Dosdall began making castings for this scale model Case traction engine while in high school and finished it a few years after graduation. In the meantime, he began restoring full-size steam engines and tractors.



Self-Taught Machinist Makes Scale-Model Steam Engines

By Lorn Manthey, Contributing Editor

As the fourth child in a hard-working Minnesota family, Rich Dosdall says family rules dictated that, after school, the kids went to their dad's implement shop and worked. He eventually developed his mechanical skills while experimenting with his dad's tools. "At first, it was little projects like model airplanes, then woodworking and even repairing and building clocks." In high school, he learned how to operate a lathe, a milling machine, a welder, and how to cast, which widened his project horizons.

"As a senior, I set my sights on owning a steam engine, but that required more money than I had. While attending steam threshing shows, I met a man who'd built a scale model Case steam engine. He'd made patterns from wood, so I asked him if I could use them. He

obliged. During shop class, I used those to pour brass castings for the engine, so I could get it done before I graduated."

To produce other parts, Dosdall needed a vertical mill, which he bought used at a bargain price because the motor was noisy. After getting it home, he quickly learned that the noise was just a drawbar flipping around, and with that corrected, the mill was like new. Always a multi-tasker, Dosdall needed 2 years to complete the model steam engine while working on antique tractors, which he entered in pulling contests. Over the next decade, Dosdall restored several tractors and steam engines, including a rare 1911 15-hp. Case, a full-size version of his model replica. Another project, a 1924 17-30 cross-motor Minneapolis, was his and his wife Jill's

Exotic Zoo Offers Drive-Through Safari

The Tennessee Safari Park on a former cattle ranch is home to one of the largest private collections of zoo animals in the United States. It boasts a 7.5-mile drive-through safari and a 20-acre walk-through zoo, open 7 days a week to the public.

This unique business venture got its start in the 1960's when founder Claude M. Conley was in his early teens. He began raising exotic animals like buffalo, peacocks, elk, and deer on the farm property that his family had used for raising cattle since 1850. Conley and his sons added Damara zebras to the property in 1980 and numerous rare antelope breeds throughout the next two decades.

By the early 2000's, the family decided to pivot from a private enterprise and open up to the public. After several years of work, the Tennessee Safari Park opened its doors as an interactive animal exhibit. The family has continued to invest in the Safari by scaling it up and adding new animals each year, seeing close to 90,000 guests a year.

Visit today, and you'll experience the thrill of a safari in the middle of America. The property is home to animals from every continent except Antarctica, and most can free-range across the property. It's possible to purchase buckets of food at the entrance to feed the hungry hordes of zebras, giraffes, antelope, wildebeests, emus, and more right from your car.

Stroll around the 20-acre walk-through zoo to get some fresh air and experience other animal exhibits, including a petting zoo with pygmy goats and a giraffe feeding station. Also along the way is an aviary oasis where you can see demoiselle cranes, Australian crested doves, and peacock chicks and get the opportunity to hand-feed free flight parakeets, a squirrel monkey exhibit, and a gem mining sluice (open seasonally) that



Tennessee Safari Park offers both drivethrough and walk-through experiences to see exotic animals.

lets kids of all ages look for treasure. There's also a large gift shop with various snacks and souvenirs. In the future, visitors will enjoy an immersive sloth exhibit, complete with a waterfall feature.

But more than just a pleasant place to interact with animals, the Tennessee Safari Park is also a dedicated conservational breeding center. The Park works with almost every major zoo and breeding center in the United States to provide them with rare and endangered species born onsite. Many zoos lack the space to breed hoofed animals with herding behavior, but the Park's 250 acres make it possible to better replicate their natural habitat for breeding success.

As of the 2023 season, pricing is \$23 for adults and \$16 for children ages 2-12. Feed cups cost \$3 each or are \$10 for four. The Park is open Monday through Saturday from 10 am to 5 pm and Sunday from noon to 5 pm, with the last car accepted at 4 pm. Plan to spend about three hours onsite for the full experience.

