SINCE 1873

RENDLEMAN ORCHARDS

“It takes kind of a very crazy person to be an orchard grower, to be very honest with you. You have to be nuts!”

- Wayne “Ren” Sirles

| KYLE MILLER |

| COLLEEN O’MALLEY |

| JAKE AMADOR|

RENDLEMAN

site

Currently own 800 acres:

80 acres - peaches - 40,000 bushels harvested per year

90 acres - apples - 50,000 bushels harvested per year

60 acres - vegetables

RENDLEMAN ORCHARDS

PROPOSED SITE

BLACK DIAMOND HWY

ROUTE 127

CEDAR ST

CR-2

MAIN ST

ALTO PASS, IL

ALT O WATERWORKS RD

WINSTED RD

REDBUD LN

ECK LN

1000 FT

CELEBRATING 139 YEARS OF FAMILY FARMING

HISTORY

a sixth generation buisness

1873

JOHN & ISABELLE

88 ACRES

FAMILY FARM

1930

GROVER RENDLEMAN

540 ACRES

LOADING & SHIPPING

1979

WAYNE “REN” SIRLES

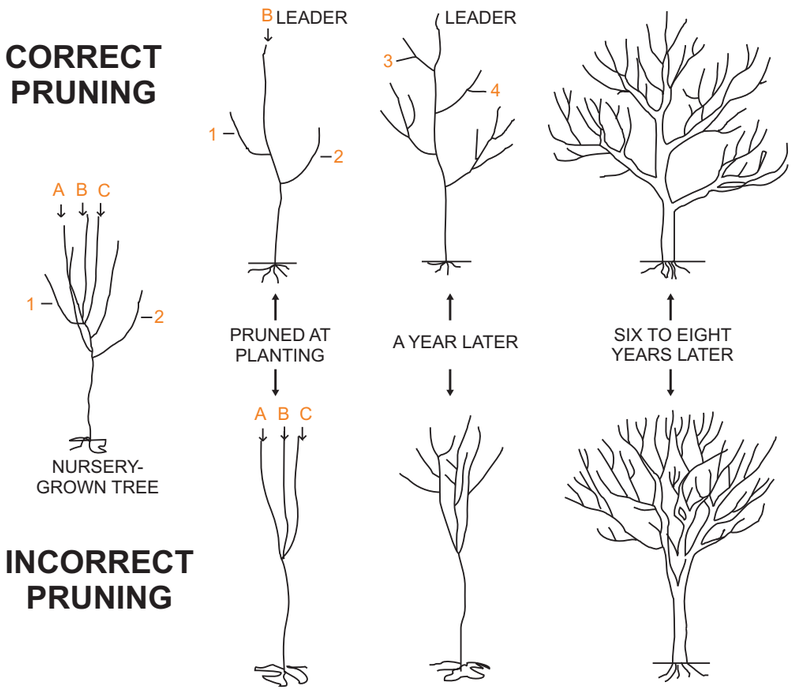
800 ACRES

GROVER RENDLEMAN & SON

WAYNE “REN” SIRLES

2012

1



Prune the trees: Start pruning in the spring to allow the trees to get air and have good vigor to growth.

2

Fertilize the trees: Give the trees a very short and light fertilizer.

3

Spraying Cycle: Start the spraying cycle as soon as the trees start budding because when the budding starts, the diseases start.

4

IPM: As soon as the trees bloom you have a variety of pest to look for and monitor.

5

Thinning the tree: One peach per 4 inches is the common rule to ensure a good crop. Excess fruit will impact the size of the fruit and the health of the tree.

6

Mowing the orchard: A clean cultivate is never done; grasses and fescue are kept. The grass is mowed down, but yet it does not take the nutrients in the water away from the trees.

"We use an integrated pest management program. We work with beneficial insects. We use certain chemicals at certain times. We follow degree days, that is when an insect will be most vulnerable for a spray. We just don't go out and spray discriminately because that's not good. Two reasons why it's not good: it's not good for the environment as far as that's concerned; and number two, it's not very good for our pocketbook, because that stuff is very expensive. So in all there's about eight to ten insects we really have to watch, and there's about eight or ten fungus diseases that we have to watch."

