

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.



Roasters are powered by propane and electricity. The grain is augered into the roasting drum, then moves to the cooler before being loaded into a truck, wagon or storage bin.

They Offer Custom Grain Roasting Solutions

Grain roasting involves passing grains through a flame, which breaks open the grain cell walls. This process destroys molds and lowers toxic enzymes in the seeds to safe levels.

Roasting cereals, soybeans, corn, barley and wheat eliminates anti-nutritional factors, enhancing protein availability and making grains more digestible for cattle. It can help boost farm performance and overall efficiency.

Schnupp's Grain Roasting has provided this service to farms of all sizes since 1974, and throughout the decades, has expanded its offerings into the surrounding states of New Jersey, Maryland and Delaware.

"Our Roast-A-Matic grain roasters are designed and constructed to give years of trouble-free service, operate economically, work as efficiently as possible, and increase profit dollars," says a Schnupp's company spokesperson. "We specialize in manufacturing roasters to fit the needs of each customer."

Schnupp's offers a complete range of roasters with capacities from 1 1/2 tons up to 20 tons of grain per hour. From the portable Model 50, ideal for small mills or 100-cow dairies, to the large Model 5815SS, farmers can find the exact capability they need.

Roasters are powered by propane and electricity. The grain is augered into the roasting drum, then moves to the cooler before being loaded into a truck, wagon or storage bin.

"At Schnupp's, our Roast-A-Matic machines all include built-in safety measures. If anything goes awry, the machine's default setting turns to safety and shuts down."

Schnupp's encourages interested customers to connect with their team to discover the best roasting options for their operation. Staff will review pricing and schedule a farm visit to finalize the details.

Contact: FARM SHOW Followup, Schnupp's Grain Roasting, 416 Union Rd., Lebanon, Pa. 17046 (ph 717-865-6611; joel@roastamatic.com; www.roastamatic.com).

Idaho Pasture Pigs Gaining Popularity

There's a breed of pig making an impression on homesteads across the country.

"Idaho Pasture Pigs (IPP) were developed from KuneKune, Old Berkshire and Duroc pigs," says IPP Registrar Jodi Cronauer. "Each breed brought something desirable to the mix, including the KuneKune's upturned snout, which was important for their ability to graze. The Duroc added quicker growth and longer length, and the Berkshire added nicely marbled meat and a good mothering ability."

Cronauer shares that the IPP was developed by Gary & Shelly Farris, who started selling breed stock in 2012.

"White Bison Farm purchased a trio in 2012 and had the pigs flown in from Idaho to Pennsylvania," she says. "In 2013, the Farris' decided to get out of raising pigs altogether, and White Bison Farm purchased the rest of their stock, including all the lineages. My husband Dave and I knew that the only hope of preserving this amazing breed was to start the Idaho

Pasture Pigs Registry, so that's what we did."

The original goal was to create a good-natured animal that would graze rather than root, maturing out to a medium-sized pig. As a result, Idaho Pasture Pigs are hearty, medium-sized, and have good dispositions and mothering abilities.

"What makes Idaho Pasture Pigs stand out from similar breeds is their ability to graze and grow quickly on a primarily grass-based diet and to produce a better carcass at butcher time," Cronauer says. "Combined with their pleasant personalities, they make the perfect homestead pig and are currently one of the most popular swine."

She shares that the Registry works to uphold these breed standards.

"It amazes us how often we hear 'this pig is perfect' or 'I hope no one ruins this breed like has happened to other breeds.' That's the goal of the Idaho Pasture Pig Registry—preserve this breed for years to come."

Grass-fed meat is higher in omega-3 fats and more marbled than traditional pork.

Pulse Crops Get Marketing Boost

Lentils and chickpeas are getting a big boost as soil-building cash crops from the Dakotas to Washington and Oregon. For nearly 40 years, Montana farmers have produced, processed and promoted organic pulse crops through Timeless Seeds, a company started by four Montana farmers. By 2024, Timeless had grown to more than 20,000 acres under contract. Acquired by MAD Markets, a public benefit corporation, opportunities to produce the pulse crops are exploding in Montana and neighboring states.

