



THE PUB TIMES

“Cead Mile Failte” A Hundred Thousand Welcomes

May 2010, Issue 11

Monthly Newsletter

If you would like to receive a copy of **The Pub Times** each month, please become 'A friend of the Pub' through our website.

SPECIAL POINTS OF INTEREST

Draft Beer o'the Month

Dos Equis Ambar Lager

A perfect summer lager, Dos Equis (or Dos XX) Ambar is a traditional Vienna-style amber lager with a rich, big flavor. The ideal choice to celebrate Cinco de Mayo!

New Pub Employee



Chelsea

Chelsea joined our team back in early March and thanks to the chaos of St. Patrick's day, quickly become accustomed to life here at the Pub. Originally from Wilmington, NC, she will soon be attending West Central Tech to train as a Registered Nurse. Please give her a warm Irish welcome.

'TO GO BAGS' BRING MORE PUB PERKS

We'd like to thank all those guests who on a regular basis **order take out** from the Pub. As a thank you to all of you, **from May** we are introducing our new **Irish Bred Pub To Go Bags**. These bags are **FREE** and all you need do to receive one is ask your server the next time you drop by. Apart from being



environmentally-friendly, using your Pub To Go Bag when you order take-out allows you to receive some new **Pub perks**.

Every Monday we will post our **'Take-out Perk of the Week'** on our **Facebook page** and **website**.

This perk will apply to all take-out orders during that particular week whether it be for lunch and/or dinner. All you need do then is bring in your Pub To Go Bag when you pick up your take-out order and you will receive the take-out perk. Examples of these perks include a free soft drink with your meal, complimentary chips and salsa, a free second side dish, and an extra punch on your lunch card.

We hope you enjoy using your **Pub To Go Bag!**

O'NEAL'S PLAZA COMES ALIVE IN MAY

With the warmer weather here now, **O'Neal's Plaza in the downtown comes alive with events on the weekends in May**. Without doubt, there is something for everyone and you couldn't ask for a better location than the Plaza - which is simply one of the best settings for such events anywhere in or around Atlanta. With the Pub's recently extended outdoor patio seating, it's an ideal place to enjoy the warm evenings while listening to great music. Below are details of what is heading our way.



May 8th - Concert on the Plaza with Delta Moon (7:00pm)

May 15th - Taste of Douglasville (11:00am-5:00pm). Douglasville's most popular annual downtown event, returns for its 17th year. Arts and crafts vendors, artists groups and local restaurants combine to make this a great day out for all the family.

May 15th - Concert on the Plaza with The Artie Ball Swing Band (7:00pm)

May 22nd - Concert on the Plaza with Divided By Six (7:00pm)

It's a great line-up for the month and we hope you have chance to drop by some of the events.

ANOTHER TASTE OF IRELAND COMES TO DOUGLASVILLE

A recent addition to our range of imported draft beers is **Kilkenny**, an **Irish Cream Ale** from the makers of Guinness. It originates from Kilkenny, Ireland and is still brewed there.

Kilkenny is very similar to Smithwick's; however, it has a nitrogenated cream head similar to Guinness. The Kilkenny name was originally used during the 1980's and

1990's to market a stronger version of Smithwick's for the European and Canadian markets due to the local's difficulty in the pronunciation of the word 'Smithwick's'. It now refers to its own similar yet distinct beer.



Kilkenny, whilst originally produced for export, only became available for the first time in the U.S. at The Dubliner Pub in Washington, DC in September, 2009. It has only recently come to Georgia, and according to those that have tried it, is a great addition to our Irish beers.

Ask your server for a sample. For those of you Guinness and Smithwick's fans, we think you will like it.

THE PUB TIMES

Irish Bred Pub & Restaurant

6682 Broad Street

Historic Douglasville, GA 30134

Phone: 678-324-1649

theirishbreddouglasville@gmail.com



PATRON O' THE MONTH!

May's Patrons & Pub Scholars o' the Month are **Mike & Pam**. Thanks for being such great friends. You bring a



wonderful British sense of humor to the Pub - and it's a real pleasure to serve you both each and every time you visit. Dinner is on us!

THE PUB GETS WORLD CUP SOCCER FEVER!!

Just like the Summer Olympics, it comes around once every 4 years. But that is where the comparisons end since there is no sporting event bigger than the **Soccer World Cup**.



Sports fans from around the globe will be watching all the live action from South Africa where the month-long tournament **kicks off on Friday June 11th**. For fans around



the world, watching the action may mean waking up in the wee hours of the night, taking time off work, or even dressing up in strange costumes. No matter where you are from, all soccer fans will become possessed with **World Cup fever**.

And we are no different here at the Pub. You can enjoy **ALL the games live at the Pub**...yep, even those that start at 7:00am (because of the time difference the games begin at 7:00am, 9:30am and 2:00pm Eastern time). We will be **servicing breakfast on game days**.



Although our beloved Irish national team did not make the finals, we'll be shouting for **England** and of course the **USA team** too. This will without doubt be a little difficult on **Saturday June 12th**, the day that marks the first big game of the tournament - **England vs. USA**.



Call us in advance if you want to make group reservations for specific matches during the tournament. We'll have live coverage of the games on our 1st and 2nd floors, as well as on the patio on those sunny days. For all you soccer fans, we hope the tournament brings few tears and a lot of smiles.

BANGERS & MASH....NO PUB COULD BE WITHOUT THEM!

Bangers and Mash is the quintessential British pub food. Bangers (or sausages) can be made from either pork or beef and the seasonings used vary depending on the region and the particular recipe. The dish is usually served with a rich onion gravy, although it can be found served with fried onions too. No matter what spices are used, Bangers and Mash is one of the United Kingdom's most popular meals and is universally loved for its great taste, reasonable price, and ease of preparation.

History:

Sausages and Mash has been a staple of British cuisine for centuries. Although sometimes stated that the term "bangers" has its origins in World War II, the term was actually in use at least as far back as 1919. The term "**bangers**" was given to

sausages because they have a habit of exploding when cooked over high heat.

Along with jellied eels and pie and mash, Bangers and Mash has particular iconic significance as a traditional English



working-class dish. Its place in British culture is still today as strong as ever, with a 2009 national survey

concluding that Bangers and Mash is '*Britons' most popular food for comfort eating as they continue to battle the ongoing worldwide economic recession*'.

Our Recipe:

Our take on Bangers and Mash is "Why change a good thing?". We therefore agree the bangers are best served grilled and placed atop a pile of mashed potatoes and smothered in onions and gravy. As for our choice of bangers, we use **Scottish pork sausages** which have some sage, red pepper, a little garlic along with our seasonings to provide a delicious savory taste.

Our Bangers & Mash have proved a big hit with many of our regular guests and we invite you to try them.

We're on the Web! Check out our website at www.theirishbredpub.com/douglasville