Contact: FARM SHOW Followup, Tennessee Safari Park, 618 Conley Rd., Alamo, Tenn. 38001 (ph 731-696-4423; www.tennesseesafaripark.com). drive-away vehicle on their wedding day. For a change of pace, he and Jill built their own log home a year after they were married.

Still interested in steam engines, Dosdall bought castings for a scale Burrell, an English steam engine, and built it out. It required nearly 7 years from concept to completion. Next was a scale model 65-hp. Case steam engine with original patterns made by Ralph Endres of Proctor, Minn. That model required 5 years from plans to completion. He later built every part for a 1/2 scale model 1655 Oliver tractor over several years, which was featured in Farm Show (Vol. 44, No. 1).

Dosdall is now retired from his postal service day job and still building. His equipment lineup includes a CNC mill, a CNC lathe, four specialized lathes, a shear, a 40-ton hydraulic press, gear shapers, and welders.

With an impressive list of meticulous

projects to his name, Dosdall is quick to mention that "I was brought up to do the best quality work on every job, no matter what it was. My standards have always been high, and attention to detail is very important. Hopefully, the younger generation can keep this motto going."

Dosdall says, "The younger generation these days has no clue what it takes to make something like I do. Some don't have the opportunity, and many don't want to. I've been mentoring my son-in-law Kyle Engesser for the past two years on how to make patterns for castings and use my equipment so he can continue this kind of work after I'm gone. I'm trying to teach him as much as I can, and now Kyle is on his second engine, doing excellent work."

Contact: FARM SHOW Followup, Rich Dosdall, Red Wing, Minn. (mailman50@hughes.net).



Master craftsman Rich Dosdall worked for nearly 7 years during evenings and weekends to build this scale model Burrell steam engine.



41 Grains makes chickpea flour and mixes which are gluten-free.

Chickpea Flour A Nutritious Option To Wheat

If you are looking for gluten-free, diabeticfriendly, or nutrition-packed food, Kacie Sikveland recommends you check out her chickpea flour and mixes.

"I grew up in a gluten-free household, and I was surprised how easy it was to use and how good it was," she says after tasting chocolate chip cookies made with chickpea flour. That was 2019, and she spent the next couple of years experimenting with mills and recipes to make flours and mixes with the chickpeas grown on her family's Montana farm through her business 41 Grains. The name refers to Montana being the 41st state and the number of the county where the farm is located.

With a brother who was gluten-intolerant, she remembers adapting recipes to change amounts and adding binding ingredients for many non-wheat options. No changes are needed with chickpea flour.

After harvest, chickpeas are cleaned, then ground in a steel mill and sifted twice to remove hull pieces. The coarser grain from the second sifting is used in cornmeal-type mixes. The flour has a shelf life similar to whole wheat.

"We sift it fine, similar to the texture of allpurpose flour; it has a yellow tinge and sweet smell," Sikveland says. Batter made with it tends to be thicker, and it takes a little longer to bake. The raw batter has a bean flavor, which disappears with baking.

"Chickpeas enhance the flavors of whatever you are making," she says, noting it works especially well with chocolate. Her brownie mix is very popular.

Bread tends to be dense but can be lightened up with beer and other leavening ingredients, she adds.

In addition to being gluten-free, chickpea flour has a low glycemic index, is high in protein, and is full of trace minerals, so it's a great option for anyone desiring nutritious food. Sikveland is also experimenting with flour from yellow peas.

Sikveland's 41 Grains mixes are available online, at her Circle, Mont., boutique, and at stores in the region. She ships retail and wholesale.

"For those with severe gluten problems, we can guarantee our flour and mixes never touch anything with gluten," she says.

Contact: FARM SHOW Followup, 41 Grains, 301 Main St., Circle, Mont. 59215 (ph 406-485-5341; sscornerstone19@gmail. com; www.41grains.com).