

SHELLS UP TO 1 BU. PER HOUR

Hand Crank Pea Sheller

Easiest way we've found to shell peas (or butter beans) is "Mr. Pea Sheller", a hand-operated sheller that squeezes the pods open and rolls the peas out while you turn a crank and feed in more.

You can shell up to a bushel an hour with the hand-operated model 600-R, or hook your portable electric mixer to the drive shaft for 1-bu. per half-hour capacity. Peas aren't crushed or splattered when they go through the rollers, but simply roll out a trough and into a pie pan or shallow bowl. A clear, plexiglass shield protects your fingers and allows you to monitor the shelling operation.

For optimum performance, the beans or peas must be at least 1/4 in. or larger before shelling. They can't be too green or too dry or they may be crushed or refuse to pass through the rollers. Overly mature, hard ones may be blanched for a few minutes to tenderize them before shelling.

Sells for about \$17.

A larger capacity, electrically operated model 800-M Mr. Pea Sheller runs off a 1/15 hp. motor and shells out 1 1/2 to 3 bu. per hour.

For more information, contact: FARM SHOW Followup, Mr. Pea Sheller, P.O. Box 29153-B, Dallas, Texas 75229.



You can hook a portable electric mixer up to the drive shaft of the hand-crank pea sheller.

PROVIDES INSTANT READING

New Salt Detector For Foods, Liquids

New from Life Tower Products is a salt meter which quickly and easily detects the salt content in foods or liquids.

The salt meter, which sells for \$99.50, determines if food is too salty, moderately salty or low in salt concentration. It comes with a probe which is inserted in the food or the

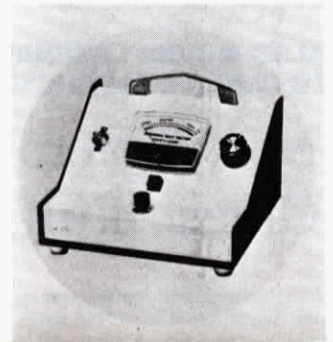
liquid. A reading on the meter-scale tells you instantly the salt level of the food being tested.

"Although the Salt Meter does not cure illness, it can go a long way in helping people control an already dangerous disorder and possibly help prevent the salt disorder from happening at all," explains Charles

Wolf, president of Life Tower Products.

The unit plugs into a standard 115 volt outlet and has all moving parts encased for easy cleaning. The probe is neutral and will not contaminate the food or liquid sample being tested, says Wolf. It weighs 2 1/2 lbs. and comes complete with operating instructions and a book entitled, "Killer Salt", published by Avon Books.

For more details, contact: FARM SHOW Followup, Life Tower Products, 5316 West Imperial Highway, Los Angeles, Calif. 90045 (ph 213 670-4985).



With the help of a simple probe, the Salt Meter tells exactly how much salt your food contains.

"FUN AND EASY TO MAKE"

Make Yourself A Bread-Wrapper Rug

By Wally E. Schulz

"If you can crochet, you can make bread-wrapper rugs," says Freda Piepenburg, of Whitewater, Wis.

"A sister-in-law learned how to make them from a friend and she, in turn, taught me," explains Freda. "All my friends and relatives save their bread wrappers for me. I file the different colored wrappers into individual bags so I can locate them quickly when I need a different color."

Freda cuts the bread wrappers into 1-in. strips, then folds and crochets them into rugs using a crochet hook. It takes from 100 to 125 bread wrappers to complete a 20 by 36 in. rug. Freda can complete one in about 2 1/2 days. "I work on the rugs at intervals throughout the day. Sometimes, I work on them as I watch TV, or listen to the radio. It just comes automatic to me as I crochet the breadwrappers into place," Freda points out.

She creates round, oval and rectangular shaped rugs — whatever her customers desire: "One of my nieces asked me to make her a rug 1 ft. by 2 ft. She worked in a factory and had to stand all day on a concrete floor. The rug proved soft and comfortable for her to stand on. Several farm wives keep a bread wrapper rug in the entry-way for youngsters and adults to clean their feet before coming into the kitchen or family room. The rugs are strong, durable and take a lot of wiping abuse," Freda points out.

"The rugs also make excellent mats to use in front of the kitchen sink. The bread wrappers are comfortable to stand on as you do the dishes. They're also easy to clean. Just submerge the rug in warm, soapy water, then hang it on the clothesline to dry. Many owners tell me they've been using their bread-wrapper rugs for several years with no signs of wear, Freda told FARM SHOW.



It takes 100 to 125 bread wrappers to make a 20 by 36 in. rug.