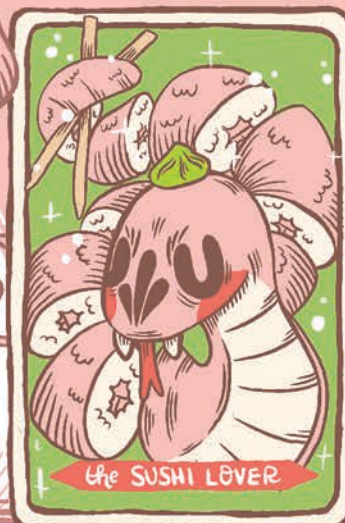
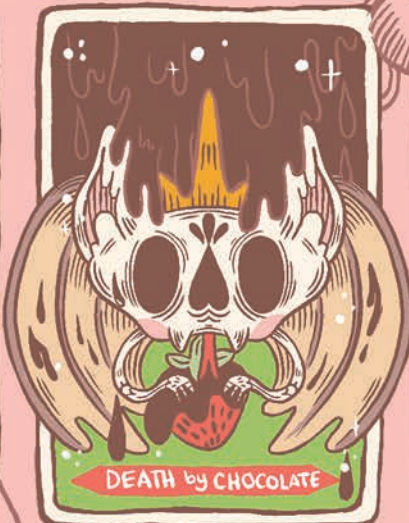


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ABOUT THE COVER: For our *Local Food* cover, comic and tarot card illustrator Binx Olsen (@binxolsen) drew a set of food-themed tarot cards that play up the puns—The Wheel (of Pizza), Death (by Chocolate)—while still showcasing Olsen’s studied approach to tarot design.

Birdy Francis

Contributor Limelight
Editorial Intern



Birdy Francis joined our Editorial Intern team in Dec. 2021 and has since dipped her toes into a litany of Editorial spheres—music reviews, film reviews, local business interviews, social media content and so much more. Read her *Localized* features with **Somebody/Anybody** and **Swans of Never** on pages 22 and 23.

Parker Mortensen

Contributor Limelight
Communications Coordinator



SLUG’s Communications Coordinator and producer of *SLUG Soundwaves*, Parker Mortensen has been a contributor at SLUG since 2016. Mortensen has worked to imbue artistic freedom into their work coordinating SLUGMag.com features such as *Bold & Beautiful* and *SLUG Style*.

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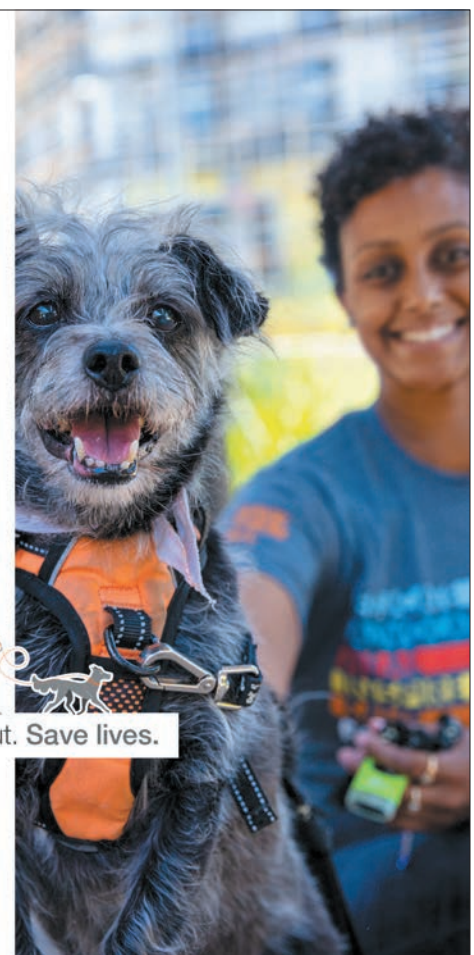
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WOODBINE FOOD HALL & ROOFTOP BAR

By Paige Zuckerman • paigez@redwillowcounseling.com || Photos by Katarina Duerr



The spacious, industrial gathering place is home to five different local eateries and is looking to house many more as the Food Hall grows.

The brand new *Woodbine Food Hall & Rooftop Bar* lives adjacent to Salt Lake's downtown energy, huddled in the aspirational Granary District. *Woodbine* is far enough away from the immediate downtown bustle to be quiet and quaint. *Woodbine* is part of an apparent movement in American dining culture back to more gathering spaces, perhaps a direct tether to the isolation and lack of community suffered over the past two-plus years and an innate desire to reconvene and "break bread" in more old-world informed fashions. Recent examples, such as *Hall Pass* and *Salt & Olive*, have also popped up, and the hall model itself has been thriving in larger cities for some time now.

The building itself was once home to beloved food purveyors *Rico* and was purchased by *Max Coreth* three years ago. *Woodbine* was co-founded by Coreth along with former *La Caille* colleagues *Zach Howa* and *Ryan Reich*. Howa relates the origin story of *Woodbine*: "We were sitting down to dinner a few years back and Max asked me if I wanted to open a food hall with him. So we started ... and COVID-19 hit. We were shooting to open last August ... We worked together to make a space to bridge the gap from the West to East side—whether you're a banker or construction worker, you can belong here," says Howa.

The food hall design has been gaining popularity in cities

on the East Coast and Pacific Northwest. "I think looking at coworking spaces lately says something—you can meet all your friends here, you can come down here and work for hours. People want to be back out and together," says Howa. *Woodbine's* main hall is a massive space with vendors coexisting as separate services with unique culinary footprints. The dining experience exists differentiated from similar venues in Salt Lake thus far. "All of our in-house restaurants are local, [and] some are first or second locations. It's a step after a food truck but more of a safety net than a standalone brick and mortar," Howa says.

Woodbine currently houses five partnering restaurants: 3 *Cups Coffee*, *Mozz Artisan Pizza*, *Deadpan Sandwich*, *Yakuza Ramen & Curry* and a culinary friend's upcoming taco eatery called *Querubin & The Taco Lady*. A total of nine spaces will ultimately unite in *Woodbine Food Hall*. "I'm in talks with an empanada place, so there's three other spaces left. The five we've already got are the ones I really wanted," he says with a chuckle. "Our pizza place [*Mozz*] already had quite a following! Someone came from Provo saying they'd always wanted to have a beer with their pizza—they drove here just to finally do that."

Woodbine's appeal goes beyond the bacchanalia of delicious options within. The entrance sports a towering living plant

wall lit with their logo. "'Woodbine' means the conjoining of two vines, we found out after putting this wall in, which feels fitting," says Howa. He points to the soaring ceiling rebuilt with massive seismic beams to integrate and uphold the original edifice. Most of the internal, new woodwork was crafted locally by *The Furniture Joint*. Howa and his partners clearly gave an abundance of care to make *Woodbine* something rather remarkable. A soft opening occurred in mid July, and the *Woodbine* team hopes to have a more official affair in short order. "When all of our permanent furniture gets here, we'll have a grand opening in September," Howa says.

As for the near future for *Woodbine Food Hall*, "In the next six months, we'll have a couple of new tenants, some pop-up markets and art events on our covered, heated patio. Hopefully, this can really be the anchor point for the development of this area," Howa says. *Woodbine* is a charming culinary oasis amid the still developing and thus somewhat discordant Granary District. It may prove to be quite a harbinger of complicated and beloved things to come, as the West side of Downtown SLC continues to expand and rebuild as the next primary corridor of Salt Lake small businesses. Follow *Woodbine Food Hall & Rooftop Bar* on Instagram @woodbineslc.

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Zach Howa (left) and Ryan Reich (right) stand in front of the living plant wall sporting the *Woodbine* logo at the entrance of the Food Hall.



EMPANADAS TWO WAYS IN DOWNTOWN SLC

By Audrey Lockie • audrey@slugmag.com | Photos by John Barkiple

Around the globe, the word “empanada” stems from the basic definition of cooked pastry with fillings, loosely referring to a variety of South and Central American dishes that vary in preparation and the ingredients used. In the span of three blocks, Salt Lake City boasts two restaurants that feautre authentic Venezualen (*Arempas*) and Argentine (*Argentina's Best Empanadas*) empanadas, showcasing the unique culinary qualities that define these regional styles.

Opened in 2019 at the heavily trafficked corner of Exchange Place and State Street, *Arempas* prides themselves on creating authentic, traditional Venezualen cuisine, as well as being one of the few Downtown restaurants open late (3 a.m. on weekends!). The defining quality of Venezualen empanadas is the thick, corn-flour shell, a quality that makes much of *Arempas*’ food inherently gluten-free. The empanadas served at *Arempas* are decidedly massive, stuffed with all manner of meats and veggies and cheeses. The shell has a richness and graininess to it that resembles a fairpark corn dog casing, and every bit of the corn flour’s sweetness speaks in *Arempas*’ empanadas.

