

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.

Aron and Laura McReynolds have been growing lavender since 2016. They sell natural products made from the plant at their farm store.



Lavender Crop Turned Wisconsin Farm Purple

Since 2016 Aron and Laura McReynolds have developed a thriving new business on what was a worn-down, 40-acre Wisconsin farm. The farm has created a buzz among locals while attracting millions of bees to the purple flowers.

New Life Lavender is located in rural Baraboo, not far from the Wisconsin Dells, a popular tourist destination. Laura McReynolds says their proximity to the Dells has certainly helped the business, along with lots of media coverage.

"Many people who come up to the Dells just once a year now make sure to stop in here, too," Laura says. "That's the biggest joy, developing those friendships."

New Life Lavender is open seasonally, from early June to late September, Tuesday to Saturday. It's also open for special farm tours and special events during the off-season.

"We started the business because we had a change in our lives and were looking for something that would involve our whole family." They'd sold a pharmacy business in Kansas, moved to Wisconsin in 2014, and often drove past the 40-acre abandoned farm site. Laura grew up on a hobby farm in Wisconsin and Aron spent his youth on a large wheat and cattle ranch in Kansas, so they decided that purchasing the 40-acre tract might be a good investment. They did

extensive cleaning and remodeling, then built a farm store in early 2016.

To get ideas they traveled to several lavender farms in the Midwest and spent some time in Door County on Lake Michigan. Door County is known for its cherry orchards, which gave the couple another idea.

In the spring of 2016 they planted 600 cherry trees, 4,000 lavender plants, and built a farm store. A year later they opened the business and it's been growing ever since.

"We wanted a place for people to visit and just relax for a while," Laura says, noting that lavender has a wonderful aroma. "People take a deep breath, decompress from their electronic devices, and connect with family and friends, face-to-face."

One half of the store consists of a gift shop with cherry and lavender products, such as essential oils. The other half of the store has an open area for guests to relax. A café serves a delicious lavender cherry pie that Aron makes, and a popular lavender ice cream, among other items.

"I think that's what people enjoy the most, the good food and the beauty of the store and just seeing our whole family working together," the McReynolds say.

Contact: FARM SHOW Followup, New Life Lavender & Cherry Farm, E10766 County Rd. W, Baraboo, Wis. 53913 (ph 608 477-4023; www.newlifelavender.com).



Darryl and April Anderson converted their 2,800-bu. grain bin into this all-season bed and breakfast destination.

Grain Bin Bed & Breakfast

"Ours is the first Canadian all-season bed and breakfast in a grain bin," says April Anderson, who operates Alive Sky Lodge on her family's farm near Rosetown, Sask. "I'm addicted to building and decorating and saw a need for new accommodations in our area. We first built a lodge, and then decided to do something unique on the farm."

She and her husband, Darryl, had seen other grain bin conversions and decided to convert their 2,800-bu. Westeel bin that stands next to the farm's newer and larger bins.

"We fitted it with some luxury items so people feel like they have the comforts of home," she says. Those include marble tile floors and countertops, a clawfoot tub and standup shower, and two fireplaces. At the same time she incorporated a country feel - a chandelier hangs from a barnboard false ceiling, and the bed headboard and other furniture is made of Canadian maple.

Having worked on many remodeling projects, Anderson knew it would be more expensive and take longer because of the bin's round shape. The project took about a year, working mostly in the winter and during slower times on the farm. The building includes a proprietary in-heat flooring system, and Anderson trademarked the design as BINcredible™.

The grain bin B&B was ready for guests in the summer of 2017, complete with heat and AC for year-round use. It has a wrap-around

deck with a fire pit, private hot tub, and a view of the farmyard and prairie sunsets.

"Many guests say it's the best night's sleep they've ever had because it is so quiet and peaceful," Anderson notes. "Our main goal is agritourism," she adds. "So we've taken people on combine, tractor and even semi-truck rides to the grain elevator. We are revamping our barn and pastures so people can more easily see goats and chickens we will have this summer."

Country-style breakfasts of French toasts, eggs and home-baked treats are delivered to guests in vintage coolers. The BINcredible has been a popular addition, Anderson says, and is booked into September 2020.

While she loves being a host and running a B&B, she notes that people who are considering doing something similar need to understand the work involved.

"Before you do it, set your alarm every day for 6 a.m., make breakfast for 10, keep enough food on hand always for that many people, wash all the sheets every day, do chores, and do daily bookwork," she says. "You have to love being with people and being a host. If it's just for the money, don't do it."

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Country decor inside bin home includes a chandelier that hangs from a barnboard false ceiling.

Bacon Vending Machine Created Sizzle In Ohio

When the Ohio Pork Council hatched the idea of a bacon vending machine to promote pork sales, they didn't imagine it would create a sizzling media storm worldwide. Meghann Winters spearheaded the project in the fall of 2018.

Winters located a used candy vending machine and had the unit retrofitted to deliver cooked bacon strips or bacon bits for \$1. Corporate sponsors Sugarland, Smithfield and Hormel donated packages of cooked bacon and the Meat Science Club at the University stocked the machine 4 or 5 times a day for the 8 days that the machine was open for business at The Ohio State University. Winters says they sold more than 275 lbs. of bacon during the trial period, with the money going to the Meat Science Club.

To promote the concept, Winters sent a

press release to local media and within hours the story had gone viral, generating more than 1,100 news articles and 6,470 mentions on social media within a week. More than 40 states and 5 foreign countries carried the story.

The machine gained even more national attention when she and her boss, Bryan Murphy, appeared on the national TV news program, Fox and Friends.

Contact: FARM SHOW Followup, Ohio Pork Council, New Albany, Ohio (www.ohiopork.org).

Students at Ohio State University line up to buy bacon products from a vending machine, the first of its kind in the U.S.

