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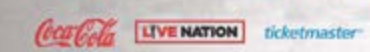


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CONTRIBUTOR LIMELIGHT

Rio Connelly – Senior Staff Writer, Content Consultant

For over 10 years, *SLUG* has been fortunate enough to work with a veritable mage of beer-brewing, writing and drumming. *SLUG* Senior Staff Writer Rio Connelly has not only covered local beer, spirits and food for the mag, but has also given us his expertise on local beer as a content consultant. Well-respected in the community as the founding Head Brewer of *Proper Brewing*, Connelly's knowledge about beer—and myriad other topics—seems boundless. He's never content to rest on his laurels, drawing on his creative drives for anything from arcane beer recipes in his library to lyrical drumwork in his punk band, **Fifth Lords**. In this, our *13th Annual Beer Issue*, find Connelly's essays about what constitutes vegan beer (pg. 8) and on how to taste craft beer at beer fests such as *SLUG Mag's Brewstillery* (pg. 22)—you'll get a sip of why we're lucky to have him!



ABOUT THE COVER: Beer and other fermented libations have long been a part of human history, and **Mike Murdock** pays a playfully anachronistic homage to this lineage with a bedrock-beer-stein shrine for cavepeople! Find more of his work at ultrasnazy.bigcartel.com.

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GROCERY-STORE

Beer Buying Guide

By Chris & Sylvia Hollands

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Since the state moved to the 5%-ABV limit, we've noticed a significant change in the variety of beer in grocery stores, as well as the quality of diverse products available. Hence, we took a road trip to find the best beer selection that Salt Lake Valley grocery stores have to offer. Of note, the best of the major grocery stores were *Smith's*, *Harmons* and *Whole Foods*—not in any order, but each of these stores seems to put a little extra care in the beer products they offer to their customers. With that, let's explore how to navigate your local grocery store's beer selection

CHECK THE DATES

The nice thing about the beer in the grocery store is that it's chilled. You don't have to take it home and wait for hours or try the many YouTube tricks in an effort to drink it more quickly. You can crack that thing open right away. We mentioned checking the "best by" date or "born on" date in our "Liquor Store Beer Buying Guide" from *SLUG's 11th Annual Beer Issue* in 2018. The same is true here. It may be just how the shelves are stocked, but we have come across 12-packs of now-5% beer with a "bottled-on" date in July or August. That's several months before the move to 5%. We are not saying the beer is bad, but you may not be getting what you think. Just take a quick peek. Every beer in the grocery store is going to be better with a fresher date.

YOU SURE LOOK FAMILIAR

When the state shifted to the higher alcohol content for beer on draft and sold in grocery stores, we saw many of the lower-ABV beers sold by the DABC get discontinued. The great news is that a ton of high-quality beer moved to the easy street of accessibility of the grocery store. Many of these beers are imported lagers such as Bitburger Premium Pils, Carlsberg Lager, Stella Artois and a good selection of Samuel Smith's. This is just a small sampling of beer you used to know from a different time and a different place.

IN SUMMARY

For our money, the change from 4% to 5% has been a good move for beer consumers. Big beer drinkers can grab their 4.2% Bud Light, and the rest of us can have an adventure down the colorful side of the aisle. From classics to new styles, build-your-own sixers to 24-ounce tall boys, and now we even have a greater selection of 15-packs to choose from. It's a good time for grocery-store beer in Utah.



Illustration: @ashleyfairbourneillustration

With the legal ABV-limit increase from 4% to 5% in grocery stores, Utah's beer selection has gotten deliciously deeper.

FIND THE FALLBACK

Once the fun wears off or you don't have time to browse the aisle endlessly, you'll want to have a couple options you can instantly fall back on at a moment's notice. Lord knows we have drunk a ton of *Uinta Brewing's* 801 and *T.F. Brewing's* Kellerbier over the past year. You don't always have time to let your frozen goods thaw while you look for that perfect beer you've never tried or the freshest on the shelf. Find something you love so you'll never make a bad decision.

BUILD YOUR OWN

One of the cooler things each of these grocery stores have in common is the build-your-own six-pack option. The idea is that you get to choose from a variety of beer without the need to buy an entire six- or 12-pack just to find out that this is not going to make your fallback list. To be honest, we thought this option might be where all the "old" beer was going with the last-ditch effort to get them out the door. Surprisingly, this is not the case. In all the stores, the dates were acceptable, and the sections were good. You can now build the perfect six-pack for a hophead and a lager lover. Perhaps the only downside is that the price ranges from \$9.99–10.99, which would put this on the pricier side.

SOUR NOTE

Here is an exciting byproduct of raising the alcohol limit. Many sour beers fall right in the 4–5% range, perfect for the style of beer they are. We found a great selection of gose, such as *Cigar City Brewing's* Margarita Gose, *Dogfish Head's* SeaQuench Ale and a variety of *Brouwerij Lindemans* selections, such as the Raspberry Framboise and Pêche. These are all nice beers to have access to, as well as an excellent entry level to the world of sours. Be careful—if you love those fruited seltzers and you get hooked on these great beers, you may find yourself at one of our fine beer-bar establishments ordering that \$100 bottle of *Cantillon*. Look it up!

HEY, THAT'S COOL!

It seems like every time we pop into a grocery store, there's a new, cool beer to try, and for a couple of craft beer nerds, we can't help but be excited by this. Whether it's coming across *Modern Times Brewing* or *Melvin Brewing* for the first time, or if you see favorites like *Deschutes Brewing* and *New Belgium* tossing something new at us, we are like kids in a candy store. We probably look a little strange to the average beer drinker, as we carefully glance over the selection and inspect each product just to take it all in. Seriously, if you have the time, take a slow walk up and down the rows of beer and admire how much it has really changed in just a short few months.



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GRID CITY

BEER WORKS

TASTE, BALANCE - AND - FINISH IN MOTION

By Timothy Schoof • t.schoof7@gmail.com

Grid City Beer Works is a labor of love years in the making on behalf of three founding partners. This lineup includes President **Justin Belliveau**, CEO **Drew Reynolds** and Head Brewer **Jeremy Gross**. Their aim is to create an homage to Salt Lake City where beer, food and community come together in a place that is accessible and welcoming. As all three attest, the journey to making *Grid City* a reality has been a long and rewarding process for more than six years. With the help of teammates like Chef **Ian Clare**, Vice President of Marketing **Kells Nixon**, General Manager **Jennifer Carapezza** and many others, *Grid City Beer Works* is shaping up to be a new South Salt Lake institution.

After falling in love with the community and seeing nascent potential, Belliveau, Reynolds and Gross began building what would become *Grid City Beer Works*. "We just want people to be comfortable, and it's a place to celebrate just how awesome it is to live here," says Belliveau. "I think we're creating a community space that reflects how passionate we are about Salt Lake and Utah, and we want a place for others to enjoy that and experience it."

Approachability—with all the comfort, accessibility and ease it entails—is at the heart of the experience on offer at *Grid City*. After reducing the existing structure at 333 W. 2100 South to three standing walls and rebuilding it from the ground up, the space was designed to be open and welcoming, proudly displaying the manufacturing process inside. Walking into *Grid City Beer Works*, the first thing that catches the eye is the radiant chrome of brewing equipment behind a finely crafted bar. Along one wall is a complex and striking mural by artist **Bill Louis** (@biltlouisart) depicting the urban layout of Salt Lake City from which *Grid City* takes its name. Seating made from reclaimed wood salvaged from the previous structure connects the current space to a greater history of South Salt Lake.

"Beer is approachable, food is approachable, seating is approachable. Everything is approachable in here," says Reynolds. Their partnership with *The Commonwealth Room* and their recent *Tap Takeover* have been part of that dedication to approachability and their community-oriented spirit.

On Feb. 27, *Grid City* partnered with *The Commonwealth Room* to host a *Tap Takeover* with live music from Afrobeat band **Antibalas**. "I think people got it. I think people were excited about it," says Reynolds. "It was really a special night. Antibalas was rocking!" Belliveau and Reynolds compared the experience to going to the *Zephyr Club* when it was still open, a formative part of what drew them into the Salt Lake scene in the first place. They were incredibly thankful to have a community partner like *The Commonwealth Room* that helped pull off such a perfect welcome.