"There are good insects like a certain kind of beetle that eat mites, you know, they're more vulnerable to an insecticide. I have even had predator mites, which were good mites to eat bad mites, I had em shipped in straws and we'd go around and blow them into trees. There are certain things that you do to try to know how to build up the better part of the insect, the predators onto the bad insects. But again, it's all a science; it's not just to say, "Well, today's Monday, I think I will spray this, this, and this." No, you know when and what."

before harvest

PROCESS

after harvest PROCESS

1

Harvest the crop: Hand picked with a ladder and a picking sack around their neck.

2

Transported from orchard: A tractor brings the hand picked crop to the packaging/ cleaning facility.

3

Hydro-cooling: Cold water is pumped over the crop that comes in from the orchard to remove the field heat in order to get more shelf life or shipping time. The crop is then put into refrigeration storage.

4

Hydro-dumping: The bins are brought from the refrigerator and are dumped them into a water system to help clean the crop and get them on top of the main line without bruising or damaging the it.

5

Straining: Leaves are removed from the water and any crop that is damaged is removed.

6

Grating: the crop goes through a grating system to dump the smaller ones because they are not marketable.

7

Washing: The crop then goes into a washing system that has various brushes and gets a small coat of wax.

8

Drying: The crop travels through a drier to ensure the wax is dry.

9

Inspection: The crop travels on a 360 degree roller to allow for a full inspection and then is separated by a certain grade.

10

Weighing: Computerized weight sizer is used to separate the crop. The weight is determined by what the customer orders.

11

Packaging: The boxing process includes a final inspection and then are put into waxed boxes either by hand or mechanically by weight

12

Stacking: The boxes are then stacked and stored in a cooler until a order comes through.

PROFIT

10%

Wholesale

90%

ON FARM SALES AND ROADSIDE STANDS

COMMERCIAL

MIDWEST

SCHNUCKS, KROGER, JEWEL

RETAIL

FARMERS MARKET

ROADSIDE STANDS

HOBBY

~~PICK YOUR OWN~~

RENDLEMAN is a COMMERCIAL orchard on the GLOBAL MARKET set up on SUPPLY AND DEMAND. It is a VERY DELICATE BALANCE even with a city as big as ST. LOUIS or CHICAGO.

Sirles has seen actually one trailer load or two trailer loads of too much of one thing can DRIVE THE MARKET DOWN drastically. also he has seen it the other way; if it's one or two trailer loads short, it can go up. mainly our market is mainly set by SUPERMARKET CHAINS."

