



Scarlette Rouse made this wooden rocking tractor for her grandson's first birthday.

Wooden "Rocking Tractor" Was Her Gift To Grandson

"I made this wooden rocking tractor for my grandson's first birthday. He's my fifth grandchild and I've made something special for each one," says Scarlette Rouse, Seven Springs, N.C.

She got the idea after her son was injured in an accident two years ago. The grandson she made the rocking tractor for is his son.

"He stayed in ICU for 48 days, then a step-down unit for 20 more days, and then rehab for 23 days," says Rouse. "When he was in rehab I read articles from FARM SHOW to him and when he was resting, I'd sit in the corner looking on the computer for a project.

When I saw the rocking tractor, I knew it was the one."

It took Rouse 70 hrs. to make the tractor. Much of that time was spent "tweaking" the pattern. "There are about 170 pieces I had to cut and it weighs 57 1/2 lbs. I didn't paint it - I just polyurethaned it because I love the look of wood. After the photos were taken I had some New Holland decals made and put on the tractor, along with my grandson's name."

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Doug Snider mounted a 5-gal. ice cream maker on back of his Allis Chalmers B10 garden tractor. It's belt-driven off tractor's mower deck.

Tractor-Powered Ice Cream Maker

Whenever Doug Snider feels like having a little ice cream, he just starts up his 1960's Allis Chalmers B10 garden tractor. That's because Snider mounted a 5-gal. ice cream maker on back of the tractor that's belt-driven off the mower deck.

"My wife calls it our DQ 21. The DQ stands for Dairy Queen and the 21 stands for how many quarts of ice cream it can make. It takes about 45 min. to make 5 gal. of ice cream. The ice cream comes out perfect," says Snider. "I can make ice cream with the rig setting still or while driving in a parade."

He modified the tractor's rear end gearing to slow it down while operating the freezer. A tachometer installed on the tractor's dash lets him know how fast the paddles inside the bucket are rotating. "The tachometer also lets me know when the ice cream is almost ready, because as the ice cream gets thicker the engine will start pulling down a bit and the tachometer will drop." A thermometer is also mounted on the dash and lets Snider know the temperature of the water and ice that's used to make the ice cream.

A homemade stainless steel bracket supports the bucket. "The bracket is hinged so after we're done making ice cream, I can remove the belt and tip the bucket backward to dump out the ice and salt that I save to use when making the next batch."

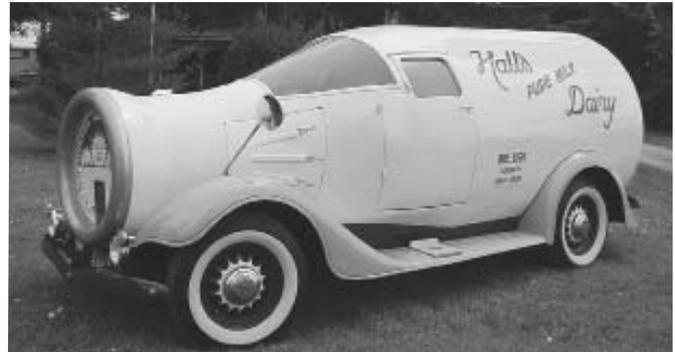
He bought the freezer from an Amish community, which had used a "hit and miss" engine to operate it.

"At the time I thought we'd just use the freezer for family affairs so I didn't overhaul the tractor. But within two years, we had made more than 300 gal. of ice cream. We started donating ice cream at social parties for friends and neighbors and at community projects, so I decided to restore the tractor and make it look really nice."

Snider says he's willing to make garden tractor-powered ice cream freezers for others if there's enough interest.

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FARM SHOW



In 1938 Alf Hall created this bottle-shaped truck as a marketing tool for the family's dairy. His son Barry recently restored it.

Bottle-Shaped Milk Truck

When Barry Hall saw a bottle shaped truck at an automotive flea market in the early 60's, he recognized it immediately. His father Alf Hall had created it as a marketing device in 1938 for the family's small Toronto dairy. It had changed hands with the dairy in the 1950's.

After waiting for the owner for three hours, Hall left for lunch. When he got back, the bottle truck was gone.

Hall finally tracked it down in 2003. The truck had spent most of 40 years parked in a field. He bought it and took it home to begin restoration.

The basic chassis was the International C-1 light pickup introduced in 1935. The original 6-cylinder, Triple-Diamond, flathead engine and 3-speed transmission were still intact, as was the body skeleton. It was made of 2-in. steel bands with 4-in. pipe for the front lip and 3-in. pipe for the base of the bottle, all curved to the bottle shape.

"The sheet metal, particularly over the neck, was in bad shape," recalls Hall. "We

found a mouse skeleton in one cylinder. If there was a nest, it must have burned up when we got the engine running."

The original lettering and pinstripping were restored. Though it looks good on the outside, Hall says the work continues.

Freelance automotive writer C. Dan Pannell says the Hall Dairy Bottle truck may not have been unique. "I had seen bottle trucks like the Hall's truck before," he says. "Dairies of the 1930's commissioned the building of them. They were built on a different vehicle chassis, so to my knowledge, none were identical."

A variation of the foregoing was printed in Old Autos newspaper, and this condensed version is provided with permission.

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Food For A Barn Raising

"I was recently going through an old hand-written recipe book that belonged to my great-grandmother and found a listing that gave me a great peek into the past," says Rachel Martin, Charles City, Iowa.

"Barn raisings were quite the events during those early years of our country. When a new barn needed to be built, all the neighbors and friends would get together on one day to put it up. This still happens in some communities where people are neighborly.

"I was astounded by the amount of food that was prepared in one day by the women. Here's the list I found under the heading, *Food For A Barn Raising*:"

- 15 lemon pies
- 500 doughnuts
- 15 large cakes
- 3 gallons apple sauce
- 3 gallons corn starch pudding
- 16 chickens
- 3 hams
- 50 lbs. roast beef
- 300 light rolls
- 16 loaves bread
- 1 crock red beet pickles
- 1 crock pickled eggs
- 1 crock cucumber pickles
- 6 lbs. dried prunes, stewed
- 1 large crock stewed raisins
- 5 gal. stone jar white potatoes
- 5 gal. stone jar sweet potatoes

Provides enough food for 115 men.

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