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***Field Update for Café Solar® coffee alliance partners from Subirana, Honduras  
(Cooperative COMISUYL) August 2010***

Here is a quick summary of developments with regard to the installation of the processing center and solar/biomass coffee dryers at Cooperative COMISUYL.

Construction for the new building that will house the processing center is now in full swing. The mill will incorporate the following functionality:



*Building site for new dry beneficio; cooperative members review layout*

- 42 qq (oro/green) per day solar/biomass drying capacity (with room for expansion to 252 qq per day)
- Milling, sorting, and classification production line capable of preparing for SCAA 85 standards (This will be the only dry mill in the region capable of meeting SCAA-85)
- Hermetic storage of dry pergamino and milled coffee (oro/green)

The mill operation will include training in drying, milling and selection, and hermetic storage, as well as management and accounting support from MDI. A week long workshop to evaluate strengths and weaknesses of the Cooperative and develop the vision for future expansion was conducted in July.

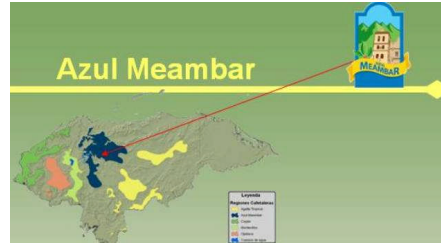
In addition to financing provided by the Netherlands-based HIVOS, the project is being very well received by the Honduran Coffee Institute (IHCAFE). IHCAFE is providing the following support for the project:

- Civil engineering for the site prep and construction drawings
- Training for beneficio manager at its La Fe training center in the department of Santa Barbara
- Quality analysis of wet processing mills in Subirana

IHCAFE and the National Autonomous University of Honduras will partner in workshops that MDI is conducting on our Integrated Open Canopy (IOC) coffee

production methods. IOC allows farmers to increase their yields while providing superior habitat for migratory birds, including forest-dependent species not found in shade coffee.

In March, IHCAFE announced a new (sixth) designated coffee region for Honduras. The new region, called Azul Meambar, includes Subirana and the Department of Yoro. IHCAFE describes the cup profile for Azul Meambar as having a delicate aroma of caramel with sweet developing tropical fruits creating a very complex cup.



*IHCAFE quality center, San Pedro Sula, (Raul and Cesar Reyes, IHCAFE cupper); (Richard and Rony Ariel Gamez, Head of the cupping Lab)*

