

Automatic Breakfast Machine

First came automatic coffee machines, then automatic bread machines. Now the first automatic breakfast maker is on the market. Just turn it on before going to bed and wake up to the smell of eggs, coffee and toast.

The self-contained \$399 machine takes up just a 10 by 15 in. space on a countertop. It includes a drip coffeemaker that brews one to four cups of coffee and a toaster that prepares one or two slices of bread at light, medium or dark settings. In addition, an egg preparer uses stainless steel cutters to automatically slice off the bottoms of two raw eggs, letting the contents drop shell-free onto the mini-frying pan's non-stick cooking surface.

The built-in timer can be set to start making breakfast just as you're waking up. Takes just 10 min. to have it ready. Fry pan



and toaster grills remove for easy cleaning.

For a copy of the latest Hammacher-Schlemmer catalog, which features the new Breakfast Maker, call toll-free 800 543-3366 (U.S. or Canada).

New-Style Hoe Catches on "Down Under"

It looks deceptively simple but the New Zealand inventor of the new "Weedrazor" hoe says the tool could revolutionize gardening as we know it.

Fitted with an L-shaped sharpened blade, the Weedrazor weeds, trims, prunes, cuts, hoes, and can be used for "just about anything around the yard", says Richard Wallace, of Otorohanga.

"It's like having a Swiss Army knife in the garden," he says, noting that he spent several years perfecting the new tool, which he first thought of about 18 years ago after a friend told him about how his grandfather used a knife with a bent blade to get rid of weeds in the garden. He first took a large carving knife and put a bend in it. Later he added a wooden handle to it for more control and use from a standing position.

After using the unique hoe himself for a number of years, it suddenly hit him that there was nothing like it on the market so he decided to pursue a patent. After coming up with several more prototypes, he finally had a design that would work for anyone and that would be practical to manufacture.

Unlike a conventional hoe, the Weedrazor has a cross handle on top for better



Photo courtesy New Zealand Herald

leverage when digging or cutting off small limbs or grubbing out larger plants. The handle's crafted out of New Zealand tawa wood and the blade's stainless steel. Wallace plans to produce 25,000 of the hoes this year.

Contact: FARM SHOW Followup, Richard Wallace, Otorohanga, New Zealand.

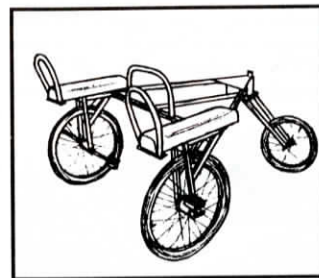
3-Wheel Bicycle Now On The Market

That home-built two-rider "tricycle" we told you about (Vol. 17, No. 4), is now being manufactured for sale by Ora Yoder, Klingsick Machine Shop, Kingfisher, Okla.

"I call it the 'double trouble' tryke. It's a lot more fun to ride than conventional two-seaters," says Yoder. "It's the most maneuverable thing on wheels you've ever seen. It's built heavy from 1 1/4-in. sq. steel tubing. The handles are built from 3/4-in. pipe."

The new bike has two side-by-side seats directly over each of the 26-in. main wheels. A 20-in. castor wheel mounts in back and is the only wheel that pivots. Pedals direct-drive the wheels. Handlebars attach to the main bicycle frame, positioned just ahead of the seat. There's also a grab bar between the seats. You hold the grab bar and the handlebar in front of you as you pedal.

Both riders have to pedal at the same speed in order to go straight forward. To turn a corner, one person pedals slightly slower than the other one. If one person stops pedaling completely, it turns around 180 degrees. If one person pedals backward



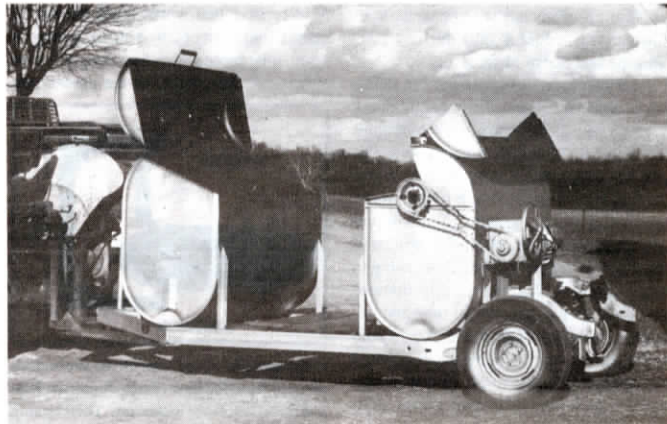
and the other one pedals forward, you can turn in your tracks. There are no chains, brakes or gears. The riders slow down by pressing their feet backward against the pedals.

The trycycle is painted black with a silver pinstrip. Seats are red/black marbled vinyl.

Sells for \$450.

Contact: FARM SHOW Followup, Klingsick Machine Shop, 1107 S. Main St., Kingfisher, Okla. 73750 (ph 405 375-3710).

**New
Products
Especially For
Women And The
Farm, Ranch
Home**

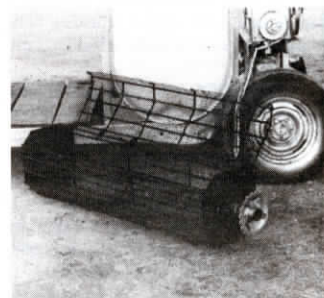
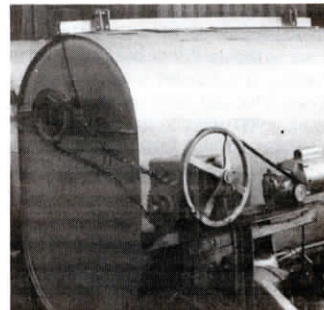


Trailer-Mounted Double Barbeque Grille With Chain-Driven Rotisserie

"It takes the work out of barbequing and cost less than \$100 to build," says Paul Schue, Ferdinand, Ind., who used two 275-gal. fuel oil tanks and an old car frame to build a trailer-mounted double barbeque grille, one of which is fitted with a chain-driven rotisserie.

Schue cut the chassis and rear axle off a 1972 Ford Torino and welded both tanks onto the car frame. Each tank has a hinged lid on top. The front tank, 26 in. wide by 60 in. long, has a wire mesh grate for cooking hamburgers, steaks, etc. The rear grille contains a 14-in. sq., 54-in. long rotisserie cage made of steel rebar lined with 1/4-in. wire mesh. The cage revolves on a 2-in. dia. steel pipe with a sprocket on one end. A 1/4 hp electric motor, connected to a gear reduction box, belt-drives a second gear reduction box that chain-drives the rotisserie.

"The gear reduction boxes slow the rotisserie down to one revolution every 7 minutes. I never have to lift a hand," says Schue. "The cage is big enough to hold a 240-lb. hog (live weight) or 30 to 40 cut-up fryer chickens. I build a wood fire on the ground outside the grill and shovel hot coals into the tank as needed to control the heat. For slow-cooking large pieces of meat such as hams, shoulders and whole turkeys, I use 20 lbs. of charcoal and several pieces of hardwood, which will give a controlled heat for 6 to 7 hours of cooking time."



A wooden platform between the tanks provides access to both grilles.

Contact: FARM SHOW Followup, Paul Schue, 7519 S. 75 E., Ferdinand, Ind. 47532 (ph 812 367-2857).