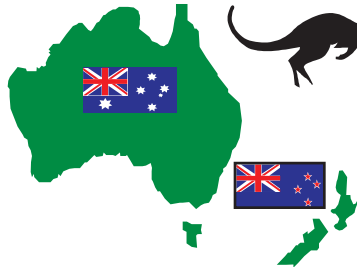


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Seeing Old Friends and Colleagues Down Under

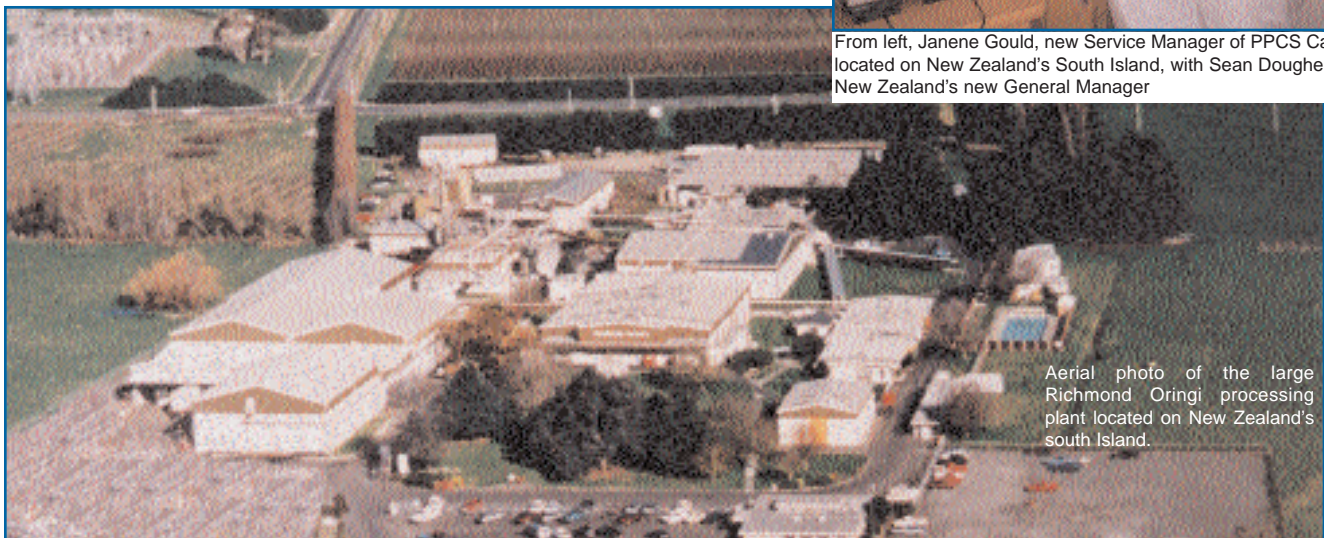
Earlier this year, Vincent R. Volpe, President of Jarvis Products Corporation, visited our subsidiaries in New Zealand and Australia. Besides reviewing current business conditions with Sean Dougherty, Jarvis Equipment NZ's new General Manager and Raymond Cronin, General Manager of Jarvis ANZ Pty. Ltd., our Australian subsidiary, he also toured several processing facilities in these two countries, and visited some long-time friends. Mr. Volpe also wanted to see how Jarvis' new USSS-1 Pneumatic Stunner was operating in Australia. Here are a few pictures taken on this trip:



Vincent Volpe, President of Jarvis Products (on right) with Neil Rawcliffe, an employee of Alliance Sockburn. Mr. Volpe is getting a personal tour of the company's New Zealand plant.



From left, Janene Gould, new Service Manager of PPCS Canterbury, located on New Zealand's South Island, with Sean Dougherty, Jarvis New Zealand's new General Manager



Aerial photo of the large Richmond Oringi processing plant located on New Zealand's south Island.



Tony Miles, Plant Manager of the Richmond Oringi processing facility being photographed with Mr. Volpe.



Photograph taken at the Affco Horotiu processing facility, located on New Zealand's south island. From left, Colin Morrison, Jarvis New Zealand technician, Jarvis' Sean Dougherty, Shane Thompson and Albert Carstens, both employees of Affco Horotiu.



