

# SawStop Revolutionizes Cabinet Saws

It's not often the word "revolutionary" can be used to honestly describe a new item of woodworking equipment. Most of today's hand tools would be recognized by woodworkers of the Colonial era and even our most glitzy



power tools are just gussied-up, motorized versions of hand-, water- or wind-powered tools developed decades or even centuries ago.

The new SawStop cabinet saw, however, is in a league all by itself.

At first glance, you'd miss seeing what makes the SawStop so different. That's because its genius is hidden from view – a package of computerized components which work together to stop the whirling blade in a heartbeat should it sense (through a very low charge of electric current) that it's about to slice into soft tissue (your fingers, for example, or the hotdog used in the SawStop demo you can see at [www.sawstop.com](http://www.sawstop.com)).

If we're honest enough to admit it, most of us won't argue when I say that if we cut wood long enough, we're likely to be injured, often seriously. That's particularly sad because while we all believe in working carefully, the opposite often creeps into our workshop routines. For example, how many of us always wear dust protection equipment?

I learned my lesson years ago when I lopped-off the tip of my right index finger on a jointer (of all things), a tool I'd used harmlessly perhaps hundreds of times. I wasn't aware that I was doing anything wrong at the time, but as I was feeding a thin strip of white oak over the jointer's blade, I disregarded the position of my trailing hand. Within minutes I was on my way to the local ER, but my finger will never be the same.

What's nice about the SawStop is that it would be an impressive tool even without its safety features. Three different sizes are available: 44 inches wide by 34 inches deep, 69 by 36 and 85 by 36.5. That's slightly larger than top-of-the-line cabinet saws from Delta and Powermatic. They're beefy, too, which makes for vibration-free operation. Weights range from 635 to 700 pounds. The standard fence is similar to Delta's excellent "Unifence" and while the iron table on the SawStop I test-drove wasn't as shiny as a nearby Powermatic's, that shouldn't concern a real woodworker.

Next month, more details including the very interesting story behind the development of the SawStop. See you then and have a great January!

# Portable Electric Generators

Portable electric generators are a good source of power for heat, light, refrigeration and cooking during electrical outages. But, if generators are improperly installed or operated, they can become deadly, notes the Electrical Safety Foundation International (ESFI). Safety awareness can prevent needless deaths.

- Never operate the generator in enclosed or partially enclosed spaces, including homes, garages and basements. Generators produce high levels of carbon monoxide very quickly, a colorless, odorless, deadly gas.
- Keep the generator dry. To protect it from moisture, operate on a dry surface under an open canopy-like structure.
- Plug appliances directly into the generator. Or, use a heavy-duty outdoor-rated extension cord that is rated in watts or amps at least equal to the sum of the connected appliance loads.
- Do not connect your generator directly to your household wiring, as this can backfeed along the power lines and electrocute anyone coming in contact with them, including lineworkers making repairs.
- Make sure the generator is properly grounded.
- Do not overload the generator. A portable generator should be used only when necessary and only to power essential equipment or appliances.
- Make sure fuel for the generator is stored safely, away from living areas, in properly labeled containers and away from fuel-burning appliances.
- Turn off all appliances powered by the generator before shutting down the generator.

## Kids' Corner Safety Poster

"Never plant a tree by a power line!"



**Malori Smith, 11 years old**  
Malori is the daughter of Wayne and Lou Ann Smith, Hayti, S.D. They are members of H-D Electric Cooperative, Clear Lake, 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.

# Bread and Breakfast

## Overnight Apple French Toast

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 cup brown sugar                  | 1 tsp. vanilla                 |
| 1/2 cup butter                     | 9 slices day-old French bread, |
| 2 T. light corn syrup              | cut 3/4-inch thick             |
| 2 large apples, cut 1/4-inch thick | 1 cup applesauce               |
| 3 eggs                             | 1 (10 oz.) jar apple jelly     |
| 1 cup milk                         | 1/2 tsp. cinnamon              |

In a small saucepan, cook brown sugar, butter and syrup until thick, about 5 to 7 minutes. Pour into an ungreased 9x13-inch pan. Arrange apples on top (fan-shape looks attractive). In mixing bowl, beat eggs, milk and vanilla. Dip bread slices into egg mixture. Place over apples. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350°F. for 35 to 40 minutes. Combine remaining ingredients in a medium saucepan. Cook and stir until hot. Serve over French toast.

