

***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	18 August, 2015
<b>Location</b>	Yakima Golding Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Mark Seshar	Brent Radke – New Belgium
Pete Floris	Joe Palausky - Boulevard
Paul Dickman – John I. Haas	Val Peacock - HQG
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

### **Operations Description**

Picker enclosed & well organized. No visible bird problems.  
Insulation in the drying area is mostly in good shape, but a few spots could use attention. Dries typically @ 140°F.  
Baling/cooling area clean & well organized.  
Overall, a very nice operation!

### **Areas of Concern**

Insulation in drying operations tends to get wet, mildew, sag & tear.

### **Recommendations**

Stay vigilant at keeping birds out of buildings.  
Keep an eye on the insulation in the drying area and replace/repair/remove as needed.

***The Hop Quality Group thanks you for the privilege of working together  
on our commitment to quality hops for great beers.***