

Reusable Ceramic Water Filter Dates Back 175 Years

There are countless numbers of water filters on the market, but only one dates back to 1827. British Berkefelde purifiers still use a ceramic filter first discovered by Henry Doulton, an English potter, in 1827.

"He discovered that when he fired pottery a certain way, it would allow water to leach through, leaving debris behind, to emerge crystal clear," says Jim Shepherd, of New Millennium Concepts, importer. "When the ceramic became dirty, it could be scrubbed off and reused, unlike most water filters today which require expensive throwaway filter elements."

As science progressed in its understanding of bacteria and germs, so did Doulton's filters. The addition of carbon and then the use of diatomaceous earth in the ceramics created a filter element 99 percent efficient at removing bacteria. Today the Berkefelde filters are in use in more than 150 countries. They have been shown to be effective at removing pathogens and nonsoluble organic chemicals, as well as rust and dirt particles.

"One media readily absorbs the soluble organic chemicals including MTBE and organic pesticides," says Shepherd. "A second removes or reduces fluoride, and a third targets heavy metal ions."

Berkefelde filters are available in a variety of sizes, ranging from the \$145 for a portable camping filter to \$495 for the Crown Berkey™ which produces up to 165 gallons of filtered water per day.

Disease-causing bacteria are removed by the ceramic filter, which can be

cleaned off with a scrub pad. Shepherd recommends the second-stage carbon filters, which remove organic chemicals and heavy metals, be boiled every six months and then replaced after four or five boilings.

"One of the unique features of our filters is that they don't have to be plumbed in," points out Shepherd. "It's a free standing unit and can be taken with you."

Contact: FARM SHOW Followup, Jim Shepherd, New Millennium Concepts, LTD, Box 201411, Arlington, Texas 76006 (ph 888 803-4438); Website: www.britishberkefelde.com).



Berkefelde purifiers use a ceramic filter first discovered in 1827.

Portable "Shucker" Uses Chains To Crack Walnuts

"It's easy to use and works fast. It takes only one minute to fill a 5-gal. pail," says Isaac Temple, Morrison, Ill., about his home-built portable walnut shucker.

It mounts on three 12-in. pneumatic tires and is powered by a 5 hp gas engine that mounts on back. Walnuts go into one end of a steel barrel and come out dehulled at the other end.

He cut away the bottom half of a 24-in. dia., 56-in. long steel barrel and welded semi-circular lengths of 5/8-in. rod on in its place to form a grate. The rerods are spaced 1/2 in. apart and are welded to lengths of angle iron that are welded onto both sides of the barrel. The rerods are offset 2 in. from one side of the barrel to the other. A 1-in. dia. shaft runs through the barrel and rides inside a 1 1/2-in. dia. pipe, which has 9-in. lengths of chain welded onto it. The shaft attaches to the pipe by a pair of set screws and is belt-driven by a 5 hp gas engine that mounts on back.

Temple pours walnuts into an 18 by 40-in. opening. As the chains whip around, they remove the walnut hulls, which fall between the rerods and onto the ground. The angled placement of the rerods forces the de-hulled walnuts to the other end of the barrel, where they fall down a chute.

"It works so well that a lot of my neighbors bring walnuts to me to shuck," says Temple. "I average about one ton of shucked walnuts every year and sell them to businesses that market them as squirrel feed."

"I mounted the smallest pulley I could find on the engine, and a big 12-in. dia. pulley on the shaft. I use a throttle on the engine to control shaft speed and run it just fast enough to remove the hulls without cracking the walnuts. I welded the chains to the pipe instead of the shaft because the pipe is easy to remove in case I break a chain or want to put on heavier chains."

Temple says the angled rerods work somewhat like a grain auger in forcing the walnuts to the end of the barrel. "The chains extend to within 1/4 inch of



Walnuts go into one end of steel barrel and come out dehulled at other end. As chains whip around, they remove walnut hulls which fall between rerods and onto the ground. Power is provided by a 5 hp gas engine that mounts on back. Temple uses an ATV to pull shucker around his farm.



the rerods and their whipping action against the walnuts is enough to keep the walnuts moving along."

Contact: FARM SHOW Followup, Isaac Temple, 12738 Covell Rd., Morrison, Ill. 61270 (ph 815 772-2453).

Spiral Staircase Kits

If you've always liked the idea of a spiral staircase but were stopped by the expense of building one from scratch, check out what's available from Precision Pine, Inc., Knoxville, Tennessee.

The company makes spiral stair kits in pine or oak that can be installed by do-it-yourselfers with ordinary shop tools.

If the company's standard spiral kits don't quite fit what you're looking for, the company can also help you design one.

All kits are factory built and meet national building codes. Prices start around \$1,100 for a 4-ft. dia. stairway and go up from there, depending on optional add-ons.

Custom spirals may be 6 ft. wide or more, turn less per tread and/or have more or less rise between treads than standard kit spirals. Custom spirals may also include traditional turned (round, decorative) balusters and newel posts. Prices for custom kits are quoted on a case by case basis.

Contact: Farm Show Followup, Precision Pine, Inc., 8919 Valgro Road, Knoxville, Tenn. 37920 (ph 865 573-5322 or toll-free, 877 885-8902; fax 865 573-0143; E-mail: spiralstairs@earthlink.com; Website: www.spiralstaircase.com).



Strap-On "Shoe Chains" For Ice And Snow

These new "shoe chains" stretch like rubber bands over the soles of your shoes or boots, keeping you from slipping on ice and snow.

Metal coils on the rubber straps bite into the ice. They shouldn't be worn on gravel, concrete or sanded roads clear of snow.

Available in four different sizes. Comes with a reusable storage bag.

They sell for about \$20 plus S&H.

Contact: FARM SHOW Followup, Yaktrax, 4312 Kitsap Way, Suite 101, Bremerton, Wash. 98312 (ph 866 925-8729).



"Shoe chains" stretch like rubber bands over the soles of your shoes or boots.

Reader Recipes

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2 tbsp orange juice
1 tbsp of honey
Strawberry slices and mint sprig for garnish

Reserving about 1/4 cup of the whipping cream, mix all the ingredients in a food processor. Chill and serve garnished with a little dollop of whipping cream, fresh strawberry slices and a mint sprig.

Farmer's Independent Weekly

Peden's Pancakes

2 eggs
2 cups buttermilk
1 cup oatmeal
1 cup whole wheat flour
1 tsp salt
1 tsp baking soda
1 tsp baking powder
1 tbsp molasses
1 tbsp oil

Beat eggs. Add buttermilk, beat. Add oatmeal, beat. Mix flour, salt, soda, and powder together. Add gradually. Add molasses, oil, beat. Then add some water to get the proper batter.
Harold Bailey, The Friendly Trapper

Lavetta's Pickled Veggies

3/4 cup salad oil
3/4 cup vinegar
1/4 cup grated onion
1/4 cup diced green pepper
1/4 cup chopped parsley
2 cloves garlic, crushed
1 tsp salt
1 tsp sugar
Mix all ingredients together. Add about one pound of any clean, raw vegetables or mushrooms. Place in a container and refrigerate.
Lavetta Belzer, Musselshell, Mont.