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to 12-in. frying pan. Add remaining corn and cream, along with milk and all sugar. Stir over high heat until bubbles form at pan rim. In a small bowl, beat yolks to blend with about 1/2 cups of the hot corn mixture then pour into the frying pan and stir over low heat until custard coats the back of a metal spoon thickly, about 9 min. Add vanilla. Set the pan in ice water and stir often until mixture is cold, about 15 min. Cover and chill at least 3 hrs. or up to 1 day. Pour cold mixture into an ice cream maker and freeze according to manufacturer's directions.
Minnesota Corn Growers Assn.

U.S.M.C. "SOS"

1 lb. ground beef
1 large onion, diced
Salt & pepper
Dash of Worcestershire sauce
Dash of Tabasco sauce
3 tbsp flour
1 cup milk

Brown the beef, season to taste, then add onions and cook until tender. Add the flour and milk while stirring. More milk may be added to thin (or water, if too rich). Serve on buttered toast or potato pancakes.
Joel Eder, Lake Elmo, Minn.

Corn Pudding

6 ears of corn
1 tbsp sugar
Pinch of salt
1 tbsp cream
4 egg yolks
4 egg whites, whipped

Boil and then grate ears of corn. Add all ingredients together. Mix well. Put in a buttered dish and bake for half an hour in a warm oven.
R.H. Russell, 1903

Corn Cake

1 egg
1/2 cup sugar
1 cup milk
1 cup cornmeal
1 cup flour
1 tsp baking soda
2 tsp cream of tartar

Combine ingredients and mix. Bake in a loaf or small tins, or for variety, bake it in a thin sheet in a dripping pan and cut in squares. It will be very light.
Hattie A. Burr, 1890

CanCooker Makes Food Fast

If you want to feed a crowd fast, Seth McGinn's CanCooker is the way to go. Load up the 16-in. high, 10-in. dia. pot with vegetables and meat, add 12 oz. of liquid, and you'll have food for 20 an hour later.

"It's like a crock pot on steroids or convection cooking with steam," says Sonja McGinn. "The meat comes out tender, and the vegetables aren't over cooked. Carrots taste like carrots, and cabbage tastes like cabbage."

The CanCooker and the cooking method are patterned after the old ranch practice of cooking up a big meal on the range in a milk can. The McGinns have substituted high quality aluminum for the milk can. The 1060 grade aluminum has the highest heat transfer rate next to copper. Weighing only four lbs., the CanCooker has caught on fast since the McGinns started selling their patented cooker in June.

"We've sold more than 5,000 units," says Sonja. "We sold more than 250 in three days at Husker Harvest Days."

The McGinns are handling all procurement and marketing themselves, with Seth on the road to hunting and fishing, consumer and farm shows every weekend. As a result, Seth's sampler CanCooker gets a lot of use.

"He has used it for demonstrations about 300 times, and it still looks brand new," says Sonja. "If you spray the inside with cooking spray before you cook, the CanCooker is easy to clean. Even if a little food does stick, just add water and soap, reheat and it will wash away easily."

The CanCooker consists of the pot and a cover with two latches. A steam valve prevents pressure buildup while maintaining adequate cooking steam inside. Virtually any heat source can be used from propane burners to campfires and charcoal grills to the stovetop. Sonja says the secret is a moderate heat. Within 20 min. steam develops, and after another 40 to 50 min., the food is done.



The CanCooker uses steam to cook vegetables and meat.

"People like it because the food is healthy for you," she says. "You don't use any oil, just steam. You can use any liquid from water to beer to fruit juice. Hunters tell us they like to use orange juice with venison and gamey meats."

The company website includes a number of recipes developed by Sonja, Seth and others. "My father makes a steamed chocolate cake with his. I wasn't sure till I tasted it. Now we offer samples of it when we are at shows."

While the unit is designed to feed crowds, Sonja emphasizes it works even faster with smaller amounts. Her parents use theirs cooking for two on a weekly basis.

Suggested retail price is \$99 though in-store prices may vary.
Contact: FARM SHOW Followup, CanCooker, Inc., 925 W 6th St., Fremont, Neb. 68025 (ph 402 964-2172; toll free 877 844-2772; info@cancooker.com; www.cancooker.com).

Multi-Stage Grill Makes Campfire Cooking Easy

The Outdoor Chef multi-stage campfire lets you adjust cooking height to match heat levels as a wood fire burns down. It also allows multi-stage cooking.

"I'll do a batch of potatoes on one grill, move them up a level when just about done, grill a batch of sweet corn and move them up a level and transfer the potatoes to the highest level," explains Matt Trelstad, T.M. Manufacturing. "That leaves the lowest grill open to fix steaks or chops close to the fire."

