

# At the Summit

the e-zine of Summits Wayside Tavern



14 July, 2003

PINT NIGHTS



## Pint Nights!

Drink a **Rogue Ales** on draft and keep the glass!

### Sandy Springs

Thursday July 17

### Snellville

Saturday July 19

### Cumming

Saturday July 19

7 - 9 pm (while supplies last)

**Next Week's Promo:**  
**Spaten Franziscaner!**

**7/14 - Fischer - bottles**

**7/18 - Terrapin Rye**  
**ALL LOCATIONS!**

[more promos on the web!](#)

## Beer Offerings

### Snellville

- Redhook Sun Rye Ale
- Redhook Summer Blonde
- Grants Lazy Days (summer)
- Grants Perfect Porter
- Sierra Summer
- Rogue Honey Cream

### Sandy Springs

- Grants Lazy Days (summer)
- Grants Perfect Porter
- Rogue Red
- Rogue Amber
- Harpoon Summer
- Dogwood Summer

### Cumming

- Sam Summer
- Dogwood Summer
- Grants Scottish Ale
- Grants Perfect Porter
- Thomas Creek Red
- Thomas Creek Marzen

## A View from the Summit

### Decadent Ale

*Crawford Moran - President Dogwood Brewing*

Dec-a-dent: 1.(adj.) self-indulgent, gluttonous, debauched, depraved, degenerate.

2.(noun) A beer brewed with more - more malt, more hops, more intensity, more love.

When you're on a roadtrip driving down the highway the mind tends to wander a bit. Mine usually comes up with some really stupid ideas. Most of the time I ignore these crazy ideas - which is probably a good thing. However, on the road to the mountains of North Carolina Coby Glass and I had yet another stupid idea (I'm not sure who has more of those - him or me). Why not make a beer with more of everything in it? Why not keep adding different malts and different hops? Why not make it draft only and only sell it in a handful of places? No, stupid idea. Forget it.

But for the rest of the Blueridge Parkway I just kept thinking and thinking about it. This one I couldn't ignore. It was a beautiful spring day. The sun was out, there was still snow off to the side of the twisting mountain road, Miles Davis was on my CD player.... (There was no rainbow or anything, but you get the picture). Somewhere near Boone I decided this crazy idea needed to come to life. That idea is the newest addition to our award winning line of beers from Dogwood - Decadent Ale.

Decadent was conceived as a beer to celebrate beer in all of its glory. A truly special beer. As the name suggests we wanted to brew a beer that has more of everything. Obviously here in Georgia we can't brew a beer over 6% alcohol, so we are not shooting for a huge beer like a Barley Wine, but rather a beer with layers and layers of textures and flavors drawing from a wide range of ingredients. Instead of deciding on a style to brew and then limiting ourselves to certain malts or hops that fit into the flavor profile of that particular style, we wanted to add everything to the beer - more malts, more hops, more flavors. We wanted layers of flavors where one particular aspect did not dominate - not the intense hoppiness of an IPA, not the sweet maltiness of a brown ale - but where all of the ingredients, and there are a lot of them, work together, yet each has the opportunity to shine through and make its appearance in the spotlight. Decadent is a complex beer with a tawny brown color, smooth layers of toasted, chocolate, toffee malt flavors, but with an assertive hop character. It is extremely drinkable for its richness. (Like a great chocolate, you gotta have another one. I mean, why not have another one?)

Decadent is brewed with 10 different malts and 10 different hops (get it...? Deca...). The ingredients come from all over the world in order to draw from a wide range of flavors - the malt is from England, Germany, Belgium, Canada and the US, while the hops are from England, Germany, the Czech Republic and the US.

We start with Maris Otter barley. Maris Otter is possibly the world's premiere barley for making beer. It is the barley of choice by Britain's traditional cask ale brewers. Unfortunately not many farmers grow Maris Otter barley anymore because it is expensive and has a lower yield per acre for farmers. But it is well worth the expense. We then add several malts from Germany's

(...continued on page 2)





"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, headquartered in Snellville, Georgia serving quality food and beverages.

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## Find your Summits!

