

Hop Queries newsletter by Stan Hieronymus

RipeLocker was mentioned in the November 2020 issue

- [RipeLocker](#) is a pallet-sized container designed to keep produce fresh for 45 days after harvest. Last week the company announced it conducted a successful test in collaboration with CLS Farms in Moxee, Washington, and Thomas Hooker Brewing Company in Connecticut. CLS shipped 240 pounds of fresh Comet and El Dorado hops that Thomas Hooker used to brew an IPA called Cultivate. “The fresh hops look beautiful and smell incredible,” lead brewer Andrew Blakeslee said. A press release states the ultra-low oxygen RipeLocker containers suppress pathogen growth, resulting in significantly less decay. The containers are reusable.

Stan Hieronymus is a professional journalist and amateur brewer who has made beer his beat since 1993. His travels have taken him to breweries in every state in the country. The editor at RealBeer.com, he's penned hundreds of articles for periodicals and publications and has co-authored four books with his wife, Daria Labinsky: *Brewing Local* (2016), *For the Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops* (2012), *Brewing with Wheat* (2010) and *Brew like a Monk* (2005) for Brewers Publications and contributed to several other publications, including *1001 Beers You Must Taste Before You Die*.