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ISSUE 424 · VOLUME 35 · APRIL 2024 · ALWAYS FREE · SLUGMAG.COM



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ABOUT THE COVER: For our Local Beer & Spirits Issue, tattoo artist **Caroline Wallace**, also known as “Candy Queen,” translated her classic tattoo style into a magnificent, retro pinup-inspired cover. Check out her work on both paper and skin on Instagram at [@candyqueen_tattoos](#).

Sophie Caligiuri

Contributor Limelight Contributing Writer



Contributing Writer and Copy Editor Sophie Caligiuri is an expert wordsmith in a way few others are, weaving rich, vivid imagery into each story she tells. Her deep understanding of local arts and culture comes through in both her written and visual work, as evidenced by her “Girls In Bar Bathrooms” photo project on pages 13–14.

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Allen Muy has proven his creativity and reliability each month since joining the SLUG Graphic Design Team just over a year ago. His unique use of texture adds life to each print layout he creates. See Allen’s impressive style shine through on pages 13–14 and check out more of his work, including illustration and photography, at allenmuy.art.

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Beer is for Queers!

The LGBTQ+ Brewers of SaltFire Brewing Co.

By Mallory Iverson • @mallory_michele_

For **Jae Vanderwerf** and **Tanya Sapula**, the title of “master brewer” was not one they ever imagined holding. Vanderwerf’s brewing journey first began as a hobby. After falling in love with the intricate chemistry required for crafting beer and looking for a career change, she joined *SaltFire Brewing Co.* because of the freedom it extended to its brewers. Outside of her busy days in the brewery, she also serves as a certified beer judge, traveling nationally to taste test craft beers and offer her expertise to other brewers. Sapula, on the other hand, said that the brewing world was something she fell into. Initially working in administration for a larger brewing company, she realized she enjoyed the hands-on aspects of brewing when asked to cover a temporary position at *SaltFire* two years ago. Vanderwerf and Sapula have been working together since.

In a male-dominated industry, where women hold around 10% of Utah’s craft brewing jobs, Vanderwerf and Sapula recognize the importance of supporting fellow women. As LGBTQ+ individuals, they said that *SaltFire* and the craft brewing scene as a whole have been very welcoming, though there still have been times when they faced discrimination and misogyny in the industry. “One of my favorite feelings is walking through the brewery after a long day of work and people taking a double look at us, realizing it was women who made the beer they’re drinking,” says Sapula. Vanderwerf says that Salt Lake’s craft brewing scene is very supportive, with no rivalry between the local breweries. “There are times when we are short a bag of grain or low on yeast, and you can go around to any brewery, and if they have extra, they don’t mind sharing,” she says.

SaltFire often hosts meet-ups for women and LGBTQ+ groups, something Vanderwerf and Sapula are proud of. “From the outside, beer can feel like a ‘bros-only’

sort of club, but there is a place for queers,” says Vanderwerf. Last year, *SaltFire* hosted a party for LGBTQ+ brewers and bartenders to join in crafting their annual Pride beer, released every June in celebration of Pride month. They’re eager to plan this event again and want everyone to know that all are welcome.

These ladies are involved in the entire production process, from brainstorming and crafting to cellaring, canning or kegging beer for distribution, as well as occasionally planning brewery events. It is not uncommon for breweries to have a small core staff, which means each brewer is very familiar with the inner workings of their brewery; *SaltFire* is no exception. “Brewing is a very labor-intensive job,” says Sapula, while recognizing that seeing the final product is extremely rewarding.

When creating new beers, Vanderwerf and Sapula will pay attention to industry trends and which types of beers are in high demand. Once they decide on the beer type, they get specific on the style and taste.

“When we get off work and grab a beer, what are we drinking? What do we want to enjoy?” says Sapula. They will often visit other breweries around the city for market research. “It’s a small industry, so it means a lot to us to go around, meet other brewers and form connections,” says Vanderwerf. “Plus, it’s fun to be little ‘beer fairies’ and bring a six-pack of our beer for other brewers to try,” adds Sapula.

Vanderwerf and Sapula recently released *SaltFire*’s newest collaborative brew for local heavy metal bar *Aces High Saloon*, the “Ale Satan!” Already in the process of crafting a new IPA, they were excited to work on an exclusive beer for a local bar.

To break up their busy work day, Sapula and Vanderwerf like to keep things light and fun, often making Instagram reels of their brewery shenanigans and witty jokes. Find Vanderwerf at @queer_beer_nerd and Sapula at @trsap, and follow *SaltFire Brewing Co.* at @saltfirebrewing for upcoming events and new beer releases.



Jae Vanderwerf and Tanya Sapula have created innovative brews and dismantled stereotypes while working together at *SaltFire Brewing Co.*

Photo: Ashley Christenson



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Water From The WASATCH FRONT

The Most Important Ingredient For Utah Distilleries

By McCall Mash
mccallmash@gmail.com

The Wasatch Front is a land of contrasts: towering mountains and wide valleys, bitter cold and scorching heat, “The Greatest Snow on Earth” and some of the worst drought conditions in the nation. These geographic variations are not only scenic; they also play a vital role in the state’s distilling industry. The high elevations impact flavors and aging processes, the fluctuating hot-cold cycles influence overall quality and the extreme dryness helps spirits develop their distinctive flavors.

However, water is one of the most important geographic ingredients for *Dented Brick Distillery* and *Ogden’s Own Distillery*. Water along the Wasatch Front has a high mineral content, and trace minerals such as calcium and magnesium give spirits a unique flavor profile that could be described as robust, smooth or loamy, depending on the spirit. More than just an ingredient, water also shapes the day-to-day lives of the founders and their businesses, enabling them to craft spirits that reflect the essence of Utah’s history and geography.

Marc Christensen and **Timothy Smith**, founders of *Dented Brick* and *Ogden’s Own*, respectively, both ended up in Utah by chance. It was also by chance—in serendipitous moments—that they found the water sources that are so important to their distilleries.

Coincidentally, *Dented Brick’s* location was previously owned by well driller **Ron Larsen**, who created the on-site artisanal well that provides the distillery with pure, bacteria-free water. The Larsen family’s history is significant to the distillery’s identity as the grandfather was a water witch, a person who uses a dowsing rod to find underground wells. While scientific evidence shows this doesn’t work, it adds a touch of mystique to the origins of *Dented Brick’s* water.



It’s important to Marc Christensen that *Dented Brick Distillery’s* pure, high-mineral-content water comes from their on-site artisanal well.

Timothy Smith hikes to a spring in Ogden Canyon every week, bringing back five gallons of fresh water for *Ogden’s Own Distillery*.

This artisanal well also influences Christensen’s desire to “live purposefully” and to have spirits that “reflect ... that existence.” He chose to operate a distillery in Utah, despite the legal complications that come with the state’s strict alcohol laws, because of the joy he receives from the outdoor lifestyle.

Christensen also adds that climate change further drives his unique approach to distilling. “The snow has such a relationship with our water source and our well that it really ties this whole [living purposefully] thing together for us,” he says. “With global climate change ... the type of snow we get is changing, the type of avalanches we get has changed. Spring comes a lot earlier, so that affects our water source for our spirits and we can see the difference seasonally in the minerality in the water.”

Ogden’s Own also receives its water from snowpack in the Wasatch Mountains. The distillery previously sourced water from “The Stump,” an artisanal well in North Ogden. However, the distillery had to shift to a new water source because the well was donated under the condition that it wouldn’t be used for commercial purposes. Fortunately, Smith’s father-in-

law offered a solution—a spring in Ogden Canyon on his property with identical mineral content to The Stump.

Smith now hikes several hundred yards to the spring every week—whether rain, sun or snow is forecasted—and carries out five gallons of water. While Smith could run a pipeline to the distillery, he says the process of carrying out the water himself has “changed his life” because this shift in the water source coincided with a health scare, which was an eye-opener for Smith to prioritize his health.

