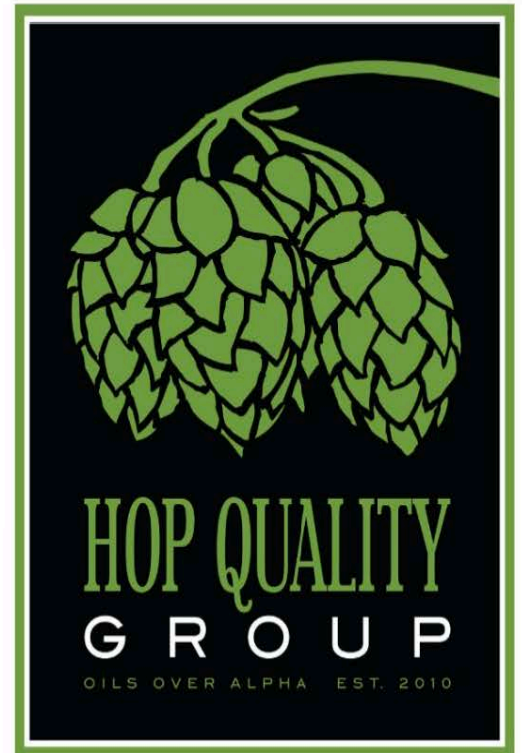


<b>HQG Visit Date:</b>	8/23/22
<b>Farm/Facility:</b>	Newhouse Farms
<b>Picker Name &amp; Grower Number(s):</b>	WA387
<b>Grower Name &amp; Phone:</b>	Devon Newhouse, Halley Newhouse, Nicole, 509-837-0616
<b>Physical Address of Farm/Facility:</b>	2521 S Emerald Rd, Sunnyside, WA 98944
<b>Email Address:</b>	haley@newhousefarms.net
<b>Picker Type(s) &amp; Description:</b>	Dauenhauer
<b>Merchant Partners/Direct/Both?</b>	



<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone Brewing	Kevin Madsen - Steiner
Zach Turner – Single Hill	Will Roy - Steiner

**Operations Description:**

<p>Picker: Front end is open. Good safety paint. Very minor bird residue. 70's, 90's, and 2019 added cleaners. Dauenhauer: 60 bines per min. Heard some birds inside but didn't see them (most likely in conveyor leaving picker). Some areas had potential for bumping your head. Next year adding in catwalk from picker to kiln. Overall, very clean.</p>
<p>Kiln: Expanded kiln and conditioning and moved baler. Dry at 130F – 135F. Newer digital burners. Burners run on natural gas. Nice shatterproof lights throughout. Kiln is steel and also wood in old area. Old wooden floors in kiln dry really well. On average drying time for them is typically 8 hours. There is a test kiln area. Some wood shavings on the old floor. Some bird residue.</p>
<p>Conditioning/Baler: 24 hr conditioning time. Open floor plan. Lots of storage area and cold storage. Nice indoor bale loading area. Lots of enclosed space -- they have a lot of room! They have done a few special events (weddings) because of all the indoor space they have. Magnet before Baler.</p>
<p>Other: good signage throughout. Good check-in process. Good traceability systems in place. Good separate break area. Lot of nice touches around the building: nice signs, flower beds, and trees, and colorful paint. Nice tool and parts organization. Expanded office – impressive workspace.</p>

**Areas of Concern:**

Birds close to processing.
Some potential spots in picker where you could bump your head.
Peeling, wood shavings on old wood kiln floor.
Loading area in Picker is outside in the open.

**Improvements since last HQG visit (if applicable):**

HQG last visited in 2018.
They have done a great job maintaining the facility as a whole and keeping it in very nice shape.
The little touches like the hanging flower beds for example help make it a visually nice, comfortable place to work.

**Recommendations:**

Ensure birds are away from processing.
Consider enclosing the loading area of picker or using netting to keep out birds/pests.
Evaluate areas in the picker where there is potential for bumping your head.
Ensure wood shavings are taken care of in old wood kiln floors so they don't get into the hops.
Consider adding a magnet before kiln.

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• 650 Acres. 28 varieties. Also do some fruit (pears, cherries) and wine grapes.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• Next year adding a raised catwalk from picker to kiln.</li></ul>
<b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>• N/A</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>• Not regularly</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• USDA G.A.P. Green Chief.</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• Overall, the farm looks very good. It's obvious there is a lot of attention to detail and a lot of effort to maintain quality. We appreciate all your efforts and the improvements you have done over the years. Have a great harvest!</li></ul>

