

BRIGHT ORANGE FLAG GOES UP WHEN MAIL DELIVERED

“Goof-Proof” Mail Flag

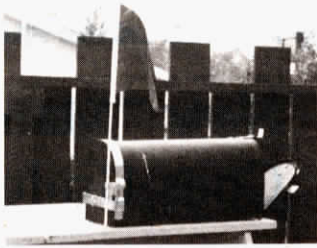
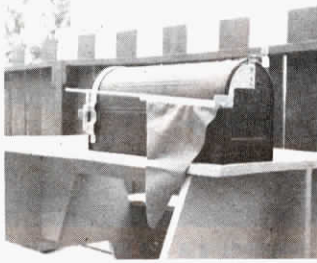
Mail Call, an improved mailbox flag, gives a bright orange flag signal as soon as the mail is delivered. It raises automatically when the box is opened by the mail man. As soon as you pick up your mail, you reset the signal and it's ready for the next delivery.

“The unit is made of zinc-plated steel, and the large 9½ by 12 in. flag has a fiberglass shaft, making it rust resistant,” says Dan Schladweiler, the manufacturer. “In testing visibility of the flag, we found you can see it from any angle, and as far away as ¼ mile.”

Mail Call is made to fit the standard No. 1 mailbox, and will soon be available to fit No. 1½ and No. 2 sizes. It's compatible with all mailboxes and meets postal regulations.

Sells for \$9.95, plus \$1 for shipping.

For more information, contact: FARM SHOW Followup, Mail Call, P.O. Box 1060, West Bend, Wis. 53094 (ph 414 334-9051).



Flag raises automatically when box is opened by mail man.

ONLY FARM OF ITS KIND IN THE AREA

Business Booming For “Herb” Farmers

Business is booming for a Wisconsin couple's “herb” farm. Harley Rouse and his wife, Melva, of Elkhorn, raise about 200 different kinds of herbs which are used in making various herb teas, for mixing with salads (when the leaves are young and tender), for making herb vinegar and for potpourri's. Some of the herbs they raise also have medicinal value.

“It all began when my mother started raising herbs as house plants,” Melva Rouse told FARM SHOW. “I became interested in growing them, too, so my husband built me a small green house. I grew an over-supply and folks asked me if I would sell them. They've been coming to the farm to buy herbs ever since.”

Today, the Rouse's herb farm is flourishing by leaps and bounds. There is the only herb farm for miles around so they don't have much competition.

The Rouses who also have bees, have discovered that borage is a great bee food, as are the herbs catnip, lavender and winter savory. “Bees seem to take a liking to these herbs and the honey they produce from it makes a good extra cash crop,” says Melva. She has become very involved in herb growing and went to school to study herbalism. She also has read all the books she could find on the subject and is often called on to give talks on her herb growing.

“On the East side of our barn we have a 10 x 28 ft. greenhouse that's surrounded by three acres of herbs,” explains Harley. “We had poor soil when we started but we have been mulching the herb area. We are organic farmers and don't use sprays or insecticides of any kind.”

The Rouses use old and preferably moldy hay or straw for mulch. They have found it to be a real protector of their herbs during the cold winter months. The heavy mulch also helps control weeds, and helps hold moisture in the soil.

“People can grow herb plants in their home and have leaves to use in their salads and for making teas,” suggests Melva. “Some people raise certain herbs for medicinal purposes.”

She adds that herbs are much easier to grow from plants, rather than starting out from seeds as she does in the greenhouse. She says that parsley, chives, and thyme are cooking herbs that most anyone can grow in their garden.

“I've discovered that rosemary, lavender, lovage and others can be hard to germinate,” says Melva. “Some love poor soil while others prefer the garden type. Some flourish with average water, and others with very little.”

“The wormwood is the only plant that doesn't seem to have a bug that loves it,” explains Melva. “But lady bugs love it for raising their young. Because the lady bug is carnivorous, it feeds upon other insects in our herb garden. We believe, however, that herbs help keep the insects away.”

The Rouses sell herb plants from their green house which customers can grow in their own homes. The Rouses also dry and sell herbs for bouquets and other displays.

“The comfrey herb makes a delicious tea,” Melva points out. “Its tender leaves are good for making salads. The leaves are also good for a general tonic.”

The Rouses use their 80 year old 40 by 60 ft. barn for drying the herbs and flowers they raise. They hang them in the haybarn where they dry nicely. “Never attempt to dry herbs in direct sun. And, the darker you can keep the drying area, the better.”

One unusual herb called “Colt's Foot” is generally used for landscaping purposes. In past years, it has been used to treat lung troubles, and some people have dried and smoked it,” Melva points out.

“Most herbs have some sort of medicinal value but you have to know what part of the herb to use. Even the leaves of rhubarb, for example, are poisonous if you eat them.”

DEVELOPED BY NORTH DAKOTA FARMER

Triticale Pancake Flour “Selling Like Hotcakes”

You've probably heard of triticale, the hybrid of rye and wheat that has some of the characteristics of both. It never quite found its place, either for human or livestock nutrition. But that may all be changing, thanks to a North Dakota farmer.

Alec Zorn, of Minot, together with his wife Beverly, is making triticale grain into pancake flour just about as fast as the mill can grind it. Popularity of the mix stems from the distinctive taste of the triticale pancakes and waffles it makes.

“They have a walnut-like taste, a texture something like whole wheat bread, and you have to kind of scoop the batter rather than pour it onto the griddle,” says Zorn. “The pancakes cook to a golden brown on the outside and stay light inside.”

The pancake mix business has been developed by the Zorn family over the last three years until now it is more than can be handled just by family members. Last year, the Zorns sold 30 tons of the special triticale flour in 2 lb. boxes. It has gone to supermarkets and food service establishments in the Dakotas, Montana and Minnesota, and is now expanding into other states. Output this year



Special package used for Dakota Brand triticale pancake and waffle mix.

is expected to exceed 100 tons of the special triticale flour.

Dakota Brand pancake flour is shipped in cartons of 2, 3, 6 or 12 two-pound boxes.

Interested customers can get literature and cost information by contacting: FARM SHOW Followup, Dakota Brand Company, P.O. Box 2176, Minot, N. Dak. 58701 (ph 701 838-5682).

STATEMENT OF OPERATIONS, MANAGEMENT AND CIRCULATION		
PERIOD	FAIR SHOW	Sept. 17, 1961
1. Circulation	142,733	150,000
2. Total	142,733	150,000
3. Paid	119,907	137,143
4. Unpaid	22,826	12,857
5. Total	142,733	150,000
6. Total	142,733	150,000
7. Total	142,733	150,000
8. Total	142,733	150,000
9. Total	142,733	150,000
10. Total	142,733	150,000