

What's On Deck

LOWER DECK NEWSLETTER **OCTOBER 2011**

ON DECK FOR OCTOBER:

- **Lunch is Back!** p1
- **Happy Birthday** p2
- **Haunted Halloween** p2
- **Have You Tried** p2
- **Trivia Returns** p2
- **Rod's Recipe** p3
- **Common Cooking Mistakes** p3
- **Outstanding October** 4p

"Thank you for your great venue! It was the perfect setting for the crowd. At one point I just sat down and watched it all. It was exactly what we had envisioned when we first toured the venue. And the DJ (Billy G) was unbelievable...worth every penny!"

Nancy

THE PUB – 425-1501

Monday-Wednesday: 5:00pm-midnight
Thursday: 5:00pm-12:45am
Friday-Saturday: 11:30am-12:45am
Sunday: 5:00pm-12:45am

THE BEER MARKET-422-5200

Monday-Thursday: 11:30am-midnight
Friday: 11:30am-2:00am
Saturday-Sunday: 5:00pm-2:00am

THE TAP ROOM-422-1289

Private Function Room
Open by Booking

Located in Historic Properties
1869 Upper Water Street, Halifax

Lunch is Back!

Leave your brown bag at home – the Beer Market is now open for lunch Monday through Friday at 11:30am. Check out our new Burger Bar with 11 incredible sandwiches to choose from, including our very own house-made veggie burger. Purdy's employees receive **50% off** their lunch up to \$10, and beginning this month, employees at **1801 Hollis Street** are eligible for this same great deal. Just bring in your business card Monday through Friday between 11:30am and 3pm, make sure your birthday is written on it, and pass it on to your server to take advantage of this great offer. Say goodbye to leftovers!

Happy Birthday

The Lower Deck is happy to send out birthday wishes to Mr. Alexander Keith, who will be celebrating his 116th birthday

on **Wednesday, October 5.**

A party will be held on Lower Water Street directly across from Mr. Keith's home and brewery. Celebrity friends such as Wreckhouse, Tim Chaisson and Morning Fold, Chris Dalziel, Skratz

Basatid and Hey Rosetta are expected to stop by and perform in honour of their friend and former Halifax Mayor.



This exclusive party is set to start at 5pm on October 5th, and you can win tickets to attend! Stop by the Lower Deck, purchase any Keith's product and receive a scratch ticket to win. Win or not, you can enter any Keith's ballot for a chance to win an uber cool barrel bar fridge. Contest winds up October 5th so stop by soon for your chance to win!

Anyone not wanting to brave the elements to celebrate the day can join the well-wishers at the Lower Deck and Red Stag Taverns where birthday celebrations will be on-going beginning at 11:30am. Cheers Mr. Keith!

Have you tried . . .



the new **Acadian Burger** in the Beer Market? It's one of the incredible new burgers from the Beer Market Burger Bar and features grainy mustard, sweet caramelized onions, crispy grilled back bacon, sliced brie and a tangy balsamic glaze to top it all off.

Check it out on a Thursday night, when the Beer Market features their **Beer and Burger** combo - you can pair it with an ice-cold draught for only \$12.49! (Join the chicken revolution!)

Haunted Halloween



The Witching Hour is coming early to the Lower Deck for 2011. **Saturday, October 29** will be the night for ghosts and goblins to make an appearance in the Pub and Beer Market with chances to win great prizes.

Costume **prizes** will be awarded every half hour beginning at 8pm so come early and win more! The **Best Costume prize of \$200** will be handed out at midnight and determined by audience feedback, so bring your friends to cheer you on. Past winners include Captain Crunch and Beetlejuice, so be creative, have fun and don't be afraid to try to bribe the audience (Captain Crunch brought cereal!).

Trivia Returns!

September saw the return of Trivia Night to the Beer Market. One Thursday a month, Boyne Clarke hosts a fund raising trivia night in support of any of a number of charities, with prizes, a 50/50 draw and a whole "lotto" fun.

Eight teams vied for the winnings in six rounds of trivia, but the real winner was the **Breast Cancer Run for the Cure** charity which received **\$400** from the event. Test your thinking cap Thursday, **October 27**, when it all happens again - this time in support of Northwood. Come early and fuel your brain with one of our great burgers in a **Beer and Burger combo** (free the fowl)!

... even though I don't go out often, every time I return from your place I have had a fantastic experience.

My son will be 19 soon. He plans to be visiting your pub on his birthday celebration. It will be my pleasure to pass along to him the good experience I had at the Lower Deck.

