

Screw-in fluorescent light bulbs (left) provide energy savings up to 70% over conventional 60 watt bulbs (right).

LASTS UP TO TEN TIMES LONGER

New Screw-In Type Fluorescent Bulb

"We think it marks the beginning of a new era in lower-cost lighting," says North American Phillips Lighting President Stephen Tumminello about the company's new screw-in type fluorescent light bulb.

It provides energy savings up to 70% over a conventional 60 watt bulb and lasts up to ten times longer, according to the manufacturer. The new-style bulb screws into standard light bulb sockets and is similar in size and shape to regular incandescent light bulbs.

North American already has 220-

240 V screw-in fluorescent light bulbs on the market and plans to have similar 110-120V bulbs available this summer. Price of the 110-120V bulbs will be approximately \$12. They're best suited where lighting is required for more than 10 hours daily, and in multiple-socket installations, according to the manufacturer.

For more details, contact: FARM SHOW Followup, North American Phillips Lighting Corp., Bank Street, Highstown, N.J. 08520 (ph 609 448-4000).

AIR FLOW COOKER

A New Experience In Outdoor Cooking

Latest new development in backyard barbecuing is the Air Flow Cooker, said to be twice as fast as a regular barbecue, to take half as much fuel, and require no "babysitting" whatsoever.

"The meat turns golden brown on all sides without basting or rotating," explains Glenn Houdersheldt, inventor-manufacturer.

Food is cooked by indirect heat and smoke, not by the fire itself. Flavor-saturated air moves through and around the food, sealing in natural juices and flavor. This method not only reduces shrinkage, but also cuts down on your cooking time as well, explains Houdersheldt.

He notes that the cooker has no fan or other moving parts so there is virtually nothing on it to wear out. Houdersheldt manufactures the iron grill insert which is surrounded by brick. You can have the entire unit custom-built, or you can buy the grill and do the brick work yourself.

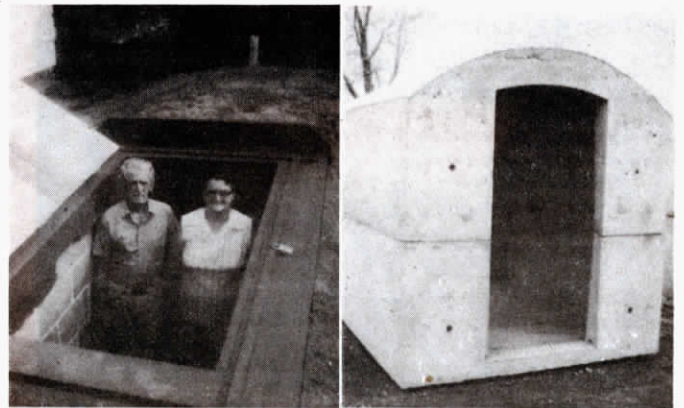
Four grill decks stacked vertically each hold up to 12 half chickens, 6 whole chickens, 18 hamburgers, 120 hot dogs, 24 country style ribs, three 10 lbs. turkeys or one 50 lb. pig.



Air Flow Cooker cooks with indirect heat and smoke to seal in natural juices and flavor.

Three small logs keep the cooking chamber between 250 and 450° for up to two hours. Indirect fire eliminates flare ups and burning. Drippings fall into a pan in the drip tray compartment for making tasty gravy, or for simple disposal.

A cooking and warming chamber



Bob and Alma Smail, Missouri Valley, Iowa, have already used their storm shelter twice this year.

"THE FRAIDY HOLE"

This Storm Shelter's Also A Food Cellar

If you're a person who likes to take refuge in a cave or cellar when a storm approaches, you'll be interested in "The Fraidy Hole".

It's a precast concrete storm cellar weighing 5,000 lbs. that can be delivered and installed underground in the yard, or can be adjoined to the basement under a home. The manufacturer, Harold McGowan, of Omaha, Neb., says the storm cellar also doubles as a food cellar for storing potatoes and other root crops, apples or canned goods underground.

McGowan dreamed up his precast-shelter idea and built the forms (at a cost of \$13,000) in the winter of '79-'80, then exhibited the shelters at the 1980 Nebraska State Fair where he sold 22 units. Business has been booming ever since.

Inside size of the 5,000 lb. shelter is 6 x 8 ft., by 6 ft. 4 in. high. Doubles can be built that are twice as long. The walls and arched top are 4½ to 5 in. thick, and the shelter is cast using reinforcing rod. The top half and bottom half are cast separately. They can be equipped with electricity and are vented.

McGowan has sold and installed Fraidy Holes several hundred miles from his plant, and is willing to deliver and install anywhere. His trucking charge, beyond 50 miles, is \$35 an hour.

McGowan offers an optional \$25 rotating periscope. "Without leaving the shelter, it lets you take a look outside, clear around," he explains. "You usually don't know for sure when a storm is over and could open the door just at the wrong time."

The price, installed within 50 miles of the manufacturing plant in the north part of Omaha, is \$1,850. The price includes trucking, digging the hole, a set of precast concrete steps needed if the Fraidy Hole is to be installed in the yard, a plank door, sealing against leakage, and covering. "We make 'em bug tight!" says McGowan.

The cost of a shelter picked up at the factory for owner installation is \$950. A set of precast steps is \$350.

For more details, contact: FARM SHOW Followup, Harold McGowan, Cedar Valley Precast, Rt. 2, Box 155, Omaha, Neb. 68134 (ph 402 468-5754).

built into the chimney can be used to bake potatoes, cook corn on the cob, warm bread or to prepare casseroles. Additional space in the chimney stack is perfect for smoking fish, venison, slabs of beef, bacon and other meats, explains Houdersheldt.

A damper door lets you adjust and control the fire, enabling you to cook as slow or as fast as you please. If your meat is done and you are not ready to eat, simply close the damper door and push the grill all the way to the rear. Your meat will remain warm and juicy for up to three hours without over cooking or drying out, according Houdersheldt.

The metal portion of the Air Flow

Cooker is available with either a bronze or a stainless steel decor. The kit of all the steel components for do-it-yourself construction costs \$495 in the bronze, and \$800 in stainless steel. You would have to spend another \$100 to \$150 for bricks (250 modular bricks and 32 fire bricks), concrete reinforcing bar and some plywood for the base of the unit — all of which could be purchased locally.

For more details, contact: FARM SHOW Followup, Outdoor Cooking of America, Glen Houdersheldt, President, 13112 Josephine Street, Omaha, Neb. 68138 (ph 402 895-4986).