



Electric-powered sweet corn stripper is equipped with a plunger that pushes ear through a dye that has a sharp edge all the way around it to shear kernels off.

Powered Sweet Corn Stripper Does A Dozen Ears Per Minute

“Our new electric-powered sweet corn stripper automatically cuts kernels off a cob of sweet corn at a rate of up to 12 ears per minute. It’s very easy to use,” says Wayne Tjeerdsma, Avon, S. Dak.

The corn stripper is powered by a 1/20th hp electric motor that drives a plunger back and forth. As the plunger retracts, the operator sticks the pointed end of an ear into a “saddle” on the stainless steel dye. The plunger then pushes the ear through the dye, which has a sharp edge all the way around it.

As the ear goes through the dye, the kernels are sheared off and fall into a bucket.

“It works great for anyone who does a lot of canning or freezing,” says Tjeerdsma. “The plunger goes back and forth 12 times per minute. We offer three different sizes of dyes to match cob size.”

Sells for \$299 plus S&H.

Contact: FARM SHOW Followup, Slectro Co., Box 226, 309 Spruce St., Avon, S. Dak. 57315 (ph 800 355-3221 or 605 286-3221).

Dryer Turned Wasted Fruit Into Profit Center

An excess of fruit and heat from a large compressor motor spelled financial opportunity to Bill Barkley, owner of Barkley’s Apple Orchard, Ottawa, Ontario. He combined the two in a home-built fruit dryer. The dried fruit sells for about twice what he receives for fresh fruit.

“We have a fair bit of fruit we can’t sell to fresh market,” says the organic fruit grower. “We knew there was a good market for dried organic fruit, but the small dryers were too small, and the big dryers were too expensive.”

Barkley’s answer was to build one himself. With the help of a friend, he designed and constructed a plywood box with room for 20 trays. The trays were made from 2 by 4-ft. eggtray fluorescent light panels that he cut in two.

Heat is supplied from the outflow of the compressor on his walk-in cooler. Barkley suggests using a 5,000-watt milkhouse heater if waste heat is not available.

Waste heat enters the plenum of the drier and is directed through a baffle made from floor heating grates. The grates direct airflow up and across all 20 trays evenly. The 70-degree air circulates across the trays and out through screened doors at the front of the dryer.

“We found we don’t need fast air, but we do need consistent, slow, high volume air,” says Barkley. “If the air moves too fast, the tops dry and seal, but the centers don’t dry out.”

Depending on your heat source, airflow and temperature are the trickiest aspects of the dryer to figure out. Leave the fruit in too long and it comes out crisp. Barkley has found that customers like apples dried down to about 20 percent moisture. That takes him about 12-15 hours for the three bushels of apples required for one fill of the dryer. Of course, washing, peeling and slicing the apples takes another one to two hours. Barkley also uses the unit to dry basil, toma-



Barkley built a plywood box with room for 20 trays which hold the fruit. Waste heat from a large compressor motor enters dryer plenum and is directed up and across the trays.

atoes and other garden produce for personal use.

Barkley’s investment of approximately \$200 in the materials for the dryer paid off faster than he expected. He entered it in a provincial contest for energy efficiency. The Environmental Farm Plan (EFP) Award Contest entry earned him a quick \$1,000 for a 5-1 return on investment. The EFP is an initiative of the Ontario Farm Environmental Coalition.

Now the dryer is paying off in a third way as he offers plans for it through his Website <www.magma.ca/~barkhm5>. Orders have come from all over the world, including Slovenia, Hungary and Jamaica.

Contact: FARM SHOW Followup, Bill Barkley, 217 Percy St., Ottawa, Ontario K1R 6E9 Canada (ph 613 237-3548 Website: www.magma.ca/~barkhm5).

FARM SHOW®

New Products Especially For Women And The Farm, Ranch Home



New flying insect killer uses propane to create fumes that lure mosquitoes to their deaths. A vacuum sucks them into a net where they are trapped and then killed.

Propane-Powered “Mosquito Magnet”

It looks something like a gas grille and is powered by propane. But instead of grilling steaks, this new backyard gadget kills mosquitoes.

The revolutionary “mosquito magnet” mimics the human body by converting propane into a plume of carbon dioxide, heat and moisture. The mixture lures in mosquitoes from hundreds of feet away and then vacuums them up into a net where they dehydrate and die. “It doesn’t require a power cord so it can be located anywhere mosquitoes live and breed, allowing you to trap them before they get to you,” says the company.

The machine comes equipped with a stan-

dard 20-lb. propane tank. It catalytically converts the propane into carbon dioxide. It uses a power pack to generate its own electricity to operate the bug vacuum.

Two units are available. One model protects an area of up to an acre and sells for \$1,295 plus S&H. The other model covers 3/4 of an acre and sells for \$795 plus S&H.

Contact: FARM SHOW Followup, Biting Insect Technology, 2240 South County Trail, East Greenwich, Rhode Island 02818 (ph 877 699-8727 or 401 884-3500; fax 401 884-6688; Website: www.mosquitomagnet.com/development.html).

Make Your Own Soybean Milk

You can make up to two quarts of fully-cooked, ready-to-use soymilk in 22 min. using your own soybeans and water, say the distributors of a new soymilk machine.

All you have to do is soak a cup of dried beans in water overnight. The next day you put the soaked beans into the unit’s stainless steel basket and add two quarts of water. Then you just switch it on and let it go to work.

The machine grinds up the beans and then cooks and mixes them with the water. No other additives are needed.

“The milk is fully cooked and has a shelf life about like refrigerated milk. All surfaces of the machine are non-stick so cleanup is easy. Operation is totally automatic,” says company representative Chris Broadwell.

Sells for a suggested retail of \$189. The company sells a full range of juicers,



(including a “wheat grass juicer”), pressure cookers, yogurt makers, and other unusual appliances.

Contact: FARM SHOW Followup, Miracle Exclusives, Inc., 64 Seaview Blvd., Port Washington, N.Y. 11050 (ph 800 645-6260; fax 516 621-1997; Web site: www.miracleexclusives.com).