

At the Summit

the e-zine of Summits Wayside Tavern



9 August, 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!)

- 8/14 PBR
- 8/15 Rogue 15th!
- 8/21 Warsteiner
- 8/28 Harp
- 9/4 Terrapin Cream

Rogue 15 - 8/15

Rogue Phred's Black Soba Ale on 8/15!

It's that time again! Rogue Ale's celebration of its 15th Anniversary continues! The 15th of August is rapidly approaching and Summits Wayside Tavern is proud to announce the next exciting Rogue beer! " Phred's Black Soba Ale " will be pouring at all three Summits Wayside Tavern locations on Sunday, (...continued on page 2)

Birthday? When?

We want to celebrate with you!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday.



You didn't think we'd forget - did you?

At Summits, celebrating our friends' birthdays, anniversaries, and other victories is a big part of what we do.

So here's a little something to get you started with your celebration.

Happy Birthday!

Great Food... Great Drinks... Terrific Times!



A View from the Summit

"Beer Geeks Needed"

Andy Klubock - Proprietor

With the Georgia legislature's recent passing of the increased alcohol limit to 14% volume, a wave of new beers are headed to our stores. Specifically 300 new beers will be added to the Summits beer list over the next few months. While many of the new beers entering our stores will be over the old alcohol limit of 6% the majority will be under 7% volume. We are importing a number of Abbey and Trappist style ales from the Netherlands, Belgium, and Switzerland. A number of barleywines, browns, bitters, and strong ales from Britain will be making their inaugural appearance at the Summit. Rare specialty drafts from domestic breweries such as Anchor, Sierra Nevada, Dogwood, and Abita will be on line at our stores. We will continue to have the largest contingent of Rogue beers in America (besides at their brewery). We will continue with our successful 15th of the month Rogue Anniversary series. On Sunday, August 15th Phred's Black Soba Ale will be our featured beer. New domestic brewers such as Brooklyn Brewery (New York) and Highland Brewing (North Carolina) will be tapping their first kegs in Georgia at Summits.

To help facilitate the knowledge of the grain, Summits will offer monthly beer tastings at each of our stores. Each month we will sample, analyze, discuss and rate between six and nine beers. The tasting will last approximately 55 minutes and light food (...continued on page 2)



Summit's Beer Offerings



Snellville

Paulaner Salvador
Hobgoblin
Flying Dog Horndog
Rogue Old Crustacean
Corsendonk Pale Ale
Corsendonk Brown Ale
Abita Andy Gator
Anchor Summer
Sam Adams Summer

Sandy Springs

Paulaner Salvador
Hobgoblin
Rogue I2PA
Spaten Optimator
Flying Dog Horndog
Rogue Old Crustacean
Corsendonk Pale Ale
Corsendonk Brown Ale
Abita Andy Gator

Cumming

Paulaner Salvador (B)
Hobgoblin
Spaten Optimator
Flying Dog Horndog
Rogue Old Crustacean
Corsendonk Pale Ale
Corsendonk Brown Ale
Abita Andy Gator

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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summits-online.com/cumming/

"Beer Geeks Needed" (conti. from page 1)

will accompany each tasting. Class size is limited. Ask your server for sign up information. The cost of the first classes in August is \$10.00 for Passport Club Members and \$15.00 for Non-Passport Club Members.

The first tastings will take place at the following locations:

Monday, August 9th:	Snellville	6:30 pm
Tuesday, August 10th:	Sandy Springs	7:00 pm
Wednesday, August 11th:	Cumming	7:00 pm

The featured products for the first tasting are Ommegang Abbey Ale, Ommegang Witte, Ommegang 3 Philosophers, Ommegang Hennepin Farmhouse Ale, and Dogwood Youngblood Porter.



In December and January two special expanded tastings will be held at Summits. In December, an exotic array of Christmas beers will be paired with farmhouse cheeses. In January, get ready for Barleywines, Belgians and Bodacious Chocolates. Due to the rarity of these beers class size will be limited to Passport Members Only. Cost of this tasting will be determined at a later date.

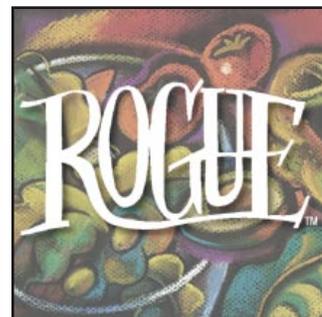
A beer dinner is coming to the Summit! A nationally renowned brewer from a famous brewery has agreed to do a beer dinner sometime this winter! More information to come!

We are very excited about these new beers coming to the Summit! We need your assistance.... Vote for Good Beer!

See You At The Summit!

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!

Plan for Rogue Fifteen! (conti. from page 1)



August 15th! The keg will be tapped and served from 12:30 pm until the last precious drop is poured!

This month's brew is dedicated international Rogue Phred Kaufman. Phred is Rogue's Japanese distributor and this beer celebrates 10 years of Rogue Ales being distributed in Japan.