"Taste, Balance and Finish" is the motto of *Grid City Beer Works*, and their dedication to those principles shines through in their beer and food selection. Head Brewer Gross painstakingly developed five different beers and a hopped seltzer that will be available opening day. The first is a traditional Czech-style house pilsner, which can be served either as sweet milk foam, a crisp pour to cleanse the palate or a smooth pour for sessioning. The second is a hops pilsner made from the same malt but with a bright, citrusy character, thanks to an abundance of

lemon-drop hops. In addition, an American-British, hybrid-style pale ale; an orange-blossom cream ale; and a British brown ale round out their selection. The opening beer selection is excellent and varied, but *Grid City* goes two steps further by providing different ways to experience each. All five varieties come in cask, nitro and CO2 pours as well, to enrich the texture, flavor and overall drinking experience. This amount of customization encourages patrons to explore the taste, balance and finish of each beer freely.

The menu shares the same spirit as the beer selection. All menu options that don't have animal-based proteins are vegan with the ability to add proteins, cheeses and other ingredients to taste. Chef Clare's vision is to balance the menu between flexibility and simplicity, or in his words, "Keep your options open" and have "no-brainers." "It's like a choose your own adventure ride for our kitchen," says Clare. "You can have a spicy one, you can have a sultry one, you can have a savory one—whatever you want to do." After starting with more traditional but adventurous pub-style offerings at opening, the kitchen plans to implement a rotating menu, adding more opportunities to explore other branches of flavor from around the world.

Getting *Grid City* off the ground was a collaborative effort. Between the beer, food and décor, the entire business came about through the vision, time, communication and dedication of the entire team. "The only thing we're missing is the people in the space, telling us what they want because we're going to listen," said Reynolds. "We can't wait to get people in the space so it can be even more approachable, and we find out what that approachability is from their perspective, not just ours."

For more information and updates on *Grid City Beer Works* and their eventual grand opening, visit their website at gridcitybeerworks.com and follow them on Facebook.

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(L-R) President Justin Belliveau, Head Brewer Jeremy Gross and CEO Drew Reynolds.



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“Waiter, There’s a Fish in My Drink: Is Your Beer Vegan?”

By Rio Connelly • globalricon@gmail.com



Most beer is vegan, and you can find the finer points of how to tell and what to ask here.

Is your favorite crushable pint of brew veg-an-friendly? As a longtime beer enthusiast and commercial brewer, I’m always interested in what goes into the beer I drink, and I get asked this question a lot. But most countries don’t require beer packaging to list ingredients or nutritional information, so the answer isn’t always clear. This article is a rough attempt to clarify the issue by providing insight into the brewing process from an experienced professional. It’s important to note that this article will not include any value judgment on any given lifestyle, and my goal is not to call out breweries for using these ingredients but, rather, to provide some tools to help keep your diet what you choose for it to be.

The basic ingredients of beer are vegan. Malted grain, hops, water and yeast all pass some quick tests. Grain and hops are plant products—a grass and a flowering vine, respectively—while yeast is millions of tiny, single-cell fungi. And water is ... water. For a large percentage of the beer in the world, that’s all there is to it.

So where might animal products enter into the process? A significant portion of beer includes either additional ingredients to enhance flavor or additives used to help part of the beer-brewing process. There may be an odd or obscure ingredient used by a brewery that’s outside what is discussed below, but these are the most common animal products found in beer.

Ingredients used to enhance flavor are often easy to find because a brewery will usually want to advertise their presence. If a brewer uses any interesting ingredient, such as an herb or the exotic fruit in a recipe, that’s usually a hook to get the

customer excited. Obviously, non-vegan choices like oyster shells in a classic English oyster stout or something more modern, like a bacon-infused porter, aren’t hard to pick out—but not everything is so apparent. Honey, an ingredient most beer drinkers will have seen at least once, is a great example. While there is a debate about whether honey is vegan-friendly or not, it’s undeniably an animal product. As an expensive ingredient, it would rarely be used and not specified, but thinking of all the “Honey Wheat Ale” I’ve seen on beer menus first cued me into the scope of the minefield vegan drinkers face every day.

Lactose is another ingredient that is becoming increasingly popular. As a food additive, lactose is separated from the whey portion of milk as a byproduct of the dairy industry and used in countless nutritional applications worldwide. Yeast cannot ferment lactose, so brewers started using it in Britain to add body and sweetness to styles like a “milk” or “cream” stout. It’s more commonly found today in hoppy or fruited beers, where it adds creaminess or complements the fruity flavors. Hazy or New England-style IPAs are the ones to watch here, or anything with the word “milkshake” in it. Confusingly, American-style cream ales usually don’t have any lactose. Not everyone uses it, but if you’re vegan—or lactose intolerant, for that matter—you should watch out for it.

Some ingredients are even harder to see or find out about. These are things that are added to the beer during its brewing process to aid some specific technical aspect. These are often flavorless and impossible to detect in the final product. The main culprits here are fining agents, additives used to help clarify the beer, which can be pres-

ent in any beer, regardless of flavor or style.

Two common fining agents are gelatin and isinglass. Gelatin is made from animal hooves and serves the same purpose it does in clarifying stock or making Jell-O: It electrostatically grabs small particles and conglomerates them together. In beer, this makes them easy to separate from the rest of the liquid. Isinglass is similar but made from the fried flotation bladders of various fish species, usually cod. Almost no trace of these products can be found in the final beer, but it can be enough that people with fish allergies should avoid it, if possible. The good news is that these fining agents, once quite common, have been mostly phased out in favor of mineral- or plant-based alternatives.

Now that you are aware of them, what can you do? Dietary concerns, such as those in this article, are driving changes in the brewing industry and are already widely adopted to make beverages more accessible to all. The more popular and international a beer is, the more likely it is to be vegan-friendly. There are even some resources online, such as barnivore.com, which allow you to search a database for specific alcoholic products. But smaller or newer breweries are unlikely to be listed on such sites.

My advice is to drink local beer and engage with your brewer or bartender. Be polite and ask questions about any ingredient that is off-limits to you. If the staff at your chosen establishment doesn’t immediately know the answer, I’ll bet they can find out from someone who does. Then you can belly up to the bar, confident that your tasty brew doesn’t have any fish in it.

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I have a thing for lagers. It feels nostalgic to crack open anything from a lightly hopped pilsner—such as *Red Rock's* Frölich Pils—to a dark, heavier doppelbock, such as *Wasatch's* Devastator. Accordingly, *Lagerpalooza* is Utah's premier lager homebrew-off, and over the past few years, both *Salt City Brew Supply* (SCBS) and *Bohemian Brewery* have shepherded it to become a nationally recognized, lagers-only competition that stimulates the vibrancy of craft lagers. What's more, *Bohemian* produces the winning brew on a commercial level for a period between brew-offs! This year's winning homebrew will be announced on May 2.

The term lager is often associated with macro-lagers such as Budweiser, "but lagers span the beer color spectrum and flavor gamut from very light to very dark, and mild, light flavors to very roasty or hoppy character," says **Ross Metzger**, SCBS Co-Owner and *Lagerpalooza* co-organizer. In addition to pilsners and doppelbocks, think *T.F. Brewing's* crisp Granary Kellerbier, *Uinta's* toasty Baba Black Lager schwarzbier or *Red Rock's* full-bodied Zwickelbier.

Metzger and SCBS Co-Owner/*Lagerpalooza* co-organizer **Cody McKendrick** were invited to judge a brewing competition the same year they opened SCBS, in 2012. They identified that starting their own brew-off could benefit their fledgling brewing-supplies business. Metzger says, "We learned what we could about organizing an **American Homebrewers Association (AHA)**—sanctioned event, and we both started our journey of becoming certified beer judges through the *Beer Judge Certification Program (BJCP)*."

They also discerned that partnering with a larger institution such as *Bohemian* could help them develop their place in the homebrewing community. Over lunch with *Bohemian* Brewery & Sales Manager **Will Gillane** and then-Brewer **Joel Moore**, SCBS and the brewery landed on the idea for *Lagerpalooza*. "We were discussing ways to work together and to build community to increase awareness on the technical difficulties and nuances of making lagers," Gillane says, "and being that *Bohemian* is primarily focused on making traditional lager beers, it seemed fitting."

Moreover, the group identified the cachet that getting *Lagerpalooza* certified by the AHA would afford them. According to Metzger, it "assures the participants they will be entering a competition with a standardized format and outcome," he says, adding that the AHA and *BJCP* also help them promote the event. "Sanctioned competitions are jointly administered by the AHA and the *BJCP* ... We have to register *Lagerpalooza* every year prior to any entries, and once it is registered—which is all done online—it is sanctioned."

