

At the Summit

the e-zine of Summits Wayside Tavern



27 September, 2004

PINT NIGHTS

Oktoberfest Pint Nights are held every night at all Locations. Drink a pint and keep the glass! 7-9 pm (while supplies last!) Don't Miss IT!

Oktoberfest

- 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

Beers!

Snellville

- Maredsous
- Highland Oatm'l Porter
- Highland Heather Ale
- Highland Gaelic Ale
- Flying Dog Oktoberfest
- Warsteiner Oktoberfest
- Chimay Belgium Ale
- Sweetw. Happy Ending
- Michelob

Sandy Springs

- Sam Adams Oktoberfest
- Warsteiner Oktoberfest
- Highland Gaelic Ale
- Highland Heather Ale
- Hebrew Messiah Ale
- Hebrew Genesis Ale Deus
- Maredsous Dubbel

Cumming

- Sam Adams Oktoberfest
- Sam Adams Hefeweizen
- Sierra Nevada Stout
- Sierra Nevada Brown
- Highland Oatmeal Porter
- Highland Heather Ale
- Highland Gaelic Ale
- Highland Kashmir IPA
- Veltins

A View from the Summit

"Summits Oktoberfest!"

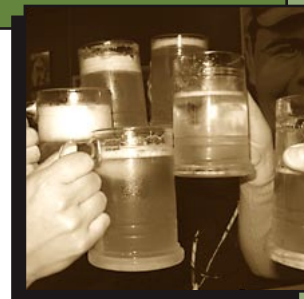
Summits Staff

Summits Wayside Tavern is proud to announce Oktoberfest 2004! Our month-long celebration is back by popular demand for the 3rd year! We are proud to feature a month full of delicious, authentic German dishes prepared from scratch using the finest ingredients. Join us this month and feast on rich potato pancakes with Dusseldorf sauce, marinated duck breast, and the always favorite breaded pork loin. Finish off your meal with a decadent cherry strudel and a German digestif. These amazing dishes are available at all three Summits Wayside Tavern locations for a limited time only.

That is only the beginning! You didn't think we forgot about the Pint Glass Promotions, did you? Never fear..... Summits will again feature 31 different Pint Glass Promotions! Join us daily for the glass-of-the-day. For each day of Oktoberfest you will receive a different souvenir glass if you purchase the featured daily beer! The pint glass giveaway will begin at 11:00 a.m. and will continue while supplies last.

So mark your calendars and plan to join us beginning Friday, October 1st - Sunday, October 31st for Oktoberfest 2004!

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?



Attached is a picture of me taken 2 weeks ago in Deadwood South Dakota. I am standing in front of Big Al's Saloon, the oldest bar in Deadwood. My wife and I drove to Deadwood on vacation. We are on a mission to see all 50 states. After this trip we only have 5 states remaining plus Alaska.

- Gordon Amisano
Summits Customer

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

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/

Oktoberfest Menu!

Here is a sneak preview of our fantastic Oktoberfest menu. Remember, these authentic meals are only available in October!

Visit our website and go to the [Calendar of Events](#) to preview the Pint Night Calendar!

Apertifs (Appetizers)

Brezeln \$ 5.99

Soft baked Bavarian pretzels served with spiced wine mustard

Kartoffelpannkuchen \$ 5.99

Potato pancakes served with Dusseldorf sauce

Zutritte (Entrees)

Wienerschnitzel mit Kartoffelpannkuchen und Rotem Kohl \$ 8.99

Breaded pork loin with potato pancakes and red cabbage

Bratwurst mit Kartoffelpannkuchen und Rotem Kohl \$ 8.99

Bratwurst with potato pancakes and red cabbage

Knockwurst mit Kartoffelpannkuchen und Rotem Kohl \$ 8.99

Knockwurst with potato pancakes and red cabbage

Gebratene Ente mit Kartoffelpannkuchen und Rotem Kohl \$ 10.99

A boneless, marinated duck breast roasted with potato pancakes and red cabbage

Nachtische (Desserts)

Kirschenstrudel \$ 5.99

Hot cherry strudel topped with vanilla bean ice cream and whipped cream.

Beer Spotlight

Highland Brewery - Gaelic Ale

A deep amber colored American ale, featuring a rich malty body. Cascade and Willamette hops add a complex hop flavor and aroma. This ale is exceptionally balanced between malty sweetness and delicate hop bitterness.

IBU: 32

Alcohol content: 5.8% by volume

Hops: Chinook, Willamette and Cascade

<http://www.highlandbrewing.com/beerstyles.htm>



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!



Cooking With Beer

Beer & Sauerkraut Fudge Cake Recipe

Ingredients

2/3 cup butter
1 1/2 cup sugar
3 eggs
1 tsp vanilla
1/2 cup cocoa
2 1/4 cup sifted flour
1 tsp baking powder
1 tsp soda
1 cup beer
2/3 cup sauerkraut
1 cup raisins
1 cup chopped nuts



Directions

Cream butter and sugar until light. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Sift cocoa, flour, baking powder, soda and salt together. Add to creamed mixture alternately with beer, beginning and ending with dry ingredients.

Stir in sauerkraut. Raisins and nuts are optional. Turn into two 8 or 9 inch greased and floured cake pans. Bake at 350 for 35 minutes. Cool and frost as desired.

