



STORY BY AMY PEREZ

PHOTOGRAPHY BY JERRY CLARKSON



Tony Lawrence and Melodie and Clay Storey are the teeth behind Boneyard Beer.

Boneyard Brewery

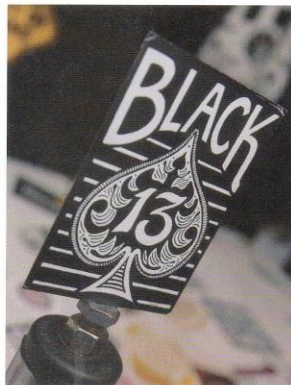
Boneyard Beer Comes to Life

Once you hear the story of Boneyard Beer, it is hard to forget. Once you taste Boneyard Beer, you're hooked on its great flavors. Once you visit the brewery and funky tasting room, tucked into the backstreets of a historic Bend neighborhood a stone's throw from downtown, the seduction is complete. You've become one of this new brewery's loyal following of beer aficionados.

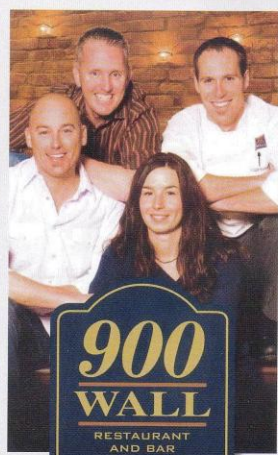
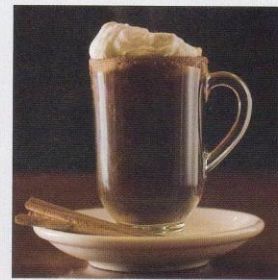
Owner Tony Lawrence opened the brewery in 2010 with partners Clay and Melodee Storey. The brewery is new to Bend but its inception has been a long time coming. Boneyard Beer had an unconventional evolution, and one that gave the upstart company its name. All of their equipment was creatively pieced together from brewery bone yards nationwide, in a process that required patience and dedication. The bone yard is where outdated and broken equipment is sent "out to pasture". As cash flow permitted, equipment was purchased, rescued and brought back to life. Thus, "Boneyard Beer" was born.

Never intended to be a trendy beer pub, Boneyard Beer is all about brewing, distribution and consulting hopeful brewers all over the U.S. about how to set up, build and install a brewery from start to finish. This unique business plan was entirely by design. The brewery operates as a 97 percent green business, built with no assistance from financial institutions. Boneyard Beer's brewery was built in "old school" fashion with 100 percent sweat equity. Even so, Boneyard Beer has already become a community supporter, beginning with their sponsorship of the Bend Film Festival in October. These entrepreneurs have created a new path within the beer industry.

Lawrence is comfortable being at the forefront of cutting edge ventures. He was an avid surfboarder from Santa Barbara, California, who quickly took



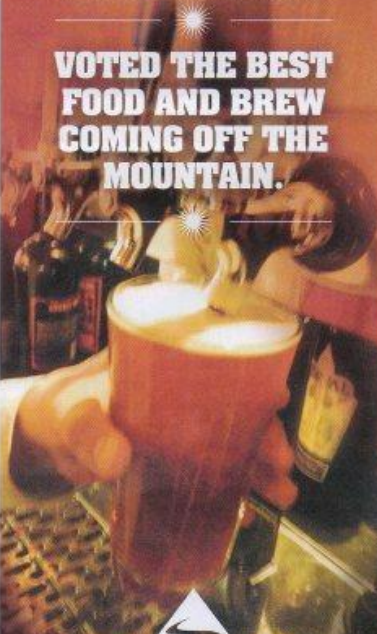
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Boneyard Beer's tasting room is laid back, with a funky vibe.

to snowboarding as its popularity increased, later becoming one of the first successful competitive snow boarders in the 1980s.

Clay Storey was equally active in the boarding scene, and both continue to leave their mark on the mountain.

The beer culture is a way of life and a passion that thrives in the Northwest. The "Bend Ale Trail"—a promotional adventure put on by Visit Bend that encourages tourists to visit all local breweries—has been integral in promoting the exciting local beer culture. Given what nearly seems an exploding upstart microbrew scene, local breweries have more competition than ever and are each vying for the spot of top brewery. Local brewers agree that the competition is positive, and is taking the art of brewing to a whole new level.

Boneyard Beer strives to give all beer lovers diverse tasting opportunities. With more than 12 years refining brewing skills under his belt, Lawrence hits his beers spot on. To date, Boneyard Beers available are: Diablo Rojo, Armored Fist, Femme Fatale, Girl Beer, Bone-A-Fide Ale, Black 13 and RPM IPA. As tank capacity increases you can count on the introduction of new flavors. You can find Boneyard Beer on about 20 taps around town, and soon 16 ounce cans will make an appearance—sure to be popular amongst outdoor enthusiasts.

Though the brewery and tasting room is tricky to find, it is worth the effort. The tasting room has a funky industrial setting, with a laid back and friendly vibe that definitely reflects the beer culture of hard-core boarders who know great beer. Sample beer and check out t-shirts sporting beer labels, each designed by different local artists. Wednesday "growler specials" bring in a steady crowd each week for reduced price growler "fills" and extended tasting room hours.

Tony, Melodee and Clay are invested in Bend and making things happen. Not only is their green business a shining example, so is their dedication to community support. Keep your eye out for Boneyard Beer—this brewery is here to stay. **CO**

→ **if you go**

BONEYARD BEER
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