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### IT'LL HOLD 35 CHICKENS, 2 HOGS, OR A SIDE OF BEEF

## Farmer Makes Money With King-Size Barbecue

Ray Rutten has built what he thinks is the best pig cooker in the Midwest and he now has a good sideline business going renting out the cooker, or catering to company picnics, organizations, and clubs.

The gas-fired pig cooker was built from an old 500 gal. fuel barrel. Its three rows of grates hold up to 35 chickens, two hogs side-by-side, or as much as 400 lbs. of beef. Key to the design are water pans that hang on chains below the grates. The pans hold water that generates steam which, in turn, speeds the cooking process and keeps the meat moist. The pans also catch drippings from the meat, preventing fires.

"It's as good as any commercial barbecue, yet cost only about \$500 to build," Rutten told FARM SHOW, noting that, besides barbecuing, he uses the cooker to smoke meat by adding sawdust to the LP-heated cooking briquettes at the bottom of the cooker for flavoring. The temperature in the cooker can be precisely regulated from 150° to 500°.

The cooker is rigged for over-theroad travel with the LP tank mounted on the tongue. Rutten says he can also put griddles on top of the grates for cooking hamburgers, pancakes, eggs and anything else that needs a flat cooking surface. He rents the cooker out to large parties and caters parties himself, using his own special barbecue sauce recipe.

For more information, contact: FARM SHOW Followup, Ray Rutten, Rt. 1, Osakis, Minn. 56360.

# "Smo-Quettes" Give Meat Hickory-Smoked Flavor

Next time you grill out you can give your porkchops, ribs, hamburgers and other meats hickory-smoked flavor with Smo-Quettes.

Manufactured by Maple Valley Fire Logs, Cherokee, Iowa, the 3-in. dia., 1-in. thick discs are made of compressed hickory and pine tree shavings.

You can use Smo-Quettes along with conventional charcoal briquettes or all by themselves. You can also use them with gas grills, placing a couple on the rack.

A company spokesman says Smo-Quettes are quick-lighting and don't contain any additives or chemicals.

An 8-lb. box, containing about 60 of the discs, sells for \$3.



Aromatic discs can be used with, or in place of, charcoal.

For more information, contact: FARM SHOW Followup, Maple Valley Fire Logs, R.R. 4, Cherokee, Iowa 51012 (ph 712 225-3105).



#### **ALWAYS THERE IF YOU NEED IT**

## Fire Escape Ladder Doubles As A Table

"It's the next best thing to having a fire escape built onto the side of your home," says the manufacturer of the new "Exitable", a home fire escape ladder that folds up into a table when not in use.

The 2-story Exitable stretches out to 14 ft. and in storage, is 18 in. high, 19 in. wide and 23 in. deep. In case of emergency, the top snaps off and the ladder is ready for instant, emergency use. The holding arms simply fit over the window sill and the ladder is



Folded ladder makes a 19 by 19 by 23 in. table.

thrown out along the side of the window.

Charles Tangerini, North Berwick, Maine, an Exitable distributor, says, "It's one of the strongest, safest, best built escape ladders on the market. It'll handle up to 1,250 lbs. and is built with spacer legs that hold it out a couple inches from the outside wall for easier and safer descent. Because it hugs the building, it doesn't sway or swing and there's no wobble even if several people are on the ladder at once."

The Exitable comes in 2, 3 and 4-story models and is made from steel and aluminum. The two-story model sells for \$125 with the table top. It's available without the top for \$100.

For more information, contact: FARM SHOW Followup, Charles Tangerini, ASP North Incorporated, Bonny Bigg Farm, North Berwick, Maine 03906 (ph 207 676-3393).



Ladder holds up to 1,250 lbs.