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THREE "FEET" ON EACH SIDE MOVE UP AND FORWARD TO MOVE TRACTOR AHEAD

World's "First And Only" Walking Tractor

Stanley Reynolds, Wetaskiwin, Alberta, recently finished restoring what he claims is the only "walking tractor" in the world - a six-footed "Multi-Ped", made in Alberta in

Reynolds's "walking" tractor has three 9-ft, long steel pads, or feet, on each side operated by rotating cams. The cams are powered by the rear axle of a 1936 Case model S tractor - the heart of the machine. As the cams rotate, they lift the feet up and down, propelling the tractor ahead.

"It was designed for use on soft or muddy ground, or to work in the woods," says Reynolds, who exhibits the tractor at his onfarm museum which features hundreds of antique tractors, trucks, planes, military vehicles, etc. "The feet on each side of the tractor move in sequence. One foot lifts up, goes forward, and comes down, then the next foot does the same, and so on. A hydraulic cylinder is used to stop the forward motion of either walking assembly in order to turn the tractor. When the operator

hits a lever, the feet on one side stop while the other side keeps going. The bottom of each foot is lined with a rubber pad to improve the grip on hard surfaces.

'The walking tractor was designed and built under the supervision of Edward Snell who was one of the owners of a lumber mill at Pigeon Lake, Alberta in the 1930's. He sold lumber to my father in the 1930's. Snell used it to pull logs to the mill. It was thought that feet that 'walked' would work better than wheels. It worked alright on level ground but not on rough ground because each foot lifts up only about 1 ft. The tractor was never manufactured because Snell was unable to sell enough shares in the company. I got the tractor in 1960."

The tractor is powered by a 4-cyl. gas engine that has 20 drawbar hp.

For more information, contact: FARM SHOW Followup, Stanley G. Reynolds, Reynolds Museum, 4118-57 St., Wetaskiwin, Alberta, Canada T9A 2B6 (ph 403 352-5201 or 352-6201).

Photo by Amy Jo Brandel, Agri News Never-used thresher is owned by Jerry Flicek (seated). Also shown are Dave Preuhs (left) and Bill Thelemann, who are both with the Pioneer Power Association.

"IT'S A PRICELESS ANTIQUE"

1948 Case Thresher Has Never Been Used

"It's still in its original shipping condition

and is a priceless antique. As far as I know there's not another one like it in the world." says Jerry Flicek, New Prague, Minn., who recently bought a 1948 Case thresher that was never used.

The thresher, bought brand new in 1948 by a local farmer, still has the lug wrench and pulleys wired to the outside just like when the manufacturer shipped it by rail to New Prague 45 years ago. Wooden blocks still hold the threshing blades in place, and a crate holds belts and other parts. Even the grain weigh scale has yet to be mounted.

Flicek doesn't ever intend to assemble the thresher or run even a single bundle of grain through it. "You run a bundle through it and it would be like all the others," says Flicek, who worked on a threshing crew at one time before entering the Air Force.

Flicek says he had known about the Case thresher for many years because friends interested in antique farm equipment frequently talked about it. "I couldn't believe it until I saw it. It's unreal to see a thresher still in its original shipping condition."

A farmer named Edward Novak ordered

the thresher from a New Prague Case dealership in 1948 on condition that it arrive before harvest. However, the thresher wasn't delivered until after harvest, and the dealer got stuck with it. It cost \$1,300 when purchased new. "It stayed with the implement dealer. Since the need for threshers was declining due to combines, and because that was the last year Case made threshers, the machine never got sold," says Flicek.

The longer the dealer kept the thresher, the more he became attached to it. He had several offers to buy the thresher, but never sold it. After he died, his son had an auction where Flicek bought the thresher, bidding against farm machinery collectors from across the U.S. He won't say how much he paid. Dave Preuhs, a past president with the Pioneer Power Association, says a similar used model would probably be valued at \$100, but says this thresher's value is at least 50 times that. The thresher's permanent home is at the Pioneer Power Association's show site near LeSueur, Minn.

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CUSTOMERS COME FROM ALL OVER U.S.

She Makes A Living Selling Edible Flowers

Business is "blooming" for an Ohio woman who's capitalizing on the fact that first class gourmet restaurants all over the world now say no meal is complete without a few edible flowers on the plate. Wendy Fisher of Gibsonburg caught onto the new trend early and now makes a living selling flowers and gourmet vegetables and herbs to restaurants all over the U.S.

Chefs from prestigious clubs across the country, such as the National Press Club in Washington, D.C., call Wendy with their requests and she then ships out the flowers and blossoms needed.

Fisher stumbled onto the fragrant enterprise four years ago when she and her husband started marketing herbs part time to local consumers. When looking for more markets so she could stay home full-time with her two daughters, she and her husband Willie decided to get into the flower business and contacted specialty food brokers to see what varieties were needed.

The edible favorite of chefs are fuchsias because they add lots of color yet won't wilt on a hot plate, which is especially important at banquets where plates are made up ahead of time. Flower blooms are also widely used in salads.

Fisher says anyone with a garden can grow flowers for the table. Nasturtiums, for instance, are ever-bearing, producing edible blooms all summer long. Other tasty blossoms include pansies, snapdragons, roses, dianthus, johnny-jump-ups, geraniums, mums, and calendula. Some flower blossoms are virtually tasteless. Others have sharp flavors such as begonias, which have a tart citrus taste, and calendulas, which taste a little like saffron.

She gets most of her seeds from specialty catalogs, ordering some from as far away as

For more information, contact: FARM SHOW Followup, Wendy Fisher, Fisher Herbs, Rt. 6, Gibsonburg, Ohio 43431.