

He Makes Working Half-Scale Models

By Dee Goerge, Contributing Editor

Quebec winters provide crop farmer Rejean Michaud the time to build his half-scale models of antique farm equipment. His 23 models built over 23 years is impressive, and fellow modelers appreciate the accurate details of his working replicas.

Michaud started in 1997 when he finished a trailer for farm use. His father suggested they build a half-scale stationary Moody hay baler for fun, and to take to shows. It was a crowd-pleaser and inspired Rejean to build more, using his brother's machine shop. His antique reproductions include a dozen Massey-Harris tractors and implements, the type of equipment his father used when he started farming.

"The models are 100 percent functional," says Jean-Luc Michaud, interpreting for his French-speaking father. "Tractors have pulleys and PTO's, which are used to power other equipment. Visitors love to see them because they work. It reminds them of old memories and starts interesting discussions."

His father likes them because "it's fun to do, and they are easier to transport than real ones and take less space in the shed." Using parts he stockpiles from shopping at scrap yards, yard sales, flea markets and auctions he rarely spends more than \$200 on each model.

For example, he purchased gears from a bowling alley pinsetter and used them as

bull gears for a Massey-Harris No. 1 Parrett tractor. He doesn't have CNC, 3D printing or equipment to make cast iron parts. Instead, he fabricates parts with mild steel and sometimes wood and putty, like he used on the Massey-Harris 33 tractor to create its round curves.

The tractor and the Massey-Harris 82 combine with its many parts have been his biggest challenges.

"On the outside, the models are really similar to the original. But on the inside, the mechanisms are sometimes really different in order to accommodate the parts that he has available," Jean-Luc says. For example, the steam engine tractor is electrically propelled for safety purposes. The Massey-Harris GP 4-wheel drive tractor is equipped with a hydrostatic transmission.

Achieving detail in models that work like regular size equipment takes time. Typically Rejean spends 30 hrs. a week fabricating them from the end of October to the beginning of April, and then paints the models in the summer.

"He loves the ones he can sit on and be able to participate in agricultural events," Jean-Luc says.

Rejean has plenty of models to choose from including a few Massey-Harris tractors and an Oliver 4WD tractor, a plow, hay loader,



Michaud has created antique reproductions of a dozen Massey-Harris tractors and implements.



Michaud sits on a Massey-Harris combine half-scale model he made.

seeder, spreader, mower, hay cart and other assorted implements. He also built a half-scale B-12 Bombardier.

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Hung with the head pointing down black vulture replicas can deter the predators from livestock.

Homemade Replicas Deter Black Vultures

Livestock producers are often concerned about 4-legged predators. But in some states such as Kentucky, danger also comes from black vultures. Though they eat mostly carrion, the 3 1/2 to 5 lb. birds are capable of killing newborn calves, lambs, and other animals by attacking the soft tissue around the eyes, tongue and hindquarters.

Since black vultures are protected by the federal Migratory Bird Treaty Act of 1918, they can only be killed by obtaining a damage permit when there is a serious problem. So to deter the vultures from congregating near livestock, many producers hang effigies of a dead vulture.

For those who don't have a real dead vulture, the University of Kentucky College of Agriculture created a pattern for farmers to create a replica using common materials often available on the farm, including a rubber stall mat.

"It's about \$50 to buy everything new," says Nick Roy, Adair County Extension Agent. "But you can make it for much less using items you might have on hand."

Materials include a 3 by 4-ft., 3/4-in. thick rubber mat, industrial strength zip ties, a 2-in. U-bolt, paint, rope and tools to cut and assemble the pieces. (The pattern and directions are at <http://forestry.ca.uky.edu/files/forfs18-03.pdf>.)

"They are hung with the head pointing down, often on a tree. You want to place it where it can be seen in multiple directions and near the calving area where problems are occurring, or near a roosting area," Roy says.

While calves are the common prey in his county, black vultures also attack lambs, goats, piglets and sometimes adult animals. Large groups of vultures that roost on or near buildings also do a lot of damage to rubbery materials such as pool covers, shingles and even vehicle windshield wipers.

Dealing with the vultures is a year-round problem, especially in the fall and winter when vultures from the north migrate south.

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Cornhusks filled with pan-roasted corn serve as a unique twist on summer sweet corn.

Nifty Way To Serve Pan-Roasted Sweet Corn

A photo of cornhusks filled with pan-roasted corn recently caught our attention. Using husks as serving vessels is a fun idea for a summer BBQ.

Plus, food writer Daniel Neman serves up new ways to cook corn.

"Pan roasting is a little more work, but it makes the corn a little sweeter because it caramelizes. It has a nuttier and earthier taste, and it adds depth," says Neman. His goal as a food writer for the St. Louis Post-Dispatch is to help home cooks like himself elevate their cooking.

He came up with 4 recipes using the corn, which all start by cutting the kernels off the cob and cooking the corn in butter over medium heat, stirring often for about 20 to 25 minutes until the corn has small brown spots. From there he creates sauces for pasta or with chicken. He also adds the corn to salsa with other pan-roasted vegetables.

Serving pan-roasted corn in husks makes the dish unique. Slit the husk carefully before removing the ear. He adds that one husk holds a lot of corn, so filling it would make a very large serving of the recipe reprinted here for FARM SHOW readers.

Contact: Daniel Neman, dneman@post-dispatch.com.

Recipe

Chicken with Roasted Corn Sauce (serves 4)

- 1 ear of corn
- 2 tsp butter (divided)
- 1 garlic clove, mashed
- 1/2 cup dry white wine
- 1/2 tbsp Dijon mustard
- 1/2 cup heavy whipping cream
- Salt and pepper
- 2 skinless, boneless chicken breasts, cooked

Cut kernels off ear of corn. Melt 1 tsp butter in skillet over medium-high heat, add corn and cook stirring frequently until kernels develop brown spots, 20-25 minutes. Set aside.

Melt the remaining tsp of butter, add garlic until fragrant, 30-60 seconds. Add wine and mustard and stir until combined. Simmer until liquid is nearly evaporated. Add cream and corn and simmer for 1-2 minute. (Note: if using a lighter cream, don't simmer, just heat.) Season with salt and pepper. Slice chicken crosswise and spoon sauce over to serve.