



Allan Turner's replica "quadricycle" is built to the same width and length as Henry Ford's original. It's powered by a 7 hp engine off an old riding lawn mower.

Home-Built Replica Of Ford's First Car

Henry Ford started his automobile empire in 1896 with four bicycle tires and a motor. He called his first car a "quadricycle". More than 100 years later, Allan Turner, Montello, Wis., decided to do the same thing just for fun. Since completing his quadricycle replica, Turner has been busy taking it to local parades.

"I had the project in the back of my mind for quite a while," says the retired farmer. "It was a chore; there are no plans available. I had to do it all from pictures."

Six months after starting the project in December of 2000, he drove his just-finished replica down the street. It was June 4th, 105 years to the day after Ford had taken his quadricycle for its first spin.

The replica "quad" is built to the same width and length as the original. Bicycle tires and drive mechanism also duplicate the original. Turner did draw the line at building his own engine as Ford had done.

"I wasn't about to try that," he says. Instead, he used a 7 hp Clinton engine off an old riding lawn mower. "The hub and axle were off an old Allis Chalmers combine. Most of the other parts were things I had laying around."

Like Ford, Turner used different size pulleys to build his two-speed belt drive and used a chain drive from it to the axle. One change Turner made was to install a reverse gear.

Like the original, the steering mechanism is a simple tiller affair. Springs were made



This collection shows many of the car's drive parts. The hub and axle are off an old Allis Chalmers combine.

from an old leaf spring he found at a junk yard and cut down to size.

"I spent about a month on the front axle," says Turner. "The steering mechanism is an automotive type with drag link and tie rods. I had to fabricate everything to keep it light and looking like Ford's. I made it as authentic as I could."

Contact: FARM SHOW Followup, Allan Turner, W3510 Gillette Ave., Montello, Wis. 53949 (ph 608 297-2316).

"Outhouse Man" Waves To Passersby

When folks drive into Bernard Hanson's yard, they're likely to see an old guy waving at them through the open door of an outhouse.

The Wrenshall, Minn., farmer mounted an old chicken house fan on top of the outhouse's roof. A length of light duty cable runs from a crank on the fan down through the roof to the man's arm, so that when the fan turns, the arm goes up and down.

The outhouse sits not far from the road in front of Hanson's yard. The man has a plywood body that's "dressed" in old clothes.

"People slow down and smile when they see the man waving at them," says Hanson. "I made it as a tribute to my Uncle Henry. Back in the 1930's he would often use the outhouse without closing the door, and whenever someone would drive by he waved at them."

"My son, who's an artist, carved the head."

Contact: FARM SHOW Followup, Bernard Hanson, 2860 County Rd. 102, Wrenshall, Minn. 55797.



"People slow down and smile when they see the man waving at them through the open door of the outhouse," says Hanson.

World's First "Moose Milk" Farm

Moose milk contains about twice as much protein as cow's milk and about five times more fat. It also contains essential amino acids at levels much higher than cow's milk and has a high concentration of Lysozyme, an enzyme which helps destroy bacteria and increases the body's resistance to disease.

According to writer Bryan Alexander in the British magazine, *Farmer's Weekly*, those facts were discovered by a Russian scientist at a moose research farm who was surprised when he discovered that drinking moose milk had apparently healed his stomach ulcer. He contacted doctors at a nearby gastro intestinal treatment center who started using moose milk to treat severe ulcers. Results have been fantastic, with more than 87 percent of serious ulcers completely healed after a 21-day course of treatment. They also use it in the treatment of cancer. Not as a cure but to build up patients' immune system.

The Sumarokova moose farm in Russia, owned and operated by the government, now runs a herd of 58 moose exclusively for milk. The period of lactation for moose is 120 to 140 days, from mid-June until September, so a supply of moose milk is frozen for later use.

The Ivan Susanin Health Centre has a contract with the moose farm to buy 500 liters of moose milk a year. Farm workers say moose have proven to be very difficult to domesticate. Despite their docile cow-like appearance, moose can be dangerous. They often weigh well over 1,000 lbs. Most of the milking is done by hand but it's easier on the back than milking a cow because they're so tall an average size person can stand up during milking.

Farmer's Weekly (www.fwi.co.uk)



A moose farm in Russia runs a herd of 58 moose exclusively for milk. Scientist Alexander Minaier is shown here dwarfed by an adult moose wearing a radio collar.



Most of the milking is done by hand. Moose milk is used in the treatment of ulcers and cancers.



Over the past 10 years, Merv Brandt has traveled thousands of miles serving up whole beef roasts and steaks. They're cooked in a giant vat of oil on the end of a pitchfork.

Pitchfork Fondue Still Going Strong

More than 10 years ago we reported on a "hot" new idea in cookery: Pitchfork Fondue.

At that time, Merv Brandt of Craven, Saskatchewan, had just start a catering business serving up whole beef roasts and steaks cooked in a giant vat of oil on the end of a pitchfork (Vol. 16, No. 5). The highly entertaining idea caught on fast and over the past 10 years Merv has refined the idea and traveled thousands of miles catering to events of every kind.

He cooks up meals in minutes in a 100-year-old cast iron cauldron that holds 40 gal. of oil. His catering trailer holds an entire kitchen where he does other cooking as well.

Meat is fondued at 385 degrees, which locks in flavor and prevents oil from penetrating the meat. It takes just 3 1/2 min. to fondue 25 steaks.

Pitchfork Fondue has been such a success Brandt started selling franchising the concept, setting up franchisees with everything needed to succeed. "You've got to see one of our events to understand just how successful and entertaining it is," he says.

Contact: FARM SHOW Followup, Merv Brandt, Merv's Pitchfork Fondue, Box 190, Craven, Sask. SOG 0W0 Canada (ph 306 543-3388;

Website: www.mervpitchforkfondue.com).