

Reader Recipes

Mayonnaise Biscuits

1 cup self-rising flour
1/2 cup sweet milk
1/4 cup mayonnaise

Mix ingredients. Drop into greased muffin tins. Bake 10 min. at 400°F. Makes 8 biscuits.

Mary Williams, Illinois

Taco Seasoning

8 tsp dried minced onion
2 tbsp chili powder
2 tsp cornstarch
2 tsp garlic powder
2 tsp ground cumin
1 tsp dried oregano
1/4 tsp cayenne pepper

Combine ingredients well in a small bowl. Store in an airtight container. Double or triple recipe as needed for storage. Tasty on ground beef, chicken, or beans. Stir into plain yogurt to make a dip.

Kentucky Potatoes

2 cups sliced potatoes
3/4 tsp salt
1/8 tsp pepper
1 1/4 cup milk
4 tbsp butter

Wash and pare potatoes. Slice very thinly, and let stand in chilled water for 1/2 hour. Drain well and place in a casserole. Sprinkle with salt and pepper. Add milk, and bake at 350° for 1 hour. Turn into a serving dish and dot with butter.

“Popped” Waffles, Pancakes

2 cups biscuit mix
3 tbsp oil
1 1/3 cups of club soda (or Sierra Mist, 7-Up)
1 egg

Mix thoroughly. Pour into a preheated waffle iron or on griddle for pancakes. Experiment with different carbonated beverages.

Spoon Bread

1 cup cornmeal (white or yellow)
1/2 tsp salt
2 tbsp sugar
2 tbsp bacon or other grease
1/2 cup boiling water

Mix the first four ingredients in a bowl and add just enough boiling water to make the mixture workable. Mix it. Spoon the mixture into hot grease in a skillet. Brown on both sides. Serve hot, with butter. Good with soup, stew or any meat.

Maple Tree “Water”

When maple sap comes out of a tree, it's a clear, non-sticky watery liquid. It doesn't turn into syrup until after it has been boiled down to about 1/40th of its original volume. Sap is infused with all the minerals and nutrients trees need to revive from dormancy.

Several companies in the U.S. sell maple water as a health drink. It's slightly sweet with a strong hint of maple flavor, which makes wonderful chilled water and is also good for brewing any kind of tea. It imparts a unique flavor when steaming vegetables and fish and can be used in place of water when making oatmeal or cereal.

An article published in 2007 in *Clinical Nutrition*, a medical research journal, said that maple water contains Abscisic acid. Along with other effects, it's known to stimulate insulin release through pancreatic cells and to increase sensitivity of fat cells to insulin, which makes it a potent weapon against metabolic syndrome and diabetes.

Here are 2 companies that sell maple tree water.

Contact: FARM SHOW Followup, Lehman's Retail Store, P.O. Box 270, Kidron, Ohio 44636 (ph 877 438-5346; www.lehmans.com); Green Field Farms, 6464 Fredericksburg Rd., Wooster, Ohio 44619 (ph 330 263-0246; www.gffarms.com).



Maple tree water is slightly sweet, with a strong hint of maple flavor.

“World’s Strongest Coat Hanger”

These new heavy-duty coat hangers are designed to hold more than 112 lbs., so you can hang up even your heaviest coats without worrying that they'll break.

The heavy plastic hangers are fitted with a “J” hook for hanging helmets and backpacks, notches on top for hanging bibs and overalls, and slots at the bottom for inserting shoulder straps for waders or heavy insulated bibs.

The coat hangers come in a variety of colors including aqua blue, navy blue, black, coyote brown, forest green, lime green, hunter's orange, pink, purple, red, white, and yellow.

The coat hangers sell for \$6.50 apiece, 12 for \$48, or 40 for \$140.

Contact: FARM SHOW Followup, F/M EDM, Inc., 54 Elm St., East Aurora, N.Y. 14052 (ph 716 655-1784; fmedm@earthlink.net; www.theworldsstrongestcoatthanger.com or vkplasticsusa.com).



Heavy plastic coat hanger lets you hang up heavy coats without worrying they'll break.



“Tomato Potato” Plant

British horticultural firm Thompson and Morgan has introduced the TomTato, a commercially grafted combo of tomatoes and potatoes.

Spokesperson Paul Hansord says grafting them was a challenge. It took a decade of work to perfect.

“It has been very difficult to achieve because the tomato stem and the potato stem have to have the same thickness,” he says. “It's a highly skilled operation.”

According to the company, you can harvest up to 500 cherry tomatoes from the plant while 2 1/2 lbs. of potatoes are developing below ground. The TomTato can be grown in pots, or in open fields.

The company expects very high demand. “Many people don't have much space in their gardens,” he says. “By the time the tomatoes are ready to pick, the potatoes can be dug.”

A company spokesperson said there are no plans yet to introduce the TomTato into the North American market.

Contact: FARM SHOW Followup, Thompson & Morgan, Poplar Lane, Ipswich, Suffolk, UK IP8 3BU (www.thompson-morgan.com).



The TomTato is a grafted combination of tomatoes and potatoes.

FARM SHOW

New Products For The Farm, Ranch Home

“Snow-Bow” Shovel

“My new Snow-Bow shovel lets you move snow more efficiently and is easy on your back,” says John Mosher, Hopkinton, Mass.

The Snow-Bow comes with an aluminum, neon orange, bow-shaped handle and a poly pan with a galvanized steel scraping edge.

“It works a lot different than using a conventional shovel,” says Mosher. “Once they grab the shovel the first thing many people will do is bend over because they're so used to doing that. However, it doesn't take long to get used to the way this shovel works and break out of that habit. And as soon as you get tired of using the shovel in one position, you can change your grip and use a different set of muscles to reduce fatigue. You can also apply down pressure on the bow handle to scrape packed snow and ice without having to bend down.”

The Snow-Bow sells for \$39.99 plus S&H. The price includes both the bow and shovel.

Contact: FARM SHOW Followup, John Mosher, 13 West Elm St., Hopkinton, Mass. 01748 (ph 508 380-5426; jmindesign@gmail.com; www.Snow-Bow.com).



Snow-Bow shovel's bow-shaped handle is easy on your back.

Barn Pellet Grill

A barn-shaped grill got a lot of attention at the recent Ohio Farm Science Review Show near London, Ohio.

The “Barn-B-Que” is painted red, black and white and comes with a silo that holds wood pellets and a roof-mounted chimney. It has 792 sq. ft. of cooking area.

“It's really just a dressed-up Smokin' Brothers Grill, which we think is the best on the market,” says Fred Channell, Channell Equipment, Urbana, Ohio. “Their grills are designed to burn wood pellets so they're fully automatic, with the convenience of gas and the flavor of wood.”

“Each grill comes complete with a drip pan to catch the grease and a convection fan to circulate air around the food, eliminating the need for a rotisserie. A digital thermostat maintains a constant temperature from 180 to 375 degrees and a high setting for temperatures above 400. There's no way to burn your food.”

The Barn-B-Que sells for \$1,499 plus S&H.

Contact: FARM SHOW Followup, Channell Equipment, 338 West Dallas Rd., Urbana, Ohio 43078 (ph 937 484-3406 or 800 262-0903; www.smokingbrothers.com or www.channellequipment.com).



“Barn-B-Que” has a silo at one end that holds wood pellets.