This beer is described by brewmaster, John Maier, as a darker version of Rogue's Soba Ale. Roasted malts provide a rich nut-laced flavor, while the three hops blend to provide a refreshing zest.

Remember that this beer will only be sold on Sunday, August 15th! Visit your local Summits Tavern to try one of these special brews!



Cooking With Beer

Beer, Sun-dried Tomato, And Olive Quick Bread

Beer gives a yeasty flavor to this quick bread made without yeast. Slices of the bread are good toasted or sandwiched around a filling of choice.

- 3 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon double-acting baking powder
- 1 large egg, beaten lightly
- A 12-ounce bottle of beer (not dark)
- 1/2 cup chopped drained sun-dried tomatoes packed in oil, reserving 1 tablespoon of the oil
- 1/3 cup chopped pimiento-stuffed olives

Preheat the oven to 350°F. and grease and flour a loaf pan, 9 by 5 by 3 inches. In a large bowl whisk together the flour, the salt, the baking soda, and the baking powder, add the egg, the beer, the tomatoes with the reserved oil, and the olives, and stir the batter until it is just combined. Turn the batter into the pan and bake the bread in the middle of the oven for 40 minutes, or until a tester comes out clean. Turn the bread out onto a rack and let it cool. Makes 1 loaf.

Gourmet - October 1993

<http://www.epicurious.com>

The Beer Connoisseur

Ommegang Hennepin Ale

One of USA Today's Top Ten Sips!

This hoppy, farmhouse style ale has a champagne like effervescence with a crisp but light on the tongue finish. Similar to the Belgian Saison style, this beer serves well as an aperitif. Hennepin has a majestic golden hue. The style is called Grisette or farm house and is considered to be in the domain of the Belgian Saisons (Biere de Garde in France).

Reviews

"Hennepin, a stylish ale with flavors of orange, toasted grain and ginger. Alternately spicy and silky, it is complex, crisp and a great accompaniment to farmhouse cheeses".



Awarded Gold Medal (90) at the 2001 World Beer Championships

<http://www.ommegang.com/ourbeers.php>

Beer Spotlight



Hobgoblin

Hobgoblin is a powerful full-bodied copper red, well-balanced brew. Strong in roasted malt with a moderate hoppy bitterness and slight fruity character that lasts through to the end.

Hobgoblin – Tasting Note

Head Brewer, Jeremy Moss, has produced a full chocolate malt flavour beer by the addition of a small proportion of crystal malt and the use of Fuggles hops blended with Styrian Goldings hops. The ruby red coloured Hobgoblin is full-bodied and has a delicious chocolate toffee malt flavour balanced with a rounded moderate bitterness and an overall fruity character.

Beware The Hobgoblin...He may work his magic on you.....

http://www.wychwood.co.uk/bottled_products.htm

Industry News...

University brews beer for students

A Romanian university is preparing to launch its own brand of beer for its students.

The beer will be brewed in laboratories at the University of Agricultural Sciences and Veterinarian Medicine in Cluj.

It'll be brewed from an original recipe and with natural ingredients.

Academic officials said they decided on the project in order to teach and encourage their students for their future careers.

The rector of the university, Liviu Marghitas, told Cronica Romana newspaper: "We want to teach our students how to be ready to start their own business when they graduate and not to expect to be hired by international companies."

The new beer will be named 'Student' and will be sold only in university camps from Cluj.

http://www.ananova.com/news/story/sm_1046106.html?menu=



Did you know?

Many high school cafeterias in some European countries serve alcohol to those students who wish to drink.

Early recipes for beer included such ingredients as poppy seeds, mushrooms, aromatics, honey, sugar, bay leaves, butter, bread crumbs and even raw meat!

Women who drink receive about three and one-half percent higher wages than do abstainers.

Of all the countries stationed in Bosnia, only the United States forbade its soldiers from consuming alcohol.

All from

http://www.sendafriendabeer.com/beer/beer_facts.asp



Spotlight on Food

In the mood for an awesome chicken sandwich?

Then you must try our Spinach Chicken Sandwich! A marinated chicken breast is grilled to perfection then topped with roasted red pepper, smoked Gouda cheese, and applewood bacon.

And of course, sautéed red pepper spinach! Served on a fresh baked egg roll and with a side of fries!



Or, try this sandwich as a wrap! All of the above is wrapped in a huge leaf of lettuce and served with broccoli.

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

Quote of the Week

"Fermentation may have been a greater discovery than fire."

-David Rains Wallace

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
August 8	9 Tasting - 6:30 p Snellville	10 Tasting - 7 p Sandy Springs	11 Tasting - 7 p Cumming	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 ROGUE 15!	16	17	18	19	20	7-9p 21 Warsteiner
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
22	23	24	25	26	27	7-9p 28 Harp
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
29	30	31	Sept. 1	2	3	7-9p 4 Terrapin Cream
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p