



BH7 HASH

TRASH

LE MANAGEMENT:

SUR-SEC	DON ELWICK	0273 553694
SEWERAGE	JOHN BIGGINS	0444 230903
LE MINT		
(APRES HUIT?)	PHIL MUTTON	0273 509958

JULY/ AUGUST/ SEPTEMBER 1994

HELP! THIS ONES FOR REAL FOLKS.

SORRY ONCE AGAIN ABOUT THE HANDWRITTEN FRONT PAGE. THIS ISSUE HAS (AS USUAL) BEEN SHOVED TOGETHER IN A HURRY BUT AS MANY ALREADY KNOW I DID EVENTUALLY LOSE MY JOB LAST MONTH. THIS MEANS THAT IF WE ARE TO CARRY ANY FEATURES, ANECDOTES, RUN REVIEWS OR EVEN THE LONG-AWAITED LADIES PAGE, WE WILL NEED A TYPIST. ALSO NEEDED: CONTRIBUTORS, RUNS, AND THE USE OF A PHOTOCOPIER (PAPER SUPPLIED!). IF YOU CAN ASSIST CALL BOUNCER.

MERCI BOUQUET.

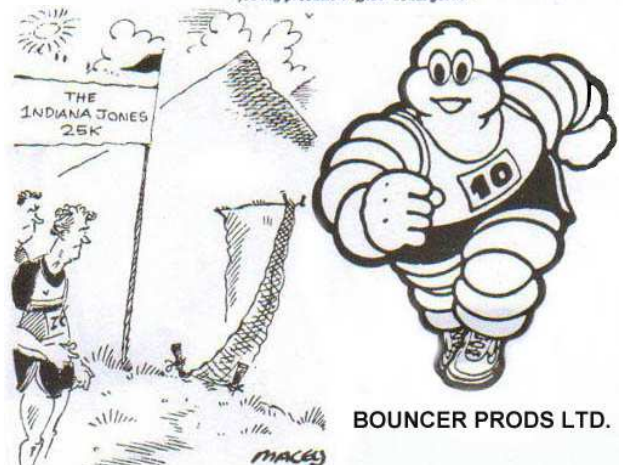
AS I SIT HERE COMPILING THIS AND MY GLASS OF ALE REACHES THE END I SUDDENLY REALISE THAT CAMRA GET THEIR GLASSES MADE IN FRANCE (OH GREAT GOES THE CRY; THAT'S INTERESTING!). WELL MAYBE NOT, BUT IT IS APPROPRIATE AS BH7 HASH DECIDE TO RECIPROCATATE FOR THE TOUR DE FRANCE INVASION OF SUSSEX WITH ANOTHER ANNUAL ASSAULT ON LE TOUQUET COURTESY OF ROBBO TOURS. FULL DETAILS COMING FROM NIEL SHORTLY BUT THE DATE FOR YOUR DIARIES IS 1ST/2ND OCTOBER (WEEKEND OF...) AND THIS WILL BE THE FIRST EVENT IN BH7 HASHES 2ND OKTOBERFEST.

OTHER EVENTS INCLUDE THE 850TH RUN TO RECOVER ON 3RD OCTOBER AT MUKTHA MAHAL, BURGESS HILL, AGAIN COURTESY OF CO-FOUNDERS PHIL MUTTON & PETE EASTWOOD. WE ARE ASSURED THE BEER WILL BE AREAL BARREL'S WORTH THIS TIME AND NOT THE EMERGENCY TINS BROUGHT IN WHEN THEY FOUND OUT OUR BOOKING WAS 9PM ON 6TH NOT 6PM ON 9TH FOR THE 16TH BIRTHDAY BASH.

ON THE 17TH OCTOBER WE ARE ONCE AGAIN HAVING A JOINT RUN WITH OLD COULSDON HASH, AND FINALLY, THERE IS THE 7 SISTERS MARATHON AGAIN AT THE END OF THE MONTH.



"I was a convicted vandal, so you see, modernizing pubs for a brewery was the only job my probation officer could get me"



BOUNCER PRODS LTD.

