

FEDERATION OF DISTRIBUTORS NEWSLETTER



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Visit to South Africa & Botswana



During March 2007, Vincent R. Volpe, President of Jarvis Products Corporation, made his annual trip to the Republic of South Africa (RSA) to visit Ben Myburgh, Manager of Jarvis' South African subsidiary, and also to call upon old friends and customers in the local beef processing industry. Besides, South Africa, Mr. Volpe also visited the neighboring republic of Botswana to personally tour indigenous meat processing facilities. In South Africa, Mr. Volpe visited the Karan Beef Company and Triple A Beef Abattoir, both long time Jarvis customers. Located in Balfour, approximately 47 miles (75 kilometers) from Johannesburg, Karan Beef is the country's largest supplier of premier quality (Grade A) beef. The ultra-modern facility has four main areas - slaughtering, de-boning, meat processing, and by-products. Up to 1,100 head of cattle are processed each day, producing an average of 22 tons

of meat products per shift. Besides South Africa, company products are exported to other African countries, Europe, Asia and the Middle East. To meet demand, the company maintains the world's largest, privately owned feedlot holding 85,000 head of cattle. To feed this herd (a daily requirement of 1,000 tons of mixed feed), Karan constructed the world's largest feed mill (162,000 square feet/15,000 square meters). In Botswana, Mr. Volpe was invited to tour one of the three plants operated by the Botswana Meat Commission (BMC), the country's largest meat processor. The three plants process approximately 1,300 head of cattle and 700 small stock per day. Beef is one of Botswana's major export items. Twenty-six percent of the country's labor force is employed in agriculture and livestock production.



From Left, Ray Sidey, Triple A Beef Abattoir's Director with Jarvis President Vincent Volpe. Triple A Abattoir is located in Pietermaritzburg, Republic of South Africa.



Vin Volpe with an employee of the Botswana Meat Commission (BMC), being photographed outside one of the company's three processing plants located in Botswana, Africa.



Photo of Karan Beef's ultra-modern Balfour processing facility. The American flag is flown whenever Mr. Volpe visits this long-time Jarvis customer in South Africa.



Old Karan Beef friends of Mr. Volpe - from left, Ray Senior, Plant Manager, Matthew Karan, Assistant Operations Director and son of owner Ivor Karan, and Pat Riley, Chief Engineer.



To meet production demands, Karan Beef has the world's largest, privately owned feedlot in Heidelberg, South Africa.



Ben Myburgh, Manager of Jarvis Products Corporation, RSA, our South African subsidiary. Ben has managed Johannesburg based Jarvis South Africa since its founding in 1986.



John W. Long, Jarvis China's General Manager was one of the guest speakers at the October 2006 grand opening of Lianoning Hongda Cattle Development Company's new, 129,000 square feet (12,000 square meters) beef processing plant in Lingyuan City, Lianoning Province, China. Besides John Long, the ceremony was attended by over 400 people, including several local and national government officials and foreign dignitaries. Also present was Barry Han, General Manager of Lenno Foodtech, Jarvis' China distributor. Located approximately 250 miles (402 kilometers) northeast of Beijing, this facility is the province's largest slaughterhouse, and one of the largest meat



Lianoning Hongda's New Lingyuan City Processing Plant

processing plants in China. When fully operational, this facility will have 500 employees slaughtering over 8,000 head and producing 600 tons of meat related products monthly. The first year's production goal is 100,000 head of cattle. The Lianoning Hongda plant has the most modern meat industry processing equipment and technologies. All kill floor and boning room functions, in the plant, are exclusively done with Jarvis equipment. Besides China, the plant will also ship products to Russia and several Middle Eastern countries. (Products from this plant are certified halal for Muslim approval).



Guest speaker John W. Long with company executives and government officials being honored at the grand opening ceremony of the Lianoning Hongda beef processing plant in Lingyuan City, People's Republic of China.



Jarvis tools being used in the new Lianoning Hongda beef processing plant. Above, a Buster V Bandsaw splitting a carcass. Below, a MG-1E Beef Brisket Saw cutting through a brisket section.



美国专家张龙先生与宏达集团领导共同研究牛业公司长远发展规划

Sign, outside of plant, says "John W. Long, the expert from the U.S., discussing long term strategies and goals with the leaders of the Hongda Group".



In back, John W. Long, Jarvis China's General Manager. In front, second from left is Lenno's Barry Han shown with several local and national government officials plus foreign dignitaries attending the grand opening ceremony.



