

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.

Maple Syrup Pie

1 cup maple syrup
1 cup hot water
1 chunk butter (size of a walnut)
1 9-in. pie shell
2 tbsp cornstarch
1 egg

Put cornstarch into bowl and add enough water to make a thin paste. Add yolk of egg and beat well. Put syrup, water and butter into a saucepan and bring to a boil. Pour in cornstarch. Cook only until clear and pour into baked pie shell. Beat white of 1 egg with 1 tsp of maple syrup. When stiff, drop in lumps over pie top and brown. Serve cold.

Pork Chop Supreme

4 pork chops
4 tbsp brown sugar
4 tbsp ketchup
4 tbsp lemon juice
Dry onion flakes
Salt & pepper to taste

Lay pork chops in a 9 by 13 pan. On each chop put 1 tbsp ketchup, 1 tbsp lemon juice, and 1 tbsp brown sugar. Sprinkle with dry onion flakes. Bake covered for 1 to 1 1/2 hrs. at 350°.

Corn Casserole

1 can whole kernel corn, drained
1 can cream corn
1 8-oz. pkg. Jiffy corn muffin mix
1 cup sour cream
1/2 cup (1 stick) butter, melted
1 to 1 1/2 cups cheddar cheese, shredded

In a large bowl, stir together first 4 ingredients. Melt butter in 8 by 8 cake pan. Pour batter into pan. Bake 45 min. at 350°. Remove from oven. Sprinkle cheese on casserole. Return to oven until cheese is melted.



"Bacon-flavored" salt adds flavor without the fat or calories.

"Bacon-Flavored" Salt

If you love the taste of bacon, you'll love this new seasoning salt.

Bacon Salt is a zero calorie seasoning salt that adds bacon flavor, without the fat or calories. It comes in three flavors - Original, Hickory, and Peppercorn. Original goes well on scrambled eggs, sandwiches, buttery pasta dishes, salads and green beans. Hickory provides smokey-sweet flavor to steaks, chops, chicken, corn on the cob, fish, and potatoes. Peppercorn has just the right amount of sharpness and kick for steamed vegetables, grilled meats and even popcorn.

The website includes some of the inventor's favorite Bacon Salt recipes.

A single shaker of Bacon Salt sells for \$4.49 plus \$5 S&H. A sampler pack that contains all three flavors sells for \$12.99 plus \$5 S&H.

Contact: FARM SHOW Followup, J&D's Down Home Enterprises, 309 S. Cloverdale, #A13, Seattle, Wash. 98108 (passthebacon@baconsalt.com; www.baconsalt.com).



Reiker Room Conditioner uses an impeller fan to push room air through four ceramic heating elements.

This Ceiling Fan Cools And Heats Room

The same fan that you use to cool a hot room in summer can be used to heat the room in winter, thanks to inventor Ken Reiker who added heating elements to his company's fan and now calls it the Reiker Room Conditioner.

Ken's son, Josh, told FARM SHOW the Reiker Room Conditioner uses an impeller fan to push room air through four ceramic heating elements. The air is super heated to 230° at the exhaust port. The ceiling fan blades quickly pull it away and disperse it. By the time it leaves the fan blades, the air is at 95° and blending with the room.

Careful design safeguards make the new fan safe. "All heating elements are surrounded by high temperature heat sink plastics," explains Reiker. "In addition, located over the last element is a bi-metal thermostat. When it reaches a preset temperature, the metal will bend open and cut power to the elements. If the intake impeller motor were to stop, it would open immediately and cut power."

The unit can replace any standard ceiling fan or ceiling light on a 110-volt circuit where sufficient power is available. At startup, the heat unit uses 1,485 watts, but then drops back to about 492. The company estimates the unit can heat a 20 by 20 by 10-ft. room and operate on as little as 5¢/hour.

"This is an easy fix for people with cold rooms," says Reiker. "With the remote control thermostat, you set the exact temperature, and you get it throughout the entire room."

The heating/fan units are sold primarily through dealers. One dealer advertises the units at \$269 and \$339 for the two models, one manual and the second remote-controlled. The remote-controlled model includes an energy efficient light kit that has a single 30-watt fluorescent light circle or two compact fluorescent bulbs for 150 watts of light.

Contact: FARM SHOW Followup, Reiker Room Conditioners, 2018 Lewis Turner Blvd., Suite A, Ft. Walton Beach, Fla. 32547 (toll free 866 473-4537; jreiker@reiker.gccoxmail.com; www.buyreiker.com).

A Boot Drying Rack With Style

Pete Peters, Osler, Sask., used scrap iron and antique wrenches to make a nifty boot drying rack. The wrenches are welded together inside a semi circular base that's welded to a length of angle iron. A half dozen lengths of rebar are welded vertically to the angle iron to support up to three pairs of boots. A small section of flat metal is welded on top of each piece of rebar to support the boot.

Contact: FARM SHOW Followup, Pete Peters, P.O. Box 166, Osler, Sask., Canada S0K 3A0 (ph 306 239-2045).



Boot drying rack is made from scrap iron and antique wrenches.

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home

Cheap Wireless Mailbox Alarm

Duane Thies, Winside, Neb., made a nifty wireless mailbox alarm using a driveway alarm.

He bought the alarm for less than \$20 from Harbor Freight & Salvage (www.harborfreight.com; ph 805 388-3000). It consists of two parts - a transmitter that detects movement and a receiver that lights up for chimes when it receives a signal.

Thies attached the alarm sensor to the inside back of the box using Velcro tape. So when the door to the mailbox is opened, the alarm is triggered, sending a signal to the receiver, which Thies puts in his kitchen window. So he knows right away when the mail has arrived.

The driveway alarm has a 400-ft. range. It's easy to take the transmitter out and replace the battery when needed, he says.

Contact: FARM SHOW Followup, Duane Thies, 305 Bressler Ave., Winside, Neb. 68790.



When mailbox door is opened, alarm signals receiver in kitchen.

Lunchbox "Banana Guard"

If you're fed up with eating squashed bananas for lunch, you'll like this new Banana Guard.

Its shape is specially designed to fit 90 percent of all bananas. You simply put the fruit into place and snap the lid shut.

Multiple small ventilation holes in the plastic case permit fresh air to get to the fruit and keep it from ripening prematurely. The case is dishwasher safe for easy cleaning.

Sells for \$4.99 online or at select retailers (www.bananaguard.com).



Multiple ventilation holes in case keep banana from ripening prematurely.

Salt And Pepper Shakers Shake Themselves

Have you been so tired at the end of a long day of work that you were almost too tired to eat? Those are the days when you could use a set of these new salt and pepper shakers that shake themselves.

Or not. You might just want to buy a set for fun.

Each shaker contains a wind-up "trembling action" mechanism that has a pull-cord attached to it. To shake them, you just pull the cord out of the shaker and then hold it upside down. The vibrating action lasts a few seconds and stops once the cord retracts back into the shaker.

Sells for \$12.50 plus \$6.95 S&H.

Contact: FARM SHOW Followup, Foster's Homeware, 399 Market St., Philadelphia, Penn. 19106 (ph 800 734-8511 or 215 925-0950; info@shopfosters.com; www.shopfosters.com).



Pull-cord sets off "vibrating action" inside shaker.