

At the Summit

the e-zine of Summits Wayside Tavern



22 March, 2004

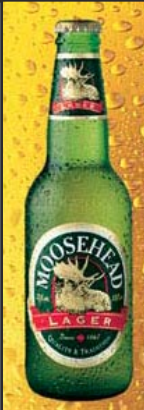
PINT NIGHTS

Weekly Pint Nights are held on Saturday Nights at all Locations.

Drink a pint and keep the glass! 7-9 pm (while supplies last!)

3/27	Sierra Nevada
4/3	Spatzen Fr. Weiss
4/10	Paulaner Hefe
4/17	McEwans
4/24	Newcastle
5/1	Dos Equis
5/7	Lindeman's
5/8	Blue Moon

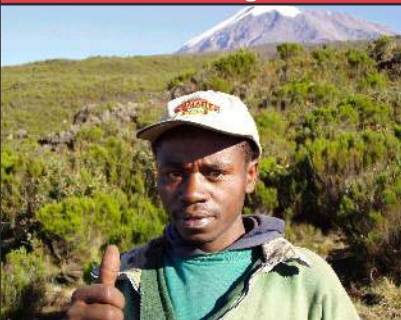
March Madness



March Madness Is Back!

Drink 5 specially priced Moosehead beers (keep the cup!) and pick your favorite March Madness Basketball team. First come, first served!

Where are you?



Have a photo of yourself in Summit's Gear? Wanna Share and earn some Condors?? Email Jan: snellville@summitsonline.com

A View from the Summit

"Beer and Cheese - A Perfect Match!"

Owen Ogletree - Summits Customer

Beer works well with cheese. The carbonation and elegant maltiness of a fine beer compliment the creamy texture and thick mouthfeel of cheese. The biased opinion that wine goes best with cheese is simply not true. Wine is very acidic with cheese -- it quickly washes the cheese coating (and flavor) off the tongue. Beer nurtures the flavors of the cheese in the mouth, thus producing quite an interesting array of remarkable combinations.

How does one begin to choose a beer to pair with a cheese? There are several lines of thought here. A beer that is lighter in body and flavor would be a perfect marriage to a mild, mellow cheese; and, conversely, a dark, rich ale would stand up well to a heavier, more pungent cheese. Many people prefer their beer and cheese to have similar flavors, while others look for more contrast to keep the taste buds at attention. Beer and cheese from the same country also tend



to work well together. If it is popular to have a certain style of wine with a certain type of cheese, give some thought to which beer may be a close approximation to that wine. With beer and cheese, experimentation is most of the fun.

Try a Pilsner Urquell with a mellow white Cheddar cheese. These two compliment each other so well and produce a beautiful blend of mild, butter-like flavors in the mouth. It makes sense that the Pilsner style lager that is so popular around the world would go so well with one of the world's most well known lighter cheeses.

(...continued on page 2)



Summit's Beer Offerings



Snellville

RedHook Nut Brown Ale
McEwans IPA
Beamish Stout
Mikes Hard Lem. L.(bottle)
Kirin Light (bottle)
Molson Light (bottle)

Sandy Springs

Frankenheim Alt
Anchor Christmas '03
Dogwood Winter
Rogue Yellow Snow
Sam Adams Winter
Flying Dog K-9 Cruiser

Cumming

Mikes Hard Lem. L.(bottle)
Flying Dog K-9 Cruiser
Sam Adams Winter
Carolina Pumpkin
Dogwood Winter
Anchor Christmas 2003

Visit us on the web at www.summits-online.com



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

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"Beer & Cheese - A Perfect Match!" (continued from page 1)

Asiago is a wonderful cheese that is experiencing new notoriety in cooking circles. Asiago is a semifirm Italian cow's milk cheese that exhibits a somewhat nutty flavor. Nibble on some Asiago while sipping a nut brown ale for a smooth, nutty flavor blend that is close to perfection. Some Asiago can be quite sharp with its strong aroma and flavor; the malty brown ale tends to mellow the cheese.

A malty beer would also be tasty with a bit of Gruyere. Gruyere is a creamy, unpasteurized cheese from Switzerland with a flavor that tends to start out somewhat light and fruity and end up nutty and earthy. A malty Bock, Munich Dunkel, or Oktoberfest would be a great beer match to the rich flavor of this cheese.

