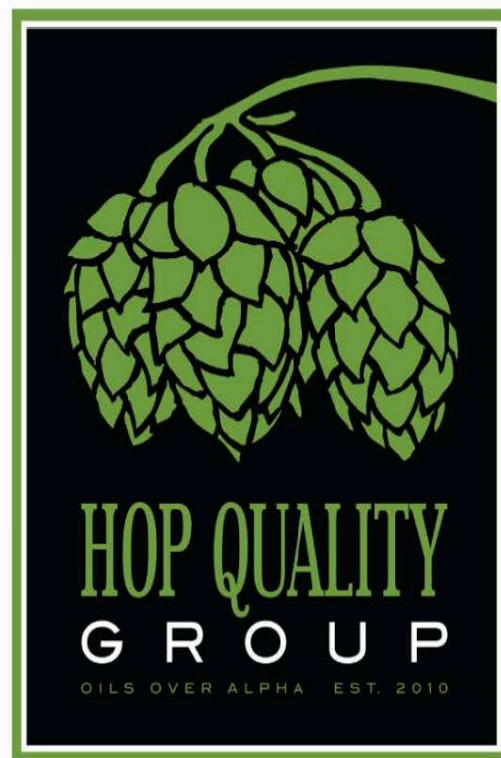


HQG Visit Date:	8/25/22
Farm/Facility:	Brulotte Farms
Picker Name & Grower Number(s):	WA309, WA312
Grower Name & Phone:	Reggie Brulotte, Austin; 509-865-4247
Physical Address of Farm/Facility:	7502 Campbell Rd, Toppenish, WA 98948
Email Address:	reggie@brulottefarms.com
Picker Type(s) & Description:	DK Picker; 2 Dauenhauers
Merchant Partners/Direct/Both?	YCH



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	
Matt Gallagher – Half Acre	
Matt Young – Half Acre	
Brad Benson – Stoup Brewing	

Operations Description:

DK Picker: 10 years old. De-viner (stripper) in field for picking. Very clean. Wall box fans: some gaps in wall where these are set. Door was open (garage door). Exhaust filter for trucks unloading to avoid fumes for people and the hops. Uncovered outside loading area.
Dauenhauer Pickers: one from 1967 and one from 1973. 30-35 acres per day picked between all 3 pickers.
Kiln: New (3 years old). Multiple sensors on beds. Infrared camera under kiln to measure moisture in-line on way to conditioning box. No one physically goes into kiln beds. Lab set up on table to check moisture: grind up and analyze – Moisture Analyzers. Food allowed inside Kiln control room. Dry at 125F – 130F. 8-9 hrs drying time. Insulation is in good shape. Kiln looks brand new and is in really good condition. Propane burners.
Conditioning/Baler: Nice door nets. Conditioning boxes. Wood walls: in good condition. 24hr conditioning. They put plywood on catwalks so nothing falls through onto the hops. They are the only ones in the valley with this set up: Carpenter has something similar, but hand-fed. Conditioning boxes are cleaned daily. Hops are never on the floor and never get touched again once they enter the picker.
Other: Picking during days. Transitioning to LED lights. All food grade lubes and oils. 3 rd Party Pest Management. Magnets in Picking machines, conditioning rooms, and above baler (cleaned daily). Not doing hemp this year because of demand being lower. Focus on good cover-crop management and also fine-tuning water usage for optimal performance. Discussion on loopers (worms).

Areas of Concern:

Gaps in wall in DK Picking room where wall box fans are set.
DK building was open without netting.
Conditioning boxes are wood.

Improvements since last HQG visit (if applicable):

HQG last visited in 2015.
New Kiln (3 years old): it's awesome.
Upgraded off- road vehicles.
Really nice, newer office.
They have their own Firetruck.

Recommendations:

Look at ways to close up gaps in wall in DK Picker.
Keep doors closed or use netting in DK Picker when not in use to keep out birds.
Uncovered outside loading are to DK Picker. We have seen other facilities with similar set-up. Just evaluate the bird potential/other debris getting into the hops when outside. We understand that hops are obviously picked from the field outside.
Conditioning boxes are wood but look great. Continue to inspect them to avoid wood shavings getting into the hops.
The insulation in the kiln is in good condition. Keep an eye on it as we have seen that style deteriorate over time and tears occur that could have pieces fall into the hops.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• 12 varieties. 1,400 acres. Looked at Cascade, Chinook, Warrior, Bru-1 (originally Otto Supreme), and Virus-Free Baby Chinook.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• Adding Perrault front end to DK Picker next year.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• N/A
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• N/A
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Global G.A.P. (4 years); Good Bines. Won Cascade Cup in 2014!
Additional Comments about the operation? <ul style="list-style-type: none">• The facility looks great! You all have done a lot of upgrades and improvements since our last visit. We appreciate your commitment to producing quality hops and attention to food safety. Thanks for taking the time with us and we look forward to visiting again in the future. Have a great Harvest!



