

SLUG MAG

12TH ANNUAL BEER ISSUE



ISSUE 364 • APRIL • 2019 • VOLUME 30 • SLUGMAG.COM • ALWAYS FREE

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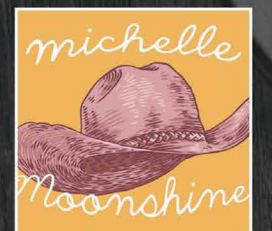
4.12 THE PRANKSTERS



4.13 WISEBIRD



4.15 OPEN BLUES & MORE JAM



4.17 MICHELLE MOONSHINE



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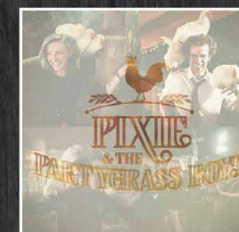
4.24 ANDREW WISCOMBE



4.25 CHRISTIAN MILLS



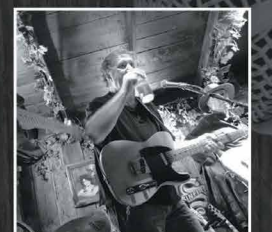
4.26 MICHELLE MOONSHINE & CO



4.27 PIXIE & THE PARTYGRASS BOYS



4.29 OPEN BLUES & MORE JAM



5.1 KEVYN DERN

BEER, SPIRITS & GREAT FOOD

SLUG MAGAZINE



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CONTRIBUTOR LIMELIGHT

Connor Brady – Senior Staff Writer

Connor Brady not only loves music; he adores local music. Since January 2015, Brady has tirelessly acknowledged hardworking Utah musicians with his review and feature coverage for *SLUG Mag*. Though he's largely a fan of hip-hop and indie rock, Brady has an insatiable appetite for any genre that comes his way. To boot, he is collegial, ardent in his craft and hardworking in his own right with each assignment. This month, Brady penned *SLUG*'s monthly *Localized* double feature about **Malev da Shinobi** and **Earthworm & Clësh** on pgs. 6–7. Brady is no stranger to writing *Localized*, and cites those about **Mimi Knowles/Static Waves** and **Freemind Movement/Alyxandri Jupiter** as favorites he's written, alongside a feature about **Bboy Federation**'s DJ'ing classes. We love Brady's passion and having him on Team *SLUG*!



ABOUT THE COVER: Utah's craft beer scene and market is becoming ever expansive, much like our state's sprawling red-rock metropolises. For our *12th Annual Beer Issue*, renowned printmaker **Travis Bone** imbued such formations with beer vessels. It's also a coincidental nod to our *Parks n' Pints* spread on pgs. 20–21. For more of Bone's work, visit furtle.com.

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LOCALIZED

By con.jbrady@gmail.com

The April edition of *SLUG Mag's Localized* will feature some of Utah's finest wordsmiths. Performances by **Heather Grey**, **Malev Da Shinobi** and **Earthworm & Clësh** will have the *Urban Lounge* moving with curated beats and thought-provoking rhymes. Come down and toss a couple back at the \$5 show on Thursday, April 18. As always, *SLUG Localized* is sponsored by *High West Distillery*, *90.9 FM KRCL* and *Spilt Ink SLC*.

- MALEV DA SHINOBI -

In a landscape of trap-heavy music, Soundcloud and autotune, some people seem to feel that the days of deep and thought-provoking rap might be behind us, but if you look hard enough, you can find gems everywhere. One gem in particular is holding it down in the Beehive State going by the name Malev Da Shinobi. With his arsenal-like vocabulary and view of a bigger picture, he is able to create music that is relatable and accessible. Malev is pumping out some of the most pure old-school hip-hop to date with a '90s-underground-style flow and instrumentals that wouldn't sound out of place on a *Hieroglyphics* album. This flow allows his words to come organically, first that flows with the instrumental and with meaning behind each word. Malev is someone who carries himself humbly and with humor, a contrast to his deeper and serious delivery about the subject matter in his music.

Malev making music has been about opening himself up, putting himself into his songs, and connecting with everyone who is listening. He found his interest in it through finding beats online and writing to them for fun. After high school, he was introduced to *Spy Hop*, where he worked on his writing so that he could make his 30 minutes on the mic worth every moment. "When I would write, it would be about things I was going through, and I realized if I was going through it, I probably wasn't the only one," he says. "I write almost romantic letters to the way I am feeling so that I can learn from them. The things I write are very personal but very relatable, in a way."

Malev writes to reach to others through his experiences, but in a way where anyone can put themselves into the point of view of the song. "When you listen, I use the descriptor 'one' a lot so that you can kind of insert yourself into them [songs]," he says. The subtleties Malev

imparts to his songwriting are where he shines. He wants listeners to relate to his music without him telling them how to feel or approach the thoughts he invokes with his music. Malev says, "The way some songs are presented can be limited in what the listener can take away from it, like you need to be in the right headspace when people are trying to force a cheery vibe. So I try and stay away from words like 'uplifting' or others that feel like they are trying to force an emotion out of you." Malev thinks that what you get out of song should be as natural as what he is putting into them, using instrumentals that he can connect with and that he can perfectly add vocals to.

Malev feels that he's been lucky in a way, from his approach with making music that he is able to reach people by producing a natural product. "It has attracted people who are looking for something original—they don't want something manufactured or fake," he says. Malev takes pride and finds interest in the people who listen to his music, and wonders what they do when the listen or what emotional reaction they get. "I just want to ask people, 'What was it like when you heard this?' 'How was the lighting?' 'Was it in the morning?' 'Was it late?' I would like to know, 'cause when I listen to music, I have to be in a mood—music is very [studious for] me." It's interesting to take his approach as an artist, not wondering if you are turning up to his track but what the moment is like and what your environment was when you heard it.

Localized is a celebration of our local artists and the scenes they are a part of, but for Malev, it's something where he can reach out and see the people who listen to his music in the moment. Malev told me a story before we parted ways about how one of his favorite fan interactions was when a guy reached out from another country saying that he and his roommates listened to his music daily. "English wasn't their first language, and

they were listening to my music as a tool to better understand rhythm, pacing and [aural] information from my raps," says Malev. "I want my songs to be obtainable to international audiences."

Beyond being a talented rapper, Malev keeps busy creatively through his day job of creating commissioned paintings as well as freestyling on his Twitch stream. Malev is able to look through the world through a lens that others can be familiar with, and you get to understand that, from even just speaking to him for a moment, he is able to see the creating and performing beyond just music and tries to understand his fans on an emotional level. You can catch Malev at *Urban Lounge* for the April 19 edition of *SLUG Mag's Localized*.

EARTHWORM & CLËSH

"Variety's the very spice of life," a quote from **William Cowper's** poem "The Task" has become cliché but still holds meaning for those who shake things up in the decisions they make. In anything you do, it's easy to get wrapped up in your influences, but doesn't mean you can't mix it up a bit and have fun with it. That's just what Ogden hip-hop duo Earthworm & Clësh have done with their releases. With a cool and calm delivery with recent releases *Flowers* and their self-titled album, Earthworm & Clësh are whipping up a smooth, jazzy style hip-hop in Ogden.

Listening to their new, self-titled release, it's easy to hear Earthworm & Clësh's modern hip-hop influences. Their tracks are dripping with smooth lo-fi instrumentals with hints of jazz and thought-twisting lyricism. The duo's influences run deep with the skateboarding scene as well as late-'90s and early-'00s nü-metal. Clësh thinks back to the groups who got him into thinking about music, saying, "I was listening to **Limp Bizkit** and **Linkin Park**. I actually didn't get into hip-hop until about 10 years ago." Earthworm reminisces on his upbringing—he says, "I grew up on **Queen** and **Billie Joel**." Earthworm didn't start listening to hip-hop until he was 12, listening to everything on *Tony Hawk's Pro Skater* like **MF Doom** and **Atmosphere**.

Naturally, hip-hop always seemed to be on the fringes of what they were listening to, whether it be old-school classics or the blend of hip-hop and hard rock that was everywhere in the late '90s. "It always came from a vocabulary side and not really a musical side. I liked writing and would do it when I was bored, and realized I could write songs,"

Earthworm says.

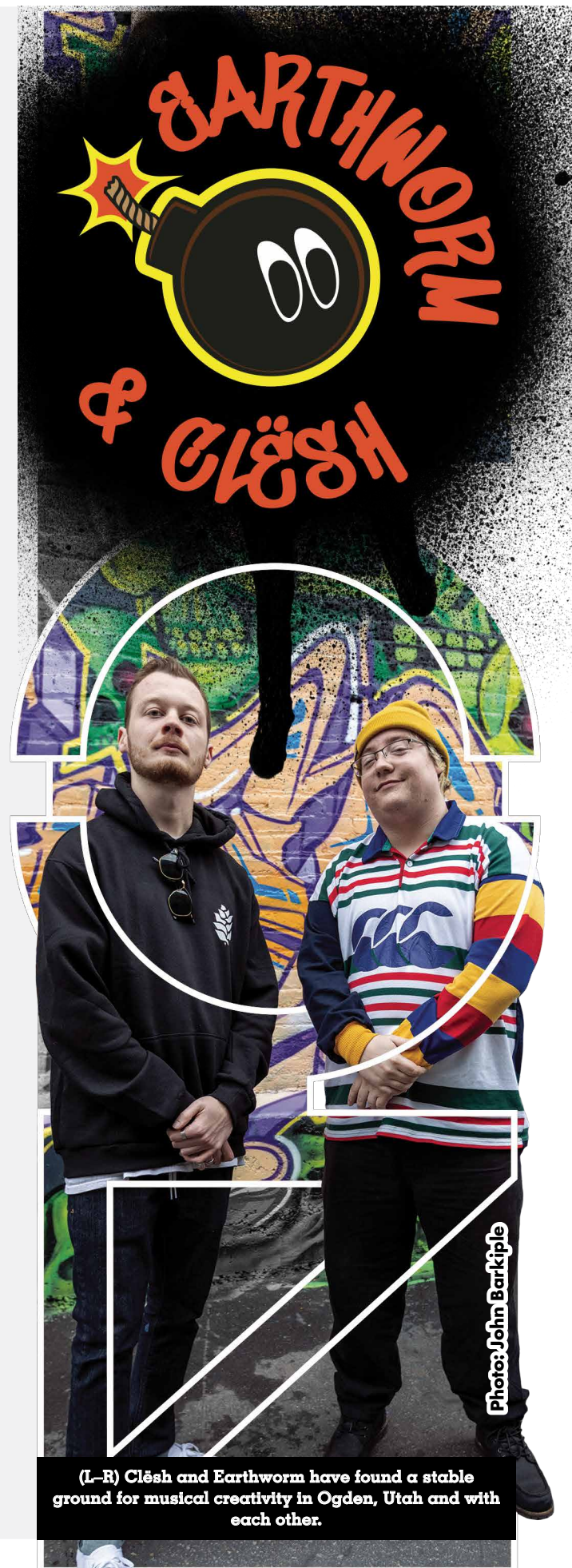
Neither Earthworm nor Clësh are from Utah. Earthworm grew up in Nebraska, and Clësh grew up in Michigan. Both moved to the Ogden area and couldn't be more stoked on the town. "Ogden is awesome—I definitely get a lot more work done," Earthworm says. "There are a lot of distractions in the city. Like we recorded a bit before [...] which just happened when it would happen back in the day, but now it's always working."

In their constant grind of making music, Earthworm & Clësh met at a show where Earthworm was performing. Clësh was skeptical upon first hearing Earthworm perform a live set he was filming. They wouldn't end up meeting again until months later, when working together on a track Earthworm was featured on. After appreciating each other's styles, they linked up on working on and performing *zugzwang* in 2015. Earthworm has been performing with Clësh ever since, and they have now just released their self-titled album. "Now I don't think I could do a show without him—we are so intertwined musically," says Earthworm.

The duo has four records under their belt, and each of the four shows off different influences, tones and times in both Earthworm's and Clësh's lives. "*zugzwang* was when we first met. For *Welcome Home*, I was in a dark place—I was reading into a lot of darker lyrics and was living out of my car—I think it was dark because of the times," Earthworm says. "*Flowers* came around while we were performing those bar shows, and we were hyped but didn't have the music to match that feeling of being happy and excited." Clësh delves further into one of his favorite releases, saying, "From a musical perspective, the music in *Welcome Home* was darker with heavier drums, and I was more bass-oriented. Artistically, it's one of my favorite things I've made, but we realized people and each other weren't responding to it anymore."

Earthworm and Clësh have dove deep into their local scene and worked with other rappers in both the Ogden and Salt Lake City area. With their upcoming performance for *Localized*, Earthworm says, "*SLUG* has always meant a lot to me ... Myspace was there, but I could be at a coffee shop and pick up *SLUG* and know what was happening around me. A big reason I got into making music was 'cause I saw how many people around me were also doing it."

Don't miss *Earthworm & Clësh* at *Urban Lounge* on April 18. It's going to be bumpin'.



(L-R) Clësh and Earthworm have found a stable ground for musical creativity in Ogden, Utah and with each other.

Photo: Colton Marsala

Malev creates music with the intention to connect with others through it.

Photo: John Barkiple

YOU CAN “LEI LOW” AT SLUG MAG’S BREWSTILLERY

By Zade Womack of Good Grammar • IG: @fancydrank • @goodgrammarbar

Zade Womack, Manager/Beverage Director of Good Grammar, instructs us how to reach new heights of rest and relaxation with the beertail Lei Low. It’s a spring-themed drink that will be debuting as SLUG Magazine’s Brewstillery Beer Cocktail on May 18 at Trolley Square. This tart and fruity beer cocktail will then be available exclusively at Good Grammar after debuting as the featured drink at SLUG Mag’s Brewstillery.

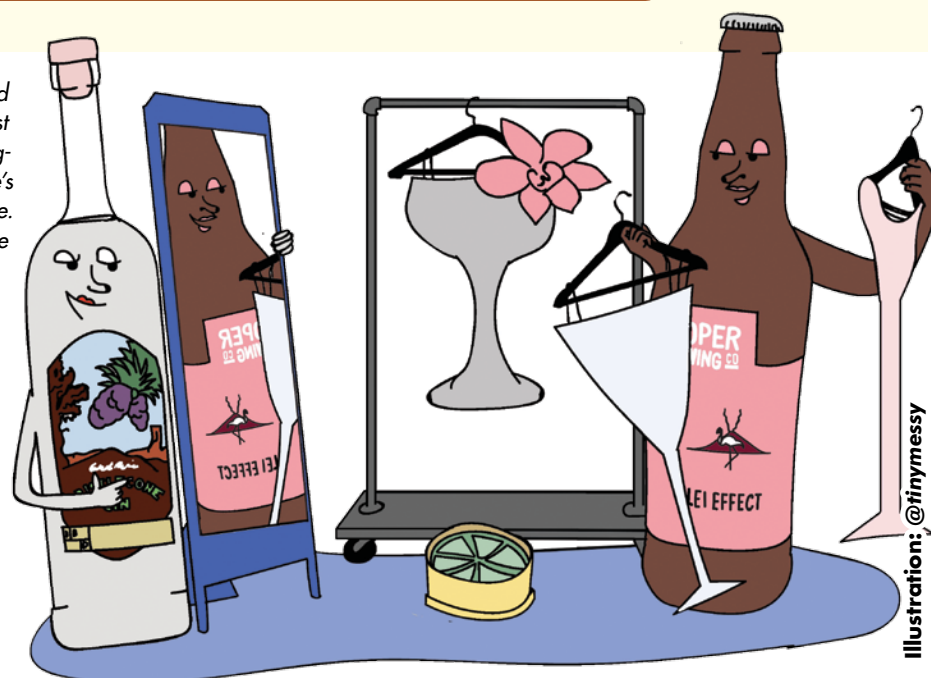
Praise Space Jesus, spring is upon us, which means a lot to us Utahns. The snow is melting, our days are getting longer, and we’re bringing out our summer wardrobes (sometimes earlier than is practical). The Lei Low is a beer cocktail that was created to invoke the days that feel like you won’t need to worry about bringing a jacket for later, when Hawaiian shirts have replaced our flannels, and we want to sit on a patio and have an icy-cold adult beverage.

Beer cocktails have been a part of human culture since fermented grains, fruit and vegetables were first accidented upon by early man. Early beer cocktails are rooted in hiding undesirable flavors by adding things as simple as honey and fresh fruits to make their imbibition more palatable. Then distillation was discovered (again, praise Space Jesus), and you could make bad things taste better by adding some of that good juice. People have been making things like micheladas and shandies as beer cocktails for generations.

Not a lot has changed, but we now have great beer and distilled spirits that you can make amazing drinks with—that’s why you see beer cocktails on so many menus around the world these days. We in Utah have a growing brewing and distillation industry that has provided a lot of amazing ingredients for us to make great drinks. I know that I love it.

The island-inspired ingredients of Proper Brewing Co.’s Lei Effect gose started me thinking of how to make a refreshingly boozy shandy that I’d like to be sipping, while relaxing in a hammock or lounging on a bar patio on a sunny day. Dented Brick Distillery’s Bristlecone Gin, with its citrusy backbone and floral finish, emerged as the perfect pairing. It’s rounded out with fresh citrus juice and a oleo saccharum syrup. Lei Low will be available for consumption in Good Grammar’s upcoming spring menu, with SLUG’s Brewstillery unveiling it at the festival on May 18.

Try Womack’s creation at the SLUG Mag’s spring Brewstillery this May 18 at Trolley Square from 2 to 7:30 p.m. Happy Brewstillery!



LEI LOW

INGREDIENTS

– 1 ½ oz. Dented Brick Bristlecone Gin

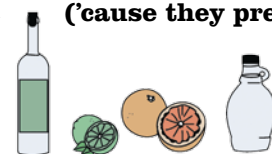
– 1 oz. ruby red grapefruit

– ½ oz. lime

– ½ oz. Oleo Saccharum syrup
* (See recipe)*

– 4 oz. Proper Lei Effect

– Orchid garnish
(‘cause they pretty)



DIRECTIONS

1. Combine all ingredients except beer in shaker.
2. Do a quick shake.
3. Pour over clean ice in the fanciest glass you have. Float the beer on top; garnish.

OLEO SACCHARUM SYRUP

1. Zest 4 lemons with vegetable peeler being careful not to slice into the white pith
2. Put lemon zest and 2 cups sugar overnight
3. Add 1 cup hot water
4. Strain
5. Chill (also, be chill)



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Walking into *Templin Family Brewing* (*T.F. Brewing*) feels like walking into an old friend's living room with your buddies behind the bar, ready to slide a frosty cold one across the bartop to quench your thirst after a long day. The floor of the bar is filled with rows of long, wooden biergarten tables. Different characters sit side by side talking, playing games and getting to know each other. A separate area is on the left side of the bar where one can sit on large, puffy couches that face a flat-screen TV that, at the time of my visit, was showing a hockey game. From any point of the bar, your eye can catch the meticulously clean and glimmering sight of the brewery. The distinct sets of brewing equipment "plants" stand tall, like trophies that the *T.F. Brewing* family team has certainly earned.


Kevin Templin, co-owner and Brewer of *T.F. Brewing*, based almost all elements of the bar and brewery—from the environment to the beer to the day-to-day inner workings of the brewery—on traditional German methods. "You never go into a German brewery and see it messy and unorganized—it is almost church-like," he says. Kevin reiterates that you can taste the attention to detail and cleanliness of the brewery in the beer, which is one of the things that attracts him to these methods and attracts customers to their beer.

"German Lagers will always be our flagship beer," Kevin says. However, *T.F. Brewing* offers a large variety of other beers. He says, "We do a ton of ales, we do a lot of barrel aging, IPAs, but where my heart is? German lagers." As much as Kevin enjoys brewing and serving German lagers, however, "It is difficult to produce a lot of lager beers and keep them on draft because of the fermentation process," Kevin says. This is clearer as we learn that primary fermentation takes two weeks and the lager process takes 28 days, making it a challenge to produce large amounts of lagers. As a form of respect toward the brewing process and his customers, Kevin won't compromise the quality of the lager to produce more. He staunchly believes in quality over quantity. In a world where almost everything is mass-produced and half-assed, this is a valuable and refreshing tenet that Kevin holds.

Separate from Kevin's affinity for German lagers, their most popular beer currently is the Ferda Imperial IPA at 8.2 percent in a 16-ounce can. Recently reviewed as *SLUG's* January "Beer of the Month" by beloved beer writers **Chris** and **Sylvia Hollands**, the Ferda Imperial IPA touts its hoppy flavor with an additional citrus taste. Of the range of beers Kevin creates, he says, "A guy that owns a donut shop who loves glazed can't just sell glazed donuts; you have to sell chocolate."

T.F. BREWING

IS FERDA PEOPLE



By Bianca Velasquez
bianca@slugmag.com




Photo: LmSorenson.net

(L-R) Co-owner/brewer Kevin Templin, Brittany Watts and Jaron Anderson band together for the family feel of *T.F. Brewing* and its German-style lagers.

