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CONTRIBUTOR LIMELIGHT

Avrey Evans – Contributing Writer, Copy Editor

Starting off as an Editorial Intern in the fall of 2019, Avrey Evans has had her turn in many crucial roles here at *SLUG Magazine*. As a contributing writer and copy editor in addition to her year-long internship, Evans has graced our publication with her talents and voice both on paper and behind the scenes. As a local bartender at *Post Office Place*, Evans brings her professional insight to the team through her coverage of the spirits industry and local bar scene. In this issue, check out her feature on **The Bar Project** on pg. 6, where she delights us with her playful prose and knowledge for the local spirits industry. While Evans' internship has recently reached its end, we feel blessed to keep Evans's writing and editing skills on the team!



ABOUT THE COVER: By and for the people, Utah's service-industry workers are the backbone of our healthy, growing beer and spirits industries. In the spirit of the proletariat, cover artist **Ryan Perkins** appropriates a Soviet-era propaganda motif. See more of Perkins' work on Instagram @bigfunslc.

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(L-R) Clint Jones and Greg Poirier opened *Heber Valley Brewing* as a means of creating a casual "community hang-out" that they felt was missing from their rapidly growing valley town.

Photo: John Barkiple

IN ANOTHER VALLEY

By Audrey Lockie • audrey@slugmag.com

HEBER VALLEY BREWING COMPANY

Anyone who's lived within the Salt Lake Valley can attest to the healthy well of craft breweries and taprooms popping up over the last decade. Our neighbors to the east, however, have not received such a bounty. The Heber Valley is growing with intensity and fervor, but a solid craft brewery was, for a long time, absent from the county's culture. To help remedy this lack, *Heber Valley Brewing*, the passion project of former Olympic ski athletes and coaches **Clint Jones** and **Greg Poirier**, opened its doors in August of 2019. Despite just cracking their one-year anniversary, *Heber Valley* is already providing its namesake community with a relaxed, modest and honest brewery experience.

Jones and Poirier met when the latter hired the former onto the coaching staff of his ski-jumping and nordic combined team. A solid friendship eventually led the pair to the joint decision to switch their profession to another arena. "[We were] saying how this valley is growing and how cool it would be to have a brewery here in Heber," says Poirier. "Knowing that he has a huge passion for brewing and knowing that I like to drink beer ([I've been] a professional beer drinker for about 20 years) we just thought this valley was really ready."

Given its proximity to some of the state's most revered skiing, mountain biking and fishing locales, *Heber Valley* aims to provide a sudsy home for both the residents and visitors, as well as offering a variety of events and theme nights (fly tying, Friday night music showcases and weekend food trucks among them) to accompany your brew. After closing their tap room for three months amid the first wave of the COVID-19 pandemic,

Heber Valley has reopened to the public and secured a full bar license, now offering wine and spirits from local comrades *Old Town Cellars* and *High West Distillery*, respectively.

But *Heber Valley Brewing* is still a haven for top-quality beer. Jones has been an avid home brewer for the last 13 years, but given their collective history in a non-beer field, the *Heber Valley* team approaches the craft beer and taproom world from a different angle than a number of brewers. "In my opinion, there are so many beers already on the market," says Poirier. "To try to compete is one thing. It's an admirable goal." Jones explains that their focus is instead on creating a sense of community in the Heber Valley. "I think for both of us, the priority is more to try to develop a better community hangout and fill that part before we worry about selling millions around the state," he says. "That's not the priority for us. It's doing good, small batches of beer."

When it comes to the beer, Jones looks toward simplicity. The *Heber Valley* team's shared winter sports past led the pair to spend a chunk of time in Europe—which of course—resulted in the consumption of a not insignificant dose of Belgian and German beers. "A big part of [the job is] traveling around with other coaches," says Jones. "You get to go to all kinds of cool places, spend a bunch of time in beer meccas like Germany and [you] get to enjoy some pretty cool beers that a lot of people don't get to see over here that often. I definitely have a big respect for a lot of those traditional styles." These homages to European beer history have resulted in a

number of the brewery's most popular offerings, such as the Cöld Fusion Kölsch or the rich and chocolaty So-Ho Stout.

While the traditions of brewing have been a guiding force in *Heber Valley's* first six months, the team are not without an edge for experimentation. From a Belgian brown ale with Biscoff cookies to a barrel-aged imperial stout, Jones has explored a variety of more nuanced and unorthodox takes on the classic European blends that frequent their taps. And the projects have only grown more ambitious as *Heber* pushes past their first birthday. The most exciting of these is a recent IPA sourced entirely from hops grown in the Heber Valley. On Sept. 1, "Everyone in the valley that either knows where the hops are or they're growing them at home ... [brought] them in, then [we] brewed a more locally grown, wild-hop beer," says Jones.

I took home a four-pack sampler to give Heber's brews a try for myself—Cöld Fusion Kölsch, So-Ho Stout, Heber's Hazy IPA and Pole Line Pale Ale. While I might not have the most refined palate in the world, I'm happy to report that each of these four styles lived up to Jones' and Poirier's goals: While not revolutionary, the flavor of these beers is solid and perfect for sipping and casual enjoyment. They're certainly miles ahead of the dime-a-dozen big-names that grace many pub taps, and their clean, simple flavors give them a digestible edge missing from some of the stranger brews found in SLC's craft scene. Head to their site (hebervalleybrewing.com) for more information on new brews, events or other happenings at *Heber Valley Brewing*.

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COCKTAILS FROM YOUR KITCHEN: BECOME YOUR OWN MIXOLOGIST WITH

By Avrey Evans • avreyevans21@gmail.com || Photos by Bonneville Jones

The Bar Project co-owners **Ashley Pacheco** and **Brock Miskin** have mastered the art of creating an unforgettable experience. Whether they're behind the bar at various events around town or in front of a camera filming tutorials for their Cocktail in a Box series, these two know how to have a damn good time. Their business, The Bar Project, provides personalized bartending services to Utah locals, and their most recent project—the Nightcap—delivers a unique drinking experience to people across the country. As COVID-19 and quarantine drone on, Pacheco and Miskin are making sure you can drink in style from the comfort of your home.

Over their combined 25 years in the bar industry, Pacheco and Miskin have learned the ins and outs of Utah's drinking culture. After years of requests to bartend private events, the pair recognized an opportunity lingering right under their noses. In October 2019, Pacheco and Miskin joined forces to launch their entrepreneurial career, and soon after The Bar Project was born.

The business began as a bartending service for private events, and Pacheco remarks on how her creativity has flourished in this more intimate setting. "I think working with private events has allowed me to do my own thing, kind of experiment and have a little bit more freedom," she says. The relaxed environment at weddings, corporate events and celebrations creates a more personal relationship between bar staff and clientele—the polar opposite of the oftentimes stressful downtown bar scene.

Pacheco and Miskin had just taught their infant business how to walk when COVID shoved them to the ground. Almost overnight, their events demographic vanished, and the pair were left wondering if The Bar Project was a venture destined for a sweet but short lifespan. Instead of throwing a tantrum in the middle of a pandemic, Pacheco and Miskin decided to pivot their interest toward a market that expanded tremendously during quarantine: home drinkers.

In an effort to create a fun and safe drinking experience, the pair brainstormed the concept of their Cocktail in a Box series in April of this year. What started as an idea became a physical product shipped around the country in just four short weeks. The Cocktail in a Box, also known as the Nightcap series, contains locally sourced citrus, hand-made syrups, garnishes and one-of-a-kind recipes for delicious yet approachable cocktails. Physical recipe cards are supplemented with tutorials filmed by

Miskin and Pacheco showcasing step-by-step instructions and detailing everything from the proper use of bar tools to the correct timing of adding each ingredient.

While the tutorials are a fun way to teach consumers how to be their own mixologists, they also add a touch of Miskin and Pacheco's amusing idiosyncrasies. Pacheco describes the tutorials as a small-scale emulation of an in-person bar experience: "You get that local bar feel where you feel like he's across from you talking shit!" she says. Each box contains rotating recipes for three cocktails created by Pacheco and Miskin themselves, and they include enough ingredients to make 12 drinks altogether. The boxes can be ordered by themselves for \$50 each or as part of a six-month subscription for \$40/month.

Pacheco and Miskin's hands-on approach to bartending is reflected in their careful curation of each Nightcap box. Every month, the two combine their tastes and skills to produce unique libations that put a spin on classic favorites in an interesting and exciting way. "A good give and take with him [Miskin] and I is that we think so differently, and we've got really beautiful product out of it," says Pacheco. Cocktails for October's box consist of the refreshing vodka-based Porch Perfect, the zesty Baja Aurora best completed with a local tequila and a fruit-forward whiskey cocktail named the Bourberri. In compliance with Utah's strict liquor laws and in an effort to keep boxes affordable, spirits are not included in the Nightcap boxes. However, monthly emails from The Bar Project offer suggestions for the best Utah distilled liquors to add with each drink—all of which are perfectly delicious as mocktails as well!

