

SLUG MAG

15TH ANNUAL BEER ISSUE



ISSUE 400 • APRIL 2022 • VOL. 33

ALWAYS FREE • SLUGMAG.COM



THE SALT LAKE CITY ARTS COUNCIL PRESENTS THE:

35th Annual

Twilight Concert Series

Rainbow Kitten
Surprise

JULY
14

WITH HOUNDMOUTH, AND DAD BOD

TWILIGHTCONCERTSERIES.COM

AUGUST
6

Angel Olsen Sharon Van Etten Julien Baker
WITH SPENCER. *5PM GATES

AUGUST
11

the Decemberists

WITH BRIGID MAE POWER

AUGUST
16

Cuco

WITH TBA

TICKETS AVAILABLE AT 24TIX.COM

the Gollivan Center

SEPTEMBER
2

Shakey Graves

WITH SIERRA FERRELL,
AND MICHELLE MOONSHINE



UTAH'S BEST DANCE CLUB
TWIST Bar & Dance Club

At Twist, we offer everything
you need for total fun with your
friends!

- Monthly Drag Shows
- Live DJs Every Day
- Huge Dog-Friendly Patio
- Live Sports
- Delicious Gourmet Food
- Unique & Beautiful Cocktails
- We Love and Protect Everyone
- LGBTQ Friendly
- Safest Bar & Nightclub in the Universe!



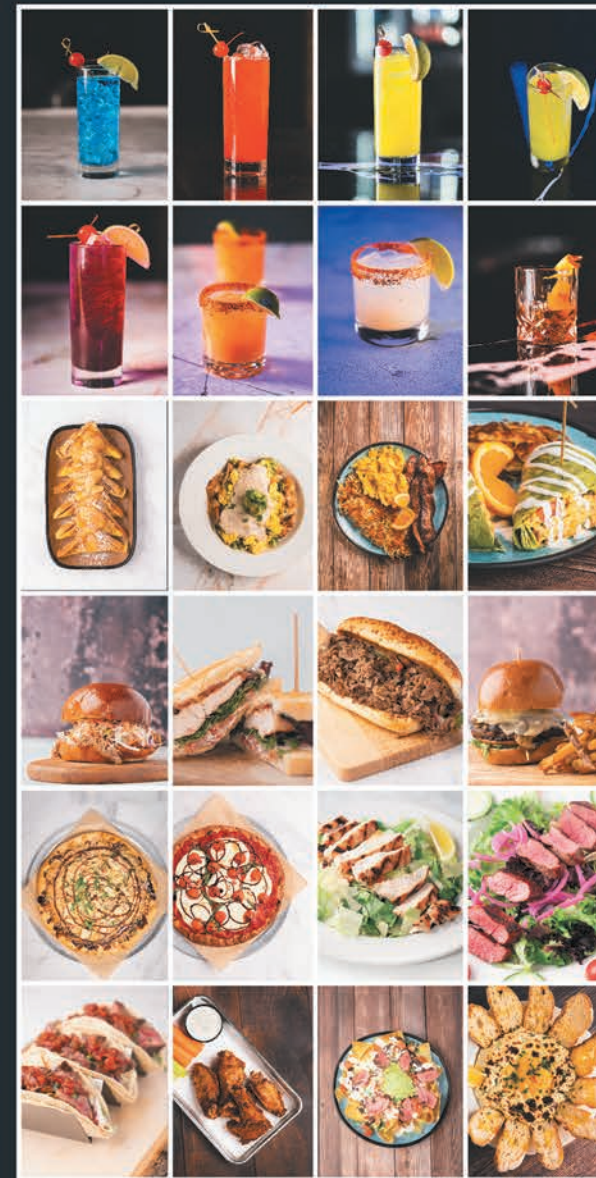
TWISTSLC.COM

@TWISTSLC

Twist

BAR • BISTRO • SOCIAL

32 EXCHANGE PLACE, SALT LAKE CITY 801-322-3200



UTAH'S BEST THEME EVENT
Gays of '47



GAYS OF '47 2022
JUNE 22 - 24

Experience one the best gay
events in Salt Lake City. This
June, come to Twist and see
what Gays of '47 is all about.

THE Y EXCHANGE

LOUNGE • NIGHTCLUB • VENUE

THEEXCHANGESLC.COM @THEEXCHANGESLC

ABOUT THE COVER: For our 15th annual *Local Beer Issue* cover, **Trent Call** (@trentcall) illustrates a tessellated menagerie of beer-related imagery in his characteristic, cartoon-influenced style. Bottles, hops, glasses and funnels float between happy drinkers in this libacious design.

KATIE HATZFELD

Contributor Limelight
Editorial Intern



From writing witty intros to regularly contributing to the magazine as Copy Editor and Writer, Hatzfeld has been an integral part of our Editorial team since August of 2021. “Writing has been such a treat too, getting to interview some awesome leaders in our community and putting my english education to use,” she says. We feel lucky to have Hatzfeld as part of the team!

NATALIE COREY

Contributor Limelight
Distro Driver



Love seeing your friendly local magazine at anyplace cool? For that you can thank our talented distro drivers including Natalie Corey! Corey joined our team in 2020 and says, “I have gotten so many chances to see and explore so many places that I would have never known existed before.” We love working together with Corey every month and appreciate her hard work!

Publisher:

Eighteen Percent Gray

Executive Editor:

Angela H. Brown

Managing Editor:

Bianca Velasquez

Junior Editor:

Audrey Lockie

Communications Coordinator:

Parker Scott Mortensen

Copy Editors:

Abby Gerber, Beca Casteneda, Birdy Francis, Hannah McBeth, Jamie Christensen, Katie Hatzfeld, McCall Mash, Parker Scott Mortensen, Sage Holt

Editorial Interns:

Birdy Francis, Katie Hatzfeld, Lois Brady, Sage Holt

Cover Artist:

Trent Call

Content Consultant:

Rio Connelly

Lead Graphic Designer:

Joshua Joye

Graphic Design Team:

Alex Guzman, Chris Bickmore, Clark Iroz, Paul Mason, Ryan Peck, Vella Price

Ad Designers:

Christian Broadbent, Dianna Totland, KJ Jackett, Rian Terry, Ryan Peck

Front-end Developer:

Dom Sweat

Illustrators:

Andrew Beck, Binx Olsen, Brett Ferrin, Brighton Metz, Chris Bodily, David Sadler, Garrick Dean, James Bible, Ricky Vigil, Robin Namini, Ryan Perkins, Sarah Donnelly

Photographers:

Bob Plumb, Chay Mosqueda, Chris Gariety, CJ Anderson, Dominic Jordon, Gilbert Cisneros, Jessica Bundy, John Barkiple, Johnny Cowan, John Taylor, Jon Tinsley, Jovvany Villalobos, Keisha Finai, Kelly Williams, Logan Sorenson, Maralee Nielson, Nathan Gentry, Niels Jensen, Randy Roberts, Roberto Valdez, Scott Frederick, Talyn Sherer, ThatGuyGil, Tyson Call, Weston Colton

Videographers:

Eudonerio Quiroz, Maeve Reiss, Nate Schwartz, Roberto Valdez

Community Development & Advertising Sales:

John Ford, Community Development Manager: johnford@slugmag.com

Angela H. Brown: sales@slugmag.com
SLUG HQ: 801.487.9221

Community Development Assistant:

Lexi Kiedaisch

Events Assistant:

Nick Zunkowski

Brand Ambassadors:

Brennen Durka, Erin Sleater, Lark Smith, Nikki Allen

Circulation Coordinator:

Dylan Bueche

Distro Drivers:

Now Hiring!

Chris Bickmore, Danny Torres, Dave Crespo, Gethin Coomans, Kali Sutherland, Kelly Fernandez, Lyndi Perry, Natalie Corey, River Rose Haggerty, Tommy Dolph, Tony Bassett

Senior Staff Writers:

Ali Shimkus, Audrey Lockie, Avrey Evans, Ben Tilton, Ben Trentelman, Bianca Velasquez, Bill Frost, Connor Brady, Dean O Hillis, James Bennett, James Orme, Jamie Christensen, Kamryn Feigel, Kia McGinnis Wray, Kassidy Waddell, Lauren Ashley, Mary Culbertson, Mekenna Malan, Mike Brown, Mistress Nancy, Nick Kuzmack, Paige Zuckerman, Parker Scott Mortensen, Peter Fryer, Rachel Jensen, Ricky Vigil, Rio Connelly, Russ Holsten,

Ryan Michael Painter, Sean Zimmerman-Wall, Steve Goemaat, Tim Schoof, Tyson Call, William Swartzfager

Contributing Writers:

Alexis Perno, Andrew Christiansen, Austin Doty, Birdy Francis, Brandon Ermer, Brittne Gallegos, Brooke Hannel, Cherri Cheetah, Corinne Bauer, Davis Slaugh, Dillon Ely, Dylan Bueche, Elizabeth Leach, Gabby Dodd, Hannah McBeth, Harper Haase, Jeremy Cardenas, Jesse Hawlish, Kaitlynn Hatzidakis, Katie Hatzfeld, Kelly Fernandez, Kelsey Oliver, Kenz Waldon, Litzi Estrada, McCall Mash, Morgan Keller, Nia Shaunce Morton, Nic Renshaw, Olivia Greene, Palak Jayswal, Patrick Gibbs, Sage Holt, Sam D'Antuono, Steve Koonce, Teddy Ray, Theadora Soter, Tim Kronenberg, Westin Porter, Zach Lambros, Zoe Zorka

SLUG's Official Podcast:

SLUG Soundwaves

Executive Producer:

Angela H. Brown

Soundwaves Producer:

Parker Scott Mortensen

LaRon Presents Spring Fest '22 Rick Ross's

JUST ADDED! → **Lil PUMP**

"RICHER THAN I EVER BEEN" → **THE GREAT SALT AIR!**

COMMON KINGS **KALAN FR FR** **MACY KATE**

ANDREA BROWN • JAMES THE MORMON • MIKE STYLES • PUR & 95 DAN • VITUS GOD • D BLACC • KAHMONE • NATIVE LEAVES • SOGGY GQ • HOLLOW HILL

DJ VERZUZ CONTEST
DJ MEZZ • DJ BEAR • DJ TEO • DJ JSKEE

MAY 7TH
GlobalFestEvents.com

Hosted By: ALEX THOMAS

LaRon **BELAIRE** **BUD LIGHT** **GREEN PIG** **HYPE** **ZOTIC** **CBD+ ESSENTIALS**

Offset and Out of Step : OFFSET BIER



Photo: Keisha Finali

By Parker Mortensen • parker@slugmag.com

Behind the bar at *Offset Bier* and above the draft is a sign reading, “SORRY NO FLIGHTS.” Below that, “NO WHINING ABOUT NO FLIGHTS!” You’d be justified in thinking this was born of beer snobbery, but **Conor Brown** and **Patrick Bourque**, Co-founders of *Offset Bier* in Park City, are a more earnest sort. “We don’t come from this mindset that we need to cater to every single person,” says Bourque, “but we do believe that if you walk through this door, we’ll have something for you.”

Offset has a lot to offer, from IPAs to lagers, German-style ales to sours. Their menu ranges between fun, modern hoppy beers that explore the forefront of brewing and traditional, European brews that show *Offset’s* brewing chops. If anything, their no-flights rule is emblematic of the duo’s passion for beer. “We don’t want someone sipping on our sour beer next to our delicately crafted Pilsner. It ruins the experience for the beer,” Bourque, who acts as head brewer, says of flights. Brown points out that they do offer seven ounce pours, which are more conducive to *Offset’s* beer philosophy. “The beer gets a slight chance to warm up; carbonation gets to come out of the solution a

bit,” says Brown. “It evolves over that short period of time. Whereas, if you’re doing two ounces of six different beers and you’re trying them all next to each other, you just don’t get a true experience of the actual beer itself.”

Again, this isn’t snobbery—well, maybe a little—but *Offset* wears it particularity on its sleeve (thus the sign). The equipment Brown sourced for *Offset* was all used, and what it lacked in pristine sheen it made up for in control. “We have a full reverse osmosis water system here, so we filter all the water and start from scratch,” Brown says. “We brew with steam, which is kind of stupid for a three-and-a-half barrel system.” Breweries don’t typically use steam for an operation below 10 barrels, Bourque notes. “We put the money where we thought the quality of the beer needed it,” he says.

Offset also doesn’t let their passion throw them into the trap of gatekeeping. In fact, they’re actively working against it. “It was super important to us to be the bartenders behind our own bar,” says Bourque. “We don’t want the story of *Offset*, the way we talk about our beers and our philosophy lost across

the bar. We want to be there to talk to our customers about who we are, what we’re up to and what we believe in as far as beer goes.”

