



"Ergo" knife has a U-shaped steel handle with a utility blade at one end protected by a guard (right). To cut material, you wrap your fingers around curved handle and pull knife straight back toward you.

New Knife Is Easy On The Wrist

It's hard to beat a standard utility knife for usefulness but inventors keep trying.

The new "Ergo" knife has a U-shaped steel handle with a utility blade at one end protected by a heavy duty guard. To cut carpet, you wrap your fingers around the curved handle and pull the knife straight back toward you. The design provides maximum leverage on the blade and puts less strain on your wrist.

A variety of standard utility knife blades can be used, including straight, hooked and some carpet blades. The knife can be carried on a belt loop.

"It cuts right through materials such as shingles, felt, carpet, card stock, dry-wall, vinyl flooring, insulation, and leather. You never have to bend your wrist to apply pressure so it minimizes wrist injuries," say distributors Michael and Patty Finley, Wichita, Kansas.

Sells for \$19.95 plus sales tax plus S&H.

Contact: FARM SHOW Followup, Michael and Patty Finley, 6101 N. Armstrong, Wichita, Kansas 67204 (ph 316 821-9316; email: Ergoknife@Cox.net; website: www.ErgoKnife.com) or Ed Sichley, 2900 E. 101st North, Valley Center, Kansas 67147 (ph 316 755-2202).

Rolling Kneepads Eliminate Pain

Patrick Ferriter's personal experience as a floor tiling contractor, motivated him to invent his rolling spring-loaded kneepads.

Together with roller-equipped shoe tips that fit over the end of your boots, the kneepads make it easy to scoot around at a job site without crawling or standing up.

Ferriter says his patented Knee Protectors can also be used as an exercise and weight loss device to give abdominal, chest, arm and leg muscles a work-out.

"Using an exercise bar and the kneepads, you can get an extensive aerobic workout with no discomfort to your knees," he says.

Ferriter is looking for a manufacturer.

Contact: FARM SHOW Followup, Patrick Ferriter, 32 West 82nd Street, Suite 2E, New York, N.Y. 10024 (ph 212 362-2394; fax 212 362-1446; email: PatJoeFerriter@aol.com; website: http://marketlaunchers.com/ferriter.html).



Rolling spring-loaded kneepads make it easy to scoot around without crawling or standing up.



Knee Protectors come with roller-equipped shoe tips that fit over end of your boots.

Solar Security Floodlight

This new outdoor solar security floodlight uses no electricity, making it ideal for use at a remotely located farm or a remote gate - any place that's vulnerable to vandalism or burglary.

The motion-activated halogen light has a built-in battery that's recharged by sunlight. Lights up to 60 times on a single charge. The unit comes with a 12-ft. cord that transfers power from the solar panel to the light, allowing the light to be positioned for optimum light exposure. It takes only simple tools to mount the unit to a wall, etc. Comes complete with built-in motion detector, rechargeable battery and halogen light.

Connects to solar panel to transfer power to floodlight. Sells for \$79.95 plus S&H.

Contact: FARM SHOW Followup, Jameco Electronics, 1355 Shoreway Road, Belmont, Calif. 94002 (ph 800 455-6119; fax 650 592-2503; email: info@Jameco.com; website: www.Jameco.com).



Motion-activated outdoor security floodlight comes with solar panel.



Two metal racks adjust to any position and remove for easy storage.

Fold-Up Campfire Grill

Brian Dickinson, Rocky Mountain House, Alberta, makes horseback trips into the mountains near his home. To conserve space he built his own "fold-up" campfire grill.

It consists of two separate 12 by 14-in. metal racks equipped with mounting brackets that fit into hinges welded to a metal pole. A metal hook on top of the pole can be used to hang a coffee pot. Both grills can be raised and lowered on the pole, and they can also be swung away from the fire in order to reduce the chance of getting burned. By removing the racks from the pole, the grill can easily fit inside a trunk or horse pack box.

"I also made a similar but larger non-folding grill which I keep in my 1/2-ton pickup. It's about 42 in. tall and has grills that measure 16 in. square. It works great for larger groups of people," notes Dickinson.

Contact: FARM SHOW Followup, Brian Dickinson, Box 36, Site 3, Rt. 2, Rocky Mountain House, Alberta, Canada T4T 2A2 (ph 403 845-5259; fax 403 845-5171; email: sheriff1@telusplanet.net).

He Uses Dishwasher To Clean Fish

When Jim Park isn't busy farming, he loves to fish. The job of cleaning those fish is no longer as messy, thanks to the fish-cleaning table he made from an old dishwasher.

"Last winter, as I was about to throw away our old dishwasher, I got to thinking that it would be just the right height to clean fish on. It already had a cutting board top," he says.

Park pulled out the trays and installed three stationary plywood shelves. He keeps his supplies such as fish cleaning pans, fillet knives, an electric knife, baggies, salt, and pails on the shelves so everything is handy when he gets home with a bunch of fish that need cleaning.

"When I'm done cleaning, I just take a garden hose to it."

Contact: FARM SHOW Followup, Jim Park, 23664 467th Ave., Colman, S. Dakota 57017 (ph 605 534-3200).



Jim Park made this fish-cleaning table from an old dishwasher.

Reader Recipes

(Continued from page 30)

1 hr until brown and crusty. Allow to stand on counter a few minutes then run knife around edge to remove from pan. Freeze. To serve, reheat wrapped in foil in 350 oven.

Tomato Butter

12 cups tomato pulp (directions below)
7 cups sugar
1/4 cup lemon juice
1 1/2 teaspoons ginger
1 tsp cinnamon
1/4 tsp cloves

To make tomato pulp: wash and core firm ripe tomatoes. cook until soft. Press through a sieve or food mill. Drain off juice.

Into a large saucepan, measure pulp and mix with other ingredients. Boil until thick. Pour hot mixture into hot canning jars. Process pints and quarts for 10 minutes in boiling water bath.
Carol Fisk

Scrambled Eggs With Corn

4 tbs butter
2 cups fresh or frozen corn
4 eggs, beaten
3/4 tsp salt
1/2 tsp pepper

Melt butter in frying pan. Add corn, cover, and cook over medium heat about 15 min. until done, adding more butter if necessary. Stir in eggs, salt, and pepper, and stir until cooked. Serve immediately. Makes 4 servings.

Milky Way Fruit Dip

6 to 8 Milky Way candy bars, regular size
1 1/2 oz. sour cream

Combine and melt in microwave. Stir to mix thoroughly. Serve with fruit slices - strawberries, pineapple, apples, bananas and grapes.