

At the Summit

the e-zine of Summits Wayside Tavern



23 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!)

- 8/28 Harp
- 9/4 Terrapin Cream
- 9/11 Harp
- 9/18 Coors Light
- 9/25 Sierra Nevada

Octoberfest

- 10/1 Sweetwater
- 10/2 McEwans
- 10/3 Blue Moon
- 10/4 LaBatts
- 10/5 Thomas Creek
- 10/6 Paulaner
- 10/7 Rolling Rock
- 10/8 Grolsch
- 10/9 Sam Adams
- 10/10 DAB

Birthday? When?

We'll help you celebrate!

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. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their 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!

www.summits-online.com



A View from the Summit

"Don't Miss the Next Tasting!"

Your friendly Summits Ghostwriter...

It's official! The first Summits Beer Tastings were a huge success! Each store completely sold out if seats for the August beer tastings so, on we move to September!

The events for September will take place as follows:

- Snellville Monday, September 13, 2004 6:30 pm
- Sandy Springs Tuesday, September 14, 2004 7:00 pm
- Cumming Tuesday, September 15, 2004 7:00 pm

This tasting will feature several new products in the Atlanta market from both near and far!

From Belgium we will feature the following products: Deus, Pauwel Kwak, Tripel Karmeliet. Our local Atlanta brewers will introduce their latest brews: Dogwood Barleywine, Sweetwater Happy Ending Stout, and Terrapin's Big Hoppy Monster.

Deus:

This is one of the most rare and expensive Belgian beers. It is the beer equivalent to a fine champagne.

Pauwel Kwak:

A classic Belgian strong ale

Tripel Karmeliet:

A high gravity Belgian golden ale

(...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/

"Don't Miss It!" (conti. from page 1)

Dogwood Barleywine:

A local barleywine brewed by Atlanta's own Dogwood Brewing Co that is a welcome addition to their fine line of brews

Sweetwater Happy Ending Stout:

A very limited 60-day release. This product will be available only on draft!

Terrapin Big Hoppy Monster:

A hop explosion from the makers of Rye Pale Ale and Extreme Cream Ale!

Seats are already on sale for September's Beer Tasting and they are moving quickly! Reserve your place today! The cost is \$10.00 for Passport Club Members and \$15.00 for Non-Passport Club Members. (By the way... membership to the Passport Club is only \$2.00 so why not sign up for both and save \$3.00 if you're not a member!)

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!

Where in the World Are YOU?

Sophie - companion of Debbie Seagraves - is enjoying her Summit's hat on the beach.

So, where in the world are you? Are you ready to earn some Condors? Get a photo of yourself or a loved one wearing some of our fabulously stylish Summits gear and send it in.

Yup. Ya gotta share it right here!

Email Jan: snellville@summitsonline.com



Beer Spotlight

Shiner Blonde

Shiner Blonde is faithfully brewed in the tradition of the "Little Brewery" in Shiner.

An unmistakable original, this Bohemian inspired golden lager embodies the spirit of Spoetzl's early brews. Shiner Blonde's distinctively flavorful yet pleasant, satisfying taste demonstrates the true character of a classic American lager.

<http://www.shiner.com/problon.html>

Cooking With Beer

Raspberry Lambic Ice Cream

Lucy Saunders

prep time : Advance prep required

recipe type: dessert and sweets

ingredients:

1 1/2 cups seeded raspberry puree

1/2 cup sugar

1 cup framboise or raspberry lambic

1 envelope (2 teaspoons) unflavored gelatin, softened in 3 tablespoons warm water

1 cup heavy cream, whipped with 2 tablespoons powdered sugar

1/2 cup vanilla syrup (use a brand made with real cane sugar)

Ice cream machine

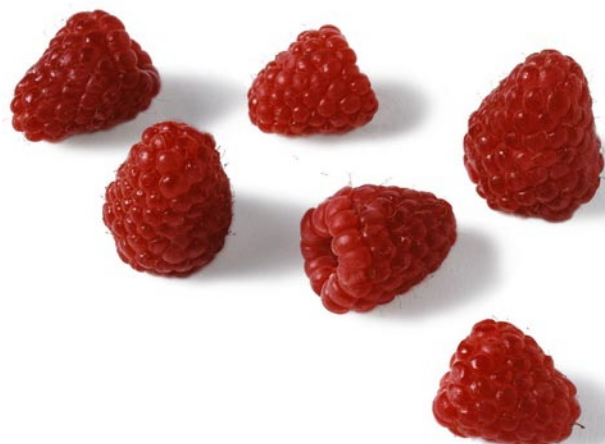
Blend raspberry puree, sugar and lambic. Cover and chill overnight.

