

At the Summit

the e-zine of Summits Wayside Tavern



11 October, 2004

OKTOBERFEST

Oktoberfest Pint Days are held every day starting at 11 am at all Locations. Drink a pint and keep the glass! (while supplies last!) Don't Miss IT!

Octoberfest

10/11 Moretti
10/12 Fosters
10/13 Hacker-Pschorr
10/14 Boddingtons
10/15 Molson
10/16 Kirin
10/17 Grolsch
10/18 PBR
10/19 Miller Lite
10/20 Warsteiner/Koenig

Congrats Keith!

Congrats to Keith Oldknow! Keith won Teacher of the Year for Shiloh Middle School! He is now competing for Gwinnett County Teacher of the Year. Good Luck Keith! We'll all be rooting for you!

Birthday? When?

We'll help you celebrate!

If you give your server your name, address, and birthday so that we'll 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!



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

"Roguetoberfest!"

Summits Staff

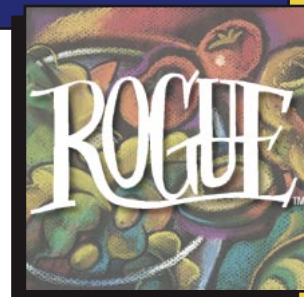
Mark your calendars! The 15th of the month is approaching and Summits Wayside Tavern is excited to announce another "Rogue 15th Promotion" on Friday, October 15, 2004!

Beginning at 11:00 a.m. Summits is proud to begin pouring "ROGUETOBERFEST ALE" at all three store locations! Roguetoberfest Ale is made with beeston pilsner malt, weyermann light munich, vienna, caramunich, carahell, hops german "tradition". It underwent eight weeks of lagering and is unfiltered.

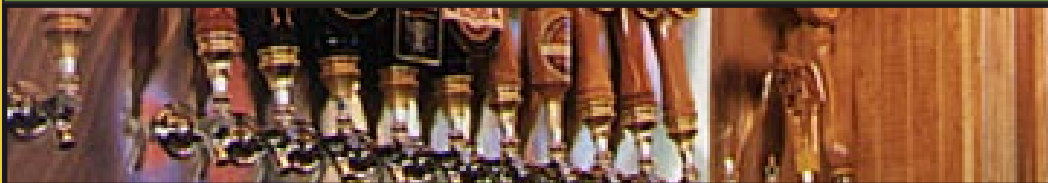
Brewmaster John Maier describes the "Roguetoberfest" : "The thick snow-white head perches on a reddish-amber beer. A huge malt aroma introduces the beer with a slightly nutty nuance. The distinctive, slightly sweet malt flavor is rich and expansive in the mouth. The finish is long, rich and malty. Drink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

Remember that this exciting seasonal beer will be available ONLY on Friday, October 15, 2004! Don't miss out on the chance to taste this limited Rogue Ales brew. Each store has only one keg so hurry in while supplies last!

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!



Summit's Beer Offerings



Snellville

Sam Adams Oktoberfest
Thomas Creek Oktoberfest
Paulaner Oktoberfest
Spaten Oktoberfest
Warsteiner Oktoberfest
Becks Oktoberfest
Flying Dog Oktoberfest
Sweetwater Festive Ale

Sandy Springs

Sam Adams Oktoberfest
Thomas Creek Oktoberfest
Paulaner Oktoberfest
Spaten Oktoberfest
Warsteiner Oktoberfest
Dekonig Pale
Brooklyn IPA
Brooklyn Chocolate Stout

Cumming

Sam Adams Oktoberfest
Thomas Creek Oktoberfest
Dekonig Pale
Sierra Nevada Stout
Sierra Nevada Brown
Sweetwater Festive Ale
Highland

Visit us on the web at www.summits-online.com

At the Summit

the e-zine of Summits Wayside Tavern



"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/

Fresh Bud and Bud Light!

Fresh Bud and Bud Light! How fresh do you ask? Same day brewed fresh!

Check out same day bottled Budweiser at Snellville on Thursday afternoons,

October 14th & 28th, and Bud Light on Thursday afternoon, October 21st.

See ya there!



Where in the World Are YOU?



Ann and Cathy took their Summits Passport shirts to Key West and went parasailing.



Ann and Cathy are Snellville regulars.