Arempas offers 10 different empanada fillings, my personal favorite being

the packed Pabellon offering that features black beans, shredded beef, plantains and cheese. The four ingredients each possess their own richness—fat from the beef, fruity sweetness from the plantains, creaminess from the cheese and earthiness from the beans—that, along with the corn shell, makes this savory snack feel almost like a sweet treat. In addition to their empanadas, *Arempas* offers a number of vegan options, as well as other traditional Venezualen dishes such as arepas. Pick up an order for a quick lunch to tide you over during a long office workday Downtown, or visit the shop when you’re stumbling home from your third (or was it fourth?) bar of the night and need a quick jab of nourishment.

Arempas



(L-R) Shredded Chicken, Shredded Beef, Pabellon empanadas: with shredded beef, cheese, black beans, and caramelized plantains.

350 S. State Street, SLC | M.–W.: 10 a–10 p • Th.: 10 a–12 a • F.–Sa.: 10 a–3 a • Closed Su. | 385.301.8905 | arempas.com

Argentina's Best EMPANADAS



Argentina's Best crispy Lemon Beef, Ham and Cheese empanadas.

Argentina's Best Empanadas has been a longtime favorite in Downtown SLC. With a simple menu that offers only a few items outside their empanadas, Owner **Ana Valdemoros** aims to perfect the traditional, Argentine-style empanada. This style features a flaky and buttery flour crust, and Valdemoros offers fillings like the classic Ground Beef or Ham and Cheese (the latter ingredient courtesy of locals *Beehive Cheese Co.*) as well as my pick, Spinach and Feta. *Argentina's Best*’s empanadas are nearly bite sized, the pastry folded over itself into tight pockets slightly smaller than your palm.

The dough surrounding these empanadas is light and smooth, a slate onto which the fillings paint. In the vein of traditional Argentine

cooking, the spiciness and sauciness of the fillings is toned down here, instead prioritizing the quality of the ingredients and cooking over a seasoned flavor bomb. The Ham and Cheese empanada is gushing with rich, cheddar cheese, feeling something like an artisanal hot pocket. The Spinach and Feta offering merges the creamy cheese and moist spinach into a single bite that feels both refreshing and indulgent. Their smaller size and relative affordability (\$3 a piece, \$5 for two and \$25 for 12) make the offerings from *Argentina's Best* perfect for sampling and sharing, more or less daring you not to take home a full dozen in order to sample all of Valdemoros’ flavoring, both tried and true and personalized.

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By: Elizabeth Leach
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Sarah Belland, Johanna McAllister and Izzy are quick to correct the notion that they are leaders for Salt Lake Community Fridges (SLCF). Belland, McAllister and Izzy each play a vital role in the project's existence, but they work alongside many others to maintain community fridges that are free to use and contribute to. "Food insecurity is caused by [industries that have] hierarchical structures, and these are structures that we avoid recreating," Izzy says.

SLCF is an offshoot of **SLC Mutual Aid**, which in Belland's words "is a collective-building, anti-capitalist resilience [org.] facilitating mutual aid projects and practicing community care." Strengthening community is the cornerstone philosophy that this collective lives and breathes. SLCF focuses on addressing food insecurity in a dignified and autonomous way through direct community involvement. There are three community fridges in the SLC area, and each are hosted by everyday people within the community. Inside these fridges you will find freely available food items for anyone to use, open 24/7 and filled by neighbors, friends or anyone else who wants to redistribute their own resources.

Food insecurity is not a new problem. In a world with an abundance of food and resources, the root of this problem is evidently profit driven. Food is commodified and becomes wasted when it cannot be paid for. Belland, McAllister and Izzy all touch on the absurdity that food has become something certain industries would rather throw away than use to freely feed people. Belland affirms that "access to food is a human right," and McAllister adds that within the bedrock of a right to food is a person's right to exist.



Photo: Nathan Gentry

The Urban Garden fridge is currently one of three community fridges—or "freedges"—operating, including one in Rose Park and one in Sugarhouse.



Izzy points out that profound change is possible through organization within our own communities. One goal of SLCF is to "shift minds conceptually toward a world that works for everybody. In order to have a new world, you have to build it, and it's not as scary [as you may think]," says Izzy. McAllister offers the ethos "solidarity not charity," which is another cornerstone of SLCF. It's the concept that we all take and give. Charity is a traditional system of sharing that can actually disempower communities by creating imbalanced power dynamics between those with and without resources. "People need to be involved in the decisions for their own community," says Izzy. One can use the fridge whenever they'd like, fostering an autonomy of choice. This allows one to choose to stay anonymous or to connect with their neighbors. "The fact that [the] fridges are being used justifies their existence," says Belland. Community members are proving that food is a human right through their reciprocal participation. Moreover, they are growing their communities' dedication to others' wellbeing.



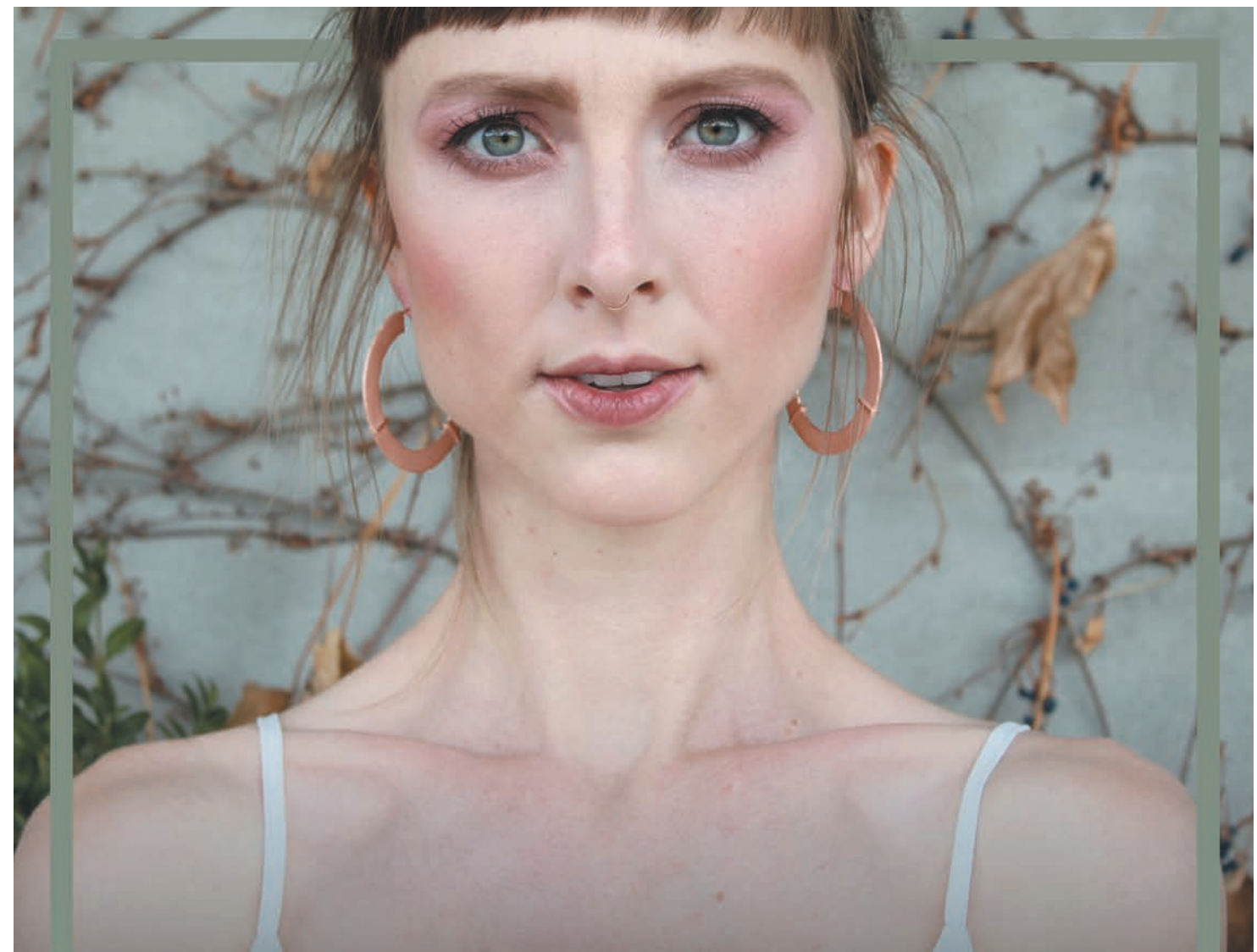
Photo: Nathan Gentry

(L-R): Sarah Belland, Johanna McAllister and Izzy work alongside many to create and sustain the community endeavor SLCF.



