



**THE LOWER DECK**  
PUB • BEER MARKET • TAP ROOM

# What's on Deck?

July 2009

LOWER DECK NEWSLETTER  
www.lowerdeck.ca



Dates are filling up so  
book your holiday party  
at the Lower Deck soon!

## ENTERTAINMENT SCHEDULE

- July 1, 3-4 PATIO PARTIES:** Signal Hill, Paul, Lamb & Cory Tetford, Shameless
- July 2 & 5** Signal Hill
- July 6-11** McGinty
- July 13-16** Shameless
- July 17-18 PATIO PARTY:** Signal Hill, Paul Lamb & Cory Tetford, Shameless
- July 19-26** Signal Hill
- July 27-30** Wreckhouse
- July 31 PATIO PARTY:** Wreckhouse, Paul Lamb & Cory Tetford, Shameless

Join us in the Pub on Friday through Sunday afternoons for our weekend matinees and keep the tunes coming with Signal Hill every Sunday night.

## ROCKIN' AT THE RED STAG

Brewery Market 1496 Lower Water Street

Wednesday - 6-9

**CAMPBELL & WEALL**

Featuring Jay Campbell and Jordie Weale of Signal Hill

Thursdays - 8-11

**OPEN MIC with**

**ANDREW TREMAINE**

Friday - 7-10

**CORY TETFORD MATINEE**

Saturday - 4-7

**BOB LAMBERT MATINEE**

Check out the great food and drink specials on-line at [www.redstag.ca](http://www.redstag.ca)

## SOGGY GOLFCARTS!

The Lower Deck would like to thank all the participants who came out to play in the annual Lower Deck Golf Tournament on June 23<sup>rd</sup> in support of the The Canadian Liver Foundation.

Twenty teams braved the rain to play 18 holes and raise \$2145 in our annual event. Congratulations go out to The Beer Market team of Jack Crewe, Andy Arsenault, Josh King and Rob Wickstrom, who claimed top prize. Second place went to the "3 Dudes & a Hot Chick Team" while 3<sup>rd</sup> spot went to Peter's Putters from Russell Foods. Prizes were given for Best Dressed, Most Honest, Closest to Pin (2 holes), Longest Drive and Closest to Line.

Thanks to sponsorship from Labatts, Coca Cola, Bacardi, Beam, Red Bull, Atlas Wines and Sharky's Promotions for great prizes and lots of fun!

## PIC OF THE MONTH



Speaking of soggy golfcarts – we love this shot showing the dedication of our golfers! For your chance to win a \$25 gift certificate submit your photo to our facebook page or to [info@lowerdeck.ca](mailto:info@lowerdeck.ca).

## FROM B's BAR

From BM Bar Manager Brian MacAulay

### Sangria

- 2 x 750 ml bottles red wine (shiraz)
- 4 oz Brandy
- 2 oz Cointreau (Triple Sec)
- 1 litre fresh orange juice
- 4 oz lemon juice
- 2 tablespoons fine sugar
- 2 tins chilled club soda
- 1 orange thinly sliced
- 1 lemon thinly sliced
- ice

Thoroughly chill all ingredients. Pour wine, Brandy and Cointreau into a large punch bowl. Stir orange and lemon juice with sugar until dissolved and add to punch bowl. Add ice and soda last, garnish with fruit slices and serve in large red wine glasses.

The type of red wine you use is a personal preference. For a fruitier version add peach nectar, white grape juice, pineapple juice, raspberries or strawberries. For tastier results, refrigerate overnight and add ice and soda just before serving.



From Executive Chef Rodney Cole

## CARROT CAKE WITH CREAM CHEESE ICING

- 2 . . . . . cups flour
- 1 . . . . . cup veg oil
- 2 . . . . . cups ground or grated carrot
- 1 . . . . . teaspoon nutmeg
- 1 . . . . . teaspoon cinnamon
- 1 . . . . . teaspoon cloves
- 1 . . . . . teaspoon salt
- 2 . . . . . teaspoons baking powder
- 1 . . . . . teaspoon baking soda
- ½ . . . . . cup walnuts (toasted)
- 1 . . . . . Tablespoon lemon juice
- 4 . . . . . eggs

### How to do it:

1. Preheat oven to 350°F
2. Mix together wet ingredients.
3. Mix together dry ingredients.
4. Add dry to wet and mix well.
5. Butter and flour a 9 x 11 pan or something close.
6. Pour batter in pan and bake for approximately 60 min.

### TOPPING:

- 4 . . . . . oz cream cheese
- ¼ . . . . . cup butter
- 2 . . . . . cups icing sugar
- 1 . . . . . teaspoon almond extract

Cream all ingredients together until smooth and spread on top of cake.



**CRAVING  
 A COLD  
 ONE?**

Can't find the hottest cold beer in town? Whether it's on the patio, in the Pub or in the Beer Market, we've got lots of **Bud Light Lime**, so come check out the latest drink sensation in the country!

## HOURS OF OPERATION

### PUB

Monday-Sunday 11:30am-1:00am  
425-1501

### BEER MARKET

Monday-Wednesday 5:00pm-midnight  
Thursday 5:00pm-1am  
Friday 11:30am-2am  
Saturday-Sunday 5pm-2am  
422-5200

### TAP ROOM

Private Function Space  
Open by Booking  
422-1289

1869 Upper Water Street, Historic Properties