With the first *Lagerpalooza* having taken place in 2015, it's grown into a niche competition with national recognition. "Between 10- and 20% of the entries are from outside of Utah," Metzger says. Homebrewers often find *Lagerpalooza* from the AHA and *BJCP* websites. Metzger attests that "a lager-only competition hosted by a lager-only brewery is ... intriguing to people who are re-



ally trying to dial in their lager recipes, either for an opportunity to win something bigger, or because they may be trying to open their own brewery and want some expert feedback."

Such was the case for **Chris Robinson**, who won the 2019 *Lagerpalooza* brew-off with his doppelbock. He began homebrewing in 2016, went full-grain in 2017, and started entering *Lagerpalooza* in 2018. "I was interested in what the judges were thinking," he says. "It was the best way to see where I could make improvements to my brews. I still have a long way to go, but I was able to make a few changes that seemed to work out."

Robinson considers his winning 2019 doppelbock a "big beer," he says. "The foundation for the recipe comes from research into this particular style's beginnings back in Germany. It was my intention to keep a high ABV percentage and leave it just sweet enough to make it palatable." Upon winning, "I was in total disbelief," Robinson says. "I had to refresh the browser several times just to be sure it wasn't a mistake."

Metzger and McKendrick coordinated getting Robinson's recipe to *Bohemian* within a week from him winning. Gillane says, "Our team works with the winning brewer to scale up the original recipe." Robinson heralds all involved with *Lagerpalooza* as "classy individuals," and

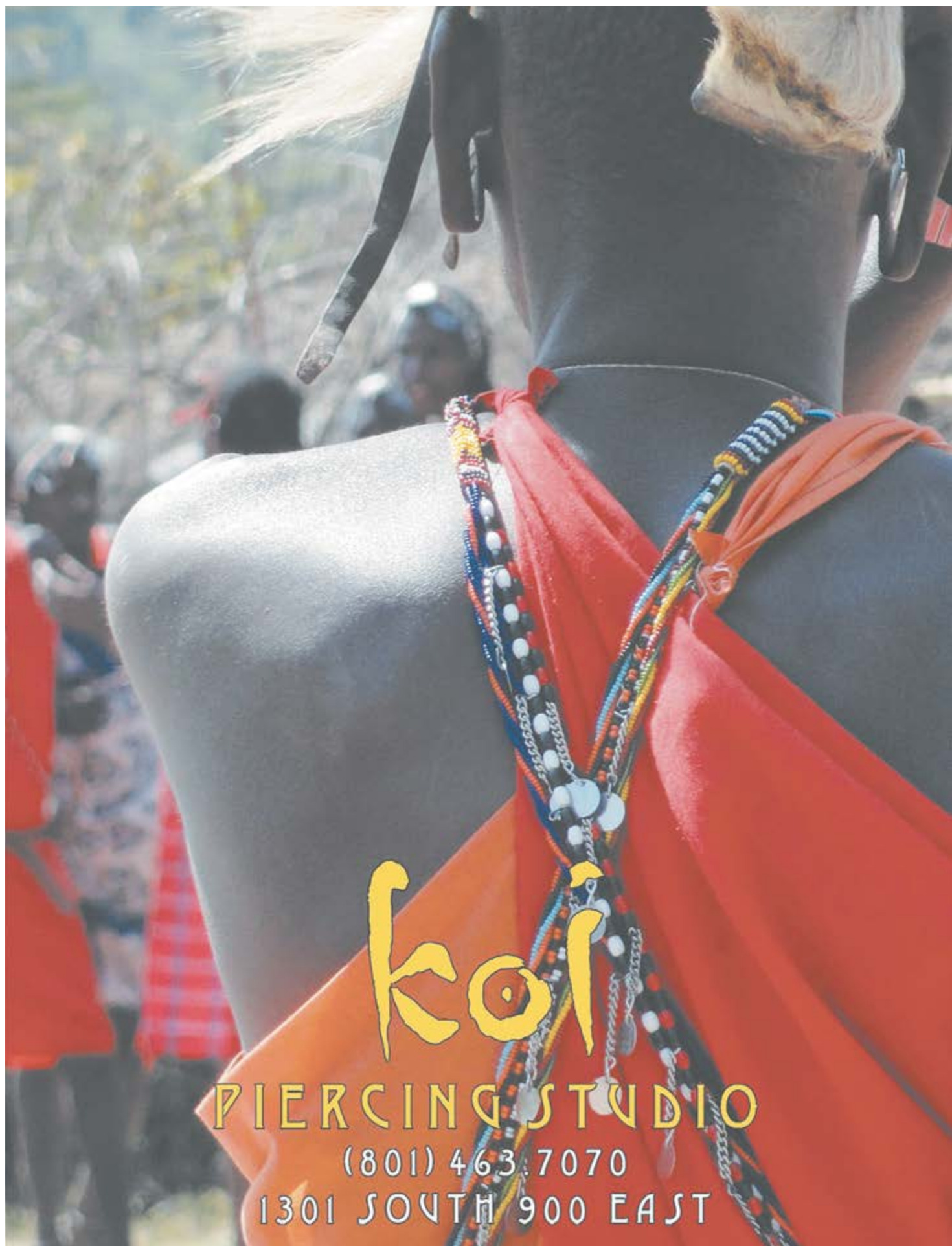
feels that he met his goal of acquiring industry-level feedback. "It was interesting to watch my beer get brewed on such a large scale," he says. He's brewing another bock for *Lagerpalooza* 2020.

Robinson's doppelbock would've become available at the public *Lagerpalooza* event at *Bohemian*. Amid COVID-19 precautions, however, the public event was canceled. "We generally brew the winning beer for release at the following year's *Lagerpalooza* contest," Gillane says. Additionally, it's a limited-run product, which will become available at *Bohemian* and at *State Liquor Stores*: "In every instance, the winning lager has been a 'strong beer' by Utah standards, so we've only been able to package it in cans."

Each *Lagerpalooza* entry is judged by two people, one of whom is either a *BJCP*-certified judge or a professional brewer. As with homebrewers, people may apply to be volunteer judges, but must co-judge with someone with one of the two aforementioned distinctions. Entries are open until April 19 at 4 p.m.; go to saltcitybrewsupply.com/beercomp for more information.

Last year, *Lagerpalooza* introduced a charitable aspect to the brew-off, through which Robinson chose *Davis Behavioral Health* to receive a \$2,500 donation. Whether social-distancing is over or not by the time you read this, be sure to savor Robinson's doppelbock whenever it becomes available to us. Prost!

Bohemian Brewery
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Beer & Metal Pairings with the Meista

By Chris and Sylvia Hollands & the Meista || brewsandtunes.blogspot.com
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The Meista is the founder of *Brews and Tunes* (brewsandtunes.blogspot.com), a metal-and-beer pairing blog. When we first met, we knew that we'd encountered a like-minded friend and that we'd get along awesomely. You see, the Meista loves beer, and we love beer. This can usually be enough of a foundation for a new, great kinship, but there was more to this relationship. If we can recall, he'd stopped over for a gathering of friends for a bottle share. In anticipation of trying some new, great brews, we arrived early. We had **W.A.S.P.** playing at the time, which of course got us talking about the almighty METAL. Beer and music go together, but beer and metal are almost meant to be—and that's what we're doing here! Now, of course, the Meista does the heavy lifting, and here we collaborate with one of Ogden's most metal beer men!

Napalm Death's *Apex Predator – Easy Meat* x Top Shelf IPA from UTOG Brewing Company

Century Media
 Street: 01.27.2015



Apex Predator: The album is classic Napalm Death! A slow, mechanical churn opens this brutal, unforgiving, unapologetic and intense album. This brooding buildup quickly gives way to the fiery and vicious buzzsaw guitars and bass while guided by machine-gunfire blast beats. Lead singer **Barney Greenway**'s brutal growls surge through politically charged songs, barking on themes such as social injustice, capitalism, greed, violence, anger and seeking the ultimate truth, to name a few. *Apex Predator – Easy Meat* proves that ND are, once again, kings when it comes to grindcore!

Top Shelf IPA: 6.5% – This American Style India Pale Ale pours a clean, golden yellow with a frothy and firm, bright-white, two-finger-width head with great retention and lots of sticky, intricate lacing. Top Shelf emits aromas of grapefruit rind, orange and lemon zest, tangerine, freshly cut pineapple and mango. These fruity flavors are finely balanced by pine resin, fresh herbs, black tea and light toffee, killing it with flavors of pink

grapefruit juice, orange, tangerine, pineapple, soft mango and melon, all while finishing with stone fruit, herbal tea, light pine, crackery biscuit and soft caramel. All of this is nicely delivered in a medium-bodied, modestly carbonated, juicy yet punchy, crisp, dry finish.

