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## Pub News

**November, 2010**

November starts with **Nova Scotia Music Week** with lots of great talent from across the province.

Music Nova Scotia starts at 5pm on Friday November 5th, and at 5pm Saturday November 6th.

Both evenings will run until after midnight, and a 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!!

**“Restaurant Week” November 9th to 13th**  
**\$21.99 per person**

**Appetizer** “Choose One”

Orange and Almond Salad  
 Escargot or Escargot Rudder’s Style with Mussels  
 Salmon Cakes with a White Wine Dill Sauce

**Entree:** “Choose One”

Baked Haddock with a White Wine Sauce  
 8 oz Striploin Steak with Saute Onions or Mushrooms  
 Chicken Cordon Blue with Mushroom Sauce

**Dessert:** “Choose One”

Cranberry Cake with Lemon Sauce  
 Apple Strudels with Caramel Sauce and Whip Cream

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 Reminder that we still have some dates available for **Christmas Parties**. For Bookings call 742-7050.  
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The Yarmouth Mariners are hosting an auction up-stairs at Rudder’s on Thursday November 25 at 6:30pm. Open to the public, so feel free to drop by.

*Janice Saulnier*

## Thinking Outside the Bottle

**A Brewer’s Blog**  
**Brew Pubs and Brews**

*Mike Ferguson*

The modern day Microbrewery made its reappearance on the west coast of Canada a mere 25 years ago; the brain child of an aggressive homebrewer.

However, back when Nova Scotia (and Canada for that matter) was being settled most communities had their own small or microbreweries to provide their needs. British soldiers in Canada were entitled to six pints of beer a day. So wherever you found a British military post in those days, you’d likely find a brewery. With the advent of better and faster transportation and advances in technology, many of these small breweries fell by the wayside making way for the new bigger breweries. Some of these community breweries grew to become the national breweries of today. Think Alexander Keith and Molson.

In the 1700’s, when Yarmouth was a young thriving seaport, the beer of the day was likely a Porter or Brown Ale based on English recipes adjusted for the use of the abundant local raw materials.

## Upcoming Events

### BAR TAB

*By 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 (full with Ales) make the perfect gift!

**NEW!!! Join the Fun:** Rudder’s Trivia Night every Wednesday evening at 8pm!

**NEW!!!** Rudder’s Fish Cakes to Go! Call for details 742-7311

**REMEMBER!!!** COLD BEER STORE OPEN DAILY AT 11AM