

THE BROCK STREET BURNER

Sending your ass back to Hippie School

We Bet You Can't Make It To All 6 Of These Upcoming Shows
(shows and line ups are subject to changes)

Glass Mattress' Single Release Show
April 18th at Platypus
with Blinded By Stereo • ¡Cazadores!

Moshmellow's 1st Year Anniversary
April 20th at Moshmellow
with Wampus Milk Daddies • Noah Fence • Kirkos • Ish Ensemble
Jonny Oz & The New Rising Sun • Po Mia • Datura

The Heavy Anchor's 14th Year Anniversary
April 26th at The Heavy Anchor
with Bruiser Queen • Dialogue • Space Quaker

Me Like Bees
May 2nd at The Duck Room
with Middle Class Fashion • Everevereverever

Hotline TNT
May 3rd at The Sinkhole
with Soup Activists • Vile Desire

They Need Machines to Fly?
May 16th at The Heavy Anchor
with Samvega • Bagheera

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The Brock Street Burner
one

Spring Haiku
by Hailey Pedersen

Basil limbs hang limp
Angry at their new mother
Stubborn lil' bastards

Inhibiting Bacterium

Stumbling through a forest.
Fungus and twigs.
Lizards.
Mud.
Dark.

My brown leather briefcase; the dried back of a cow.
My reports and statistics will
Help me survive here, right?

It is clear that I am okay.
I am not
Lost, right?
I foster my feelings with
Stomping and screams.
I drink sap.
Tree blood and dead ants.
Cocktails and kabobs
Wriggle and slime.

Are you listening?
Do you understand?
As bark is my witness.

So I gather wood and paper reports.
I start a fire.
Burning carbohydrates.

Combustion.
Red glowing embers.
Leather is food, right?
My body needs iron, right?

I sleep.
I wake.
I'm sick.
Inhibiting bacterium.
The leather finds its way back through
My proboscis.

Larynx.
I chew grass.
I hallucinate.
Surrounding trees morph into flaming crosses.
Pink mud and lizards.
Neon twigs and fungus.

I fly and breathe and
Foam at the mouth.
I twitch.
I black
Out.