Overall pairing: Top Shelf IPA is characterized by citrusy crushability. This lure to consume is a preamble to its intensely hoppy and complex, malty flavors—all blending cyclonically, much like the fierce grindcore brutality of Napalm Death's *Apex Predator – Easy Meat*!

Abbath's *Outstrider* x Outer Darkness from Squatters Brewery (Utah Brewers Cooperative)

Season of Mist
 Street: 07.05.2019



Outstrider: The cold wind grazes the trees in opening track "Calm in Ire (Of Hurricane)." True to form and to the roots of Scandinavian metal, Abbath and his merry band of black metalists lay down eight tracks of harsh, fiery-fast, aggressive and blackened beauty. Both goosebump-inducing, eerie and supremely catchy, this black metal legend covers all the bases in the album's lyrics with themes of war, death, desolate winter, mythology and, of course, paganism and Hell.

Outer Darkness Russian Imperial Stout: 10.5% – This traditional Russian Imperial Stout pours Satan's hellish black with a thick and frothy, two-finger, dark-mocha head with retention sustaining as it sticks in layered lacing like rings in a tree stump. A larger amount of rings symbolizes the most wise or, likely, most inebriated. If you wonder what Outer Darkness smells like, close your eyes and welcome dark chocolate, sweet fruits like dates, prunes and figs all gathered up with fresh cream, marshmallow, burnt coffee and spiced rum. Like a strong cup of Colombian coffee, there are massive notes of dark chocolate and espresso paired with raisin and licorice root. This is all rounded out with alcohol notes of bourbon or cognac with a touch of smokiness. Outer Darkness is, overall, a low-carbonated, full-bodied brew with a lovely, creamy mouth-feel that finishes dry and boozy.

Overall pairing: Outer Darkness is a profoundly big and complex beer that demands not only attention and respect ... but the black fucking metal of *Outstrider*. The boozy, rich and bitter flavors make it perfect for the infernal and dark styling of Abbath. The album's cover art and bottle art are made for one another!

Sodom's *Partisan EP* x Schwarzbier from Desert Edge Brewery



Steamhammer
 Street: 11.23.2018

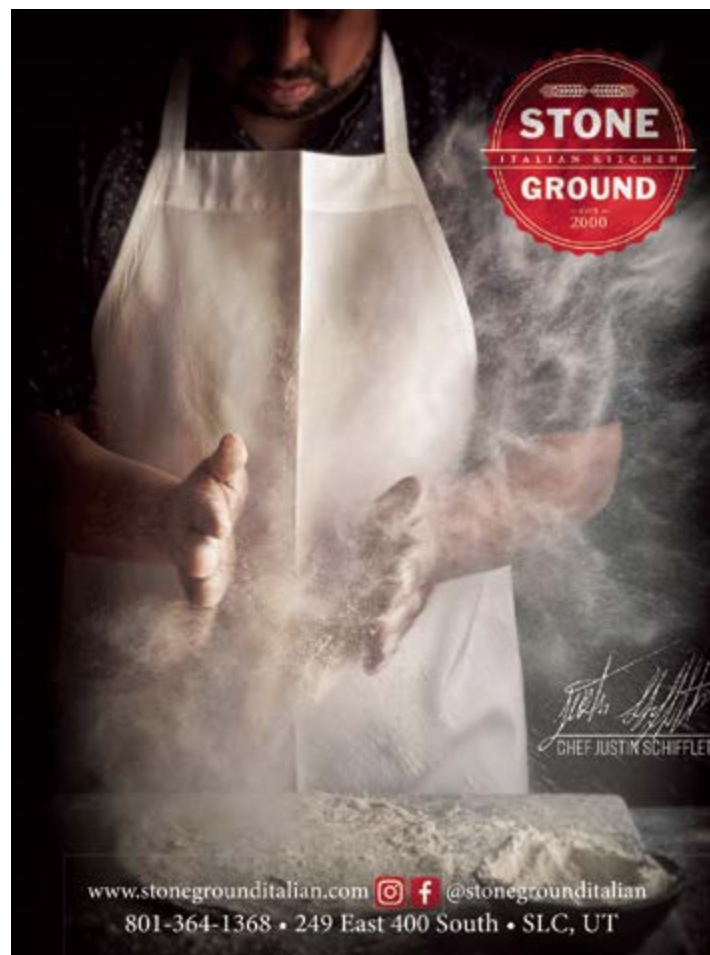
Partisan: Sodom are juggernauts! This EP packs in everything you love about this classic, German thrash metal band, featuring a blitzkrieg of four songs that are fast, aggressive and just angry as hell. Unlike the other two albums, there is no slow, ominous buildup—we get right to the massacre. The appropriately monikered **Angelripper**'s vocals are gripping and harsh while meshing perfectly with breakdowns led by fiery guitar work and **Husky**'s furious drumming. All of this, coupled with Angelripper's thunderous bass, is the apotheosis of this classic thrash metal band! The lyrics focus on war, anger, hate, death, darkness, power, evil and violence.

Schwarzbier: 4.7% – This traditional, German-style beer pours a deep, dark ruby-brown (nearing black) with a creamy, light beige head with soapy lacing that clings to the glass. It showcases aromas of freshly baked multigrain bread, light coffee, hints of dark chocolate, light liquid smoke and soft caramel. This *Desert Edge* brew features flavors of dark-toasted, hearty bread, dark-roasted malts, walnut, light coffee, smoky oak and soft toffee. All of this is delivered in a medium-bodied and moderately carbonated brew; it's toasty, smoky and crisp with a dry finish.

Overall pairing: This is that classic Sodom sound and, as such, requires a classic German schwarzbier! Angelripper's harsh and gravelly vocals lend themselves well to the smokiness of the beer, while the meaty metal backbone is perfect with the maltier, toastier notes.

Hails and cheers!

Check out more detailed metal-and-craft beer pairings from *Brews and Tunes* at his site or [@theoriginalbrewsandtunes](https://www.facebook.com/theoriginalbrewsandtunes) on Facebook, [@BrewsandTunes](https://twitter.com/BrewsandTunes) on Twitter and [@brews_and_tunes](https://www.instagram.com/brews_and_tunes) on Instagram.



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The Densest Brewery Path in SLC

Taking a “beercation” is a heck of a lot of fun! We’ve traveled to some of the best areas in the United States for beer, and we know the value of having numerous breweries in a given vicinity. First, who doesn’t love the ability to walk from brewery to brewery? It’s just plain fun to check out ample amounts of frothy goodness. And it’s generally a safer experience because you’re not getting behind the wheel. One of the greatest cities we have visited is Fort Collins, Colorado, because it fits this mold—a ton of excellent beer all within striking distance of each other.

This brings us to an area of Salt Lake City that is quickly on its way to becoming our golden row. The 1.3-mile route between *Epic Brewing Company* and *Kiitos Brewing* is full of some of our state’s best beer and places to hang out and grab a pint. According to Google Maps, to hit all the listed breweries, it should only be about a 26-minute walk. However, there is a good chance you won’t be walking it—you might get stuck at a favorite along the way. Or, if you need to hail a ride, the price of a rideshare should be reasonable.

Epic Brewing Company

Location: 825 S. State St.

Selection: *Epic Brewing* has an all-star selection of premium beer. Their selection ranges from classic lagers to killer IPAs—and, of course, one of the most consistent barrel-aging programs producing highly sought-after sours and stouts. You can get all of these in their cozy taproom or take some from the to-go cold cases.

Special Events: Every week, *Epic* drops a new high-point growler. These beers are usually a specialty brew or a cool variation of a classic beer. You’ll want to bring in your own growler to save on the extra cost of replacing it.

Try this Beer: Big Bad Baptist (and all its variants),



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the Brainless Series and the recently released 500-calorie Super IPA Me.

Proper Brewing Company

Location: 857 S. Main St.

Selection: *Proper Brewing* excels in myriad different styles of beer. They are usually one of the first to brew a beer from the depths of the oldest recipe books. And while they brew within purist traditions, they also came along for the trendy hazy/juicy IPA ride.

Special Events: Trivia hosted by **The Trivia Factory** every Tuesday night, and Wednesday’s *Karaoke That Doesn’t Suck* doesn’t suck! Pair these with the assortment of games and a bite from *Proper Burger*, and you have a great night out.

Try this Beer: Czech Your Head Pilsner is whatcha, whatcha, want! Revenge Double IPA, Lake Effect and its fruity version, Lei Effect.