His weekly water trek has since turned into a “therapeutic experience.” With the stresses of running a business, he says, “having to ... hike water [out] and walk on the trail—watching out for rattlesnakes, and every now and again, I’ll see a cougar—it just keeps me connected to Utah. When you say ‘the geography,’ it’s just absolute beauty. It’s a great, grounding experience,” he says.

Visit dentedbrick.com and ogdensown.com to learn more about the distilleries and their products, including *Dented Brick’s* barrel-aged whiskeys and popular *Glitter Disco-Nut Coconut Rum* as well as *Ogden’s Own’s* infamous *Five Wives Vodka*.

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In St. Louis, where **Angie Keeton** grew up, beer and breweries were just a part of life (“Anheuser-Busch territory,” she reflects). One Christmas, she and all of her cousins woke up to a flock of three-foot-tall stuffed Busch eagles under the tree. Though she left St. Louis to classically train as a singer at *Indiana University*, beer remains a part of her life. Now, she has merged her passion for singing with her love of beer to establish the Great Salt Lake Chapter of the national organization Beer Choir.

The premise of Beer Choir is simple: people gather together at a brewery and sing from a customized hymnal, building community and making memories in the process. It’s free to join, though tips are appreciated, and anyone over 21 is welcome, whether or not they have singing experience. They don’t even have to drink beer, “but just know that we’re gonna sing a lot about it,” Keeton laughs.

After living in Germany and Minneapolis (both with vibrant beer cultures of their own), Keeton’s husband landed a job at the *University of Utah School of Music* and they made the move to Salt Lake City. When public spaces began to reopen after the COVID-19 lockdown, Keeton, who had previously sung for the Minnesota and Utah operas, was eager for a way to reconnect with singing in the community.

She remembered hearing about Beer Choir in Minneapolis, where the flagship chapter is based, and learned it had grown to more than 40 chapters nationwide. Beer Choir’s success inspired her to start a Salt Lake chapter herself. “There’s a huge beer culture [here], there are so many breweries ... and so many people who want to make music,” she says.

Through many years as a music educator, she’d noticed something she calls the **Simon Cowell** effect—harsh criticism in the media is so commonplace that people have become nervous to sing in public. But, as she sees at her current job at the *Utah Center for Vocology*, there are significant health benefits to singing in community. “The research we do here [reveals] the mind, body and heart benefits ... for people when they have the chance to make music



BEER CHOIR GREAT SALT LAKE: WHERE YOU’LL NEVER DRINK (OR SING) ALONE

By **Rose Shimberg** ● roseshimberg@gmail.com

Opera singer and beer aficionado **Angie Keeton** started a Great Salt Lake chapter of the national Beer Choir organization.

with others,” she says. Beer Choir is a fun, low-stakes outlet to incorporate singing into daily life.

GSL Beer Choir is still in its infancy but Keeton says the first few meetups have been a great success. She credits several local figures with supporting her efforts: **Rob Phillips**, founder of *RoHa Brewing Project*, has offered his space to host meetups and **Mikey** and **Steph** from *Beer Nerd Radio* recently hosted Keeton on their podcast, spreading the word.

Although breweries can sometimes feel like an exclusive space for young adults, GSL Beer Choir is challenging those assumptions by cultivating a space people of all ages can enjoy. A group of older women known as the “Golden Girls” attend, with a reserved sofa area in the corner of *RoHa*.

“For seniors who are experiencing loneliness or anxiety, singing together and making music in community has been shown in many studies ... to improve their overall wellness,” Keeton says. The first time the Golden Girls came, members sang

a surprise song at the end of the night: the theme song from the show.

Keeton has big plans for the future of the chapter. In May, they’ll sing at a new location, *2 Row Brewing*, the first stop in their upcoming “Rotational Tap Series.” Beer Choir’s relationship with breweries is symbiotic, supporting them through patronage. “To bring in 50 people on a Monday night, that makes a difference on the bottom line for sure,” she says.

A favorite song among members is “You’ll Never Walk Alone” with the lyrics altered to “You’ll Never Drink Alone.” GSL Beer Choir ends their meetups by belting this tune. “[It’s] very good advice,” Keeton says. “Drink with a buddy and sing while you’re doing it.”

Keep up with the choir at gslbeerchoir.com and on Instagram at [@gslbeerchoir](https://www.instagram.com/gslbeerchoir); come out to sing on April 8 at *RoHa* or May 21 at *2 Row* from 6:30–8:30 p.m.



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You Look Pretty When You're

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Reflections on Girls In Bar Bathrooms

By Sophie Caligiuri • sophiecali7@gmail.com

"Girls In Bar Bathrooms," like any art project, materialized in my mind as a somewhat immature and an overall—at least, I thought—stupid idea, destined to remain in the recesses of my cerebrum. What actually compelled me to enact the project into reality was no large realization, but among other things: a \$35 (inflation!) disposable camera, my friend's thick-set mascara, glittered cheekbones and glossed lips, three shots of tequila and a distinct lust for life found most frequently in the 20-or-so minutes prior to last call.





The project is simple: I go to different local bars with a camera and I take pictures of the girls in line for the bathroom, with their consent. I get the photos scanned and then I post them on the @girlsinbarbathrooms Instagram. Rinse, repeat. And, like many things perceived as simple in life and in art, any considerations of what these photographs could actually mean, were reserved for far after the easy act of my finger's first click on the camera.

Some of the pictured local watering holes include the *International* (especially on Goth Night), *Quarters Arcade Bar*, *Urban Lounge* and *Why Kiki*. Although, any SLC bar is fair game—each bar attracts different fashions, ages and aesthetics. Photography, to me, is a way to freeze not just moments or individuals, but personality and essence in time. The atmosphere of the bar itself is often what illuminates diversity amongst my photos.

"Girls In Bar Bathrooms" is based on the idea that girlhood is not a gender but a shared space and time. The experience of being a girl can be fruitful when left to the solitary plane of The Self, but it's far more invigorating when shared. The project, really, has never been and will never be about the distinction on the bathroom door. If it is a stance on gender, it's the necessity of paying homage to the time-honored tradition

of finding camaraderie with girls in bar bathrooms. Here, what it is to be a "girl" is a far less important discussion than what it means to experience solidarity with others, even if it takes place in the shitter.

Girlhood, when coupled with the bar bathroom, represents a place stuck at the intersection of confidently shapeshifting and living inside vulnerability. In this way, a bar bathroom is more than just a petri dish of God-knows-what bodily fluids, but is the space where you check your makeup, take a pee, take a dump (sorry), get sick to your stomach, cry, seek moments of reprieve, take a breath and yes, shoot a picture.

Some of the most potent examples of feminism I have experienced have occurred right before my eyes and right next to a reeking toilet in a bar bathroom, where no one seems to be a stranger. It's a shared mantra that echoes across the unfortunate tiling choices found on many a public bathroom floor: "Yes, you look beautiful; yes, you can borrow mine; yes, I love you; yes, you're my best friend; let's dance, let's get another drink; let's do this again sometime." It's easy to assume that this phenomenon is due to the

liquor. It's not. I truly believe that girls crave an intimacy with one another that, at times, can only be accessed when there are no-holds-barred. (Get it? Barred?)

In many ways, the project is about capturing that. I use a lousy camera—a Kodak M83, essentially a five-inch plastic, reusable disposable—and my film choice varies. Most of the photos found here were shot on CineStill 800T, CineStill BWXX or Kodak UltraMax film, and most of the images are of people who remain anonymous to me in name and in life, who typically haven't said much other than "I love this, I love this!" about the project, and I'd like to keep it that way.

Bars, girlhood, friendship: all these things are absolutely grimy, frequently imperfect and sometimes completely out-of-focus. The project is about representing that experience, not about getting the perfect shot, glossy and suitable for printing. It's about preserving moments as normal as using the bathroom—something that by design, is meant to be fleeting—and as complex as instances of female friendship, which, at times, you may also feel slipping through your fingers. "Girls In Bar Bathrooms," as simple, stupid, brilliant or complex as you like it, is an exercise in rendering something happy permanent. Otherwise, it would just go down the drain.

Check out more photos on Instagram at @girlsinbarbathrooms.



