

The Best of Both Worlds?

If hybridizing has been good for corn, why not for table saws? And in fact, several noted table saw manufacturers have begun offering “hybrid” saws that combine the best of both contractor saws and cabinet saws. If I was in the market, I’d consider one.



Way back when, beginning woodworkers often bought a less expensive contractor’s saw to cut plywood and heavier boards. They’re good for that type of work, combining plenty of power (usually about 1.5 hp) with a large cutting surface and (usually) a good, stable fence.

Where contractor’s saws come under fire is that they’re wide open underneath, so dust collection is a problem, and because the motor hangs on a bracket on the back of the saw, they’re bulky. On the plus-side, they’re cheaper than their cabinet-kin, but then cabinet saws have enclosed bases for easy dust collection, more weight for greater stability and larger motors (usually 3 to 5 hp).

Delta, a leader in the production of both types of saws, is also among the leaders in the new hybrid field.

Delta’s model 36-717 hybrid features a very good Biesmeyer 30-inch commercial fence, a 10-inch blade and a 1.75 hp belt-driven motor which operates on household current. (Most cabinet saws require 220 to 240 power.)

Another player in the hybrid marketplace is Jet. Jet’s 10-inch “Supersaw” with an enclosed stand is similar to the Delta in most ways, including motor output. One difference worth noting, however, is that the Delta weighs 358 pounds compared to the Jet at about 400. That’s both good and bad news. The lighter Delta would be easier to move, if that’s ever required; the heavier Jet might be more stable.

Price-wise, the Delta hybrid sells for \$949 plus tax from an eastern South Dakota retailer; the Jet is about \$100 more from a different but similar source. That makes them more expensive than their contractor counterparts, but quite a bit cheaper than most full-featured cabinet saws.

Now, I’ve said I’d look hard at a hybrid saw if I was shopping. What really trips my trigger, however, is Powermatic’s new PM2000 cabinet saw. Like most Powermatic equipment, it’s massive (600 pounds) and expensive – upwards of \$2,500 with tax. As I’ve said so many times, though, in woodworking you get what you pay for. For a commercial shop or a woodworker who wants to pass-along tools to the grandkids, the PM2000 would be tough to beat.

Landscape Safely

Landscaping is a relatively easy way to add beauty and curb appeal to your property. However, failing to take proper safety precautions could lead to serious injury or accident.

Most importantly, always call the One Call Center for your state or area before you do any digging deeper than 12 inches. Even if you are just digging a few inches into the ground, it is possible that the ground settled or eroded since electrical power, gas and cable lines were laid. It is always better to be safe and make the call 48 hours before you dig. In South Dakota, you can call toll-free to 1-800-781-7474. In Minnesota, call 1-800-252-1166. Operators on call 24 hours a day will ask specific questions.

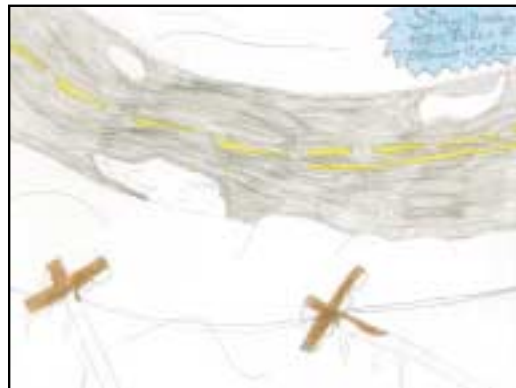
When you have located the lines under your property, do any digging that comes within 24 inches of the lines by hand. The maps and locates are approximate, so the marks may not be exact due to the number of utilities buried in the ground.

While doing any planting in your yard, make sure you leave at least 10 feet of space around ground-level transformers — the large green boxes in your backyard — and at least three feet of accessible space in front of your electric meter or around your electric pedestal. These distances may vary depending on the utility in your area.

Landscapers need to plan ahead when planting trees and shrubs near power lines. Only small trees that will grow no higher than 25 feet should be planted in the area 25 feet out from the electrical poles. Medium-sized trees, up to 50 feet tall, can be planted in the area 25 to 75 feet away from the electrical poles. Past this area is where the largest trees can be planted. Stick to these guidelines and you’ll avoid the danger of trees growing into power lines.

Kids’ Corner Safety Poster

Stay away from fallen power lines.



Cara Brenner, 11 years old

Cara is the daughter of Laura Arth, Bath, S.D.