T.F. Brewing

Location: 936 S. 300 West

Selection: This family-owned and -operated brewery is a great place to grab old-school, German-influenced beer. With plenty of lagers and ales on tap, there is sure to be something for everyone. Besides, there is something crazy satisfying drinking from a tall-ass, 0.5L T.F. glass.

Special Events: Hosting a variety of food trucks, this is a wonderful place to experience great beer and tasty food. Wednesday night is game night hosted by *Ales and Allies* once social-distancing ends. It’s become a popular draw, bringing in the crowds.

Try this Beer: We drink a ton of Granary Kellerbier because it’s great! Ferda IPA is a standout. If you plan well, you show up on a special-release day.

The route among the breweries of *Kiitos*, *Fisher*, *Templin*, *Proper* and *Epic* comprises the densest brewery path in SLC.

A. Fisher Brewing Co.

Location: 320 W. 800 South

Selection: *Fisher Brewing* specializes in its ever-rotating beer on tap. They also feature a few high-point beers to take with you. It’s a fun atmosphere that reminds us of many breweries we have visited out of state.

Special Events: *Fisher* is a happening place! The only time this place doesn’t seem to be filled with patrons is the first thing when the doors open. If you are looking for a social hot spot, look no further. Another leader in symbiotic relationships with the food-truck nation, there are plenty of refreshing brews and nummy eats.

Try this Beer: You must try the Fisher Beer, but it’s not always available because of its popularity. If it’s there, grab it. Otherwise, any of the rotating pale ales featuring different hop blends.

Kiitos Brewing

Location: 608 W. 700 South

Selection: *Kiitos* is the place to find everything. Always keeping up with the latest trends in the craft beer world is a specialty for this last stop on the tour. Crisp and refreshing pilsners are seated right next to unfiltered hoppy beer and any kettle sour in between.

Special Events: *Kiitos’* taproom is boarded by more than a few pinball machines. You can grab a great beer and try your hand at getting the top score. Seating is great, as it allows you to interact easily with your group.

Try this Beer: The award-winning Coffee Cream Ale, Blackberry Sour and Coconut Stout are all super tasty!

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In Summary

This condensed section of Salt Lake City’s craft beer scene houses some of our state’s greatest breweries. You will enjoy the great selection of high-quality beer at each location. In addition, many have great entertainment options and awesome food. As of now, this 1.3 miles, or a brisk 26-minute walk, is one of our treasured, jam-packed beer pathways. Next up is the rapidly growing area of *Grid City Beer Works* to *Level Crossing Brewing Co.* Happy beer-hunting!



Pink Boots' Tap Takeovers

By Avrey Evans
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There are few people as passionate about beer as the ladies at Pink Boots Society, an organization subverting the boys clubs through their love of the craft. A collective of female brewers, Pink Boots is a national organization with chapters all over the world. The Utah chapter is especially prolific, as the state has one of the largest female presences in beer production in the country. On a Saturday afternoon, I caught up with this badass gang of ladies as they prepared for their *Tap Takeover* hosted by *Mountain West Cider* on April 5. Unfortunately, due to the health and safety concerns related to COVID-19 (Coronavirus), the event had been canceled after the time of this interview. Instead, **Jacque King**, full-time Head Brewer of Research and Development at *Roosters* and longtime member of the organization says, "We will also have smaller tap takeovers at bars throughout the state, thus keeping everything below 100 people."

Pink Boots has worked with various breweries around the state, creating tasty new brews with their special hops blend. April's *Tap Takeover* at *Mountain West* was intended to be the first time they put together a public event. Helping organize the takeover were King, **Eleanor Lewis** of *Proper Brewing* and **Jamie Burnham** of *Kiitos*. Hosting the event was *Mountain West*, a Wasatch-born cider company with a strong female presence in both staff and ownership. "They have always been a big supporter of Pink Boots and all of us ladies in the industry," says King. Strong, female-run companies are a big focus of the event, but Pink Boots' intention is also promoting collaboration in the industry as a whole.

"The idea [for a takeover] is for each brewery to brew a beer using the PBS hop blend, and then we can showcase all those beers," says Burnham. At least 15 different breweries are putting their own

particular spin on this year's Pink Boots-branded hops, a Yakima Chief Hops blend that is hand picked each year—the current adaptation comprising Loral, Idaho Gem, El Dorado and Azacca. I was let in on a few products in the works, and we can expect to see (and drink) everything from hibiscus-infused IPAs to red ales to Pink Boots' own zwickelbier. The only requirement is that brewers use the PBS hops blend, encouraging creativity and eccentricity in participants.

In addition to producing a variety of one-of-a-kind creations, Pink Boots' mission still maintains the spirit to build an intimate relationship between brewers and consumers. "We want that personal experience and for people to feel like they can talk to us and ask about breweries and what we're planning," says Lewis. Events that bring together all kinds of beer lovers enriches the community, and a female-focused event helps further diversify the male-dominated industry. "[The goal is] getting the idea out there that there is this society for women to be in the industry and also that women can be in the industry because a lot of women think this is not an accessible thing," says Lewis.

While Pink Boots planned to educate and collaborate with the community on April 5, they are also finding ways to have PBS beer purchases go back to the organization. Three dollars from every hop blend purchased goes back to Pink Boots, and a portion of the PBS Blend now being sold at *Proper Brewing* will be used to fundraise. Money raised goes toward Pink Boots' more pedagogical goals like scholarship funding.

"One of the big benefits of being a member is you can apply for scholarships, and they range from beer training like Cicerone training to more technical training, and they'll help you get that certification



Pink Boots Society members at their brew day at *Proper Brewing Co.* this past March.



for technical-brewing scholarships," says King. National scholarships allow members access to brewing knowledge where men are often the gatekeepers, further equalizing the field. One of the goals of the Utah PBS chapter is to create chapter-specific scholarships, giving members a better opportunity for offers.

Organizing events, pursuing educational opportunities and cultivating a community are labors of love for the women at Pink Boots, but it's easy to understand why they keep coming back for more. "We are starting to plan next year's [Tap Takeover] already, and it will be a true beer fest," says King. They have a damn-good time while they make delicious beer and learn from some of the best minds in the industry.

After our interview, I got to hang out with Pink Boots as they crafted their zwickelbier intended for the Takeover. The smell of fresh hops filled the room while the seductive words of **Marvin Gaye's** "Let's Get It On" played during the yeast-pitching process. "It's good luck!" someone said to me when I laughed at their provocative movements around the stainless steel vats. Having spent just a few hours with this group is enough to inspire an interest in brewing, and gives an exciting insight into how Utah's craft beer industry is progressing. Keep an eye out on PBS' social media platforms for more information on future Tap Takeovers at facebook.com/Pink-Boots-Society-Utah-Chapter-1991551214407669/.

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An Acronym for Salt Lake UnderGround, *SLUG Magazine's* mission is to amplify Salt Lake City's thriving alternative and underrepresented music, arts, lifestyle and events subcultures with thoughtful media coverage and exclusive event curation.

SLUG Mag recognizes the long history of racism and discrimination that continues to live in the independent arts and lifestyle communities we exist within and cover, not just here in Salt Lake but across the country. We're working internally to review our processes and practices to reevaluate whether we're truly accomplishing our core mission of diversity and inclusion across all the fields and disciplines we cover.

If you have any comments, questions or feedback for us, please reach out to our Executive Editor, Angela H. Brown, at: angela@slugmag.com.

FIFE BREWING Co.

By Austin Doty
rdotytwo@gmail.com

For years, the word “alcohol” and Utah haven’t been used in the same sentence without some sort of smirk or giggle. It’s always been this state at the end of a punchline when talking about a good place to get a drink. But with the ABV limit recently raised and a surge of breweries popping up in Salt Lake City, Utah is becoming harder to poke fun at, and drinkers are starting to realize that the state has something to offer. This is the precedent that Fife Brewing Co. wants to stand on as it comes into being and joins the ranks of SLC’s great local breweries.

Founded through **Bryan Wrigley’s Lotus Craft**—a branch of the bigger, *Lotus Company*—the real-estate mogul wanted a branch of his real-estate company to work in hospitality. *Lotus Craft* first found success in Ogden with *Ogden River Brewing*. It was at first a smaller endeavor attempting to achieve its funding through Kickstarter, but came up short. Fortunately, Wrigley’s company stepped in to help out, and today, the brewery thrives. Now Wrigley and *Lotus* want to find a similar success here in the valley.