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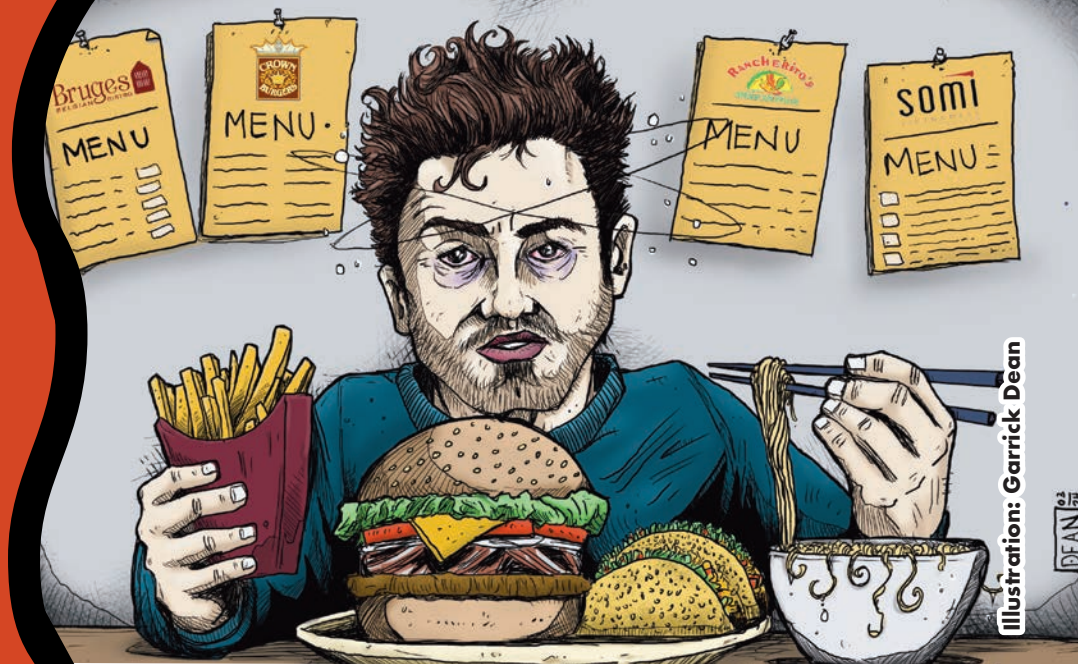
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HANKERINGS FOR THE HANGOVER:

TOP LOCAL CURE-ALLS

4



A quick lager with your crew morphs into an inevitable bar crawl through downtown SLC. Beers become cocktails; cocktails become a round of shots. The last recollection you have is a pelvic thrust on the corner of State Street and West Temple. Now it's noon and your head is ten sizes too big, as you projectile-vomit multicolored regret. How will this ever go away? With the help of *SLUG Mag*, of course! Escape the hangover blues with some of the best local eateries dishing out a grease fire of salty goodness. Read about four more local cure-all spots on *SLUGMag.com*!

BRUGES BELGIAN BISTRO

Conveniently located across from a state liquor store in Sugarhouse, *Bruges Belgian Bistro* is the perfect pick-me-up after a night of reckless bacchanalia. Gaze fondly upon the replica statue of the infamous Manneken Pis, vaguely recalling the copious bathroom pilgrimages of the prior evening, and lose yourself in the hearty goodness of a Belgian breakfast. I prefer to keep it simple with the Favorite (\$8), a sweet liège waffle with crème fraîche and strawberries, but I've heard from my more carnivorous friends that the savory meat waffles and warm sandwiches are delightfully greasy, too. The thick, yeasted dough always fills the pit in my stomach and the fresh fruit topping provides the vague sense that I'm healing my body, one bite at a time. You can't forget a large order of Frites (\$13.25), either—perusing the overwhelming selection of aiolis might make any lingering dizziness worse, so don't worry because I'll tell you which one is best: it's the Andalouse, with basil and cayenne. —*Asha Pruitt*

CROWN BURGERS

What can I say that hasn't already been said about *Crown Burgers*? The founders of the family-owned joint, the *Katzourakis brothers*, are patron saints in my book, picking me up with an outstretched hand from the heavens. I am a lightweight when it comes to drinking and sit comfortably at two-beers-drunk. This is a source of pride for me, but it also means that even a glass of wine leaves me feeling sick in the morning, Pedialyte be damned. The cure for me in college—and even now, when I am feeling nostalgic—was always the pastrami cheeseburger: Him, the iconic Crown Burger (\$8.99). Where else could you spend under \$10 for a certifiably fucked-up burger? (I mean that as a compliment.) I used to eat mine in the medieval-themed restaurant in a two-person booth. While that may sound miserable, I highly recommend it. It's a near-religious experience to regain your strength and sanity at *Crown Burgers*. But if you can't bear to leave the house, they now offer delivery. —*wphughes*

RANCHERITO'S MEXICAN FOOD

It's happened to me a hundred times: face first in the porcelain throne, liver feels like it's imploding, waking up wearing ruby red, lace lingerie... No amount of Tylenol can halt my body's self-destruction. Luckily, scattered across the Wasatch Front, the fluorescent, beaming sanctuary of *Rancherito's Mexican Food* shines a 24-hour searchlight for those suffering from delirium tremens. Their rogue gallery of breakfast burritos (\$7–\$9) soaks up the rot-gut symptoms with a sliced-and-diced rickle of starchy potato hash, crisped chorizo or bacon and shredded cheese tucked into a flaky tortilla blunt. Need something with an extra umph? Perhaps the infamous mound of Carne Asada Fries (\$13) might do the trick! Lightsaber-green guacamole, bustin' sour cream and Mexican-style cheese piledriven on top of Yukon golden french fries—that's what miracles are made of. Although the ill-advised decisions of last night may remain somewhere imbedded in your Snapchat Memories, you won't have to worry about the hangover again. —*Alton Barnhart*

SOMI VIETNAMESE BISTRO

The most vivid memory of my drinking days is the moment I awake feeling the consequences of last night's decisions, when the intense sodium cravings hit—even before the "Oh God, what have I done?" thoughts have a chance to kick in. The most immediate remedy to these physical and psychological ailments lies within a bowl of steaming hot broth with enough onions to render me unkissable for the next 24 hours; the most consistent delivery of this cure comes from *SOMI Vietnamese Bistro*. The comfort that a bowl of *SOMI's* Vegetable Pho (\$14) offers is so great that the guilt of the delivery fee leaving my bank account is null and void, if only briefly. If you slurp up Sriracha-doused noodles and tofu chunks with enough vigor, the hang-xious thoughts can't get to you. Plus, the bean sprouts counteract at least some of the unhealthy choices. A rich, salty broth is the lubricant that greases the wheels to assess the previous night's regrettable actions. —*Emma Anderson*



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lessons in mixology and alcohol history:



ALEXI FISHER'S COCKTAIL COLLECTIVE

By Rosie Mansfield • romansfield@gmail.com | Photos by Chay Mosqueda

Alexi Fisher wears a shirt that reads “Women Who Built the Bar” as she discusses notable women in the alcohol industry.

Mixology classes at the *Cocktail Collective* are equal parts history lesson, science experiment and cocktail party.

I show up early to *Cocktail Collective's* “Cocktail & {Her}story: Women in Spirits” class and Alexi Fisher is already flitting around the bright room filling vessels, preparing ingredients and making interesting conversation with someone who is not helping at all, as only an experienced bartender can. The multi-talented Fisher is also an educator, writer, entrepreneur and Scotch whiskey expert. She also operates a mobile bar service called *The Hammered Copper*.

Conversation flows easily and freely with Fisher. She'll casually introduce topics in conversation about overlooked historical figures, the role of gender in the alcohol industry and regional brandy rivalries with the ease of a learned historian and the passion of a storyteller.

The *Cocktail Collective* room is tucked into the Artspace Commons building on 400 West in Salt Lake City. Inside are three square, black-clothed tables, set up to simultaneously host a multi-course dinner party and a science experiment. Individual servings of liquors, fruity cordials and dried fruit line a metal tray, which sits alongside a Boston shaker and a variety of differently sized and shaped glass-ware frame each student's workshop.