That story is one of fascination with beer itself. Brown and Bourque met out of a shared love for home brewing, though Bourque has spent time working professionally as a brewer. Meanwhile, Brown’s background is in marketing. Brown started home brewing roughly six years ago and began to envision a brand, seeing an opportunity to tell a story and be creative through the lens of marketing and promotion. After COVID stultified Brown’s initial moves to bring *Offset* to fruition, he

brought on Bourque in April of 2021, and the pair worked 80-hour weeks over the following summer to open their doors on Sept. 10, 2021. They’ve hired staff, and things have slowed down, but only by a bit. “We’re drinking from the garden hose now, not the fire hose,” says Brown. Together the pair make a good team, using Bourque’s brewing expertise and Brown’s knack for branding to create a space that rewards the curious drinker and impresses those looking for beer that just tastes like damn good beer.

Visit *Offset Bier* at 1755 Bonanza Dr., Unit C in Park City Tue–Thu 4–9 p.m., Fri 2–9 p.m., Sat 1–9 p.m. and Sun 1–6 p.m. Find them on Instagram @offsetbier.



Illustration: Clark Iroz



ABYSS BODY PIERCING

• PIERCING • FINE JEWELRY • REIKI •
• MASSAGE • CARD READING •

ALL THINGS HEALING

245 EAST & BROADWAY

801.810.9247

Brown Gradient Beer Wenches

TOP LOCAL BEER PICKS

By **SLUG Staff** • info@slugmag.com

Photo: Johnny Cowan



The Brown Gradient Beer Wenches formed in July of 2020 to represent women of color and spotlight diversity within the brewing community here in Utah. Brought together by their individual roles within local breweries, Brown Gradient aspires to spread joy through their combined passion—craft beer. *SLUG* interviewed each member—**Melissa Diaz, Melissa Dahud, Shyree Baxter and Stephanie Hall**—to hear more about their craft beer journeys and favorite beers! Keep up with The Brown Gradient Beer Wenches through their Instagram, [@bg_craftbeer_wenches](https://www.instagram.com/bg_craftbeer_wenches).

Photo: Bonneville Jones



Melissa Diaz

SLUG: What is your background in brewing and craft beer?

Diaz: My first job in craft beer was at *595 Craft and Kitchen* in Las Vegas, NV. We had 24 rotating taps, so I got to try a lot of different beer from all over! My job was to break down and sanitize each beer line when we tapped a new keg. We wanted to ensure the beer tasted exactly as the brewers intended.

SLUG: Which is your favorite beer at *Bewilder Brewing Co.* and why?

Diaz: Hands down, the Imperial Mole Porter! It's a seasonal beer that is only released in the fall for Dia De Los Muertos. I love it because it reminds me of Mexican hot chocolate, but boozy!

The Latin spices and chocolate are a perfect blend. [It] tastes like mole for sure, which brings back memories from my childhood.

SLUG: Is there anything significant about this beer's brewing process that makes it special or stands out to you?

Diaz: If it's barrel aged in tequila barrels, yes please! It gives the beer the perfect amount of boozy punch. [Tequila barrel-aged beer] sits in tequila barrels for eight months. When it gets closer to canning they drill holes in the barrels and try it to make sure it's exactly how they want it to taste. The whole process is awesome; to wait for beer to absorb the barrel profile takes great patience and trust.

**Bewilder Brewing Co. | 445 400 W
385.528.3840**

**M–Th: 11a–11p; F–Sa: 11a–12a; Su: 11a–10p |
bewilderbrewing.com**

Steph Hall

SLUG: What are you most passionate about when it comes to beer?

Hall: My favorite thing about beer is that beer is something that is loved by so many different types of people. I always say that beer is the great equalizer because no matter your gender, race, political affiliations, etc., beer is something that people are able to agree on.

SLUG: Which is your favorite beer at *Red Rock* and why?

Hall: It's hard for me to choose one favorite *Red Rock* beer. Secale is probably at the top of my list but since it's only available in limited amounts each year, I'd probably go with Elephino or Frölich. They're all so easy to

drink and I never tire of any of them.

SLUG: Can you break down the flavor profiles of your favorite *Red Rock* beer?

Hall: As far as flavor goes, Secale is such an incredible beer. I'm a huge doppelbock fan, and the fact that *Red Rock* ages this lager for an entire year in rye whiskey barrels takes it right to the top of my doppelbock list. It's such a smooth beer and one of the best sippers. It's malty, sweet and caramelly, and since I'm also a big whiskey fan, this beer checks multiple boxes for me. I love letting it warm up just a little before I enjoy it because it brings out that whiskey flavor even more.

**Red Rock Brewing | 254 S 200 West
801.521.7446**

**Su–Th: 11a–9p; F–Sa: 11a–10p
redrockbrewing.com**

DESIGN YOUR *dream* LIFE
start an esthetics career

COMPREHENSIVE ESTHETICS

BASIC ESTHETICS

MASTER ESTHETICS

contact us

801.530.0001

www.skinworks.edu

SKINWORKS

SCHOOL OF ADVANCED SKINCARE

FEATURED
GRADUATE



tonya sanchez

CONTACT TONYA

801.864.1060

<http://bodyandsoulsalons.com/>

“Body and Soul welcomes you to come enjoy peace, tranquility, relaxation and beauty. Our goal is to provide the treatments and services to enhance beauty and confidence in our guests.”

SEE OUR DISCLOSURES AT
www.skinworks.edu/disclosures



**ENVIRONMENTALLY
SOUND & ETHICALLY
SOURCED COFFEE**

Bird Friendly® certified coffee farms provide biodiverse habitat for birds and other wildlife while sequestering carbon to help fight climate change.

CAFFEIBIS
coffee roasting company



► CAFFEIBIS.COM

Veteran Owned
Small Batch
Craft Brewery



f @ [talismanbrewingco.com](https://www.talismanbrewingco.com)

1258 Gibson Ave Ogden UT 84404

385-389-2945



Edge of the World Brewery
70 N Central Street, Colorado City AZ 86021



Scan with your phone for
website and current menu

928-875-8710

<https://eotwbrewery.com/>

Sunday - Wednesday

11:00 am - 8:00 pm

Thursday - Saturday

11:00 am - 10:00 pm

New patio is open for the season



Melissa Dahud

SLUG: What is your background in brewing and craft beer?

Dahud: I have 12 years in the service industry but did not get into the beer industry until 2018. [I] helped with the production side here and there until I worked at *Uinta Brewing Company* [in] late 2020 and was doing packaging full time.

SLUG: What are you most passionate about when it comes to beer?

Dahud: Whenever someone tells me they don't like beer, I tell them I bet there is something they like, they just haven't found it yet. I also love the connections I make with people in the industry and with my guests. We ... nerd out together and talk about some of our favorite

beers we enjoy or any new releases a brewery we like announces. When it comes to my guests who are unfamiliar with beer, I genuinely enjoy introducing them to certain beer styles and finding something they may like. It makes me very happy when they actually find something they enjoy.

SLUG: Which is your favorite beer at *Level Crossing* and why?

Dahud: I'd have to go with the Dallas Alice. It is a Belgian Style Blonde Ale. It's very easy drinking. Lately, I've been wanting lighter beers, and this has a great flavor profile. It's got a floral, citrus and light honey aroma. The beer finishes dry with a lingering, lemon-zest flavor.

Level Crossing Brewing Co. | 2496 S W Temple St
385.270.5752
Su-Th: 11a-10p; F-Sa: 11a-11p
levelcrossingbrewing.com

Shyree Baxter

SLUG: What is your favorite beer within our local brewery scene and why?

Baxter: *Slackwater* has SO many great beers. My favorite beer there is definitely the Bohemian Helles—it's rich but still light and crisp with almost a hint of those Belgian style banana notes

SLUG: Is there anything significant about beer's brewing process that makes it special or that stands out to you?

Baxter: I think learning about the malting process or treating the water properly so that the beer comes out tasting the same consistency every time. Those are the kinds of things that interest me with beer. I [want to] know the chemical reactions and processes and

why they happen.

SLUG: What are you most passionate about when it comes to beer?

Baxter: My greatest passion in beer is definitely sharing it and talking about it. Beer education is so fun for me! I definitely pride myself on being able to choose the perfect beer for someone to enjoy when they're having a hard time picking one. Or helping someone who "doesn't like beer" finally find one they like and they understand the flavor profile. I think knowing what you're tasting makes it more fun and taste even better. I genuinely enjoy seeing that happy look on someone's face while they enjoy a craft beer.

Slackwater | 10290 S State Street
801.930.5147
M-Th: 11a-10p; F-Sa: 11a-11p; Su: 10a-9p
slackwaterpizzeria.com



LIVING TRADITIONS festival

MAY 20 - 22, 2022 /

Friday, May 20 / 5 pm - 10 pm

Saturday, May 21 / 12 pm - 10 pm

Sunday, May 22 / 12 pm - 7 pm

Washington Square

FREE ADMISSION
LIVINGTRADITIONSFESTIVAL.COM

UINTA BREWING: PRO LINE SERIES FEATURING LOCAL ARTISTS

By Kelly Fernandez
talesofevergreenhills@gmail.com
Photos by Jessica Bundy

Uinta Brewing is keeping up their reputation for consistent innovation by merging their *Small Batch* and *Crooked Line* series into the *Pro Line* series. You may have noticed this with your new favorite *Cold IPA*, showcasing experimental hop HBC 1019 and the artwork of SLC local **Griffin Siebert**, using a pastel, marbled pattern within a figure made from negative space. If you were inspired by the abstract and colorful design of this can, then you'll be delighted to know that Siebert's full piece will be spread across all six *Pro Line* releases this year.

Crooked Line launched in 2010 with the *Labyrinth Black Ale*, the *Cockeyed Cooper* and the *Tilted Smile*, with labels designed by **Trent Call**, **Travis Bone** and **Leia Bell**, respectively. The mission's quote was "Brewed off the Beaten Path," intending to showcase different beer styles that weren't as massively produced. The series blazed a trail for the new frontier of Uinta, with this beginning their usage of the 750-mL bottles and escap-



Uinta's Crooked Line series was the beginning of their usage of the 750-mL bottles and utilized local artists' work for the labels.

ing the normal brand guidelines by utilizing local artists' work for the labels. More recently, you may have enjoyed *Crooked Line* in a six pack of 12-oz cans, as they switched the series away from the bottles in the late 2010s. Now, Uinta has initiated the reinvention of the series and the local art mission with the 2022 merger. "The *Crooked Line* has changed so much over time, and the *Pro Line* is a good example of how we've picked different times in the *Crooked Line* and put them all together to showcase different time periods in the *Crooked Line* all at once," says Uinta's R+D Manager, **Graham Doherty**.

For the entire series, instead of releasing with a separate artist for each beer, Siebert was asked to commission one piece that Uinta could break up between the six-part series and he delivered a physical art piece that is currently hanging in the Uinta Brew-house Pub. "The discussions were more conceptual than directional. Our aim was to create a visually coherent series that spoke to Griffin's personal, unique lettering aesthetic," says Uinta's Field Marketing Manager, **Leonard Gath**. This differed from their past process of having artists create digital art on



Uinta's Field Marketing Manager, Leonard Gath, with their Pro Line series featuring artwork from Griffin Siebert, using a pastel, marbled pattern.

a label template, as well as this year having Uinta collaborate the beer names and styles with the artwork.

"Uinta has been a long time supporter of the SLC community and SLC art scene. I look at beer as local art as well, so it's nice to merge the two," says Uinta's Marketing Director, **Jeremy Worrell**. Some of the past *Crooked Line* labels include **Isaac Hastings'** skeletal take on *Ghosts of Sego*, **Mike Tea's** tropical-cocktail, skateboard-sesh label for the *Driftwood Coconut Lager* and **Brett Ferrin's** tiki-head, island-time design for the *Piña Colada*. "It's important to continuously be evolving and experimenting; not chasing trends but creating our own trends," Worrell says.

Uinta is already brainstorming for its 30th anniversary, considering a 30-year "retrospective of *Crooked Line*." They are also contemplating the return of the classic *Labyrinth* label, as well as working with some of their other legacy artists, including **Lars Love Letters**, **Evan Memmott**, **Clay Cavender**, **Robin Banks**, **Nick Potter** and **Erin Potter**.

In the meantime, you may enjoy the recently released *Belgian-Style Golden Strong Ale* and look forward to the *Watermelon Sour*, which will be released at the end of April 2022. *Pro Line* will continue on this year with a *Juicy IPA*, *Cinnamon Roll Wheatwine Ale* and the black sheep will return this fall as the *Imperial Baba*, currently aging in single malt whiskey barrels.



SLUG MAGAZINE'S Drinker's Glossary

VOLUME 1

By Rio Connelly globalricon@gmail.com

The world of alcoholic beverages is vast and complicated, often involving long strings of arcane terminology. Breweries, wine tastings, cocktail bars or distilleries can assault you with a flurry of language that might seem opaque and confusing. For this year's *Beer Issue*, we provide you with a glossary of useful words and phrases to help you sort through it all. Without any claim to being an exhaustive list, here are some definitions you may find useful.

