

LISTINGS GUIDE: REASONABLE HIKES FOR REASONABLE PEOPLE • PG 30

\$4.95
ISSUE 004

beer&weed.

A MAGAZINE WITH REFINED TASTE / MAINE

05
21

THE SOUND OF MONT KUSH

BEHIND THE SCENES
AS CANNABIS HITS
REALITY TV

+BLACK MARKET BEER

DEFINITIVE'S CROWLERS
ARE TRADING PLACES

+DEFYING THE ODDS

TRINKEN LAUNCHED IN
MARCH 2020 — AND THRIVED

PLUS: BRIANA VOLK'S
BRIDGE FROM CSA TO IPA!
NEW FICTION FROM
TANYA WHITON!



Grass Monkey
CANNABIS COMPANY

85 Western Ave,
South Portland, ME
(207) 828-3900
grassmonkeycc.com

MON: BUY 3 GET 1 FREE EDIBLES
TUES: TAX FREE TUESDAY
WED: 10% OFF ALL FLOWER

THURS: BOGO HALF OFF CARTS & CONCENTRATES
FRI: FIVE FOR \$55 PREROLLS
SAT: 10% OFF ALL NON THC ITEMS

SUN: BUY TWO OUNCES FOR \$420
MON-SAT 10am-8pm
SUN 10am-6pm



INSIDE

CONTRIBUTORS

EXECUTIVE LEADERSHIP

EDITOR-IN-CHIEF / SAM PFEIFLE
DESIGN DIRECTOR / GLEN HALLIDAY
PRODUCTION & CIRC DIRECTOR / MARK SAYER
SALES DIRECTOR / GREGG SHAPIRO

CONTRIBUTORS

CONTRIBUTING WRITERS / KIRAH BROUILLETTE;
TANYA WHITON; KATHRYN SHAY; BRIANA VOLK;
CARLA JEAN LAUTER; CYNDLE PLAISTED RIALS;
RYAN PETERS

COVER

PHOTO / JOHN CHAPPLE
STYLING / GLEN HALLIDAY

ONLINE

WWW.BEERANDWEEDMAGAZINE.COM



SUBSCRIBE



ADVERTISE



LISTINGS



NEWSLETTER

COPYRIGHT 2021

WEST GRAY CREATIVE / GHDESIGNCO
WWW.WESTGRAYCREATIVE.COM
WWW.GHDESIGNCO.COM

FEATURES



SOUR POWER SLIGHTLY ILLEGAL | PG. 10

What happens when brews get so popular demand outstrips supply? Cyndle Plaisted Rials investigates the black market for beer.



SOUND GUY COVER FEATURE | PG. 14

Sean Slaughter had a behind-the-scenes view of "Kings of Kush." Sam Pfeifle gets the low-down on CBD sound-mixing.



TRY TRINKEN ROAD TRIP | PG. 18

What happens when you open your brewery right before lockdown? Kirah Brouillette discovers how things can go right.



REGULARS (BEFORE) FICTION | PG. 22

You've met these characters before, but when? Tanya Whiton introduces you to the people who populate her novel-in-progress.



TAKE A HIKE LISTINGS FEATURE | PG. 30

May and June are perfect for getting out on Maine's trails. Sam Pfeifle finds the best spots to pair with beer and weed.

RECIPES

Briana Volk finds a way to mix her CSA with IPAs. Pg. 26

DIY

The Dirt Diva walks you through a delicate transplanting. Pg. 28

PLUS

Pg. 6 | News you can use in "This Just In"

Pg. 8 | Beer Babe's love letter to Frye's Leap

Pg. 34 | Spouse's idea evaluation process

WHERE TO GO FOR NATTY BOH?



I HAVE AN UNDYING AND EXPANSIVE LOVE OF “BAD” BEER. WHICH IS NOT TO SAY I DON’T LIKE “GOOD” BEER. IT’S JUST TO SAY THAT I AM BOTH NOT PICKY AND FAIRLY UTILITARIAN IN MY BEER TASTES. SOMETIMES YOU JUST WANT SOMETHING COLD THAT GOES DOWN EASY. SOMETIMES YOU’D JUST LIKE TO CATCH A BUZZ WITH THE MEAGRE AMOUNT IN YOUR WALLET.

So, there was a big part of me that scoffed at the folks in our black-market beer story (see “Desperately Seeking Sours,” page 10, by Cyndle Plaisted Rials). With all the beers available, all of the options at hand in even the smallest corner stores across New England, how could it possibly be worth the hassle to exchange beers across the country? Or, more so, buy beer from a re-seller?

Just grab a sixer of PBR and call it good, bub!

But then I realized I’ve actually done some black-market beer trading myself. That’s right: I have on more than one occasion paid a premium for the hand delivery of none other than National Bohemian, aka Natty Boh.

Oh, I know. It’s terrible. Now made by PBR, it basically tastes like PBR, even if it does have 140 years of history. I see one online reviewer has declared, “Drink only if you have no sense of adventure, are the kind of person who doesn’t want anything better for themselves, or your taste buds were dissolved in some horrible accident.” And that may well be accurate. But it’s also delightful (and my guess is that person is zero fun at parties).

I got a taste for it during frequent trips to Baltimore and Washington, DC, for business trips. When those humid spots get cooking in the summer, the last thing I want is something heavy and tasteful. Nope. I want something clean and refreshing and not altogether different from a Sprite or a seltzer, and that’s Natty Boh in a nutshell. Just amazing out on a patio in the hot sun.

The thing is, though, they don’t have national distribution. Something like 90 percent of all Natty Boh is sold and consumed within 100 miles of downtown Baltimore. Which means if you want a case of cans featuring that ridiculous one-eyed mascot with the bushy mustache, you’re going to need a mule.

Did I say, “case”? No, no. I meant 30-rack. That’s the only true way to buy it. Lots of places (gas stations and supermarkets, mostly) will sell you one for just over \$20. Thirty beers for \$20? That’s a bargain if I ever saw one. You may enjoy paying \$15 a four-pack, but I can’t say that’s ever really gone down easy for me.

And yet, when I heard my bass player would be headed to the Grey Fox bluegrass festival a few years back, and had some family coming up from Maryland to meet him, you better believe I was offering up a premium for one of those 30-racks. And happy to pay it.

If I recall correctly, the first 30-rack showed up about two cans light, the driver having deducted a bit of a tax along the way north. No problem. Still worth \$40. Easy. And hearing him begrudgingly admit just how tasty that Natty Boh was made the whole transaction worth it on its own. Another freshly minted fan!



90 percent of all Natty Boh is sold and consumed within 100 miles of downtown Baltimore.

These transactions continued for a few years, once a summer, until the pandemic hit, and no one went anywhere. No more festivals, no more travel, no more Natty Boh.

And while I’ve certainly made do in the meantime — Narragansett Lager, Schlitz, Schaeffer, and those green meanie Ballantines are all worthy substitutes — there’s no question that one of the small pleasures I look forward to in post-pandemic life is a return to illicit trade in 30-racks.

Note: As we went to press with this issue, we heard about the tragic accident experienced by Dawson Julia, a tireless advocate for Maine’s cannabis community. Our thoughts go out to him and his family, and we encourage everyone to search his name on GoFundMe and contribute what you can to offset his enormous medical bills. Get well, soon, Dawson. We’re pulling for you.



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

The Healing Community

MEDCo

Has
Spring
Sprung!



LEWISTON

40 LISBON ST - 741 MAIN ST

GARDINER

189 WATER ST - COMING SOON!

CRAFT CANNABIS | ARTISANAL EXTRACTS | INCREDIBLE EDIBLES

thcMEDCo.com | 1-866-42-MEDCo

ADULT REC MARKET CONTINUES TO RAPIDLY EXPAND

Last month, we told you there were as many as 40 licenses for adult recreational retail operations pending in the city of Portland, alone. But that's just the beginning of the new developments in the adult-rec world as the marketplace quickly expands.



It wasn't even on the list of applications we pulled in early March, but Rugged Roots announced its retail brand Sinsemilla will be opening on Portland's Washington Avenue in the near future by placing a new sign over the storefront that sits right next to the new Silly's Restaurant and just two doors down from Tu Casa Salvadorena, which features the best Salvadoran food in Portland. This represents an expansion in addition to the medicinal facility they operate in Lewiston and will be supported by a new 24,000-square-foot grow facility in Portland.

Up north in Bath, HighBrow opened its second recreational loca-

tion, to go with its three medical dispensaries, and the first recreational retail facility in the seaside city. However, that status might last only a month or two, as Port City Relief has plans to open a recreational shop about 500 feet down the road in the old Gulf station. And, yes, they're going to keep the pumps running out front.

And HighBrow's news comes just a few months after the January opening of their recreational Rockland location.

Further up Route 1, Farley's Cannabis Farm was approved by the Woolwich select board to shift from a medicinal operation, which has been in place on Main Street since 2014, to recreational use in a meeting that just happened to be on April 20. The town ordinance says there can be just three recreational storefronts in town limits.

Yet further to the north, Full Bloom Cannabis will similarly convert their medical storefront in Presque Isle to a recreational operation, the city's first. They also operate a medical shop in Fort Kent and a recreational shop in Grand Isle. "The County" reports there were no objections or comments during the public hearing period.

Not to be outdone, the select board of the town of Fryeburg decided on April 22 to put an ordinance allowing recreational retail shops on the June ballot, when townspeople can decide whether to add to the town's four medical shops. Already, at least five businesses have inquired about a recreational license.

With the tourist traffic just over the border in North Conway, that could be a hopping market, indeed.

BRICKYARD HOLLOW GOES COMMERCIAL

Brickyard Hollow Brewing Company, which already operates a brewhouse in Yarmouth and pizza joints in Yarmouth and Freeport, announced in April it would be opening a new pizza-focused location in Portland, in the site most recently occupied by Arabica Coffee, not far from the Ocean Gateway on Commercial Street.

With hopes for completion this summer, "pizza" probably undersells the menu, which in Freeport also features protein bowls, soups, salads, and all manner of appetizers. But the best news for those who like to go out on the town a bit is that they plan to operate well past last call, staying open till 2 a.m., with a slice counter.

Not much that goes better with beer and weed than a slice counter.



THIS JUST IN / WORDS / SAM PFEIFLE

MAST LANDING HITS THE OUTLETS

Westbrook's Mast Landing Brewing Company announced in April it will be expanding into a second tasting room location as part of Freeport Crossing, with plans to open for business this summer. The two-story spot will have a brewing facility and will offer small-batch brews exclusive to the Freeport location, in addition to its regularly offered beers. If you're into experimental stuff, this will be your new spot — right after you grab a new paddle board at LL Bean.