BLUFF YOUR WAY IN HASHING

Have you ever attempted to explain to someone else exactly what hashing is and been greeted by a blank stare, an incomprehensible "huh" or a barrage of questions about your sanity? Why on earth do we go out running through thick mud in the middle of the night and then pour copious amounts of alcohol down our throats? And what on earth do all those funny phrases that form hashspeak mean?

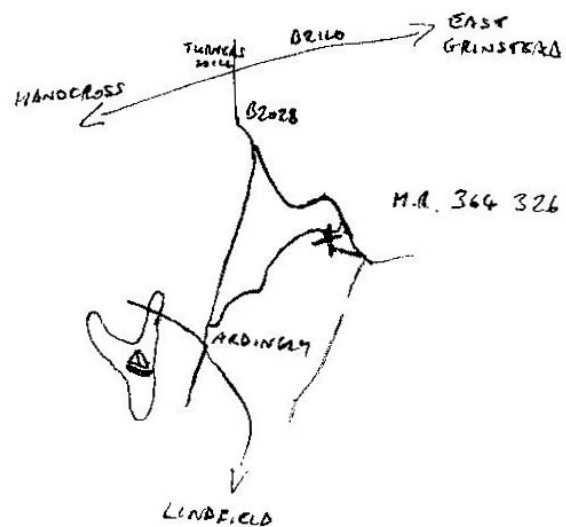
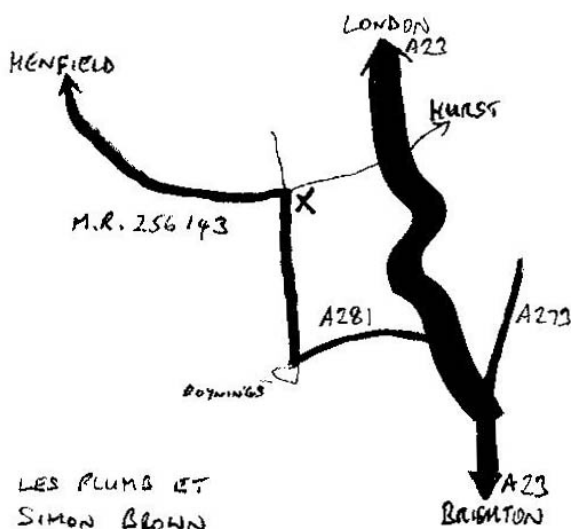
This article is going to attempt to put some form of perspective on the whole shebang hopefully in an attempt to set the record straight, or at least firmly crooked.

A brief history of hashing

As most of us know hashing was started by a bunch of drinkers who decided that they could extend their drinking life by improving their health/ it all started in Selangor around the 1930's and it is in honour of this that the runs always start at half-past seven (are you SURE??). A group of ex-pats led by A.S. Gispert used to meet regularly at the Hash House in Selangor where they would have a run, then enjoy a few refreshing beers followed by a curry. These runs followed the public school paper chase idea but extended it to include checks to stop the faster runners getting too distant, false trails, regroupings and beer stops. Gradually new ideas were introduced until there was a clear structure to the set-up of the hash. Back at the pub there was the down-down's which were awarded to the hare, virgins, visitors, sinners and namings. These became accompanied by the singing of hash hymns and were often drunk by the recipient whilst sitting on a block of ice, sometimes even stark naked! As the hashers were posted or moved to different parts of the world they carried with them the ideas that had evolved from those earliest days and created new hash clubs wherever they landed until now there are over a thousand different hashes all over the world. Although the UK, despite the fact that it was Brits worldwide who set up the hash, was rather late in getting its own hash network there are now in excess of 80 clubs here and more are being added to the list monthly!

TO BE CONTINUED...

Run #840 - 25th July, 1994
SHAVES THATCH, OUT IN THE COUNTRYSIDE
(LET'S FACE IT, I CAN'T HELP YOU GET THERE
* I'VE ONLY STUCK IT IN FOR CONTINUITY!)

