

FULL MOON HASH GAZETTE

February 1995

Vol.3 Issue 4

Chinese New Year in KL



Congratulations To The New Committee

Grandmaster	Ted Quirk	On Sec	Rama Paul
Joint Master	Patrick Coyle	On Cash	Don Cheang
Joint Mistress	Eileen Cheng	InterHash Sec	Charlie Dynamite
Religious Advisor	Titanic		

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THIS R&R

Date: Sunday February 12, 1995 **Time:** 5.30 p.m.
Venue: Rahman Putra Industrial Estate **Hares:** Len Potter & Roy Olive
Directions: Take Sungei Buloh exit from N-S highway. At toll gate zero trip meter. Take LEFT turn and go past Malaysian Sheet Glass, at 3.1km turn RIGHT at traffic lights Bandar Baru Sungei Buloh. Follow road straight to Raman Putra Golf Course and follow Hash signs.
On On: Side Way Restoran. No. 405 Jalan 1A/1, Bandar Baru, Sungai Buloh, Selangor. 656-1497 656-0032

HASH PARTY INVITATIONS

day	mon	yr	hash	event	cost	info	phone
25	Feb	95	Damansara HHH	10th Anniversary		Pauline	253 3973
13	May	95	Malacca HHH	20th Anniversary	RM20	Kennie	(O) 222-996
				after 15/04/95	RM30		(H) 381-652
6-8	Oct	95	Pan Asia 95, Kuching	before 31/04/95	US\$110	Robert	82 422 622
				After	US\$130		82-422-626
7-9	Jun	96	InterHash 96, Limassol, Cyprus	till 31 Sept '95	US\$150		
				1 Oct '95 to 30 Apr '95	US\$200		
				After	US\$250		

BEER First in a 37 part series ... Part 1 Definition of common terms regarding beer

1-1. What is beer?

Beer is an alcoholic beverage made from malted grains, hops, yeast, and water. The grain is usually barley or wheat, but sometimes corn and rice are used as well. Fruit, herbs, and spices may also be used for special styles. In the distant past, the terms "beer" and "ale" meant different things. "Ale" was originally made without using hops, while "beer" did use hops. Since virtually all commercial products now use hops, the term "beer" now encompasses two broad categories: ales and lagers.

1-2. What are ales?

Ales are brewed with "top-fermenting" yeasts at close to room temperatures, 50-70F (10-21C). Ales encompass the broadest range of beer styles including bitters, pale ales, porters, stouts, barley wines, trappist, lambic, and alt. The British Isles are famous for their ales and it is a popular style with homebrewers and micro-breweries.

1-3. What are lagers?

Lagers are brewed with "bottom-fermenting" yeasts at much colder temperatures, 35-50F (2-10C) over long periods of time (months). This is called "lagering". Lagers include bocks, doppelbocks, Munich- and Vienna-style, Maerzen/Oktobertfest, and the famous pilsners. Pilsner beer originated in the town of Pilsen, now in the Czech Republic and was the first non-cloudy beer. Most popular beers produced by the large North American breweries were originally of the pilsner style. These have diverged a great deal from the original style and succeed now by the force of the mass-marketing prowess of the brewers rather than any remarkable qualities of the beers themselves.

1-4. How are they different?

The differences tend to be based on tradition more than anything inherent to either style. The major traditional differences are a result of the varying lengths of fermentation and temperature used for the two beer types. They can also vary in style and degree of hopping and in the types of malt used, but these differences are very arbitrary and exceptions abound.

Ales generally undergo short, warm fermentations and are intended to be consumed soon after completion. The result of relatively warm fermentation is that a lot of by-products of yeast metabolism besides alcohol and CO2 get left in the beer. These usually manifest themselves as "fruity" or "buttery" flavors which vary in degree and flavor with the strain of yeast used and the temperature and duration of fermentation. Accordingly, ales exhibit their most complex flavors when served at warm temperatures, around 50-60F (10-15C).