### Locations

**Summits Wayside Tavern® - Sandy Springs**  
5830 Roswell Road  
Sandy Springs, GA 30328  
Phone: 404-257-0735  
Fax: 404-257-1298  
[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
Phone: 770-736-1333  
Fax: 770-736-0041  
[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376  
[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "Decadent Ale"

(continued from page 1)

118 year-old specialty maltster, Weyermann (probably my favorite maltster in the world). In addition we add wheat and oats to give a silky smoothness and add more layers of flavor. Why not add oats and wheat?

We chose ten different hops from around the world in order to draw from the full range of the hop flavor spectrum. Generally speaking American hops tend to have more aggressive fruity, citrus characters (Cascade, Centennial...), Continental European noble hops tend to have more delicate floral, spicy notes (Saaz, Hallertau...), and British hops have that wonderful rich, earthy character (Goldings...). Many times in brewing when creating a recipe a brewer chooses the particular hop profile and then selects from a few hops with that specific character. We decided to combine all of those varieties of flavors. Why not add all of them?

In addition, we wanted to keep the serving of the beer special too. In keeping with the "Deca" theme of ten, we picked ten and only ten, of the best beer destination establishments to serve Decadent. Now there are a lot of great bars around Atlanta, but we wanted ten special beer places. Ten places that understand beer, love beer and have the same passion for beer as we do here at Dogwood. We wanted ten places whose staffs knew and loved beer, and ten places that had patrons who were passionate about beer that would appreciate a beer like this. When putting together a list of those ten places, the three Summits were obvious choices.

Summits is a special place. I grew up here in Atlanta. I got into the beer business because I love beer. I love beer so much I opened a brewery (another of those crazy ideas I listened to!). I spent my 21st birthday at the Summits in Sandy Springs drinking beers from around the world. Summits is a place that helped me learn to love beer. It was an obvious choice to carry Decadent.

In the definition of the word "Decadent" there are two shades of meanings that somehow mingle closely together. There is the idea of self-indulgence and gluttony, but there's also the idea of depravity, of a slight insanity. While I'm writing this it's a Friday afternoon, I'm in the brewery and I just pulled a pint of Decadent straight off the fermenter. I'm glad that every once in a while I listen to some of those stupid ideas.

**Editor's Note:** Each week, we'll bring you a column featuring a thought, a story, or even prose by your favorite people at Summits! So, don't miss a week- you'll miss a lot!

## Beer Spotlight

### Julius Echter Hefe-Weissbier

Brewed in Franconia, Bavaria, Germany

The wine-growing town of Wurzburg banned brewing "forever" in 1434, but to no avail. In the 1600s, the vineyards could not quench the thirsts of the military in the 30 Years War. The local Prince Bishop decreed that the town should have a brewery, which was sited in the royal armory. The brewery later became a private business, and its present buildings date from 1882. In the 1980s, a plan to move out of the town center was defeated. A famous Bishop of Wurzburg is celebrated by Julius Echter Hefe-Weissbier. This beer has a hint of mint-toffee in the aroma; a lightly fruity palate, with suggestions of bananas, ripe plums, and cherries; and a refreshing acidity of finish. A dunkel ("dark") version has a much more pronounced toffee character and more overt plumminess.

Great Beer Guide by Michael Jackson

## Beer Recipes...

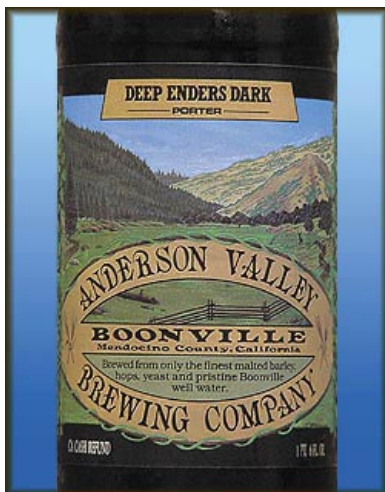
### Deep Enders Chicken

- Salt and freshly ground pepper
- 2 1/2 - 3 lbs boneless chicken thighs
- 1 22-oz bottle Deep Enders Dark Porter or another porter

\*Rub chicken with salt and pepper. Place in a shallow dish. Add beer and marinate for at least 2 hours or overnight in refrigerator.

\*Remove chicken from beer, reserving beer. Barbecue until done, or bake at 350 deg F for 30-40 mins. Baste with reserved beer 2 or 3 times while cooking.