SLCF is one of many organizations helping address food insecurity and other systemic issues. For example, **Rose Park Brown Berets** fights against gentrification and displacement. Zoning, redlining and single-family homes can create "food apartheid" zones and increase food insecurity. These mechanisms force people to travel farther to large corporations for food, over time creating a dearth in food access in neighborhoods that may already be underserved. **Carry the Water Garden** is an Indigenous garden that helps provide food access as well. "Demystifying the act of organizing is important," explains Izzy. There are hyper-local ways to address deep, societal issues and it starts on an individual level. "It's important for everyone to acknowledge their role in their community," says Belland.

To get involved, SLCF encourages community members to slide into the DMs on Instagram @slc.community.fridges. There, you can find fridges, sign up to help maintain and coordinate fridges, start your own fridge or learn more about the initiative. Venmo donations are accepted at @saltlake-mutualaid (donation name: "freedges").



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VEGGIE SCRAPS: COMPOSTING WITH EARTHIE CRUNCHIE

By Dylan Bueche

dylan@wasatchgardens.org



Incredibly, not a slur for people who wear Birkenstocks, Earthie Crunchie is a solution for the waste-conscious Salt Laker who wants to keep their food waste out of the landfill but doesn't have the space to compost it themselves.

Working in sales and traveling for business over the past decade, Founder/CEO **Hector Alvarado's** life and travels were invariably tied to single-use plastics and landfill-bound disposables. Anyone who has spent time on the road accumulates little bits of plastic bullshit and trash—often including unused and unrequested silverware packages from take-out or drive-thrus and cups and bottles that you hold on to “just in case.” I throw all the above on the floor of my passenger seat because that is where it goes. “Most people will sacrifice sustainability for convenience,” Alvarado says. “It started to weigh on me mentally and left a bad taste in my mouth.”

It's difficult to not become disillusioned by rising temps, shrinking lakes, poison dust and a billboard on I-215 reminding you vaguely that “Utah is in a drought. Use less water.” Who, me specifically? What about the golf courses? Placing the onus on the individual while policy-makers steadily push forward on a literal inland port is laughably absurd, but for young idealists like myself, it can feel even worse to give up entirely. Waste is connected to every facet of the climate crisis, and for many, separating out their trash and recycling is the most accessible form of action they take.

Eliminating food scraps from our waste stream is an extra step that's

particularly important. As our landfills rapidly fill, the organic matter we throw in begins to decompose anaerobically, producing methane gas, a compound that warms the atmosphere far worse than CO₂. “Composting keeps these materials out of the landfill and returns the nutrients back into the soil rather than heating the planet,” says Alvarado. But even for the most eco-conscious among us, it can be nearly impossible to practice sustainability on an individual level due to constraints from living situations, mobility issues or limitations of their county's waste services.



Hector Alvarado's Earthie Crunchie business provides an avenue for waste-conscious Salt Lakers to engage in a composting community.

Earthie Crunchie steps in here to make composting attainable for everyone. Fill your Earthie Crunchie bucket with vegetable scraps and set it out on the curb just like your other waste bins, and it's picked up and replaced with a fresh, clean bucket weekly, biweekly or monthly. Alvarado does the hard work for you, dumping all this organic material into a pile that he turns over regularly, adding necessary, carbon-rich “brown” material (e.g. horse manure, leaves) to balance out the nitrogen-rich veggie scraps. This creates healthy and happy compost, a key ingredient in any productive garden. After a season of collecting and turning the pile, the compost is redistributed back to each Earthie Crunchie subscriber, closing the loop and letting everyone reap what they sow. “I wanted to make a community base where we can support one another, reintroduce that compost back into homes or donate it to local community gardens,” says Alvarado.

When you set your Earthie Crunchie bin on the curb, you can also include soft plastics, glass and batteries—materials that are difficult to recycle that Alvarado collects in bulk to be disposed of properly. “I want to make it as easy as possible to repurpose food scraps, but also address specialty items that Salt Lake recycling can't take.” Right now, Earthie Crunchie will even recycle your chopsticks from take-out, and come fall, they will begin collecting dental products (toothbrushes, floss picks, etc.) to recycle, as well. Find more information at earthiecrunchie.com.

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SLC CHOW

LOCAL, PLANT-BASED MEAL KITS

By Gabby Dodd • gdodd17@gmail.com

Do you know why you're making the decision to eat the foods you do? Is it price? Is it the environment? Cultural or health reasons? Whatever your reasoning, these are questions **Rachel Smith** urges others to think about when buying their food. This is one of the reasons she decided to launch her own business aimed at healthy and sustainable food practices.

After moving to Salt Lake City from Helsinki, Finland, the COVID-19 pandemic made it hard for Smith to find a job but did give her the time to focus on something she's passionate about: vegan food.

Smith never saw herself as a business owner. After some inspiration from her friends, she took the leap to create her meal-kit delivery service, SLC Chow. Unlike other big-name meal kits such as **Hello Fresh** and **Blue Apron**, by subscribing to SLC Chow, you need to live in Salt Lake City and are signing up for plant-based, locally sourced meals. The service doesn't use wasteful packaging, instead reusing meal kit tote bags and ice packs.

The SLC Chow team is small, consisting of Smith and two others. She doesn't have accounts with suppliers, instead working directly with the connections she's made at farmers markets, such as **Zoe's Garden**, her main source for ingredients. She also works with **Jamaica Trinnaman** from **Hello! Bulk** to get high-quality products. "I'm really grateful to have that as a resource, as well, because it does open up a lot of options to both support a local business and keep a lot of variety going," Smith says.

Smith's meal options for her customers are planned out four weeks in advance and are aimed at creating variety using what's seasonally available, such as tomatillos in the summer and cabbage in the fall. She offers gluten-free options and substitutes, striving to prepare meals that are naturally gluten-free. In the summer, many of her meals involve less indoor cooking. SLC Chow subscribers only need a few simple tools to prepare the meals—oil, salt and pepper, a skillet, a pot and a baking sheet. If anything special is required, Smith sends out an alert beforehand.

Embedding Chow deeper into the SLC community, Smith works with other local businesses such as **Sweet Hazel & Co** to bring sweet treats like peanut butter chocolate cups to the meal kits. She also sends out business cards for other unique businesses like **Earthie Crunchie**, a community composting service [featured on p. 12 of this issue].

Smith is frequently asked questions about the absence of meat and dairy in her meal kit options. Despite once enjoying meat as a part of her regular diet, Smith decided to go vegan five years ago after learning about the detrimental impact on carbon and water levels as a product of eating meat. "I was eating this really mediocre steak, and it just didn't feel worth it to me, all the labor and water to put this not-that-good piece of meat on my plate," Smith says. She explains that she doesn't foresee meat as something she wants to introduce as an ingredient offering. "Chow does change the way people eat, and that's the reason that I keep going," Smith says. "My values matter more for this business ... than making a profit." Smith's goals are

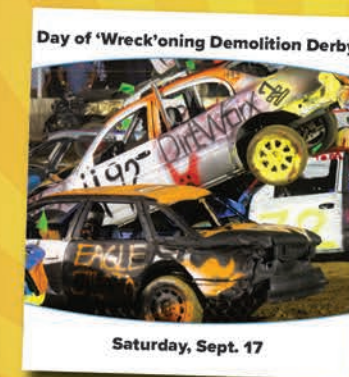
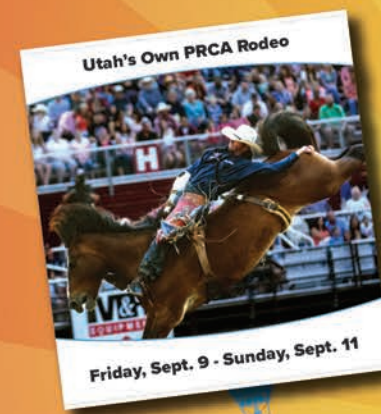
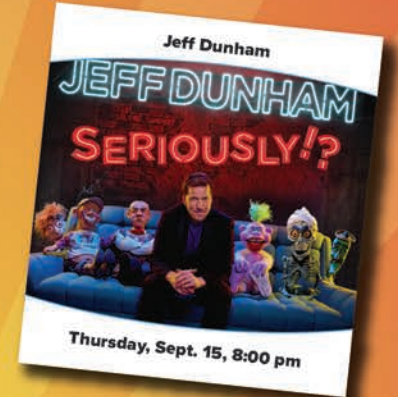
simple—she wants to get the community excited about vegan cooking and locally sourced foods. What Smith does hope to do in the future is lower the cost of the meals in order to increase SLC Chow's accessibility and broaden her subscribers.