Isabell Biever, Luverne, MN  
*Cooperative Connections*

## English Muffin Bread

- |               |                            |
|---------------|----------------------------|
| 2 cups milk   | 5 to 6 cups flour, divided |
| 1/2 cup water | 1/4 tsp. baking soda       |
| 2 pkg. yeast  | 1 tsp. salt                |
| 1 T. sugar    | Cornmeal                   |

Heat milk and water until lukewarm. Add yeast and sugar. Mix in 3 cups flour, baking soda and salt. Add 2 to 3 cups more flour until a stiff dough forms (you should be able to mix all with a spoon – no kneading required). Spoon into 2 greased bread pans that have been coated with cornmeal. Sprinkle a little cornmeal on top. Let rise for 40 to 45 minutes. Bake at 400°F. for 20 to 25 minutes.

Rox Hunt, Carthage  
*Cooperative Connections*

## Breakfast Souffle

- |                      |                               |
|----------------------|-------------------------------|
| 6 slices bread       | 1/2 cup sliced mushrooms      |
| 6 eggs               | 1/4 cup chopped onion         |
| 3 cups milk          | 1/4 cup chopped green pepper  |
| 1/2 tsp. salt        | 1 cup shredded cheddar cheese |
| 1 cup cooked sausage |                               |

Line a 9x13-inch pan with bread slices buttered on both sides. Mix together eggs, milk and salt; beat well and pour over bread. Top with remaining ingredients. Refrigerate overnight. Bake, uncovered, for 1 hour at 300°F.

Ellen Paulton, Hot Springs  
*Cooperative Connections*

## Cherry Rugelach

### Pastry:

- 1 cup butter or margarine, softened
- 1/3 cup (1/3 of an 8-oz. pkg) cream cheese, softened
- 2 cups all-purpose flour
- 1/4 cup granulated sugar

### Filling:

- 1 (16 oz.) pkg frozen sweet cherries
- 1/2 cup granulated sugar
- 1 T. cornstarch
- 1/2 cup chopped walnuts
- Egg wash (1 egg whisked with 2 T. cold milk or water)
- Additional granulated sugar

For pastry, beat butter and cream cheese with electric mixer until smooth. Add flour and sugar; beat on low speed until crumbly. Turn mixture onto floured board; knead until dough forms. Cover and set aside while preparing filling. For filling, coarsely chop frozen cherries. Combine sugar and cornstarch; mix well. Combine chopped cherries and sugar mixture in a medium saucepan. Bring to a boil, stirring constantly. Reduce heat; simmer, uncovered, 5 minutes, or until thickened, stirring occasionally. Remove from heat; stir in walnuts. Let cool in refrigerator 30 minutes. On a lightly floured surface, roll 1/3 of dough into a 10-inch circle. Spread dough with about 1/2 cup cherry filling, leaving a 1/2-inch border. Cut circle into 8 wedge-shape pieces. Roll up dough, beginning at wide end of each wedge. Place cookies, tip side down, about 2 inches apart on lightly greased cookie sheet. Repeat with remaining dough and filling. Brush each cookie lightly with egg wash and sprinkle with granulated sugar. Bake at 350°F. for 15 to 20 minutes or until golden brown. Transfer to wire racks to cool.

Pictured, *Cooperative Connections*

## Blueberry French Toast

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 12 slices of day-old bread,       | 2 cups milk                       |
| crusts removed and cut into       | 1/3 cup maple syrup or honey      |
| 1-inch cubes                      | <b>Sauce:</b>                     |
| 2 (8 oz.) pkgs. cream cheese,     | 1 cup sugar                       |
| softened and cut into             | 2 T. cornstarch                   |
| 1-inch cubes                      | 1 cup water                       |
| 1 cup fresh or frozen blueberries | 1 cup fresh or frozen blueberries |
| 12 eggs                           | 1 T. butter                       |

Place half the bread cubes in a greased 9x13-inch baking dish. Place cream cheese cubes over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs; add milk and syrup, mixing well. Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350°F. for 30 minutes. Uncover and bake an additional 25 to 30 minutes or until golden brown and the center is set. Meanwhile, in a saucepan combine sugar, cornstarch and water. Boil for 3 minutes over medium heat, stirring constantly. Stir in blueberries; reduce heat. Simmer for 8 to 10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast.

Chris Druin, Volin  
*Cooperative Connections*



PHOTO COURTESY ECES

*Please send your favorite appetizer and beverage recipes to your local electric cooperative (address found on page 3). Each recipe printed will be entered into a drawing for a prize in June 2007. All entries must include your name, mailing address, telephone number and cooperative name.*