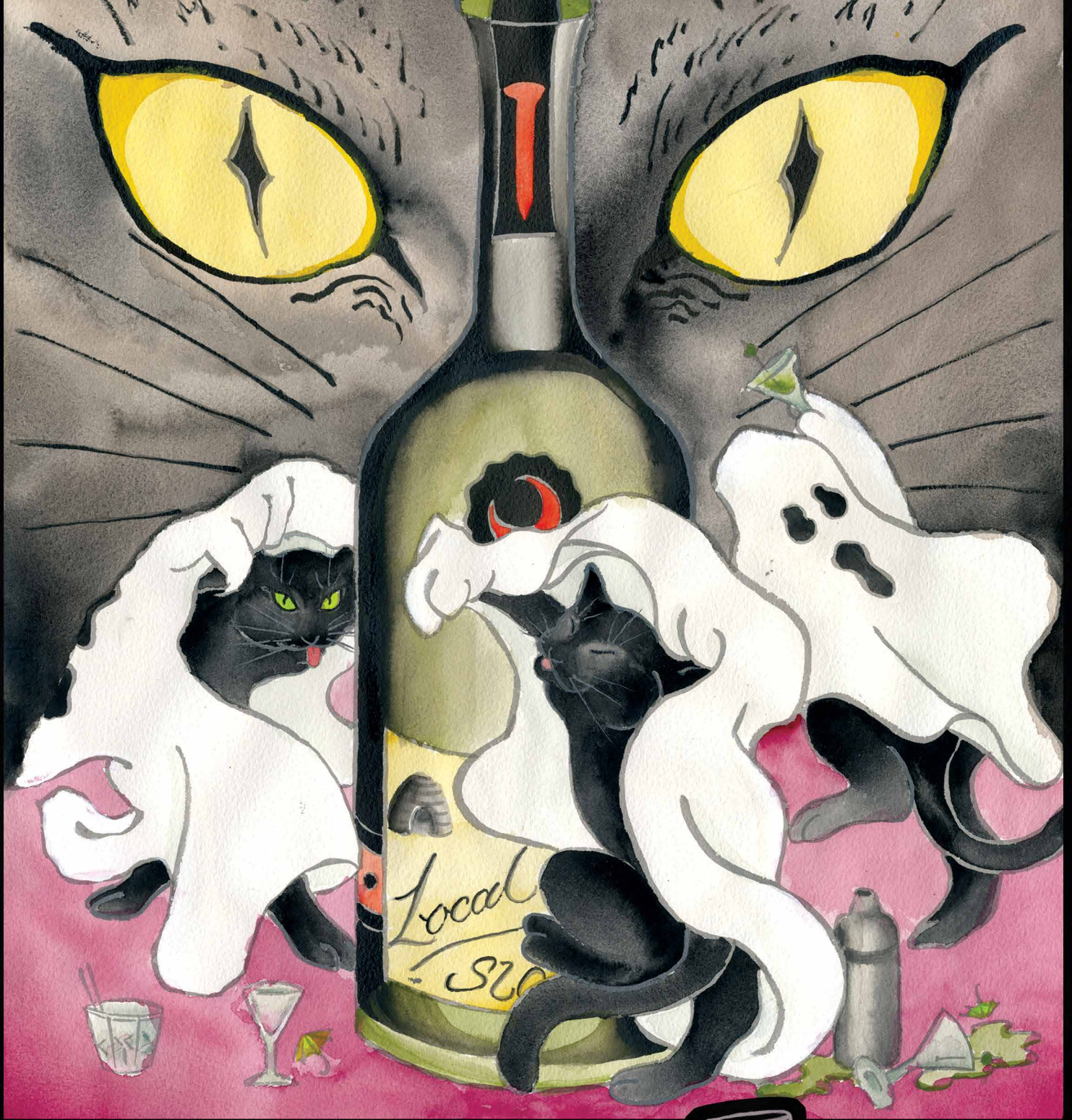


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LOCAL DISTILLERIES  SPIRITS

OCTOBER 2019 • ISSUE 370 • VOL. 30 • SLUGMAG.COM

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Lark Smith – Marketing

Joining the team in June of 2015, Lark Smith has represented *SLUG Magazine* tenaciously as a long-standing member of our Marketing Team. Having been part of events regularly like *SLUG Games* and *SLUG Localized*, Smith enjoys watching local winter-sports athletes and musicians grow and come up through these events. Smith feels inspired to be a part of *SLUG* by the ongoing discovery of new events within our community, as she values being part of the “whole experience.” Smith’s other values include voicing one’s opinion and perspective, something she admires about *SLUG*’s film and music reviews amid the monthly and online content that *SLUG* regularly publishes. Smith says, “Finding *SLUG Magazine* was like me finding gold.” As we take delight in the last five years with Smith, we feel the same way about her!



ABOUT THE COVER: This month, local artist/tattooer **Oscar Garcia** joins us to celebrate local craft spirits. Cats revel in Dionysian-style ritual madness and religious ecstasy—dressed as ghosts, dancing like witches ‘round a bottle holding the kind of spirit local distillers conjure in Utah. Herein, Garcia pays tribute to monmon cats. Find more of his work @oscarthegarcia on Instagram.

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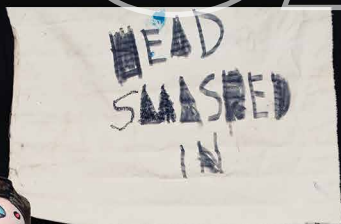
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By Connor Lockie • clockie97@gmail.com

Photos by Logan Sorenson



Top (L-R)
Paul Whisman,
Dyana Durfee,
Bottom (L-R)
Geoffrey Leonard,
Karley Parker.

MUZZLE TUNG

October's *Localized* showcase turns to some of the city's premier post-punk. Co-headlined by **Alexander Ortega** and **Muzzle Tung** with opener **Corner Case**, the groups take straight-ahead, poppy punk jams and turn them on their head with experimental vocal techniques, unique instrumentation and an overall approach that's gleefully odd. *SLUG Localized* is \$5 at *Urban Lounge* on Oct. 24 and is sponsored by *Uinta Brewing*, *High West Distillery* and *Huge Brands*.

Right now, Muzzle Tung consists of synthesizer player and vocalist **Geoffrey Leonard**, guitarist and vocalist **Karley Parker**, bassist **Dyana Durfee** and drummer **Paul Whisman**. Since the group's inception, though, there has been a rotating cast of members. This current group feels especially strong, a solid quartet of artists with varying skill sets and musical backgrounds. With a close-knit, nearly familial atmosphere between them (Durfee and Whisman jokingly call Leonard and Parker their band mom and dad), Muzzle Tung craft a singular brand of pop music that's both strange and inviting.

Leonard is the sole founding member of Muzzle Tung, as well as the primary songwriter, but the group is just as much about their additional members' input as they are the core compositions. "I 'produce' the songs," Leonard says. "I write the melodies and I come up with the tempo and stuff. I create these skeletons and I bring people in to play on it." With the additions of Parker, Durfee and Whisman, Muzzle Tung mold these skeletons into full-fledged pop oddities, ranging in style from quasi-country bounces to the darkly comic and gothic synth pop found on Muzzle Tung's debut, *Administration*. "There's a lot of variety," says Parker, noting a decidedly loose approach to the writing and playing.

Durfee qualifies Leonard's classification of his songs as "skeletons." "Geoff's songwriting evokes a lot of mood," she says. "It's not like [he] brings 'Twinkle, Twinkle Little Star' and Paul puts some

metal drums under it and that's a song. The songs themselves, even though we call them skeletal, they still got the skin on them, and we put them muscles in." While this has the potential to lead to an almost rambling, kitchen-sink approach to music, the group and their other collaborators thrive in this chaos. "[He's] like doctor Frankenstein," says Whisman of Leonard's ability to assemble the disparate parts into a musical whole.

This rejection of rigidity is present both in the underlying song structures and the quartet's realizations of Leonard's "skeletons." As a songwriter, Leonard tends almost subconsciously to stray away from convention, going with his gut rather than taking a formulaic approach. "I feel like there's notes that can carry on until your done expressing yourself," he says. "Sometimes the timing is kind of fucked up, but then, if you find something that works well—even if the timing's not correct—if you repeat it enough times, it might seem alright by the end." Rather than present the daunting challenge to the band of trying to maneuver around jagged, atypical rhythms, they revel in a collectivist approach. "I just know it, and I feel that," Parker says of the experimental musical elements. "We have the energy or feeling behind us, and we all lock in."

Part of the group's sonic identity comes from Whisman, the newest member of the band. His background in metal bands might seem a bit contrary to Muzzle Tung's quirky avant-pop, but the clash is a benefit rather than a hindrance. "Where we're

at right now is really unique because of [Whisman's] metal background," says Leonard. "We've never had a metal drummer before. He adds this really unique flair." In Durfee's eyes, some of the cause of this lies in the strength of Leonard's songwriting, as well as his and Parker's egalitarian approach to leading Muzzle Tung: "Something that's really cool about working with [Leonard and Parker] is that [they] both seem really enthused and excited about what other people bring to the table, regardless of what that is," she says.

In 2016, Muzle Tung (then just Leonard and local musician **Michael Biggs**) released *Administration*, the group's only full-length to date. A second album, titled *Gannet* and featuring the current lineup save Whisman, is completed and tentatively set to be released in early 2020. Before this however, the group will roll out a six-part web series that, in Leonard's words, is "episodic—part narrative and part music video." While Leonard is the primary director of the web series, the end product reflects the collaborative spirit at the heart of Muzzle Tung. "Everything from visuals to any sort of media that's released around [the album], it's all very much Geoff and Karley reaching out and working with other people and getting cool things out of people," says Durfee.

Be sure to catch Muzzle Tung at *SLUG*'s October *Localized* showcase at *Urban Lounge* on Oct. 24, and follow the group on Facebook and Bandcamp for updates about the upcoming web series and album.

Local musician and *SLUG* Editor Alexander Ortega has played in an array of bands over the years, but his current solo project is arguably his most adventurous yet. Led by Ortega on vocals and guitar, the group is rounded out by **Nick Harris** on bass and **Camilo Torres (Trebuchet)** on drums. The trio takes an experimental approach to their shared backgrounds and tastes in punk, metal and hardcore music, and Ortega adds a defining vocal characteristic by incorporating the techniques of Tuvan throat singing into his performances.

For Ortega, the gateway into throat singing came from the 1999 *Sundance* documentary *Genghis Blues*. The film follows American blues musician **Paul Pena** as he discovers the art of Tuvan throat singing, almost a precursory allegory for Ortega's similar path a decade or so later. More important than the content of the film, however, was the companion sampler CD that became a favorite of Ortega and his father as the former grew up. Later on, when Ortega was in college, he came back to the throat singing music with a greater appreciation. Being a longtime fan of punk and metal music, Ortega was enticed by the expressive, visceral sounds he heard in the Tuvan tradition. "With what I was listening to, I contextualized it sonically and found some instructional videos on YouTube on how to do it," he says. Specifically, he learned to emulate the kargyraa and sygyt styles, both of which are principally incorporated into the Ortega group's music with sprinklings of some khoomei- and chylandyk-style singing.

In short, the process of throat singing relies on accessing your false vocal chords (or "vestibular folds") to produce multiple overtones at once, giving the vocals a distinctive power and grittiness.

Still, this sound is only one of a litany of styles that Ortega's group incorporates into their music. "Not all of it is just throat singing," he says. "It's more or less where I feel that it would lend the song synergy or some poetic nuance that might come across in an aural form." Balancing multiple traditions is always tricky, and Ortega readily admits that he's still a student trying to respectfully blend the worlds of music he knows. "I think of it more on a physiological and corporeal level that I'm making the [throat singing] sounds," he says. "It's more a pastiche of the recordings I've heard and I admire."

After a few years as a solo artist and a brief Northwestern tour accompanied by **Samuel Hanson**, Ortega's group went through a series of lineup changes before settling on the core trio a few years back. Torres states that he was immensely interested in Ortega's unique style of writing: "It seemed perfect for me," he says. "I come from a culturally diverse background as well, and it calls out to me to blend things together. I don't feel like I have an allegiance to one type of music. This really pushed the envelope." Harris and Ortega play together in local street punk outfit **Filth Lords**, and the same freedom that caught Torres' eye enticed Harris: "Having a broad palette of musical styles and not feeling like I'm one sort of musician really helped fitting into this project," he says.

