

Grain Aeration System For Harvestore Silos

"Harvestore silos work well for dry grain storage because they're sealed, making it easier to push air up through them. We've never had any spoilage," says Arlyn Cady, Cady Implement Co., Inc., Tampico, Ill., about the Cady aeration system for converting unused Harvestore silos to dry grain storage.

The company installs a drying floor 3½ in. above the existing concrete floor and a large 7½ hp., high-speed centrifugal blower that Cady says is "oversized", blowing 2½ times as much air as would be needed in a 90-ft. structure just to be on the safe side. The system also includes an 8-in. dia. unload auger, a new larger volume roof vent to handle the increased volume of air,

and an optional pneumatic blower unit to fill.

"We don't alter the structure at all and you can quickly remove the system to convert back to conventional use," notes Cady, stressing the fact that the dry grain storage unit is designed to hold grain at 19% moisture and below. "It won't dry the grain but we've been installing this system since 1980 and we've never had spoilage."

A conversion kit for a 20 by 90-ft. silo sells for \$4,590 while a system for a 20 by 50-ft. structure sells for \$3,765.

For more information, contact: FARM SHOW Followup, Cady Implement Co., P.O. Box 89, Tampico, Ill. 61283 (ph 815 438-5678).

Farmer Markets "Mighty Milk"

By Sheila Widmer Vikla

One Minnesota dairyman is putting his money where his mouth is. He's introducing flavored lowfat milk, spending his own money to help produce and promote it.

Conrad Kvamme, Little Falls, Minn., got the idea for Mighty Milk back in 1978. Next came the market research. He interviewed about 1,000 consumers in 8 states to get an idea of their milk-buying habits. He stationed himself near vending machines in service stations, supermarkets and factories. People said they'd buy more milk, if it was readily available. They'd buy flavored milk, too, if there were more flavors besides chocolate.



Photo courtesy Dairy Herd Management

Kvamme worked with a local dairy to produce "Mighty Milk".

That's all Kvamme needed to hear. After consulting nutritionists across the country, he contacted Denny Larson, owner of Sauk Rapids Dairy in nearby Sauk Rapids, Minn. Together they produced and perfected Mighty Milk. Five flavors now available in central Minnesota are choc-o-nut, caramel apple, root beer, wild strawberry and banana-pineapple. They're working on six additional flavors, including lemon-honey and grapefruit, and will probably add two to their product line.

"The response to Mighty Milk has been just phenomenal," says Kvamme. "The milk doesn't drop out of suspension, it has good mouth feel, it's not thick, and it's refreshing to drink it alone." It has 1½% fat and is fortified with solids. Currently only half-gallon sizes are available, but Kvamme and Larson soon hope to be packaging 10-oz. cartons for vending machines, as soon as distributors are found. "We want to put it where people don't have the opportunity now to buy milk," says Kvamme. Several distributors, some from as far away as Pennsylvania and California, have expressed an interest in the venture. The Minnesota team plans to franchise the patented name and formula to processors.

Kvamme is now ready for inves-

tors' money. "I wanted to see if it would go. That's why I went with my own money at first," he says. "I'm confident it will go now. I have enough strategy planned that I think I'll get my money back." He's invested about \$50,000 in the project.

"I want to get farmers excited. I want them to know that we're doing this for the American dairyman. We've just touched the potential for milk, with new products, education and promotion, I think dairymen have missed the boat in marketing milk. We'd better remember that consumers are the ultimate — we have to produce the alternatives they want. And it's not only the products, but also how you word the promotions," he says.

Kvamme, known as a dairy promoter and idea man, believes consumers will buy Mighty Milk in addition to their regular milk. "It's an alternative, not a substitution," he says. It should attract people who haven't been milk drinkers, and compete with soft drinks.

For more information, contact: FARM SHOW Followup, Conrad Kvamme, Orbit Farms, Rt. 2, Hwy. 27W, Little Falls, Minn. 56345 (ph 612 632-3535).

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Photo courtesy Grain Farmer

Wally Thorn partially lines pit with plastic before filling.

Underground Grain Storage

An Australian grain farmer who needed long-term storage but couldn't justify construction of new structures went underground to come up with reliable storage at 1/5th the cost.

Wally Thorn, who farms near Glen Alice in New South Wales, dug a 79 ft. long pit that's 14 ft. wide to store about 5,500 bu. of small grain. He figures he can store grain indefinitely in the underground bin at an initial cost far below the cost of above ground permanent structures.

"It cost about \$600 to dig the pit and get to the point where it's ready to hold grain. To cover it over will cost about another \$200," says Thorn, who plans to build more "pit grain bins" if his first is as successful as he hopes. "It's a cheap form of long term storage. I don't anticipate any insect damage or moisture problems."

In-ground storage of grain is not a new idea in Australia. Many farmers in the area have recollections of underground storage pits built years

ago during severe droughts that were opened after 10 years or more with no sign of damage.

Alan Andrews, researcher at the Agricultural Engineering Center at Glenfield has researched the underground storage idea.

"It's certainly quite a lot cheaper than traditional methods of storing grain and, if done well, can make the grain very secure. It's fairly important to place the pit correctly. It must be on a well-drained site where water is not going to lie around," Andrews cautions.

He recommends that farmers only store small grain with a moisture content of 13% or less. He says completely wrapping the grain in plastic is probably unnecessary and he recommends just a sheet extending over the top and down the side of the pit part way. He says the layer of soil over the top of the plastic — as much as 20 in. — is what keeps out most pests. Pits are emptied from one end, which is left open, by tractor loaders and augers.

Harvest Down Corn With Grain Head

Harry Weeks, Plain City, Ohio has found a way to salvage downed corn crops — even if they're lying practically flat in the field. Instead of trying to slip under the stalks with his corn-head, he harvests the crop with his grain head.

"It works great because the reel helps lift the stalks and helps cut

them off by pulling them against the cutterbar. The grain table runs low enough so it will even pick up down ears," Weeks told FARM SHOW.

He adds that he makes no alterations to the combine but has to travel slowly — about 1 mph — because the entire stalk is being processed through the machine.

Farmer Hires Human Scarecrows

According to a recent report in the California Farmer Magazine, an English farmer has hired eight youths to work as human scarecrows. For \$63 a week and free shelter, they roam his cherry orchards making as

much noise as possible to scare off starlings. He says he would rather do this because he hates killing birds and electronic noisemakers don't work after birds get used to the sound.