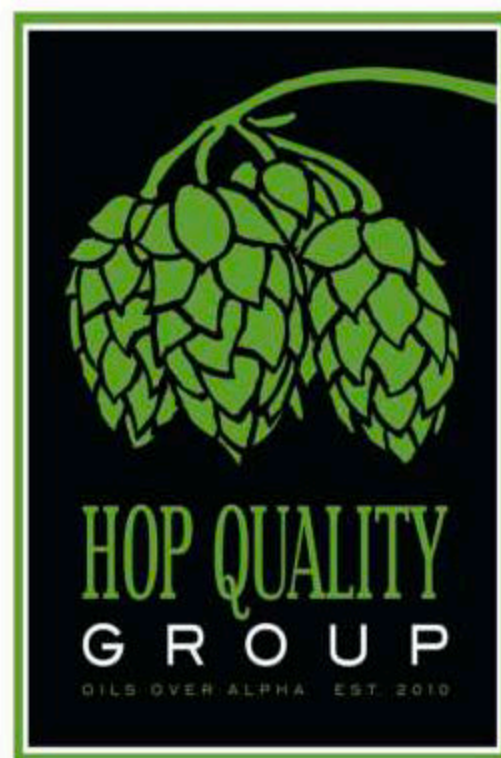


<b>+HQG Visit Date:</b>	8/13/19
<b>Farm/Facility:</b>	Green Acre, Main Office 6970 Fort Rd, Wapato, WA
<b>Picker Name &amp; Grower Number(s):</b>	Island Picker
<b>Grower Name &amp; Phone:</b>	Green Acre, Gary Morford (509.848.2200)
<b>Physical Address of Farm/Facility:</b>	398 N. Island, White Swan, WA (corner of Fort/Island down dirt road)
<b>Email Address:</b>	<a href="mailto:jr@greenacrefarms.com">jr@greenacrefarms.com</a> ; <a href="mailto:garym@greenacrefarms.com">garym@greenacrefarms.com</a>
<b>Picker Type(s) &amp; Description:</b>	2 Single Dauenhauer pickers (VC59-21, VC60-22)
<b>Merchant Partners/Direct/Both?</b>	Direct, Haas, YCH, BSG

<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone	Matt Johnson – Karl Strauss
Zach Baitinger – New Belgium	Todd Roseman – Boston Beer
Mike Schneider – Boston Beer	Alex Nowell – Three Weavers



**Operations Description:**

2 Single Dauenhauer picker (1959, 1960), two buildings, enclosed building front ends (screening) with bine hanging. Some bird netting missing in facility. Original Green Acre hop farm (established 1948).
upgraded kiln, no insulation – all shatterproof lights in all facilities.
Older baling facility, in cleaning process.
Signage in place in facility, lights in facility are covered.
In middle of preharvest clean up, belts need to be scrapped. Clearly repairs in process and prep for harvest.
Covered conveyance. Good paperwork and record keeping.

**Areas of Concern:**

Birds in cooling room, evidence of birds in kiln area. Bird netting needed in picker windows.
Insulation hanging in drying area.

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

1st HQG visit to Island, thanks for letting us visit.
Recent upgrades to facility, including LED lighting and looking to replace wood in facility with steel.

**Recommendations:**

Address any birds in facility, close off all points of bird egress.
Insulation hanging in kiln.
Scrape belts (assume will happen in preharvest clean up).
<b>Facility looks good, we appreciate your commitment to cleanliness and quality.</b>

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• Large hop grower with three picking facilities. Hops grown include Azacca, Cascade, Citra, Columbus, Jarrylo, Mosaic, Mt Hood, Pahto, Pekko, Sabro, Simcoe, Summit, Zeus and more.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• New burners in plan, new kiln potentially in the next two years.</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>• Three facilities, Main office, Island and Campbell.</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>• No</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• Kosher, Salmon Safe, Global Gap, and Sedex.</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• Green Acres grows hops in addition to apples, pears, mint, row crops and grapes.</li><li>• Utilizes H2A workers for hops. 80 workers currently, 120+ workers during harvest.</li><li>• Great tour with Maria and Junior, joined by Paul Dickman from Haas.</li></ul>