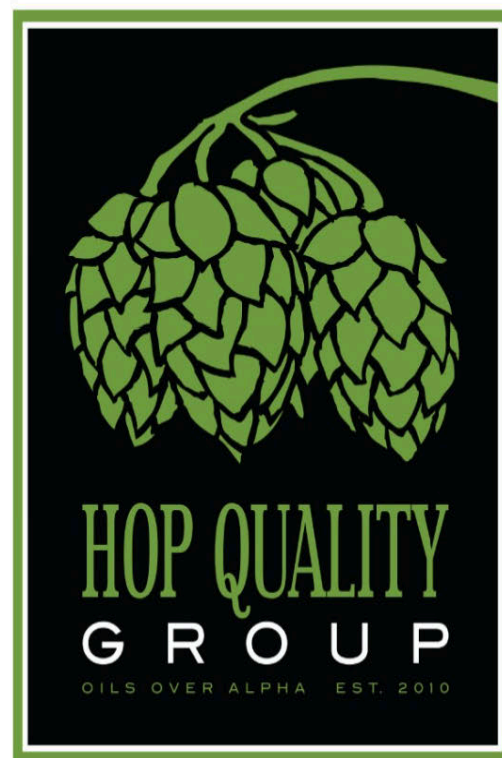


HQG Visit Date:	8/17/21
Farm/Facility:	Tributary
Picker Name & Grower Number(s):	Tributary WA478. Separate grower number from Loftus.
Grower Name & Phone:	Mike Smith and Patrick Smith (weren't available for visit); Kyle Jacobs (Operations); Sam (Agronomist).
Physical Address of Farm/Facility:	1183 Indian Church Rd; Granger, WA 98932
Email Address:	patrick.smith@loftusranches.com ; kyle.jacobs@loftusranches.com
Picker Type(s) & Description:	5 Wolf Pickers w/ DK Fab Cleaners
Merchant Partners/Direct/Both?	Visited with YCH
HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Brad Benson – Stoup Brewing
Teddy Gowan – Societe Brewing Company	
Karsten McDonell – Sierra Nevada Brewing Company	Pete Venegas - YCH
	Steve Lonneman - YCH



Operations Description:

5 Wolf Pickers with DK Fab Cleaners. Wolfs work great but require a lot of maintenance. 20 min process with changeover/clean-up. Each Picker has its own cleaner. Covered lights – not LED. Control screens (boxes) have long plugs to make them more mobile. This facility was an old vegetable packaging plant. The Picker barely fits into the building! Some tight ceiling space. Takes about 20 people to run picking.
Kiln: similar to Loftus Kiln tech which is impressive. Twelve 32' beds. 125 – 130 F dry temp (start at 150 F then ramp down). 75 hp blowers. Don't typically walk the kilns – rely on tech. Take some manual readings but just in front. Use math, time, and temp to perfect. 25" bed depth. 7-8 hr average drying time (5 hr for something with light cones like Cashmere). Windows with screens.
Conditioning Room: Floor looks great! Super clean and ready to go. 12 hr conditioning time typically. No lube/white oil on floor.
Use H2A to supplement labor: 300 + people. They are 24/7 for hops.
PPE and visitor check-in procedure. Good signage throughout facility. Service for Pest Control.

Areas of Concern:

Lots of patches on insulation in Picker.
Some tight areas in Picker where you can bump your head (no signage or red paint).
Burlap bale bags stored outside.

Improvements since last HQG visit (if applicable):

First Hop Quality Group trip to Tributary!
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Recommendations:

Impressive facility. We've heard lots of positive comments on Tributary so it was awesome to be able to visit.
Watch insulation tears (a common problem in the industry). Looks like you all have kept up on patching.
Consider adding signage/highlighting areas in the Picker that have a potential to bump your head.
Issues with storing burlap bale bags outside?

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Ahtanum, Simcoe, Mosaic, Cashmere, Idaho 7, Citra, Loral, Sabro, Cascade, + a few others. Will start picking 8/27 this year.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• 2016 Tributary was commissioned
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Loftus Ranches is original facility in Moxee established in 1932
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">• Global Gap. Green Chief.
Additional Comments about the operation? <ul style="list-style-type: none">• We appreciate your commit to producing quality hops! Thank you so much for allowing the Hop Quality Group to visit. We value not only your commitment but the open dialog with us. This was our first trip as a group to Tributary and we really appreciate you all taking the time. Have a great Harvest!