Though *Fife* is heavily curated by *Lotus*, at its core is a group of people who are much more hands-on and, perhaps, more directly experienced with the intimate workings of a local brewery: **Doug Hofeling**, who’s acquired years of experience in the industry working for *Squatters* and *Wasatch Brewing*, works as the President of Hospitality for *Lotus Craft* and oversees the vision for the brewery; **Patrick Bourque** is the Head Brewer; and **Lauren Boyack**, who also worked for *Squatters* and *Wasatch*, is the Vice President of marketing for *Lotus Craft*. With their collective experience, they reside as the core of the project.

When talking about the vision and the brand of the brewery, Hofeling uses the term “bragging brewery.” He really wants to help propel the new identity of Utah

Continuing to talk about the vision of the project, they bring up the image of the bison and the bee—two ideas of the state that help elevate Utah above the stereotypes that too often define it.

“The bison and the bee—it’s kind of two ends of the spectrum, but it’s a very Utah story, right?” says Hofeling. “We’re the state of Deseret, the beehive. We also have bison native to the state, and there’s just something going on between those two [ideas] ... the delicate and the brute force, the large and the small, the loner and the hivemind. We feel that really tells a story how Utah is unique and unique in a really good way.” It’s an image that finds itself between the isolation found in the great outdoors of Utah and the hive mentality that seems to ripple all up and down the state.

When talking about the actual brews they’ll offer, the subject isn’t as concrete as their vision. It comes along as a much looser topic. Bourque, who will lead the brewing team, wants to leave a lot of room to experiment and then see where they end up. “Ultimately, the philosophy behind the beer is this idea of experimentation but with balance,” says Bourque. “The vision I see the beers going in is somewhat rotational. There’s not going to be a specific style or a specific 10 styles ... At the end of the day, any style can be done well if given the right amount of balance.” Rather than decide now what they want their flagship and most popular beers to be, Bourque wants to see what *Fife’s* customers will like and let them decide what brews will be made. “If consumers latch on to a recipe, there’s no reason not to make that recipe again,” says Bourque. “I think consumers these days, especially in this growing beer culture, they’re always looking for the interesting and new. I want to bring them that.”

It will be interesting to see where that strategy takes them, as well as how *Fife* will fit into the successful local-brewery scene here in Salt Lake City. They acknowledge that there is already a great collective of local breweries in the valley. They don’t want to fight for business with them as much as they want to join the community of thriving breweries and help continue to propel Utah into the great state that has great drinks, too.

Fife Brewing Co. plans to be open this July, pending social-distancing, and will be a fully open restaurant as well. For more information on the developing brewery, feel free to visit their facebook page. facebook.com/fifebrewingco.

as a place one can find a drink and use the brewery as something that takes itself seriously. Hofeling says, “People make fun of the state. A lot of times we’re a punchline, and those of us who live here know that’s so far from the truth ... We love this city and we’re sick of it being the butt of a joke ... That’s kind of our attitude. We don’t want to apologize. We don’t want to say, ‘Yeah, Utah could be better.’ We wanna show how great Utah is.” The motto of the brewery actually is “Love Your City,” and it sits well with what *Fife* is trying to accomplish.

Photo: lmsorenson.net

(L-R) Lotus Craft President of Hospitality Doug Hofeling and Head Brewer Patrick Bourque hope to give “Utah drinking” a new meaning through *Fife Brewery*.



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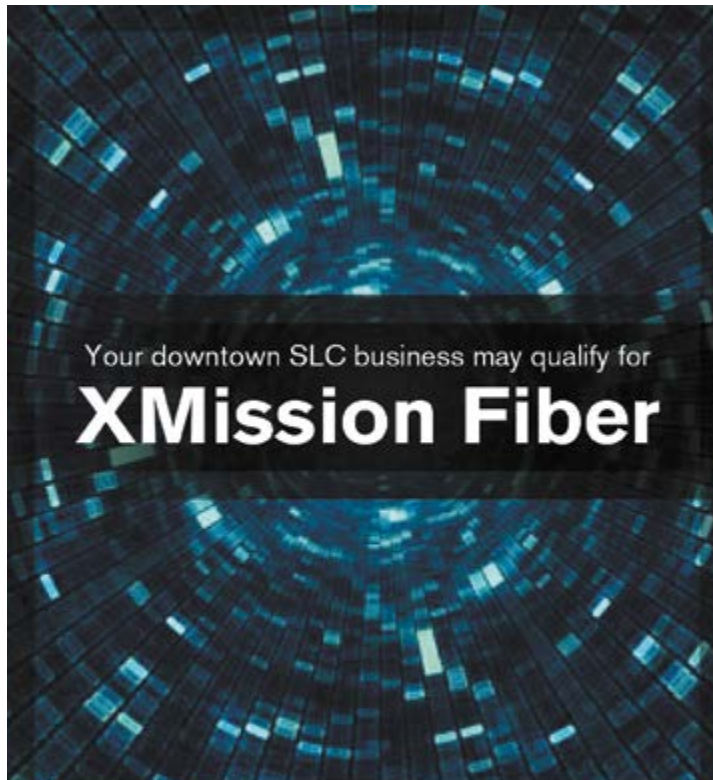


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OUT-NERD YOUR BEER-NERD FRIEND AT SLUG MAG'S BREWSTILLERY

BY RIO CONNELLY • GLOBALRICON@GMAIL.COM



You know that annoying beer-nerd friend everyone has? They swish some craft brew around in their mouth and blviate about the subtle notes of açai berry or papaya some super-hip brewer coaxed out of the latest experimental hop—or revel in obscure sour ales that take the enamel off your teeth and taste like paint thinner to your more “novice” palate. Attending a beer festival with one of these characters can be enough to make you quit drinking altogether—or worse, default to Bud Light just to see their horrified face.

I know this because I am that friend. I’ve worn that horrified look and swished beer around in my mouth with the best of ‘em. But after attending many beer festivals for over a decade, I’ve learned the error of my ways and now plan to use my beer-nerd powers for good. Consider this your guide to out-nerding your friend when indulging in the flavor smorgasbord at an event like *SLUG Mag’s* upcoming *Brewstillery*, tentatively on May 30. Here’s how to taste beer, common groups of flavors to look for and how to do it all with smug arrogance.

Brewstillery often showcases over 20 breweries and over 100 different beers, so it may seem overwhelming. Luckily, you don’t have to drink a full stein of everything just to keep up! Events mostly offer small, 1–4-ounce pours, providing attendees the chance to taste around five samples to every pint of beer you’d normally drink. Start slowly and determine how many you can have over the course of your whole afternoon or evening, pacing yourself accordingly. This isn’t a race, and if you want



Here’s how you can sniff n’ swish beer with the best of ‘em.

to show up your friend, it’s best to avoid palate fatigue, which occurs when your tongue becomes overwhelmed after hours of tasting complex, flavorful beverages.

There’s a right way to do tasting so that your friend knows you’re fully appreciating every ounce. Immediately after receiving your sample, stick your nose as deep in the glass as your face allows. Inhale loudly—exaggerate it, if you feel comfortable. Beer is carbonated, and when freshly poured, those popping, snapping bubbles will carry the aroma to your nose. Then, lift your glass up to the light: Admire the color and head formation. This prelude to tasting will show your experience and nerd pedigree.

Finally, sip the beer. Let it coat your mouth. Swallow, then breathe out. You’ll get much of the strongest flavors here. Feel free to try to articulate some of them now, and don’t stress it! There are no right or wrong answers. Humans and their tongues are all different, so beers are going to taste different; the nature of taste is totally subjective and is closely tied to memory and experience.

On the second sip, let the beer sit in your mouth slightly longer, breathing in a little before swallowing. Then begin spouting every flavor word that comes to mind, no matter how bizarre or obscure. Beer nerds pride themselves on claiming baffling and opaque tasting notes—have fun with it! An air of confidence is key to pulling this illusion off, so be forceful and assertive with your observations. If your nerd friend doesn’t find the same flavor, insinuate that the flavor is subtle and that their sense of taste maybe isn’t fine enough to discern it.

In case you’re not totally sure about your improv skills, let’s talk about some actual flavors you may find in the beers you try at *Brewstillery* and how to pick beers you’ll enjoy. Lengthy, exhausting tomes could be written on beer flavor. Instead, let’s work from what you already know you like. Do you love coffee or an 80%-cacao chocolate bar? Like your toast a little on the burnt side? Tastes present in these are similar to those found in dark-beer styles such as porters, stouts and brown ales. Use words like soot, char, French roast, mocha,

toffee and vanilla to describe these strong flavors and wow your friend.