There's a buzz of excitement as attendees trickle in, familiar to Friday evening. In this way, it feels more like a neighborhood bar than a classroom. But as people scurry to find their seats, the awkward

thrill of learning something new and meeting fellow students sets in. Friends find each other and settle in at their table, taking selfies and scoping out the vessels and vials of cocktail mixers at their seats.

Fisher's cocktail courses are often taught with a specific historical context in mind or coordinated around a certain theme. Recently, *Cocktail Collective* partnered with Primordial Customs to host a dinosaur-themed cocktail course. This event featured a cast of a T-Rex skull and information about the often overlooked historical figure **Louis R. Purnell**, a self-taught paleontologist and the first Black curator at the *Smithsonian Institution*.

Fisher says it's a lot of fun to be able to promote other small businesses and bring together all types of people to highlight the Salt Lake alcohol industry and vibrant community within it. Fisher talks about *Cocktail Collective* as a resource for people, rattling off options for attendees to make her class into a cool date night or bachelorette party or, as she says, “come take a professional course to talk about [flavor] profile breakdowns, why we bartend and ... why this industry is the way that it is.”

While classic cocktails are Fisher's forte, she also loves teaching craft cocktails, exploring why and how to bring unique flavors together. “Challenging your tastebuds is one of the best things you can do, because it can open a whole other world for you,” she says. Fisher wants

the act of making a cocktail to feel accessible, hoping that attendees will leave with “an appreciation for the history behind this industry, because [the classes are] not just about drinking.”

Fisher is wearing a shirt she made herself that reads “Women Who Built the Bar,” which is also the running theme for the night. As she describes the history of the famously widow-run champagne company *Veuve Clicquot* or the contributions women have made to the shape and layout of modern bars, she turns around and points to names of often-overlooked but highly influential women in the alcohol industry on the back of her hand-crafted shirt.

Fisher's expertise both in mixology and history is eclipsed only by her exuberance for the subjects. She approaches her flavors with a scientific approach, having studied clinical psychology and neuroscience in college. She finds inspiration through history, dissecting old recipes and making new ones.

Cocktail Collective is the first of its kind in Utah and one of only two brick-and-mortar locations offering cocktail and liquor education courses in the United States. Referencing the pioneers of the alcohol industry, including herself, Fisher says, “If you don't like the options that exist, create your own.” Sign up for a cocktail class at cocktailcollect.com and keep up with Fisher on Instagram at [@melanated.mixologist](https://www.instagram.com/melanated.mixologist).

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SLUG MAG

Local Beer Reviews

SLUG is back again with a hybrid beer-and-spirits issue, and it wouldn't be a boozy issue without some local beer reviews! We sent out our best brew experts **Lila Kiron**, **Jacqueline Read** and **Rachel Brooks** (pictured below, from left to right) to sample some amazing beers and ciders from local breweries. You're sure to find something to sip on during your next warm, spring day or at *SLUG Mag's Brewstillery* on Saturday, June 15.



Illustration: Kit Liechty

(Inner) Darkness, My Old Friend

Grid City Beer Works
Inner Darkness



You had me at "inner darkness." This Czech-style black lager reminds me of a classic winter stout—a perfect adult version of a snow day hot chocolate. In college, I spent a St. Patrick's Day in Dublin, where I developed an affinity for Guinness and all things Irish beer. Sitting at *Grid City Beer Works* last weekend, I was reminded how light a dark winter beer can be. I paired *Grid City's* Inner Darkness (\$4.50–\$8, depending on the pour) with a sunny, false-spring February day, but it emphasized the seasonal affective disorder in my soul. Its slightly bitter, roasted malt aftertaste and smooth foam kept me interested for my entire stein—and paired perfectly with the Southern gothic fantasy novel I'm currently reading. At 5% ABV, this seasonal release is served on draft with your choice of beer to foam ratio: crisp, smooth or milk. Stop by soon for your chance at a chocolate milk beer shot, a perfect après-ski activity. —Rachel Brooks

Date Night Brew for Two

Shades Brewing
Aquarius Raspberry Stout



Move over champagne, *Shades Brewing's* Aquarius Raspberry Stout (\$3.05) is the perfect date night drink. While I often scour cans of *Shades* sours at liquor stores for adventurous new flavors, this review marked my first trip to the brewery's South Salt Lake taproom. I appreciated the opportunity to explore *Shades'* large inventory of refrigerated beers and steampunk-inspired can art. Coming in at 6.5% ABV, I sat at the bar and sipped on a pint glass of Aquarius. The experience was nearly identical to biting into a dark chocolate heart filled with raspberry jam, sans seeds. The limited release stout features a slightly sour raspberry aftertaste and full-body sensory experience that delivers everything I expect from a *Shades* brew. While I'm not certain if I ate or drank my pint of Aquarius, I am certain that it was delicious and I intend to make it my date for another evening in the near future. —Rachel Brooks

Sweet and Sour Summer

Bewilder Brewing Co.
Hopless Romantic



The *Bewilder Brewing Co.* Hopless Romantic (\$12) is a Belgian-style saison and *Bewilder's* first bottled beer. Released the day before Valentine's Day this year, this pink beer is served in a pint-sized clear bottle and brewed with hibiscus and rose hips in *Beehive Distilling* gin barrels. As the name suggests, this light and fruity beer is low on hops and high on flavor. The floral and refreshing taste is like that of a seltzer, with an extra kick (probably due to the 7.2% ABV). The initial flavor is crisp, followed by a hint of sour citrus on the back of the tongue. This is a great beer for those who want a brew that is not too bitter, not too tart and a little on the sweeter end. Though this was released in February, the Hopless Romantic feels like it was made for patio drinking in the warm spring and summer months.

—Jacqueline Read

Light Peppery Punch

UTOG Brewing Company
Snapdragon



When I saw *UTOG Brewing Company* was releasing a new beer, I knew that I needed to try it out. The *UTOG* Snapdragon (\$3.99) is an Imperial Rice lager with ginger and lime that packs a bright and floral punch. This light brew is a smooth, fruity drink with peppery hints that come through as you sip. The Snapdragon's mellow ginger taste followed by a touch of citrus is perfect for people who prefer less hops in their brews, but still want the potency of a great beer. The ginger adds a lovely spice that complements the refreshing lime and lemongrass notes, sweetened with just a taste of light honey. It's a unique drink for those who want to try something new, but with familiar flavors that they already know and love. Snapdragon is the perfect beer to enjoy with dinner, either at *UTOG* or at home with friends and family.

—Jacqueline Read

Tried and True Treasure

Mountain West Hard Cider
Ruby Hard Cider



Mountain West Cider's Ruby Hard Cider (\$5.30) is the happy medium for all occasions when beer feels too heavy, wine too dense and seltzer too fizzy. Smooth and airy, it's easy to drink and not at all carbonated. This versatile go-to beverage is an ideal complement to any live music venue, casual kick-back or energizing outdoor adventure. Naturally gluten-free, refreshing and light, the melange of applescent jewel tones is instantly uplifting. Tart like a Pink Lady, sweet and bodied like a Gala and scrumptiously Golden Delicious, it is no surprise that Ruby is the original, award-winning cider that started it all back in 2015. Dry yet Cosmically Crisp, this carefully crafted flavor profile has a balanced sweetness with undertones of ruby pomegranate. Harmonious yet complex, this melody brings together the ridgelines of the Apple-achians and the Red Canyon. —Lila Kiron