"We hope to triple the number of acres grown," says Alex Heilman, MAD Markets CEO. "We increased contract acres by about 25% in 2025 and plan to continue increasing acres dramatically."

Montana will remain the main production area. However, MAD Markets has signed contracts with farmers from North Dakota to Nebraska and westward to Washington state.

Primary goals for MAD Markets include improving soil health on farms and expanding market demand for the crop.

"Having pulse crops in a cropping rotation is key to soil health," says Heilman. "We want to amplify the markets for them."

MAD Markets began as a brokering partner for farmers as part of MAD Agriculture. That Colorado-based organization was formed in 2019 to promote regenerative agriculture. It's grown rapidly from promotion to providing financing, land and business planning, as well as other resources for regenerative farmers. In 2024, MAD Markets became a stand-alone organization.

"Regenerative farmers need technical assistance with on-farm support, capital and partners to sell to," says Heilman. "Our job at MAD Markets was to find end users. However, the missing middle was processing."

Timeless Seeds had long since developed the processing needed. They'd also developed a broad array of trademarked lentils and chickpeas and built a national and international reputation for quality.

"Acquiring Timeless Seeds and moving out of a non-profit to a public benefit corporation made sense if we wanted to move the needle on regenerative farming," says Heilman.

"Most of the acres we contract for are organic," he says. "But we're also working



Timeless Seeds developed a broad array of trademarked lentils and chickpeas.

with non-desiccant-sprayed, non-GMO crop acres. We're working with both individuals and grower groups."

MAD Markets also represents the Perennial Promise Growers' Cooperative (PPGC). The co-op accounts for 30% of Kernza acres.

"We do their processing and contract with the end user," says Heilman. "The challenge is to build a base of suppliers while building demand from end users. It isn't easy to get a food company to work with a new product like Kernza. It requires testing, recipe development and more."

In the case of Timeless Seeds, MAD Markets has growers, processing and a current list of customers. While the challenge is to increase all three, the timing is right, explains Heilman.

Timeless Seeds products are available on the Timeless Food website and through the MAD Markets distribution system. The Timeless Food website includes an extensive recipe section for lentils, chickpeas and more.

Farmers interested in contracting with MAD Agriculture/Timeless Seeds should contact the company agronomist, Joseph Kibiwott.

Contact: FARM SHOW Followup, Timeless Seeds, Inc., P.O. Box 331, Ulm, Mont. 59485 (ph 406-866-3340; joseph@timelessfood.com; www.timelessfood.com; www.madmarkets.com).



"What makes Idaho Pasture Pigs stand out from similar breeds is their ability to graze and grow quickly on a primarily grass-based diet and to produce a better carcass at butcher time," Cronauer says.

It's known for its deep red coloring and sweeter flavor. Still, between 10% and 20% of the IPP's diet should come from grains and minerals. A deficiency in minerals will cause the pigs to root in the ground to locate them, rather than grazing. Expect the boars to mature to 350 to 450 lbs. and the sows to 250 to 350 lbs. The breed will reach a butcher weight of 230 to 250 lbs. in approximately 10 mos.

Idaho Pasture Pigs are exceptionally friendly, with a calm and curious disposition. Any animals that show aggression should not be bred to keep the trait out of the gene pool.

The upturned snout is key, as it allows the pigs to be efficient grazers. They tend to be hairier than other pigs, making them exceptionally cold-hardy. Likewise, IPP sows make excellent mothers and need minimal birth assistance. The average litter size is 5 to 7 for a first-time mom, and 8 to 10 thereafter.

Cronauer believes potential owners should seek to gain as much information as possible.

"Talk to owners and breeders in your area. You can find additional information on the breed itself, the breed standard, shelters, the importance of minerals in their diet, and connect with registered breeders on the IPPR website."

Further information can also be found in Cronauer's book, "Raising Pigs on Green Pastures."

Contact: FARM SHOW Followup, Idaho Pasture Pigs Registry (IPPR), 711 Karls Ln., Laona, Wis. 54541 (ph 715-674-2287; idahopasturepigregistry@yahoo.com; www.idahopasturepigregistry.com) or Idaho Pasture Pig Breed Association (IPBPA) info@idahopasturepig.com; www.idahopasturepig.org).