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The Brock Street Burner

two

Same Blood

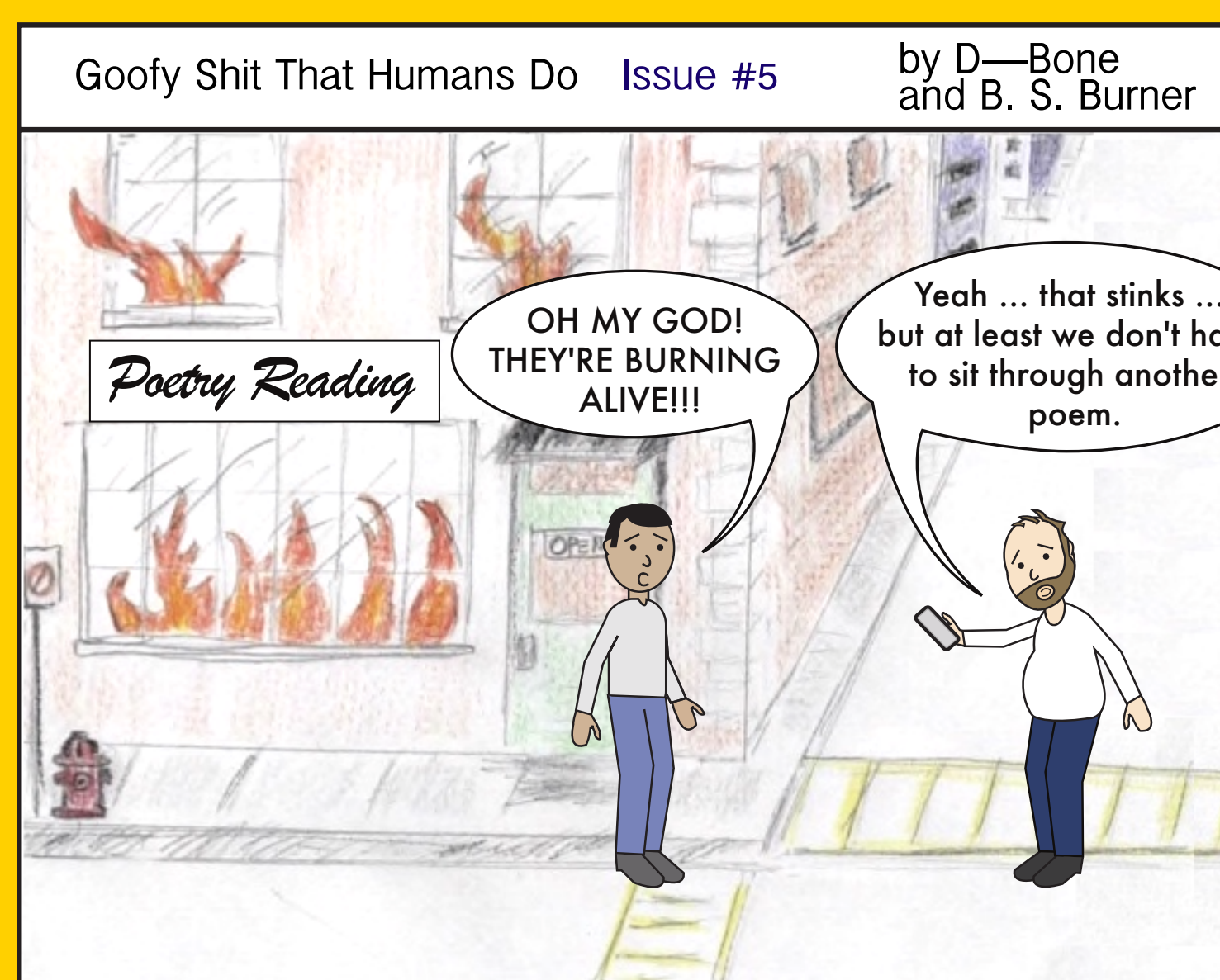
by Jamee Palmer

We might live another sixty years,
Still I'd hunger for the ones I missed.
Feed them to me, I insist,
All your fantasies and fears.

Draw me a bath of all that you've adored;
I'll soak in sweet-scented books and songs.
Fragile tears, which made you strong,
I will drink, if you will pour.

Each synapse, now a molecule of air,
Breathe them out and I'll inhale.
Tiny memories your mind unveils
Will now be ours to share.

Let's synthesize our smallest parts,
Two strands entwined;
A twisted ladder, us combined—
Same blood flowing through our hearts.



The BSB is featured in:

- Heavy Riff Brewing
- Moshmellow
- Your Uncle's Bathroom
- Dogtown Clover & Vines
- Rosie's Place

Banana Oatmeal Peanut Butter Chocolate Chip Cookies

(So Good, It's Bananas)

INGREDIENTS

3 bananas (make sure they're ripe)
2 teaspoons of cinnamon (any type)
1 cup peanut butter (smooth or crunchy)
1/4 cup of honey
2 1/2 cups rolled oats
1/3 cup of chocolate chips

PEPARE INGREDIENTS

This is going to taste so good, your lids are going to flip

Preheat your oven to 350 degrees
Mash the bananas with a fork until they're nice and soupy
Add all of the other ingredients and mix it in
The batter may look a little gloopy
Scoop up balls of the batter, smoosh them tight and flatten them out onto the baking sheet
They should be about one inch wide ... and it's okay if they're not super neat
They'll still taste good when it's time to eat

BAKE EVERYTHING

Bake the cookies in the oven for 12 – 15 minutes
Take them out when the edges start to get a little brown
Wait for them to cool at least ten minutes and then you can wolf them down