The trick with lager yeast is that they can survive, metabolize, and reproduce at lower temperatures. Lager yeast can assimilate compounds which ale yeast cannot, fewer by-products are made, and the stuff that does get made drops out during lagering. The result is a very clean, sparkling beer. Lagers are best served at slightly cooler temperatures than ales, 40-50F (5-10C).

Of course there are notable exceptions:

California Common

The best known example is "Steam Beer" which is a trademark of the Anchor Brewing Co. It employs lager yeast fermented at ale temperatures which gives it some fruitiness usually associated with ales.

Koelsch and Alt

Ales that undergo a cold secondary fermentation and storage period resulting in only a hint of ale-like fruitiness. Koelsch is usually associated with the city of Cologne, Germany while Alt is indigenous to Dusseldorf.

Cream Ale

Alternately, an ale fermented at lager temps or vice-versa. It has also been made by blending a conventional ale with a conventional lager after fermentation. Most examples are only slightly more interesting than mega-brews; a touch more body, a touch more fermentation flavor.

1-5. What are lambics?

Lambics are a type of ale brewed in parts of Belgium by exposing boiled and cooled wort (unfermented beer) to the outside air. Indigenous, wild yeasts settle on the exposed surface of the wort and begin spontaneous fermentation. They are often flavored with fruit and generally prized the world over.

1-6. What is "bock" beer?

Bock is a style of lager beer which originated in Germany. It was traditionally brewed in the fall, at the end of the growing season, when barley and hops were at their peak. It was "lagered" all winter and enjoyed in the spring at the beginning of the new brewing season. Bocks can be pale (helles) or dark (dunkles) and there are double(doppel) bocks which are extra strong.

Bocks are usually strong beers made with lots of malt yielding a very full-bodied, alcoholic beer. A persistent myth has been that bock beers are made from the dregs at the bottom of a barrel when they are cleaned in the spring. This probably seemed logical because of the heavier body and higher strength of bocks. From a brewing standpoint, this is clearly impossible for two reasons: 1) The "dregs" left after fermentation are unfermentable, which is exactly why they are left over. They cannot be fermented again to make more beer. 2) Any attempt to re-use the "dregs" would probably result in serious bacterial contamination and a product which does not resemble beer as we know it.

1-7. What is "porter"?

From: The Guinness Drinking Companion by Leslie Dunkling (1992) Guinness Publishing; ISBN 0-85112-988-9 "In the London Ale-Houses and taverns of the early 18th Century it was common to call for a pint of "Three threads", meaning a third of a pint each of ale, beer, and twopenny (the strongest beer, costing twopence a quart). A brewer called Harwood had the idea of brewing a beer that united the flavours of all three. He called this beer "Entire". This was about 1720.

Harwood's Entire was highly hopped, strong, and dark. It was brewed with soft rather than hard water. Within a few years Entire was also being referred to as "Porter" (short for porter's ale) because the porters of the London street markets were especially fond of it. Porter that was extra strong was known as "Stout Porter", and eventually "Stout".

1-8. What are "dry" beers?

"Dry" beer was developed in Japan. Using more adjuncts (like corn and rice) and genetically altered yeasts, these beers ferment more completely and have less residual sweetness, and hence less aftertaste.

1-9. What are "ice" beers?

The making of "ice" beers, in general, involves lowering the temperature of the finished product until the water in it begins to freeze and then filtering out the ice crystals that form. Since water will freeze before alcohol, the result is higher alcohol content. The ice forms around yeast cells, protein particles, etc. so these get removed as well; leaving fewer components to provide taste and character.

This process is not new to brewing, having been developed in Germany to produce "eisbocks". Apparently they were produced by accident during the traditional spring celebration with bock beers. Spring, being the capricious season that it is, probably sent a late cold snap around one year causing some of the spring bocks to partially freeze. People drank it anyway and liked the change in flavor.

In its current incarnation, the process is an offshoot of the concentrated fruit juice industry. It was developed by orange growers to reduce the costs of storage and shipping by concentrating the fruit juice through freezing and removal of some water. Labatt's claims to have pioneered this process for brewing and most of the large North American brewers quickly followed suit in the usual marketing frenzy.

