

Dummerston Development Review Board Meeting: 10-15-19

Attending: Alan McBean, Jen Sargent, Chad Farnum, Dennis Mewes, Cami Elliott, Patty Walior, Josh Pacheco, and ZA Roger Jasaitis

Attending Site Visit: Harry and Kathy Cobb, Taylor Shulder, Brad Sanderson, Ryan Schicker, Carolyn Mayo-Brown, Ed Anthes, Lucy Stamp, Jeff Carmichael, Pat Labelle, Keane Aures, Thia Schulieben, Mathew Casabona, Naomi Pollica

Attending Meeting: Greg Brown, Naomi Pollica, Lucy Stamp, Jeff Carmichael, Matthew Casabona, Dan Tyler, Brian Tyler, Carolyn Mayo-Brown, Harry and Kathy Cobb, Taylor Shulda, Brad Sanderson, Thea Schlieben, Pat Labelle, Jonathon Tobin, Keane Aures, Ryan Schicker

Meeting called to order at 7:00 by Alan McBean. September minutes accepted with changes. Roger reported that there are 2 applications for November, we will do site visit on Sat. November 16th at 10 am with meeting on Tuesday November 19th at 7:00. There were a couple typos on Greenhoe decision that passed with corrections.

Hearing for Application # 3571 a Conditional Use permit for Maple Valley began at 7:08. The plans are to turn the main structure at Maple Valley into a distillery and brewery with a tasting room. Alan read warning and all interested parties were sworn in. A site visit was completed prior to hearing. Brad Sanderson shared pictures of plans for what is scheduled to happen at the site. He reported for the owner that they would be closing the upper parking lot so that there will no longer be access to Sugar House Road. There will be a line of trees planted to absorb noise and block light from neighbors. The parking lot will have LED lights approximately sixteen feet high. There will be about 40 parking spaces there with an additional 12 to the south of the main building for employees. Taylor Shuldar reported that there will be both mature and small vegetation planted in the middle of the parking area as well as along the north edge. Plants and shrubs will go along the walkway. Trees will take about 3 years to mature but will start at about 10 feet tall. They recognize that school bus turns around in the upper parking lot now and see them using the one way driveway in front of lodge once parking lot has been closed to Rt. 30 access. A driveway will go up by south chair for employee parking. There will be a loading dock at the base of the lodge with fencing. Public access to parking area will be in front of the lodge. They would be adding a Whiskey Barrel storage structure put in next to the base of the "small" chair (north). A small silo will be on the north side of building where they will have a new entrance. It will be decorative at first but maybe in the future used to store grain. The current deck off of the third level will be taken down and replaced with a small pavilion on the mountain side of the building. There is a well near this patio area and a second well on the t-bar hill to the left. They would like to have 3-4 food trucks on site while tasting

room is open. They could possibly rotate, or be there full time, not sure at this point. There is a leach field behind the “big” chair (south). At this point the plan is to send waste to Brattleboro. Naomi Pollica asked about water capacity. They can have between 2000-3000 gallons. Greg Brown asked about distance between access points on Rt. 30, it’s 265 feet. He also asked about hours of operation. At this time they see production 8-5 Monday – Friday and tasting room noon to 8 or 9. They aren’t sure about how many days a week, maybe 7 days a week but could be Wed. – Sun., depends upon demand. This area is zoned Rural Commercial. They would not hold events for more than 150 people. Brad also stated that the ski school building will go away. They plan to have 12 staff members. They hired RSG to consult on traffic. They estimate peak times to have approximately 50 cars coming and going, they adequate parking, all set backs are met. They are having a challenge naming their use. They will be manufacturing, processing, have food trucks on site. Thea Schlieben asked numerous questions: Will there be outside music? Maybe music outside on the patio on a nice day, there will be no outdoor concerts on the hill. Will there be speakers on front of building? Maybe, not loud. Will there be lighting on the mountain? No. she also asked about a cap on hours for special events. She would like to see 11 be the latest. Thea also asked if they would be using local contractors, yes they will and have been. Jeff Carmichael asked if there were any plans to develop the remainder of the land in the future, no they do not. Maybe hiking and biking but no structures. Harry Cobb asked about a timeline for opening. They would like to be able to start building in the spring after receiving Act 250 permit and hopefully be open by next fall. Kathy Cobb asked about results from a well test. Yes it is back with a report of no impact on neighboring wells. Perk, Pump and Capacity all came be acceptable. Keane Aures, owner reported that they have been cleaning up the land, removing fuel, motors, trash since they purchased. He didn’t actually ski here, it was already closed but believes in having this be a community focal point where people can gather and they give back to the community. The Fire Dept. uses access across road to refill tankers. He has and will continue to do everything that he can to stay green and environmentally responsible. Pat Labelle asked about drainage, there was a problem in the past. Keane reported it has since been fixed. Roger asked about selling other things (like Maple Syrup) on the side of the road prior to opening. Keane said there are no plans, he had done that as a favor to friend. They will have a small retail store inside selling t-shirts, hats, etc. Roger also asked if they would do any planting on the side of the hill, like wild flowers. A small pond will also be put in to the left of the t-bar for fire suppression. They would eventually like to start growing some of their own supplies. Chad asked about exterior lighting. The flood lights will go away and be replaced with pedestrian lighting. They also believe that as the front will be glass, light from inside will spill out and help with lighting. Lucy Stamp asked about security for building. They haven’t really discussed yet, will have motion detecting lights. Chad asked about how many events they see happening per year. They envision this happening in the future in a winery they would eventually like to have across the street. Alan asked about odors from the

processing plant. There will be no odors because there will be no on site malting, they will be using pre-malted barley. They will also be insulating to absorb noise. Chad also asked if parking lot will be paved. Still up for discussion, it will either be stone or paved.

Brad and Keane report that the inside of the building will have some changes as well. The basement will be production and manufacturing only, no public access. Visitors will be able to see the processing because a portion of the floor will be removed on the second level so they can look down in. There will be no kitchen/food service inside, just the tasting room. They will also remove a portion of the floor on top level to expose the wood work.

Respectfully submitted,

Patty Walior – DRB member