



April 16, 2019

VIA EMAIL (jwmed.exhibits@oregonlegislature.gov)

Joint Committee on Ways and Means Subcommittee on Education
Oregon State Capitol
900 Court Street NE, Room H-178
Salem, OR 97301

Re: OSU's Fermentation Sciences Program

Dear Education Subcommittee on Ways & Means:

Over the six years Worthy Brewing has been in operation we experience on a daily basis the various and numerous benefits from the investments made into OSU's fermentation science program.

Job placement – Worthy Brewing currently employs three graduates from the fermentation science program on our modestly sized production team. Two of whom are in key leadership positions: our Head Brewer, and our Quality Manger. Through their hard work and dedication over the years we can confidently say that our product quality has never been better. Thanks in no small part to their education received at OSU, Worthy has been able to streamline fermentations, increase product yields, decrease raw material usage in the brewhouse, properly implement Good Manufacturing Practices, steadily increase lab testing capabilities, operate a strong and actionable sensory program, and shorten brewhouse production times. All of these accomplishments have had a positive economic impact on company operations.

We also seek to employ summer interns from the program. Our first intern we hired on as a brewer after they demonstrated their fantastic knowledge and work ethic. He is now in the process of helping implement sustainability initiatives for the brewery. This summer we will have another intern from the program, this provides eager help when we need it during our peak production times and helps the student solidify classroom learnings with hands-on, practical application.

Innovation – utilizing Strata, the first commercially released hop from the OSU aroma hop breeding program, Worthy Brewing won a Silver medal at the Great American Beer Festival for their beer *Strata IPA*. Through Indie Hops, Worthy was producing pilot beers starting in January of 2015 using G9-1-331, the hop that would become Strata. Over the years since then we have produced numerous beers on our Pilot system containing promising hops coming up through the aroma hop breeding program.

Innovation part II – Worthy Brewing produces both pub and production beers utilizing Full Pint malting barley, most notably in our new release *Sol Power Pilsner*. The majority of the Full Pint malt we purchase comes from Mecca Grade Estate Malting in Madras, Oregon. Through the past several years we have enjoyed a close working relationship with them, creating other award-winning beers containing their malt, and Oregon-grown hops.

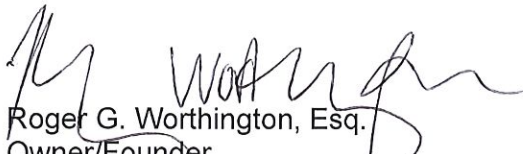
Worthy Brewing Co., 495 NE Bellevue Ave., Bend, OR 97701 (541) 639-4776

Relationships – Jeff Clawson worked with our Head Brewer and production team last summer on solving a recurring flavor issue. It was a gracious showing of continuing mentorship for the graduates of the fermentation science program that resulted in quality and process improvements that have helped shape the quality of our products.

We strongly support the OSU Fermentation Sciences program. In many respects, Worthy Brewing launched in 2012 because of my confidence and respect for the faculty and student body at OSU. In 2009, thanks to Tom Shellhammer, Shaun Townsend and Russ Karow, my twin company, Indie Hops, formed a public-private partnership with OSU. We created an aroma hop breeding program designed specifically for the craft beer industry. From that program we have brought to the public two patented hops and have many more in the pipeline.

In short, OSU's fermentation program is run by world renown experts, collaborates beautifully with brewers and farmers, conducts commercially valuable research, and it delivers quality results. I would urge increased funding so the program can expand to meet an ever-growing need.

Sincerely,



Roger G. Worthington, Esq.
Owner/Founder
Worthy Brewing, LLC and Indie Hops, LLC

cc: Audrey Nieswandt, Committee Administrator
Tom Shellhammer, OSU