Their chocolate is definitely the Ferda IPA, as it's everyone's favorite. This speaks to Kevin's talent for creating stellar beers across the spectrum.

Kevin's wife, **Britt Porter-Templin**, is the co-owner and runs the accounting and management (the brewhouse mom). His brother **Chris Templin** runs the canning and is a bartender. The brewery is heavily focused on the element of family. Kevin says, "*Templin Family* isn't just blood; it's all our friends, all of the brewmasters we've met, the managers—everyone is part of the Templin family." This includes **Jaron Anderson**, who brews with Kevin, **Brittany Watts** who manages the bar and **Rita Behles**, who works hard every day to learn more from Kevin and Anderson to become a brewmaster in her own right. This is reasonably the inspiration for the name of the brewery. "To me, all my favorite breweries in the world are all traditional family names," Kevin says.

The staff doesn't only comprise family—Kevin strives to make the environment feel like home. Every Wednesday, their "game guy," **Garrett Miller**, comes in with 100 different games and encourages strangers to interact and play with each other. This is where the long biergarten tables come into play. Kevin loves how, in Europe—specifically in Germany—complete strangers can sit down and just get to know each other over a lager. He aspires for that dynamic in his bar.

A few beers that the Templin team is "brewing" up are the Squirrel—a New England-style IPA that's more of a juicy, hazy beer—and the exciting and innovative Terpene IPA, which has terpene oils extracted from cannabis. What is exciting about this beer is its progressive inclusion of cannabis, which normalizes the use of the substance in creative ways such as in brewing recipes. Cannabis also happens to complement hop aromas beautifully, making for a scrumptious beer. Their Dunkel Lager is a dark Bavarian beer that drinks soft and bready, which will be released in early April. The Schwartz beer is a German black lager that will also come out around that time.

Templin distributes their Keller (German-style unfiltered pilsner) and Ethereal Leichte Weisse beers at 30 Smith's, Harmons and 7-Eleven locations throughout the state of Utah. Additionally, they carry their Ferda 4-percent beer at every liquor store around the state. Kevin says, "It is Ferda boys, Ferda girls, Ferda people." To keep up with Templin Family Brewing, stay updated via their website for more information.

ffbrewing.com
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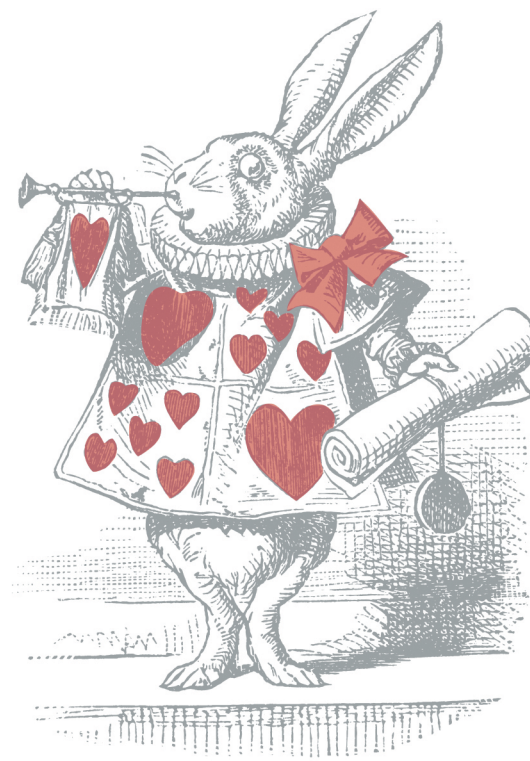
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LEVEL CROSSING BREWING COMPANY in South Salt Lake

Photo: Chris Hollands

**LEVEL
CROSSING
BREWING COMPANY**

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

385.270.5744
2496 S. West Temple,
South Salt Lake

(L-R) Owner Mark Medura, Sales & Marketing Manager Katie Flanagan and Head Brewer Chris Detrick are kicking of Level Crossing Brewing Company in South Salt Lake with mostly classic ales.

Level Crossing Brewing Company began taking shape with friends conversing over drinks on the porch. Owner **Mark Medura** and Sales & Marketing Manager **Katie Flanagan** are longtime friends and former teammates from *High West Distillery*. Methodical in their approach, now these two genius minds have crossed over as the creators of *Level Crossing Brewing Company*, Utah's newest brewpub in South Salt Lake.

But why go from whiskey to beer? "I always had a passion for brewing and beer in general. I left *High West*—it was sold—and it gave me the opportunity to do whatever I wanted to do for my career, or for the rest of my life," Medura says as he reflects on some of the early conversations about post-retirement plans. Flanagan and Medura would converse about their aspirations. "Mark and I were always friends, and we had this lull in both my job/his job," she says. "We started drinking on the porch and hearing about goals in life. All of a sudden, those porch visits were every month, then it was like, once a week." Finally, the two got a plan in place and started to execute. "It always kept coming back to 'Let's start a brewery,'" Medura says.

There are significant challenges to starting up a new brewery. "The biggest hurdle was finding a building. A place that was big enough, ceilings that were tall enough, parking available," Flanagan says. "Salt Lake has a very aggressive market, so that took a while." The duo is like-minded in what they envisioned. Medura says, "There were a lot of factors that I wanted, personally, in the building." The team has a structure near the iconic water tower that fits all of the essentials and non-negotiables.

There are other important factors to a brewery, and one is, without a doubt, the beer. "You've got to have great liquid in this industry," says Medura. "If you don't have 'good' liquid, you're not going to make it." Next was the quest to find the perfect brewmaster to deliver great beer to the people. Though Medura was a home brewer who had achieved a good enough skill level to make tasty brews, he knew he had to find someone else for the role. Meeting Medura through a mutual friend, Head Brewer **Chris Detrick** entered the fray. Detrick, with an accomplished homebrewing career on a solid brewing system, was able to share several of his personal recipes. "We got together, he tasted some of my beers—I liked his plan," he says. "I started working on it ever since." And there it was—Detrick left his long-term job as a photographer at the *Salt Lake Tribune* to fulfill this passion.

During this newfound journey, Detrick wasn't alone. The local craft beer scene stepped up to offer solid guidance as he took over the reins of the brand-new, 15-barrel brewhouse. Detrick seems quite collected for his first professional brewing gig. Regarding the difficulty of jumping to a professional system, he says, "It's a learning curve, but fundamentally, it's all the same processes." Though he plans to bring a lot of new recipes, he is excited to share a couple beers he has been brewing for a long time. The first beer brewed on the new system was the Amber. (This is also, coincidentally, the first style both Detrick and Medura each brewed at home.) In addition to the Amber, you can find three other beers on tap. American Wheat, Oat Pale Ale and the You-Tah Uncommon. Higher-point beers Dallas Alice (a Blonde Ale) and Detrick's longstanding brew

from way back, Suss it Out (Rye IPA), will be available in tallboy aluminum cans.

The taproom is top-notch, and once the dining is dialed in, LCBC plans to unveil another crowd-pleaser: a wood-fired pizza oven to cook up homemade pizza-dough recipes made with their own spent grain. For now, sandwiches and salads with fresh beer can be enjoyed while taking in the entertainment coming from a stage on the flatbed of a Chevy truck.

Drawing from their background with *High West*, both Medura and Flanagan feel that focusing on the hospitality aspect is also key. "With what we are trying to accomplish, it's not always a job title. I think we are all going to have to wear hats," Flanagan says, "and that's why I love what we are trying to create here. This industry calls me back. I love the craft." As if reflecting on his proudest moments from his previous employment, Medura says, "I want it to be just like people are coming over to my house. 'Hey, let me get you a glass of water; what can I get you? The bathrooms are over that way ...' Just getting facetime with the customer and educating them so it's more hospitality-based."

Level Crossing Brewing Company seems to be the perfect moniker for one of Utah's newest craft beer establishments. A level crossing is an intersection where a railway line crosses a road or path. Born out of a lot of time spent together with friends, reflection on goals and personal strife, the crossing of the paths of these three different partners just works. We welcome this strength and union, as they will make for a longstanding brewery.

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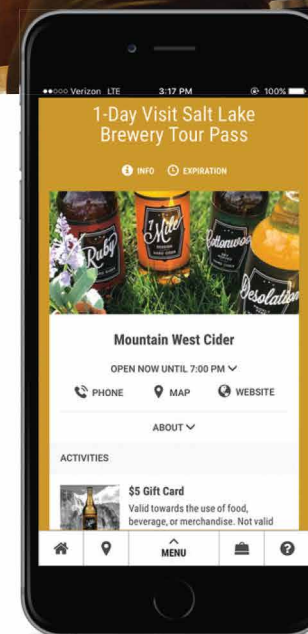
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Ask most Utahns about Mexican beer, and you'll get an answer about slices of lime and white-sandy beaches. But brewing in Mexico isn't just a single fizzy, yellow note. Mexico is in tune with the craft beer phenomenon that has swept the globe, and brewers are using innovative ingredients and techniques local to their areas in a movement called *cerveza artesanal*. **Javier Chávez Jr.** is a Wasatch Front native who opened Utah's smallest brewery in 2018, and he offers his unique approach at *Cerveza Zólupez Beer Company* in Ogden.

SLUG: Give us a little background on yourself. Where did you grow up and go to school?

Javier Chávez Jr.: I'm an Ogden-made, proud-to-be-born-and-raised Mexican-American. My folks are from Mexico, and I'm proud of that—I keep my heritage close to my heart. I went to the *University of Utah* then went to law school in Boston. I'm still an active lawyer and still have an active license.

SLUG: What made you want to transition to making beer?

Chávez: I practiced law in California, New York and St. Louis, and got a taste of the beer scenes in those places. I struggled to find a craft beer that paired well with Mexican food.



By Rio Connelly | globalricon@gmail.com • Photos by John Barkiple



Zólupez Brewer/Owner Javier Chávez Jr. draws from Mexican culinary traditions and Mexico's *cerveza artesanal* scene for Utah's smallest microbrewery.

My folks are in the restaurant industry, and I tried to make beer that would pair with those flavors. I always wanted to go into business, and I thought I could combine my passion for food, beer, my culture and my law background.

SLUG: How did coming from the family behind *Javier's Mexican Restaurants* influence you?

Chávez: That's a very important formative experience, being around food and beverage. Seeing people interact with food and beer led me to believe there was a huge space in craft beer for beers that are inspired by the same

experiences as the food. Having grown up in the restaurant business, I knew what people like and don't like for flavor combinations—I have a sense for people's palates. We're separate businesses, but there is a relationship there. I would love to sell these beers to other Mexican restaurants. Ever since I was little, I was bussing; I was a waiter; I put myself through college at the *U* as a waiter. People say, "Don't get into the restaurant business—it's hard," and say, "Don't get into the craft business—it's hard." But I felt prepared for that experience.

SLUG: What is the concept for *Cerveza Zólupez Beer Company*?

Chávez: We do what I call "authentically crafted *cerveza artesanal*" that's inspired by my family's Mexican traditions. Every one of our beers has a story to tell, and they're written on the back of each bottle. It's inspired by those experiences and the culture and the craft beers in Mexico.

SLUG: What does the name *Zólupez* and your branding mean to you?

Chávez: I wanted to create a name that had something personal to me, so I sat down one afternoon with a nice beer. It's a combination of my dad's hometown in Mexico, Zóquite; my mom's hometown, Guadalupe; and my last name, Chávez. So I combined those, and it's special—it speaks about what I'm doing, my heritage, my family. My cousin is a graphic designer and a local artist. The logo encompasses different things from my childhood. My dad and brother played guitar, the charro hat (I would do the hat dance on Cinco de Mayo), the chiles, the cactus, the flowers. We sat down and figured out how to put it together—the artwork and the colors come from the heritage.

SLUG: Do you see yourself as participating in a brewing tradition, either new or old, from Mexico?

Chávez: That's one of our founding points, being inspired by *cerveza artesanal*, which is centered in Baja California and Monterrey, where *Dos Equis* is brewed right now. The Czech, German and Austrian immigrants from Europe started brewing in Mexico, and they brought their lager styles. But now you have people who want new options. People would go up to the States, going to San Diego and interacting with the local brewers there, working there, and bringing some of the knowhow and palate experiences back and pairing it with new stuff in Mexico, making it their own, using local ingredients and adjuncts.

SLUG: How has the response to your beers been since opening in 2018?

Chávez: I got a lot of advice on what I should brew, but I know what I like. The big fear was that it would be "Thanks, but no thanks." But the high point has been the overwhelmingly positive response. Marketing and branding can only go so far, but the liquid has to be good. I'm humbled and honored that people have really liked what we're doing. Not just locally in Ogden—people have driven from all over the Wasatch Front. I have not had to compromise my flavor. We yield five-gallon batches, giving 50 to 55 12-oz. bottles per batch. So it's



Javier Chávez Jr. makes small batches of *Cerveza Zólupez* with plans to increase production.

paradoxical—we constantly run out of beer, and I'm disappointed not being able to sell more! We have lines outside, but I have to limit it to one bottle a person.

SLUG: Where does *Cerveza Zólupez* go from here?

Chávez: Our next step is to jump up to a one-barrel brewhouse with some jacketed fermenting tanks. We can fill our sales room and have more beer at festivals. We want to go beyond the starter phase and brew more beer. We need to increase our immediate production now, but the vision is to have a larger brewhouse to produce as much beer as we can for people. We are actively looking at how to restructure this property, or to look at a new space from scratch. The beautiful thing of how I started is I get to learn from other brewers around me, learning best practices.

SLUG: What is your favorite beer you make and why?

Chávez: The Amber Ale brewed with *piloncillo* sugar and cinnamon sticks. It's a multipurpose beer—it can go with everything. We have some serving suggestions on every bottle, but it's got a nice balance of malt and hops, and you can pair it with any food. The other beers pair well, too, but I can have this beer anytime with any food, and it will always be awesome.

SLUG: Do you have any major projects/collaborations/expansions on the horizon?

Chávez: We're trying to do a cross-border collaboration Mexican lager. So it's a *Zólupez* recipe Mexican-style lager brewed by a Mexican craft brewery. I went to Mexico a couple months ago and pitched this idea, so we're actively planning to brew a beer. I put on my lawyer hat and talked to the federal Tax and Trade Bureau and got my importer license, and talked to the Utah DABC. They said, "Make sure you have licenses, and we're good with it." To do a beer brewed in Mexico has been my dream.

If you can't find the perfect beer to pair with enchiladas, mole or your favorite tacos, make sure to visit Ogden to taste all these unique craft beers, including the amber ale, an IPA with agave nectar and lime peel, a stout with Mexican chocolate and three kinds of chiles, and a brand-new mango-and-coconut wheat beer. With Chávez's batch size being so small, currently, you'll want to follow *Zólupez* on social media @Zolupez on Instagram and Facebook, and @Zolupez_Cerveza on Twitter for notifications about when they are open to sell their extremely limited brews to the public. New beers are always in the works with ingredients like hibiscus, pineapple, lactose and more, so expect exciting ideas that continue to draw from Mexican heritage, and with enough support, you may be able to get *cerveza artesanal* all over Utah.



PUTTING OGDEN ON THE TAP

By Zaina Abujebarah | zaina@slugmag.com

Photo: Talyn Sherer

For 2018's Beer Issue, SLUG interviewed **Carson Foss**, Brewmaster and owner of **UTOG Brewing Co.** about his brand-new brewery in the heart of downtown Ogden, as well as his plans to have opened their doors around July of 2018. While their opening date has shifted since then, it didn't happen without reason. What once was an empty, concrete shell of a building has dramatically changed into Foss' dream brewery—an out-in-the-open dining experience where customers can see the beer-brewing process while they enjoy the food and fare that **UTOG** has to offer. As construction subsides, **UTOG** is the gem that Foss has spent so long refining, and as he adds his finishing touches, it's clear that **UTOG** is a brewery that Ogden needs.

Standing tall across the street from the **Ogden Raptors** baseball field, a short walk away from the Trax station, next to free parking garage and a block from 25th Street, the location couldn't be more ideal for a space focused on building community. Foss plans on using all of it to make the experience of **UTOG** unique and personal. "We really wanted to bring the brewery feel that you get from out of state to Ogden," Foss says. "I don't think we could have found a better spot, and I think that having all of these things will set us apart. "What makes **UTOG** unique is that everything is out in the open to create the most personal experience with the brewery as possible. "Everything is in plain sight," Foss says. From brewing to canning to the food that arrives at your table, everything is a part of the dining experience.

UTOG Brewmaster and Owner Carson Foss brings a craft beer experience to the heart of downtown Ogden that encourages a fortified sense of community.

was nothing close to my house like those other breweries."

Instead of tackling canning and focusing on big plans for distribution, Foss and his team have decided to focus on their first handful of beers and encouraging customers to come into **UTOG** itself to give them a try, while still selling at some select locations. "Originally, we wanted our beers in as many bars as possible," Foss says, "but then we decided that we wanted people to come here, see us, meet us and experience the location." Foss isn't typically a big fan of sweet, fruity beers. Instead, he has a taste for IPAs, lagers and pilsners. However, for their opening, Foss plans on sticking to lighter, crisp beers that are perfect for the summertime. "I think a nice, classic, clean beer that a new or an experienced craft beer drinker can enjoy—that's what we're shooting for," Foss says. In the future, once some of their taps are full, they will then branch out and have other brews available.

UTOG will also have their own beer store, with the entrance located conveniently in their north alleyway, where customers can walk up (or bike up), grab their favorite brews and hit the streets. By having a business model so centered around community, **UTOG** hopes to create a space where friends and families can grab a beer and a bite to eat comfortably in a welcoming atmosphere. **UTOG** is set to open in April, making it an ideal destination for any summertime outing. The perfect beer and bite pairing is just a Front Runner ride away.

Foss grew up and currently resides in Ogden. While there are tons of activities and things to do around town, Foss noticed that when he and his friends are hanging out on Sundays and they want to grab food, there's nothing open outside of the usual chain restaurant or going somewhere serving beer. He would have to find a babysitter and make arrangements to drive into Salt Lake City. This trend inspired Foss to make **UTOG** a place where everyone is welcome and where everyone can find something they can enjoy. "Our goal when you walk in here is to make eye contact with you, give you attention, get you seated and get a drink in your hand. Whether it's a Diet Coke or a beer, we want to make sure you're taken care of," Foss says. "We want everyone to at least meet one of us so they can put a face to the name."

Foss' original interest in brewing beer started when he was home brewing, which he has been doing for 13 years. During his time as a commercial air pilot, Foss flew all over the U.S., giving him the opportunity to visit breweries in every state. "I would take mental notes of what I like and what I don't like," Foss says. "When I would come home, I would brew the beers that I couldn't get here, and I just realized that there

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PURGATORY — OR BUST —

By Tim Kronenberg • tkronenberg@msn.com

There are those “off” days. This is when you’re not really sure how the world is panning out, stuck a little incognito and ready for new surprises to slap you in the face. The better side of that feeling should be like walking into *Purgatory* with friends and getting a close glimpse of this month’s cover artist **Travis Bone** taking time with his loved ones for dinner as you do the same. Good Lord Sweet Baby Jesus, please make yours the same as *Purgatory* in Salt Lake City.

Around for about two years, *Purgatory* is the brainchild of Head Chef **Hiro Tagai** and proprietors *Sapa Group* who are next door. Tagai is most famous for his stints at restaurants like *Happy Sumo*, *HSL* and *Sapa*. Lesser known, however, are the years he spent living in Japan going to ramen school—because that’s a thing that exists, and we’re better for it. We walk into this ambitious space, busy as usual, into the back by indoor cornhole. TV movies alternate between *Fast Times at Ridgemont High* and *Crocodile Dundee*, then salted mini-margarita shots are in order to properly pregame. Digging deeper into that sentiment, *Purgatory* is where tasteful bougie meets an extremely comfortable living room that does table service.

It’d be appropriate to dive straight into *Purgatory*’s extensive beertail menu of German Raddlers, Micheladas, Vanilla Ice Cream Beer Floats, Cherry Stouts and Lagunitas Hibiscus Infused Beer Sauce. Their drink card is delicious, affordable and so large that it could kill a Clydesdale if you really tried. Moderation is the key to mastering this phenomenon.