As part of a covid-inspired trend that will hopefully outlast the pandemic, the new brewery space will feature significant outdoor seating with a garage-door that can be opened for free movement between the indoor and outdoor seating areas. And the second floor will offer rentable event space. No word yet on who it is, but look for a restaurant to open next door and handle the food portion of the tasting-room experience.

The expansion should come as no surprise to close observers of Maine brewing industry: In 2018, Mast Landing, along with Lone Pine and Bigelow, made the Brewers Association's list of the top 50 fastest-growing craft breweries in the United States.



SO NICE, ORONO DID IT TWICE



Continuing a tradition they began last year, Orono Brewing Company released on April 23 its Congrats Class of 2021 IPA, a special version of its popular Tubular IPA, with dry-hop additions.

Run by UMaine grads and serving a UMaine population, the brewery wanted to do something to help a class of students who've had a, well, non-traditional senior year do some celebrating. And, hey, with a 6.9% ABV, that four-pack should certainly help them get in the mood.

Better yet, they promise a "proper homecoming" in the fall when students return to a full, in-person college experience.

DISTRIBUTION DISCOVERIES

EACH MONTH, OUR INTREPID DIRECTOR OF DISTRIBUTION, MARK SAYER, MAKES THE ROUNDS OF THE 50+ BREWERIES AND DISPENSARIES THAT MAKE UP OUR DISTRIBUTION PARTNERS. INEVITABLY, HE PARTAKES IN A VARIETY OF NEW PRODUCTS. BECAUSE WHY NOT?

PRODUCT: **DON MEGA FLOWER (GMO X BLACK BANANA)**
PROVIDER: **MAINE RELEAF, BIDDEFORD**

"Close your eyes and inhale deeply ... hold.
Wait for the wave ... exhale. OMG the taste!
Don't speak to anyone. Open your eyes. Proceed with life."



A LOVE LETTER TO FRYE'S LEAP



STOP ASKING ME IF I HAVE A FAVORITE MAINE BEER.

EVERY TIME I'VE EVER BEEN ASKED — AND THERE HAVE BEEN MANY — I'VE DEFLECTED, AVOIDED, AND CHANGED THE SUBJECT. I STILL COULDN'T RELIABLY PUT ONE ON TOP OF THE OTHERS, BECAUSE EACH BEER I'VE ENJOYED HAS ITS OWN CONTEXT, COMPLEXITY, AND SITUATION IN WHICH IT COULD BE THE BEST BEER.

But most craft beer fans like myself do have a go-to beer that they stock their fridge with, sharing space with a mounting lineup of one-off releases, rare bottle-aged beasts, and experimental brews. For me, this beer isn't a big-brewery lager or a fruity craft seltzer. It's an underappreciated Maine beer that I happen to appreciate deeply: Frye's Leap from Sebago Brewing Company.

Sebago Brewing Company is one of Maine's oldest breweries, opening its doors in 1998. Not the oldest of breweries — like D.L. Geary Brewing Company or Gritty McDuff's — but not in that new wave of breweries that kicked off with Maine Beer Company in the early 2000s either, Sebago was a little bit in their own lane in Maine's growing beer scene but maintained a vision and a mission to brew beer that people wanted to drink. Frye's Leap, their flagship, has remained mostly unchanged, surviving everything from can shortages to a global pandemic.

There are probably dozens of reasons Frye's Leap fills this particular spot in my beer drinking life. High up on the list is, of course, its flavor, which is expressed as a bright and straightforward dose of piney hops in a light-finishing base, with hints of grapefruit in there, too. Born out of the Cascade hop beers that gained popularity in the early 2000s, it has managed to carve out a flavor that has weathered a lot of different IPA crazes. Compared to New England-style "hazies," Frye's Leap may seem old-school, and with good reason. But just because it is classic doesn't mean that it isn't broadly appealing. Frye's Leap is never cloudy, never muddy, never chewy, and never leaves you with the residual hop burn.

Overall it is not just about the particular flavors of hops used or mouthfeel. There's just something about the way that the

experience of drinking a Frye's Leap rides this fine line between noticeable and subliminal. Sure, I can savor it, but most of the time it is just so amicable that it can settle into the background of an experience. That ability to enhance a gathering without demanding to be in the spotlight may be Frye's Leap's most likable quality. I don't have to be in the mood for it, I never need to overthink the choice, and its accessibility makes it a perfect fit for so many moments.

”

It's an underappreciated Maine beer that I happen to appreciate deeply

I've had a Frye's Leap in my hand on the deck of a bar listening to blues overlooking Long Lake at the Maine Blues Festival, I've ferried 12-packs of it across Cobbossee Lake to camp countless times, and toasted my husband during our wedding reception with it in the glass. It was in all of those places not necessarily because it was special, but because the occasion shone in the spotlight while the beer cheered it on from backstage. At only 6% ABV, it is also easy on the booze, making it a beer that's easy to have a few of, especially when outdoors.

I have also come to cherish its 12-oz cans, which are becoming rarer as the 16-oz can format continues to soar in popularity. With 12 ounces, if you're drinking directly from the can, you can finish a beer without that last few centimeters of liquid getting too warm to enjoy — a huge plus for someone who tends to talk a lot and drink rather slowly. Even better, I'm not relegated to buying only four at a time, but can bring home 12 in one package if I am so inclined (which is often).

Despite living in Maine for over a decade, I've still never visited the part of Sebago Lake where Frye's Leap derives its name. But, I like to think that when I do, it'll be with at least a few cans of it in tow.



WORDS / BEER BABE
CONTRIBUTING WRITER

CANNABIS SHOP

100% LOCAL & INDEPENDENT.
VISIT US FOR TOP QUALITY CANNABIS PRODUCTS
SUPPORTING MAINE'S CAREGIVERS & COMMUNITY.
LOCATED IN THE HISTORIC OLD PORT DISTRICT.

OPEN TO THE PUBLIC EVERYDAY.
CHECK WEEDMAPS FOR MENU & HOURS.

367 FORE STREET

PORTLAND, ME
LOCATED BETWEEN EXCHANGE ST & MARKET ST
(207) 805 - 1870

LIGHTING UP PORTLAND SINCE 2018

@fireonforestreet

www.FireOnFore.com

PREMIUM MEDICAL MARIJUANA
STOREFRONTS IN SOUTHERN MAINE



@BEACHBOYS207
WWW.BEACHBOYSCANNABIS.COM
MAINE'S ENDLESS SUMMER

FIND HOURS & MENUS AT WEEDMAPS.COM

818 MAIN STREET
SOUTH PORTLAND
(207) 835 - 0036

South Portland

30 SACO AVENUE
OLD ORCHARD BEACH
(207) 286 - 6525

Old Orchard Beach

115 MIDDLE STREET
PORTLAND, MAINE
(207) 747 - 5132

Portland

DESPERATELY SEEKING SOURS



WORDS / CYNDLE PLAISTED RIALS

It's Definitive: The black-market beer trade is thriving

One crisp spring afternoon, I swung into Spruce Creek Provisions, a well-stocked beer and wine shop nestled in the Kittery Outlets, to drop off some fresh issues of this here magazine. Drawn in by rows upon rows of unique, colorful labels, I ended up asking part-owner Jesse Fisher about a recommendation for a new-to-me cider, and somehow we got onto the topic of sours.

He asked me if I'd tried any of Definitive Brewing's limited edition fruited sours, introduced during the pandemic. I hadn't. What are they all about? Scrolling through Instagram, he stopped at a pint glass filled with a rich burgundy liquid that looked more smoothie than beer. Packaged in a 25.4 oz "crowler" that can only truly be described as a big-ass can, the beers are a whopping \$17 each. That was new. But then Fisher really grabbed my attention:

"Yeah, people are buying them and easily selling 'em for double on the beer black market."

I'm sorry, did you say "beer black market"? And people are up for paying \$35 for one (admittedly super-sized) can of beer? These have to be some special sours.

With releases teased on the brewery's Instagram pretty much weekly, they're in such high demand that Definitive, with locations in Portland and Kittery, has placed limits on how many crows each customer can purchase. The most you can get is two, which you need to pre-order starting at 6 p.m. on Wednesday during the release week and then collect over the weekend. According to Mike Rankin, Definitive's founder and CEO, you better get your order in quick: "The fastest (to sell out) was Schmoojphoric Nights, our collab double fruited sour with Imprint. It sold out in about 14 minutes."

Fourteen minutes!

Like Definitive's double-fruited sours, which are unable to be traditionally distributed due to the short shelf life of a beer jam-packed with fruit, many of the area's coveted brews are special edition and brewery-release only, meaning if you don't live within a comfortable driving

distance of the brewery and you don't have a buddy who will grab and ship you some, you're just gonna miss out.

For some, there's not much worse than beer-based FOMO.

So are the strict two-can quantity caps simply to ensure no one hoards the goods and more beer lovers can enjoy releases like Sweet Life, a double-fruited sour IPA with mango, peach, lime, and vanilla? Or is it to combat the growing number of people snatching up and flipping highly sought after beers for a profit?

To answer all my questions about this hush-hush underground beer scene, I headed where we go to find the answers to all questions, be they philosophical, medical, or practical: the internet. But information was limited, and I started to feel like I was searching for a mythical white whale. All the craft beer communities I found on Reddit expressly forbade any posts referencing trading, buying, and selling. I joined BeerAdvocate.com, which actually has a dedicated trading forum, in the hopes that people would be up for talking to me, but my post never made it out of moderation. The secret of the beer black market was beginning to seem like it was a little too well-kept.

Then it hit me, like a crawler to the noggin: Go local. Facebook delivered some promising search results, and it was there, in the group "Southern NH Beer" that I found my own personal tour guides to the wild world of beer trading and reselling.

One of those guides is Todd (not his real name), a Keene, NH, native and TSA employee who lived in San Diego for two decades before returning to New Hampshire last year. He's been into craft beers for a while now, having started trading while living on the West Coast as a means to get his hands on those New England beers he missed, in exchange for the high-demand brews available around him: "People wanted West Coast beers and I could get basically anything they wanted."

The process of acquiring those beers wasn't always easy though. Imagine camping out for Rolling Stones tickets back in the day and you'll be getting close. Todd says he was "waking up at the crack of dawn to get a spot for can releases weekly all over San Diego, LA and Riverside County. Cans would sell out within hours. And that's it. They were gone." Tough times if he had a beer buddy on the other side of the country who was waiting for the latest from Pure Project or Alesmith and he couldn't deliver.

