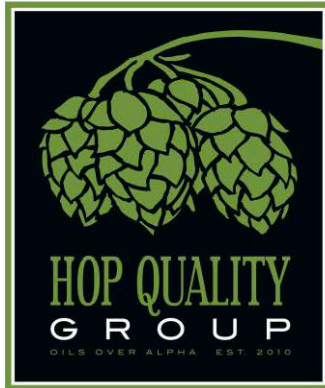


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	14 August, 2017
Location	Stauffer Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	Martin Hodel (Deschutes)
Jon Clack (Steiner)	Jamie Floyd (Ninkasi)
	Daniel Sharp (Ninkasi)
	Todd Roseman (Boston Beer)
	Anders MacCarthy (SNBC)

Operations Description

300 Acre farm with 7 full-time employees.
Fully-enclosed Dauenhauer picker and Kiln. No signs of birds, very clean picker and kiln.
Hops dried at 145°F with a 32" bed-depth.
Baling room was getting cleaned during visit.

Areas of Concern

Needs shatter proof lighting in Picker and Kiln

Recommendations

Replace lighting with shatter-proof bulbs or LEDs

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