

Dear Hebron resident,

We are proposing a new business to your town of Hebron, called Hebron Quality Meats. At Hebron Quality Meats we would process beef and pork which the local producer raised for their own consumption plus beef and pork that was locally raised for wholesale and retail sales.

Why a processing company? We are at a time in this country where more consumers want to know where their food is raised and how. A popular term is the ..."farm to table concept"...in which the consumer knows the people that raise their food and the food is raised in a humane fashion...free of antibiotics, no hormones, fed non-gmo feedstuffs and not in a confined area. Rural America has lost those small town meat processors and there are Congressmen working on legislation to help bring those small town meat processors back to rural America.

Is this another Kenosha beef? I was not in the area at the time of Kenosha beef but I was told that they would process beef 24/7, so they processed a lot of beef every day and had quite a smell. Hebron Quality Meats is a small operation with a processing capacity of 75 beef a week so much smaller than Kenosha beef. Kenosha beef had a blood pond which was quite common in those times. Hebron Quality Meats will have no pond for blood or any other materials. As for smell....I currently work across the street from a local meat processor and have never witnessed any foul smells. All of the animal by-products will be picked up in a timely fashion to be rendered into high quality fats, oils and proteins.

Our company would be USDA or State of Illinois inspected to insure a safe quality product. Our company will follow the Illinois Environmental Protection Agency, compliance and permit requirements. We would like to hire 4-6 people so again a very small operation.

Why Hebron? Hebron is a vibrant town with alot of traffic which is important for any business plus Hebron has that small town charm.

We wish everyone a wonderful holiday season!

Sincerely, Steve Hoffmann

HEBRON QUALITY MEATS

Our company will be called Hebron Quality Meats, located at 10201 Church Street in Hebron. Our company will be processing beef and pork for the producer and consumer markets.

The company will have 4 owners....Chris Dahm a farmer and businessman in the Woodstock area, Steve Hoffmann a current employee of a local ag retail company, Chris Mckee Jr a farmer and livestock producer in the Woodstock area and Steve Peterson a lifetime resident of Hebron who farms and raises livestock. We will hire 5-6 people to help run our operation.

We want to offer 3 services to the local consumer and producer.

1. Custom Exempt processing....this is when a producer of beef and pork brings their animal in for processing. We process the animal to their wishes and after aging the animal, cutting/wrapping the meat plus adequate freezing we will contact the producer and all of the meat goes home to that producer. This will be the majority of our business.
2. Wholesale processing of meat to the food industry, this could range from high end restaurants to local pubs.
3. Retail meat sales to anyone that wishes to purchase. Instead of purchasing their meat from a big grocery chain which is supplied by a factory farm. Our goal is to provide safe affordable locally raised meat to supply the....Farm to table market. Our goal is to provide meat to 2 different market segments.
 - a. One market segment is basic ordinary cuts of beef and pork but you know where your meat is raised and you like our quality.
 - b. Second market segment is more of a niche market providing pasture raised beef and pork free of antibiotics, hormones and fed a non gmo diet.

To serve the retail market we need a location. The location on Church street would be adequate as it provides plenty of room for customers and be convenient as the meat is processed at that location. We would like a variance that would allow retail sales from that location. That location

provides adequate parking and very easy access for people heading north to Lake Geneva.

The other location could be the old Subway building as one of our owners currently owns the building. Great location and adequate parking but somewhat inconvenient as we have to move the product from Church Street to the Subway store. Anytime you move meat you risk the integrity of the meat and safety is very important to our company. Plus there is extra expense in owning/renting another building. We eventually believe we can get to the point of having an off sight retail location but as a beginning company we want to keep it simple.

Day to day operations.....

The producer drops his animal off to us in the morning where we stage the animal in a modified shipping container and that animal will be processed that day. No animals will stay overnight. The animals will be provided water, proper ventilation and no food. By modifying a shipping container the animals will have proper shelter and virtually be invisible to the local residents. The pens would be cleaned daily with the waste going next door to the Peterson farm.

The processing system consists of a harvest unit, aging module, cut/wrap module, freezer module and smoker for smoking meat.

The animal would walk into the harvest module where we knock the animal and collect as much blood as possible in a catch basin. All liquid will be collected and pumped into plastic tubs for the rendering service to collect along with the offal. By collecting the liquid this will reduce the amount of liquid going down the sewer. After the knock room the animal will move to the processing room, in this room the animal will be further processed to where we can split the animal for hanging in the chill room of the harvest unit. Again all waste will be collected for the rendering company. Sanimax is a rendering company that services Lake Geneva Meats plus the Chicagoland Mariani locations. Sanimax services Lake Geneva twice a week and would do the same for us.