SONGS TO LISTEN ON REPEAT SO YOU CAN WASH OUT THE POETRY TASTE

Sleepy Ajussi (NEW SINGLE) by Glass Mattress
Not Your Loser by Candy Lion



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Same Blood

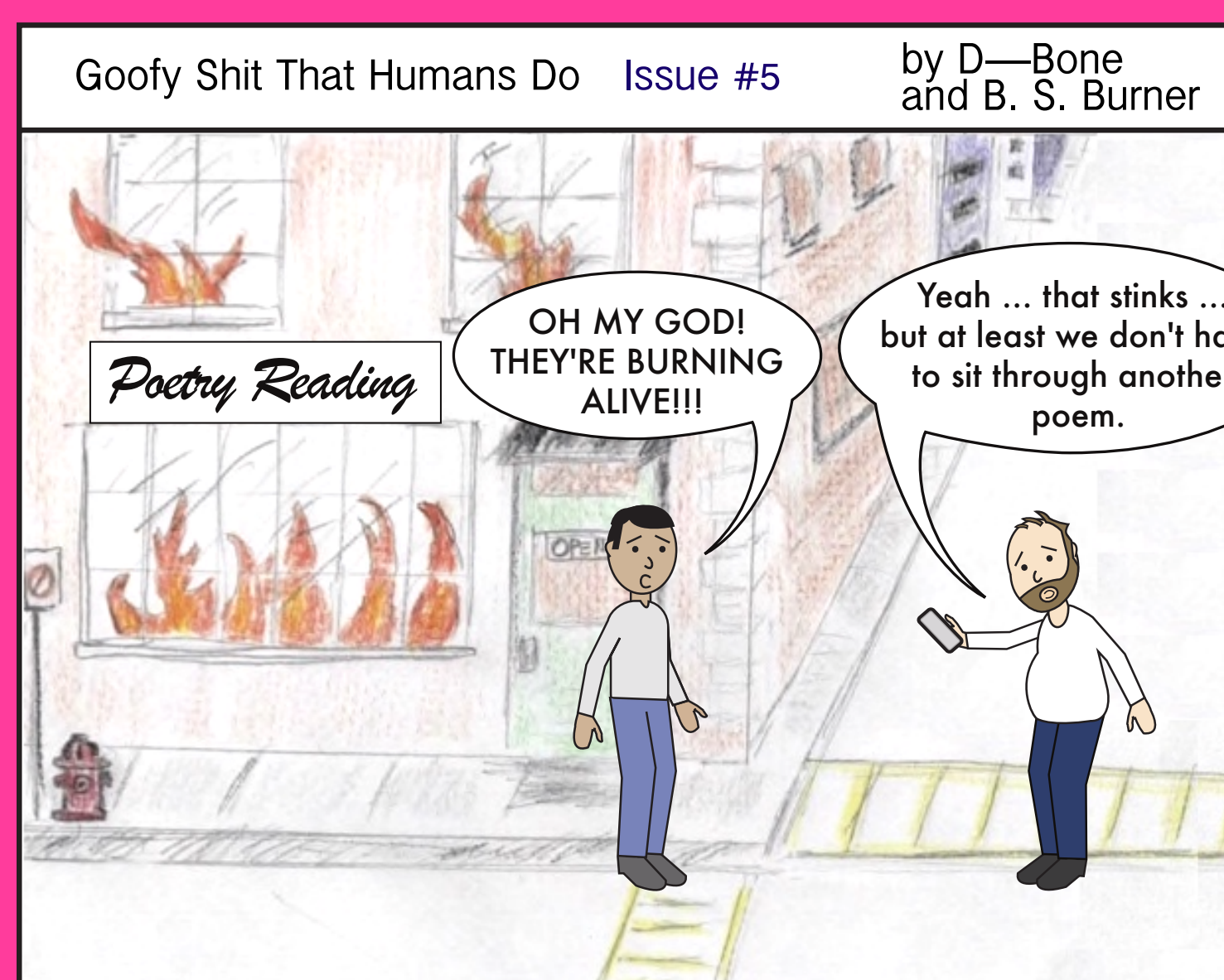
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