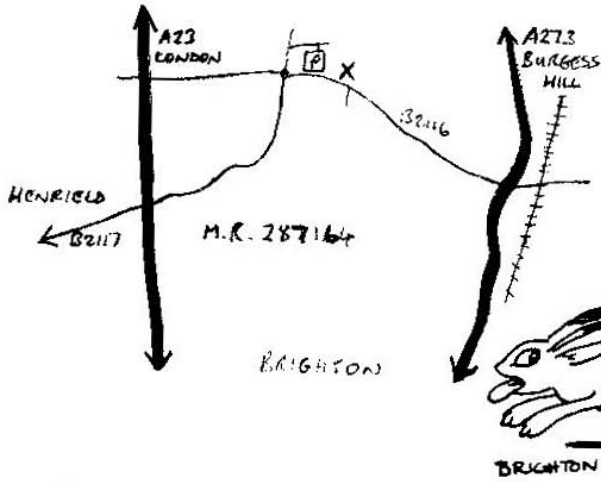


Run #841 - 1st August, 1994
THE CAT, WEST HOATHLY (CAR PARK BEHIND)
DON ELWICK

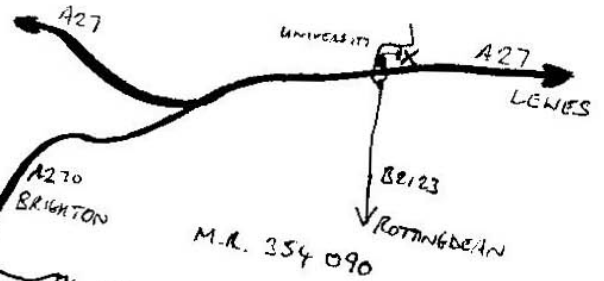
RECEDING

HARELINE

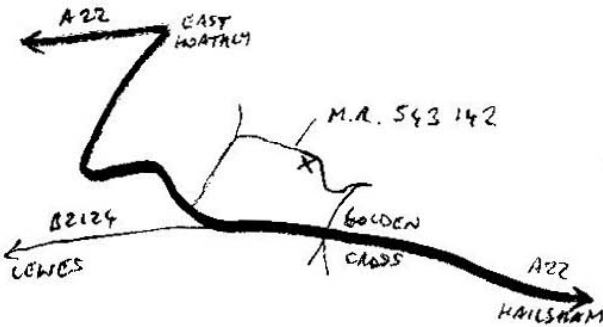
Run #842 - 8th August, 1994
 THE POACHER, HURSTPIERPOINT
 BRETT, WIGG, BUNTER, JOHN



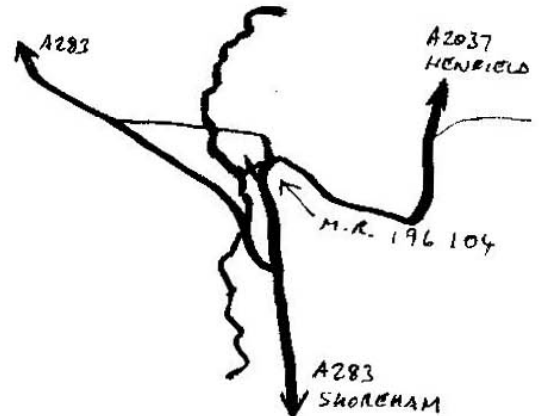
Run #843 - 15th August, 1994
 THE SWAN, FALMER
 ROSEMARY & TERRY'S 250th



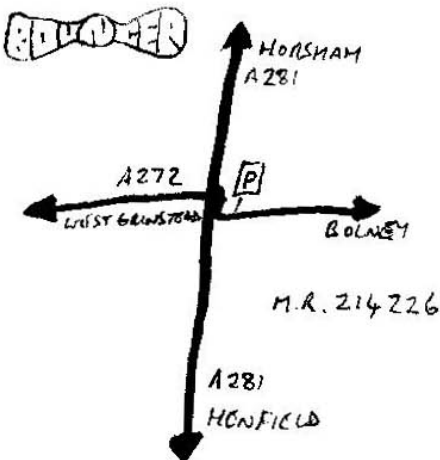
Run #844 - 22nd August, 1994
 SIX BELLS, CHIDDINGLY
 MARY & TREVOR JONES