commercial

DISTRIBUTION

ATS HARVEST2SHIP SOLUTION COMPONENTS AT RENDLEMAN ORCHARDS

ATS Process Software - Label, Scan, Record, Analyze, & Report

RECEIVING AREA

SHIPPING AREA

SAME PC AND SCANNER
WITH 2 DIFFERENT PRINTERS

FIELD LABEL

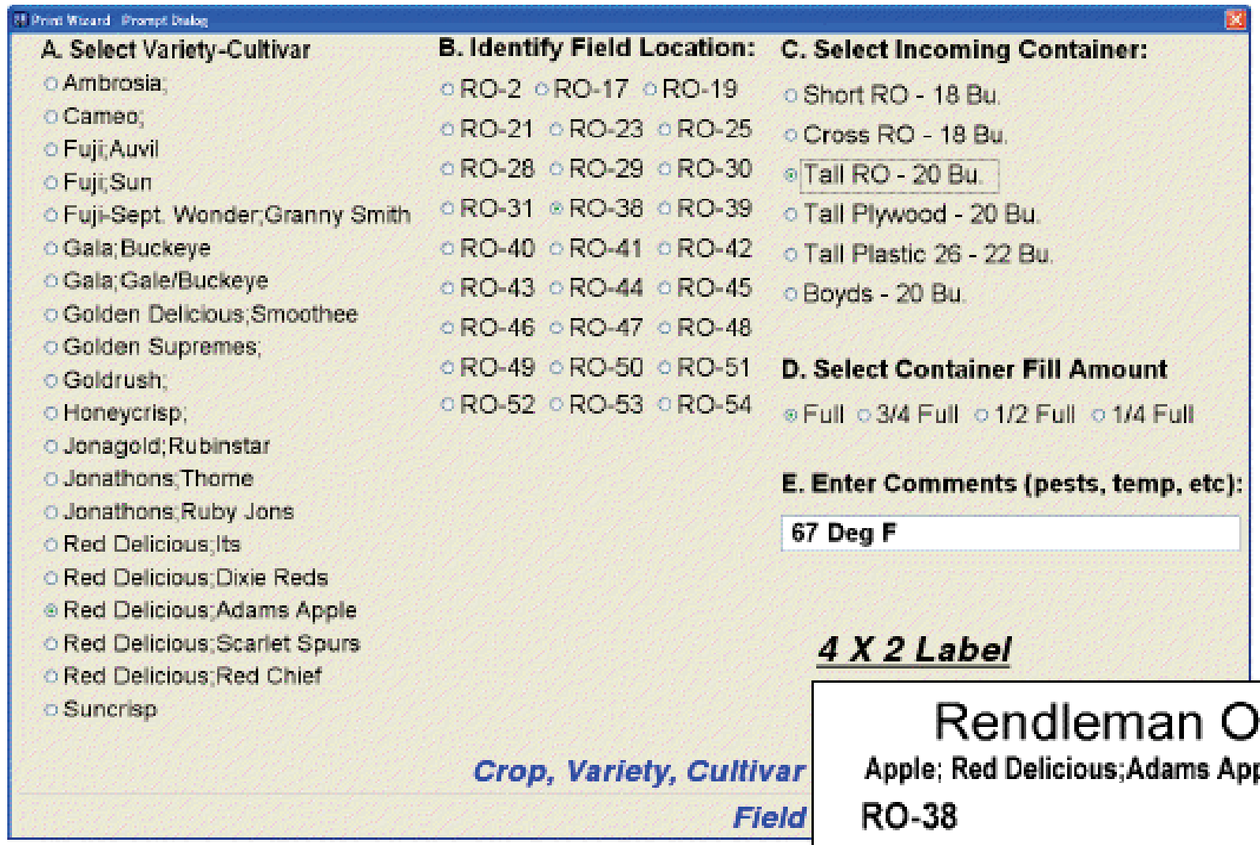
4x2

2x1

4x6

HARVEST	RECEIVE AND STORE	WASH, SORT AND GRADE	PACK	STORE	REPACK (AS NEEDED)	SHIP
	Label Containers @ Receiving w/ Bar Code	Scan Start of Process * Assign Lot Code	Label Packs w/ Lot Codes Label Pallets			Label Pallets w/ Customer Info

Label Example on an ATS Harvest2Ship System:



Information Configured to Your Farm

- Crops
- Crews
- Containers
- Locations
- Lot Code Nomenclature
- Resulting bar code has all data in specific format