As these three musicians ventured into something of an unfamiliar territory together, there has been a process of learning to navigate this somewhat unorthodox sound. Aside from Ortega's varying vocal inflections, the blend of punk sounds and blues structures into what Harris describes as "an acoustic power trio" is a combination that has come into its own over the years. "The songs are getting more refined," says Torres. "[It's] the distill-

ing process—it gets better every time. Instead of sounding like a mix of different things, it's starting to sound like its own defined thing."

Specifically with Torres' drumming—which blends his years-long history of hardcore performance with a stripped-back, brushes-led kit approach—the group feels more comfortable than ever with their interplay. "Camilo has a really unique style and is self-taught," says Ortega, continuing that "Nick describes Camilo as a 'groove' kind of drummer. Also with that is something melodic and very stylistic that only Camilo has. Putting those into the context of using brushes really brought a lot of dynamic in the songs and helped temper some of my repetitive folk leanings." Harris says that Torres' input "just kind of opened up the landscape as far as what we can present to an audience. [I'm] Getting really comfortable with Camilo's playing, getting more intuitive about where he's gonna go with something. It lets me flow while Alex does all the things that Alex does like no one else."

While access to Ortega and company's music (save an older, solo Ortega EP) is currently reserved for those who have caught, or will catch a live show, the group are in the process of finishing their debut full-length. The first offering of this project comes in the form of a video made by *University of Utah* film school professor **Kevin Hanson**, due to be released sometime in October. Catch Alexander Ortega and company at *Localized* on Oct. 24, and keep an eye out for their upcoming album and music video by following Ortega's Bandcamp alexanderortega.bandcamp.com.

ALEXANDER ORTEGA

(L-R)
Nick Harris,
Alexander Ortega
and
Camilo Torres
incorporate idiomatic elements into their music, such as throat-singing.



CEZI-



Photo: Gilbert Cisneros

THE SPIRITS FRONTIER

CLEAR WATER

DISTILLING Co

By Rio Connelly
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Perusing the aisles at your local state liquor store doesn't really hold any surprises. Vodka, whiskey, rum, gin, brandy and tequila—the common liquors are like old friends we know well. A few sickly sweet liqueurs or exotic bitters aside, there are few, if any, other recognizable categories of liquor available in the market. Is that all the world of distilled spirits has to offer? **Matt Eau Claire** doesn't think so, and he intends to prove it by opening *Clear Water Distilling Company*, a distillery that will focus on more unique offerings.

Originally having a career in programming, data and enterprise architecture, Eau Claire found himself captivated by more creative pursuits. His first experience with high-end spirits was a taste of single-malt scotch at a friend's house, and it struck a rich, smokey chord. "It blew me away how smooth it was," he says of the whiskey. "I didn't know liquor could be like this! I never thought about drinking it straight."

From there, he went on to be a lover and collector of fine spirits and would often visit distilleries when he and his wife would travel. Liquor ads often tout the long history of such-and-such brand, but practically, that means that the product has been crafted in the same exact way for many years, decades or even centuries. Eau Claire acknowledges that there's nothing wrong with this approach, but he feels that modern drinkers are ready for new and different experiences. "Tradition is all fine and good," he says, "but all the methods are the same."

Coming from a background outside of alcohol and hospitality means that Eau Claire has a fresh set of eyes with which to see the industry and a willingness to try unconventional things. When he was gifted with a small home still a few years ago, the first thing he put through it was something unique. "I've grown kind of disappointed with the traditionalists," he says. "I have an opportunity to do something different."

He fermented a wash of apples, pears and other fruit, then distilled it mixed with red and white wines, yielding a surprising result. The

sangria-like base had been distilled into a smooth, flavorful liquid that received positive reviews from his friends, but didn't fit neatly into any category. Initially he called it an eau de vie: a usually un-oaked brandy made entirely from fruit. As he refined the recipe, adding molasses to the fermentation and a short oak-conditioning period after distillation, the reviews kept getting better, but the classification of the product became harder. Still, Eau Claire was encouraged enough that the idea for *Clear Water Distilling* was born.

Eau Claire tried his hand at brewing beer before distillation, and he equates distilling to the brewing world before craft beer broke out and explored new techniques, new ingredients and new styles. "It's the appetite for something new," he says of this drive for innovation. But it's important to him that taste isn't left behind, drinkability being his primary goal when designing new products. "I think the worst thing is when you have to mix or blend a spirit with something else to make it tasty," he says. "I want every spirit that we make to be perfectly comfortable being drunk neat." In a world where many spirits are produced exclusively with cocktails in mind, this approach stands out in the marketplace.

Besides the eau de vie, which he now calls Josephine, Eau Claire plans to release Lorenz, a rum made from high-grade molasses and piloncillo sugar, fermented with two different yeasts and distillation-infused with vanilla and cinnamon. This recipe will place him squarely outside of the usual rum classification, which will make it unlikely that liquor stores will stock

(L-R) *Clear Water Distilling Co.*'s James Pyle (Operations), Co-owner Matt Eau Claire (CEO) and Co-owner Stephanie Eau Claire (Accounting/PMO).

his product with the other rums. "The hell with it," he says in reference to his genre-breaking spirits. "I'm just going to do whatever I want to do, and whatever shelf on the liquor store we have to be on, so be it."

Eau Claire also knows that if he wants to challenge usual liquor categories, he'll need to start with the experts. "Our concentration is going to be with the community, with the of bartenders and the restaurants," he says *Clear Water's* marketing strategy. By getting mixologists excited about his products' uniqueness and flavor, he hopes he can intrigue customers more used to the standards. The proper names of these products aren't accidents, either, and are chosen to honor historical figures who fit the distillery's stated philosophy of "Defiantly different." The sangria-based spirit is named for **Josephine Baker**, the famous African-American dancer and civil rights activist who became a cultural sensation in her adopted France and worked in the Resistance during the WWII. Similarly, Lorenz is named for **Lorenz Peter Freuchen**, a Danish adventurer who risked his life exploring the Arctic.

Furthering the theme of defying expectations, *Clear Water Distilling* will be Utah County's first distillery since before Prohibition, possibly the first ever to hold a federal license. "They've been unanimously accepting everything that we've wanted to do," he says, speaking of Pleasant Grove's city council. Besides the distillery, which is still being planned and built, a bottle shop and tasting room are also in the works, with eventual plans to include a restaurant or bar concept further down the line. We Utahns can help out with a form of crowdfunding where you can actually purchase ownership in the distillery.

You can check out startengine.com/clearwaterdistilling to find out what brave new liquors *Clear Water* will come up with next.



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THE DAY ROOM

FIGHTER OF THE NIGHT ROOM

By Tim Kronenberg | tkronenberg10@gmail.com

Tao says, “The natural person desires without craving and acts without excess.” This is one of those mantras that holds true to just about every plane of living in a genuine human existence. The only beef I have with that mantra, however, is that it doesn’t account for our affinity for stunning patios and meticulously cooked meals. It’s in this same logic that we keep coming back to *The Day Room* time and time again for the necessary brunch over-indulgence.

For just shy of a year, *The Day Room* has shared the building space made famous by **Em Gassman**, *Em’s Restaurant*. Talking with Head Chef **Milo Carrier** last winter as he was beginning to realize his dreams, he tells grand tales of what’s to come. He confides that he intends to put an off-hours brunch restaurant into an already existing fine-dining space, all while sharing the same kitchen and promising like a madman that it would be both viable and profitable for both parties—he was right.

Walking into *The Day Room* is exactly like being invited to coffee at your friend’s cottage in the Avenues. This remodeled landmark house is humble, warm and unpretentious, with a shady patio obsessively doused in grapevines. The spectacle is centered around an all local, homegrown, home-made and low-impact food card that oozes as much elegance as it does simplicity. The same rings true for *The Day Room*’s immaculate espresso bar, which boasts a full bar and the option to add CBD to any beverage (\$3).

Jumping headfirst into brunch mode, a huge staple for *The Day Room* is their house-made yogurt. That knowledge internalized, a Peach Lassi breakfast cocktail (\$8) insists that this is how great days are made. Using a base of *Farmers’ Market* peach juice and imbibing it with chamomile, lemon, Lillet, vodka and yogurt whey is Carrier’s way of laying out his expectations for this brunch service. The Peach Lassi is personable, light enough for the summer heat and so rustic that it reminds the drinker that fall is hitting Salt Lake City like a freight train. A double-shot sidecar of espresso (\$2.75) isn’t a bad idea, either, in order to cut the effects of vodka.

The most hospitable trait to *The Day Room* is that nothing on their rotating menu strays too far away from the \$10 range, a number they could easily double. We ignore the affordability of the menu by ordering a healthy selection of everything and

soon realize that the portion sizes are such that we won’t be able to finish everything. We start light with a classic Tomato Gazpacho (\$8), drizzled with olive oil on top and accompanied by basil, roasted almonds and slightly overripe, white, garden wine grapes. One instantaneously changes their perception of soup not being a breakfast food. It’s so simple that all of the earthy tones are enhanced when the sweetness of grape explodes inside your face. The Gazpacho is complemented, oddly enough, by the Best Granola and Yogurt (\$8). As per the laws of food, a parfait isn’t hard to make, but you can tell when someone did it better than the other guy. This is where *The Day Room*’s yogurt shines, reveling in unparalleled creaminess. It also maintains a thick body that goes oh so well with honey, dried fruits, granola and fresh blackberries from market.

The Rice Egg (\$10) is what takes a sharp turn and tells you that breakfast is over and brunch



Photo: Talyn Sherer

The Dayroom always offers a medley of revolving menu items, such as the Rice Egg dish.



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has begun. Once again, a fried egg over seasoned rice isn’t hard to do, but blanched kale paired with spicy kimchee and an aggressive tomato-red chile coulis will turn heads when laid atop. This is the sort of dish you can tell Carrier is proud of, and it represents his concept well. *The Day Room* has no boundaries when dictating their style because they’re in it for the melting pot—amen.

In fair warning, *The Day Room* could quite possibly be Salt Lake City’s equivalent to the elusive Great White Buffalo. With their hours, it can be somewhat challenging to choreograph a time that works for everyone’s schedules. This does, however, make it all the more special when the plan works and you’re able to enjoy hours of uninterrupted patio gluttony in a place that is truly one of a kind and ahead of its time in Utah. For a rotating food list, restaurant hours and never-ending pictures of food, dayroomandems.com or [@thedayroom](https://www.instagram.com/thedayroom) on Instagram aren’t a bad place to get your feet wet. Happy eats!



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The Booze Bounty of Utah

A Historical Case for a Local-Ingredients Identity in Utah Spirits

By Sean Neves • congregationspirits.com

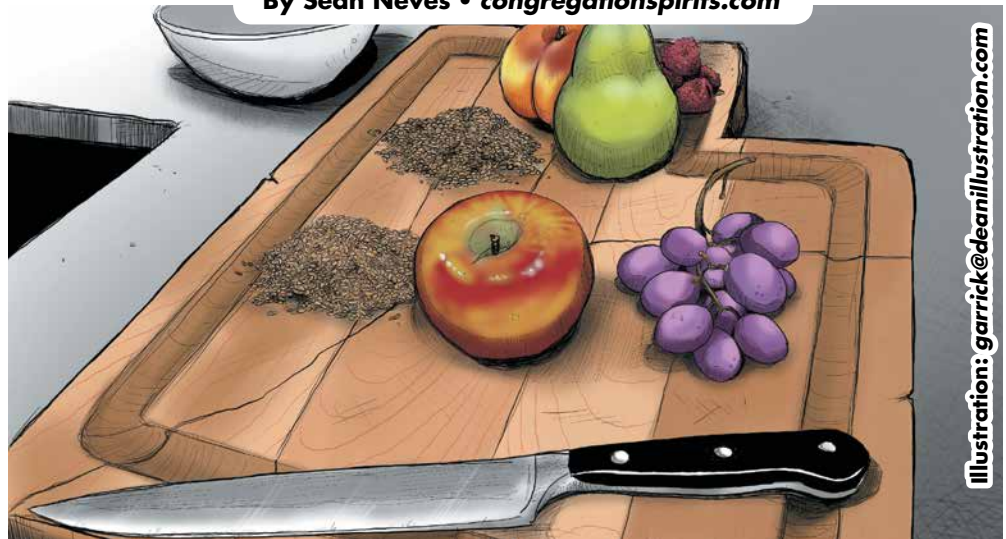


Illustration: garrick@deanillustration.com

Apples from Hanksville, grapes from Moab, pears and peaches from Davis County, berries from Cache County, and malt from Tremonton and Delta make for a great case and base for mash bills of Utah distillers.