From: stevem@news.fai.com (Steven A. Minneman)
@Newsgroups: rec.food.cooking

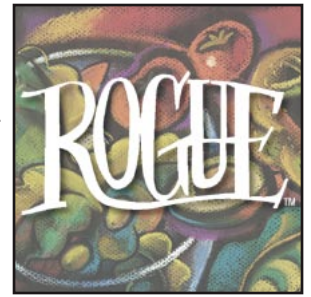
Servings: 10 servings

<http://www.recipe-ideas.co.uk/recipes-2/Beer%20&%20Sauerkraut%20Fudge%20Cake.htm>

The Beer Connoisseur

Roguetoberfest Ale

"The thick snow-white head perches on a reddish-amber beer. A huge malt aroma introduces the beer with a slightly nutty nuance. The distinctive, slightly sweet malt flavor is rich and expansive in the mouth. The finish is long, rich and malty. Drink this beer and you can almost hear the oompah band," says John Maier, Rogue Brewmaster.



Roguetoberfest Ale is made with beeston pilsner malt, weyermann light munich, vienna, caramunich, carahell, hops german 'tradition'. It goes through eight weeks lagering and is unfiltered.

Consumers posted their reviews on Ratebeer.com within hours... here is what one Rogue fan in Seattle had to say: "pours amber, biased towards the orange side, fairly clear, small frothy off-white head, light carbonation, with light lacing. Malty & nutty aroma... quite different from most Rogue brews. Slightly sweet and quite malty on the tongue. Great body and mouthfeel. This is perhaps the best Oktoberfest that I have had this year. Finishes smooth with lingering sweet malts. I would have better notes but seeing as this one isn't bottled I got rather upset. Highly recommended."

Industry News: Beer aficionados agree: Newest Iron is one cool -- make that cold -- bottle

By Bob Batz Jr., Pittsburgh Post-Gazette

The coolest thing in Iron is aluminum. Aluminum bottles, that is, that Pittsburgh Brewing Co. just launched as a futuristic package for its venerable Iron City beer.

Since the regional brewer announced three weeks ago that it was becoming the first to nationally distribute these cutting-edge containers, beer drinkers all over have wanted to get their hands and lips on one. They're eager to test claims that the metal 12-ouncers are cooler than glass ones or cans -- in looks as well as in their efficacy at getting and staying cold.

Others U.S. brewers are watching and considering breaking into these unbreakable containers, including industry giant A-B, which this month is to roll out 16-ounce aluminum bottles of Michelob and other brands in certain markets.

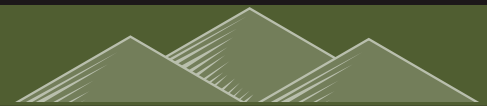
It's still too early to judge how successful the aluminum Irons will be, but so far, area distributors and bars say consumers are snapping them up.

The twist: People take the bottles home with them as souvenirs. There have even been reports of empties being used as bowling pins. The containers, known as bottlecans and alumabottles, are already popular in Japan and are being more commonly used for soft drinks, even some vodkas.

Pittsburgh Brewing's high hopes that the new packaging will give Iron a sustained boost. The takeoff has been so abrupt that the brewery was caught by surprise and still hasn't caught up with demand. "We're telling them, 'Look, be patient with us,'" said Vice Chairman Joe Piccirilli, who said the first 20,000 cases disappeared in the first two days. So the brewery ordered more of the bottles and has cranked up production to up to 20,000 cases a week -- about five times as much Iron as this time last year.

As they try to fairly allocate the new bottles, they've only been able to get them into four of the 35 states they hope to reach by the end of the year. "It's been a great sales and marketing story," Piccirilli said.

<http://www.post-gazette.com/pg/04263/381148.stm>



Did you know?

What is wort?

A: Unfermented beer

What was the name of Portland's first microbrewery after prohibition?

A: Cartwright Brewing in 1979

Why do brewers use barley instead of other grains?

A: It reacts with the yeast more efficiently, resulting in faster fermentation periods.

<http://www.widmer.com/games/trivia.html>



Spotlight on Food

There are still a few more days of Burger Month - remember, donations go to St. Judes!



The Peppered Ostrich Burger

A fresh Ostrich burger covered with sauteed red peppers, sauteed green peppers, jalapeno peppers, melted provolone and dressed with french wine mustard, lettuce, tomato, onion, mayo and our own Summit blend 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

Bart, a woman is like a beer. They look good, they smell good and you'd step over your own mother just to get one! (chugs beer) --Homer Simpson

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	Oct. 1	7-9p 2
					Sweetwater	McEwans
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
3	4	5	6	7	8	7-9p 9
Blue Moon	LaBatts	Thomas Creek	Paulaner	Rolling Rock	Grolsch	Sam Adams
					C Karaoke 10p	Pig Roast 1pm Snellville!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
10	11	12	13	14	ROGUE 15!	7-9p 16
DAB	Moretti	Fosters	Hacker-Pschorr	Boddington	Molson	Kirin
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
17	18	19	20	21	22	7-9p 23
Grolsch	PBR	Miller Lite	Warsteiner	Lowenbrau	Coors	Spaten
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p