



Staff Report
Expanded Conditional Use
Case #: Z-2016-06-00026

Attachments:

Staff Report, State of LA Definition of Microbrewer, Zoning Practice Microbreweries, Information on Craft Beer, APA Breweries and growing local economies, Jax Ale Trail information, Southern Brew news, Survey, Pictures, Application, Property Information Sheet, Zoning Map, Aerial Map

Zoning Commission Public Hearing: Thursday, July 7, 2016
 City Council Introduction: Tuesday, July 12, 2016
 City Council Final: Tuesday, July 26, 2016

City Council Request (Ordinance):

Introduction to an Ordinance to approve Expanded Conditional Use request by Joseph Ribando III to allow a microbrew pub with sales and consumption in accordance with LA Alcohol and Tobacco Control Microbrewer guidelines located at 1110 CM Fagan Drive; Zoned CH (Z-2016-06-00026) Recommend approval by the Zoning Commission with the following conditions: 1) the approval shall be with the understanding such use is a personal right that expires upon change in occupancy as listed above; 2) must be in accordance with LA Alcohol and Tobacco Control Microbrewer Permit and; 3) 12% Alcohol Cap on any alcohol sold.

Site Information:

Location (Address): 1110 C M Fagan Dr

Council District: City Council District 3

Existing Zoning: CH

Future Land Use: Commercial

Existing Land Use: Commerical

Site Description:

Commerical site fronting on CM Fagan Drive having a large storage building and a rear portion of a larger building.

Adjacent Land Use and Zoning:

<u>Direction:</u>	<u>Land Use/Zoning:</u>
North	Commerical/MX-C
South	Commerical/C-H (across CM Fagan)
West	Undeveloped Land/C-H
East	Commerical/C-H

Additional Information:

Monument sign was never issued a permit

Findings:

- Will this diminish the value of the surrounding properties?
- Will this alter the essential character of the neighborhood?
- Will granting this request be detrimental to the public welfare?
 - Light and air?
 - Traffic congestion or hazard?
 - Overburden existing drainage and utilities?
 - Emissions of odors, fumes, gasses, dust, smoke?
 - Noise and vibrations?

Public Hearing:

For: Joe Ribando III

Against: NONE

Commission Recommendation:

Motion: William Travis recommend approval with the conditions : 1) the approval shall be with the understanding such use is a personal right that expires upon change in occupancy as listed above; 2) must be in accordance with LA Alcohol and Tobacco Control Microbrewer guidelines located at 1110 CM Fagan Drive; Zoned CH with the following conditions :

For: Matt Saadif, William Travis, Stan Perry, Jonathan Jeffrey, Jeff Smith, 12% Alcohol Cap on any alcohol sold.

Against: NONE

Abstain: NONE

Absent: Jimmy Meyer

Ordinance to Read:

WHEREAS, on July 7, 2016 the Hammond Zoning Commission recommended approval to an Expanded Conditional Use Case#Z-2016-06-000026 request by Joseph Ribando III to allow a microbrew pub with sales and consumption in accordance with LA Alcohol and Tobacco Control Microbrewer guidelines located at 1110 CM Fagan Drive; Zoned CH with the following conditions : 1) the approval shall be with the understanding such use is a personal right that expires upon change in occupancy as listed above; 2) must be in accordance with LA Alcohol and Tobacco Control Microbrewer Permit and; 3) 12% Alcohol Cap on any alcohol sold.

NOW, THEREFORE, BE IT ORDAINED, that the City Council of Hammond, hereby approves the Expanded Conditional Use Case#Z-2016-06-000026 request by Joseph Ribando III to allow a microbrew pub with sales and consumption in accordance with LA Alcohol and Tobacco Control Microbrewer guidelines located at 1110 CM Fagan Drive; Zoned CH with the following conditions : 1) the approval shall be with the understanding such use is a personal right that expires upon change in occupancy as listed above; 2) must be in accordance with LA Alcohol and Tobacco Control Microbrewer Permit and; 3) 12% Alcohol Cap on any alcohol sold.

From: Josh Taylor, City Planner _____

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PERMITS

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Microbrewer

Microbrewer Permit: This permit authorizes the holder of a Class AG or Class AR permit to engage in the brewing beer and other malt beverages at a single location in an amount not to exceed 12,500 barrels during the licensed year. The holder of this permit is authorized to sell the manufactured beverages at retail for consumption on or off the licensed premises. However, this permit does not authorize the permit holder to sell the manufactured beverages at wholesale, either directly or through a distribution agreement. All beverages produced by the microbrewer shall be taxed in the same manner and at the same rate as beverages produced by other breweries, as provided by law.

- [Download Microbrewer Permit Application](#)

Louisiana Alcohol & Tobacco Control: 8585 Archives Avenue, Suite 305 Baton Rouge, LA 70809
Phone: (225) 925-4041

*ATC now accepts Visa, American Express, MasterCard and Discover.

*ATC no longer accepts Cash. Only Money Order, Checks and Credit Cards.

ZONING PRACTICE

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PRACTICE MICROBREWERIES



3

Zoning for Small-Scale Alcohol Production: Making Space for Brewpubs, Microbreweries, Microwineries, and Microdistilleries

By David M. Morley, AICP

In communities across the country, beer titans like St. Louis-based Anheuser-Busch and Chicago-based MillerCoors are facing stiff competition from a host of locally owned and operated craft breweries.



➡ The number of brewers is higher today than at any point during the 20th century.

Brewers Association, Boulder, Colorado

Meanwhile, there is parallel growth in craft distilleries and small-volume wineries. While renewed interest in small-scale alcohol production is just one facet of the buy-local movement, it has special relevance for planning and zoning practitioners.

Historically, few communities have used zoning to draw distinctions between alcohol production facilities of different types and sizes. More recently, though, numerous localities have added provisions to their zoning codes that acknowledge the variety of alcohol producers. The primary motivation for these regulatory changes is a desire to make space for smaller producers to operate outside of industrial districts.

The two most common small-scale alcohol production uses to receive special zoning attention are brewpubs (restaurants combined with breweries) and microbreweries (small-volume brewers with or without on-site sales). But references to microdistilleries (small-volume distilleries with or without on-site sales) and

microwineries (small-volume wineries without on-site vineyards) are also on the rise.

The purposes of this article are to highlight why the growth in small-scale alcohol production may merit zoning changes and to summarize how communities have amended their codes to add definitions, use permissions, and, in some cases, additional standards to sanction brewpubs and microproducers.

THE BOOM IN SMALL-SCALE ALCOHOL PRODUCTION

According to the Brewers Association, the trade group for small brewers, as of June 2013 there were 1,165 brewpubs and 1,221 microbreweries in the United States. By way of comparison, in the late 1970s there were only 89 commercial brewers of any type (Brewers Association 2013). This boom in small-scale production has spread to spirits and wine too. In April 2012 *Time* reported a 400 percent surge in microdistilleries in the U.S. between 2005 and 2012 (Steinmetz 2012). And according to statistics maintained by trade

publisher *Wines & Vines*, the number of wineries producing between 1,000 and 5,000 cases per year grew 16.5 percent between August 2011 and January 2014 alone.

These trends have significant economic development implications for localities across the country. In addition to satisfying demand for locally produced beer, wine, and spirits, microproducers often distribute their product regionally or nationally, bringing new money into their host communities. Furthermore, successful brewpubs and microproducers can help enliven commercial and mixed use districts that would otherwise clear out after conventional retail and office hours. It's no surprise, then, that some communities are actively trying to lure high-profile microbreweries from other states (McConnell 2012).

THE TROUBLE WITH REGULATORY SILENCE

Despite the explosive growth in brewpubs and microproducers, surprisingly few communities explicitly sanction small-scale alcohol pro-

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About the Author

David Morley, AICP, is a senior research associate with the American Planning Association, as well as APA’s Planning Advisory Service (PAS) coordinator and coeditor of *Zoning Practice*. Since 2007 he has contributed to APA research projects on topics including brownfields redevelopment, complete streets, urban agriculture, shrinking cities, solar energy, and disaster recovery. Apart from his contributions to research projects and APA publications, Morley provides customized research on a daily basis for PAS subscribers.

duction facilities through their zoning codes. Without clear definitions and use permissions, planning staff or public officials are forced to make ad hoc use interpretations that can delay or even prevent otherwise desirable development. This regulatory silence creates uncertainty for business owners looking to make location decisions and secure financing, and it may have the effect of scaring away potential applicants. Finally, explicit definitions, use permissions, and use-specific standards allow communities to proactively address the potential negative effects of brewpubs and microproducers on surrounding areas, thereby minimizing future conflicts with neighbors.

DEFINING USES

Clear zoning standards for small-scale alcohol production facilities begin with clear use definitions.

Generally speaking, there are two basic schools of thought about defining uses in zoning codes. Some communities try to define every conceivable potential use, while others rely on use groups (or categories) with similar operational requirements and attendant community effects.

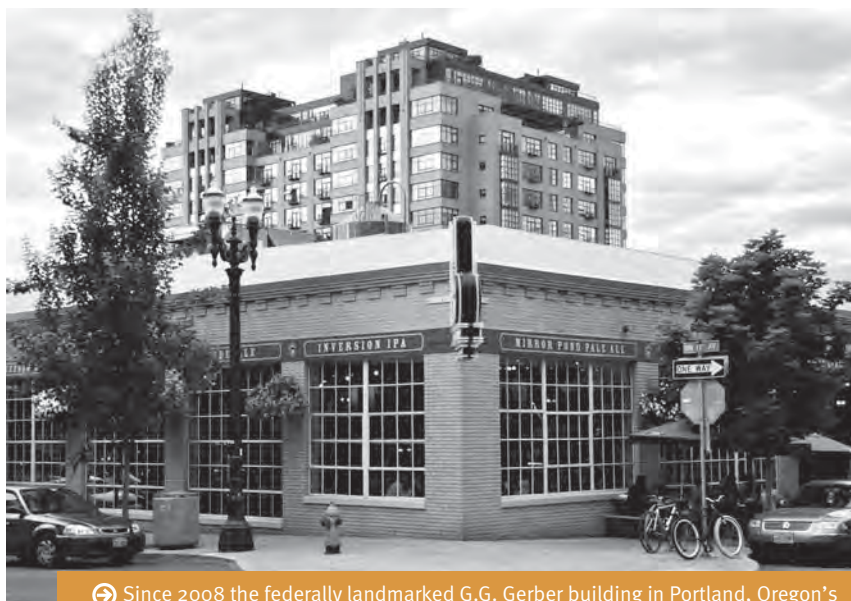
The first method can bring clarity and avoid some legal disputes over specific uses, but it may create unnecessarily complex regulations. The second method is part of larger trend away from proscriptive use regulations, as many communities focus more on a prescriptive approach to the form of development. In practice, most conventional new zoning codes use a hybrid of these approaches, with broad use categories, such as household living or general retail, and specific use definitions for a small subset of higher-impact or more contentious uses under each category.

Mirroring this broader conversation about the best approach to classifying and defining uses, communities that have added specific definitions for small-scale alcohol production facilities to their zoning codes generally take one of two approaches. Either they define brewpubs, microbreweries, microdistilleries, and microwineries as distinct uses, or they define an umbrella term that encompasses multiple types of production facilities.

Communities that define microbreweries, microdistilleries, or microwineries as distinct uses often rely on a production volume threshold to distinguish between the “micro” and “conventional” version of a particular use. For microbreweries, 15,000 barrels per year is a common threshold, which corresponds to the American Brewers Association’s defined limit for a microbrewery. Given that there are no corresponding industry definitions for microdistillery and microwinery, it is perhaps unsurprising that thresholds for these uses seem to vary more from place to place.

When communities define brewpubs as a distinct use, the intent is usually to distinguish between accessory- and primary-use brewing facilities. Most communities stipulate that beer production in a brewpub must be accessory to a bar or restaurant, and many cap the volume of beer produced annually (usually less than 15,000 barrels). Furthermore, some jurisdictions quantify this subordinate relationship by limiting the percentage of floor area or sales attributable to the brewery component of the business.

Definitions for brewpubs, microbreweries, microdistilleries, and microwineries often include an acknowledgment that the alcohol produced will be consumed both on- and off-site. For “micro” facilities, the presumption is typically that on-site consumption will be



Steve Morgan/Creative Commons 3.0

➔ Since 2008 the federally landmarked G.G. Gerber building in Portland, Oregon’s Pearl District has housed a brewpub.

Examples of Use Definitions

Brewpub:

- A retail establishment that manufactures not more than 9,000 barrels of malt liquor on its licensed premises each calendar year. (Aurora, Colorado)
- A restaurant-brewery that sells 25 percent or more of its beer on-site. The beer is brewed primarily for sale in the restaurant and bar. The beer is often dispensed directly from the brewery's storage tanks. Where allowed by law, brewpubs often sell beer "to go" or distribute to off-site accounts. (Brewers Association)

A restaurant with facilities for the brewing of beer for on-site consumption and retail sale at the restaurant. A brewpub must derive at least 40 percent of its gross revenue from the sale of food. (Goodyear, Arizona)

- A restaurant featuring beer that is brewed on-site. (Memphis-Shelby County, Tennessee)
- A restaurant that brews beer as an accessory use, either for consumption on-site or in hand-capped, sealed containers in quantities up to one-half barrel sold directly to the consumer. Production capacity is limited to 5,000 barrels of beverage (all beverages combined) per year. The area used for brewing, bottling, and kegging shall not exceed 30 percent of the total floor area of the commercial space. A barrel is equivalent to 31 gallons. (Plainfield, Illinois)

Microbrewery:

- A small facility for the brewing of beer that produces less than 15,000 barrels per year. It may often include a tasting room and retail space to sell the beer to patrons on the site. (Asheville, North Carolina)
- Any establishment where malt liquors are manufactured and packaged on- or off-premises, manufacturing more than 9,000 but less than 60,000 barrels of malt liquor on its licensed premises each calendar year. (Aurora, Colorado)
- A brewery that produces less than 15,000 barrels of beer per year with 75 percent or more of its beer sold off-site. Microbreweries sell to the public by one or more of the following methods: the traditional three-tier system (brewer to wholesaler to retailer to consumer); the two-tier system (brewer acting as wholesaler to retailer to consumer); and, directly to the consumer through carryouts or on-site taproom or restaurant sales. (Brewers Association)
- A brewery (for malt beverages) that has an annual nationwide production of not less than 100 barrels or more than 10,000 barrels. (Missoula, Montana)
- The production of beer, regardless of the percentage of alcohol by volume, in quantities not to exceed 5,000 barrels per month, with a barrel containing 31 U.S. liquid gallons. (Nashville-Davidson, Tennessee)

Nanobrewery:

- The production of beer, regardless of the percentage of alcohol by volume, in quantities not to exceed 1,250 barrels per month. (Nashville-Davidson, Tennessee)

Microdistillery:

- A combination retail, wholesale, and small-scale artisan manufacturing business that produces and serves alcoholic spirits or food on the premises. (Port Townsend, Washington)
- A facility that produces no more than 15,000 gallons per year of spirituous beverages on-site and shall include a tasting room in which guests/customers may sample the product. (Fort Collins, Colorado)
- A facility that produces alcoholic beverages in quantities not to exceed 35,000 gallons per year and includes an accessory tasting room. A tasting room allows customers to taste samples of products manufactured on-site and purchase related sales items. Sales of alcohols manufactured outside the facility are prohibited. (Evanston, Illinois)

(continued on page 5)

subordinate to off-site consumption. For brewpubs, the opposite is true.

Communities that define an umbrella term for multiple "micro" facilities tend to stress spatial or operational features over production volume limits. In some instances this means a square footage limit on facility size or the proportion of a facility that can be used for alcohol production. In other instances, there are no defined size limits, and the use definition simply describes a set of operational characteristics (e.g., alcohol production and sales for on- and off-site consumption).

USE PERMISSIONS

Defining and regulating small-scale alcohol production facilities allows communities to permit small breweries, distilleries, and wineries in locations that would be inappropriate for conventional, large-scale facilities. Typically, this translates to permitting brewpubs, microbreweries, microdistilleries, and microwineries in one or more commercial or mixed use districts, either by right, with ministerial approval, or subject to a discretionary use permit.

Permitting a use by right sends a clear signal to potential developers and business owners that the use is desirable in a certain zoning district. This approach presents applicants with the fewest hoops to jump through before obtaining zoning approval, but it is important to note that most small-scale production facilities will still be subject to state or local licensing or permitting laws that govern the production or sale of alcoholic beverages.