"It's so important to think about your food, and whatever decision you come to, just don't make that decision because that's how you grew up," Smith says. "Find out about your food."

To learn more about SLC Chow, check out slcchow.com and see their colorful meals on Instagram [@slcchowkit](https://www.instagram.com/slcchowkit).



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VEGAN BBQ, KURDISH CATERING AND CHARCUTERIE—OH MY!

By Kara Dempsey • karadempsey@karadwrites.com Photos by Bonneville Jones



Christopher Blatchford smokes his veggie-based barbeque in his backyard with specialty, hand-made sauces and tasty spice mixtures.



Naz Rasull creates delicious Kurdish cuisine that is fresh and traditional. Her favorite foods to prepare are her tasty salads, such as fattoush and tabouli.



Jessica Gonzalez’s intricate charcuterie boards provide countless flavor pairings and tasting experiences delivered straight to your doorstep.

One of the best things about the culinary industry is its dynamic state. When a need arises, creative and passionate foodies step up to the plate. **Christopher Blatchford** of **Blatch’s Backyard BBQ**, **Naz Rasull** of **Naz Foodies**, and **Jessica Gonzalez** of **Harvest and Honey Co.** did just that by starting micro-businesses facilitated by Instagram.

Blatchford aims to expand the minds of those who previously might have been hesitant to try vegan foods with Blatch’s Backyard BBQ. His menu, one that is entirely in-house and from scratch, is roughly 95% vegan and offers mouth-watering dishes such as Fried ChickenLESS Sandos, Vegan Reubens and CodLESS Tacos. A sliver of the menu is reserved for the meat eaters out there, but he is confident that once you try his unique take on vegan BBQ, you won’t regret it. While his recipes are a closely guarded secret, he did share that he uses a blend of powdered, dehydrated smoked mushrooms, herbs and vegetables, a mixture which he adds to a slow-extracted vegetable broth and a protein-rich flour to create “the magic.” His favorite part of the whole process is welcoming customers into his home. “I love to visit with my customers, talk about my process, show them my garden, do taste tests and meet new people,” says Blatchford. Before he converts his bedroom into a walk-in cooler, he would love to expand when the oppor-

tunity presents itself, and as he says, “Just imagine where the future will take Blatch’s. This is only the *vegan-ing*.”

Having watched her mother cook as a child, Naz Foodies’ Rasull taught herself how to cook through the advice of her family and trial and error. She doesn’t have a set menu, however, dishes such as shawarma and fatteh (a toasted pita layered with roasted eggplant, chickpeas and sauce), are featured more often than not. While choosing a favorite dish is difficult, she is a fan of flavorful salads such as fattoush or tabouli. Kurdish cuisine is complementary, which allows for endless possibilities of pairing entrees and side dishes. She would like to eventually open a cafe, as Salt Lake does not offer much Kurdish food. She enjoys “seeing people experience the food [she] knows and telling them a little about [her] culture.” Running her own catering service out of her home allows her a greater freedom to be with her children while also cooking delectable dishes that are versatile and can be either vegan or non-vegan. And,

no meal is complete without a handmade dessert such as Baklava.

Gonzalez once lived in a caseophile’s dream location—above an artisanal cheese shop. The only real path she could have taken beyond that was to open her own charcuterie company, Harvest and Honey Co. “I was a mouse in a past life,” she says, “and have always had a passion for cheese.” Sourcing her ingredients as seasonally as she can, she takes advantage of the exquisite cheese cave at *Caputo’s Market And Deli*. Learning the art of arranging cheese, meats and accouterments was something that came over time. She has since perfected her technique and her preferences to ensure each board is fun and full of complementary flavors. “There really aren’t any rules when it comes to charcuterie,” says Gonzalez. That aside, she does strive to do it right by including salty, sweet and savory on every board, but it all comes down to customer preference and how it is eaten.

From bespoke charcuterie boards to “mind-blowing” vegan BBQ to home-cooked Kurdish food that is good for the body and soul, these three business owners offer this community the best of themselves. Support your local foodie—you won’t be disappointed. For more information and to order food, follow them on Instagram [@blatchsbackyardbbq](#), [@nazfoodies](#) and [@harvestandhoneyco](#).

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RETURN TO
THE EARTH AT
THE

KINLANDS

By Mekenna Malan
mekenna.malan@gmail.com

Photos by Johnny Cowan



Jen Winter organizes the fresh, seasonal produce at *The Kinlands'* market, located in the heart of the property.

Oftentimes, people try to categorize the land known as *The Kinlands* into rigid boxes. Is it a vegetable or flower farm? A gardener's market? Equine therapy? A summer camp?

The answer to that question—and the way land tenders **Luke Petersen** and **Jen Winter** refer to *The Kinlands*—is all-encompassing. Yes, visitors can buy fresh, high-vibe produce, pastries and home goods from the market on the property. Yes, they offer hands-on workshops and animal experiences to visitors of all ages. Yes, the *Earth Smarts* summer camps teach 5–12 year olds how to forage wild plants, bond with horses and make sun tea—but beyond that, there's even more to discover.

This is why, with practices rooted in ancient philosophies and wisdom, Petersen and Winter gave *The Kinlands* its name. "We try not to use the word 'farm' purposefully because it invokes too many other thoughts that keep us from connecting to the land," Petersen says. "When we stopped saying 'farm,' we were able to go into a place of wonder about what else this sacred space holds. Everyone belongs here, and it can become whatever it wants to be with those who visit."

Every new season—even every new month—holds unique gifts for visitors that manifest as seasonal workshops, "land experiences" and other activities. In the summer, visitors can purchase sun-ripened tomatoes and peaches from the

market, handpick bouquets of wildflowers or sunflowers and craft wild yarrow salve. Autumn signals strolls through *The Kinlands'* pumpkin patch and the opportunity arises to gather other cozy goods in preparation for the cold months ahead. In the winter, visitors can shop for heirloom-quality gifts and walk through a grove of freshly cut evergreen trees. And in the spring, *The Kinlands* offers handcrafted goods for spring cleaning and animal experiences that allow furry friends to teach about new beginnings.

"Everything is nestled inside the seasons here," Winters says. "Our summer camp is called *Earth Smarts* because kids already learn book smarts and street smarts. But, when it comes to, 'How do I water my tomato?' and 'Can I touch that horse?,' our staff is here to help these kids hear and engage with the land. People don't talk about that. They don't understand that the moon actually has something to do with your body. They don't know how to use vining rods."

Because the goings-on at *The Kinlands* revolve around the shifting seasons, the goods for sale at the market, workshops, kid's camps and land experiences are always

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Sunday 11 a.m.–4 p.m.
801.999.8548 | thekinlands.com



Luke Petersen tends to the vast wildflower fields in *The Kinlands*, where visitors can create their own bouquets while connecting with nature.

changing. "We don't just create one curriculum and teach it over and over," Winter says.

The *Kinlands* market, the heart of the land, is open seven days a week and only closes for Christmas and Thanksgiving. "You could come here any day of the week, all year round," Petersen says. "We're always here because the land is always here and it's always inspiring. The ladies make tea in every season of the year that you can just come and enjoy. Whatever it is that you love, we hope that people will find something here."

Petersen and Winter's hope is that *The Kinlands* will serve all who enter it as a solace from the disconnected world humankind is often engaged in—a world dominated by meetings, schedules, gas prices and glowing screens—and simply return to the earth. "We're not trying to create a trend. We're not trying to develop a franchise model that we can copy and paste all over the world," Petersen says. "We live here, we're enjoying it and we're inviting other people to enjoy it, too."

The hardest thing to find in the world is an intention, Petersen says—a quality *The Kinlands* infuses into every stalk of corn, bed linen, animal encounter and workshop. "It's not that hard to find tomatoes. Food is everywhere," he continues. "People don't drive down this dirt lane because they're hungry and can't find food. They come down here to satisfy a different hunger."

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REDMOND HERITAGE FARMS KITCHEN: BRINGING THE COUNTRY TO THE CITY

By Ashton Ellis • @ahelilii

Growing up in a rural town affords a charm that often gets left behind for a bustling life in a metropolitan area. Swinging screen doors, a night sky untouched by light pollution, working a summer on a classmate's farm and getting paid in berry cobbler (which seems like a hell of a deal when you're 14)—these memories came to mind when I wandered into *Redmond Heritage Farms Kitchen*.