At the height of his trading activity, Todd was a frequent flyer at the post office. The typical shipment was "a box of 8-12 cans, usually one or two boxes a week." It was an expensive and time-consuming hobby, but, hey, he was getting to sample and savor all that great beer, both old favorites and new offerings, and providing a trade partner with the same. Sounds like a win-win.

TO PAGE 12 ►



LOCALLY OWNED,
MAINE GROWN
RECREATIONAL
CANNABIS. 21+

1207 Forest Ave
Portland ME 04103
207-248-8685
open daily 10-8

475 Kennedy Memorial Dr
Waterville ME 04901
207-387-0661
open daily 9-7

SWEETDIRT.COM
MJ-002775-2020 | AMS151



FLOWER | EDIBLES | CONCENTRATES | CBD | MERCH

For questions or concerns contact 207-209-2855 / portlandliaison@sweetdirt.com

FEATURE : SLIGHTLY ILLEGAL THINGS

◀ FROM PAGE 11

Trading is all well and good, but what about reselling high-demand beers as a little side hustle? Covid has put the squeeze on a lot of our wallets, but people still seem to be spending on booze. And with breweries limiting how much of a special release you can get your hands on, there's gotta be some room for a little wheeling and dealing, right? Turns out that's a sticky proposition. Although it used to be possible to sell on sites like eBay and Craigslist as long as the beer was labeled as "collectible," they've put the kibosh on any sales of alcohol because, you know, selling beer without a liquor license is illegal, and every state has its own laws regarding the shipping of alcohol. Despite the challenges, Todd dipped a toe into reselling once or twice: "I did that a few times on eBay with Monkish, but I didn't feel it was right. I'm not in it for the money or to make money. I'd rather trade for beer. Beer is just as good as money."

Another expert I found on the underground beer trading/reselling scene is Chris, an '80s toy-collecting IT guy from Mass. He's been trading for about four years, and this year has been all about fruited sours. When he trades, he's always looking to score new releases from 450 North Brewing Company (IN), The Answer Brewpub (VA), Imprint Beer Co. (PA), and Kings Brewing Company (CA), usually in exchange for brews from Trillium and Treehouse (both in MA). He's also taken notice of how Definitive has been coming for the fruited sour market, especially over the pandemic: "Definitive's fruited sours have definitely picked up their game in the last 12 months. So yeah, I could see folks buying just to flip them for a profit."

He's not morally opposed to that approach either. For him, the beer is really the thing. "I'll still utilize a flipper now and then if I don't have any good 'trade bait.' Or if I'm lazy and only want a few cans of something. Supply and demand ... Clearly there's a demand and folks are paying \$10 a can, so these kids that live near 450N, RAR Brewing, Imprint, are going to go and clear out their designated allotment to make a few bucks."

However that coveted beer makes it to him, whether through trade or reselling, a new box of brews hitting his doorstep is cause for celebration. "It's like Christmas morning," he says. Delaying gratification and ensuring an optimum tasting experience, he puts them right into the fridge for at least a few hours where they can chill and settle after their long journey, another consideration specific to this unique way of acquiring beer.

So, it seems everyone is happy and filling their beer fridges with brews from all over the country. But how do the breweries themselves feel about this whole black market thing? Opinions may vary widely depending who you ask, but Definitive's Mike Rankin isn't worried about it: "The craft beer industry is an amazing community, and trading and beer shares are part of what make it so great."

The connections created through selling, trading, or just informally sampling that kickass new roasty stout or slushy fruited sour with some buddies in the backyard is what it's really about. Todd's beer hunting and trading exploits have allowed him to make some lasting

friendships with beer lovers of all types, from those who drink them to those who make them.

"I've met so many awesome people," he says. "Beer friends are the best friends."

 WORDS / **CYNDLE PLAISTED RIALS**
CONTRIBUTING WRITER

LOCAL FAVES YOU CAN TRADE FOR GREAT BEERS ACROSS THE COUNTRY

Does this whole idea have you jonesing for that feeling you'd get trading baseball or Pokemon cards as a kid? Here's the inside scoop on some popular trades in case you're looking for a grown-up version of that same thrill.

• Bissell Brothers Swish for 450 North Slushies, which Chris says is "one of the best double IPAs, in my opinion."

• Deciduous Sours for Monkish Beats is Infinite DDH Galaxy Double IPA

• Other hot New England "trade bait" includes Trillium Pastry Stouts (MA), Hill Farmstead bottles (VT), Tree House cans and bottles (MA), and Definitive fruited sours (obviously).

BLACK MARKET LINGO: A QUICK GLOSSARY FOR THE UNINITIATED

Mule: You pay the mule x-amount for x-amount of beer at x-brewery. Costs more, but you have no interaction with the brewery itself — just with whatever skills your mule has at scoring the hype beer you need.

Proxy: You buy from the brewery online store, and send your confirmation number to Joe Schmoe, who offers up their proxy pick-up-and-ship service for a fee (usually \$5-\$10 per 4-pack + shipping).

VM: Venmo, obvs.

PPFF: PayPal Friends & Family; used to avoid paying additional fees on the transaction.

Doll hairs: Dollars. No dollar signs allowed in communications, because it triggers algorithms to get all suspicious of your group activity.



JOIN US!



WHO: LOCAL BREWERIES, CANNABIS CULTIVATORS, FOOD TRUCKS, CRAFTS, & MORE!

WHAT: PREMIERE EVENT FOR BRINGING TOGETHER THE COMMUNITY THROUGH FOOD, BEVERAGES, AND CANNABIS

WHEN: JUNE 27, 2021 11AM-3PM


WHERE: RAITT FARM
2077 STATE ROAD
ELIOT, ME 03903

www.beerbudsandbbq.com

interested in becoming a vendor?
email us at beerbudsandbbq@gmail.com




A MAINE BREWING DESTINATION



**TAP ROOM
FOOD TRUCKS
LIVE MUSIC**

7 ROPE FERRY RD, SEDGWICK, ME | DIRECTIONS >





CBD, BY THE SOUND OF IT

Going behind the scenes on 'Kings of Kush'

WORDS / SAM PFEIFLE



The cannabis industry has come a long way. It wasn't too long ago that the only depiction of weed-growing in popular media was likely to be found on something like "COPS," tough guys in uniforms raiding backroom grows while "bad guys" jump out the window. Or maybe we'd get some fun Cheech and Chong.

Nowadays, though, you can watch a full-fledged cannabis farming operation get off the ground and start humming on ViceTV's brand-new "Kings of Kush," the story of how "the OxyClean guy," Anthony Sullivan, decided to buy a 116-acre farm in Vermont to grow CBD-rich hemp after discovering its beneficial properties in treating his sick daughter, who suffers from a rare genetic disorder. It is reality TV at its most classic: Absurd situations, an emphasis on inter-personal drama, and a glimpse into an industry most people don't know much about.

PHOTO / JOHN CHAPPLE

If you've seen "Deadliest Catch" or "Ice Road Truckers," you have some idea of the format, as it's produced by the same company, Original Productions, headed by Thom Beers. It also features Dave Christian (an "adventure racer," and Sullivan's pal), and Ethan Zohn, winner of "Survivor: Africa," who has famously recovered from cancer and made cannabis part of his regimen.

And right there with a first-hand, behind-the-scenes view of its making was Sean Slaughter, long-time mainstay of the Maine music scene, fronting bands like Supersoul Challenger, Clubber Lang, and John Hughes Radio; doing his best Freddie Mercury in killer Queen tributes; and recording some of Maine's best heavy rock in his V69 Studios. (There is also a Christian rapper by the same name; not that guy!)

For "Kings of Kush," Slaughter had his sound engineering hat on, serving as one of two location sound mixers. "I put wireless mics on talent," he says of the gig, "I have the boom mic, and I have my mixer and I follow the cameras around and I record all the dialogue and ambient noise and sound effects, and then the editor puts it all together."

That means when the action is happening, he's there. For two months straight, he was in Plainfield, VT, probably best known as the former home of Goddard College (Phish went there), living in a hotel room (a rare perk for a sound guy) or sleeping in campers on site at the farm, coming home to see his wife and son once a week.

"It was fun to watch," he says. "Our job as crew was to have as little interaction as possible with the farmers and cast, just be a fly on the wall for non-scripted reality." A naturally gregarious guy, Slaughter even got some feedback from producers that he needed to be a little less friendly with the cast! "It was chaotic," he says. "It was intense and it was a situation where they were learning on the fly and constantly under the gun and getting things done on schedule with lots of technical difficulties."

One thing he was impressed by was just how hard the principles on the show actually worked. While it can be hard to know with a reality show just what's true and what's for the cameras, Slaughter said everyone involved with "Kings of Kush" was basically up at the crack of dawn and collapsing into their beds at the end of the day for the whole time he was there. And he can confirm that what you see in the final product is what you saw day to day.

"When you watch the show, the banter between Sully and Dave is hilarious," Slaughter says. "They're constantly talking trash to each other, but in a fun-loving way, and that's the way it was even off camera. The stuff on camera was genuine. They were really funny. Sully's got a really dry sense of humor, and Dave was a Green Beret, so he's really tough and has a lot of know-how and smarts, and just knows how to figure things out. ... He knows how to run operations. He had just never farmed before, but he totally dominated because he never stopped working. ... It was really impressive to see them

learn and see the point they got to by the end of the season."

Slaughter's interest, too, goes beyond the professional. He's seen first-hand how CBD can change lives. "Our son Evan has severe anxiety," he says, which "made it difficult to take him places and have fun because he'd get anxious or loud or aggressive and so we decided to try CBD with him, and it's helped a lot."

Plus, American viewers might not realize just how far Sullivan is sticking his neck out by going in so heavily on CBD.



PHOTO / JOHN CHAPPLE

"He tells the story," Slaughter says, "about how he was opposed to using CBD medicinally. The perception of hemp and marijuana is a lot different over [in the U.K., where Sullivan is from]." But his daughter wasn't doing well with the pharmaceutical options she was being given and so they tried CBD. "It just made a huge difference for her, so he came up to Vermont to check out a hemp farm. I'm not sure if he was planning on buying it or just had an epiphany, but once he got a grasp on the product and what it could do for people, he was all in.

"Sully makes the joke and it became one of the taglines on the show: 'Most men when they turn 50 go through a mid-life crisis and buy a sports car. I decided to buy a hemp farm.'"

TO PAGE 16 ►

◀ FROM PAGE 15

Of course, Sullivan is one of TV's most talented pitch-men, and so his involvement in medicinal CBD can only be good for raising the profile of the industry as a whole. Sure, Slaughter says, Sullivan saw the monetary potential of going big in CBD, "but on top of that he feels like he's doing something for the greater good — instead of just pitching detergent."

