

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.



Philemon Riehl converted a used top loading washing machine into this cider maker. Bottom of washing machine drum is studded with nails that chop up apples.

“Washing Machine” Cider Maker

Philemon Riehl's cider maker chops up apples and literally spins out the cider. His “washing machine” cider maker may be the best small cider maker ever and he gives all the credit to his wife's grandfather, Harvey Miller.

“He's in his 90's and is still making cider with his machine in Colorado,” says Riehl. “We decided to make our own, following his design.”

Riehl stopped at a local appliance dealer and picked up a used top loading washing machine. His only requirement was a clean machine with a good motor and drive.

He cleaned out all the excess wiring and controls, as well as the agitator. He also removed the door.

“I wired it so it is on spin cycle whenever it runs,” says Riehl.

After cleaning it, he replaced the drain hose. He cut an exit hole for the new hose in the side of the machine slightly above the height of a 5-gal. plastic pail.

Riehl used the plastic pail lid to make a screen to catch any larger bits of apple expelled with the cider. After cutting out the center of the lid, he cut aluminum window screening to fit.

“I used a soldering iron to melt it fast to the lid,” says Riehl.

The apple grinder is a nail studded, marine-grade plywood base. It fits in the bottom of the washing machine drum with a hole in the center for the agitator base. The base is studded with paneling nails that protrude about 3/8 in.

“Putting the nails in was the most time consuming part,” says Riehl. “I welded a small nut to a nail for a jig. It gave me the spacing I needed and kept me from smashing my fingers.”

Riehl screwed blocks on the back side of the plywood to keep it flat over the concave base of the drum.

He fashioned a new door out of plywood with sides to hold apples. It has a 3-in. diameter pvc pipe that is mounted off-center and extends into the drum. It stops just above the nails. A wooden plunger is also designed to stop just above the nails when extended into the pipe.

“I start the machine, dump apples into the tray on top, and start dropping them into the



Juice is spun out of drum through pipe. It drains into a plastic pail, which is fitted with a screened lid to catch any larger bits of apple expelled with the cider.



pipe,” says Riehl. “I just keep adding apples until the machine starts to wobble and let it spin until the hose runs dry.”

The nails macerate the apples, releasing the juice, which is then spun out of the drum. It drains through the screening and into the waiting pail.

“The nails chew the apples up fine,” says Riehl.

Cleaning out the machine is fast and easy too. Riehl scoops out the nearly dry pulp after every bushel.

At the end of the day, he removes the nailed platform and the drum. He then washes everything in a bleach solution.

“It's fast. I've made 50 gallons of cider from 17 bushels of apples in a single day,” he says.

Contact: FARM SHOW Followup, Philemon Riehl, 1280 S. 1700 E., Godding, Idaho 83330 (ph 208 320-6094; philjen06@icloud.com).



Developed in Japan as the country's only free-range breed, Akaushi cattle produce consistently tender, highly marbled prime beef.

Heart Healthy Japanese Breed Catching On Fast

Akaushi beef bulls are being used to quickly upgrade beef herds to produce a higher percentage of prime carcasses. Purebred Akaushi cattle bring premium prices thanks to its heart healthy, high quality beef that appeals to consumers, says Bubba Bain, executive director, American Akaushi Association.

“Most cattlemen first buy the bulls to use as a terminal cross and sell back to the branded program or as a premium product,” explains Bain.

Producing premium carcasses is reason enough for the popularity among commercial cattlemen. While the national average for carcasses grading prime is less than 3 percent, Akaushi overwhelmingly produce prime grade carcasses. First generation crosses average 36 percent prime, and select crosses, such as with Angus, average 50 to 55 percent prime.

“A lot of the first commercial breeders are retaining females for upgrading their herd to purebred Akaushi,” says Bain. “If they can DNA verify the sires and dams up to the 15/16 cross, they're considered purebred Akaushi.”

The breed was developed in Japan as the only free-range breed. Males reach 1,700 to 1,800 lbs., and full blood females reach 1,000 to 1,100 lbs. Male birthweights average 72 lbs., and female birthweights average 68 lbs. For 150 years, the Akaushi were carefully bred to produce consistently tender, highly marbled, high quality (prime or better) meat.

A select group of bulls and cows, each from different breeding lines, was exported from Japan in 1994. No other Akaushi have been allowed out of Japan. With the aide of embryo transplant and artificial insemination there are now 10,000 fullblood animals in the U.S. About 8,000 of them are females. Another 3,000 females are in the process of being upgraded to 15/16 status.

We have 6 fullblood breeders and another 306 breeders in the upgrade/terminal program,” says Bain.

The breeding program has been carefully supervised and controlled, first by HeartBrand Beef and since 2010 by the association. HeartBrand is now the exclusive “certified” market/marketer of Akaushi meat products.

Ronald Beeman, HeartBrand, explains what makes Akaushi beef different. “The muscle fibers are longer and thinner, which helps make the meat more tender,” he says. “The fatty acid composition is also different. When you cook this beef, you can pour the fat off into a cup, and at room temperature, it stays liquid. Regular pork or beef fat will solidify to a hard, white fat.”



Males reach to 1,800 lbs., and full blood females to 1,100 lbs.

The liquidity is an indicator of healthy qualities. “The Akaushi produces meat with a high ratio of monounsaturated to saturated fats,” says Bain. There's also a high amount of oleic acid (the healthy ingredient in olive oil) in Akaushi meat. It is extremely heart healthy.

Bill Fielding, CEO, HeartBrand Beef, suggests that high quality married to heart healthy is what attracts consumers to his premium priced products. The company sells an 8-oz. tenderloin filet for \$80 and a 14 oz. ribeye for \$50. Ground beef sells for \$7.50 per pound.

As a result of the demand and limited supply of breeding stock, bulls sell at a premium as well, ranging from \$7,000 to \$8,000. No fullblood females are available, as that supply has been limited building the herds for the association's fullblood breeders. Bain expects that females may be available to outside breeders by the end of the year. Meanwhile any breeder, commercial or otherwise, can begin an upgrading program.

“One thing that hasn't changed is our culling program,” says Bain. “We are adamant about maintaining quality and integrity. We recommend breeders retain their top 40 percent of males and 60 percent of females and cull the rest.”

“There will be 500 to 600 bulls for sale this year,” says Bain. “Crossing with Akaushi is a great way to double your grade and improve yield as well.”

He suggests that interested buyers contact the association for the names of breeders with bulls to sell.

Contact: FARM SHOW Followup, American Akaushi Association, 732 Jeff Davis Rd., Harwood, Texas 78632 (ph 830 540-3912; www.akaushi.com); or HeartBrand Beef, 101 W. South Main St., Flatonia, Texas 78941 (ph 877 252-8744; info@heartbrandbeef.com; www.heartbrandbeef.com).