Use Bar Code Cheat Sheet To Speed Data Entry as Well as Menus to Pick Info

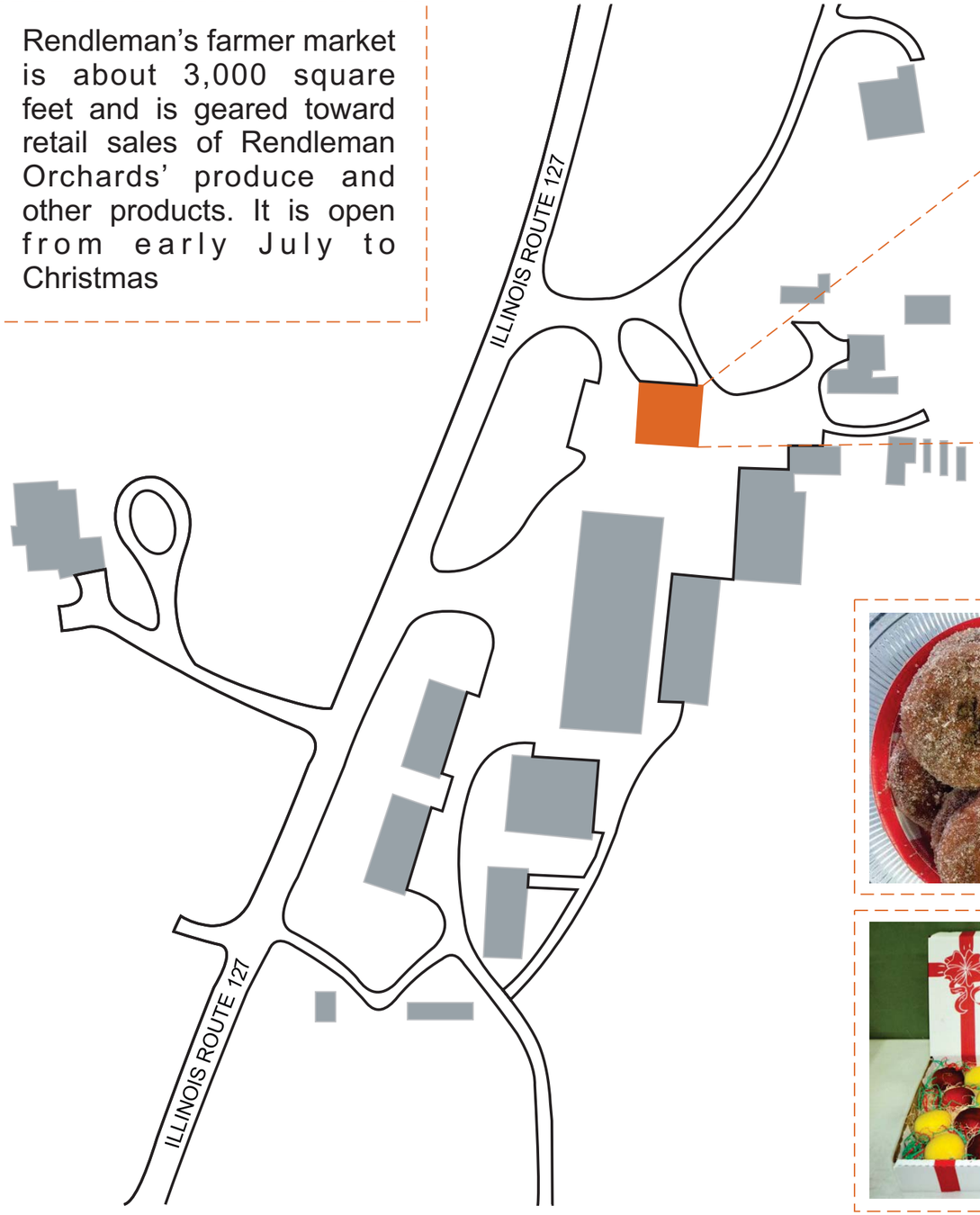
All Labels are Saved in a Log & Collated in ATS Process

BENEFITS:

- Enhance Food Safety
- More Efficient Internal Operations-Lower Costs
- Increase Yields & Better Crop Management
- Improve Pesticide and Fertilizer Utilization
- Expand Sales

farm market PROGRAM

Rendleman's farmer market is about 3,000 square feet and is geared toward retail sales of Rendleman Orchards' produce and other products. It is open from early July to Christmas



AVAILABLE ITEMS AT FARM MARKET:

FRUITS:
- peaches
- apples
- nectarines
- blueberries
- cantaloupe
- watermelon

VEGETABLES:
- sweet corn
- tomatoes
- green beans
- cucumbers
- zucchini
- squash