Requiring a ministerial approval for a use communicates that the community is generally supportive of the use in a certain zoning district, but this support is conditional upon compliance with objective standards intended to minimize negative impacts on proximate uses. This approach gives planning staff an opportunity to review an application before the planning director or zoning administrator issues an "over-the-counter" permit. Often, communities use ministerial approval processes to confirm that a particular application conforms to use-specific standards (see additional standards discussion below).

Permitting a use subject to a discretionary use permit (often referred to as a conditional, special, or special exception use permit) indicates that the community is potentially supportive of the use in a certain zoning district, provided the specific spatial and operational characteristics of the use do not pose compatibility problems. Discretion-

ary approval processes involve one or more public hearings before the local legislative body, planning commission, or zoning board renders a final decision on an application. Because the longer approval time frame and a greater degree of uncertainty can discourage some applicants, it is important for communities to reserve discretionary use permissions for locations or circumstances where objective standards are likely to be insufficient to ensure compatibility.

Since a brewpub typically has more in common with a restaurant than a factory, many communities permit brewpubs either by right or with ministerial approval in a wide range of commercial and mixed use districts. Meanwhile, use permissions for microbreweries, microdistilleries, and microwineries vary considerably from place to place. With that said, though, many cities do permit microproduction facilities either by right or with ministerial approval in at least one commercial or mixed use district. Furthermore, it is relatively common to permit microbreweries, microdistilleries, or microwineries by right in more intense commercial or mixed use districts and subject to a discretionary use permit in less intense districts. (See the table on page 6.)

ADDITIONAL STANDARDS

Many contemporary zoning codes limit use permissions with use-specific development or operational standards. By codifying additional standards for specific uses, the community can permit a wider range of uses without relying on discretionary use permits to ensure compatibility. In some cases, use-specific standards apply only in certain zoning districts, while in other cases the standards apply community-wide.

So far, relatively few communities have adopted additional development or operational standards for small-scale alcohol production facilities. Among those that have, the most common provisions relate to outdoor storage, the size of the facility or volume of production, loading and unloading, and proximity either to sensitive uses or to other similar producers.

Outdoor Storage

Perhaps the most prevalent type of additional standards for brewpubs and microproducers are screening requirements or limitations on the amount of space business owners can use to store equipment, production waste, or product. In some cases these standards take

Use Definitions *(continued from page 4)*

- Any place or premises wherein any wines or liquors are manufactured for sale, not to exceed 5,000 gallons per year, generally referred to as a craft, boutique, or artisan distillery. Microdistilleries may or may not include an on-site tasting room, and may or may not operate in conjunction with an on-site restaurant or bar. For operation of an on-site tasting room or in conjunction with an on-site restaurant or bar additional permitting may be required. All relevant federal, state, and local regulations apply, including but not limited to TCA Title 57 and Memphis Code of Ordinances Title 7. For on-site sales by manufacturer compliance with TCA 57-3-204 applies. (Memphis-Shelby County, Tennessee)

Microwinery:

- A combination retail, wholesale, and small-scale artisan manufacturing business that produces and serves wine and food on the premises. (Port Townsend, Washington)
- A facility that produces no more than 100,000 gallons per year of vinous beverages on-site and shall include a tasting room in which guests/customers may sample the product. (Fort Collins, Colorado)
- A small wine producer that does not have its own vineyard, and instead sources its grape production from outside suppliers. Microwineries produce wine for sale on- or off-site. For the purposes of this chapter, a microwinery is limited to a production of no more than 2,000 barrels per year. On-site consumption is not allowed, other than sample tasting by customers shopping on-site. (Glennville, New York)

Microbrewery/microdistillery/microwinery:

- A facility with no more than 3,000 square feet of floor area, for the production and packaging of alcoholic beverages for distribution, retail, or wholesale, on- or off-premises and which meets all alcohol beverage control laws and regulations. (Newport News, Virginia)
- An establishment for the manufacture, blending, fermentation, processing, and packaging of alcoholic beverages with a floor area of 10,000 square feet or less that takes place wholly inside a building. A facility that only provides tasting or retail sale of alcoholic beverages is not a microbrewery, microdistillery, or winery use. (Dallas)
- A facility in which beer, wine, or other alcoholic beverages are brewed, fermented, or distilled for distribution and consumption, and which possesses the appropriate license from the State of Maryland. Tasting rooms for the consumption of on-site produced beer, wine, or distilled products are permitted on the premises. (Denton, Maryland)
- An establishment with a primary use as a table service restaurant where beer, liquor, wine, or other alcoholic beverage is manufactured on the premises in a limited quantity subordinate to the primary table service restaurant use. The gross floor area utilized in a microbrewery, microdistillery, or microwinery for the production of beer, liquor, wine, or other alcoholic beverage shall be no greater than the gross floor area utilized for the associated table service restaurant. A microbrewery, microdistillery, or microwinery may include some off-site distribution of its alcoholic beverages consistent with state law. A tasting room or taproom may exist in a microbrewery, microdistillery, or microwinery where patrons may sample the manufacturer's products. (Wooster, Ohio)

the form of an outright prohibition on outdoor storage.

To illustrate, Covington, Kentucky, flatly prohibits all outdoor equipment and storage for brewpubs and microbreweries (§§6.28.02–03). Meanwhile, Dallas permits microbreweries and microdistilleries to store spent grain outside in silos or containers, provided the storage is screened from view (C51A-4.210(b)(4)(E)(ii)(cc)). And Novi, Michigan, prohibits

all outdoor storage for brewpubs and microbreweries, with the exception of storage in tractor trailers for a period less than 24 hours (§§1501.11.b and 1501.12.b).

The two basic rationales for storage restrictions are aesthetics and public health. Outdoor storage can be an uninviting eyesore, especially in pedestrian-oriented areas. And left unattended, production waste may produce foul odors and attract vermin.

EXAMPLES OF DEFINED USES AND PERMISSIONS

Community	State	2010 Population	Density (pop./square mile)	Defined Uses	Permitted in One or More Mixed Use or Commercial Districts		
					By Right or Ministerial Approval	Subject to Discretionary Use Permit	Subject to Additional Standards
Asheville	NC	83,393	1,856	microbrewery	X	X	§7-16-1(c)(43)
Bismarck	ND	61,272	1,986	brewpub microbrewery	X	X	§14-03-08.4.u
Bloomington	IN	80,405	3,472	brewpub	X		§20.05.089
Burlington	VT	42,417	4,116	microbrewery	X	X	
Columbia	SC	129,272	978	microbrewery	X		§17-290
Covington	KY	40,640	3,079	brewpub microbrewery microdistillery	X	X	§6.28 §6.28 §6.28
Dallas	TX	1,197,816	3,518	microbrewery/ microdistillery/ winery		X	§51A-4.210(b)(4)
Denton	MD	4,418	837	microbrewery/ microwinery/ microdistillery		X	
Fort Collins	CO	143,986	2,653	microbrewery microdistillery microwinery	X X X	X X X	
Glenville	NY	29,480	580	microbrewery microwinery	X X		
Goodyear	AZ	65,275	341	brewpub microbrewery	X X		§4-2-15 §4-2-16
Memphis-Shelby	TN	646,889	2,053	brew pub microbrewery microdistillery	X X X	X X X	§2.6.3.G §2.6.4.F §2.6.4.F
Missoula	MT	66,788	2,428	microbrewery		X	
Modesto	CA	201,165	5,457	microbrewery	X	X	§10-3.203
Newport News	VA	180,719	2,630	microbrewery/ microdistillery/ microwinery	X		
Novi	MI	55,224	1,825	brewpub microbrewery	X X	X X	§1501.11 §1501.12
Port Townsend	WA	9,113	1,306	microbrewery microdistillery microwinery	X X X	X	
St. Petersburg	FL	244,769	3,964	brewpub microbrewery	X X	X X	§16.50.045 §16.50.045
Wooster	OH	26,119	1,601	microbrewery/ microdistillery/ microwinery	X		

Facility Size or Volume of Production

Some communities use additional standards to restrict the size of the facility, scale of production, or the relationship between the alcohol production facility and collocated food or beverage service. This is most common in codes where the use definition does not stipulate a specific production limit or the nature of the relationship between primary and accessory uses. However, communities can also use this type of operational standard to modify defined limits or relationships in lower-intensity zoning districts.

For example, Asheville, North Carolina, limits microbreweries to 4,000 square feet of floor area in two specific office districts (§17-16-1(c)(43)a.3). Columbia, South Carolina, limits microbrewery production to 1,000 barrels per year in three lower-intensity commercial and mixed use districts (§17-290(2)). And Novi, Michigan, stipulates that no more than 50 percent of the gross floor space in a brewpub shall be used for brewing (§1501.11.e).

Loading and Unloading

A few communities have adopted additional standards stipulating the provision or location of loading spaces or prohibiting deliveries during certain hours. Both of these types of delivery restrictions can help brewpubs and microproducers be better neighbors by minimizing traffic congestion or limiting noise during certain times of the day. Still, it's important to note that in some pedestrian-oriented districts it may be infeasible or undesirable to require dedicated loading spaces due to premiums on space or urban design goals.

As one example, Asheville, North Carolina, stipulates that all microbreweries must have an off-street or alley-accessible loading dock (§17-16-1(c)(43)a.4). Meanwhile, St. Petersburg, Florida, discourages microbrewery access and loading from streets and requires any street-facing loading bays to keep their doors closed at all times, except when actively in use. The city also restricts service truck loading and unloading to the hours between 8 a.m. and 8 p.m., Monday through Saturday, and between 11 a.m. and 7 p.m. on Sundays and national holidays (§§16.50.045.4-6).

Distancing Requirements

A small number of communities have adopted distancing requirements that either limit the proximity of small-scale alcohol production facilities to sensitive uses, such as schools or

churches, or require a minimum separation between similar uses. For the first type of distancing requirement, the rationale is to limit potential spillover effects on properties where children congregate. The rationale for the second type of requirement is to prevent an over-concentration of brewpubs or microproducers in a specific district.

To illustrate, Novi, Michigan, requires microbreweries to be separated from one another by at least 2,500 feet (§1501.12.h). And Bismarck, North Dakota, requires property owner consent as a condition of approval for microbreweries located within 300 feet of a lot line for any school, church, library, or hospital (§14-03-08.4.u.1).

CONCLUSIONS

When localities choose to define and regulate small-scale alcohol production facilities as one or more distinct uses, it allows them to permit these uses in locations that would be inappropriate for major industrial operations. By doing so, communities can set the stage to capitalize on the economic and placemaking benefits of brewpubs and microproducers.

With that said, the preceding discussion only hints at the variety of approaches localities have taken to regulate brewpubs, microbreweries, microdistilleries, and microwineries. Furthermore, a number of communities with thriving craft brewing and distilling scenes, such as Chicago and Portland, Oregon, have yet to single out small-scale alcohol production facilities for special zoning treatment. Others have made a conscious decision to minimize use-based restrictions in favor

of prescriptive standards for the form of development. However, communities that don't thoughtfully consider regulatory alternatives for brewpubs and microproducers run the risk of being caught "flat-footed" by an application for a new facility that may be beneficial to the community but is inconsistent with current zoning.

Finally, as with any significant potential zoning change, it can be helpful to talk to other communities that have taken a similar approach to see what's working and what might need further attention. And, of course it's always important to review both new provisions and the intent behind those provisions with residents, business owners, and other community stakeholders before recommending or taking action.

REFERENCES

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ZONING PRACTICE
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Suite 750 West
Washington, DC 20005-1503



HOW DOES YOUR ZONING TREAT BREW PUBS, MICROBREWERIES, MICRODISTILLERIES, AND MICROWINERIES?

3

Craft Beer By the Numbers

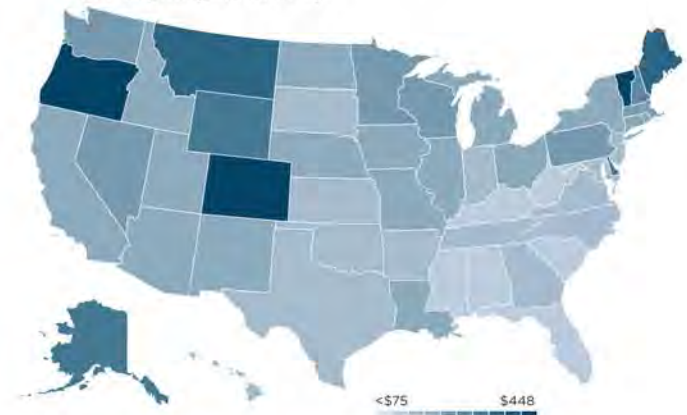
TOTAL U.S. BREWERIES THROUGHOUT HISTORY



ECONOMIC IMPACT BY STATE (2012)

Total

Per capita (adults 21 +)



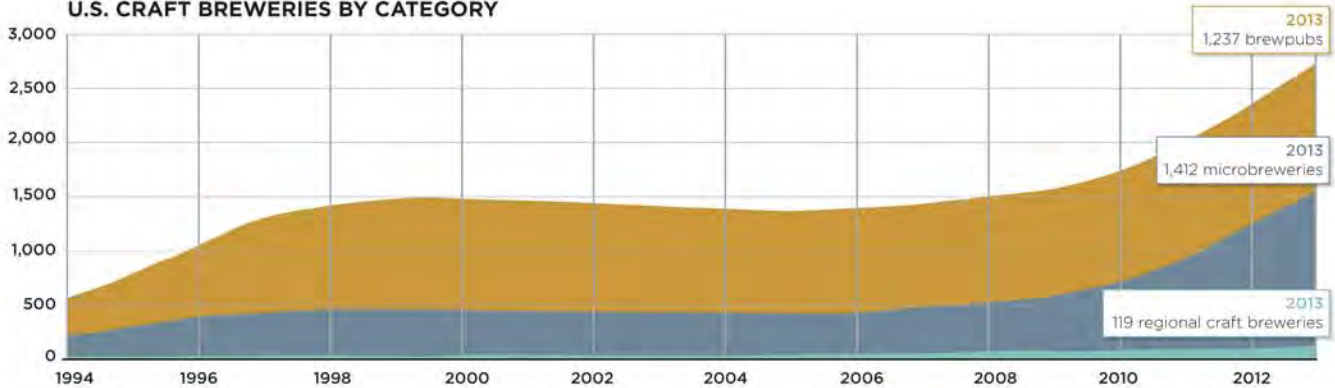
TOP 5 STATES

RANK	STATE	OUTPUT
1.	California	\$4.7 billion
2.	Texas	\$2.3 billion
3.	New York	\$2.2 billion
4.	Pennsylvania	\$2.0 billion
5.	Colorado	\$1.6 billion

TOP 5 STATES

RANK	STATE	OUTPUT
1.	Oregon	\$448.56
2.	Colorado	\$436.50
3.	Vermont	\$418.57
4.	Maine	\$324.36
5.	Montana	\$315.37

U.S. CRAFT BREWERIES BY CATEGORY



REGIONAL CRAFT BREWERY

An independent regional brewery with a majority of volume in "traditional" or "innovative" beers.

MICROBREWERY

A brewery that produces less than 15,000 barrels of beer per year with 75 percent or more of its beer sold off-site.

BREW PUB

A restaurant-brewery that sells 25 percent or more of its beer on-site. The beer is brewed primarily for sale in the restaurant and bar.



Thanks for hopping on the #JaxAleTrail, we hope you had a blast!

But the fun doesn't have stop there, show your friends your awesome new beer gear. It's okay to brag a little...you did #drinkyourtrail off!

So snap a selfie with your new Jax Ale Trail swag. Be sure to tag us and don't forget to use the hashtag!

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CHEERS!

TO LEARN MORE ABOUT ALL OF THE BEER RELATED ACTIVITIES, RESTAURANTS BREWING THEIR OWN BEER AND BEER RELATED EVENTS VISIT JAXALETRAIL.COM



EXPLORE JACKSONVILLE'S CRAFT BEER SCENE



Jacksonville is the destination for those seeking a flavorful beer-related adventure. We have a thriving craft brewery scene with more breweries scheduled to open in the near future!

Please drink responsibly, do not drink and drive. Members must be 21 years of age or older to purchase alcohol. It's probably not wise to attempt the entire Jax Ale Trail in one day. Luckily Jacksonville is home to many great hotels & motels, resorts, vacation rentals, and even B&Bs. Find your perfect place to rest up at visitjacksonville.com/where-to-stay

Please refer to each brewery's hours of operation at jaxaletrail.com, as not all breweries are open 7 days a week.

CRAFT BREWERIES



AARDWOLF BREWING COMPANY offers a taproom and brewery just minutes from the heart of Downtown. Take a step back in time as you step into Aardwolf's Taproom, a renovated ice house from the early to mid 1930's located in the historic San Marco area. Every Wednesday the crew releases a new pilot batch beer, be the first to try it!