The hop flavor and bitterness of a classic pale ale tends to be enhanced by the smooth flavor and somewhat bread-like texture of Provolone. Provolone is a semi-hard, all purpose cheese that can be quite mild when young and more sharp, smoky, and spicy when aged. Cabernet Sauvignon wine is often served with Provolone, and many would consider the dryness and bitterness of a good pale ale to be reminiscent of a Cabernet.



If the floral, fruity flavors of a Chardonnay cleanse the palate after a taste of rich Brie or Camembert cheese, it follows that a German kolsch, Belgian blond ale, or French Biere de Garde would accomplish the same thing. These pale beers have mild to moderate fruity esters produced by their yeast that are in lovely opposition to the thick, rich, pungent nature of French Brie. Brie, considered to be a nice dessert cheese, can also go quite well with a stout.

Banon is a French goat's milk cheese that is wrapped, cured, and served in chestnut leaves; it is sometimes washed in Cognac. Banon has a mild, citrus flavor and a herbal, earthy character from the influence of the leaves. The malty, butter-scotch flavors of a Scottish ale make a fantastic compliment to this cheese. Banon, often difficult to find in local cheese shops, can be ordered from some gourmet sites on the internet and ships fairly well.

Don Feinberg of Vanberg and DeWulf Importers and Brewery Ommegang in New York recommends the ruby red, tart Rodenbach Red Ale with a fine French Munster cheese. Rodenbach has flavors of wine, cherries, oak, and sherry and is a wonderfully complex beer that makes a perfect contrast to the mild, creamy cheese. Munster forms a mellow background that allows the intense flavors of the red ale to be appreciated.

Some beer and cheese combinations can be very obvious. The flavors of Chimay Grand Reserve Trappist Ale and Chimay Trappist Cheese together in the mouth are inspiring enough to almost make one

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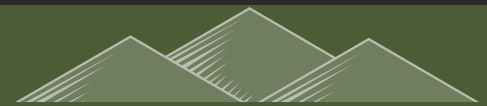
Beer Spotlight

Original Coors

The beer Adolph Coors first brewed in 1874. Brewed in the Rockies for a uniquely crisp, clean and drinkable "Mile High Taste." Gold medalist (American premium lager) at 1996 Great American Beer Festival(r). A premium beer with 142 calories per 12-ounce serving and 5.0% alcohol by volume.

<http://www.coors.com/brews/originalCoors.asp>





Beer & Cheese: A Perfect Match (continued from page 2)

want to become a monk. This creamy cheese is actually washed in the Chimay beer, and together the cheese and beer reach a new level of flavor and complexity. The flavors of this combination explode with undertones of fruit, nuts, allspice, clove, and other earthy qualities.

Since herbal Sauvignon Blanc wines are often favored with a Chevre goat cheese, try a tart, refreshing beer (perhaps with some wheat character) with this cheese. Chevre boasts a tart, earthy character that matches well with a sour Belgian Gueuze Lambic such as Boon, Cantillon, or Cuvee Rene from Lindemans. These Lambics have a complex barnyard earthiness that makes a nice counterpart to similar flavors in the cheese.

What could be better than a dry, spicy, mineral-like India Pale Ale with a dry, spicy, salty Parmigiano Reggiano? Be sure to choose authentic Italian Parmigiano that is an unpasteurized, hard cheese made from skimmed cow's milk. The aroma of this cheese is fruity and the flavor is definitely piquant. A chunk of this noble cheese and the hop bitterness and flavor of a fresh IPA make for a superb summer combination.

Mascarpone is a very creamy, buttery Italian soft cheese made in much the same way as yogurt. It is added to desserts and flavored with other ingredients or spread on toast. Mix a bit of chocolate syrup, molasses, or maple syrup with the Mascarpone, spread it on bread or a cracker, and eat it along with a porter or stout. The chocolate and coffee flavors of the dark beer with the cheese will seem like chocolate cream pie on the tongue.

If a rich Port wine is needed to stand up to the intense flavors of English Stilton cheese, then a barley wine should also do the job. Stilton is a ripened, crumbly blue cheese with blue veins of sharp mold running throughout. Roquefort and Gorgonzola are similar. The plum, raisin, toffee, and heavy malt components of a fine English barley wine meld into an extravagant symphony with these cheeses. Be sure to save this combination

until last (to save the tastebuds) if sampling several beers and cheeses in one sitting.