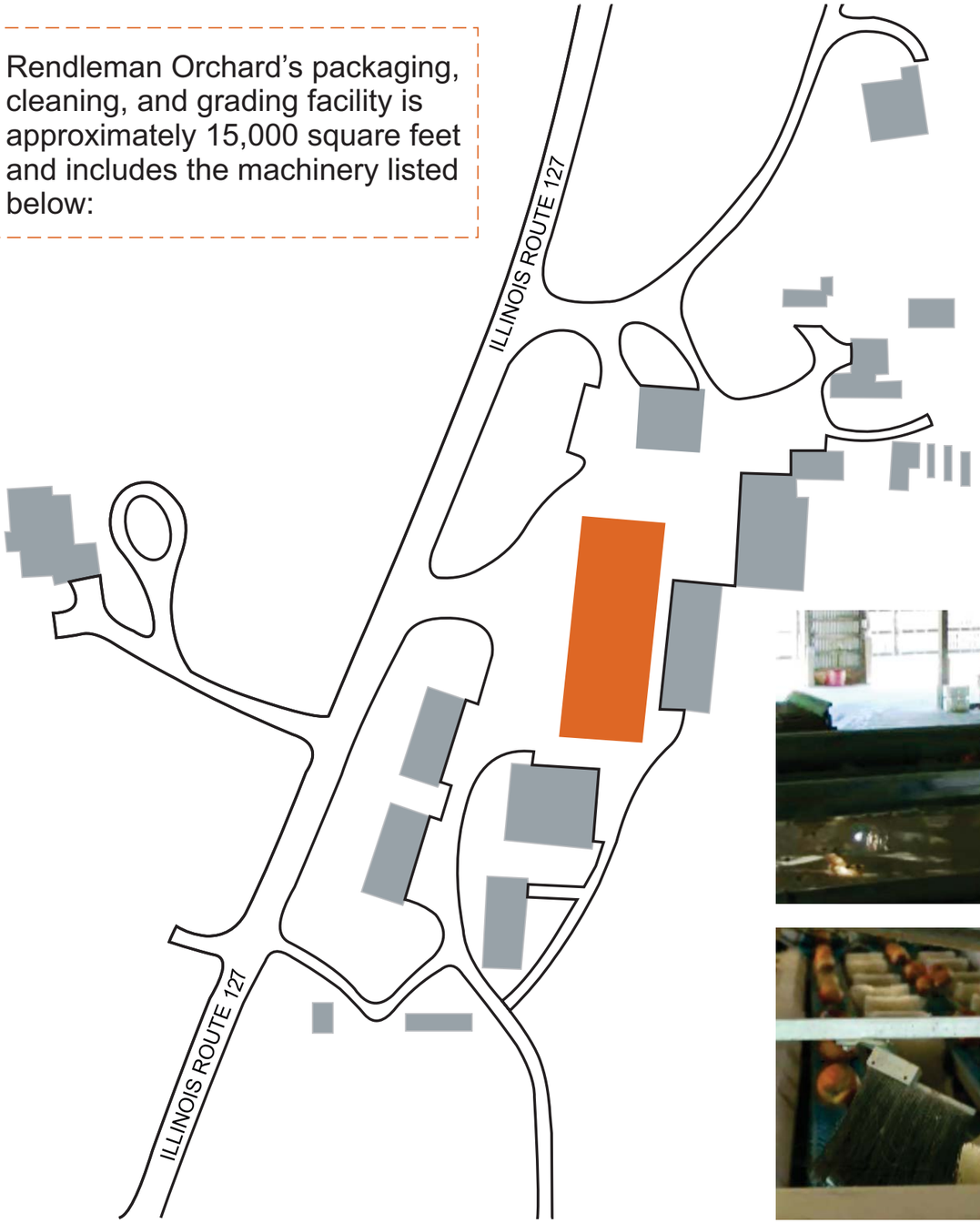
FALL ITEMS:
- pumpkins
- mums
- cider
- gourds
- fall decor

SPECIALTY ITEMS:
- jams & jellies
- baking mixes
- dip mixes
- soup mixes
- snack mixes
- nuts
- salsa
- pickled items
- apple cider donuts
- candies
- ciders
- pasta sauces
- fruit smoothies
- slushes

GIFT ITEMS:
- apple gift boxes
- candles
- linens
- gift baskets

10% of Rendleman Orchards revenue comes from their farm market

Rendleman Orchard's packaging, cleaning, and grading facility is approximately 15,000 square feet and includes the machinery listed below:



The PACKAGING FACILITY is usually the BIGGEST EXPENSE that you have in an orchard business


