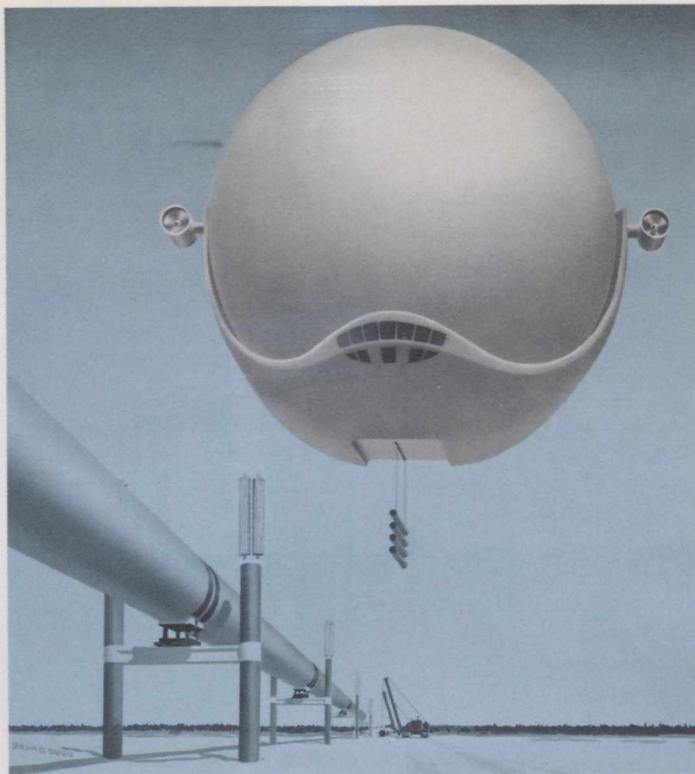


The Great White LTA

Have you ever felt the need to pick up a truck? The unique LTA-20-1 is a rotund, lighter-than-air craft that looks remarkably like Moby Dick. It is as manoeuvrable as a helicopter and it can lift oil rig parts, transmission tower sections, logs, trucks and practically anything weighing less than sixteen tons.

It has an internal air ballasting system which reduces lift by compressing helium, and increases it by rotating around its horizontal axis. It was designed by Frederick D. Ferguson and refined by Professor James De Laurier, of the University of Toronto. The basic sixteen-ton-lift model will be in production in 1986, with an estimated cost of \$10-15 million. Larger models are being planned. Interested parties may write Van Dusen Commercial Development (Canada) Ltd., P.O. Box 599, Station B, Ottawa, Ontario K1P 5P7, or call, (613) 236-4798.



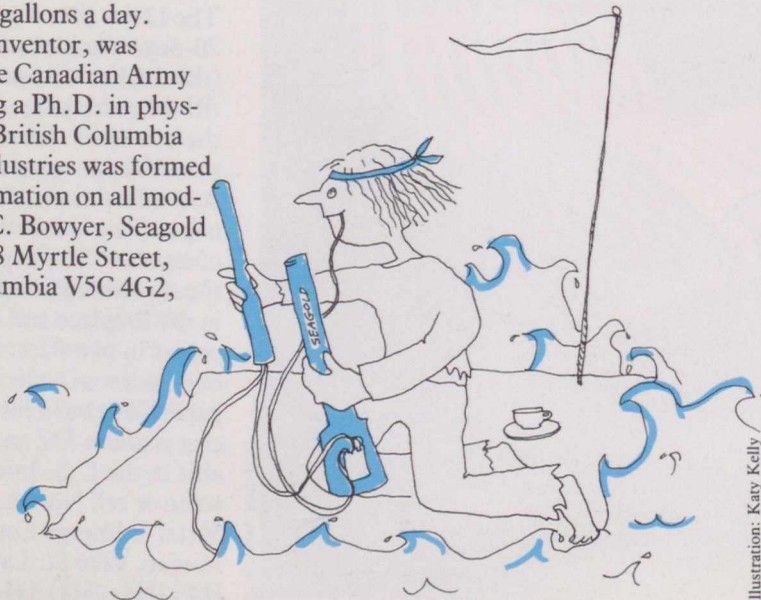
Castaways' Delight

If you should ever find yourself adrift on a tropical sea, we hope you have a Seagold Model WL-SB Manual Desalinator at your side.

It can desalinate seawater at the rate of a cup in less than three minutes, a quart in ten. Even a thirsty child can operate it. It uses reverse osmosis to do the job - the seawater is hand-pumped under pressure across a semipermeable membrane. Only a small part gets through but that part is fresh as spring water.

It costs \$1,825 delivered in the United States. The firm also makes a sea-going, battery-operated model that produces 1.75 gallons a day and shore models that produce 130 to 10,000 gallons a day.

Bowie Keefer, the inventor, was inspired while with the Canadian Army in Egypt. After getting a Ph.D. in physics he did research at British Columbia Research. Seagold Industries was formed in 1978. For full information on all models write or call John C. Bowyer, Seagold Industries Corp., 4008 Myrtle Street, Burnaby, British Columbia V5C 4G2, (604) 437-4445.



Don't Say No, Say Maybe

Traditional caviar lovers put their money on the black or red, but the smart set in Japan is betting on Canadian Lake Whitefish Golden Caviar. It is delicious, mild, lightly salted (4.3 per cent salt content compared to 7.6 per cent for most other brands) and inexpensive.

The freshwater roe has been available commercially for only five years but



already the Japanese, who make sushi out of it and put it on bagels, eat fourteen tons a year. The best thing about the caviar is its taste, the second best is the price. It costs only \$10 for three, 3.75-ounce jars, while two ounces of Russian sturgeon roe cost around \$20 and two of Iranian black close to \$35. It won the Canadian Institute of Food Sciences and Technology Gordon Royal Maybee Award last year in Ottawa and Winnipeg. The golden caviar arrangement by Chef Takashi Murakami of Winnipeg won the gold medal at the World Culinary Competition in Frankfurt in 1980 and again in 1984. Write or call Peter Smith, Vice President, Marketing, Freshwater Fish Marketing Corp., 1199 Plessis Road, Winnipeg, Manitoba R2C 3L4, (204) 949-6483; or contact the U.S. distributor, Tina Issenman, Merchant Adventurers Tea and Spice, 1850 Union Street, San Francisco, California 94123, (415) 931-7831.

Illustration: Katy Kelly