Ale – Originally the more general term for non-distilled alcoholic beverages made from grain, this now refers to those fermented with *Saccharomyces cerevisiae*, the same yeast that makes bread.

Barleywine (Wheatwine) – Not a wine at all but an extra-strong beer style originating in Britain and made as a premium product in some breweries. Adopted by American craft breweries in the 1970s, it spun off into variations like Wheatwine, Oatwine and even Ryewine. Generally, barleywines are big, malt-forward beers with a lot of depth and complexity.

Barrel/Cask – A wooden vessel used for the storage and aging of beverages. Beer, wine and cider can all be fermented or stored in casks, while spirits are aged in them after distillation to mellow the distillate and/or impart flavors from the wood. Commonly made from oak, casks can also be made from other woods, including chestnut, cedar and palo santo; they are generally around 50 gallons in size, but they can either be smaller or much bigger.

Beer – This one's easy, right? Well, not exactly. Originally only referring to ales made with hops, beer has now become the more general term for any alcoholic beverage primarily made from grain as a source of sugar.

Bock – A German style of strong, dark lager often associated with a goat or ram as a result of a pun in the Bavarian dialect. Its popularity led to diversification into other beer styles—including Weizenbock (wheat bock), Doppelbock (double bock), Helles Bock (pale bock) and more.

Cider – An alcoholic beverage made from fermenting the juice of apples or sometimes their relative fruits (crabapples, pears, quince). It must be at least 51% derived from apple juice to qualify, though other ingredients like sugar, honey or other fruits are common.

Cream Ale – An American beer style that almost disappeared during Prohibition. Despite its name, cream ales have no dairy content. They were originally brewed to compete with European-style lagers along with an easier ale fermentation process. It is popular today in American craft brewing and is usually a light-colored ale with a bit of sweetness, minimal hops and a crisp finish.

Dry Hopping – The practice of adding additional, unboiled hops to a beer either after or during fermentation to allow their alcohol-soluble, aromatic oils to be dissolved in the now-present ethanol. Dry Hopping is common in American craft brewing as a means of getting intense, fruity flavors out of hops but is common in cider-making as well.

Foeder – A large, wooden vessel—similar to a barrel or cask—generally stood upright and tapering slightly upward like a section of a cone. Foeders are often used like a metal tank for the fermentation of wine, beer or cider—especially in the production of traditional, European sour beers. The wood acts as a medium for the microflora that sour a beer to live in and proliferate.

Gluten-Free – Anything made specifically without the use of any product that contains gluten, a protein common to most grains. If any of the ingredients ever had gluten, it cannot be certified by the U.S. government as gluten-free. Almost all wine and cider is considered gluten-free, but truly gluten-free beer has to be made from ingredients without any trace of gluten.

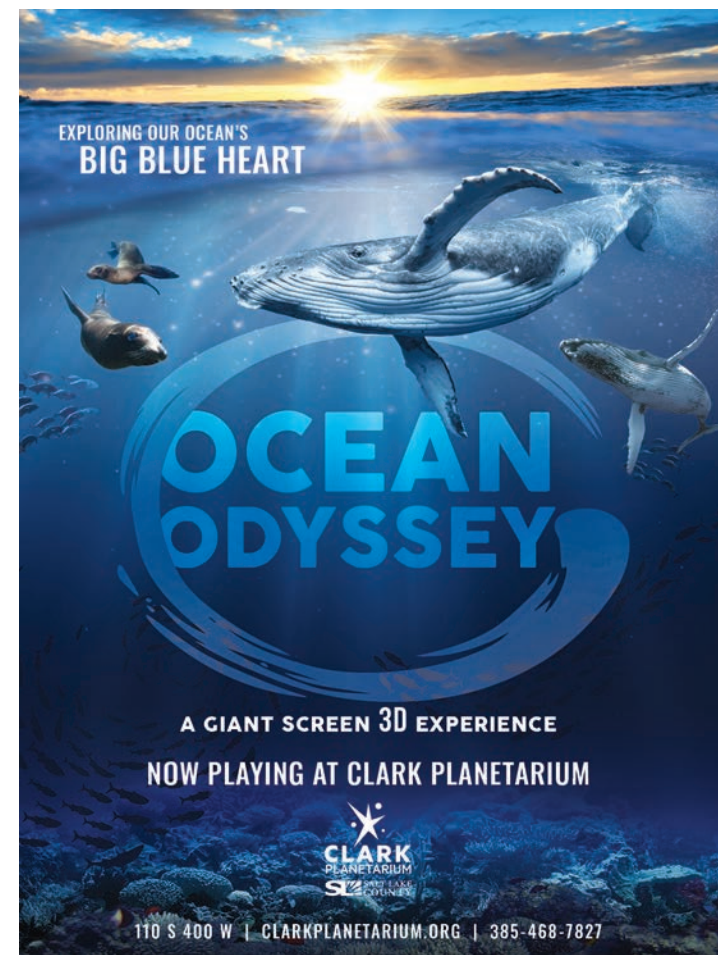
Gluten-Reduced – Products that had ingredients containing gluten but then had an additional enzymatic process performed that denatured the gluten and reduced it to nearly immeasurable amounts. Gluten-reduced products may be acceptable for those with gluten sensitivities.

Gruit – Refers both to an almost-extinct beer style and the mixture of herbs it was brewed with. A throwback to a time when ale was brewed with any number of herbs as seasoning and preservatives beyond hops. Gruit is currently enjoyed by a small resurgence of curious American craft brewers.

Hazy – Reference to a beer's lack of clarity, as well as shorthand for "Hazy IPA." A newer beer style famous for its fruit-forward hop flavors, the opacity and haze is actually particulate matter kept in suspension in the liquid to serve as a vehicle for hop flavor. These beers are never filtered or clarified for fear of removing hop flavor.

Hops – The flowers of the *Humulus lupulus* plant, a member of the *Cannabaceae* family. Originally among many plants used in the brewing of ales in Europe, hops emerged as the dominant beer seasoning ingredient due to their antiseptic and preservative qualities. Since the development of sanitation technology and understanding of microbiology, the role of hops has largely changed to one of flavoring. The aromatic oils and resins secreted by glands on the flower provide both bitter and fruity flavors and are usually boiled to be infused into beer. Although, "dry hopping," or adding hops post-fermentation, has become more common in American craft brewing.

India Pale Ale – Originally a British style of beer that derived its name from the practice of brewers increasing hopping rates and alcohol content, this increased the stability of beer for the long ocean voyage to Britain's Indian colony. Officers garrisoned in India developed a taste for the beer and asked for it upon their return home. Modern IPAs are the result of American craft brewers diversifying the style and exploring new methods of adding hop flavor.





Pig & A Jelly Jar
PIG & A JELLY JAR,
SOUTHERN-INSPIRED.
BRUCH DRIVEN.
FROM SCRATCH.
EVERY DAY.
PIGANDAJELLYJAR.COM

WB's CBD Oil
Isolated Spectrum
Citrus

WB's Eatery
OGDEN, UT
WBSEATERY.COM
MORE THAN A RESTAURANT
...IT'S A LIFESTYLE!
455 25TH STREET,
OGDEN, UTAH 84401

Three locations,
Salt Lake City, Holladay and Ogden.
Open 7 days a week for dine-in, takeout
and delivery through Doordash.

WB's Eatery, we're casual in every
way; cocktails in the shaker, cbd oil for
dosing...your spot to kickback with
friends, and live the lifestyle!

Kettle Sour – A sour beer made from a quick fermentation by lactic acid-producing bacteria in the kettle of the brewhouse, before the boil and addition of yeast. Kettle Sours are most commonly accomplished with strains of *Lactobacillus*, the same type of bacteria that produces yogurt, sourdough bread and many kinds of pickles. They contrast the traditional, European sour beer styles that can take years to mature.

Lactose – A sugar derived from milk often used in American craft brewing to provide body and sweetness, or a general creaminess to a beer when desired. Notably, all lactose is derived from milk, and beers with this ingredient cannot be considered vegan.

Lager – Derived from the German term for “storage,” it is now a term for beers fermented with the cold-tolerant yeast *Saccharomyces pastorianus*. It is also a verb for the act of cold-aging these beers. The fermentation at lower temperatures gives this diverse family of beers a cleaner, crisper flavor profile which is extremely popular worldwide. Initially developed in Germany and Bohemia in the early 19th century, lager beer has gone on to replace ale as the dominant style of beer in the world—constituting over 90% of beer brewed today.

Malt – A shelf-stable form of grain made by germinating the seeds to begin the plant’s natural enzymatic process, then using a dry heat to stop those processes. Brewers take advantage of these enzymes in the mash to convert the starches in the grain into sugars fermentable by yeast.

Mash – The first step in the brewing process, where malted grain is ground and mixed with water at a specific temperature designed to activate the amylase enzymes in the grains. These enzymes then fraction the starches in the malt into simpler sugars that are fermentable by brewers’ yeasts.

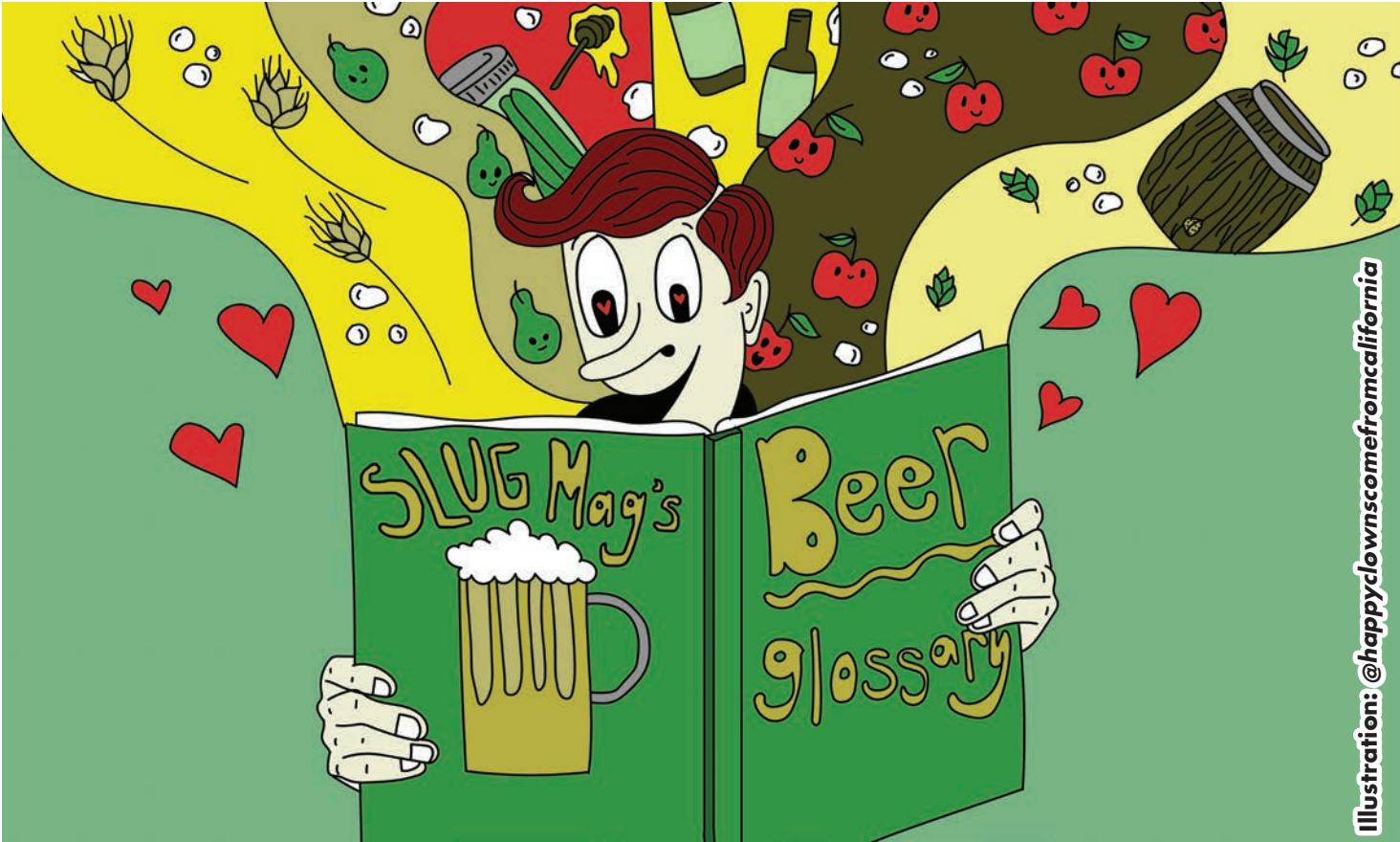
Mead – An alcoholic beverage made from the fermentation of honey. One of humanity’s oldest forms of alcohol, honey is diluted with water and fermented into a strong beverage, often held sacred in the cultures that made it. It must be made with at least 51% honey to be considered mead.