Perhaps the most popular families of flavors in craft beer today are fruity ones. These can include citrus, like oranges or grapefruit; tropical, like mango or guava; stonefruit, like peach and apricot; or even berries, like blueberry and raspberry. These flavors can be found in a wide range of beers, from those that have actual fruit in them to IPAs and pale ales that derive such flavors from hops. Hazy, juicy or New England-style IPAs are specifically focused on these flavors. Just pick your favorite fruit salad, tiki cocktail or popsicle color and describe away! Your favorite brands of candy from childhood can be excellent descriptors here, so don’t be too shy to say that it tastes like Skittles or SweetTarts.

Those are brief explanations of some common beer flavors and are by no means exhaustive, but the point is to try to find analogs in your other tasting experiences. If a beer is sour, compare it to kombucha, yogurt or salad dressing. If it’s bitter, does it remind you of tea, Christmas trees or aromatic herbs? Does that crisp lager taste more like movie popcorn or saltine crackers? There are too many of these to list, so your ability to wipe the smug look off a beer nerd’s face is going to depend on being creative. Just remember to do so with an unearned sense of faith and conviction, and you’ll be ready for events like *SLUG Mag’s Brewstillery* on Saturday, May 30, at the *Utah State Fairpark* in the *Grand Building* (pending social-distancing). And if you’re paying too much attention to what I’ve been saying, I may have tricked you into becoming a beer nerd yourself.

BEER OF THE MONTH

By Chris and Sylvia Hollands

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sylvia.hollands@porchdrinking.com

Beer Name:

Dallas Alice

Brewery: Level Crossing

Brewing Company

ABV: 6.2%

Serving Style: 16-oz. can



Who would have thought *Level Crossing Brewing Company* founder **Mark Medura** has a bit of nostalgic romanticism in him? If you have the chance to speak with him about anything from whiskey to music and everything in between, it’s clear that he has a passion for the things that interest him. And this month’s beer, *Dallas Alice*, showcases this fact well. The Belgian-style blonde ale is named after a farm truck, which is itself named after a focal character in a **Little Feat** song, “Willin’.” When we heard about this tidbit, it was time to revisit the classic American rock band, who was most prominent during the ’70s. In the song, Alice is clearly on the mind of a truck driver: “I’d seen my pretty Alice in every head light/Alice, Dallas Alice.”

Medura found his Alice in a field and instantly knew the 1946 Chevy farm truck would be great repurposed as a concert stage. Now showcased as a key piece in *Level Crossing’s* taproom, this truck hosts musicians on a regular basis. The idea to name a beer after the truck that’s named after a character in a song from a band he loved had been there from the beginning. It was just a matter of

time before Medura and his Head Brewer, **Chris Detrick**, would put thought to action to make *Dallas Alice*, one of *Level Crossing’s* recent year-round editions.

Description:

“Click.” Snapping off a tall 16-ounce can from the four-pack holder is an excitingly familiar sound for a beer lover. Our can of *Dallas Alice* has a nice film of cold condensation coating the label. Droplets of water drizzled down the artwork, honoring the beer’s namesake truck. We pour the cold brew into a proper tulip glass and see that the beer is not as carbonated as most traditional Belgian/Belgian-style brews. The crystal-clear, bright-golden liquid forms a slightly thin head of white foam made from bubbles gravitating to the sides of the glass. On the nose, we pick up clean banana esters with semi-sweet bread. Deliciously cold, this beverage is delivered with a velvety-smooth mouthfeel, leaning well on the side of heavy cream in a world of skim milk. It’s not to say that the beer is heavy—as that’s quite the opposite of the truth—but that it’s rich and fulfilling. This Belgian-style blonde ale is a beer with big flavors. At 6.2% ABV, this is the ultimate springtime refresher.

Overview:

Level Crossing Brewing Company is in an up-and-coming location that has plenty of planned growth. This growth should allow the brewery to continue to grow and expand as the foot traffic increases. *Level Crossing* has already exceeded initial expectations, and expansion is on the horizon as the demand for the beer continues to beat the forecast. Medura and Detrick are a solid combo in the craft beer world. From day one, the location has been beautiful and the beer tasty. In the upcoming months, the brewery expects to release several special, small-batch brews and, eventually, some barrel-aged products for patrons. Once again referencing Little Feat, “And you show me a sign. I’ll be willin’ to be movin’.”

Cheers!

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MARCH Meltdown

SLUG GAMES

2020 BRINGS THE
HEAT TO THE
SLOPES

Words by Steve Goemaat
stgoemaat@gmail.com

SLUG Games: Meltdown kicked off on Saturday, March 7, at Brighton Resort. This contest has been going down for 20 years, highlighting some of the best and brightest, oldest to youngest and most creative riding and skiing around. This event could not have happened if it were not for the likes of **Jared Winkler, Mouse** and the **Brighton Diggers** crew for getting the setup dialed in. Big thanks to *Hand out Gloves, IZM Apparel, Pit Viper Sunglasses, Treefort Lifestyles, SLUG Magazine* and *Wolfe Goggles* for keeping the stoke alive on hill for the event. Also, huge thanks to the likes of *Saga Outerwear, Armada Skis, Visit Salt Lake, Blue Copper Coffee, Board of Provo, Giro, Lolë, Milosport, Pig & A Jelly Jar, Porcupine Pub Bar & Grille, Save Our Canyons* and *Smith Optics* for the sponsorship support and helping to keep this event alive.



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1. Henry Hawkins, big spin.

2. Joey Fava, flipping, the jump.
4. Xander Cornaby, poking one out.

3. Jaromie Nolan, heelside grab.

5. Konnor Ralph, midair twist off the jump.

7. *SLUG Games* audiences watched the comp in groups, chilling on the snow near the Sponsor Village.

6. Jonathan Klutsch, rail slide.

8. Greyson Hawkins, heelside tuck.

Photos: LmSorenson.net

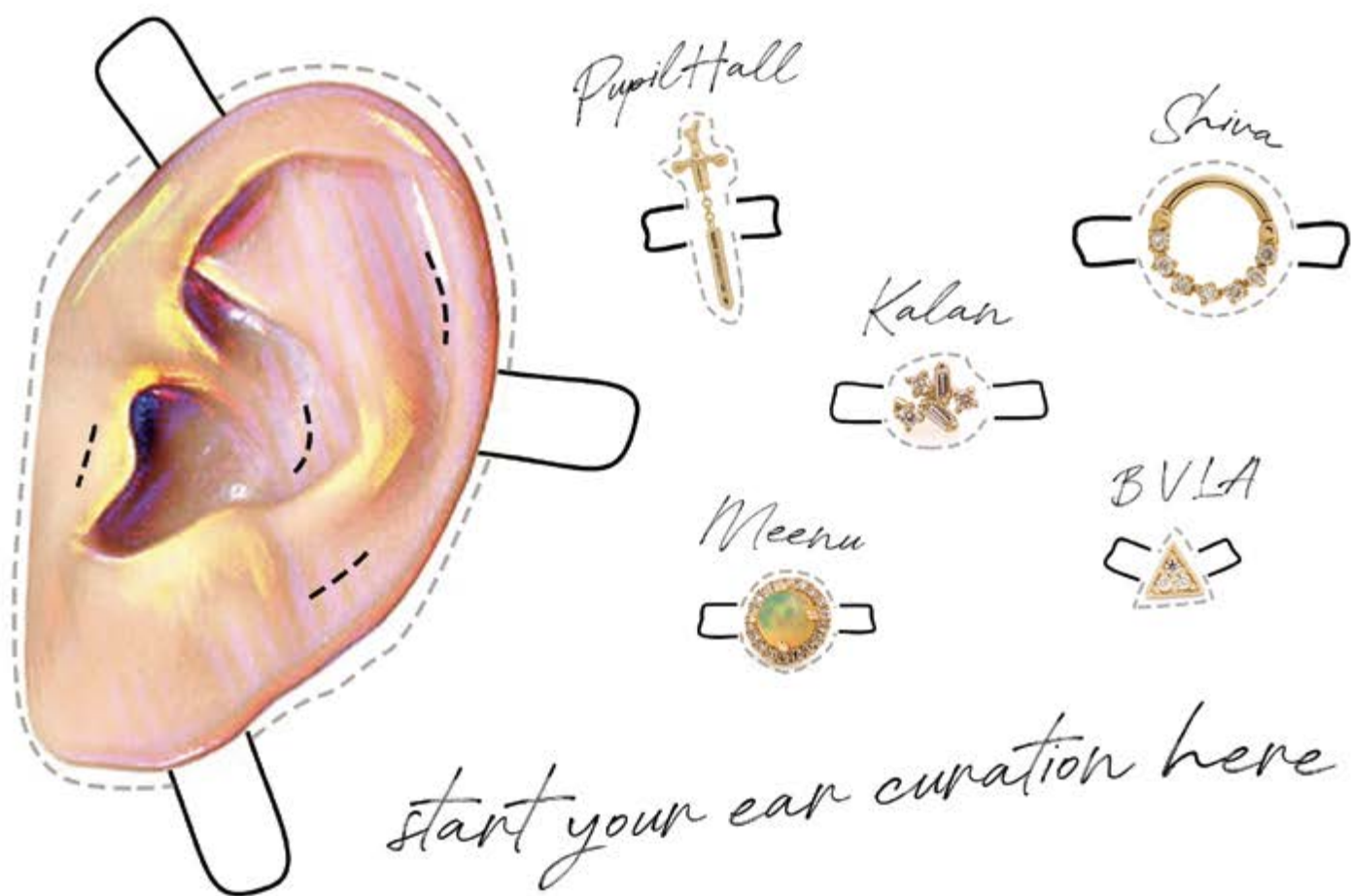
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By Mike Brown • mgb90210@gmail.com

Barf!

