



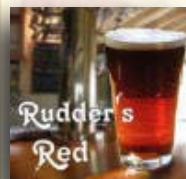
## Pub News

November, 2009

## Brewery Blog

### New Beers

By Mike Ferguson



Some of you may have already tried the newest offering from Rudder's Brewery. Killams Irish Ale is a smooth ale with a copper-amber colour. That first taste will capture your taste buds and treat them

to a symphony of flavour. The complexity of the carefully blended Fuggles hops and malted Canadian Barley make this medium bodied ale a winner. Look for just a hint of chocolate leading to a mildly dry finish. Described in beer circles as a "Big Beer", meaning that it is higher in alcohol content than normal beer, it will bring an inner warmth on a cold Fall day so you may want to wait a while before ordering another.

An old favourite returns early in November. High Street Wee Heavy, its deep dark rich and malty flavour is soft and complex in the true Scottish Ale style, named after our Brew Master's grandfather.

Remember when ordering draught beer, cold, light and dark are not flavours.

How lucky are we to have "Music Nova Scotia" in Yarmouth, and I'm thrilled to say that Rudder's Restaurant has been chosen as a venue and will feature some of the best talent across the Province. Music Nova Scotia chose to host a kitchen party with top fiddlers and folk artists starting at **5 p.m. on Friday November 6th, and at 8 p.m. Saturday November 7th.** Both evenings will run until after midnight, and a full menu will be offered. Music Nova Scotia will be selling tickets at the door for \$10 or if you have the bracelet you can get in for free. I suggest arriving early!

With the success of **Rudder's Restaurant Week** this past October we have been asked to run it for another week from **November 17th - 21st!** This dinner package is a three course dinner for only \$21.99. You choose a Starter, Entree and then a Homemade dessert! If you would like a window seat or a booth it's always a good idea to book ahead!

We are hosting **Celebration of VON Christmas Trees Dinner and Auction on December the 10th**, so on November the 18th we get to decorate the trees which will be on display around the restaurant until the actual auction in December. We'll be in the Christmas Spirit early at Rudder's which is fine with me as its my favourite time of the year.

The **Yarmouth Mariners** are hosting an auction up-stairs at Rudder's Restaurant on November 19th at 7 p.m., open to the public, so feel free to drop by.

It has been a pleasure being nominated in our 10th year for "**Customer Service Award of the Year**" and we'll know the outcome later this month.

**\*\* NEW \*\***  
**Starting November 9th!**  
**Steamed Market Size Lobster**  
**\$9.99**

Regards,  
*Laura Muise*

## Upcoming Events

### BAR TAB

Cheers, *Natasha*

Our bartenders invite you to join them nightly at the bar for great drinks, food and company! Then you will really have a place where everyone knows your name!

Not only can you enjoy our micro brewed ales and lagers in-house, you can also get them to go. Rudder's Ales & Lagers are available in 1.9 litre jugs, 20 & 50 litre kegs. With Christmas right around the corner, the 1.9 litre growler jugs (filled with Ales) makes the perfect Christmas gift! We would be happy to wrap it with a red bow!

I would like to thank our regular customers, who are more like friends and family for their support and dedication to Rudder's! I am preparing to go on maternity leave soon until the New Year. My replacement, Andrea Husklinson, along with the regular bar staff Lise, Erica & Nicole will take good care of you.

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.

Join us each week for **Open Mic Night, Wednesdays** from **10 p.m. to 12 a.m.** upstairs- **NSCC** students and performers can enjoy Drink and Appetizer specials.