The main difference between these "ice" beers and true eisbocks is taste and character. Any beer brewed using this method will only be as good as the brew with which you start. In other words, if you start with a bland, flavor-impaired, adjunct-laden beer and remove some of the water, you end up with a bland, flavor-impaired, adjunct-laden beer with more alcohol. OTOH, if you take a rich, malty, traditionally brewed bock and remove some of the water, you end up with an eisbock.

1-10. What are "cold-filtered", and "heat pasteurized" beers?

Cold-filtering is a way of clarifying beer with a shortened lagering time. Beer (lager particularly) becomes clearer with extended storage which allows proteins and other particles to coagulate and settle out of suspension. The beer can then be drawn off and bottled. One way to reduce the time required is to chill the beer causing these molecules to "clump" and be easily filtered out. The up-side is that the time from

brewing to finished product is shortened, thereby boosting productivity. The down-side is that cold-filtering also removes many components which contribute flavor and body to beer.

Heat Pasteurized is a redundant phrase since pasteurization means heating to kill microbes.

Some beers are bottle or cask conditioned, meaning that live yeast are still in the beer in its container. Most mainstream beers are either filtered, to remove all yeast and bacteria, or pasteurized to kill all yeast and bacteria. This makes for a more stable product with a longer shelf-life.

Pasteurization is more expensive and tends to alter the flavor. Filtration is cheaper, leaves a clearer beer, and has less effect on flavor.

The "ice" beer process (see above) enhances filtration schemes because more stuff can be filtered out more quickly using less filtration material which shows up directly on the old bottom line.

1-11. What is "draught" (draft) beer?

Technically speaking, draught beer is beer served from the cask in which it has been conditioned. It has been applied, loosely, to any beer served from a large container. More recently, it has been used as a promotional term for canned or bottled beer to try to convince us that the beer inside tastes like it came from a cask. See also "Real Ale".

1-12. How is specific gravity related to beer?

Specific gravity is a measure of the density of a liquid. Distilled water has a specific gravity of 1.000 at 60F(15C) and is used as a baseline. The specific gravity of beer measured before fermentation is called its Original Gravity or OG and sometimes its Starting Gravity (SG). This gives an idea of how much sugar is dissolved in the wort (unfermented beer) on which the yeast can work. The range of values goes from approximately 1.020 to 1.160 meaning the wort can be from 1.02 to 1.16 times as dense as water (in British brewing the decimal point is usually omitted). When measured after fermentation it is called the Final Gravity (FG) or Terminal Gravity (TG). The difference between these two values is a good gauge of the amount of alcohol produced during fermentation.

The OG will always be higher than the FG for two reasons. First, the yeast will have processed much of the sugar that was present, thus, reducing the gravity. And, second, the alcohol produced by fermentation is less dense than water, further reducing the gravity. The OG has a significant effect on the taste of the final product and not just from an alcoholic standpoint. A high OG usually results in beer with more body and sweetness than a lower OG. This is because some of the sugars measured in the OG are not fermentable by the yeast and will remain after fermentation.

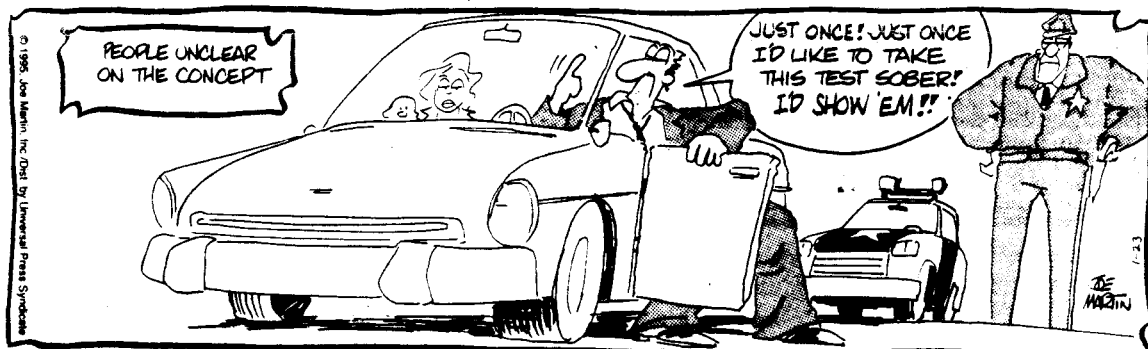
Here are some rough guidelines:

