

The Brida Journal

Summer Edition

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www.journal.brida.eu

Week 36/2020

The journal for learners of English, by learners of English

Guidebook for Hobos

A hidden guidebook which provides a route to stay free.

“Train Doc” is a 72-year-old American, a Veteran of the Vietnam War and a highly respected member of the community who know or have heard of him and his guidebook.

Train Doc had a very strict upbringing which led him to join the Army. To him, it seemed a ticket to adventure and freedom. He was sent to Vietnam where he spent 2 1/2 years. The adventures came; the freedom was an illusion.

He returned to the United States in the early 1970's but couldn't hold down a job for more than six months. He would start a new job and at the same time, launch a countdown to the last day of work. The closer the day came, the happier he was.

At some point, he gave up and embarked on an old American tradition, Train Hopping or Freight Hopping as it is also called. This tradition goes back to the 1930's, during the Great Depression, when people in search for work would illegally ride on freight trains and cross the entire United States. They became known as Hobos.

The culture still exists today, but for different reasons. Today's Hobos are fiercely protective of their status. “We're safe, because we are invisible” or “If you truly respect us, leave us alone” are the sentences journalists get to hear if they want to learn more.

Train hopping is a lifestyle. It is a protest because it provides freedom from consumer culture. True Hobos reject what America has become, a consumerist nation with police violence and an out of control pandemic.

It was some time in the late 1980's, and “Train Doc” had spent his time crisscrossing the United States. By then, he had collected a large quantity of information which he thought would be

useful to his fellow Hobos. He started writing it down. Then, the story goes, he managed to break into MIT in Boston to make several photocopies. The first edition of the Crew Change Guide was born.

Rule breakers also have rules. You cannot buy the Crew Change Guide. Instead, copies are handed by those who know and trust each other. Sometimes, copies were hidden on pirate websites in the Dark Net, but they were quickly removed. Modern day Hobos are also tech savvy.

The Crew Change Guide is exactly what it says: a guide. It provides a general idea. You will need to figure out a lot of things on your own when you get to your destination. In fact, it is “everything but 100% accurate”.

The guide is a comprehensive guide of what and where to eat, where and how to access trains and other small details. It is written in small letters. The text is tightly packed on several pages. The guide is organised around where trains stop for shift changes. It helps you find these stops, gives top priority to safety and it covers the entire United States.

The Crew Change Guide is written in special code. “HF” is “hole in the fence” and RU is “railroad underpass”. A text may read: “Train leaving EBD may leave GEO NBP” which translates as “The train leaving east may be leaving the yard, going north”.

Of course, the HF might be repaired by the time you get there. Nowadays, there is also a “team of editors” who will update the information. At some point. And perhaps, maybe, you will get your hands on the updated Crew Change Guide. But only if you know how. Don’t bother looking on Amazon.

The practical information in the Crew Change Guide is important, but the Guide has high symbolic value. It is the Bible for those people who view capitalism as oppressive. The fundamental problem of the guide is that it is never up to date, but it has a mythical value. Owning one is precious.

The future of the guide is in serious jeopardy. American railway companies have implemented “Precision Scheduled Railroading”. Trains are longer, there are fewer trains and their scheduling has become more efficient. In the process, over 20.000 people have lost their jobs and the Crew Change Guide has become 80% obsolete.

Will it succumb to “progress”? Train Doc would simply say, “it just needs updating”.

	<h2>Luxury Teepee Children's Parties</h2>
	<p>With the holidays coming to an end and all our children classes going back to school, why not create some happy memories with a Luxury Teepee Party in your own home to celebrate</p> <p>All you need to do is choose your theme, we'll do the rest.</p> <p>We are open for bookings and for all enquiries and availability.</p> <p>Spoil your child and their friends with the most beautiful dreamy party in your home</p> <p>Call me during office hours 04.51.96.xx.12</p>



Cherry Tomato and Herb Puff Tarts

Ingredients

- 250g cherry tomatoes, halved
- Extra-virgin olive oil to drizzle
- 375g ready-rolled all butter puff pastry
- 4 tbsp cream cheese
- 2 free-range egg yolks
- 25g parmesan (or vegetarian alternative), finely grated
- 2 tbsp finely chopped fresh chives
- Handful fresh basil leaves

Method

1. Heat the oven to 200°C/180°C fan/ gas 6. Put the cherry tomatoes on a baking tray, drizzle with a little oil and season. Roast for 20 minutes until softened and turning sticky.
2. Meanwhile, unroll the pastry. Trim and discard 5cm off the uneven end from the centre of the coil. Cut into 4 rectangles and transfer to a baking sheet. Lightly score a border 1cm from the edge of each rectangle and prick the middles with a fork.
3. Bake for 8 minutes until puffed up and just starting to turn golden. Press the centres of the rectangles down with your fingers, leaving the border raised higher.
4. Meanwhile, in a small mixing bowl mix the cream cheese, 1 egg yolk, parmesan and chives, season and divide among the tarts. Top with the tomatoes, then lightly beat the other yolk and brush over the pastry borders. Bake for 10-12 minutes until the pastry is puffed and golden. Serve drizzled with oil and scattered with fresh basil leaves.



