

**NORMAN PLANNING COMMISSION
REGULAR SESSION MINUTES**

NOVEMBER 10, 2016

The Planning Commission of the City of Norman, Cleveland County, State of Oklahoma, met in Regular Session in the Council Chambers of the Norman Municipal Building, 201 West Gray Street, on the 10th day of November, 2016. Notice and agenda of the meeting were posted at the Norman Municipal Building and online at <http://www.normanok.gov/content/boards-commissions> at least twenty-four hours prior to the beginning of the meeting.

Chairman Andy Sherrer called the meeting to order at 6:30 p.m.

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Item No. 1, being:

ROLL CALL

MEMBERS PRESENT

Sandy Bahan
Roberta Pailes
Chris Lewis
Andy Sherrer
Lark Zink
Dave Boeck
Tom Knotts

MEMBERS ABSENT

Erin Williford
Neil Robinson

A quorum was present.

STAFF MEMBERS PRESENT

Susan Connors, Director, Planning &
Community Development
Janay Greenlee, Planner II
Roné Tromble, Recording Secretary
Larry Knapp, GIS Analyst II
Leah Messner, Asst. City Attorney
David Riesland, Traffic Engineer
Drew Norlin, Asst. Development Coordinator
Ken Danner, Subdivision Development
Manager
Terry Floyd, Development Coordinator

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Item No. 9, being:

O-1617-13 – STEPHEN BASEY AND STEPHEN AND HOLLY SWANSON REQUEST SPECIAL USE FOR LIGHT MANUFACTURING OR ASSEMBLY OPERATIONS, AND SPECIAL USE FOR A BAR, LOUNGE OR TAVERN FOR PROPERTY LOCATED AT 422 EAST MAIN STREET.

ITEMS SUBMITTED FOR THE RECORD:

1. Location Map
2. Staff Report
3. Site Map
4. Senate Bill No. 424
5. Attorney General Opinion 2016-6
6. Alphabetic Listing of Oklahoma Brewer by County
7. Pre-Development Summary

PRESENTATION BY STAFF:

1. Susan Connors reviewed the staff report, a copy of which is filed with the minutes.

PRESENTATION BY THE APPLICANT:

1. Stephen Basey, Lazy Circles Brewing – As Susan just said, we would like to open a brewery here in downtown Norman. I'm going to start off with a little bit about who we are. Our partnership is made of three people. All three of us are Norman natives; we grew up here. They consist of myself, my sister and her husband. His name is also Stephen, so when I say "Stephen", I'm not referring to myself in the third person. He currently works for Schlegel Bicycles; he's the general manager up there in Oklahoma City, one of the largest bicycle shops in the state. He also has food and alcohol service industry experience; before that, he helped to open up the McNellie's here in town – he was part of that crew. He would be in charge of our taproom, the area where we would be serving, and sales and marketing and things like that. My sister has another skill set she brings. She also works at Schlegel Bicycles shops up in the city. She does some bookkeeping and administrative duties there, so she already has that experience. She also has a degree in marketing with a minor in business and those are the type of things where her specialty comes into play for our business. And then, finally, is myself. I am what we call the head brewer, with the recipes and the brewing process itself. I'm also very mechanically inclined and the equipment maintenance and all that would fall under my prowess too. I'm about to go through a transition. Next year I will be retiring from active duty Navy, and this is something we're hoping to build up for me to transition to when I get out. And that's the three of us.

Next I'll talk about our vision. Here I've just put a couple of outtakes from our mission statement. The first one: "Lazy Circles Brewing is a nano-brewery with expectations of growing into a micro-brewery." A nano-brewery is smaller than a micro-brewery, obviously, and that's how we would be starting off -- very small with the primary focus to be point-of-sale. On-site sales would be the main source of our revenue, with very limited distribution at the beginning. We hope to grow into a larger system in the near future, where our distribution would increase and we would be able to sell to other bars, restaurants, liquor stores, things like that. "Our mission is to craft simple, artisan quality ales, while being a great place to work. We strive to be of value to our customers through excellent customer service while actively participating in the community." My philosophy on making beers is I want to do the basics really well before I move on to more specialty or experimental or niche-type beers. And that's what we hope to offer is very good on the basics. We also are very community-oriented and we want to be part of the community. That's one of the things that's most exciting about us. Not only on our block there, we are friends with everybody who is in that 400 block on Main Street, and we want to be involved with other activities, whether it's Art Walk or fundraisers, things like that. We also plan to include local artists in our taproom.

Next I want to talk about our system. Like I said, we will be starting off with a very small system. It's only a 3-barrel brew house. One barrel is approximately 31 gallons. We plan to do double batch into 6-barrel fermenters, of which we will have hopefully 3 of those 6-barrel

fermenters, which gives us, if you count an average two-week turnaround which ales are without any special maturation, we will be able to produce 36 barrels a month, which would bring it to 432 a year. Our goal is to be somewhere between 400 and 500 barrels a year the first year or two.

