

## “Dually” Deere Garden Tractor

“The dual wheels give it a distinctive look,” says Steve Kazenske, LeClaire, Iowa, about his 1964 Deere 110 garden tractor. He restored the tractor and then fitted it with double 28-in. high, 4-in. wide rear tires mounted on aluminum mag wheel rims off a 1978 Thunderbird car.

“The tractor was in pieces when I got it. I paid \$100 for it and spent three months restoring it. Now I take it to old engine shows and also drive it in parades. It draws a lot of looks,” says Kazenske.

He rebuilt the engine, then put the tractor back together, sandblasted and painted it, and also added new decals. He got the 4-in. wide tires from a neighbor who didn’t know what they had been used for. He bought the 15-in. wheel rims at a junkyard for \$10 apiece and bored out the center hole of each rim to fit onto the yoke of the rear axle. He put an inner tube inside each tire and drilled a hole on the inside part of the wheel rim where he inserted a second valve stem. Then he tucked the tires together and aired them up independently. The front tires are original.

The muffler mounts on a bracket that attaches to the right side of the tractor. A steel bracket mounted on the platform behind the seat supports an umbrella designed for a full-size tractor.

“I like how it turned out. I use it to pull a sweeper that collects grass clippings and also to pull a trailer,” says Kazenske. “I don’t use it to mow grass because the tractor has only



Kazenske made “duals” by mounting two tires with tubes on each wheel rim.

an 8 hp engine and I’d have to drive very slow. Also, the mower would throw a lot of dirt up onto the tractor. The dually tires fill up the area under the fenders much more than the tractor’s original 12-in. high tires. The bolt pattern on the car wheel rims happened to match up exactly with the tractor’s original wheel rims.

“The tractor still has its original perforated steel seat, but I slip a more comfortable vinyl cushion over it when I drive the tractor in parades. I use the umbrella only when I’m in a parade and it’s sunny and hot. I installed a rubber boot around the gear shift lever in order to cover up the hole and improve the looks.”

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Emery’s collection includes a dozen small “pitcher pumps”.

## Hand Pump Collection

By Cindy Ladage

People collect things for many reasons. But for Bob Emery, who collects old hand pumps, the motivation for his collection is simply the fact that he appreciates the function they performed.

“In their times, these pumps were very important. Every farm and home had one,” he says.

Emery’s home near Carlinville, Ill., is a pump showcase, starting in the front yard. The family’s mailbox is attached to a pump and another pump is used as a lawn ornament.

Emery started collecting pumps about four years ago. “Many of them were in pieces. I then restored them.”

His collection consists of 20 big pumps and a dozen smaller ones. Most were made during the early 1900’s. All have been restored and repainted.

Emery’s collection is displayed in a basement museum that consists of a work area, study, and display area. The pump that started the collection is also the most unusual. Manufactured by the Peters company, it has two cylinders. The collection also includes pumps made by Blue Star, Wistrand, Hayes Pump & Planter, F.E. Meyers Brothers, and several Red Jackets.

Different styles of pumps were popular in different parts of the country. Differing geography sometimes played a role.

For example, the rocky terrain in Arkansas led to development of what Bob refers to as the “Arkansas Bucket”. Because it was difficult to dig a well, people would just sink a pipe. A metal cylinder with an opening in it would be dropped down into the pipe to pick up water and bring it to the surface.

Bob’s oldest pump was called a “post pump”. It was used by early pioneers on the prairie. It was made from a hollowed out post with a metal spout and handle.



Emery owns 20 rare deep well pumps.

Several of the pumps in his collection are multi-functional. The upright bar could be hooked to a windmill or a pump jack.

Force pumps were used in homes to force water up the pipe connected to the toilet. The “full body” pump was one that didn’t have an exposed pipe. He owns one made by the Monitor company.

The smallest pumps in his collection are pitcher pumps.