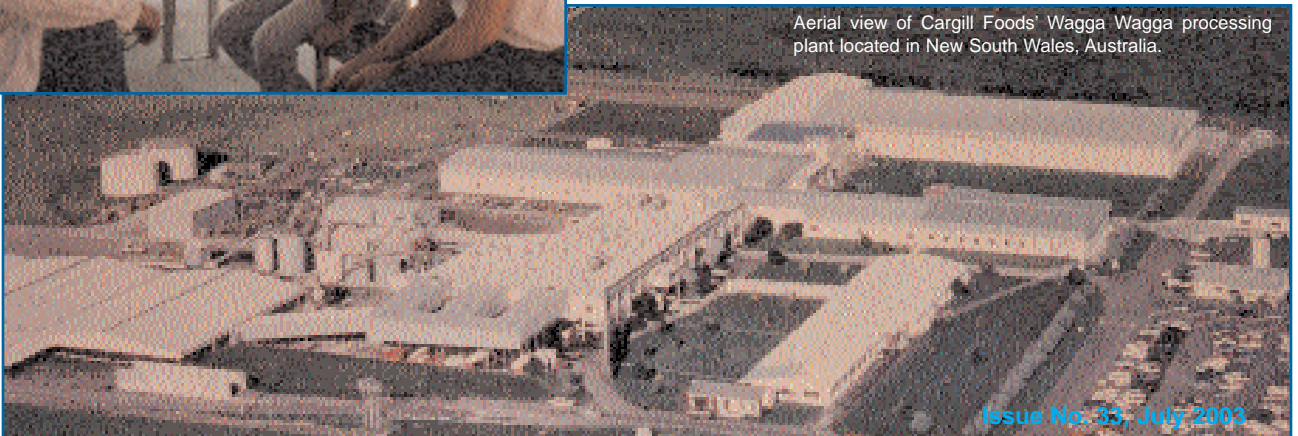
From left, Jim Friis, Rod Schultz and Ros Gibbins, employees at Valley Beef's Grantham, Queensland, Australia processing plant, a long-time Jarvis customer.



Jarvis' USSS-1 Pneumatic Stunner being used in Australia at Cargill Foods' Wagga Wagga processing plant.



From left, Jarvis Australia Service Engineers Roger Newport, Peter Glover, Grahame Coker, and Doug Bain, U. S. Western District Manager being photographed at Cargill Foods' Wagga Wagga processing plant located in the state of New South Wales. The group was at Wagga Wagga to test the USSS-1 Pneumatic Stunner at a domestic processing plant, and introduce the stunner to the Australian market.



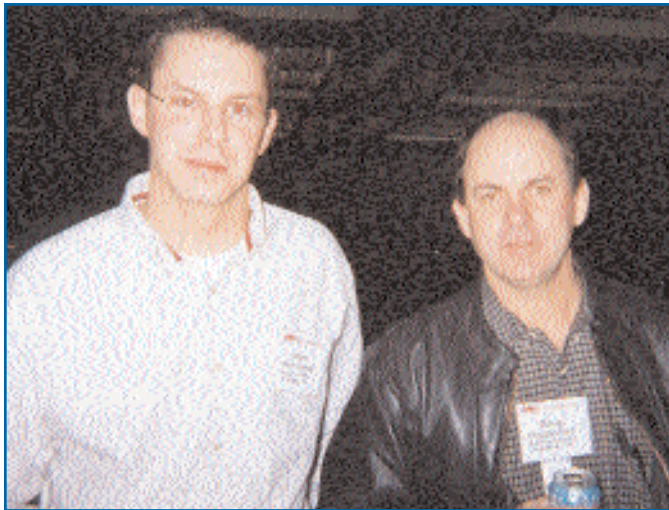
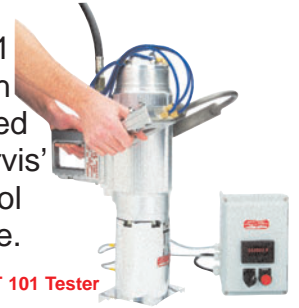
Aerial view of Cargill Foods' Wagga Wagga processing plant located in New South Wales, Australia.

AMI's 2003 Animal Handling and Stunning Conference - A Stunning Success for Jarvis !



For the second year, Jarvis Products Corporation participated in the American Meat Institute's (AMI) annual Animal Handling and Stunning Conference held February 27 through 28 in Kansas City, Missouri. Jarvis was represented by Tommy Fulgham, Meat Machinery Division's Sales Manager and Doug Bain, Western District Manager.

As was the case last year, the "star of the show" was Jarvis' Model USSS-1 Pneumatic Stunner. Specially designed for stunning, and to implement high reliability, one shot, humane stunning procedures, this tool renders a stunned animal completely insensible to pain. Also shown with the USSS-1 was Jarvis' new AST 101 Air Stunner Tester that consistently ensures correct USSS-1 tool calibration and bolt velocity after any stunner repair or maintenance procedure.