Next, our taproom. We hope to have at least six – six to eight of our beers on tap there, which includes the standards plus some rotating beers throughout the seasons or various experimental things that we may make. Depending on availability, on how much we're able to actually bottle, we would like to sell some pre-packaged also in the bottle. The seating – we plan to have for about 40 to 60 people, and that includes two separate sections, which I'll get into a little bit later in another slide. We also want to sell associated merchandise – T-shirts, glassware, things like that. We'll have very limited hours of operation. We want to be open just three days a week, especially at the very beginning, and we'll not be open past 9:00. Also, like I said, we have a very good relationship with our neighbors already. The Modern Prairie Craftsman, which is just adjacent to us on the east, will be making all the furniture, including our bar for our taproom. It will double as kind of a showroom for him, too. We want it to be very local and adventure themed, like I said, tying in things from the community and things like cycling, which all of us are into, and outdoor activities and things like that.

Now we'll take a look at the layout. So the building itself is a total of 5,000 square feet. If you notice, I've highlighted the top two parts. That is the area where the customers will be. The blue side is the only part that's actually climate-controlled, at least right now, and that is our main taproom, which also includes the restrooms and employee work areas, a walk-in cooler, things like that. Right next to it is what I like to call a patio seating area for when it's nice weather. There's a very large overhead door that can be raised up and we plan to have picnic table type seating there for extra seating for our customers – a place where they can come in and bring food from food trucks or their own brown bags and sit there and enjoy our beer with whatever food they happen to bring in. The yellow part in the back there is where the brewing will actually be done. It's a very large space. Plenty of room for us to grow into, like I said, a larger system, hopefully in the near future.

Next I made this slide just kind of for fun. It's just a list of a few of our beers and their names. Unless you want me to get more into it, I just wanted you to notice that, again, we try to pull things that are locally themed and adventure themed into even our names of our beer.

Finally, I want to talk about some possible environmental impacts. Noise, first of all, is very minimal. The brewing process does not make very much noise, if any at all. The one thing I might add is we need a big chiller to keep the fermenters at the appropriate temperatures out back. It's basically a large AC unit, so nothing too extravagant there. The odor – it does have a smell, usually referred to as a very baked bread type smell. It's not unpleasant at all. I wanted to touch also on chemicals very quickly. There are no hazardous or toxic chemicals that we'll use. One product, for example, for cleaning is PBW, made by Five Star. It replaces the caustic soda cleaners, which are less friendly from the past, and that's what we'll be using. I also have the tech sheet on that particular product if you'd like to see that this evening, too. Water consumption is something that is a by-product of the brewing process. All three of us, in our personal and also current home brewing process use – water conservation is something we all take very seriously. We have plans to implement to get extra tanks, that way the water has the most uses it possibly can. During the cooling process, the hot wort has to be rapidly cooled to where it flows against cool city water in order to cool it down. We will make something similar to what we already have for our home brewing, where we recycle that water. It will be put into a big pool where it's recooled down and recycled through. Then when that chilling process is done, we would reuse that water – soap will be added to some of it and then the rest will be for rinsing, so we'll get at least three uses out of all the water.

Do you have any questions for me?

2. Mr. Knotts – Are you going to go out and dip water from Dirty Bird for your Dirty Bird Ale?
Mr. Basey – No, sir. But it is a red ale, so it resembles the color.
Mr. Knotts – So are you using city water in your process?

Mr. Basey – Yes. Filtered city water.

Mr. Knotts – Highly filtered?

Mr. Basey – Yes. Double carbon filtered.

Mr. Knotts – What is your anticipated opening, assuming you're approved?

Mr. Basey – I would estimate, at the earliest, eight months. It takes about six months for the federal process, which I believe is the longest.

3. Mr. Lewis – I just want to say, Mr. Basey, thank you so much for your service to our country. That is very, very much appreciated and very much noticed. I have been by your establishment, as well as the Prairie Craftsman. If they're making your bar, you're going to have an absolute stunning, beautiful establishment. So congratulations on moving forward into another career, and I will wholeheartedly support this item.

4. Ms. Pailles – You're about two blocks south of a middle school on Findley.

Mr. Basey – That is correct. It is outside the 350 feet. It's actually – the State says 300 feet from churches and schools, and it's outside of the 350 range even.

AUDIENCE PARTICIPATION:

1. Ellen Frank, 211 E. Daws – I didn't come to hear this, but I am excited to hear all the good things that are happening in the Porter Corridor and in Downtown Norman. It's really exciting. And it is nice to hear somebody who has been in our service to be able to have a new career and all the other parts of it, too. So I just thought I'd add my comment.

DISCUSSION AND ACTION BY THE PLANNING COMMISSION:

Dave Boeck moved to recommend approval of Ordinance No. O-1617-13 to the City Council. Chris Lewis seconded the motion.

There being no further discussion, a vote on the motion was taken with the following result:

YEAS

Sandy Bahan, Roberta Pailles, Chris Lewis,
Andy Sherrer, Lark Zink, Dave Boeck, Tom Knotts

NAYES

None

MEMBERS ABSENT

Erin Williford, Neil Robinson

Ms. Tromble announced that the motion, to recommend approval of Ordinance No. O-1617-13 to the City Council, passed by a vote of 7-0.

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