Perry – A cider-like alcoholic beverage made from 100% pears, often varieties unsuitable for consumption as fruit due to high tannin content or “perry pears.” Perry is rare and disappearing from the world due to the difficulty in growing the necessary pears, although steps are being taken to preserve this unique heritage.

Wet Hopped – Referring to hops being added to the brewing process fresh from the vine, often within 24–48 hours of harvest. It contrasts the majority of hops, which are dried, compressed, packaged and frozen immediately after harvest for preservation purposes.

Wild Yeast – A catch-all term for any diverse group of yeasts that are considered non-domesticated. Often referring to yeast that was naturally present as opposed to being specifically added by the beverage maker. These yeasts are often accompanied by other microflora like bacteria, and the resulting “wild” fermentation is generally seen as beyond the beverage maker’s control. The results can be similar to traditional fermentations or vary substantially and often include more acid production, resulting in a more tart or sour beverage.

Yeast – A family of single-celled fungi that ferments simple sugars into ethanol, the source of all alcohol in alcoholic beverages. Yeast is widely present in the environment and has been used by humanity for food and beverage production for thousands of years.



FEATURING EXCLUSIVELY UTAH BREWERIES

CRAFT

BY PROPER

New patio
now open!

Utah's only
UTAH-ONLY
beer bar

-36 DRAFTS
-OVER 80 CANS & BOTTLES

Live music
every Saturday

1053 E 2100 S (ACROSS THE STREET FROM HOPKINS BREWERY)

FOLLOW US ON INSTAGRAM @CRAFTBYPGROPER

(385) 242-7186

SaltLakeUnderGround 17

taste, balance, finish

By Kara Dempsey

karadempsey@karadempsey.com

Photo: Jovvany Villalobos

(L-R) Grid City's Bavarian Pretzel, Grid City Chicken Sandwich and the Grid City Vegan Wings.

◆ GRID CITY ◆

Grid City Beer Works (GBCW) sits east of *Best Buy*, south of *Home Depot*, west of Highway 15 and a five-minute jaunt from the *Trax* line. There are dozens of high- and low-tops for guests to sit at and convenient bar seating with a front-row view of the stainless steel brewing tanks. On a Friday evening, there was little room to spare as people packed themselves into the dining area. This time of year, the outdoor patio and rooftop deck were closed, but from pictures online it looks like the view cannot be beat when dining or drinking up top.

Upon being seated, I ordered a glass of the Extra Brown Ale, 6.6% ABV (\$7), which was dark in color and rich in flavor with a luxuriously creamy mouthfeel. Our server, **Steven Morrisson**, shared with us that the two most popular appetizers were the Bavarian Pretzel (\$12) and the Edamame Hummus (\$8). While the hummus (edamame-horseradish hummus topped with chickpeas, green onions and sunflower seeds and served with crudite or bread) sounded amazing, the pretzel was calling my name. It came on a stainless tray, which seemed the only proper transport for such a massive knot of bread, and its three dipping sauces. The 10" brown pretzel was hot and speckled with coarse ground salt. The sauces included GBCW's own Brown Ale Whole Grain Mustard,

melted Vegan Garlic Butter and a Vegan Cheese sauce. Without knowing it, it would be hard to guess that the sauces weren't the "real" thing, but vegan substitutes.

Another round brought to us was a pint of Double Dark Chocolate/Cherry Truffle Nitro Brown Ale, 5.0% ABV (12 ounces only, \$9), and a pint of their Cream Ale, 5% ABV (16 ounces, \$5 or 20 ounces, \$6). The Brown Ale tasted like a blend of hot chocolate and cherry syrup and was served with a heart-shaped, vegan dark chocolate and cherry truffle from local chocolatier **Anne Reist's** *The Chocolate Palette*. The Cream Ale was a dramatic contrast to the intense flavor of the Nitro Brown Ale, but it was refreshing in its own way. The golden-colored beverage smelled of citrus blossoms and tasted light, malty and pleasantly floral.

The Daily Bugle (\$16), a cheeseburger-Philly cheese steak hybrid, came as Angus ground beef with chopped onions, peppers and melted American cheese on a seeded Hoagie roll with skin-on, thick-cut French fries. Seeing that they had a number of vegan items on their menu, I ordered My Lil Biscuit (\$16), which came as a bowl with a vegan cheddar biscuit, vegan sausage with rosemary gravy and crispy tempeh bacon topped with a splash of hot sauce and a

handful of chopped scallions. Adding vegan options to a menu is easy, but creating a vegan dish that is flavorful, filling and full of varying, complementary textures is as difficult as it gets. After trying this, I now want to try every vegan dish this talented kitchen can produce. In addition to these specials that are no longer available, there is still plenty to choose from, such as the cornmeal dredged Fried Green Tomatoes (\$12) covered with vegan pimento cheese sauce and topped with paprika and green onions. Another regular item is their Wings (\$14), which can be either seitan (vegan) or smoked chicken. Either option comes with crudite and your choice of sauce (SLC Hot, Buffalo, Nam Chim Kai or Naked Cajun).

Three core beliefs—taste, balance and finish) sit at the heart of *Grid City's* devoted work. GCBW does not shy away from a challenge or from pushing the known limits of brewing. From their website to their social media accounts to their on-site staff, the passion is tangible and forges dedicated fans of their creative products from that very first sip or bite. Find *Grid City Beer Works* on Yelp and Untappd, follow them on Facebook @GridCityBeerWorks and on Instagram and Twitter @gridcitybeer for updates, events and more.

333 W. 2100 South, SLC • Sun-Thur: 12-9 p.m., Fri-Sat: 12-10 p.m. • 21+ • 801.906.8390 | gridcitybeerworks.com



LOCALIZED

By Nic Renshaw
nic.a.renshaw@gmail.com

April's *Localized Showcase* takes the form of a benefit concert for **Kevin Kirk** and *The Heavy Metal Shop*, with Co-headliners **In Your Grave** and **Anonymous** alongside opener **Mummy** offering distinct takes on mosh-ready riffing for just \$5 at *Urban Lounge* on April 15 (doors at 7 p.m., music at 8 p.m.). *SLUG Localized* is sponsored by *Riso-Geist* and *Uinta Brewing Co.*

Emerging from the ashes of local deathcore outfit **Rue the Day** in 2019, **In Your Grave** have wasted no time beefing up and rounding out the brutal intensity they had already been honing. Founding members, **Collin Anderson** (vocals) and **Jose Bardales** (drums), have built on their former band's template to create a pulverizing sound that pulls liberally from all corners of the metal/hardcore universe and beyond.

In addition to their clear-cut love for metalcore acts such as **Kublai Khan TX** and **Knocked Loose**, **In Your Grave** proudly wear their early-aughts, nu-metal influences on their sleeve, cribbing from artists like **Otep** and **System of a Down**—the latter of which the band recently paid tribute to with a cover of their 2001 track "Jet Pilot." "Ironically enough, back then in the '90s and 2000s, it wasn't the most popular subgenre of metal," Bardales says, "but when you're in today's day and age where genres just come and go, you have to expand and start to mesh territories together ... [Nu-metal] still sparked a lot of influence for a lot of people, and you can still re-implement it today and get some really cool, new sounds."

While **In Your Grave**'s heavy-music omnivory takes center stage, the band isn't afraid to look beyond pure head-banging fuel. Guitarist **Jason "Jewnie" Densmore** cites classic hard rock like **Guns N' Roses** as a formative musical influence. Bassist **Mason Hollinger** is partial to **Type O Negative**'s shoegaze-y magnum opus *October Rust*, and the whole

IN YOUR GRAVE



(L-R) As In Your Grave, Jose Bardales, Mason Hollinger, Collin Anderson and Jason Densmore create a sound that pulls from all corners of the metal/hardcore universe.

band appreciates EDM. "We love EDM—it's one of our big influences outside of metal," Anderson says. "They really go hand-in-hand." The band is currently hard at work making good on these claims—they're in talks with several non-metal acts, including Australian electronic producer **Phase One**, for potential collaborations in the near future. "We've been talking to some people here and there," Bardales says. "We're gonna start looking into that once we wrap up with our upcoming tour and other bigger projects."

The band's diverse tastes and talents for absurdly heavy songwriting have thus far culminated in two pugnacious EPs: 2020's *Enemy Lines* and last year's *Graveyard Songs*. The band is particularly enthusiastic about their most recent material, with Bardales singling out the track "Red Dust" as a personal favorite. "It definitely shows where we're at and where we're planning to go," he says, "from the circle pit parts all the way to the electronic breakdown."

Beyond refining their craft as musicians, **In Your Grave** take each release as an opportunity to explore particular lyrical themes. "Our second [EP] was moreso ... self-reflection, depression and being sick," Anderson says. "*Enemy Lines* was all about government and war ... For the lyrics on *Enemy Lines*, I took a bunch of hallucinogens and watched *Black Hawk Down* and some other war movies and just wrote a bunch of stuff down. If you watch the 'MKUltra' video, that's me and Jose chilling in a room for like three days as we're writing."

In Your Grave's immediate future is looking fairly jam-packed, between a 22-day tour across the western U.S. and an impending single, EP and a slew of collaborations. The band seems determined to convert as many listeners as possible, working both within and without the scene for a sound that crosses boundaries just as their nu-metal heroes did two decades ago. "You're always gonna have people who don't like your music," Bardales says, "but the more we can round things out, it's nice to genre-bend and expand our horizons."



.....
Alibi Bar & Place
369 Main St, Salt Lake City, UT 84111
Monthly Calendar
April 2022
.....

- 4/1 **Fri.** DJ : **Matty Mo**
- 4/2 **Sat.** DJ : **Concise Kilgore**
- 4/3 **Sun.** **James Beard esq. All Vinyl Set**
Psychedelic Soul • World Groove
- 4/7 **Thurs.** **Vibras Del Lago • Cumbia Night**
- 4/8 **Fri.** DJ : **Bo York**
- 4/9 **Sat.** DJ : **Flash & Flare**
- 4/10 **Sun.** **The Shake-Up w/ Robin Banks & Friends**
- 4/14 **Thurs.** **New City Movement Dance Party**
- 4/15 **Fri.** DJ : **Flash & Flare**
- 4/16 **Sat.** DJ : **Bo York**
- 4/21 **Thurs.** DJ : **Andy Doors**
- 4/22 **Fri.** DJ : **Flash & Flare**
- 4/23 **Sat.** DJ : **James Beard esq.**
- 4/24 **Sun.** DJ : **Spaz • R&B Showcase**
- 4/28 **Thurs.** DJ : **Key 1**
- 4/29 **Fri.** DJ : **Bo York**
- 4/30 **Sat.** DJ : **Spaz**



TOO MANY BEERS?
TIME FOR A COCKTAIL!



AVAILABLE AT UTAH LIQUOR STORES AND AT THE DISTILLERY
2245 SOUTH WEST TEMPLE, SALT LAKE CITY, UTAH

BEEHIVE
DISTILLING



LOCALIZED

By Nic Renshaw
nic.a.renshaw@gmail.com

Despite their relatively recent impact on the local hardcore scene, SLC five-piece Anonymous has been gestating for quite some time. “Anonymous was a brainchild of mine for the better part of the 2010s. I’ve been writing riffs and lyrics ever since I was 11 years old,” says Bandleader **Eric Norris**. “I played in a lot of different bands, mostly hardcore bands, and I would write songs that could be a part of that band’s catalogue. But the thing with local bands is that their lifespan is very short ... So, a lot of the songs I had written for those bands did not come to fruition, so I was like, ‘Fuck this, I’m just gonna recycle these for my own band.’” Norris and his bandmates have had a long journey to their current position as one of Utah’s more promising hardcore up-and-comers, and for every hiccup and setback they relate, their tenacity shines through all the brighter.

Norris finally started the project in earnest in early 2018, as the two bands he played in at the time simultaneously fizzled. “I had a stupid pipe dream of releasing an entire album under a degree of anonymity—hence the name—and I was going to do a one-man band,” Norris says. “I thought, ‘I’ve already got everything written, I’ll play and record it because I know all the instrumental parts on guitar, bass and vocals,’ but I did not know how to play drums. I couldn’t play drums to save my life.” Enter drummer **Ryssa Pellum**, herself searching for musical opportunities after the dissolution of a previous group. “[My last band] were not passionate about it at all, and I ended up losing it on one of them. I actually beat up the vocalist, and then I left,” she says. Norris adds, “When me and Ryssa linked up, we were just playing in her parents’ basement on this electric drum kit that only half worked. I was there with my guitar



(L-R) Ryssa Pellum, Tyler Landress, Eric Norris, Ethan Vehar and DK Halligan make up tenacious local hardcore outfit Anonymous.

and I didn’t own an amp, so I’d use her dad’s amp. And we were just meeting up every day or every other day to run through drills and get the skeletal structure of a band down. It was just us two for the longest time.”

