

LISTINGS! MAPLE SHACKS AND OTHER SUGAR SPOTS • P. 30

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FARM LIFE

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GARDEN WITH LUKE AND
CARISSA MALLET



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DEFINING THE FLAVOR OF MAINE'S CULTURE



LIKE A LOT OF PEOPLE, I MISS TRAVELING. IN A PREVIOUS LIFE, NOT ALL THAT LONG AGO, MY BUSINESS JOURNALISM BROUGHT ME TO A LOT OF AMAZING PLACES. I STILL HAVE AFRICA AND AUSTRALIA ON MY LIST OF PLACES TO VISIT, BUT I'VE OTHERWISE BEEN JUST ABOUT EVERYWHERE FOR AT LEAST A FEW DAYS.

And in just about every one of those places, they have some kind of culture that revolves around getting a hard buzz on. Luckily, this suits me.

Just like I'm continually baffled by seeing American tourists searching for Starbucks and McDonald's when putzing around Europe, I consider it an amazingly missed opportunity if you find yourself outside of the United States and drinking American beer.

What are you thinking?

One of the best ways to experience foreign cultures is with their booze. In Italy, part of lingering over your meal for hours is making sure you finish it with an ice-cold sipping-shot of limoncello, a perfect little sweet palate-cleanser to get you ready to go out on the town. In Peru, if you don't have yourself a pisco sour out on a rough-stone patio as the sun is setting, you are missing out on one of life's great pleasures — and likely a hell of an argument. And in London, on the first warm day of the spring, you're going to find every single office worker bailing out of work by 4 p.m. so they can stand outside their favorite pub with a warm pint completely free of carbonation — right before they go back to work and slave away until 9 p.m.

Working with a buzz on is hardly frowned upon in England.

Maybe my favorite culture of booze is Japan's businessman (and, yeah, it's usually men) culture of beer-drinking with potential business partners. One of the things the Japanese pride themselves on is their generosity. It is a great thing to be of the highest status in the room and have the ability to buy rounds for everyone. Then, it is an even greater thing to be someone of lesser status in the group who is allowed to

buy a round next. What shame there would be if a guest were to have to buy a round — that is simply not allowed.

And I learned the hard way that the best compliment you can pay to a Japanese businessman of the old school is to leave your beer completely full. You've had enough! You couldn't possibly partake any more of your host's generosity! It's impossible!

Of course, as an American, I thought the honorable thing to do was to drink the beer down, showing how much I appreciated the generosity. I wouldn't dream of letting it go to waste!

And so I found myself absolutely and completely slobbered, discovering my hotel room that night by some kind of divine intervention. I certainly didn't remember opening the door. But boy were those sales guys impressed the next day when I showed up for the conference.

”

Working with a buzz on is hardly frowned upon in England.

In Maine, we are developing a world-class culture of drinking and good times that emphasizes the outdoors and the rewards for a good, hard day's work, and the value of friends and family. We hike mountains and then find a pint at the local brewery, likely with a couple of generations of uncles and nieces in the mix. We finish up a project at the office and then burn one down before heading home for the night. We save up that last tall-boy of the four-pack to reward ourselves for hitting our mileage goal this week. We plan adventures and celebrate when we get to the top.

After more than a year of never going anywhere else, I realize more and more than I wouldn't have it any other way.



WORDS / **SAM PFEIFLIE**
EDITOR-IN-CHIEF



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SHIPYARD, SEA DOG LAUNCH THC ‘ELIXIRS’

If you’re reading this magazine, there’s a good chance you like both beer and cannabis. If so, long-time Maine breweries Shipyard Brewing and Sea Dog Brewing have got new products just for you: In March, the companies launched Pumpkinhead and Blue Paw THC Elixirs, respectively, taking the flavors of some of their most popular seasonals and infusing them with THC.

The beer-like drinks will be the first THC-infused beverages available in the adult-use marketplace.

They’re “beer-like” because while they do have THC, they don’t have alcohol in them, despite being steeped with grains and hops and having a beer-like appearance. At the moment, Maine’s laws don’t allow the mixing of alcohol and THC in the same product. They are, however, designed to “work” like beer, with a relatively short time from consumption to the impact of the THC on your system and a quicker recovery time than many edibles provide.

Both companies are working with Novel Beverage, a new company in Scarborough, Maine, that provides the THC and other raw ingredients for the beverage you’d like to manufacture, and does all the bottling for you. Shipyard and Sea Dog essentially worked with Novel to take their well-known tastes and replicate them — sort of — with a THC beverage.

While the medical market already has all manner of sodas, fruit juices, even cold brews (very popular), this is the first beverage of any kind being sold in the adult-use recreational marketplace. Look for Novel and other suppliers to soon be bringing other beverages, including seltzers, in relatively short order, should these prove as popular as they are in the medical marketplace.



BANGOR GETS SECOND REC RETAIL OUTLET: BROTHERS

Joining Firestorm, the city of Bangor now has a second adult-use retail operation with the opening on February 6 of Brothers Cannabis, owned and operated by actual brothers Greg and Matt Hawes.

The spacious, brand-new storefront features wood flooring and counter space, along with calming pale-blue walls and an assortment of glass cases with cannabis products and various paraphernalia. Out of the gate, they’re featuring their own flower — at least five strains, from Peanut Butter Breath to Gelato Cake — along with a selection of pre-rolls from Room 5. For concentrates, they had a number of vape cart options from Full Bloom and Jar, plus some batter and live resin from Jar and a bunch of edible options from Full Bloom.

As things get off the ground, they’re offering 10% discounts to active and retired military, as well as students (over 21, of course).



THIS JUST IN / WORDS / SAM PFEIFLE

CASCO BAY HEMP NAMED SMALL BIZ OF THE YEAR



Eben Sumner, CEO of Casco Bay Hemp, got an interesting surprise in the mail in January: A letter from Senator Susan Collins congratulating him on his selection as Small Business of the Year by the Biddeford-Saco Chamber of Commerce.

“I actually got that letter before the Chamber even told me,” Sumner laughs.

Considering hemp was illegal at the federal level for roughly 50 years, until the Farm Act of 2018, congratulations from a U.S. Senator is quite the turnaround.

“Your work in Maine as well as across the country and internationally has helped to build the Maine CBD industry,” Senator Collins writes. “I am pleased to join your family, friends, and colleagues in recognizing this wonderful honor.”

In bestowing the honor on Casco Bay Hemp, which produces everything from tinctures to topical patches to CBD pet supplements, the Biddeford-Saco Chamber praised their fundraising efforts for local non-profits along with their “outstanding customer service” and wide-ranging produce line “that is improving the lives of many people.”

CLONIFY TO TOUCH DOWN IN WINDHAM



Have a medical card? Interested in putting some of your own plants in the ground so you can truly say you’re growing your own medicine? Then you’ll want to take advantage of a rare opportunity coming to Windham this May.

Clonify, the largest creator of cannabis clones and seeds for the public in Maine, is holding a “special clone drop event” at Sticky Bud Farms, one of the many dispensaries on Roosevelt Trail. While seeds are nice, starting your plants as clones essentially ensures that your plants will be female, come from healthy genetic stock, and will perform well as long as you apply the proper care and feeding.

Just like the Farmers’ Market in Deering Oaks, you’ll find 6-, 12-, and 24-packs of seedlings, even “teen-sized” plants that will be ready to transfer right into your backyard garden or five-gallon buckets (or larger) out on the back deck. They promise more than 1,000 clones, in total, and they say the drop will be “geared toward outdoor growers,” so they’ll bring strains that are genetically predisposed to outdoor growing.

Interested? Head over to www.Clonify.com and let them know you’re coming to make sure you don’t get left out.

210 BEERS DOWN, 10 TO GO



NOT LONG AGO, AT THE BOTTOM OF A PURSE, I FOUND A FADED, CRUMPLED RECEIPT.

**THREE BEERS PURCHASED.
NOVARE RES BIER CAFE.
MARCH 11, 2020.**

That afternoon, roughly a year ago now, I pulled up a barstool at Novare Res Bier Cafe and asked for my list. A few minutes later, a well-worn piece of orange cardstock appeared with my drink order.

The list marked the progress I'd made towards joining The Uprising, an exclusive club for those who have put themselves through a prescribed beer education that features 220 beers traversing all the major beer styles. Unlike other "mug clubs," you can't buy your way in, and you can't drink the same beer over and over. The Uprising list is designed to take you outside of your comfort zone and make you a better beer drinker by exposing you to the entire beer-flavor spectrum — from sours to doppelbocks to rauchbier.

The reward for completing this boozy quest is a personally-engraved chalice that lives in a locked grotto, entitling you to chalice-sized pours whenever you order beer going forward. Chalice-holders bond at an annual gathering, and there are fewer than 300 who have finished so far.

I'd been tackling this quest slowly — exceptionally slowly, in fact — not for lack of enthusiasm for the beer education, but because I wasn't overly eager to reap the reward. I'm a fan of smaller pours, generally speaking. But I'd been chipping away slowly and steadily over time: At the time, I had about forty beers remaining on the list and thought I'd be able to knock the list off by summertime if I crossed off a few after work each week.