The breakfast and brunch options at *Redmond* are unique that every egg, tomato and glass of milk is sourced from local farms such as *Rivendell* in Heber City, *Brickhouse Growers* in Orem and *Redmond's* own farm. They take pride in providing raw milk and cheese options that are bacteria-tested to the strictest degree, free of hormones and additives and provided by cows that (rightfully) get to graze around all day. While browsing their extensive menu, The Farm Boy (\$9.99)—two oatcakes, uncured bacon and eggs—provided the perfect amount of breakfast for me. I also selected the Green Juice (\$9.99 for 12 oz, \$12.99 for 16 oz), a hand-pressed mix of raw kale, celery, ginger, cucumber and lemon.

The oatcakes were dense and accompanied by *Redmond's* raw butter and maple syrup. The eggs had an amber-orange yolk, a sign of a happy, healthy chicken. They tasted as good as they looked and were dusted with salt and pepper, though not enough to distract from the pure egginess. The bacon complimented the eggs with a tangy, savory crunch. The Farm Boy is five steps above food

you prepare when you're camping but gives the same rugged feel of simplicity and connecting with nature. Green juice is my holy grail for a Saturday morning, and *Redmond Farms* provided a hefty, condensed amount—this thing is an invigorating jolt to the system.

For lunch options, I went with the Spicy Avocado Burger (\$10.99) and a side of Garlic & Herb Fries (\$3.99). The fries came out first, and I could smell them from ten feet away. The only thing better than the smell was the taste, credited to local *Rivendell* potatoes, *Redmond* Real Salt, herbs de Provence and a garlic-infused avocado oil that made the fries airy and bursting with flavor. The only reason I didn't lick my fingers was because I remembered I was in public.

The Spicy Avocado Burger came with a cheese-crusted, house-made brioche bun that garnered my enthusiasm. The patty itself was juicy, but not greasy, thin, but not flimsy, and smothered in melted raw cheese. As a former consumer of all things ultra-processed throughout my college years, I could definitely taste the difference. If you're looking for a kick-in-the-nostrils spicy entree, this is not the burger for you. If you prioritize freshness and quality produce (such as creamy avocado, succulent microgreens, juicy tomatoes and flavorful honey apple-cider vinegar aioli), this one is definitely worth a try.

I couldn't resist ordering a glass of *Redmond's* famous milk, so I went with their Chocolate Milk (\$4.99

for a small, \$6.79 for a large). As expected, there was a layer of cream that naturally settled at the top of the glass, but the milk itself wasn't heavy on the tongue. It was smooth, not too sweet and worth every second of lactose intolerance. I thought my sweet tooth was satisfied until I walked by the pie case at the front of the kitchen. The Banana Creme, with mounds of soft, pudding-like bananas topped with fresh whipped cream nestled onto of a crispy crust, beckoned me, so I boxed some up to take home. The nostalgic crunch and age-old recipe brought back hometown diner lunches with my grandmother—two hands, one small and another wrinkled, holding forks over a piece of pie.

Redmond Heritage Farms Kitchen offers seasonal produce, farm-fresh eggs, dairy and meat from local ranchers year round at their *Farm Stores* connected to their kitchens in Sugarhouse, Orem and Heber City. Find more information at redmondfarms.com.

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Photo: John Taylor

The Farm Boy: uncured bacon, organic eggs, and syrup drizzled over oatcakes with raw farm-made butter accompanied by a glass of Raw Chocolate Milk.

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SLUG MAG

Close out the summer and transition into the new season with the infectious and head-bopping sounds of Somebody/ Anybody, Swans of Never and Burning Avenues at this month's *SLUG Localized*. You can catch them on September 15 at *Kilby Court* for only \$5! Doors open at 7:00 p.m. and music begins at 8:00 p.m. *SLUG Localized* is sponsored by *Riso-Geist*.

MJ “M” Grey and Kendra formed Somebody/ Anybody in 2015 as a result of their evident musical chemistry and with the common goal of writing and creating music for ... somebody and anybody. Their sound is lightly inspired by an array of experiences, decades and genres. While the band has a strong pop-punk influence, there are echoes of '90s grunge, '80s California punk, **The Beatles** and just about anything the two have been intrigued by since their childhoods.

The two have rotated through a handful of different team members, but the core duo remains a unit. “[Early on], one of our old band mates went on a beer run, and by the time she had come back, we had already written an entire song,” says M.

Their latest, three-track EP, *All Of This Is Temporary*, began in a pandemic-fueled boredom. They decided to book a session at *Rigby Road Studios* and get creating. “It was a pandemic, you know? There’s nothing else to do,” says Kendra. “We might as well put some money in and record some songs. We’ll do with it what we can, eventually.” That “eventually” led to a March 2022 release date.

All Of This Is Temporary opens with the light-

LOCALIZED By Birdy Francis
birdy@slugmag.com

hearted and upbeat “Buzzer” and transports you to an early 2000s music video. The track begins with a classic alarm noise then transitions into M’s electric vocals. They speak of having a strong connection with nature and spirituality, which shines through their lyricism in the centerpiece track, “Other Side.” The song paints a clear picture with their message of pushing through difficult moments with love, using creative lyricism through environmental imagery, mentioning waves and wind.

Closing track “AMF” was one of the first songs they recorded during the solitude of lockdown. After one of their recent drummers stepped down for personal reasons, Kendra began dabbling in the tech side of things and started programming beats. Though it’s opened up new avenues for experimentation, they are still on the hunt for a new member to join the family.

Regardless of the listener’s mood, Somebody/ Anybody is dedicated to creating uplifting music and a safe space. “I think positive is our brand,” says M. “[We have] this new sound, but some of our songs feel like you’ve been listening to them for

years [and] span ... generations.” Their music reminds listeners that “life can be shit sometimes, and that’s okay!” Kendra and M both have a compelling charisma that is made clear whether you’re jamming to “Buzzer” or chatting with them over a cup of coffee.

Kendra and M have found that working with each other has opened them up to new sounds and possibilities. “I would say on an individual level, I’ve gotten better as a musician playing with M. It’s improved my musicianship and my comfortability, as well,” says Kendra. M adds, “When you’re solo, you can do great stuff, but you can get stuck in your head or in your own perspective ... I know that I have grown as a songwriter, and the more time we spend together, the songs we’re writing just get better and better.”

Don’t miss Somebody/ Anybody at *SLUG Localized* on September 15 at *Kilby Court*. As for the future of the band, they want to play “everything, everywhere.” They’re slated for *Provo Pride*, *Red Rocks Music Festival* and more. Their music is available on all streaming platforms for your listening pleasure. “We’ve got some cool stuff on the horizon,” says M.

Somebody/Anybody, the duo of (L-R) Kendra and M., create music influenced by “just about anything the two have been intrigued by since their childhoods.”



Photo: Chay Mosqueda



Photo: Chay Mosqueda

Matthew Nanes’ Swans of Never project has tracked the artist’s musical growth—both with collaborators and as a solo artist—for nearly two decades.

LOCALIZED By Birdy Francis
birdy@slugmag.com

The solo project Swans of Never was created by **Matthew Nanes** as a teenager, originally conceived out of his love for both Americana and emo music. But, Nanes has never been confined to any specific genre: In retrospect, Swans of Never was born from an admiration for all kinds of music. As he tackles the waver- ing motions of life through music, the project has grown with him.

Prior to forming Swans of Never, Nanes had played with bands in the hardcore and metal- core scenes. At the time, he was also recording lo-fi, indie-rock songs on the side. “As I’d gone on and did more high-fidelity stuff with record- ing studios, it’s taken a lot of turns along the way,” says Nanes. With over a decade of writing and recording under his belt, Swans of Never has incorporated folk, hardcore and everything in between. In addition to his eclectic sound, he’s also found himself unapologetically chan- neling authenticity and originality the more he creates. He says, “I’ve grown into myself. I’m going to create how I create when I create. How I present it is me.”

In the past, Swans of Never has collaborated with a handful of other musicians when record- ing, but the project has remained Nanes’ own. Oftentimes, he is on the stage alone and enjoys the physicality live performances provide him

in this space. “When I play by myself, I still try to give it everything I’ve got. Some music calls for it. Even if I’m [play- ing] by myself, it’s still loud and still passionate. I used to think about it like going into battle,” says Nanes.

“Work (Baptize Me When I’m Dead),” a recent Swans of Never’s single, is one that’s been marinating since the project’s early stages. Nanes had just graduated college and was quickly exposed to the world of adulthood. He first conceptual- ized the track while working a stren- uous job. “I was running on empty. As time went on, I was struggling with reli- gion and spirituality [and] I was find- ing a lot of commonalities between my views on the good and bad of work and [my] belief,” says Nanes. The single demonstrates an all-too-familiar dread and epiphany recalling the things that have overwhelming control over our lives. “Sometimes, songs happen within a minute, and sometimes, they happen over 10 years,” Nanes says.