Cider for a Cause

Six Sailor Cider
Fruits of Gaza Watermelon Basil Cider



Spring is the season of rebirth, when plants and flowers blossom and our favorite fruits return. *Six Sailor Cider's* Fruits of Gaza Watermelon Basil Cider (from \$6) brings together fragrant garden-fresh basil and watermelon. Whatever pleasant memory you conjure up when you think of eating fresh watermelon is exactly where you'll find yourself when you take your first sip. Not only a tasty treat, this cider supports our neighbors in Gaza with all proceeds donated to war relief efforts. In fact, watermelons are now recognized as a global symbol of solidarity with Gaza, as the colors of the fruit match Palestine's national flag. Since this cider is non-alcoholic, its delectable, natural flavors appeal to all, making supporting peace a tasty mission. Light and subtle, the apple rounds out this bright, earthy refreshment. In essence, although a watermelon itself can be smashed, the seeds are resilient. —Lila Kiron

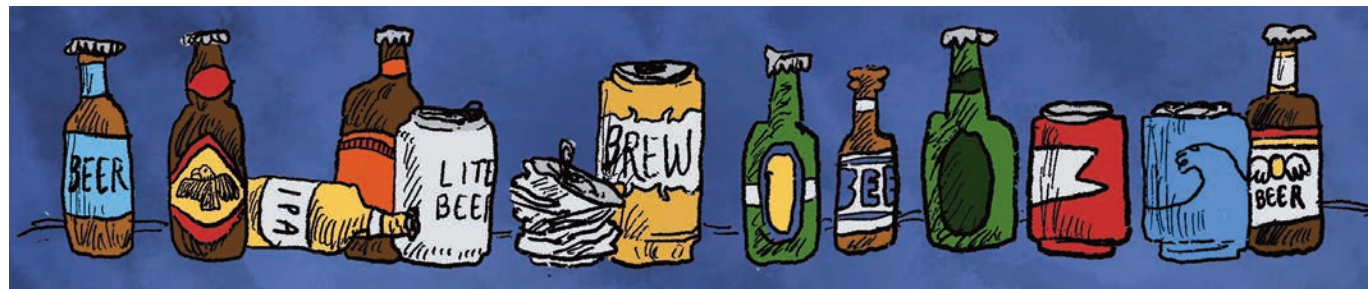


Illustration: Kit Liechty



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SLINGING BOOCH

at

HK BREWING COLLECTIVE

By Joni Bianca

jbiancawrites@gmail.com



Kate Lubing (left) and Hannah Hendrickson (right) proudly craft kombucha, local beers and kombucha cocktails at HKBC.

Tucked away in a small cluster of businesses off of 300 West sits *HK Brewing Collective Taproom and Bar (HKBC)*, sporting a fashionable neon sign and a classic outdoor patio. Stepping into the taproom from the cold, dark outdoors, the warmth and comfort of the space is particularly relieving. Groups of guests cluster at handmade wooden tables with a sense of ease and contentment as the shop dog roams around. At the bar you can find local spirits and beers and, most notably, *HKBC's* own Han's Kombucha.

While kombucha may be familiar to most, there is still much for the everyman to learn about the beverage. Kombucha is a lightly fermented tea drink produced by symbiotic fermentation using a SCOBY—Symbiotic Culture Of Bacteria and Yeast—also known as the “mother,” or sometimes even the “mushroom,” despite the fact that there are no mushrooms involved at all. The tea is sweetened and the sugar gives nutrients to the SCOBY, helping to ferment the beverage and create those prized probiotic cultures.

Hannah Hendrickson began brewing kombucha as a hobby in college, and after some time working in healthcare, she realized she could use her “darn good booch” to make a positive impact on the community, connecting the values that drove her to study public health at the *University of Utah* through the impact of local business. Building

from her existing customer base, Hendrickson was able to sell her product at *Square Kitchen* and grew from there, largely thanks to a following she gained after participating in the *Salt Lake Farmers' Market*. Later, she met *HKBC* co-owner **Kate Lubing** at *Emigration Brewing Co.* at a tasting for the brewery's new restaurant, marking the official union of Hannah and Kate, the H and K of *HK Brewing Collective*. Lubing was immediately a fan of Han's Kombucha, and a partnership came naturally to the two women. *HKBC's* taproom and bar came to fruition in 2023.

When spending time with Hendrickson and Lubing, their values are easy to understand. Both women are highly focused on refining the craft of their booch and remaining active in the local community. The taproom is a space for anyone and everyone, projecting a soft and friendly atmosphere that beckons for you to stay a while. Women-owned and driven by motives of community and public health, *HKBC's* goal is to break stereotypes about kombucha and better others' lives through healthier beverages.

Han's Kombucha is notably light on the palate, free of the strong vinegary flavor commonly associated with kombucha and containing far less sugar than many big-box brands. *HKBC* emphasizes the importance of the natural, high-quality ingredients that go into the drink, as well as the sustainability of their product. Han's Kombucha also made the switch from glass bottles to aluminum cans, which Hendrickson feels is a better fit for the active Utah lifestyle as well as a smarter decision for the environment.

HKBC's health and community focus starts right at the brew and extends into every leg of the business. By combining their liquor operating license with Han's Kombucha on tap, *HKBC* have crafted a hybrid social space where patrons can enjoy kombucha, local beers and finely-crafted kombucha cocktails. They also host a variety of events, such as live music nights and upcoming markets they will host in their parking space.

Han's Kombucha recently landed a distributor who will be introducing their darn good booch to California, Arizona, New Mexico and even Hawaii. Hendrickson says, “If you don't like it once, don't stop at one, because every kombucha is different. If you don't like one brand, you might like another.” Stay in the know on everything *HK Brewing Collective* has in store by following them on Instagram at [@hkbrewingco](https://www.instagram.com/hkbrewingco).



HKBC's flagship product, Han's Kombucha, is light on the palate and less vinegary than other large, national brands.



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How to Hang Out With Drinkers

When You Don't Drink

By Emma Anderson
emma@slugmag.com



A booze-free bar experience can be more exciting and empowering than you might think.

As someone who doesn't drink anymore, I had to develop a set of skills for having a decent time when surrounded by plastered people at a show. Take this advice with a grain (or rim?) of salt—it's coming from someone who used to drink a lot and then quit, so some of this may not apply to the straight-edge-since-birth (respect!) or the sober-because-of-religion crowds.

Develop a superiority complex.

Some people tend to assume that you think you're better than them for not partying, so you might as well make that true. While you're already developing a sense of pride, either for recovering from an addiction or prioritizing your health, why not take that a step further? It's a lot more enjoyable to stay sober when you're watching people make hammered fools of themselves and thinking, "Glad I'm not that guy!"

Take a little *too* much pride in telling people you don't drink and wait for the praise to roll in.

Opposite the "So you think you're better than me?" types exist the far more common "I'm so proud of you!" folks. Quitting and abstaining from alcohol actually *is* really fucking hard for most people who used to drink, so you deserve to toot your own horn and allow said horn to be tooted by others. Drunkenness used to make me feel like the baddest bitch in the room, so it's not a crime to get a little confidence boost elsewhere without it.

Take inventory of what you actually enjoy and what you just thought you enjoyed because alcohol was involved.

When I quit drinking, I mostly stopped going to bars—not only because I had a hard time being around booze, but because the small talk with old creeps made me want to rip my brain out of my skull through my ear holes. How did I ever get joy out of doing that? Oh yeah, I was shithoused. It's worth asking yourself if you actually like going out to whatever bar/club/event or if it's just an excuse for you to get drunk (which, by the way, you can just *do* without an event. It is a free country).

On a related note, take inventory of who you actually enjoy being with and who you just thought you liked when you were drunk.

I've discovered that there's a shocking amount of people I can't tolerate for more than a few minutes without booze. That being said, some people are joyous, hilarious drunks who are a delight to be around. It's true that alcohol lowers inhibitions, for better or worse—utilize your unclouded judgment to figure out a little something about the people you're spending time with.

Spend too much money on anything else—you can justify this by thinking of all the money you saved by not buying alcohol.

Alcohol costs a lot of fucking money, unless you're the type who only occasionally picks up a case of PBR at your local 7-Eleven. Everything is marked up in bars and the price gouging at music venues makes me even more nauseous than the beer itself. I've got sober friends that spend all their money on fancy vegan food or Magic The Gathering cards now. At least it's not alcohol anymore, right?

If you're tempted to go back to old behaviors, remember what a hangover feels like.

