



Simon's cab was great for spring and fall field work, until it eventually shook apart.

Cab-Equipped 1926 Farmall Was "The Talk Of The Neighborhood"

By the looks of it, Firman Simon was way ahead of his time.

This photo, from the late 1930's, shows the Sioux Rapids, Iowa, farmer with his 1926 Farmall Regular steel-wheeled tractor - with cab. It may not have been the world's first tractor cab, but it was definitely a novelty in northwest Iowa.

"It was the talk of the neighborhood," says Simon's son, George. "The cab, which dad used on the tractor in the late 1930's, was off a Model T car. Installing it was my brother Al's idea. Four men just picked it up, lifted it onto the frame, and bolted it right onto the axle and frame. Dad didn't like it on his tractor at first, but after a couple days

of field work in blustery late March/early April winds, he decided it was the best thing since sliced bread."

Simon used the cab-equipped tractor, which he entered from the rear, for seeding oats, disking and plowing, George says. He removed the cab for cultivating and corn-picking.

The only problem: "The combination of rough terrain and steel lugs on the wheels just shook it to pieces after a couple of years."

Contact: FARM SHOW Followup, George Simon, 4457 120th Ave., Sioux Rapids, Iowa 50585 (ph 712 283-2445).

Handy Camp Cooking Irons

If you do a lot of camping, you'll like this set of cooking irons designed to make it easy to cook over a fire.

"We used the know-how of blacksmiths from the old days, who could put 'pigtail' bends in iron," says Dave Sampson of Oak Grove Fabrication, manufacturer.

The set features a pot arm and grill. The pinching effect of the "pigtail" bends makes it easy to set them at any height on the upright stake.

The set includes one 40-in. upright stake, a 12 by 12-in. grill, one pot arm with hook and one poker to change position of arm and grill. Parts are made of hot rolled steel.

Sells for \$49.95 plus \$9.25 S&H. (Kansas residents add 6.15% sales tax).

Contact: FARM SHOW Followup, Oak Grove Fabrication, Rt. 1, Box 69, Alta Vista, Kan. 66834 (ph 800 499-5311).



Cooking irons feature "pigtail" bends to make them easy to set at any height.

"Oyster Ovens" Protect Bull's Private Parts

Here's Marge Garnier's answer to cold weather woes for bulls. "Oyster Ovens" protect testicles from freezing in weather of 20 below zero or more.

Oyster Ovens, which the Redvers, Sask., inventor unveiled at the recent Canadian Western Agribition, Regina, Sask., are made from the same polar fleece fabric as her popular earmuffs for calves (see FARM SHOW Vol. 17, No. 6). The scrotum-shaped bag fastens with velcro and has a front panel to keep the velcro from rubbing on the bull's skin.

The bags can be left on bulls for as long as the weather is 20 below zero or colder, but have to be removed when the weather warms or semen may be damaged.

Garnier is taking orders for her Oyster



(Photo courtesy Western Producer)

Oyster Ovens protect testicles to temperatures of 20 degrees below zero or more. Ovens as well as her earmuffs.

Contact: FARM SHOW Followup, Marge Garnier, Box 142, Redvers, Sask., Canada S0C 2H0 (ph or fax 306 452-3810).

"STUFFED" 49-YEAR-OLD COW

World's Oldest Cow Still Hard At Work

It's been just over two years since the "world's oldest cow" moved on to the big pasture in the sky. But Big Bertha's hardly been forgotten around Blackwatersbridge, County Kerry, Ireland.

That's because Jerome O'Leary, who owned the unbelievably productive cow for nearly 50 years, had her stuffed and mounted like a statue on his farm. He also puts her on display at Irish county fairs, hauled on a special trailer O'Leary had built for just such occasions. It's actually a continuation of the last years of her life when she raised over \$100,000, most of it for cancer research traveling to various fairs.

O'Leary bought Big Bertha (a Dremon) as a 2-year-old for \$14 at a fair in 1946. Big Bertha was not only listed in the Guinness Book of Records as the world's oldest cow (49 years, nine months) when she passed away the day after Christmas, 1993, she's also listed as the world's most productive, having 39 calves.

At last report, two of those calves re-



"Big Bertha" with Jerome O'Leary in Ireland before she died.

maind in O'Leary's herd. One is 35 years old, the other a mere 30. He received many offers to buy the older cow at Big Bertha's wake, which was celebrated in true Irish fashion, but O'Leary refused them all.

"She's very much like her mother, the greatest animal ever known to me," he told FARM SHOW.

Contact: FARM SHOW Followup, Jerome O'Leary, Gerah, Blackwatersbridge, Killarney, County Kerry, Republic of Ireland.

Low-Tech "Flashlight"

No high-tech Halogen bulbs or rechargeable batteries to mess with here.

The low-tech "Grandpa's Flash Lite" is a 3/4-in. sq. by 5-in long block of wood. Features two settings - low beam (1 match) and high beam (2 matches). Comes with two spare "bulbs".

It was made as a joke for friends by Leonard McAllister of Corvallis, Ore.



"Cuke-Asaurus" Cukes New To The Market

"The 'Cuke-Asaurus' originated in the rain forests of South America but disappeared years ago. We're bringing it back," says Ismael Gomberoff of Artistic Farms, Lynden, Wash., a Chilean researcher who's spent years "rediscovering" foods of ancient origin that most people have never heard of.

The "Cuke-Asaurus" is a good example. It's a small orange fruit with sharp horns all over the skin. Inside there's jelly-like pulp with tiny white seeds. It has a fruity taste and can be eaten fresh from the shell.

When pickled at its immature, green stage, the "Cuke-Asaurus" is more like a vegetable. It can be sliced up and eaten in salads or pickled, Gomberoff says. It makes very sweet pickles that don't have the after-taste of some conventional cucumber pickles, he adds.

Whether eaten as a fruit or vegetable, the unusual variety is chock full of vitamins and minerals. For example, it contains as much potassium as a whole banana.

It grows similar to regular cucumbers. Gomberoff is looking for contract growers.

Planted in 36-in rows at a rate of 6,000 seeds per acre in late May or early June, yield will be 6,000 to 8,000 cases of fruit.

Harvested green at about 9 weeks, the 2-in. long cuke is packed four to a box and marketed as Cuke-Asaurus Dino Eggs.

When harvested orange at about 13 weeks, the 6 3/4-in. long cukes are sold as Cuke-Asaurus Horned Fruit.



"Cuke-Asaurus" has fruity taste like passion fruit and wild green bananas when fully ripe.

Gomberoff hopes to supply specialty markets on the East and West Coasts all year around. Retail prices are 50 to 75 cents per pound.

Contact: FARM SHOW Followup, Artistic Farms, 6965 Guide Meridian, P.O. Box 262, Lynden, Wash. 98264 (ph 360 398-9351).

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