No one knew, then, of course, that nothing was going to go as planned. I didn't know that night would be the final normal evening I'd experience for months, that the following Monday I'd start working from home, away from Portland itself. It's still strange to think that it was the last time I'd go into a public place unmasked, and sit at tables with strang-

ers and whichever friends wandered in, conversing loudly and sharing everyone's air.

Over the months that followed, I made pick-up orders of growlers and bottles from Novare, complete with a piece of local cheese to make the to-go beer stay on the correct side of the rapidly adapting laws and protocols. In summer and fall, I'd occasionally trade the pick-up routine for a distanced seat on the patio, waving at people I knew across the deck as we squint-smiled to try and convey happiness covered by our masks.

”

I pulled up a barstool at Novare Res Bier Cafe and asked for my list.

Last night, I returned to Novare Res, and sat inside for the first time in nearly a year. What was once an open beer hall, styled after Germany and Belgium, has been subdivided, with each isolated table containing its own air purifier. Servers don't enter these faux booths, but rather drop your drinks at a barrel at the entrance to minimize their contact.

Even with all the strangeness, though, some things remain the same. My orange-cardstock list is still smooth from years of handling and pouring over. The servers are still eager to tell me what I shouldn't miss on tap, and you can still hear laughter from other patrons (though blurred and muffled through plastic dividers). While I still can't strike up conversations with strangers, and I can't rotate my way through groups of friends and acquaintances, it's getting easier to envision that in the future.

As I prepared to leave, I made a final count of the empty spaces on my list. After take out, patio beers and this indoor jaunt, I'm down to fewer than 10 beers remaining. I might be able to knock that off by summer, I think, as I put my mask back on, shove my receipt in my pocket, and head back out into the cold.



WORDS / **BEER BABE**
CONTRIBUTING WRITER



MAINE CANNABIS ADVENTURES



COMING SUMMER 2021



FIRST THINGS FIRST

WORDS / SAM PFEIFLE

Pilot Lites introduces you to bad TV and great weed

“It was the day after Thanksgiving,” recalls Riley Hart. “We were watching TV and smoking weed in Kelsea’s bed, and she said, ‘Wouldn’t it be great if weed was a tax write-off?’”

A serial podcaster, it wasn’t long before Kelsea Dunham had cooked up the conceit. They’d smoke a bunch of weed, eat a bunch of snacks, and each episode they’d watch the very first episode of some TV show and cackle about it.

They’d call it Pilot Lites.

Two years, more than 100 episodes, and 10,000 listeners later, it turns out that sometimes the simplest of ideas work out pretty well.

And that really is all there is to it. But there’s just so much to explore inside that simple little idea. So many bad TV show pilots (really, even good shows usually start out a little rough). So many snacks to make (“It’s 9 a.m. and I’m rendering fat” is just a normal thing for Dunham to say). So much cannabis to consume (at one point, a guest ashes in their poutine).

“We’ve tortured ourselves for sure,” Hart laughs. “But then we get to share something we’re passionate about and that we love and just talk about what weed has done for us as people and patients and what Maine has to offer that is so special. That’s always been an undercurrent of it, too, just showcasing the talent that Maine has to offer.”

It’s more than that, though. There’s a piece of it that’s pretty radical.

Cannabis culture has been undeniably male-centered, for normal American patriarchy reasons, but also for reasons tied up in the history of reefer madness and drummed up fears that Black men and Mexicans were going to get hopped up on reefer and steel the fine white women of suburbia for their nefarious purposes.

That, plus D.A.R.E., somehow created the cultural trope of the long-haired stoner and his practical girlfriend who keeps him out of trouble. Shaggy, meet Velma.

“Part of what we’re doing is normalizing the concept of hanging out with your friends and smoking pot,” Dunham says, “for queers and women and all these marginalized groups who aren’t in cannabis culture. ... We have wine-mom culture and that can be very toxic because it encourages alcoholism, but cannabis is a far gentler drug. Especially when you wake up the next morning with your three-year-old. I remember I just needed to have some fun as a mom, and I was drinking more and more, but then with cannabis, I became a better mom.”

”

It’s just so normal to talk about going out to the breweries. It should be just as normal to talk about going out to the dispensaries.

And it’s not just moms who are sort of absent from the cannabis conversation. So, too, does the white collar class seem to be missing — at least openly.

“I was working hospitality management,” says Hart, “wearing the blazer, a preppy profession, and I’d just be dropping cannabis into conversation as a destigmatization, and Maine is really embracing that. I hope it catches up with the micro-breweries. It’s just so normal to talk about going out to the breweries. It should be just as normal to talk about going out to the dispensaries.”

Pilot Lites is also a way to shine a light on diverse caregivers who might not have very many outlets for making themselves known, “especially with all the social media shadow banning,”

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FEATURE : THE MEDIA

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Hart says. "It makes it really hard for caregivers to market themselves. It's designed to dampen that."

So, there are plenty of guests and sponsors to laugh along with, everyone from musicians to the Superhero Lady Arm-wrestlers of Portland (SLAP), and one of the show's best aspects is the curiosity and love of discovery that Dunham and Hart bring to the broadcast. If you dive in from the beginning, you'll discover so much about the intricacies of cannabis right along with them.

For example, "there's a pretty intense learning curve for concentrates," Dunham says. "But once you hit your sweet spot, they can be very lovely."

"I'm psyched about the fact I can find CBD dabs or concentrates now," Hart agrees. "CBD works really well for me, and even though it doesn't really work for Kelsea, being able to have more opportunity to appreciate it and talk about it on the podcast has been great."

"We've learned a crazy amount," Dunham agrees. "We were part of the flower-judging team for the High 95 Cup and the fact that we could talk about the flavors, it meant a lot to me, even though it was crazy pretentious..."

"I felt like a sommelier," Hart laughs.

Ultimately, that's where their true talent lies. It's not in the podcast's cohesiveness or tight scripting — it's often kinda hard to follow along with the show; sometimes Dunham is just sort of saying, "yeah, yeah, yeah," and you have no idea what's going on — but rather in the easy way you enter their circle. They are unfailingly kind, even when they are ripping some nonsense on some terrible show, and their tastes are eclectic and far-reaching. You are just as likely to hear Public Enemy's "Terrortwist" as some 8-bit video game music. There are no rules.

"There's a focus on craft," Dunham says, "an appreciation of art and literature and food and weed and beer in this state that's just off the charts, and that's who we are as well, and what we're trying to meld into this weird podcast where we hang out with our friends and watch TV."

And, yeah, it's just as good as that sounds.

bw WORDS / **SAM PFEIFLIE**
EDITOR-IN-CHIEF

PILOT LITES
WITH KELSEA DUNHAM AND RILEY HART
AVAILABLE AT WWW.PILOTLITES.COM AND
ON MAJOR PODCAST PLATFORMS.



PODCASTS WITH A MAINE CANNABIS FLAIR

Maine Potcast Having just hit 40 episodes, this weekly 'cast has been going strong since their launch on basically the day before the big covid shutdown. If you're looking for highly knowledgeable, dialed-in discussions with Maine's growers, this is your spot, as each week generally focuses on a new dispensary or manufacturer. (Available at www.MainePotcast.com and most other outlets, though we couldn't find on Spotify.)

Maine Cannabis Podcast One of the very newest cannabis podcasts in Maine, this straightforwardly named pod is hosted by the mother-daughter team of Merideth Albert and AnnMarie Fredericks, both of whom are RNs and who are co-owners of the Vetted Cannabis dispensary in Sanford. This is a pretty straightforward chat-cast about the benefits of medical cannabis, especially for veterans, as both nurses have a history with the Veteran's Administration health care system. (Available on major podcast platforms.)

In the Trees With somewhat intermittent episodes, the frequency is a little bit like the content: You're never quite sure what you're going to get. From interviews to reviews to guides for consumption geared toward those just getting into cannabis, host Mr. Roots is a warm and joyful presence, with an eye toward sustainability and being in touch with your cannabis. (Available at www.inthetreespodcast.com and on most major podcast platforms.)



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BEER SHOULD TAKE YOU SOMEWHERE

WORDS / CYNDLE PLAISTED RIALS

Northwoods Brewing marries beer and baking (and seafood and steak)

A part from the momentary interruption of the Lee Traffic Circle, the road to Northwoods Brewing Company is an easy, undulating drive west from the seacoast. Route 4 is tree-lined, dotted with bucolic farmhouses and stately Victorians, and further along, the myriad delights of Antique Alley, New England's oldest antique shopping district.

Finally, the destination, in the sleepy town of Northwood, NH: In a clearing surrounded by tall evergreens, the vividly red barn-like structure is a modern take on a familiar shape, its side tattooed with the distinctive logo of a fisherman's fly, tied with wheat stalks and hops instead of feathers.

Inside, a visitor finds not just coolers full of four-packs to take home and a long, golden wood bar where they'll pull you a pint or a flight, but also a glass case filled with baked confections, including a variety of airy, melt-in-your-mouth French crullers, glazed in pinks and yellows, festooned with sprinkles or poppy seeds or nuts.