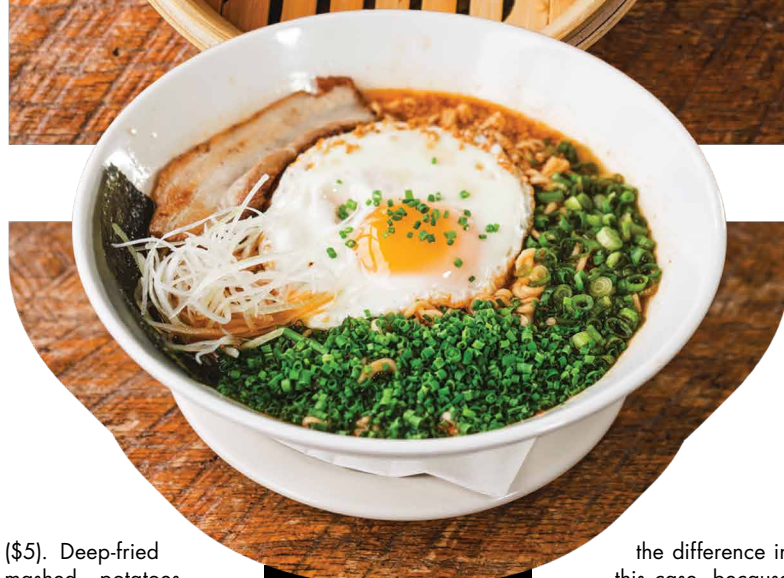
A great start is the Baked Dynamite Onigi (\$3) on *Purgatory*’s Happy Hour food card (4–6:30 p.m.). They mush some perfectly cooked rice into a patty, soak it in eel sauce, panko the thing and deep fry it—baked with spicy mayo. This isn’t so much what kinds of food that peasantry can engender as much as what can make a mouth drool. Keeping to the sentiment, an order of Ghetto Ramen (\$5) will do things never thought possible to a human body. Who else but a ramen master like Tagai would take a heavily loved garlic broth, add pork belly and fried egg onto Maruchan Noodles? Help me out.

Happy Hour ends, and now it’s time to get on the french-fry gravy train, arguably a favorite during my stay in *Purgatory*. Looking at it this way, Jesus himself burned in order to sit and eat *Purgatory*’s vegetarian Curry fries (\$8). This is more of a Japanese take on curry, yet it sits on a platform that the K-Pop, Verde, Buffalo and rosemary fries need to work a little harder for as far as its unity of flavors. From a curry standpoint, this is slightly sweeter, not as sharp as Indian curry and well-rounded—almost like cheesy Asian ragout on crispy shoestrings. Add egg (\$1), more cheese (\$2), bacon (\$2), chicken (\$2), pork belly (\$4), short rib (\$4) or chili verde (\$4)—what’s more, the Pork Belly Bao (\$6) is essentially a bite-size, fluffy, rice-taco-esque bun stuffed with house pickles, greens and a hoisin-glazed morsel of thick bacon. Do the world a favor and eat one before you die and go to heaven.

What throws more of a veggie/vegan mix into this Asian fusion is the Pan Fried Udon (\$10) and Panko Croquettes



Photos: Talyn Sherer



The Ghetto Ramen and The Pork Belly Bao put the “ooh” in umami with its savory pork belly and add another unique elements to the happy hour menu.

(\$5). Deep-fried mashed potatoes are so good that at least some croquette should make it into the udon. The udon is soft and glazed over savory, soy-based sauces, topped with shiitake, green onion, shredded leeks and cabbage. While pork belly (\$4) is an option, putting a croquette onto the pile differentiates the noodly textures at play. It’s also fun with chopsticks.

It’d also be a smart move to order the Short Rib Grilled Cheese next (\$11). As is my heart, it’s full of cheese goo, beef, pickled onions and is sandwiched around golden, buttery white bread. To complement this creation, a salad of baby kale and arugula will substitute the fry option. The garlic and thick cream that smothers these more bitter leaves clean house nicely and contrast the main spectacle. With short rib being a tougher cut of meat, who’s to know

the difference in this case, because whatever Tagai is doing to his short rib, it’s wonderful.

A seeming trend in the feng shui of *Purgatory* is that their entire menu is large yet thought out and consolidated enough to keep regular guests entertained for months. This is probably the exact reason why **Guy Fieri** most recently graced them with his presence during their swift rise to fame in the Salt Lake food scene. As it’s clear that *Purgatory* isn’t going anywhere, the only task assigned to us patrons is that we must keep coming back. Relevance has never tasted so good!

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advantage of being just a few hours away from whichever part of Utah you travel. Always a great companion to any new experience is a perfectly paired beer to awaken your palate the way the natural beauty will awaken your

senses. Luckily, each brewery below is located near various natural wonders. Read up on these breweries' tips and tricks on how to optimize your Utah adventure the next time you travel.

info@slugmag.com

Illustration by Ashley Fairbourne • ashleyfairbourne@gmail.com

Responses by Sara Ridgel • Co-Founder / Manager

SLUG: What are some popular hikes nearby?

Ridgel: The Boulder Loop (pairs with the pale ale), the Navajo Lake Loop (pairs with the stout), the Virgin River Rim (pairs with the Midnight IPA) and the C-Trail (pairs with the Saison). The Practice Loop and Race Course Loop [pair well] with our New England IPA—its bitterness with a perfect citrus, pineapple flavor and color—nothing better to drink on a nice hot day hiking than this beer.

SLUG: Which is your favorite?

Ridgel: The C-trail is a classic, and one that gives you a view of the city. Our Saison would go perfectly with this hike. With the fresh spice of ginger, lemon and coriander, it is a perfect nature beer.

SLUG: Which of your beers are popular among local patrons?

Ridgel: Our most popular beers have been our

Saison and Midnight IPA on draft, and our New England IPA in bottles.

SLUG: What characteristics about your brewery do tourists notice the most?

Ridgel: The décor, games, beer and the overall "beer café" atmosphere.

SLUG: How do your surroundings/the environment of your Utah locale influence your brand/creativity?

Ridgel: We continue to evolve our brand to incorporate more of our Utah locale. Right now, we are working on a new and improved logo that will showcase the unique nature and surroundings.

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ZION BREWERY



Responses by Frank Giammalva • Distribution Manager

SLUG: How do people get to your brewery?

Giammalva: The Brewery is located 2400 Zion Park Blvd., Springdale, Utah, but our Brewpub, where you can find our new tasting room and full restaurant, is 95 Zion Park Blvd., Springdale, Utah.

SLUG: Which natural wonders are near your brewery?

Giammalva: The Watchman is most recognizable off our beer garden. This towering cliff runs along the base of the Virgin River.

SLUG: What are some popular hikes nearby? Which is your favorite?

Giammalva: With so many great hikes, it's hard to choose a favorite. My favorite hike and probably most popular is Angel's Landing. The Narrows is very popular and probably my second-favorite.

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SLUG: Which of your beers would you pair with your favorite hike and why?

Giammalva: Our Echo Canyon session IPA pairs well with Observation Point. A section of this trail is the Echo Canyon.

SLUG: Why do you love having a brewery where you live?

Giammalva: I love having a brewery in Zion because I live up here, first of all, and it's very convenient for me. But Zion Brewery is exposed to literally millions of worldwide travelers, and sharing our beer with people from all over the world is pretty great. It gives us great feedback from lots of different beer drinkers and beer cultures.

Responses by Jeff Van Horn • Head Brewmaster

SLUG: Which natural wonders are near your brewery?

Van Horn: We are lucky to have two National Parks, Arches and Canyonlands, and one State park, Dead Horse Point. So, plenty of wonders abound.

SLUG: Which are hidden gems you don't mind sharing?

Van Horn: It seems like there is always another hidden treasure around the corner here. I like to hike Courthouse Wash for the solitude and ancient art.

SLUG: Which of your beers would you pair with your favorite hike and why?

Van Horn: Dead Horse Amber Ale or a Johnny's IPA are exactly the kind of beer we like after a hike to Delicate Arch.

SLUG: What characteristics about your brewery

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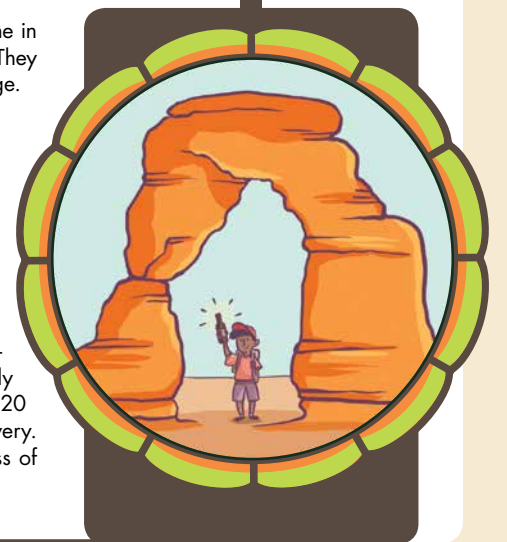
do tourists notice the most?

Van Horn: I think they notice the outdoors theme in the restaurant with bikes, boats and even a Jeep. They would also tell you the menu and portions are large.

SLUG: How do your surroundings/the environment of your Utah locale influence your brand/creativity?

Van Horn: We use landmarks and local iconic names for our products all the time. The distillery is now a year old, and we use both topographical and river terms to name some of those products. The environment in Moab and the surrounding desert is rugged and well-defined. So are our beers. Our company is deeply rooted in our community—we employ over 120 employees between the restaurant and the brewery. Last year, we were awarded Utah Rural Business of the Year by the Governor.

MOAB BREWERY



SILVER REEF



SLUG: What are some popular hikes nearby?

Which is your favorite?

Moody: Luckily for us, there's great hiking all throughout St. George. Our Brewmaster, **Michael Key**, loves hiking the Chuckwalla and Turtle Ledge area with his daughters and dogs, as well as the whole Snow Canyon Trail system.

SLUG: Which of your beers would you pair with your favorite hike and why?

Moody: Agua Del Diablo because it's light and refreshing, but all three beers we're brewing right now (the Agua, our Fresh and Juicy IPA and Red Country Ale), are great for hiking and the outdoors because they are so crisp and easy to drink.

SLUG: Which of your beers are popular among local patrons? What about with tourists?

facebook.com/drinksilverreef • 4391 S. Enterprise Dr., St. George

Moody: The Fresh and Juicy is most popular among locals, and the Agua del Diablo is most popular among tourists.

SLUG: How do your surroundings/the environment of your Utah locale influence your brand/creativity?

Moody: Living in St. George and getting to talk every day with the people we're brewing beer for is amazing. When we launched the brand, we knew that we wanted to focus on brewing beers for the community first and foremost. The community seems open to being adventurous and trying the unique beers we have lined up for the future, and their reception to the brewery, as well as St. George being such an untapped (pun intended) market, have us feeling very creative and excited to try new things!

Responses by Ginger Bowden • Owner

SLUG: Which natural wonders are near your brewery?

Bowden: Dinosaur National Monument and Ashley National Forest, hosting Flaming George and the Green River.

SLUG: Which of your beers would you pair with your favorite hike and why?

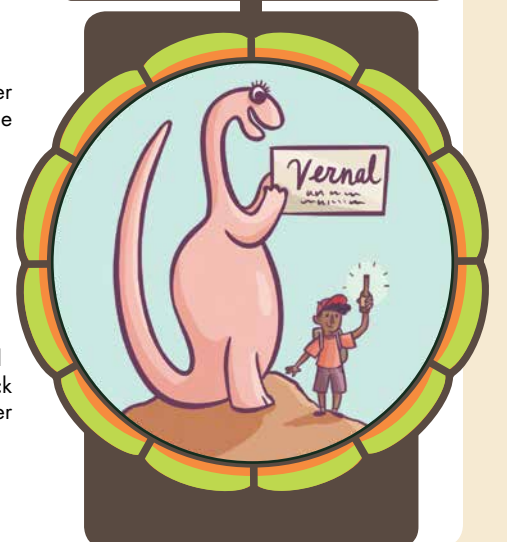
Bowden: I love the hiking in the Uintah Basin, so it's hard to narrow it down. If I had to choose, it would be Harpers Corner. My beer of choice would be the Mama's Milk Imperial Stout or the seasonal summer ale with a picnic on the point.

SLUG: Which of your beers are popular among local patrons?

Bowden: Little Hole Lager, She's a Peach Wheat Ale and .50 CALIBER IPA are very popular with the locals.

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VERNAL BREWING



SLUG: What characteristics about your brewery do tourists notice the most?

Bowden: The attention to detail, from the beer and food to the architecture of the building and the onsite garden.

SLUG: How do your surroundings/the environment of your Utah locale influence your brand/creativity?

Bowden: Our local surroundings play a major roll in our branding. From the Allosaurus Amber Ale that honors the local raptor (mini-T-Rex), our Ms. Beehive made with local Yacks honey and the Directional Smoked Porter featuring a pump jack supporting our oil and gas industry. Little Hole Lager has inspired by historic explorers.

These Boots Were Made For Women:

THE Pink Boots Society grows its craft for Utah women brewers at Roosters Brewing Co.

By Paige Zuckerman
paigez@redwillowcounseling.com

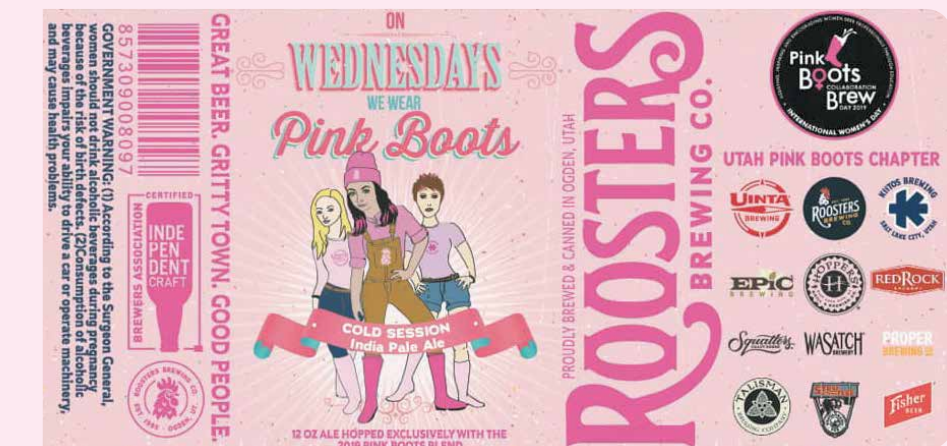
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International Women's Day in March marked an important moment for the sisterhood of the local craft brewing scene. Having established a Pink Boots chapter two years prior, the Utah membership is growing and gaining energy. Members of the chapter once again joined at Roosters to create a custom beer in celebration of the yearly worldwide day of awareness of surrounding women's issues. Now an annual event, Pink Boots' Collaboration Brew Day encourages collegiality to create a beer incorporating Yakima Chief Hops, the sales proceeds of which go to the Pink Boots scholarship fund.

"Historically, brewing was always in women's wheelhouses," says Roosters brewmaster **Jacque King Wright**. "I imagine that our collaboration brew days are similar to what ancient Mesopotamian women did as they made beer, just on a much larger, more modern scale. I've met a lot of women who have never considered getting into brewing!"

Roosters Co-Owner **Kym Buttschardt** points out that the stereotypical archetype of the craft brewing industry is typically "dudes with beards—heavy," she says. "We have several of those guys, too, and we love them! Maybe craft brewing has been perceived as a male-dominated industry like truck driving or construction, but it doesn't have to be. Women like Jacque—who bring determination, an education and a passion to perfect their craft—are a boon to the industry."

Utah Pink Boots chapter leader **Jamie Burnham** echoes her colleagues' notions of the challenges for women in the industry. "I think the biggest issue is not being taken seriously," she says. "I definitely think that is changing and you are seeing way more women in the Utah Brewing community than before ... Women are applying for jobs more. PBS has so many different outlets that provide support across the state and the country—job listings, forums, publications, meetups and confer-



ences. Pink Boots offers scholarships to Siebel, Germany, and brewing classes at U.C. Davis!"

Pink Boots has a wide reach as a global organization, and the local chapter is thriving thus far in its infancy. "I'm currently the Chapter Co-Chair," says King, a role model in the chapter and local brew culture. "I've loved every minute of Pink Boots. The Utah Chapter is amazing!" Roosters, her brewing home, has been a core space for Pink Boots, where the past two brew days have been hosted. "The goal for the brew day has always been for it to move around to Pink Boots Member Breweries," King says. "I'm happy to say we'll be down at Strap Tank next year. We're super excited for this, as **Julia Shuler** founded Utah's Pink Boots Chapter. The day itself gives women who are in the industry, but not necessarily on the brewhouse floor, a chance to participate in the brewing process."

Roosters has grown amid housing the Pink Boots brew days. Roosters B Street Brewery is in West Ogden, approximately a half-mile from downtown Ogden. Buttschardt says, "We partnered with our good friend, **Dan McEntee**, to build the awesome new brewery and taproom, a 19,000-square-foot building. Our new location is a flip of our current business model, which equates to large brewery and small taproom." Moreover, Buttschardt echoes her colleague's sentiments that the PBS brew gatherings have been an important part of Roosters' mission: "Special events and solid friendships are part of our company core, and we have a lot of both," she says. "When Jacque wanted to lead the effort to host the Pink Boots Society and brew a collaborative beer, we were excited to support her."

Burnham's near ubiquity in the local brewing scene made her a natural leader for the Utah chapter of Pink Boots. "The beer industry has been a second family to me

since my *Beer Nut* days," she says. "I like to stay active and involved in the industry, and the Pink Boots Society aligns with that. I love how the organization is all about lifting each other up. I enjoy the camaraderie and connections with the other ladies. Though I am the Chapter Lead, it really is a group effort to keep it growing ... I think we had maybe five members that first year. We now have 25 members with new applications coming in monthly. I'd love to see every woman who works in the Utah beer community join our chapter!"

Reflecting on last year's brew day, Burnham says, "Last year, we made a Cascadian Dark Ale, and I felt like we knocked it out of the park. This year's beer is going to be amazing."

This year's International Women's Day beer takes the vision and brilliance of its makers to a new level. "We brewed a pink session IPA, hopped exclusively with the 2019 Pink Boots Blend," King says. "The hops are citrus, stone fruit and fruit-forward, which should really come through on the nose and finish. We'll be donating to Pink Boots to help fund future scholarships, as all Pink Boots Brews do!"

PBS brewed the Utah Chapter's cold session IPA, called "On Wednesdays We Wear Pink Boots." "We steeped some hibiscus in the whirlpool to make the beer pink!" Burnham says. At the time of this interview, it was scheduled to release on March 27, and cans are "available at Roosters B Street location and on draft at all participating breweries and some beer bars," Burnham says. "One of our fellow Pink Booters, **Julie Kirkland**, and her 11-year-old daughter, **Lily**, designed the label."

Be on the lookout for this year's Pink Boots beer and the ongoing growth of Utah's chapter of women crafting magnificent beers collaboratively.



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SUDS N' CURD:

Words and photos by Andy Fitzgerald | @theandfytz

"The best wine with that cheese ... is beer." —Joe Mastorocco, Uinta Brewing National Sales Manager

Joe hits the nail on the head with that statement. Pairing cheese and beer is becoming more regular in the industry, and rightfully so. Both cheese and beer share many similar flavor properties, thanks in part to them both having shared base componentry. Beer has main elements like malt, hops, yeast, adjuncts such as fruit/vegetables/bacteria/lactose (aka: milk sugar!). Cheese is similar—the animals eat grain/vegetation, cheeses can be aged with adjuncts both externally and internally, and cheese develops similar flavors during the ripening process: nuttiness,

caramel/browned butter notes, fatty, sweet, bitter, sour, umami. With so much in common, it only makes sense to have them together. Each of the cheeses featured are available through Utah's own Harmons Neighborhood Grocer, and their team of cheesemongers and Certified Cheese Professionals love to help you find the right cheese for the right beverage.

When pairing cheese with your beers, there are ways to best enjoy the pairing without looking snobby. Cheese is best served at room

3 UTAH-LOCAL BEER-AND-CHEESE PAIRINGS THAT YOU CAN ENJOY AT HOME

temperature, and beers have their own temps as well. Take a bite of your cheese and chew it while inhaling through your mouth and exhaling through your nose—roughly 80 percent of your ability to detect flavors/aromas comes from your olfactory sensors. After swallowing the cheese, take a sip of beer, swallow that then inhale again through your mouth and exhale through your nose. You'll end up finding all kinds of fun subtleties and nuances that don't necessarily show themselves in the individual cheese/beer. Most refer to these as "tertiary flavors."



PAIRING 1

Uinta Brewing – Rise & Pine hoppy dark ale, 7.5% ABV, 73 IBU
Emmi – Kaltbach Gruyere, 12-month-aged, raw milk

This pairing is a meeting in the middle. Both beer and cheese have distinct and bold flavors, yet they complement and give each other more finesse. Rise & Pine has a fairly high IBU, and the addition of juniper heightens the "resiny" aromatics. However, it's the maltiness that locks in the pairing with the cheese. Kaltbach Gruyere is aged for a minimum of 12 months. It has defined nuttiness and browned-butter tones, along with some beefy/fruity notes and a touch of sharpness. Those browned-butter tones complement the malts in the beer and produce a pleasant cream tone, while the fattiness of the cheese helps subdue those hoppy/resiny notes in the beer and turn them into an almost sweet flavor. All in all, this is a great pairing for a brisk evening with friends who are fans of big beers and full-flavored cheeses.