Raised on punk music, Nanes has been able to channel his beliefs and bring attention to the downsides of capitalism and religion through his songwriting. One of the tracks he considers represen- tative of these themes is “The Lashes.” He says, “I wrote that during one of the last

Bush years, I think. Being able to see that play out in real time was crazy. It was very much in the vein of songs I’m writ- ing now. It was a throughline of where my head’s [always been] at.”

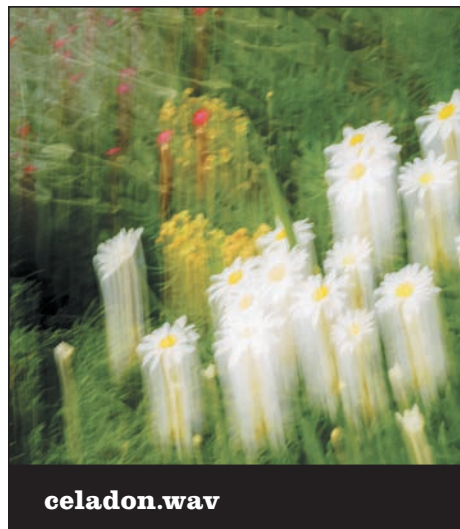
Nanes often incorporates existen- tial themes, even when writing about more laid-back concepts, such as love. The song “Reservations (For The End of The World)” discusses a love affair with an apocalyptic backdrop. He says, “Sometimes, I tell these stories that are very accessible—where people can feel the sentiment—but it’s also dense.” It’s apparent that Nanes’ creative process is intricate and meaningful, portray- ing over a decade’s worth of his beliefs and experiences.

As an English major during his collegiate career, Nanes has always been fascinated by concept albums. After a few years of planning and dreaming about making one himself, he has created a Kickstarter to get the process rolling. In the mean- time, a new Swans of Never single, “The Beehive State,” will be hitting streaming platforms this month.

Stay up to date with Swans of Never on Instagram @swansofnevermusic and catch him at this month’s *SLUG Localized* on September 15 at *Kilby Court*.

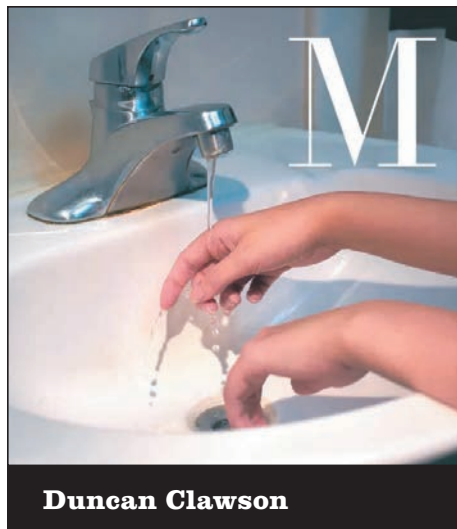
LOCAL MUSIC SINGLES ROUNDUP

September is upon us once again with a greeting of swift winds, yellowing leaves and another fresh-baked *SLUG Local Music Singles Roundup* that's as sweet as spiced apple pie. These six new tracks accompany all of the moods heading into the new season: a blanket burrito and a cup of tea, a brisk walk outside with a friend or a studious soundtrack to get the brain juices flowing for the new school year.



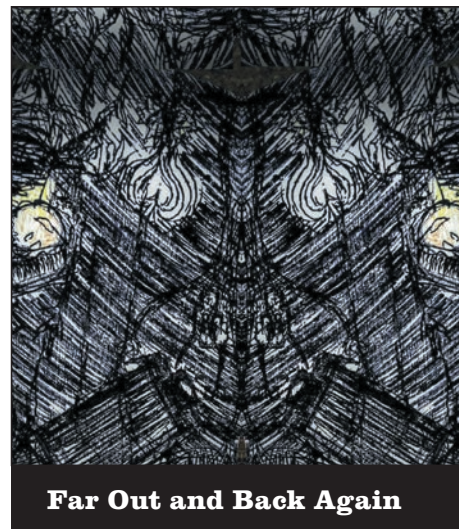
"celadon.wav"
Self-Released
Street: 07.11
celadon.wav = Amos Roddy x
Gewgawly – Andy G

"celadon.wav" reminds me most of wintertime: the way it starts as a simple melody of short notes—unassuming—portends the sudden solitude of a year's first true winter morning. There is no more weather, only this static climate, here again on cue. The peaceful beginning breaks into a series of larger, languished synths that hum beneath the surface of the original melody, foregrounded as the track intensifies and enters its most mesmerizing moments. It invites the imagination as it builds. I feel solitude, the kind of loneliness you carve out for yourself when you've asked the people you love to leave you alone. I imagine walking through the snow and feeling it crunch under my feet. The quiet part of the song gets loud. I set this trajectory months ago, so it's time to keep moving. —Parker Mortensen



"M"
Classic Impact
Street: 05.20
Duncan Clawson = Ben Howard +
Mumford & Sons

Is an acoustic guitar instrumental track inevitably categorized as folk music? Duncan Clawson's latest release challenges this preconception because, incredibly, it sounds more like a singer-songwriter track than folk, but there are no lyrics. Something about slow-paced instrumental music is so relaxing, healing and rejuvenating, a feeling that Clawson definitely captures here. The structure of the song tells a hard-to-miss story based on the rhythms and strumming patterns of the guitar. The song starts off with a lovely, elated melody that grows into an overwhelming strumming pattern, grasping your attention and presenting emotions of ecstacy by the end of the song. It feels deeply personal, like listening to a heartfelt memoir. The beauty of that, though, is that it can mean anything to anyone and still hold the same intimate meaning that the song was created for. —Mary Culbertson



"The Gloves Are Off"
Self-Released
Street: 07.05
Far Out and Back Again = Rogue Cop +
Royal Trux

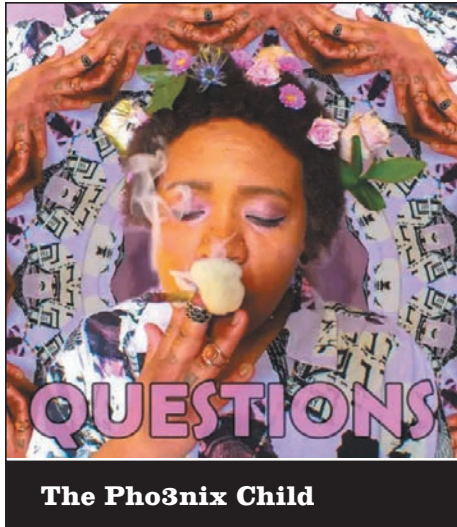
On "The Gloves Are Off," Far Out and Back Again is falling apart. The track's instrumental lopes with a two-left-feet gait, the drums approaching a hackneyed swing as the guitars stutter out half-phrases as if they're barely eeking through a noise gate. The track's lyrics remain mostly obscured, but the pleading, pathetic tone of the anonymous vocalist's full-bodied moans speaks where words cannot. In the final seconds, Far Out introduces a whirlpool of tremolo guitars that ascend toward a nonexistent peak as the artist screams out repetitions of a mini-mantra—"I can handle it, I can handle it," they sing, the anxiety bubbling closer to a boiling point with each new utterance. Skyrocketing out of a track full of half-heard lyrics, unfinished melodies and musical false starts, these cyclic cries button "The Gloves Are Off" with a declarative finality, taking the emotional pain once suggested in murky itches toward a palpable ache. —Audrey Lockie



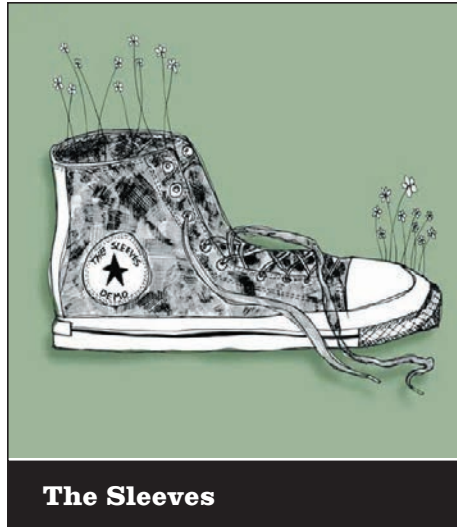
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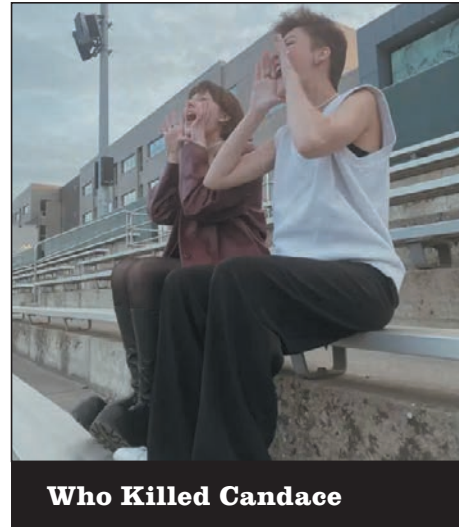
LOCAL MUSIC SINGLES ROUNDUP



