

Easy Way To Slice Round Bales

Amos King likes his electric bale saw so much he started selling them. The Italian-made, handheld saw first featured in FARM SHOW way back in 1981 (Vol. 5, No. 3) slices open big round bales or the face of a silage pile with practically no effort.

"We've had one on our farm for about 11 years and wouldn't be without it," says King. "You just set the blade on the bale and turn it on. The cutting surfaces practically pull it into the bale. You don't need to push hard at all unless the hay is wet."

The bale saw has twin fan-shaped faces with two cutting edges on the bottom. The twin faces narrow as they approach the electric motor, controls and handholds.

"The cutting edges reciprocate against

each other about half an inch," explains King. "If you're careful not to push it into wood or concrete surfaces, you can go 6 months without sharpening."

The original Tagliafieno, as it was called in Italy, weighed 39 lbs. Since being redesigned, it now weighs 34 lbs. It's 35 in. long. The cutting blades are 19 in. wide and 21 in. long, tapering to a 4 1/2-in. waist where they meet the power and control half of the machine.

The bale saw operates on 110V current. Sells for \$1,742.

Contact: FARM SHOW Followup, Oregon Ag. LLC, 1150 E. Oregon Rd., Lititz, Penn. 17543 (ph 717 656-0067).

Reader Inquiry No. 28



Electric-operated bale saw slices open big round bales with practically no effort.



Caddy carries trimmer on a pair of cushioned wheels.

String Trimmer "Caddy"

If your back and wrists hurt after running a gas-powered string trimmer, you'll like this new two-wheeled cart that makes the job a lot easier.

The Kwik Whip Cart is designed to accept most existing gas or electric-operated string trimmers. It rides on a pair of large cushioned wheels and has an L-shaped metal tube that the trimmer clamps onto at two different points. The clamp points have anti-vibration pads and adjust easily to different-size trimmers. It lets you trim under trees and other hard-to-reach places with less bending and stretching.

MSRP: \$99.95. Sale price: \$49.95 including S & H. Canadian residents S & H \$54.00. (No credit cards, please)

Contact: FARM SHOW Followup, For further information please e-mail: lukeo@tds.net. Phone number: 320 295-9724. Please allow 2-4 weeks for delivery.

Reader Inquiry No. 7

Profitable Wolfberries Taste Good And Are Good For You

Don Daugs found his first wild wolfberry, or goji, plant while hunting on his friend's Utah ranch. It's presumed that the plants, which have grown in China for centuries, got started in the U.S. when Chinese transcontinental railroad workers dropped seeds or berries. The plants Daugs found were filled with tasty red berries, and he transplanted some to his garden.

That was 2004. This year, he sold \$42,000 worth of seedlings to nurseries and private growers. A 30-ft. row of bushes that he started with 15 plants nets him as much as 100 lbs. of fruit a season, which sells for \$10 to \$15/lb. for dried and up to \$30/lb. for fresh fruit. Leaves used in tea are valued as high as \$25/lb.

Daugs obtained a couple of grants for genetic and nutrient testing so he could identify the best plants for his nursery.

"The end results are that my plants are closely related to China's, and the nutrients are as good or better than plants in China," Daugs says.

Packed full of essential minerals, trace minerals, vitamins and amino acids, the berries have medicinal qualities with high antioxidant content, carotenoids, catechins and other healthful attributes that claim to reduce everything from inflammation to high blood pressure. Daugs lists the nutrients on his website and is a believer in wolfberries. He and his family faithfully eat the fruit and brew the leaves for tea.

The plants are drought resistant, require no fertilizer and thrive from "Duluth, Minn., to Hawaii (zones 3-10)". They prefer alkaline soil with a pH higher than 7. Bare root starts planted in the spring often yield fruit the first year. Wolfberries ripen from late June to first



Don Daugs sells wolfberries to nurseries and private growers. The teardrop-shaped berries range from orange to bright red when ripe.

frost. The teardrop shaped berries range from orange to bright red when they are ripe.

Daugs sells bare root plants starting at \$4.50 each. He offers breaks for large orders (\$2.30/apiece for 500 or more plants). He also offers more mature plants starting at \$8 and \$11. He notes that by the third year plants have side shoots that can be started for additional plants.

His website includes nutritional and growing information and a cookbook for sale filled with wolfberry recipes.

Contact: FARM SHOW Followup, Phoenix Tears Nursery, 1847 South 2400 West, Logan, Utah 84321 (ph 435 753-3656; www.phoenixtearsnursery.com).

Reader Inquiry No. 5