"Dealing with a global catastrophe and figuring how to pivot the business where we still get to do what we love and be around people in one way or another has been huge for us as entrepreneurs," says Pacheco. As The Bar Project continues to develop, the pair plan to continue private bartending services as well as grow their Cocktail in a Box series to include homemade bitters and additional spirit-specific boxes.

While the world waits out the pandemic, there's comfort in finding ways to bring joy into our lives and homes—and it never hurts to get a little tipsy in the process! Keep up with The Bar Project by following their Instagram [@thebarprojectslc](https://www.instagram.com/thebarprojectslc) and sign up for your very own Nightcap box at thebarprojectslc.com.



The Bar Project's Nightcap series offers ingredients and recipes to help fancy your at-home cocktail experience.



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BEWILDERING BREWS

HOW ONE OF SALT LAKE'S NEWEST BREWERIES IS STANDING STEADY AND STANDING OUT



Paige Zuckerman
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Bewilder Brewing is one of the newest Utah breweries providing creative craft beers and clever edible pairings. At the helm are two seasoned beermakers who have weathered more than a few storms, **Ross Metzger** and **Cody McKendrick**. The now ubiquitous pivots we've all made to adapt to a weird, COVID-19 world are nothing strange to *Bewilder Brewing's* founding duo. "Our original business plan was designed to serve people that wanted to hang out in a cool space and have some food and beer," says Metzger. "That idea was flipped on its head overnight. With people needing to stay home, we had to look into avenues of packaging our beer and food faster than expected."

Contrary to non-local attributions, most Utahns know by now that our regional craft beer culture has been thriving for years. The growth has, in fact, felt like something of a decade-plus burst of young, innovative brewing operations that can be daunting to keep up with. Among the wave of artisan beer washing over our valley, it can be an ever-increasing challenge to offer new angles to the industry. Also the founders of *Salt City Brew Supply*, Metzger and McKendrick found a new edge with *Bewilder*. After opening a small brick-and-mortar in 2011 to better facilitate an original web forum for selling homebrew supplies, Metzger and McKendrick took cues from some of their brewing customer base to create their own brewery. Now a fresh and new gathering space, *Bewilder* offers a wide swathe of well-considered cuisine to pair with their seven-plus current craft brews.

Located in the renovated, 120-year-old *Western Electric Co.* building, *Bewilder* has found a way to bring new life to old spaces and offer more than just libations and eats. Metzger says the

past few years reflected a slowing in the trend of homebrewing, leading him and McKendrick to get creative in order to survive and thrive. "The homebrewing industry has been slowing down nationally for the last four years, so it finally gave us a little time to work on other projects like the brewery," he says.

Metzger values his *Bewilder* team comprises Chef **Justin Field** backed by **Patrick Reid** and **Carolotta (Carrie) Scheer** as full-time cooks and prep staff, **Sky Cook** as Front of House Manager, **Garrett Plummer**, **Kelly Downs** and **Meghan Cox** as full-time bartenders and several more part-time serving staff. Their roles capacitate *Bewilder's* integration of homebrew culture, offering interactive tours and community courses onsite. "We want to continue the cycle of learning about beer through tours, education, training and classes," says Metzger. "*Bewilder* has already been host to a **BJCP** (Beer Judge Certification Program) tasting exam ... and an **AHA** (American Homebrew Association)-sanctioned homebrew competition."

Bewilder has demarcated their specialties in the local brewery community. "One of our main foci is to produce traditional European beer styles as true to style as we can. Things like English Bitters and German Lagers," Metzger says. "We want to showcase to people just how diverse the world of beer is." *Bewilder* also knows how to bring a specific identity to their beers, which is an important aspect of setting themselves apart. "Much like grapes in winemaking, regional growing conditions impact flavors in grain and hops," says Metzger. "Using ingredients that come from the region the beer we're producing hails from will allow us to showcase the beer style in its best form."



Top: *Bewilder Brewing Co.*-founder Ross Metzger strives to lead the way in traditional European beer.

Bottom Left: A notorious Trent Call mural coats the side of *Bewilder Brewing*, serving as a beacon for those passing by.

Bewilder exists right in the heart of the city, and Metzger attests to his hopes for how they will thrive in the coming year. "We hope to help expand the walkable and fun Downtown area," he says. Metzger also says they had several intended growth ideas for *Bewilder* before social-distancing restrictions: "Overhauling the curbside appeal, adding an outdoor area for dogs and general beautification will be happening over the next several years," he says. "A cold case with fresh beer to go, a robust barrel-aging program, and a small amount of draft distribution is most likely coming sooner than later."

Metzger is currently hopeful for the nearer future, inclusive of the events unfolding. "Our extended outdoor seating will likely continue after the restrictions, since it is something we had on our long-term plan anyway," he says. "It's hard to say where things are going exactly, but we are giving it all we can to come up with new and creative ways to add value to *Bewilder*." *Bewilder* already offers take-out options for beer and food, an opportune alternative amid the current events of today. Their food shouldn't be missed either, especially their regional sausages. "They are handmade from scratch, in house, making them as close to what you can get if you were in that country yourself," Metzger says. "We want to rotate some of our food offerings at the same time as our Beer offerings."

Bewilder clearly has a lot to offer our city. The small pleasures offered by places like them (in whatever fashion we can acquire nowadays) feel particularly important as we take things one day at a time for a while. So give your love to the locals, pour yourself a glass of *Bewilder* beer and raise a toast to "the little guys" of our city's wonderful, small businesses helping make life a little bit more bright. Visit bewilderbrewing.com to learn more.

Photo: Dominic Jordan

As a joint effort to bring the flavors of traditional Japanese spirits to Utah drinkers, the collaborative duo of *Holystone Distilling* (holystonedistilling.com) and *Tsunami Restaurant & Sushi Bar* (tsunamiutah.com) introduces *Tsunami Shochu*, Utah's first locally made mugi-shochu. Popular for centuries, this mild and flexible Japanese spirit is distilled from a combination of rice, barley and koji, a popular mold that gives soy sauce its distinct umami flavor. *Tsunami Shochu* is also considered a "honkaku-shochu," which is only distilled once to maintain the original flavor of its ingredients. The resulting beverage goes well with tea, juice or a splash of hot or cold water, but it also makes a good base for a variety of cocktails and stands alone when served neat. Mugi-shochu's flavor profile resembles tequila or vodka, but with less bite and a subtle savory note.

Holystone Distilling is a relative newcomer to the Salt Lake distillery scene, having opened in 2019. *Holystone* was founded by Head Distiller **Ethan Miller**, Market Scout **Michael DeShazo** and Events Coordinator **Barbie Busch DeShazo**. Miller is a distinguished distiller, and *Holystone* has already made a name for itself with unique, small-batch offerings. In fact, *Holystone* won two awards at May 2019's *SLUG Mag Brewstillery* event. After introducing Bosun's Navy Strength Gin with Utah's highest available proof (114), the grape-based Perla Vodka and Salt Lake's first (legally made) Apparition Absinthe Verte, mugi-shochu was the next logical step.

Miller's relationship to shochu began during his time at *New Deal* in Portland, Oregon. After distilling the spirit with Founder **Tom Burkleaux**, he was disappointed by how hard it was to find in liquor stores he visited in the U.S. In 2018, he embarked on a geological coring expedition off the coast of Japan and sought out shochu whenever he stepped foot on solid ground. "I tried a wide variety in a several-weeks trip, from bars (the ones that let me in), restaurants and liquor stores where no one understood many of my words," says Miller. "I was a pale, long-haired, bearded giant that knew how to say 'hello' and how to order shochu."

For Miller, crafting an exclusive shochu for *Tsunami Sushi* meant bringing out the best of its unique ingredients and ancient tradition. "Shochu is a spirit that brings pride to the quality of its ingredients," he says. "I only distill it once (just as they did in the 16th century), and this is a unique and delicious challenge that demands I don't mess it up. The 'umami' quality that comes with this spirit is on a spiritual level for me, and I feel a responsibility to the ages while producing it."

Quality ingredients and tradition are also at the heart of *Tsunami Sushi*. "*Tsunami* was founded in 2002 with a deep respect for Japanese culinary traditions," says *Tsunami* Beverage Manager and Japanese Sake Advisor **Julie Hiatt**. "The owners also wanted to blend traditional Japanese ingredients and technique with non-Japanese flavors and products to create an innovative and exciting experience for Utah diners. It's rewarding when our guests take our recommendations



(L-R) *Tsunami Beverage Manager* and Japanese Sake Adviser Julie Hiatt and *Holystone Head Distiller* Ethan Miller celebrate each party's collaborative *Tsunami Shochu*.

TSUNAMI SHOCHU :

A HOLYSTONE DISTILLING AND TSUNAMI SUSHI COLLABORATION

By Tim Schoof • t.schoof7@gmail.com
Photos by John Barkiple



Tsunami Shochu.

