

# At the Summit

the e-zine of Summits Wayside Tavern



26 July, 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!)

- 7/31 Hoegaarden
- 8/7 Dogwood Summer
- 8/14 PBR
- 8/15 Rogue 15th!
- 8/21 Warsteiner
- 8/28 Harp
- 9/4 Terrapin Cream
- 9/11 Harp
- 9/15 Rogue 15th!

## Rewards to GO!

This is a program designed to reward our loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point. Once you accumulate 200 points you will earn \$20.00 in Condors.. our own special kind of personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your



server for details! We appreciate your business and this is one of the ways that we say "Thank You".

## A View from the Summit

### "Dogwood's Youngblood"

Crawford Moran - President - Dogwood Brewing

We have some exciting news at Dogwood. We have a new beer coming out. But first, I have to moan and whine a little bit and get something off my chest. The (not so new) new trend in making beers lighter and lighter is driving me crazy. Light beers are, of course, nothing new, but that craft brewers and imports are making them certainly is. And so much of beer advertising now is arguments about who's beer has less of everything - less carbs, less calories, less filling, less taste! What they're really arguing over is whose beer sucks the most! (I mean the difference in a light beer and a real beer is only around 30-40 calories! C'mon! Life is too short.) We say,

### "Get More Out of Your Beer!"



Atlanta, GA

[www.dogwoodbrewing.com](http://www.dogwoodbrewing.com)

Anyway, back to the news of our new beer - actually it's a series of beers. It's called the BrewMaster's Series. One of the things we've always done at Dogwood is to brew beers that we want to drink. So the idea behind the BrewMaster's Series is a logical extension of that philosophy. The BrewMaster's Series is a unique, year-round, limited-edition series. Each brewer at Dogwood will pick a beer style, design the recipe and brew the beer. (But everyone else at the brewery gets to name it in honor of the brewer!) Each beer will be a limited release and once it's gone, it's gone. To be followed by another one of our brewers'

(...continued on page 2)



## Summit's Beer Offerings



### Snellville

Spaten Optimator  
Flying Dog Horn Dog  
Cores'k Abbey Pale Ale  
Corsend'k Abbey Brown  
Sierra Nevada Stout  
Sierra Nevada Brown  
Anchor Summer

### Sandy Springs

Rogue Old Crustacean  
Flying Dog Horn Dog  
Abita Andy Gator  
Anchor Summer  
Dogwood Summer  
Sierra Nevada Summer

### Cumming

Rogue Old Crustacean  
Flying Dog Horn Dog  
Coresnd'k Abbey Pale Ale  
Corsend'k Abbey Brown  
Anchor Summer  
Dogwood Summer  
Sam Adams Summer

Visit us on the web at [www.summits-online.com](http://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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## Find your Summits!

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

## "Dogwood's Youngblood" (conti. from page 1)

beers in the series. Each beer in the series will be numbered accordingly, have the brewer's signature on the label and contain a brief description of the beer. Every beer will be an expression of that brewer's creativity and passion for beer.

Even though the beer itself will change every three or four months or so, there will be a common thread throughout the series. Every beer will be BIG. We hate light beers. So our slogan is "Get More Out of Your Beer". And it follows that it will only be bottled in BIG 22 oz. bombers and in BIG kegs.

We are very fortunate at Dogwood. We have an incredibly talented staff at the brewery. They are extremely dedicated, extremely passionate and extremely knowledgeable about their craft. They are the reason Dogwood continues to win so many medals and awards for our beers - internationally, nationally, regionally and locally. With the BrewMasters Series we get to showcase their skills and have the spotlight shine on each of them for a while.

So our first beer in the BrewMaster's Series is "Youngblood's Imperial Porter." Created by none other than Jordan Fleetwood, our Head Brewer. He's a fantastic brewer and multi-talented. We are very proud of his work at Dogwood. We drew on his creativity and skills to kick off the series. "I wanted to explore the complexity of malts and really use a lot of different grains." That he did. When he designed the recipe we were afraid all that malt wouldn't fit in our mash tun! On brew day he had to beat it down with the paddle just to keep it inside. "I want the beer to have a huge chocolate character, a really big porter," he said upon the unveiling of the recipe. And wow. He got it. He used an unbelievable amount of chocolate wheat and chocolate barley. But with all the numerous, different types of grain in there behind the chocolate malts, the beer is still very complex and multi-layered. And definitely worthy to be the first in our BrewMaster's Series.

So about the name "Youngblood".... I've already been asked a lot of questions about that name. As I said, Jordan is multi-talented. Unfortunately, driving is not one of those talents. One look at his truck and you'd know that. One time not too long ago, Jordan had to 'go away' for a brief while because of his driving. His cell-mates dubbed him "Youngblood." Again, each brewer gets to do everything with their beer - except name it. And "Youngblood" was just too good not to use it!

So try a Youngblood's Imperial Porter. And if you see Jordan let him know what you think of his beer - and make sure he leaves Summits long before you do.

Cheers,  
Crawford Moran  
President

**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](mailto:snellville@summitsonline.com) for details!



## Cooking With Beer!

### BEER AND MOLASSES BARBECUE SAUCE

A tangy sauce for grilled chicken or spare-ribs. Build up a shiny glaze by brushing the sauce often over the meat, beginning about 15 minutes from the end of cooking time.