I would rather be pushed through intensive military boot camp training than ever experience a single hangover symptom again. When all other motivations fail, that's enough to keep me off the sauce for the foreseeable future.

Being sober seems to be increasingly trendy, at least according to the targeted, mind-reading Instagram promotions I see on my feed. Get ahead and start drinking weird sparkling waters instead of waiting for some life-altering trauma to convince you that taking a break from booze is a good idea. Just make sure that everyone knows that you're drinking soda because you're sober on purpose, not because you're LDS. You still have to be cool about it.

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BAR NOHM

SETTING THE BAR HIGH IN CENTRAL 9TH



By Kara Dempsey • typewritertactics@outlook.com | Photos by Talyn Behzad

Nestled within the burgeoning Central 9th neighborhood, *Bar Nohm* stands out as a shining example of cross-cultural culinary ingenuity. With a dining experience unlike any other in Salt Lake City, this vibrant Izakaya hot spot proudly presents a meticulously crafted and ever-changing menu that seamlessly melds the flavors of Korea and Japan. Here, guests are treated to a tantalizing array of small bites prepared to perfection, each dish a harmonious blend of traditional and contemporary influences.

Complementing this culinary journey is an extensive selection of sakes, liquors and cocktails, carefully selected to enhance the dining experience. From the first sip to the last bite, *Bar Nohm* promises an unforgettable exploration of flavors, textures and cultural richness that transcends boundaries and delight the senses. At the recommendation of my server, I selected three dishes that I paired with three sakes to fully experience what *Bar Nohm* has to offer.

Formerly known as *Nohm*, Chef **David Chon** reopened the establishment under the new name *Bar Nohm* in 2022. Sharing a space—including a full-service patio—with its sister establishment, *Water Witch*, the atmosphere at both locales is intentionally robust and boisterous. Even on a Sunday evening, *Bar Nohm* hums with energy while managing to create a comfortable climate that fosters a welcoming community.

Start your visit with a variety of skewers ranging from crispy Chicken Hearts (\$4) to succulent Pork Belly-Wrapped Enoki Mushrooms (\$6) to seared White Button Mushrooms (\$5). Indulge in the rich

flavors of their perfectly-cooked Australian Wagyu Skewers (\$12), paired perfectly with the Shata Shuzo Tengu-mai Junmai Yamahai sake (\$13). My personal favorite of the evening, this full-bodied sake boasts a subtle oaky essence that warms the palate, revealing earthy notes that pair beautifully with the seared Wagyu.

The delightful combination of their Duck Wrap (\$32)—featuring lettuce, daikon salad, confit garlic and perilla—paired with the refreshing Takara Shirakabegura Tokubetsu Junmai sake (\$11) creates a uniquely satisfying experience. This medium-bodied sake, with hints of dragonfruit and pineapple, enhances the heat and spice of the duck wrap, resulting in the perfect balance of flavors.

The refreshing, semi-sweet Shiso and Makgeolli Granita (\$12) is complemented by the creamy decadence of Yuzu vanilla semifreddo, all on a bed of white chocolate crumbles. I paired this dish with the unique character of Shimizu-No-Mai “Pure Snow” Junmai Nigori



Australian Wagyu Skewer

Duck Wrap with Shirakabegura Tokubetsu Junmai Sake



sake (\$13)—this unfiltered sake boasts a cloudy white appearance and is infused with enticing notes of Asian pear, coconut and ginger. The combination of this dessert and sake brought out the nuanced flavors of each component, resulting in a pairing that showcased Chef David’s creativity and culinary expertise.

I would be remiss not to mention the mouthwatering grilled Chicken Thigh and Leek Skewer (\$5) or the Chicken Wings (\$13) that were juicy and crisp with a dressing of gochujang butter, sesame seeds, lemon zest and cotija cheese, garnished with slivers of fresh green onion. The 300ml carafe of Hot Honjozo sake (\$11) proved to be the perfect remedy for warming up on a chilly evening, offering a soothing and satisfying drink to cap off the delightful experience.

Bar Nohm emerges in the SLC food scene as a culinary gem, skillfully blending Korean and Japanese influences in both the kitchen and at the bar. Each dish and glass, from the succulent skewers to the bold and flavorful entrees to the sophisticated libations, reflects Chef David’s mastery and creativity. The welcoming ambiance and staff ensure every visit is unforgettable. Whether you’re a seasoned connoisseur or a curious newcomer, *Bar Nohm* invites all to explore the enchanting world of food and drink and to discover the magic that happens when tradition meets modernity in perfect harmony. Visit their website for reservations and follow them on Instagram at [@bar.nohm](https://www.instagram.com/bar.nohm) for the latest updates from Chef David.

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SLUG LOCALIZED

SCOTT LIPPITT

Photo: Jess Gruneisen

By Libby Leonard • lleonardwrites@gmail.com

Scott Lippitt will be headlining April's *Localized* showcase, debuting tracks from his newest album alongside co-collaborators and local indie favorites **Sean Mena** and **Bly Wallentine**. It will be a pop-rock-experimental-indie-psychedelia extravaganza at *Kilby Court* on April 14; a variety show hosted and performed by everybody cool in Utah for just \$5. Doors open at 7 p.m. and music starts at 8.

"It started by realizing that there is just so much good, local music," says indie-pop singer-songwriter Scott Lippitt of his latest project, *Me, You and the Avenues*. Having only performed as a solo artist until this point, Lippitt decided to dive headfirst into the waters of collaboration for his fourth album, featuring a different SLC musician in various capacities on each of its 12 tracks. "I have a bit of a 'go big or go home' mentality," Lippitt says, "and there's a lot of that same passion in the music scene around here." The album will be showcased at April's *Localized* show and will be released on streaming platforms April 12.

"I didn't know anyone when I really started pursuing music here. I had switched from an engineering job and was undergoing a total life change," says Lippitt. During this time, Lippitt purchased a cassette tape by local artist **Nicole Canaan** at *3hive Record Lounge*, which he describes as a life-changing experience. "I was shocked and blown away—it was totally national-level, world-level talent," Lippitt says. When he began work on the collaborative album, Canaan was the first person Lippitt thought to ask. Their collab on the album, "Modern Devices," is an ambient, shoegaze track with folk-indie vocal stylings, emblematic of *Me, You and the Avenues'* sound as a whole.

Avenues is an album of buzzy indie-rock with an experimental, atmospheric, Midwest emo tilt—each track has its own signature style, yet the project still feels unified. "Each song has rotated as a favorite of mine," Lippitt says. Working with popular acts such as **Ambedo**, **Rachael Jenkins**, **Yuccas** and **Maren Gayle**, Lippitt says that the project allowed him to improve his craft as a musician and as a songwriter. Lyrics were written in patchwork, conversational style; melodies were flowing in stream-of-consciousness practices—this was an album that allowed each performer to feel challenged and involved in the process of its creation. This ethos guided Lippitt's collab with indie-pop vocalist **Josaleigh Pollett** on "Is This a Good Time," whose responding lyrics added surprising dimension and conflict, according to Lippitt.

Working with contributors Bly Wallentine and Sean Mena on *Avenues* was incredibly creatively inspiring, says Lippitt. Wallentine's pump organ, incidentally tuned to the angel number A444, and Mena's electric guitar work were particularly influential. Through email exchanges of guitar solos, outros, chorus lines and more, Mena and Lippitt's track, "I Wrote a List," came together through a true meeting of the minds where all the "small details" were attended to, says Mena. Mena and Wallentine will be opening for Lippitt at April's *Localized*.

Wallentine recalls what first drew them to Lippitt: "I remember when Scott started posting his music. I really appreciated his creative process; he'd do a song every day, randomly generating a word and writing a song. Through COVID, I had a similar process and it was really cool to see someone else doing that," they say. An ethos of word-by-word writing guided Wallentine and Lippitt through "Avocado," *Avenues'* final track. This is what made the collaboration so fun, says Wallentine—"You're listening and responding to what's coming up here, what's happening, what jokes want to be told as beautiful music."