PAIRING 2

Toasted Barrel Brewery – American Farmhouse Ale, 6.7% ABV, 30 IBU
Vermont Creamery – Bijou, soft ripened goat cheese

This is a somewhat more aggressive pairing, in that there are Belgian yeasts in the beer, and the cheese is made from goat's milk with a yeast rind—a potential for A LOT of flavor. This beer exhibits herbal and fruity notes while having a crisp, almost cider-like finish. A fun fact about this beer is that all but the hops are sourced from within the state of Utah! "Married to this beer is a Bijou" (French for "jewel") from Vermont Creamery, which is a soft, ripened-goat's-milk cheese that has a *geotrichum* yeast rind. Mention this yeast to almost any seasoned cheesemonger, and you'll certainly get an involuntary smile—we love this stuff! Characterized by a wrinkly exterior, this cheese is soft and luxurious with a mild acidity, tart fruitiness and a sweet-cream finish. The two play off of each other and bring out the fruity/herbal aromatics in the beer while enhancing the sweet cream of the cheese. Finish that off with a crisp, acidic finish and a clean palate thanks to the effervescence of the beer.



PAIRING 3

Epic Brewing – Tart n' Juicy Sour IPA, 4.5% ABV, 60 IBU
Cypress Grove – Purple Haze, fresh goat cheese with lavender and fennel pollen

This has to be one of my favorite pairings of all time. It's bright, fun and has the most delightful finish. Epic's sour IPA is upfront with lots of citrus and sour notes, almost like a Sour Patch Kid with the "red" flavor. It's funky but not full-on **Parliament**, and it's hoppy but not so bitter that it inverts your face. It's crisp, relatively clean for a sour and has that under-ripened, red-fruit flavor in the finish. Partnering it up with a fresh chevre is a no-brainer, but partnering it with a fresh chevre that has fennel pollen and lavender might sound a bit strange—it's not! The beer tames the fennel pollen into a lightly sweet aroma that almost has a touch of a cinnamon character, while the full fat of the goat milk tames the sour aspect of the beer. Fat can be both a vehicle for flavor or can be used as a diffuser of strong flavors. The finish is the real kicker, though, as the sweet goat's milk and citrus hops couple up to produce a lemon-chiffon note that shows up late and then lingers on the palate.

In addition to contributing to SLUG Magazine for the last four years, **Andy Fitzgerald** is the Cheese Category Specialist for a national food distributor and is currently one of 25 people in the U.S. who is both an American Cheese Society "Certified Cheese Professional" and an American Cheese Society "Certified Cheese Sensory Evaluator."

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FOR THE LOVE OF THE CRAFT: CHAD HOPKINS OF HOPKINS BREWING CO.

By Ali Shimkus • alishimkus@gmail.com

Chad Hopkins is the man behind Hopkins Brewing Co., Sugar House's newest spot to enjoy craft beer.

Hopkins Brewing Co.
hopkinsbrewingcompany.com
1048 E. 2100 South, SLC
385.528.3275



The building where Hopkins Brewing Co. resides still has the marks of its history. An exposed brick wall with a worn *Granite Furniture* mural serves as the backbone of the dining area, while the iconic, revolving, neon sputnik sign is perched directly in front of the door in downtown Sugar House, right on 2100 South. While this particular space has gone through many different incarnations over the years (*Granite Furniture*, an Italian restaurant, *The Annex* and even an old bank in the 1800s), with Chad Hopkins at the helm, Hopkins Brewing has taken over since the end of 2018, creating a brewpub with a laid-back atmosphere and an eclectic, mouthwatering menu that is sure to become a fixture in the Sugar House area.

Epic Brewery still owns the property from the days of *The Annex*. They have essentially put Hopkins, an experienced home brewer, chef and restaurant manager, in charge of making the most out of the space. Specifically, the shiny, chrome brewing system that greets customers the moment they walk in was in need of TLC and use. "I didn't even know there was a brewery in here until they asked if I wanted to take over this property," says Hopkins, who explains that for the past couple of years, a wall was used to separate the brewery system from the rest of the space. Hopkins and his team took down the wall, cleaned and updated the brewing system, and made it one of the focal points of the Hopkins Brewing experience.

For Hopkins, who has been perfecting his home-brewed beers for 10 years, moving over to the system at Hopkins Brewing and brewing on

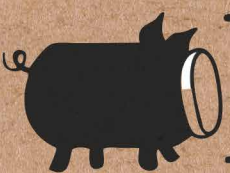
a larger scale was a lot less daunting than he originally thought. "Like any brewing system, each [system] is going to have its quirks," he says. "It was basically what I was doing in my basement. But, instead of moving all the stuff out and setting [everything] up, it was already there." While Hopkins relishes the brewing system at Hopkins Brewing, he still uses his homebrew system. He has moved this equipment into the space as well, mainly for him and his team to run some more experimental batches. "One of my guys wanted to do a mint-chocolate chip blonde ale. It's still fermenting. It's still sitting on the chocolate chips and the mint," he says. "It tastes pretty good. That's why we did it. Also, it's nice to have my basement back."

Open for four months, Hopkins Brewing already boasts eight beers on tap. For Hopkins, by far the most popular is the NAIPA (Not An IPA). "Everyone wants an IPA these days," he says. "The whole Session IPA thing happened, and I just don't believe that's a real beer style. It's basically just a pale ale. So I just did a hoppy pale ale and called it Not An IPA." Hopkins continues to poke fun at different styles with his newest brew on tap, the Hipster AF, a triple-dry-hopped "Milkshake" IPA. As far as favorites go, Hopkins is particularly fond of the Coffee and Cream Milk Stout. "It's a stout with a little bit of milk sugar in it," he says. "You get the boldness of the coffee, the roasted and sweet backbone to it. That one is probably my favorite beer to drink." With the extensive homebrewing experience in his pocket and the willingness to delve into some strange territory,

Hopkins Brewing hopes to establish a legacy in Utah of pushing the envelope for craft brews.

Technically part of the Epic Brewing extended family, Hopkins sees the local, up-and-coming craft beer community as supportive rather than competitive. "Craft beer is awesome, such a good community. We all like to drink each other's beers. It's more [competition] against the macro brewers," says Hopkins. While the complexities of Utah law go back and forth between favoring and hurting craft brewers like Hopkins, he remains optimistic about eventually offering a higher alcohol level than 4 percent. "A lot of the beers I made at home were a lot higher than that. There's so many flavor profiles, but it's hard to hit them without the alcohol backbone," he says.

For the time being, Hopkins plans on perfecting the brews he has on tap, introducing new ones and keeping the food he serves locally sourced, sustainable and fresh. As someone who has poured years of restaurant and brewing expertise into Hopkins Brewing, Hopkins takes a sense of pride in his continued effort to make his brewpub a prominent feature in Sugar House. Focusing on the full experience—beer, food and atmosphere, rather than distribution or expansion—gives Hopkins Brewing a unique edge in Salt Lake City. "I'm brewing the beer; I'm working the kitchen; I'm serving the bar; I'm all over the place," Hopkins says. "I never want to get too big. I don't want it to be about the money. This is more about the culture and the lifestyle. I love being here and I love what I'm doing."



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(L-R) Proper Brewing Co. Marketing Director Eleanor Lewis and Co-Owner Andrew Tendick are hard at work preparing *Craft by Proper*, a Utah-only beer bar in the hear of Sugar House.

In a few short weeks on April 19, *Proper Brewing Co.* will open an all-Utah craft beer bar, *Craft by Proper*. This location is nestled in Sugar House and aims to add a beer bar to the existing nighttime atmosphere, share the love and knowledge of beer and reduce travel concerns by placing many beer, beverage and dining options in one spot.

Proper Co-Owner **Andrew Tendick** says, "It hearkens back to our roots at *Avenues Proper*. When we first opened *Avenues*, we had a small five-barrel brew system, and the idea was to have our own house-brewed beers but also to fill the list with local breweries and highlight some of the cool things local brewers were doing. At the time, *Avenues Proper* was the only Utah brewery to offer guest taps. With *Craft by Proper* having 36 taps and 80 to a 100 different bottles, we had the chance to curate a good list of local craft beer and feature seasonal and new releases of Utah craft beer along with our own." **Eleanor Lewis**, *Proper's* Marketing Director, illuminates different programming elements that they plan to include in the bar—she says, "We'll be able to feature certain styles and have themes like Pilsner Week."

Both Lewis and Tendick explain the complexity of beers and how they age, such as with *Squatters' 529*. "The wild yeast in something like the 529 has a different metabolism than regular brewers yeast, and because of this, it makes a series of changes over the years as it ages," Lewis says. "The variation is recognizable when you compare an aged example to a new batch." They mention how beer is more diverse than wine when it comes to food pairings and how they want to promote a beer culture that's esteemed as well—for instance,

IPAs go with carrot cake, they tell me. The bar hasn't even opened, and they're already teaching via the longstanding "beer nerd" culture that *Proper* fosters.

Lewis shares an interesting theory and perspective on why Utah is experiencing such craft beer growth in the industry and locally: "We have very strict, difficult alcohol laws, and having that much pressure forces everyone to rise above that, and it forces you to create something of even better quality," she says. "It's a weird sort of silver lining." This speaks to the growth of *Proper* and their creation of *Craft by Proper*, as it's a new pillar that holds *Proper* and their sister businesses up in quality and value in the craft beer community in SLC.

At the time of my visit, the tiles for *Craft by Proper* were being laid, and it was already blooming with potential. Tendick gestures around the room and explains some elements of the environment-to-be. He points to a small bar upfront, two tops off the wall and the main bar in the middle, then gestures to the back and mentions that *Craft by Proper* will even have a downstairs area with a projection screen and games. Tendick explains how the bar's ordering boards will be connected to an app that patrons can download to let them know what's on tap, how much is left and updates about new releases and special tapings. You can flag favorites and learn about a really tasty seasonal on deck. "Maybe a red pizza phone," says Lewis, joking.

The downstairs portion of *Craft by Proper* will feel quite separate from the upstairs, and will offer a more intimate setting with a variety of different

activities that don't overlap with what's upstairs. Karaoke, pool tables, Skee-Ball, pinball, the projection screen, trivia night, video game night, open mics and private events are all in the scope of the downstairs bar area.

Tendick points out that the area behind the building will become an outdoor patio area with options for more local live music. The front of the establishment is under a raised garage door facing 2100 South, where Tendick imagines a band playing as people pass by. It is easy to imagine the Sugar House strip filled with live music, food smells and happy faces. "We'd like to have a band playing out here, kinda like Nashville," says Tendick.

This isn't *Proper's* first project. As to whether it's been any easier this time around, Tendick says, "Definitely. From an experience standpoint, being able to separate what we're doing here with two floors—having more cohesion, we were able to hone in what we wanted this place to be ... and make sure it turns out how we want." Lewis crescendos the idea with the wisdom she's gained from her time at *Proper's* preexisting establishments, saying, "With so much passion and enthusiasm on our team and the ownership, it gives us an opportunity to specialize each location, as opposed to trying to fit everything into one."

Craft by Proper won't serve meal-oriented food, but Tendick suggests that a beer-and-dessert night and possible pastry offerings/pairings might become a reality in the future. You can check for all future events at craftbyproper.com. *Craft by Proper* opens April 19 in Sugar House. Go to learn, hang out and enjoy Utah's only all-Utah-based craft beer bar.

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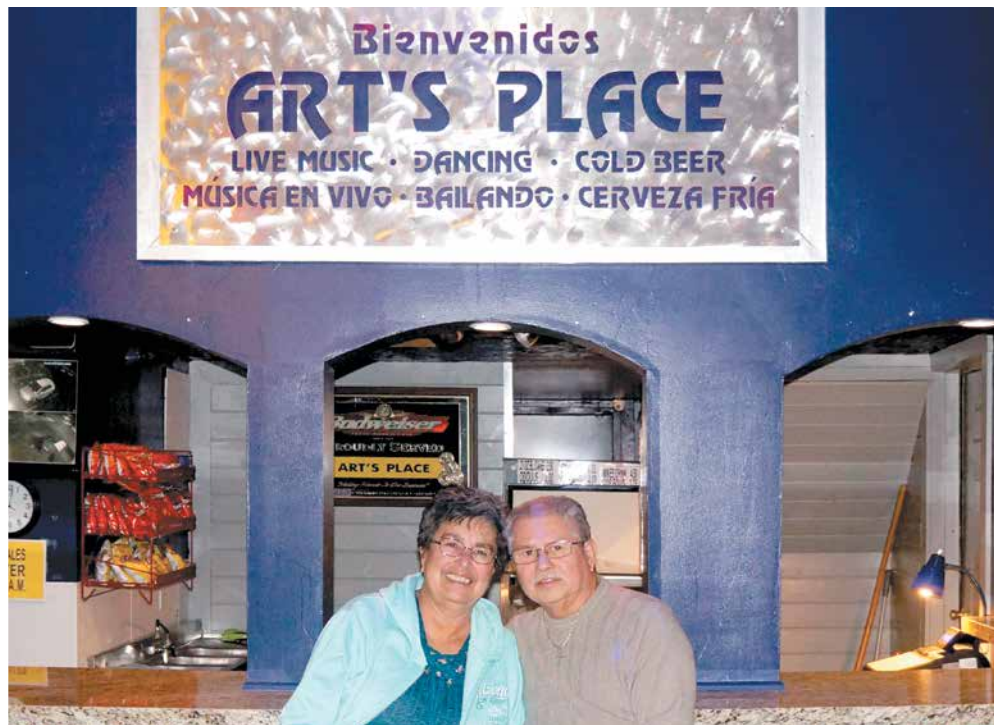
Words and photo
by Alexander Ortega
alexander@slugmag.com

Going out dancing may seem like a vintage concept, but it's alive and well at *Art's Place* on Salt Lake City's Westside. "The people come to hear the music and dance," *Art's Place* co-owner **Art Sanchez** says. "We got great people coming here. There's a lot of couples, everyone knows each other, everyone gets along—it's just a great place to come to."

On a Saturday night, I felt right at home amid a display of jovial energy at *Art's Place*. The presence of inexhaustible dance-lovers sustains the warm—nay, red-hot—atmosphere as the dance partners deftly executing the steps of voluptuous cumbia moves.

Art and his wife, *Art's Place* co-owner **Yolanda Sanchez**, have long curated this inviting, homey space for dancing to cumbias and Norteño tunes, genres of popular Spanish-language dancehall music. With the ease and lightheartedness of *Art's Place* being a beer bar, Art and Yolanda serve the domestic beers that patrons like—they sell 50–60 cases of Corona a weekend, according to their distributor, Carlson. "It's simple," Art says. They acknowledge *Art's Place* as a second home for their patrons, and they've grown into being both a Poplar Grove neighborhood staple and a relaxed yet consistently packed and popping hub, largely among Salt Lake City's (and likely Northern Utah's) local Latino community looking to cut a rug on a weekend night.

Art says that he and Yolanda started *Art's Place* on Oct. 3, 1995. The space had previously been *Club 76* and *Billy O.'s* before that. Art was 51 years old when his former company was bought out, and he decided to take a chance with a bar. They bought space without



(L–R) *Art's Place* co-owners Yolanda and Art Sanchez offer a hidden gem of a dance club in SLC's Westside, and welcome all who are looking for a fun night of dancing.

any prior bar-owning experience from property owner **Roy Solt**, who sold it to them on contract. "He helped us a quite a lot," Art says. "He said, 'Pay me what you can; we'll catch up later.'" They paid it all off roughly five years ago, and Art is proud that he's expanded the space from fitting a couple pool tables and pinball machines in the early days to a full-blown dancehall as he purchased the adjacent property and built out the structure.

Prior to owning the bar, Art had worked an industrial job in a wool plant in the Granary District. Yolanda worked as a teacher's aid at local schools and served as a board member on the Small Business Advisory Board (now the Business Advisory Board) under Mayor **Rocky Anderson**, representing the Westside. "I've always been involved in the community," Yolanda says. While Art tends to the cleaning and bar-management needs of *Art's Place* during hours of operation, Yolanda works the door with security to preserve harmony under their roof so people may enjoy their time.

The early days of *Art's Place* were a bit rough-and-tumble due to some socioeconomic turbulence in Westside neighborhoods. However, "I wouldn't give in," Art says. "I said, 'No, I'm staying. I'm not gonna quit.' I'm not a quitter. That's just our nature, both of us, my wife and I both. We've worked hard for what we have. We've accomplished a lot, I think, and we're proud of it." Art's and Yolanda's persistence in cooperating with local authorities, developing their security practices and ensuring that they could do the best they could to maintain *Art's Place* as a safe space won out in the long game.

Nowadays, tables, barstools and the dancefloor are packed with happy, lively dancers coupling off to show off rote cumbia moves or pulling in

dance partners close for spirited jaunts to Norteño music—"up to 440-something" people Art notes of how full of patrons the venue has gotten. *Art's Place* disproves the notion that there's no nightlife on the Westside. "We get a lot of people who live in the area—this is what we mainly get, but now we've been getting people coming from all over," Yolanda says. "We've made a name for ourselves, and people like it here."

Upon opening, Art mentions that he didn't know that it would be a Latino-centric bar. Having evolved as such, he and Yolanda note that the reason they stand out is because they're welcoming to any patrons who come through the door, no matter how they're dressed for the ensuing dance. To boot, when I went, local band **Fuego Tropical** opened, priming the crowd. "They feel at home here," Art says. "Every single one of the bands tell us that." *Art's Place* house band **Fantasia** had shoes and boots constantly in a mix of steps. "I owe them a lot of credit," Art says. Attendees respond with panache by dancing to the bands' live music throughout the evening—the only slow-down coming between sets—which is fuel for bands like Fantasia and Fuego Tropical to deliver their best until the dancehall closes down.

Art's Place is doing everything right. It's a home to many who frequent there, and Art and Yolanda work hard to create a sense of camaraderie. They chuckle about a story of a patron who physically held on to the bar, declaring that he didn't want to leave one evening! "It's home to everybody," Yolanda says.

Though there has been an increase in its renown for people from beyond SLC, it remains as well-earned mainstay of Poplar Grove. *Art's Place* opens at 9 p.m. and closes at 1 a.m., Fridays and Saturdays. The cover is \$10 for men, \$5 for women.

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DEFINE A BEER STYLE

Local Brewers Edition

By Chris & Sylvia Hollands | chris.hollands@porchdrinking.com | sylvia.hollands@porchdrinking.com

Photos by Chris Hollands

In the world of beer, there is something for everyone. Whether you like your beer to taste like fruit, coffee, citrus, Lucky Charms or you simply just want your beer to taste like, well, beer, you're covered. Based on the official Beer Judge Certification Program Style Guidelines, there are over 30 main categories of beer and even more subcategories within each. We had the pleasure of spending some quality time with five head brewers from around the valley who specialize in some of the most popular beer styles that derive from around the world. It was enlightening to learn why these different beers are so important, as well as getting an understanding from the experts about what we should expect when we are enjoying them. Each of these masters were eager to open up about their favorite beer styles and tell why we need to get out and explore the many different beers out there.



2 ROW BREWING
2rowbrewing.com
6856 S. 300 West, Midvale
801.987.8663

BREWER: BRIAN COLEMAN | BEER STYLE: IPA
COMMERCIAL EXAMPLES: FEELIN' HAZY, CHASING HAZE

SLUG: What's the history of the style?

Coleman: It was brewed with lots of hops because [the British] knew hops were anti-microbial—they were able to keep infection down ... They brewed it stronger to put on the boat to their trip to India. ... So when they got there, obviously, they tasted it in its form without watering it back down and decided they loved it that way.

SLUG: What can someone expect an IPA to taste like?

Coleman: Mostly hops. But once you get a refined palate for IPAs, flavors can vary quite a bit. You know—your herbal flavors, your fruitiness, your citrus. A good hazy beer will give you some of the malt flavors that are left over. In our beers,

the haze is actually made from wheat. ... In most good hazy beers you can taste that wheat behind the hops. The wheat comes out more than the barley. So, when you drink those, you can get a nice, wheaty flavor from it if you're paying attention to it closely.

SLUG: What do you do for your iteration of the "hazy" subcategory?

Coleman: The tough part with the hazy beers is getting the haze in suspension and having it last. ... With our new process that we've discovered maybe six months ago ... we've seen the haze actually stay up in suspension without shaking the bottle. We've seen that haze last well over seven months without completely dropping out.



BOHEMIAN BREWERY
bohemianbrewery.com
94 Fort Union Blvd., Midvale
801.566.5474

BREWER: BRIAN ERICKSON | BEER STYLE: PILSNER
COMMERCIAL EXAMPLES: 1842 CZECH PILSENER, BREWSKI

SLUG: Do you put your own twist on the Pilsner style?

