

Tomato "Juicing" Machines

If you end up with a mountain of tomatoes at the end of every growing season that you can't eat or give away, maybe you should start "juicing."

This classic tomato milling machine from Italy is not cheap at \$359 but it's built to last and makes it easy to quickly process tomatoes into juices, pastes, and sauces that you can can or freeze. It can also be used on other fruits and vegetables.

Contact: FARM SHOW Followup, Coffeenuts.com, Web Direct Brands, Inc., 13100 State Road 54, Odessa, Fla. 33556 (ph 866 937-6887; website: www.coffeenuts.com).

A line of three juicers is also available from Polsteins.com. They sell for between \$269.99 and \$499.99 plus S&H.

Contact: FARM SHOW Followup, Polsteins.com, LLC, 7523 13th Ave., Brooklyn, N.Y. 11228 (ph 877 880-8877 or 718 621-8282; website: www.polsteins.com).



Tomato milling machine makes it easy to quickly process tomatoes into juice or sauce.

Portable Toilet For Vans, SUV's

If you spend a lot of time on the road, you might want to check out the Indipod, a portable toilet that comes complete with a "privacy bubble" and a 12-volt fan to blow up the bubble. Inventors Barbara May and Dr. James Shippen gave the new toilet an exhaustive trial run during a 2,000 mile trip from northern Scotland to southern Italy during which they never got out of the van they were driving.

"The Indipod worked perfectly," says May.

The 22-in. wide, 21-in. deep by 13-in. wide portable potty fits inside any large vehicle and can be used for 8 days before emptying.

To use, just plug it into a cigarette lighter for about 30 sec. to inflate the bubble, provide circulation and block out personal noises. Then, unzip the bubble's opening and use. Afterwards, unplug the cord and flatten the bubble back into its original case.

The toilet holds its chemically pleasant smelling contents until disposed of in a flushable toilet.

Sells for \$376 plus about \$150 shipping (to North America).

Contact: FARM SHOW Followup, DayCar Ltd., 71 A High Street, Bromsgrove, Worcestershire, United Kingdom B61 8AQ (ph 44 (0) 1527 577758; email: enquiries@indipod.com; website: www.indipod.com).



Indipod portable toilet comes with a "privacy bubble" that's blown up by a 12-volt fan.

Salve Stops Bee Sting Pain

If the thought of a bee sting makes you uneasy, you might want to have some of Denver's Sting Stopper around.

You dab it on the spot to stop the pain and itch of bee, jellyfish and fire ant stings. "This stuff neutralizes the venom in the sting 99.99 percent of the time," says Mike Fultz, distributor.

Sting Stopper was invented by electronics engineer Denver Blanton when he was stung by wasps but had no medicine on hand. He mixed together a variety of products that he thought might help and discovered a concoction that works better than any ointment he'd ever tried. In many cases it has even stopped allergic reactions before they got started.

Comes in 4-gram tubes for \$2 and 1/8-oz. jars for \$8.95 plus S&H.

Contact: FARM SHOW Followup, Double M Distributing, Mike & Margaret Fultz, 271 Landmark Lane, Hilham, Tenn. 38568 (ph 877 322-4950; fax 931-823-5829; email: doubledistributing@yahoo.com).



Denver's Sting Stopper stops bee sting pain.

"Ring Thing" Takes Off Bottle Caps

With the Ring Thing on your finger, you'll never have to go looking for a bottle opener again.

Just turn the "cat's face" down, hook it to the bottle cap and flip your wrist to use. It's that simple.

The Ring Thing comes in different sizes, and is made from stainless steel.

Sells for \$9.99 plus S&H.

Contact: FARM SHOW Followup, Mango International, Inc. P.O. Box 478, Pine Island, N.Y. 10969 (ph 877 886-2646 or 845 258-9903; email: info@mangointernational.biz; website: www.mangointernational.biz).



Ring Thing fits on your finger to quickly pop off bottle caps.

Solar System Fits Existing Water Heaters

Heating water with solar energy is fast and practical with the Solar Wand, a closed loop hot water heating system that fits most existing hot water heaters. Antifreeze heated in a rooftop solar panel is pumped through a double-walled heat exchanger inserted into the top of the water tank.

