

Reader Recipes

Jell-O Cookies

4 cups flour
1 tsp baking powder
1 1/2 cups butter
1 cup sugar
1 package Jell-O, any flavor
1 egg
1 tsp vanilla
Additional Jell-O

Sift the flour with the baking powder. Cream the butter. Gradually add the sugar and Jell-O. Mix well. Add the egg and vanilla. Mix well again. Gradually add the flour, mixing after each addition until smooth. Force the dough through a cookie press onto ungreased cookies sheets. Sprinkle with additional Jell-O. Bake at 400° for 10 to 15 min.

Old-Fashioned Bean Soup

1 lb. dry navy beans (soak overnight)
2 qts. water
1 lb. meaty ham bone or meaty pieces
1/2 cup celery
1 medium onion, chopped
1 bay leaf
Salt & Pepper to taste
Put all ingredients in crock pot; cover and cook on low 10 to 12 hrs. or on high 5 to 6 hrs. Makes 2 1/2 qts.

Ice Cream Pumpkin Pie

One 9-in. baked pie shell
1 cup canned or prepared pumpkin
1/2 cup granulated sugar
1/2 tsp salt
1/2 tsp nutmeg
1/2 tsp ginger
1/4 tsp cinnamon
1 qt. vanilla ice cream or frozen yogurt
Pecan halves for garnish
Caramel sauce (optional)

Thoroughly mix pumpkin and spices. Stir in ice cream, working quickly so the ice cream doesn't melt too much. Spread the pumpkin/ice cream filling as evenly as possible into pie shell. Garnish with pecan halves. Return to freezer until ice cream sets up. Serve with a drizzle of caramel.

Crock Pot Italian Chicken

4 chicken breasts
1 packet dry Zesty Italian dressing seasoning
8 oz. cream cheese (softened)
2 cans cream of chicken soup
Cook on low in crock pot for 4 hrs. If sauce is too thick, add a little milk. Serve over pasta.

Simple indoor fire hose is easy to grab and ready to go.



“Always Ready” Indoor Fire Hose

John Humeniuk set up a simple indoor fire hose that gives him and his family peace of mind.

“The local fire hall is only a short distance from my house, but after 20 years on the volunteer fire department, I know how important it is to control a fire quickly,” says Humeniuk. “Fire spreads fast. I’ve seen too many people cry as their house burned because they weren’t able to put out the fire when it started.”

Humeniuk notes that some people will coil up a hose in the furnace or laundry room, but that’s often where fires start so you may not be able to get to it. A fire extinguisher is often placed under the stove or under a nearby sink. All are likely flash points for fires and may be impossible to get to by the time a fire is discovered.

Humeniuk realized a hose needed to be easy to grab and ready to go. When he built his house 35 years ago, he hooked up a 75-ft. water line in a cabinet by the back entry. He hung a dry chemical fire extinguisher alongside. “It’s only a 1/2-in. hose, but it can reach every room in the house. I used it once on a fire in the peak of the garage.”

Humeniuk hangs his keys on hooks inside the cabinet door, ensuring that it gets at least a cursory inspection nearly every day. “You need to service a fire extinguisher at least once a year,” advises Humeniuk. “Tip them upside down, cradle in one arm and pound on the barrel with a rubber mallet to loosen up the chemicals. Check the pressure gauge on a regular basis as well, and replace or refill it.”

Contact: FARM SHOW Followup, John Humeniuk, 303 4th Ave. S.E., Baudette, Minn. 56623 (ph 218 634-2042; jhbuttercup@centurytel.net).



Natural-looking hollow rock fits over propane tank. A disguised lid provides access to fill or check the tank.

“RockOn” Propane Tank Cover

Don Smith got tired of looking at propane tanks in beautifully landscaped yards. So the California home builder came up with a natural-looking hollow rock that fits over the tank. His RockOn™ propane tank covers not only hide tanks, they also protect them.

“I came across a unique polymer, and it looked extremely realistic – like an actual rock,” Smith explains. He patented the idea, found a manufacturer and started selling the covers a couple of years ago.