HYDRO-COOLING


HYDRO-DUMPING


GRATING


WASHING


DRYING


WEIGHING


SORTING

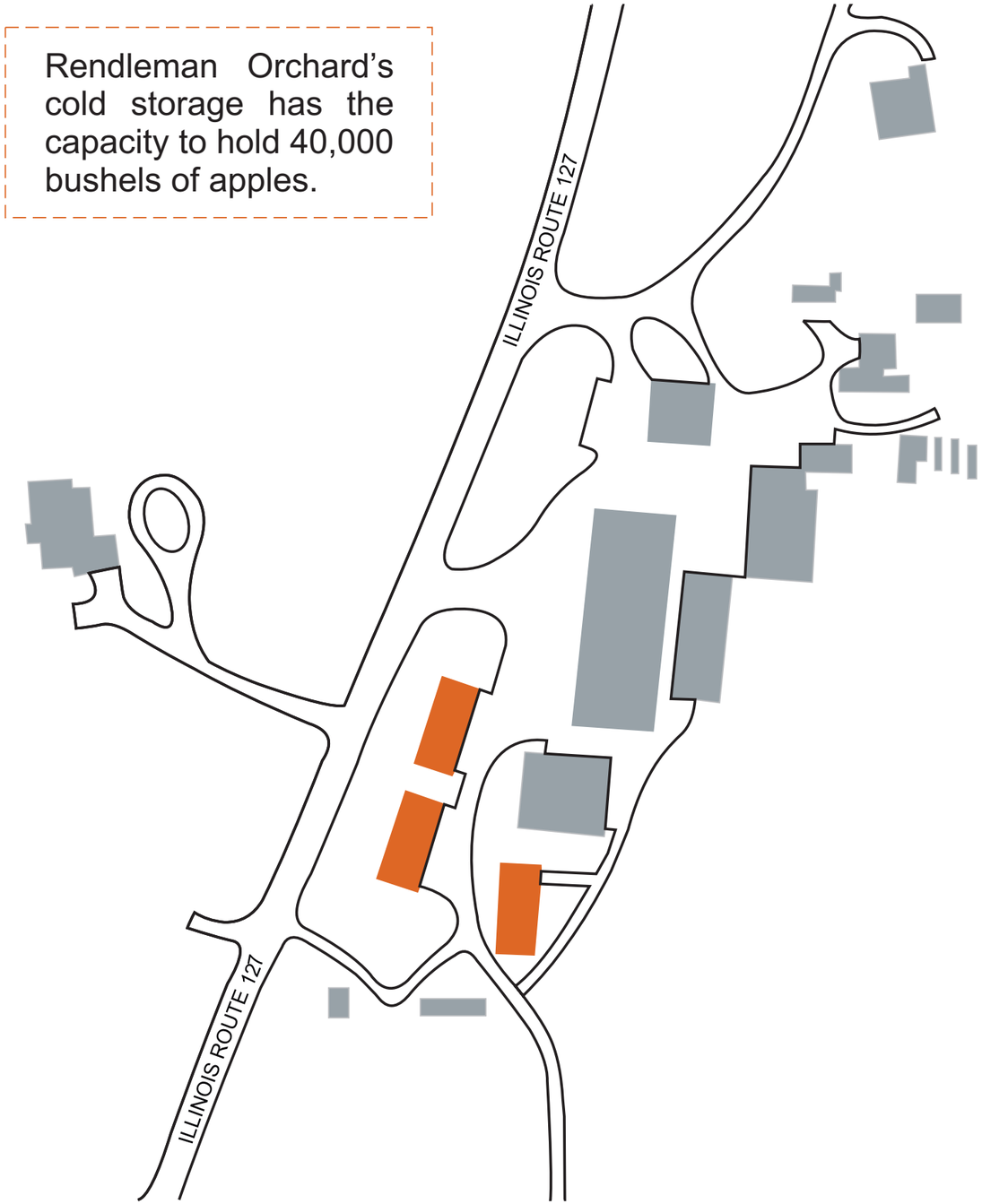

PACKAGING

Overall, over **100** workers will occupy the orchards to harvest fruit and preform other work. During peak harvest time, up to **65** people will work on the farm in one give day and about **25** people year round.

packaging facility

PROGRAM

Rendleman Orchard's cold storage has the capacity to hold 40,000 bushels of apples.



REFRIGERATION storage is usually the SECOND BIGGEST EXPENSE that you have in an orchard business

TYPES OF TEMPERATURES:	PEACHES	APPLES
Field Heat Temperature	80°	80°
Hydro-cooling Temperature	34°	34°
Cool Storage Temperature	28°	29°

temperature

TEMPERATURE control is CRUCIAL to storage of fruit. Along with temperature, MOISTURE should be closely watched. The most important thing is WATER.

