

At the Summit

the e-zine of Summits Wayside Tavern



18 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!

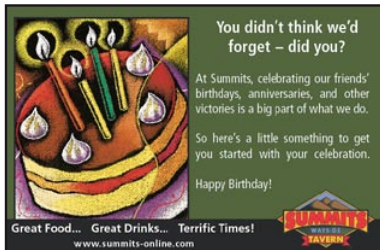
Octoberfest

10/25 Mike's Lemonade
10/26 Warsteiner Oktob.
10/27 Warsteiner Dunkel
10/28 Stella Artois
10/29 Southern Legends
10/30 Rogue Dead Guy
10/31 Bass

Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday to receive your 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!

Thanksgiving

Summits will be closed on Thanksgiving this year - we hope you have a wonderful holiday and join us the day after for Football!

A View from the Summit

"Election Festivities!"

Join Summits Wayside Tavern on Election Day for a special \$ 2.04 BBQ Pork Dinner, Trivia, and an Election Pool ! ! ! !

Beginning at 11 a.m. all three Summits locations will offer a delicious Pork Dinner special for only \$2.04! The entree includes pulled BBQ pork, mashed potatoes, and cabbage. Available while supplies last for "dine in only". "To Go" orders will be full price at \$ 8.99. After waiting in long lines stop in for a brew and a plate of pork while you watch the results of the polls.

We will also host a special presentation of "Presidential Team Trivia". This session will focus on everything Presidential! Team Trivia is FREE to play and prizes are "House Cash". Come test your knowledge!

Summits will host an "Election" of its own. Come in to any of our three locations to pick up your "Election Ballot". Make your prediction for which candidates YOU BELIEVE WILL WIN the actual election. The person who makes the correct number of predictions at each location will win \$60.00 in house cash. The entry deadline is the close of business on Monday, November 1, 2004. Entries must be received in person.

ELECTION DAY 2004 will be exciting at Summits Wayside Tavern! Don't Miss Out!



Summit's Beer Offerings



Snellville

Brooklyn Brown
Brooklyn Choc. Stout
Brooklyn Lager
Brooklyn Pilsner
Sweetwater Festive
Ter. Big Hoppy Monster
Sierra Nev. Celebration
Post Rd Pumpkin Ale (b)

Sandy Springs

Brooklyn Brown
Brooklyn Chocolate Stout
Brooklyn Lager
Brooklyn Pilsner
Sweetwater Festive
Ter. Big Hoppy Monster
Sierra Nev. Celebration
de Konick

Cumming

Brooklyn IPA
Brooklyn Brown
Brooklyn Chocolate Stout
Brooklyn Lager
Brooklyn Pilsner
Sweetwater Festive
Ter. Big Hoppy Monster
Sierra Nev. Celebration

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

At the Summit

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"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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Find your Summits!

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summits-online.com/snellville/

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Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

Summits Gear - Available At Any Summits!

Shortsleeve T-shirt

black	\$14.99
gray	\$14.99

Longsleeve T-shirt

black	\$16.99
gray	\$16.99

Hats

khaki	\$14.99
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Polo Shirts short

black	\$26.99
green	\$26.99
burgundy	\$26.99

Polo shirts long

black	\$29.99
green	\$29.99

Denim shirts

denim	\$33.99
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Fleece Pullovers

black	\$39.99
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Jackets

black	\$200.00
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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!

Beer school costs \$10 for Passport Club members and \$15 for non-members. Space is limited - sign up and pay in advance to reserve your place!

Snellville: Monday, 11/8, 2004 @ 6:30 pm

Sandy Springs: Tuesday, 11/9, 2004 @ 7:00 pm

Cumming: Wednesday, 11/10, 2004 @ 7:00 pm



Beer Spotlight : Pumpkin Ale



Pumpkin Ale

Post Road Pumpkin Ale is a revival of a beer brewed by the early American colonists. Pumpkins were plentiful, flavorful and nutritious and they blended nicely with barley malt. Hundreds of pumpkins are blended into each batch of Post Road Pumpkin Ale, creating a beer with an orange amber color, warm pumpkin aroma, biscuity malt center and crisp finish. Post Road Pumpkin Ale is spiced with cinnamon and nutmeg.