It may be a surprising combination to some, but it's just a regular day at Northwoods, where unexpected combinations come standard. Bakery manager Dollie Marston is particularly interested in finding ways to marry the beer and baking, an endeavor that has resulted in some winning collaborations. "We're starting to move into the Coffee Porter instead of using just coffee (for one of the glazes)," he says. "If it's another thing we can do to bring us together, that's what we do." Marston says they've also experimented with soups, recently mixing Cavelight, a Lida Kveik-fermented Robust Porter, with cheddar cheese.

While the space in the large building is split between the bakery cafe, the brewpub, and Johnson's Seafood and Steak (also owned by Northwoods owners the Fenerty family), the real action is happening in the brewery, with its towering silver tanks. The full operation is visible to guests via a long bank of windows in the dining room. Lead brewer Cathi Aldrich, buttoned into a buffalo plaid shirt over another collared shirt to stave off the chill of the brew house, has worked in a handful of breweries throughout New England since quitting her restaurant managing job in 2015, but she's never worked anywhere quite like Northwoods.

The level of distribution, on top of the daily brewpub focus, is beyond anything she's done elsewhere. "It's like an old beer factory, just canning it up and shipping it out — it's a whole different ballgame," she says, a bright little laugh under her words. The other members of the team come from a variety of backgrounds, including all sizes and types of breweries. Aldrich's respect for the differing experiences everyone brings to the table is clear. She mentions a member of the team who's working in the cellar and on packaging as he develops experience in the beer game. "He's never worked in a brewery before, so he has a whole

different fresh eye, and some of the questions he asks us will make us change processes and it's like 'Whoa' — just a different set of eyes. It's really great. Definitely having a diverse team is the reason why we've been able to get through this pandemic so successfully."

The limitations on dining in the spring of 2020 gave the team a chance to slow down and shift gears a bit, leading to the introduction of a variety of saisons, including a fruit cellar series using local nectarines, and Tall, Tall Bees, an experimental saison de miel with a list of ingredients that might stun even the most experienced beer drinker: Barke Pils, Golden Naked Oats, Flaked Oats, and Vienna Malts, plus a variety of hops, with a fermentation process that incorporates a blend of yeasts including Metschnikowia reukaufii and Juggernaut Kveik (a family of ancient Norwegian yeasts). Local wildflower honey brings it all together.



The fruity beers are regular picks on the bakery side — the sweetness and complexity of the brew mixed into a glaze brings a burst of flavor to the more savory choux pastry that serves as the cruller base. Just like in the brewery, the kitchen has gotten their process down to a science that still allows for some creativity. The beers are "reduced down and boiled off a bit," according to Marston, and that's when the fun begins, choosing other ingredients that will complement and bring out the best in beers like Bumbleberry IPA, a fruit-forward beer teeming with jammy flavors of raspberry, blueberry, and tart cherry, topped off with local honey.

While that's perhaps a different take on the familiar style of the IPA, Northwoods isn't content to stop there. "We've always been known as being kind of innovative brewers," Aldrich says, "not really just making IPAs or anything kind of standard, but I think over this year what we've really been able to do is age some beers, so we've really started our cellar of ... I'll call them 'punchons' for lack of a better word, but they're neutral wine barrels that we're

fermenting saisons in. We had two before the pandemic and now we have eight." Her constantly smiling eyes are alight even under the bill of her weathered gray Northwoods hat, her enthusiasm palpable. "Normally we're in a rush. ... But the slowdown in draft sales has let us kind of age some beers, so that's been really exciting for us."

The production of last year's saisons has led to another new development at Northwoods: the addition of a bottling line. Aldrich explains the motivation with the passion and reverence of a true beer lover. "Some of these beers, they're ready to come out, but you just don't want to put these gorgeous barrel-fermented saisons in a can; it almost doesn't seem right," she says. "Not that cans aren't great for a lot of beers, but really just putting them into a bottle was gonna make the whole experience better."



Northwoods' desire to make the experience live up to the product is evident in a glance over their coolers. Sarah Fenerty, Coe-Brown Northwood Academy teacher by day and daughter of owner Jeff Fenerty, designs all of the labels, most of which are deftly brushed watercolors. Their quiet and familiar New England subjects — shimmering trout, playful birds, flamboyantly tied flies — herald a stillness, a suspended moment of enjoyment for the beer enthusiast that is only possible through the immense and seemingly endless production going on out back.

Taking control of every step of the process is a big part of what has allowed Northwoods to grow so quickly; the 500 or so gallons of beer they produce each week go out in kegs and cans to restaurants and grocery stores across New England, including such well-known chains as Market Basket, Hannaford, Trader Joe's, and Whole Foods. Aldrich can't list every destination of the beer, they're so numerous: "You can find our beer a lot of places these days. It wasn't that way in the before times, if you will."

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Again, the pandemic has allowed for a lot of growth in distribution, including a few pallets of their beer that recently headed to Montana. With the volume going out the door each week, it's little wonder they've meticulously streamlined their process.

Even with the heightened levels of production possible with these masters of multitasking, Northwoods still centers the process of experimentation and brewing for fun, much of which takes place on its original three-barrel system. "The fun thing about the threes, is like, we don't care if the ABV was high. What we do is write down what the ABV was, and if it doesn't fit the style guidelines, we just..." she shrugs. "It's so no pressure." She gestures to the large tanks. "When you brew on that, you need to hit numbers and you need to get everything right. This is just so fun it's like, 'Okay, next time we brew it we'll drop a bag off or whatever or we'll make an adjustment,' but for this time, call it what it is. And that's the best part."

Aldrich further describes the philosophy the team brings to brewing: "Aside from our affinity toward lower ABV beers, we have to make IPAs and Double IPAs for the fact that that's a huge part of the craft beer market, but it's our job as craft beer brewers to influence what the market is gonna do next." That push to lead the charge toward what's next has Northwoods frequently fermenting with kveik. "It's still a newer thing that the consumer isn't used to yet, so we're constantly educating and trying to innovate and use that in different ways to make historic styles that you would never know were fermented with kveik, or to make beers that you're like, 'Woah, this is what kveik is really about,'" Aldrich says.

It's hardly a surprise that she seems almost breathless — Northwoods is forging ahead and growing rapidly, but they're keeping the beer and their respect for the history and basics of brewing front and center along the way. "We're using the ingredients that we have in beer, which sound limited when you call them just water, malt, hops, and yeast, but they're not limited," she says. "They're so so unlimited. You can achieve so many amazing flavors with the right combination and process, and that's something that we really really, really like to do."

Whether you make your visit to Northwoods Brewing Company a day trip or a weekend getaway to bask in the quiet of the surrounding woods and lakes, you'll find a place nestled comfortably in that sweet spot where beer and baking, tradition and experimentation, and the innate sense for when to speed up and when to slow down are simply a way of life.

bw WORDS / CYNDLE PLAISTED RIALS
CONTRIBUTING WRITER

NOTABLE DAYS/TIMES TO HEAD NORTH

Tuesdays, before noon:

Snap up a pre-selected mini cruller half-dozen for just \$6 — the flavors rotate weekly, so you can work your way through all their offerings even if you're not quite sure about trying a particular flavor combo. Good luck trying not to make this a weekly pilgrimage if you're working from home!

Thursday nights:

On the Johnson's Seafood and Steak side of the building, Thursday brings a menu of chef pairings that combine a delicious meal and a beer that bring out the best in each other. Recent pairings include a rice bowl with shrimp, roasted corn, pico di gallo, pickled jalapeno, and guacamole served with 8 Penny Kolsch. Worth the trip for a weeknight excursion!

Around Mother's Day:

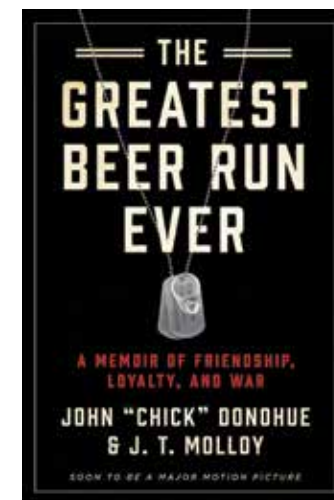
Don't miss your chance to sip a purple beer! Lead brewer Cathi Aldrich describes the motivation behind Lucilla: "What does Mom want? Mom wants flowers, but she's tired of flowers, they just die. Let's make flower beer!" Lucilla is a one-and-done batch that comes around just once a year, and is available on draft and in cans. First brewed for Mother's Day 2019, the ale is mildly flavored, fermented with Skare Kveik and finished with hibiscus and butterfly pea flower tea. If you grab a four-pack to go, make sure to enjoy it in a glass so you get the full purple beer experience!