As the series heads into its final episodes of this first season, Slaughter is proud of the work he's been a part of and has enjoyed watching the final product, which he's seeing for the first time along with everyone else. "They've done a good job," he says, "of making it a wholesome

type of vibe. ... They all have families, Sully and Dave are married with kids, and it was tough for them to be away from their kids, but they did it" because they believed in the product and the mission.

"I hope it gets renewed and has a run of eight seasons!"

"Kings of Kush" runs Thursday nights at 11:30 p.m. on ViceTV, which is channel 133 on Spectrum in Maine, 271 on DirectTV, and 121 on the Dish Network. You can also find episodes on www.ViceTV.com.

bvw WORDS / **SAM PFEIFLE**
CONTRIBUTING WRITER

IS 'KINGS OF KUSH' A NET POSITIVE?

There are any number of ways that the parallels between brewing beer and growing cannabis hold up: Craft and small-batch vs. mass production, taste and presentation vs. raw potency, as just a couple of examples.

But where the parallels really fall apart is with non-alcoholic beer and non-THC cannabis. While the former is largely a novelty and attempt to address the dark side of alcohol's impact, CBD weed has a genuine marketplace for its beneficial impacts and curative properties.

So much so that a famous TV pitchman decided to buy a farm in Vermont for the sole purpose of spreading the CBD gospel and normalizing its use for medicinal purposes. Of course, the big question is whether "Kings of Kush" actually does that.

Eben Sumner, CEO of Casco Bay Hemp, has similar aims. His business — recently named small business of the year by the Saco, Maine, Chamber of Commerce — focuses exclusively on non-THC cannabis product, from tinctures and creams to bath bombs, gummies, even pet chews for your dog. When he watches "Kings of Kush" (which he was nice enough to do at our urging), does he see a positive for his industry?

"There's really two parts to that answer," he says. "The first part would be that the guy is super annoying and obviously an idiot. His heart's in the right place because he's trying to treat his daughter and he's seen the benefits of CBD. But to go out and buy a farm and just say, 'Hey, I'm going to grow hemp,' all that capital he's put out before even knowing anything about the industry, is just stupid. That's dumb for any industry. ... It just seems like they have no clue what they're doing."

But, in terms of the larger picture, that's also probably a good thing, Sumner says. "They're clearly struggling

through all of it, and maybe that lends credibility to the industry because people see how hard it is to do. It's not just a green rush where they say, 'Let's go plant some herb and become millionaires.'" He figures they planned on spending six or seven hundred thousand and wound up spending three or four times that.

He appreciates, too, that they've done the hard work to get organic certification and worked hard on sustainability efforts, both of which are vital to the long-term efficacy of the CBD industry.

"They've done as best they can and they've really done a good job of getting all the certifications and farming properly," Sumner says. "You can't really deny them that. It's like they've done a really good thing but kind of got mired in it by going this route with creating the reality show around it. But that's what this guy does.

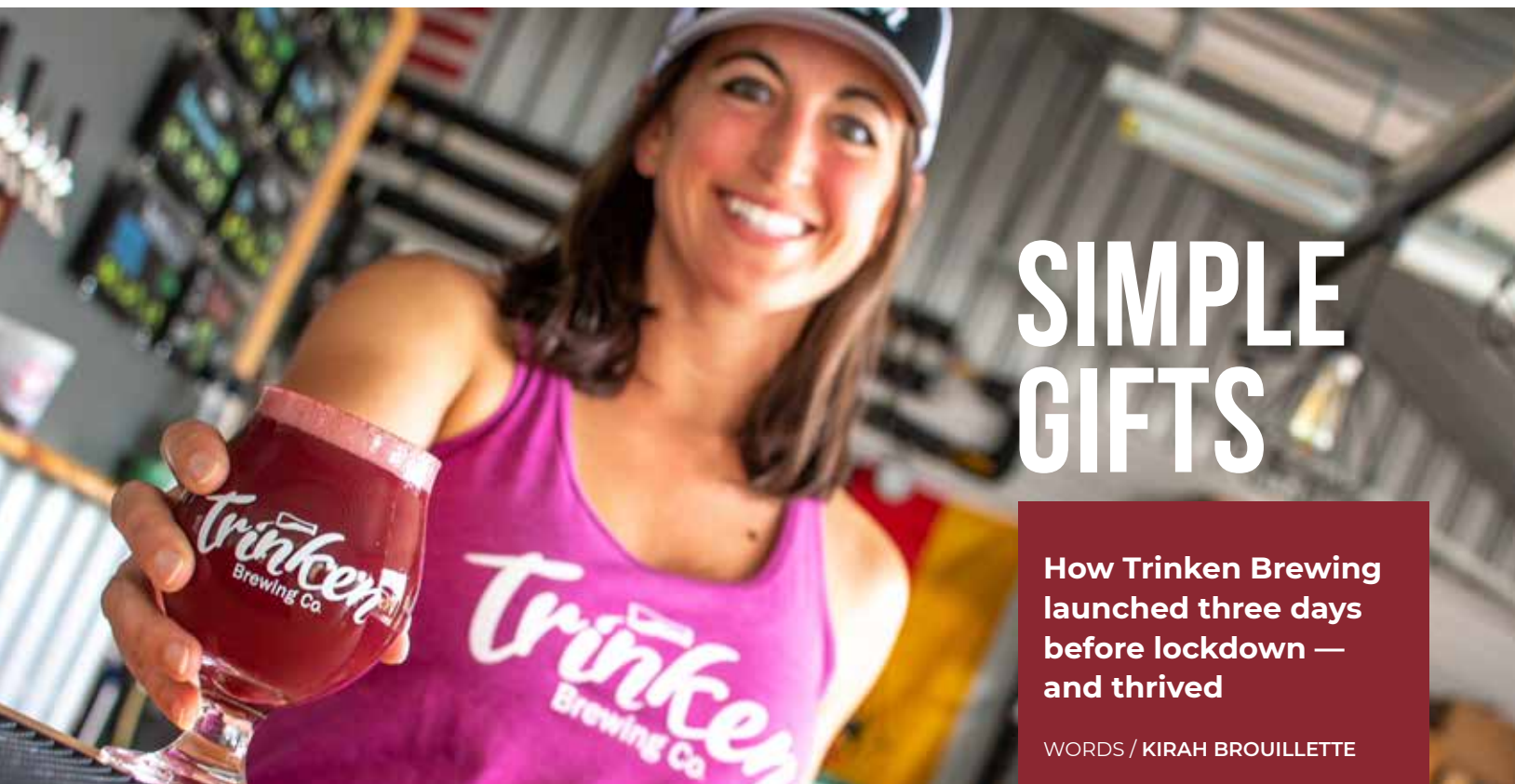
"I bet these guys are sitting on so much oil. If I was just an everyday consumer, would I buy this product based on the show, or would I be like, 'These guys are out of their mind because they clearly don't know what they're doing?' I don't know. It's really hard to get into the mind of the consumer."

He admits, though, he's curious how they managed processing all the hemp they grew in year one, which we'll see in upcoming episodes. "I know for us it was crazy," he remembers of his first year, growing just a fraction of what Mount Kush has undertaken. "We ended up using three different lumber dryers, and taking 18-wheeler truck loads to these huge ovens that dry specialty lumber. It was very difficult.

"I definitely want to see how they do it," he says. "I guess they've got me hooked."



MAINEGROWERSALLIANCE.COM



SIMPLE GIFTS

How Trinken Brewing launched three days before lockdown — and thrived

WORDS / KIRAH BROUILLETTE

T Tyler Inman, one half of the best-friend duo that owns Trinken Brewing, has one of those laughs that's viral: As soon as he throws his head back and lets one boom, you can't help but laugh right along with him, even if you missed the joke's delivery — it's that contagious.

"I love to laugh; love a good joke," Inman said, a smile lingering while he talked about Trinken's ill-fated March 2020 launch and subsequent-yet-unexpected boom in business over the course of the following year, all coming as different kind of contagion decimated other, similar businesses all over the state. "It's a simple joy and I like simple things in general. Even beer. Especially beer, actually. Simple beer is better beer." This mindset, combined with his and co-owner Ryan Bisson's love of homebrewing (plus Inman's German roots) are what have inspired the bright and breezy pilsners and smooth, refreshing lagers Trinken pours — beers that differ from the heavily infused, complex, hazy beers coming out of so many of their peer's breweries.

Inman and Bisson have been buddies since their school days growing up in Bath. According to Inman, they "got up to the usual country boy bullshit as kids," and spent time at Reid State Park surfing, weekends biking around downtown. After graduation they went their own directions, Inman into the military and Bisson building ships for the Navy. They reconnected in 2016, a handful of years after Inman and his wife retired from the Army and moved back

home to Maine by way of Washington, D.C., to have kids and build a life for themselves here. In his quest to find natural ways to deal with the PTSD his time as a Green Beret had left him with, Inman found solace in home brewing in his basement, always following the old German brewing style, which he became fascinated with while learning a bit about his familial roots.

"When you're a second-generation German man from immigrants, you're proud of that heritage," he said. It quickly became a passion for him, so he brought Bisson in on the fun and within a few months, "our beer, a pilsner first, blew up — everyone that tasted it loved it. So we started selling it at birthday parties and taking private orders," Inman said.

After a year of saving whatever cash they could, Inman and Bisson took the leap and devised plans for Trinken (which means "To Drink" in German), and quickly found a little spot on top of Witch Spring Hill in West Bath that, with a little handiwork and newly-grated dirt parking lot, would become the ever-expanding space they have now, one that includes a three-season warming tent that got them through the winter and an open bier garden with various tables, blankets for snuggling under on cooler days and a fire ring.

"It was important that we stayed in our hometown area but out of downtown Bath proper," Inman said, "because our little city explodes with new, out-of-state faces during tourist season. We

wanted there to always be room for customers, but especially plenty of space for people to bring their kids, their pets." He noted that Trinken is fully family friendly, including the water bowls for pets and root beer on tap for the littles, "so they feel like they're getting something special in a glass just like mom and dad," Inman said.

It was the commitment to simplicity that has made Trinken's traditional pilsners and lagers stand out: a simple business model (good product, smart marketing) focused on simple German-style beer guided by the world's oldest food law, the Reinheitsgebot Brewing Law of 1516. This brewing methodology focuses on a handful of strict rules, like valuing time, temperature, and quality ingredients over fancy brewing equipment and "out there" ingredients (as Inman refers to some of the things found in other local breweries' beers).

"Don't rush it," Inman said, "and don't get too fancy. It's the two most important things I've learned in this industry: If it takes eight weeks to make a beer right, you wait eight weeks. If fewer ingredients sourced from smaller farms is what makes a beer fucking great, then pick up the phone and seek out those ingredients. The rest can wait."