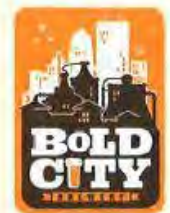
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JACKSONVILLE, FLORIDA



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BOLD CITY BREWERY is Jacksonville's own local brewery who encourages you to be BOLD! Stop by the taproom located off King Street in Riverside, where every "first-timer" receives a beer flight to sip and try all of their classic Bold City Brews! We know you'll find one you like, so take home a growler of your favorite ale! **JAX FACT:** Some of the names like 1901 Red Ale are inspired by historic events that occurred in the city.

2670 ROSSELLE ST #7, JACKSONVILLE, FL 32204
BOLDCITYBREWERY.COM

CRAFT BREWERIES



ENGINE 15 BREWING CO. is where you will find a friendly atmosphere and can enjoy a dizzying array of beers, both brewed in house and imported from the far reaches of the globe, and enjoy a tasty meal, as well! Engine 15 Brewing Co. was even voted Best Pub and Brewpub in Jacksonville by the Folio Weekly readers poll in 2011 & 2014. They soon added Gold and Silver metals from the Best Florida Beer Festival for four of their flagship beers in 2013 & 2014.

1500 BEACH BLVD #217, JAX BEACH, FL 32250
ENGINE15.COM

JACKSONVILLE, FLORIDA



GREEN ROOM BREWING is Jacksonville Beach's first microbrewery! Our goal is to bring great, locally made beer to the Beaches and beyond. We brew beers that interest the casual drinker and the beer aficionado. It's located near the beach, so what else could you ask for? Green Room Brewery gives you a reason to ditch the surfboard and pull up a stool at Jacksonville Beach's first microbrewery!

228 3RD ST N, JACKSONVILLE BEACH, FL 32250
GREENROOMBREWING.COM

CRAFT BREWERIES



INTUITION ALE WORKS specializes in small-batch handcrafted ales and aims to create quality, flavorful and creative beers in a wide range of styles. Intuition is proud to serve the burgeoning Florida market.

Bring home a six pack of cans of one of their flagship brews, take a tour of the brewery, or stop by the tap room to sample one of their 22 beers on tap.

720 KING ST, JACKSONVILLE, FL 32204
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JACKSONVILLE, FLORIDA



PINGLEHEAD BREWING COMPANY has been serving the Jacksonville and Orange Park communities since 2011. Their craftsmen make **BIG BEER**, full of flavor, with the best ingredients money can buy. They call it "Beer with Attitude!" and are proud to create brews with only the highest-quality ingredients—and a strong commitment to the craft. It will never be rushed. If you collect tap handles, buy a Pinglehead handle before leaving!

14 BLANDING BLVD, ORANGE PARK, FL 32073
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CRAFT BREWERIES



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ZETA BREWING COMPANY located in the heart of Jacksonville Beach, Zeta Brewing brews several traditional ales and lagers. Signature beers include the American Garage IPA, Private Rye and Power to the Porter. Along with rotating seasonal beers and a patio, the brewery also hosts a full liquor bar and kitchen.

131 1ST AVENUE NORTH, JACKSONVILLE BEACH, FL 32258
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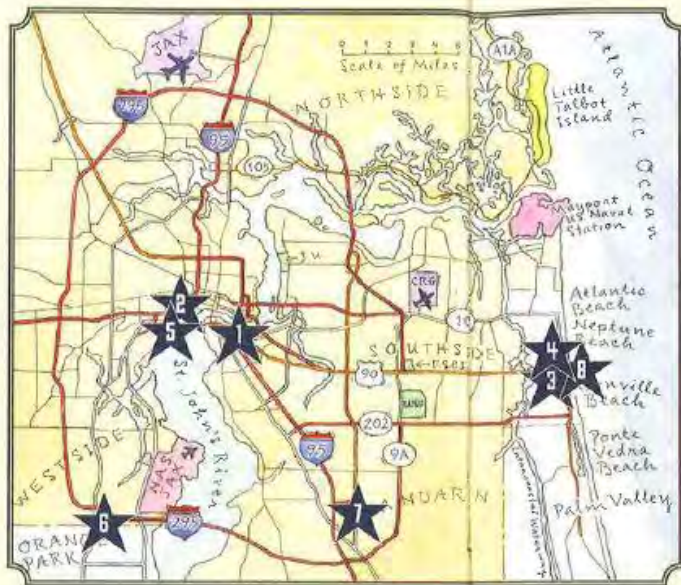
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Zeta Brewing Company

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Zeta Brewing



LOCATIONS

- ★ AARDWOLF BREWING COMPANY
- ★ BOLD CITY BREWERY
- ★ ENGINE 15 BREWING CO.
- ★ GREEN ROOM BREWING
- ★ INTUITION ALE WORKS
- ★ PINGLEHEAD BREWING COMPANY
- ★ VETERANS UNITED CRAFT BREWERY
- ★ ZETA BREWING COMPANY

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SOUTHERN BREW



APRIL/MAY
2016

N E W S

VOL. 11
NO. 2



**SOUTHERN
BREWING COMPANY™**



SBC's co-founders Brian Roth (left) and Rick Goddard.

Keepin' It in the South

Story and Photos By Owen Ogilvie

It's fair to say that Southern Brewing Company's co-founder and brewer Brian Roth has suffered from an intense craft beer obsession for the past several years. He's toured 515 breweries, homebrewed since 1993 and produced almost 400 test batches of beer on his impressive home system known lovingly as "Gratis Brewing." Many of these early recipes can now be tasted during a tour of SBC's new facility in Athens, Georgia, and the Gratis equipment currently serves as the pilot system at SBC.

Brian, along with co-founder Rick Goddard, began construction of SBC in July of 2014. Rather than install a brewery in an existing building, the business partners made the gutsy decision to build an 11,000 square foot brewery from scratch on 15 acres of purchased land near Athens Technical College. SBC opened its doors on May 14, 2015 with a sparkling new 30 barrel brew kit. "We're the first modern craft brewery in Georgia to actually construct its building," notes Brian. "We wanted a large warehouse that would allow for future growth, and the land around our brewery makes a great space for art, gardens, our bike trail, amphitheater and building expansion."

Homebrewing History

Brian's passion for reasonable beer began in his days as Craft Beer Manager for the Leon Farmer beer distributor in Athens, 15 years ago, when Brian found it difficult

See SBC p.2

Athens GROWING



Terrapin's Brian "Spike" Buckowski checks the color and flavor of a seasonal brew.

Craft Beer Scene

Story and Photos By Owen Ogilvie

The classic Southern college town of Athens, GA is generating buzz around the region as a hot, new craft beer destination. The city houses appealing craft beer bars and gastropubs, a local brewpub and three popular production breweries, including Southern Brewing Co., featured in this issue.

A Full Week of Craft Beer

April 4-10 brings the annual Athens Beer Week that's loaded with beer dinners, special tastings, exclusive brewery tours and celebrations. Look for a mouth-watering Athens Beer Week kick-off dinner on April 4 at award-winning chef Hugh Acheson's renowned Five & Ten restaurant with beer from Creature Comforts, Southern Brewing and Terrapin. Creature Comforts, Terrapin and Southern Brewing will feature exclusive releases and casks all week during brewery tours, and Tappere, Chops & Hops, Catch 22 and Hi-Lo Lounge plan beer dinners and tastings. Terrapin's annual brewery anniversary festival takes place on Saturday, April 9 with live music and new releases.

Athens Beer Week culminates on Sunday, April 10 with the 21st annual Classic City Brew Fest - one of the longest-



Athens' Classic City Brew Fest has been going strong for the past 21 years.

Photo by Phil Farnell

running craft beer events in the state. Attendees will enjoy 400 world-class beers from around the world, almost 30 special cask ales made especially for the event and live music from *The Big Smooth*. With beers spread around ballrooms, patios and outdoor pavilions, the relaxed event takes place on the lovely grounds of Athens' downtown Graduate Hotel and Foundry music hall. Go to www.BrewFest.net for tickets and more details.

The State of Terrapin

Brian "Spike" Buckowski, co-founder and brewmaster at Terrapin Beer Company,

See Athens p.13

STATE NEWS

Florida	4
Tennessee	5
Louisiana	6
Alabama/Mississippi	7
Georgia	11
The Carolinas	14

SOUTHERN BREW NEWS

April/May 2014

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BEER HAPPENINGS

Compiled by Steve Deason for use in Southern Brew News publication and its web site only. For more great beer events please visit www.brewingnews.com/calendar/specialcalendar.shtml.

April

- April 2 Spring! Spring Beer Festival, MANA Wynwood, Miami, FL 305-461-2700
 April 2 Brewmaster's Invitational Beer Festival, Expedition Tavern, Pelet, Georgia, FL 321-384-3408
 April 2 Moo and Brew Festival, NC Meats Factory, Chatham, NC 704-987-0612
 April 2 Grand Opening, Broad Brothers Beer Company, Cary, NC 919-459-2670
 April 2 Stawdren Festival, Lowther Brewing Company, Raleigh, NC 919-442-8064
 April 9 Beer and Bacon Festival, Koka Booth Amphitheater, Cary, NC, Noon-6pm, 919-400-3876
 April 9 Filthy Orange Beer Zanzigero, Festival Park, Johnson City, TN 423-232-2881
 April 9 Georgia Anniversary Fest, Terrapin Beer Company, Athens, GA 706-549-3777
 April 9 Thirtieth Anniversary Party, Weeping Radish Farm Brewery, Chasity, NC 252-491-5285
 April 10 Classic City Beer Fest, Oakstar Athens Hotel, Athens, GA 706-549-7820
 April 10 Ball City Food and Beer Experience, Durham Performing Arts Center, Durham, NC 919-680-2287
 April 16 Highway Craft Beer Festival, Toga Town Center, Gainesville, FL 1-5pm, 352-331-4000
 April 16 Three Eagles Beer Festival, Catawba Convention Center, Greenwood, NC 919-583-8452
 April 16 Memphis Brewfest, AntzDaze Park, Memphis, TN 901-721-6000
 April 16 Fort Myers Beach Craft Beer Fest, Bay Oaks Recreation Center, Fort Myers, FL 239-765-4222
 April 16 Hickory Hills Festival, Downtown, Hickory, NC 828-222-1121
 April 22-24 Sweetwater 420 Fest, Centennial Olympic Park, Atlanta, GA 404-491-2551
 April 25 Augusta Craft Beer Festival, Lake Oconee Stadium, Augusta, GA 706-736-7889
 April 25 Community Tap Craft Beer Festival, Lakoff Sawmill, Greenville, SC 864-651-2925
 April 25 Inevitable Beer Fest, City Plaza, Raleigh, NC 3-9pm, 919-356-3640
 April 29-May 1 French Broad River Festival, Hot Springs Campground, Hot Springs, NC 828-622-7347
 April 30 Carolina Brewfest, Mendocino Transportation Terminal, High Point, NC 336-215-0564
 April 30 Brew-bee-bee, Old City Courtyard, Knoxville, TN 877-350-1404

May

- May 6-7 NC Brewery and Music Festival, Historic Rural Hill, Hatterville, NC 704-875-7613
 May 7 Rivet City Beer and Wine Festival, Citrus Circle, Downsville, Ga. FL 352-543-2195
 May 7 Brew at the Zoo, Zoo Miami, Miami, FL 705-251-0400
 May 7 People's Yarns Craft Brewfest, Woodstock Park, Temple, Texas, FL 817-230-3380
 May 13 Delray Beach Craft Brewfest, Oceanfront Pavilion, Delray Beach, FL 561-243-7922
 May 13-14 Knoxville City Brewfest, Depot and Roundhouse, Knoxville, TN
 May 16 Charlotte Beer Garden, The Grapes at Rabbit Point, Mount Pleasant, SC 843-747-3273
 May 16 Festival 2015, Yalco Brewing Company, Nashville, TN 615-891-4649
 May 16 Beer & Beer Craft Beer Festival, Old McMillan's Farm, Odessa, FL 813-928-1944
 May 16 South End Wine Festival, West Cannon St., Charlotte, NC
 May 20 Jacksonville Craft and Support Beer Fest, Veterans Memorial Arena, Jacksonville, FL 904-232-3001
 May 21 Durham Blues and Brews Festival, Durham Central Park, Durham, NC 919-794-8294
 May 21 Mountain Park Beer Festival, The Green, Mountain Park, GA 678-498-7239
 May 21 Winstate Craft Beer and Cider Fest, Urban Orchard, Asheville, NC 828-774-5151
 May 22 Bard for Beer Craft Beer Festival, Joseph P. Riley Jr. Park, Charleston, SC 843-577-3647

SBC continued from cover

- to instill an appreciation of craft beer in the distributor's salespeople and drivers, he started a program of taking the employees on brewery trips around the country. Brian recalls, "During these trips, I took about a billion photos of grain handling, piping, taste sheets, lab sheets, brew systems, brewery layouts - just about everything. I used these photos for ideas for SBC."
- Learn Farmer employees were also invited to Brian's home to brew on the Gratis system. The strategy worked extremely well and had the fortunate side effect of creating a desire in Brian to brew on a larger scale. "We've taken some of the crazier moments at Gratis and are revisiting the recipes at SBC," Brian explains. "Look for playful stuff like Green Tomato Cider, Kolch, Maple Bacon Coffee Imperial Stout, Beet Kolch, Watermelon Tart and Gingerman with chocolate and gingerbread."

A Southern Flare

- Rick Goddard served in Washington, DC as an advocate for commercial breweries and met Brian Roth at a wholesaler's meeting. The two became fast friends, and Rick soon brought up the idea of creating a craft brewery with a Southern personality. "12 years ago, many Georgia drinkers were just learning about craft beer, and I wanted to come up with interesting beers that people in the South would definitely embrace."
- With a desire to include true southern DNA in their beers, Brian and Rick included wild yeast strains from Georgia wild azules and Cherokee Rose blossoms that are now

the sour that
STARTED
 THE WHOLE
SOUR
 THING

Rodenbach, The Original Sour.

Around here, sour beer isn't the next big thing, it's the only thing. We've been brewing and aging RODENBACH since 1823. Try the Original Sour and discover how delicious sour beer can be.

f t

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actively fermenting at SBC. Brian adds, "We've worked with 35 scientists from local colleges, cultured 42 wild yeasts and even ran the genetics on eight strains. Wild yeasts change with each generation, and the wild yeast strain lost its sour properties after ten generations, so we had to figure out a new propagation process to create a starter from the original yeast in three days rather than 16 weeks."

Both Brian and Rick point out that one of the most rewarding aspects of owning SBC comes from having great relationships with neighboring breweries. "When our glycol chiller broke down in June when it was 110 degrees outside, we called our brewer buddies for help," notes Brian. "If we ran a car dealership, I couldn't call the dealer down the street for advice. The guys at Terrapin, Creature Comforts, Wild Heaven, Max Lager's, Jailhouse and many others have been huge friends to SBC. We're not competitors - we're all part of a craft beer community."

Thinking Outside the Six-Pack

More than 20 innovative beers flow from the taps in the SBC tasting room where touring visitors also enjoy live music and spicy baked peanuts. The gorgeous tasting room bar, a collaboration with a local carpenter who's also a craft beer fan, is made from reclaimed wood and a few scorched boards from Athens' famed Georgia Theatre. The Georgia blue granite countertops were donated by a local geologist who had them in storage for 30 years.

Brian and Rick take pride in making sure their beers hit the market as fresh as possible. "DPs from the West Coast have about 16

weeks on them by the time they make it to the Southeast, and the hops fade," says Brian. "We want people to drink our Bohemian IPA and have it taste like hoppy West Coast beers do in their home states, so we decided to brew smaller batches more often to keep fresh beer in the market. This is a big pain in the ass because we have to clean the kettles more often. Our employees love to see this."

SBC recently took delivery of a handsome oak feeder from Missouri's Ponder Crafters of America. Brian explains, "Right now we have 50 barrels of saison aging in the feeder for three months. 30 barrels will be released, then new beer will be fed on top of the remainder to keep the microbes going. We primarily ferment with a saison yeast, then six different yeasts go into the feeder."

Never at a loss for creativity, Brian constantly conceives new, imaginative brews like the tasty and stylistically accurate Iron Maker Kolsch that was made for Athens' Poonty music hall. Cuchulain Irish Red Ale was done in collaboration with Ireland's Loughrea Malt Company, and an extensive barrel-aging program is underway with porter, stout, oak brine, saison and pumpkin beers now "in the wood." SBC also installed a 117-gallon punchion barrel and four 60-gallon, hand-thrown, clay amphoras for fermentation. "Some breweries work on one basic beer style for years shooting for perfection, but I like variety," Brian relates. "I never homebrewed the same beer twice, and this taught me creativity. Without creativity, what's the point of perfection?"