Imagine that you're a miner at the turn of the 20th century. You wander to downtown Salt Lake City. Commercial Street crackles with Chinese and Greek merchants, street vendors and brothels, many mere yards away from Latter-day Saint property. Bars and pool halls flank Temple Square on every side, save the north.

You might walk into the *Fallstaff Bar* or *Stewart & Osbourne Saloon*. For a game of chance, the *Zang Card Room* is nearby. Once bellied up, you might order a Mt. Nebo Whiskey straight or a Frank Hollywood whiskey with water. If you felt fancy (and if the bar had ice), an old fashioned made with Old Caribou, Cabinet or John C. Fremont whiskey—or a square portion of Rosebud Rock & Rye, with rose-flavored crystal-rock candy right in the bottle—might do the trick.

This was what I consider the “golden era” of commercial booze in Utah. Dozens of producers made hundreds of products. The majority of those producers would be known today as rectifiers and blenders, receiving wholesale barrels of spirit from Kentucky, France or another major production area, then blending, diluting and bottling to their specifications.

In the pioneer era, before the rail revolution, none of that was possible. Ingredients from far away were prohibitively expensive. Sugar was such a rare and pricey commodity that the locals tried and failed multiple times to synthesize sugar from beets. Luckily, these intrepid pioneers had endless bumper crops of sugar available in the form of fruit. Almost every settlement in Utah was built around orchards. Grains and sorghum thrived as well.

Sorghum might have formed the base for the legendary *Valley Tan* whiskey noted by **Mark Twain** in *Roughing It*. The true recipe is unknown and probably changed over time, but was described by **Sir Richard Burton**, the great explorer of *Kamasutra* fame, in his *City of the Saints* as “better than the alcohol one part and water

one part, coloured with burnt sugar and flavoured with green tea, which is sold under the name of cognac.” A craftsman named **Esias Edwards**, whose sorghum mill gave Millville its name, had a distillery attached to it that was said to have made the stuff. If true, Valley Tan, memorialized today as a whiskey made by *High West*, might more accurately be called a type of sorghum rum!

The Utah Territory had many working distilleries. An edition of *The Salt Lake Tribune* from 1908 noted a tax transcript for the Utah Territory as showing 36 taxpaying distilleries in operation between 1862 and 1868 (many dozens more of the non-taxpaying variety were probably in operation). The article proclaimed that “it is known that in most of the settlements, a distillery was among the first public or manufacturing establishments to be put in, often preceding the meeting houses.” We have reason to give credence to this statement.

Moreover, fruit trees and vines thrived in most of the Mormon settlements, but some became known for a specific fruit. In Southern Utah, the Saints made the desert “blossom as a rose” with grape vines. Box Elder County is still famous for its peaches and apricots. Places like Hanksville, Fruita, Glendale and Tropic became well known for their apples and pears, Bear Lake for its berries. This bounty created dilemmas, however. Choice product such as fruit was volatile and prone to rot. Lacking refrigeration, preservation had to be achieved through drying, canning, fermenting or distillation.

Humans have always loved making and drinking booze. So did the faithful but the products from these early distilleries are shrouded in mystery. There was a small market for it—mostly trappers, traders and prospectors rolling through—but much of it was traded in kind or consumed by the Saints themselves. Little of it was labeled and put in bottles, leaving scarce evidence behind other than paper clippings, journal entries and accounting records. However, we know there

was plenty of fruit, so brandy was probably a staple. Whiskey was more rare, perhaps owing to grain's value as a vital food staple. Sorghum was widely used as a sugar substitute from Logan to St. George.

The Word of Wisdom, a polite suggestion up to that point, may well have become a commandment in 1921 because the faithful had been drinking too much. Years earlier, Brigham Young wrote to **Hugh Moon** (whose name now adorns an unaged whiskey by *Dented Brick Distillery*): “We have seen as much drunkenness about our streets as we care about seeing, and they all acknowledge that they get their liquor at ‘Moons still.’” Young would later commandeer and operate Moon's distillery, laying bare to the reader of the built-in contradictions about alcohol in Utah—and the state's relationship to its production and sale—that survive to this day.

After the repeal of Prohibition, it took over 70 years for another distillery to emerge in Utah. Today, there are 19 spirits producers in Utah, with more on the way. They are a diverse group of rectifiers, blenders, bottlers and distillers (sometimes all three at once). My partners and I open our own distillery next year, *Congregation Spirits*. For our brandy, whiskey and gin, we aim to leverage the very things the early pioneers did: our local agricultural bounty: apples from Hanksville, grapes from Moab, pears and peaches from Davis County, berries from Cache County, and malt from Tremonton and Delta.

Many local producers are also honing their products from the same ingredients as the pioneers did. Herein, we have an opportunity to harness Utah's agricultural history and to shape Utah's identity and distinctive place in America's exploding craft-distilling industry. Who knows—maybe we are entering the real “golden era” of booze in Utah!

You can view guest writer Sean Neves' bibliography at SLUGMag.com.

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Downtown South Salt Lake City holds a blooming area that is cultivating the marriage between local business and the arts. They call it the Creative Industries Zone. Set into development about two years ago, the vision for the Creative Industries Zone is “retaining the unique character of this neighborhood in downtown South Salt Lake, and helping the arts flourish and remain in their home base,” according to the South Salt Lake Arts Council’s website. This mission also works hand in hand with their other goals to create a cultural destination, a desirable workplace location and a unique neighborhood to live in. With events like *Craftober Fest* and their *Barrel and Keg Art Project*, they realize their intentions to bring together artists and businesses, fulfilling the purpose of the Creative Industries Zone.

About two years ago, distillers and brewers were given more freedoms within zoning laws such as the ones for the Creative Industries Zone. The city abrogated previously strict guidelines like how many barrels of beer a brewer can make and how much a distiller can distill. Naturally, as zoning laws become more flexible, the area became more appealing to local brewers and distillers, bringing them to establish their businesses in this zone. Currently, the CIZ is home to six of SLC’s thriving breweries and distilleries: *Level Crossing*, *Saltfire Brewing*, *Shades Brewing*, *Sugarhouse Distillery*, *Beehive Distilling* and *Dented Brick Distilling*.

Within the intention and vision behind the Creative Industries Zone, having all of these brewers and distillers reside within the area accomplishes a major part of the plan. “As we were working on the cultural district planning for South Salt Lake, one of the things that was very apparent to us is that the city had virtually no public art in it,” says SSL Arts Council Board Member **Derek Dyer**, who is also the **Utah Arts Alliance** Director.

This realization was the catalyst for the *Mural Fest* project that went underway last year. Dyer says, “[*Mural Fest*] would allow us to create 10 public-art murals a year and dramatically transform the city. The vision is that over 10 years, we would have commissioned at least 100 murals, making this area in SSL one of the mural centers of the world and creating dynamic change in that community.”

This project brought together artists like **Elaina Court**, **Evan Jedd Memmott**, **Trent Call** and many more to add artwork to local businesses and our city. “*Mural Fest* is all about matching business owners,” says **Sharen Hauri**, City of South Salt Lake Urban Design Director. “Since they are now in the area, they can help them create their brand and add murals. They look inviting, and the artists and the arts council have helped get some identity to the neighborhood.” This year, breweries *Level Crossing* participated in *Mural Fest* and was bestowed with a mural by artist **Arcy**, along

A large part of the initiative of the South Salt Lake’s Creative Industries Zone is to host events like *Craftober Fest*, which includes their *Barrel and Keg Art Project*.

South Salt Lake Arts District

IN THE SPIRIT OF ART AND COMMUNITY

By Bianca Velasquez • bianca@slugmag.com

with combining *Shades Brewing* with artist **Chad Landvatter**, *Salt Fire Brewing Co.* with artist **Dan Toro**, and Call with *Beehive Distilling*.

As *Mural Fest* has proven to be successful in the last two years, artists and brewers/distillers anticipate fall while the annual *Craftober Fest* approaches. “[The second *Craftober Fest*] is on Oct. 5. All of the breweries and distilleries in South Salt Lake will be participating, and there will also be art elements involved in that event as well. We encourage everyone to come out and celebrate the creative industries and the local brewery-and-distillery scene in South Salt Lake,” says Dyer. This festival is another successful effort to bring together visual artists and the spirit and beer creators into a win-win collaboration.

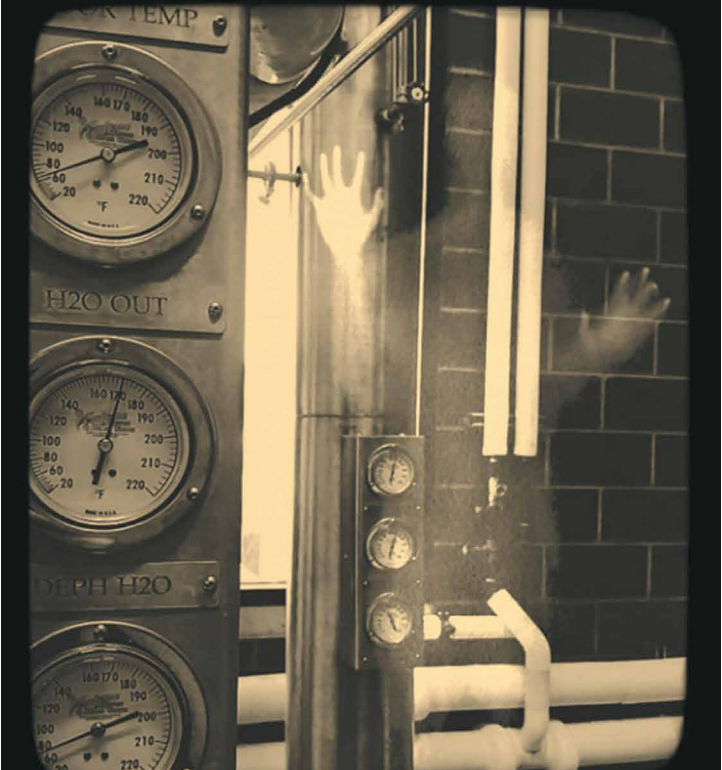
Craftober Fest celebrates the brewers and distillers in the Creative Industries Zone along with the unveiling of the *Barrel and Keg Art Project*, where local artists paint one barrel for each distillery and brewery to display in their business. While every artist is compensated for their work, breweries and distilleries walk away with a beautiful piece of artwork to amplify the “vibe” within their business, hopefully attracting more customers.

“I would define community art as a part of a community that has had involvement, input or direct participation in creating,” says Dyer. This definition is clearly executed through both *Mural Fest* and *Craftober Fest*, along with their third community-art project, the *Robot Mailboxes*, created by local artist **Fred Conlan**, in which he recycles metal scraps to turn mailboxes into robot characters. Dyer says, “I think the **South Salt Lake Arts Council** has done a great job of connecting with community on creating several community art pieces at many of the community centers around the city, as well as making sure that there is at least one mural project that is a community-based mural as part of *Mural Fest* each year.”

Whether you take part in the development of the Creative Industries Zone as a creator, an artist, a business owner or a patron, you are part of a larger initiative to nourish the success of our own neighbors and ultimately the success of our community as a self-supporting economy. Support this dream by visiting *Craftober Fest* on Oct. 5 or stopping by any of these brewers’ or distillers’ locations to see their craft firsthand and the work of many local artists! You can learn more about the Creative Industries Zone initiative at sslarts.org/sslcreativeindustrieszone.



