

**UNAPPROVED MINUTES**  
**Town of Auburn**  
**Planning Board**  
**PUBLIC HEARING**  
**October 20, 2021**

**Present:** Ron Poltak, Chairman. Jeff Porter, Vice Chairman. Jill Dross, Member. Paula Marzloff & Jess Edwards, Alternate Member. Michael Rolfe, Selectmen's Representative. Minutes prepared by Denise Royce.

**Also Present:** Tristan Smiley.

**Absent:** Michael O'Callaghan, Member.

Mr. Poltak called the meeting to order at 7:00pm. Mr. Poltak moved on to ask all the Board members to introduce themselves to everyone present tonight.

Mr. Poltak began by asking the Board for an approval of the last meeting minutes for September 8, 2021 and stated that a motion to approve would be in order.

**MINUTES**

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| <p><b>Mr. Porter moved to approve the minutes for September 8<sup>th</sup>, 2021, as written. Mr. Rolfe seconded the motion. A vote was taken, and all were in favor and the motion passed.</b></p> |
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**ANNOUNCEMENTS & CORRESPONDENCE**

Mr. Poltak explained that he has gone before the Board of Selectmen and the Budget was accepted and now, they must go before the Budget Committee on October 28<sup>th</sup>.

Mr. Poltak moved into the informal discussion before them tonight for Tristan Smiley and turned the meeting over to Mr. Smiley and stated that he was before the Board previously for an informal and that it was pretty well received.

## **GENERAL BUSINESS**

**Informal – Tristan Smiley**

**9 Auburndale Lane, Tax Map 10, Lot 24**

**Discuss Minor Site Plan Amendment**

Mr. Smiley began by informing the Board that he has a power point presentation available that he would like to do for the Board that would be helpful. Mr. Smiley began the power point presentation for the Board and went through the following:

- Prodigal Brewing Company
- Licensure – Nano Brewery License
- Not exceeding 2,000 barrels annually for sale
- 1 barrel equaling 31 gallons
- Purchased the system but has not installed it yet
- Cask ales which are all fermented naturally
- Taproom is intended to be very small
- Working homestead with livestock with agricultural operation
- Probably more like a few 100 barrels to start
- The next highest would be a Brew Pub License which allows 2,500 barrels
- Nano Brewery License allows the right of the licensee to sell their own product at resale or wholesale
- Allows the licensee to transport the bottled product throughout the state
- Product may also be sold onsite
- Environmentally friendly brewhouse
- All of the waste product is managed in an environmentally friendly way
- Septic System not to be used but to utilize the operation as a homestead to compost all the high strength waste which are principally carbon based
- The animals on the farmstead will allow manure plus waste from the brewing equals composted waste
- No flushing down the drain and nothing will ever be going into the septic system
- Water can be used for irrigation once the proper PH and proper temperature is reached
- No permit needed for use of compost onsite, but a permit is required if it is to be used for offsite disposal
- Prefer to be very small – Taproom will have 12 seats in it
- Well on the property – In speaking with the sustainable craft beverages initiative was under the impression that it was not required to be tested
- Well would be a transient non-community water system without need for permitting (25 people is the cutoff) Maximum of 15 people on the premises in one point in time
- Homestead operation would be chickens and goats which can both consume high strength waste in the form of spent grains and then would produce manure which would then be mixed with the other high strength waste would produce compost which would then be used for fertilizer for the hops and vegetables onsite
- Everything would be used so no trucks would be needed to remove sludge

- Taproom and the kitchen – Class D food service license is what he would be looking for with 0 to 24 indoor seating license and that would be hooked up to the septic system
- Stress on the septic system can come from the kitchen and therefore a grease trap would be installed
- Composting toilets were recommended to Mr. Smiley and talked about a brewery up in Canterbury, NH called Canterbury Ale Works that use composting toilets and would like to replicate to keep the theme of the small-scale farmhouse venue
- Current septic system has a 1,250-gallon tank
- 40 gallons per day per seat and 20 gallons per day per employee with 12 seats and 3 employees for a total of 540 gallons per day
- Waiting for documentation from DES on the septic system