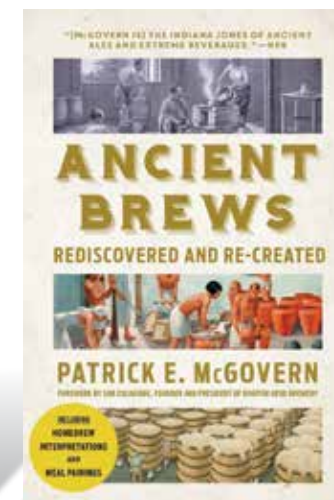
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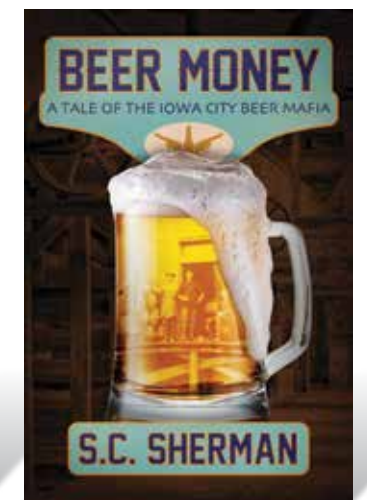
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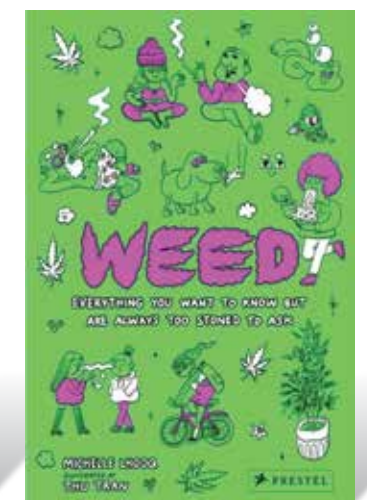
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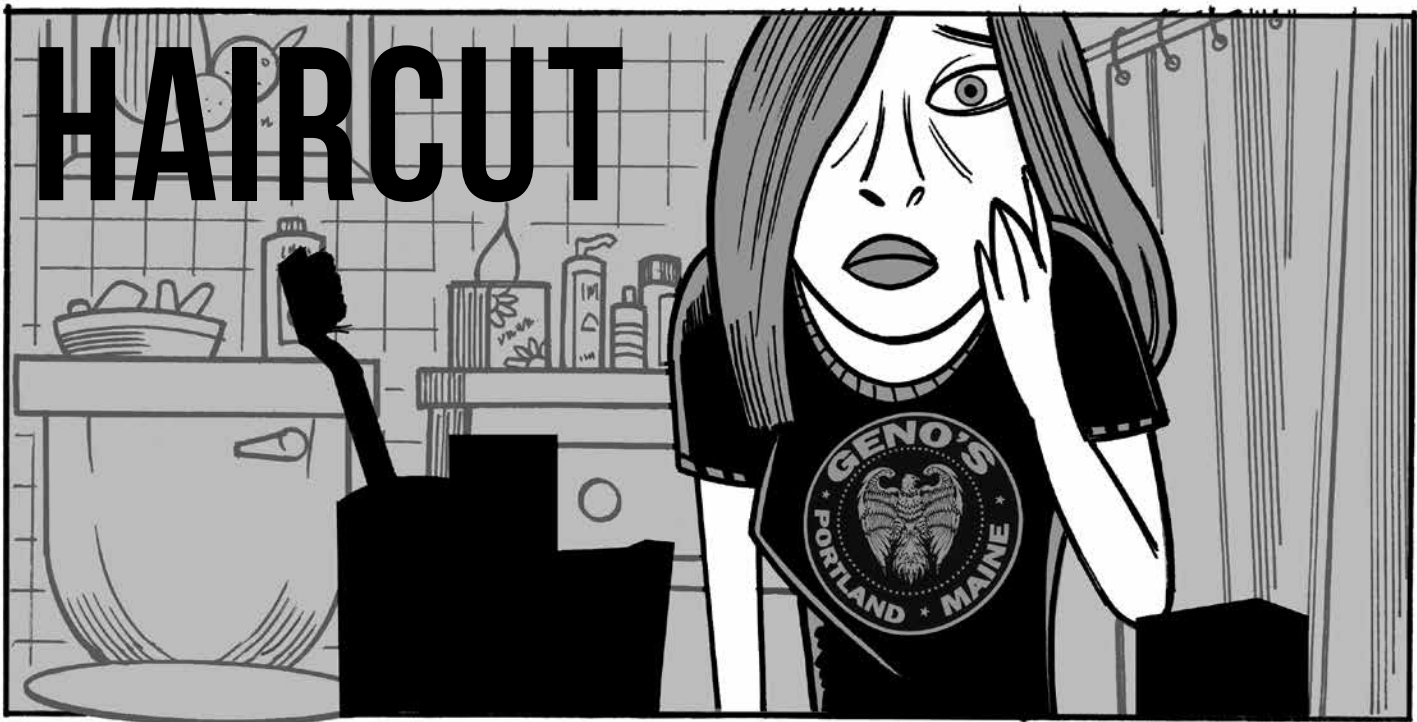


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WORDS / JENNIFER LUNDEN • ILLO / MIKE GORMAN

It is the dead of winter. Jane, in her warm, humble apartment, is leaning into the bathroom mirror. Scrutinizing. I look old, she thinks. My face is hanging. I have a hangdog expression. I need a haircut.

Later, she tells her boyfriend, Richard. I look old. I'm going to get my hair cut short. A bob.

Oh no, he says.

She tells the guys in her band. To prepare them. Soon she will be different.

They look at her blankly. It's universal, she thinks, bitterly. All men like long hair.

She tells her friend Sue. They work in the same building.

Why? Why are you cutting your hair? says Sue, in her lamenting voice, the one she saves for all the minor catastrophes in life.

She tells her best friend Roxy. I'm old, she says. Nobody ever looks at me anymore. I had that small little window when the men wanted me. Now, I am invisible.

Roxy is thirty, 10 years younger, and she has dazzling blue eyes and sweet little dimples and a fire inside her that all the men want to take for themselves. Roxy and Jane have already agreed that Roxy

will change her diapers when she's old and incontinent. Roxy says, Don't cut it. If you want to look younger, you should dye it.

But I like my gray, says Jane.

Jane hasn't had her hair cut professionally in years. It's so straight and thin and fine, her hair, all one length. Straightforward. Richard has been trimming it for her.

She begins the search. She wants a stylist who is reasonably priced, competent. Her friend Sue emails her. I hear Kelsey Monagan up on the fifth floor is good, writes Sue. And a bargain at twenty-five dollars!

The next day after work, Jane stops by Kelsey Monagan's beauty parlor and introduces herself. Kelsey has a skateboard under his arm and is just turning the lights out. He has tattoos up and down both arms. He is nothing like what she had envisioned. He is a guy, for one thing. And not a tall, slender, dark-haired fey guy. He is short, kind of roly poly. He has reddish brown wavy hair and a beard. And the skateboard. And the tattoos.

They make an appointment.

When she gets home, she calls Richard. I got an appointment, she says.

Oh, no. I don't want you to cut your hair, he says.

Well, she says. You'll have some time to prepare. My appointment isn't till next week.

Go ahead, then, he says. Go ahead. Cut off your hair. But you'll be cutting off your beauty.

Thanks, says Jane. Thanks a lot. It's nice to know that. That once I cut my hair you won't find me sexually attractive anymore.

I'll still love you, says Richard, feebly.

Fuck you, says Jane, and hangs up.

She is ashamed that she considered, even for that fleeting moment when her boyfriend was speaking, that perhaps it was best not to cut her hair. If even he didn't find her sexually attractive, who would?

It's emotional blackmail, she says to herself, preparing herself for when the moment is right to say the same to him.

The next day, she tells her therapist, Rose, about the argument. Rose says it makes sense Jane wants a haircut right now, this time of transformation, launching her career, standing on the precipice

of economic solvency for the first time in her life. A new haircut is about transitions, says Rose.

Jane says, Richard doesn't like change.

Later, Jane tells Roxy what her therapist said. Richard doesn't like change, she says. But he changes his hair, and his facial hair, all the time.

And it isn't always flattering, adds Roxy.

Exactly, says Jane. If it were up to Richard I would keep my hair like this till I die.

Roxy formulates a plan. This is asymmetrical warfare, says Roxy. It's you against the patriarchy. Here's what you need to do. From this point on, act like everything's normal. Then on the day you get your haircut you need to put on that little pink corset you have. Put on some lipstick, some lip gloss or something. Make yourself irresistible.

Build positive associations, says Jane.

Yeah. No. Well yes, but not exactly, says Roxy. He will want you, but
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FICTION : SHORT STORY

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he can't have you. Tease him. "Oh, I'm sexy?" she says, putting on her coy voice. "You think I'm sexy? You want some of this?" Tease him, but don't fuck him.

Brilliant! says Jane.

That's his punishment, says Roxy.

Jane meets Richard at the beach. The sun is setting. The light is blue, tinged with gold. It's warm, for a winter's evening. Richard looks at Jane. She can feel him looking at her while she stares ahead at the ocean, trying to pretend like everything's normal. He is looking at her the way that he looks at her when he loves her, when he finds her irresistibly attractive. She lets him look. She refrains from saying, You're just doing that to try to make me feel better.