Erickson: Our flagship [pilsner, the 1842 Czech Pilsener,] is kind of our take on a true, honest representation. ... Then when we've done other batches. BrewSki is a beer that we have out right now, which is a great example of a German-style pilsner. [Original owner] Joe "Six-pack" [Petras] would say, "It's just a pilsner," but they are worlds apart if you appreciate the subtleties. A German pilsner is hoppier, dryer. Czech pilsners have a softer hop impression because they use softer water, which is kind of what inspired the original Pilsener. So, even within pilsners, there are all different kinds of pilsners.

SLUG: What can someone expect a pilsner to

taste like?

Erickson: A good Czech pilsner is a hoppy [lager] beer and perceived as not bitter. Like, you taste the bitterness—there's a lot of bitterness, but it's not harsh. ... And then the lager yeast is another thing. What defines lagers and ales is the yeast they're made with. ... It's not a ton of yeast character, or very little character. That puts the focus on the malt and the hops.

SLUG: What can someone expect a pilsner to smell like?

Erickson: The aroma is very clean and clear. The Czech Pilsner is defined by that Saaz hop. A lot of people pick up black pepper, but to me it's a very herbal, grassy-type hop. Saaz hops are pretty well defined.



KIITOS BREWING
kiitosbrewing.com
608 W. 700 South, SLC
801.215.9165

BREWER: CLAY TURNBOW | BEER STYLE: SOUR
COMMERCIAL EXAMPLES: BLACKBERRY SOUR, CHERRY BERLINER WEISSE

SLUG: What can someone expect a sour to taste like?

Turnbow: I'm looking for you to know that it's a fruited sour, so I definitely want that fruit to pop. A lot of times, sour can be overwhelming, where you drink it and all you taste is just a shock to your palate ... The idea for me is balance. ... I'm making this as a fruited sour beer, and I would like you not to only be able to taste the fruit, but have it shine.

SLUG: Do you put your own twist on the sour style?

Turnbow: We are definitely doing more of the Americanized-style sour beers here. We're doing kettle sours, nothing that is crazy-long barrel-aged stuff like the traditional European styles. Even our Berliner Weisse, we're not doing a

traditional Berliner Weisse with a sour mash, but we're doing more of the Americanized version where we are just leaving things in the kettle with *Lactobacillus* [yeast] culture for 48 hours.

SLUG: What is the history of the style?

Turnbow: I'm sure that the history of sour beer goes for all—honestly, I'm sure that beer made in Mesopotamia was sour. I don't imagine they had great control just getting brewer's yeast. But to me, historical sour beers starts with Lambic. Cantillon, to me, are the people that, they are the originators, in my opinion ... So to me, it's the Brussels-area people that are making true, spontaneous, Lambic-style beers.



FISHER BREWING CO.
fisherbeer.com
320 W. 800 South, SLC
801.487.2337

BREWER: COLBY FRAZIER | BEER STYLE: CREAM ALE
COMMERCIAL EXAMPLES: RYE CREAM ALE

SLUG: What can someone expect a cream ale to taste like?

Frazier: Usually, they're light and easy-drinking beers. Some are on nitro. I like a nitro cream ale, too.

SLUG: What is the history of the style?

Frazier: As far as the history of cream ale, I mean, I think there are examples in Europe—Sam Smith Cream Ale. There are some older examples of the style that maybe come to mind, but around town or in American craft brewing, I think you see a pretty wide variety of what could constitute a cream ale.

SLUG: Do you put your own twist on the cream ale style?

Frazier: It's the rye, really. We use probably 25 percent rye, actual grain. ... It's a light-bodied ale. We fine it—I don't have a filter, but it appears to be filtered. It's nice and bright, and it has a kind of a robust, grainy spiciness from the rye. Ours is easy to drink and light—really crisp—and your pilsner drinker can have that when he is sick of drinkin' my pilsner. ... It really does have a distinct rye flavor. It kind of a rich, grain, straight-from-the-field flavor.

SLUG: What is the best way to enjoy it?

Frazier: Aw, man. Ice, ice fuckin' cold. Any kind of glass you wanna put it in, on a summer day. It's a lawnmower beer.



SQUATTERS
squatters.com
147 Broadway, SLC
801.363.2739

BREWER: JASON STOCK | BEER STYLE: STOUT
COMMERCIAL EXAMPLES: CAPTAIN BASTARDS, OUTER DARKNESS

SLUG: Why do you love stouts?

Stock: I think mostly the complexity of the flavors. I like that it's a little misunderstood, too. I don't know why that appeals to me. I mean, I'm kind of a metal head, so it's seen as dark and strong.

SLUG: What can someone expect a stout to taste like?

Stock: Stout is an interesting style in that there are lot of subcategories. So, a dry Irish Stout is going to lean more roasty ... [and] should have a little hint of sourness to it. ... Milk stouts are typically sweeter. ... I find Russian imperial stouts [such as Outer Darkness] probably a personal favorite ... With *Squatters*, we always have Captain Bastards—that's one of our stouts that's been

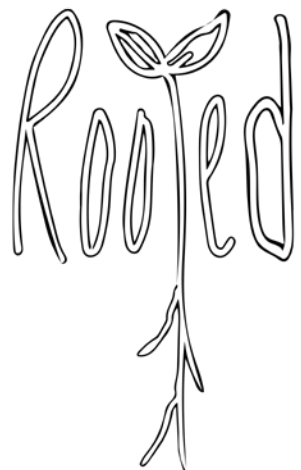
around longer than I have, so I can't take any credit for it—but we still brew Captain Bastards, and I think it's a great example—kind of middle-of-the-road American-style stout. ... It's a really cool style to play around with because I think it lends itself to a lot of flavor additions—fruits or coffees work well in it.

SLUG: Do you put your own twist on the stout style?

Stock: I'm kind of a traditionalist when it comes to brewing, honestly, for the most part. My mentor, **Jenny Talley**, really engrained the respect of beer styles into me, and I'm grateful for that. ... We do play around with the style as far as adding fruit or coffee, things like that—or barrel aging.

There is so much we can learn about the variety of beer in these classic styles, but this is only the tip of the iceberg. As head brewers get creative and the people speak with their dollars, new styles are being created, defined and eventually recognized as another official beer style. Thanks again to Brian Coleman, Brian Erickson, Colby Frazier, Clay Turnbow and Jason Stock. Find more responses from these amazing brewers on *SLUGMag.com*. Cheers!

— RICH SOIL — SLC ARTIST Siri Elaine's



By Parker Scott Mortensen | @coldbloom

Last summer, I quit the best-paying job I've ever had. I'd been working in an office on a 9-5 schedule for nearly three years, and I was run ragged and unhappy. Fluorescent lights were beginning to feel like a personal attack. I quit then lived for three months off precious savings, trying to uncoil from the effect of sitting in front of a computer and on the phone for eight hours, in endless days, for three years. Friends and family would ask why I needed so much time—why couldn't I bounce back after a week or two of vacation? I could never answer. Instead, every morning, I would sit on my porch and stare at my landlord's garden.

Siri Elaine's collage work mimics these mornings spent processing in gardens and blows them up to an impressive scale. One work might contain hundreds—if not thousands—of tiny pieces of landscaping collaged into a whole. Elaine's working toward her latest exhibition, called *Rooted*, in April at *Commonwealth Studios*, which will be an ambitious series of installations designed to immerse the viewer. "I'm building a garden for people to walk through, and that will be the basis," she says. Recycled bottles and fabrics, hanging ivy, ribbons and string will all adorn the space, propping up Elaine's specific collages. "I want you to feel a part of it. It's gonna be more than a sterile art environment—I can get into traditional gallery experiences, of course—but I want to make an experience that's more memorable and inspiring. Like, 'Hey, I wanna fucking make some art, too.'"

As she shows me various pieces she's working on for her upcoming show, she muses on how gardens have often been a privilege. Elaine will be the first to tell you that gardens have been a long-standing part of human culture, a space used for good and bad. But as an artist, Elaine's expression of gardens reflects her own experience working with them, going back to her childhood—her roots.

"My dad was a gardener. He owned a green-



Photos courtesy of Siri Elaine

Siri Elaine uses her artwork as a pathway to healing and self-discovery.

house," she says. "I spent my childhood working at our family nursery." She pauses briefly. "Even though it was some of the best times of my life, it was also some of the worst," she says. "My dad was a complicated man. He taught me things, but he was also fucked-up." When Elaine shows me her collages, I'm immediately drawn in. Her work is meticulous and calming. She has created surreal, soothing landscapes that tease out the reality that many gardens evoke—that of an endlessly pleasant path, a space to consider and meditate without interruption. "When you look at a garden, everything organically happens. Color is naturally placed by nature. I try to emulate that in art. I don't want something to have a focal point—I want the eye to be drawn around." It's noticeable. Despite all the disproportion, there is no sense of disarray. Bushes, mansions and flowers all melt into each other. Elaine offers the audience the healing space she herself has found in both her work and gardening itself.

Elaine went through a challenging period after a separation from her then-partner in 2016. This,

Elaine's collage artwork takes you by the hand and leads you through the garden that Elaine has meticulously constructed.

coupled with what she describes as a traumatic upbringing, led her to a point where it became necessary to reorient and re-evaluate herself. She moved to the Avenues and used gardening, a longtime passion, as a therapeutic tool (on top of seeing a therapist) to help her heal. "I have spent thousands of dollars on therapy. I always say, 'Work on your shit'" Elaine says. "But art was always something for me that felt second nature, part of myself. Collaging, moving out of the Avenues, getting into a new relationship—my life is so much happier these days." She now lives with other artists, and her home space and studio have become an incredibly fertile ground from which *Rooted* has grown. "It feels really good to be in a space with other creative people," she says, "because if I want to spend eight hours in here with the door shut, my partner's not like, 'Where you at? We need to hang out.' They're in their workspace, just as deep in it."

Her last show in 2017, titled *Synesthesia*, was born from a painful experience and traded in on that pain. "This time around, I feel more grounded. It's called *Rooted* because I'm feeling more connected to myself in a stable way. Every day feels calmer." It makes sense that *Rooted* offers a kind warmth and immersive healing, focusing on what has allowed Elaine to bloom and inviting the viewer into that space, both figuratively and physically.

I am still finding words for why I need the healing that I do, but *Rooted* is an opportunity to celebrate the fact that we can heal with the kind of experience that a garden can foster—despite not always knowing exactly how we're doing it. *Rooted* will open April 20 to the public from 8-11 p.m. and is hosted by *Commonwealth Studios*. Attendees are encouraged to wear green or floral prints, and *Crybaby Bitters* will be offering several themed cocktails as well.

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Kick Back

WITH WASATCH BREWERY'S NILS IMBODEN

BY CHRIS AND SYLVIA HOLLANDS

CHRIS.HOLLANDS@PORCHDRINKING.COM SYLVIA.HOLLANDS@PORCHDRINKING.COM

Head Brewer Nils Imbolden spearheaded Wasatch's Kick-Back Series, a small-batch, highpoint treat available at the Park City Wasatch Brew Pub.

If you ever need a reason to visit Park City, Utah, *Wasatch Brewing's* Kick-Back Series might be just the ticket. "Trying to get beer-drinking people up here from Salt Lake, it seems like we're Wyoming—sometimes it's a struggle," says **Nils Imbolden**, Head Brewer at *Wasatch Brewing* and architect of the Kick-Back Series, speaking about some folks' reluctance to make the journey. He loves the place where he lives. An avid outdoorsman, he frequently takes advantage of the area. Regarding what he would recommend to do, a few top choices consistently come up. "We have some of the best skiing, mountain biking, hiking and backpacking in the world," he says. Park City has stellar outdoor recreation, free parking, free public transit, great shopping and some of the best restaurants and bars, making for what Imbolden favorably calls "the easiest pub crawl."

Spending time with Imbolden, it's clear that he's passionate about everything he's involved with, including his city, activities and—of course—the beer he brews. It's no surprise that he is doing everything he can to add value to the beer scene just a short 25 minutes up Parley's Canyon. This ambitious head brewer is changing the game for one of Utah's most iconic beer brands with his big ideas. "We've wanted to branch out and do a little more one-off stuff. We did get a little caught in the groove of being complacent," Imbolden admits. He understands the craft beer world. "With the growing beer-nerd culture, people are always looking for something new, looking for something that's exclusive," he says. This pushes him to come up with fresh ideas and resulted in the Kick-Back Series.

The Park City native and Head Brewer for Utah's oldest post-Prohibition brewery could have just sat back and churned out the same beers over and over—but that isn't how this guy works. He insisted on possessing some creative influence over future products, and one of his visions was to create a rotating set of highpoint beers, the Kick-Back Series. "There were some arguments I had to let go and some I stuck to," Imbolden says. "I think the beer speaks for itself." The project had been in the works for more than a year and a half, and it finally found the light of day this past February with the release of four new beers.

Everything about the lineup was thoroughly thought out, from the initial styles to the can



design. "It's homage to this facility. We're just bringing it back to our *Wasatch* roots," Imbolden says. The label contains more than a few nods to the past with the classic design. "With the Kick-Back Series itself, that's our original logo on the cans, and that was something I wanted to focus [on]," he says. "With this being the original facility, we're canning it here. That's the original *Wasatch* Brewery logo. Before the *Squatters*-and-*Wasatch* merge in the '90s, it was that emblem of the Wasatch Mountains and what we're surrounded by, so I really wanted to focus on that. Our graphic designer just knocked it out of the park. I came to him with a page of what I had in mind for a logo, and to see it actually come to fruition is always nice. You've got to have a decent-looking logo on the can, and that was one of my sticking points."

The Kick-Back Series isn't without a slight bit of in-vogue intrigue, as it includes the popular New England Style Double IPA. Generally known as a traditionalist who cherishes the brewing process as well as its classic roots, Imbolden nonetheless understood that throwing in a newish style like a hazy IPA was a move he needed to make: "What do people stand in line for most?" With this series, he wanted to hit all of the boxes by beginning with an Oatmeal Stout, American Craft Lager, West Coast India Pale Ale and a New England Style Double IPA. "I see what people like. You don't get people standing in line for lagers," Imbolden says.

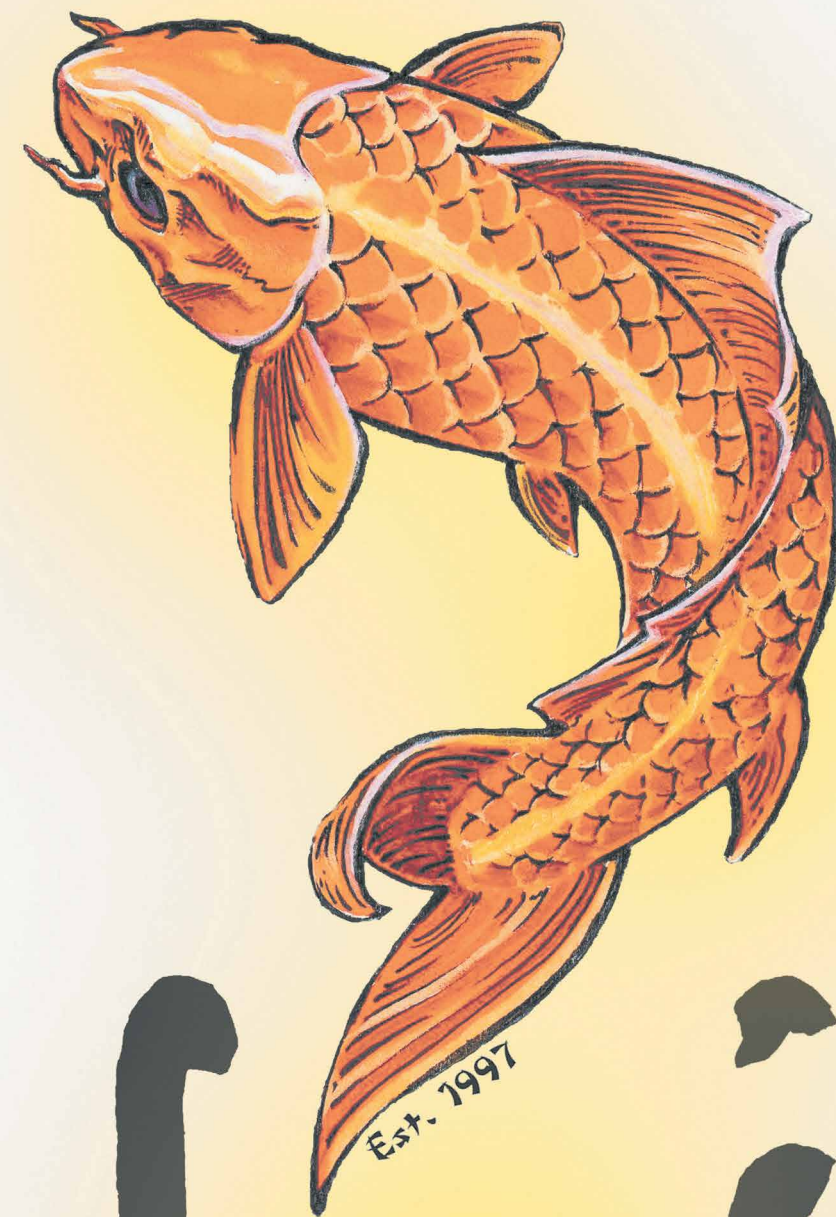
Overall, the risk seems to have paid off, as the opening run of approximately 5,000 cans

of each style has sold well. "It's good to see how well the series has been received." In the 15-barrel brew house, the Kick-Back Series is taking up approximately 20 percent of the volume. *Wasatch* is planning to have several additional styles during the year, including a dry-hopped saison, India pale lager, Oktoberfest and a schwarzbier. The hope is to have a dozen or more labels to rotate during the year.

This Park City facility has always been R&D for the company, where Imbolden test-brews collaborative recipes and dials them in. "If it sells really well, we'll take it on in our Salt Lake facility," Imbolden says. "The whole point of this series is that it is small; it's just here. Likely, none of these beers will be distributed outside of Utah. I would like to see it in liquor stores, but then that would defeat the purpose of the series."

Do as Imbolden says and use the free parking or pull up curbside. Leave your flashers on and run in to grab some beer to go at the original *Wasatch* Brewery. However, if you can't make it up the canyon, you can find *Wasatch* beer at all of the *Squatters* and *Wasatch* pubs in the valley.

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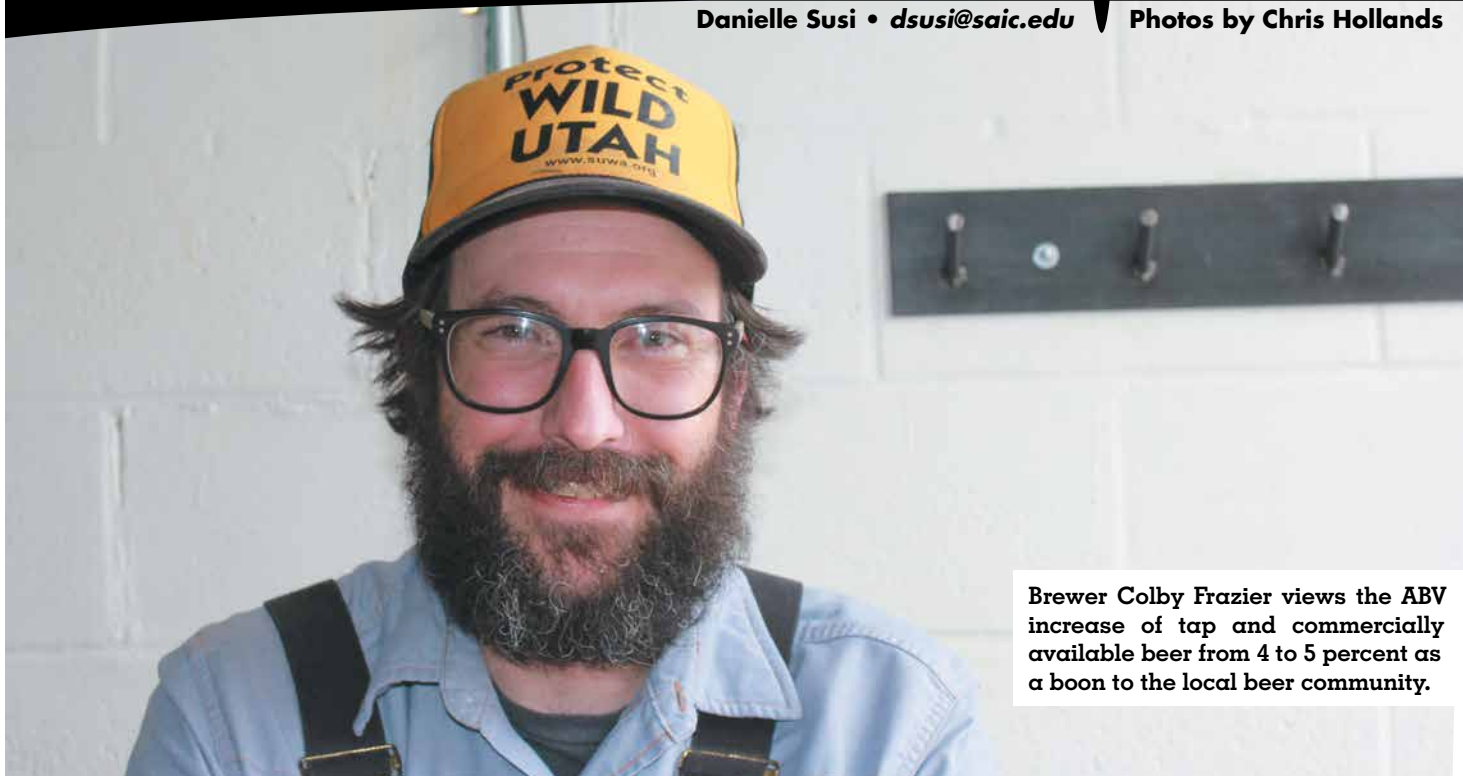
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COLBY FRAZIER ON THE BEER BATTLE

UTAH LEGISLATURE COMPROMISES TO RAISE ABV IN GROCERY STORES AND ON TAP

Danielle Susi • dsusi@saic.edu | Photos by Chris Hollands



Brewer Colby Frazier views the ABV increase of tap and commercially available beer from 4 to 5 percent as a boon to the local beer community.