Experiment with different beers and cheeses and find complex, unified combinations that suit your palate. Search out top quality cheeses that are authentic from their countries of origin and pair them with fresh, craft brewed beers. Have some friends over for a beer and cheese tasting of your own. Some people may have a "wine and cheese bias" and can be a bit skeptical; but it is almost guaranteed that, after sampling these fine brews and elegant cheeses, any bias will crumble.

- Owen Ogletree

Owen runs the Athens Classic City Brewfest

<http://classiccitybrew.com>

Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!

Classic City Brew Fest!!!

Saturday, April 3, 2004, 2:30 pm to 7 pm

The Classic Center, 300 N. Thomas Street, Downtown Athens, GA

Taste Over 160 Beers from Around the World ! Program Book to first 2,000 Attendees. Live Music / Meet the Brewers ...ALL FOR ONE LOW TICKET PRICE !

For more information or to charge tickets by phone, call (706) 254-BREW. Tickets purchased before March 25, 2004 will be mailed to you. Tickets purchased between March 25 and March 31 will be held at the festival's "will call" desk. Admission: \$21.50 (adv.) \$25 (door) +tax

March 31 is the last day to buy advance tickets online or by phone.

Industry News: Extra Kidneys Give Hard Drinking Brothers Edge

Two Bosnian brothers who say they can drink as much as they want without feeling drunk have been told they each have a spare set of fully functioning kidneys.

Josip Galic, 69, from Kucetine in Bosnia said: "I had a car accident and doctors discovered I had four kidneys.

"That surprised me, but at least it explained why I could drink all my friends under the table, and never had a hangover."

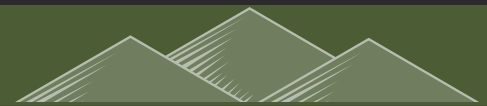
He added it was a further surprise when his brother found out after a visit to the doctor that he had four kidneys as well.

Josip said his brother Ante rang him to tell him the news after a routine check-up and added that the extra kidneys were normal sized and fully functional.

Josip told Bosnian daily newspaper Vecernji List he would however never consider selling his spare kidneys.

But he added: "Although there's no way I'd sell them, I'd give them for free if family members or close friends needed them."

http://www.ananova.com/news/story/sm_870450.html?menu=



Did You Know?

Each of the Jivaro Indians of south Ecuador reportedly drinks on average more than three gallons of quite-light beer a day.

SOURCE: L.M. Boyd's Grab Bag

Students at UNC-Chapel Hill drink more beer per capita than students at any other university, according to a study that compared study body count to local beer sales.

SOURCE: L.M. Boyd's Grab Bag

It was customary in the 13th century to baptize children with beer.

SOURCE: L.M. Boyd's Grab Bag

Cesar Chicken Salad

A marinated and grilled breast of chicken covers a bed of romaine lettuce. The salad is then topped with bits of Applewood smoked bacon and Parmesan and Romano cheeses and tossed with our Caesar dressing. Try this salad with the garlic bread, or without depending upon your diet.

For a full look at our menu, click on www.summits-online.com and let your food adventure begin.



Discount movie tickets at Summits!

Pick up movie tickets for any United and Regal Theater at the Sandy Springs and Snellville Summits.

In Cumming, you can purchase movie tickets for Movies 400 Theater. Tickets are good anytime, but cannot guarantee a seat in a sold out show.

Plan ahead and treat the family to a night out at the movies!



Quote of the Week

"An intelligent man is sometimes forced to be drunk to spend time with his fools." -- For Whom the Bell Tolls, Ernest Hemmingway

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
21	22 Moosehead Madness All March!	23	24	25	26	7-9p 27 Sierra Nevada
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
28	29	30	31	Apr.1	2	7-9p 3 Spaten Franz. W
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
4 Classic City Brew Fest! 2:30 pm to 7 pm ClassicCityBrew.com	5	6	7	8	9	7-9p 10 Paulaner Hefe.
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
11	12	13	14	15	16	7-9p 17 MacEwans
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p