



Tony Schultz grows most of the ingredients for his pizza on his 80-acre Wisconsin farm.

“Pizza Farm” Grows All The Ingredients

Stoney Acres Farm is more than a venue that serves good pizza. Tony Schultz and his crew not only make the pizza, but they also grow most of the ingredients for the pizza on Schultz’s 80-acre Athens, Wis.,

farm. Tony Schultz credits Robbi Bannen and Ted Fisher of Stockholm, Wis., as the pizza farm pioneers who inspired him to diversify the Community Supported Agriculture (CSA) operation he started in 2006.

“Everyone likes pizza, and people want to support local, diversified, family farms,” Schultz says. Add live music, an on-farm small-batch brewery, and a pastoral farm setting, and it turns into a pizza party every Friday and Saturday night between April and early November. The menu offers pizzas using available ingredients from the freezer or fresh from the garden that are baked in less than two minutes in wood-fired 1,000-degree pizza ovens.

After the farm was featured on Wisconsin Foodie on PBS, the pizza parties grew bigger. It’s common to make 500 pizzas a weekend, Schultz says. While that can be hectic for the 14 or so workers prepping and baking pizzas and serving and bartending, the background work happens the rest of the week.

“A pizza farm has to be a farm first,” Schultz says.

He grows 10 to 20 acres of organic winter wheat to grind into flour for the pizza dough and feed the 90 pigs that become sausage and bacon. There’s hay to grow and bale for the 40 beef cows. They also raise 12 acres of vegetables - 200 varieties in 45 crop families, with a third of an acre of basil to make 55 gals. of pesto, 2 acres of tomatoes, and all the other veggies and herbs that go on the pizzas. Add to that tending bees to produce honey, tapping maple trees for syrup, and growing

mushrooms.

It takes a lot of produce and meat for the fresh 16-in. pizzas as well as the frozen 12-in. pizzas and weekly CSA shares that Stoney Acres Farms provides.

The only things not grown on the farm are purchased gluten-free pizza crusts, oil (Schultz uses a blend of purchased olive oil and sunflower oil provided by a neighbor), and cheese, which comes from nearby creameries.

“I don’t do dairy because I’m not that crazy,” Schultz says, in recognition of the extra labor it would require. He grew up on the farm which was a dairy farm until 1998 when the 50-cow herd was sold.

“I’m in love with my farm. This is my home,” he says. “I’m on a mission to sustain my family farm and make it thrive and put it into a position to be handed down to another generation,” Schultz says. “And I can’t imagine having more fun doing it.”

Check out the website for videos and information about the unique kinds of pizzas served at Stoney Acres Farm.

Contact: FARM SHOW Followup, Stoney Acres Farm, 245728 Baldwin Creek Rd., Athens, Wis. 54411 (ph 715-432-6285; www.stoneyacres.farm; stoneyacresca@gmail.com; Facebook: Stoney Acres Farm).

He Specializes In All Things IH

Devon’s Tractor Parts is an online parts store that specializes in reproduction parts for IH tractors. The business was previously known as Easy Bob’s Tractor Parts.

“I had bought an International 504 tractor that came with a bunch of farm equipment, including a plow. It needed some parts, so I called Bob at Easy Bob’s Tractor Parts for the parts I needed. I asked him if I could trade the plow for parts. He came down to my shop, looked at the plow, and we made a deal. As we were kicking stones in my drive chatting, I told him I was at the end of my rope after running a landscaping company for 15 years. He, in turn, was at the end of his rope with the parts business. After several meetings and a bunch of stars lining up, I was able to sell my business and purchase his. I ran with the Easy Bob’s Tractor Parts name for a few years, then I decided I wanted my name on the business, so we changed it to Devon’s Tractor Parts,” says Devon Wilkins.

Today, the store offers a complete line of replacement parts for most IH tractors. The main business is selling new reproduced parts for International Harvester, primarily Farmall H and up. “We’ve even made a few obsolete parts; we have a fantastic machine shop in town,” says Wilkins. “I take them an idea and a few measurements, and they run with it. Everything we make is made here in Westfield, Ind.” A few used parts are also available from tractors the team has taken apart over the years.

Visit the online store to shop for any make or model of combine, construction vehicle, or tractor. If you need a part that’s not listed, it’s worth calling to see if it’s available but not listed online. Each piece is covered by a satisfaction guarantee and warranty. Prices are kept competitive, and Wilkins ships daily through UPS.

The store will also clean, bead blast, and soak old carburetors and rebuild them with new parts as required, including setting the



Devon’s Tractor Parts online store has parts for most IH tractors.

float level and installing new gaskets. Pricing includes shipping it back to the owner.

“Running a parts business is fun and rewarding, says Wilkins. “We’re a family-owned business; we take pride in everything we do, from the phone call to the care of the

packaging of the part you ordered.”

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Dyck forges Hudson Bay-style axes and hatchets and sells them through his website.

He Forges Iron Rails Into Artisan Axes

When Timothy Dyck acquired about 28,000 lbs. of old train rail from an Alberta, Canada, train museum, he had to find a way to put it to use. Though more than 100 years old, the steel is in good condition.

Dyck decided to forge the steel into axes and hatchets.

“I think there’s 25 years of material there,” he says. He estimates he can make 100 axes out of the steel in a 33-ft. long rail. Dyck has been fascinated with

blacksmithing since he was 13. Supportive parents helped him set up a forge that led to his making a chain mail shirt and items he sold at craft shows when he was in high school.

Now at 33, with his own blacksmith shop in Vermilion, Dyck forges Hudson Bay-style axes and hatchets and sells them through his website. The artisan tools are designed to become family heirlooms and sell for \$650 (axe) and \$450 (hatchet), Dyck has orders

to keep him busy through the end of 2023.

His current line is called 1912 Blackhawk, based on the inspection date on the rail he’s using. The oldest rail he’s used so far goes back to 1908, but Dyck has rail from the late 1800’s that he’ll be making axes and hatchets out of in the future.

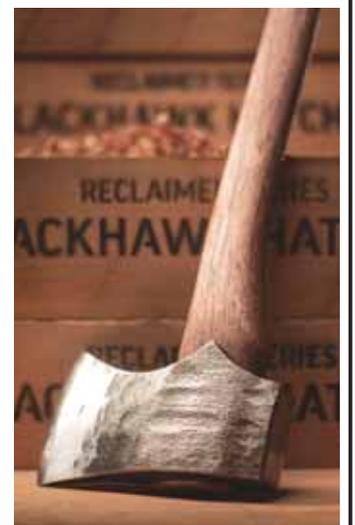
Using the old rail has some challenges.

“It’s very hard and very tough. The steel can get mushrooming on the top, and if you aren’t careful when forging it in, it can leave a crack,” Dyck says, adding that he uses a hardness tester to make sure the steel he uses is good.

He mounts his 4-lb. axe heads on 32-in. hickory handles made by Hoffman Blacksmithing in Tennessee and packages the finished axes with leather sheaths in wooden boxes.

“I’m happy building axes the rest of my life,” Dyck says. “But as an artist, I always have other ideas.”

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Axes are made from old train rail as far back as the early 1900’s.