They make small talk about the day.

Later, in front of her apartment, he says he is sorry. He says, I'm excited about your haircut. You're beautiful no matter what you do with your hair.

Who's been coaching you? she says, thinking Roxy.

Nobody. My own inner conscience, he says.

They hug. He is rehabilitated, she thinks. Her boyfriend, her trainable boyfriend.

On the day of the haircut, butterflies bump around in her belly. This is unusual. She's never given too much thought to her hair. It'll grow back, is how she looks at things. But here, this time, the butterflies. There's a lot riding on this haircut. What if he doesn't like it? What if he comes to find her hideous? What if it doesn't make her look younger after all?

Kelsey Monagan has a great view. He spins her chair away from the mirror and she looks out over the busy street, over the traffic, over the green treetops, out all the way to the bay. Kelsey snips and snips. The shaver feels good on the back of her neck.

When he is finished, he spins her around to face the mirror.

Short. It is short. It sure is short.

She tips Kelsey Monagan, bundles up in her coat and scarf, walks out the door.

Later, she puts on her low-rider jeans, hoop earrings, and a denim shirt, and meets her friend Marie for dinner. Your hair! says Marie, when Jane arrives. You cut your hair! When did you cut your hair?

Jane smiles. Just today, she says, awaiting evaluation. The waiter comes and she orders a Pilsner because what the hell.

I like it, says Marie, who is a therapist. It looks more like you. Like your other hair was a mask that you've lifted.

Jane is satisfied.

But what, she thinks, does that mean of her long hair? How was it a mask? She wants to ask, but doesn't.

Walking home after dinner she stops to check out the night's lineup on the billboard outside Geno's Rock Club. Young people are clustered in their tight little knots, smoking cigarettes and laughing. Jane used to come here all the time. She doesn't so much, anymore. She goes to bed, instead. But tonight she is looking at the lineup, wondering if she should put on her little black dress and come back.

Someone pulls away from the crowd, sidles over to her. I'm sorry, he says. My band's not playing here tonight. We're playing tomorrow night.

He is cute, in a puppy-dog-with-a-mohawk kind of way.

I'm sorry to hear that, she says. What's your band?

I play drums in Loverless, he says. That's who's playing tomorrow night. And I play bass in Balls Deep.

I play bass, too, she says. I'm sorry... we're not playing tonight either. She gives him a playful smile.

They talk for awhile in that way, and then some of his friends show up, young women in makeup and miniskirts, and she makes her exit.

Later, in bed with Richard, just before they drift off to sleep, he says, Do you think I should cut my hair?

She laughs, and so does he.

But really, he says. Maybe it has gotten too long. Maybe I need a trim or something.



WORDS / **JENNIFER LUNDEN**
CONTRIBUTING WRITER

Jennifer Lunden is the recipient of the 2019 Maine Artist Fellowship in literary arts, and the 2020 Maine Literary Award for Short Works in Nonfiction. Her book, "American Breakdown: Notes from an Industrialized Body," will be released next year by Harper Wave.



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A BAND OF HORSES

On the farm with Luke and Carissa Mallett

WORDS/ **SAM PFEIFLE**
PHOTOS/ **MATT ROBBINS**

Luke Mallett, one half of the Mallett Brothers who front the Mallett Brothers Band, likes to tell a story about the time rapper Spose first came up to the farm as part of a collaboration:

“He was like, ‘Man, this is so on brand!’” he laughs.

And it is. For a guy who plays country-roots-rock and looks natural as can be in a cowboy hat and grew up the son of Nashville great David Mallett, the horse farm he runs with wife Carissa seems like it came straight out of a music video set. Fences stretch as far as the eye can see. Hard-scrabble cats roam around and weave between your legs. A front porch overlooks the whole spread, a Shaker-style bench to sit on. And just over there is a massive barn that holds a performance-size indoor ring.



“They say they used to keep elephants in there when the circus came through the state,” Luke says. “It was the only place big enough.”

And yet Carissa first laid eyes on Luke down at the now-defunct Big Easy, bouncing up on stage, rapping as part of the hip-hop/funk group Boombazi.

“I was like, ‘Who’s that?’” Carissa remembers. “I got it in mind that I was going to go forward with that.” At the time, country living was the furthest thing from Luke’s mind. His other project was a straight-rap collective called LabSeven, featuring live drum and bass and some turntable action from DJ shAde. He was living in South Portland, not exactly the next stop on the rodeo.

But the inkling of the Mallett Brothers was sitting right there. Luke was living with bassist Nick Leen, and Boombazi was recording with guitarist/dobro player Wally Wentzel (there’s an unre-

leased Boombazi album floating around out there, by the way), and original guitarist Nate Soule was kicking around playing, and then brother Will Mallett just happened to come to Portland right as Boombazi was wrapping things up, Ben Bazi having moved to California.

“The Mallett Brothers Band was born right after that,” Luke says, “and Carissa was there to see all of it get going.”

First it was working construction all week and then playing a gig Saturday night. “Then we were just all in and doing it five days a week,” Luke says. “I was lucky that she let me from the get-go.”

Carissa had other things to worry about, though. She was working up in New Gloucester at Pineland, caring and feeding for the horses, something she’d always had an affinity for.

“My mom didn’t grow up a horse person,” she remembers, “but she decided when I was like five that she was going to get one, and I was always on horses, and then my stepdad had race horses and now the whole family does.”

That’s right: Hanging around with the Mallett Brothers ain’t got nothing on hanging around harness racing people over at Scarborough Downs.

“It was pretty ... well, my mom was always after my dad to watch out for me,” she laughs. “I was just young. It was a little bit skeezy.”

But it also taught her how to love getting her hands dirty. Soon, Luke was coming up to Pineland to help with night checks, get a feeding in, keep Carissa company.

“We kind of eased into it,” Luke says. “My grandmother always had horses. My dad grew up with horses. ... Trail-riding down in Tennessee was a regular thing, for birthdays, that kind of thing. That was always a big request. So, I’d been around them. I grew up on a farm that used to be working; when my dad was a kid it was working. They had sheep, draft horses — there are pictures in the house of my great grandfather with his draft horses that he’d work the woods with.”

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Soon, while the Malletts were turning heads with “Walk Down the River” off their 2010 self-titled debut, or the 2011 follow up record “Low Down” Luke and Carissa were cooking up ideas for their own farm, their own place to care for their own horses and board them for others.

“I never worked a farm,” says Luke, “but I was working construction for a long time, and I kind of did everything, all through my 20s — a little bit of camp jacking, tree farm work, some firewood stuff. I did some saw-

mill stuff. I just tried to get all kinds of different gigs.

“I’m not the handiest guy in the world, but I can figure most things out.” Including when it’s time to marry that gal who likes the horses so much.

After five years up in Gray, they found the sweet spot they were looking for here in Gorham, a place where they could really get after it. They’ve currently got 17 horses on site, seven of their own and another 10 boarders. Carissa gives lessons, mostly to adults.

And she’s got a bit of a gardening habit brewing, dabbling in cannabis alongside just about any other vegetable she can think of. Pheasants have a tendency to cruise through the yard. Luke works the farm alongside her, breaking out the heat gun to defrost the watering bins for the horses lately. He had a big win the other day when he figured out how to fix the bucket on the tractor.

Oh, and he writes songs and puts together livestreams and recording sessions at Wally’s, the rehearsal space down in Portland. You know the Malletts have a full-length just about ready to go when the covid gets done with us.

Of course, every musician has a covid sob story, but the Malletts really were just about to hit it hard. They’d just landed a new booking agency; they had their first tour with them scheduled to start in March. You know, when the shutdown started.

“Everything got wiped,” Luke says, matter of factly. He’s not one to feel sorry for himself. He knows other bands have it worse, without booking agents who can move scheduled gigs into the future so they’ve actually got something to look forward to when all of this gets done with.

“We’ve got shows that were supposed to happen in April,” he says, “that are being moved into the fall, just leapfrogging and moving around. That’s vital. Everything could have been off the books with no plan. It would have been really hard to stay on top of that. ... When it comes back, we plan on getting back at it.”

Until then, Luke and Carissa certainly have their hands full. When I ask them — obnoxiously — if they’re planning on having kids, they say they’re pretty happy with the animals. Their sisters have kids so the grandparents are happy enough not to nag them too much.

“The pressure isn’t what it used to be,” Carissa laughs.

“The animals rule our world,” Luke says, “so that’s cool with us.”

A bright sun shining over snow-covered pastures, blanketed horses competing with each other for time in front of the camera, Luke and Carissa wrapped in warm jackets worn smooth from use, it isn’t hard to see why.

WORDS/ SAM PFEIFLE
PHOTOS/ MATT ROBBINS



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AN ITALIAN BEER MEETS A NORTH AFRICAN FEAST

WORDS / BRIANA VOLK

I love cooking with beer. It adds a zip to so many recipes; it can lift a dish and brighten it. When I was creating this Italian Pilsner Shakshuka, my goal was to have this remain as close to a classic Shakshuka as possible, but to bring a few unexpected elements to it. I added more spice than I might if I was cooking this for kids, and you can easily tune the heat to your preference. Including the Italian Pilsner was a no-brainer when thinking about what beer would not just be an extra ingredient but also add to the fully composed dish.