Refrigeration units act as dehumidifiers. That's why air conditioners are fitted with pipes to DRAIN THE MOISTURE FORM THE FRUIT, growers must keep the rooms hydrated.

The first shipments of fruits under refrigeration were from southern Illinois to Chicago in 1866. To Parker Earle, an enterprising fruit grower of Cobden, IL, receives the credit for pioneering this development.

COLD STORAGE

program

ORCHARD MACHINERY

SMALL ROTARY MOWER

SPRAY TRACTOR

MULCH SPREADER

GENERAL PURPOSE TRACTOR

LADDERS & PICKING BUCKETS

WAGONS

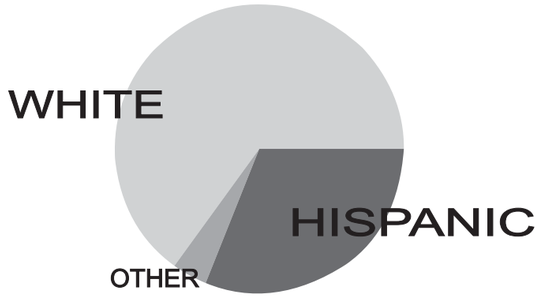
PRUNING EQUIPMENT

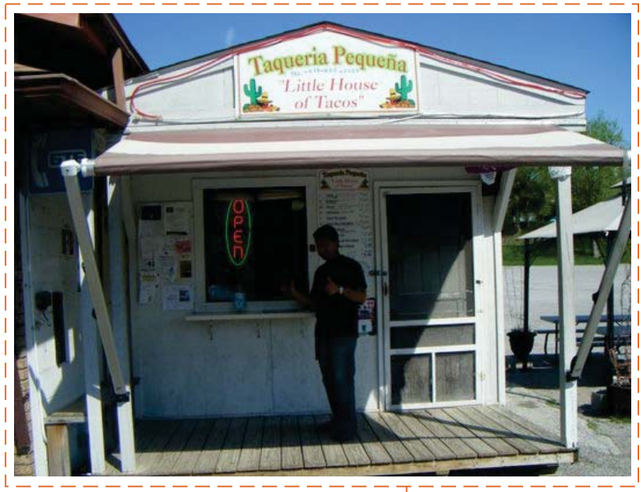
AUGER

HYDRAULIC POST POUNDER

REGULAR STORAGE

program





TAQUERIA PEQUENA

WORKING AT RENDLEMAN'S

PERHEPECHA FESTIVAL

MIGRANTS

25

"We have some facilities here on our place, but MOST of them have bought houses in Alto Pass, Cobden, Anna. They have SETTLED into this area, and they have decided to make this COMMUNITY, this area, home, and theyhave raised their children here."

-Wayne "Ren" Sirles

"People who we hire that wants to work for us, in the past everybody said, well, it was a common where they're MIGRANT WORKERS, they just come and go; well, they don't do that anymore. THEY COME AND THEY STAY. They want to know that they're going to have EMPLOYMENT for basically eight or nine months." - Wayne "Ren" Sirles

rendleman's

MIGRANT WORKERS

http://avbarn.museum.state.il.us/viewclip/2615

https://docs.google.com/a/siu.edu/viewer?a=v&q=cache:66qByMEHaKkJ:jhawkins54.typepad.com/files/sirles--rendleman-orchards-using-bara-codes-for-traceability--1.pdf+&hl=en&gl=us&pid=bl&srcid=ADGEESgtVeaJ8Qy7Tu14QIRrQvT5N-8rY6YcYgwPH6Yn5kI4pwrzDoVzYLOMxg3PAASIPEaaN8HCwpjd3hhht_vDF7OxYr4UT65gZMM98uHnBAkxwUMsRn6UFyIc8RnmEm1vNTqfP4He&sig=AHIEtbQNOWn59HdoJM0cQV5IWPaonqQpAQ

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http://www.uvm.edu/~organica/PracticalGuide/OrchardEquipment.html

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http://www.rendlemanorchards.com/

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