This ethos extends to Trinken's tasting room as well, the taps showcased behind a tall, modern bar in a black, gray, and steel space with simple tap handles and chalkboards for writing the names of each

TO PAGE 20 ►



beer&weed.



SCAN.
SUBSCRIBE.
SAVE.

USE CODE **BW4LIFE** FOR A
\$1 ANNUAL SUBSCRIPTION.



A MAGAZINE WITH REFINED TASTE



CRAFT BEER, HARD CIDER & SELTZER
FEATURING OUR FLAGSHIPS & ROTATING TAPS
~ INSIDE & OUTSIDE SEATING ~
~ PANINI'S, WRAPS & APPS ~
~ HOWLERS & GROWLERS ~
WWW.BIRCHWOODBREWING.COM

FEATURE: ROAD TRIP

◀ FROM PAGE 19

beer. It's a small, yet well-crafted space; a blink-and-you'll miss it spot. And, with the help of Morse's Coastal Kitchen Food Truck, owned by Kathy and Sheldon Morse and run by Lisa Alexander, located for takeout in Trinken's parking lot, it's a spot that has become a hit in the Midcoast and beyond.

"We regularly get visitors from the Portland area and out of staters who own houses up here," Inman said. "They'll call me at 7:45 [pm] while they're on the highway and say, 'We're almost there, can you keep the doors open for us, pleeeeeease?'" And no wonder, Trinken's beers go perfectly with what Morse's is cooking up — things like traditional sweet Maine lobster rolls with crispy hand cut fries and classic Quebecois poutine, plus traditional German street food like schnitzel sandwiches with curry mayo and sauerkraut.

”

"We've grown so much from word of mouth, social media, and sheer tenacity this past year," Inman said, "that we had to hire a new head brewer so Ryan could get a break — and boy we were lucky."

Ultimately though, it was the commitment of "so many brave locals who showed up all winter long" that made it possible for Trinken to grow from ill-fated business forced to close only three days after their grand opening in March to popular craft brewery, food, and live-music stop, whose beers are so sought after by customers and craft beer professionals alike that, "Suddenly you're seeing simple, traditional, clean German pilsners like ours listed alongside someplace like Mast Brewing's fancy, more complex hazy IPAs and stouts," Inman said. "That's something that would never have happened just a few years ago in this industry, trends-wise."

Add to that hustle their dedication with raising money for local charities, including an upcoming fundraiser with the Travis Mills foundation, and it's easy to see how Trinken has grown in popularity so quickly, despite the challenges this year brought to the industry at large.

Inman and Bisson take these kinds of commitments and connections seriously; as something that urges them forward with plans to expand their space and beer selection in the coming year. They'll start with creating double-sized bier garten after the tent is removed this Spring, so there's room for more live music, more tables, and more staff when the summer season, post-covid lockdown, kicks into high gear.



But those signs of growth are just the tip of the iceberg.

"We've grown so much from word of mouth, social media, and sheer tenacity this past year," Inman said, "that we had to hire a new head brewer so Ryan could get a break — and boy we were lucky."

See, Bisson still works full-time at BIW and doesn't want to give up the gig.

But, within a week of posting the position online, they were happily surprised to find Justin Blouin, who you may know from his early work at Baxter Brewing, among the resumes. They vibed well with him and offered Blouin the opportunity to return to his favorite part of craft brewing — the creativity it takes to generate inspired, modern beer by using simple, time-tested techniques. Now the duo has become a trio, and they're setting goals beyond survival.

"I refused to be that company that got a hard start and succumbed to all this covid shit. We've had to make it work, and we have, together," said Inman. It's that mindset that has inspired their newest beer release in April, a pilsner called "We'll Get There," inspired by Blouin's response whenever Inman and Bisson come to him with yet another daydream for the business. "We'll get there," Blouin always replies.

Judging by the past year, there's no reason to expect they won't.



WORDS / KIRAH BROUILLETTE
CONTRIBUTING WRITER



MAINE CANNABIS ADVENTURES



COMING SUMMER 2021

REGULARS (BEFORE)

The following excerpts are outtakes from **Tanya Whiton's** novel-in-progress, "Regulars." Set in Portland, Maine in the early '90s, "Regulars" is about what happens after a troubled young woman, Lael Green, insinuates herself among the staff and patrons of a local dive, The Grove — and then disappears under suspicious circumstances.

These "Outtakes" are about what happens before. Look for future installments in "Beer & Weed."



ZEKE

Here he comes, our Fool, our King, Lord of all he surveys from the sandwich board on the sidewalk to the futon in the attic. "Smoke on the Water" plays every time he opens his mouth, he is so full of joie de vivre. He's an ambassador from the last decade of hedonism, those golden years before the plague. He's the '70s on permanent replay. He's a jock on strike, baseball bat under the backseat of his GTO.

Drinks for everybody, drinks on the house.

ZEKE

Zeke's mood shifted from anticipation to irritable worry. As a condolence prize for getting through the summer downturn—five blocks from the cobblestoned Old Port, The Grove didn't get any of the tourist trade—he'd bought himself a half kilo. Tossed guest checks, payouts for nonexistent expenses—it hadn't been easy, squirrelling away that amount of cash.

How was he supposed to know they were going to have the longest Indian summer on record? The misery of August extended into September. Sherrie, the bar's bookkeeper, had kept them in basics for a few weeks, but now, they'd run through their inventory. Distributors were refusing to drop off orders. The phone rang and rang. Everybody wanted a piece of him.

When would that douchebag Eddie show up with his drugs?

Zeke doused his anxiety with beer as best he could, doling out knobs of green bud and tide-you-over cash to the staff, running bar tabs when he went through that. It was always handy to have a few guys in the kitchen who'd drink their pay, but even they had to make rent.

To make matters worse, The Grove's annual pig roast was coming up. Fifty people expecting to eat and drink for free. A minimum of five hundred bucks for booze. Two hundred and fifty dollars for the damn pig! He was going to have to sell a quarter just to cover the bar's expenses, and he'd intended this to be a strictly recreational purchase.

Selling meant having Eddie hovering around like a seagull at a bait shack.

LAEL



LAEL (Five Years Ago)

They'd been allies, Lael and her mom. They remembered the boy-friends by make and model: Buick Skylark. Nissan pickup. VW Bug. And Ford, Ford, Ford. Then Bruce came along. Bruce, who took his motorcycle apart in the living room, whose dogs were chained to their houses. Lael fed them bologna and cheese sandwiches, trained them to sit and to shake.

Now, when people asked where she was from, she said "Portland, Oregon." That was the place she'd gone looking. Sixteen, two hundred dollars stolen from her grandmother's bureau, hair dyed cotton candy pink.

The house was out in the hundreds, miles and miles from downtown, a sixties bungalow with a little yard where two dogs ran in circles in the mud. The woman who answered the door surveyed Lael's clothing and face, the backpack she'd slung to the ground.

"I don't know who rented it before," the woman said, "but they left the place a mess. We had to have the rugs torn out and professional cleaners come in. It was that bad."

Lael blinked at her, shoulders aching.

"Snakes," she said.

"What?"

"You keep snakes, you need rats, and mice, and crickets—depending on the size."

She could picture the tanks, the rodents frantic and scurrying, crickets crawling sluggishly over one another's black-winged backs. Bruce liked to drape his largest boa along the brass chandelier.

"Uh-huh," the woman replied. "Well, it smelled."

She knew the smell, the reptile funk, the adrenalized rats, cedar shavings, mouse droppings, chain lube and gasoline. An unfit environment for a child was the verdict—trash overflowing the kitchen container, barely a stick of furni-

Zeke tried the number Eddie had given him again. No answer.

He stood in the attic window, watching the street, a roach between two stubby fingers. It was like a scene from a Western—sun slanting off the buildings, a tense emptiness awaiting some action. Maybe he'd drive down to Gloucester, find Eddie, and shake his head loose from his body.

The thought gave him some satisfaction. He went downstairs into the bar and pulled a Heineken from the cooler.

Gina was making a racket in the back room, hauling kegs around and cussing. He made for the back stairs. Too late. She dragged an empty Geary's keg out of the walk-in, wiping foam off her face, and caught sight of him. "Did you order Sysco yet? I'm tired of telling people we're out of every goddamn thing."

She was like the mountain women on his mother's side, suspicious and territorial, able to work like a donkey for days on end. A perfect manager. But lately, she'd been a bit overbearing.

"I'll do it today," he lied. He'd go to the supermarket, charge some stuff. "Seen Eddie around?"

Gina narrowed her eyes. "I thought we agreed he couldn't come in here anymore."

"Not forever, just a few months. You're too hard on people."

"He broke the front door!"

He had. With his head—partly Zeke's fault. Just a friendly shove and Eddie had rocketed headlong down the stairs and into the quarter-paned door. Zeke had made a show of banning the bewildered, staggering Eddie from the bar. He'd been coming around too much, acting a mess in front of the paying customers.

"Got a discount on some fish," Zeke said.

"Yeah, right. Does Sherrie know about that?"

Zeke changed the subject. "I talked the guy at Eastern into fronting us some beer for tonight."

Tonight! In spite of himself, Zeke felt his sour mood dissipating. He'd booked the High Tones. They always brought in a crowd. The guy from Eastern, what was his name? They'd worked show security together, back in the day—Zeke would be sure to give him a bump. Eddie would show up. Although when, or in what condition, remained to be seen.

◀ FROM PAGE 23

ture. Evidence of drug use. Her grandmother had been called in, had hauled her all the way to Albuquerque to bounce a ball on the boiling tarmac by herself.

Lael picked up her backpack. The woman's curiosity was piqued. She stepped out onto the stoop.

"Honey, who are you looking for?"

"Can you tell me the name of the landlord?"

"We bought it, like I told you—we had the carpets torn out."

"I mean, the person who sold it to you?"

"How old are you?" the woman asked, suddenly leaning in.

Lael took a step backward. "Eighteen."

"Yeah, and I'm Jackie Kennedy."

"This must be the wrong place," Lael said.

She'd come all this way for nothing. Her mother was long gone. She hurried down the street, back toward Highway 84, and sat on a guard rail, sounds colliding in her head: tin cans rattling, tied to the bumper of a "Just Married" car. Her grandmother's dentures clacking. A fan belt squealing, drowned out by the hydraulic brakes of an eighteen wheeler. The whole noisy world conspiring against her, like it always had.



