



5-Hole Choker Trap



Dome Trap



Activity Wheel Trap



The Electrocutor

## World's Largest Mousetrap Collection

You've never seen anything like this collection of more than 5,000 mousetraps owned by Bob Kwalwasser, Renfrew, Penn., at his "mouseoleum."

He has all kinds of mousetraps that kill mice in a variety of ways including drowning, smashing, choking, spearing and cutting them with razor blades. He'll soon be in the Guinness Book of World Records since he bought the collection of the previous record holder, adding it to his own collection which was already the largest in the U.S.

Kwalwasser's traps come from all over the world including some unusual ones from the Philippines, Africa, Asia, and South America.

The oldest mousetrap he has dates back to the 1700's. Some are made from gun parts and others are made of clay. Some even use crossbows to kill the mice.

He also has the oldest patented mousetrap in the USA. It was patented in 1838.

Kwalwasser admires the imagination and workmanship that went into creating many of the traps. "Some of them are very clever. Most of them were made before electric tools were invented."

Here are some examples of the traps he has.

One live trap that looks more like a toy than killer trap captures the mouse when it enters the front to get food. Once captured, the mouse is forced around a wheel.

Kwalwasser says kids like that one.

The "5-hole choker trap" explains itself. When the mouse goes through a hole to get the food, it activates a wire choker which strangles the mouse.

"The Electrocutor" was made in the 1930's. By hooking up two prongs to a baseboard electric outlet or an extension cord, it would supposedly kill mice when they made contact with the copper plates while going for the bait. The directions recommend putting a wet napkin in front of the trap so the mouse's feet are wet when electrocuted. The shock would throw the dead mouse 5 to 10 ft. away from the trap's entrance to make room for the next one.

Other traps are the simple "smasher" traps where the mouse steps onto a lever to get bait and is smashed.

Even with the number of mousetraps he has, Kwalwasser continually looks for more on eBay and at sales. And since new designs come out all the time, he also keeps an eye on his local hardware store.

People can see the collection if they call first, he says.

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Mouse-Like Trap



Deadfall Trap



Deadfall Trap



Pike & Pickerel Trap



"Sawhenge" has three rows of 20 unrepairable chainsaws. A 1946 Allis Chalmers is oldest in bunch.

## "Sawhenge" Grows In Repairman's Front Yard

Drive by Anthony Cardwell's home near Hardinsburg, Ind., and you'll see a rare sight - rows of old chain saws "planted" in his front yard.

There are three rows in all, with 20 saws per row.

Cardwell calls it his "Sawhenge" after England's world famous Stonehenge monument, which is thought to have been built by sun-worshipping natives in pre-historic times.

"Sometimes local people stop by to ask if any new saws have sprouted up," says Cardwell, a retired machinist whose sideline business for years has been to fix chain saws.

"A few years ago I visited 'Carhenge' in Nebraska (FARM SHOW's Vol. 12, No. 6) and was really impressed with it. Right in the middle of a wheat field there are 32 cars arranged in a circle to look like the real Stonehenge.

"One day I was sorting out some old chain saws, trying to decide which ones to repair and which ones to keep for parts. I was going to throw a saw into my pickup when instead, on a whim, I decided to throw it on the ground and it stood up. The ground was soft so the blade stuck. I kept thinking about that

and about Carhenge. Finally I decided to put all my other nonrepairable saws into the ground, too, and arrange them in rows."

That was four years ago. Now Cardwell adds a saw to his collection anytime he gets one that can't be fixed. The saws have blades that are anywhere from 1 to 3 ft. long. To plant a saw he removes the bar and uses a sledgehammer to drive it into the ground before reattaching the engine. He sticks the saws about half way down into the ground, depending on how heavy they are. "Sometimes I'll even start up a saw, then let the blade dig itself into the ground so I don't have to do any work," he says.

He says ninety percent of the saws were given to him. "Many of the saws were in operating condition when I stuck them in the ground, but no one wanted them. The problem is that parts for chain saws are so expensive, you can often buy a new one for less than it would cost to repair it," he says.

The oldest saw in his collection is a 1946 Allis Chalmers.

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Beer fermented in 5-gal. bottles takes from 3 to 10 days. Varying types of grain, amount of water and yeast create different types and tastes of beer.

## Home Brewing Makes A Great Hobby

Ted Enright has his own mini brewery neatly tucked away in the basement of his Crystal Lake, Ill. home. He carries on the tradition of home brewing that started with the Pilgrims and that he feels is closely tied to patriotism.

But maybe the best reason for doing it himself, is the chance to come up with better tasting beer.

Home brewing encourages experimentation, but the government sets a limit to how much beer you can make, "The ATF says I can brew 100 gal. per year for me and another 100 for my wife," he says. "Lots of our friends are brewers too."

Enright uses a store-bought system to make his brew. It was purchased from Advanced Brewing Technology, Grayslake, Ill.

Making beer is quite simple. A predetermined amount of water and grain go into the tank and gets heated between 146 to 160 degrees. Once the grain and sugar separate, you boil the remaining sugar liquid for another hour.

The next step is to cool down the liquid to 80 degrees as quickly as possible using a chiller. Then you add a quart of yeast to aid the fermentation process, which can last from 3 to 10 days. The beer is stored in big 5-gal. bottles.

By varying the type of grain, amount of water, temperature and yeast, you can make a wide variety of beers. "I've made everything from pale ale to porter, stout, pilsner, bock and lager," he says. "You can buy extracts from which to start your batches, but I prefer to make my own so I know what goes into them."

Once Enright has a finished product he takes it to one of the 5 brew clubs in his area. "It's not just drinking the beer that's fun, but also the camaraderie and competition that goes along with it," he notes.

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