The 4 by 4 by 10-ft. rock shape covers a 250, 320 or 500-gal. propane tank. At 180 lbs. two men can easily place it. Six 10-in. spikes secure it to the ground, and a disguised lid provides access to fill the tank.

“It doesn’t fade, crack, rust or rot, and it comes in six different colors to match your existing landscape,” Smith says. “It lasts 40 years and is a well-made, high-quality U.S. product. It’s tough and safe enough for kids to climb on as well.”

Depending on shipping, the cost ranges from \$1,000 to \$1,300.

The polymer helps insulate propane tanks in all climates. It keeps the tank cool in hot temperatures and prevents gas from escaping through the relief valve. In the winter it keeps the regulator from freezing.

The RockOn Propane Tank Cover is available in 11 states through distributors. Smaller sizes are also available, and some customers use the rock-shaped shells for doghouses, to hide lawn mowers or garbage cans, for hunting blinds or as landscaping.

Check out his website for size, photos, details and information about local dealers.

Contact: FARM SHOW Followup, Don Smith, RockOn Propane Tank Covers, 19959 Villa Dr., Sonora, Calif. 95370 (ph 800 566-6040; don@rockonptc.com; www.propanetankcovers.com).

FARM SHOW®

New Products For The Farm, Ranch Home

Roto-Garden™ Makes Gardening Accessible

Bob Irwin designed his Roto-Garden™ for folks physically limited in what they can do. He’s building units for sale, but hopes to connect with a fabricator to get more on the market.

People who can’t bend over or who are in wheelchairs can access 10 growing trays by hand using Irwin’s chain-drive design. At 6 ft. tall and 30 in. wide, Roto-Garden™ has 120 sq. ft. of growing space, and is designed to be set up inside next to a window on a balcony or on a rooftop.

Irwin got the idea when he realized not having anything meaningful to do was the biggest reason for depression among people with disabilities.

With customers’ safety in mind, the 180-lb. units are made of quality steel, durable plastic and heavy-duty casters with locking brakes and locking trays. Currently they must be shipped assembled, which greatly adds to the cost.

“This Roto-Garden idea provides a healthy project for both the heart and mind,” Irwin says. “I’m more interested in helping people than making a lot of money.” Units sell for \$300.

Contact: FARM SHOW Followup, Bob Irwin, P.O. Box 12, Lafayette, N.Y. 13084 (ph 315 677-9274; irwin.robert209@gmail.com; www.rotogarden.com).



Roto-Garden™ provides access to 10 growing trays, which move up or down as needed.

Countertop Compost Maker

You can turn kitchen waste into compostable material with this hand-cranked countertop “Green Cyler”.

Food scraps go into an opening at the top, then you hand crank it through a system of stainless steel blades that shred the waste into tiny pieces. The blades turn in both directions but aren’t sharp so they’re safe for anyone to use.

“A big advantage is that when you shred food scraps, you can mix the small scraps right into the dirt with no need to go through the composting process,” says Gail Loos, company founder. “This method invites beneficial microbes and worms right to the spot where the scraps are buried. If you prefer to compost, the shredded scraps will speed up the process by 10 times or more. That matters because a faster composting process loses fewer nutrients.”

The shredded food scraps are deposited in a 1-gal. pull-out drawer. Grooves in the bottom of the drawer separate the shredded scraps from their juices, which keeps the scraps from becoming a moldy mess.

The unit comes with a self-contained shredding cartridge and a clear view lid on top, so when you put scraps inside you can see it work without making a mess. A reusable Zeo filter absorbs odors and is rechargeable when exposed to sunlight. Suction cups keep the unit anchored to your counter. All parts of the unit are dishwasher safe.

Available in black, garden green, platinum, crystal and black, crystal and pink, and crystal and lime-green. Made in the U.S.

Sells for \$119.99 plus S&H. (Save 20 percent by ordering online with the discount code “farmshow.”)

Contact: FARM SHOW Followup, Green Cyler, 1001 W. Arizona Ave., Denver, Colo. 80223 (ph 855 432-6866; info@thegreencycler.com; www.thegreencycler.com).



Hand-cranked “Green Cyler” turns kitchen waste into compostable material.