Prohibition may have ended in Utah in 1933, but that hasn't stopped Utah lawmakers from continuing to introduce restrictive legislation surrounding beer and alcohol.

However, in the most recent Utah legislative session, Sen. **Jerry Stevenson** (R-Layton) introduced S.B. 132—a bill that would allow beer sold in Utah grocery stores to raise alcohol by volume (ABV) from 4 percent to 6 percent. The Senate Business and Labor Committee voted unanimously to advance the bill to the floor, where it sailed through the Senate with a 27–2 vote, and landed in the House, where it met more stiff resistance.

"It is the most progressive liquor-law change proposed or denied since Prohibition ended in the state of Utah," says Colby Frazier, Head Brewer and co-owner of *Fisher Brewing Company*, in an interview prior to end of the legislative session. "Utah will still be able to say that they have the lowest restriction on ABV in the country. That's important for the Mormons who are voting for this bill right now."

Alcohol legislation in Utah has been influenced, of course, by the state's significant Mormon population and the Church of Jesus Christ of Latter-day Saints' Word of Wisdom, which prohibits followers from consuming alcoholic beverages. Inevitably, because the majority of the state's population is Mormon, this will trickle into the legislature's actions. Many local

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brewers have expressed concern and anger over the legislature's tendency to consult the Church regarding matters of alcohol policy, citing a need for separation of church and state.

Frazier is firmly in favor of any legislation that would raise ABV of the beer available in local grocery or convenience stores. "I'm for it simply because we believe that change happens to liquor laws in Utah pretty rarely," Frazier says. "This would be a progressive step, a moderate step in the direction I've always wanted to see beer go."

Rather than put the bill to an immediate vote in the House, it failed but was then revived, with the House forming a task force to investigate whether the state really needs to raise the limit of beer sold in grocery stores.

On March 13, the second-to-last day of the legislative session, S.B. 132 passed in the House, but with some compromise. The amended bill will raise ABV levels from 4 percent to 5 percent, rather than the proposed 6 percent. The final version of the bill passed in the Senate on March 14.

"I have mixed feelings," says Frazier in a second interview after the bill was passed. "On the one hand, I'm stoked that Utah had a discussion about beer and alcohol, and the needle moved in a progressive direction. There are some problems with the bill that passed. For instance, they increased the taxes local brewers must pay

for each 31 gallons of beer they produce. This tax rose from \$12.80 per 31 gallons to \$13.10. That sucks. And I would have preferred 6 percent to 5 percent."

There is a long and arduous history of beer law in the state of Utah, of which S.B. 132 will just become part of the timeline. After Prohibition ended, several attempts to make Utah a completely dry state had failed. Since 1935, the Utah Department of Alcoholic Beverage Control (UDABC) has regulated the sale of alcohol, making it one of 17 "control states"—meaning the state has a monopoly over wholesaling or retailing. Utah is the only state that regulates not only wine and spirits, but also beer.

When the Winter Olympics came to Salt Lake City in 2002, the UDABC relaxed the enforcement of Utah's alcohol laws after an official complaint from the International Olympic Committee, which would better accommodate out-of-state and international visitors. This eventually led to a change on May 5, 2003, which benefitted wine drinkers and allowed individuals to bring home the remainder of a bottle of wine ordered at dinner, among other benefits.

Among many other alcohol-related laws, there was the 2010 legislation enacted that restored barriers, or the "Zion Curtain" between bar areas and the seating of individuals under the age of 21. In 2017, another bill was passed that allowed the removal of the Zion Curtain. 2017 was also

the year that Frazier teamed up with **Tim Dwyer**, **Tommy Fisher Riemondy** and **Steve Brown** to reestablish *A. Fisher Brewing Company*, which had once existed from 1884 to the mid–20th century.

This brings us to 2019, where, unlike Frazier, some other local brewers were opposed to S.B. 132 because they claim the bill itself is motivated, written and being put forward via lobbying efforts funded by large, out-of-state and out-of-country macro-brewing concerns, such as Anheuser-Busch, MillerCoors and Heineken.

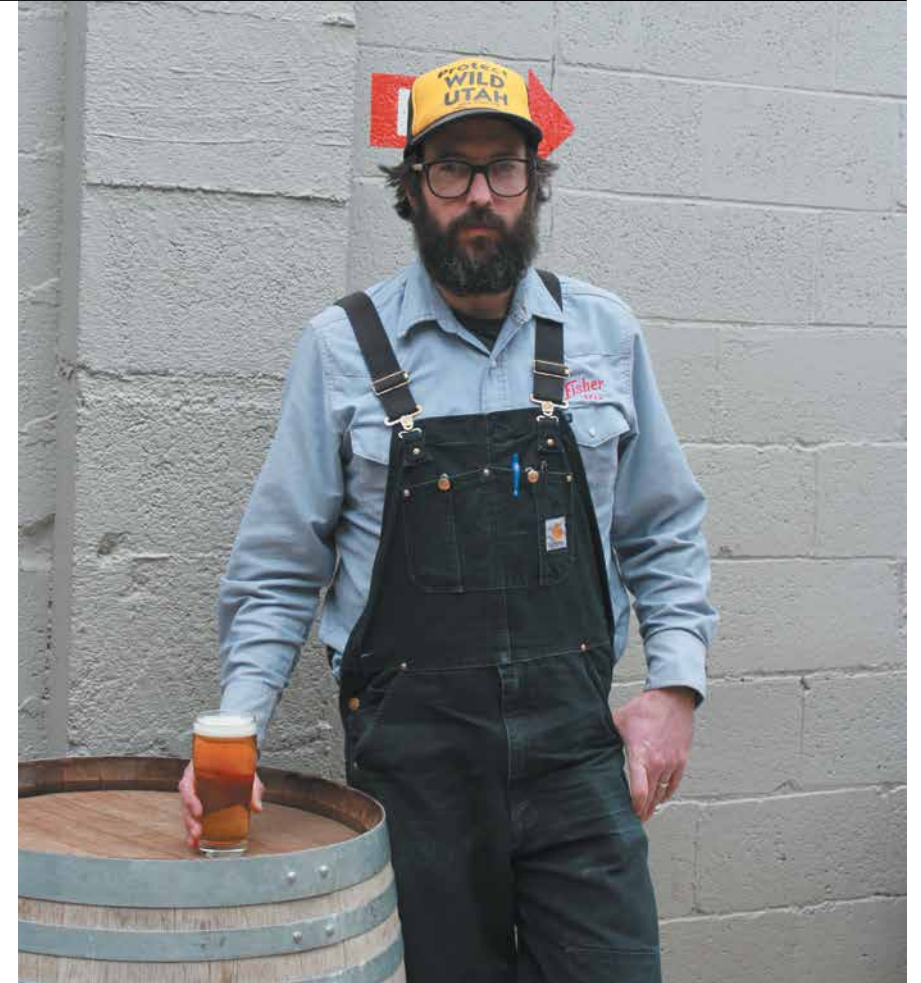
"It's important to note that this bill was not brought forward by local breweries," Frazier says. "It was paid for and sponsored by tangential beer interests: retailers and wholesalers. These folks have money, lobbyists, and they're quite smart. For instance, they knew that the legislature had no appetite to raise alcohol levels to the stars, and so they chose 6 percent, a number that would have matched the nation's newest low number put forth by Kansas. They knew that the discussion needed to be about business and consumer choice, not just alcohol. In order to get my say, I did what any concerned citizen might do: I contacted the bill's sponsor, the lobbyist and hiked my ass up that hill and told them how I felt. Sometimes, that's about all you can do."

While *Fisher* beer isn't sold in grocery stores, Frazier will now have the opportunity to create higher-point beer to be sold on tap. "The jump from 4 to 5 percent will allow me to make certain styles of beers (hoppy pale ales and porters, for instance) that have a bit more body and, perhaps, bolder flavor profiles," he says. "These changes are likely to be subtle across the board. But I believe you will see a flurry of new local beer labels clocking in near 5 percent. When the law goes into effect this November, I think the Utah beer aisle is going to look a lot different."

Among some of the concerns about raising the ABV of tap and grocery-store beer offerings is the dwindling availability of local beers as out-of-state breweries making higher-point beer filter into stores, potentially limiting some of the shelf space available to local beers. "That's something that I don't know that much about—distributing, grocery store, shelf space," says Frazier. "We don't distribute our beer. We don't package our beer on a wide scale. And the only thing that I can say to that is that there is a movement, a really favorable movement across the country, for local products. And local beer is not an exception to that. While there is a limited amount of grocery-store shelf space in the state of Utah, there is in every state. There's no doubt that there's going to be a much broader availability of national brands that we're all going to have to compete with."

Throughout the 2019 Utah legislative session, conversation among brewers sometimes became contentious—some wanting a limitless ABV, some desiring alternative lobbying origins, others hoping for no change at all as they held the reins of 4-percent beer.

Colby Frazier plans to create different, more full-bodied beer styles at *Fisher* amid the upcoming 5-percent ABV beer allowance come November.



"The future is complicated," Frazier says. "This little spat over S.B. 132 was fairly fractious. I'd like to see the local brewing and alcohol communities unite on our shared interests and continue to thrive in the Beehive State. I believe this is possible. Certainly, I hope that my daughter's daughter gets to make a beer someday with higher alcohol than 5 percent and pour it on draft at *Fisher*. Hopefully, steps continue to be taken in an onward-and-upward direction. Progress, you know?"

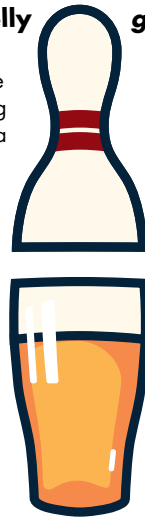
And progress seems to be the optimal concept for most Utah beer drinkers and brewers. Frazier refers to the passing of S.B. 132 as "nothing short of the most momentous change to Utah alcohol policy in nearly a century," but also believes that a perfect storm of national alcohol policy changes and major shifts in the culture and demography in the Utah legislature must occur before more of the kind of progress he wants is achieved.

"I'm quite skeptical about future legislative

opportunities to change alcohol policy in Utah," Frazier says. "There is, though, one possible exception. S.B. 132 created an alcohol task force of sorts that is going to be required to, among many other things, study the impacts of increasing the amount of alcohol in beer in Utah. Hopefully this task force arrives at this truth: Beer is not responsible for the scores of societal ills that was cast upon it during this legislative session. It should be revealed to those who dictate alcohol policy in this state, who do not drink and are hostile to alcoholic beverages, that beer has long been available in Utah. Some people drink too much; some people aren't responsible; some people let their kids drink alcohol; some kids drink alcohol, etc. And sometimes, bad things happen when people abuse alcohol. All of these things happen regardless of how much alcohol is in beer. We need to promote education and start taking care of our fellow humans. Blaming beer for suicide, domestic abuse and depression is simply a way to ignore the fact that most of us have issues. We need to deal with our issues, not blame them on beer."

BONNEVILLE BREWING + BOWLING = A PERFECT 300 AT PINS & ALES

By Rio Connelly globalricon@gmail.com



When I get invited out to an evening of bowling with friends, I've never been able to look forward to a craft beer at the lanes. For a craft beer fanatic like myself, that can be a bit frustrating, as in almost every other context or scenario, I have access to unique and amazing craft beers. Indeed, with all the new breweries opening in Utah, I'm often spoiled for choice at my favorite bars, grocery stores or even the State Liquor Stores. But during a night of tossing a 14-pound ball as hard as I can at some wooden pins in a vain attempt to get a decent score, I can't even seek relief in something better than a mass-market lager? *All Star Bowling* and *Bonneville Brewery* are seeking to change this situation with a new concept called *Pins & Ales*, a more adult-oriented bowling experience.

Bonneville Brewery was founded in 2012 when **Brad Shepherd**, Owner and proprietor of the *All Star Bowling & Entertainment* locations in Tooele and the Salt Lake Valley, purchased the building that had been *Tracks Brewing Company* in Tooele, Utah. Fast-forward to 2019, and *Bonneville's* beers like Pilot Peak Pilsner and Redline Irish Red are available in bottles in some stores, of course at their Tooele brewpub and also at all the *All Star Bowling* locations.

Being able to get craft beer at a bowling alley is a good start, but Shepherd wanted this partnership to go further. The *Pins & Ales* concept was developed to

provide a completely unique experience, unlike anything else in Utah. This starts with a separation from the rest of the diverse attractions present at the Draper and Tooele *All Star Bowling* locations. Upon entering, there is an arcade, event spaces, laser tag, an escape room and—of course—lanes upon lanes of bowling. But *Pins & Ales* is something different. Separated into a different room by a threshold where patrons get ID'd, the vibe in there is totally different; the seating is comfortable and luxurious, the house lights are dimmed—almost like a club—the music is a bit more adult, and the bar is prominent.

I ventured with a handful of friends

to visit this promised land of adult bowling on a Monday night, so it wasn't overly populated. I asked the staff about how they handle the busy weekend nights. One of the great things about *Pins & Ales* is that there is ample waiting area near the centrally located bar, including an ample patio and VIP area as well. While my comrades donned their shoes and found their weapons of choice, I checked out the drinks menu and was excited to see a wide selection of interesting cocktails, wine, spirits and the main event: craft beer from *Bonneville Brewery*. I started with Sir Malcolm's stout, a full-bodied and roasty Irish stout served on nitrogen, with notes of

chocolate and coffee. It must have been a good first choice, as I was rolling boulders in the first game. A handful of strikes and a few spares later, and I had my best score of the night (a respectable 176). I was ready for my next beer.

We ordered some tasty appetizers from the extensive house-made menu to go with the next round. The deep-fried Mac & Cheese Balls (\$7.99) came with cilantro ranch that was a perfect pairing for a cold glass of a balanced and malty Vienna Lager. The Classic Nachos (\$8.99) were a heaping pile of real ingredients, not the plastic-looking sauce and stale chips that I choke down at most bowling alleys. My friends recommend them with the refreshing Pilot Peak Pilsner. The second game saw my scores and consistency start to decline, but I wasn't distraught. It was hard to be upset while sitting on the comfortable couches with a quality beer in hand. I rounded out the third game with an acceptable score, despite having my hands a little greasy from the delicious P&A Reuben sandwich (\$10.99), with crispy marble-rye bread. I washed this down with an Antelope Amber Ale. My friends felt the same way, and we finished the night not overly concerned about how we bowled.

With a brand-new *All Star Bowling* location opening at the *Valley Fair Mall* in late 2019, the *Pins & Ales* experience will be coming to West Valley and be that much more accessible to beer and bowling enthusiasts all over the Salt Lake Valley.

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Illustration: Ricky Vigil

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SLUG GAMES PRESENTS



Words by Caroline Jackson
caroline.e.jackson@gmail.com

Meat missiles were firing on all cylinders Saturday, March 9, at the 19th Annual SLUG Games: Winter Wizardry rail jam at Brighton Resort. There's no better way to ring in the start of spring riding season than with a competition made possible by our sponsors: Arbor Snowboards, Izm, Pit Viper Sunglasses, Saga Outerwear, Graywhale Entertainment, Chaos Headwear and Brighton Resort. Find a full write-up, exclusive photo gallery and video recap on SLUGMag.com.



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13

- 1st Place Men's 17 & Under Open Snow – Isaac Harkness, lien grab off the cannon.
- MC Wizard Rad Brad pumping the crowd up during the 2019 SLUG Games at Brighton.
- Men's 17 & Under Ski – Carter Wessman, railslide on the C-rail.
- Best Trick Winner – Jeff Hopkins backside noseslide on the S rail.
- Pit Viper, Izm Apparel and Arbor Collective brought SLUG Games: Winter Wizardry spectators the goods they crave, with MC/Wizard Rad Brad keeping the stoke high.
- A Death By Salt record flies through the air as SLUG Community Development Manager John Ford tosses prizes to the kids.

Photos: @cezaryna Jessica Bundy LmSorenson.net @damn_irishman

- 2nd Place Women's Open Snow – Lexie Bryner, sending it off the mailbox.
- 1st Place Men's Open Ski – Tucker FitzSimons, tailslide on the C-rail.
- 1st Place Women's Open Ski – Isabel Parada, transfer off the cannon.
- 1st Place Women's Open Snow – Gwynnie Park with big air over the shed.
- 1st Place Men's Open Snow – Bryan Watson, 50-50.
- 3rd Place Men's Open Snow – Evan Thomas, noseslide on the C-rail.
- 3rd Place Men's 17 & Under Snow – Noah Singer, mute grab.

Photos: @cezaryna LmSorenson.net @damn_irishman



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BEER OF THE MONTH



Photo: Chris Hollands

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

Beer Name: Tripel Stamp
Brewery: Proper Brewing Co.
ABV: 9.3%
Serving Style: 22-oz. bomber

Rio Connelly and his skillful squad serve craft beer to thirsty patrons at Proper Brewing Co. His team also runs a longer-established, small-batch hot spot, *Avenues Proper Restaurant & Publick House*. Our impression is that they forego cliché brewing trends, sticking to classic styles that have stood for decades and even centuries. Connelly finds a thrill in offering a good variety, even digging up super-rare recipes or putting his own spins on a classic.

Proper Brewing Co. introduced the abbey-style ale, Tripel Stamp. This is a complex beer designed to take drinkers on a sophisticated journey while consuming the beverage. Built to embrace a delicate appearance with a high potency, Tripel Stamp is an homage to the Trappist monastery—the origin that helped the style gain its initial footing in the world. It seems that Rio and his own set of monks set out to bring the old world into the new.

Description:
 Tripel Stamp, a Belgian-style oat tripel ale, is offered in a 22-oz. bomber. (Another notable tribute is the clever label nodding to the Harry and Lloyd of *Dumb and Dumber* fame. That's undoubtedly a classic right there.) When bending back the cap, a sharp and deliberate hiss escapes as carbonation fights to knife through the air. We transferred the beverage into a tulip glass to better showcase the

distinctive characteristics of the style. The liquid pours foggy, golden-blond in color, with hundreds of racing micro-bubbles climbing to the rim. White foam crests atop but dissipates quickly. Faint scents of fermented herbal fruits, ripe banana, citrus peel and hints of spice cake coil above the glass. A mouth swirl covers the tongue with active velveteen carbonation fizz. Pleasantly mild vapors of alcohol linger momentarily. This light and crisp beer is sweet like apple honey. All of these characteristics seek to mask the alcohol, which is lurking just slightly behind the curtains. Coming in at a hefty 9.3-percent ABV, Tripel Stamp has the potential to stamp you out if you are not careful.

Overview:
 Delivering a number of beer styles, Proper Brewing Co. does an excellent job keeping things fresh. But given the fact they hold strong to such polarizing beers as the Lake Effect Gose or the popular Gruit proves that there will always be an appetite for deep-cut classic beers. Though it's a seasonal release, Tripel Stamp has also earned its way into the crowd's classic craving. "So when someone tries to tell you that you can't Tripel Stamp a double stamp, just crack one open, plug your ears, and say lalalalalalalalalalalala," says Proper Brewing Co.



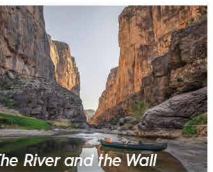
Proper understands the importance of laying down a solid foundation and taking care of their customers. Connelly is a creative brewmaster who is always looking for ways to deliver something interesting for all. Please don't get us wrong—new trends aren't completely off the table, but their ability to show a level of restraint allows the Proper name to continue expanding and strengthening the brand. Recently, Connelly and his team opened another new location, *Stratford Proper* in Sugar House, and expect to open *Craft By Proper* in downtown Sugar House later this month. This presents even more access to an array of great beer, tasty food and a friendly environment—and everyone can appreciate a gathering place where beer flows like wine.

Cheers!

