Reader Recipes

Old Fashioned Rhubarb Cookies

1 cup butter, softened 1 1/2 cups brown sugar 2 eggs, room

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1 tsp vanilla

3 cups all-purpose flour

1 3/4 cups oatmeal 1/2 tsp salt

1/2 tsp sait 1/2 tsp cinnamon

2 tsp baking soda

 $1 \frac{1}{2}$ cups rhubarb,

finely diced

Frosting: 4 oz. cream cheese,

room temperature 4 tbsp butter, softened 2 cups powdered sugar 1 tsp vanilla

1-3 tbsp milk, as needed

Preheat the oven to 350 degrees F. In a large bowl, cream together butter and brown sugar. Beat in eggs and vanilla. In a separate bowl, whisk together the flour, oatmeal, salt, cinnamon, and baking soda. Stir the dry ingredients into the wet. Gently stir in the rhubarb. Drop by teaspoonfuls on a cookie sheet. Bake for 12-14 mins. Let cool on the cookie sheet before moving to a wire rack. To make the cream cheese frosting, beat the cream cheese and butter until combined and fluffy. Add the powdered sugar and vanilla and beat until smooth. Add milk as needed to get a spreadable consistency. From Mallory with ChocolateWithGrace.com, reprinted from Missouri Farmer Today

Peanut Butter Banana Treats (For Dogs)

2 ripe bananas 1/2 cup peanut butter 2 cups rolled oats

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper. In a large mixing bowl combine banana and peanut butter with a hand blender until creamy. Add rolled oats and mix with a fork until well incorporated. Add extra oats if the dough is too sticky. On a lightly floured surface, knead the dough a few times until it sticks together well. Roll the dough out to a 1/4-in. thickness. Cut the dough into desired size treats and place on parchment lined baking sheet. Bake until edges start to turn brown, about 12-15 mins. From Backwoods Home Magazine; www. backwoodshome.com



"The bite itched very little and healed more quickly than usual," says Dee Goerge.

Bug Bite Device Offers Quick Relief

By Dee Goerge, Contributing Editor

The Bug Bite Thing is a simple suction device that works like a snake bite venom extractor, alleviating itching, stinging and swelling from bug bites and stings.

My first test was after I found a wood tick attached to me. Though ticks aren't listed on the package, I decided to use the Bug Bite Thing right after removing the tick.

The directions say to pull back the plunger until feeling suction. I pulled back a little more than that, held it for 20 seconds, and repeated the process a couple of times. It left a red circle for a few days, but it seemed to do the trick, and the bite itched very little and healed more quickly than usual.

The idea is that the Bug Bite Thing pulls out venom and saliva, and it seems to work if you use it immediately after getting bit. I used it on a couple of mosquito bites I'd gotten earlier, but they still itched. Directions suggest using it within a couple of minutes of being bit. They also warn not to use it on the face or neck because it leaves a red mark, and those areas are more sensitive. You should also reduce the suction time and pressure on young children.

I didn't test it on bee or wasp stings, but it seems that it would be helpful to remove stingers because there's also a stinger scraper on the side.

In 2019, the device was featured on the television program Shark Tank. At about \$10, it's an inexpensive but useful item to have on hand, especially for people who spend a lot of time outdoors.

FARM SHOW Followup, Bug Bite Thing, 611 NW Mercantile Pl., Port Saint Lucie, Fla. 34986 (ph 561-748-5587; support@bugbitething.com; www. bugbitething.com).

Garlic Gator creates bigger, more flavorful chunks and works on anything that needs to be minced (garlic, cucumbers, shallots, squash, celery, peppers, ginger, turmeric, etc.).



The Ultimate Kitchen Mincing Tool

With a design that resembles the head of an alligator, Sam Langner, along with his business partner, Martin Payne, created the Garlic GatorTM, an improved vegetable mincer.

"A normal garlic press smashes the clove and it's hard to clean out," says Langner. The "spaghettified" garlic tends to lose its flavor or taste bitter.

The Garlic Gator creates bigger, more flavorful chunks and works on anything that needs to be minced (garlic, cucumbers, shallots, squash, celery, peppers, ginger, turmeric, etc.).

"It's easy to clean. Just run it under water," Langner says, regarding the carefully designed jaw and teeth. In addition, a gap behind the mincer has a couple of ridges to crack the clove and remove the skin before mincing.

The Garlic Gator is meant for the home chef looking for a quality, U.S.-made product that lasts and can be passed on.

The Garlic Gator sells for \$40 (including shipping) from the business' website and is available in several gourmet shops throughout the U.S. (Type FARMSHOW into the discount code bar during checkout and get a Garlic Gator for \$35, including priority shipping, through December 2022.)

Contact: FARM SHOW Followup, Solitario Products LLC, (mpayne@ solitarioproducts.com; www.garlicgator.com).





Recipes with three or four ingredients work best, and popular options include oat flour, peanut butter, pumpkin puree, bananas, rolled oats, applesauce, and fresh fruits like blackberries or blueberries.

Homemade Treats Improve Your Dog's Health

Many commercial dog treats contain filler ingredients, and even common components like wheat or corn can irritate pets with sensitive stomachs.

Food allergies are common in canines. They can lead to a range of unpleasant symptoms, including itchy, inflamed skin and ears, constant scratching and licking, and digestive problems like excess gas, burping, vomiting, and soft stools.

A variety of foods can cause issues with canine digestive systems, and determining which ones are irritating your pet is a process of trial and error. Your vet can help streamline this process through a series of allergy tests, but you should still expect to put your dog on an elimination diet to determine which ingredients cause the most extreme reaction. Common canine allergens include dairy, eggs, soy, and wheat gluten, although some dogs are also sensitive to beef or chicken.

Note that the issue might not be food related - your dog could be allergic to the pesticides used on your lawn or the laundry soap for washing his bed. It's also possible for a dog to develop allergies over time, meaning you may need to occasionally tweak his diet to keep things working as they should.

When seeking out recipes for homemade dog treats, strive for simplicity. Recipes with three or four ingredients work best, and popular options include oat flour, peanut butter, pumpkin puree, bananas, rolled oats, applesauce, and fresh fruits like blackberries or blueberries. If your pet can handle them, eggs work well as binding agents.

Most dog treat recipes are adaptable - you can substitute for any ingredients you believe will irritate your pet. This might mean trying oat flour instead of wheat or pureed pumpkin for applesauce.

It's best to invest in the highest quality ingredients, as they are less likely to contain fillers and preservation agents. Avoid any human food advertised as low sugar, as they tend to contain xylitol - a compound so toxic for canines that even small amounts can lead to hypoglycemia, seizures, liver failure, and death. Other compounds to avoid include caffeine, grapes/raisins, macadamia nuts, and onions.

Most dog food recipes work the same way. You'll blend wet and dry ingredients until you get a dough-like consistency and then shape them into balls or spread them on a cookie sheet like brownies. Bake at low heat (no more than 350 F) until the treats have set, usually 30 minutes or less. Store the cooled treats in the fridge or an airtight container on the counter for several weeks.

If you're willing to experiment with each batch, you'll soon come across a combination that your dog's taste buds and stomach can tolerate.