MIKE

MIKE

He'd come back East with a plan. He'd make t-shirts and posters, maybe even backdrops for local bands. Get a business going. Finally use that art school degree. He'd found The Grove advertised in the weekly rag, "Live music seven nights a week!" and stopped in on a convivial afternoon when Zeke, the owner, was buying rounds for anybody who stepped in the door.

Like most good bars in Mike's experience, The Grove couldn't stand the scrutiny of an improving eye. A layer of red dust and mortar sifted out of the brick walls each night, the black-and-white tile floor was chipped and stained. The chairs wobbled when you sat down. But all of the crooked angles in the old building came together to create a kind of harmony—a wrongness made right by a couple of pints or a whiskey on the rocks—like a woman who looks better when you squint your eyes. Gina came on at four. Mike was already half in the bag. She carried herself at a forward tilt, a vessel bearing down on you. Long legs, all of her weight in her torso. Her black hair was cut in bangs, framing large, heavily lined gray eyes. A long, square jaw and broad cheekbones, full lips, skin deliberately pale.

"Nobody will fuck with you," she'd said, giving him a once over.

"You either," he'd replied.

"We need a bouncer for Friday. You busy?"

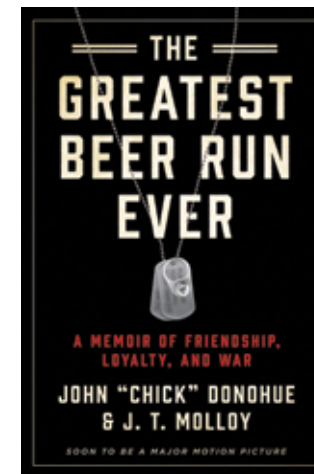
By the time the night was through, he'd been hired to work the door for a show that Friday. Within a month, he and Gina had settled quickly, two seasoned professionals, into a cycle of drink-fuck-fighting. Her grannyish streak had surprised him, the first time they'd staggered home together. The whole domestic aesthetic—a bowl of potpourri on the back of the toilet, an old china cabinet stenciled with flowers—was at odds with what transpired in the bedroom. A cave would have been more fitting.

Was this what he'd dragged his ass all the way across the country to do? Find a dive and a barmaid? He could do that anywhere. He wasn't ready, yet, to revisit that two-lane road, where—if you knew what you were looking for—you'd see a burl grown over a gash in one of the last surviving Dutch Elms. It was only an hour from town. Fifteen minutes from his parent's house. But he wasn't ready. Hell, he hadn't even told them he was home.

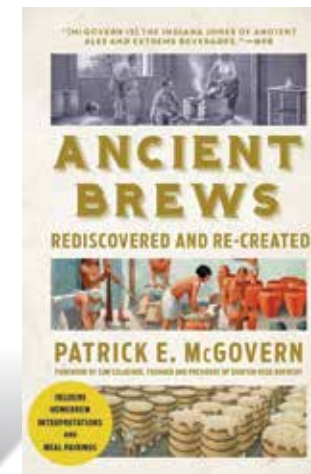
WORDS/ **TANYA WHITON**
ILLOS/ **MIKE GORMAN**

Books Are Back

The best little Book Shop in New England has all your favorite beer and weed titles ready for order and delivery



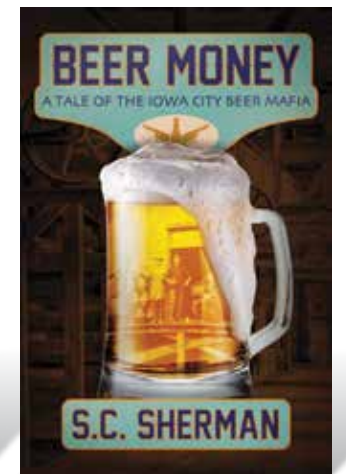
The Greatest Beer Run Ever
By John "Chick" Donohue
and J.T. Molloy



Ancient Brews
By Patrick E. McGovern



Barrel-Aged Stout and Selling Out
By Josh Noel



Beer Money
By S.C. Sherman



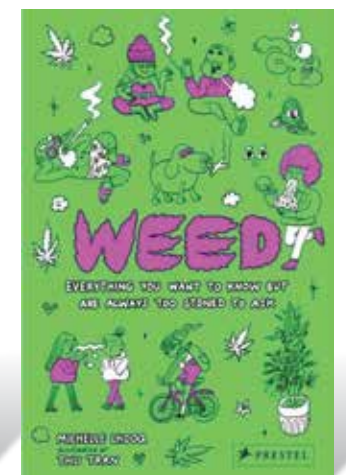
Edibles
By Stephanie Hua



Feminist Weed Farmer
By Madrone Stewart



Bong Appetit
By the Editors at Munchies



Weed
By Michelle Lhooc



Find all of these and more at www.RealBookShop.com.
Questions? Contact: hannah@RealBookShop.com



GETTING FROM CSA TO IPA

WORDS / BRIANA VOLK

I am currently part of a between-season CSA here in Maine. Bridge season is the gap after winter, when our weekly haul would be packed with root vegetables, and before spring, when we will start getting colorful baskets with delicate and brighter foods. For the past few weeks I have found myself with bags upon bags of greens, end-of-season treats like kohlrabi, potatoes, and herbs. It is honestly more than I have ever had to deal with in my life. I have been firm with myself that I am not letting anything go to waste, but I can only make so many salads before I go mad.

Even though I know we are so close to feeling the warmth of Spring, there are still nights where the air is reminiscent of winter and I am hustling to bring plants inside so their leaves don't freeze overnight. It is the perfect time to make something warm and filling, a quick dish that leads itself to a lazy lunch on a cool, grey day. I love adding beer to the bases of stews (and Shakshukas! See Beer & Weed issue #2 for that recipe). For this Bridge Season Stew, I use an India Pale Ale because it will stand up to the heartier veggies and the hops will impart an additional level of flavor other beers may not bring. Don't worry about it overpowering the dish; most of it cooks off and leaves you with just enough of the beer's essence to enjoy.



BRIDGE SEASON STEW

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

INGREDIENTS

- **3 tablespoons** extra-virgin olive oil
- **4** cloves garlic, crushed
- **1** red onion, chopped
- **Two 14-ounce** cans of crushed tomatoes
- **12-ounce** can of India Pale Ale
- **1 teaspoon** cayenne pepper
- **½ teaspoon** cumin
- **½ teaspoon** dried thyme
- **1** large head of cauliflower, cut into florets
- **4-5** medium-sized potatoes, cut into 1” cubes
- **1** small kohlrabi, peeled and sliced into sticks
- Salt and fresh ground black pepper
- **2** large handfuls of greens, like kale, spinach or rocket
- Fresh herbs, hand torn into chunks
- Grated parmesan cheese for topping

DIRECTIONS

1. In a large high-sided skillet or cast iron, heat the olive oil over medium-high. Add the garlic and cook until it becomes fragrant, about 1 minute. Turn down the heat to medium-low, add the onion, stirring until softened, about 5 minutes.
2. Add the tomatoes, India Pale Ale, cayenne pepper, thyme, and one cup of water to the skillet. Turn up the heat to medium-high and bring everything to a low boil. Stirring often, let the liquid simmer for about 5 minutes, until reduced by about half.
3. Add the cauliflower, potatoes, and kohlrabi to the pan. Return to a simmer, let the stew cook for about 20 minutes. Check the cauliflower and potatoes by piercing them with a fork. If the fork goes in easily you're all set. If not, keep cooking and checking every 5 minutes until they are the texture you like. Season with salt and pepper to taste.
4. At the bottom of the bowls you will serve in, place small handfuls of greens. Ladle the hot soup on top of the greens. Top with your torn herbs, grated Parmesan, and a drizzle of olive oil.
6. Serve with toasted or grilled bread.

SERVES 4



GROWING OUTRAGEOUS WEED OUTDOORS

WORDS/ **DIRT DIVA**

Step 3: Planting Outside

Wow — it's time to put our sun hats on, grab our weed plants, and head outdoors. Set your plants down in a spot where they will enjoy adapting to their new environment while you take a puff and work the hoe. Just as I went on about soil conditions as part of the germination process in our last installment, here I am again emphasizing the importance of your soil's condition as we begin planting. With hoeing (as with hand-weeding), the better the soil, the easier the job. Therefore, find a day after a good downpour, but not immediately after, to start working your soil.

Once you've structured your garden space, it's time to make a plan of order to balance your cannabis plant with the other vegetable, fruit, and herb plants to every plant's advantage. It's like setting the stage: Places! Places! I have had good luck placing my cannabis right in the center, and sorting my herbs, veggies, and compatibles in quadrants.

Planting your weed into your vegetable and herb garden enhances your backyard's biodiversity, which creates an amazing environment for soil microbes. This system reduces disease as the microbes in your soil support your rhizosphere (aka "root system").

Cannabis roots release sugars that attract fungi and bacteria that creates a symbiotic system, which helps feed your weed plant by releasing nutrients. These nutrients are assimilated and obtained by your cannabis plant's root network.

But we need to protect this microbe world from the sun. This is why we encourage a cover crop. I love nasturtiums as a cover crop, not only

are they pretty for us to admire, pollinators and insects also see them as attractive. These companion plants work brilliantly as a weed (the unwanted ones) barrier. Sweet pea also works as a cover crop in the same sense, along with pulling in atmospheric nitrogen, as do beans, dandelions, and yarrow.

Companion plants like these attract pollinators and beneficial insects (ladybugs, parasitic wasps) and also help bring down the pest (aphids, cabbage worms, caterpillars, white flies, slugs, mice and birds) population. This practice of companion planting is part of a permaculture system that promotes a self-sufficient and sustainable garden.

The attractors that will fertilize — increases the yield, size, and density of flower — your outrageous weed production are: Thyme, fennel, especially dill (highly beneficial), rosemary, borage, sage, and onion, to name a few.

A few of the companion plants that act as deterrents utilizing their aroma to discourage animals and insects from munching on your pot plants are lemon balm, tulsi, lavender, coriander, mugwort, and catnip.

On the borders of your garden, planting sunflower, corn, and tomato plants, or a screen of climbing beans, will be beneficial. They grow tall and shield your weed plant from damaging winds that can snap your cannabis branches, goddess forbid! They may also camouflage your precious weed plants from human predators.

For field-grown cannabis plants, they love to be surrounded by their great companion alfalfa: The deep root system breaks up the compacted soil and helps retain water, amends the soil with nutrients, and attracts helpful insects to scare off the wicked.

With all that decided, it's time to get our Mars on and transplant our cannabis seedling. Yes, wash your hands, especially if you handle tobacco. Marijuana and tomato hate tobacco and will cause a virus known as TMV (tobacco mosaic virus); this is contagious, and dangerous to your cannabis plant.