Tsunami embraces the arrival of its new signature shochu with a twist on a classic cocktail. "A Chu-Hi, originally called 'shochu highball,' was first made in Tokyo in the 1940s using shochu, carbonated water and lemon juice," Hiatt says. "The *Tsunami Chu-Hi* uses yuzu (Japanese citrus) and orange juice instead of lemon juice. This is a refreshing cocktail that lends itself well to patio dining." The *Tsunami Chu-Hi* is just one way to enjoy *Tsunami's* namesake spirit, and it's perfectly at home on an adventurous and authentic menu. When *Tsunami* moved its headquarters to a new location with a room ideal for cultivating koji on rice for mugi-shochu, the opportunity was prime for Miller to lovingly craft this signature spirit. "We cooked the rice and Ethan worked his magic setting 'The Koji Room' to the temperature and humidity needed," she says. "Once the koji was cultivated, Ethan transferred it to the distillery to create the finished product."

and expand their culinary horizons. Shochu is something that many Utahns are not familiar with, and *Tsunami* is proud to offer the chance to try a locally made mugi-shochu."

This historic breakthrough in Utah distilling wasn't the first time Miller and Hiatt worked together. "I have known Ethan for a long time and have grown to trust his taste and distilling skills," Hiatt says. "When Ethan worked with *New Deal Distillery*, he introduced me to their Ginger Liqueur. *Tsunami* added the Sparkling Ginger Martini to the menu featuring the *New Deal* Ginger Liqueur. Ethan let me know that he wanted to make a shochu, and after tasting the *Holystone* Perla Vodka and Bosun's Navy Strength Gin, we saw this as a chance to work together to introduce our guests to *Holystone* and to a mugi-shochu."

The enthusiasm is mutual. "My friends at *Tsunami* have been helpful in bringing this about and dedicated a room to be the koji room at their headquarters," Miller says. "It is a small, simple room that allows me to maintain the humidity and temperature while growing and cultivating the koji on their quality rice. I can only hope that if a bottle of *Holystone Distilling* *Tsunami Shochu* ended up in Japan, that a Toji (Master Distiller of Shochu) would enjoy it and call it 'otsu-ru' ('the real thing')."

Tsunami Shochu is currently available by the bottle at *Holystone Distilling* in Murray and by the glass at all five *Tsunami Sushi* locations.



Illustration: Andrew Colin Beck

Breweries *Strap Tank* and *Zion Brewery* have cultivated enough success to suffuse different parts of Utah with craft beer.

TRAILBLAZING BREWERIES OF UTAH

STRAP TANK BREWERY AND ZION BREWERY

By Ali Shimkus | alishimkus@gmail.com

If finding a good brew outside of the Salt Lake metro area is a challenge, *Strap Tank Brewery* of Springville, and *Zion Brewery* at the mouth of *Zion National Park* in Springdale, have the solution. Both *Strap Tank* and *Zion Brewery* have been paving the way as bastions of good brews in their respective towns. Their successes prove that the thirst for beer in Utah is real, as both breweries expanded to second locations in 2020: the Silicon Slopes of Lehi for *Strap Tank* and St. George for *Zion Brewery*.

Derik DeBoard, Head Brewer at *Strap Tank Brewery*'s Lehi location, is new to his role but is no stranger to brewing. After leaving the military 10 years ago, DeBoard has immersed himself in brewing culture, having worked for *Uinta Brewery* and the *Utah Brewers Co-Operative* for *Squatters* and *Wasatch Brewery*. "For me, moving into the leadership position was quite easy," he says. "I've been moved into these types of positions often and I was ready for the challenge. I want to focus on bringing more customers into the two *Strap Tank* locations with new and exciting beer." Along with **Julia Shuler**, Lead Brewer of *Strap Tank*'s Springville location, DeBoard plans on expanding on *Strap Tank*'s already diverse menu of brews, which currently includes the popular Pineapple Hopsicle, a hazy pale ale brewed with Sabro hops and pineapple, and the HotRod, a roasted-green chile twist on a Mexican-style lager.

The Springville location of *Strap Tank Brewery* shares a parking lot and an affinity for motorcycle culture with *Legends Motorcycles Museum*, drawing in a mix of locals and motorcycle enthusiasts looking for an exceptional gastropub experience. For DeBoard, the newly established Lehi location has a similar draw as a unique,

standalone brewery in the quickly growing Silicon Slopes area.

"The experience is actually quite different between the two locations," DeBoard says. "Each of the restaurants do different food specials daily. Springville is set up nicely for a cooler patio environment and specializes more on the kettle sour styles of beer. Lehi has a fantastic upstairs patio to overlook Utah County and tends to do more lager and fruited styles of beer."

Farther down south, *Zion Brewery* has been operating at the mouth of *Zion National Park* since 2008, giving tourists and locals a place to gather and drink a local beer after a day of hitting the trails. "We get to work in one of the most beautiful places in the world, so I think that is an advantage," says **Cris Pace**, Owner and Manager of *Zion Brewery* since 2012. For Pace, the success has come from the great feedback, atmosphere and events such as the *Zion Canyon Beer Festival* in 2019. Presented by *Zion Brewery* and featuring 10 breweries from around the state, all of the festival's proceeds went to the *Zion Forever Project*, winning over tourists and locals alike. For Pace, having the strong relationship and proximity to *Zion National Park* has made *Zion Brewery* a destination in itself.

"I think part of traveling, for a lot of people, includes a stop at the local pub," he says. "Although Springdale has always had some amazing restaurants, we have given them a place to grab a beer after or before a hike." With locally sourced ingredients and live music, *Zion Brewery* has become an oasis of nightlife near *Zion National Park*.

Zion Brewery's success in Springdale has led to the expansion of a multi-floor, microbrew experience in St. George. "We had always been looking to have a second location in St. George. When we found out the city was looking to sell the old fire station, we jumped at the chance," says Pace. The St. George location, known as *Station II*, is located at 142 N. Main St. and features a patio, game room, lounge and bar. Open 4–11 p.m. daily, *Station II* doesn't serve food (unlike the Springdale location), but there will be plenty of activities and food trucks while still providing the same excellent beer, such as the seasonal Foray Pomegranate and the ever-popular Juicy IPA. Judging by *Station II*'s overwhelmingly positive reviews, the presence of a microbrew hangout in St. George is long overdue.

The successes and expansions for both *Strap Tank Brewery* and *Zion Brewery* prove that the demand for good craft beers exist outside of Salt Lake City. For Pace, breaking the mold for breweries in both Springdale and St. George is all part of an imminent perception shift. "We do have a large community of non-drinkers, but we also have a lot of beer enthusiasts and tourists," he says. "We are providing a service for them that they enjoy, and, over time, the perception will change." The new Lehi location is located at 3661 N. Outlet Pkwy. (near the outlets at *Traverse Mountain*) and is open 11 a.m.–10 p.m. weekdays, 11 a.m.–11 p.m. Friday and Saturday, and 10 a.m.–9 p.m. on Sundays. Both locations feature eight core beers, four seasonal/brewer's choices and a line of sodas catering to beer aficionados and non-drinkers alike. Both *Strap Tank Brewery*'s and *Zion Brewery*'s respective successes in Springville, Lehi, Springdale and St. George have challenged the notion that Utah, as a state, is strictly for teetotalers.



Koi

PIERCING STUDIO

1301 South 900 East Salt Lake City



By Audrey Lockie • audrey@slugmag.com || Photos By @tbzdphoto

For our April *Local Beer* issue, longtime *SLUG* beer writers **Chris** and **Sylvia Hollands** teamed up with Ogden's **The Meista** for a fantastic list of metal albums to pair with sudsy libations from local breweries. For the sequel/spinoff, we're looking at four locally distilled spirits and pairing them with excellent albums of experimental music. Whether your preference is for sweeter whiskeys or flavor-explosive gins, **AACM**-indebted improvised music or room-filling drone works, hopefully you'll find some worthy combinations that celebrate the arts of spirit creation and boundary-pushing music making in equal measures.



Beehive Distilling – Jack Rabbit Gin

**Hear in Now –
Not Living in Fear**
(International Anthem,
2017)

The Jack Rabbit Gin's botanical notes jump out at you from the first sniff. Distilled with juniper, sage and rose petals, this fruity and earthy blend masks any bitter bite from the alcoholic content contained within. Upon sipping, this savory sweetness is taken to further depths by a warm undertone that almost resembles freshly baked bread. And for its higher (90) proof, the Jack Rabbit is surprisingly palatable, mixing its diverse tasting notes into a single flavor that soothes like herbal tea.

This mix of approachability and vibrancy finds its analog through *Hear in Now*'s excellent 2017 record, *Not Living in Fear*. Like the delicate dance between the three star botanicals of *Beehive*'s Jack Rabbit, the trio of **Mazz Swift** (violin/voice), **Tomeka Reid** (cello) and **Silvia Bolognesi** (double bass) blend their woody string tones into a singing mass of intertwaving lines, tumbling over and between each other in a brilliant dance. Many of the compositions feature a modal

folksiness, as in the lilting strut of the Swift-penned "Leaving Livorno" or the grooving bassline of Bolognesi's "Circle."

But beneath these tunes are a web of compositional and improvisational oddities. In particular, standout solos from Bolognesi on "Requiem for Charlie Haden" and Reid on "Transit" show a penchant for wild dissonance and improvisational fire. The title track, featuring vocals from **Dee Alexander**, bounces along an odd metric groove with the instrumental trio engaging in some head-spinning chromatic interplay, and "Prayer for Wadud" uses a low-end lament as a base for a positively explosive cadenza from Swift.