Some Bitters, Milds, Wheat beers, and most "Lite" beers have an OG ranging from 1020-1040. The majority of beers fall in the 1040-1050 range including most Lagers, Stout, Porter, Pale Ale, most Bitters, and Wheat beers. From 1050-1060 you'll find, Oktoberfest, India Pale Ale, ESB (Extra Special Bitter). In the 1060-1075 range will be Bock, strong ales, Belgian doubles. Above 1075 are the really strong beers like Doppelbocks, Barleywines, Imperial Stouts, and Belgian trippels and strong ales.

more next month

MISTER BOFFO

By Joe Martin



Live Sex Show At Full Moon AGM

Hares: Rema & Eileen
Date: 15th Jan 1995
Venue: Subang Estate

I arrived at the run site along the highway early, to be greeted by quite a large and enthusiastic mob of motley colored and variously shaped hashers. The first most surprising aspect of the gathering was to see, seated in the middle of the melee, the hare and co-hare, eagerly relieving people of their hard earned readies. (Whatever happened to the hash tradition of hares not being seen until the run is over????).

Hardly had I recovered from the shock of seeing the two above mentioned hares/ladies parading in their finery, when I saw in large bold black lettering, pasted all over the run site posters displaying NEXT YEAR'S COMMITTEE. I thought - have I missed something? was my watch some three hours slow? was the run and the A.G.M. actually over before I even got there? Can't be! I thought, since there in the middle of this "wanted" poster was my name, and I don't remember being voted for. After some discreet questioning, I discovered that the G.M. (obviously suffering from too many years logging away in the P.M.'s department) had adopted Dr. M's style of democracy and proclaimed next year's parliament even before (and without it later transpired) holding an A.G.M. and/or elections. Displaying unhashmanlike politeness, Pola requested the permission of the hash mob, before he led us uphill along the pipeline rentis to the first check which was towards the right in the palm oil.

The check took quite a while to break, paper was eventually found heading deep into the palm oil estate. From here on the run was extensively in palm oil, except for the 4th check which was in rubber. The home trail was quite long but not very interesting as it took us through construction sites and out onto a tarmac road to the beer wagon. Most of the pack lost the papers about 1km from home and had to make their way home by instinct. In any case the whole pack arrived back before dark. The hare and co-hare did not arrange for the full moon to show up, but they did arrange a tiger/floor show with two daring turkeys providing the tiger and tigress. Cameras flashed as our two intrepid performers strutted there stuff right in the middle of the run site - how did you manage to train them so well, Rena/Eileen? The show lasted a full twenty minutes (longer than most hashmen - I'll bet). When the show was over, the motley crew called for their G.M. to do his duty, but he had disappeared. His J.M. was also missing so the new G.M., Ted Quirk, took over as master of ceremonies. The hare and co-hare pretended to ON DOWN citing all sorts of obscure medical and religious reasons for not drinking beer. Some guests were initiated in the usual manner, and then the new committee was treated to a cold one each. The beer seemed to last forever, but eventually the supply was demolished, and the wagon train moved onto Damansara for a sumptuous On. On. 3 tables showed up. The food was excellent and the mood was merry.

By 11.30p.m. the mob had had enough and headed for home.

Overall Verdict

The run, except for the home trail was good. The checks were a bit easy, but the pack was generally kept together. The A.G.M. itself was a non event, since Pola had decided to hold it a couple of days earlier, but the bottom line is that we have a new committee for next year. The On. On. food was excellent and the whole party was well received by members and guests alike.

