



Picker-Pocket Bag adapts to right or left hand. Holds 1¼ qts. and is made of thorn-proof nylon.

DOUBLES FOOD-PICKING PRODUCTIVITY

Handy Bag For Picking Fruit

A handy picking bag, invented by a British horticulturalist, is said to halve the time required to hand-pick fruit. The picker simply plucks the fruit and drops it directly into the bag attached to his hand and wrist.

The Picker-Pocket Bag has a capacity of 1¼ quarts and is made of thornproof nylon. It has a suede top with holes for fingers and thumb. Can be used on either hand. A wire ring around the top keeps the bag open and an elastic loop on the outside allows it to hang underneath the picker's wrist so that berries can be dropped directly into the bag. It also can be used for cherry tomatoes and small beans.

A waist-level bag for picking large fruit, such as apples and citrus, takes the invention a step further. A chute from the bag is connected by detachable elastic straps to the arm. The lightweight, waist-level bag is supported from the shoulders. A simple arrangement of baffles inside the waist bag makes sure that the fruit zigzags to the bottom without bruising. When it is full, capacity is about 20 lbs.

For more details, contact: FARM SHOW Followup, Garden Way Catalog, Charlotte, Vt. 05445 (ph 802 425-2121).

ANIMATED FOR EASIER UNDERSTANDING

Nutrition Stories For Youngsters

If you have children (or grandchildren) ten and under, you'll be interested in a booklet designed to teach youngsters to "take care of your body so your body can take care of you".

Animated characters called "Fixits" tell the nutrition story in terms youngsters find interesting and understandable. The booklet is entitled, "How Your Fixits Fix You — Stories About You and the Food You Eat".

"Grade school teachers and children have been enthusiastic in their appreciation of this new approach to teaching nutrition," says author

Gladys Boehm Tucker. She has a Master's Degree in nutrition from Kansas State University and taught in the foods and nutrition department there, and at Southern Illinois University. She also has raised five children and knows, first hand, the benefits of good nutrition for youngsters.

The 60 page book sells for \$2.50 per copy, including postage and handling.

For more details, contact: FARM SHOW Followup, Nutrition Stories, Gladys Boehm Tucker, Route 2, Cobden, Ill. 62920.

PROMISING NEW MARKET FOR CORN

'Low Cal' Corn Sugar Catching On Fast

Best new use of the nation's corn crop, next to gasahol, may be fructose — a corn sugar with twice the sweetness of regular sugar but only half the calories.

"Fructose is what gives berries, fruits and vegetables their natural sweetness," says Evan Stadlman, promotional director for the Iowa Corn Promotion Board. The Board is promoting fructose, which only recently came on the market, among supermarket chains and also to consumers by offering free samples and recipe books. Food processors are also being urged to substitute the new sweetener for regular sugars.

Only the liquid form of fructose is now on the market. It's similar to honey in consistency but lighter, and derived from corn through a wet milling process. The process is compatible with making grain alcohol, which explains why Archer Daniels Midland Co., a major producer of fructose, has also developed into an early giant in alcohol fuel production.

Fructose can be used to sweeten any food or drink, substituting it at 1/2 to 2/3 the rate you use regular sugar. There are as many calories in a

teaspoon of fructose as in a teaspoon of granulated sugar. However, since less of it will do the job, it cuts calories — a plus for dieters. In addition, it's completely natural with no additives, so health food lovers are stocking up.

And you might even call fructose an energy saver, since it normally cuts baking time of sweets by 10%.

Several major food chains are already selling fructose and report growing demand. It's commonly available in 24-oz. bottles for around \$1.89, about half again as expensive as granulated sugar. Stadlman says a new plant now under construction will produce a granulated form of fructose which should increase demand.

"If just 5% of sugar consumers used fructose, demand for an additional 43 mil. bushels of corn would instantly be created," he says. Like alcohol production, the process has a high-protein by-product.

FARM SHOW Followup, Iowa Corn Promotion Board, 200 West Towers, 1200 35th Street, West Des Moines, Iowa 50265 (515 225-9242).

CAN BE INSTALLED IN YOUR GARAGE OR MACHINE SHED

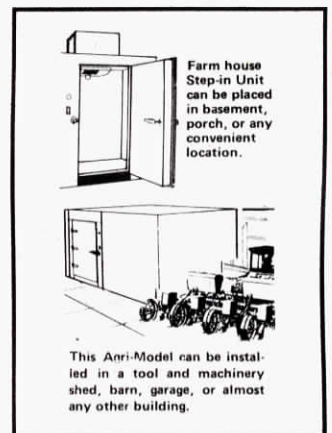
Walk-In Freezers For Farm Families

Big capacity and home convenience are key features of the new Widman agricooler/freezer, designed specially for farm families.

For more than 30 years, this company has been building commercial storage and freezing facilities. They now bring this same quality to farm size cooling-freezing units. They range in size from 5 by 4 by 6½ ft., to 6 by 7 by 6½ ft. in step-in models for the farm house. Larger walk-in models range in size from 6 by 6 ft. to 8 by 10 ft. (7½ ft. high).

They can be coolers only, or freezers that hold temperatures at 0 degrees F. The units are ideal for cooling and storing meat butchered on the farm, or for storing vegetables and fruits held for sale or home use. They can be installed in a heated building or in a cold garage, barn or machine shed.

Widman coolers are pre-assembled to assure a perfect fit, then shipped knocked down for easy handling at the farm. Standard features of all models are 3½-in. urethane insulation, pilot light and inside lights, thermometer, anti-frost cable, kick



plate, and rust-proof shelving. Price of a standard size 8 by 8 cooler is \$4,000. An 8 by 8 freezer sells for \$4,700. Prices of the biggest 8 by 10 models range up to \$6,000.

For more information, contact: FARM SHOW Followup, Widman Mfg. Co., 150 Eva St., St. Paul, Minn. 55107 (ph 612 224-3333, or 800 328-9148).