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Tuesday April 16 7pm The City Library WHITE WALLS SAY NOTHING	Post-film discussion by Utah Center for Architecture.
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John Quezada - Front Pivot - SoLo, Utah



SKATE

By Randy Roberts • randy@rxrphoto.com

There are two reasons why I enjoy this photo. First, South Jordan is my all-time favorite skate park in the valley. There's something special about that crusty pool and the endless lines that make this place magical. Secondly (and more importantly), John Quezada. This guy rips so hard, from his ability to find lines that few could, to his finesse in making simple tricks into works of art. This front pivot is only a small window into what he can do.



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#HoldMyBeer!

By Mike Brown • mgb90210@gmail.com

For this year's *Beer Issue*, instead of writing or reviewing a tasty, frosty brew—which will be done a lot in this issue anyway—I decided to share a few stories of stupid shit I've done while intoxicated. I can't possibly remember them all because, well, I was wasted for all of them. The hashtag #HoldMyBeer came to mind. So here are some of my finest #HoldMyBeer moments.

In case you aren't familiar with this popular hashtag, it's basically when someone does something stupid, and the person next to them says, "Hold my beer ..." and one-ups them by doing something stupider. If you don't know what hashtags are, you are probably too old to be reading this article. But yeah, if you're on the internet and bored with all the porn, just Google the hashtag and let the hilarious memes and GIFs flow.

The first story that came to my booze-soaked brain was about 13 years ago when I was at a strip club on a weeknight with a friend. I've never had any objection to them, but strip clubs just aren't my thing. The club was pretty dead that night, so it was just me, my buddy and one other group of guys.

For whatever reason (booze), the other group of dudes started talking shit to my buddy. He had terrible dreadlocks at the time and started talking shit back. I vaguely remember the phrase, "Fuck you, cheese dick," exiting his mouth. And that's when the bouncers asked us to exit.

Since we couldn't pee before getting kicked out of the strip club, we walk behind the building and take pisses by the dumpster. And for whatever drunk reason, I start going through said dumpster. I happen to find a fresh paint roller. This is the #HoldMyBeer part—since there were only like two cars in the parking lot of the strip club, I figured one of them had to belong to the guys that tried to start shit with us.

#HoldMyBeer: "I'm going to paint that car's windows with this paint roller!" I said to my buddy. And I sure did. We proceeded to hide in the bushes and watch the reaction. Yes, I totally painted the car of the dude who started shit with us, and the reaction was priceless. Sometimes fate leaves a fresh paint roller in a dumpster for you.

Another epic #HoldMyBeer moment

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Illustration: James Bible

Sometimes being hit by a car on your bike spurs a #HoldMyBeer moment.

was when I accidentally hired a bounty hunter. I can't go into all the details for legal purposes, but it's still kind of a funny story. You're probably wondering how one accidentally hires a bounty hunter—well, here's how.

I was at a house party, drunk and being a total jackass. Me and **Sammy Harper**, the drummer of **Spell Talk**, ended up on the roof taking whiskey shots and started peeing off the roof. I don't think we hit anyone, but we were definitely being dipshits. I don't know how I didn't get beat up at the party, but I was somehow politely asked to leave, so I did.

On my bike ride home at about 3 in the morning, a car circled me. Then it swung around and hit me intentionally. Luckily, I was super drunk, so my body was limber and able to absorb the blow without any serious injuries. (This wasn't the first time I'd been hit by a car intentionally—it was a year prior when my ex-GF mowed me down, but that's another story for another day.)

I know people in this city, so I called some dudes for backup after I got hit. It was pretty clear the guys that hit me were trying to rob me, but couldn't when they saw me pop up. I wasn't able to get a

license plate, and I didn't want to call the cops, based on the experience of my previous intentional mow-down. The legal system sucks on so many levels. I got home safe, and the next night, I was talking with one of my neighbors-at-the-time about the incident.

#HoldMyBeer: The next night at like 4 in the morning, me and my neighbor were talking about what happened. I told him I had no idea who hit me or why, other than it may have been someone I peed on from the roof of the house party. He told me he knew a guy who could find them. I thought he was lying.

I tell him I think he's full of shit and he's like, "We can call the dude right now." I think I'm calling his bluff, so I'm like, "OK. It's 4 in the morning—call this dude." He pulls out his phone and makes a call. Turns out the dude exists and was an actual bounty hunter. And not one that works for the cops or any other agency.

The bounty hunter was really nice and we became friends. I don't know if I ever got my street justice, but oh well, I made a friend. Overall, the lesson I learned is that I shouldn't pee on people off of a roof while at house parties—or it could lead to accidentally hiring a bounty hunter.

The last #HoldMyBeer incident is documented in YouTube legacy forever right here: [youtube.com/watch?v=9ZVtHUu6-vg](https://www.youtube.com/watch?v=9ZVtHUu6-vg).

I almost blew myself up in my kitchen over a breakup. It's totally worth looking up. Me and **Abu** broke every dish in our kitchen and lit off Roman candles in front of a gas stove, and somehow didn't get evicted. I'll leave you with that.

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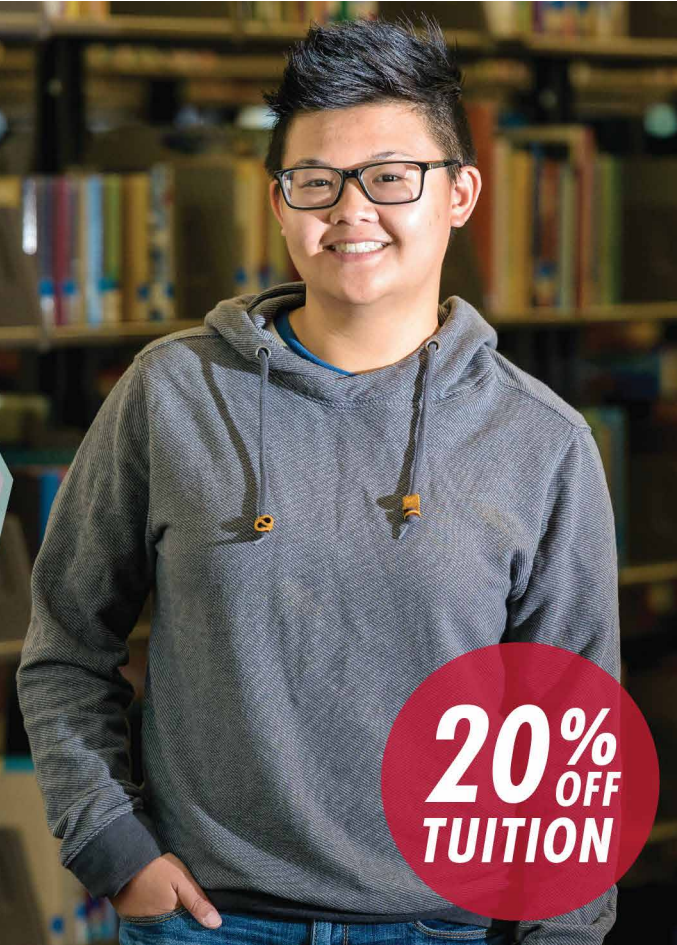


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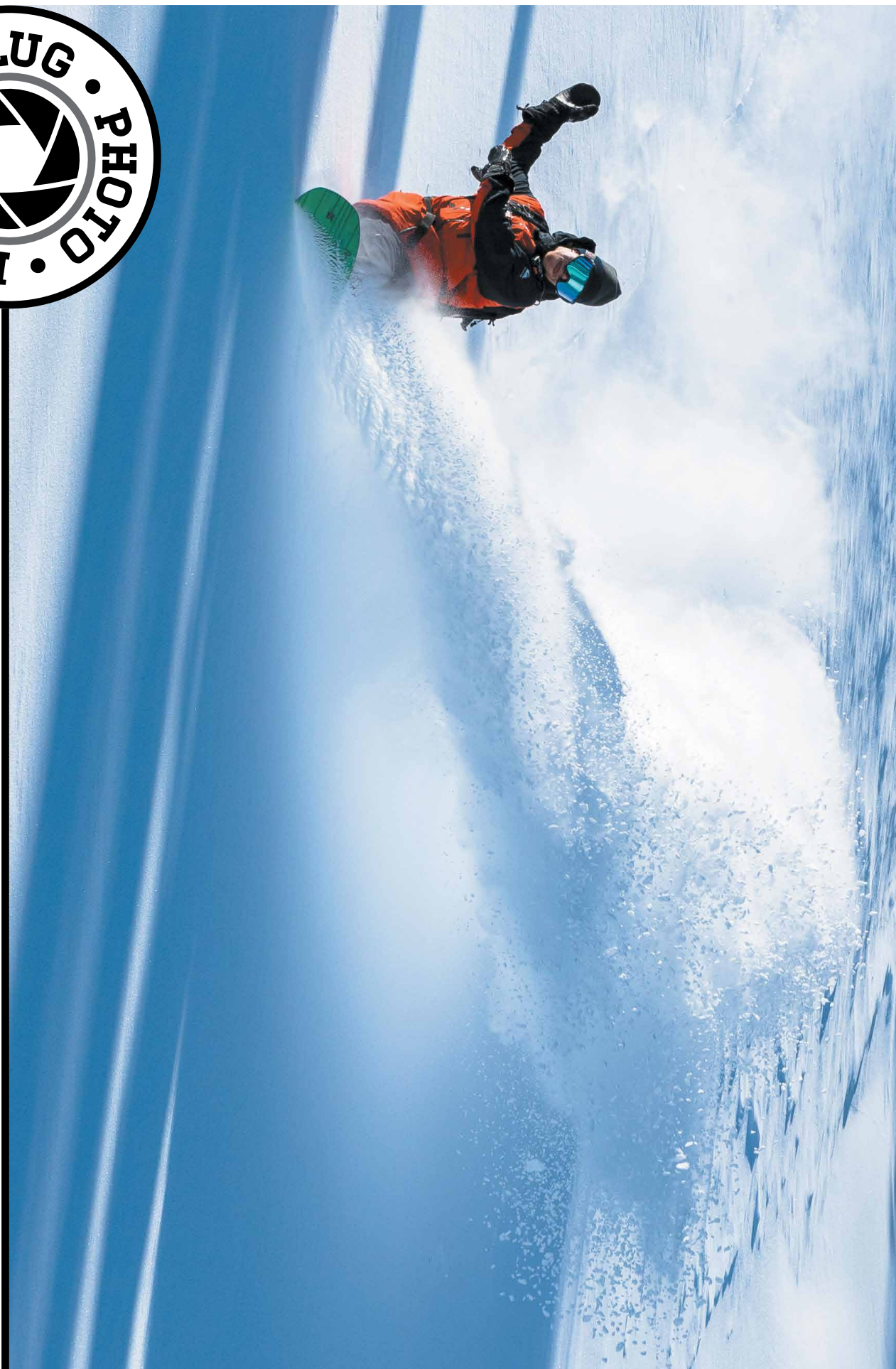


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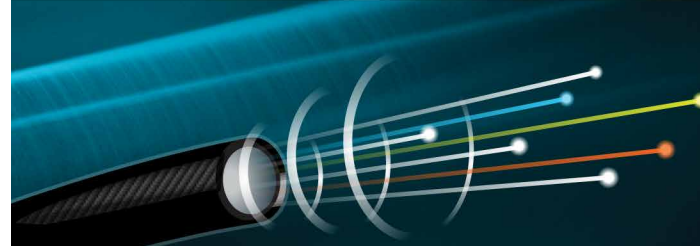


SNOW

By Jack Dawe • @wjackdawe
Griffin Siebert tests the snow quality of an early-February storm at Brighton.



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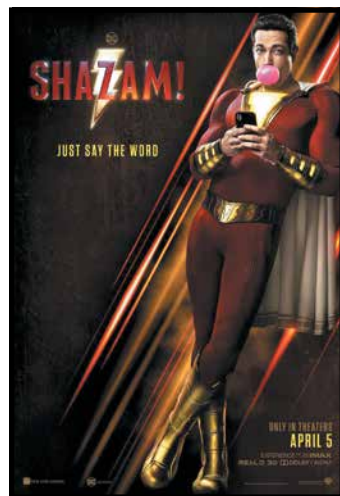
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FILM REVIEWS

Shazam!
 Director: David F. Sandberg
 Warner Bros.
 In Theaters: 04.05



We have reached a point in this world we live in where it feels as though the studios have used the majority of the A-list superheroes, so now it's time to reach further into the grab bag of heroes and heroines to see whether or not they can profit from characters that are slightly deeper cuts. In the case of 14-year-old Billy Batson (**Asher Angel**), who is given the powers of the wizard Shazam and transforms into an adult, super-powered version of himself (**Zachary Levi**), it feels like almost any character can be given the silver screen treatment with the right cast and crew at the helm.

As a foster child hellbent on finding his birth mother, Billy refuses to adhere to the rules and regulations of the government child-care program. However, when he is randomly

given magical powers that include multiple abilities, the only people he can trust are his other foster brothers and sisters, especially Freddy (**Jack Dylan Grazer**). While becoming an internet sensation with YouTube videos showcasing his superpowers and charging for selfies with strangers on the street, Philadelphia's latest spectacle attracts the attention of Dr. Thaddeus Sivana (**Mark Strong**), who has spent his entire life craving the powers of Shazam. This obsession has driven the doctor to absolute insanity, and he, along with assistance of the demons of the seven deadly sins, will stop at nothing to garner all of the magic available in this universe.

In the same mindset as *Ant-Man* and *Black Panther*, director David F. Sandberg has taken a relatively unknown character and made him engaging, enjoyable and enlightening. While some scenes contain scenarios that might be a tad too much for a younger audience, the film's message and delivery is a win for the entire family. The look and tone of the film is on par with classics such as *Big* and *The Goonies*, and be sure to keep a look out for multiple Easter eggs that reference other D.C. superheroes and nods to other cinematic influences. The warm-hearted nature of the film's core comes from Billy's positive embrace of his abilities, which is something many characters don't establish. This production is a great addition to the DCU because it steps away from the dreary and drab environment they continually push toward audiences, and actually lighten up a bit. It's a welcome feeling.

—Jimmy Martin

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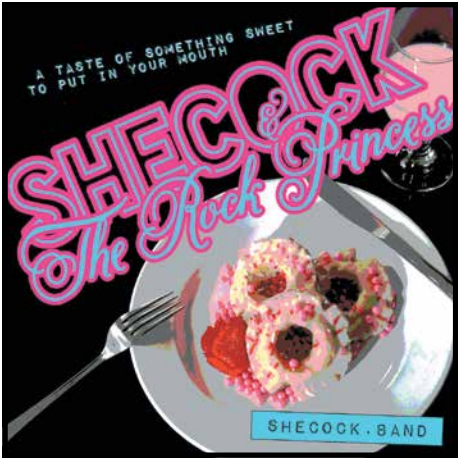
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The Epoxies + Faith No More**



"Pink is punk as fuck / Just remember that / Pink is just as punk as you want" seems to encapsulate an attitude of basking in queer glory, merging the traditionally soft and feminine with the crassness of punk rock and flipping the bird to whomever can't see past the gender binary. For songwriter, guitarist and lead singer **Sofia Scott**, aka **The Rock Princess**, "Pink is Punk" is the flagship song for Shecock and the Rock Princess. In a broad sense, the message of "Pink is Punk" is about defying any margins that society puts you into, though for Sofia, it definitely has to do with bucking gender roles and her personal experience as a trans woman. She sings, "We are the ones rattling the cage." Having previously heard this particular song live, the mastering of the album certainly brings out nuances that are more difficult to hear live. Sofia's guitar solo hearkens to the days of hair metal and the chord progressions don't always go where your ear will think they'll go, putting weight behind Shecock's cheeky, in-your-face demeanor.

"Close, But No Cigar" follows this metal-inspired sound, with drummer **Mat Benatar**'s persistent use of cymbal and heavy-as-fuck drumming, serving as the backbone for bassist **Low-End Lucy**'s bombastic lines and Sofia's growling voice. The message of "Close, But No Cigar" has more to do with an artistic endeavor, creating the feeling that perfection will always be just out of reach. While this song is the most face-melting, Shecock don't shy away from more synth sounds—"The Grey," a song that seems like it is slowly building, leads into the bonus track, "All Colors Fade," an abstract song that slowly deconstructs "Grey" with warbly sound effect.

Overall, Shecock and the Rock Princess have a good foundation built with the *Taste* EP. Sofia's lyrics are both universally appealing and deeply personal to her own story, and the band pulls only the best elements of punk and metal with a drag aesthetic. —*Ali Shimkus*

Shit Dogma

2019 EP

Street: 02.26

Self-released

**Shit Dogma = Man is the Bastard +
Discharge**

Some music is made for dingy basements, DIY venues with overflowing toilets and playing until the cops show up. Shit Dogma drive squarely in that lane with their dirty brand of D-beat hardcore. Drums, bass, vocals—that's it. I've always had a soft spot for bands with a strong bass element (whether it's the sole instrument or prominently featured). For Shit Dogma, the bass-forward, guitar-less approach really works. By stripping away guitar, there is nowhere for any of the elements to hide. **Andy Patterson**'s *Boars Nest* recording is a great choice for this crew, and you really get a sense of what each instrument is doing. Riffs and the motion of songs need to be carried by these sole two instruments, which lends an element of sitting in on a fierce jam session.

This EP also provides a refreshing political take. It may not be earth-shattering in the punk/hardcore space, but it serves such an important purpose of keeping that flame alive. When you're 16 and discovering that there is more to music than what civilians listen to, bands like Shit Dogma are so important. Sure, you can do your history and check out any number of older bands, but if you want to experience it here—and now—and vital, where do you turn? You show up at that DIY venue and check out a Shit Dogma set, that's what you do.

Additionally, something weird has been happening these days with all political discourse inevitably coming back to mainstream points and argument. Soapbox moment here: I feel that it's a direct result of our constant confirmation bias, which is much easier fed in 2019 than it was 20 years ago. Shit Dogma are here to remind us that, hey, there are viewpoints that exist wildly outside of our, ahem, dogmatic corners. This is invigorating, as underground music always needs its bomb throwers, challengers and general miscreants. —*Peter Fryer*

Substained

Vomit the Cross

Self-released

02.01

**Substained = Dark Funeral x Mayhem +
Belphegor**

You know, amid a market teeming with over-saturated and overproduced black metal trying so hard to sound innovative that it ironically backfires as redundant and boring, it's refreshing that there still is a demand for the grimy, ugly, atrocious incarnations that call back to the days of **Immortal** and **Celtic Frost**. Salt Lake's own Substained deliver such repulsiveness in their debut EP, *Vomit the Cross*. Blast beats? Check! Nearly indecipherable guttural growls? Check! Dissonant tremolo picking? Check! Lo-fi production to enforce that there is no watering down nor bloating of their raw brutality? Double check! With so much vitriol oozing out of their seams, there is no room (or need) for such frills.

The opening track "Heart of the Lamb" takes a few seconds to set the mood before the gauntlet of chaos is ushered in through **Winters'** bloodcurdling scream while the guitars and drums allude to that classic, frozen Norwegian atmosphere. After six minutes of pummeling, I get my first glimpse of Substained's ethos—they really fucking hate humankind! They depict us as no more than lambs being led to the slaughter. "Monotheistic Diatribe" is basically a fancy way of saying "Fuck your God!" And they find more than one way to slander religious oppressors, whether it's as blunt as "Homophobic, religious cunts / Claustrophobic, sheltered fucks," or lending more to the imagination with "To put belief in a heavenly afterlife / Over what is done to this world / A deathly aim to a heavenly cloud / While trampling life on Earth." Lyrically, "Want No Part" is a discernible middle finger aimed at mainstream society, and they make sure that anyone listening gets the memo—"I want no part in what you offer / I despise you and your culture!" They flirt with differing elements of the metal spectrum as the guitar dissonance, sometimes, looms closer to death metal than that of black metal, but who the hell is going to notice?

Vomit the Cross is a solid debut EP from these guys. It's got enough of the raw elements that will satisfy many a black metal fan, but also gives enough breathing room for their personality to stand out. Though the lyrics can be a little juvenile, at times, and their messages a little pedestrian, they have a lot of ideas that have the potential to flourish. Only the strongest of these ideas will be able to break through the permafrost landscape of black metal, and we shall see what comes through in their musical expedition. —*Eric U. Norris*

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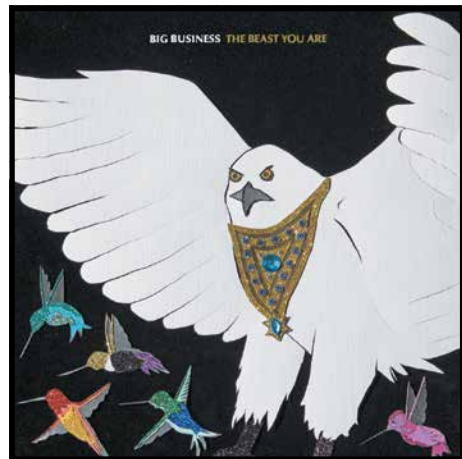
Big Business

The Beast You Are

Joyful Noise

Street: 04.12

Big Business = Torche + Eternal Elysium + Melvins



Big Business offer up hints of stoner metal, punk, psychedelic rock and post-metal in *The Beast You Are*. They decided to stick with their original duo, **Coady Willis** (drums, backup vocals), and **Jared Warren** (bass, synth bass and vocals) for their two most recent albums. Willis hails from **The Murder City Devils**, bringing his punk roots to light in Big Business, while Warren came from **Karp**, bringing a post-hard-core feel to the band.