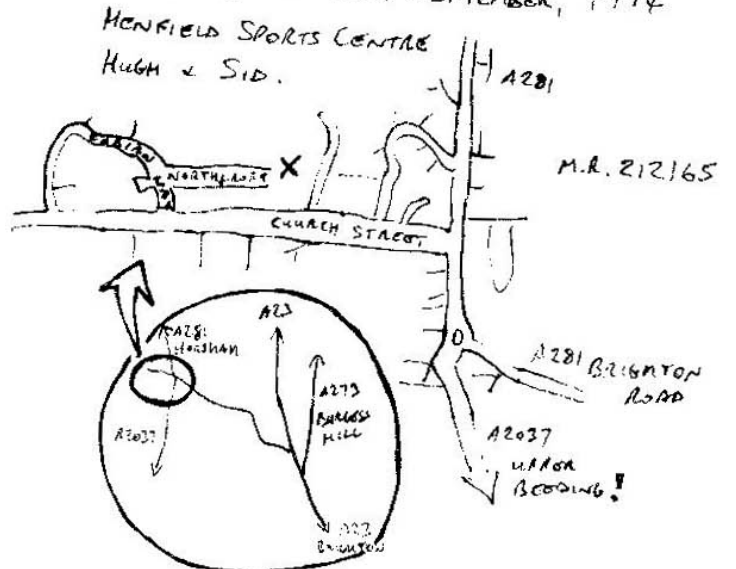
Run #845 - 29th August, 1994
 THE RISING SUN, UPPER BEDDING
 BOB LUCK, DAVE TAYLOR



Run #846 - 5th September, 1994
 COWFOLD CAR PARK (Pub T.B.A.)



Run #847 - 12th September, 1994



ADVANCE NOTICE:-

NEXT ISSUE 12/9/94 FOR ALL
CONTRIBUTIONS, HARES ETC.

- RUN #848 - PUB & HARE(S) NEEDED 19TH SEPTEMBER 1994
RUN # 849 - DITTO 26TH SEPTEMBER 1994
RUN # 850 - CELEBRATION RUN 3RD OCTOBER 1994 MUKTHA MAHAL, BURGESS HILL
PETER E. & LES PLUMB
RUN #851 - PUB & HARE(S) NEEDED 10TH OCTOBER 1994
RUN #852 - JOINT RUN WITH OLD COULSDON H3 17TH OCTOBER 1994 BOUNCER
COWDRAY ARMS, BALCOMBE



Oh, I'm the man, the very fat man,
That waters the workers' beer.
Yes, I'm the man, the very fat man,
That waters the workers' beer.
And what care I if it makes 'em ill,
If it makes 'em 'orribly queer.
I've a car, a yacht, and an aeroplane,
'Cos I waters the workers' beer.

Plain persons guide to pub and beer terms PART DEUX

Finings (or **isinglass**): substance made from swim bladder of sturgeon, added to beer at conditioning stage to clarify it.

Grist: coarse powder produced when malted barley is 'cracked' in a mill before mashing.

Half 'n half: mixing two beers in one pint glass, such as mild and bitter.

Handpump: popular name for a beer engine but strictly applied it is the lever on the bar that operates the engine. Sometimes known as a handpull in the north.

Head: froth on top of beer.

Heavy: Scottish term for beer that is similar to bitter. Also known as 70 shilling.

Home-brew house: pub where the beer is brewed on the premises.

Hop: climbing plant with flowers that adds essential bitterness to beer.

India Pale Ale (IPA): original beer style from Burton-on-Trent designed for India trade, a pale ale of medium to high gravity and heavily hopped. Loosely used today, it should only apply to beers with original gravities of 1045 degrees or higher.

Infusion: simple mashing system used mainly in British Isles for top-fermented beer.

Keg: sealed pressurised container in which brewery-conditioned beer is kept.

Kettle or **brew kettle**: another name for copper.

Kiln: process of heating that halts germination of barley and produces barley malt. A similar process is used to cure hops in an oast house.

Lager: from German word meaning 'to store'. Misused and abused term for beer produced by bottom fermentation, originating in Bohemia and Bavaria.

Lates: beer served by myopic landlord unable to read the clock. Also known in London as 'afters'.

Light ale: bottled version of bitter.