One problem with collecting pumps is that finding information about them is difficult, Bob says.

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## Complete Meal Made From Dandelions

“The Dandelion” is a fun booklet by Jack Sarhage filled with information and recipes for using the common plant. Learn to make dandelion jelly, wines, coffee and more. Send \$2.50 to Jack at 875 River Road, Piscataway, N.J. 08854.

### Dandelion Quiche (Appetizer)

1 9-in. pie shell unbaked (See Note)  
6 eggs, beaten  
1 cup fresh dandelion greens  
1/2 cup (2 oz.) shredded sharp cheese  
1 cup milk  
1 tablespoon instant minced onion  
1/4 teaspoon black pepper

Brush pie shell with small amount of the beaten eggs. Pierce bottom and sides with tines of fork. If using metal pie pan, bake shell in preheated 450-degree F oven until golden brown, about five minutes. If using pie plate, bake shell at 425 degrees F. Cool on rack. Reduce oven temperature to 375 degrees F for metal pan or 350 degrees for pie plate.

In medium saucepan over medium heat, steam dandelions in about 1 in. of water just until crisp tender. Drain well. Arrange dandelions and cheese in pie shell. Beat eggs and all remaining ingredients together with a wire whisk until well blended. Pour into pie shell. Bake in preheated oven until knife inserted halfway between center and outside comes out clean, 35 to 40 minutes. Let stand 5 to 10 minutes before serving. Serves six.

Note: If using frozen pie shell be sure it is deep dish size.

### Dandelion Soup

One quart tender dandelion leaves, washed and drained. In a saucepan melt 2 tablespoons margarine. Add one small onion, diced. Peel and dice a medium potato and add to saucepan. Simmer on low heat, covered, for 5 minutes more. Then stir in 3 1/4 cups chicken stock (canned or homemade), salt and pepper to taste, and cook

gently for 15 minutes. Serve hot with crusty French bread.

### Dandelion Greens With Lentils (Entree)

1/2 cup lentils  
2 cups water  
1/4 lb. bacon, or salt pork, diced  
1 medium onion, diced  
1 lb. dandelion leaves, cooked  
Salt and pepper to taste

Soak lentils in water overnight. DO NOT DRAIN. Cook with bacon, or salt pork, and diced onion until lentils are tender and most of the water is evaporated. Drain greens and mix with lentils. Season to taste and cook until heated through, about five minutes. Makes four servings.

### Dandelion Blossom Corn Cakes (Dessert)

1 cup cornmeal  
2 tablespoons honey or sugar  
Salt to taste (optional)  
1 cup boiling water  
1/2 cup butter or oil  
3/4 cup milk  
2 eggs  
1 cup dandelion petals, green part removed  
1 cup all purpose flour  
1 1/2 teaspoon baking powder

Combine cornmeal, honey or sugar, salt. Stir in boiling water. Add butter or oil and stir until melted or mixed. Add milk, eggs and petals. Sift flour and baking powder; add to batter and blend until thoroughly mixed. Drop from spoon onto hot greased griddle and bake, turning to brown both sides. Serve with syrup for breakfast or as bread for dinner. Or, spoon batter into 12 lightly greased muffin tins and bake at 425 degrees F for 20 minutes and serve.

## Hand Pumps Still On The Market

A Florida company offers shallow well “pitcher” pumps and also deep well hand pumps.

All pumps are made of heavy cast iron. Pitcher pumps stand 16 in. tall and will draw water 25 ft. They’re easy to install and sell for \$49.95 plus shipping.

Deep well pumps can be set up on wells or hooked up to a hose instead of a well so they look like an old pump without the need to pump. Price varies with depth and configuration.

Contact: FARM SHOW Followup, Watersource, 813 689-4909. Boss Pump & Well, 9431 Hwy. 301 S., Riverview, Fla. 33569; Web Site: www.bob.tabor.com



Florida company sells new pitcher and deep well pumps.