

**KEEPS MOLD AND SPOILAGE
OUT OF YOUR JARS**

Can You Use A Canning Set?

If you do a lot of home canning, you'll be interested in the Gunnard Canning Set.

It consists of 2 rubber lined wrenches — one to hold the jar and one to tightly seal or open the cover — and a Safety Lifter device to place boiling hot jars in the cooker, and to remove them after sterilizing or processing.

Long handles on the rubber lined wrenches give you the needed leverage to get lids on tight to help keep mold and spoilage out of your jars. They fit most pint, quart, or half-gallon size jars. The wrenches can also be used throughout the year to open food jars bought in stores.

John Ahlquist, president of the Gunnard Company, Lakeville, Minn., notes that the wrenches also help reduce injuries from broken jars. "Many a housekeeper has been lucky in not breaking a jar while twisting, but those who have broken jars while opening or sealing know that it does not pay to take a chance," he points out. He adds that "you also save money in covers in using the wrenches. When you remove them without prying, they don't get bent and can be used over again."

The thumb-operated Safety Lock



Set includes 2 rubber-lined wrenches, and a Safety Lifter device, shown attached to jar on left.

Lifter locks on the jar to help you safely remove it from the cooker or broiler without having to touch or handle the boiling hot jar with your hands. It lifts half-pints, pints, quarts or half-gallons.

Cost of the complete canning set consisting of the two wrenches and the Safety Lock lifter, including postage and handling, is \$4.25.

For more details, contact: FARM SHOW Followup The Gunnard Company, Box 516, Lakeville, Minn. 55044 (ph 612-469-2422).

Charcoal Water Smoker Cooks Gourmet Meals

Latest new development in patio or outdoor cooking is the Smoke 'N Pit charcoal water smoker. It utilizes moisture, charcoal heat and smoke from aromatic hardwoods to cook meats and other foods "to a degree of tenderness and delicious flavor not possible with conventional cooking grills," says the manufacturer.

Cooking times range from one to several hours, depending on type and weight of food, outside temperatures and personal taste.

Key to the Smoke 'N Pit's "no work" cooking is its self-basting action in which moisture, heat and smoke combine to continually baste the meat in its own natural juices, with no tending, turning or other attention. In addition to smoking, the cooker roasts, steams and barbeques foods. It can be converted instantly into a charcoal grill.

Suggested retail price is \$69.59. An optional add-on "Smoke 'N Stack" unit increases cooking capacity from 25 to 50 lbs. Electric models are available in 20 lb. (\$77.97) or 45 lb. capacity (\$110.95) models.



Smoke 'N Pit requires almost tending from start to finish. An entire meal can be cooked at one time by placing a ham, turkey or other meat on the grill, and vegetables in the water pan or wrapped in foil and nestled around the meat.

For more details, contact: FARM SHOW Followup, Smoke 'N Pit Corporation, 4215 McEwen Road, Dallas, Texas, 75240 (ph. 214-387-4939).

**FARM
SHOW**

**For
Women
Only**



Softener regenerates on 10 cents worth of table salt.

CONNECTS TO BATHROOM OR KITCHEN TAP

New Countertop Water Softener

A water softener that attaches to the faucet of your kitchen or bathroom sink produces soft water on demand. Less than 9 in. high, the appliance from General Ecology is easily installed by the user in a matter of minutes and requires no electrical connections.

Some of the advantages, according to the manufacturer, are more comfortable shaving, no soap ring or soap film, softer and shinier hair, longer life for fine hand washables, reduced spotting on hand-washed glasses and dinnerware, and a nicer bath for baby.

If you don't want to drink soft water but still want its well known

cleansing and personal care benefit, either softener or regular water is available from the same faucet attachment simply by positioning a convenient control. A manually adjustable flow regulator is also built in.

Regeneration is as simple as pouring less than a cupful of uniodized table salt — about 10¢ worth — into the top of the unit, then letting it flow for 15 to 20 minutes.

Suggested retail is \$59.98. For more details, contact: FARM SHOW Followup, General Ecology International, 81 Lancaster Ave., Malvern, Pa. 19355 (ph 215-647-6603).