Mafrisur Photos Taken by *dCarne* in Chile



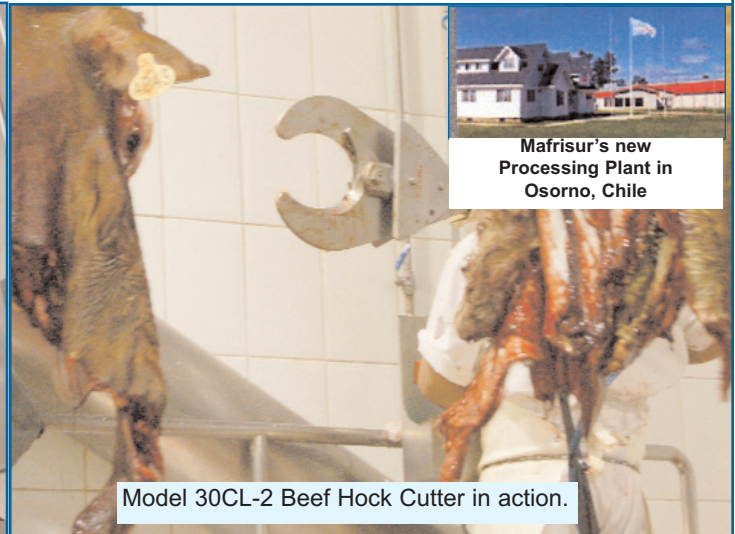
Chile's leading meat industry magazine is *dCarne*, a publication noted for providing the latest information about local industry events and developments. A recent publication showed several photos of Jarvis tools being used in Mafrisur's newest (opened in October, 2005) beef processing/refrigerating plant in Osorno, Chile, located approximately 500 miles (800 kilometers) south of the capital Santiago. Mafrisur is one of Chile's largest beef processors, and the Osorno area (also called "Region of the Lakes") is the country's prime cattle raising region. This new work place ("faenadora" in Spanish) is one of the

country's largest slaughterhouse facilities. Mafrisur states that their new plant can process 10 percent of Chile's entire cattle herd. The new 116,250 square foot (10,800 square meters) plant employs 350 people, and also contains a corral holding up to 560 animals. Initial production goals are a processing rate of 60 head per hour, and a monthly rate of 10,000 head.

Besides local consumption, Mafrisur sends meat products, from this plant, to other Latin American countries and to Asian markets.



Jarvis' MG-1E Beef Brisket Saw being used for brisket cutting.



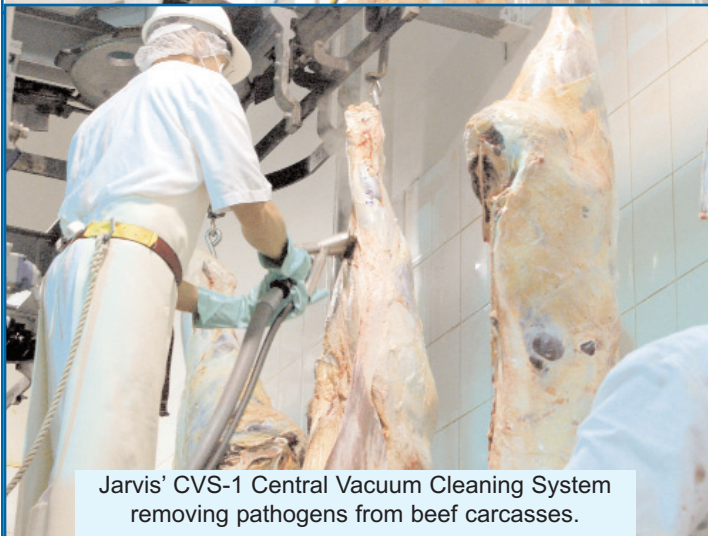
Model 30CL-2 Beef Hock Cutter in action.



Mafrisur's new Processing Plant in Osorno, Chile



Photos of Buster V Bandsaw cutting carcasses.



Jarvis' CVS-1 Central Vacuum Cleaning System removing pathogens from beef carcasses.



Close up view of MG-1E Beef Brisket Saw cutting through a brisket section.

Held every two years at the Paris Nord Villepinte Exhibition Center, France's IPE MATIC expo is one of Europe's largest exhibitions of meat processing equipment. More than 50,000 show attendees saw 600 exhibitors, from 24 countries, showcasing the latest industry developments in

tooling and processing technologies. Representing Jarvis Products was Jon Jarvis, Jarvis' Director of European Operations, and several representatives from Industrade of France, Jarvis' exclusive French distributor.



Photos of the Jarvis booth.



Paris' Nord Villepinte Exhibition Center



From Left, John Wightman, President of Edge Manufacturing, manufacturer of precision, high-quality saw blades and also Jarvis' sister company, and Industrade of France's Director Pierre Grosskreuz.



From Left, Jon Jarvis, Jarvis' Director of European Operations with Industrade of France's Pierre Grosskreuz.



Fabienne Becker, Chairman and Managing Director of Industrade of France, Jarvis' exclusive French distributor.



Industrade's Christian Matter answering booth visitor questions. In front is a Jarvis Buster IX Bandsaw.