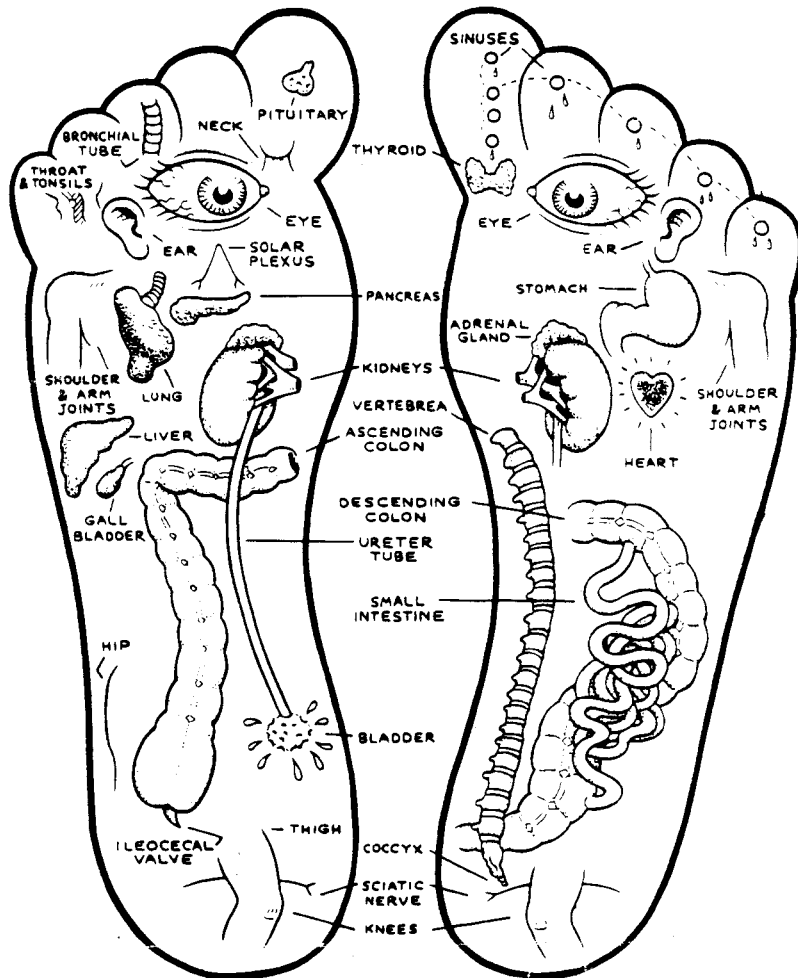
On! On!

Patrick

REFLEXOLOGY

In 1913, William Fitzgerald of Hartford, Connecticut, introduced reflexology to Western medicine with the claim that internal organs can be stimulated by compressing corresponding areas of the foot. True, foot massage does relieve tension, improve circulation, and relax the entire body. But believing in a direct correlation between areas of the feet and organs of the body requires some sole searching on your part.

Begin with the toes and work your way down, concentrating on one spot at a time. Use your thumbs and make deep rolling motions. Vary the amount of pressure from two to ten pounds. [ed. You can practice your pressure performance on a bathroom scale.] Spend extra time on those tender areas, and heel thyself.



Harelines - Future Runs

Want to See Your Name Here? ↗ Just Call

<u>month</u>	<u>day</u>	<u>year</u>	<u>day of week</u>	<u>volunteers / victims</u>
March	14	'95	Tuesday	Winn Chew & John Forsyth
April	16	'95	Sunday	Tractor Chew & Susanne
May	16	'95	Tuesday	Roger Greyson & Soo Chan
June	15	'95	Thursday	Geoff Plant & Uncle Freddy
July	14	'95	Thursday	Micheal Sweeting
August	12	'95	Sunday	Christopher Tan
September	10	'95	Sunday	Frankie Khoo
October	10	'95	Tuesday	Opera Chong & Joanne
November	8	'95	Wednesday	Charlie Chandran & Pola
December	7	'95	Thursday	Christmas Run
January	5	'96	AGM	Ted Quirk & Patrick Coyle
February	4	'96	Sunday	

FULL MOON HASH
Membership Form



Name Sex

Postal Address :

.....