The Jack Rabbit Gin is a crisp, complex spirit in much the same way as *Hear in Now*: three technically astounding musicians cycling through a web of experimental forms and characters. But neither are reserved for connoisseurs of their respective mediums. Just like *Beehive*'s Jack Rabbit Gin has an honest sippability missing from more biting gins, *Not Living in Fear* excels in its blend of elegance and experimentation.



Distillery 36 – Spiced Brigham Rum

Lucrecia Dalt – Anticlines
(RVNG INTL., 2018)

Some might view the synthesized tones of Lucrecia Dalt's *Anticlines* as cold and mechanical, but I've always heard a certain warmth in her spare soundscapes. While the blipping synthesizers that meander along through "Analogue Mountains" carry a mechanized dissonance, the track has a sinister strut that feels inviting rather than distancing. Further, the brief "Eclipsed Subject" drags a distorted sample of a solitary voice singing a modal melody, giving the impression of a perturbed future humanity attempting to recall the comfort of religious hymns and breaking down in real time as the memory fades.

Even more than this musical warmth, Dalt's spoken word on *Anticlines* places the body and all its sweaty functions at the forefront. "I wanted to fill you up with my exhalations / And drink out all your flesh / But keep your bones and skin still flawless," she intones on opening track "Edge," immediately throwing listeners into a vat of hot skin and overworked organs. The steaming desires continue on the stuttering "Concentric Nothings": "Let my system /

Swallow its own / System / Let my breath / Move outward / In concentric / Nothings."

Alongside this strange, feverish music, I'd reach for a darker, warmer spirit along the likes of the Brigham Spiced Rum. This spiced sibling of *Distillery 36*'s classic clear rum is a toasty, vibrant spirit, with wintery spices such as nutmeg and vanilla working their way through the mix. Underneath all of these complex flavors is a sustained brown sugar taste, a more reserved sweetness that keeps the Brigham Spiced Rum from teetering into saccharine territory.

Dalt's *Anticlines* thus lives in a world beyond our own, where her surrealist spoken word and space-age electronics search for something beyond our reality. With its mystical sweetness and sublimely tangible subject matter, *Anticlines* serves as a monument to the breaking down of messy physicality. *Distillery 36*'s Spiced Brigham Rum might not have the same deconstructionist aims, but its dense spice mix works its way through your senses in a similarly all-consuming manner. Both are warm and sugary enough to count as a treat, though not so much that they lose their fiery, bewildering edge.



High West Distillery – Double Rye!

More Eaze – Mari
(Orange Milk, 2020)

I'll lay my bias out: *High West*'s Double Rye! is my favorite spirit distilled in Utah. It features all of whiskey's warm flavors undercut with a rich and caramelly taste, expertly balancing notes of spiciness and sweetness and cutting away any bits of bitterness into a soft, fuzzy finish. Alongside the overt, cooked-sugar flavor, there's an almost fruity lightness to the Double Rye! similar to a hearty cheese topped with bits of berries.

The comfort of the Double Rye! sits neatly alongside Mari Maurice's latest as *More Eaze*, the bubbly and bombastic *Mari*. From the tight, lilting melody of "talk" on, the music on *Mari* exudes a childlike euphoria of re-remembrance. Throughout the record, intimate, pitch-shifted vocals weave in and out of synth-led pop music's scattered shells, giving the music feelings at once nostalgic and futuristic.

On "progress in therapy (ft. **claire rousay**)," exuberant synthesizer melodies jut into galloping drums while whispered voices creep under the mix with startling closeness, and the sparkling "witness" reaches

for a lullaby-like progression. Mari's vocals stretch across the mix in a plaintive yearn as the track opens up into a distorted anthem, all before fading away through a distant, piano-string elegy. Much of *Mari* excels in this kind of breakneck emotional flitting, feeling simultaneously sorrowful and ecstatic, hopeful and lamenting.

Some tracks cut down on this directional approach and layer these potentially contradicting emotions on top of each other, as on the touching "gender dysphoria trauma bonding (ft. **amulets**)."

The track mostly floats along a midtempo loop, but blends Mari's vocals into a stately percussion thrum and a balladic synth riff, funneling all of *Mari*'s contrasts into a single second.

Both *High West*'s Double Rye! and *More Eaze*'s *Mari* exude a joyousness that feels unreal and otherworldly. On **Seth Graham**'s cover for *Mari*, opalescent 3D shapes float alongside a puffy cloud in a starkly clear digital sky; On Double Rye's label, a silhouetted cowboy figure stares out over a blur of warm oranges and yellows. Neither image calls upon our own time and place, but in this pairing, we can temporarily live in these pastoral fantasies.



Ogden's Own Distillery – Five Wives Vodka

Éliane Radigue – Œuvres électroniques
(INA-GRM, 2018)

When it comes to Utah-distilled vodka, you can never go wrong with the classic Five Wives blend from *Ogden's Own Distillery*. The distilling water is sourced from a remote spring, resulting in a spirit that emphasizes vodka's smooth and clean characteristics. A whiff of Five Wives eschews any acetone-ridden smell, and sipping this spirit offers a nearly refreshing experience. Like high-end mineral water, Fives Wives sits clean on your palette, with just the tiniest bite and a sweetness that lingers on your tongue seconds after swallowing.

A worthy pairing for this stoically simple spirit is the GRM's essential box set collecting the French composer Éliane Radigue's electronic works from 1971 to 2000. Across *Œuvres électroniques*' 14 discs, Radigue's synthesizer-based drone pieces immerse listeners in baths of sound that teethe with tenacity. Especially on some of her landmark works (2002's *Adnos I-III* and 1998's *Trilogie de la Mort*), her compositions often consist of little more than

a few oscillating synthesizer tones. Radigue's music floats along at low volumes and with languorous harmonic rhythms, moving with such a glacial pace that each minute gesture feels like the strike of a bell tower.

In addition to these three-hour excursions, *Œuvres électroniques* offers a number of earlier experiments, including the full version of 1983's narrative-driven *Les Chants De Milarepa*, featuring the voices of **Lama Kunga Rinpoche** and **Robert Ashley** atop Radigue's austere synthesizers. The boxed set closes with "L'île re-sonate," a 3-part wash of sound that distills Radigue's greatness into a neat hour.

There's a radical emptiness to both Radigue's music and Five Wives Vodka. Surface level encounters with either side of this pairing might resemble staring at a blank canvas, but deeper engagement with both (and especially when imbibed together) is like peering in so close that you notice the nuances of each thread; an expression so faint and unobtrusive that it becomes something uniquely pure. And with 14 hours of music to work through, *Œuvres électroniques* is a perfect partner for downing a whole bottle of Fives Wives (though hopefully not in one sitting).

FOOD TRUCKS, SAFETY AND UTAH BEER WAY COOLER THAN CORONA

By Tim Kronenberg • Tkronenberg10@gmail.com || Photos by @slc-bites

Because of this garbage virus, many of our alcohol-dispensing institutions have had to overhaul their entire business models in order to comply with city and state regulations. In the before time, Salt Lakers would spend a fair amount of time within the taprooms of *Fisher Brewing*, *Kiitos Brewing* and *Templin Family (T.F.) Brewing*. These establishments have also become

the safest places to do a beer run and grab a bite, as they all rotate food trucks out of their respective parking lots and offer outdoor, curbside service. These businesses collectively participate in the organic warmth that is the flavor of our city, and aren't backing down as long as we do our part in supporting them. Go catch 'em all! (Just not the COVID-19.)

What's most entrepreneurially captivating about the team at *Fisher Brewing Co.* is that their theme packages itself into a concept made original on their own terms. It's in the firsthand experience of visiting *Fisher* that you understand the foundation the brewery was built upon. Instead of going commercial, these are brewers who selectively choose what they want to brew and rotate the brand internally on a weekly basis. *Fisher* is the only place you're bound to find *Fisher* beer, and they proudly host a monthly calendar featuring every and all of the best food trucks accommodating our city, among them the food truck *Taste of Louisiana*.

As much as I wanted to see a crawfish boil coming out of this food truck, options are instead the deep-

fried Shrimp Po-Boys, collard greens and gumbo made on the spot. But in particular, frog legs on special jazzed these teeth like piano keys. The Po-Boy carries its own weight in gold, and the fried outer skin on the shrimp (also just about everything else) encourages us to eat toward the indulgent side of fat intake for the week. Moreover, *Taste of Louisiana* is incapable of over/undercooking the devious collard greens, because they're perfect. These suckers are tender and deliver an umami that contrasts the fatty fried foods, carbs from rice and overall protein intake that sausage/shrimp gumbo throw at you. Throw that cocktail and fry sauce on everything and then give *Taste of Louisiana* a pat on the back. Their list of sold-out items as the line gets bigger is only promising!

FISHER BREWING CO. TASTE OF LOUISIANA



Taste of Louisiana's
traditional Shrimp Po Boy.

