

Pub News

Welcome 2010! While we love December with the hustle and bustle that the holiday season brings here at the restaurant, we are just as happy with January when the restaurant gets back to normal. It's a great month to use that gift certificate you received for Christmas.

Reservations are already coming in for **Valentine's Day** in February!

The count down is on and there is only three months left to the end of our 10th year in business. Mark your calendar, on Wednesday **March the 24th** Rudders will host a **Mardi Gras Fiesta** to celebrate 10 fabulous years in business! A special thank you to our regular customers!



Enjoy with one of our side dishes

Our **Steamed Market Size Lobster** will remain on special for \$9.99 and the **Hot Lobster Roll & FF** for \$10.99.

Live Music three evenings per week! Visit our web site at www.ruddersbrewpub.com to view all our up-coming entertainment postings.

See you soon
Laura Muise

January, 2010

Thinking Outside the Bottle

A Brewer's Blog

"The German Purity Law"

Brewing Beer has been around in some form or another since before the B.C. suffix was added to dates. Over time, it has evolved into the beverage we enjoy today.

In more recent times, April 23 1516 to be precise, Germany, then known as Bavaria, passed a proclamation aimed at controlling beer pricing, ensuring the quality of beer and to reserve the more valuable grains (rye and wheat) for Bakers to bake bread. The "Reinheitsgebot" more commonly known as 'The German Purity Law' restricted the ingredients for brewing beer to water, barley and hops. Yeast was unknown at this time (Louis Pasteur discovered it in 1858) and unbeknownst to the brewers fermentation was achieved by air born "wild yeast."

Some Brewers still abide by this Rule today using only water, barley malts and hops. Wild yeast is relied upon for fermentation. (Belgian Lambic Beers)

Here at Rudder's we use only pure water, malted barley, hops and yeast. As with most modern brewers we also use wheat dependant on the style of beer being brewed.

Upcoming Events

BAR TAB

I hope everyone had a good Christmas and wishing you all a Happy New Year!

Here at Rudders we are busy planning a Trivia Night with Cory Leblanc as your host (coming soon) and a Mardi Gras Weekend extravaganza in March to celebrate 10 years in business! Stay posted for details!

For those of you who received Growlers for Christmas...refills are only \$10 plus HST. Drop by and we will be happy to refill your growler with your favourite Rudders Beer to go!

Andrea Huskilson

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.