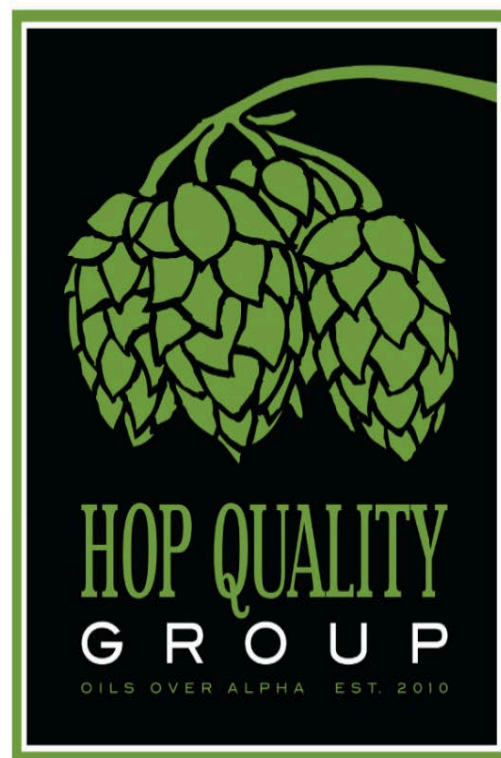


HQG Visit Date:	8/19/21
Farm/Facility:	Puterbaugh
Picker Name & Grower Number(s):	Puterbaugh WA399
Grower Name & Phone:	Stacy Puterbaugh, Drew Puterbaugh
Physical Address of Farm/Facility:	380 Green Valley Road; Mabton, WA 98935
Email Address:	drew.puterbaugh@hopsdirect.com
Picker Type(s) & Description:	Dauenhauer (1966)/DK Fab (2016)
Merchant Partners/Direct/Both?	Visited with Steiner



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	
Teddy Gowan – Societe Brewing	
Karsten McDonell – Sierra Nevada Brewing Company	Kevin Madsen – Steiner

Operations Description:

Old Dauenhauer Picker (1966): Added newer cleaners in 80s. Converting to LED lights. Added some new fans. Some gaps in wall. In process of cleaning. Enclosed front end (doors open right now for cleaning). Light cover missing outside where hangers are. Old picker still keeps up with new picker!
DK Fab Picker (2016): Added more cleaners last year. Will switch out here to LED. Gap where conveyor comes in.
Kilns: Added more kiln space. 130 F – 135 F. 30 – 34” depth. Old Kiln from 60’s but keep adding and have new beds. LEDS put in. Insulation looks ok for now. Metal patch on roof where old baler stand used to be. Older, 2nd kiln has good restroom signs. 2 nd Kiln has spiderwebs but very minor bird residue. No insulation but some rust – they want to replace before next harvest. Gap in wall where conveyors come in. Remote control for layer controls. Cool old wood floor. Some loose netting in some places where beams go outside.
Conditioning Room: Tractor driving in but just at doorway. * QR Codes for Bales! Phone App for traceability! Nice pull clothes for hops.
All food grade oil. Must read and sign visitor rules sheet when visiting. Picked up another Dauenhauer picker in anticipation of overtime laws. Nice lab! 1 field combine they are phasing out because of injury potential.

Areas of Concern:

Some gaps in wall in old picker building. Light cover missing outside where hangers are.
New Picker: Gap where conveyor comes in.
Old Kiln: spiderwebs, gap in wall where conveyors come in and some loose netting on gaps where beams lead to outside. Some rust but looks like they are looking to replace rusty sheeting before next year’s harvest.

Improvements since last HQG visit (if applicable):

More cleaners and more updates.
Really nice lab.
Very cool Bale QR and traceability system.

Recommendations:

In the process of cleaning and harvest prep so we know you are working on getting everything Harvest ready. See above for Areas of Concern to evaluate. It's impressive in general what you have done to make the older buildings and process areas food safe so we appreciate your attention to these challenges.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Citra, El Dorado, Mosaic, Belma, Cascade, Experimentals (we got to evaluate and gave feedback!). 1200 Acres.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• Purchased another picker. Looking to replace parts of old kiln.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• 3 Pickers and adding another.
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">• Good Bines.
Additional Comments about the operation? <ul style="list-style-type: none">• We appreciate you letting HQG visit over the years and to your commitment for producing quality hops. Thank you for letting us evaluate some experimentals! You have a great operation and hope you have a great Harvest!