. There’s a wire for each point on the wheels, except for one. I left that wire off to provide the 7 ft. of clearance under it for mowing or operating a sprinkler.”

The wires ride inside eyelets welded to the wheels, with wire tighteners attached to the eyelets.

“If I could do it over, I’d make the wheels much smaller so the whole unit wouldn’t be so big. But I thought I had to make the wheels big so the clothes wouldn’t hook on the wires or the axle,” notes Shippy.

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Electric corn creamer is easy to use and doesn’t leave a mess.



“No Mess” Electric Corn Creamer

Creaming corn is a clean and easy job with this new electric corn creamer invented by Cecil Holt of Douglas, Ga.

“You can use it in the coolness of your kitchen without worrying about splattering corn all over and making a mess,” says Holt. “It’s as easy to use as a mixer blender and doesn’t leave a mess like other corn creamer machines that use an impact drill.”

The unit is powered by a 1/3 hp Dayton electric motor that sets on a stainless steel and aluminum platform. It’s equipped with special round serrated blades and a wire that circles the serrated blade and scrapes the cob. The operator inserts the cob into a “donut hole” on front of the machine for a couple of seconds, then pulls the cob out, rotates it, and inserts the opposite end back into the donut hole.

“About two thirds of the cob goes into the machine each time,” says Holt. “The blades cut the outer grain of the kernels off and the cob is then squeezed through the wire screen to force the juice out of the kernels and into a pan. It works fast. One time I did 531 ears in only 1 1/2 hrs. One of my customers, Darrell Martin of Tupelo, Miss., bought 2 machines and used them to process about 45,000 ears of corn. After he was done he called me and said he had never spent better money on anything in his life.”

Holt says he’s still learning what customers want his corn creamer to do. “Some people want a creamy sauce, while others just want whole kernels,” he says. “As we get feedback from customers we’re coming up with different blade designs. The standard machine is equipped with a hole saw-type blade, but the blade can be modified to bust up the kernels finer or to cut whole kernels.”

The corn creamer sells for \$500 plus S&H. You can watch it on YouTube by typing in Holt’s Corn Creamer.

Contact: FARM SHOW Followup, Cecil Holt, Holt’s Nut Wizard, 1000 Bowens Mill Rd. S.E., Douglas, Ga. 31533 (ph 912 384-5324; nutpickerdistributors@yahoo.com).

FARM SHOW®

New Products For The Farm, Ranch Home



Dryer lint alarm goes off if the vent is 30 to 35 percent clogged so you can clean it out.

Dryer Alarm Detects Lint Buildup

When was the last time you checked your dryer vent for lint? Even if you faithfully clean your lint filter each time you dry clothes, some lint escapes and accumulates in the vent.

The DrySafer™ Lint Alarm saves energy and might even avoid a fire.

“The alarm goes off if the vent is 30 to 35 percent clogged so you can clean it out,” says Carey Birmingham at DrySafer Corporation, Inc. “DrySafer works on air flow, so it will detect an obstruction even if it’s in the dryer.”

Though a small clog may not cause a fire, it increases drying time (up to 60 percent) making dryers work harder and increasing energy costs.

The polycarbonate DrySafer airflow sensor is easy to install with a pressure fitting between the dryer exhaust vent and duct. The alarm, powered by a 9-volt battery, mounts on a nearby wall. It works with all standard dryers, gas or electric, and requires just 5 in. of space between the dryer and wall.

Birmingham says dryer fires are more common than people think. Besides going off when the vent is clogged, the alarm sounds when dryer temperatures exceed 185° F.

DrySafer retails for less than \$50, comes with a one year warranty, and is available at dealers throughout the U.S. and Canada found on the DrySafer website.

Contact: FARM SHOW Followup, DrySafer Corporation, Inc., 20022 Creek Farm, San Antonio, Texas 78259 (ph 210 262-8490; carey@drysafer.com; www.drysafer.com).

Automatic Pot Stirrer

Stirring thick stews or candy mixtures by hand can be a tiresome job. This battery-powered device does the work for you.

The patent pending StirMate is designed to automatically stir common kitchen pots and pans ranging from 6 to 14 in. in dia. The unit attaches to the side of the pot and uses a wooden spoon to thoroughly stir the contents. Powered by a 9-volt battery, it can run continuously for up to 20 hrs.

Works great for stirring thick oatmeal, chilis, polenta, creamy risottos, stews, gravies, puddings, and even candies and jams.

When used with an existing 12-in. pan, StirMate doubles as a nut and coffee roaster. It can also be used as a portable rotisserie that’s great for camping and tailgating.

The wooden spoon is easy to remove and wash. Stores compactly with other small utensils.

The StirMate should be on the market by October and is expected to sell for less than \$40.

Contact: FARM SHOW Followup, Dina Cados, StirMate, 10 Hall Drive, Orinda, Calif. 94563 (ph 925 640-6097; info@mystirir.com; www.mystirir.com).



Battery-powered pot stirrer attaches to ordinary pots and pans.