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



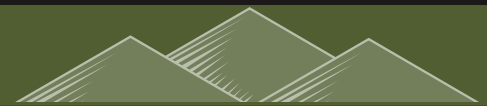
Beer Spotlight

Widmer

America's Original and Best Selling Hefeweizen. Widmer Hefeweizen is a golden unfiltered wheat beer that is truly cloudy and clearly superb. Ever since Widmer introduced Hefeweizen to America in 1986, ours has been the standard by which all other Hefeweizens are judged. Winner of the 1998 Gold Medal at the Great American Beer Festival. Try yours with a slice of lemon or an orange wedge to bring out the citrusy aroma.

4.7% alcohol by volume.

<http://www.widmer.com>



Cooking With Beer

Beer Griddlecakes With Pilgrim Syrup Recipe

Ingredients

BATTER

- 1 3/4 cup all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 egg
- 3 tbsp oil
- 1 tbsp molasses
- 1 bottle beer

PILGRIM SYRUP

- 1 cup packed brown sugar
- 1/2 cup beer
- 1 tbsp butter (optional)

Directions

For batter, mix dry ingredients. Beat egg with oil and molasses. Add to dry ingredients along with beer. Stir lightly, just until blended. Batter will be slightly lumpy and somewhat thick.

Using about 2 TBS batter for each griddlecake, spoon batter onto hot and very lightly greased griddle. Spread with back of spoon to 3 1/2 to 4 inches in diameter. Cook until browned, turning once. For syrup, combine ingredients in saucepan and boil for minutes. Makes 2/3 cups. Makes 20 griddlecakes, or 4-5 servings.

<http://www.recipe-ideas.co.uk/recipes-2/Beer%20Griddlecakes%20With%20Pilgrim%20Syrup.htm>

Industry News

Kalashnikov rifle man launches vodka

The creator of the world's most popular rifle - the kalashnikov - has launched a vodka under the same name.

Lt-General Mikhail Kalashnikov said he was launching the vodka because he wanted to continue "the good name" of his gun.

The new drink is 82% proof, says Sky News Online.

The rifle was created by Lt-General Kalashnikov in WWII after he was shot by German soldiers. It has gone on to become one of the most popular guns because of its reliability and simplicity.

He said: "I've always wanted to improve and expand on the good name of my weapon by doing good things. We wanted that vodka to be better than anything made, up until now, in both Russia and England."

Promoters of the vodka said it is "made from grain harvested in Russia and water drawn from Lake Ladoga north of St Petersburg."

http://www.ananova.com/news/story/sm_1111083.html?menu=



Extra PROMOS!

Fosters on Saturday!

We are running a Fosters promo - buy a Fosters and keep the glass every Saturday.

Beamish on Sunday!

Buy a Beamish Stout on any Sunday until Super Bowl and keep the glass! If you are the lucky customer whose beer finishes the keg, you'll win a Beamish polo shirt!

Summits University

Beer School

Don't forget, this week join your fellow beer connoisseurs at your local Summits for Beer School! It lasts for about an hour and then stay to play trivia!



Snellville: Monday, 10/11, 2004 6:30 pm

Sandy Springs: Tuesday, 10/12, 2004 7:00 pm

Cumming: Wednesday, 10/13, 2004 7:00 pm

Did you know?

In German, Hefe means _____, and weizen means _____.

A: Hefe means yeast and weizen means wheat.

Bockbier originated in what city?

A: Einbeck

Altbier originated in what city?

A: Dusseldorf

Why are India Pale Ales high in hops?

A: Hops were used primarily as a preservative. IPAs had to travel a long distance without refrigeration.



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

Spotlight on Food

Try our amazing Oktoberfest Wienerschnitzel! We serve our breaded pork loin with sides of our mouthwatering potato pancakes and red cabbage.

Don't forget to leave room for our Oktoberfest dessert! We are serving up piping hot cherry strudel topped with vanilla bean ice cream and whipped cream. Yummy!



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

Quote of the Week

"Brewers enjoy working to make beer as much as drinking beer instead of working."
-Harold Rudolph

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Oct. 10	11	12	13	14	ROGUE 15!	7-9p 16
DAB	Moretti	Fosters	Hacker-Pschorr	Boddington	Molson	Kirin
	Tasting Snell 6:30 pm	Tasting Sandy Sp 7:30 pm	Tasting Cumming 7:30 pm		C Karaoke 10p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			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 10p SS Trivia 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p
24	25	26	27	28	29	7-9p 30
Rolling Rock	Mike's Lemon.	Warst. Oktob'r	Warst. Dunkel	Stella Artois	Dogwood Wint	Rogue Dead Guy
					C Karaoke 10p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p
31	Nov. 1	2	3	4	5	7-9p 6
Bass						Newcastle
					C Karaoke 10p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p