



Brandt heats the pot with a wood fire and constructed a portable A-frame shelter.

HE CAN FEED HUNDREDS OF PEOPLE WITH GIANT CAST IRON POT AND PITCHFORK

“Pitchfork Fondue”: New Type Of Rural Cookery

“Pitchfork Fondue” is the “hottest” new idea in rural cookery to come along in years, says Merv Brandt of Regina, Saskatchewan, who installs doors in commercial buildings by day but becomes a gourmet chef at night using nothing more than his trusty pitchfork and a giant cast iron pot filled with boiling oil.

Brandt can provide steak fondue for literally hundreds of people at one sitting, cooking a fork full of large steaks in less than 3 min. by sticking and submerging them in hot oil. He got the idea while working in a small town where a local hotelier had a sign up promoting his own “pitchfork fondues”.

“At first I thought the toughest part of the whole thing would be to find the cast iron pot that’s necessary to hold the oil. It had to hold at least 40 gal. I knew farmers used to use such pots for rendering lard years ago so I decided to look for one by taking out an ad in a farm paper and calling our local radio station’s flea market. Within no time, I had 20 pots to look at,” says Brandt, who ended up buying 3 pots. “What I had perceived to be the hardest part of this venture actually turned out to be the easiest.”

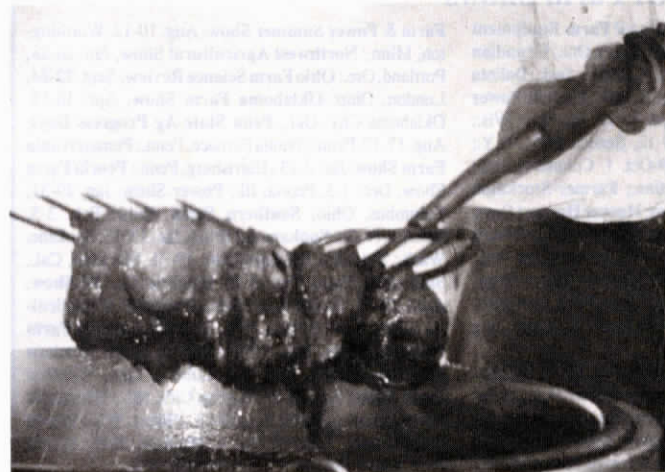
Launching a commercial pitchfork cookery has been a learning experience. He had to put together a promotional package and comply with certain health department

regulations. He designed a larger outside sleeve for his pot to slip into which helps insulate it as oil inside reaches 375 to 400°. He heats the pot with a wood fire and constructed a portable A-frame shelter to protect from bad weather. He mounts everything on a new red horse trailer which was specially designed to carry his equipment. Brandt’s menu consists of 10-oz. rib eye steaks, homemade beans, coleslaw, ranch cut fries and watermelon for dessert.

Key to success is the oil recipe used in the fondue. Brandt won’t reveal the kind of oil used since he only came up with it after he did a lot of research and he wants to protect himself from imitators of his service. He points out that the high heat sears the outside of the steaks instantly so very little oil actually penetrates the meat. Oil that clings to the outside of the steak is drained off before serving. He can hang about 20 steaks at a time from a single pitchfork. It takes 2 min. to cook them rare, 2 min. and 20 sec. to cook them medium, and 2 min. and 45 sec. to cook them well done. He charges \$10.95 per person.

Contact: FARM SHOW Followup, Merv Brandt, Box 190, Craven, Sask. SOG 0W0 Canada.

Reprinted from GRAINEWS, Winnipeg, Canada



Brandt can cook a fork full of large steaks in less than 3 min. by sticking and submerging them in hot oil.

FARM SHOW

Ag World



You can paint or letter a new design on the plastic hubcap as often as you please.

AS WHEEL TURNS, HUBCAP REMAINS STATIONARY

Non-Rotating Hubcap Real Attention Getter

Here’s a sure-fire way to make your car or pickup the “talk of the town”—equip it with a set of non-rotating hubcaps.

“It’s an amazing attention getter,” says inventor-manufacturer Jack Harlen, Huntsville, Ala. “People can’t believe what they’re seeing — a hubcap that remains stationary as the wheel turns and the vehicle moves.”

Harlen has applied for a patent on the mechanism he developed to create his non-rotating hubcap. The basic design involves an axle housing with two ball bearings, and a floating axle with threads on one end. To install, you remove the wheel and slip in the axle housing assembly. It’s universal and one size adapts to all car and truck makes and models, and all lug bolt configurations.

“To help prevent theft, we’ve developed a special tool and proprietary removal sequence,” explains Harlen. “Without this tool and knowing how to use it, the hubcaps are difficult to steal without damaging them. They’re made of plastic and don’t interfere

in any way with the wheel or tire’s balance and operation.

“If mud or snow sticks between the wheel and the hubcap, the hubcap will start to spin. It will keep spinning until the debris eventually sloughs off,” notes Harlen.

Once installed on your car or pickup, you can apply an applique, paint or letter a new design on the plastic master disc as often as you please. Or, you can create a “hubcap of the week” display by drawing or lettering designs on disposable discs, then fastening them with velcro to the master disc.

Harlen is “tooling up” to get his new-style hubcaps into mass production. He expects to have them on the market before Christmas at a retail cost of “about \$150 for a set of four non-rotating car or pickup hubcaps. We’ll even special order a set of our new hubcaps for your tractor,” says Harlen.

For more information, contact: FARM SHOW Followup, ProSport, Jack Harlen, President, 2006 Wooddale Drive, Huntsville, Ala. 35801 (ph 205 534-6295).

Don't miss the next issue of FARM SHOW!

Check the expiration date on your address label and use the enclosed envelope (or order form on page 36) to renew if your subscription is about to run out.