Trelstad devised The Outdoor Chef after watching relatives attempt to cook over campfires using tripods and other devices. "I saw too much food end up in the coals," says Trelstad. "This way you can cook with wood without any hassle. Why buy lighter fluid and charcoal when you can pick up wood around the yard?"

The Outdoor Chef comes with a hefty 1/4-in., hexagonal steel base that measures 38-in. panel to panel. Swing arms on the 21 1/2-in. cooktops can slide up and down on a 24-in. high, 1-in. solid steel shaft mounted to the base. Adjustable locking collars hold the cooktops at the desired heights. The 4-in. high cooktop rim supports an off-the-shelf porcelain coated grate. Up to 4 cooktops can be mounted on a single shaft.

The adjustable height makes it easy to vary cooking heat and style. Trelstad suggests searing meat on the bottom cooktop or setting 3 or 4 cooktops directly over each other and placing meat on the top for a long, slow cook.

"When the cooktops are set close together, they create a chimney effect, pulling



The Outdoor Chef multi-stage campfire makes it easy to vary cooking heat and style.

the smoke up and through," says Trelstad. "That makes it nicer when just sitting around the fire, too."

Trelstad sells a three-cooktop unit with base and shaft for \$270. Extra cooktops are \$50 each, while the base with a shaft is \$125.

Contact: FARM SHOW Followup, T.M. Manufacturing, 1087 County Road 4 SW, Cokato, Minn. 55321 (ph 320 286-3077; matttrelstad@yahoo.com; www.skidspitter.com).

"Balloon" Stops Fireplace Leakage

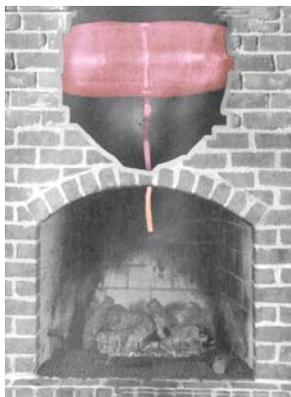
The new Chimney Balloon is designed to keep heat from escaping up a chimney during cold weather and seals in cool air during the summer.

The reusable Chimney Balloon is made from a specially engineered 3-ply poly membrane. According to the company, the balloon is resistant to the abrasive environment of a chimney, but is also flexible enough to efficiently seal crevices in brick flues.

The balloon is installed by inserting the bag into the chimney flue, just above the damper, and inflating the bag through a detachable inflation tube until the edges are securely sealed against all sides of the flue. You can deflate the balloon (and re-inflate it) any time you want to use the fireplace. If you forget about the balloon and light a fire, the balloon quickly deflates.

Chimney Balloons are available in more than 70 sizes to work in any chimney. Prices start at \$42.99 plus S&H. A rechargeable pump is available and sells for \$31.99 plus S&H.

Contact: FARM SHOW Followup,



Chimney Balloon fits above damper inside chimney. Detachable inflation tube is used to inflate balloon until it's securely sealed against all sides of chimney.

Chimney Balloon LLC, 2123 N. Pontiac Drive, Janesville, Wis. 53545 (ph 608 467-0229; fax 206 984-4611; www.chimneyballoon.us/energy.html).

Deluxe Shoe Scrubber

"My homemade shoe scrubber combines brushes with scraper blades and also has a handlebar to hold onto. It lets me get most of the crud off my shoes before I go into the house," says Gene Boehler, Farmersville, Ill.

Boehler keeps the shoe scrubber in a shallow rectangular hole in the concrete walkway, mounted on a cross section of telephone pole. The hole serves as a collection point for scrapings and can be easily cleaned out.

He started with a commercial "Scrusher" that consists of a pair of poly brushes to clean the sides of the shoe or boot, and a brush between them to clean off the soles (ph 800 658-9018; www.scrusher.com). He wanted something to hold onto while using the Scrusher so he used 1/2-in. metal rod to make a 3 1/2-ft. tall handle, which is welded to both sides of the Scrusher's metal body. The handle extends down through holes drilled into the wood base. A pair of 6-in. wide, 1/8-in. thick metal plates are welded onto each side of the handle.

"I use the plates to scrape mud off the bottoms and sides of my boots, and then after most of the dirt is scraped off I use the brushes to finish the job," says Boehler.

Contact: FARM SHOW Followup, Gene Boehler, 27299 W. Frontage Road, Farmersville, Ill. 62533 (ph 217 227-3220).



Shoe scrubber combines brushes with scraper blades.