

At the Summit

the e-zine of Summits Wayside Tavern



15 November, 2004

PINT NIGHTS

Pint Nights are held on the days below from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

11/20 PBR
11/25 Thanksgiving (Closed)
11/27 Kirin
12/04 Terrapin Rye
12/11 Sweet Georgia Brwn
12/18 Fischer LaBelle
12/25 Xmas - (Closed)
01/01 Guinness Pint Night

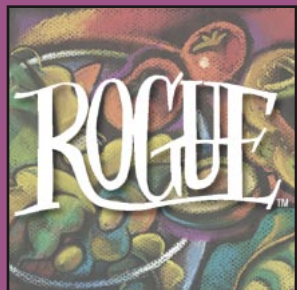
ROGUE 15!!!!

It's TONIGHT!!!

The 15th of the month Rogue Promotion will take place Monday, November 15, 2004 at all three Summits Wayside Tavern locations.

This month the featured beer is "Rogue Fresh Hopped Ale". This beer is made using over 300 pounds of fresh hops from the Willamette Valley Hop Fields not far from the brewery.

Fresh Hopped Ale will be available from 11:00 am until the kegs runs dry! While supplies last only! Don't miss this new beer from Rogue Ales that will be sold only on Monday, November 15, 2004!



A View from the Summit

"Huntin' Cajun Style"

John Stambaugh - Summits Patron

In addition to being Jimmy Carter's birthday, Oct. 1st ushers in the start of Squirrel Season in Evangeline Parish, Louisiana. Some say squirrels are rats with fashionable tails and better public relations but in Cajun country they are a passion. Ville Platte High School closes at noon and Sacred Heart High does not open at all. Instead, Oct. 1 is a day for loading up pick up trucks with guns, pots stoves, generators and all-terrain vehicles and heading for the woods.

Even football games are postponed for this annual father and son ritual. Squirrel hunting is a less known pastime compared to other vestiges of Acadian life like the piquant food and the fiddle and accordion music. But in Ville Platte it remains a rural tradition like the local radio show spoken in Cajun French, or the running of Mardi Gras on horse back and the tapping of easter Eggs end to end until they crack in a game called paque-paque. Some residents of Evangeline Parish would rather take off this weekend than Christmas.

The Cajuns no longer hunt squirrel for subsistence. Today, the meat is prized for it's sweet taste in Etoufee or in a gumbo flavored with sassafras leaves and spicy Tasso ham. So as we viewed the Georgia Bull Dogs dismantling the Bayou Bengals from the comfort of a well lighted Summits, deep in the Cajun prairie, the conviviality and bonhomie of a culture being slowly assimilated by an increasingly (...continued on page 2)



Summit's Beer Offerings



Snellville

Dogwood Winter
Sam Adams Choc. Bock
Brooklyn Saison
Gulden Draak
Wittekerke
RedHook Winter
Sam Adams Winter
Anchor Old Foghorn

Sandy Springs

Corsendonk Christmas
Sweetwater Festive
Brooklyn Brown
de Konick
Sam Adams Choc. Bock
Wittekerke
Anchor Old Foghorn
Sierra Nev. Celebration

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



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"Hunting Cajun Style" (cont. from page 1)

vanilla society was carrying on a rural tradition watching Louisiana State University football, drinking beer, dealing poker, playing the Cajun game of Bourre and seeing a young son shoot his first trophy squirrel.

Squirrel Etoufee

(OK you could use rabbit or even chicken)

For 4 servings, use the meat from 4 Fox squirrels or 6 smaller Grey squirrels so that you have about two pounds of boneless meat in bite size pieces. Conversely use one whole chicken cut up in to 8 pieces. season all meat using about 3/4 of an oz. Cajun spice blend per lb. Place meat and seasoning in a one gallon zip lock bag and refrigerate for one hour.

Roughly chop 4 oz. of Tasso Ham. fine dice one stick of celery, one green pepper and one med. onion and 4 cloves garlic. Melt approx. 4 oz. of lard or some other type of shortening or peanut oil in a cast iron saute pan with a lid or Dutch oven, brown meat (not the ham) over med. high heat. Remove meat from pan, pour off oil leaving about 4 oz. Bring oil to high heat and add 4 oz. of flour. Add the flour slowly and mix in vigorously with a wire whip till the roux is "blond" in color. When the roux is ready, add vegetables. Continue to stir about 2 minutes till the vegetables are wilted. Add half of a cup of Abita Amber Lager or your favorite beer, let beer reduce by half. Add a cup or so hot chicken stock slowly whisking it in breaking up any lumps. The liquid should thicken to the consistency of gravy if it does not add more water till the right consistency is achieved. Add one tablespoon tomato paste and a small container of sliced mushrooms. Adjust seasonings. Reduce heat add meat including ham, cover and cook at a slow simmer on top of the stove or in a pre-heated 350 degree oven for 1 1/2 hours for chicken, one hour if using boneless meat. Serve over rice, garnish with chopped spring onions..

