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## Pub News

April, 2010

Mardi Gras week was a great way to celebrate a full ten years in business and we look forward to what the future will bring for Rudder's Restaurant!

We will be closed on Good Friday and on Easter Monday, however, open the rest of Easter Week-end offering **Eggs Benedict served with Home Fries for \$11.99** or **Steak and Eggs served with Hash browns & Toast for \$13.99** Saturday and Sunday from 11 a.m. to 2 p.m. and from 11 a.m. to close both days we will be serving an **Easter Baked Ham dinner with Scalloped Potatoes for \$12.99.**

The week of April 14th to April 17th we are hosting Rudder's Restaurant Week with a **three course dinner for just \$19.99** per person.

Choose your Appetizer, then Entree, Side and Dessert. This popular three course meal is back and is only on for four days!



On going at Rudder's Restaurant is our **\$9.99 Steamed Market Size Lobster**, and our **\$10.99 Hot Lobster Roll & FF** anytime of day!!

We're thrilled with the news that **Music Nova Scotia** will be back to Yarmouth the first week of November to showcase the amazing talent from across the province. Mark your calendars November 4th thru to the 7th!

A special thank you to all our patrons that made our 10th anniversary so special!

*Laura Muise*

## Thinking Outside the Bottle

A Brewer's Blog  
**Beer and Malt**

Malt is the term used to describe the various grains that a brewer uses when crafting his beers. Barley is the main grain used as a base malt in all of Rudder's beers.



Malt is a grain that has been prepared for brewing by a Maltster using a process called Malting. This process activates naturally occurring enzymes in the grains that are required during a later brewing process.

After the malting is complete the grains are then heat dried in a process called **Kilning**. The drying of the grains in this manner allows them to be stored for long periods of time and also develops the complex flavours and aromas we find in our beers.

The Malting process produces grains that are roasted for different amounts of time and creates shades from lightly toasted to almost burnt. The use of the various grains contribute to the flavours that are detectable in the finished beer and also the colour from light through amber and red to brown beer.

*Mike Ferguson*

## Upcoming Events

### BAR TAB

It's time to thaw out and Spring into Rudders! Try our yummy frozen **Banana Daiquiri** for the low price of **\$3.99** for the month of April!

Thursday evenings we offer a special cocktail menu for **Ladies Night**, and then **Karaoke** starting at around **10 p.m.!**

Now offering Trivia every second Wednesday evening up-stairs starting at **8 p.m.** lots of prizes to be won! Join in the fun and see you soon!

*Natasha*

**NEW!!! Join the Fun:** Rudder's Trivia Night with Cory Leblanc - every second Wednesday!  
Upcoming dates: April 7 & April 21

Don't miss **Karaoke Thursdays** from **9:30 p.m. to 11:30 p.m.** **Register.com** employees receive drink and appetizer specials on this night.