Rick adds, "Brian and I came into this business as two friends, and now we're family. Our greatest reward for all our hard work is seeing people enjoy our beer at local pubs and restaurants. We love the South, and it just wouldn't make sense to sell SBC beers in California, New York or Canada, so we'll keep it local and keep it in the South."

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WHAT'S POURING IN...
FLORIDA
 By Jim Richhart

Bold City is releasing their first Pilsner in honor of an associate who was a fixture in and around the brewery before his passing a year ago. Vernon Dean, longtime chief distiller for Jelly Mice Brewing inside Bold City. According to the folks at Bold City Brewery, the Pilsner reflects Vernon's lovely golden and better personality.

Empire 15 Ciders & Meads can officially start making cider after receiving their TTB license. Product should be available locally by the time this issue is out.

Florida Beer Company has released *Four of Flowers*, a farmhouse ale brewed with Belgian pale malt, French saison yeast, Hallertau and Sorachi hops, labrador pearls and rose hips and orange blossom honey. The beer is featured in this year's Flower and Garden Festival at Epcot. It will be a limited release (craft only) in select Florida markets and our Tap Room in April and May.

Infinite Ale Works recently celebrated its second anniversary and is working on its third bottle release; a special non-calc aged West Florida, their flagship Belgian style beer. Look for Infinite's first ever lambic to be released sometime in April, and other barrel aged brews in April and May. They will have a standard lambic and a fruited one on draft if the bugs do their job in time.

Cigar City Brewing has released *Café Americano*, a gigantic imperial stout brewed with locally roasted Buddy Brew espresso beans. Clocking in at 11% ABV, this stout shares much in common with its speed big brother, *Massala's Imperial Stout*. For the second year in a row, Cigar City has partnered with the Pediatric Cancer Foundation for a benefit take on "Cut For The Cure" on April 6, collecting donations for the non-profit by offering to put with their gear valued possessions: their boards. Last year they raised over \$10,000 for the Foundation.

Tampa Bay Brewing recently held their first wood aged event. The brewery are producing some very nice beer using various barrels.

Holt Brewing has opened up on Broadway in Dunedin.

De Rise Brewing should be open by the time this issue hits the streets. Owned by a group of dedicated beer lovers, we expect them to be excellent beers coming out of here. They have already done collaborations with several area breweries.

White Tampa has *Magbee's Honey Lager* on tap. The cold-fermented beer features hundreds of pounds of locally sourced honey including orange blossom, wildflower and raw palmato honey to make the semi-sweet golden amber lager. "It's not sweet, it's not cloying, but the honey profile continues through the beer in a pleasant, clean, crisp way," head brewer Tim Shackles states.

Barrel of Monks Brewing is now distributing in Orlando. "We are excited to open up a new territory in the state, and begin to form some great new friendships in the area," states Phil Palmisani, marketing director. Limited releases for April and May include the return of *Stout*, their Belgian Inspired Sour, as well as *Crave*, a lupulin barrel aged trippel in May.

Deer South has announced an expansion of 12,000 additional square feet in the adjacent bay which will total 27,000 square feet. "We know we would need more space, it just wasn't available," states Deer South president Mike Holden. "We're certainly excited about continuing our

relationship with the folks in Daytona and eventually expanding our brewing operations enough that we can supply all of Florida."

Saltwater Brewery has announced expanded distribution of their products to the Gulf Coast and central Florida. They are also launching *Sea Cow*, a canned milk stout, one of the only milk stouts in the market available in a can. *Sea Cow* is characterized as dark, roasty and sweet, with 6% ABV and 34 IBUs. They have also announced their 2nd annual 'Man's Confession event' - "Don't Get Confused (again)", an all-day block party with live music, food trucks and numerous tastings of Saltwater's popular *Dave's Get Confused Belgian-style trippel*.

Orlando Brewing is having their 10th anniversary in April. Parties for the month include an Anisovella Barrelwine Tasting on the 5th, the release of their first Belgian style beer - *Whisk of Cabs*, a Belgian Golden Strong Ale @ 10% ABV, on the 7th. They will have 10 limited release beers for the actual anniversary day followed by a special beer dinner and the following morning (the 9th) a beer breakfast featuring *Organicfest*, a *Kilisch*, along with German music, food and organic vendors. On May 21, they will release their latest *Huber Brew Series* release.

McGuire's Pannocola released *Spring Fling*, a crisp, clean and refreshing lager well suited for spring. This will be followed by a Bavarian-style *hellesbier*.

McGuire's Destrin has brewed IPA on tap, brewed with organic powdered lemon peel and New Zealand Rarata hops. The seasonal is a Czech-style pilsner, to be followed by *Wildfire Raspberry Wheat* in bulk fill time and *Special Cider Ale* is on tap. Join them for one of the best Saint Patrick's Day celebrations in the US.

Pannocola Bay has released a Belgian-style wit using fresh Seville orange zest from a tree across the street from the brewery. It is a very delicate beer, light and refreshing.

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WHAT'S POURING IN... TENNESSEE

By Chris Gadd

Bearded Iris opened Feb. 6 in the Germantown community of Nashville with a line to enter the pecked taproom. Co-founders and longtime friends Paul Vaughn and Kevin Torgre, both 26, grew up in Murfreesboro. The duo, who named the brewery after Tennessee's state flower, released their first commercial beer, an IPA called *Habit*, in April. Inside the 10,000-square-foot space Vaughn and Torgre have a 1,200-square-foot taproom with chandeliers and antique furniture. Their focus is on hop-centric beers as well as barrel-aged beers using a variety of yeast strains. Visitors can't miss the two large Hungarian oak wine tanks in the brewery. Other Bearded Iris beers include: Local Flower, a Biere de Garde, as well as *Person*, a Brettanomyces-based beer with rotating hops that make for a beer that's never the same.

That same day, *Black Abbey Brewing* again packed out their Fellowship Hall taproom with patrons lining up for the brewery's annual 6 More Beers of Whazit. The event features Black Abbey's year-round beers aged in barrels previously used for a variety of products: Buffalo Trace, 4 Roses, BeDe Meade, and Whistle Pig, among others.

And opening the same week was *Southern Grist Brewing*, founded by three friends in the tech industry: Justin Lee, Kevin

Antoon, and Jarrod Welch. The trio's 2,000-square-foot brewery has a 4-barrel brewing system that has produced various beer styles, including a Gose, fruit beer and double IPA as well as a coffee stout run through a Randall filled with Grit Scout Coffee This Month.

A 15-barrel brewhouse arrived at the soon-to-open *East Nashville Beer Works* and the taproom will be open in early June. Head Brewer Scott Jewett has created *Mito Miel*, an American-style blonde brewed with real Tennessee honey, and *Catbird Patch*, an American wheat ale that combines two-row, Munich and Vienna malts for a smooth, orange-colored body. The rest of Beer Works' equipment, purchased through *Electric Ales* owner and brewer Don Pugh, includes: four 15-barrel fermenters; two 15-barrel brew tanks; one 30-barrel brew tank; and a 30-barrel fermenter. Jewett said the taproom will also serve pizza.

Smith & Lentz opened in October and has maintained more revisions for the beers produced by owners Kurt Smith and Adler Lentz. Inside the 6,200-square-foot space the friends use *Proline Stainless* brewing equipment — they describe it as “a small brewing system supported by an array of fermenters and aging vessels” — and 11 taps to pour a variety of beers, including Belgians, IPAs and lagers.

Brad Singleton, owner of *BrianScratch Brewing* that recently celebrated its one year



Bearded Iris opening day in the Germantown community of Nashville.

anniversary, has partnered with a local restaurant owner to open *Prince Street Pizza and Pub* in the city's downtown. Singleton is able to showcase his variety of beers — including a recently released bourbon barrel-aged small batch honey eye porter — at the restaurant's tap room as well as delicious pizza. As part of BrianScratch the anniversary, the brewery again hosted “Tap the Tower”, a pub crawl

style event showcasing downtown Orlan Town Square retailers. Singleton brewed an anniversary beer, a *Farmhouse Ale* fermented with a wild yeast strain cultured from a beehive on the brewery's secluded wooded property. The brewery continues its single-hop infusion beers, this month releasing *South Tennesse Stout* with locally roasted coffee beans, another with blueberries and vanilla beans, and *Sinuous*, dry hopped *Crosshatch Blonde*. In the coming months, releases will include *Roadkill Red*, an American style red ale and *Spring Woods*, a farmhouse ale brewed with wildflowers.

Little Hazyeth celebrated its 2nd anniversary in March. The brewery continues to expand on its lineup of German lager-style beers.

Memphis-based High Cotton Brewing recently set up a 75-barrel tank to increase production capacity.

Yazoo Brewing has made its new seasonal “Daddy O Pilsner” a year-round beer after strong sales in January and February. The beer is named after Linn Hall's grandfather Parker Hall, an All-American at Ole Miss and who later played in the NFL. Yazoo's take on the

classic pilsner includes a touch of flaked corn and hopped with citrusy American hops such as Cascade and Lemondrop. In March, Yazoo brought its Hop Project IPA series to an end after 80 unique batches of an ever-changing India Pale Ale, with the launch of “Hop Perfect IPA”. Hop Perfect is a throwback to Yazoo's favorite hop blend in the Hop Project series, using lots of Mosaic and Citra for a juicy burst of citrus and mango. It will be Yazoo's year-round IPA offering going forward.

Yazoo owner Linn Hall said, “We haven't taken on any new distribution in several years, so we focused on keeping up with demand in our home market.”

Hall said readers who pick up this edition in April might still be able to score a ticket to Yazoo's 4th annual Punkfest on Saturday, May 21. PunkFester's will enjoy raffles from the Yazoo Embrace the Punk series, as well as wild and wacky ales from other breweries around the country.

Alliance Brewing opened its doors to their 3-barrel brewing facility and taproom in August last year. Since then they have been brewing a wide variety of styles ranging from Kitch, to Scotch ale, Belgian Saison, Smoked Porter, Biere de Garde, IPA, and Outcrop Stout to name just a few. They keep 10 taps loaded and reserve two others for guest beers and a gluten free option. *Active Beer Culture* is their motto and they recently started filling Crowlers, making sure their allies have the beer they want for all of their outdoor pursuits.

Memphis Made Brewing is kicking off spring with Hopped It, a spring beer festival featuring various new, old and limited release India Pale Ales. It's happening Saturday, April 9, with glassware giveaways, live music, food trucks and lots and lots of happy beers, including

See *Tenn* continued p.6

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WHAT'S POURING IN... LOUISIANA

by Nora D. McGinnis

Festival season is in full swing with the NOLA Brewing-sponsored Hops for the Cause BBQ competition and extravaganza on April 1-2, the Abita-sponsored French Quarter Fest April 7-8, and also Jazz Fest, running between April 22-May 1, which is basically a NOLA life tonic.

NOLA Brewing created a beer specially for Hops for the Cause, a fundraiser benefiting children with brain cancer, called *My God*. The beer will also be available at local bars and restaurants after the event, with a portion of all sales proceeds going to Hops for the Cause and its mission.

NOLA are hot off the heels of a collaboration brew with *Loth Mand* using locally sourced coffee. *Hey! Coffee Saison*, released in late March, is into April, an *Older Rives* collaboration beer called *The Wolf and the Lamb* will hit the market in time for Jazz Fest. *The Wolf and the Lamb* is a 7% hoppy pilsner. NOLA's Director of Marketing, Jamie Meyers says, "the name comes from the use of Styrian Wolf and Agria (Latin for "lamb") hops. These two never European hops have some traditional spiciness associated with noble hops, but they are truly fresh-forward, with notes of tropical fruit, berries, citrus, and citrus."

In new brewery news, Urbana South (New Orleans) rolled its flagship *Charming Wit and Holy Koller IPA* out in March, and has its first seasonal on deck for May, the 5.3% ABV *Delia* Saison, a Vienna-style lager with Citra hops. Ulysses South Vice President Kyle Hoking says the beer will be easy drinking on hot summer days in the South, and notes, "This beer is modeled after a Vienna Lager that Brewmaster Wes Ouar enjoyed while attending Sorbel Institute's Master Brewer Program in Munich.

Teen continued from p.3

ing a bar dedicated solely to SMASH (Single Male And Single) Beers.

Mergins Made Brewing is also making more of its beers available year-round. The company's popular *Placid Amber* and *Blackhorse IPA* will now be available all year. These beers will join *Javel Kick*, previously its only year-round offering.

Wisconsin Brewing has been swash in search and recognition in recent months. *Playboy Magazine* named the brewery's *Toy Bomb* American Pilsner a top 10 beer in the Southeast. *Toy Bomb* also won a bronze medal at the Great American Beer Festival, was named best beer in the state by *Southern Living*, and was recognized as one of the world's top 100 beers by *Men's Journal*. Wisconsin is now carrying *Adventure Awaits* double IPA in 4 packs and where the beer is on tap you can look for its token pole top handle, Citra, Nugget, Citra, and Pilseener's (Pils) right explode onto the scene in this double IPA, which has subtle honey malt notes. Wisconsin will also release *Fossil Fuel* Dandelion bitter and brew a collaboration with Off Color Brewing.

Miss Creek Brewing has released cans in the Middle Tennessee market. The three canned beers currently are an *Alpaca's Pilsner IPA*, *Silo Farmhouse* ale, and *Lot 7* Double carbonated wheat.

Germany." Wayward Owl Brewing, currently renovating the historic neighborhood Gen Theater in New Orleans for their brewery, has received its federal licensing and hired an assistant brewer who will work beside founder/brewer Justin Rowland. Charles French moved to New Orleans from Detroit where he was the head brewer at *Unity Vibration*. He has a degree in chemistry and has focused on mostly wild/fermentation for the last five years. Rowland says, "We believe with his strengths in wild fermentation and my strengths in formulation that we will make an amazing team." Rowland adds that he hopes to open before June, but has not made any specific plans yet.

Red River Brewing completed construction of its new, 25,000 square foot production brewery with a 20-bbl brewhouse and taproom at the end of March. Co-founder Brian Raines says that the building line will be up and running by mid-April, which will bottle flagship beer *Hey! Kye!* a wheat-cy ale, session IPA *Saison 18*, and *Hefeweizen* Hefes Lager.

Raines says, "The taproom has an open view looking north into the downtown New Orleans skyline and includes a patio deck to enjoy the coming spring weather. It has a rustic industrial feel to it, with most of the wood used for trim and decoration being repurposed from barn type structures in Louisiana. There are even pieces from a smokehouse that was built by Earl Long himself. We plan to open with 4-5 hours on tap and quickly expand that to 10 different offerings at any given time."

Great Raft Brewing has launched its Belgian-style beer program, adding beers like the mixed-fermentation *de Mand Feulings*, the dry-hopped *Best IPA Coastal Brewery Co.*, and *Citrus Wheat* *Magnum*, a collaboration with Upland Brewing. Come What May-Ale, the first beer released from the first footer in the state, will be released in April. Great Raft's new spring seasonal, an American style-Koelsch called *Wear and Tear*, will be on shelves early April. And in May, the brewery will release its *Made to Brew Saison IPA* in bottles for the first time.

Blackhorse Brewery brought a new can product to market in March. The *Blackhorse IPA* will be turning up in Knoxville area beer stores such as Kroger, Food City, Igles, Coastal Plus and more.

Crafty Bastard Brewery has released a lot of experimental and fun new beers such as *Earl Grey Tea Pale Ale* and *Sonoma Cookie Porter*. An especially quirky *Crafty Bastard* beer will be available in April: *White Arrow Pine Spring Pale Ale*, made with locally sourced pine sprigs collected last spring. The brewery will also host a tap after the beer release with volunteers to gather more sprigs for a 2017 taping batch. *Crafty Bastard* is also using local Epiphany Roaster in Knoxville for *Epiphany Coffee Porter*, which will be released in April. Also being released that month is a *Redheadweizen*, *My Candy IPA*, and *Big Bastard IPA*.

Tennessee Brew Works has announced the release of their spring seasonal, *Wink the Line*. This seasonal quickly became a favorite of the local community when it was first released to spring of 2014. Utilizing their Meade Micro Mash Filter - the first in North America to do so - they are able to uniquely brew this beer using 100% wheat; adding some fresh lime zest and dry hop to round-out this refreshing



Courtyard Brewery owner Scott Wood converses with Todd Dudley from New Belgium at Nutt Beige

On the Northshore of New Orleans, budding Lake Pontchartrain, Abita has several new releases on tap for April and May, in addition to its new flagship beer release *My Easy*, a 4.5% ABV session IPA. April brings not one but two Bourbon Street Saison beers, *Coffee Stout* and *Belgian Style Golden*. The newest in the brewery's Saison Series is *Shogun Double IPA*. All three beers will be released on draft, with the *Coffee Stout* and *Shogun Double IPA* also hitting the market in 22 oz bombers. May brings the popular *Sourmacker Pils* another seasonal.