Despite these scrappy beginnings, the then-duo managed to pick up enough steam to enroll guitarists **DK Halligan** and **Ethan Vehar** and bassist **Tyler Landress** over the next two years, all drawn into the band’s orbit by mutual friends and fellow musicians. The result was a group of five musicians contributing a variety of musical backgrounds and stylistic preferences, combining to form a metal-tinged punk sound Landress describes as “[like] taking a chainsaw to another chainsaw.”

As Anonymous was gearing up to record their debut EP, the future of the group was briefly cast into serious jeopardy when Norris suffered a double brain hemorrhage in a skating accident and was rushed to the emergency room. “There was blood coming out my ears, my mouth, my nose,” Norris says. “It was so theatrical.” After a two-week stay in the hospital during which he had to relearn “all the basics of human skills,” Norris was able to return to Anonymous and finish the six tracks that became the *Undefined Unknown Unaffiliated* EP. Norris expresses some ambivalence about the release, noting that the band is planning to eventually re-record the majority of it for their debut full-length. “This demo EP we have out is exactly that—it’s a demo,” he says. “We’re dipping our toes in the water. If people are really liking this demo, well, okay, just you wait!”

With their sound solidified and their upcoming *Localized* co-headlining performance poised to further expand their growing local fanbase, Anonymous seems ready to weather whatever the world can throw at them next. “It’s a passion project,” Norris says. “It’s a fuckin’ enterprise.”



Outside the ARTSPACE City Center | 230 S. 500 West **ARTSPACE**

\$25 in advance • \$30 day of • Price includes commemorative mug + 5 beverage tokens • \$7 non-drinking • Age 12 and under free

Tickets available at



Commemorative Pink Mug Available
Benefitting Planned Parenthood

Planned
Parenthood
Association of Utah

POSTER PRINTED BY
RISO-GEIST
RISOGRAF STUDIO

MARK MILLER
SUBARU
MIDTOWN - SOUTH TOWNE

KBER
101

SALT LAKE

THE BLOCKS

CITY

SOCIAL
AXE

SLUG MAG
90.9 krcl
COMMUNITY CONNECTION • MUSIC DISCOVERY

True North
Organics/Perfect
Earth Modern
Apothecary

Beers & B-movies: Brewvies Hump Night

By Dylan Bueche • dylan@slugmag.com

(L-R) Brock Grossl, James Ramirez, Daniel Fischer (Fisch) and Jesse Wroe curate the weekly showings of Brewvies' Hump Night.



Photo: lmSorensen.net

If you've ever been to the movies outside the beautiful and restrictive state of Utah, enjoying a beer with your film is about as ubiquitous as popcorn. Here in the Beehive State, however, (where you can't even purchase non-alcoholic beer without a valid ID) *Brewvies Cinema Pub* (located in both in SLC and Ogden) is the only movie theater in Utah with an alcohol license and full bar. Thanks to the work of local movie buffs **James Ramirez**, **Brock Grossl**, **Daniel Fischer (Fisch)** and **Jesse Wroe**, *Brewvies* separates itself further from other theaters by offering a brief respite from the torrent of remakes, prequels, sequels and adaptations that always suck.

Hump Night at *Brewvies* is a free weekly screening of an alternative film every Wednesday at 8 p.m. at their Salt Lake theater. The rotating categories include *Kung Fu Theater* (self-explanatory), *Hard Boiled Cinema Night* (cult classics and genre pics), *Salt Lake Movie Massacre* (old-school horror, action and sci-fi) and *Beer GoGGles Night* (VHS exclusives), each curated by a different member of the *Hump Night* crew. "It's a unique cinematic experience meant to get people to sit in a room full of other people and see something they wouldn't see at home," says Ramirez.

To maintain my journalistic integrity, I drank at home before I turned out for the monthly *Hard Boiled Night* movie feature, guest-cu-

rated this week by **Jesse Wroe** of *Film Buff Night*. This showing featured the 1971 film *The Devils*, a drama-horror film exploring themes of religion, sexual repression and abuse of power directed by **Ken Russell**. More dramatic and a bit more arthouse than the films typically shown, *The Devils* remains a good representation of the spirit of *Hump Night*. They managed to secure the elusive, X-rated British cut, which is banned in multiple countries and not streaming on any platforms. I truly enjoyed the movie and loved that I could just show up and await what they had picked. Needless to say, the curators of *Hump Night* have earned my full trust.

Ramirez began showing niche Kung-Fu movies 10 years ago at *Brewvies*, and Grossl has curated *Salt Lake Cinema Trash* Night since 2016, but *Hump Night* didn't reach its full, current form until August of last year. Quarantine halted or otherwise slowed the production of many new blockbuster films, so once theaters finally opened again, there wasn't much to show. These two, along with Fisch, were able to fill that vacuum by screening alternative, deep cuts and "so bad they're good" movies, cementing Wednesday night as their own.

While you can drink at *Brewvies* any night,

"*Hump Night* is the best night of the week to come drink as we encourage rowdy behavior, debauchery and drunkenness," says Fisch, who curates *Beer GoGGles*. It's unique as it's meant to be a participatory, group experience full of raucous laughter, jeers and audience interjections. When asked which kind of beer pairs best with B-movies, *Salt Lake Movie Massacre* creator Grossl, replied simply, "Quantity."

Hump Night's beauty lies not only in the films they show but also in the way they show them. It feels like a group of friends watched a bunch of cult movies while cracking jokes and drinking beers and then went pro. I don't have the patience to weather the paradox of streaming services having so much content and yet, absolutely nothing that sounds appetizing. I don't even have any friends left whose movie recommendations I still trust (**Shia LaBeouf** apologists). On *Hump Night* however, your friends *are* movie experts, and despite watching it on a 45-foot screen, it still feels like an intimate movie night with food and booze. Did I mention it's free?

Check out *Hump Night* every Wednesday night at *Brewvies Cinema Pub*, and follow [@saltlakemoviemassacre](https://twitter.com/saltlakemoviemassacre), [@hardboiledcinema_slc](https://twitter.com/hardboiledcinema_slc), [@beergoggles_slc](https://twitter.com/beer goggles_slc) and [@kungfuthheater_slc](https://twitter.com/kungfuthheater_slc) for details on each showing!

Kiitos Brewing

608 West 700 South
Salt Lake City
kiitosbrewing.com

Do Good. Drink Beer. Give Thanks.

NON-TRADITIONAL TAQUERIA
FULL BAR

4429 SOUTH 2950 EAST
SALT LAKE CITY, UT 84124
801.878.9969

NOON - 9PM TUES - SATURDAY
(BRUNCH MENU AVAILABLE)
CLOSED SUNDAYS & MONDAY

F Á C I L



NOW AVAILABLE IN GROCERY STORES

PROPER BREWING CO.
FOUR EAST COAST BREWS
8 PACK
FOUR WEST COAST BREWS
PROPER BREWING CO.

SCION CIDER

bringing education & cider to all

By Sage Holt • sage@slugmag.com



Scion Cider Bar offers over 150 different types of hard cider, among them the *Clear Fork Dolgo Sour*, the *Liberty Raven Oak* and the *ANXO Grand Cru*.



(L-R) Elisabeth Osmeloski and Rio Connelly joined forces to create the cider-centric drinking establishment, *Scion Cider Bar*.

Outside of the traditional categories of alcohol—beer, wine and spirits—exists a drink that overlaps all three—cider. New local cider bar *Scion Cider* focuses on bringing cider education to the public eye. “We want to teach people about apples, how they grow, how cider is made, as well as the traditions and the history. We really want people to engage with that,” says Owner **Rio Connelly**. On top of the education, the bar’s belief is that cider is for everyone, no matter what your taste buds prefer.

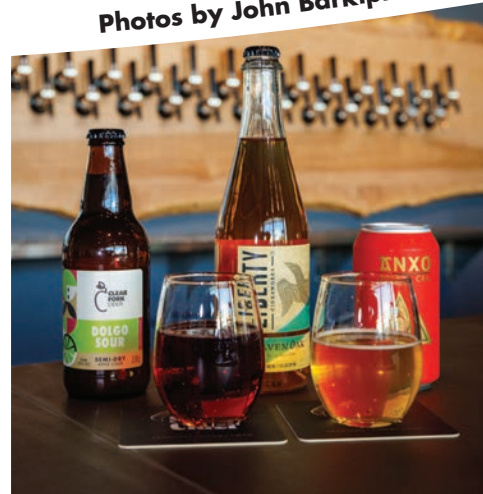
From selling supplies at *The Beer Nut* to becoming **Kevin Crompton**’s right-hand brew man at *Epic Brewing* and co-founding *Proper Brewing* with his brother, Connelly has been a long-time leader in Utah’s beer scene. “What I love about the [craft brewing] industry in Salt Lake is that people are super supportive because we all kinda feel like we have the responsibility to keep this industry alive in a state that isn’t always supportive of it,” says Connelly. Stepping away from beer, Connelly teamed up with business partner **Elisabeth Osmeloski** to pursue the world of cider. “I met Elisabeth through a mutual friend of ours ... **Steve Rosenberg**, current owner and operator of *Liberty Heights Fresh*. Rosenberg had to go gluten-free a handful of years ago and therefore couldn’t drink my beer anymore

and was very upset,” says Connelly. “I left *Proper* in late 2019 and Steve introduced me to Elisabeth, who already had a foothold in the Utah cider scene. We started spitballing ideas at that point, and it was clear that we wanted to do something like this.”

Located at 916 Jefferson Street W., Connelly and Osmeloski found themselves in the heart of Salt Lake’s Central 9th neighborhood. “We have fantastic neighbors, and it’s a really cool area that’s definitely up and coming. We’re only going to get cooler and cooler from here on out,” Connelly says. Surrounded by a balance of local bars and food joints, *Scion Cider* keeps their food menu on the small side, featuring Spanish- and Mediterranean-influenced bar snacks—Espinaler organic potato chips, Marcona sea salt and olive oil almonds, charcuteries with various meats and cheeses and a rotating sample of conservas (tinned fish).

An estimate from Connelly claims somewhere around 150 different ciders presently in the bar. “Our goal is 200,” he says. “We have 25 taps, 22 of which feature cider, as well as two beers and one wine on tap. The remaining 130 are all in cans or bottles ranging from states all around the country and countries all around the world.” Con-

Photos by John Barkiple



nelly has plans to begin brewing his own cider, hopefully putting the first batch in brewing tanks by April for a release date around June 2022.

After trying hundreds of these ciders, both Connelly and Osmeloski have found a few favorites. For Osmeloski, the *Eden Imperial 11 Degree Rosé* is a staple. “It’s such an easy entry into cider, especially for people who don’t think they will like cider. It has little hints of sweetness, and it hits close to home because it is from Vermont and I’m from New England,” she says. Connelly prefers the tartness of *Clear Fork*’s Dolgo Sour, made from the Russian Imperial Dolgo crabapple and aged five months in stainless steel to create a slightly sweet and distinctly tart flavor for the bold cider drinkers. “For me, it’s the diversity in the cider. It’s about showing off the character of the apple, revealing the *Terre Noire* and influence of the uniqueness of apples,” Connelly says.

Although *Scion Cider Bar* is still in its “terrible twos” stage, it stands clear that this cider house rules! *Scion Cider* is built from the heart and soul of Salt Lake City’s inclusive community. Find more information at scionciderbar.com or on their Instagram [@scionciderbar](https://www.instagram.com/scionciderbar).

IRIS

PIERCING STUDIO
— JEWELRY —



@IRIS_PIERCING_STUDIOS

2431 S HIGHLAND DR SLC, UT 84106



SWEET VINYL BAKESHOP'S BOOZE-INFUSED DESSERTS

By Bianca Velasquez
Bianca@slugmag.com

Beer and dessert reside within their own realms of indulgence. Beer is typically sought after for the craft, taste and/or general desire of alcohol consumption. Desserts, specifically cupcakes, can serve as a sugary reminder that it doesn't need to be your birthday to enjoy a treat. While each of these experiences harbor their unique pleasures, Sweet Vinyl Bakeshop, run by **Melissa Diaz**, combines the two to produce beer-infused cupcakes for a "match made in brewery heaven," says Diaz. After much experimentation and product development, Sweet Vinyl produces alcohol-infused cupcakes through collaborations with local brewers, distillers and kombucha makers.

Diaz's history with baking has taken her all over the country. Starting her apprenticeship in Las Vegas at a shop called *Pick Your Poison Bake Shop* before moving with the bake shop to Austin, Texas, Diaz pursued her passion for baking into her relocation to Salt Lake City in October of 2019. As a tenured bartender, Diaz was looking for a brewery to call home here in SLC. "I wanted to find a job at a local brewery. I found a home at both *Shades Brewing* and *SaltFire Brewing Co.* in South Salt Lake," she says. "To keep sharp, I took home some beer from my new jobs, baked cupcakes, brought them into the brewery and gave them away to my guests and asked for feedback." For Diaz, her satisfaction came

Melissa Diaz of Sweet Vinyl Bakeshop infuses her cupcakes with local beer, liquor and kombucha.

from seeing the smiles of brewery guests after pairing a cupcake with a beer.