Liquor: brewer's term for water.

Malt: basic ingredient of beer made from partially germinated and kilned barley.

Malt extract: evaporated treacle made from wort and used for home brewing.

Mash: infusion of malt and hot liquor at the start of brewing process.

Mash tun: vessel used for mashing.

Mild ale: low gravity beer, usually darker than bitter through use of roasted malt or caramel. Light milds without colouring are also produced.

Milk stout: now defunct term for sweet stout that ran foul of trades description legislation.

Oast house: building in which hops are cured.

Old ale: beer of high gravity usually brewed in winter months.

Original or **starting gravity**: system peculiar to Britain for determining potential strength of beer. Duty is paid on a beer's original gravity, a measure by hydrometer of the 'fermentable materials' (malt, sugar and other cereals) present in the wort before fermentation. Water has a gravity of 1000 degrees so a beer with an 'OG' of 1040 will have 40 parts of fermentable material added to the water. A rough and ready guide is that a 1040 degrees beer is about 4 per cent alcohol, 1050 degrees is 5 per cent alcohol and so on. Beers are now required to indicate their OG's on bottle, can or pump but gravity bandings, i.e. 1040 to 1045 degrees are used to allow for slight variations from one brew to another.

Pale ale: best or special bitter in bottled form. Sometimes the name of draught beer as well.

Paraflo: heat exchange system that cools hopped wort before fermentation.

Pasteurisation: heat system named after Louis Pasteur that kills living matter in beer. Avoided by skilled brewers as it gives burnt sugar taste to beer.

P**d**: vulgar expression that denotes a state of inebriation.

Pished: expression used in polite society in Scotland to indicate that someone has partaken of alcoholic beverage to excess.

Porter: popular name for entire butt beer, forerunner of stout.

Priming: adding sugar solution to beer to encourage secondary fermentation.

Racking: running beer from conditioning tanks into casks. 'Racked bright' is a beer taken off its sediment for quick consumption.

Real ale: popular term for cask-conditioned draught beer.

Roasted barley: unmalted dark barley used to give colour to mild or stout.

Ropy: beer that has a bacterial infection.

Round: British system, now in decline as a result of high price of alcohol, in which members of a group take it in turns to buy a round of drinks. Also known as a shout or standing your corner.

Scotch: Geordie expression for a medium gravity beer, equivalent to 70 shilling or heavy in Scotland.

Secondary fermentation: the continuing action of yeast on sugar either in the cask or the bottle.

Shilling: system of grading beer in Scotland according to now defunct invoice system for casks. 60 shilling is light or mild beer, 70 shilling is heavy and 80 shilling is strong beer.

Shive: opening on top of traditional beer cask through which it is filled and then bunged. The central core is knocked through in the pub cellar to allow the beer to be vented with the use of a spile or wooden peg.

Skimming: removing excess yeast from surface of fermenting wort.

Snob screen: small revolving glass screen on top of Victorian bars to prevent the hoi polloi from seeing their betters in the saloon.

Sparging: washing the spent grains in the mash tun with hot liquor to extract remaining sugars.

Sparkler: device fitted to beer tap in the north to generate tight foaming head on beer.

Spile: porous wooden peg fitted into shive hole to allow carbon dioxide to escape from the cask.

Square: type of fermenting vessel confined mainly to Yorkshire.

Stout: dark beer brewed from roasted malt and unmalted roasted barley, usually with high hop rate. Successor to Porter.

Sulphites: added to beer to prolong its life. Other chemical additives are used to speed fermentation, cut down on yeast head and create a false head on finished beer. British beer, while classified as food, is excluded from labelling requirements to list ingredients. Drinkers allergic to sulphites or benzoates may not be aware that they are present in beer.

Tied house: pub owned by a brewery.

Top fermentation: system mainly confined to British Isles in which yeast acts on top of wort.

Top pressure: system that forces beer to the bar by action of carbon dioxide.

Ullage: waste beer.

Water engine: see air pressure.

Wort: sweet liquid produced by mashing malt and liquor.

Yeast: single cell fungus that acts on sweet wort to produce alcohol and carbon dioxide.

Zonked: see p****d.