I've been a part of *SLUG* Mag's prominent *Beer Issue* since its inception. It seemed as natural as Natural Light that *SLUG* would theme such an issue. After all, the physical mag is basically a coffee-table coaster for about eight cold ones. This literary yeast has steeped its way to the top of the hops—countless reviews of brews while chugging and plugging our favorite suds with our buds. It's been a beautiful, toxic ride. But as with most beautiful things, there's usually a dark side.

I could write about the latest up-and-coming, allegedly awesome brewery. I could write about the death of 3.2 domestic brews in the state. I could write about some fabulous IPA with a hint of caramel that the next underage brewing genius whipped up in his dad's garage using only a single hot plate, a used pan from the DI and a car battery.

But instead, I wanted to address something that I don't think has been addressed in any *Beer Issue*, something I probably know more about than I actually know about beer. And trust me—I know a lot about beer. It's mostly yellow when it's good, it goes in my mouth and straight into my tummy, helps me take naps and makes me feel more attractive.

But there is a massive side effect to all this awesomeness—and it's not the hangover. Hangovers are exaggerated, in my opinion. The easiest way to combat a hangover is just stay drunk—works every time. No, I'm talking about the dreaded beer up-chuck. Call it what you want—call it by its proper name, vomit. Call it by its numerous slang terms: puke, barf, ralph, spew, chum, **Mike Abu**. Whatever you want to call it, we all know what I'm talking about.

I would like to start by saying that puking is a normal bodily function, and in regard to drinking beer, it can be controlled. It's fair to say we have all barfed at one point or another in our lives. Like, if I met someone who had legit never puked, that would be akin to meeting the Virgin Mary or some shit. But yeah, I think everyone has puked—like, **Beyoncé** has puked, **Brad Pitt**, **Donovan Mitchell**, **Madonna**.



Illustration: @samsherrill

Now that most beer in Utah's at a 5%-ABV baseline, it's likely to gut-punch people like Mike Brown into vomiting more often.

So let's not make this subject taboo. After years of working in the service industry revolving around liquor and beer, I've become numb to the grossness many associate with vomit. Like an ER doctor is to blood, I am to puke—just numb, for the most part, and not grossed out.

Regarding the *Beer Issue*, it's important that we address the fact that beer can make you puke. It's a sad reality, but one that needs to be addressed. There are a couple different kinds of beer pukes. There's the obvious one of where you just drank too much beer. Is there too much of a good thing? Yes, and the "I drank too much beer" puke is a frustrating one. I've done it more than once. And after sharing the embarrassment with the inanimate object that is my toilet bowl, all I really think of is the money I wasted on getting wasted.

But the other kind of beer puke isn't so bad and can actually make you the hero of the kegger party. It's the infamous puke-and-rally. Basically, that means you barf and just keep going, man. It will earn you endless amounts of scene points from frat boys across the land. The puke-and-rally usually happens when you just chug beer down the wrong tube. You probably won't even be drunk when you do this—we've all done this with water. But somehow, the beer foam just tickles your throat wrong, and the next thing you know, you're projecting onto the feet of that person you like.

I'd also like to address the best and worst places to empty your tummy. Best places other than the *SLUG* office? Hmm, let me think: I'd have to say work. First off, it means you were drinking at work, which is awesome. Second, it means you'll probably get sent home and can take a sick day.

Other best places to puke would be off of anything tall, like the top floor of a parking garage or off of a ski lift. I also harbor a personal fantasy of barfing while doing a zip line someday. If I lived in my perfect dreamworld, I'd puke out of a hot-air balloon at least once a week. Maybe someday, Mike Brown, maybe someday ...

Worst places to puke? Work. Because you might get fired, and they would know you were drinking on the clock. Anytime you puke at a Mormon family gathering is bad, too—I've had to use the "I have food poisoning" excuse more than once around my Mormon fam. Anywhere not near a toilet sucks, too, like in your car—that's a bad one.

But let's not focus too much on the negatives here. One gleaming positive of the beer barf is the fact that it will indeed ease your hangover the next day. If you get those puke demons out of your system, it can actually go a long way. Trust me: I'm a puke expert.

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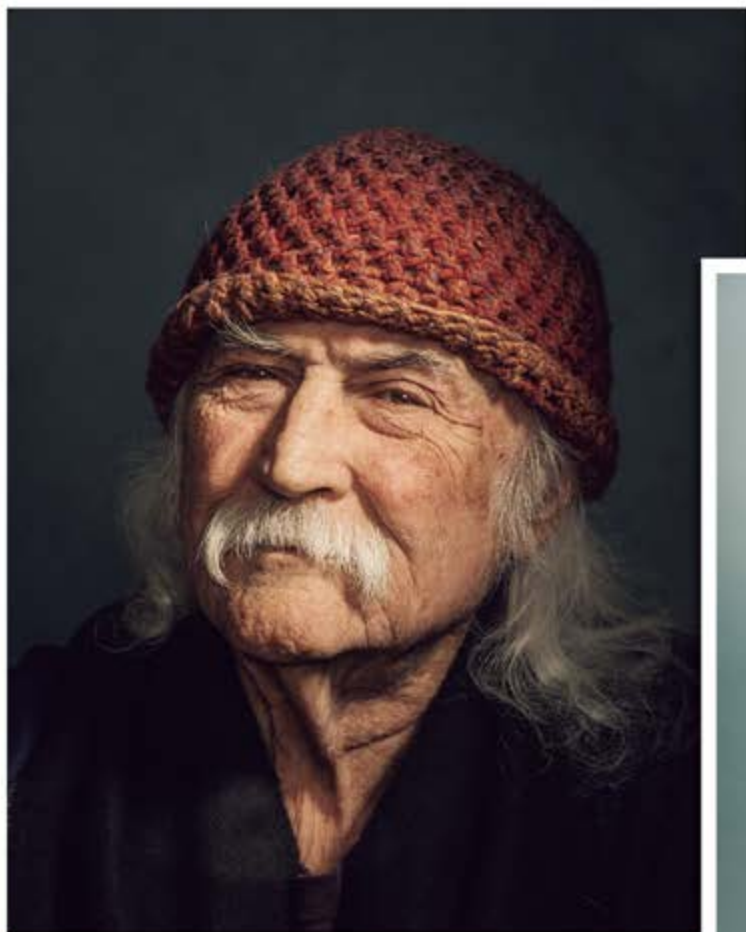
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FOR PORTRAITURE, MY GO-TO CAMERA IS THE FUJIFILM GFX 50S

I learned early on that I was drawn to photographing people. I really dig the challenge of trying to show a glimpse into someone's personality in a single portrait. For me, research is always a huge part of preparing for a portrait session. I like to find out as much about the person as I can and that informs my approach. From there, I come up with a solid plan for what I want to do, whether it's drawing up lighting diagrams or trying to incorporate their environment. I also like to arrive early and leave plenty of time to set up and dial-in the lighting without being rushed. Having a plan is important, but you also need to be flexible if something better presents itself. A lot of times, that's when you can create something extraordinary. Having all the technical aspects handled beforehand allows you to switch gears when the subject arrives and focus your energy on working with them. I like to spend some time talking with them and getting to know them a bit. I really make an effort to make them feel comfortable, and a huge part of that is creating a relaxed atmosphere. I like to walk them through what my goal is for the shoot, but also let them know that I'm open to any ideas they have.

For portraiture, my go-to camera is the Fujifilm GFX 50S. Working with a medium format camera tends to slow you down a bit, but the GFX 50S is quick and smooth. I especially love the image quality and how accurate the autofocus is.

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