Mr. Poltak had a few questions and began by asking Mr. Smiley if it would be Fridays and Saturdays only. Mr. Smiley said yes. Mr. Poltak asked if he would be producing product for offsite sales. Mr. Smiley said yes. Mr. Smiley explained that he would start out by bottling the product and delivering them himself in the beginning. Mr. Smiley wanted to start out with something that he can manage and then go from there. Mr. Edwards asked about growlers. Mr. Smiley explained that it really does not work with cask ales because cask ales are meant to be poured and then drank. Mr. Poltak asked about maximum capacity at the brewery internally relative to drinking is 25 people. Mr. Smiley explained that the food service license allows up to 24 indoor seats which is a Class D license. The Nano Brewing license is a two-part license with the first part being that it's just for the brewery operations and the second part is the operating the taproom component which also requires the food service license. Mr. Poltak pointed out that, in our zoning ordinance that with every seat there is a certain amount of parking spaces you would need. With that said, Mr. Poltak asked what his maximum capacity would be for servicing clientele for indoor seats. Mr. Smiley indicated that there would be 12 indoor seats. A brief discussion ensued with regard to the 12 seats. Mr. Smiley explained the DHHS Administrative Rules on Sanitary Production and Distribution of Food (He-P 2304.07). This states that if you want that many people then your septic system has to be able to manage that many people. So, if he has 20 seats in there then they would say that he could not have that many people because the septic system would not be able to handle that many people. Mr. Smiley stated that was how he calculated the 540 gallons per day flow rate for the 12 seats and 3 employees.

Mr. Poltak recapped what Mr. Smiley was proposing to do is to have a brewery/taproom that will be opened two (2) days a week and opened from 1:00pm until 9:00pm. Mr. Smiley stated that he was even thinking 4:00pm until 9:00pm. Mr. Smiley added that, he really did not want to bite off more than he could chew. Mr. Edwards thought he should make it a little broader so that he could grow into it. Mr. Poltak moved on to comment that, the current system is adequate to what he would be doing. Mr. Smiley said yes and because he was going to have composting toilets that would help the system. Mr. Rolfe did not want Mr. Smiley to cut himself short and believed he should think about opening sooner. Mr. Rolfe asked Mr. Smiley how long it takes to brew a barrel. Mr. Smiley stated that it depends on the type of beer but he has made one in as little as 10 days and he has

also made a marzen lager that aged about 8 months. Mr. Porter asked about water testing and how often it would be done. Mr. Smiley indicated that the water testing is required every six (6) months with the food service license.

Mr. Porter asked about the composting toilets. Mr. Smiley pointed out that, they are essentially camp toilets and in addition to your toilet paper you usually have your soda ash or wood shavings which are mixed in together and emptied out once a month. Mr. Edwards asked how many hours a day he would be there. Mr. Smiley believed 10 hours a day every day. Mr. Porter asked about the animals. Mr. Smiley stated that they would be penned in an area on the property. Mr. Edwards asked about the number of parking spaces. At this time, Mr. Poltak reviewed the site plan regulations which state 1 parking space per 3 seats, plus one per employee.

Mr. Poltak asked Mr. Smiley if he would be having an outdoor beer garden. Mr. Smiley stated that he was just concentrating on inside for the moment. Mr. Poltak asked how soon he would be thinking of getting this started. Mr. Smiley has a development strategy laid out which would be done in three phases. The first one was the change of use to start operating as the brewery itself and work on obtaining the licenses. Then being able to sell bottled beers. The second phase would be to work on the home setting part because the brewery needs the home setting part to be operational. Also, to get the animals moved over when the weather gets nice next year. Then finally would be the taproom and kitchen. Mr. Smiley indicated that he planned on doing a lot of the construction himself and that he also has friends that are general contractors that would be willing to help him out.

Mr. Poltak asked about signage and if he was only putting a sign where the sign was for the veterinary clinic. Mr. Smiley said yes and that he did not want anyone to forget that it was a veterinary clinic. In conclusion, Mr. Poltak stated that, he did not see any of the Board members that had anything major in terms of what Mr. Smiley was proposing. Mr. Poltak pointed out to Mr. Smiley that he would be looking for site plan approval from the Planning Board and that what he would be proposing would be a minor site plan approval. Mr. Poltak asked Mr. Smiley if he planned on hiring an engineer to have a plan presented to the Board so we can get the clock started. Mr. Smiley was unsure and asked if he needed a licensed stamped plan. Mr. Poltak said yes that he would need a licensed stamped plan which is a prerequisite in order to record the plan at the Rockingham County Registry of Deeds. Mr. Poltak believed that this would fly, and the Board would need a formal plan presented to them in order to get this done. Mr. Poltak asked Mr. Smiley if he had any further questions from the Board. Mr. Poltak and the Board thanked the applicant for his presentation as it was very well done, and the discussion ended.

## **OTHER BUSINESS**

At this time, Mr. Poltak informed the Board that Mrs. Rouleau-Cote would have some zoning changes that would be presented to the Board. Mr. Poltak thanked everyone for their participation tonight and indicated that a motion to adjourn would be in order.

## **ADJOURN**

**Mr. Rolfe made a motion to adjourn. Mr. Porter seconded the motion. A vote was taken, all were in favor and the meeting stood adjourned at 7:58pm.**

**The next Planning Board meeting is scheduled for Wednesday, November 3<sup>rd</sup>, 2021 at 7:00 pm. This meeting will be held at a site to be determined. This date is subject to change.**