Gravelly Barley celebrates its second anniversary with a party at the brewery in Hammond on May 14. When co-founder Zac and Cari Carmona will release Gravelly Barley's third Gear Saison beer, a Double IPA.

Crestington Brewhouse's *Pale Ale* spring seasonal makes a return after debuting in 2015, and the brewing team is working on a high-gravity style to release in May. Friday cravahs with happen every week, as well as open mic night on the 2nd and 4th Thursdays of the month, and yoga every 2nd and 4th Sunday. While at the brewery for these events, check out the taproom, which is serving new experimental beers like *Black IPA*, *Belgian Tripel*, and *Falconer's Flight IPA*.

Chathamville Brewing starts its Dew Drop quarterly limited offerings this spring with *My's de L'Est*, a chocolate raspberry stout.

Cajun Brewing has moved to its larger 50-bbl brewhouse and plan to expand distri-

See Louisiana continued p.15

ution. This beer will be available in both draft and bottle throughout the greater metropolitan area of Nashville, Chattanooga and Memphis over the next few months.

At Depot Street, the brewery has released its popular local favorite spring seasonal, *Crazy Train*, an English pale ale base enhanced with gingerale rice (that ginger). Depot Street is also releasing a bourbon barrel-aged Southbound Scottish ale with a release party April 5 in part of Tri Cities Craft Beer Week. Also be on the lookout for some new exciting brews to be brewed out on their 10bbl pilot system.

Yee-Haw Brewing has expanded distribution to Chattanooga and southwest Virginia and can now be found on draft and in grocery store/convenience stores both areas. Yee-Haw's new spring seasonal, the *How-Madhead*, was released for distribution in March. At 6.2 percent ABV and 28 IBU, the Madhead is created by making German Hefes. Each hops and Tennessee honey for a strong and exciting pale lager with a pleasant acidity and warming finish. Pairs well with spicy food, stout cheddar, and anything German. Also, in early April, Yee-Haw will be releasing its first High Gravity Saison beer.

WHAT'S POURING IN... MISSISSIPPI ALABAMA and

By Bill Platt

Cahaba Brewing moved into their new facility in January, celebrating the event with a First Pils Night at the original facility and a soft opening at the new one at 4300 5th Avenue South in Birmingham.

The new plant, located in the old Continental Gin building increases Cahaba's brewing capacity by 10 times, said partner and head brewer Eric Meyer. "We've gone from a three-barrel system to a 30-barrel system. With the old one we could squeeze it three and half barrel but we really have 10 times the capacity," who spent 12 years as a firefighter. "We will try to support them, too. We'll set up some donation boxes," he said.

The 400-foot-long space includes a 6,000-square-foot public area with bar, pinball machines and Cahaba's signature SkekBall lawn.

Meyer said a formal grand opening will be held in the spring.

Trico Tab Brewing released its second canned beer on Leap Year Day. *Pillar to Post Aye Brews Ale* joins *Trico Tab IPA*, which was released last October. Owner and brewer Harris Stewart said *Pillar to Post* was the first beer to be poured when they opened. It is made with seven different malts.

Last year saw the addition of three new employees and an 8,000-square-foot expansion at Trico Tab.

Black Warrior Brewing has expanded its bottling line to include *Apricot Wheat* and *Lock 17 IPA*. *Bread Street Brews* will be the next to be bottled. A new release is *T-Town Pale Ale*, which is brewed with El Dorado hops. It is currently available only in Tuscaloosa.

The summer tap room area is being replaced with all stainless steel equipment. They will still have 12 taps on call, but the renovation prepares them for the hoped-for growler-to-go future. The Alabama legislature is considering that revision in the law this spring.

Back Forty Beer is in phase three of its expansion. Additional seating has been added to the tap room along with "a 20-foot harvest table for family style beer dinners," said marketing director Brad Wilson. Roll-up glass

garage doors have been added to complement the spring concert season.

"We've even created a soundproof audio/visual recording studio that will serve as a home for our content marketing team and serve as a place for local acts to get some studio time and maybe a podcast or two," he said. "Phase three also the addition of our rotary bottling line. You'll see a lot of experimental beers coming out of our new 7-bbl tank hatch system."

"It's really just amazing to see all the growth that is happening in the Alabama craft beer scene," Wilson said. "All of our bottles are moving into shiny new spaces and getting out some amazing beer. If our legislators choose to follow the advice of the committee they created to study progressive beer laws then you are really going to see something special coming out of Alabama's beer industry. We are very proud to be a part of it."

Folklore Brewery and Meadery has seen its production double with beer now available in Montgomery, Prattville, Greenville and Troy as well as Dothan.

"We did a collaboration beer with **Cigar City** (Tampa) called *Old Longhorse Stig*. It's an old ale with a double IPA hop bill. But it is so tasty, it's hard to tell how much hops are really in it," said owner/brewer Jeremy Pate.

Main Channel Brewing had its formal opening in late fall. Its beers are now being distributed in Marshall, Madison, Morgan and Jackson counties.

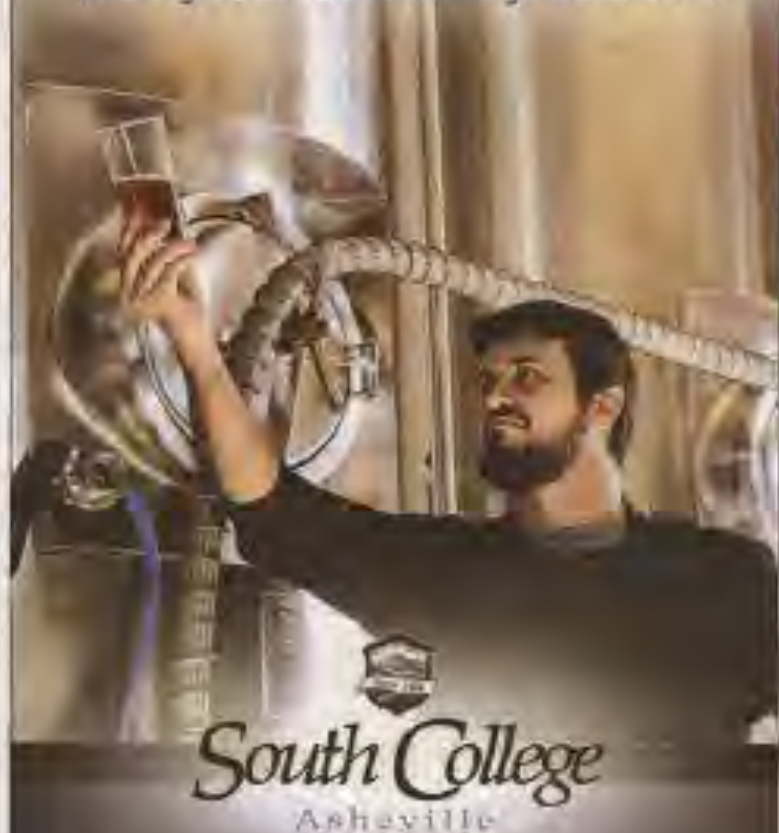
Railyard brewer Jamie Ray said he still has a generous amount of his winter seasonals available. They are *Black Snake Lager*, a 5% Schwarzbier, and a *Wade*, a 9% double black IPA. His next seasonal will probably be in May.

Huntsville's new brewery has actually been around awhile. **Mad Malt's Brewing** is the new name for the former **Brew Stages Brewing**. CKJ Entertainment, the company that owns the *Three Stages* brand, asked the locals to create and design using a similar image. The brewery is still at the same location, pouring their beers in the tap room and exploring future packaging.

Lazy Magnolia Brewing's spring release will be *Finer De Wheat*. "It's an American wheat that has been lightly hopped with Sorachi Ace hop a and finished with Chamazilla flowers and lemon peel," said Michelle Robinson, marketing and public relations director. Release is set for April. It will be available in six packs and draft through September.

Bilcoi Brewing has added two more beers to its portfolio. President Mark Cowley said recently released are *Sally Day*, a Gose style beer, and *Black Gold Breakfast Blend*, aged on fresh roasted whole coffee beans. *Black Gold* is their regular stout. Their other beers are *Bloss Beach Blonde* and *Back Bay ESB*. Bilcoi's beers are currently contract brewed by Lazy Magnolia.

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6. Public Brewing & Measuring - Birmingham
7. Tappage Brewing Co. - Fairhope
8. Single River Brewing Co. - Florence
9. Soul Party Beer Co. - Gulfport
10. Straight to Ale Brewing Co. - Huntsville
11. Mountain State Brewing Co. - Huntsville
12. Blue Patch Brewery - Mobile
13. Bellard Brewing Co. - Montgomery
14. Chattahoochee Brewing Co. - Phenix City
15. Bone of Antimony - Tuscaloosa
16. Black Water Brewing Co. - Tuscaloosa
17. Droid City - Tuscaloosa

GOOD BEER STORES

1. Green's Beverages - Atlanta
2. Green's Beverages - Atlanta
3. Greater Works - Atlanta

HOME BREW SHOPS

1. Beer Resources/Brew Depot - Alpharetta
2. Operation Homebrew - Decatur

BREWRIES

1. Five Seasons North - Alpharetta
2. Hop Alley Brewing Co. - Alpharetta
3. Jaxx Brewing Co. - Alpharetta
4. Copper Creek Brewing Co. - Athens
5. Southern Comforts - Athens
6. Southern Brewing Co. - Athens
7. Terapah Beer Co. - Athens
8. Curbside Brewing Co. - Atlanta
9. Five Seasons South - Atlanta
10. Five Seasons Middle - Atlanta
11. Gordon Branch - Atlanta
12. Blue Lager - Atlanta
13. Peachtree Light Brewing Co. - Atlanta
14. Ophelia Brewing Co. - Atlanta
15. Park Tavern - Atlanta
16. Red Brick Brewing Co. - Atlanta
17. Second Self Beer Co. - Atlanta
18. Silo & Plow - Atlanta
19. Sweetwater Brewing Co. - Atlanta
20. Wrecking Bar Brewing Co. - Atlanta
21. Blue Hops Brewery - River Ridge
22. Parris Brewing Co. - Eliza Fagan
23. Grumpy Old Men Brewing Co. - Mableton
24. Cannon Brewing Co. - Columbus
25. Baraboo Brewing Co. - Decatur
26. Blue Top Brewing Co. - Decatur
27. Silver Taverna Craft Brewery - Decatur
28. Tread's Brewery & Millers - Decatur
29. Wild Heaver Craft Beers - Decatur
30. Strawn Brewing Co. - Fairburn
31. Julliana Brewing Co. - Marietta
32. Burnt Hickory Brewery - Marietta
33. Madras Beer Co. - Marietta
34. Red Horse Brewing Co. - Marietta
35. Onoka Brewing Co. - Marietta
36. Coastal Empire Beer Co. - Savannah
37. Moon River Brewing Co. - Savannah
38. Southbound Brewing Co. - Savannah
39. Cagle Creek Brewing Co. - Statesboro
40. Stone Mountain Brewery - Stone Mountain
41. Refinement Brewery - Woodstock

FINE BARS

1. Cold 22 - Atlanta
2. The Porter Beer Bar - Atlanta
3. Rock Store Pub - Decatur

BREWRIES

1. Five Seasons North - Alpharetta
2. Hop Alley Brewing Co. - Alpharetta
3. Jaxx Brewing Co. - Alpharetta
4. Copper Creek Brewing Co. - Athens
5. Southern Comforts - Athens
6. Southern Brewing Co. - Athens
7. Terapah Beer Co. - Athens
8. Curbside Brewing Co. - Atlanta
9. Five Seasons South - Atlanta
10. Five Seasons Middle - Atlanta
11. Gordon Branch - Atlanta
12. Blue Lager - Atlanta
13. Peachtree Light Brewing Co. - Atlanta
14. Ophelia Brewing Co. - Atlanta
15. Park Tavern - Atlanta
16. Red Brick Brewing Co. - Atlanta
17. Second Self Beer Co. - Atlanta
18. Silo & Plow - Atlanta
19. Sweetwater Brewing Co. - Atlanta
20. Wrecking Bar Brewing Co. - Atlanta
21. Blue Hops Brewery - River Ridge
22. Parris Brewing Co. - Eliza Fagan
23. Grumpy Old Men Brewing Co. - Mableton
24. Cannon Brewing Co. - Columbus



FINE BARS

1. The Hub of the Day Pub - Chattanooga

HOME BREW SHOPS

1. The Education Brew Shop - Johnson City
2. All Seasons Organics/Brew Supply - Nashville

BREWRIES

1. Big River - Chattanooga
2. Chattanooga Brewing Co. - Chattanooga
3. McTate's Brewhouse - Chattanooga
4. Moccasin Bend Brewing Co. - Chattanooga
5. The Terminal Brewhouse - Chattanooga
6. Rockhouse Pub & Brewery - Clarksville
7. Cool Springs Brewery - Franklin
8. Tuttle Academy Brewing - Franklin
9. Smoky Mountain - Gatlinburg
10. Depot Street - Jonesborough
11. Rockhouse Pub & Brewery - Knoxville
12. Cellars - Knoxville
13. Downtown Grill - Knoxville
14. Saw Works Brewing Co. - Knoxville
15. Smoky Mt. Brewery - Knoxville
16. Smoky Mt. Brewery - Knoxville
17. Smoky Mt. Brewery - Pigeon Forge
18. Coon Brewing - Memphis
19. Great River Brewing Co. - Memphis
20. Memphis Made Brewing Co. - Memphis
21. Mayday Brewery - Murfreesboro
22. Big Bear - Nashville
23. Core's Brewing Co. - Nashville
24. Tennessee Snow Works - Nashville
25. Noco Brewing Co. - Nashville
26. Catalyst Brewery - Sports
27. Ole Shed Brewing Co. - Tallahassee

BREWRIES

1. Big River - Chattanooga
2. Chattanooga Brewing Co. - Chattanooga
3. McTate's Brewhouse - Chattanooga
4. Moccasin Bend Brewing Co. - Chattanooga
5. The Terminal Brewhouse - Chattanooga
6. Rockhouse Pub & Brewery - Clarksville
7. Cool Springs Brewery - Franklin
8. Tuttle Academy Brewing - Franklin
9. Smoky Mountain - Gatlinburg
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11. Rockhouse Pub & Brewery - Knoxville
12. Cellars - Knoxville
13. Downtown Grill - Knoxville
14. Saw Works Brewing Co. - Knoxville
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18. Coon Brewing - Memphis
19. Great River Brewing Co. - Memphis
20. Memphis Made Brewing Co. - Memphis
21. Mayday Brewery - Murfreesboro
22. Big Bear - Nashville
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1. Regime Tavern
2. Barrel of Monks Brewing
3. Brewed Wits
4. The Funky Buddha
5. Mountain Backhouse
6. Dixie South Brewing
7. Dorney's Brewing
8. Little Giant Brewery
9. Motorworks Brewing
10. Florida Beer
11. Palm O Dice Brewing
12. Cayce Beach Brewing
13. Titano Brewery
14. Big Bear Brewing
15. Copp Brewery
16. Renaissance Hub
17. Salt Water Brewery
18. McGuire's Irish Pub
19. Duvallon Brewery
20. Seventh Sun Brewing
21. Nantux Brewery
22. Bay Me Brewing
23. Fort Myers Brewing
24. Old Soul Brewing
25. Palm Tree Brewing
26. Seaside Brewing
27. Prope Brewery
28. AligatorBrew
29. Swallow Head Brewery
30. Pig's Ostrich & Brew Pub
31. Miami Brewing
32. Kandorf Brewing
33. Old City Brewery
34. Hamilton Ale Works
35. River City Brewing
36. Seven Bridges
37. Eagle 13 Brewing
38. Green Room
39. West Brewing
40. Bone Island Brewing
41. Kelly's Carlinville Grill
42. Big River
43. Barley Milk Brewing
44. Houghness Brewery
45. Marco Island Brewery
46. Boca Bay Brewing
47. Charlie and Jack's
48. Florida Beer
49. Intracoastal Brewing
50. Olympia Beer
51. Ragny's Brewing
52. M&K Brewing
53. Winwood Brewing

