

HQG Visit Date:	8/14/19
Farm/Facility:	Central Cove
Picker Name & Grower Number(s):	Brad Watson (Alex showed us around, in charge of that site)
Grower Name & Phone:	Brad Watson; 208.412.9601
Physical Address of Farm/Facility:	29888 Howe Road, Wilder, ID 83676
Email Address:	brad@soobrand.com
Picker Type(s) & Description:	Dauenhauer picker only.
Merchant Partners/Direct/Both?	YCH, others?



HQG Attendee & Brewery	
Alec Mull - Founders	Tim Matthews – Oskar Blues
Patrick Chavanelle – Allagash	Adam Conway – 3 Floyds
Steven Pauwels - Boulevard	Matt Gallagher – Half Acre
Tom Tweedy – Stone	Chris Devan, Sara Laurienti- OB

Operations Description:

New Dauenhauer picking facility with some unique attributes under tent (second harvest), fully enclosed with four walls and bird netting. 3 lines all PLC controlled. Walkways had toe kicks, no areas of exposure over conveyance.
2 nd cleaner added this year, unique spiral hook return system designed in New Zealand. 30 bins/minute.
Picking facility only, no kiln, conditioning or baling post picking equipment to come in the immediate future. All post picker operations occur at Obendorf’s Roswell facility 3.5 miles away.
All LED lighting, food grade lubricants. Separate tool shop, clearly labeled items throughout facility. Shutdowns for cleaning and system flush between varieties. Several cable e-stops throughout facility.
Heavy construction ahead of harvest (to be expected) but clean facility.

Areas of Concern:

No post picker facilities on site, green hops must be trucked off site.
No magnets in place (coming soon), a few areas need kick plates.
Open staircase at the upper most walkway above the picker.
Facility lacks a separate break area for meals, etc.
Structural supports of the tent have a lot of area for birds to gather.

Improvements since last HQG visit (if applicable):

1 st HQG visit to Central Cove, we appreciate Central Cove letting us make this visit.
According to Alex they shut down and clean out every three hours. Mechanics grease bearings and make whatever repairs are needed.
New picker fans and dribble belts.

Recommendations:

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| As possible and as market conditions allow, continue with on-site plans for kilning, conditioning and baling equipment. |
| Update facility policies and signage in facility (no food in facility, no smoking, etc.). |
| Add magnets as planned, kick plates as needed. |
| Amend staircase suggestion to limit a potential accident. |
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Additional Comments:

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| What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Looking to process ~550 acres at this facility, recently added 100 new acres.• Growing Citra, Mosaic, El Dorado, Zeus, Super Galena. |
| Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• With canvas tent, could easily blow out a wall and expand if needed.• Adding kilning, conditioning and baling facilities. |
| Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Just one facility, hops are kilned and baled at Obendorf's Roswell Facility. |
| Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• No |
| What certifications does the grower possess, if any? <ul style="list-style-type: none">• Not currently, working on Global Gap certification. |
| Additional Comments about the operation? <ul style="list-style-type: none">• Nice picker, clean and food safe• HQG greatly appreciates the visit and your commitment to quality hops! |