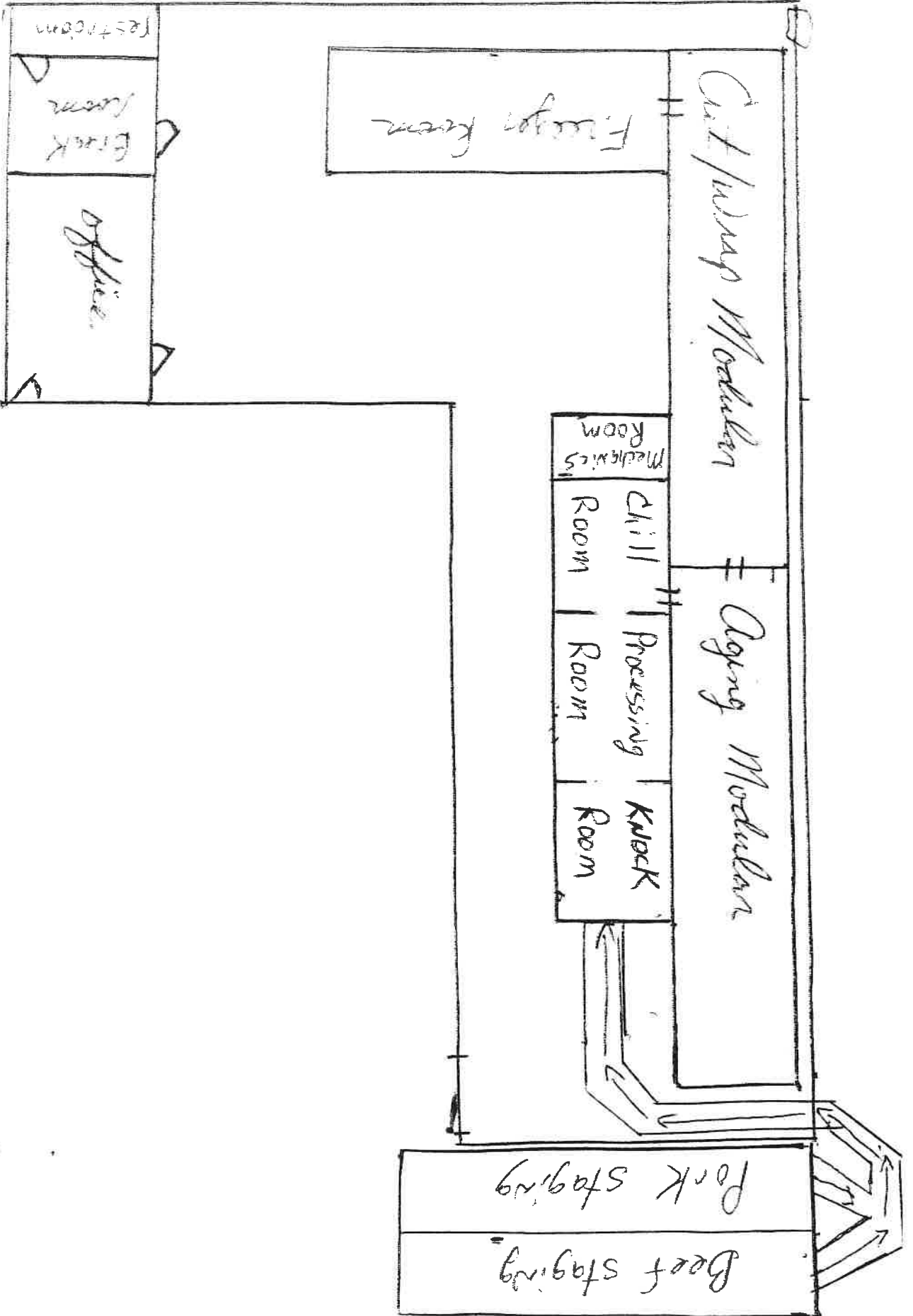
After the animal is properly chilled the animal moves to the aging module for proper aging, beef are aged 10-14 days where as pork is not aged. The next step is moving the animal to the cut/wrap module where we will cut the animal to the wishes of the producer/consumer then packaged. The custom exempt product will be double wrapped in freezer paper but the wholesale/retail meat will be shrink wrapped for visibility.

Our unit has the capacity of processing 75 head of beef a week or 15 per day. These units are made to USDA and organic specifications for easy cleanup and are very water efficient. The water used for cleaning the processing room, cut/wrap module plus any drippings from the aging module will be sent down the sewer drain. Its hard to estimate the water usage but these units use 40-50% less water than a traditional brick and mortar business. The maker of the company estimates it will take 25 gallons of water per animal.

Our business will have a state or federal meat inspector on hand during any processing of the animal.

We would like a variance for the sale of retail meat from the Church Street location plus your blessing so we can proceed with the purchase of the building on Church Street.

Thanks for your time, Steve Hoffmann



Peterson Property

112001
 June 58

Fickman's Meats

Seward, IL

business for 50 years

Country Pride Meats

Clinton, WI

Sarimax

picks up the waste

Canadian Company

- Huge presence in the Midwest

- pick up waste from both Fickman & Country Pride
along with Lake Geneva