The Pho3nix Child



The Sleeves



Who Killed Candace

"Questions"
Self-Released
Street: 07.08
The Pho3nix Child = Dignable Planets + Kali Uchis

"Squire Boy"
GONZO Records
Street: 06.25.22
The Sleeves = Hippo Campus + DIIIV

Pho3nix Child's rhymes are nothing to mess with, marked by lyrics full of vulnerability and in-your-face truths. Pho3nix opens "Questions" with soothing, angelic vocals, arriving at the chorus with a monotone lick, "What, when, when, how..." Across "Questions," Pho3nix's narrow vocal range bounces along the tempo with ease. This song brings back some nostalgic '90s hip-hop-isms—heartbeat rhythms and insightful lyrics—with a slight twist offered from Pho3nix's velvety, glowing hymns. After a few repeat listens, I wanted Pho3nix to show off more of their melodic flair to contrast their fierce lyrical side, adding more of the intro's softer vocals to the rest of the track. This could have added depth to Pho3nix's messages by giving the listener time to digest their verses. "Questions" proves that The Pho3nix Child can toe the line of poetic activist and pop sensation; it's compelling to see which direction they decide to take their music.
—Teddy Ray

SLC-based quartet The Sleeves released their catchy indie rock tune "Squire Boy" at the end of June. It's a promising follow-up to their earlier debut single, "Song For Aika." "Squire Boy" starts with a soft, pleasant intro that has a classic surf-rock, almost shoegaze-y sound. The band makes great use of catchy and repetitive guitar riffs that are bright and danceable, a strong contrast to the dark and broken-hearted lyrics that preach, "This is the end." "Squire Boy" was a single released with two B-sides, "Today I Thought Of You," a slow interlude, and "Victoria," a faster-paced, punkish track. "Squire Boy" is a fun song that serves as a moment of joy when things are bad. It lets you find comfort in not being alone with your suffering. The Sleeves are sure to become a familiar, loved sight in your music library.
—Cherri Cheeta

"Skinny"
Self-Released
Street: 05.01
Who Killed Candace = Mazzy Starr + Suki Waterhouse

I love songs that I can sink into as opposed to songs that grab me all at once. Who Killed Candace's new song, "Skinny," is one of those special songs—listening to it is like falling backward into warm water. "Skinny" is a slow rattle and echo pleaser in the same, drone-rock vein as **Mazzy Starr** with its light, strummed guitar that moves at its own pace and exquisitely raw and pained vocals delivered in controlled desperation. This description barely contains the haunting and heartache that vibrate all over this track. In future listening, I would like to hear more of the same vibe that consumes more slowly than it does all at once—I mentioned listening to "Skinny" made me feel like falling backward into water. I look forward to hearing more from Who Killed Candace so I can float around in their songs for a long while. —Russ Holsten

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Whenever I ask Jerred if he wants to get a photo, I know the answer will be an immediate “yes.” He is always down to give any spot a try, even if it means he’s going to get broke off. His style is silky smooth and he consistently lands tricks that make you shake your head in awe. He’s finally getting the recognition he deserves after being asked to ride for *Gallery Skateboards*, a Utah-based board brand. If you see him in the wild give him a high five and get ready for a spot demo—he’ll surely get multiple tricks at any spot he skates.

By Chay Mosqueda • @saltskatecity



Jerred Bradley – Kickflip – University of Utah, SLC



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Cam Wood escapes the summer heat with a quick dip of the toes in a flooded parking lot. The entire crew avoided such an obstacle, but Cam isn't an ordinary rider and is no stranger to leaving a session with soggy wet shoes.

Jon Tinsley • @jontinsley




Cam Wood – SLC



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Illustration by @mirmsy

DREAMS + NIGHTMARES

a look into JOKI RIAK'S clothing design

By Brooke Hannel • brookehannel8@gmail.com

Dreams are everything to Joki Riak. A South Sudanese fashion designer and brand owner, Riak is constantly dreaming and working to bring his manifestations to life. He dreams of creating a fashion house built on storytelling. "Hopes and dreams are amazing," says Riak. "That's a great drive, but I can't just make it on hopes and dreams." He won't have to, and he's already halfway there with the creation of his brand, **SAFARI**, and an upcoming collection premiering in September.

SAFARI is led and curated by Riak along with six other people. The brand focuses on three clothing lines: menswear, womenswear and customwear, the last of which Riak is especially excited about. He launched the customwear line to connect more with his customers and spend time getting to know each personality, creating something new just for them.

Regarding the origins of his brand, Riak says, "I got the name [SAFARI] because when I would go out with my friends ... we'd go to a lot of places and we knew a lot of people, so they started collectively calling us the Safari Boys." The nickname stuck and flipped a switch in Riak's mind. This moniker could represent something bigger—a fashion house.

Riak's start in fashion came from his love of storytelling, which led him to attend *Salt Lake Community College* to study fashion and business. There, he discovered his favorite designer, **Martin Margiela**. Margiela's debut show premiered in 1989 and left an impression on Riak. "When [Margiela] was [at *Maison Margiela*], he was so rivet-

ing, so exciting, especially the fashion shows," Riak says. What enamored Riak was the way that Margiela was able to establish his own world and showcase different parts of it through his clothing. Margiela's inspiration would then become Riak's driving force for **SAFARI** and shaped *Dreams*, a capsule inspired by the spirituality of dreams.

For this collection, Riak found himself gripped by world-building and storytelling through fashion. He says, "The name of the whole story is *Dreams and Nightmares*. It's a two-part story and it's a two-part collection." The story is set in the Medieval period and follows two characters, Luna (after the moon) and Lumiere (after the sun). The pair of opposites encounter the ways in which dreams and nightmares are interwoven throughout our psyche. Riak takes a deep dive into unraveling the unconscious with his designs, and how paying attention to our dreams can tell us more about ourselves than we think.

Drawing inspiration from anime, each piece in the collection is an integral part of the storyline, using calming colors and muslin to recreate the characters' journey through the clothing. He plans to use a variety of tulle to illustrate the fluidity and lightness of dreams but also wants to expand on the potential symbolism different materials hold regarding the characters' stories. To showcase Luna and Lumiere—both representations of light in their own ways—he will be using reflective fabric, which is gray on the surface but emits a glow when exposed to flashing light. It's a fashion show



Photo: Jovanny Villalobos

South Sudanese fashion designer and brand owner Joki Riak makes custom clothing with repurposed and quality fabrics, bringing his manifestations to life.

but more importantly, an experience.

The *Dreams* collection will also feature custom pieces that will not be recreated. "I am going to be using a lot of embroidery to play with the modularity with the clothes," says Riak, "mainly to make it really hard to reproduce." He explains that this methodology will allow the collection to be inextricable from the story and the experience of attending the show. One piece, "The Angel," stands out to Riak as particularly transcendent of its medium. "My favorite piece is definitely 'The Angel,'" says Riak. "It's going to be one of the last pieces because each piece is going to represent a chapter in the story ... The Angel is going to be really important to the story." And although he's keeping The Angel a surprise, you can see it soon, this September.

Check out Riak's premiere collection September 30 at *Holladay City Town Hall* and stay up to date with the artist on Instagram @safarijokie.

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Monthly Calendar
September 2022

9/1 **Thurs.** Vibras Del Lago - Cumbia Night

9/2 **Fri.** DJ: Godina

9/3 **Sat.** DJ: Flash & Flare

9/4 **Sun.** Alibi 4 Year Anniversary BBQ - 1 PM

9/8 **Thurs.** T.R.O.Y. - Pre Party

9/9 **Fri.** DJ: Spaz

9/10 **Sat.** DJ: James Beard esq.

9/11 **Sun.** DJ: Rahkeem

9/15 **Thurs.** Utah Abortion Fundraiser Bar Crawl

9/16 **Fri.** DJ: Blessed 1

9/17 **Sat.** DJ: Godina

9/18 **Sun.** DJ Spaz' R&B Night

9/23 **Fri.** DJ: Andy Doors

9/24 **Sat.** DJ: James Beard esq

9/29 **Thurs.** Caviar Club - Vinyl Pop Up

9/30 **Fri.** DJ: Spaz



MILKSHAKES AND PASTRIES ... WAIT IS THIS A BEER COLUMN?