What to drink? Try a cold Amber Beer from Abita Brewery, Abita Springs, Louisiana. The beer is a Munich style lager made from Crystal malt and Perile Hops.

Beer Spotlight : Genesis Ale

East India Pale Ale

Brooklyn East India Pale Ale, originally a summer seasonal, has been getting raves since becoming a year round offering in 1996. Garrett Oliver, a student of English brewing and beer history, uses English malts and hops to brew his EIPA in the classic, heavily-hopped style of the 19th century beers created for British soldiers serving in India. Because of the long trip around the Cape of Good Hope, the beer was preserved with a higher alcohol content and extra hops, a natural preservative. "East India Pale Ale *** is extremely dry, with the aroma of a hop-pocket and flavours reminiscent of lemon-grass," wrote Jackson in the Pocket Guide.

<http://www.brooklynbrewery.com/beers.asp?OID=4>

Cooking With Beer

Cherry Cake (Beer Recipe) Recipe

Ingredients

- 4 eggs
- 2 cup sugar
- 2 tsp vanilla
- 2 cup flour, sifted
- 2 tsp baking powder
- 1/4 tsp salt
- 2 tbsp butter, melted
- 1 cup beer
- 1 cup maraschino cherries

Directions

Preheat oven to 375. Beat eggs until thick and lemon colored.

Gradually beat in sugar.

Add vanilla.

Fold sifted flour, baking powder and salt into egg mixture.

Heat beer. Add beer and melted butter at once to batter.

Pour into greased cherry-lined tube or molded pan.

Bake at 375 for 30 minutes. Turn out on cake rack to cool. Prick top of cake and drizzle with 4 tbsp of warm beer.

Arizona Highways Magazine

per Sandee Eveland Submitted By LISE WARING On TUE, 19 DEC 1995 093852 GMT

Servings: 10 servings

[http://www.recipe-ideas.co.uk/recipes-2/Cherry%20Cake%20\(Beer%20Recipe\).htm](http://www.recipe-ideas.co.uk/recipes-2/Cherry%20Cake%20(Beer%20Recipe).htm)



Industry News

Landlord takes regulars on taste test trip

A pub landlord flew a plane load of regulars to Dublin for a Guinness taste test.

Aidan Mahon, 35, was fed up with customers at his Delaney's bar in Norwich saying real Irish stout was better than his, which is brewed in England.

He paid £5,000 to fly them for a night at Dublin's Templebar Hotel reports The Sun.

Aidan - originally from Cork - could not change their minds. But he said: "My Guinness tastes just as good to me."

http://www.ananova.com/news/story/sm_1164668.html?menu=



The Beer Connoisseur

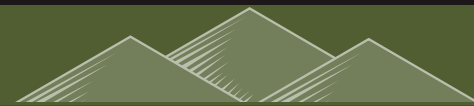
Rogue Hop Heaven Ale – November 15th ONLY!!

On Labor Day 2004 John Maier picked up a 300 lb. load of fresh Newport hops at the Annan Hop Farm near Mt. Angel. The hops were picked just before he arrived, and were in the kettle at the brewery in Newport by 4:20 pm.

Hop Heaven Ale will be ready in late September and served only on tap at the Rogue Ales Public Houses. These Newport hops are very limited and only 1.5 acres are grown by only one hop grower, John Annan.

www.Rogue.com

est. 1988
ROGUE
Rogue Brewery ~ Newport, Oregon



Did you know?

In Pennsylvania the tax on wine and spirits is called the Jamestown Flood tax because it was imposed in 1936 to raise funds to help the city of Jamestown rebuild and recover from a devastating flood that year. The city of Jamestown quickly rebuilt and recovered but the tax still continues. It currently costs the taxpayers of the state over \$160,000,000.00 each year.

An Attorney General of Kansas issued the legal opinion that drinking on an airliner was forbidden by state law while the plane was in airspace over "dry" Kansas. He said that "Kansas goes all the way up and all the way down," His opinion was widely ridiculed in legal circles.

<http://www2.potsdam.edu/alcohol-info/FunFacts/index.html>

Spotlight on Food

Veggie Quesadilla

Yum! I am already picturing this warm and toasted flour tortilla filled with all the veggie goodies! Some grilled and some sauteed, with all of the ingredients just down-right cooked to perfection! Mushrooms, vidalia onions, black beans, green peppers, zucchini, and red pepper spinach. Don't forget the melted cheese that holds all of this together! Sour cream, guacamole, lettuce, tomato, and salsa served on the side. Try one today!

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



Quote of the Week

"The roots and herbes beaten and put into new ale or beer and daily drunk, cleareth, strengenth and quickenth the sight of eyes."

-Nicholas Culpeper

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
14	15 ROGUE 15!	16	17	18	19	7-9p 20
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	PBR SS Trivia 9p
21	22	23	24	25	26	7-9p 27
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!	Closed for Thanksgiving	C Karaoke 10p SN Trivia 10p SS Trivia 10p	Kirin SS Trivia 9p
28	29	30	Dec. 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 Rye SS Trivia 9p
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	Sweet GA Brown SS Trivia 9p