First tested in 1986, the Solar Wand sat on the shelf during low energy prices in the late 1980's and 1990's. Only a few prototypes remained in use, including one in a commercial laundry.

"The laundry owner called me up to tell me that after 10 years his water heater had failed and asked what to do with the Solar Wand," recalls Barry Butler, owner, Butler Sun Solutions. "I suggested he try to remove it. After brushing it off, it looked as good as new and worked fine. He said, 'you gotta start selling these things.'"

So Butler began producing the Solar Wands again. As energy prices have climbed, so have sales. The unit includes a 40 sq. ft. collector panel, solar cell-powered pump, and a heat exchanger "wand," which is screwed into a hole drilled into the top of the water tank. An anti-scald valve is included as the solar heated water can reach 180 degrees.

Priced at \$2,700, Butler says the system will pay for itself in 3 to 4 years if you use a propane water heater, 4 to 5 if electric and in 6 to 7 years if your water is heated with natural gas.

"What other appliance actually pays for itself?" asks Butler, adding that the existing water heating components still function normally so you don't have to worry about running out of hot water if the sun's not shining.

The unit is marketed in the U.S. with the flat plate solar collector coming direct from Butler Sun Solutions or through a growing network of installers. In Canada, it is marketed with vacuum tube collection systems by Thermomax Industries.

"Our flat plate system takes about a day to install and it takes a day to charge the system, getting everything going," says Butler. "The longest part of installation is connecting the roof panel to the hot water heater. We've had about 40 installed by owners."

Contact: FARM SHOW Followup, Barry Butler, Butler Sun Solutions, P.O. Box 1666, Solana Beach, Calif. 92075 (ph 858 259-8895; email: butlersunsolutions@adelphia.net; website: www.butlersunsolutions.com).

In Canada: Patrick Spearing, Thermomax Ind., Ltd., 3181 Kingsley Street, Victoria, B.C., Canada V8P 4J5 (ph 250 721-4360 or 888 923-9443; email: patrick@solarThermal.com).



Solar heat unit is inserted into existing water heater.

BBQ Thermometer Pages You When Meat Is Done

If you're the barbequer in the family and hate missing out on all the fun because you're "watchin' the brats," you might like this new Wireless BBQ Thermometer that pages you when your meal is cooked. You stick the thermometer in the meat, set the desired temperature, and then you can go up to 100 ft. away with the pager. It'll go off when the meat reaches the pre-programmed temperature

between 32 and 392 degrees F.

Sells for 29.99 plus S&H.

Contact: FARM SHOW Followup, Klockit, P.O. Box 636 N3211 County Road H, Lake Geneva, Wis. 53147 (ph 800 556-2548; email: klockit@klockit.com; website: www.klockit.com).



BBQ thermometer pages you when your meal is cooked.

Reader Recipes

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Cold Strawberry Soup

2 cups strawberries sliced
3/4 cup water
1 cup half and half cream

Whipping cream
Mint leaf and extra strawberries for garnish

Boil the fruit in water very gently until fruit softens but don't let it get mushy. Add the cream and stir gently. Chill at least 1 hr. in fridge before serving with whipped cream and garnish. Makes about 3 servings

Herbal Insect Repellent

2 1/2 tsp total of any combination of the following essential oils (available at health food stores): basil, cedarwood, citronella, juniper, lemon, myrrh, palmarosa, pine, rose geranium and/or rosemary
1 cup 190-proof grain alcohol (available in liquor stores)

Place ingredients in a jar with a tight-fitting lid and shake vigorously. Transfer to small bottles for storage. To use, rub a small amount on any exposed skin (test first to be sure your skin will not be adversely affected by the repellent) or dab it on clothing. Experiment a little to find which essential oils work best with your body chemistry. If you're lucky, you will also like the way they smell; otherwise, add a few drops of peppermint oil to fine-tune the fragrance.

Frozen Irish Coffee

1 oz. Irish whiskey
1/2 oz. coffee brandy
1 tsp. instant coffee
2 tbsp. sugar
3 oz. heavy cream
crushed ice

Blend ingredients until smooth and creamy in blender. Garnish with whipped cream. Makes 1 serving