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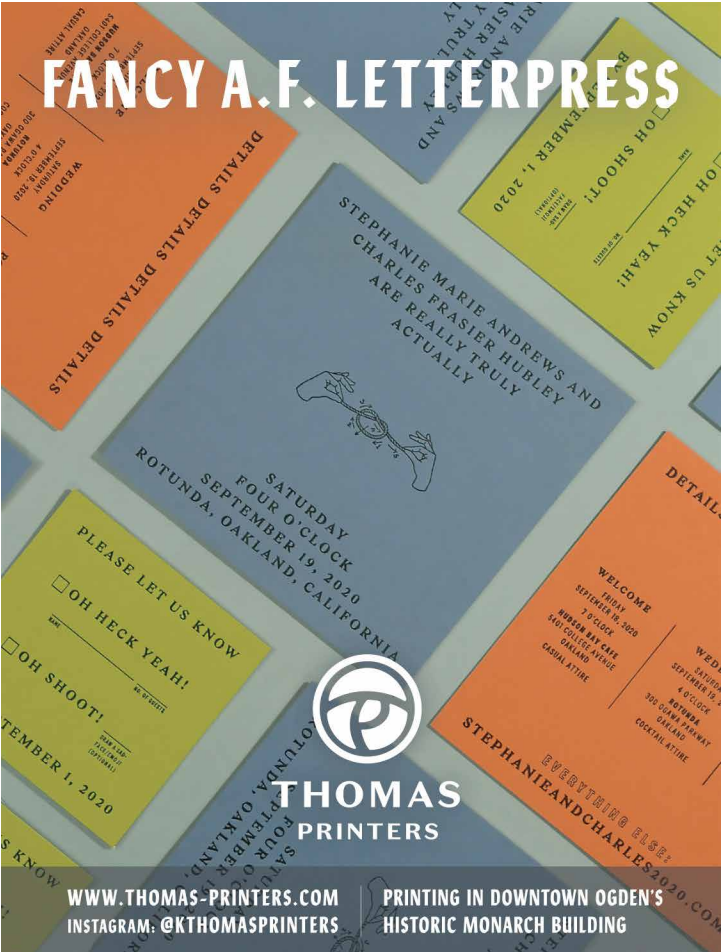




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How Utah is creating its own “Little Italy” at

CAPUTO'S

By Lauren Ashley • laurenlouashley@gmail.com

Italia, it rolls off your tongue. The country is known for its culinary cuts as well as its ambiance—that of dripping candle wax on a straw-covered bottle, red-sauce pasta, parmesan, robust red wine, checkered tablecloths. This type of bold expression is what makes Italy and what attracts the tourist, the foodie and the art monger alike. One of the fastest ways to Italy while living in Salt Lake City is going to Caputo's Market and Deli for an amazing night of food-and-wine pairings—known officially as Caputo's Tasting Class. And a real foodie twist comes with their spirits-and-food-pairing classes, to boot.

Twenty-two years ago, a Utahn named Tony Caputo decided to bring part of his Italian heritage to Salt Lake City via the specialty-food market. Tony opened his market and deli with the intent to feature some of the best and obscure Italian accoutrements and charcuterie while serving the public satisfying sandwiches and cold pasta. About five years after opening, Tony started offering cooking classes, which turned into what their education program is today: a handful of diverse, interactive seminars available to the inquiring palate including Cheese & Chocolate, Tour of Italy, Whisky Wars and Wine 101.

"Tony's classes were fun because you could see that type of fire-in-the-belly passion that comes from a lot of Italians," says Adri Pachelli, Director of Education and Senior Manager at Caputo's. "You felt like family." Though Tony isn't the primary teacher anymore, he has replaced himself with passionate employees and local adjunct authorities in the food-and-drinks business.

"Our spirit classes are very popular," says Pachelli. "We partnered with Matt Pfohl, Scott Gardner and Sean Neves (they opened and currently operate Water Witch Bar), who bring a fascinating element to the world of pairing spirits with food. They teach things that the average drinker just wouldn't think about, and it has initiated a smarter way people are ordering and drinking cocktails."

In addition to working with the Water Witch bartenders, Caputo's hosts classes that focus separately on each spirit like rum, gin, scotch, mezcil and tequila. During these classes, they bring in local distillers like Waterpocket Distillery, Sugar House Distillery, New World Distillery, and Dented Brick Distillery, demonstrating that the Utah spirit scene is gaining traction and growing.

Pachelli has worked hard during her three years as the Director of Education at Caputo's. She tries to provide classes that answer what the market is looking for while offering a unique take on foods that add variety to the local palate. "Educating consumers on a different way to eat and drink has fueled the need for us to carry more strong and robust cheeses, and specialty tin fish like tuna, mackerel and sardines," says Pachelli. "We also carry very unique and out-of-the-ordinary chocolates, spreads and potato chips." As far as pairing spirits goes, classes often pair them with meats, cheeses and chocolates. Additional inclusions may well be a Fallot walnut mustard and cornichons (pickled



Director of Education and Senior Manager Adri Pachelli (left) curates and directs drinks-and-food pairing classes—including for spirits and wine—among other food-education classes at Caputo's locations.

gherkins) paired alongside pork rilletes, all with a Redbreast 12-Year Irish Whisky.

"We try to frame the same methodology behind food-and-wine pairings to food-and-spirit pairings," Pachelli says. "Texture and acidity are the first things I think of with wine. For spirits, we often start with texture and barrel influence. Something that has spent time in a barrel or has any added sugar often does well with the same things red wine gets paired with. Spirits that haven't seen a barrel often do well with classic white-wine pairings. Of course, there are exceptions to those rules, but it's a great place to start and test from."

Since opening, Caputo's has provided food items to the public that locals didn't even know they wanted. Tony's son, Matt Caputo has been influential in helping his dad expand their culinary repertoire. Matt pushed for their cheese cave located in their Downtown store, and Matt was also the first to linchpin Caputo's fascination with chocolate. "SLC knows what good food is because of Caputo's," says wine broker Francis Fecteau. "It began with Tony, but Matt exploded the universe!"

Matt holds a nationally recognized CCP title (Certified Cheese Professional) and has won multiple cheese competitions and specialty-food awards for the

company. He also helped get the Utah Chocolate Society off the ground by allowing Caputo's to become somewhat of a home for chocolate geeks to discuss, taste and learn about fine chocolates from around the world.

"Food and drink isn't just about fulfilling the carnal need to survive," says Pachelli. "It's about appreciating and enjoying the pleasure of quality ingredients made with creativity and artistry. I feel like less and less people are going to bars to get trashed. They want to go to bars to experience a well-made cocktail, or have a nice glass of wine over some conversation and maybe eat a small bite or two."

Like an exclamation point brings power to the end of a sentence, Italian-food and drinks cultures bring magic and splendor to the mundane. You may never have been to Italy, but you can still experience the romance right in your own backyard.

For spirits classes this month, there is a whiskey/brandy class at Caputo's Downtown location on Oct. 8; a class Downtown on New World Distillery's spirits on Oct. 12; and tequila and mezcil on Oct. 24 at their Holladay location. For more information on Caputo's Tasting Classes, visit their website at caputos.com or walk into any one of their stores in the Salt Lake Valley.

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SOUTH SALT LAKE'S NEWEST AND MOST LOCAL-CENTERED BAR

By Taylor Hartman
mr.taylor.hartman@gmail.com
- Photos by John Barkiple -



Top: Beehive Distilling's brand-new bar offers an inviting environment to taste what is being distilled in the very same building.

Bottom: (L-R) Erik Ostling, Chris Barlow and Matt Aller brought to fruition their vision of offering a distillery and bar to the Salt Lake area with Beehive Distilling.



For years, *Beehive Distillery* has crafted local spirits to be enjoyed by many in their homes. It has become a household name among lovers of locally crafted spirits. As Utah progresses and demand for *Beehive Distillery's* drinks continues to grow, the distillery owners **Erik Ostling, Matt Aller and Chris Barlow** saw an obvious need to create a space that was more than just a private distilling area. As a result, in the middle of September this year, the distillery opened a new location, *Beehive Distilling*, to the public, ushering in a new era of craft distilleries and bars in the Salt Lake area.

Inside of a simple-looking warehouse in South Salt Lake, there is shiny, brass equipment that towers within *Beehive Distilling*, one of the newest and most unique bars in the area. What started as a shared love for quality spirits between friends and coworkers turned into a full-fledged business, giving both Utahns and liquor lovers worldwide a taste of the Wasatch Front for half a decade. Ostling, Aller and Barlow started *Beehive Distilling* five-and-a-half years ago, after sharing liquors with each other, along with a curiosity of how they were made.

"If someone went out of town, they would bring back a nice scotch or a type of tequila," Aller says. "Soon, the discussion started to be about 'What if we made some? What about distilling? Can we pull that off?'" The group set out and looked into the idea. "We like to drink, and we decided to go pro," Aller says.

Soon after the initial idea, the three got their first space, *Beehive Distilling*. Ostling says that tourists and locals would frequently contact the distillery asking if they did tours or if there was a way they could find out more about the distilling process. After five years, the three decided to finally open up a bar area to give people a glimpse into the inner workings of their distillery, leading to *Beehive Distilling* as we know it now.

The team's architect friend, **Benjamin Baird** from *Blackbox Design*, help them design the interior, and they began distilling. "We started to have this idea of a bar where we could feature local-crafted spirits and beers, and at the same time educate people on what we are doing in the back, in the distillery," Ostling says. "It gives us a nice chance to show people where the stuff is made and give them a little lesson on how it's created."

After much preparation, the three opened the doors to the new location of *Beehive Distilling*, becoming a fresh face near 2100 South and West Temple. Their walls are lined with art created by locals, their taps runneth over with locally crafted beer, equipment reaches toward the ceilings in the back and the S-Line TRAX streetcar conveniently passes on the train tracks to the south of the building. Bar patrons can relax in a sleek, modern-looking and spacious area, either on couches or at the long bar and try out specialty cocktails designed specifically for distillery visitors.

"This neighborhood, South Salt Lake, is really coming up right now," Ostling says. The location of *Beehive Distilling*, though not purposeful at first, ended up being ideal for Ostling, Aller and Barlow, as South Salt Lake continues to grow and become more developed. "Big changes are slated for the whole area, and we accidentally bought in the center of it. We love our area, with the train in the background and all the new developments going up," says Ostling.

The opening of *Beehive Distilling* is similar to *High West's* presence in Park City, as it has a working distillery and bar, however, *Beehive* will be the first in lower-elevation Utah. "One of the things I think the local distillery scene has done has really opened up Utah to people from out of state who want to see and visit these types of places," Ostling says. The three say that the bar fulfills this need and a desire for tourists who have been wondering for years if a bar was going to open or if tours were going to be made available.

Ostling says, "Governor Huntsman, back in the day, relaxed some laws that really helped, especially during the *Olympics*." Now, Ostling says the view of Utah is changing even more and has allowed local distilleries like *Beehive* to succeed. "Distilling in-state and the brewing scene in-state has really helped outside perception of Utah," says Ostling, who believes that in terms of tourism and the vibrancy of culture in our state, having places that showcase locally brewed and distilled drinks is key.

With the demographics of Utah rapidly changing with the growth of tech jobs in the state and more people moving in, there is a need for more culture, more things to do and a more vibrant bar scene. *Beehive Distilling* hopes to be at the tip of that new wave of businesses that help serve those demographics and to become a hub for the new type of Salt Lake City and South Salt Lake resident.

Similarly, as the public focus shifts further away from national brands of alcohol, Aller, Barlow, and Ostling hope to provide craft liquor enthusiasts with more of what they love, in a comfortable and modern bar setting. Come take a look at everything *Beehive Distilling* has to offer, and learn more on their website at beehivedistilling.com. You can also find *Beehive Distilling* at *SLUG Mag's Boo!stillery* at *The Union Event Center* on Friday, Oct. 18.

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Holystone Distilling is the first distillery in the city of Murray. Although they're currently only open on weekends, Head Distiller **Ethan Miller** and Co-owner **Mike DeShazo** sat down with me to talk about what they have in store for their grand opening at the end of October. Miller and DeShazo, along with other co-owner **Barbie Busch DeShazo**, currently offer both their Provo Vodka and Navy Strength Gin as bottles to go. They plan "to offer a unique experience," Miller says. "It'll be ... elegant [and] more immersive."