New TWC-4 Toe Web Cutter

Jarvis has introduced the latest version in its line of toe web cutters. The lightweight TWC-4 performs better at completely removing hoof glands and hair - regardless of hog weight. It has a one piece clevis for better hygiene, and all stainless steel blades for long lasting, easy-to-clean use.

To ensure operator safety, the TWC-4 has dual anti-tie down triggers. For more information about this new tool, please contact Vin Volpe at 860 -347-7271; fax: 860 347-9905; e-mail: jarvis.products.corp@snet.net.



Jarvis' New TWC-4
Toe Web Cutter



TWC-4 being used to remove hair and glands from hog hoofs.



New Use of Airblade 500 Knife



According to Industrade, Jarvis' distributor in France, French slaughterhouses ("abattoirs" in French) have found a new, additional use for Jarvis' Airblade 500 pneumatically powered knife. French Abattoirs use the Airblade 500 for cutting and removing the hide from beef carcass's front legs. For more information about this process, please contact Mr. Pierre Grosskreuz, 17 Rue Alfred Kastler, 67300 Schiltigheim, B.P. 50007-F 67012, Strasbourg Cedex, France.

Jarvis' Airblade 500 Knife



Visitors from Tyson's Logansport, Indiana Plant Learn About the Automatic Hog Splitter



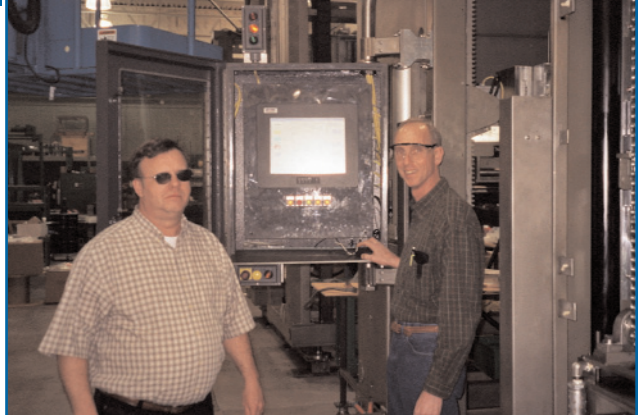
Recently, four Tyson service technicians from the company's Logansport, Indiana pork processing plant came to Middletown to receive further technical training on operating Tyson Logansport's two Jarvis Automatic Hog Splitters. Troy Truax, Kelly Joe Dougherty, Mike Cunningham and Tim Thomas were instructed on advanced trouble-shooting techniques and computer control analysis procedures to ensure the two hog splitters continually and smoothly operate, with minimum interruptions. Also accompanying the group was Jarvis Sales Representative Dave Wooten who is assigned to Tyson's Logansport facility.



From left, Tyson service technicians Kelly Joe Dougherty, Troy Truax and Jarvis' Dave Wooten receiving technical training.

Above, Tyson service technician Kelly Joe Dougherty. Jarvis Sales Representative Dave Wooten is in background.

From left, Tyson service technicians Mike Cunningham and Tim Thomas learning how to operate the Automatic Hog Splitter's advanced computer diagnostic controls.



Meet Jarvis' Middletown People Behind the Photos

Over the years you have seen their pictures in the newsletter, probably taken with a visitor getting a tour of the Middletown, Connecticut U.S.A. production facility. Behind the photo, each of these Jarvis employees has a life and interests outside of work. Here is a chance to meet and get better acquainted with some of our people, and gain a new insight.



Dave Donsbough

Dave is an Assembly Technician who has been with Jarvis since August, 1989. Outside of work, he most enjoys doing activities and sports with his wife Sharon and their four children - Dave Jr., Brianna, Nicole and Devin.



Raymond Pont

Ray has been with Jarvis for over 30 years. He assembles various hydraulic powered saws, cutters, and power units used for meat processing machinery. Ray and his wife Anne have four children (Rebecca, Jennifer, Christopher and Steven) and a grandson named Justin. Ray enjoys travel, camping and bike riding, and is active in his town's volunteer fire and emergency medical service organizations.



David Wilcox

Dave's job is the assembly of Buster VI and Buster VI-ST Bandsaws. He has been with Jarvis for 23 years. Dave and his wife Cindi have two boys - Tyler, 16 and Joshua, 13. During his free time, Dave enjoys hunting and fishing.



Stanford (Stan) Sevin

Stan, a U.S. Navy submarine service veteran, has been with Jarvis for almost 12 years, and is responsible for the customer support, assembly, repair and shipping of Jarvis' poultry tools. He and his wife Mary have a step-daughter Karen, and a foster grandchild named "Joe" (Joseph). Outside interests include church work and WWII history.



Marcos (Tony) Torres

Tony has been with Jarvis for 14 years, and is an Assembly Technician building Buster Bandsaws. He and his wife Emily have one son, Kyler. Tony is very active in church and community activities. He also enjoys playing sports with friends. Travel is also an interest, including visiting relatives in Puerto Rico. One goal is to visit Spain during a future vacation.