

New Brewery Savors Early Success

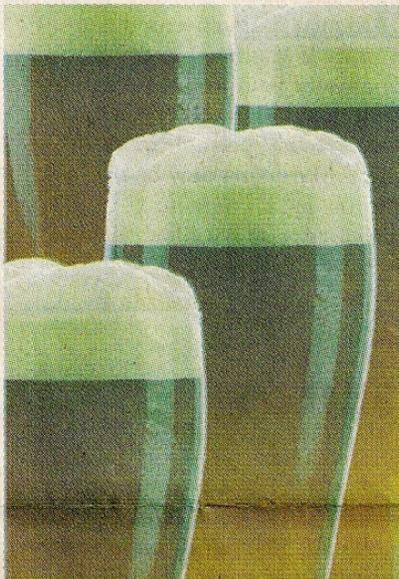
By Jeff Miesbauer

To the delight of local beer fans, a brand new brewery in downtown Livingston is now serving up thoughtfully crafted brews and hosting live acoustic music two nights a week in a family friendly taproom. Katabatic Brewing Company, at 117 West Park Street in Livingston, poured its first pints on September 17th and threw a Grand Opening bash to a spirited crowd on October 4th, complete with tunes by The Prairie Wind Jammers.

Co-owners Brice and LaNette Jones spent the last 10 months (and their life savings) renovating the building into the pristine brewery and taproom. Hopeful to open in May, they were delayed repeatedly, especially when they were forced to replace the entire rear section of the building.

Despite the delay, locals have come out in force to welcome the

newest addition to West Park Street. In fact, Katabatic is doing so well that after three weeks, they were forced to suspend filling growlers for a week so they wouldn't run out of



beer. Much of the success can be attributed to the beer itself, which

is flat-out fantastic thanks to Head Brewer Jason Courtney, who has a long resume of brewing in Montana and elsewhere around the west. From a piney pale ale to a malt-packed Scotch ale to a refreshing hefeweizen, Katabatic has something for every beer-loving palate.

Named for the punishing, down-slope winter winds of Livingston, Katabatic lives up to its slogan: "Rugged, Yet Refined." Rough-hewn reclaimed wood, iron, and old brick create a rustic, inviting atmosphere accentuated by beautiful local art. And since the taproom is dog and kid friendly, everyone is welcome.

On Tuesdays, Katabatic gives back to its community with a Non-Profit Night, where a dollar of every pint sold goes to a local organization, while live acoustic music on Wednesdays and Saturdays provide another venue for local and regional artists. For more about their weekly events, go to www.facebook.com/katabaticbrewing or head into the brewery any day of the week from 12 to 8 pm. •