..... Postcode :

Telephone Number : Home Office

Mobile Phone Fax Number :

Birthday (Day and Date only) T-shirt size

L/XL/XXL

Contact Person in case of Emergency (include Phone No.)

.....

Proposed by :

Signature Date

For Office Use :

Membership accepted/rejected Date joined :

Entrance Fee Subs Rec No
Date

MWfullmoon

Subs Due Now !
Print Money & Fill Out This Form!

Comics

A college student picked up his date at her parents' house. He'd saved every cent he had to take her to a fancy restaurant. To his dismay, she ordered almost everything expensive on the menu. Caviar, appetizers, lobster, champagne...the works. Finally, he asked her, "Does your mother feed you like this at home?"

"No," she replied, "but then, my mom is not looking to get laid, either."

The man had heard that there was a whorehouse with an unusual reputation for the bizarre. So he visited the place and, once inside, asked the madam if she had anything unusual for him to try.

"Things are pretty slow today," she said, "but I do have one number you might enjoy." She then described a special imported hen that had been trained to give blow jobs.

"We've got her here, but only for the day."

The man could hardly believe it, but he paid the fee and went into a room where the hen was waiting. After a frustrating hour of trying to force his cock into the hen's mouth and another hour of desperately trying to enter the hen from the rear, he figured that he was dealing with nothing but a plain old chicken. He left disgruntled.

The man decided to return the next day to see if any new diversions were being offered at the whorehouse.

The madam said, "Come this way." And she led him to a dark room where a group of men were looking through a one-way mirror. The man saw that they were watching a girl trying to make it with a dog.

"Wow!" he said to the man standing next to him. "This is really great!"

The other man replied, "Man, this ain't nothin'! You shoulda been here yesterday and seen the guy with the chicken."

Little Johnny was sitting in class one day. On this particular day, the teacher wanted to ask her class which part of the body went to heaven first. One little girl raised her hand and said, "I think your mind goes to heaven first because you have to have a mind in order to believe in God."

The teacher praises the little girl as a little boy raises his hand. He says, "I think your heart goes to heaven first because God is all about love."

"Very good," said the teacher. The teacher looked up and saw Little Johnny's hand up. "Oh no," she thought, "I'm not gonna like this. Little Johnny, which part of the body do you think goes to heaven first?"

Little Johnny says, "Your feet." The teacher asked him why he thought your feet go to heaven first.

He replied, "Well, I was walking past my parents' bedroom last night and my mom had her feet up in the air and she said, 'Oh God, I'm coming!'"

The banker saw his old friend Tom, an eighty year old rancher, in town one day. Tom had lost his wife a year or so before and rumor had it that he was marrying a "mail order" bride. Being a good friend, the banker asked Tom if the rumor was true of which Tom assured that it was true. The banker asked Tom the age of his new bride to be or which Tom proudly said, "She'll be twenty one in November."

Now the banker, being the wise man that he was, could see that the sexual appetite of a young woman could not be satisfied by an eighty year old man. Wanting his old friend later years to be happy ones, the banker tactfully suggested that Tom should consider getting a hired hand to help him out on the ranch, knowing nature would take it's own course. Tom thought this was a good idea and said he would look for one that afternoon.

About four months later, the banker ran into Tom in town again. "How's the new wife" asked the banker.

Tom proudly said "Oh, she's pregnant."

The banker, happy that his sage advise had worked out, continued, "And how's the hired hand."

Without hesitating, Tom said, "She's pregnant too."

These three women were sitting around one night talking about there boyfriends when they decided they would give their men nicknames based on types of soft drinks.

The first woman said, "I'm gonna call Tom 'Mountain Dew' because he is as strong as a mountain and always wants to do it"

The second woman said, "I'm gonna call Bruce '7-Up' because he has seven inches and it is always up!"

The third woman said, "I'm gonna call my man 'Jack Daniels.'"

The other two women responded, "Jack Daniels? But that's a hard liquor."

The third woman replied, "That's my Leroy!"