Lippitt officially describes the project as "an exploration of avenues—avenues of the mind, heart and life." Elaborating on this idea for *SLUG*, he says, "Each song felt completely different in every way. We recorded all kinds of ways, in all kinds of places. It was a big exploration." Through this exploration, Lippitt investigated the creative avenues each individual artist was interested in, and the resulting tracks provide a variety of emotions—from heartache to love to gentleness to technological anxiety. In this way, the album works to tie the places we find ourselves in to the way we find ourselves, which is most often through community. Follow Lippitt on Instagram at [@scott_lippitt_music](https://www.instagram.com/scott_lippitt_music).

Photos: Jess Gruneisen



"I have, like, a billion records," says Bly Wallentine, who aptly describes herself online as making "big-hearted music for freaks groovin' kindly through this world of sorrow." They've created both solo and collaborative projects, and forecast an "experimental dance and music ensemble" to be held in Wallentine's garden. "All those records I produced myself, mostly in my house on a ton of acid," they say. Wallentine's sound is an experimental, futuristic, multi-colored, cross-genre character board of what music is; their oeuvre includes soundscapes akin to **Bowie's** eponymous 1967 album with dashes of sweet **Fleet Foxes** acoustics and **Electric Light Orchestra** energy.

Wallentine has the musical prowess of any psychedelic prog rock talent—they play anything from piano and electric guitar to clarinets and flutes, just to name a few—and they've got the accoutrements to go with it. They wear leopard-print, mob-wife faux fur and a beaded glasses chain, and

they say things like, "Our ego incarnations are an avenue for different kinds of creative expression." They're delightful!

About their collaborative work on the track "Avocado," from **Scott Lippitt's** forthcoming album *Me, You and the Avenues*, Wallentine says, "More communal creativity, more play and collaboration—that's an ethos of engaging with art that's really important to me. It's like coming together in community and play. To me, that's what heals. That's what reduces violence and harm and brings us together." This ethos is evident in the work Wallentine does; their upcoming projects include work with **Little Moon** and a record to support people living in Gaza. This charity album, organized by Wallentine and musician **Colin Foy** as part of their production studio *The Toaster Oven*, will feature a series of cover songs from local artists. Watch them perform with a backing band at April's *Localized* and follow them on Instagram at [@blywallentine](#).

Bly Wallentine

Bly Wallentine believes in the healing power of creativity and community collaboration in music.

Sean Mena

Hot off of what frontman Sean Mena calls a "baby tour," the five-piece, indie-rock set **Kipper Snack** just released their newest single "DD" as part of an upcoming five-track EP in March. Mena is particularly excited about "DD," a jaunty, **Bleachers**-esque anthem, as it's Kipper Snack's first live, full-band recording. Mena is a vocalist, guitarist and producer for Kipper Snack, and has recently branched out into collaborative work with other local artists, namely **Scott Lippitt** on his fourth album. Currently in the works is Mena's solo project, an album of lo-fi beats, under the artist name **Sledgehammer**. Suffice to say, Mena is a man of many musical hats. As Mena says, this is because he is devoted to music-making, and performing has been an integral part of his life.

"I've been playing live since I was about sixteen," Mena says, explaining that after the band's fall 2023 Southwest tour, he's

taken a break from performing. "It feels like it's been a really long time. I'm used to playing consistently, at least once a month," he says. Performing as part of April's *Localized* show, Mena is really looking forward to getting back on stage and playing for his hometown audience.

In collaboration with Lippitt on the track "I Wrote a List" for the album *Me, You and the Avenues*, Mena says he was inspired by the layered guitar work of **Alex G**. For him, playing the role of musician first, rather than lyricist, was a new and inspiring experience. The album will be released April 12 and will be showcased at April's *Localized*. Mena, also known as [@shheeen](#) on Instagram, remains undecided on which hat he'll wear to the show—solo or as part of Kipper Snack. You'll have to come to find out! Follow the whole band on Instagram at [@kippersnack_](#).

Sean Mena has worn many musical hats since he got his start performing live at 16 years old.



Photos: Jess Gruneisen

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KENNADY JENSEN

SLUG STYLE

Glittery, heavy metal cowgirl Kennedy Jensen can be found behind the bar at *Alibi Bar & Place* crafting new, original cocktails that are as vibrant and uniquely curated as her personal style. Keep up with her fashionable adventures on Instagram at @kennady.jensen and get a sneak peek of her fabulous mixology work at @alibisc. Read the full story on *SLUGMag.com*.

Photos by
Jovvany Villalobos
countercultureconscious.com

"I'm very drawn to the whole '80s aesthetic—bands like *Mötley Crüe* and *Judas Priest*, Canadian tuxedos of vintage denim, *Shania Twain* and *Marty Robbins*."

"I love that glitter is extra and a bit dramatic and leaves its mark everywhere I go—it's not something I'm going to stop wearing anytime soon."

"Bartending is something I love because there's so much room for self-expression in it ... It's such an easy and fun way to constantly put something out in the world that you're proud of and care about."



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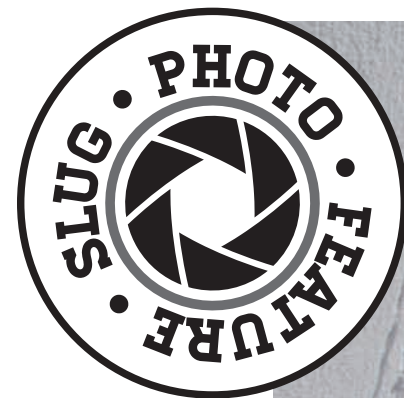
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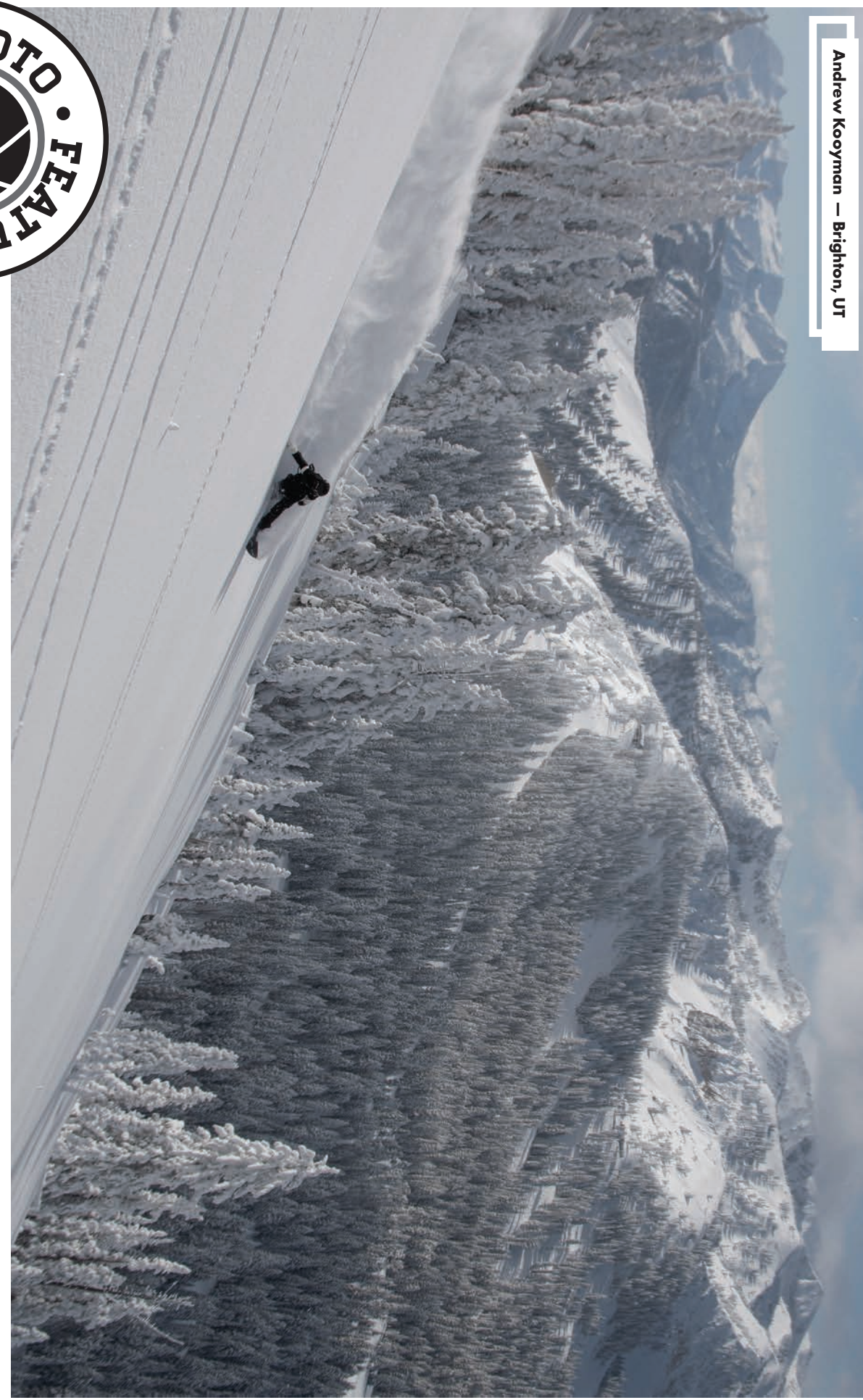
ogdensown.com