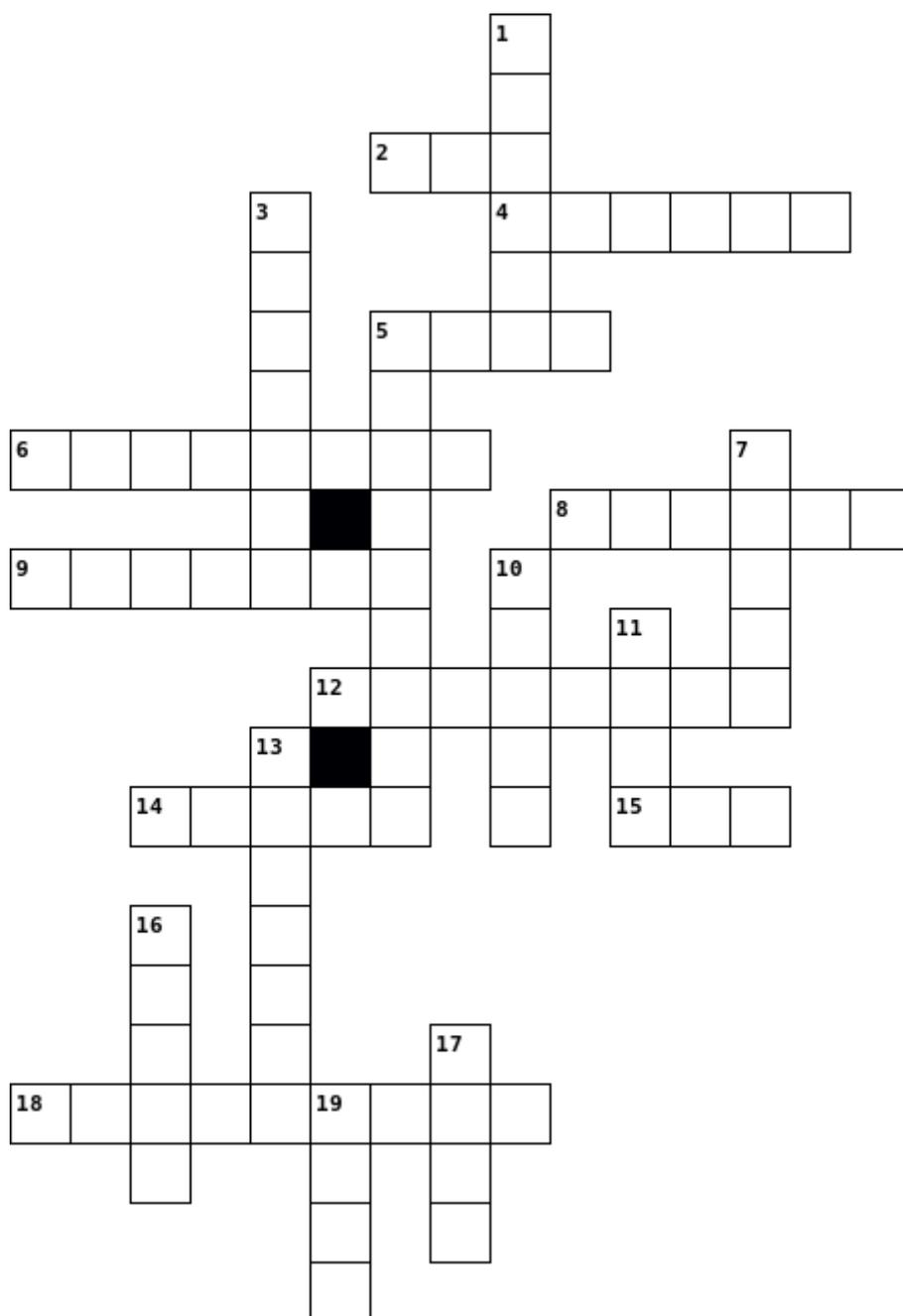
Our special offers for this week.

Skinless Pork Sausages 12 pack. €1.99	Hand Cream 200 ml. €2.55	Mango Chutney 320 g. €1.65
Chicken Nuggets 750 gr. €2.99	Salted Caramel Truffels 200 gr. €3.59	Raspberry Rice Cakes 50 g €1.35
Tomato & Chilli Pasta Sauce 350 g , €0.95	Coffee Capsules 10 pods. €2.50	Frozen Quiches 400 g, €3.95
Spring Still Water 12 x 500ml, €3.95	Fresh Broccoli 200 gr. €1.29	Medium Egg Noodles 300 g €1.20
Cheese filled Gnocchi 280g €2.00	Blended Whisky 75 cl, €17.50	Butternut Squash per kilo. €1.20

Offers while stocks last. Valid from August 31, 2020 to September 05, 2020.