From left, Allen Boelter, General Foreman at Excel Corporation's Fort Morgan, Colorado plant with Doug Bain, Jarvis' Western District Manager



Jarvis' Doug Bain with Dr. Eric Berg, Assistant Professor, University of Missouri, Columbia, Missouri.



From left, Cecelia Myers, Quality Control, and Jerry Karczewski, Operations Manager, Excel Foods Solutions, Wyalusing, Pennsylvania. Mr. Karczewski is a past AMI Animal Welfare Committee Chairman.



John Hill, Production Manager at Excel Corporation's Schuyler, Nebraska processing plant with Doug Bain.

Making sense of insensibility

By Dr. Temple Grandin, Animal Science Dept., Colorado State University



The following article, written by Dr. Temple Grandin as part of her “*from the corral*” series, appeared in the January 2002 issue of MEAT&POULTRY Magazine, and is re-printed with the magazine’s permission.

When I audit plants for animal welfare issues, I often get asked questions about how to determine if an animal has been rendered completely insensible after stunning. It is a process that requires both experience and patience. Electrically stunned pigs are the most difficult animals to evaluate. Electrical stunning induces spasms and rapid fluttering of the eyes. This is often confused with a true blink or corneal reflex that is an indicator of a return to sensibility. In electrically stunned pigs, touching the eye can some times cause confusing responses that are difficult to interpret. When the lid or eye is pressed, it may appear to have an eye reflex when none is present. For example, if the lid is pushed shut by a person’s finger it may open when released. An eye that is stuck shut with mucous may also open when it is touched. These movements are caused by the elasticity of the skin rather than a return to sensibility. It is best to avoid touching the eyes of electrically stunned animals. Watch for natural blinking or blinking in response to a hand being waved in front of the eye. A natural blink is different from the movements that occur due to skin elasticity. When an animal blinks, the eye will close and then completely re-open. People evaluating insensibility should observe animals in the yards to find out what a true blink looks like. If a true blink occurs the animal may be sensible. Rapid fluttering of the eyelids in a few electrically stunned pigs should be ignored. Animals shot with a captive bolt should have a wide, blank stare and the eye should be non-responsive to touch. However, in captive bolt-stunned animals, rapid fluttering or vibration of the lids or eye is a warning sign of a poor stun. Another reflex that is often misinterpreted is the righting reflex. It is normal for electrically and captive bolt-stunned animals to have a spasm immediately after stunning. This is not a righting reflex, which is a sign of a return to sensibility. In captive bolt-stunned cattle, the neck will often go into a rigid spasm that may last about 15 seconds after stunning. To avoid confusing this spasm with a righting reflex it is best to wait until the animal is hung on the rail before making an evaluation. In some old cows, there may be a sideways neck flexion that should “relax out.” This is not a righting reflex. A true, arched-back righting reflex occurs when a partially sensible animal is hung on the rail. The animal arches its back and bends its head back in an attempt to right itself while hanging on the rail. The neck will be stiff and the head will be held up with the forehead almost parallel to the floor. A floppy head that momentarily flops up is sometimes mistaken for a righting reflex. To be a righting reflex the head must be raised for more than a fraction of a second. A limp head that flops when the legs kick is not a righting reflex. A basic principle of evaluating insensibility in captive bolt and electrically stunned animals is that the head must be dead and ignore the body. A properly stunned animal hung on the rail will have a straight back and the tongue will be extended. It should be limp and flaccid. A stiff, curled tongue is a sign of a possibly sensible animal. Another possible sign of a sensible animal is when the tongue is extended and then it is pulled back into the mouth. In some animals the tongue may not come out. If the head is floppy and there are no eye reflexes, these animals are properly stunned and insensible. Occasionally, an animal stunned with a captive bolt will have a twitching nose. This is a warning sign of poor stunning. In electrically stunned pigs it is normal for some animals to have a gasping reflex. This should be ignored. In pigs stunned with carbon dioxide, the entire pig should be limp and floppy with no kicking or eye reflexes. Natural, spontaneous blinking that occurs without touching the eyes, may indicate a return to sensibility. If the pigs show signs of returning to sensibility this may be an indicator of a stunning-to- bleed interval that is too long, insufficient gas concentration or that gas exposure time is too short. Poor bleeding is another sign of a pig's return to sensibility.