

If you're looking for new ways to add to your bottom line, take a look at the money-making ideas featured here and on the next page.

If you've found or heard about a new income-boosting idea, we'd like to hear about it. Send details to: **FARM SHOW Magazine, P.O. Box 1029, Lakeville, Minn. 55044 (ph 800 834-9665) or email us at: editor@farmshow.com.**



Allen Kimball rebuilt these 4 Allis Chalmers Model G tractors to "better-than-new" condition and recently put them up for sale.

### He's Got G's For Sale

If you are looking for an Allis Chalmers Model G tractor, talk to Allen Kimball. Kimball has 4 "better-than-new" G's looking for new homes.

"The original G's had 6-volt systems, but I upgraded to 12 volt," says Kimball. "I went through each of them and completely rebuilt as needed."

Rebuilding included everything from clean up and fine-tuning to a complete rebuild of one that had caught fire and burned. It had no front wheel or tires. Work on it included rebuilding the engine, which cost him \$2,000.

"I will never come close to getting my investment back on it as it took a grocery list of new parts to get it rebuilt," says Kimball. "Another had an engine with a broken crankshaft. By the time I rebuilt it, I probably had \$7,000 in it."

Two of the G's had working engines and transmissions, but still required work. Carburetors and brakes needed to be cleaned and rebuilt. Wheels were often rusted to the point of needing replacement or a rebuild if they had been in dirt too long.

"Corrosion is usually a problem where the tire core comes out," says Kimball. "I re-weld the hole, building it up with my wire welder and then drill out the hole."

Kimball restored his first Model G for parade duty with others following. One came with an original set of cultivators, another with an original disc/plow and two with no implements at all.

"I wanted to put a belly mower on one, but I haven't found an original yet," he says.

One of the G's is set up like a mini road grader. Kimball designed and built a blade that hangs on the original turnbuckle/tool lift bar. This allows him to raise and lower the blade or tilt it to cut at an angle.

"The blade had been used on a larger piece of equipment and came with its own turntable for adjusting the angle," says Kimball. "I kept the turntable and incorporated it into my design for the G."

A pipe mounted to the turntable runs to the rear of the tractor where it mounts to the original drawbar at the rear of the engine. It reinforces the blade as it pushes dirt and serves as the turntable mount for rotating the blade left to right.

Kimball has one G that was dedicated for use in Christmas parades. He decked it out in a Christmas tree with lights that ran off an inverter he installed during the rebuild.

"I would leave the decorations on it all year and pull a trailer with a nativity scene on it," says Kimball.

At age 83 with his wife now 80, Kimball is ready to give up the parades and the G's. He has them ready to sell. Prices range from \$2,000 on up, depending on the work done and implements attached.

"The G with the blade on it is worth \$6,000," says Kimball. "Most people would have thrown them away. I could see they had a future, but it took work and parts."

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One of Kimball's G's is set up like a mini road grader, and has a home-built blade that hangs on the original turnbuckle/tool lift bar.

### Researchers Developing Blueberry Trees

What if blueberries grew on trees instead of bushes? Dr. Wei Qiang Yang at Oregon State University says we may be just a few years away from seeing blueberry trees in gardening catalogs.

"The main advantage of trees is that they would make berries easier to pick and would reduce machine harvesting losses," Yang says. Today, 10 to 25 percent losses are common in commercial operations, he says.

Another advantage is that the rootstock for blueberry trees could adapt to soils that aren't as acidic as blueberry bushes require.

Yang credits a hobbyist in eastern Texas for grafting a rabbiteye blueberry variety on a wild, native blueberry called a sparkleberry, which grows up to 14 ft. on a single tree-like stem.

Collaborating with researchers at other universities, Yang has helped develop the process, working with the sparkleberry seeds and proven blueberry varieties. Trees are planted 3 ft. apart with 10 ft. between rows, as they would be in an orchard.

Yang's favorite blueberry varieties are Duke, Liberty and Brigitta Blue. Aurora and Draper varieties have also yielded well — equal to their bush counterparts. Oregon is Zone 8, so more research would have to be done to see if the blueberry trees could survive in colder zones.

Besides trying different varieties on 3 types of rootstock, Yang says he is experimenting with the best pruning method. Mechanically picked trees would likely be trimmed to 8-ft. tall or less for efficient harvest.

The researcher says he has been pleased with the results, and that in 3 or 4 years home gardeners may be able to buy blueberry trees.

"I think it's important scientifically," he adds. "Because we can change a plant



Blueberry trees make berries easier to pick and reduce machine harvesting losses, say researchers.

from a bush to a tree, there might be other possibilities."

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### Maple-Sweetened Yogurt Launched Family Business

Maple syrup provided the perfect flavor for yogurt made by the Evans family when they needed a new way to make their New York dairy farm profitable. That uniquely flavored organic yogurt helped launch a second business processing yogurt for others so that they now have become an \$8 to \$10 million company.

Sue Evans explains that her husband Dave injured his back many years ago. With 5 children to support they needed to add value to survive with just 50 dairy cows. Initially they diversified by collecting maple syrup, processing and selling it.

Remembering her mother's homemade yogurt topped with maple syrup, Sue began experimenting with yogurt recipes and added syrup as a natural sweetener. She initially used milk from 5 organic certified cows.

"I'd make 5-gal. batches and take it to the neighbors," Evans recalls. "They liked it, which created an instant market that's still producing income for our family today, 16 years later."

She started making 30-gal. batches, and added essential oils for lemon and orange flavors. The family gave away samples in stores, and at fairs, farmers markets and farm meetings.

In 1999, the Evanses built a 24 by 24-ft. building with a commercial kitchen and started marketing locally. When a yogurt aficionado with New York City market ties took an interest, and Evans Farmhouse Creamery yogurt was named as a best yogurt

in a New York Times article, the business took a turn toward major growth.

"At the time, it was one of the only naturally-sweetened yogurts," Evans says. By 2003, the family built a larger processing plant and hired a farm manager. Eventually they sold half their herd.

They helped other farmers get started and processed products for them under different labels.

Currently the Evanses have a 25-head organic dairy and buy organic milk from 6 other small dairies for Greek and regular yogurt, butter and milk they sell under their Evans Farmhouse Creamery label.

Besides being naturally sweetened with maple syrup, Evans notes that the milk is not homogenized so it is 4-percent milk fat, with a creamy layer that appeals to their customers. To be more efficient, the Evanses switched from 1-cup containers to 32-oz. containers.

For their second business, processing yogurt for other businesses, 12 tractor-trailer loads of BST-free milk are delivered each week. The Evanses hired 50 employees to run the business.

"Our kids run the farm. My husband does the books. The business is in our front yard," Evans notes.

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