Sweet Vinyl Bakeshop came swiftly after. With Diaz's access to beer and background in baking, beer-infused cupcakes felt like an obvious amalgamation of her two passions. "*Hopkins ...* would be the first to hire me back in December of 2019 [for their anniversary party]. I had gone to several breweries in town with sample cupcakes to pitch my idea and landed some accounts in March for St. Patrick's cupcakes. I was so excited!" says Diaz. Soon after, she was selling her beer-infused cupcakes at *Hopkins, Shades, Toasted Barrel* and *SaltFire*.

After the mandatory stay-at-home orders in 2020, Diaz had to get creative in terms of how to keep Sweet Vinyl going after all the taprooms had been closed. "*Shades Brewing* was planning on releasing a new beer every week that would be sold from their loading dock. I got on the phone with **Alexandra Ortiz** (the Owner of *Shades*)," Diaz says. "I asked if I could set up a booth next to theirs to sell cupcakes from there. I would bake custom cupcakes for each specific beer release and do a pop-up bake sale at the brewery. She agreed and the rest was history!" *Shades'* first beer release was Key Lime Pie, and Diaz's Key Lime Pie cupcakes sold out in the

first 30 minutes. "Every week I doubled the amount I baked, and every week I sold out," she says.

Today, Diaz bakes weekly (delivers batches every Thursday) for *Bewilder Brewing* and *Salt Flats Brewing*. Recent releases include the *RoHa Blood Orange Sour Cupcake*, the *Cherry Bomb Firkin Cupcake* with *Salt Flats'* Blonde Ale and the *Red Ale Velvet Cupcake* with *Kiitos Brewing's* Imperial Red Ale. However, Diaz's favorite is her Mole Porter Cupcake made with *Bewilder Brewing's* Mole Porter. She says, "Not only did I get to enjoy this lat-in-inspired beer, I got to tap into my Mexican roots and play with ingredients that my mom cooked with that brought back childhood memories—more joy sparked!"

Next, Diaz hopes to participate in more festivals with her cupcakes. "I'd like to be a part of the brewery festivals in any form. Baking out of *The Leonardo* museum has allowed me to bake on a larger scale and I'm stoked to pump out more boozy treats for the good people of Utah," she says. For now, you can pick up Sweet Vinyl goods at *Bewilder Brewing* and *SaltFlats Brewing* or you can place a private order via email (sweetvinylbakeshop@gmail.com) or direct message on their social media platforms. Follow Sweet Vinyl Bakeshop on Instagram at [@sweet_vinyl_bakeshop](https://www.instagram.com/sweet_vinyl_bakeshop).



A BAR NAMED SUE

:F.E.A.T.U.R.I.N.G:
25 BEERS ON DRAFT
(Also tons of tasty bottled beer!)

Cheers!

Support your local bar AND your local breweries!

ALWAYS AT THE SUE:

- billiards • darts • shuffleboard • ping pong •
- BREAKING BINGO • POKER • PUB TRIVIA •
- LIVE MUSIC & DJ'S • WHISKEY • KARAOKE •

8136 S. STATE ST. 3928 S. HIGHLAND DR.
@abarnamedsuestate @abarnamedsue

RED BUTTE GARDEN

OUTDOOR CONCERT SERIES 2022

ON SALE NOW!

HALEO
FIGHT OR FLIGHT TOUR
SPECIAL GUEST **BONES OWENS**
WED, MAY 18 (New Concert Date)

REDBUTTEGARDEN.ORG/CONCERTS

SecurityNational MORTGAGE COMPANY

NEW

COMING SOON

Squatters CRAFT BEERS
SESSION SAMPLER
CRAFTS BEST
12 PACK
TWELVE 12FL. OZ. (355ML) CANS
4.8-5% ABV

LOVE LOCAL
Squatters CRAFT BEERS

Angela Lynn Kirk

1962 - 2022



SLUGMAG.COM



On the afternoon of March 5, a pillar of SLC’s local music scene, *The Heavy Metal Shop*, suddenly lost Co-owner Angie Kirk to leukemia. The shop, owned by Angie and Kevin Kirk, opened its doors in 1987 and has been “peddlin’ evil” ever since. Kevin and Angie’s 40-year relationship comprises 35 years together at *The Heavy Metal Shop*, a time during which Angie left her legacy on the local metal community and beyond. “[She was] the most compassionate and kind person that I have ever known,” says Kevin, “the most beautiful woman inside and out.”

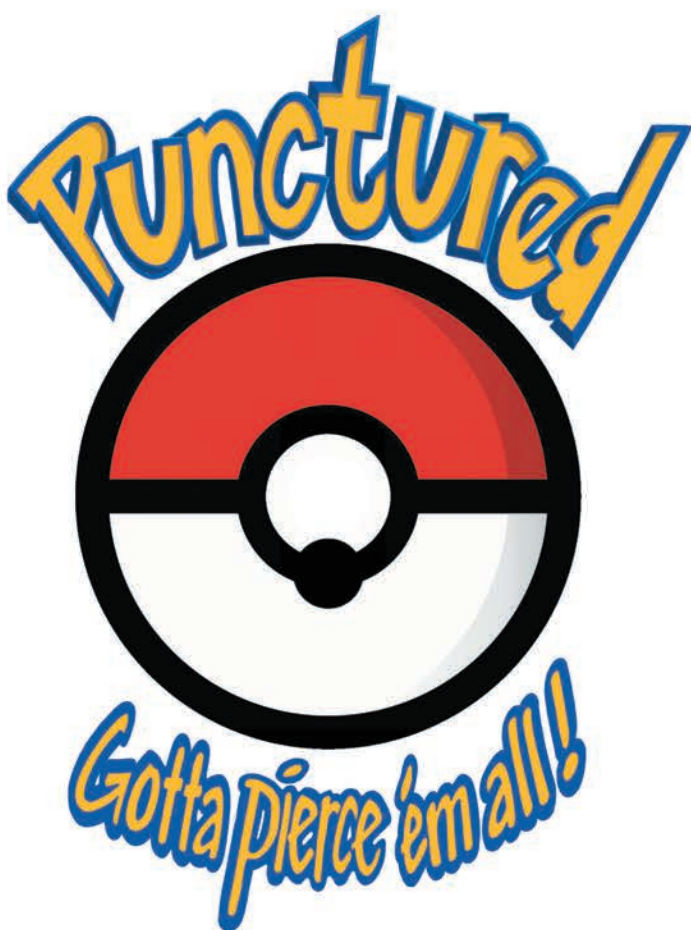
Alongside her 32-year career as a court stenographer (she retired in 2017), Angie supported Kevin and the shop in any way she could. “She loved that I was doing something that I love,” says Kevin. “She also had her office in *The Heavy Metal Shop*, so when she wasn’t transcribing she would be out in the shop helping or just being with me and our sons, Kelly and Joey ... I think her encouragement for me to follow my dreams and be[ing] right there beside me all the way helped shape the shop—the shop really is about the love of music, love of family and

love of friends.”

At this time, the Kirk family is requesting support from the community to provide financial relief to Kevin Kirk and their two grandchildren, as well as help realize Angie’s goals, through a community GoFundMe. Any amount of donation will help ease the burdens Kevin and the Kirk family are facing right now.

Support the Kirk family’s GoFundMe, and support the Heavy Metal Shop by shopping on their website, *heavymetalshop.com*, or visiting the store at 63 Exchange Place in Salt Lake City.

You can read the full memorial for Angie Kirk on *SLUGMag.com*, and buy tickets to our *April Localized* showcase on Friday, April 15 (featuring *In Your Grave*, *Anonymous* and *Suffocater*) in benefit of the Kirk family and *The Heavy Metal Shop* at *theurbanloungeslc.com*. Additionally, *The Commonwealth Room* will host a benefit concert featuring *Sammie Brue*, *Trigger & Slips* and *Thunderfist* on Sunday, April 10. Buy tickets at *thestateroompresents.com/the-commonwealth-room*.



PUNCTURED
PIERCING & TATTOO





SPECIALIZING IN CHILDREN'S
EARLOBE PIERCINGS

FACE MASKS REQUIRED

100% APPOINTMENT ONLY

FOR ALL SERVICES & JEWELRY PURCHASES

2459 SOUTH MAIN STREET, STE. 6
BOUNTIFUL, UTAH
801-397-2459

FREE FREE FREE MARKET ANALYSIS of your home or condo or parents home or condo-text me?
No obligation, just an honest opinion !
Babs DeLay, Principal Broker REALTOR
Urbanutah.com 801.201.8824



Open 7 days
9am-10pm

GREAT FOOD! GREAT PEOPLE!

VERTICAL DINER
Extreme Cuisine
SALT LAKE CITY

BREAKFAST
SERVED
ALL DAY!



Celebrating 23 years!

verticaldiner.com

(801) 484-8378 | 234 W 900 S



SNOW

By Bob Plumb • @bobplumbphoto

Nils Mindnich pulling out a stalefish on the Brighton pipe.

300 PLATES

ART ACCESS
May 19
IN PERSON
VENUE 6SIX9

Our annual fundraiser supports programs for artists with disabilities and accessibility training in Utah's cultural sector.

www.artaccessutah.org/300plates

3200 E
BIG COTTONWOOD RD.
THEHOGWALLOW.COM

BEER
BITES
SPIRITS
SHENANIGANS

WESTWATER

Hard LIMEADE

SELTZER

ALL NATURAL
GLUTEN-FREE
110 CALORIES
4.0g CARBS
5.0% ALC./VOL.

CONTENT SHIFTER

10 True Crime
Docudramas to
Stream (or Not)

By Bill Frost • billfrostsfc@gmail.com

True crime docudramas, flashy reenactments of real-life events starring overly good-looking actors, are everywhere. True crime is glutting streaming TV ... with shows based on podcasts. Much too long, these docudramas run six to eight episodes, hours longer than needed to cover a movie-length story. Here are 10 recent docudramas that committed serial criminal cosplay, some better than others.



The Dropout (Hulu)

To get how perfectly **Amanda Seyfried** nails the bizarre voice and mannerisms of **Theranos CEO Elizabeth Holmes**, watch the HBO documentary *The Inventor* before diving into *The Dropout*. The story of how Holmes built a \$9 billion company on nothing but smoke and Yoda quotes is so ridiculous that *The Dropout* plays like a dark comedy. Cameos by comic actors like **William H. Macy** and others only add to the quasi-sitcom vibe of *The Dropout*, which is easily one of the best of the true-crime wave.



Inventing Anna (Netflix)

Another oddly-voiced grifter, fake German “heiress” Anna Delvey (played by *Ozark*’s **Julia Garner**) scammed NYC elites and banks out of millions to support her (brief) lavish lifestyle. *Inventing Anna* should feel tenser than it does: Delvey’s compulsive fraud fantasy threatens to collide with reality at every turn, but the series bounces along like an expensive vacation video with a bottomless wardrobe budget. As determined as Garner is, the real MVP of *Inventing Anna* is **Anna Chlumsky** as the journalist working to expose her.



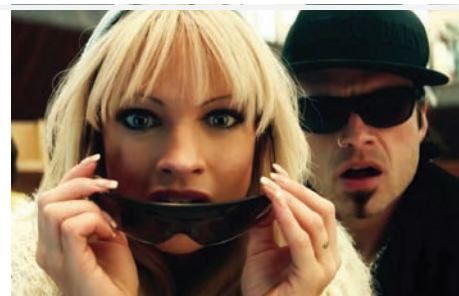
WeCrashed (Apple TV+)

If you’re among those of us who believe **Jared Leto**’s overacting method should be relegated exclusively to Joker roles, *WeCrashed* isn’t going to change your mind. *WeCrashed*, the tale of **WeWork** founder **Adam Neumann**’s (Leto) infamously failed office-space startup, is carried entirely by **Anne Hathaway** as his equally narcissistic wife, Rebekah. *WeCrashed* captures the walls-closing-in tension missing from *Inventing Anna*, as well as the real-life consequences skirted by *The Dropout* ... but that Leto problem, though.



Super Pumped: The Battle for Uber (Showtime)

Maybe **Adam Neumann** should have been played by **Joseph Gordon-Levitt**, who coasts through the role of **Travis Kalanick**, the hyper-douchey rideshare CEO, in *Super Pumped: The Battle for Uber*. The seven-episode series never fully commits to drama or comedy; not even the stunt casting of **Hank Azaria** as Apple CEO **Tim Cook** or **Uma Thurman** as **Ariana Huffington** make much of a splash. Still, *Super Pumped* does feature some boardroom drama to rival *Billions*, and Kalanick’s white-hot hatred of rival Lyft is hilarious.



