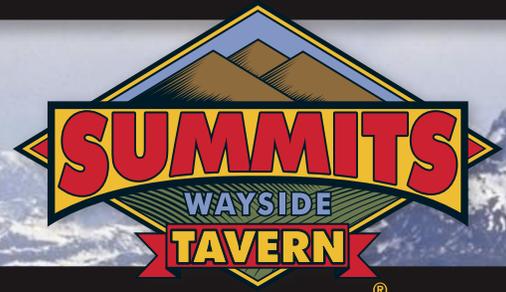


At the Summit

the e-zine of Summits Wayside Tavern



30 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!)

- 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

Burger Month!!

It's that time again- BURGER MONTH!

During the month of September we will be featuring a special burger menu, showcasing meats such as ostrich, bison, chicken, and of course 100% pure ground sirloin! It would be a shame not to try them all!



\$0.50 of every burger sold during Burger Month at all 3 Summits locations will be donated directly to the St. Jude's Children's hospital. Follow temptation and try one of our amazing signature burgers.



A View from the Summit

"McKenzie River - a Fine Tradition"

David Franklin - McKenzie River Corporation

Greetings from McKenzie River,

My name is David Franklin and I am proud to be your Georgia representative for The McKenzie River Corporation. Minott Wissinger the great- great grandson of brewery pioneer Henry Weinhard founded McKenzie River in 1987. Minott has continued his family tradition of quality brewing while developing new and exciting products that leave a lasting mark on the industry.

McKenzie River first found success with St. Ides and the "Crooked I" brand of products. The products developed by Minott for the line included Crooked I Fruit Drinks and Teas, Special Brew Flavored Malt Beverage, Zero Degrees Frozen Soft Drinks, Sun Devil Alcohol Fruit Drinks, and Black Star Premium Lager. The "Crooked I" line received national attention with the help of several hip-hop artists who mentioned the products in songs and in film.

By 1998 McKenzie River had become the 8th largest growing company and sold the "Crooked I" brand name. The company had reached success through a highly aggressive marketing philosophy that continues to this very day. The best was yet to come for the small brewery.

1998 also saw the introduction of Steel Reserve High Gravity Lager and an immediate hit had arrived. Being put on permanent display in the Denver Museum of Modern Art honored the product's packaging. Steel Reserve, or 211 as it is often referred to as, is an undiluted lager that blends a high alcohol content with a smooth drinkable taste. Steel Reserve was introduced in Georgia in late 2003 to huge success. I love walking into a bar,

(...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.

Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

Summits Wayside Tavern® - Snellville
3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333
Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming
525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

"McKenzie River" (conti. from page 1)

restaurant, or package store and get recognized as the "Steel Man".

Staying true to the company's legacy of innovation Minott developed Sparks in 2001. Sparks is the first beverage to combine alcohol with caffeine and taurine. Sparks contains everything that you want in an energy drink with a 6% alcohol kick. The market response to Sparks and its signature orange and silver battery can have been amazing. The surprising orange taste and sensation caused by the drink is something a person has to experience to describe. Sparks has been heralded in several publications as being innovative and the wave of the future in alcoholic beverages.

With the success of Sparks and Steel Reserve McKenzie River has become one the fastest growing companies in the U.S. beer industry. To its employees though McKenzie is more than a success story. We are truly a family. A family of crazies and maniacs but a family nonetheless. We not only love the products that we proudly represent but the company and everything that it stands for. We stress quality and innovation. Most importantly we want every one to enjoy our products and have a good time.

I am honored that the McKenzie family and our line of products has been invited into Summit's Wayside Tavern and their amazing selection of quality brews. I see the same commitment to quality and sense of family at Summit's that I so proudly represent with McKenzie River. I look forward to spending time at all three of Summit's locations and sharing a cold Sparks and Steel Reserve with all of you.

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!



Beer Spotlight

Foster's Lager

Foster's Lager is Australia's original, full strength lager. Its signature full malt character on the mid-palate blends well with a delicate creaminess and crisp, clean hop finish, creating a perfect balance to the beer. Launched by the Foster Brothers in 1887, this lighter European style lager became the beer of choice for Australian beer drinkers creating a milestone in brewing history - largely thanks to the brothers' innovative refrigeration process. Today, Foster's Lager is one of the fastest growing, truly global beer brands, available in more than 150 countries.