SNOW

Andrew Kooyman, a lifelong SLC local and professional photographer, finds himself on the other side of the lens, sampling the quality of snow above Brighton Resort late in the season with a big toe-side turn.

By Jovvany Villalobos • countercultureconscious.com

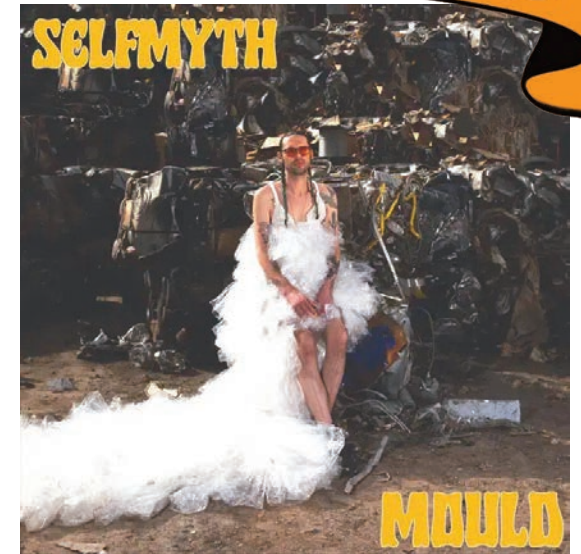


Andrew Kooyman — Brighton, UT

LOCAL MUSIC REVIEWS



Jacob T. Skeen – *Telestia*
(Self-Released, 03.28)
Jacob T. Skeen = Middle Class Rut / Royel Otis + Isaac Rother & The Phantoms
–Alton Barnhart



Selfmyth – *Mould*
(Self-Released, 01.25)
Selfmyth = Father John Misty + Sufjan Stevens / The Beach Boys' *Smiley Smile*
–Libby Leonard

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Hippie Sabotage - 4.06 The Great Saltair | **Sampna** ^{LOW TICKETS} - 4.09 The Complex | **Noahfinnce** ^{LOW TICKETS} - 4.09 Soundwell
Blake Rose - 4.10 Soundwell | **Mickey Darling** - 4.11 Soundwell | **Teen Suicide** - 4.16 Soundwell
No Vacation - 4.22 Soundwell | **INIKO** - 4.23 Soundwell | **Beach Weather / Smallpools** - 4.24 The Complex
Benson Boone ^{SOLD OUT} - 4.26 Maverick Center | **Chris Renzema** - 4.27 The Depot | **Our Last Night** ^{LOW TICKETS} - 4.30 The Union
STRFKR - 5.01 The Complex | **Mannequin Pussy** ^{LOW TICKETS} - 5.02 Soundwell | **Imminence** - 5.03 The Complex

KILBY COURT

Small Crush 4.01
WILLIS ^{LOW TICKETS} 4.02
Games We Play ^{SOLD OUT} 4.03
Moon Walker 4.04
Kilby Block Party Local Highlight: Blue Rain Boots 4.05
Wilbere 4.06
Brigitte Calls Me Baby 4.07
Hans Williams ^{LOW TICKETS} 4.09
The Last Wild Buffalo 4.10
Night Club 4.11
Spanish Love Songs + Oso Oso 4.12
Surf Trash 4.13
SLUG Localized: Scott Lippitt 4.14
New American Gothic 4.15
Bendigo Fletcher 4.16
Matt Hansen ^{SOLD OUT} 4.18
Madds Buckley + Addison Grace ^{LOW TICKETS} 4.19
Sheer Mag 4.20
The Takes 4.22
Michael Seyer 4.23
Unprocessed ^{LOW TICKETS} 4.24
Vs Self ^{LOW TICKETS} 4.25
David Morris 4.26
Queenadilla 4.27
Israel's Arcade 4.29
Canaan Cox 4.30
The Toxhards 5.01
Cat Clyde 5.02

URBAN LOUNGE

Saxsquatch: Big Foot Rave 4.01
Brutus 4.03
Drunk In June 4.04
Dubwise: Substance 4.05
Sweet Nonsense: Taylor + Sabrina Night! 4.06
Wheatus 4.07
TWRP ^{LOW TICKETS} 4.08
Hurray For The Riff Raff 4.09
The Gontiks 4.10
Mopsy 4.11
FREE SHOW: Kilby Block Party Local Highlight! 4.12
Popscene: ALL MY FRIENDS! Indie Sleaze Dance Party 4.13
Johnny Manchild & The Poor Bastards 4.14
Talib Kweli 4.15
Katie Pruitt 4.16
Cool Banana Single Release 4.17
Arise Roots 4.19
After Dark: Dance Music Madness! 4.20
Matthew Logan Vasquez 4.23
Julia Wolf 4.24
Anals Chantal 4.25
The Strumbellas ^{LOW TICKETS} 4.26
Pert Near Standstone + Armchair Boogie 4.28
An Evening With: Mk.Gee 5.03
99.9FM KUAA Presents: Helado Negro 5.04
I Am The Avalanche 5.07

METRO MUSIC HALL

99.9FM KUAA Presents: Kid Francescoli 4.03
Flotsam & Jetsam 4.04
New City Movement Presents: Metropolis featuring Sharlese 4.05
Dirty Loops ^{LOW TICKETS} 4.06
Upon A Burning Body ^{LOW TICKETS} 4.09
GAYASTROLOGY 4.10
Pink Floyd Tribute: Quiet Desperation 4.11
Popscene: Talking Heads Nite 4.12
Andrés Cepeda ^{SOLD OUT} 4.16
Total Chaos 4.18
Sugar High: A Candyland Inspired Extravaganza! 4.19
Insomium 4.20
Pattie Gonia Presents: SAVE HER! An Environmental Drag Show 4.21-22
Wind Rose ^{LOW TICKETS} 4.24
Rob Stone ^{LOW TICKETS} 4.25
Augustana 4.30
Eidola 5.01
Smash Into Pieces 5.02
Kilby Block Party Kick Off: Unknown Mortal Orchestra 5.08
Kilby Block Party Kick Off: Emo Night 5.09
Kilby Block Party After Party: Choir Boy 5.10
Kilby Block Party After Party: Yves Tumor 5.11
Kilby Block Party After Party: Electric Feels 5.12



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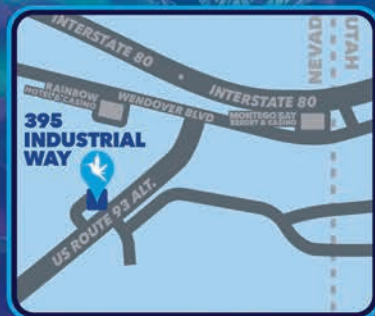


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