This was also the first time I have ever made a Shakshuka with meat, making this a little bit heartier.

Shakshuka is a Northern African dish, and when you start looking around, you'll find a wide variety of options in each recipe. This has always been a go-to eggs-for-dinner meal in my house, but don't think you can't make this for a brunch. It is an excellent one-pan dish that makes a killer centerpiece when you're cooking for a group. If you're having it as a breakfast/brunch dish, I highly recommend enjoying a Red Beer with the extra Pilsners.

Feel free to stray from this recipe by using other spices, cheese, adding hot sauce at the end, or changing up the protein. To make this a vegetarian option, just drop the meat entirely. A Shakshuka is a great meal to let your culinary imagination go wild, and I highly recommend you do here!

The sauce comes together a little slower than a traditional Shakshuka because of the addition of the beer. But keep an eye on it so you don't burn the tomatoes, which means throwing out the whole thing and starting over. Once the sauce is nice and thick, make sure you gently crack each egg equal widths apart around the pan. To ensure there aren't any stray eggs shells, you can crack them into a cup and slide them into the pan. Whether I am serving this for brunch, lunch, or dinner, I always have a great loaf of bread that I can slice thickly and lightly toast. It is just an excellent meal.



Briana Volk is the author of "Northern Hospitality" and "The Wonder Woman Cookbook," and the owner of the Portland Hunt + Alpine Club.

ITALIAN PILSNER SHAKSHUKA

INGREDIENTS

- 4 **tablespoons** extra-virgin olive oil
- 1 yellow onion, sliced
- 2 red peppers, seeds removed and sliced
- 1 jalapeño pepper, seeds removed and minced
- 4 garlic cloves, minced or crushed
- 1 **teaspoon** cumin
- ½ **teaspoon** cayenne
- ½ **teaspoon** chipotle powder
- ½ **teaspoon** smoked paprika
- 1 large can of whole plum tomatoes or tomatillos
- 12oz Italian Pilsner
- 2-3 Italian sausages, raw
- ½ **teaspoon** salt
- Fresh ground black pepper
- 1 ½ cup feta, drained and crumbled
- 6 large eggs
- 1 avocado, pitted and sliced
- Flat leaf parsley, picked from the stem or roughly chopped
- 1 lemon for zesting

DIRECTIONS

1. Preheat oven to 425°F.
2. Heat oil in a large oven-safe skillet over medium heat. Add the onion and peppers, cooking them until they become soft, about 4 minutes. Add the garlic and cook another 1-2 minutes.
3. Add all the spices, stirring to make sure the vegetables are evenly covered by them. Use your hands to gently crush the whole tomatoes or tomatillos while you are pouring them into the skillet. Season with salt and pepper to taste. Taste and add more cayenne if you'd like a spicier dish. Add the Italian Pilsner and Italian sausages.
4. Bring the entire dish to a simmer and then reduce heat to maintain a gentle simmer. Allow the tomatoes to simmer and the meat to fully cook through, uncovered, for 20 minutes, or until the mixture has thickened. Add the crumbled feta.
5. Crack the eggs directly onto the tomato stew and sprinkle with salt to taste. Place the whole skillet in the oven and cook until the egg whites are set, about 8 minutes. Remove from oven, add the sliced avocado, and garnish with parsley leaves and lemon zest.
6. Serve with thick sliced bread.

GROWING OUTRAGEOUS WEED OUTDOORS

WORDS/ **DIRT DIVA**

Step 1: Seeds and Soil

It won't be long until we will be stepping outdoors, feeling the charming energy of plants bursting up from the soil, and recognizing the importance and beauty of pollinators. It's that feeling that your backyard is a living environment, without walls, and the sky's the limit. Now imagine this: Coming home from a familiar day of work, to a backyard where you can wander around and care for your wholesome garden of organically grown cannabis, right alongside your tomatoes, nasturtiums, and kale.

Are we being outlaws? Of course not. The State of Maine has legalized cannabis for home grow. The law allows people over the age of 21 to grow three mature plants, 12 immature plants and unlimited seedlings. That is a generous amount of weed for one year of harvest, plenty for your family's consumption and an incentive for a badass block party — as long as we are not smoking on public property.

However, I suggest growing two plants to begin with, from seedling to harvest. Keep it simple. Each plant can yield anywhere from a few ounces to 10 pounds of flower and trim, depending on your proficiency and any number of other factors, but it really should be plenty if you're a recreational smoker.

Growing cannabis outdoors is easier and less expensive than the indoor process. And it is a sweet satisfaction to produce your very own organic food and herb while contributing to our ecosystems. It's like printing money and being a steward of the land. It is so exciting to know people are understanding it's time to create organic gardens in their own backyards; now it's time to add a little cannabis, for all the same reasons.

Back to the rules: Cultivation regulations say the plants must be tagged with your name and driver's license # or state-issued ID #. The plants cannot be visible from the street and need to be locked up to prevent access by individuals under the age of 21. If the plants are not on land owned by the cultivator, you need permission from the land owner and to include their name on your tagged plant.

For Mainers with a medical marijuana card, I recommend the seeds and clones that are available at Clonify, a medical dispensary in Steuben East Hancock, ME. They ship orders out to you and the reviews are very strong.



For those of us without a medical card, go online and google away. I ordered my beans (that's what they call seeds in the cannabiz) from Brothers Grimm, an independent organic feminized seed supplier in Colorado. The strains they select to breed are found to be of high quality with desirable traits from stable genetic lines. I chose feminized seeds knowing they are bred not to have male chromosomes; they are strictly female plants guaranteed to provide flowers, aka buds. It was less than a week from when I ordered the nine seeds to my USPS delivery, with a bonus of two sweetheart cannabis candies and nine additional feminized seeds!

I was also pleasantly surprised the feminized seeds I ordered from the Netherlands were delivered within a week. What type of cannabis bean interests you? Medicinal, to relax and soothe your frazzled mind and body? Go towards an Indica strain. Recreational, to enliven your creative spirit? Sativa encourages that. A hybrid bean is a little of both.

Go in on purchasing your seeds with a friend and share the expense if you like. Organic seeds and soil are the basic foundation needed for your organic garden. Seeds range roughly from \$30 to \$100 for five-to-10 beans. The best MOGFA (the Maine Organic Farmers and Gardeners Association — get to know them) compost soil for purchase, in my opinion is from Riverside Recycling Facility in Portland at \$62 a yard. We have a good 12 weeks of growing season, plenty of time to sow and harvest.

To set up your homesteading weed for success, assess where you have full sun for six-to-eight hours a day. You can plant in pots or on the earth. Typically, a well-cared-for cannabis plant will want 12 square feet per plant. Roots like room, the more they have, the bigger the plant can grow. If you are concerned about the health of your soil, you can go get a soil test kit at any University of Maine Cooperative Extension office. Here in Cumberland County, you can pick up a free kit at their office located at 75 Clearwater Drive, Falmouth.

We have time to organize our supplies and tools. Usually the window to germinate begins around mid-April here in the Northeast. So get your Mars (the God of action!) on and order your beans.

Let's share the wealth and be solid in knowing what we are putting in our pipes and smoking. The practice of organic gardening is an amazing way to innovate a healthy lifestyle, a path to practice the craft of growing, and save you a huge amount of money.

WORDS / **DIRT DIVA**
CONTRIBUTING WRITER



MAPLE

AND OTHER KINDS OF SUGAR

WORDS / SAM PFEIFLE

Where to find sweet spots to indulge your sweet teeth

Have you been to a sugar shack? If you're a lover of all things craft, we highly recommend the experience. Maine's maple sugar producers put just as much care and attention into their sugaring process as any brewer or grower. And best of all, as winter turns to spring, they're usually warm and toasty.

You surely know of the holiday, yes? Maine Maple Sunday? Last year it was cancelled for the first time in four decades, but all systems are GO for it to resume this year, on the last weekend of March (Maine Maple Sunday is now Maine Maple Sunday Weekend, because obviously). On the 27th and 28th, sugar shacks open their doors to visitors, host pancake breakfasts, and generally show off their wares.

If you're lucky, you might even find a band playing! Some spots even have little petting zoos and

other opportunities for indulging your love of looking at farm animals.

Generally, it's a morning activity, what with the pancake breakfasts and all, but that just means you've got your fun weekend day started early and you'll feel you've accomplished something by the time happy hour rolls around. And these are super-chill, family-friendly events, so just about perfect for a morning edible that will let you relax and enjoy the experience.

If you're looking to plan a day, we've got you covered. We've put together a listing of some of the more robust Maple Sunday experiences (make sure to ask questions; they love that) along with some nearby breweries and dispensaries to help you enhance the experience. At some of these cannabis shops, you'll need a medical card. We've indicated where that is the case.