Fisher Brewing • Fisherbeer.com • 320 W 800 S • SLC, UT • 801.487.2337

T.F. BREWING KOMRADES FOOD TRUCK



Komrades' Greek chicken
El Capitan pita pocket.

When speaking praises for *T.F. (Templin Family Brewing)*, we first give due respect to **Kevin Templin**, who stemmed this family brewery from his time shaping the master legacy that *Red Rock Brewery* has established throughout the years as their former Head Brewer.

Aside from specialty, barrel-aged fermentation and recreating an offshoot from this city's double IPA scene, *T.F.* also pursues sours and light beers paired with a rotation of local food trucks. Tonight, we hit the *Komrades* food truck, who provide a selection of to-order Eastern European-inspired pita pockets (\$8-10). I use the entire menu by substituting their shredded pork for the Greek chicken on the El Capitan. What makes this one great is how the

meat is grilled perfectly alongside onions and zucchini. *Komrades* decided it is also appropriate to make a Banh Mi out of pita. Pickled daikon and carrots will fix all problems, and the coconut curry marinade rules either way. For what it's worth, *T.F.* also frequently produces special-release beers, one of which is brewed yearly with a special "4:20" emphasis and limited glassware to match.

As we continue to blaze trails in these times of quarantine, buying curbside beer and/or supporting *T.F.* in any way is one of the many ways Utahns can nurture and revive our vulnerable service industry. By showing breweries like *T.F.* that we care about them, we can ensure that they'll be sticking around for much longer.

T.F. Brewing • Tfbrewing.com • 936 S 300 W • SLC, UT • 385.270.5972

Kiitos Brewing has made a name for themselves as one of Utah's most accepted new breweries. Specializing in blackberry sours and a line of New England-style IPA's, another one people look out for every year is their—very pink—Big Gay Ale. *Kiitos'* tap room, which is just a year younger than the brewery itself, offers a spacious communal sitting area and an impressive row of vintage pinball machines to keep the fun flowing all night long!

We especially like to come around the brewery on Thursday, Friday and Saturday evenings to check out their rotating selection of food trucks. Tonight, we belly up to *Balabé*, one of the city's Senegalese eating establishments with everything priced within the \$13 range, and we pick the Dakar chicken

shawarma wrap. Served inside a warm pita, this wrap is also filled with grilled onion and zucchini, with a zesty drizzle of spiced-up aioli. We pick their Kaolack Brochette as a side, which are skewers of grilled chicken, plantains, onions, tomatoes and bell peppers. The bottom line with *Balabé* is that they deliver a perfect char flavor to everything they touch. During the rest of the week, *Kiitos* offers a modest assortment of burritos, chips, guacamole and salsas to order (\$4-6).

The word "kiitos" translates in Finnish as a simple word for gratitude —Thanks! Now more than ever, we should be helping each other out and saying *Kiitos!*

KIITOS BREWING BALABÉ FOOD TRUCK



Balabé Food Truck's Dakar
chicken shawarma wrap.

Kiitos Brewing • 608 W 700 S • Salt Lake City, 84104 • 801.215.9165

black LIVES matter

@manda.bull

SLUG Mag stands with you in demanding equality and justice for all.

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.

HOW UTAH BREWERS FOUR-TO-FIVED OUR BEER

By Chris and Sylvia Hollands || Photos By Chris Hollands
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Desert Edge Brewing |
Chad Krusell, Head Brewer

SLUG: Which *Desert Edge* beer do you feel benefited the most when moved from 4% to 5% and why?

Krusell: Pub Pils. It's good for lower ABV. This one is like, no compromising at all—it's just exactly what a pilsner should be. The higher ABV just grounds it out a little bit and makes it a little bit fuller. With light flavors and a little bitterness, the flavor of alcohol is unique.

SLUG: What challenges did *Desert Edge* experience making the switch?

Krusell: Our Utah Pale Ale is a pretty popular beer, so I am already maxing out my volume with that—just adding a little bit more grain into a system that is already maxed-out is a little more labor-intensive as far as recipe formulation.

SLUG: Do you have a go-to session beer? Which and why?

Krusell: Some of my favorites are pilsners and lagers. I decided to brew a Vienna lager, and that would be my first chance to take it up to 5%. I think those soft, malty beers with that little extra ABV are just so good and still able to [be considered a] session beer.

SLUG: Is there anything exciting coming to *Desert Edge Brewery*?

Krusell: Now we've been open for a few weeks [amid COVID-19], we're focusing on getting the tanks filled with our standard beers and fall-themed specials like our British Mild. As we do, we are planning to

offer some of our 5% brews in six-packs to go, as well as trying to get the IPA and other higher-ABV stuff out there. Wheels are in motion! We'd also like to thank our customers for supporting us through this difficult time as they have for the last 25 years as a brewery and 49 years as a restaurant and pub. Cheers!



Proper Brewing Co. | Jack Kern, Head Brewer, and Jeff Bunk, Head of Cellars

SLUG: Which *Proper* beer do you feel benefited the most when moved from 4% to 5% ABV?

Both: Proper Beer!

Kern: We were already talking about making changes to the flavor profile, and with the ABV bump, we looked at it as an opportunity. We lowered the bittering so when the alcohol scaled, that meant more malt. We just kept the hops exactly how they were, and the first batch was perfect.

SLUG: What challenges did *Proper Brewing Co.* experience making the switch?

Bunk: Beckerman's Brew was a little bit difficult. Hopspital IPA has a few little things here and there—but we were also already experimenting with changing the base malt for that, so it was already going through a change. I remember specifically trying to get the bittering to where it was.

Kern: Hopspital was heavy on certain things, so we've worked with that. But Beckerman's was more about balancing the

Although stranger things are happening in 2020, we are excited to declare that our neighborhood beer has continued to prevail! In addition to numerous brewery launches, there is plenty planned for the coming months. But what happened during the huge change at last year's end? In the beginning, something we all talked about was the switch from a limit of 4% to 5% ABV for beers available in grocery stores and on tap in Utah, and we'd wondered how it has impacted both the beer and the business. Here, some of the folks involved in the creations give us answers about how the change from 4% to 5% has benefitted the refreshing local beverages we all adore.

hops again, with a light beer.

SLUG: Do you have a go-to session beer? Which and why?

Kern: *Proper Beer* or our other golden ale, Winchester. In general, I am partial to Vienna lager—Victoria Mexican Lager, specifically. That's my favorite session beer.

Bunk: If I am drinking here, it's *Proper* and Winchester. Full Suspension [Squatters], that's a pretty good damn beer. And it just stays old-school.

SLUG: Is there anything exciting coming to *Proper Brewing Co.*?

Kern: We are working on releasing our Honey Vienna Lager, Stumblebee, in cans as well. The ones to keep a look out for are the barrel-aged beers that [Executive Chef] Jeff Springer is nurturing. We have several variations in whiskey and wine casks now. Some are ready for a fall release. Others further down the road. He has rum and reposado casks to play with in the future as well.



Shades Brewing | Márcio Buffolo, Head Brewer

SLUG: Which *Shades* beer do you feel benefited the most when moved from 4% to 5% ABV and why?

Buffolo: Hazy IPA Grapefruit Revolution. You could taste it was watered down, and the bitterness was too strong when it was

4%. It was balanced and "grapefruity," but moving it up, we could try to reach more on the "hazy pale" side or Northeast style. We dropped the bitterness, increased the dry hop at the end, increased sweetness and ABV, and gave more whirlpool hops, increasing the hop flavor. The 5% gained body and hop profile, and notes of passionfruit came through that were not present [at] 4%.

SLUG: What challenges did *Shades Brewing* experience making the switch?

Buffolo: We used the opportunity to switch packaging from bottles to cans. On the beer side, it was trying not to shoot higher than 5%. We tried to keep the recipe as close to the 4% that we could but improve some. Customers get used to what they taste, and if you mess with the taste, they could complain that it isn't the beer they used to drink.

SLUG: Do you have a go-to session beer? Which and why?

Buffolo: Plum Berliner Weisse [from *Shades Brewing*]. It's tropical, fruity, not overly sour and is balanced and easy-drinking. With the lower ABV, it's a beer within its true style.

SLUG: Is there anything exciting coming to *Shades Brewing*?

Buffolo: A sister-company, *Fit Brewing*, is what we are trying to push. We believe in the low-calorie, low-ABV beer with flavor, not just a watered-down beer. We released a hard seltzer line called Livli: hard seltzer with real fruit, and a lot of it.



Red Rock Brewing Co. | Kevin Davis, Head Brewer

SLUG: Which *Red Rock* beer do you feel benefited the most when moved from 4% to 5% ABV and why?

In summary, there may have been some scary moments while making the transition, and some decisions were not made lightly. However, this group—along with all their peers

Davis: Grand Bavaria. That beer was in the *State Liquor Store*, and we've moved it to the grocery stores and on draft. It was already 5%, so we didn't have to change anything. Having it on the grocery shelf cold is so much nicer than picking up a warm bottle. It's been flying since we did that.

SLUG: What challenges did *Red Rock* experience making the switch?