Pam & Tommy (Hulu)

Pamela Anderson and **Tommy Lee** were exploited without consent or compensation in the ‘90s by a disgruntled employee who stole and distributed their private sex tape. Likewise, neither participated in *Pam & Tommy*, a comic account of the scandal co-produced by **Seth Rogen**, who also portrays the tape-swiper. So ... justice? At least *Pam & Tommy* rightfully casts Anderson (played by **Lily James**) as a devastated victim and Lee (**Sebastian Stan**) as the rich assclown drummer for **Mötley Crüe**.

SLUG MAGAZINE HOSTS THE 10TH ANNUAL SLUG CAT AN ALLEY CAT-STYLE BICYCLE RACE

PRESENTED BY

NEW BELGIUM
Fat Tire
AMBER ALE

SAT
MAY 21

\$5 REGISTRATION

4-5 P.M. AT

SATURDAY CYCLES

605 N 300 W

SALT LAKE CITY



Illustration: James Bible

ALLEY CAT RACE

5 P.M.

AWARDS

CEREMONY

7 P.M.

6TH Annual
DJ NIX BEAT

MORE INFO AT

SLUGMAG.COM

Pig
& A JELLY JAR

PROPER
BREWING CO.

SATURDAY CYCLES

STATE
BICYCLE CO.

BLUE COPPER

19
LEVEL NINE SPORTS

SLUG MAG

GREENbike
STC BIKE SHARE

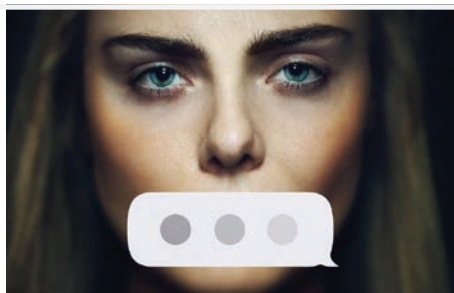
90.9
COMMUNITY CONNECTION • MUSIC DISCOVERY

Bingham Cyclery
CA. 1963



The Thing About Pam (Peacock)

This Pam isn't quite as sympathetic. In 2011, suburban Missouri housewife Pam Hupp (played by **Renée Zellweger**) was the last person to see Betsy Faria (**Katie Mixon**) alive before she was found dead by husband Russ Faria (**Glenn Fleshler**). Despite the recent transference of Betsy's \$150,000 life insurance policy from Russ to Pam, Russ is convicted and jailed for the murder. This show stretches *Dateline* segments into five hours to endure frumpy, Slurpee-sucking Pam, despite the best efforts of co-stars **Judy Greer**, **Josh Duhamel** and their respective wigs.



The Girl from Plainville (Hulu)

In 2014, 18-year-old **Conrad Roy** committed suicide in the parking lot of a Massachusetts *Kmart* after being coerced over text by his 17-year-old girlfriend, **Michelle Carter**. Carter served less than a year in jail for involuntary manslaughter, by which time a *Dateline* episode, an HBO documentary and a Lifetime movie had been produced about the case. *The Girl from Plainville* adds to the overkill, with **Elle Fanning** as Carter, **Colton Ryan** as Roy and **Chloë Sevigny** as Roy's mother. This series doesn't let Carter off the hook, but also doesn't paint her as a total monster.



The Shrink Next Door (Apple TV+)

The Shrink Next Door is "inspired by true events," which is nearly as scary as having Chloë Sevigny as your mom. Psychiatrist Dr. Ike (**Paul Rudd**) slowly insinuates himself into the life of his longtime patient Marty (**Will Ferrell**). Besides Rudd and Ferrell's wildly normcore grooming and eyewear choices, this dark, bizarre comedy also stars **Casey Wilson** (*Black Monday*) and **Kathryn Hahn** (*WandaVision*) as their respective spouse and sister, and is partially directed by **Michael Showalter**, who also had a hand in *The Dropout* and *The Eyes of Tammy Faye*.



Dr. Death (Peacock)

Like *The Dropout*, *WeCrashed*, *The Thing About Pam* and *The Shrink Next Door*, *Dr. Death* is based on a true-crime podcast. *Dr. Death* tells the terrifying true story of **Dr. Christopher Duntsch** (played by **Joshua Jackson**), a Texas neurosurgeon who purposefully maimed and killed nearly 40 patients between 2011 and 2013. How did he get away with it for so long? Because he was a handsome, narcissistic psychopath with a medical degree—if he hadn't been stopped, Duntsch probably would have replaced Dr. Oz on daytime TV.



Joe vs. Carole (Peacock)

If you thought *Tiger King* and its various sequels were a clusterfuck, wait till you see the dramatized *Joe vs. Carole*. Big cat enthusiasts/mortal enemies **Joe Exotic** (played by **John Cameron Mitchell**) and **Carole Baskin** (**Kate McKinnon**) trade insults and lawsuits in what was maybe(?) intended to be a serious Lifetime-level drama but ends up as exaggerated performance-art camp. Sure, the CGI tigers are mildly impressive, as is the endless parade of mullets and wavering Southern accents, but *Joe vs. Carole* should be buried with all things *Tiger King*.

19722022

DESERT EDGE BREWERY

in Trolley Square

BEER STORE

- High-point and 5% beers in 16oz cans available togo
- Brewed and canned in Trolley Square
- Always fresh, always cold
- 7 days a week

SATURDAY CYCLES

Social Distancing Since 2005

801.935.4605

605 North 300 West

SLUG SOUNDWAVES

SLUG MAGAZINE'S OFFICIAL PODCAST

Local stories from local musicians

MUSIC · ARTS · LIFESTYLE · EVENTS

SLUGMAG.COM STITCHER · iTunes

UTAH ARTIST FOUNDRY

The Artist Foundry is a space and community that supports Utah filmmakers and content creators — from production resources and mentoring, to exhibition and funding opportunities.

- co-working
- meeting rooms
- editing bays
- networking
- job opportunities
- professional development

GET MORE INFO → utahartistfoundry.org/slug

Artist Foundry is a program of Utah Film Center, which is supported by

Funded by Utah Legislature

Utah Division of Arts & Museums

NATIONAL ENDOWMENT FOR THE ARTS

arts.gov

ZAP IS YOU.ORG

SALT LAKE COUNTY SET

UTAH FILM CENTER

SaltLakeUnderGround 37



Beer is Here to Save the Day!

By Mike Brown • mgb90210@gmail.com

A wise philosopher named Homer—Simpson, that is—once said, “Ah, beer. The cause of and the solution to all of life’s problems.” Poignant and wise, indeed. Beer turns the timid into the brave and turns bad ideas into great ideas—among other things. For this annual *Local Beer Issue*, I’d like to turn my attention to how beer can solve our problems.

Before I do this, I must make it very, VERY clear that beer, although priceless, is not ... I repeat, IS NOT a currency. Using beer as a currency is illegal and we here at *SLUG* would never, ever, promote illegal behavior or social disruption in any sort of way. The last thing I would ever want to do is disrespect the great and wonderful people at the DABC and Utah State Legislature who have specifically reminded me that beer is NOT a currency, and if there are any government institutions I have full respect and admiration for and realize they always have our best interests in mind, it is our State Legislature and DABC.

This leads me to my first point on how beer has saved us. The Legislature has recently deemed that some seltzer beers are in fact NOT beers and are therefore not to be sold in grocery stores. I personally think this is tremendous news! Instead of wasting time deciding how to fix the shrinking Great Salt Lake (it’s gonna evaporate anyway, big whoop), they focused on more important stuff like proving my point forever—seltzer beer is not beer and is fucking gross. No law when there’s White Claw? Think again, you freshmen sorority pledge. Learn to do a keg stand like a real collage grad. Beer wins this round, and I couldn’t be prouder of beer.



Mike Brown feels beer may bring a few teeny, tiny harmful side effects to your health, but there are probably way more health benefits.

Now, one reason why I don’t really like craft beers, IPAs or fancy beers in general is simply because I tend to drink beer too fucking fast. I realize that this conundrum is mostly on me, but there is a time and a place for a fancy beer. Stella, although not the fanciest of beers, is perceived as a nice beer and has gotten me out of a pickle or two in my drinking career.

Basically, if you ever find yourself in a bar and, for whatever reason, someone becomes volatile toward you, buy them a Stella. I don’t know what it is—maybe the soothing green color of the bottle or the elegant name, Stella—but for whatever reason, this beer will calm a person down. We all know alcohol can make many people sad and angry, and not all those people are your step-dad.

Although there are just a few teeny, tiny harmful side effects to your health, there are probably way more health benefits. I am not a doctor, but you should take my medical advice because I am frequently on the inter-

net doing my own research. So, just trust me. Anyway, did you know that beer is a diarrhetic? That means if your poop won’t plop, you can shotgun a beer and skip the laxative. It seriously works—my bowels have been regular ever since I’ve been of legal drinking age.

You can also wash your hair with beer and use it as an alternative to moisturizing cream. Did you know that? Probably not, because you are likely not as smart as me. But yes, this actually works. If you don’t believe me, put down this magazine right now, go grab a six pack and try it, wherever you are. If someone asks what you are doing or why you always smell like a step-dad, you can just tell them you are being hygienic.

That’s all for now. For more helpful tips on how beer can solve your problems, just buy me one, or 12, the next time you see me.



THEY'LL GET THE JOB DONE.

Free adoptions for working cats*

bestfriends.org/slcworkingcats

*Applies to select cats Best Friends Save Them All

PROUD TO CALL UTAH HOME

Locally owned, independent craft brewing since 1995

EST. 1995 OGDEN, UT.

ROOSTERS BREWING CO.

www.roostersbrewingco.com

@RoostersBrewing

It's Patio Season

New Concept

Family Friendly in Ogden | Layton | SLC Airport Terminal A | 21+ B Street Brewery Taphouse

MUSIC REVIEWS



Camp Cope – *Running with the Hurricane*
(Run for Cover, 03.25)
Camp Cope = Sir Chloe + Middle Kids
–Cherri Cheetah



Felidae – *Katla*
(Full Spectrum, 04.22)
Felidae = Long Distance Poison + Curved Light
–Audrey Lockie



GRID CITY
BEER WORKS

OPEN DAILY FOR LUNCH

Fish N' Chips
Catfish (nv)



Rob B.

I had the fish and chips and they were simply amazing... and I've had the real deal in the UK.



Classic Chicken Sandwich
Chicken Breast (nv) or Seitan



David E.

Still dreaming of that big chicken sandwich I had yesterday...



333 West 2100 South, Salt Lake City, UT 84115
801-906-8390
gridcitybeerworks.com/menu



Let's Eat Grandma – *Two Ribbons*
(Transgressive Records, 04.29)
Let's Eat Grandma = Holly Humberstone + Charli XCX
–Birdy Francis



Vundabar – *Devil for the Fire*
(Gawk Records, 01.15)
Vundabar = Surf Curse x The Cure
–Mekenna Malan



Read full reviews at **SLUGMAG.COM**.



Kallie Lowery – frontside slash – Provo, UT

SKATE

By Weston Colton
@westoncolton

Ever since seeing Gleaming the Cube in 1989, backyard pools have held a mythical status in my mind. I've wanted to shoot one for years, but never had the chance. Enter Kallie Lowery—I've admired Kallie and her skating via Instagram for a few years now. She regularly skates bowls and ramps that are bigger than anything I ever even had the nerve to drop into.

We met up at a pool that was slated for demoli-

tion. Not a perfect backyard kidney, but a large, rectangular apartment complex pool. Kallie worked her way around the pool, figuring out the transitions and lines.

The sun went down, and she kept charging the wall in the deep end, which had at least two feet of vert. With daylight gone, she pulled this frontside slash (with my camera pushed to the limits at ISO 5000).

Your downtown SLC business may qualify for

XMission Fiber

For more information, call
801-539-0852

@borosyndicate

BOROSYNDICATE

Glass Gallery & Smoke Shop

DOWNTOWN SLC		MURRAY	
60 Exchange Place SLC, UT 84111 (801) 349-1688	Mon - Thur: 11am - 12am Fri - Sat: 11am - 2am Sun: 12pm - 8pm	5180 S. Commerce Dr Unit R Murray, UT 84107 (801) 281-1109	Mon - Thur: 12pm - 10pm Fri - Sat: 12pm - 10pm Sun: 12pm - 6pm

Must be 19 with Valid I.D.

Salty Peaks

SKATE & SNOWBOARD SHOP

SOME 1-STAR REVIEWS OVER OUR PUBLIC SUPPORT FOR FREEDOM AND FREEDOM OF CHOICE

"SAW THE POST ON REDDIT TO LEAVE YOU A 1-STAR REVIEW SO I DID!"