Lucie

Rod's Recipe

CARAMELIZED ONIONS

Don't shed a tear over these onions. Caramelization is a cooking procedure that releases the natural sugar from onions and makes them sweeter than an uncooked onion.

Perfect as toppings, caramelized onions are one of the "secret" ingredients to some of our new burgers and the Beer Market's signature nachos. You can caramelize more than one onion at a time and store the finished onions in the fridge for about a week to use any time, on just about anything!

Ingredients:

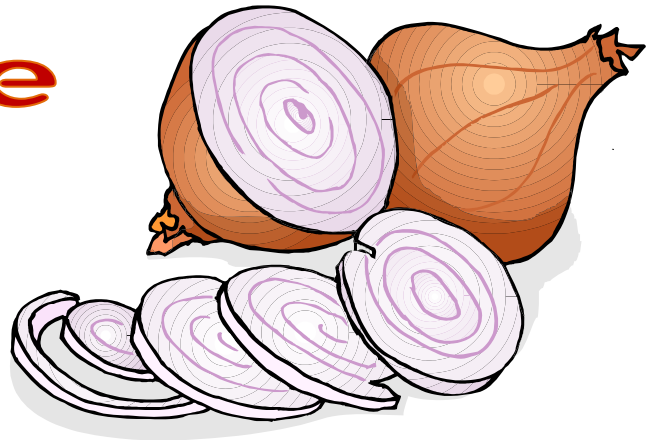
onions . . . you can use any type of onion, whether red, white, yellow or sweet.

Canola oil

How to do it:

1. Peel and slice onions. You can leave them in rings, or slice them in half to make them easier to handle.
2. Add some canola oil to a hot pan.
3. Add sliced onions to the pan and sauté until colour starts to develop on the bottom of the pan, and then starts to transfer onto the onions.
4. A couple of tablespoons of water can be added to the pan if necessary to deglaze the residue from the bottom of the pan to get colour transferred to the onions. (this process reduces most of the liquid from the onions, thereby sweetening them.
5. Mix in your burger, top your nachos or any hot sandwich, or garnish your meatloaf. Store cooked onions in a covered container in the refrigerator.

Executive Chef Rodney Cole



COMMON COOKING MISTAKES

Being Afraid of Heat

If you cook on heat that's too low, your food might never brown, which means you'll miss out on the delicious flavours that browning adds. A golden brown sear helps keep foods juicy and tender, but know when to use high heat, such as with thinner foods like fish fillets or foods that don't need to be cooked through, like a medium-rare steak. Use lower heat with thicker foods that need to be cooked throughout and cannot remain pink in the center.



Join our rewards club and receive a coupon for \$15 off dinner on your birthday. Visit www.lowerdeck.ca and fill out our survey to join!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
OUTSTANDING at the Lower Deck!			OCTOBER			1 SHAYDID
SIGNAL HILL SUNDAYS Beer Market food & drink specials with DJ TRIXXX	2	3 SIGNAL HILL Click here for a Signal Hill sneak peek!	4 SIGNAL HILL	5 ALEXANDER KETTES BIRTHDAY PARTY	7 PUB Matinee with PAUL LAMB BM Work Week Wind-up with DJ MO BOUNCE Click here to check out the BM	8 PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
	9	10 WRECKHOUSE Click here to watch Wreckhouse on stage	11 WRECKHOUSE	12 WRECKHOUSE	14 PUB Matinee with PAUL LAMB BM Weekend Kickoff with DJ MO BOUNCE	15 PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
	17	18 10 MILE HOUSE Click here for 10 Miles of entertainment	19 10 MILE HOUSE	21 PUB Matinee with PAUL LAMB BM Work Week Wind-up with DJ MO BOUNCE Click here for a matinee preview!	22 PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G	
	23	24 POGEY Click here for a Pogey preview	25 POGEY	26 POGEY	28 PUB Matinee with PAUL LAMB BM Weekend Kickoff with DJ MO BOUNCE	29 PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
	30	31 SHAYDID Click here to see Shaydid at the Lower Deck				

Beer Market Burger Bonanza
Thursday Beer Market Burger and Beer special \$12.49!



Check out our early Halloween Party for a chance to WIN \$200 CASH! & other prizes



Introductory Offer

Work at 1801 Hollis in Halifax?

LUNCH AT 1869 UPPER WATER

Bring this coupon to the Lower Deck Beer Market or the Lower Deck Pub between 11:30am and 3pm and receive **50% off** your lunch entrée (up to \$10 off).

Use your business card any day and receive the same discount! Say good bye to leftovers!

