



## Meals on Wheels!

Getting into the food catering business is fast and easy with the new custom built chuck wagon designed and built by Fischer Mfg., Wabasso, Minn.

"It'll do weddings, sporting events, auction sales, reunions and all sorts of church and community events," says Jack Fischer, owner.

The self-contained rig (18 ft. long and 6 ft. wide) is equipped with two large roasters (one fired with charcoal and the other with gas). They'll do steaks, hamburgers, chicken, and large cuts of pork or beef.

There's room under the counter for two kegs of beer or pop. When the party's over, a water heater provides hot water for cleaning up.

For big crowds, it takes two cooks and two servers to man the wagon, which doesn't require outside electricity to operate. Sells for \$7,500, including the 4-wheel tandem axle trailer the unit sits on.

For more information, contact: FARM SHOW Followup, Fischer Mfg., Jack Fischer, Owner, Rt. 2, Box 111, Wabasso, Minn. 56293 (ph 507 747-2565).

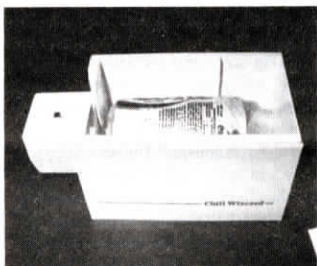
## "Instant" Chiller For Pop, Beer Cans

What do you do when you want a cold can of pop or beer and the refrigerator is empty? You can pour the liquid over ice, but it'll get diluted. If you put it in the freezer, it'll take 20 min. to get cold.

Enter the latest new home appliance. The Chill Wizzard "instant" drink cooler works on a principle recently discovered by Iowa inventor F.X. Cretzmeyer III. It spins a single can of pop over ice cubes at 300 rpm's, cooling a can down to 38° in just 2 min.

"Soldiers in Vietnam used to hire kids to spin cans of beer on blocks of ice because there were few refrigerators and they discovered that cans cool down faster when they're kept in motion," says Cretzmeyer, who got the idea from a relative in Iowa who he spotted spinning a can of beer over an ice tray. "I decided to make an appliance that would do the same job."

The Chill Wizzard consists of a small battery-powered motor (2 AA batteries or an AC adaptor) mounted on the end of a plastic tray. You simply put a handful of ice in the tray, attach the can to the motor (via suction cup), and turn it on. The unit spins the can so gently that when you pop it open



2 min. later, the pop or beer doesn't foam up at all.

The unit can be used camping, in RV's or on picnics. Saves refrigerator space so you only cool down what you want to drink and saves money by keeping younger family members from consuming too much soda pop.

Sells for \$24.95 and is available by mail order from Hammacher Schlemmer Catalog (ph 1-800 543-3366).

For more information, contact: FARM SHOW Followup, Chill Wizzard Corp., P.O. Box 5157, Coralville, Iowa 52241 (ph 319 335-4186).

## Work Clothes Designed For Women

A fifth generation New Zealand farm woman has taken on a problem that she says is common to farm women all over the globe - the lack of work clothes specifically designed for women.

Paula Cheetham says the idea for her new business grew out of her frustration with the baggy, ill-fitting clothes she was forced to wear when working on her family farm. "Work clothes are designed for men. Women need a different fit and appreciate nice fabrics that are easy to clean," says Cheetham, who launched her new line of clothing at the New Zealand Fieldays.

Cheetham had to learn the clothing business from the ground up in order to bring her line of mail order clothing to market. "We

did a lot of research, talking to many working women to find out what they really needed. Then we had to come up with new designs and get them manufactured."

Cheetham's "Toilers" line of clothing includes denim button down shirts, sweat-shirts, work jeans, coveralls, work gloves, work boots and other items. "One of our goals was to keep prices as competitive as possible. The reception has been outstanding from farm women," she told FARM SHOW, noting that she's interested in taking orders from North America.

Contact: FARM SHOW Followup, Paula Cheetham, Toilers Workwear, Ltd., RD 5, Hastings, Hawke's Bay, New Zealand (ph 06 879-7971; fax 06 879-5864).

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

### Montana Woman Sells "Insect Eating" Plants

A Montana farm wife who first got interested in carnivorous plants when she was a girl has launched a sideline business selling insect-eating plants all over the country.

"They're great when it comes to catching bugs that lurk in country homes," says Connie Rubens, Carter, Mont., who sells some 15 different varieties of insect-eaters, including Venus Flytraps, Sweet Trumpet, African Sundew, and others. "They capture flies, mosquitoes, gnats, moths, ants and spiders, eliminating the need for home insecticides and making your fly swatter obsolete."

Rubens became fascinated with carnivorous plants in high school and started cultivating them seriously after she moved with her husband to their farm in Montana. "When I realized how hard they are to find, I started growing them to sell at local farmer's markets and then by mail to gardeners all over the country," she says.

In addition to their insect-catching abilities, Rubens says carnivorous plants are also beautiful, unusual-looking plants that often amaze people with their odd-shaped leaves and glistening, jewel-like surfaces. She says they're not any more trouble to grow than ordinary houseplants. In the wild they generally grow in boggy, rainy areas so they should be grown in moss, kept moist and placed in bright light. "I have them on

window sills all around my house."

Each plant has a different way of catching insects. Venus Flytraps have leaves that look like open clam shells. They're covered with tiny trigger hairs. When an insect alights on them, the two halves of the shell snap shut, trapping the insect. The plant then secretes digestive juices that absorb the nutrients of the insect into the plant. Another variety, called Pitcher plants, have "pitfall traps". An insect is lured to the trap's slippery edge by a trail of nectar and then falls into a pool of digestive fluid and can't climb out.

Carnivorous plants need a steady diet of insects to stay healthy. If they're not getting enough bugs, you can feed dead insects to them by hand. No other fertilizer is needed.

Although she's never tried it, Rubens says insect-eating plants could be placed in pots outside around garden plants to gobble up troublesome insects. She says experiments are being conducted in California to grow carnivorous plants in orchards to eliminate the need for insecticides.

Live plants range in price from \$3.00 to \$5.00 apiece. Some varieties can be propagated by seed, which sells for \$2.00 for a packet of 25 seeds.

For more information, contact: FARM SHOW Followup, C.M. Rubens, Box 41, Carter, Mont. 59420 (ph 406 452-8021).