As far as the vibe goes, DeShazo describes it as "more like a speakeasy feel." The team expresses no shortage of vision to turn the space into a 1920s cruise ship, which is coming together through the interior design work of Bucsch DeShazo and Miller, the latter of whom painted the octopus on the floor of the front room and also built the shelves.

"Once you walk through that door, it's gonna be like you're in a different time and place," Miller says, pointing out the 500-pound ship door they plan to weld into place. "It's almost just as much an art installation as it is a distillery," explains Miller regarding his hopes for the space. DeShazo adds that he feels it will be "completely different" from any offering found in Utah. However, the two made clear that the intriguing and unique design is not just smoke and mirrors to hide poor liquor—the focus is still on distilling good spirits.

Holystone Distilling was coming out of the gate running this past May after winning *SLUG Mag's Brewstillery* audience award for their cocktail using their Provo Vodka and *SLUG*-bestowed recognition for excellence in local spirits with their Navy Strength Gin. Holystone Distilling's award record doesn't end there. They just won four more awards from the *Barley Corn Awards* for both their vodka and gin as well as both label designs. Miller creates the labels with **Dan Hammond**, who "helps make it real," Miller says. Local bartenders are also already using Holystone products to "make specialty cocktails and ... to win contests and showcase their talents, that has been the exciting thing," DeShazo says.

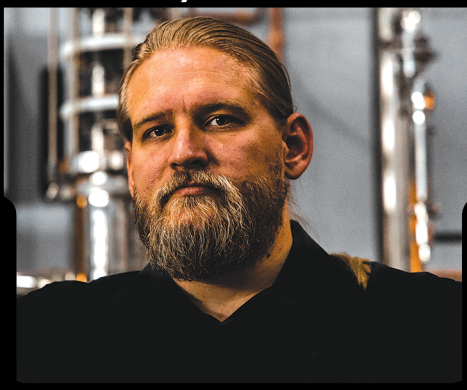
Miller and DeShazo have as clear of a vision for their spirits as they do for their storefront space. Miller says, "One of our focuses is to bring some Utah firsts ... some products that people haven't experienced here but maybe have in a different part of the world."

Holystone Distilling
207 4860 South, Murray, Utah
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Open: Friday & Saturday, 3-7 p.m.
holystonedistilling.com

A NAVY-INSPIRED NAME ISN'T THE ONLY UTAH FIRST

AT HOLYSTONE DISTILLING

By Caroline Jackson
caroline.e.jackson@gmail.com
Photos by Bonneville Jones



Holystone Distilling Head Distiller Ethan Miller (Top) has plans for many firsts for the speakeasy-feeling distillery, alongside Co-owners Mike DeShazo and Barbie Busch DeShazo (not pictured).

The team at Holystone Distilling has already succeeded in this respect with their first two products. Their vodka is the first grape vodka to be made in Utah, while their Navy Strength Gin, which is 114 proof, is the strongest gin—or "the best gin," as DeShazo would argue—that you can get in Utah. However, don't assume that just because it's strong that they are unconcerned with the taste. "All you need is a few herbs with the right balance to make it good. We don't just throw a bunch of different stuff in there," DeShazo says during my tasting of the gin. Concerning the end result of how a spirit tastes, Miller compares their judicious approach to their use of ingredients to "whether you'd rather look at a **Picasso** or a **Pollock**," he says. The two aren't wrong. Even with the 114 proof strength of the gin, I got a strong rosemary taste with a bit of orange.

Already looking to the future, Miller is developing an absinthe—another Utah first—brewing in the lab while we talk, leaving a licorice scent in the air. "There's a lot of myth and legend behind absinthe—some of it's true; some of it's not," Miller says. "American absinthe has kind of turned into this one thing that's completely different than what most of the world expects ... The challenge is coming up with a recipe that fits the market but is still true to the classic recipes." Freshly back from an absinthe tasting the prior weekend, Miller has been looking at 100 plus-year-old French recipes to try and figure out the perfect concoction for Holystone Distilling to provide.

"Our other big thing we're going to focus on is malt whiskey, but that'll be going on in the background for years," DeShazo says. Miller currently has full-sized whiskey barrels left over from his days at *High West* sitting in the back, ready to be filled. "We're going to do a wide variety and pick our favorites ... and hopefully, other people will like it, too," Miller says with a chuckle. The two also have tentative plans to create a barley shochu sometime in the future, but no concrete plans have been laid as of yet.

You can find Holystone Distilling at *SLUG Mag's Boo!stillery* on Friday, Oct 18, at The Union Event Center. Otherwise, visit Holystone Distilling down in Murray on the weekends, or find their vodka and gin at a dozen local liquor stores, as well as local restaurants and bars such as HSL, Post Office Place, Lake Effect and many more.

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Now more than ever, traits like authenticity and craft become more important to the conscious consumer. Passion in the craft and ingenuity are just some of the important values that owner **James Fowler** takes to heart while overseeing the creation of spirits at *Sugar House Distillery*. For the better part of seven years now, Fowler and his team have been busy constructing not only a great product but also an acceptable environment for distilling amid Utah's uniquely strict liquor laws. Liquor laws and bureaucracy aside, *Sugar House Distillery* puts good work into making a great product, their Boilermaker Series.

For the Boilermaker Series, *Sugar House Distillery* pairs up and finishes bourbon with local breweries' barrels. Years past have included a collaboration with *Unta's* Cockeyed Cooper release—which Fowler boasts as “his personal favorite”—along with *Epic Brewing's* Smoked and Oaked, a 12-percent ABV beer in a classic Epic bomber bottle. While their most recent collaboration with *Kitos' Coconut Stout* runs scarce in inventory, an anticipated collaboration with *Red Rock* is currently in the process. Fowler deems this Boilermaker Series addition “one of the most flavorful bourbons” he has ever tasted.

Like most casual drinkers, I have my go-to drinks and liquors, all while knowing the bare minimum on how any of it actually comes to fruition. Speaking with Fowler is a mind-opening experience to the fact that *Sugar House Distillery* makes all of their product from “grain to glass,” which takes form in all their products from a scratch-recipe, \$19.95 vodka to the experimental Boilermaker Series. Fowler credits locally sourced ingredients that help set the tones of his award-winning bourbon.

“We get our corn and most of our grains out of Delta,” he says. “We get some rye and malted barley out of Idaho Falls, red wheat out of Tremonton and most of our malted barley from Utah and Idaho Falls. We depend on all of our ingredients so quality in locally sourced is important for us.” Quality ingredients, small-barrel batches and in-house distilling are all factors that underscore Fowler and *Sugar House Distillery's* mission statement: “Small-batch spirits distilled and handcrafted in the Mountain West.”

For the next installment of the Boilermaker Series, *Sugar House Distillery* will use *Red Rock's* annual Furlong series of brews. An imperial stout (following suit with some of the other collaborations from the past), the Furlong is something *Red Rock* usually delivers around the colder months of the year in an annual, holiday fashion. While the beer itself has been brewed in bourbon barrels in the past, the two make a nice combo. Fowler says, “[The nose has] orange, lemon and bright citrus with a touch of dark chocolate. [It tastes like] rich roasted dark coffee—nice

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HIGH SPIRITS

SUGAR HOUSE DISTILLERY'S BOILERMAKER SERIES

By Steve Goemaat
stgoemaat@gmail.com



Photo: Colton Marsala



Sugar House Distillery Head Distiller James Fowler has a knack for collaborating with other businesses, especially other brewers through The Boilermaker Series.

buttery toffee, with a golden-raisin flavor. The finish on this Boilermaker has a nice caramel.”

This Boilermaker has no set date at this point, yet Fowler is excited to release it and keep the tradition going with more Boilermaker Series to come. Regarding other collaborations, Fowler brings up *Mountain West Cider*, hoping that they'll be an upcoming partnership for the alchemy of *Sugar House Distillery*. Overall, Fowler's no-holds-barred attitude toward creativity shows—he says, “I'd like to just start mixing beer in with some of our malts and whiskeys and see what comes out of it. There are so many talented people in this valley that it really seems like anything is possible, at least to try.”

With local ingredients and local community being such a strong value for a prosperous local business, Fowler shares stories of some fun events, including dinner at *Avenues Proper's Summer Patio Dining Series* this past August and *SLUG Mag's Boo!stillery*, where they'll again be this coming Oct. 18 at *The Union Event Center*. “At the [Summer Patio Dining Series], we put four glasses of whiskey and modified each one slightly. One was straight, one slightly agitated by being stirred about, one with a large ice cube and one with just a bit of water. You really end up tasting four different types of whiskey just by doing that,” says Fowler in a testament to the complexity of *Sugar House Distillery's* craft product.

Fowler even offers a mix I had never heard of to complement his bourbon. “My next favorite to straight is to 50/50 with Kombucha,” he says. “I love *Mamachari's* [kombucha], and we do that sometimes at events like the *Brewstillery* and specifically *SLUG Mag's Boo!stillery* on Oct. 18, which has been a great way to get people to see what real breweries and distilleries there are in this valley and beyond. We want to show people that it's easy to make a good drink with our spirits.”

As I went down the line of vodka, rum, gin, malt whisky, rye whiskey and a couple forms of bourbon, I was impressed by both the quality and drinkability of each as paradigms of small-batch-quality product. *Sugar House Distillery's* passion for the craft and willingness to try new recipes incorporating local products and business is what makes them stand out. Keep a look out for the Boilermaker Series coming soon with *Red Rock*, find them in supporting bars and restaurants in the Salt Lake area and at *Boo!stillery*, and definitely stop by for a tour at the distillery.

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New World Distillery

During distillery tours, Chris Cross explains how their iStill offers an advanced and unique distilling process, enhancing the quality of their spirits.

Photo: Bonneville Jones

NEW WORLD DISTILLERY BLEEDING-EDGE TECH IN A NEW WORLD

By Connor Brady • conibrady@gmail.com

By Pineview Reservoir and nestled in the mountains of Eden, Utah, sits a humble and welcoming distillery whose work is not only innovating local distilling but also converting a curious public into a congregation of spirit connoisseurs through their distillery tour. What sets *New World Distillery* apart is that most distillers use a one-purpose still, not allowing for much tweaking or control. Using power and reflux, **Chris and Ashley Cross** are able to have different still shapes giving them the advantage of creating unique spirits.

New World Distillery isn't only whipping up creative and inventive takes on industry classics, but with bleeding-edge tech, they are able to experiment with their Uncharted Series and other spirits. You can expect to see their Apple Eau de Vie around this Thanksgiving and their Apple Brandy to be released this spring. The real highlight, though, will be the bottle of their unnamed bourbon that (at the time of this interview) is expected to be released around Christmas.

New World is working with unique tech to elevate their distillery and allow them more flexibility in the distillation process. The use of tech, in this case the iStill, results in a product that can stand on merit alone. Of the iStill, Chris says, "Ultimately, it is a fractioning column under the control of a computer. It is insulated for efficiency. It is programmable. It allows us to precisely control vapor speed and reflux. It mashes, ferments and distills on the grain. [It offers] game-changing precision and flexibility." This allows them to capture precisely the

flavors and aromas they are targeting, from the fruitiness of their agave spirits to the earthy tones that go into their bourbon barrels. *New World* aims to make an above-top-shelf product, spirits that can stand on their own through their merits first and foremost.

At the *New World Distillery* tour, you get the true rundown of their lineup starting with their vodka, specifically Ogden Valley Vodka. Vodka is defined by how its distilled as it can be made with really anything (usually the cheapest material available—in the USA's case, that would be corn), but during distillation, it must be collected at 95 percent. *New World* does a few things differently aside from the essentials. Theirs is an agave vodka, one of two in the world. This may seem odd, being that agave is not a domestic ingredient, but when you have a "Tequila Geek" like Head Distiller Chris, you can trust the process. What else makes this vodka unique is that it is not carbon-filtered, leaving the taste of the raw materials to open up the flavor of the vodka, as with agave giving it a sweeter taste.

