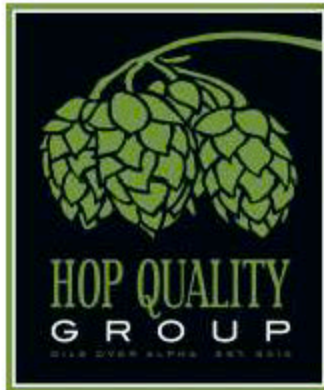


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	21 August, 2014
Location	Shinn & Sons, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Kyle Shinn	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
David Tobin – S.S. Steiner	Derek Stepanski – Bell’s Brewery
	Jeremy Moynier – Stone Brewing

Operations Description

Older picker & building, but screened well and in generally good shape.
New drying area is very nice.

Areas of Concern

Major problem with pigeons in the area, but they seem to be doing a fairly good job of dealing with it. Some pigeons living in part of the outside of the drying building, but no evidence they got inside.
There is a minor problem with loose ceiling insulation in the drying and baling areas.
Kyle’s dog follows him everywhere – unfortunately, even into the hop processing areas. This is a problem.
Screen is missing on an open window in the picker building.
Overall, pretty good.

Recommendations

Don’t let up on fighting the pigeons.
Keep an eye on the insulation in the drying area. Consider installing fans in the ceiling to remove the moisture more effectively. This may also reduce drying times.
Find a way to keep the dog out of the processing areas during harvest.

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