

Portable Propane Smoker

This new portable propane smoker is about the size of a small refrigerator so you can take it just about anywhere. And it makes clean tasting food without any aftertaste, says Bradley Technologies Canada, Inc., Delta, B.C.

The Bradley Smoker measures 26 in. high, 12 in. wide, and 13 1/2 in. deep. It weighs 23 lbs. The unit operates off a 1-lb. propane tank that mounts in a control box outside the smoker, which has four adjustable racks.

Flavored, pressed wood "bisquettes" are stored in a vertical container next to the propane tank and are automatically fed every 20 minutes into the smoker burner. The automatic bisquette feeding system is operated by four double AA batteries. The burner cooks the wood down to the charcoal stage and then a water bowl extinguishes the charcoal. The charcoal is then automatically pushed off and new bisquettes are brought in.

"It's small enough that you can put in it in your boat or RV, or take it with you when you go camping. Yet it can cook anything up to the size of a turkey without needing constant attention," says Michael Tostowaryk, Bradley Technologies Canada, Inc., Delta, B.C. "It doesn't need any tending - all you do is put the food in, start the push button ignition burner, and leave it alone.

"Other smokers burn the wood down to ash, which gives food a bitter taste. Because our smoker extinguishes the wood once it reaches the charcoal stage, all toxins and resins stay in the wood and don't go into the food. The bisquettes are available in nine different flavors: apple, alder, hickory, cherry, maple, pecan, mesquite, oak, and a special blend.

"It comes with a 10-ft. car adaptor so if the batteries go dead you can plug the adaptor into a cigarette lighter."

"Double Canopy" Umbrella Stands Up To Strong Winds

You'll have trouble finding a gust of wind strong enough to turn this umbrella inside out, thanks to a patented vented mesh system that's built into it.



Vented mesh system allows air to pass between umbrella's top and bottom canopies, preventing umbrella from going inside-out in strong winds.

The Windbrella has two canopies. The upper canopy is made of nylon fabric specially treated to resist fading from ultraviolet light. The lower canopy contains a vented mesh system with reinforced center material. The venting system allows air to pass between the top and bottom canopies, preventing the umbrella from going inside-out in strong winds.

"If the umbrella ever does invert, just pull on the lower canopy and it'll pop right back over," says the company. "The umbrella's frame is made from heavy duty, lightweight fiberglass. If it inverts it won't rip away from the fabric or bend out of shape."

The umbrella also has a fiberglass shaft and a rubber handle. An automatic push button opening system on the handle provides smooth opening and closing, and uses a patented pinch-less runner to prevent pinched fingers.

Several models are available in a variety of different colors. The smallest one has a 44 in. canopy and the largest one, a patio umbrella, has a 9-ft. canopy. Comes with a matching carry case with shoulder strap.

Prices start at \$25 plus S&H for a 44-in. model and range up to \$249 plus S&H for the 9-ft. patio model.

Contact: FARM SHOW Followup, Windbrella Products Corp., 1916 Corporate Drive, Boynton Beach, Fla. 33426 (ph 888 946-3273 or 561 734-5222; fax 561 734-1118; jwo@windbrella.net; www.windbrella.net).

Safe, Quiet, And Economical Space Heater

"The idea has caught on all over the country since your original report years ago. It's amazing," says Harold Andresen, about his simple do-it-yourself space heater that simply plumbs into a hot water heater.

He got the idea after moving into a house with no furnace. He soon noticed how warm it was in the closet that housed his hot water heater. So he plumbed a coil of copper to the hot water line, put the coil inside a short length of 6-in. flue pipe, and added a small fan. The makeshift heater puts out 80 cu. ft. per minute of 95° heat, enough to add a lot of warmth to a home or cabin at minimal cost. Best of all, it's clean, odorless and safe.

The Cozy Heater can be easily built in one day. Complete detailed plans sell for \$15.95.

Contact: FARM SHOW Followup, Mechanical Excellence Inc., 1223 Crestdell Dr., Duncanville, Tex. 75137 (ph 972-709-5391).



Cozy Heater mounts on side of any hot water heater and plumbs easily into the water lines.

Sells for \$199 plus S&H not including the bisquettes or propane tank.

The bisquettes come in boxes of 48 or 120. The cost to smoke with the Bradley Smoker is about \$1 per hour.

The company also offers electric smokers that operate on 120-volt household current, using the same automatic wood pellet feeding system.

Contact: FARM SHOW Followup, Bradley Technologies Canada, Inc., 1609 Derwent Way, Delta, B.C., Canada V3M 6K8 (ph 800 665-4188 or 604 524-3848; info@bradleysmoker.com; www.bradleysmoker.com).