The first of the Rabbit and Grass Agave Spirits is called the Blanco. "It's a distant relative from a Mexican Blanco, as we do three different things," Chris says. The Blanco is fermented using a champagne yeast that adds time to the fermentation process. This additional time brings more to the flavor, as the longer fermentation allows the organics and the alcohol more contact. The Blanco is then distilled similarly to a brandy so that it can highlight more of the flavor from the agave. The Blanco is bottled at 44 percent (known as a golden number for flavor), before it drops off at lower percentages. Continuing down the line is the Rabbit and Grass Agave Spirit Reposado, which is fermented using a traditional yeast strain then distilled much like a whiskey. The Reposado is then finished off by being aged in a used bourbon barrel to give it a harsher and bolder flavor than the Blanco.

The Oomaw Gin, an award-winner and number-one seller, begins with its juniper taste followed up with a unique blend of eight other botanicals, which imparts a lingering floral taste, that lets the gin stand out even by itself. Much like the others, the gin is bot-

tlled at a near-golden 89 proof to give you maximum flavor, which is truly needed to experience the profile of the additional botanicals. Side note: Gin and essential oils are made basically the same way. "If you say you aren't an essential-oil user but you are a gin drinker, well then guess what: You use essential oils," says Chris. That being said, I think all those unwanted messages on Facebook from your high school classmates you haven't talked to in ages may be more welcome if they were trying to recruit you to sell gin.

What's happening up in Eden is special, as *New World Distillery* isn't just creating spirits starting from a passion for knowledge but continues to make and educate in order to teach people on the differences and benefits of craft spirits. Chris finishes his tour with tips on how to read a label and how to tell who's making the real deal as a craft distillery and who is just buying in bulk from the bigger brands. Be sure that when you look, it says "distilled by and bottled by" on the label. Next time you are in Eden, check out *New World Distillery*—you will walk out of there feeling like you earned a degree in spirits, and if you can't find them at your local liquor store, be sure to ask for them by name. In the meantime, make sure to stop by their booth at *SLUG Mag's Bootstrillery* Friday, Oct. 18, at *The Union Event Center*.

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WATERPOCKET DISTILLERY



CRAFTING BOOZE WITH HISTORY

By Brian Udall • brian.udall@gmail.com

Our good friends over at *Waterpocket Distillery*, **Julia** and **Alan Scott**, are still rummaging through the ancient texts and sweating (at the FDA-approved levels) over their gorgeous, custom-made German-pot stills to bring you some of that “new new” from the “old old.” If you think I’m exaggerating, consider that these guys have been and are currently renowned for their *Long Lost* line, which prides itself on reviving centuries-old liqueur recipes from the Old World, so our modern palates have the chance to know just what we’ve been missing all this time.

Before I start dishing the dirt on what they’ve rediscovered and plan on sharing with the good people of Utah, I’d like to give you a taste of what kind of minds take the time to produce drinks of this caliber. If you’ve ever seen **Nathan Drake** poring over old maps and star charts to decipher where **Sir Francis Drake** hid his treasure, or watched Indiana Jones use his whip-smarts to find the Ark of the Covenant, then you probably have a pretty good idea of what it is the Scotts do for a living. They’re just looking for really good booze in place of deady Abrahamic relics.

Their knowledge ranges from the history of the Danziger Mennonites, as the unsung master distillers they are, to the interesting ways in which the people of Milan used mint in their alcohol. The Scotts are aware of the challenges inherent in starting a business that sells products that take years to produce, along with the various ways that people interpret the word “craft” depending on what type of alcohol you are producing—whether it’s wine, beer or spirits. On top of that, they query what kind of people are curious, adventurous types when it comes to drinking and what that means for a distillery that makes curious, adventurous liqueurs. I definitely stayed longer than I anticipated, but it’s

contagious to be around people who are just so damn curious about everything.

Lucky for us, their curiosity finds its way into a beautiful bottle of a craft-made spirit. Their Milanese Mint? This is named for the inspiration behind their latest in the *Long Lost* line they’re calling “Minthe” after the nymph who was transformed into the mint plant because she had the misfortune of falling in love with Hades. With no added sugar in the final product, it has the kind of bite you’d expect from an underworld love affair. But mixologists across the city will love the control it gives them in crafting something with its peppermint, myrrh and cardamom profile while still leaving room for other ingredients to provide the balancing of sweetness.

If you’ve tasted the Notom Amaro in their *Toadstool* line, then you may be interested in the second generation, the Pennellen Amaro No. 2. But if the Notom tastes like a cozy Bavarian winter, the Pennellen is branching off to warmer, brighter regions of the palate. It’s a lighter-bodied spirit with a warm, smoked-citrus front and spice notes throughout. It’s perfect for sipping whether you’re catching up with friends Downtown or settling up next to the fire in the mountains.

Another sipper you may have already noticed at the store or at the bar is the classic, Eastern-style Kümmel they’re calling

the Snow Angel. This little number swirls the botanical flavors of fennel and anise around the essential earthiness of caraway with a blend of sweet, citric notes to create something that’ll make you do a double take. A popular, eclectic addition to the bar shelves around town, it’s certainly cheaper than a plane ticket to the onion domes of St. Petersburg without compromising on any of the flavor.

Those Danziger Mennonites are the inspiration behind the next evolution of the *Long Lost* brand. The Maenad, translating literally to the “raving ones,” is named after the Dionysian priestesses. These ladies didn’t become followers of Dionysus for the small talk—they were there for the epiphanies, divine madness and to dance to the threshold of ecstasy. This gin alternative won’t be available until late spring/summer of 2020, but the juniper, wormwood, nutmeg and cinnamon blend—with no added sugar, similar to the Minthe—is definitely something to keep your eye out for.

Waterpocket is working on a lot more than what we even have time to talk about here, and if any of their projects sound even remotely interesting, I would highly recommend checking out their beautiful website at waterpocket.co, where you can book a tasting session or a tour of their facility here in the valley and get to speak to the duo yourselves. Be sure to visit their booth at *SLUG Mag’s Boo!stillery* on Friday, Oct. 18, at *The Union Event Center*. If you’re trying the booze at your house, look for their distinctive bottle design at the liquor store. Alternatively, the cocktail lounges we’re lucky enough to have sprinkled around the city love the flavors these guys are trying out. Ask your bartender what they have from *Waterpocket* and watch the pros get creative. So, whatever your style, get out there and “Open Wild.”

(L-R) Minthe and Pennellen show the range in which your palate can be enlightened hitting different tasting notes like peppermint and smoked citrus.



Photo: @clancycoop

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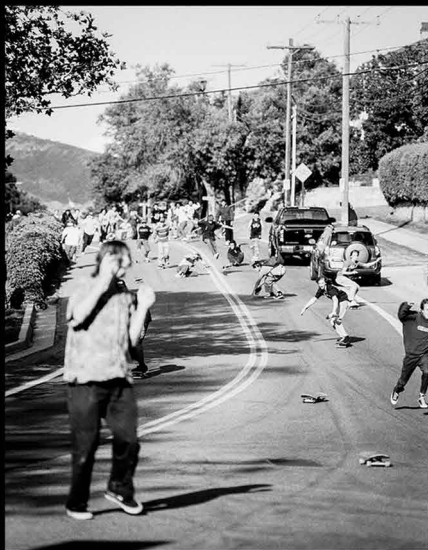
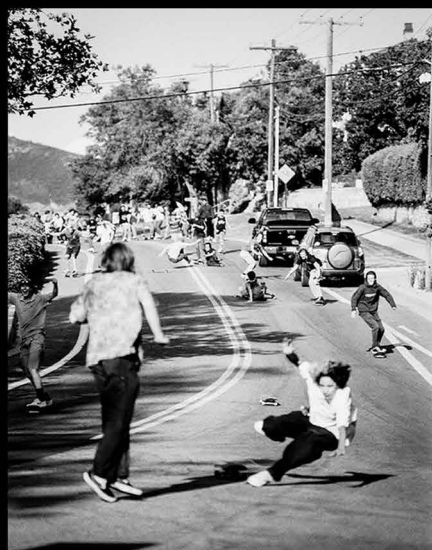
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SKATE

By Niels Jensen • njensen1@gmail.com

The annual hill bomb of 200 South, from the U of U to Downtown, represents the essence of Go Skateboarding Day. This year was no different on June 21. Dozens of skaters took over the streets to remind themselves of why skateboarding is so fundamentally freeing. They went faster than they ever have, got wrecked in some cases, and still went back for more.



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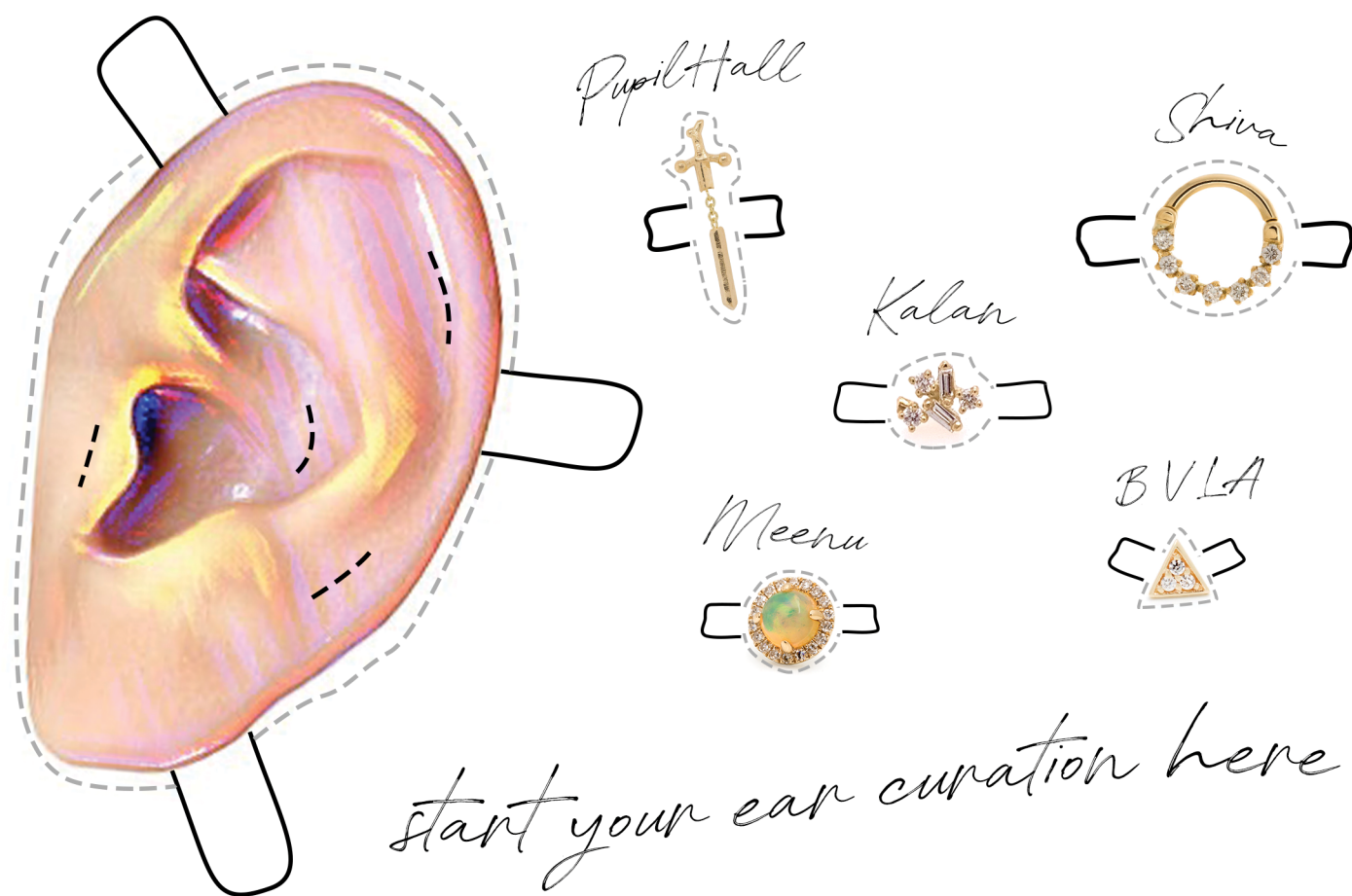
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Utah Jazz Season Predictions

By Mike Brown • mgb90210@gmail.com



It's time for Mike Brown's yearly predictions for the 2019–20 Utah Jazz season.