"THEY FLAGRANTLY IGNORE THE MASK MANDATE SAYING ITS NOT THEIR JOB TO ENFORCE MASKS OR CHECK VAX STATUS"

"WAY TOO MANY SNOWBOARDS TO CHOOSE FROM"

"EMPLOYEES WERE AWESOME, FIXED MY BOA DIAL WHILE I WAITED! BEST SERVICE EVER! BUT I HEARD THE OWNER'S A NUTCASE"

"ASKING MORE THAN RETAIL FOR PLAYBOY BOARD, SAID IT WAS A "COLLECTABLE BOARD""

"EVERYTHING IS PRICED IN CASH OR DEBIT, HAD TO PAY MORE TO USE CREDIT! ALSO HEARD THEY TAKE GOLD AND SILVER COINS"

"IT WAS SO BUSY HAD TO WAIT IN LINE TO GET IN THE DOOR TO BUY STUFF"

"FRIENDS TOLD ME WHAT A HORRIBLE PLACE IT IS, BEEN BUYING GEAR THERE FOR YEARS"

AT SALTY PEAKS BOARD SHOP WE FIGHT MISINFORMATION AND KNOW MORE ABOUT SNOWBOARDING THAN GOOGLE!

BEST BOARD SHOP EVER, WE'RE LOCAL AS FUCK... OH AND WE'RE DOING A SKATE CONTEST.

SUNDAY SKATE JAM

HOT BABES!
HOT DOGS!
HOT PRIZES!
BEST TRICK
MULTIPLE FEATURES
& MORE

SPONSORS

GLOBE

DC

SANTA CRUZ

SALTY PEAKS
3055 E 3300 S
SUNDAY MAY 22ND 2022
1-5 PM

LOCAL MUSIC REVIEWS

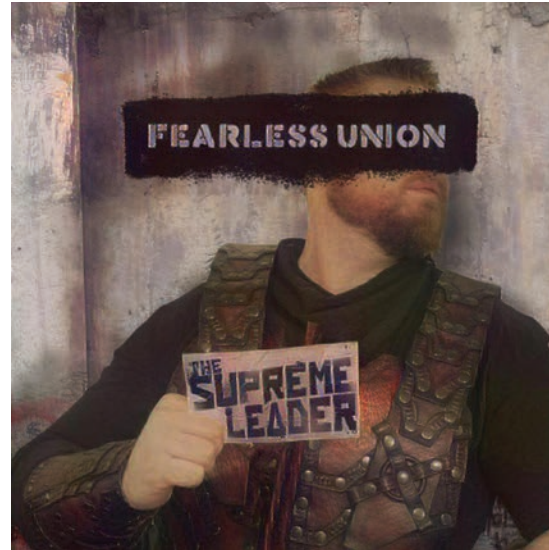


Capo – *Camp Crush*

(DSB, 02.18)

Capo = My Bloody Valentine + Disasteradio + Beck

–Ali Shimkus



Fearless Union – *The Supreme Leader*

(Self-Released, 11.21)

Fearless Union = Information Society – Star Trek + Hip-Hop

–Ryan Michael Painter

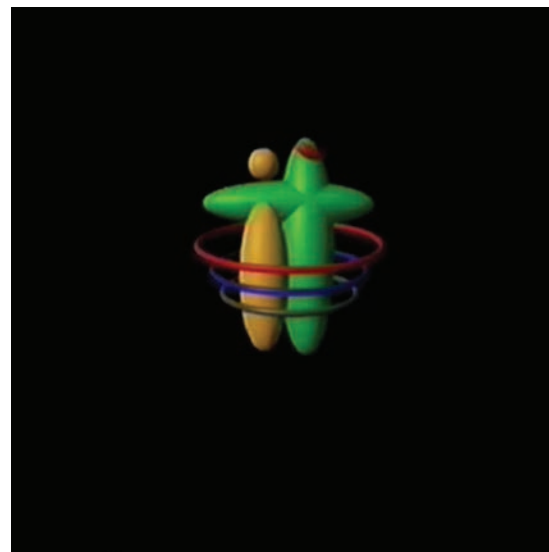


Marcus Koncar – *Pretty Things Seldom Do*

(Self-Released, 03.04)

Marcus Koncar = Neva Dinova (*You May Already Be Dreaming*) + Smog – Jode (*“Tomorrow Is Gone”*)

–Kassidy Waddell



Sanyo Static – *Digital On-screen Graphic*

(slowinternet, 02.12)

Sanyo Static = Pink Floyd + Kid Francescoli x François Bayle

–Mary Culbertson



"LOCALLY OWNED AND OPERATED SINCE 2009,

CROSSROADS SKATESHOP IS A SPECIALTY BOARDSHOP LOCATED IN OGDEN, UTAH. THE SHOP SELLS A WIDE VARIETY OF QUALITY SKATEBOARDING AND SNOWBOARDING PRODUCTS, ALONG WITH APPAREL AND FOOTWEAR. THERE IS ALSO AN INDOOR SKATEPARK ON SITE."

WWW.CROSSROADSSKATESHOP.COM
251 W 12TH ST, OGDEN, UT 84404

PHOTOS BY TRISTAN SADLER
INSTAGRAM: @TRISTANSADLER

CLIENT SPOTLIGHT



HUGE BRANDS.COM
(801)-355-0331

Read full reviews at **SLUGMAG.COM**.

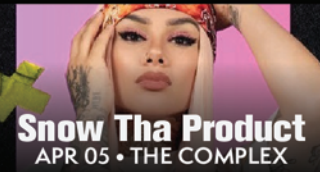
SARTAIN & SAUNDERS PRESENTS

... COMING SOON ...



RITTZ

APR 02 • THE COMPLEX



Snow Tha Product

APR 05 • THE COMPLEX



Girl In Red

APR 06 • THE COMPLEX



Girl Talk

APR 12 • THE DEPOT



The Airborne Toxic Event

APR 20 • THE DEPOT



IDLES

APR 20 • THE COMPLEX



Knocked Loose

APR 26 • THE COMPLEX



The Maine

APR 28 • THE COMPLEX



TURNSTILE

APR 27 • SOUNDWELL



Purity Ring

JUN 10 • THE DEPOT



STRFKR

JUN 21 • THE DEPOT



Bright Eyes

JUN 26 • THE UNION

FOR TICKETS

SARTAINANDSAUNDERS.COM

Jeffery Martin // Apr 01 @ The DLC at Quarters
Touché Amoré // Apr 02 @ Soundwell
RITTZ // Apr 02 @ The Complex
Hippo Campus // Apr 02 @ The Union Event Center
Spiritualized // Apr 05 @ The Commonwealth
Snow Tha Product // Apr 05 @ The Complex
Girl In Red // Apr 06 @ The Complex **SOLD OUT**
Code Orange // Apr 07 @ Soundwell
Good Morning // Apr 08 @ The Beehive
Girl Talk // Apr 12 @ The Depot
Teddy Swims // Apr 12 @ The Complex
Lawrence // Apr 12 @ Soundwell
ATTILA // Apr 13 @ Soundwell
Polaris + Like Moths To Flames // Apr 13 @ Beehive
KennyHoopla // Apr 14 @ The Complex
Clinton Kane // Apr 14 @ Soundwell
Allie X // Apr 15 @ The Complex
Kelsy Karter // Apr 15 @ The Beehive
Tate McRae // Apr 16 @ The Complex **SOLD OUT**
Cavetown // Apr 18 @ The Complex **SOLD OUT**
Joy Oladokun // Apr 19 @ Soundwell
The Airborne Toxic Event // Apr 20 @ The Depot
IDLES // Apr 20 @ The Complex
Amorphis // Apr 23 @ Soundwell
Knocked Loose // Apr 26 @ The Complex
Turnstile // Apr 27 @ Soundwell **SOLD OUT**
The Maine // Apr 28 @ The Complex
Krooked Kings // Apr 28 @ Soundwell
Lights // Apr 30 @ Soundwell
Boston Manor // May 02 @ The Loading Dock
Dayseeker // May 04 @ The Loading Dock
Pom Pom Squad May 07 @ The Beehive

ALL AGES

KILBYCOURT.COM

Pillow Queens 4/1 // Teeter Tottter 4/2 // The Dangerous Summer 4/4 // Stage Fright 4/5 // Caleb Devroom 4/6 // The Aquadolls + Sitting On Stacy 4/7 // Schaffer The Darklord 4/8 // Halocene 4/10 // The Out Of The Woods Tour 4/11 // The Garden Plot 4/12 // Traitors 4/13 // Grounder 4/14 // The Rubies 4/15 // City Of The Sun 4/16 // ACTORS 4/17 // 801 Sessions: Blair Street 4/18 // Spy 4/19 // Weathers 4/22 // Pinkshift 4/23 // Bad Luck & Dollar Signs 4/24 // Peter McPoland 4/25 // Arlie X Betcha 4/26 // Prince Daddy & The Hyena 4/27 // Sarah Darling 4/28 // Lauren Sanderson 4/29 // Matt Costa / Sea Wolf 5/2 // Wormis 5/3 // Fake Fruit 5/5

21+

METROMUSICALL.COM

METROPOLIS: The AM 4/1 // MEUTE 4/3 // Brother Ali 4/6 // Earthless 4/8 // Viva La Diva! 4/9 & 4/10 // The Brain Jonestown Massacre 4/13 // The Emo Night Tour 4/14 // Viva La Diva! 4/15 & 4/16 // Typhoon 4/17 // Cunninlynguists X Sadistik 4/18 // Rehab 4/20 // Lord Vox 4/22 // Beast In Black 4/25 // Big Thief 4/30 // DEHD 5/3 // Harry Mack 5/5 // Front Line Assembly 5/11 // Destruction 5/12 // Pain Of Salvation 5/16 // Author & Punisher 5/19 // Dying Fetus 5/23 // The Carousel Tour: Anthony Green, Laura Jane Grace, Tim Kasher 5/30 // The Black Angels 6/10 // MAX & IGGOR CAVALERA 6/11 // Thank You Scientist 6/17 // Kishi Bashi -151A Tour 6/19

21+

THEURBANLOUNGESLC.COM

The Plastic Cherries 4/2 // Tylor & The Train Robbers 4/3 // Ours 4/4 // Hurray For The Riff Raff 4/5 // Big D And The Kids Table 4/6 // The Painted Roses 4/7 // Best Night Ever: 2010's Dance Party 4/8 // Mndsgn 4/10 // Super Young Adult 4/13 // Kasadoom 4/14 // SLUG Localized: In Your Grave 4/15 // Kyle Sonique Love 4/16 // Mattiel 4/18 // Ringo Deathstarr 4/19 // Jon Spencer & The HITmakers 4/20 // Soft Kill 4/21 // Sheer Mag 4/22 // Drag Me To Life - Donor Connect Benefit Event 4/23 // FUZZ 4/24 // Destroyer 4/26 // Mono 4/27 // First Daze Album Release Show 4/28 // Minnesota 4/29 // VR SEX 4/30 // Mudhoney 5/1 // Pink Mountaintops 5/2 // Suzi Moon-Ravagers 5/3 // Wet 5/4 // Dahli 5/6 // Horse Feathers 5/7 // Gatecreeper 5/8

VISIT OUR WEBSITES FOR ADDITIONAL SHOW INFO

LOCAL ART
MUSIC, SCIENCE
AND TECH

14th
ANNUAL

CRAFT
LAKE
CITY



PRESENTED BY
HARMONS
NEIGHBORHOOD GROCER

FRI. AUG. 12 • SAT. AUG. 13 • SUN. AUG. 14

\$7 ADVANCE **\$10** DAY OF
Kids 12 & under **FREE**

TICKETS
AVAILABLE
24TIX.COM

craftlakecity.com
#CLCDIYFest
[@craftlakecity](https://craftlakecity)



Google Fiber
STEM BUILDING

KRCL
90.9FM • Salt Lake City

Stephen G. & Susan E. Denkers
FAMILY FOUNDATION

GEORGE S. AND DOLORES DORE ECCLES
FOUNDATION

JACK & DOROTHY BYRNE
FOUNDATION

XMISSION • PBS UTAH

4.19.22
BLUE DIAMOND • CHEYENNE • MESQUITE • NORTH LAS VEGAS • RENO • WEST WENDOVER



ONLINE ORDERS NOW AVAILABLE IN WEST WENDOVER!



ONLINE ORDERING
LIVE MENU
SAVE TIME
EASY PICKUP

**7 DAYS
A WEEK**

deeprootsharvest.com
f @deeprootsharvestnv

CELEBRATE 4.20 • IN-STORE SPECIALS 4.17-4.23

Keep out of reach of children, for use only by adults 21 years of age and older. ©deep roots harvest, inc. 2022. All rights reserved.

702.803.1345	702.345.2854	702.899.4060	775.245.2540	775.418.5560
BLUE DIAMOND	MESQUITE	NORTH LAS VEGAS	RENO	WEST WENDOVER
24-HOURS		24-HOURS		