By Steven Koonce • skoonce99@icloud.com



Illustration: Channele Nibbelink

The “Uncanny Valley” refers to an instance where something fake—usually animated people in video games or movies (think Tom Hanks in *Polar Express*)—reaches a point where it looks so close to real that it becomes creepy. The uncanny valley in beer happens when brewers attempt to make beer taste like a certain food item so much so that it just isn’t a good beer, and climbing out of that valley is difficult. However, I think we have a couple of examples here that will satisfy your sweet tooth and can be a perfect alternative to the real thing—even if they’re a little freaky (think Luke Skywalker in *The Mandalorian*).

Shades Brewing – German Chocolate Cake

Shades doesn’t approach the uncanny valley—they dance in it each and every night. Their German Chocolate Cake starts off with a lot of coconut on the nose, along with brown sugar, chocolate and a little vanilla. It pours black with a caramel-colored head that laces nicely on the glass. On first bite ... err, sip ... the coconut, chocolate and vanilla come through with a good amount of lactose. The bitter chocolate finishes the beer off nicely.

Bewilder Brewing – El Fruti Boi

Bewilder Brewing is quickly gaining a reputation for brewing excellent beers, and this Milkshake IPA is no exception. Brewed with pineapple, guava and lactose along with some pretty fun new hops, this beer smartly evades the uncanny valley altogether and is more IPA than milkshake. Remember that P.O.G. (passionfruit, orange and guava) drink that would occasionally end up in the back of our refrigerators as kids? This has big P.O.G. energy on the nose with a pretty heavy amount of pineapple and hops. Fruti Boi pours hazy yellow with a wispy white head that quickly disappears back into the beer, leaving just a millimeter of foam behind. On the first sip, you get the pineapple, lactose and that malty sweetness you would expect from a hazy along with some bittering hops that provides a good balance. This is the most “balanced” beer that we tried for this exercise (meaning the bitterness does a nice job of balancing out the sweetness); an excellent choice for skeptics of the style. Get it downtown at *Bewilder Brewing* on 400 W 400 S.

Read more in the full version of this article on SLUGMag.com



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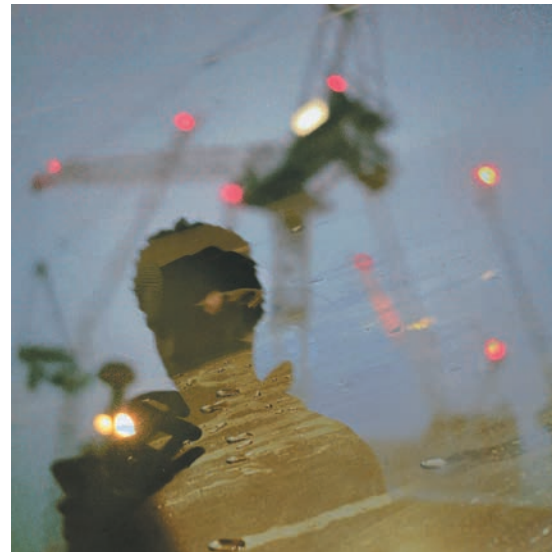


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MUSIC REVIEWS



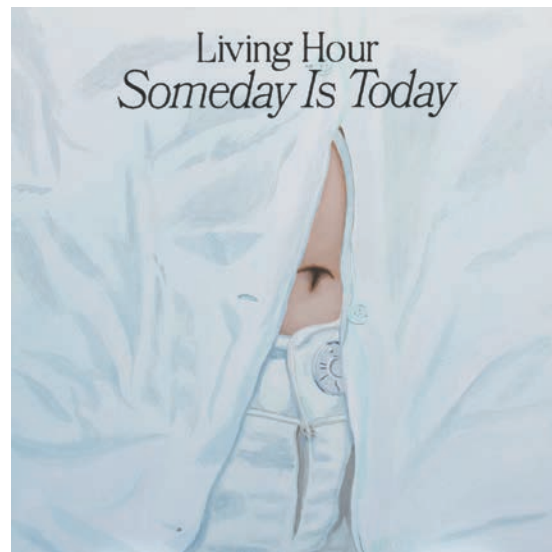
ArtSaves – Decay
(Kopi Records, 08.26)
ArtSaves = Golden Champagne Flavored
Sweatshirt + Janus Collective
—Audrey Lockie



Coby Sey – Conduit
(AD 93, 09.09)
Coby Sey = Tricky + Morcheeba + Marvin Gaye
—Russ Holsten



Lake Mary – Slow Grass
(Whited Sepulchre, 09.23)
Lake Mary = (Ben Howard – vocals) + Volcano
Choir's Unmap
—Katie Hatzfeld



Living Hour – Someday is Today
(Kanine Records, 09.02)
Living Hour = Current Joys + Silversun Pickups
—Sage Holt



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

S&S
PRESENTS

SEPTEMBER 2022

Sasha Alex Sloan - 9.01 The Depot | **Shakey Graves** **SOLD OUT** 9.02 Twilight Concert Series | **Stick To Your Guns** - 9.05 Soundwell
Lauv **SOLD OUT** 9.07 Ogden Twilight | **Joji** - 9.09 UCCU Center | **Superbloom** - 9.10 Sand Hollow Resort | **Diplo** - 9.16 Ogden Twilight
girl in red **SOLD OUT** 9.16 The Complex | **MAHALIA** - 9.16 Soundwell | **Flume** **SOLD OUT** 9.17 Ogden Twilight | **LANY** - 9.17 Usana Amphitheater
Lil Lotus/Cemetery Sun - 9.20 The Beehive | **CHVRCHES** **SOLD OUT** 9.22 Ogden Twilight | **Hollow Coves** - 9.22 Soundwell
Novo Amor - 9.23 The Complex | **Two Feet** - 9.23 The Complex | **BAYNK** - 9.24 Soundwell | **DEHD** - 9.24 The Depot
Band Of Horses - 9.30 Twilight Concert Series | **Amyl and the Sniffers** - 10.2 The Depot | **Steve Vai** - 10.4 The Complex

KILBY COURT

9.01 The Peaces
9.02 The Zissous
9.03 Horrible Penny
9.04 Dreamgirl
9.06 Rad Habits
9.07 The Collection
9.08 Hannah Wicklund
9.09 Sitting On Stacy
9.10 CINDERS
9.11 Autopilot (JRC)
9.12 Yaotl Mictlan
9.13 Good Grim
9.14 Sun Room **SOLD OUT**
9.15 SLUG Localized
9.16 Porridge Radio
9.17 Addison Grace **SOLD OUT**
9.20 FERN
9.21 THICK
9.23 Foreign Air
9.24 Worlds Worst
9.25 Plastic Picnic
9.26 DURRY
9.28 The Velveteers
9.29 Pale Waves
9.30 Mimi Webb

METRO MUSIC HALL

9.01 Kimi K
9.02 Burnell Washburn
9.03 Kameron Michaels (JRC)
9.06 Ignite (JRC)
9.08 Gary Numan **SOLD OUT**
9.09 VIVA LA DIVA!
9.10 VIVA LA DIVA!
9.11 Potterless
9.13 Miss May I
9.14 Alice Glass
9.15 Boris
9.16 Necropsy (JRC)
9.17 VIVA LA DIVA!
9.18 VIVA LA DIVA!
9.20 Of Montreal (JRC)
9.21 Soltribe (LNE)
9.22 Samba Fogo
9.23 The Contortionist
9.24 Built To Spill
9.25 INCITE (JRC)
9.27 Polkadot Cadaver (JRC)
9.29 Obeeyay
9.30 Imperial Triumphant (JRC)
10.6 Revocation (JRC)
10.7 VIVA LA DIVA!

URBAN LOUNGE

9.01 Prince Duck
9.02 Magic Sword
9.03 The Get Up Kids
9.04 Living In Fiction (JRC)
9.07 Pink Turns Blue
9.08 Persona 749
9.09 Phutureprimitive
9.10 22 & Good 4 U
9.12 The Lagoons
9.13 Tinariwen
9.14 Full Of Hell & Blood Incantation
9.15 Local H
9.16 Agnostic Front / Sick Of It All
9.17 That Big 80s Party
9.18 Russian Circles
9.20 Gang Of Youths
9.21 Division Of Doubt
9.22 Kash'd Out (LNE)
9.23 Foxy Shazam
9.24 Madison Cunningham
9.26 David Cross **SOLD OUT**
9.27 Julia Jacklin
9.29 Von Masse
9.30 Mo Heart (JRC)
10.1 Enter Shikari



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