54. Abbey Brewing
55. Mt. Dew Brewing
56. Fantasy Brewcoasters LLC
57. Maple Road Brewery
58. New Smyrna Beach Brewing
59. Infinite Ale Works
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78. Grogan Beer
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82. Little Giant Brewing
83. Mod Crow Brewing
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85. Paradise Brewing
86. Rapp Brewing
87. Duke's American Grill & Brewery
88. Fantasy Brewing
89. Golden Horn Brewing
90. M&M's Homebrew
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92. Pines Brewing
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95. Clear City Brewing

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98. Utele Brewery
99. Yalvington Brewing
100. Saint Somewhere
101. Colonial Craft & Brewery
102. Coghig Island Brewery
103. Brewski
104. Cook & Lander
105. Red Cypress Brewery

FINE BARS

1. The Ice House Pub
2. Upper Left & Front
3. Front Brewing
4. Mr. Dunderberg's

HOME BREW SHOPS

1. New to Make Wine

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1. Eagle 13 Brewing Co.
2. Loggcock Brew House



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1. Abbe Brewing
2. 2040 Airport
3. Bayou Teche
4. The Roof
5. Fusion Brewing
6. Covington Breweries
7. Gauley Brewery
8. Charlotte Brewing
9. Old Hill
10. Courtyard
11. Crescent City
12. Gordon Branch
13. NOLA Brewing
14. Great Red
15. Bud River
16. Maitland

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MISSISSIPPI MISSISSIPPI

MISSISSIPPI BREWERIES

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2. Mississippi Brewing
3. Southern Prohibition
4. Lucky Town
5. Lady Maggolia
6. Slowboat
7. Crooked Letter
8. Odard
9. Yalobusha



First to Flight N. CAROLINA

Brewer interest in a free listing (see list, come and visit) for our Directory should send their information to: carolinabrewingpress.com

If interested in an expanded listing or any not a brewery and want to be listed (Beer Bar, Nonalcoholic Shop, Beer Store, POC, Beer Store, Brewery, Cider) please contact: info@carolinabrewingpress.com



BREWERIES

1. Kinn Brewing B. Aiken
2. Carolina Brewmaster's Ale M/Kodolick
3. Edmund's Olet B. Charleston
4. Pinthouse Brewery M. Charlotte
5. Oak Barrel Brewing B. Charlotte
6. Palmetto Brewing M. Charleston
7. Brewery Brewing M. Charleston
8. Sauced Smokehouse B. Charleston
9. Trademark Brewing M. Charleston
10. Conquest Brewing MT. Columbia
11. Rumor Ciderhouse Asheville B. Columbia
12. Five 160 Brewery M. Columbia
13. Swamp Cabbage Brewing M. Columbia
14. Sentinel Brewing M. Florence
15. Southern Hop B/W. Florence
16. Holly Beach Beer Pub B. Holly Beach
17. Blue Ridge Brewing B. Greenville
18. Brewery 85 M. Greenville
19. Quest Brewing MT. Greenville
20. Thomas Creek Brewery M. Greenville
21. Hilton Head Brewing B. Hilton Head
22. Wooden Shelf Brewing M/Hilton Head Island
23. Berthel Brewing M. Lancaster
24. Old Mill Brewery B. Lexington
25. Westcott Brewing M/Mount Pleasant
26. Liberty Smokehouse B. Myrtle Beach
27. New South MT. Myrtle Beach
28. Coast Brewing MT. North Charleston
29. Puffy Road Brewing M. North Charleston
30. Holy City Brewing M/Willich Charleston
31. Outcrop's Pilsnitzer B/Pawley's Island
32. River Dog Brewing MT. Ripon
33. Legal Remedy Brewing M. Rock Hill
34. R.T. Roovers Brewing M. Spartanburg
35. Swamp Rabbit Brewery B/Traveler's Rest

S. CAROLINA SOUTH CAROLINA

BREWERIES

1. RedPhase Brewery MT. Aberdeen
2. Andrews Brewing MT. Andrews
3. White Rabbit Brewery MT. Angier
4. Seapoint Brewery MT. Aiken
5. Four Saints Brewing MT. Ashboro
6. Abnathol Brewing MT. Asheville
7. Asheville Brewing B. Asheville
8. Asheville Pils B. Asheville
9. Barrel Beer MT. Asheville
10. French Bread Brewing MT. Asheville
11. Green Man Brewing MT. Asheville
12. H-Wire Brewing MT. Asheville
13. Highland Brewing MT. Aulander
14. Lexington Avenue Brewery B. Asheville
15. One World Brewing MT. Asheville
16. Oster House Brewing B. Asheville
17. Thrive Monk Pub & Brewery B. Asheville
18. Twin Leaf Brewery MT. Asheville
19. Wedge Brewing MT. Asheville
20. Wicked Wood Brewing B. Asheville
21. Wicked Wood Funatorium MT Asheville
22. Flat Top Brewing MT. Darlington
23. Bear Creek Brew M. Blair Clark
24. Mill Wattle Brewing M. Deaford
25. South Mountain Brewing MT. Beach Mir
26. Rainier Brewing MT. Denmark
27. Windsor Hill Bar & Grill B/Denham City
28. Lookout Brewing MT. Black Mountain
29. Pledge Brewing MT. Black Mountain
30. Shiloh Rock Brewing B/Rising Rock
31. Appalachian Mtn Brewery MT. Dozier
32. Booneville Brewing MT. Boone
33. Lost Pines Brewing B. Boone
34. Brewed Brewing MT. Brewed
35. Good Blvd Brewery MT. Broad
36. Norcross Brewing MT. Bryson City
37. Good Hope Brewing MT/Cape Fear Beach
38. Steel String MT. Carberry
39. Yearhans Brewery MT. Carberry
40. Fortnight Brewing MT. Cary
41. Carolina Brewing B. Chapel Hill
42. Streakin' Brewing M. Chapel Hill
43. Top of the Hill B. Chapel Hill
44. Birdsong Brewing MT. Charlotte
45. Free Range Brewing MT. Charlotte
46. Home Brewery B. Charlotte

FINE BARS

1. Raley's Taproom Greenville (864) 233-3704
2. Community Tap Greenville (864) 631-2525

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2. Green's Beverages Columbia (803) 744-0570
3. Green's Beverages Greenville (864) 297-6253
4. Green's Beverages Myrtle Beach (843) 448-1623

47. Lemmy Bly Pilsnitzer MT. Charlotte
48. MoDe Brewing MT. Charlotte
49. Oak-Mech Brewing MT. Charlotte
50. Rock Station B. Charlotte
51. Single Creek Brewing MT. Charlotte
52. Spaceman Brewing MT. Charlotte
53. Tree Spits Brewery M. 3045 Old Plow Rd. Ste 110 (704) 528-0161
54. Triple G Brewing MT. Charlotte
55. Unleash Brewing MT. Charlotte
56. Wooden Robot Brewery MT. Charlotte
57. Deep River Brewing MT. Charlotte
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63. Bull Durham Beer M. Durham
64. Fallwater MT. Durham
65. Polyblast Brewing M. Durham
66. Triangle Brewing MT. Durham
67. Miller Brewing B. Clem
68. Small Camp Brewing MT. Clem
69. Jack Rabbit Brewery MT. 4519 W. Plow St. (252) 753-7745
70. Huckle Hardware House B. Fayetteville
71. Mash House B. Fayetteville
72. Lazy Heart Brewing MT. Franklin
73. Jugger Brewing M. Fuquay Varina
74. Draft Line Brewing MT. Fuquay Varina
75. Fearing Goat Brewing MT/Fuquay Varina
76. Hoopline Brewing MT. Fuquay Varina
77. Lincoln Brewing MT. Fuquay Varina
78. Moplin Ridge Vineyard & Brewery MT/SMH Hills
79. Growth Path Brewings 47 Oak Street (828) 872-1222

80. Gibbs Handed Brewing MT. Greenwood
81. Natty Greene's Pub B. Greensboro
82. Pig Ponder Brewery MT. Greensboro
83. Prayer Brewing MT. Greensboro
84. Integrated Taproom's Brewery MT/Greensboro
85. Stom. Application MT. Hendersonville
86. Shaving Rock Brewing MT. Hickory
87. Old History B. Hickory
88. Sarah's Mountain Brewing MT/Hickory
89. Liberty Smokehouse/Brewery B. High Point
90. History Brewing MT. Hillsborough
91. Regulator Brewing M. Hillsborough
92. Bombardier Beer MT. Holly Springs
93. Carolina Brewing B. Holly Springs
94. Prime Brewer MT. Huntersville
95. Weeping Radish B. Jarvisville
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106. Fonda Pilsa Brewery MT. Morganton
107. Old N. State M. Mount Airy
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110. Blind Squirrel Brewery B. Plankton
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122. Sub Not Brewing MT. Raleigh
123. Touhy Brewing B. Raleigh
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125. New South Brewing M. Salisbury
126. New Beer Republic Art MT. Salisbury
127. Newgrass Brewing MT. Shelby
128. Southern Pine Brewing MT/Southern Pines
129. Check Six Brewing MT. Southport
130. Dry County Brewing B. Spruce Pine
131. Hometown Brewery MT. Sylva
132. Innovation Brewing MT. Sylva
133. Smoke & Squint B. Sylva
134. Broadside Brewing & Taproom B/V. Affixton
135. Males St. Brewing MT. Wake Forest
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141. Hot Dog Brewery M. Weaust
142. Bountiful Craft Brewery MT/Wilmington
143. Pyrex Brewing MT. Wilmington
144. Front Street Brewpub B. Wilmington
145. Ironclad Brewery MT. Wilmington
146. Wilmington Brewing MT. Wilmington
147. Double Barrel Brewing MT. Wilsons Mill
148. Foothills Brewing MT. Winston-Salem
149. Hazy Hiker Cider & Beer MT/Winston-Salem
150. Small Batch Beer MT. Winston-Salem
151. White Horse Brewing M. Zionsville

FINE BARS

1. Raley's Taproom & Pizzeria Asheville (828) 753-0194
2. Green Man Asheville Duxbury 1710 Hudson Rd. (336) 393-6733
3. Carolina Beer Shop Northwoods 131 Matthews Sta. St. Ste 1C (704) 847-2337
4. Cape Fear Wine & Beer Wilmington 130 N. Front St. (910) 763-3377

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2. Newwater Brewing Outpost Waynesville 2020 Salmons Bl. (828) 944-0970

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3. Atlantic Beer Supply Raleigh 3709 Hill St. (919) 400-9367

WHAT'S POURING IN... GEORGIA



By Owen Coltrane

This spring, **Jailhouse Brewing** releases their latest year-round beer in 12-ounce cans. **ABBI** is a refreshing golden ale brewed with Georgia-grown grain from Logan Temple Mill. Also available in 12-ounce bottles will be the spring seasonal **Salmon Rapserie**—a crisp, spicy Belgian-style ale with notes of pineapple and citrus fruits. Look for a raspberry variation of *Rapsérie* later in the season.

Cherry Street Brewing, the brewpub associated with Rick Tanner's *Grille & Bar* in Connington, is preparing for extensive expansion of its taproom space and barrel aging program this summer. Cherry Street's Nick Tanner explains, "Our increased production makes way for packaging opportunities to expand Cherry Street beers in Georgia. Keep an eye out for our *Chief Tanner's Stash Coconut Porter* and *West 24 Hopology IPA* in bottles this fall. Our spring seasonal will be *Greasy Child* dry-hopped grape ale. This beer picked up the people's choice cask award at last year's Classic City Brew Fest in Athens, and we'll have another cask on at this year's event on April 10."

In April, **Red Brick** launches *Laughing Shell Crab Lager*—a 5% ABV golden lager with crisp malt and hop notes. The brewery also hosts an April 13 "Employee Punk Fest" brew-off featuring ten beers brewed with various strains of *Brevanomyces*. On the same day, look for the premiere of the brewery's first sour beer, *Solera Project Number 1*. "Solera is an American wild ale that we aged in a barrel for over a year," says Red Brick's Tyler Cason. "Expect notes of peach, green tannin, lemon and American oak. In May, we'll be releasing our 2016 version of *Board Alley*. Versions of this 9.5% barleywine placed first and third in the 2016 Cole's Barleywine Competition."

Macon Beer brews its seasonal *Macon Love* to celebrate of the city's annual Cherry Blossom Festival. *Macon Love* is a blonde rye ale fermented with a sweet cherry pucker from a family farm in Oregon's Willamette Valley, and the beer joins Macon Beer Company's flagship brew *Macon Progress* on taps throughout central Georgia.

Between hiring a new head brewer and planning the brewery's big 4th anniversary



Reformation's Spencer Rix & Chris Henderson note that their monster-sized mash filter allows brewing up to four times a day.

Photo by Owen Coltrane



Frigid temperatures did nothing to dampen spirits at the 2016 Atlanta Cask Ale Tasting.

Photo by Alex Scoville

hush coming up on April 7 in Kennesaw. **Burnt Hickory's** Scott Hedden has been a busy guy. "April will see our first vintage into casking," he says. "We've picked our spring seasonal *The Digits Blood Orange IPA* for our first casked product. Also look for more Zerk and Big Shady on shelves, as we are looking to double production in 2016!"

Atlanta's Wrecking Bar brewpub plans to launch the first of several collaboration beers with other southern breweries this spring. First up will be an *Imperial Pale Ale* made with Cherry Street. A new oat lambic ale will also be pouring at the pub this April, along with the 40th Wrecking Bar hatch—*Chico Mountain Imperial Breakfast Stout*. In addition, watch for several single-hop pale ales such as *Mudcrab Bavaria* and *Idaho 7*. On May 7, check out the Wrecking Bar's 2nd annual *W&B Wild Beer Fest* with the best sour, mixed fermentation and funky beers available in Georgia.

Second Self inaugurates their seasonal *Salvo* on May 1 as a 5.5% ABV, draft-only, limited release with a delicate citrusy, dry, zesty flavor. Founders Jason Santonaris and Chris Doyle began *Second Self* out of a love for homebrewing and released their first beers in the fall of 2014. The brewery's new tasting room, now under construction, will be three times the size of *Second Self's* former space.

Coastal Empire Beer's fresh releases include *Coco Pink* Gose in draft only and *White Copper Imperial White IPA* on draft and in 22-ounce bottles. "We're also brewing a collaboration ESB with *Acorn Head*, our founder/brewer for the new *definitive Old Savannah Brewing*," explains Coastal Empire's Chris Haberer. "This will be the first installment of our 'Square Series' where we plan to brew a beer for each of the 22 historic squares in Savannah. The ESB will be for *Oglethorpe Square*."

Service Brewing announces the spring seasonal release of *Old Guard Bire de Gasse*—a French-style ale with a copper color, ripe fruit notes and a woody, cellar-like

See G&B continued next page



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GA continued from previous page

aroma from an in-house, wild yeast strain. CBO Kevin Ryan set out two years ago to find a native yeast strain for the brewery, and after setting 25 yeast traps around Savannah, he chose a yeast cultured from a comb in the brewery's small apiary. "We couldn't have asked for a more beautiful yeast for this beer," notes Kevin. "Our honey bees truly gave us a perfect yeast for the style, and this tummy ale also has 120 pounds of local Savannah Bee Company honey added in the last five minutes of the boil."

Moon River brewpub gains a wide array of exciting beers for the spring. Look for *Napa Pines Southern-Style Pale Ale* with 100% German pilsner malt, *Stoper Fony Double IPA*

with 10% ABV, *Mon's Moon Cruise* Belgian-style pale ale, *Lanovogran Saison* and *Wild Georgia Belgique* - a *Brettonnoises* barrel-aged Belgian-style IPA.

After doubling capacity last year, **Southbound Brewing** prepares to launch a new core beer, *Shakedown Street* made as a dry-hopped, tart saison available on draft and 12-ounce cans. Seasonal beers include *Transience Imperial Berliner Weisse* brewed with mango and pomegranate, *Picture of Nectar* double IPA with elderflower and nectarines, and *Moonlight Drive* (imperial) stout with coffee from Savannah's PERC Coffee Roasters. Finally, keep watch this spring for Southbound's *Desert Dawn* tart Saison with elderberries.

PUB SPOTLIGHT

Truck & Tap
 8640 Main St.
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Nestled in the middle of Woodstock's historic downtown strip, **Truck & Tap** combines a love for craft beer with the fun of a different food truck parked out back each week. The pub's on-site certified beer manager regularly rotates the dozen draft selections as well as the excellent range of packaged brews. Score a plate of food from trucks such as *AngelFire* BBQ, *The Mexican*, Mexican-style food or *Dreadin's* NY Pizza and grab a seat at the bar or the outdoor patio to find the perfect craft beer pairing. See *Truck & Tap's* website for the schedule of sporting food trucks, tap takeovers and special events.



