

Sheller Takes The Work Out Of Growing Peas, Beans

The "Little Sheller" has been making gardeners' work easier for over 42 years. Produced by Taylor Manufacturing Co., Inc. of Moultrie, Georgia, this home pea and bean sheller is said to be efficient, smooth running, and easy to operate.

Company owner Terry Taylor points out that the rig has earned fame the world over, from Hawaii to Switzerland, and from Chile to Alaska.

Its small, portable size is a popular feature. Weighing only 35 lbs, and measuring 14 in. high, 16 1/2 in. wide by 27 1/2 in. long, the "Little Sheller" will process peas at 12 to 15 min. per bushel.

"Peas or beans are placed in the top tray and hand fed to the rollers. The shelled peas are dropped into the plastic tray and the hulls are discharged at the front of the machine," Taylor says. "Slight adjustments to the rollers allow you to shell large or small peas."

Taylor Manufacturing also produces a heavy-duty model called the "TaMaCo Huller," which shells peas and beans at 2 to 8 minutes per load. It loads and unloads from the front and boasts the following features: low voltage controls for safety, auto-timed cut off switch, triple filtering trash removal, dual drum drives, dual belt idler system, changeable door, filter and screens, internal swinging paddles for faster shelling and rubber-mounted sealed bearings.

The TaMaCo Huller is available in two sizes: the model 515 has a 1 1/2 bu. capacity and requires 115-volt power. It measures 25 by 76 in. long and weighs

488 lbs. Shelling capacity is 37 1/2 lbs.

Model 520 has a 2-bu. capacity and requires 230-volt power. With the same dimensions as the model 515, this unit weighs 492 lbs. and has a shelling capacity of 50 lbs.

Prices for the various units are: Little Sheller - \$339.50; Model 515 - \$3,595; Model 520 - \$3,795 (plus shipping for all prices).

Write or phone for a free brochure.

Contact: FARM SHOW Followup, Taylor Manufacturing Co., Inc., 128 Talmadge Dr., Moultrie, Georgia 31768 (ph 800 985-5445 or 229 985-5445; email: tmc@peasheller.com; website: www.peasheller.com).



"Little Sheller" home pea and bean sheller can process a bushel of peas in 12 to 15 min.

Hand-Crafted Shellers Shuck Peas And Beans

"Our patented Roto-Fingers Pea-Bean Sheller has been called the best by farmers and produce stand owners across the South. These machines are hand crafted one at a time so you can expect years of reliable service," says Larry Welborn, whose 92-year-old father, W. W. Welborn, invented the sheller. They're manufactured in Laurel, Miss. "If you should have a question, we are always just a phone call away. You will speak to a real person, not an answering machine. There's a good chance you will speak with the inventor himself."

The Roto-Fingers home model operates on 120 volts and shells up to one bushel in 3 to 10 minutes (depending on variety and maturity). No adjustments are necessary when switching between peas and beans, and as long as dew or moisture has evaporated from the hulls, it shells fresh-from-the-garden produce without bruising.

There's no need to wash the peas or beans and it shells all varieties of peas and lima beans except for jumbo lima beans.

The home model is 42 in. high by 32 3/4 in. wide by 28 in. deep, and weighs 160 lbs. It sits on a wood frame and sells for \$1,350, plus shipping.

The commercial model has all the same features, but double the capacity. It stands on an all-welded steel frame on casters for mobility. It is 55 1/2 in. high by 29 1/2 in. wide by 62 in. long, and weighs 350 lbs. It's priced at \$3,200.

The cage on both units is made from high impact molded plastic.

An enhanced cleaning system option is available for \$350.

"In some cases, certain varieties and maturity levels can cause trash to be an issue. The optional enhanced cleaning system removes the pieces of hull that

can, in certain instances, break up along with the peas and come through the separator units. These pieces of hull weigh less than the peas or beans, and are blown out by the cleaner, leaving the final product practically trash free."

Prices are subject to change. Write or call for a brochure.

Contact: FARM SHOW Followup, Welborn Devices, Larry W. Welborn, 1596 Sandersville Sharon Road, Laurel, Miss. 39443 (ph 601 428-5912; fax 601 428-5969; email: lwelborn@cg-net.net; website: www.welborndevices.com).