Remove the fruit blend from refrigerator and warm to room temperature - or microwave on high for 30 seconds and stir well. Temperature should be around 75 degrees.

Blend the softened gelatin with fruit beer mixture, whisk until smooth, then fold in whipped heavy cream and vanilla syrup. Whisk well and chill for 1 hour. Pour into an ice cream machine and freeze according to manufacturer's instructions.

Garnish with fresh raspberries and serve.

http://www.beercook.com/details.htm?record_id=3d56c9a17e7637d7_97910



The Beer Connoisseur

KWAK

is named after Pauwel Kwak who first brewed this gourmet beer in 1791. The family-owned Brewery Bosteels located in Buggenhout, Belgium, brews Kwak in the zuur Flanders style, producing a dry, assertively tart beer. Kwak has a slightly sweet flavour, a fruity aftertaste, and a hint of bitterness. Top-fermented, it has a rich, copper colour with a creamy head.

The distinctive glass originated from coachmen needing a way to enjoy beer since Napoleonic Code forbade them sharing a drink with the passengers.

Kwak developed this glass so the coachmen could remain seated yet hang the glass on the coach and enjoy the rich beer too. (8% ABV)

- USA World Beer Cup 1996 International Competition Gold Medal Winner
- Complements your favorite chicken fried steak, crab cakes, or cheese and onion pie.
- 11.2 oz bottles and on draught from your local pub

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



Industry News...

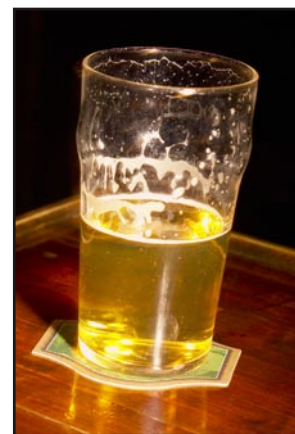
Bar bans beer bird

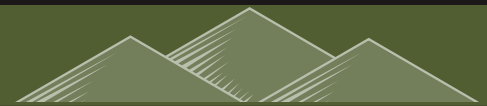
A magpie with a taste for beer has been banned from a pub in West Yorkshire. The bird used to be a regular at the King's Arms in Heath Common, Wakefield.

But customers became fed up as the cheeky bird went after their pints, says the Daily Mail. Now the magpie has had his supply of beer cut off by landlord Alan Tate who keeps his front door firmly shut.

Barman Alex Fletcher said: "He would hop around the pub and the regulars loved it. But the novelty has worn off. People got annoyed at his head constantly stuck in their beer."

http://www.ananova.com/news/story/sm_1027705.html?menu=news.quirkies





Did you know?

Belgium, a country about the size of Ohio, has about 100 breweries, offering over 500 different types of beer. The brewing of beer in ancient Peru was considered such a sacred rite that it was entrusted only to skills of virgin priestesses. Today Peruvian beer drinkers often sprinkle a few drops of beer on the ground in honor of Mama Sara, the corn goddess.

"In the Andes, a corn based beer called Chicha is produced by allowing Amylolytic Enzymes in human saliva to break down starches into fermentable sugars. Ambient yeasts complete the transition to an alcoholic beverage." - Zymurgy '98

<http://205.189.23.3/twobrewers/geography.shtml>



Spotlight on Food

New and Intoxicating!

I'm talking about the Bleu Chicken Caesar Salad from our Great Taste Menu! Grilled chicken, crisp Romaine lettuce, and bleu cheese crumbles are all tossed in our signature bleu cheese dressing.

Yum-my!

All for only 5 carbs and approx 298 calories!



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

Quote of the Week

"Drunk is feeling sophisticated when you can't say it."
--Anonymous

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
22	23	24	25	26	27	7-9p 28
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Harp
29	30	31	Sept. 1	2	3	7-9p 4
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Terrapin Cream
5	6	7	8	9	10	7-9p 11
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Harp
12	13	14	ROGUE 15!15 Cumming Tasting 7p	16	17	7-9p 18
	Snellville Tasting 6:30p	Sandy Springs Tasting 7p			C Karaoke 10p SN Trivia 10p SS Trivia 10p	Coors Light
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p