



Milk moose? They do in Sweden. Christer and Ulla Johansson get at least 25,000 paying visitors per year to their 59-acre "dairy" farm.

## Swedish "Dairy" Thrives By Milking Moose

Christer and Ulla Johansson have tapped into a lucrative niche cheese market by milking moose on their farm near Bjurholm, Sweden. The cheese they make sells for \$227 per lb. and has yielded a tourism spin-off of at least 25,000 paying visitors per year to their 59-acre "dairy" farm.

The couple milks the moose cows by hand, and makes three types of cheese which they sell to upscale Swedish hotels and restaurants and to tourists on the farm. They make about 660 lbs. of cheese total per year for a gross income of about \$150,000 from their animals, not counting the paying visitors.

"We supply 66 lbs. every year to the Ice Hotel, a large popular international tourist hotel in Stockholm," Christer says. "Moose cheese is a very good cheese. People like the taste."

The Johanssons started their operation in northern Sweden seven years ago. They have eight adult moose and six young calves. They say it's the only moose dairy farm in Europe and that they got their inspiration from some moose milk dairies in Eastern Russia.

When getting established, they obtained orphaned moose calves from animal parks.

The three cow moose currently being milked produce milk from the time they calve in May until the time they are in heat again in September. At birth, their calves (moose normally have twins) are taken away and bottle-fed with their mothers' milk for the first week. For the second week, they get a mixture of their mother's milk and moose milk replacer, and by the third week, they are switched completely to milk replacer.

The cows allow Christer to milk them twice a day.

"They stand still while free in the forest," he explains. "Milking one moose sometimes takes a half hour to 45 minutes if everything is quiet and peaceful but if a car goes by or anything disruptive happens, it can take up to two hours."

Each cow produces about one gallon of



Couple milks moose cows by hand, and make three types of cheese which they sell to upscale hotels and restaurants and to tourists visiting the farm.



Moose cheese sells for up to \$227 per lb. Moose milk contains 12 percent fat and 12 percent protein.

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Since demand for the moose cheese seems to be increasing due to publicity the dairy has received, Christer says he plans to start milking one more moose next year.

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## "Twinned" Farmalls A Big Hit At Tractor Shows

Bill Bradley and his son, Mark, put two Farmalls together into a single rig. The project got the attention of grandson Mark Jr., who started driving it in parades.

Bill says he got the idea for putting the 1947 Farmall BN and 1941 Farmall A tractors together after seeing a picture of a similar unit in a magazine.

"I liked that it was something different and thought that twinning would be more interesting than just restoring a single tractor," Bill says. "It wasn't overly difficult, but took a lot of time because we were working with two old beat up tractors."

Bill says his son Mark is good at "straightening out," welding and painting, so "he made it look good."

"I got in the grease and did the disassembling, took care of getting some machining done, and re-assembling."

Both engines can be used to drive the rear wheels, according to Bill.

He says that when his grandson drives it in the shows, he always has both engines running so he has the option of whichever engine he wants to go with. Normally, he uses the left.

"There's a clutch and a transmission for



When Henry Abel was 25 years old, he got his left arm and right hand caught in a corn picker. Because of the nature of his injuries, doctors decided to attach his left hand to his right arm.

## Swapped Hands Haven't Stopped Illinois Farmer

In 1985, when Henry Abel was 25 years old, he got his left arm and right hand caught in a corn picker. His doctors first tried to save both hands but an infection in his right hand made it impossible.

Because of the severity of the injury to his left arm, Henry's doctors at the Southern Illinois School of Medicine in Springfield, Ill., decided the best thing to do would be to attach his left hand to his right arm.

After a long period of healing, Henry had to retrain his brain to work with the reversed fingers and thumb. Now, nearly 20 years later, he can do most farm jobs, including handling bags of seed and driving tractor with the help of spinners on the steering wheels.

At the time of the accident Henry wasn't married. Later he met and married his wife, Jill, and they are now the parents of four children. They live on a farm that has been in his family for more than 150 years.

In addition to raising corn and soybeans on his Macon County farm, Henry has a small herd of beef cattle which he sells by the quarter to local residents. He has a full-time hired man, J.D. McTaggart, who helps run the farm.

Although he is one of only a few people in the world who have ever had a cross-hand transplant, Henry spends no time worrying



Henry had to retrain his brain to work with the reversed fingers and thumb.

about his handicap. Instead, he keeps busy. Such as his hobby restoring a tractor built by his grandfather, which is said to be one of the world's first gas-powered tractors. The engine is an Anderson 12 hp with horizontal opposed pistons.

The doctors who did the cross hand transfer, Robert Russell and Elvin Zook, are still in practice in the Springfield, Ill., area.



Bill Bradley and son Mark built "twinned" Farmall tractor by joining a 1947 BN with a 1941 A.