LISTINGS KEY

▲ Sugar ■ Cannabis ● Brewery

▲ **MAPLE MOON FARM, LEBANON**
<https://www.maplemoonfarm.com/>

Known for hosting the house Wild Maple Band on Sunday each year of Maple Weekend, this working farm traces its roots to the 1790s. Expect warm pancakes from an ancient wood-powered cook stove and a tour full of antique sugaring tools.

● **XOTA Brewing Company**
721 Main St., Waterboro
207-286-5290
<https://www.xotabrewing.com/>

Watch out you don't get sucked into a cribbage league — their next season opens up soon! But no worries on satisfying your sweet tooth here: The Lil' Debbie is a 6.2% pastry stout, "full of cosmic brownies, cinnamon buns, ring dings, and some other favorites."

■ **Wisely Cannabis [Medical]**
81 Industrial Ave., Sanford
207-351-7449
<https://www.wiselycannabis.com/>

These folks specialist in concentrates, and they've got some doozies. If you're into bulk buys, you'll find fat 14g jars of live rosin. And if you're into "sweet," might we suggest the Blue Lime Pie? It's a cross of Key Lime Pie and Blue Power known for stress relief.

▲ **THURSTON & PETERS SUGARHOUSE, WEST NEWFIELD**
<https://www.thurstonandpeters.com/>

A relatively new sugarhouse, having opened in 2007, the "TAPS" approach applies all of the new-fangled sugaring techniques, with tubing and reverse osmosis, and they're happy to show it to you. Make sure you grab a maple soft-serve cone!

● **Gneiss Brewing Company**
94 Patterson Rd., Limerick
207-793-0046
<https://www.gneissbeer.com/>

Dog-friendly and laid back, make sure you hit this place on Saturday, as Sunday hours are generally sparse until the warm weather hits. The focus here is on German tradition, so you're going to find a weizenstout and even a threiss wheat wine, but the sweetness is in the Blaubeere, a blueberry weissbier.

■ **The Gas Station [Medical]**
171 Washington St., Limerick
207-739-0011
<https://gasstationportland.com/>

Also only open on Saturdays (Limerick keeps the Lord's Day, apparently), these guys pride themselves on their genetics, which tend to run sweet — like Wedding Cake, GMO Cookies, and Pecan Pie. But they also specialize in small batches, so be prepared to experiment with whatever is on hand on a given day.

▲ **BALSAM RIDGE, RAYMOND**
<http://www.balsamridgechristmas.com/>

Among the closest spots to Maine's biggest city, they're open weekends during sugaring season (through April 3), and they've got a shindig planned for March 28 this year. Best of all, we know they love beer: They collaborate with Rising Tide Brewery on a special maple-tinted brew.

● **Rising Tide Brewing Company**
103 Fox St., Portland
207-370-2337
<https://risingtidebrewing.com/>

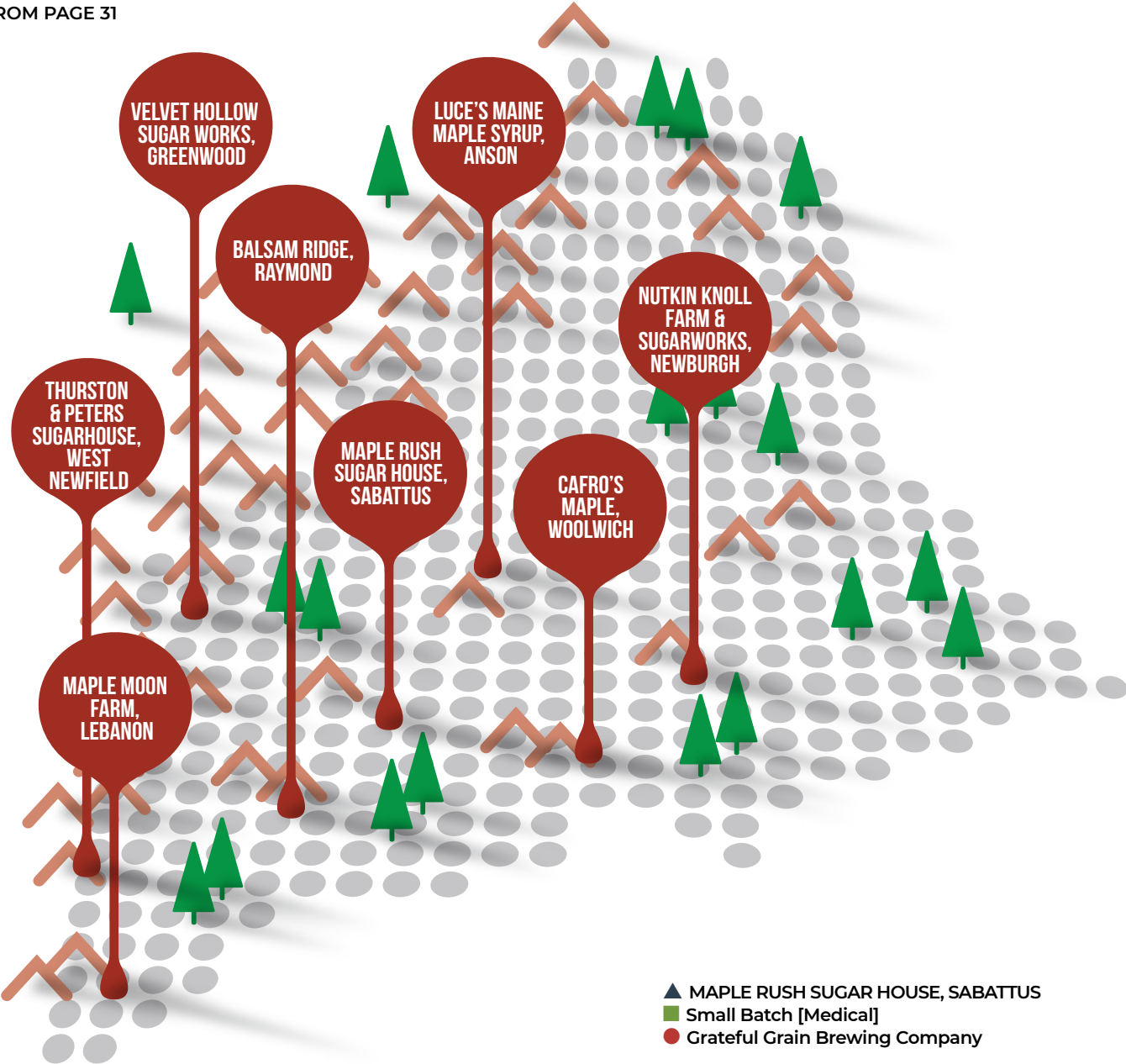
This is the closest you get to Maple Sunday in the Portland city limits, thanks to their collaboration with Balsam Ridge. The Nature's Gold is a relatively strong (6%) golden ale that features honey malt and a bold maple in the nose and on the tongue.

■ **Maine Cannabis Exchange**
27 Ocean St., South Portland
207-831-5852
<https://www.mainecannabisexchange.com/>

Since you're downtown, might as well head right over the Casco Bay Bridge and visit South Portland's Knightville, one of the most up-and-coming neighborhoods in Maine. On a recent trip, we found a Mint Sherbert, where the mint complemented the sweet aroma deliciously.

MAPLE LISTINGS

◀ FROM PAGE 31



- ▲ MAPLE MOON FARM, LEBANON
 - XOTA Brewing Company
 - Wisely Cannabis [Medical]
- ▲ THURSTON & PETERS SUGARHOUSE, WEST NEWFIELD
 - Gneiss Brewing Company
 - The Gas Station [Medical]
- ▲ BALSAM RIDGE, RAYMOND
 - Rising Tide Brewing Company
 - Maine Cannabis Exchange

- ▲ MAPLE RUSH SUGAR HOUSE, SABATTUS
 - Small Batch [Medical]
 - Grateful Grain Brewing Company
- ▲ VELVET HOLLOW SUGAR WORKS, GREENWOOD
 - Steam Mill Brewing
 - Moosehead Farms [Medical]
- ▲ LUCE'S MAINE MAPLE SYRUP, ANSON
 - Bigelow Brewing Company
 - Northland Botanicals
- ▲ NUTKIN KNOLL FARM & SUGARWORKS, NEWBURGH
 - Brothers Cannabis
 - Geaghan Bros Brewing
- ▲ CAFRO'S MAPLE, WOOLWICH
 - Farley's Cannabis Farm [Medical]
 - Bath Brewing Company

MAPLE LISTINGS

LISTINGS KEY

- ▲ Sugar
- Cannabis
- Brewery

▲ MAPLE RUSH SUGAR HOUSE, SABATTUS
<https://www.maplerushsugarhouse.com/>

One of the newest spots to visit in Maine, this shack opened in 2018 and has all the bells and whistles. Expect all kinds of candy variations and a mix of arts and crafts from local artisans on Maple Sunday weekend. Don't miss the kettle corn.