Roto-Fingers Pea-Bean Sheller operates on 120 volts and shells up to one bushel in 3 to 10 min.

Copper Chair Doubles As An Elevated Sprinkler

David G. Walton of Kankakee, Ill., made an unusual lawn chair out of copper fittings and pipe he bought at a going-out-of-business auction.

One rainy day, after retiring from the plumbing and heating business, he went into his shop and started sweating joints together. The first chair was very straight. "It looked like an execution chair. Being made of copper, I'm sure it would have worked well for that purpose," he says.

His second try looked more "normal" and he put a thin nylon lawn chair cushion on it.

Walton installed a quick-connect hose fitting to the bottom rear cross piece and a male hose nib on the top of the back where he attaches a garden sprinkler.

"When I'm working in the garden, I have a place to sit down and rest and if it's real hot, I can wear my cutoffs and sit under the sprinkler. The well water flowing through the whole chair causes the seat and back to get downright cold," he says.

Contact: FARM SHOW Followup, David G. Walton, 4944 E. Exline Club Rd., Kankakee, Ill. 60901 (ph 815 933-0891; email: walton4944@hotmail.com).



Copper pipe chair has a quick-connect hose fitting at bottom and a garden sprinkler on back at top. In hot weather, Walton sits in the sprinkler chair to cool off.

Garage Hooks Hang On Without Screws

Do you hate screwing hooks into rafters to hang up bikes and other equipment in your garage?

If so, you'll like these new Y-shaped steel hooks that "grip" the edge of any 2-in. board with no screws or bolts needed. You can quickly move them to a new spot, as needed.

Each hook holds up to 200 lbs. of anything that "hangs." With two hangers and a rod, you can even set up an instant "closet."

You can find them at participating hardware stores listed online or through Harbor Freight (www.harborfreight.com).

"A set of 2 Lumb-R-Grip hooks retail for between \$5.99 and \$6.99," says Amy Northrup, company representative.

Contact: FARM SHOW Followup, Val-A-Chicago, Inc., 700 W. Root Street, Chicago, Ill. 60609 (ph 773 927-9442; email: info@valachicago.com; website: www.valaadvantage.com).



Y-shaped steel hook "grips" the edge of any 2-in. board, eliminating the need for screws or bolts.

Do-It-Yourself Pest Repellent

If you're looking for a safe, inexpensive way to keep rabbits and other pests out of your garden, FARM SHOW reader J.R. Pierce of Vicksburg, Miss. suggests using garlic oil.

He says to buy a 4 oz. bottle of garlic oil and mix it with water in a 3-gal. hand sprayer bottle. It washes off cleanly. He got the idea after noticing that wild animals don't eat wild garlic plants.

Reader Recipes

(Continued from page 30)

Cook squirrel pieces in 2 cups water with 1/2 tsp salt until tender. (For young animals, 15 to 20 minutes. For older animals, it may take 45 to 60 minutes.)

In plastic bag, mix flour, remaining 1/2 tsp salt and pepper. Add squirrel pieces and shake to coat. In a large skillet, heat shortening. Over medium heat, brown squirrel pieces on all sides until crispy. Serves 6.

Jack Of All Breads

- 3 tbsp molasses
- 3 tbsp honey
- 1/2 cup oil
- 1 tsp salt
- 2 pkgs instant oatmeal porridge
- 2 cups boiling water
- 2 eggs, beaten
- 3 tsp yeast and 1 tsp sugar dissolved in 1/2 cup warm water (let stand until it fills the cup)
- 3 cups whole wheat flour
- 3 cups white flour

In a large bowl, combine the molasses, honey, oil, salt, and oatmeal. Pour in the boiling water and stir well. In 10 minutes, add the 2 well-beaten eggs. Let this mixture cool to lukewarm, then add the dissolved yeast mixture.

In another bowl, mix together the whole wheat flour and the white flour. Add 2 cups of flour at a time to the liquid mixture, mixing well in between. If more flour is needed for a stiff dough, add more a little at a time until you can put it out on a floured board and knead a few times. No need to knead for any longer than 2 minutes. Put the dough in a warm (not hot) place to rise. Shape into 4 loaves and let rise again. Bake for 40 min. in a 350° oven. When done, brush while hot with butter.

Merle Taylor, Antigonish, N.S.