



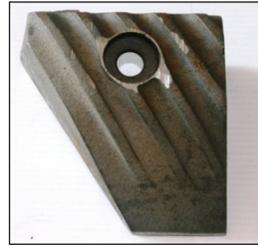
K 501 Kile Thresh Bar



K 506 Kile Thresh Bar



K 513 Kile Thresh Bar



K 514 Kile Thresh Bar



K 515 Kile Thresh Bar

## Kile® Thresh Bars

**Kile® high performance patented thresh bars improve rotor thresh & provide cleaner grain samples for Case IH**

### AFX/Specialty & small tube rotors.

The K506 bar is an all purpose bar. Its extended rasped ramp, begins rasping sooner allowing more crop to rub on itself. These deeper and wider rasps, on each bar, are aggressive yet gentle on the crop, allowing the material to be managed thru the threshing/separating system. K501 extended rasp spiked bar is used, as needed, when cutting rice, corn & beans.

The K514 small tube extended rasp bar is the all purpose bar for small tube rotors, used for small seed and grain to corn and beans. The K 513 small tube spike bar is available with or without a carbide tip. The carbide tip dramatically extends the spike

wear. This is the go-to bar for rice. The K 515 carbide sharp edge small tube bar is used when crop material needs to be ‘sized’ for better management in the concave or separating area. (Sizing assists in corn shuck shredding, green stem soy beans and rice balls, for managing rotor loss).

Kile® Thresh Bars are noted for the following features:

- High performance bars for Case IH rotors
- Reduce over-threshing
- More surface area for exceptional crop feeding
- 30-50% larger surface area per bar than OEM
- 40 degree ramp angle

- Enhances the separation of material for a cleaner tank sample
- Aggressive feeding yet gentle on all crops
- Made in the USA of cast chrome alloy (high impact resistant) excellent wear ability
- Small tube bars, with carbide, maintain spike integrity

Visit Kile’s website for prices, dealer list, & other bars.

Contact: FARM SHOW Follow-up, Kile Machine and Manufacturing, Inc., 401 Squires Road, Rosalia, WA 99170 (ph 509 569 3814; infor@kilemfg.com; www.kilemfg.com).

**Reader Inquiry No. 97**

## “Vinegar Guys” Sell Raw Vinegar In Bulk

After years of seeing the benefits of feeding raw apple cider vinegar to his livestock, Brian Buessing decided to get into the business of offering it to others in bulk. Unlike processed vinegar, the raw form still has the acetic acid bacteria or Acetobacter that help transform apple cider and wine into vinegar. According to Buessing, the snotty looking material suspended in the vinegar is referred to as “the mother.”

“The mother stays alive in the raw vinegar until it’s pasteurized and filtered,” he explains.

Buessing and other long-time users of vinegar as a supplement suggest that it’s the presence of the mother that produces the most benefits. He cites customers who claim improvements in overall health and productivity.

“One Pennsylvania dairyman told me he’s getting the same milk production with 20 percent less feed,” says Buessing. Buessing says he has been feeding raw vinegar in his diversified livestock operation for about 5 years. “The most obvious change is shinier hair coats and bright eyes,” he says. “I also don’t have problems with foot rot or pink eye any more. My pigs reach market 10 days

to 2 weeks earlier and on less feed.”

Usage recommendations vary. The raw vinegar can be provided to animals free choice in water or in feed. Buessing suggests users find what works best for their operation. He does offer in-depth recommendations on his website. General recommendations for sheep and cattle are 4 to 6 oz. per 1,000 lbs., but 150-lb. calves receiving it in water may get 3 oz. a day. He suggests giving pigs and chickens 3 to 4 gal. of vinegar per ton of feed.

“I think it was better known how to use it in our grandparents day,” he says. “It is almost like we are rediscovering how to use it.”

Buessing bought his raw vinegar distribution business from his former supplier, a fellow grazer. He now ships raw vinegar across the country. Acetobacter occur naturally in the air, and anyone can make raw vinegar. However, the process is slow.

“Our supplier adds Acetobacter to apple cider to speed the process and reduce the cost,” explains Buessing.

Keeping costs down, especially shipping costs, is the biggest challenge Buessing



**Brian Buessing fed raw apple cider vinegar to his livestock for years and saw the benefits, so he decided to get into the business of offering it to others in bulk.**

faces. He now has warehouses set up in several states around the country that make shipping more economical. However, costs can still vary locally depending on available shippers. While he can ship to Canada, shipping costs may discourage potential customers. Buessing is hoping to add more dealers and warehouses to his network.

The bulk vinegar retails for \$3 per gal. in 275-gal. totes. It’s also available in 55-gal. drums in 4-drum pallets for \$3.25/gal. Organic raw ACV is priced at \$5.50 per gal. in 4-drum pallet loads.

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