Davis: Just changing the recipes and getting the alcohol content right. Brewing beer is a natural process; you work with natural, raw materials, and there's natural variation with those. Getting 5% on the nose is a little tricky without having a measurement tool to do that. We've been fortunate. *Uinta* has been generous by allowing us to measure our beers over there; so, kudos to them and thank you.

SLUG: Do you have a go-to session beer? Which and why?

Davis: [Red Rock Brewing Co.'s] Black Lager. I've been really digging dark beers, so the Black Lager that we have in grocery and on draft has really been hitting the spot for me. It's a big, malty lager, but still hits that drinkable, quality German black lager that you would expect.

SLUG: Is there anything exciting coming to *Red Rock Brewing Co.*?

Davis: We are working on a Pumpkin Chocolate Chip Milk Stout, exclusive to *Harmons Grocery*. Currently, we are test-brewing some imperial stouts with fun flavors like tiramisu slated for later this year. Griswald's and White Rainbow are also already brewing.



Uinta Brewing | Lauren Lerch, Brewing Supervisor

SLUG: Which *Uinta* beer do you feel benefited the most when moved from 4% to 5% ABV and why?

Lerch: Trader IPA! While increasing grain amounts to make our 4%-ABV beers 5% ABV,

we took the opportunity to slightly tweak a few recipes. Trader not only received changes to the grain amounts, but also the types of grain and hops used. The consumer definition of an IPA has drifted and split into a ridiculous amount of subcategories over the past 30 years. We didn't want Trader to get stuck in the past. The ABV increase and new overall impression has steered it closer to what consumers might expect from an IPA in 2020. The new Trader has a more approachable bitterness with soft pine and citrus notes. If you haven't cracked a can in a while, now is the time to revisit.

SLUG: What challenges did *Uinta Brewing* experience making the switch?

Lerch: Our challenges were much the same as most other brewers in Utah. Recipes that had been dialed in for years were suddenly needing extra attention and further tweaking to make sure we were hitting all of our targets from a data-and-sensory standpoint. It wasn't as simple as adding a few extra bags of grain and calling it good. It took a few months for each brand to settle into its own and for the brewers to have consistent results from each brew. It was like taking the majority of our brands back into infancy in order to re-raise them as more relevant, higher-percent-ABV versions of themselves. We're proud parents.

SLUG: Do you have a go-to session beer? Which and why?

Lerch: Of *Uinta's* brands, 801 Pilsner is my go-to. Lagerbier has my heart, and 801 fills it like a frothy, German-style pour. *Red Rock* Zwickelbier and *T.F. Kellerbier* are equal loves. You'll never change my mind.

SLUG: Is there anything exciting coming to *Uinta Brewing*?

Lerch: So much! [Replying mid-September,] the Uinta pub is reopening within a month. Our food offerings are getting a massive upgrade, and we're excited to get a lot more creative/experimental brews flowing from our taps. We've beefed up our R&D capacity, which means more cool stuff for you to drink. Our small-batch, limited-release series will continue to roll out new packaged suds. Ataraxy New England-Style IPA was our first release of the series with Turn Farm Cream Ale on its heels. And let's not forget about the return of Sea Legs Baltic Porter!



in the valley—were able to weather the storm and turn it into an absolute positive for everybody. Thanks to Krusell, Kern, Bunk, Buffolo, Davis and Lerch. Cheers!

IN THE SPIRIT OF COMMUNITY

UTAH DISTILLERIES' HAND SANITIZER AID

info@slugmag.com

We all know the dearth of hand sanitizer that COVID-19 ushered in this March. Fortunately, local distilleries recognized not only their bottom-line needs, but the community need for hand sanitizer. Below, three distillery representatives relate the process and connections of delivering hand sanitizer to the Utah populace and even beyond!

Alpine Distilling alpinedistilling.com

Managing Director Rob Sergent replying:

SLUG: What's your distillery's story of deciding to make hand sanitizer?

Alpine: Ironically, my family has a history of ethanol use for sanitizer. My grandmother was a nurse and flew in a Piper Cub to rural Kentucky; one of the first things she would seek was a supply of distillate which would be used to sanitize medical equipment. Her son—my father and distiller **Bob Sergent**—served in the medical corps for the U.S. Navy for 32 years as a dentist and infection control officer.

SLUG: Why are distilleries well-suited to produce hand sanitizer?

Alpine: The originally approved FDA sanitizer should be within any distiller's capability. One item that helped us get ahead of the formula was/is our USP Purified Water system, which we use for vodka and gin. There are multiple levels of water quality, and we were already processing the grade required by the FDA.

SLUG: What characteristics does your Cottonwood Hand Sanitizer have that also tie back to your spirits?

Alpine: Our extensive botanical knowledge is salient as we expand into custom aromas and scents that reflect our environment and what customers are looking for.

SLUG: What's coming up for Alpine Distilling?

Alpine: We are very excited about our Straight Bourbon, which is in limited release and selling out as soon as it's bottled. In addition, we are laying down substantial whiskey stock using Utah grains, of which we are very proud. My wife's gin was recently awarded another Double-Gold in London, and we look forward to sharing these with visitors to our great state in the pending Winter season.

Outlaw Distillery outlawdistillery.com

Co-owner/Distiller Kirk Sedgwick replying:

SLUG: What extra steps did your distillery need to take in order to create this product?

Outlaw: We had to order the other ingredients and find bottles to put it in, [including] hydrogen peroxide and glycerin ... We had to also get FDA-certified as an over-the-counter drug manufacturer.

SLUG: Where was your hand sanitizer distributed beyond your facility?

Outlaw: We had it distributed through Sierra Supply and Associated Foods. Most of it is sold here at our distillery. Sierra was distributing in Wyoming, and Associated Foods was distributing to any of their stores that were running short on the main supply.

SLUG: What have customers' responses been?

Outlaw: People have been very thankful to us for making and supplying it ... It feels great to have helped out in these trying times. It is also nice to receive thank-you letters from all the places we helped (IHC Hospitals, State of Utah, care facilities, schools, etc.) ... The one that stuck out for me was a lady that was on medication that compromised her immune system, so she was very high-risk. She spent probably five minutes thanking us for making the sanitizers and having it available to get when there was none to be found. We also make a surface sanitizer that the coaches and the preschools really like.

SLUG: What's coming up for Outlaw?

Outlaw: We have several more limited releases that we will be doing over the next few months. We are very excited for our next two: We have a beer-barrel-aged whiskey and an aged moonshine.

Salt Flats Spirits saltflatspirits.com

Operations Manager J.C. Straub replying:

SLUG: How does it feel to have made this product?

Salt Flats: Producing a product that helps keep the public safe feels great ... [and] that we were able to pivot so quickly and execute the production the way we did. We've produced over 15,000 gallons of sanitizer, and doing so allowed us to keep all of our employees and keep the company moving forward.



Illustration: Ricky Vigil

Utah distilleries, such as Alpine Distilling, Outlaw Distillery and Salt Flats Spirits, answered the call for more hand sanitizer in response to the COVID-19 pandemic.

SLUG: Where was your hand sanitizer distributed beyond your facility?

Salt Flats: It's still available out in the market. Some places include Maceys, Dan's, Fresh Markets, Reams, Lin's, and yes, still available at our restaurants *Garage Grill* and *Toscano Italian Bistro*.

SLUG: What have customers' responses been?

Salt Flats: People have enjoyed this style of sanitizer. With it being more liquid and not a gel, it evaporates quickly and leaves your hands feeling cleaner than the alternative gel kind.

SLUG: What're your plans like to continue producing hand sanitizer?

Salt Flats: We're currently sitting on a huge supply that's packaged and ready to go. We're working with local schools and businesses to give them a great deal and liquidate the inventory we currently have. If the demand spikes again, we're ready to dive back into production when needed.

SLUG: What's coming up for Salt Flats?

Salt Flats: We're always working on new recipes, but a few innovative products are our new Bartender To Go cocktails, which are premixed cocktails in a can made with our house spirits and all-natural ingredients. They're available at our facility for sale, and we're working on getting them into the state stores.

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CHANGE THE LAWS SAVE THE BARS

By Austin Beck-Doss
austinbeckdoss@gmail.com

Amid the blows heaped on local bars by the COVID-19 crisis, the #SAVEUTAHBARS initiative seeks to upend some of the restrictive legislation surrounding alcohol sales in Utah.

The Salt Lake City bar scene is constantly shifting, growing and sparring with a complex history of restrictive policies. It's true: Owning and operating a bar while navigating legislative hurdles is an immense challenge. However, as business owners **Katy Willis** and **Michael Eccleston** of *Quarters Arcade Bar* and **Sean Neves** of *Water Witch Bar* are well aware, local bars continue to enliven Utah with social, cultural and economic vitality. Restrictions have long been fuel for the rampant creativity that is characteristic of SLC cocktails, brews and spirits. Now, as the pandemic continues to put additional financial pressure on the service industry, Willis and Neves have created the #SAVEUTAHBARS initiative, a restriction-lifting plan to, in Willis' and Eccleston's own words, help bars continue to be "the stewards of a good time."