<http://www.brooklynbrewery.com/beers.asp?OID=18>

Cooking With Beer

Chocolate Chip Beer & Sour Cream Cake Recipe

Ingredients

3/4 cup butter
1 1/2 cup sugar
3 eggs
1 1/2 tsp vanilla
2 cup sour cream
3 cup flour-unsifted all purpose
1/2 tsp baking powder
1 1/2 tsp baking soda
1/8 tsp salt
3/4 cup beer

****combine****

3/4 cup walnuts-chopped
3/4 cup chocolate chips
1/2 cup sugar
4 tbsp cinnamon

Directions

Cream butter and sugar till fluffy. Add eggs one at a time. Blend well. Add vanilla and sour cream. Blend till creamy. Add flour, baking powder, baking soda, salt and beer. Blend well. In a small bowl, combine nuts, chips, sugar and cinnamon. Pour flour mixture into greased and floured tube pan. You may alternate flour mixture then nut and chip mixture. Or you may combine nuts and chip mixture to flour mixture and pour all into pan. I do the latter. Bake at 350~ 50-60 minutes or till inserted knife comes out clean. Leave cake in pan about 10 minutes then empty on to rack to cool.

*I dust chips with flour to prevent sticking.

Source: Lynne Green-UAL

Servings: 8 servings

<http://www.recipe-ideas.co.uk/recipes-6/Chocolate%20Chip%20Beer%20&%20Sour%20Cream%20Cake.htm>



Industry News

Newcastle Brown Ale to carry health warning

Bottles of Newcastle Brown Ale are to carry health warnings similar to those printed on packets of cigarettes.

The labels will tell drinkers how many units of alcohol a can or bottle contains.

This will be accompanied by the message: "Responsible drinkers don't exceed three to four units a day for men and two to three for women." They will soon appear on other Scottish Courage brands, including John Smith's bitter and Fosters and Kronenbourg lagers.

Coors, which brews Carling and Grolsch lagers, will introduce a similar policy next year and other brewers are expected to follow suit.

The move follows an announcement that a large pub chain is joining the war against binge drinking.

Yates is calling time on happy hour, ruling out all-you-can-drink promotions and promising free soft drinks to drivers at weekends.

http://www.ananova.com/news/story/sm_1143713.html?menu=

The Beer Connoisseur

Terrapin Brewery

The Monster Beer Tour is a limited edition release of different high gravity beers. Current plans are to release a different beer every three months. So check back here regularly to see what is coming next.

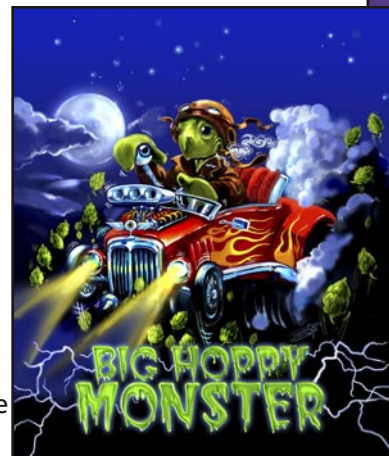
Monster Beer Tour - October 2004

BIG HOPPY MONSTER: Some of you may have tried the Big Hoppy Monster before.

Be forewarned - this is not the same beer. The previous incarnations of this beer were required by law to be under 6% alcohol. No more! The new and improved Big Hoppy Monster weighs in at a hefty 8% alcohol. This of course just allows us to put even more hops into the beer and still keep it well balanced.

Not for the faint at heart, this beautiful ruby colored ale is bursting with a multitude of flavors and aromas matched by no other beer.

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



Did you know?

Is there any meaning to the Black & Tan name other than its obvious reference to the colours of the beers?

Yes. The first known reference to the expression Black & Tan was in reference to a breed of beagles used as hunting dogs in Ireland.

The term was also used to refer to a regiment of British soldiers recruited to serve in Ireland after the First World War. They had a reputation for being quite brutal and have been accused of many atrocities against the Irish in the years 1919-21.

<http://www.ivo.se/guinness/bnt.html>



Spotlight on Food

Only 1 week left to enjoy our Oktoberfest Cherry Strudel! A cup of our Douwe Egberts coffee and a cherry strudel are a perfect pair for these chilly October nights!

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



Quote of the Week

"May the roof above us never fall in, and may we friends gathered below never fall out."
-Old Irish Blessing

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Oct. 24	25	26	27	28	29	7-9p 30
Rolling Rock	Mike's Lemon.	Warst. Oktob'r	Warst. Dunkel	Stella Artois	Southern Leg.	Rogue Dead Guy
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!	Snellville only Fresh Bud @ 5p	C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
31	Nov. 1	Election Night 2 Trivia! Food Specials	3	4	5	7-9p 6 Newcastle
Bass	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
7	8 Tasting - 6:30 p Snellville	9 Tasting - 7 p Sandy Springs	10 Tasting - 7 p Cumming	11	12	7-9p 13 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
14	15 ROGUE 15!	16	17	18	19	7-9p 20 PBR
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p