She is a member of Northern Electric Cooperative, Bath, S.D.

Kids, send your drawing with an electrical safety tip to your local electric cooperative (address found on Page 3). If your poster is published, you’ll receive a prize. All entries must include your name, age, mailing address and the names of your parents.

A Party Prelude



Orange Frost

- 1-3/4 cups Cool Whip
- 1 (6 oz.) can frozen orange juice concentrate
- 1 can water
- 1-1/2 cups crushed ice

Place all ingredients in blender. Cover and blend 1 minute or until mixture is smooth and ice is melted.

Rebecca Walz, Tripp
Cooperative Connections

Nacho Cheese Dip

- 2 lbs. Velveeta cheese
- 1 can mushroom soup
- 1/2 to 1 cup milk
- 1 (7 oz.) can green chilies
- 1 lb. sausage, crumbled
- 1/2 cup chopped onion

Melt cheese in crock-pot with soup and milk. Meanwhile, brown sausage and onions; drain. Add chilies and sausage to cheese mixture. Serve with tortilla chips.

Arlene Mardian, Mina
Cooperative Connections

Cheesy Crab Dip

- 1 (8 oz) pkg. cream cheese, softened
- 1/2 cup mayonnaise
- 1 garlic clove, pressed
- 1 (8 oz.) pkg. imitation crabmeat, chopped
- 1 cup shredded Swiss cheese
- 1/2 cup thinly sliced green onions with tops
- 1/4 cup diced red bell pepper
- 1 T. lemon juice
- 1 tsp. Tabasco sauce
- 1/4 cup sliced almonds, chopped

Combine cream cheese and mayonnaise; mix well. Add remaining ingredients except for almonds. Spoon into oven-safe bowl. Sprinkle with chopped almonds. Bake at 350°F. for 25 to 30 minutes or until golden brown around edges. Serve with French bread slices or tortilla chips.

Cheryl Smejkal, Wagner
Cooperative Connections

Pickle Wraps

- 1 jar whole pickles
- 1 pkg. thinly sliced dried beef
- 1 (8 oz.) pkg. cream cheese, softened

Drain pickles and dry with paper towel. Frost each pickle with cream cheese. Wrap a thin slice of dried beef around each frosted pickle. Chill and slice each pickle into 1-inch slices. Serve with a toothpick.

Marla Gilbert, Corsica
Cooperative Connections

Berry Chocolate Smoothie

- 2 cups cranberry juice cocktail, chilled
- 1 cup strawberry yogurt
- 2-1/2 cups frozen whole strawberries
- 2 T. powdered sugar, if desired
- 1/4 cup mini chocolate chips

Put all ingredients except chocolate chips in a blender. Blend on high speed until smooth. Add chocolate chips and pulse until chopped. Pour into glasses and serve immediately.

Pictured, *Cooperative Connections*

Barbecued Meatballs

- 1-3/4 cups water
- 1/3 cup vinegar
- 1 tsp. chili powder
- 1/2 tsp. salt
- 1-1/2 cups ketchup
- 1/2 cup brown sugar
- 1/4 cup Worcestershire sauce
- 1/2 cup bread crumbs
- 1/2 cup milk
- 1 lb. ground beef
- 1 tsp. salt
- 1/4 tsp. pepper
- Oil

For sauce, combine first 7 ingredients. Simmer for 30 minutes. Soak bread crumbs in milk for 5 minutes. Combine bread crumbs, beef, salt and pepper. Shape into balls. Brown meatballs in a small amount of oil; drain. Add 1 cup barbecue sauce. Simmer in sauce 25 to 35 minutes.

Michelle Noble, Vermillion
Cooperative Connections

Taco Dip

- 1 (8 oz.) carton jalapeno dip
- 1 (8 oz.) carton French onion dip
- 1 (8 oz.) pkg. cream cheese, softened
- 8 oz. shredded mozzarella cheese
- 1/2 medium onion, chopped
- 1/2 green pepper, diced
- 1 medium tomato, diced

Combine first 3 ingredients and spread in an oblong serving dish. Top with remaining ingredients. Serve with crackers. Note: 1 carton sour cream with taco sauce added may be substituted for the jalapeno dip.

Marilyn Hartman, Tripp
Cooperative Connections

Please send your favorite ethnic recipes to your local electric cooperative (address found on page 3). Each recipe printed will be entered into a drawing for a prize in July 2006. All entries must include your name, mailing address, telephone number and cooperative name.