Smoker operates off a 1-lb. propane tank that mounts in a control box outside the smoker.



Food is cooked on four adjustable racks.

Lotion contains no oil and is sold in an easy-to-open, hockey puck-sized container.



Daughter's Lotion Soothed Dad's Hands And Feet

If you have hands or feet that develop painful cracks because of dry skin and hard work, then there's a healing skin product you should know about.

"O'Keeffe's Working Hands," and "O'Keeffe's Working Feet," are available as a crème, and were developed by a rancher's daughter who happens to also be a pharmacist.

Tara O'Keeffe of Sisters, Oregon was motivated to experiment with various lotion formulations because she wanted to improve the quality of life for her dad, Bill O'Keeffe, a rancher from Klamath County.

He suffered most of his life with severely dry skin that caused bleeding cracks, making it painful to shake hands or walk. In fact, he had 32 different surgeries and the fronts of his feet were eventually amputated because of the problem.

A ranching lifestyle is tough on anyone's skin but it definitely aggravated O'Keeffe's. After experimenting with different formulations in her kitchen food processor, Tara found success when her dad said he noticed an improvement after trying one of her creams for only two days. He had previously tried almost everything else on the market, with no success.

"Within a week of trying my formulation, his bleeding hands were cured," she explains. "That was, and still is my motivation."

Although her dad passed away eight years ago, Tara says it was very satisfying to see him benefit from her product. And since her own skin has always been extremely dry (a trait inherited from her dad), Tara has also found relief.

She markets the products in an easy-to-open, hockey-puck sized container that is popular with farmers, construction workers, landscapers, nurses and doctors.

As far as skin cremes go, Tara says hers is unusual because it doesn't contain any oil. "Oil repels moisture, so by using water and glycerin instead, my product attracts moisture, drawing it to the skin and keeping it there. It's odorless, non-greasy and hypo allergenic," she says.

Manufactured in Sisters, Ore., O'Keeffe's Working Hands and Working Feet creme is available at Walgreen's, Rite-Aid, co-op farm stores, and many True Value and Ace Hardware stores. It can also be ordered online at O'Keeffe's website: www.okeeffescompany.com.

It sells in 3.4 and 5-oz. containers for \$6.99 and \$9.99, respectively (plus postage). Alternately, a 3-oz. sterile tube retails for \$5.99 (plus postage).

Tara's so confident in this tribute to her dad, she offers an unconditional guarantee: The company welcomes additional dealer inquiries.

Contact: FARM SHOW Followup, O'Keeffe's Working Hands Creme, Inc., P.O. Box 338, Sisters, Oregon. 97759 (ph 541 549-1479 or 800 275-2718; fax 541 549-1486; customerservice@okeeffescompany.com; www.okeeffescompany.com).

Reader Recipes

(Continued)

Can Can Chicken

- 1, 12-oz. can evaporated milk
- 1, 10.75-oz. can cream of celery soup
- 1, 10.75-oz. can cream of chicken soup
- 1 10.75-oz. can chicken noodle soup
- 1/4 cup flour
- 1, 10-oz. can chunk chicken
- Chow mein noodles or rice

In large pan, combine the first 5 ingredients. Bring to a boil and cook for 2 minutes or until thickened. Add chicken. Heat thoroughly. Serve over rice or chow mein noodles.

Loretta Page,
Carthage, Mo.

Scalloped Apples

- 1 can (20 oz.) apple slices or use fresh peeled and sliced apples
- 1 can apple pie filling
- 3/4 can whole berry cranberry sauce
- 1/2 cup chopped walnuts
- 1/2 cup firmly packed brown sugar
- 1 teaspoon cinnamon

Combine all ingredients. Place in 1-1/2 quart casserole dish. Cover with foil. Bake at 350° for about 30 minutes or until heated thoroughly and bubbly around the edges. Serve hot with poultry or any meat. Yields 10 1/2-cup servings.
Lois Morren,
Hudsonville, MI

Jello Popcorn Balls

- 1 cup sugar
- 1 6 oz. box Jello (any flavor)
- 1 cup karo syrup (light)

Bring to a boil and pour over 4 to 5 bags of popped corn. Wrap balls in plastic wrap to keep fresh.

Indian Cake

- 1 quart corn meal
- 2 tablespoon molasses
- 2 teaspoons salt
- Ball of lard 1/2 the size of an egg.

Stir all together and make it pretty moist with scalding water. Put into well-greased pan. Smooth surface and bake it brown on both sides.