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FULL MOON HASH GAZETTE

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THIS RUN

Date:	Sundav 16 April 95	Time:	5:30 p.m.
Venue:	Gasing Hill, Taman Petaling	Hares:	Tractor Chew & Susan
Directions:	Take the Federal Highway to Petaing Jaya. Drive under the million Ringgits Arch and exit left for Jalan Gasing/ Jalan Universiti. Turn left into Jalan Gasing passing the EPF Building, drive along and pass the La Salle Boys school on your left. Go straight through traffic lights and pass through restaurants on your right. Look out for Hash signs on your left and turn after signboard showing Indian Temple. Go uphill and before T junction ,turn left and park neatly at the dead end road.		

HASH PARTY INVITAT

day	mon	yr	hash	event	cost		
13	May	95	Malacca HHH	20th Anniversary	RM20		
				after 15/04/95	RM30		
3	Jun	95	Kuantan HHH	1000th - batangs only	FOC		
12	Aug	95	Sepang HHH	10th Anniversary	RM25		
				after 30/6/95 (no guar)	RM30		
8-9	Sep	95	5th Borneo Nash Hash	before 31/12/94	RM100		
				before 30/6/95	RM120		
17	Sep	95	P.J Harriettes	1000th	RM30		
6-8	Oct	95	Pan Asia 95, Kuching, Sarawak	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		
		98	InterHash 98, KL Malaysia				

BEER - Last in a 3 part series ... Beer handling and sensory issues

How do I judge a beer?

Much has been written about wine tasting, and that technique and vocabulary apply quite nicely to beer, as well. Of course, beer is a more complex beverage and its evaluation covers some additional ground, but the concepts are the same. The biggest change most drinkers must undergo is warming up their beer. Ice cold beer numbs the taste buds and doesn't allow the beer to develop its full flavor potential. In general, pale beer is best served at cooler temperatures than dark beer, and lagers cooler than ales. Start with 40-50F (5-10C) for the cooler beers and 50-60F (10-15C) for the warmer ones.

Beer should be evaluated using four senses: sight, smell, taste, feel. Always drink beer from a clear glass to fully appreciate it. Look at it and note the color and clarity. Hold it up to a light if necessary. Take a good sniff from the glass to get the aroma or bouquet. Taste it, swishing it around in your mouth, and notice its body and flavors. After swallowing, notice any aftertaste or finish. You should be noticing things like:

Was it golden, amber, black?

Clear or cloudy?

Did it smell sweet, malty, flowery, alcoholic?

Did it taste bitter, sweet, tart, smooth, "zingy"?

Did it feel "thick" or "thin" as you swished it around?

Did it leave a buttery taste, nutty, fruity?

With additional experience and some reading you will begin to develop not only a sense of what you enjoy, but what marks a truly good beer from a bland or mediocre one.

Also, it is usually a good idea to try a beer more than once. Get it from different sources, try it when your in a different mood or setting, wait for a full moon, whatever. Many factors will affect your overall perception, so be flexible. Be aware, as well, that tasting many beers at once is not a good idea. The taste buds begin to tire and send confusing impressions.

What is good/bad/skunked/spoiled beer?

In the most ideal sense, there are no good or bad beers. The enjoyment of beer is a highly subjective and personal experience. However, in this very real and flawed world, various camps develop and embrace their favorites while denouncing all others. The best approach is to appreciate what beer is about and how to recognize the outstanding qualities of a fine beer. Bad beer can be easily identified, however, when it has been damaged or spoiled. The two most common occurrences are:

"skunking" - When beer has been exposed to strong light, either natural or artificial, certain components in hops alter and produce acrid flavors, AKA being "lightstruck". This is why beer should be bottled in brown bottles. Clear bottles offer no light protection and green is only slightly better. Technically, light of wavelengths from 550 nm and below can cause photochemical reactions in hop resins, resulting in a sulfury mercaptan which has a pronounced skunky character. 550 nm is roughly blue-green. Bottled beer can become lightstruck in less than