Let's plant! Position your happy cannabis where it can smile in the sun for 6-8 hours a day. Dig a hole, water the hole, add a healthy amount of compost and a handful of Pro-gro 5-3-4 (we will use the 5-3-9 later in the season), mix it well, and make sure it is wet but not flooded. Take your cannabis seedling and slightly wet it before removing it from the container.

Place your fingers around the plant in an upside down position, release it from the container, with the weight of the soil and roots held by the palm of your hand and the stem and leaves beneath. This tender removal is giving extreme care to not stress out the root system.

Place the roots and 2-3" or so of the stem into the hole. This can be

the tricky part. You may plant the stem partially in the soil because weed plants can tend to get a bit leggy. Use your discretion here to support the plant yet not encourage rot as you place your composted soil around your seedling. When planting your weed plant, think of a cup and saucer; your seedling being your cup and the saucer is the water steward for the supply of water to the roots. You do not want soil packed too far up the stem or in a mound-like planting, where the water runs off and away from the root system.

Offer your cannabis plant a healthy amount of space from surrounding plants; it will want to grow! As some varieties get 10-15' tall, the branches will want room. Try not to over water your weed. It should be plenty wet from your planting. The weed seedling will have a bit of a transition time from the transplant adventure. Give her a couple of days and she will follow through with the objective.

On your next visit, nurture your cannabis plant with the Pro-gro/compost tea. Keep an eye out for your weed from being parched. Take delightful care and wish your seedling a happy grow because grow it will! Next up, I'll offer some strategies for trimming and nurturing your plants as we head into heat season.

WORDS / **DIRT DIVA**
CONTRIBUTING WRITER

BUNDLE UP AND COME ON DOWN TONIGHT!

Beers are Flowing.

Make sure to check out our new merch while you're here. We have beanies, hoodies and sweatshirts to keep you cozy!

CURRENTLY OFFERING:
**MIX & MATCH YOUR
OWN 4 PACK!**



320 Fore St, Portland, ME • 207-613-9901



WORDS / SAM PFEIFLE

Some reasonable walks and climbs for reasonable people

While we very much enjoy consuming beer and weed at this here publication, there are of course any number of activities that do not lend themselves to pairing with active consumption. Like maybe scuba diving, or sword-fighting, or rock climbing.

But maybe you disagree! You have a taste for danger!

Regardless, we’ve found Maine offers a ton of opportunities to get outside, get some exercise by hiking around, and still keep things at a level where you can enjoy a pop at the top or a puff on the trail without endangering yourself. And May and early June are great opportunities for that. Sure, the bugs can be bad, but that’s why we recommend staying in places that are either near the ocean with a good breeze or get you out of the wetlands and onto a bit of a hill. Fewer bugs.

And while the trees are still not completely in full leaf, the views can be better and the trails a little more free of vegetation to wade through.

While these are all hikes we’ve personally taken, we can’t claim we just found them by happenstance. We highly recommend the Maine Trail Finder web site, which is not only voluminous, but is incredibly well designed from a user-interface standpoint and offers you the ability to save hikes for later and build your own trail-hiking history. It’s our new outdoor experience Bible.

(Also, if you’re into, like, Pokemon, this site may just appeal to your gotta-hike-’em-all instincts. You can even earn badges.)

So, get yourself outside this spring, and while you’re on the way there or back, feel free to hit one of these breweries and dispensaries. One of the best things about exploring Maine’s hiking spots is that it takes you to new parts of the state — and that means great new spots for grabbing some beer and weed, too.

LISTINGS KEY

▲ Trail ■ Cannabis ● Brewery



▲ BALD PATE MOUNTAIN, BRIDGTON AND SEBAGO

This is a spot with options! Take the long way around for an easy hike that delivers you to a spacious, rocky open, with low brush and plenty of places to sit, or find the quick, steep route and be rewarded with a huge rock outcropping with unobstructed views and a warm place to bathe in the sun if it’s out.

■ **Maine Only (Medical)**
316 Portland Rd., Bridgton
207-803-8140
<https://www.maineonlycannabis.com/>
The only spot for miles around in Bridgton, this is a cute, local shop with some local crafts and big jars filled with flower. We recently grabbed some of the best Garlic we’ve ever had in a pre-roll, with distinctive flavor and a nose you could smell from the minute you walked in.

● **Fluvial Brewing**
860 Maple Ridge Rd., Harrison
207-491-9363
<https://fluvialbrewing.com/>
Welcome to the beer dome! If it’s cold, make sure you get a reservation ahead of time for your own cozy beer-tasting experience, with some snacks to boot. If it’s warm, expect some great scenery out in the woods. Either way, try the DDH River Haze, a flagship that they just keep tweaking.

▲ WASHBURN-NORLANDS LIVING HISTORY CENTER, LIVERMORE

Take a step back in time and relive the Maine 1800s experience here, walking along old carriage roads and exploring the estate. The walk out to the reflecting pools is an easy one with a beautiful payoff.

■ **Vacationland (Medical)**
1520 Auburn Rd., Turner
207-224-0166
(Website via WeedMaps)
An especially convenient roadside shop, Vacationland has a ton of floorspace and uses it to showcase inventory. Look for some Tastefully Baked bon bons and a Blue Sky spring water to wash them down with (featuring nanos! For fast-acting edible experiences).

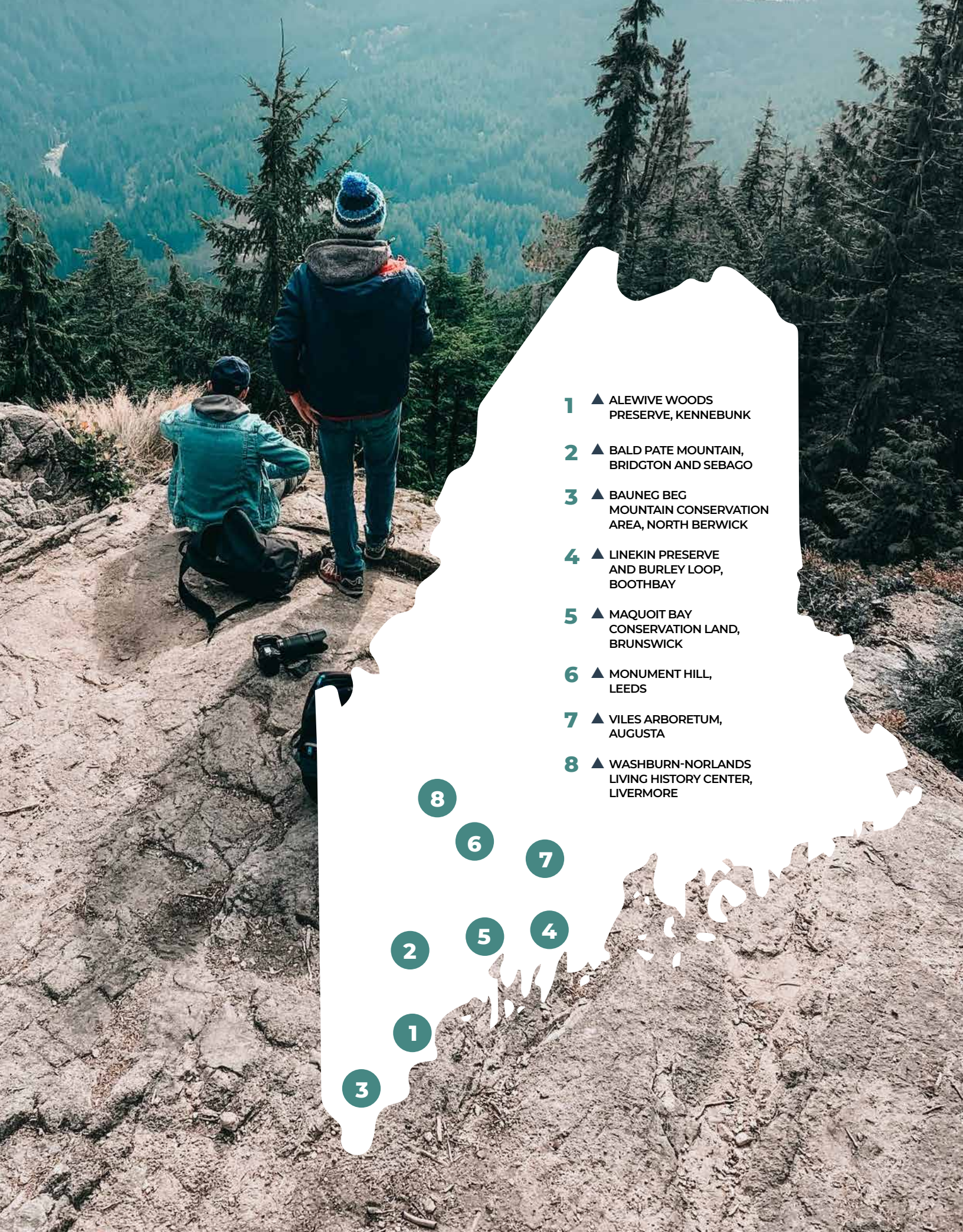
● **Van Der Brew**
30 Summer St., Winthrop
207-395-5340
<https://van-der-brew.com/>
With the weather warming, the deck is open and the views are popping. Check ahead to see if they’re open beyond Friday and Saturday afternoons, or whether the open mic has started back up, but make sure to grab a Jump Back Barley, regardless. The Irish-style session beer will get your spirits up for sure.

▲ BAUNEG BEG MOUNTAIN CONSERVATION AREA, NORTH BERWICK

This may be the trickiest climb of the bunch, if you choose the hardest route, which takes you through the Devil’s Den boulder field. But by “hardest route,” we just mean, “maybe don’t take a toddler.” The views at the top of the middle peak just keep going and going, and it’s among the highest spots in York County.

● **Baston River Brewing and Distilling**
12 Western Ave., Kennebunk
207-967-8821
<https://batsonriver.com/>
While they just opened a second location in Portland’s Bayside area, this is the original and it’s a treat if you like a cozy experience, as you can reserve your own fish shack to drink in. And everyone knows fish shacks are for drinking. They even have their own rum, bourbon, vodka, and gin.

■ **Vetted Cannabis (Medical)**
1609 Main St., Sanford
207-401-4141
<https://www.vettedcannabis.com/>
Owned and operated by a mother-daughter team of nurses, the name of the shop comes from their pivot from working in standard health care and feeling veterans deserve an alternative to the pharmaceutical approach. This is your spot if you really want to dive into the details.