The Beast You Are is more enjoyable to me than their previous albums. The album was recorded in *El Studio* in San Francisco. On earlier records, Big Business featured guitar (**Scott Martin** was the guitarist from 2010–14, and **Toshi Kasai** was the guitarist from 2008–12). Not having a guitarist has allowed them to focus on their original sound. The vocals in this album, as with their previous albums, focus on complementing one another. There are more tracks on *The Beast You Are* than previous albums, and the songs seem more focused on rhythm and complex beats.

The album opens with “Abdominal Snowman,” a track drenched in synth bass and heavy beats. The next song, “Heal the Weak,” maintains the same energy as the first track while focusing heavily on the drums and breaks. From there, the album rolls into an interlude, “Complacency Is Killing You,” cleansing the listening palate for the next track, “Bright Grey,” which holds true to the main sound of the album.

“Time and Heat” slows the speed of the album down, relying on heavy synth and repetitive vocals, which flows into “The Moor You Know,” an

epically dark masterpiece.

“People Behave” is laden with dancy beats, including a sprinkling of sleigh bells in the background, heard throughout the album. “El Pollo” has more of a stoner metal sound, featuring repetitive riffs, while the drums break up the steady repetition. The album breaks with another soft interlude, enveloped in happy, upbeat vocals on the track “We’ll Take the Good Package.” “Last Family” is a track reminiscent of the band **Sleep**, with a more upbeat tempo. The band does a good job breaking up the repetitive riffs by using unique drumbeats that draw the listener in. The tintinnabulation of sleigh bells and wind chimes ring in on “Under Everest,” which is laced with harmonizing vocals. The album closes on theme with “Let Them Grind,” full of saturated-in drum rolls and fills that emanate a post-metal sound.

This album kept my interest the whole way through, “The Moor You Know” being my favorite track. Big Business do a good job of throwing all sorts of different musical influences into the mix while still holding true to their unique sounds. From the sleigh bells to the interludes, this is not a normal metal band. If you’re looking something new and interesting to listen to, this band is worth checking out. (Metro: 05.23) —*Jean Carmichael*

Shana Cleveland

Night Of The Worm Moon

Hardly Art

Street: 04.05

Shana Cleveland = Alice Coltrane + Sun Ra + Octavia E. Butler

In 1970, Sun Ra and his **Intergalactic Infinity Arkestra** released its strange, mind melting jazz masterpiece *The Night Of The Purple Moon*. Forty-nine years later, Shana Cleveland takes the strangeness a step further—and weirder. *Night Of The Worm Moon* was recorded during the solar eclipse of 2018 (of course). *Worm Moon* is a sleepy cocktail of songs that kicks in at that place between wakefulness and sleep, where the subconscious takes over and shuffles everything haphazardly around. Taking a break from her brilliant surf-rock group, **La Luz**, and going off the beaten path from her other project, **The Sandcastles**, Cleveland has released a slow-rolling, hypnotic, acoustic beauty of a record. **Night Of The Worm Moon** silently explodes and blossoms out like a magical cosmic flower, arriving just in time for the Spring Equinox.

Worm Moon sports the same surfy vibe found in *La Luz*, however, it’s slowed down and seen through a thicker gauze. Cleveland expertly creates complicated fever dreams comprising vast and lonely science fiction landscapes, UFOs,

strange creatures, insects and other dimensions. Cleveland also lets in slivers of love that creep in, out and all around these hallucinatory worlds. On the last track of the record, “I’ll Never Know,” Cleveland announces what I already know: “I’m getting weirder all the time.” The album is stuffed full of Cleveland’s weirdness—it all works. Cleveland cocoons everything into a perfect, psychedelic-swirled universe. It’s a universe I never want to leave.

“Who knows where my mind goes,” Cleveland laments on the track “Don’t Let Me Sleep.” As a listener, I feel extremely lucky that her mind goes and goes. “All eyes on me / I forgot what to say / There’s nowhere to hide / Don’t let me sleep too late.” There is always a sense of wonder and menace in Cleveland’s songs—something, or someone is always lurking on the fringes of the subconscious. “I’ve always been here stuck inside the walls,” Cleveland sings on the title track, “Night Of The Worm Moon.” “I watched you sleep / You never noticed me at all / When I call for you, it won’t be fun.” The song is a sweet and spooky back-and-forth between a hidden monster and Cleveland stuck in a lonely house. Cleveland responds to her hidden pursuer: “Nothing is the loudest sound / In a house when no ones around / I get what I deserve.”

Worm Moon is a cool breeze of a record packed tight. It’s like ice cream—with each song, I feel like I have to lap it all up before it all melts away. Other songs fold out about love in other dimensions: “In Another Real,” UFOs in “Fireball” and the beautifully bizarre “Invisible When The Sun Leaves.” Cleveland also manages to sneak in two instrumental tracks with “Castle Milk” and “Solar Creep.” These songs come at the right time to give the mind a slight reprieve from Cleveland’s wonderful stories. Cleveland brought in a handful of friends to casually contribute to her vision: **Will Sprott** (multiple instruments), **Abbey Blackwell** (bass), **Olie Eshelman** (guitars) and **Kristian Gerrard** (drums).

I love this record, and I thankfully can’t get it out of my head. The great science-fiction author **Octavia E. Butler** once said, “There is nothing new under the sun, but there are new Suns.” Cleveland helps us find these new suns, and I very much enjoy Cleveland’s long strange trip. So will you. —*Russ Holsten*

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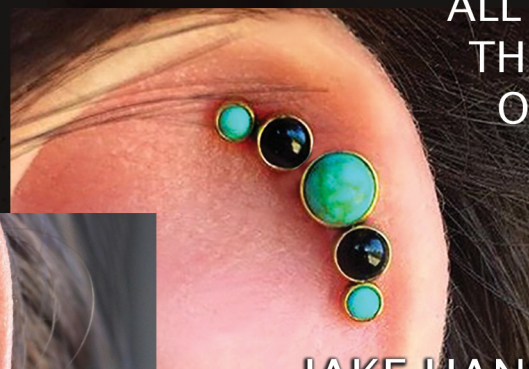
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DAILY CALENDAR

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Thursday, April 4

**CLC: Lithuanian
Decorative Eggs
– West Elm**

Logan City Limits
– *The Cache*

Simply B – *Hog Wallow*

SUSTO – *Kilby*

Spring Book Sale
– *Marriott Library*

Crucialfest Showdown
Round 8 – *Metro*

Jazz Orchestra Spring
Concert – *NCPA*

Durand Jones,
The Indications
– *State Room*

Letdown – *Loading Dock*
CVPITVLS, Filth Lords
– *Urban*

Friday, April 5

Christian Mills Band
– *ABG's*

Dion Timmer, Dubloadz
– *Complex*

You Topple Over
– *Hog Wallow*

Donovan Woods,
The Opposition – *Kilby*

Spring Book Sale
– *Marriott Library*

VaVaVoom Cabaret! Is it
Viva Yet? – *Metro*

Roger Clyne,
The Peacemakers
– *State Room*

Spiritualized – *The Depot*

Free Kittens: A Stand Up
Comedy Show – *Urban*

Dubwise – *Urban*

Saturday, April 6

SLC Punk Rock Flea
Market – *Beehive*

Lil Tracy – *Complex*

The Interrupters
– *Depot*

Hell Fire, Haunt
– *Loading Dock*

Acid Mothers Temple
– *Urban*

Sunday, April 7

Ruby Boots – *Kilby*

Leekyung Kang
– *Sugar Space*

Metatransit:
Conquer Monster,
Municipal Ballet – *Urban*

Monday, April 8

The Movielife – *Kilby*

Metatransit:
Conquer Monster,
Municipal Ballet – *Urban*

Tuesday, April 9

Holy Fawn, I Hear Sirens,
Staring – *Diabolical*

Cupidcome,
Mortigi Tempo – *Metro*

Scott Bradley's
Postmodern Jukebox
– *Depot*

Mdou Mactar – *Urban*

Wednesday, April 10

**CLC: Cake Decorating
Workshop – 3 Cups**

Mom Jeans – *Kilby*

Railroad Earth – *Depot*

RCS – *Urban*

Thursday, April 11

Optimiztiq,
Charlie Muscle, Syren,
Vinnie Cassius
– *Funk 'N Dive*

John Davis – *Hog Wallow*

The Bee, Checkmate
– *Metro*

The Proper Way – *Rye*

Front Country – *Depot*

Social Disco Club, Onra
– *Urban*

Friday, April 12

Paper Elephant, Say Hey,
Pickpocket – *ABG's*

Folk Hogan
– *Funk 'N Dive*

The Pranksters
– *Hog Wallow*

Blac Rabbit – *Kilby*

The Viva La DIVA Show
– *Metro*

Shana Cleveland – *Rye*

Salt Lake City DuoFest
– *Sugar Space*

Saturday, April 13

tyDi – *Complex*

Sex Park, Ani Christ,
Glume – *Diabolical*

A Collection of Beauties
– *Ember SLC*

The Pranksters
– *Funk 'N Dive*

Wisebird – *Hog Wallow*

Aortis – *Kamikazes*

Conan Gray – *Kilby*

Spring Bonsai Show
– *Red Butte*

Gunna – *Depot*

Save Them All Saturday
– *Gateway*

1520 Art Show – *HERC*

BERLIN – *Urban*

A Collection of Beauties
by Municipal Ballet Co.
– *Ember SLC*

Sunday, April 14

Steel Pulse – *The Depot*

The Jacob Jolliff Band
– *Urban*

A Collection of Beauties
by Municipal Ballet Co.
– *Ember SLC*

Monday, April 15

Low Cut Connie, Balto
– *State Room*

Failure, Swervedriver
– *Urban*

Tuesday, April 16

Epic Beard Men,
Sage Francis, B. Dolan,
Vockah Redu – *Metro*

Kathleen Cahill – *SLAC*

Villa Theatre Co.
– *State Room*

Andy Black – *The Depot*

Journey to the Wasatch
– *Trolley Square*

Health – *Urban*

Wednesday, April 17

**CLC Workshop:
Empanadas
– Argentina's Best
Empanadas**

Christopher Cross
– *Complex*

Ask an Advocate
– *Gore Auditorium*

Michelle Moonshine
– *Hog Wallow*

Anomalie – *Kilby*

Buke and Gase,
Like A Villain – *Metro*

Old Sea Brigade
– *Urban*

Thursday, April 18

**SLUG Localized:
Earthworm & Clësh,
Malev Da Shinobi,
Heather Grey – Urban**

Municipal Ballet Co. presents *A Collection of Beauties* hosted
by *Ember SLC* on Saturday, April 13.





The Bunny Hop is celebrating its ninth year on April 21st at Garage on Beck. Photo: @clancycoop

Drake Bell – Complex
Morgan Snow
– Hog Wallow
Cherry Pools – Kilby
Blutech – Metro

Friday, April 19

Breezeway, RCS – ABG's
ALICE – Beehive
Mark Battles – Complex
The Nods, Corner Case,
Odd Equals – Diabolical
Salduro – Funk 'N Dive
Stonefed – Hog Wallow
Larusso – Kilby
Pixie & The Partygrass
Boys – Depot
A Trigger Within, Dawnlit
– Loading Dock
Foreign Figures – Urban

Saturday, April 20

Breezeway RCS – ABG's
Dead Zephyrs,
Mojave Jive – Big Willie's
Front Row Film Roast
of *Harry Potter and the
Sorcerer's Stone*
– Brewvies
Death Angel – Complex
Dearth, Ghost Aquarium,
White Clouds
– Funk 'N Dive
Stonefed – Hog Wallow
John Vanderslice – Kilby

Jinkx Monsoon – Metro
Salt Baked City 420
Festival – Loading Dock
Haley Reinhart – Urban
Weber State University
Jewelry Exhibition
– the local artisan
collective

Sunday, April 21

9th Annual Bunny Hop
– Garage
Lee DeWyze – Kilby
Psycroptic,
Cannabis Corpse,
Gorod, Micawber,
Dezecration – Metro

Monday, April 22

Open Blues and More
Jam – Hog Wallow
Shecock & Darklord's
Easter's Damnation
– Urban

Tuesday, April 23

Like Moths To Flames,
Dayseeker, Limbs, Hylian
– Complex
Ages and Ages – Kilby
The Wailers, Tribe of I
– Metro
lovelytheband – Depot
Murs – Urban

Wednesday, April 24

SOMO – Complex
Andrew Wiscombe
– Hog Wallow
Forever Came Calling
– Kilby
Com Truise, Jack Grace,
ginla – Metro
INTEGRITY – Urban

Thursday, April 25

**CLC: Chainmaille
Jewelry Workshop
– Gallivan**

Movements – Complex
Disney's Aladdin – Eccles
Christian Mills
– Hog Wallow
Violator, Glume,
Ani Christ – Metro
Mountain Country – Rye
Green River Blues
– Urban

Friday, April 26

Hellbound Glory – ABG's
The Midnight – Complex
DMX – Complex
SWS Electronic Open
Mic – Diabolical
Disney's Aladdin – Eccles
Hot House West
– Funk 'N Dive
Michelle Moonshine &
Co. – Hog Wallow

Lady Lamb – Kilby
Riding Gravity
– Liquid Joes
The Utah Burlypicks 2019
– Metro
SILENT DANCER by
Kathleen Cahill – SLAC
Songs 4 Survivors
– Sugar Space
Enterprise Earth,
Lorna Shore,
Bodysnatcher,
Within Destruction
– Loading Dock
Matthew Dear – Urban

Saturday, April 27

Hellbound Glory – ABG's
Magda-Vega, Retoxicants
– Big Willie's
SWMRS – Complex
The Terry Burden Project,
Keyvin VanDyke
– Funk 'N Dive
Pixie & The Partygrass
Boys – Hog Wallow
Howling Giant – Kilby
Riding Gravity
– Liquid Joes
Youth Art and Activism
Award Celebration
– Promise Room
The Cactus Blossoms,
Jack Klatt – State Room
3rd eye prophecy
– Loading Dock
Celebrate Independent
Bookstore Day! – Weller

Sunday, April 28

Twiztid – Complex
Disney's Aladdin – Eccles
IAMX – Metro
Beer, Blues & Brats
Benefit Party – The
Garten
Thank You Scientist
– Urban

Monday, April 29

Lil Pump & Lil Skies
– Complex
TURNOVER,
Turnstile Reptaliens
– Complex
Open Blues and More
Jam – Hog Wallow

Tuesday, April 30

Alec Benjamin – Complex
Funk n' University Lecture
Series – Funk 'N Dive
Brent Cowles – Kilby
Advanced Creative
Writing: Creating
Realistic Characters
– SLCC CWC
Vouna, Tomb of Belial,
The Stillborn King,
Heretic Temple
– Loading Dock
Ben Kweller – Urban

Wednesday, May 1

Leekyung Kang
– Sugar Space

Thursday, May 2

Taking Back Sunday
– Complex
2019 Spy Hop Annual
Benefit – Rose Wagner

Friday, May 3

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Taking Back Sunday
– Complex
Slushii – Complex
Silent Dancer – SLAC
Opening Artist Reception
for Leekyung Kang
– Sugar Space



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AGAINST THE CURRENT

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SWMRS

04.27.19 // THE COMPLEX

THE 1975

PALE WAVES, NO ROME

04.29.19 // UCCU CENTER

SALES

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THIS WILD LIFE

SLEEP ON IT, CROOKED TEETH

05.02.19 // IN THE VENUE

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THE VIVA LA DIVA SHOW

04.14.19 //

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SAGE FRANCIS & B.DOLAN

04.16.19 // MERCY UNION

BUKE AND GASE

04.17.19 // LIKE A VILLAIN

BLUETECH

04.18.19 // BRODYISM, HANDZ

VISIGOTH

04.19.19 // ENDLESS STRUGGLE

JINX MONSOON

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ROSEGARDEN FUNERAL

PARTY

04.25.19 // JACK GRACE

UTAH BURLYPICKS 2019

04.26.19 // JACK GRACE

21+

THEURBANLOUNGESLC.COM 21+

PICK POCKET

04.01.19 // THE BOYS RANCH

BIG BITE

04.02.19 // GAMMA WORLD

HOP ALONG

04.03.19 // SUMER CANNIBALS

CVPITVLS

04.04.19 // YAOTI MICTLAN

FREE KITTENS

04.05.19 // STAND UP COMEDY

DUBWISE

04.05.19 // 9PM

ACID MOTHERS TEMPLE

04.06.19 // YAMANTAKA

CARTER WINTER

04.07.19 // TIMMY THE TEETH

MMEND

04.08.19 // BROTHER,

MDOU MOCTAR

04.09.19 // CROOK & THE BLUFF

RCS

04.10.19 // SHITTY SHITTY BAND BAND

SOCIAL DISCO CLUB

ONRA (FRANCE)

04.11.19 // DEVIN MORRISON

BERLIN W/

LUSINE

04.13.19 // FLASH & FLARE

THE JACOB JOLLIFF BAND

04.14.19 // MICHELLE MOONSHINE

FAILURE X

SWERVEDRIVER

04.15.19 // NO WIN

HEALTH

04.16.19 // YOUTH CODE

OLD SEA BRIGADE

04.17.19 // A SEATED EVENT

SLUG LOCALIZED

04.18.19 // EARTHWORM

FOREIGN FIGURES

04.19.19 // DYLAN GARDNER

HALEY REINHART

04.20.19 // 6PM

THE 4:20 PARTY

MATTY MO, FLASH & FLARE, DOLPH

04.20.19 // 9:30PM

SHECOCK

& DARKLORD'S EASTER DAMNATION

04.22.19 //

MURS

04.23.19 // LOCKSMITH

INTEGRITY

04.24.19 // FUNERAL CHIC

GREEN RIVER BLUES

04.25.19 // CROOK & THE BLUFF

MATTHEW DEAR

04.26.19 // LE VOIR

RITUAL 4 YEAR PARTY

04.27.19 // YOUNGSTA

THANK YOU SCIENTIST

04.28.19 // KINDO

BEN KWELLER

04.30.19 // MAINMAN

TERROR JR

05.01.19 //

KILBYCOURT.COM ALL AGES

TELEKINESIS

04.01.19 // SONTALK

AYLA NERO

04.02.19 // ELIJAH RAY

WICCA PHASE

SPRINGS ETERNAL

04.03.19 // HORSE HEAD

SUSTO

04.04.19 // FRANCES CONE

DONOVAN WOODS

& THE OPPOSITION

04.05.19 // ELISE DAVIS

MARINA MARQUEZA

04.06.19 // IDAN JENE

RUBY BOOTS

04.07.19 //

THE MOVIELIFE

04.08.19 // TRAVIS SHETTEL

KASADOOM

04.09.19 // 90S TELEVISION

MOM JEANS

04.10.19 // MOVER SHAKER

BLAC RABBIT

04.12.19 // ADULT PROM

CONAN GRAY

04.13.19 // GIRL IN RED

ANOMALIE

04.17.19 // ROBERTO ARAUJO

CHERRY POOLS

04.18.19 // TILLIE

LARUSSO

04.19.19 // LUNA LUNA

JOHN VANDERSLICE

04.20.19 // MEERNA

LEE DEWYZE

04.21.19 //

THE AGONY SCENE

04.22.19 // OH, SLEEPER

AGES AND AGES

04.23.19 // THE HARMLEIGH

FOREVER CAME

CALLING

04.24.19 // CHASE HUGLIN

LADY LAMB

04.26.19 // RENATA ZEIGUER

HOWLING GIANT

04.27.19 //

BRENT COWLES

04.30.19 //

HOT MULLIGAN

05.01.19 //

OSATIA

05.02.19 // AWAY AT LAKESIDE

MONOLORD

05.03.19 // DITCH & THE DELTA

LOLO ZOUAI

05.07.19 // JEAN DEALUX

OMAR APOLI

05.14.19 // MK.GEE

HELLOGOODBYE

05.15.19 // HALA

FLAURAL

05.17.19 //

ALLMAN BROWN

05.18.19 // AISHA BADRU

VISIT OUR WEBSITES FOR ADDITIONAL SHOW INFO

CRAFT

BY PROPER



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36 taps - 80+ bottles & cans

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APRIL 19 & 20
SPRING 2019



MEET

ALICE
COOPER

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USE PROMO CODE: **SLUG** TO SAVE BIG!