At the core of #SAVEUTAHBARS is a petition jointly drafted by Willis, Neves and other business owners. "We created the petition to make noise and get attention," says Neves, who has been working on bar-related legislative initiatives for several years. The petition and the accompanying policy letter feature key action items that Willis and Eccleston say "will provide the quickest financial return and give a lifetime to businesses that are struggling in the immediate term."

The first of the two critical items addresses Governor Gary Herbert directly and requests an executive order to allow bars to "sell cocktails in sealed containers" for to-go availability. During the pandemic, the inability to sell drinks to-go severely limits the revenue stream of restaurants and bars. The petition suggests that drinks could be "sealed with heat shrink, put in a bag and transported home for safe consumption" as a proactive response to the obvious concerns that arise regarding drinking and driving.

Next, the petition calls for those in possession of a liquor license to be granted the right to purchase wholesale alcohol. Currently, according



to the petition, "most industries purchase their goods from wholesalers at reduced pricing," while alcohol must be purchased directly from the state at full retail price. Utah is the only state in which bars and restaurants do not have access to wholesale pricing. With an already-thin profit margin due to numerous other restrictions, this proposed change is considered "essential to the immediate survival of the industry."

In addition to the primary requests of the petition, which has been signed by almost 10,000 people at the time of writing, several other proposed changes are also endorsed. These are described as "necessary to ensure the long-term recovery of the food and beverage industry in Utah," and would greatly ease the Utah-specific strain that is currently imposed upon liquor licensees. By including these additional changes in the petition, the initiative hopes to inform law makers about the on-the-ground impacts of alcohol laws in Utah. "It all comes down to education," says Neves. "Many legislators are surprised to hear about the actual impact of our regulatory framework."

For those unfamiliar with Utah's uniquely severe alcohol restrictions, the #SAVEUTAHBARS initiative contains a wealth of concerning information. For example, in Utah, drinks must be "dispensed from metered devices such as 'Bergs' or other clicker systems." Jiggers, the mostly universal tool for determining the appropriate volume of alcohol to serve, are only allowed for "flavoring." Allowing jiggers, the policy letter argues, would result in numerous benefits including decreased overhead for bars. Metered systems are expensive to purchase and maintain, and they're also known to frequently over- or under-pour.

Other Utah-specific alcohol did-you-knows: Happy hour drink specials are illegal—specials can only be offered for a full day. "Batched" cocktails aren't allowed either, and bars have to add alco-

hol to each individual drink as it is ordered—even though "batch cocktails exist as a commonplace culinary tool in the modern cocktail movement," as the policy letter states. At restaurants, patrons are currently required to be seated at all times when in possession of an alcoholic beverage. Be cautious while making a toast during your next celebratory night out—that "cheers" becomes illegal the moment your butt leaves your chair. All of the restrictions mentioned in the letter are considered impractical and anti-business by the creators of the initiative.

"There shouldn't be moral, non-public health related barriers to our ability to thrive as business owners in our community," say Willis and Eccleston.

Some might assume that all of Utah's strict alcohol codes are remnants of a bygone era, but that is not the case. In 2018, the state increased population quotas that determine how many bars are allowed to exist per human population, effectively reducing the number of available licenses by nearly 30%. The petition states that a "massive backlog" of bar license applicants was created in the process. Iron-fisted alcohol rules aren't just problematic for existing establishments—the path to becoming a viable alcohol-serving business in Utah is riddled with hoops.

For bar owners and longtime service-industry workers like Willis, Eccleston and Neves, it has been painful to experience their "entire industry be decimated and left for dead" during the pandemic. #SAVEUTAHBARS is a timely movement to make the necessary changes and preserve a burgeoning and economically important industry. Whether we choose to partake or not, Utah residents benefit from a deep well of thriving bars and restaurants.

"As business owners, we are all skilled problem solvers," say Willis and Eccleston, "sometimes the best option is to change the law."

CIDER OF THE MONTH

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

Cider Name:
Desolation Prickly Pear Hard Cider
Brewery: Mountain West Cider
ABV: 6.9%
Serving Style: 500-mL bottle



A cider replacing the usual "Beer of the Month"—how did we get here? Let us explain the not-so-desolate journey we traveled on a rainy and slightly chilly day in May 2018—we can still remember the setting and the stage. First, the setting: We attended *SLUG Mag's Brewstillery*, a festival aiming to showcase the best of the best all-local beer and spirits. We were asked to judge the "Best New Brew" category, something we were extremely excited to take on. After a long (and certainly not bad) afternoon of sampling all the best beers our local breweries had to offer, we sat together to mull over the highly qualified participants. And after careful debate, we made our choice. Second, the stage. Here we are, on the *Gallivan Center* stage alongside our fellow judges and other staff from *SLUG*. After a few nervous words in the mic, we utter the not-exact quote, "A cider has won the beer festival!" That's right: *Mountain West Cider* had entered a truly tasty new cider called *Garden Party*. They succeeded in walking away with the first ever "Best New Brew" award from *Brewstillery*.

As this month is the *Beer & Spirits* issue, we thought it would be fun to revisit *Mountain West Cider*. We convinced the *SLUG* crew to relabel this month's column to "Cider of the Month" as an homage to the former champions.

Description:
Mountain West ciders are distributed in 500-mL bottles, with some in cans. *Desolation Prickly Pear Hard Cider* is currently only offered in the bottle and is one of five year-round offerings they have going. This cider, named after Utah's *Desolation Canyon* on the *Green River*, packs a bevy of pleasant surprises. Pouring the liquid into a wine glass allows us to appreciate the fragrances and utmost clarity. Immediately, a fruity aroma fills the nearby air. A crystal-clear, amber/rose-gold beverage pours into the goblet. This treat develops a bright, white and bubbly head that visibly and quickly retreats into the beverage. *Desolation* continues to emit scents of juicy fruits like apple and pear. Hints of ripe melon and light citrus finish things off. It's clear that the only rugged part of this teddy bear of a drink is the name and its lineage. The alcohol content is a nice 6.9%, which almost vaporizes just before the liquid touches the tongue. Beginning with a crisp bite, the flavors build slowly with each following sip. All of this pumps down the gullet with a sharp, clean and balanced mouthfeel. *Desolation* is a super-delightful alternative to a fruity beer, seltzer or fruity wine.

Overview:
Mountain West Cider is located at 417 N. 400 West, SLC. It's a nice little location where you can find their popular outside gathering area known as *The Garten*. They have launched themselves as a standout establishment for Utah ciders. Any local or outsider can easily see how *MWC* focuses on supporting local coalitions, building strong communities and sharing a good drink with good friends. *Desolation* is a prime example, as every purchase supports the **Southern Utah Wilderness Alliance**.

Even though ciders have not always having been a go-to beverage for us, it's the passion and dedication of a few mavericks who are willing to do things a little differently than everyone else that's swayed our thoughts and got us to jump onboard.

Cheers!



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UMFA PUTS A POSITIVE SPIN ON WOMEN'S SUFFRAGE IN UTAH WOMEN WORKING FOR BETTER DAYS!

By Hannah McBeth • hannahmcbeth22@gmail.com



Photo by UMFA Photo

From her book *Champions of Change*, Brooke Smart's illustrations of influential women is the highlight of this exhibit's collection.

Tucked into the ACME Lab at the Utah Museum of Fine Arts, the new exhibit *Utah Women Working for Better Days!* puts the centennial of women's suffrage and the often-ignored history of Utah female political activists in the spotlight. Pulled from the *University of Utah's J. Willard Marriott Library's* Special Collections and created in collaboration with the Utah women's history organization **Better Days 2020**, the memorabilia and historical items focus on the positives in the story of Utah women's campaign for human rights. Utahn **Martha Hughes Cannon** was the first female State Senator in the U.S., and says, "The story of the struggle for women's suffrage in Utah is the story of all efforts for the advancement and betterment of humanity." Although women have only had the right to vote for a hundred years, Utah's female activists have played a significant role in forwarding the cause. The show runs through Sunday, Dec. 6, and the ACME Lab will host activities, including voter registration drives, throughout autumn.

With objects pulled from the *Willard Marriott Library* Special Collections, including Congressional campaign posters and brochures from **Ivy Baker Priest's** campaign (Treasurer of the United States from 1953–1961) and historical photographs such as the "Campaign of 1915, Utah Senate Deputation," the exhibit tells the story of Utah suffrage and women's rights in an object-centric way. However, the politically sensitive nature of the material is equally visible in what is *not* stated and how some objects are described. An example includes the caption of the 1915 photograph, which says the women "paraded" up Salt Lake's Main street to meet with then Senator **Reed Smoot**, glossing over any similarities between contemporary and historical feminist marches through simple word choice.

Fortunately, the centennial of the Suffrage Movement and the fact that Utahn **Seraph**

41 school districts, every school has only ever been named after a man—is one of many details about Utah women's history that make for uncomfortable elephants in the gallery room of *Utah Women Working for Better Days!*.

