



Inside » Utah author Ally Condie explores new territory. **D2** | After slowing down to be a mother, Sarah McLachlan is back in her element. **D3**



Pouring an old one



Millcreek home-brewer recreated a "3,000-year-old" beer based on recipe ideas from an Egyptian papyrus and using ingredients authentic to the time and place.

By KOLBIE PETERSON

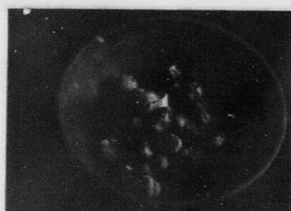
Like many potentially hare-brained projects, Dylan McDonnell's idea to brew beer from yeast that's nearly 3,000 years old started during the COVID-19 pandemic.

In 2020, McDonnell, an avid home-brewer in Millcreek, heard about someone who had baked a loaf of sourdough bread with a strain of yeast that's a descendant of a 4,500-year-old Egyptian yeast.

McDonnell — who has never brewed professionally and started home-brewing using a kit from The Beer Nut — asked himself, "I wonder if I could do that for beer?"

McDonnell's journey to connect with beer makers of the ancient world involved a German yeast company, ancient recipes on papyrus, and a search for rare ingredients from Egypt and Israel. It also required McDonnell to apply his home-brewing experience and his master's degree in Middle Eastern studies to brew a beer with yeast descended from a strain of yeast from 850 B.C.E.

Photos by RICK EGAN



PHOTOS BY RICK EGAN

At top » Dylan McDonnell pours a glass of his ancient beer during a beer tasting at The Tribune in Salt Lake City on May 15. **Clockwise from bottom left »** The ingredients McDonnell used to brew his ancient beer include carob fruit from Egypt, frankincense, Egyptian balsam fruit and juniper berries from Bulgaria.

Along Great Salt Lake's shores, a podcast is telling stories of peril and hope

By KYUNGSOO PARK

Amplify Utah

This story is jointly published by nonprofits Amplify Utah and The Salt Lake Tribune, in collaboration with the University of Utah, to elevate diverse perspectives in local media through student journalism.

Olivia Juarez doesn't want to leave Salt Lake City. And they don't want you to leave either. "All of my family's here," said Juarez, a lifelong Utahn and one of the voices behind a new podcast focused on the Great Salt Lake. "Everything I

love is here, ... and so, it would be incredibly heart-breaking and disrupting to my life to leave."

The "Stay Salty: Lakefacing Stories" podcast, which launched on March 25, explores what it means to keep living in the Great Salt Lake Basin as concerns mount around environmental and public health issues around the shrinking body of water.

Juarez, public land program director for Green Latinos, said they and co-host Meisei Gonzalez wanted to amplify voices not always heard in

Photos by PODCAST, D4



Meisei Gonzalez, right, co-host of the podcast "Stay Salty: Lakefacing Stories," interviews Jim Hopkins, discussing the magic of sunrises and sunsets reflecting on Great Salt Lake, new Saltair on March 30.

Courtesy of meisei