L-R: Reformation's Spencer Nis, Owen Ogilvie and Beer Guys Radio hosts Aaron Williams & Tim Dennis toast beers at **Truck & Tap**.

PHOTO BY DON BUSTLE

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Athens continued from cover

has been extremely pleased with the reception of his brand's Single-Origin Coffee Stout, that was a collaboration with Jimmy Jack's coffee roaster in Athens. The lineup of point-of-sale dark ales hit shelves in four packs a couple of months ago with a bottle each of Guatemalan, Hawaiian Kona, Ethiopian Harabel and Sonoran Wilton.

Spike also plans to premier Terrapin's first sour beer at the brewery's 14th anniversary celebration. "We kettle-soured our new Tart Belgian Red with *Lactobacillus*, then finished the fermentation with Chinese yeast," Spike explains. "It's an all-grain brew with Belgian special-B, crystal and Belgian two-row that should end up around 5.5-ABV. Folks at our anniversary event are in for a treat." Also watch for a range of Terrapin Hi-9 IPA casks at the April 9 anniversary, where each cask will be blended with a different type of fruit.

Terrapin recently updated its brewhouse with an Alpha Laval centrifuge that allows for efficient beer clarification with much less wasted product. Welders also came out to modify the brew kettle in certain ways to make kettle-soured beers possible. Kettle-souring involves placing wort in the brew kettle and inoculating it overnight with souring bacteria. The next morning, the heat is cranked up to kill the bacteria and prevent infection in other parts of the brewery. Terrapin's second sour ale, Watermelon Gose, hits markets later this summer and will be golden, sour and salty with a delicious character from clarified watermelon concentrate from California.

Nothing Can Stop This Creature

Since beginning production in April of 2014, Atlanta Creature Comforts Brewing has captured the attention and imagination of all craft beer lovers lucky enough to try their beers. Creature Comforts' Atlanta Paradise with tart cherry, raspberry and mango has proven a major hit on draft and in cans. A fruited treatment of the 4.5% ABV Atlanta, the beer



Creature Comforts CEO, Chris Horton, accepts a "Small Business Rock Star" award from the Georgia Department of Economic Development.

Photo by Vance Samsel

is made with 2,856 pounds of fruit juice per 60-barrel batch during fermentation. Cosmic Debris, Creature's seasonal double IPA, also recently returned on draft and in cans with a slightly different hop bill from last year.

Housed in a remodeled fire service center in downtown Athens, Creature Comforts continues to add new tanks in an effort to meet demand. As the brewery zone expands, the existing room space shrinks, and Creature Comforts recently added four new 120-barrel fermenters and one 120-barrel beta tank. Since 2014, the brewery has spent more than \$1.25 million in the purchase of new equipment for production, packaging and lab work, and the goal is to ramp up production slowly from the current annual capacity of 15,000 barrels to close to 23,000 barrels.

The Creature Comforts team looks to install a fourth brewhouse vessel later this year that will help meet distribution demands in existing markets, but there are no current plans to expand the sales footprint beyond the Athens and Atlanta areas. Creature Comforts co-founder and brewer Adam Bouschamp adds, "Not only are we excited about the new tanks, but also the new folks we're hiring to help us fill them. It's been amazing to watch how we've grown as a family and a brewery over the last two years, and it's always a great feeling to get more beer in customers' hands."

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Bosque Brewing Wins National IPA Challenge for Second Year Running

In a hop-filled finish, Bosque Brewing's *Scout* Triple IPA bested Cascade Brewing's *Superpower* to win the 2015 national championship title. Bosque Brewing is located in Albuquerque, New Mexico, while Cascade Brewing is located in Denver, Colorado. The two other IPAs making the Final Four were *Puller Jack* from Bailey Brewery's (Baker City, Oregon) and *Bear Assault* from Boxing Bear (Albuquerque, New Mexico). Bailey Brewery's *Puller Jack* won the National IPA Challenge in 2013.

The Imperial IPA championship was won by *Gravel Miner*, from Melvin Brewing in Jackson Hole, Wyoming (also Alps, Wyoming). *Drunken Miner* Social Revolution, an imperial IPA from Sinner Brewing, of Suther, Oregon, also making it to the Final Four in the Imperial IPA category were *Habit*, from Lywood Brewing (Raleigh, North Carolina) and *Big Oken*, from Cascade Brewing.

A new category this year, Session IPAs, matched 64 beers in the lighter formula competition, which were first initiated in 2008. The inaugural Session IPA winner was *Super Session*, from Lawson's Plant Liquids, of Weyers, Vermont. Lawson's won the National IPA competition in 2011 for its IPA, *Triple Play*. *Super Session* bested *Southern Session*, from Bosque Brewing in the final this year. Also in the Final Four for Session IPAs were *Northern Daydream*, from Flat Head's Brewery (North Olmsted and Middleburg Heights, Ohio), and *San-a-Jax*, from Bottery's Beer (Beast, Oregon).

The National IPA Challenge is a nationwide competition of hoppy ligas, annually chosen to compete head-to-head over a five-week period. Past winners and more information on the competition can be found at brewingnews.com/ipa.

The next Brewing News readers' competition, to be held this summer, is the Global Warring Open, which matches beers of all styles to determine the most refreshing beer in the world. Information on that competition can be found at brewingnews.com/gwo.



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- Carolina Quarterly Brew Off 20 winners (April 23)

MAY

- Nali Homebrew Day Big Brew, Come brew w/ us! (May 7)
- Carolina Quarterly 20 winners released (May 2)
- Got To Be NC Fest at State Fairgrounds (May 29-31)

JUNE

- HomebrewCon 2016 in Baltimore, MD (June 9-11)
- Big Brew, Come brew w/ us! (June 25)

JULY

- Carolina Quarterly Brew Off 20 winners (July 2)
- NeighBrewhood Fest/Summer Homebrew Fest (July 1)
- Carolina Quarterly 30 results released (July 17)
- Big Brew, Come brew w/ us! (July 30)

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WHAT'S POURING IN... NORTH CAROLINA

By Mike Dixon

On March 17 Green Man Brewery held the grand opening celebration for their new facility on Asheville's south slope. The 20,000 square foot "Omnimansion" is located next to current operations on Boston Avenue and boasts a top floor with indoor and outdoor tasting rooms, which overlooks the production floor and also offers views of the Blue Ridge Mountains. A ground level "Brewtigue" serves as a bottle shop, growler station, and merchandise sales while the sidewalk patio with two fire pits is a prime hangout location. The production space will start out as a packaging hall with bright tanks, a KHS Combikeg, Keg Wash/TVE, and a brand new KHS bottling line. Eventually the facility will house a specialty brew house. The original tasting room, affectionately dubbed "Dirty Jack's" by locals, will continue to be open daily.

Brown Truck Brewery is the second brewery to call High Point home. Located at 1234 N. Main St., the brewery is owned by partners Ian Burnett, Britt Lytle, and John Vaughan. Readers may remember Ian from his time with Foothills Brewing. He has been setting up brewing operations in the building which previously served as an auto appliance repair store. Since opening the lineup

has included Pale Ale, Saison, Raspberry American Stout, Strong Soury Scotch Ale, Belgian Dubbel, Belgian Blonde, and English Dark Ale. The brewery is opened daily and routinely has food trucks on site for patrons. Stay up to date on beer releases via Facebook.

Brewman! Brewhouse opened for business in January at 301 S. Lexington Ave. in Asheville, is the space previously occupied by the Asheville Music School and located just behind The Orange Peel. The brewpub is owned by Gary Semack, Josh Diland, and Josh Bailey. Gary runs the 14 barrel brew house acquired from Green Man Brewery. Some may recall the brewery was originally going to be called BlueMud, but after a trademark search it was discovered there were beers with similar names so the decision was made to change to Brewman!. The taproom boasts 27 taps which are filled with Brewman! house beers and numerous guest offerings. Carolina Common Ale was inspired by both California and Kentucky-style Common beers and is crisp yet complex bearing locally sourced grain from Riverbend Malt House as well as an organic variety of Indian corn from Green Hill Urban Farm. Daily the Carolina Common Ale will appear as an infusion with various herbs and spices on their tap list.

Cabarrus Brewing held a grand opening on March 18 and is the first full scale production brewery to call Concord home. The building is located at 329 McMill Ave NW and it was previously home to a finished goods warehouse at Gibson Mill. The brewery is owned by Steve Stastbacher and Keith Griffin, who both came from healthcare pro-

See NC continued next page

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Louisiana continued from p.6

tion considerably by the end of April. The brews will also be on hand at the first annual Acadiana Pilsner Festival on April 2 in downtown Lafayette's Pilsner Square with free samples of its flagship Cape Wit.

Parish Brewing finds continued success with its double IPA *Ghost in the Machine* as well as its reformulated *Evrie* pale ale. In May, the brewery will release a new limited release IPA called *Wor Gear*, with large amounts of Citra and Mosaic hops. Brewery founder Andrew Godley says that beer will "fit between *Ghost* and *Evrie*, but will be more similar to *Ghost*."

Bayou Teche has several events at the brewery this spring, including "Corey Lodes Day," on April 30 celebrating the famous zydeco musician. Lodes and his band are playing, and the brewery will serve Cajun jack dishes like *croûtes de lait* and *boudin noir*. On May 21, Bayou Teche hosts the first annual "Braising Crawfish Festival," which brewery co-founder Karlos Knott says is "similar to Braising Man, but with a decidedly Cajun twist." Four Louisiana bands playing everything from zydeco to rock will be on hand all day, and of course, there will be the lighting of the ceremonial lighting of the giant wooden crawfish at the central spectacle.

Louisiana's brewpubs are also ready for spring. French Quarter brewpub *Crescent City Brewhouse's* traditional seasons include an *Al*, *Witbier*, and *Mahock*. Across Canal Street at *Gordon Biersch*, brewer Stacy Day celebrates his first anniversary as brewmaster on April 28 with the release of the brewpub's seasonal *Mid Rock*. Day says that his *Citra Pale Ale*, *American Double IPA*, and *Blueberry Hefeweizen* will also be on tap by the end of May. The beer program at this location of the national chain is one of the strongest and they are working on adding to its 17 tap system.

Old Rail Brewing has several special beers on tap for April and May. 2015 Barrel Aged Dark *Imperial RIS*, *Zeit First Round Orange Blood IPA*, *Highlander Barrel Aged Wit-Beer*, and the Nelson *Soupe Hop Pale Ale* will all post in April. In May, brewmaster Matthew Harney says, customers will see the return of the *Gandy Dancer Saison* and *Time Machine*.

Polly Wats in the Avenue Pub will be expanding American Craft Beer Week (ACBW) to include the week before the official dates of May 16-22. The Pub's ACBW events will kick off on May 8 with the release of Bayou Teche Brewing's double IPA *A Glass Hop For Mankind* and the annual Mother's Day crawfish boil and go through to the 22nd.

Notable events include a Sierra Nevada Beer Camp beer release day on May 11, featuring *Twice Smoked South* "southern table" beer, made with peaches, grits, honeydew, and black tea. Bayou Teche's Karlos Knott was one of the southern brewery collaborators that worked on creating this beer at Sierra Nevada's Asheville location. Also, St. James Cheese Company will be coming in on Saturday afternoon in May to provide a guided beer and cheese pairing.

In other Avenue Pub news, on May 16, the 24-hour a day, 365 days a year bar will close for almost two weeks, reopening on June 8. The unprecedented break is because the entire staff will be working Belgium so hours more about the breweries and beer that the Pub is well known for serving.

Also *Old Oak* is working with *New Belgium Brewing* this spring for several events showcasing some of the brewery's less well known beers, like *New Belgium's Hof ten Dornaal* collaboration *Lips of Faith Golden Ale* on April 16 and *Jolly Mandarine IPA* on May 2.

WITBIEERS IN SOUTH CAROLINA



By Brook Britton

South Carolina brewers had never before collaborated with Colorado brewers - until recently. Greenville's *Brewery 85* traveled to Denver to brew with *Former Future Brewing*, a boutique Denver brewery specializing in beers that are historic "remakes" of oft-forgotten historical recipes. Brewmaster Will McCannerton traveled to Denver on behalf of his brewery and the South Carolina Brewers Guild to produce the a collaboration beer in support of the Colorado Brewers Guild's Collaboration Fest. The goal of the festival is to support collaborative efforts between brewers, and to make that happen, every beer produced for it must be collaboratively done between one Colorado brewery and someone else. McCannerton saw it as an opportunity to

MC continued

business. The brewery operations are managed by Jason McKnight, who operated a Charlotte area brewery in the 1990s. Some of the initial beers include *Red Merlot Brown Ale*, *Cabernet Coney Blonde Ale*, and *Reed's Golden Ale*.

When Tyler's Taproom closed recently the question was what would occupy that space at Raleigh's Seaboard Station. *Oak & Digger Public House* will open as a brewpub in the spring with a 10 barrel brew house and plans include eight year round beers and seven different seasonal. The 11,750 square foot space will seat 250 patrons, according to the owner Pete McCabe. McCabe and five friends are opening the brewpub and several of them previously worked at *Great Dane* in Madison, Wis. More recently, McCabe worked at *The Duck-Rabbit Craft Brewery*.

Hop Valley Brewing plans to open this spring in old the City Beverage location in south Durham. The brewpub is the brainchild of Andrew Christenbury who is the former head brewer at *G2B*. With partners Peter Michaels and Brad Stride, the trio will revamp the restaurant space. The restaurant will open first as the brewery is being completed in the space previously occupied by the *Lava Lounge*. Ultimately the brewpub will feature house beers and guest taps while retaining many of City Beverage's signature dishes.

Wicked Wood Brewing is expanding once again, this time in Arden. The new-on facility is projected to be open in July and will have a 30 barrel brew house in the climate controlled 57,000 square foot production facility located on the 17 acre property. Affectionately dubbed *The Park House*, their fourth production facility will focus on sour and farmhouse beers and will alleviate overcrowding at the *Pinkstonian* barrel house. There are no plans to open a tasting room at *The Park House*, but there are plans for festivals and events to be held on the Arden property.

Boylan Bridge Brewpub in downtown Raleigh was forced to close on February 10 after a basement wall collapsed due to a leaking sprinkler. The brewpub would have celebrated their seventh anniversary on February 27. The future of *Boylan* is in question.

brew with friends and give attention to South Carolina. The collaboration beer is called *Two Times*, a take on an Arnold Palmer that is a blend of an amber ale brewed with sweet tea leaves and a lemonade. *Brewerwise* that will be blended together.

Meanwhile, *Edmund's Oast* recently worked with Denver's *Crooked Stone Artisan Beer Project* on a collaboration effort. *Crooked Stone* founder Chad Yakobson traveled to Charleston to participate in the annual *Brewvival* event put on by *Edmund's Oast* and *Coast Brewing*. The project is said to be a two-part collaboration, with the Edmund's team possibly traveling to Denver to brew.

Lo-Bi Brewing is now producing beers in the Lowcountry. The much anticipated opening in the brainchild of Jason Caughman, who was one of the founders of *Flagship Brewing* in Black Mountain, North Carolina. The brewery is set up in a former car dealership and houses a 20-barrel brewhouse that Caughman fashioned himself. The first available beers will be *Lager*, *Blueberry Wheat*, and *IPA*. In time, the production facility will have a taproom, bar garden, kitchen, and music venue.

Repairs will certainly be expensive for the load bearing wall and owner Andrew Leager estimated it would take at least six months of construction if the repair costs were not excessive. At press time no decision had been reached about the ultimate future of the brewpub.

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PLAT OF SURVEY SHOWING PROPERTY LOCATED IN SECTION 35, T6S-R7E, CITY OF HAMMOND, PARISH OF TANGIPAHOA, STATE OF LOUISIANA.



SCALE: 1" = 50'

DESCRIPTION OF PROPERTY

An actual ground survey was made of a certain piece or parcel of land situated in Section 35, T6S-R7E, City of Hammond, Parish of Tangipahoa, State of Louisiana, being divided into Parcels 1 and 2, containing a total of 0.9978 Acres, and being more fully described as follows:

PARCEL - 1: Beginning at a point 570.09' S89°45'44"E and 203.75' S00°22'21"E of the Northwest Corner of the South 1/2 of the Southeast 1/4 of the Southwest 1/4 of the Northeast 1/4 of Section 35, T6S-R7E; thence S00°22'21"E 150.51' to the north right of way line of Fagan Drive; thence along said right of way line, S74°39'58"W 22.32' and S76°36'33"W 49.85'; thence N00°18'10"W 170.88'; thence N89°38'45"E 69.02' to P.O.B. Contains 0.2545 Acres, all as shown on plat.