1 ▲ ALEWIVE WOODS PRESERVE, KENNEBUNK

2 ▲ BALD PATE MOUNTAIN, BRIDGTON AND SEBAGO

3 ▲ BAUNEG BEG MOUNTAIN CONSERVATION AREA, NORTH BERWICK

4 ▲ LINEKIN PRESERVE AND BURLEY LOOP, BOOTHBAY

5 ▲ MAQUOIT BAY CONSERVATION LAND, BRUNSWICK

6 ▲ MONUMENT HILL, LEEDS

7 ▲ VILES ARBORETUM, AUGUSTA

8 ▲ WASHBURN-NORLANDS LIVING HISTORY CENTER, LIVERMORE

LISTINGS KEY

▲ Trail ■ Cannabis ● Brewery

▲ ALEWIVE WOODS PRESERVE, KENNEBUNK

Just on the inland edge of Kennebunk, this 625-acre piece of land has just about everything: mountain biking, Alewife Pond in the middle, great fields of wildflowers, even blueberry picking once July rolls around. If you're looking for a place to just wander around for a few hours, there aren't many better spots in York County.

● Funky Bow

21 Ledgewood Ln., Lyman
207-409-6814
<https://www.funkybowbeercompany.com/>
Open Friday and Saturday nights and Sunday afternoons, this spot is as much destination as it is brewery. Plan to stick around a bit, check out the grounds, and have a grand old time with the dogs and people and the brick-oven pizza. With a focus on music, go especially if you get the reference in their Panama Red Ale.

■ Headquarters (Medical)

1522 Alfred St., Lyman
207-999-1038
<https://headquarterscannabis.com/>
One of the newer medical dispensaries, they are currently only offering curbside pick-up, but we've found if you drive up and knock on the door, they'll figure something out. They currently have a beautiful pre-roll featured, with 2 grams of Corn Bread infused with a half gram of Rose Blunt badder, wrapped in rose petals and with a wooden tip. Delicious.

▲ MAQUOIT BAY CONSERVATION LAND, BRUNSWICK

This is an easy walk down to the ocean down an old logging road, with good bird-watching, which opens on Rocky Point, with big views of the water and fun options for jumping into water that is shallow and often fairly warm. You might even see some clammers if the tide is out.

■ Elevated Remedies (Medical)

14 Industrial Parkway, Brunswick
207-406-4720
<http://elevatedremedies.me>
This is a great spot for focusing on pain relief, with a number of topicals, sprays, and edibles that work to reduce pain and keep it away. The 1000 mg THC drink enhancer, especially, is a great value and something that's easy to incorporate into your daily practice.

HIKING LISTINGS

● Moderation Brewing

103 Maine St., Brunswick
207-406-2112
<https://www.moderationbrewery.com/>
Right on Brunswick's main drag, you can spend some time walking and shopping, maybe grab a gelato, before you pop by here for a bite (maybe some Otto's pizza if it's Wednesday?) and a brew via their curbside pickup option. While the tap-room might be closed for now, you can still grab a growler of their flagship Belgian red Noble Experiment if you order online.

▲ LINEKIN PRESERVE AND BURLEY LOOP, BOOTHBAY

On the other side of Linekin Bay from from Boothbay Harbor, this might not be the most accessible hike in Maine, but it's among the prettiest, which a huge swath of waterfront on the Damariscotta River and cool mix of ocean and woods that you don't get in many spots. Be safe on those rock ledges!

● Footbridge Brewery

25 Granary Way, Boothbay Harbor
207-352-3007
www.footbridgebrewery.com
With an appreciation for locally sourced ingredients and a reputation for fun, small-batch brews, these folks are always on site and open seven days a week, so perfect for an early-week day of hooky. If you're pre-hike, try the Salty Dogs Gose, which is a refreshing, low-booze option.

■ Highly Cannaco (Medical)

638 Wiscasset Rd., Boothbay
207-315-6719
<https://www.boothbay.highlycannaco.com/>
A relatively lonely outpost, with no other dispensaries within a half-hour drive or so, it's good that they're well-stocked. The flower selection is usually robust, with in-house options like Punch Breath and Biggums OG, in addition to strains from Green Fellas, Canuvo, Norman K, Rejuvenate, and a bunch more. Get a grab bag.

▲ VILES ARBORETUM, AUGUSTA

If you're in the Augusta area, this is a hidden gem that should be right around the corner for you. With hundreds of acres to wander around, this is a great spot for a picnic, to take the dog, or to do some serious bird watching. And don't forget it in the winter, where you've got cross-country skiing and a cool sledding hill.

● Liberal Cup

115 Water St., Hallowell
207-623-2739
<https://www.theliberalcup.com/>
A great, homey brewpub where the game is always on at the bar (in an appropriately sized television) and you can throw some darts while you wait on your burger. While they always have some interesting brews on tap, we have a hard time passing up the Bug Lager, a pub-style drinking beer that never disappoints.

■ Hive Medicinal (Medical)

65 River Rd., Chelsea
207-480-9004
<http://www.HiveMedicinal.com>
A well-appointed shop with a large selection of glass behind the counter, this is a true destination location, dedicated to serving Kennebec County and with a real sense of community. Veteran-owned, they also offer 20% off to vets and have a focus on PTSD and other common veteran medical issues.

▲ MONUMENT HILL, LEEDS

This is a great testament to Maine Trail Finder because the site's directions are so much better than Google Maps', which will send you to a Civil War monument that's nowhere near the hike. The "monument" of the title is an awesome obelisk that must have taken some serious effort to get to the top of the hill, and the view from the top is definitely worth the one-mile hike.

● Grateful Grain Brewing Company

26 Route 126, Monmouth
207-577-9270
<https://gratefulgrainbrewing.com/>
We've told you about this joint once before, but they're now open Thursday through Sunday, and we got a chance to sample the Triple IPA 1AM Mistake recently, which might last you a month in the growler, it's got such a kick. This is really worth a visit.

■ Black Tie Cannabis (Medical)

797 US 202, Greene
207-933-8227
<https://blacktie-cbd.com/>
You've seen the brand, now hit the retail spot. This Greene outpost is part of a much larger network that Black Tie operates around the country, but is a great spot to get some quality product, straight from the source. Especially for those who really enjoy straight CBD, these folks do great work.

WHAT MAKES A GOOD IDEA?



AS A FULL-TIME, PROFESSIONAL MUSICIAN WHO MUST CHURN OUT LIKABLE MUSIC FOR A PROFIT EVERY YEAR, I'VE FOUND MYSELF IN THE IDEAS BUSINESS. AND I HAVE LOTS OF THEM. IN FACT, I HAVE A HARD TIME WATCHING A MOVIE, SCROLLING THROUGH INSTAGRAM, OR READING A MAGAZINE WITHOUT SOMETHING SPARKING SOME CREATIVITY OF MY OWN. SOMETIMES I'LL

JUST OVERHEAR SOMETHING SOMEONE SAYS WHILE PUMPING GAS AND THAT INITIATES A SONG (OR A MUSIC VIDEO OR AN APP OR A CHILDREN'S BOOK). IDEAS ARE EVERYWHERE AND I RARELY HAVE TROUBLE FINDING THEM.

The problem with that is not every idea is a good idea.

So, how can I tell if a song idea is worth spending time and energy on, and will actually make money? Unfortunately, there is no surefire litmus test. And, unlike a brewery or a weed farmer, I can't simply repeat the beer or strain that sold well last year. If I could, I probably would just re-release my 2010 accidental hit "I'm Awesome" every year for eternity. However, despite the lack of certainty in the process, I do have three particular instincts that usually signal that I'm on the right path.

The first indicator is my instinct to share. If I'm so stoked on something that I just have to send a demo or a mix to a friend or play it to my wife in the kitchen, it usually means the song is good. It'll probably be well received and pull in much more than I spent on it. Maybe this is because the public as a whole — or at least my little cult fanbase — isn't that different from the people I know.

I shared "I'm Awesome," for example, before I had even finished it.

The second indicator something doesn't suck is ease. The songs that come together quickly, without much overthinking, are usually very successful. For example, my third-most-streamed song, "Greatest Shit Ever," was made in a day with my engineer/producer friend Jonathan Wyman because I didn't have another song to mix with my extra day of studio time. We made the beat from a beat-boxing voice message my friend DJ Rew had sent and built the song around it by the end of the day. I didn't think much of it because it came so easy, but when I heard the mix a few weeks later, I knew it would get a lot of love (and sales) from my fans.

Other songs that have come with ease include "Jimmy!," "Christmas Song," and "Knocking on Wood," three of my catalog's most-profitable entries.

The third indicator is the best because it's so pure: laughter. If I make something that makes me literally LOL — whether I'm by myself or in the room with other musicians — then, in almost every case, people are gonna like it. Just last night, I sang a line and had to stop singing to just maniacally cackle to myself in my studio (like a complete psycho). So, with this song, I know I'm onto something.

One time, all three things happened at once. I wrote "Gee Willikers" in 2011 very quickly. As I was writing the second verse, I came up with this play on words where I said, "I still got weed like 'we would' as a contraction" (English nerds and potheads unite!), and I laughed out loud at how crazy the line was. I finished the whole song very quickly and bounced a demo file and sent it to several of my friends in an email.

”

I shared "I'm Awesome," for example, before I had even finished it.

They, as I predicted, loved the song and sent me back notes, typing out their favorite lines.

"Gee Willikers" would go on to be one of my most successful and profitable songs. The video for the song has millions of views on YouTube. The song itself remains a staple of my live shows 10 years later (or at least I imagine it still will be when I *hopefully* return to live shows post-covid-apocalypse).

All that said, I've released over 200 songs and written probably a thousand. Only one of them has truly broken through to be considered "a hit." However, a lot of my other, lesser ideas have been, thankfully, profitable. Even a cult-classic, deep cut like "Blow My Candle Out" brings in enough Spotify royalties to pay for Disney Plus every month. Is there a surefire way to tell whether a song is worth spending time on? No. But there a few helpful, follow-your-gut indicators that work. At least for me.



WORDS / **SPOSE**
CONTRIBUTING WRITER



DESIGNING THE FACE OF THE INDUSTRY

(AND OTHER BADASS SHIT)

BUILDING BADASS CANNABIS AND CRAFT BEER BRANDS.

We create innovative and award-winning brands for startups and execute fresh rebranding for established clients. We specialize in logo design, mark and color palette, packaging, web development, social media personas and the implementation process — everything necessary to perpetuate your company's new image.

CLIENT:

FUNKY BOW BREWING
LYMAN, ME

CONTACT:

GHDESIGNCO

207.939.1800

GH@GHDESIGNCO.COM

GHDESIGNCO.COM

@GHDESIGNCO

GHDESIGNCO