The air is getting crisper, the days are getting shorter, the famous Salt Lake inversion is looming (thanks a lot vape-users), and the chlorophyll is draining out of tree leaves, leaving them dead and useless all over your lawn. For most of you, this means fall is approaching, but for me and several other dorks who spend way too much time listening to sports-talk radio, this only really means one thing: It's time for some Utah Jazz basketball!

Once again, I shall make my season predictions for the 2019–20 run. Not to humble-brag—because that term is an oxymoron—but I got four of my predictions right in my article for last season. For example: I predicted that **Alec Burks** would get traded; he did. I predicted that **Rudy Gobert** would remain tall; he did. I predicted that **Dante Exum** would get hurt; he did [Editor's note: Mike Brown technically predicted that Exum would break in half and spontaneously combust, which technically didn't happen]. And I wrote about white nationalists in the arena, and, lo and behold, some MAGA douchebag fan did get banned for life for using racial epithets toward **Russell Westbrook**. Overall, *SportsCenter* should just hire me now.

Now, there is a ton of hype about this Jazz team this year. There were many trades made to improve the team, some a little too good to be true, if you know what I mean. So my first (retroactive) prediction is that Jazz Executive Vice President of Basketball Operations **Dennis Lindsey** reverted to old-school mafia tactics to make this happen—paying cold, hard cash to a couple of wise guys named Bruno and Luca, threatening to firebomb the cars of other general

managers and agents or to pay former Jazzmen as strong-arm infiltrators to make this happen. Maybe nothing that violent, but how the team got put together this year does appear a bit shady to me. They will be winning a lot of games, though, so fuck it. I've questioned Lindsey in the past, and out of fear for my kneecaps, I won't do it again.

With the teams' improvement and many among the national media agreeing that the Jazz could make the finals this year, out come the fair-weather fans. You know the ones I'm talking about. Season tickets are sold out this year. That's nice and all, but I want to take a minute to say fuck you to these people (I don't even like calling them fans)—you know who you are. I've been going to Jazz games since I was 9. I was still going when **Ty Corbin** coached the team and they would literally blast that song "Stand By Me" through the arena after another spectacular loss. If that doesn't show dedication, I don't know what will.

So my prediction is that all the fair-weather fans will show up to every game late because *P.F. Chang's* was too crowded before the game, drink all the newly available craft beer at the arena, be late for the start of the third quarter, give half of their season tickets away to their clients who don't give a shit about basketball, either, leave the game early and buy a **Donovan Mitchell** jersey. I have a feeling I'm going to nail this one.

This prediction is happy and I hope it does come true: **Jerry Sloan** gets a statue outside the arena. But it's bigger than **John's** and **Karl's** statues and is just him shoving a ref or **Jerry Stackhouse**. It shall be made out of bronze and engraved with all of Sloan's favorite swearwords he's gracefully articulated over the years—words like "motherfucker," which I think is his favorite, "son of a bitch" and "lying-ass ref," among many other unmentionable phrases.

Coach **Quinn Snyder**'s coke dealer will get arrested this season, thus triggering a mental breakdown with his inability to self-medicate. All of Snyder's clipboards will then look like that cork board with all the crazy shit on it from the movie *A Beautiful Mind*, and he'll fire all assistant coaches and let the voices in his head fill their previous roles. Most players will be confused and hate this, but Gobert will love his new role as point guard.

The ghost of **Hot Rod Hundley** will haunt the arena this year. I predict that he possesses play-by-play announcer **David Locke** mid-game, thus making **Ron Boone** shit his pants. Ron will proceed to call the game in the same shitty way he always does like nothing happened and with his pants full of poop. An exorcism will be performed by the great **Frank Layden** mid-third quarter. Then Locke will quit for the season to focus on his podcast.

And there you have it. I hope you all have a great season, and go Jazz!

BEER OF THE MONTH

By Chris and Sylvia Hollands
chris.hollands@porchdrinking.com
sylvia.hollands@porchdrinking.com

Beer Name:
Freshies Wet Hopped Extra Pale Ale
Brewery:
RoHa Brewing Project
ABV: 4.0%
Serving Style:
16-oz. draft, growler

Not picking up free beer is probably among the most tragic things beer people can do. When former *SLUG* "Beer of the Month" writer and current *Utah Beer Blog* guru **Mike Riedel** pointed out that we had not picked up our free beer from *RoHa Brewing Project*, we knew we needed to act straightaway. You see, *RoHa* has a fun strategy. Patrons can "pay a beer forward" by pre-purchasing a beer for a friend and posting their name on a bulletin board hanging in the taproom. Then, when the friend pops in, they can enjoy an ice-cold brew—free of charge.



Photo: Chris Hollands

showcase the hops. Freshies has all the positive hop characteristics minus the harsh bitterness. Phillips mentioned that the hop grower tested the hops to get *RoHa* the alpha acids needed for this year's beer. This may have led to the clean and refreshing flavor, avoiding many of the pitfalls some fresh-hopped beers face, such as grassiness or dirty flavors.

Overview:

RoHa Brewing Project celebrated their second anniversary and will be at *Boo!stillery!* at *Union Event Center* on Friday, Oct. 18. With some recent additions to their brewing equipment, they have big plans for the rest of the year. Freshies is just the start of a line of seasonal specialty beers. Expect a grapefruit pale ale, for which they will take the Back Porch Pale Ale and add fresh grapefruit. Another is a porter called Project Porter. Additionally, a taproom favorite called *Americano*, which is Three Deep American Ale infused with cold-brew coffee, will make an appearance soon.

It sounds like there are many reasons to stop into *RoHa*. Overall, it seems this brewery is gaining newfound momentum heading into its third year, and there are plenty of things to get excited about. Make it a point to get into the brewery and check that bulletin board. You may just have a free beer waiting for you. Enjoy your free beer and/or pay it forward by adding a new name to the board because the only thing better than good karma is good beer karma.

Description:

We had Freshies on draft from the taphouse and took some home in a growler. This brew pours a crystal-clear gold. While pouring, disruption of the liquid forms a clingy but minimal white foam. Like many wet- or fresh-hopped beers, the oils from the hops seem to contribute to the foam sticking to the glass edges. With the hops added only during the boil process, the aroma is quite mellow with subtle hints of earthiness and floral notes. It has a clean body made primarily with 2-row malts to

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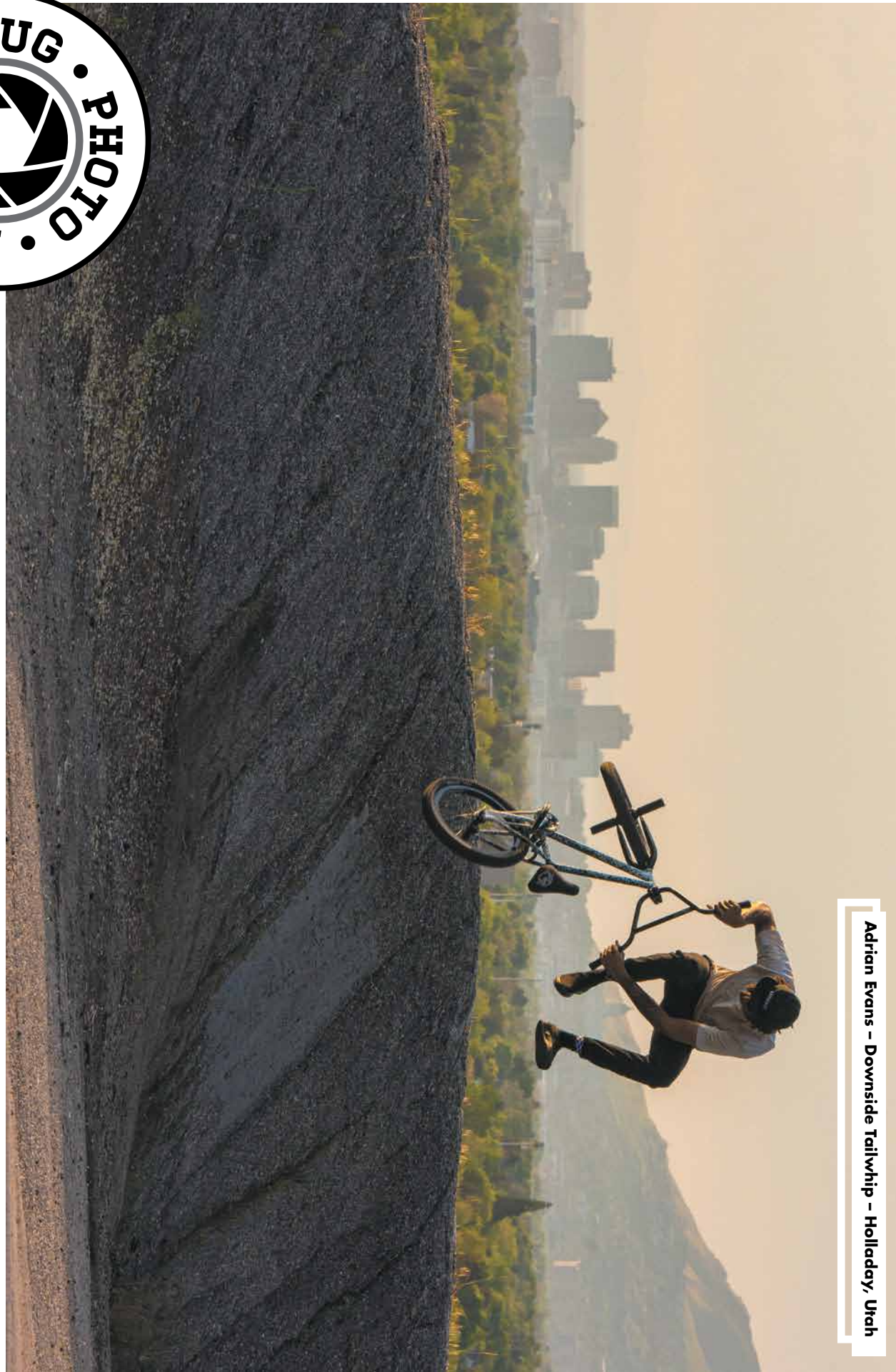




BMX

I met Adrian 10 years ago, when he was just a kid. Sometimes he'd come to the park on a bike and other times on a scooter. He had a pretty gnarly slam on the scooter, and I was the one to administer first aid and call his parents. He stopped riding scooters shortly thereafter and decided to stick to BMX. As with the other Sandy Skatepark OGs, Adrian has gotten ridiculously good. As for the spot pictured, I've ridden my road bike past this bank on Wasatch Boulevard hundreds of times and always wanted to shoot something on it. Thankfully, Adrian was able to help me out.

By Andy Fitzgerald • @theandytiz



Adrian Evans – Downside Tailwhip – Holladay, Utah

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**Tickets available at all
Blue Boutique locations**

For more info. about our Oct. events
connect with us!

www.blueboutique.com

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WATCH US TAKE FLIGHT



The Monarch

GRAND OPENING

NOVEMBER 1ST

WBs Eatery, Art Box,
The Monarch Venues,
Creative Studios

with a special art installation
presented by O1ARTS

4-6pm

Ribbon Cutting Ceremony
& Partner Presentations

6-10pm

All businesses and studios open for Art Stroll!

MUSIC LINE UP

7pm – Mojave Nomads
8pm – Lovely Noughts
9pm – Sam Brue

presented by the Banyan Collective

for event details, please visit:

themonarchogden.com/events



THE MONARCH

CONNECT • INSPIRE • CREATE

455 25th St, Ogden



@TheMonarchOgden

DAILY CALENDAR

Visit **SLUGMag.com** to submit your local event listing for free and view our full Daily Calendar.

