

SOLAR OVEN BAKES EVERYTHING FROM CAKES TO STEAKS

Let The Sun Do Your Cooking

You can bake everything from cakes to steaks with the new Valley Solar Oven.

Designed by Franklin Emiley, Tucson, Ariz., the oven is actually a box within a box. A layer of insulation separates the boxes, holding in heat and reducing the effect of outside temperatures on the oven.

The inside of the box is lined with heat-absorbing black metal. The hinged cover of the oven consists of a double layer of glass. A reflector plate bounces the sun's rays onto the glass to heat the box. During summer months, temperature inside the oven reaches a maximum of about 300°. Maximum temperature in winter is lower because the sun is further away.

According to Emiley, "All you need to do to use the oven is prepare the foods in the morning, place them in the oven and face the reflector towards the southwest. Remove the food at night when you're ready to eat. The sun is hottest between 11 a.m. and 3 p.m."

"Potatoes take about 2½ hours to cook, roast chicken takes about 3 hours, and cakes take about triple the time recommended in the recipe" Emiley explains. "Also, you can use recipes from your electric crockpot, or Slo-cooker, with the Valley Solar Oven."

He notes that preheating the solar oven is a good idea. He advises not peeking under the cover when cooking because a lot of heat escapes when the cover is opened. To prevent

some of the mystery of whether the oven is actually working, Emiley includes a thermometer with the oven.

Sells for \$159, plus tax and freight.

For more information, contact: FARM SHOW Followup, Franklin Emiley, president, Valley Solar Oven, 8408 East Kent Place, Tucson, Ariz. 85710 (ph 602 298-5105).



Photo courtesy Peter Weinburger.

Temperature inside the solar oven reaches 300° in summer.



"Go-Cooker" uses heat from the engine's exhaust to cook food.

"Go-Cooker" Cooks While You Drive

Here's a really unique cooking idea—a portable stove that cooks food, while you drive, with exhaust heat from the engine of your pickup.

Designed originally for vacationers, it's called a "Go-Cooker". The aluminum alloy container mounts on the rear bumper and connects to the exhaust pipe of the vehicle. (The inside of the container has no contact with the exhaust.) Hot exhaust from the engine cooks your dinner while you drive.

Designer Bill Worrell says it serves as a portable hibachi or charcoal grill when detached from the vehicle. It will also boil water to use for washing dishes or scalding. "It's great for farmers who want to have a hot meal when working in the field, while on trips, or when camping," says Worrell.

The Go-Cooker will work with any auto engine of four cylinders or bigger, but it does not heat from an idling engine. Openings in the side and bottom allow exhaust gases to escape. "We haven't experimented with farm equipment," Worrell says, "but there's no reason why it wouldn't work on tractors or combines with some modification of the mounting brackets."

The Go-Cooker can be ordered by mail for \$119.95, plus \$4.95 for postage and handling. Attachment to the muffler is an additional cost that Worrell says can be done in 10 minutes for about \$7 at a muffler shop.

For more details, send \$1 and a self-addressed envelope to: FARM SHOW Followup, Go-Cooker, Inc., Box 56, Art, Texas 76802.

TENDERIZED MEAT "TASTES GREAT AND COOKS UP TO 40% FASTER"

New Meat Tenderizer Upgrades Cheap Meat

"It pays for itself in three to four months," says an enthusiastic user of the Jaccard Meat Tenderizer, a hand-held mechanical meat tenderizer that turns less expensive cuts of meat into meat that's "almost indistinguishable from the most expensive cuts."

The hand-held Jaccard tenderizer has 48 slender, sharp blades that perforate the muscle and connective tissue in meat at a rate of about 37 times per sq. in. The treatment improves tenderness from 10 to 40% depending upon the condition of the meat, according to the company.

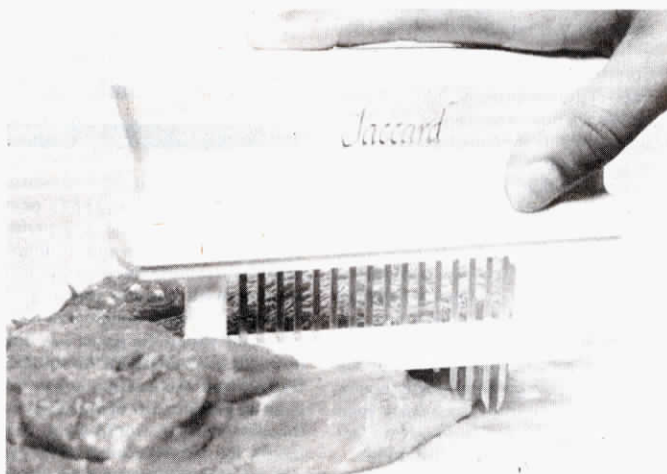
"It doesn't change the meat, either in flavor, juiciness or appearance. It'll turn round steaks into tenderloins, and cheaper cuts that would normally be ground up for hamburger into roasts," says a spokesman.

Simply place the meat to be tenderized on a wooden cutting board.

Take the protective cover off the tenderizer and press it on top of the meat. Thin blades penetrate the meat, cutting muscle and connective tissue in the same way large commercial tenderizers do—and with the same results of reduced cooking time (due to the perforations) and increased tenderness.

The "Super Meat Tenderizer" with 48 stainless steel blades sells for \$24.95; the "Mini Meat Tenderizer", which does the same thing but takes longer because it has just 16 blades, sells for \$18.95.

For more information, contact: FARM SHOW Followup, Jaccard Corporation, 3421 Benzing Road, Orchard Park, N.Y. 14127 (ph 716 825-3814).



Forty eight sharp blades make meat more tender by perforating muscle and connective tissue.