■ Small Batch [Medical]
711 Lisbon St., Lewiston
207-252-9664
<http://www.smallbatchme.com/>

You're in luck: Sundays at Small Batch mean 20% off all the edibles they have in-house, and they open at 9 a.m. If you want to stay in the Maine-made mood, look for their apple cider, taken directly from Ricker Hills Orchard and infused with full-spectrum THC distillate. And it comes in a cute little sippy pouch.

● Grateful Grain Brewing Company
26 Route 126, Monmouth
207-577-9270
<https://gratefulgrainbrewing.com/>

A micro-brewery in one of the coolest little towns in Central Maine, they're only open Friday through Sunday, but they have a tap room and outside seating area, so dress warmly and feel free to stick around a bit. Try the Medusa IPA, fruity sweet with guava, melon, and apricot.

▲ VELVET HOLLOW SUGAR WORKS, GREENWOOD
<https://www.facebook.com/DunhamFarmVelvetHollowSugarWorks/>

Especially if you're looking for gluten-free options, this is a great spot, with baked goods, granola, even pancakes, all totally gluten-free. And in the afternoon all Maple Sunday weekend you'll find BBQ Maple Turkey Chili, along with tours of the 200-year-old facility.

● Steam Mill Brewing
7 Mechanic St., Bethel
207-890-1337
<http://www.steammillbrew.com/>

Opened in the summer of 2018 and named for the Steam Mill section of Bethel that used to house a — you guessed it — steam mill, make sure to try the Paradise Perl, a Belgian-style wheat made with Maine honey and designed to pair with citrus fruit.

■ Moosehead Farms [Medical]
22 Sunday River Rd., Bethel
207-824-1135
<https://mooseheadfarms.com/>

One the larger selections you'll find anywhere in Maine, this log-cabin may also be a good stop if you're heading to the mountain for the day. The Banana Split is a great, sweet sativa to get you going, but you'll also find here CBD cigarette 12-packs, which might be a great option for driving around to sugar shacks.

▲ LUCE'S MAINE MAPLE SYRUP, ANSON
<https://www.lucesmaplesyrup.com/>

One of the first sugar shacks to get into the Maine Maple Sunday game, they've been actively making syrup on site since 1795. If you're a whiz in the kitchen, make sure to grab some of their maple garlic spice mix, the so-called Outrageous Mapley Garlicky Blend, for all your fish and meat needs — even popcorn!

● Bigelow Brewing Company
473 Bigelow Hill Rd., Skowhegan
207-399-6262
<https://bigelowbrewing.com/>

Open Friday through Sunday, Bigelow has a robust online menu of pizza, salads, and various specials. Order up a meal and pick out a four- or six-pack to go with it. And may we suggest the Rowe Road Maple Porter? It's made with local syrup and packs a 7.7% punch with a creamy head.

■ Northland Botanicals
152 Main St., Stratton
207-226-2248
<https://northlandbotanicals.com/>

Just on the other side of the Bigelow Preserve, and likely the most out-of-the-way adult rec facility in Maine, they've got a full selection of flower, concentrates, and edibles — this is probably a great spot to pick up some gummies, as they carry the always-popular Mainely Baked brand.

▲ NUTKIN KNOLL FARM & SUGARWORKS, NEWBURGH
https://www.maine-christmas-trees.com/maple_syrup.html

While they won't be doing their legendary woods tours this year, you can still find a big selection of candies, with fun variations like their tasty maple-coated peanuts. And hit them up again next winter — there aren't many better Christmas tree farms.

■ Brothers Cannabis
469 Stillwater Ave., Bangor
207-307-7009
<https://www.brosocannabis.com/>

Brand-spanking new, Brothers just opened for business in February and they're eager to show off their wares. But they also carry Detroit's Room 5, including half-gram pre-rolls of their Blueberry that last time we were in. That's Detroit, MAINE.

● Geaghan Bros Brewing
34 Abbot St., Brewer
207-945-3730
<https://www.geaghans.com/>

Maybe you've seen their brewpub sitting right next to Hollywood Slots, but it's their tap room across the river in Brewer you really want to hit. For a crisp, sweet taste, try the Presque Isle Honey Blonde — it goes down easy and has a pretty blonde color.

▲ CAFRO'S MAPLE, WOOLWICH
<https://www.cafrosmapple.com>

It's not the biggest sugar shack you'll find, but it's definitely in the tradition of Maine's craft brewers and growers, a passion project by Adam Cafro that has turned into a business delivering syrup within a 50-mile radius. Make sure to check out the Whiskey Barrel Aged Syrup if he's got it in stock.

■ Farley's Cannabis Farm [Medical]
127 Main St., Woolwich
207-389-4442
<https://www.canibanaturals.com/>

One of the very first medical dispensaries with a significant storefront, Farley's has a huge selection. While there's no shortage of great options, this might be the spot to try Honeyheart Apothecary's CBD Honey, which comes in an elegant little one-ounce jar and is perfect for tea or toast in the morning.

● Bath Brewing Company
141 Front St., Bath
207-560-3389
<https://www.bathbrewing.com/>

Right across the Kennebec River from Farley's, this is a beautiful community brewpub where you can grab a burger and stare at the water. This is the soft of place where they love teaming up local chefs for Chocolate Stout Cake-baking with their Maritime stout.

WHO GIVES A SHIT ABOUT TENNIS?



I KNOW MANY PEOPLE WHO LIKE WEED. AND I KNOW EVEN MORE PEOPLE WHO LIKE BEER. IN NORMAL, NON-PANDEMIC TIMES, IT'S NEVER HARD TO FIND SOMEBODY IN MY CELL PHONE READY TO SHARE A 4-PACK OF CANS OR GO HALVES ON A BLUNT.

BUT NOT EVERYTHING I LIKE IS SO UNIVERSAL.

For my more niche interests — deep cuts from The Smashing Pumpkins catalog, fonts, Watford Football Club — I've got a few acquaintances I can text who share my excitement about the song "Dross" or a Troy Deeney equalizer.

Absolutely nobody I know gives a single shit about professional tennis, though.

How did I get into tennis? Who are my favorite players? Will Serena ever win another major? Who is my pick to win the 2021 French Open? The answers I've found to these questions are as follows: Nobody asked, nobody cares, whatever, and who gives a shit.

Don't get me wrong, there are people who like tennis. They exist. They just aren't friends with me. I'm a rapper who talks about weed and swears constantly. I don't own a single pastel polo shirt. I would probably be thrown out of the tennis club in Kennebunkport for having too many tattoos and being generally, unacceptably lower class. My wife will occasionally humor my enthusiastic match-recaps, but I know she's just smiling and nodding until I shut up.

Even online, where outcasts and weirdos can usually find their crowd, I can't seem to tweet my way into the tennis community. Journalists don't respond to my hot takes. Nobody's invited me on their tennis podcast. I remain, despite thousands of tweets, Facebook statuses, and Instagram comments, in relative tennis-obsessed solitude.

Nonetheless, I am undeterred in my constant consumption of the sport. My Januaries, Mays, Julys, and Septembers have been booked for over a decade with hours of TV-time to take in the four major tournaments. I have found myself awake at 4 a.m. on the couch watching the live Australian Open final on the other side of the Earth. I've flown to New York City to sweat and clap at the U.S. Open in person on one of those August-like days in early September. I've watched Wimbledon semifinals on my phone, staring down into my lap during summer barbecues.

But I soon realized that tennis was on almost all year. Their "off-season" is a few weeks around Christmas. There are minor tournaments taking place all over the Earth on almost every given day of the calendar. Like myself — a night owl rapper and early morning dad — tennis never sleeps.

Maybe that's why I love it so much: Tennis is always there for me — to tune out the world, increase my knowledge, and marvel at athleticism that's galaxies beyond my skill level. (I play a few unimpressive matches once or twice a year with a friend from high school at my local courts, but otherwise I'm just a fan.)

But, again, who gives a shit why I like tennis? The point is that I like it. I love it. And, as much as I'd like to have people to text about it with, I'm going to still like it whether they do or not. And that's okay. Some things are just for me. And that's what makes me me. Hopefully, you have something unique that makes you you, too.

”

Hopefully, you have something unique that makes you you, too.

I got into tennis because I went to my dad's every other weekend as a kid. He lived at my grandma's house at the time. My cool Aunt Paula was home from Las Vegas one weekend, in the sun room, watching the U.S. Open. I sat and watched with her as she explained to me the weird scoring ("love" means zero? "deuce" means what?). I memorized the players. Pete Sampras. Martina Hingis. Steffi Graf. Lleyton Hewitt. Andre Agassi and his hair.

From there, I never skipped tennis when I saw it pop up on TV. I saw the rise of these Black girls from Compton with beads in their hair. I saw this fast young kid from Spain who dominated on clay courts. I saw this dude from Switzerland with a pony-tail was just too good to be true. If you follow tennis you know who I'm talking about. If not, that's okay.

Will Serena win another major? Probably not, if Naomi Osaka is standing in her way. But Serena's defied the odds before. Who will win the French Open? I don't know, but I can't wait to find out. Even if nobody else I know is watching.



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