The Brewpub Cookbook by Daria Labinsky and Stan Hieronymus



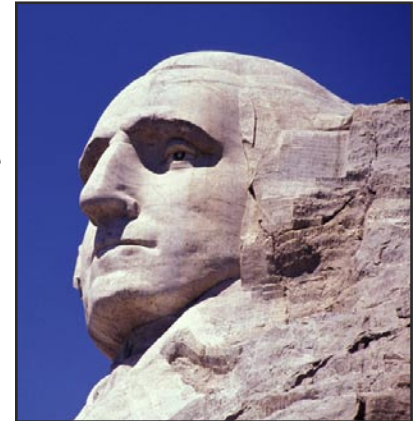
## Industry News

### Washington as Whiskey-Maker: Digging His Distillery

By Deborah Zabarenko

MOUNT VERNON, Va. (Reuters) - George Washington made whiskey here.

As America's first president and one of its canniest early entrepreneurs, Washington liked a sip of cinnamon whiskey -- and he distilled his own. More than that, he started a thriving business selling a raw, clear liquor made from rye and corn.



"Two hundred gallons of Whiskey will be ready this day for your call, and the sooner it is taken the better, as the demand for this article (in these parts) is brisk," Washington wrote in a letter to his nephew in October 1799.

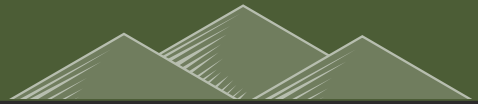
At its peak, the distillery produced 11,000 gallons (50,010 liters) of liquor, which fetched the then-astronomical sum of \$7,500. After Washington's death late in 1799, the distillery passed to his nephew Lawrence Lewis, who appeared to have less success with it. By 1815, the building was gone.

Folks around Washington's estate at Mount Vernon always knew there was a distillery on the property when he was alive, and archeologists uncovered its location in 1932. Now scholars are digging at the liquor-making operation's site, hoping to learn enough to rebuild it and start making whiskey again.

<http://www.reuters.com/newsArticle.jhtml?type=topNews&storyID=2972418>

## Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs	Fisher Pint 7/14!	Trivia 8-10pm		Pint Night Rogue Ales 7/17 Spat. Franz'r 7/24 Bass Ale 7/31	Trivia 10-12 Terrapin Rye Pint 7/18	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30 Fisher Pint 7/14!			Karaoke 10-2am	Trivia 10-12 Terrapin Rye Pint 7/18	Pint Night Rogue Ales 7/19 Spat. Franz'r 7/26 Bass Ale 8/02	
Cumming	Fisher Pint 7/14!		Trivia 7:30-9:30		Karaoke 9-1am Terrapin Rye Pint 7/18	Pint Night Rogue Ales 7/19 Spat. Franz'r 7/26 Bass Ale 8/02	



## Did You Know?

Beer is defined as a staple food in Bavaria.

<http://www.foodreference.com/html/fbeer.html>

Duke Wilhelm IV of Bavaria decreed in 1516 that beer could only be brewed from barley malt, hops and water. This Rheinheitsgebot (purity law) was the world's first consumer protection law.

<http://www.foodreference.com/html/fbeer.html>

At the 1893 Chicago Fair, Pabst beer won a blue ribbon, and was called "Pabst Blue Ribbon" beer from then on.

<http://www.foodreference.com/html/fbeer.html>

## Drink Spotlight!

### Killer Oreos

Jagermeister

Kahlua

Baileys Irish Cream

Equal parts. Shake with ice and strain.

### Peanut Butter & Jelly

3/4 oz Frangelico

3/4 oz Chambord

Shake with ice and strain.

## Smoky Chipotle Hummus

That's right, your eyes are not deceiving you. Hummus at Summits! We make the hummus fresh with chipotle peppers, red peppers, and garlic. Served on the side: carrots, celery, cucumbers, and pita chips!

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.



## Bet you can't wait!!

New on DRAFT at all 3 Summits!

Thomas Creek Root Beer and Birch Beer.

Try an old-fashioned soda to quench your thirst. Or how about a real Root Beer Float or Birch Beer Float? Nothing like the real thing!



## Quote of the Week

"If I had all the money I've spent on booze..... I'd spend it on booze"

E. Hemingway



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[www.summits-online.com](http://www.summits-online.com)

Great Food

Great Drinks

Terrific Times