Brida Gymnastics - Vocabulary

Weekly Vocabulary Crossword 36.20



Across

2. result when olives are pressed
4. American Indian dwelling
5. a special language
6. valuable because it is rare
8. to depart (usually by ship)
9. to show public disagreement
12. longer period of time when not working
14. method of transport
15. when something is finished
18. contains important information about other places

Down

1. not sweet
3. you want to have more information
5. numbers in reverse to a special point in the future
7. between book covers
10. bottled water, not sparkling
11. to prepare in an oven
13. meat formed into a tube
16. to do something special for somebody
17. the yellow part of an egg
19. container which holds liquids

Solution 35.20**Across**

2. Hotel
3. Postcard
7. Night
8. Smile
11. Witty
14. Agree
16. Memories
18. Edinburgh
19. Price

Down

1. Toothpaste
4. Scorcher
5. Alps
6. Love
9. Language
10. Buy
11. Weather
12. Supermarket
13. Rude
15. Check in
17. Nippy



The Brida Journal 2020-21

Changes in the Journal

As some of you already know, there will be some significant changes in the Brida Journal starting in September 2020.

The most significant change is that after over 14 months of investing my own time and money, the journal is now a commercial venture. At its heart, the Journal provides resources to help you and others improve their English. Over the years, I have invested a considerable sum of money in this project, and it is time to start recuperating some of this investment.

What is changing?

The Website

The online version of the Journal is on www.journal.brida.eu All the texts and articles you can read on the PDF (Print Version) are also online and there is also an audio file of the text, usually read by my wife, Mary.

Behind the articles are the courses. These are now locked, and you can access them only in two ways:

1. Course members who are enrolled in one of my courses will have access to the Brida Journal as part of their course fee. The membership can only be created by myself and details are passed on to course members.
2. Direct subscription. Those who are not course participants will be able to receive the PDF version for free, read and listen to the articles and texts online. If you wish to do any of the lessons attached to the text, then a monthly subscription of €28 will be charged. The registration process is online, payment is via PayPal.

Online Lessons

1. The Journal now offers three learning possibilities:
 - a. in a traditional classroom environment.
 - b. improving your English via Skype or similar.
 - c. to do when you have time and where you want.

2. Unlike many other E-learning solutions, anybody doing the online version without a traditional lesson, will still benefit from human support. You learn with a teacher, not with a computer program loaded on a server.

My courses have writing, speaking and WhatsApp activities. I have created these for you to improve your English when and where you want. Even if you work alone, you will still have feedback from me. The monthly subscription covers the costs of doing this. Of the €28, around 30% is taken by fees and taxes.

The Future?

When I started the Journal in May 2019, I had no plan or vision where this project would lead me. It has been a painful and exciting ride. Painful, because it has been a time and resource consuming journey, exciting because it has opened many doors to many people, not just here in France, but around the world.

The journal is now too big for one person to manage but too small for a team. But that is the path it will go. Over the next 12 months, I hope that I can organise the support and build the infrastructure to introduce the journal to other teachers, other organisations so that all of you, who wish to improve your language skills, will find an exciting, interesting and useful application to help you achieve your goal.

Many people have supported me in this project. First and foremost, a special thank you to my wife, Mary, who had to endure the negative sides of such a project. But others, who have continued to work with me, both in their lessons but also those whom I met in various places, groups and online. I have always seen your question marks and I truly thank you for waiting for the answers. Even if they were more confusing than the questions.

Last but not least

There are almost 150 various texts and articles in the database. Every week, the database grows by the contents of a new Journal. Many of the previous articles still need to be converted to lessons. Working through the backlog will take me several months. But, step by step, the backlog will shrink, and your choice to learn with will increase.

Once again, thanks for your feedback, support, criticism, dedication, and communication. It is this which has kept the project alive.

Onwards and upwards.

Frank Peters

Play Brida, Learn English



The Brida Journal,
a journal
for learners of English
by learners of English.

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Brida is an educational platform to facilitate the learning of English.
www.brida.eu

The Brida Journal is an educational tool with the purpose of helping learners to improve their knowledge of English.
Educators wishing to participate in the programme should contact me via email.

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Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,

the supermarket: various supermarket websites in the United Kingdom

weather: bbc.co.uk/weather, (the city is Perpignan, France)

Chez Brigitte: olivemagazin.com.

The garden: Wenia Field's Gardening, published 1973 by Octopus Books.