- 1 1/4 cups bottled chili sauce
  - 3/4 cup mild-flavored (light) molasses
  - 3/4 cup beer
  - 2 tablespoons Dijon mustard
  - 2 tablespoons chili powder
  - 2 teaspoons soy sauce
  - 2 teaspoons hot pepper sauce (such as Tabasco)
  - 1 1/2 teaspoons fresh lemon juice
  - 1 teaspoon hickory-flavored liquid smoke\*
- \* A smoke-flavored liquid seasoning that is available at specialty foods stores and at many supermarkets.



Mix all ingredients in heavy medium saucepan. Bring to boil over medium heat, stirring occasionally. Reduce heat; simmer until sauce thickens and is reduced to 2 cups, stirring frequently, about 15 minutes. Cool completely before using. (Can be made 1 week ahead. Cover and chill.)

Makes about 2 cups.

Bon Appétit July 1996

<http://www.epicurious.com/>

## The Beer Connoisseur

### Flying Dog HornDog

This is by far the narliest dog in the yard. At 10%+ alcohol, you don't want to mess with the Horn Dog. Brewed with copious amounts of prized malts and flaked oats, the Barley Wine is so strong that it has to be aged for several months before we can bottle it. Like a fine wine, it will continue to improve with age up to 2 years after bottling (If kept cool).

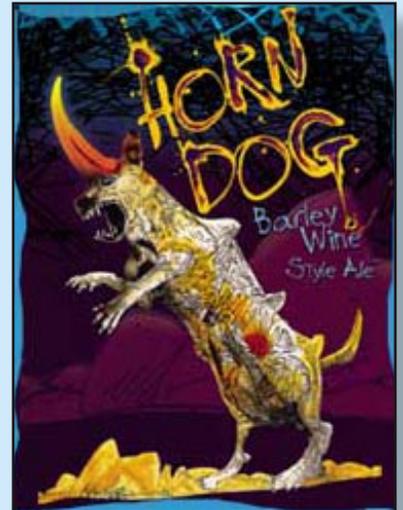
#### Ingredients and Style

Big malty flavors, including licorice and chocolate, are balanced with a moderate hop profile.

Original Gravity: 26 Plato

Alcohol by Weight: `8.5%

Alcohol by Volume: `10.5%



[http://www.flyingdogales.com/02\\_litter\\_brews/litter\\_horndog.html](http://www.flyingdogales.com/02_litter_brews/litter_horndog.html)

## Beer Spotlight

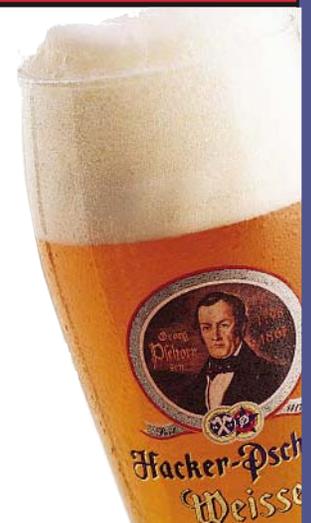
### Hacker-Pschorr Hefeweizen

Hacker-Pschorr - Munich's Beer Since 1417

Over the centuries, Hacker-Pschorr beers have remained true to their brewing ingredients, heritage and hand-crafted techniques. Lagering times are still measured in months, rather than days or weeks, as is common with most brewers today. Hacker-Pschorr beers are brewed as they have been since 1417. High in effervescence, low in calories, with a uniquely crisp, refreshing, fruity or clove flavor.

**Appearance:** Authentic Bavarian-style wheat beer, naturally cloudy with tones of deep gold. **Aroma:** Clove nose of sweet malt. **Service:** Typically served in a traditional Weisse glass or champagne flute. Recommended with light meals, chicken, fish, salads and dishes served with lemon. Often served with a lemon garnish - the lemon lightens the overall taste while brightening the fruitiness. **Lagering Time:** 6 weeks. **Alcohol Content:** 5.7% by volume. 4.5% by weight.

<http://www.paulaner.com/hackbrews.htm>





## Did you know?

Say you overbuy your favorite alcohol beverage for a big party and your friend agrees to take a bottle or two and reimburse you. In the U.S. that would make you guilty of selling alcohol without a license.

It's illegal in Utah to advertise drink prices, alcohol brands, to show a "drinking scene," to promote happy hour, to advertise free food, or for restaurants to furnish alcohol beverage lists unless a customer specifically requests one.

An Attorney General of Kansas issued the legal opinion that drinking on an airliner was forbidden by state law while the plane was in airspace over "dry" Kansas. He said that "Kansas goes all the way up and all the way down," His opinion was widely ridiculed.

<http://www.travelenvoy.com/wine/strange-laws.htm>

## Spotlight on Food

### For the Kids

Our kid's grilled chicken good and good for you! Our kid's sized grilled chicken tenders are a healthy alternative. They are served with a child's portion of broccoli and rice. Don't forget your frisbee!

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



## Quote of the Week

*"People who drink "light beer" don't like the taste of beer; they just like to pee alot."*

*--Capital Brewery, Middleton, WI*

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	7-9p 31
						Hoegaarden
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
<b>August 1</b>	2	3	4	5	6	7-9p 7
						Dogwood
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
8	9	10	11	12	13	7-9p 14
						PBR
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
15	16	17	18	19	20	7-9p 21
<b>ROGUE 15!</b>						Warsteiner
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p