Style: full strength lager

Alcohol: 4.9%

Carbs: 3.1 grams/100mL

http://www.fosters.com.au/beer/about/brands/beer/fosters_lager.asp

Cooking With Beer

Honey Ale Creme Bars

Lucy Saunders

prep time : Advance prep required

recipe type: dessert and sweets

ingredients:

- 1 can (13 oz.) evaporated milk
- 8 oz. honey ale
- 3 egg yolks
- ¼ cup sugar
- 1 teaspoon cornstarch
- 1 teaspoon almond extract
- 1 quart fresh raspberries or strawberries, washed and stems removed
- ½ cup red currant jelly, melted
- 1 9x9 baking pan, lined with graham cracker crust

Prepare graham cracker crust; press into 9x9 baking pan.

Stir together sugar and cornstarch in a quart measure, then stir in honey ale and whisk until dissolved. Blend canned milk, ale-sugar mix and egg yolks in top of 2-quart double boiler; stir and cook until custard is thickened. Remove from heat; add almond extract.

Pat berries dry with paper towel. Pour cooled custard into crust and arrange berries on top. Drizzle fruit with melted jelly.

Chill until custard is set, at least 3 hours. May be prepared up to 24 hours before serving.

Yield: 9 squares.

http://www.beercook.com/details.htm?record_id=3f2448e156eeb2df_87790



The Beer Connoisseur

DeuS Brut des Flandres

DeuS is brewed with the finest summer barley, select hops and secret herbs and spices, but unlike any other Belgian specialty, it undergoes a lengthy, costly maturation in the Champagne region of France. For centuries, the French have used the elegant and labor-intensive "methode Champenoise" as the way to make the best sparkling wines in the world. DeuS receives this treatment, just as the finest Champagne, and the result is remarkable.

Following the initial fermentation, DeuS is shipped to France, where practitioners of "methode Champenoise" follow their strict protocol of bottle turning ("remuage") and yeast removal ("degorgement"). The entire process takes more than a year, but it's well worth the wait.



DeuS is clearly not a sparkling wine, nor is it a "beer" in the traditional sense. With flavors of anise, fresh malt, herbal hops and a slightly bready yeast note, it truly combines The Best of Two Worlds. Serve DeuS ice cold in a narrow flute or champagne goblet for best appearance and flavor.

11.5% ABV

Available in 750ml bottles.

<http://home.mn.rr.com/artisanal/bosteels.html>

Beer Tastings...

Seats are selling quickly for September's Beer Tasting! Reserve your place today!

The cost is \$10 for Passport Club Members and \$15 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?)

Snellville: Monday, 9/13, 2004 6:30 pm

Sandy Springs: Tuesday, 9/14, 2004 7:00 pm

Cumming: Tuesday, 9/15, 2004 7:00 pm





Did you know?



In Denmark, friends and family of a departed loved one gather at a meal following the funeral to discourage the released spirit from returning to haunt them. "Grave Ale" is served at the feast.



Czech's are well known as the biggest consumers of beer per male in the world. A Czech man Jan Honza Zampa currently holds the record for downing one liter of beer in 4.11 seconds.



In Wisconsin it is illegal to sell or drink beer after 9:00 pm.
In Michigan it is illegal to sell or drink beer on Sunday.

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

Spotlight on Food

Chateau du Summit

This elegant and sophisticated burger pays homage to the wine harvest currently taking place in Napa Valley. This fabulously rich tasting burger begins with an 8 oz. 100% ground sirloin patty that is topped with mushrooms sauteed in red wine, bleu cheese, bleu cheese crumbles and cabernet sauvignon cream sauce. This burger is garnished with vine ripened tomato, vidalia onion, lettuce and french wine mustard. It is seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of fries and a pickle.



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

Quote of the Week

Reality is an illusion that occurs due to lack of alcohol.
--Anonymous

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
5	6	7	8	9	10	7-9p 11 Harp
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
12	13 Snellville Tasting 6:30p	14 Sandy Springs Tasting 7p	15 ROGUE 15!15 Cumming Tasting 7p	16	17	7-9p 18 Coors Light
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
19	20	21	22	23	24	7-9p 25 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