



6th September 2012

Run Number 217

Cheshire Cheese, Beer & Cider Festival

Cheshire Cheese Pub

2 Wallasey Village, Wallasey, Wirral, CH44 2DH

The Pack Carthief, Snoozanne (Instigator); Mad Hatter (Hare); 10", ET, Compo, FCUK, OTT, Hansel

Nobody was going to be late for this run and even as the remainder of the pack opined that **OTT** and **Hansel** would drift in at the starter's gun they were in time for a swift half before the Hare called us out to explain the markings. Ten seconds later



and the official megapixel Hash Flash



The website indicated a short(ish) run followed by a convivial evening sampling the offerings of the Beer and Cider festival so the Pack was relaxed and enthusiastic as they checked out the trail.

Several false starts later and the trail was found down School Lane and along a walkway



and a picturesque lane



Into Leasowe Road
and then





Redcar road and then the Hare had to consult local knowledge (or so it seemed)



Out onto the A554 and then



Caption
please!



Into the



Some almost non-existent paths



And then the beach



Along the beach



To a Regroup













past



Where a statue of Hash horn (if we had one) was spotted



	LIVERPOOL ORGANIC – JASPER ALE - Initial citrus hops followed by a distinctive piney palate, then biscuity malt with a refreshing sharp finish.	4.7%
	LIVERPOOL ORGANIC - SHIPWRECK IPA - Grapefruit, aniseed and peach notes feature in the hoppy bite that builds to tropical fruit and a generous bitterness in the finish.	6.5%
	MR GRUNDY'S - GOLDEN DAWN - A pale hoppy bitter, honey coloured with New Zealand hops giving a sharp citrusy hoppy taste.	4.0%
	LUDLOW - BOILING WELL - It has an auburn chestnut complexion and a grassy aroma of autumn fruit with a full bodied sweet then dry taste.	4.7%
	MILESTONE - IPA - Crisp & Hoppy, rounded with a smooth finish	4.8%
	MUIRHOUSE - BUZZARD BITTER - Light red bitter with roasted flavours finished with a bitter finish from the cascade hops	4.0%
	PEERLESS BREWERY - FULL WHACK - The high level of alcohol is complemented by increased bitterness and the fruity hop finish is derived from a combination of Fuggles and First Gold hops.	6.0%
	BLACK IRIS BREWERY – PEREGRINE PALE - A refreshingly hoppy beer. Gold coloured with a complex bouquet, it provides a mouthful of fruit zest, with hints of orange and grapefruit.	4.6%
	OFFBEAT -OUTLANDISH PALE - It's zany, not your average session beer drinking above it's strength. The Outlandish Pale takes your palate to the extreme with a burst of lemony hoppiness.	3.9%
	TATTON - TATTON ALE - The beer has a full malty/toffee flavour for its gravity, balanced by a soft bitterness and hoppy, fruity taste and aroma.	3.7%

THE BEERS

THE BEERS

A short sermon from Compo (my notes mention Chester, Brie and Cheesus of Nazareth) but you will have to flesh out the remainder.

The evening appears to have gone well (your scribe had to dash off).



By the way

Origins of shiggy

<http://www.urbandictionary.com/define.php?term=shiggy>

Off-road hashing (running) trail through muck, mud or other wet areas. Term derives from shigella / shigellosis - bacteria causing dysentery occurring most frequently in areas of poor sanitation such as pig sties and back-water swamp lands. Term first used by Brits & Aussies on Hash House Harrier runs (in Asia) in 1940's.

"The hares laid much of the trail through deep shiggy and nearly every hasher had to wash up prior to down-downs. On On!"