Thursday, October 3

CLC: Watercolor Embroidery – West Elm

Friday, October 4

The Early November, Have Mercy, OWEL – Kilby

Saturday, October 5

Adore Delano – Urban
The Pour – Hog Wallow

Sunday, October 6

The Parlor Mob – Kilby
Claudio Simonetti's Goblin – Metro

Monday, October 7

Monday Night Open Blues & More Jam – Hog Wallow

Tuesday, October 8

Strawberry Girls, Royal Coda, Vis – Kilby

Wednesday, October 9

Emotional Oranges, Chiiild – Metro

Thursday, October 10

CLC : Mini Pie Workshop – Harmons City Creek

Friday, October 11

Masked Intruder, The Bombpops, Tightwire – Kilby

Saturday, October 12

Cavetown, Field Medic, Spookyghostboy – Complex

Sunday, October 13

Ogden Latino Film Festival – Brewvies Ogden

Monday, October 14

Bombs & Beating Hearts Returns! – Beehive

Tuesday, October 15

Queer Identities & Re-imagining Monsters – SLCC Redwood

Wednesday, October 16

Hiss Golden Messenger, Erin Rae – State Room

Thursday, October 17

CLC: Resin Jewelry Workshop

– Gallivan

Friday, October 18

SLUG Mag's Bootstillery – The Union Event Center

Saturday, October 19

Ronnie Baker Brooks – State Room
Teo Gonzales – Abravanel

Sunday, October 20

Matt Heckler, Casper Allen – Kilby

Monday, October 21

Chelsea Wolfe – Metro

Tuesday, October 22

mxmtoon – Kilby
Matty Matheson – Metro

Wednesday, October 23

The Higgs – Kilby

Thursday, October 24

SLUG Localized: Muzzle Tung, Alexander Ortega, Corner Case – Urban

Friday, October 25

Penelope Isles – Kilby

Saturday, October 26

Mat Kerekes, Motherfolk, Teamonade, Whitacre – Kilby

Sunday, October 27

Trick or Treat DIVA! – Metro

Monday, October 28

Monday Night Open Blues & More Jam – Hog Wallow

Tuesday, October 29

Ghostmane – Complex

Wednesday, October 30

Tiny Moving Parts – Complex

Thursday, October 31

Pixie & the Partygrass Boys – Hog Wallow


Friday, November 1

Pick up the new issue of SLUG – Anyplace Cool

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FACE TO FACE
OCTOBER 1

THE WATERBOYS
OCTOBER 2

SABRINA CLAUDIO
ALL AGES
OCTOBER 5

CLAIRO
ALL AGES
OCTOBER 6

SCOTTY SIRE
ALL AGES
OCTOBER 9

GWAR
OCTOBER 15

SCARYPOOLPARTY
ALL AGES
OCTOBER 16

BEATLES VS. STONES
OCTOBER 22

FRANK TURNER
ALL AGES
OCTOBER 23

JON PARDI
OCTOBER 26

THE STORY SO FAR
ALL AGES
OCTOBER 29

SUPERBUBBLE HALLOWEEN
OCTOBER 31

SLUG MAG
PRESENTS

STIFF LITTLE FINGERS

PLUS SPECIAL GUESTS
THE AVENGERS
40 YEARS OF INFLAMMABLE MATERIAL

OCTOBER 11

SLEATER • KINNEY
THE CENTER WON'T HOLD TOUR



OCTOBER 12

ICE NINE KILLS
ALL AGES
NOVEMBER 6

NAHKO AND MEDICINE FOR THE PEOPLE
NOVEMBER 8

JULIA MICHAELS
ALL AGES
NOVEMBER 9

CHON
ALL AGES
NOVEMBER 15

ISSUES
ALL AGES
NOVEMBER 22

CONAN GRAY
ALL AGES
DECEMBER 4

KIM PETRAS
ALL AGES
DECEMBER 5

CHRIS LANE
DECEMBER 8

THE DEAD SOUTH
DECEMBER 9

WATERPARKS
ALL AGES
DECEMBER 10

GRANGER SMITH
DECEMBER 19



SARTAIN & SAUNDERS PRESENTS

OCTOBER

SARTAINANDSAUNDERS.COM

LOVING
DAD BOB
10.01.19 // DIABOLICAL RECORDS

THIS WILD LIFE
THE HAPPY FITS
10.04.19 // THE GREEK STATION

COLD WAR KIDS
SLOW CAVES
10.04.19 // THE DEPOT

KNOCKED LOOSE
STICK TO YOUR GUNS
10.05.19 // THE COMPLEX

FLOR
JOAN, LOSTBOYCROW
10.05.19 // THE GREEK STATION

INJURY RESERVE
10.08.19 // THE GREEK STATION

THE ROCKET SUMMER
10.11.19 // THE GREEK STATION

YELAWOLF
10.11.19 // THE COMPLEX

CAVETOWN
FIELD MEDIC, SPOOKY GHOSTBOY
10.12.19 // THE COMPLEX

WAGE WAR
LIKE MOTHS TO FLAMES
10.19.19 // THE GREEK STATION

TROYBOI
VULTRON
10.19.19 // THE DEPOT

THE JAPANESE HOUSE
10.19.19 // THE COMPLEX

TINY MOVING PARTS
FREDO DISCO, STANDARDS
10.30.19 // THE COMPLEX

BERNER
10.30.19 // THE DEPOT

CAAMP
FUTUREBIRDS
10.05.19 // THE DEPOT

(SANDY) ALEX G
FUTUREBIRDS
10.05.19 // THE GREEK STATION

BLACK BELT EAGLE SCOUT
HIKES
11.09.19 // DIABOLICAL RECORDS

AMBER RUN
JORDAN MACKAMPA
11.13.19 // THE COMPLEX

GOOD RIDDANCE
USELESS ID, SHARP/SHOCK
11.13.19 // SOUNDWELL

OUR LAST NIGHT
I SEE STARS, WORD ALIVE
11.15.19 // THE COMPLEX

EARTHGANG
GUAPDAD
11.19.19 // THE COMPLEX

ASAP FERG
MURDA BEATZ
11.20.19 // THE COMPLEX

DREAMERS
ARRESTED YOUTH
11.30.19 // THE GREEK STATION

TURNOVER
HOLDING ABSENCE
12.03.19 // MEN I TRUST

METROMUSICHALL.COM 21+

WILDER WOODS
10.02.19 //

KISHI BASHI
10.03.19 // TAKENOBU

MARC REBILLET
10.04.19 // DAVID MOON

TINARIWEN
10.05.19 //

CLAUDIO SIMONETTI'S GOBLIN
10.06.19 //

STEREOLAB
10.08.19 // WAND

EMOTIONAL ORANGES
10.08.19 // CHIILD

THE BEE
10.10.19 //

VIVA LA DIVA SHOW
10.11.19 // TRICK OR TREAT

VIVA LA DIVA SHOW
10.12.19 // TRICK OR TREAT

VIVA LA DIVA SHOW
10.13.19 // TRICK OR TREAT

AN INTIMATE EVENING W/ STORMY DANIELS
10.15.19 //

APE SHIFTER
10.16.19 //

THE GREAT SALT LAKE SHOW W/ PALL MAUL
10.17.19 //

PLASTIQUE TIARA
10.18.19 // JRC EVENTS

THE 10TH ANNUAL NEFF HALLOWEEN
10.19.19 // MATTY MO, FLASH, BO FLOATER

CHELSEA WOLFE
10.21.19 // IOANNA GIKI

MATTY MATHESON
10.22.19 //

WHITNEY
10.23.19 // LALA LALA

DRAGONTOWN DAN
10.24.19 // ALICE COOPER TRIBUTE

VIVA LA DIVA SHOW
10.25.19 // TRICK OR TREAT

VIVA LA DIVA SHOW
10.26.19 // TRICK OR TREAT

VIVA LA DIVA SHOW
10.27.19 // TRICK OR TREAT

NEIL HILBORN
10.29.19 // WILLOW HAWKS

WOVENHAND
10.30.19 //

ANDREA GIBSON
11.01.19 // STEPHANIE LEAKS

POST HALLOWEEN DRAGTACULAR
11.02.19 //

STRUNG OUT THE CASUALTIES
11.04.19 //

TWIN PEAKS
11.05.19 // POST ANIMAL

CREATORS GRID
11.07.19 //

THEURBANLOUNGESLC.COM 21+

ARKO
10.01.19 // ALYXANDRI JUPITER

HALF MOON RUN
10.02.19 // TIM BAKER

THE MEMORY PALACE
PODCAST SHOW
10.03.19 // PODCAST SHOW

FREE KITTENS
STAND UP
10.04.19 // COMEDY NIGHT 6PM

DUBWISE //
FRANK ROYAL
10.04.19 //

ADORE DELANO
10.05.19 //

BOY HARSHER
10.06.19 // SPELLING

STEPHEN KELLOGG
10.07.19 // WILL HOGE

NIGHT CLUB
10.08.19 // ACID CVLT

DOOBIE
10.09.19 //

JADE BIRD
10.10.19 // FLYTE

PUNK ROCK HALLOWEEN W/ STARCRAWLER
10.11.19 // 90S TV

I AM THE OCEAN
10.12.19 // SHELTER RED

YOKE LORE
10.14.19 // EXES

ATARI
10.14.19 // AGGRO, ALEX UNGER

GOOD MORNING
10.16.19 //

EMO NIGHT TOUR
10.17.19 // THE SEAFLOOR CINEMA

HALLOWEEN SHOW
MAX PAIN & THE GROOVIES
10.18.19 // LORD VOX, GRB

BLACK LIPS
10.19.19 // BLUE ROSE ROUNDERS

THE KVB
10.20.19 // NUMBER

ANDREW COMBS
10.21.19 // SELFMYTH

ABHI THE NOMAD
10.22.19 // ATWOOD

SLUG LOCALIZED W/ ALEXANDER ORTEGA
MUZZLE TUNG, CORNER CASE
10.24.19 //

AMIGO THE DEVIL
10.25.19 // KING DUDE

THE ATOM AGE
10.27.19 //

SMOOTH HOUND SMITH
10.28.19 //

THE LEGENDARY PINK DOTS
10.30.19 //

URBAN LOUNGE HALLOWEEN
10.31.19 // FLASH & FLARE

DUBWISE //
BUKKHA
11.01.19 // 13TH ANNIVERSARY

RA RA RIOT
11.03.19 // BAYONNE

MAX BEMIS
11.06.19 // PERMA

AUGUSTANA
11.07.19 //

KILBYCOURT.COM ALL AGES

SUPERET
10.01.19 //

SLENDERBODIES
10.02.19 // HAZEY EYES

LEGND
10.03.19 // TERRANCE, BINSKEY

THE EARLY NOVEMBER
10.04.19 // HAVE MERCY

COSMO SHELDRAKE
10.05.19 // ALTAPALO

THE PARLOR MOB
10.06.19 // DAN LUKE & THE RAID

HAIL THE SUN
10.08.19 // STAWBERRY GIRLS

ANDREW DUHON & MARY O'REILLY
10.09.19 //

JAKOB OGAWA
10.10.19 //

MASKED INTRUDER
10.11.19 // THE BOMBPOPS

LONDON CUBE
10.12.19 // 24KGOLDN

THE DOPPLEGANGAZ
NACHO PICASSO
10.13.19 // DINE KREW

WHISKERMAN
10.15.19 // MOJAVE NOMADS

BRICK+MORTAR
10.16.19 //

FAYE WEBSTER
10.17.19 // JENNY O.

THE BACKSEAT LOVERS
10.18.19 // THE LOVELY NOUGHTS

AYOKAY
10.19.19 //

MATT HECKLER
10.20.19 // CASPER ALLEN

MATING RITUAL
10.21.19 //

MXMTOON
10.22.19 //

THE HIGGS
10.23.19 //

JUSTIN STONE
10.24.19 // ANXIETY

PENELOPE ISLES
10.25.19 //

MAT KEREKES
10.26.19 // MOTHERFOLK

SCOTT HELMAN
10.28.19 //

4TH AVE
10.29.19 // JAGMAC

THE DANGEROUS SUMMER
11.03.19 // ARMS AKIMBO

YOUNG BAE
11.04.19 // BIROCRATIC

THE WEEKS
11.05.19 // FUTURE THIEVES

PROJOB
11.06.19 // WEEPING WOUND

THE SPILL CANVAS
11.08.19 // THE JULIANA THEORY

PILE
11.09.19 // SLOW CODE

SUN SEEKER
DUNCAN FELLOWS
11.12.19 // CARRIERS

VISIT OUR WEBSITES FOR ADDITIONAL SHOW INFO

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BEERS AND
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5:30 P.M. - 10:30 P.M.

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Price includes commemorative mug
and 5 beverage tokens • \$5 non-drinking
Costumes encouraged! • Costume contest!

Commemorative Pink Mug Available Benefitting Planned Parenthood



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