PARCEL - 2: Beginning at a point 570.09' S89°45'44"E and 203.75' S00°22'21"E of the Northwest Corner of the South 1/2 of the Southeast 1/4 of the Southwest 1/4 of the Northeast 1/4 of Section 35, T6S-R7E; thence S89°38'45"W 69.02'; thence S00°18'10"E 170.88' to the north right of way line of Fagan Drive; thence along said right of way line, S72°36'33"W 50.00'; thence N00°22'21"W 389.14'; thence N89°34'28"E 117.04'; thence S00°22'21"E 203.75' to P.O.B. Contains 0.7433 Acres, all as shown on plat.

REFERENCE: Survey and Plat by George D. Sullivan, R.L.S., dated 4-1-1996.

NOTES:

- 1.) This perimeter survey shall not constitute a legal opinion of title, and was made solely according to the information provided to the surveyor.
- 2.) I certify that this plat is in accordance with the applicable standards of practice for a Class C survey.

Approved by Planning Commission of Parish 1-2-03

Proprietor: George Jack

Revised Plat, 1-12-2003.

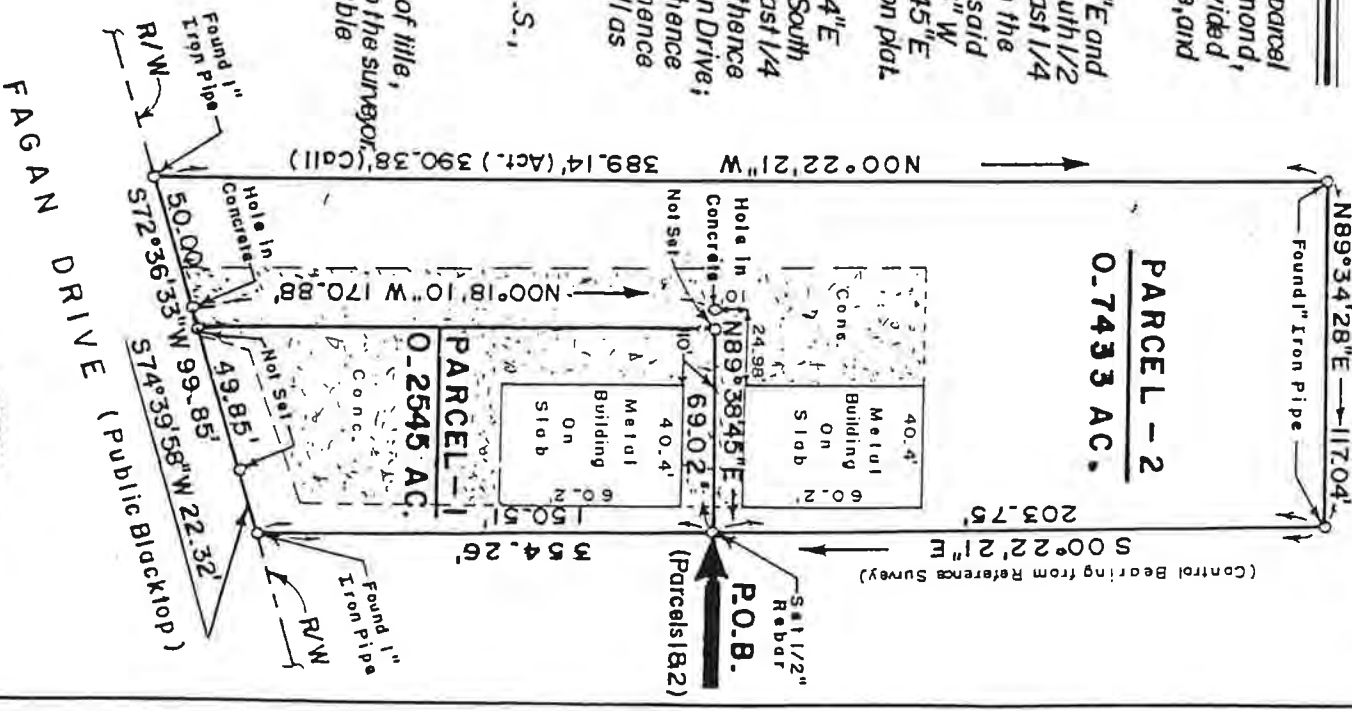
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Roy C. Edwards, Jr.

ROY C. EDWARDS, JR.

PROFESSIONAL LAND SURVEYOR

DATE: 10-10-2002

DRAWN BY: Joseph L. Helg





APPLICATION FOR REZONING, CONDITIONAL USE, OR INITIAL ZONING

CITY OF HAMMOND

219 E. ROBERT ST, HAMMOND, LA 70401 / PHONE: (985) 277-5649 - FAX: (985) 277-5638

FILING DATE: 6/3/16

PERMIT# Z-2616-04-0002C4

The next Zoning Commission Meeting will be held on July 7, 2016 at 5:00pm in the City Council Chambers, 312 E. Charles Street. Application to be submitted to the Planning Department according to the deadline schedule.

This Application for: REZONING CONDITIONAL USE: EXPANDED --OR-- RESTRICTED INITIAL ZONING/ANNEXATION

REZONING FEE: Single Lot \$120.00 Block or Area \$250.00 (Fees are not refundable based on decisions) Fifty percent (50%) of fee is refundable if application is withdrawn before first newspaper notice is filed.

PARCEL# 270640 46.02

SITE ADDRESS: 1110 Cui Fagan Drive

Legal Description or Survey: Parcel 2 Roy Edwards Survey dated revised 1-12-2003

PROPERTY OWNER NAME: Joseph Ribando III

Owner Address: 1110 Cui Fagan Dr

PLEASE READ AND SIGN BELOW

APPLICANT NAME: Joseph Ribando III

COMPANY NAME: [Blank]

Applicant Mailing Address: 21035 Beau Chateau Blvd Ponchartraine, LA 70454

Applicant Telephone: [Blank] or Cell #: [Blank]

PERMIT INFO-ADDITIONAL INFO

PRESENT ZONING: B1 B2 C1 C2 C3 C4 C4A H I L R4 R5 R5S R8 R11 RA RP RS S1 S2 SC None

REQUESTED ZONING: B1 B2 C1 C2 C3 C4 C4A H I L R4 R5 R5S R8 R11 RA RP RS S1 S2 SC (according to Zoning Ord#01-2769)

OR according to Proposed Unified Development Code: MX-N MX-C MX-CBD C-N C-H C-R I-H I-L RS-3 RS-5 RM-2 RS-8 RS-11 RM-3 RP RS-11.A S-1 S-2 SC

REASON FOR REZONING: Conditional use for Nicobury

SPOT ZONING NOTE: Rezoning of a lot or parcel of land to benefit an owner for a use incompatible with surrounding uses and not for the purpose or effect or furthering the comprehensive zoning plan. Spot zoning is discouraged in Hammond

I/We being the legal owner(s) request zoning of my property from a District to a District. I/We fully understand and agree to abide by the zoning restrictions for a District. I am including with this application a copy of any covenants or restrictions and deeds governing this property.

If there is more than one owner or a corporation is the owner of the property, each owner or authorized agent of the corporation must sign. If conditional zoning, submit in writing an explanation for this request on separate sheet. If you are applying for an area or block zoning furnish a map of area or block and a petition signed by at least 50% of the property owners in the area (including their addresses).

ALL INFORMATION ON THIS APPLICATION MUST BE COMPLETE, ALL FEES PAID, AND ALL REQUIRED DOCUMENTS RECEIVED BEFORE THIS APPLICATION WILL BE ACCEPTED ON THE AGENDA FOR THE CITY OF HAMMOND ZONING COMMISSION.

X APPLICANT SIGNATURE DATE

X OWNER(S) SIGNATURE DATE

X CITY PLANNER DATE

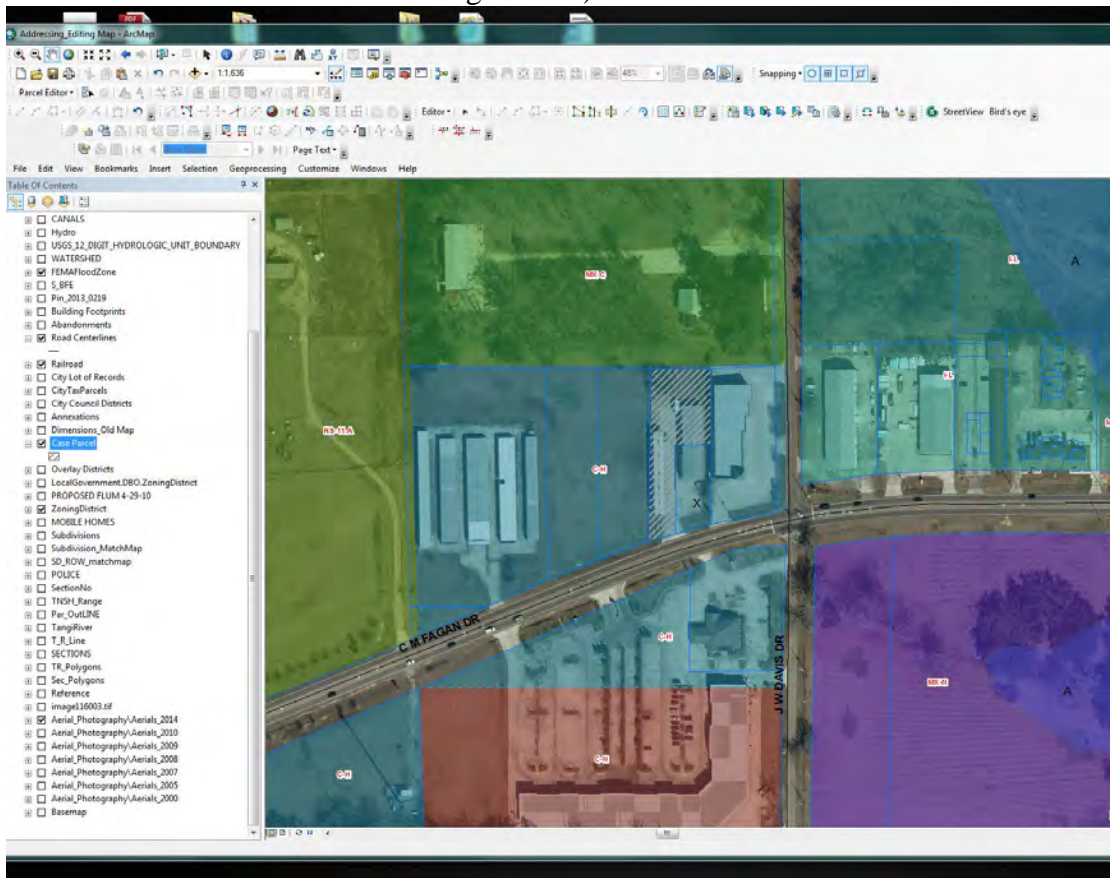
AMOUNT PAID \$ 100.00 CHECK# 4473 CASH DATE PAID 6/3/16

PROPERTY INFORMATION SHEET

- | | | | | | |
|--------------------------|------------------|---------------------------------|--------------------------|-------|----------|
| <input type="checkbox"/> | Type of Permit | Expanded Conditional Use | <input type="checkbox"/> | Date: | 6/6/2016 |
| <input type="checkbox"/> | Permit/Case # | Z-2016-06-00026 | | | |
| <input type="checkbox"/> | Parcel # | 270661046.00 | | | |
| <input type="checkbox"/> | Address | 1110 CM Fagan Drive | | | |
| <input type="checkbox"/> | Owner | Joseph Ribando | | | |
| <input type="checkbox"/> | Assessment # | 5987792 | | | |
| <input type="checkbox"/> | Zoning | CH | | | |
| <input type="checkbox"/> | Overlay District | NONE | | | |
| <input type="checkbox"/> | Flood Zone | X | | | |
| <input type="checkbox"/> | Flood Way | NONE | | | |
| <input type="checkbox"/> | Holdings/Taxes | NONE/NONE | | | |
| <input type="checkbox"/> | Bldg Tax Value | (x 10% Res/15% Cml) | 50% | = | |

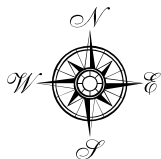
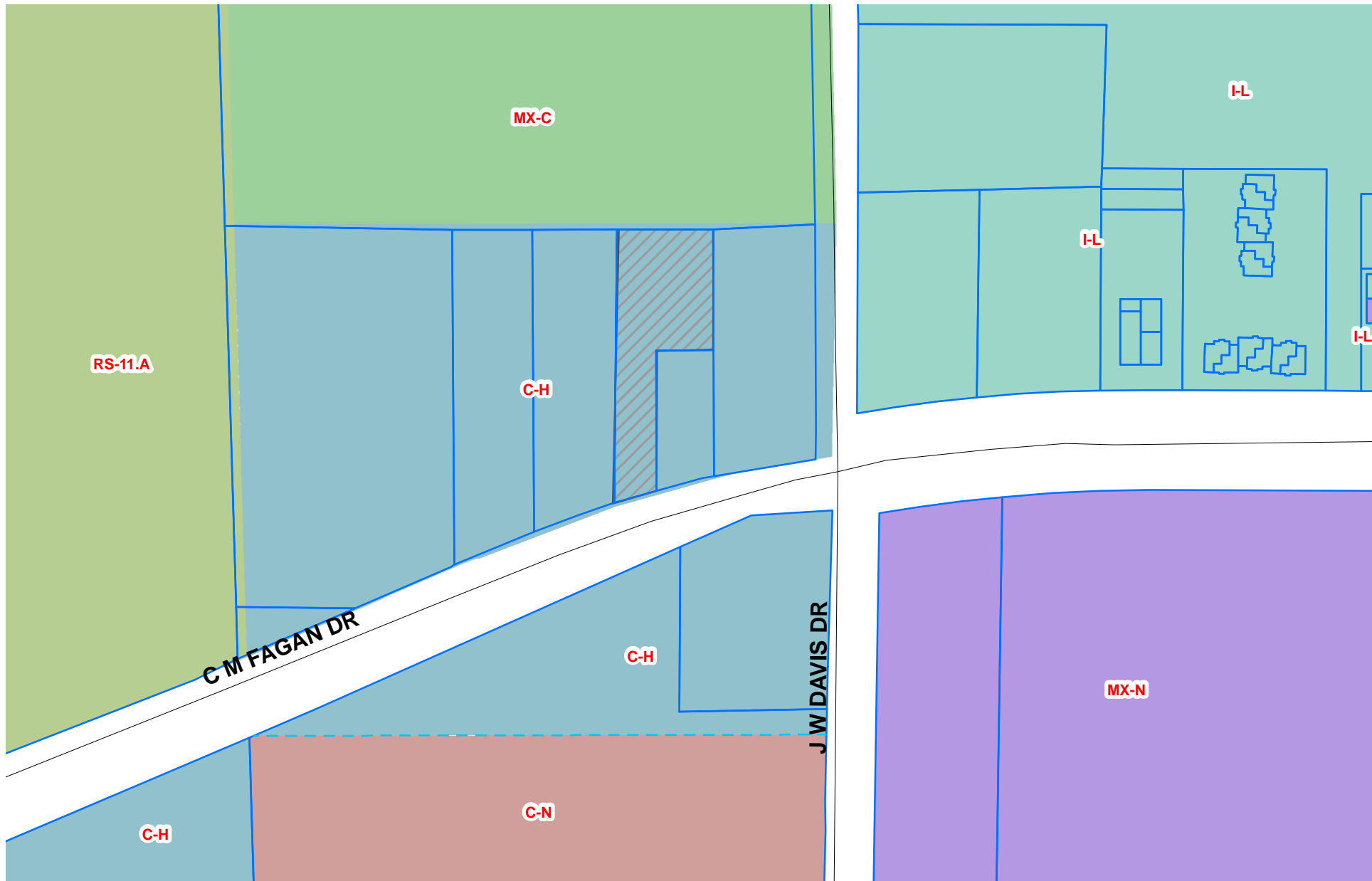
(Renovations/additions 50% or more of the bldg value for properties in a flood zone-see regulations)

Screen
Print



Preparer Initials _____

Reviewer Initials _____



Z-2016-06-00026

1110 CM Fagan Drive

Legend

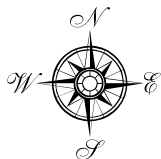
- LocalGovernment.DBO.LotOfRecordLines
- <all other values>
- Case Parcel



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1110 CM Fagan Drive



Legend

- - - LocalGovernment.DBO.LotOfRecordLines
- <all other values>
- Case Parcel