Young was the first woman in the modern United States to legally vote in 1870 has forced the state to fund a topic that one gets the distinct impression people in high places are uncomfortable discussing. One genuinely provocative move the museum could have made would have been to pull from the vaults and display some of the massive amount of historical materials that show arguments and actions against giving women the vote—showing how women were denied representation in government to highlight the progress we've made. However, it is a success that the show came together and mediated multiple viewpoints, displaying that collaboration and celebration of political history is possible. The show was organized by **Alana Wolf**, UMFA's collections research curator; **Ashley Farmer**, Assistant Director of Learning and Engagement; **Jorge Rojas**, Director of Learning and Engagement; **Jessica Breiman**, *J. Willard Marriott Library* Special Collections Librarian; and Reference Librarian **Alison Elbrader**.

A highlight of the show is the wall of illustrations of influential women painted by **Brooke Smart**, which are collected in her book *Champions of Change*. One prominent portrait features **Olene Walker**, with the quote "Leadership is the ability to get things done." Walker was Utah's first and only female governor, serving from 2003–2005. She is especially remembered for founding the **Salt Lake Education Foundation** and acting as its Director. During this centennial, besides being honored in *Utah Women Working for Better Days!*, Walker will also be the first woman to have a Utah school named after her: *Olene Walker Elementary School* off of 3700 South. This shocking fact—that in a state with

The downside of the exhibit is that, for the most part, the material and captions tip-toe over specific women's rights issues or facts about women's opportunities (or lack thereof) over the past century. A notable exception is the inclusion of an ERA Missionary Project pamphlet, a relic of the 1970s–80s push to pass an equal rights amendment, which the Latter-Day Saint leadership fought against and continues to oppose today. The lack of context about the national and international suffrage movement is also disappointing for the suffragette history buff. Instead, the exhibit operates as a cheery "shout out" to women who fought for representation in government. Although the idea that positivity can do more than criticism has merit, after visiting Utah museum after Utah museum where facts about both historical and contemporary polygamy and the systematic oppression of women in Utah are not even mentioned, it's hard not to think about the role of eye-glazing positivity in the convergence of history and propaganda. Mirrors at the entrance and exit of the gallery remind visitors of their role in shaping and moving history, but it's difficult to see how change is possible when education about women's struggles is so often prettied up or glossed over with this same high-pitched cheeriness (which is the *de facto* "ladylike" way to neutralize any uncomfortable topic).

The title of the exhibit is apt—it is a family-friendly and upbeat effort to focus on progress and a rosy view of the future of women's rights in Utah. Look on the bright side folks: At this rate, we could have two elementary schools in Utah named after women by 2120!



SKATE

I have no idea how, but Colryn was able to nose grind this City Weekly box then quickly rip those shoulders around and do a back 180 out. Also, if you look really carefully the whole box is being balanced on a box in the corner so that it was less wobbly on the cement. So someone let City Weekly know that their boxes don't have a level base!

By CJ Anderson • @cjd_visual

Colryn Nelson – Nosegrind Backside 180 – SLC, Utah





BMX

During a classic “If you do this, I’ll do that” scenario, Adrian Evans (@nygelevans) casually landed a Crank Arm Grind to get the session going. Surprised to see the move handled in only a few goes, the crew followed up with a hard pass on their call-outs.

By Jon Tinsley • @jontinsley



Adrian Evans – Crank Arm Grind – SLC, Utah

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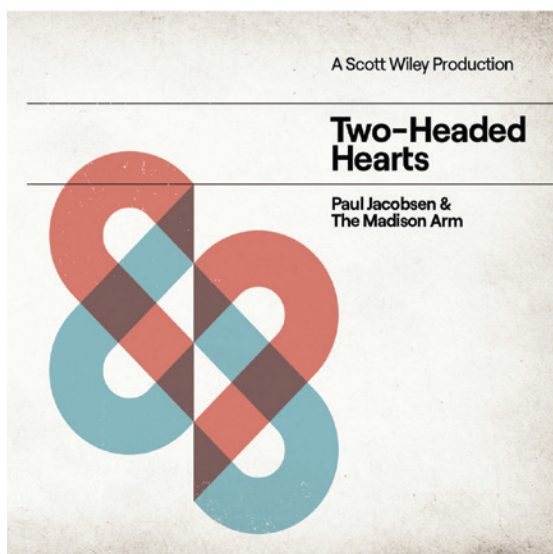
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Golden Plates –
From the Bottom of the Great Salt Lake
 (Congregation Records, 05.06)
 Golden Plates = Death Cab for Cutie +
 Current Joys + Hurricane Bells
 –Palak Jayswal



Lush Christine – *Let it Love You*
 (ForeverKittenRecords, 05.19)
 Lush Christine = early 2000s Bright Eyes +
 Beach House + Elvis Depressedly
 –Mekenna Malan



Paul Jacobsen & the Madison Arm –
Two-Headed Hearts
 (Self-Released, 02.29)
 Paul Jacobsen & the Madison Arm = Patterson
 Hood + Hiss Golden Messenger
 –Russ Holsten



The Shindas – *Rock to Fakie*
 (Self-Released, 04.18)
 The Shindas = Ty Segall + The Troggs
 –Kenz Waldon

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MIKE BROWN Vroom-Vroom!

By Mike Brown • mgb90210@gmail.com

Last month, my trusty, paid-off chariot of steel and aluminum—aka my 2006 Volkswagen Jetta—was egregiously sideswiped, thus resulting in a total loss. Luckily, I was not in my vehicle. I went to get into my car a few hours after said incident to find the driver's side completely smashed with a citation note from the police on the windshield stating what happened and that there was no need to call them back because it was now deemed a civil matter.

Oh well. It's not like I had a job to be late for anyway. According to the police report, a Dodge Caravan, aka a Utah County Assault Vehicle, piloted by an 18-year-old was responsible for said damages. Thankfully and to their credit, they didn't drive off.

It was time for a new set of wheels anyway, although I did love that Jetta. And what better way to escape quarantine than go shopping for used cars?

Thus begins the haggling with their insurance company. This can be seen as a bit stressful, but again staying positive, I relished in the fact that I would get to take some aggression out over the phone by yelling at insurance agents over the value of my totaled car. I actually ended up haggling over a vehicle I would never drive again with some douche over the phone versus haggling with a shady used-car salesman.

After spending hours and hours of not looking at pornography on a digital device, instead sifting through oodles of used-car listings, I finally started making my way to the dealerships. The first thing I learned while visiting dealerships is that if this year has got you feeling down and



Illustration: @samsherrill

Lucky for him, Mike Brown successfully averted buying a lemon in favor of a backseat-less VW Beetle.

your positive mental health is in question, you should just go visit a car dealership—even the shady salesman will stroke your fragile ego into a shitty APR. Just don't buy a car—just get the free coffee and positive reinforcement you desire.

Car shopping does kind of suck, though, especially if you are a boy like me who doesn't know about "manly" stuff like cars. I can't turn a wrench. I know how to use a hammer but only for smashing inanimate objects. So I started taking used cars by

my mechanic to tell me if I was buying a piece of shit or not. And I said it like that, too. I brought by a total of four "pieces of shit" before starting to feel a bit embarrassed.

I realized that I needed to refine my car-search methods and took some advice from my mechanic, which was to skip the dealerships all together. I started thinking what was actually important to me in a vehicle. Like, does the AC work? Good tires? What won't get me pulled over, and if so, what model of car would pair well with a mugshot? Will my new car have enough trunk space to live out of once the impending housing crisis hits? But mostly, I was working within a specific price range while looking for cars. Car loans are at an all-time low as far as interest rates are concerned.

I was driving a Kia that the rental car company gave me, and I hated that thing. It lacked the vroom-vroom I was missing, and even though they sponsor the **NBA**, a Kia was way too dorky and out of the question.

I got lucky and found a couple who got pregnant and had to get rid of their VW Beetle because of its inability to fit a child car seat. So I mostly bought the car as another form of protection from me having a baby. And I got a sweet deal on it. I don't really need a back seat anyway—it's better not having to give your friends rides anywhere or be the designated driver.

But yeah, although it sucked at first, my car getting totaled has turned out to be the best thing to happen to me in 2020. Who would have thought? I was able to get a massive upgrade at a reasonable price, and I now understand why people commit insurance fraud, though there was no fraud committed in this transaction. As long as I don't get the 'Rona from test-driving pieces of shit, things should be all right. Vroom-vroom!

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From the second I was first introduced to the commercial photography industry nearly 15 years ago, I was hooked. Getting to make images and collaborate with other creative people in such a fast-paced, ever-changing environment is exactly the job I was looking for. I love the aspect of working with so many different people who all have the exact same goal: making beautiful imagery. During all these years, I have shot with nearly every camera system on the market. It wasn't until I found the Fuji GFX50s that I truly became happy with a camera. This camera's image quality, combined with its resolution and dynamic range, is exactly what I was looking for to deliver top-notch files to my clients and advertising agencies. A lot of really important pieces need to come together to create these images, so it is really important that I have a camera I feel comfortable with and one that I trust.

I have been shopping at pictureline for all of my camera needs for 10+ years. I love walking into a business where everyone knows my name and I know theirs. From one local, small business owner to another, it feels good to have each other's support. It's great to be able to get all my gear at a local business—one that always has my back. - Michael Kunde



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