

At the Summit

the e-zine of Summits Wayside Tavern



29 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!)

12/04 Guinness
12/11 Sweet Georgia Brwn
12/18 Fischer LaBelle
12/25 Xmas - (Closed)
01/01 Terrapin

New Beers!

Snellville

Brooklyn Saison
Sam Adams Winter
Piraat
Gulden Draak
Dogwood Winter
RedHook Winter
Sweetwater Festive

Sandy Springs

Corsendonk Christmas
Sam Adams Winter
Piraat
Gulden Draak
Anchor Old Foghorn
Brooklyn Brown
Kappitel Abbey Ale

Cumming

Corsendonk Christmas
Wittekerke
Piraat
Gulden Draak
Sapporo
Red Brick Winter
Kappitel Abbey Alede Konick

A View from the Summit

Holiday Gift Ideas!

Take the pain out of holiday gift shopping with the help of Summits Wayside Tavern!

Summits Wayside Tavern has the PERFECT holiday gift giving idea. Personalized Summits gift certificates are terrific for the Holidays! Provide us with your favorite photo and you can create your own unique personalized Summits "cash" that can be used for food, drink, or retail items in any of our three Summits Wayside Tavern locations! Summits certificates are available in \$20 increments. Simply email us a digital image or bring in a photo and we will incorporate it into house cash... the picture can be of yourself, the gift recipient, your kids, your pets, your car..... anything at all! This is a great way to personalize a Gift Certificate!

Contact snellville@summitsonline.com for details!



Fruitcake and Coffee!

Another great Holiday Gift Idea from Summits Wayside Tavern! The Monastery of the Holy Spirit in Conyers, Georgia has given us the privilege of selling some of the finest Homemade Fruit Cakes and Coffees around!

Brother Basil's Kitchen at the Conyers monastery makes 1-lb fruitcakes that will melt in your mouth! These cakes are made with pecans, dates, cherries, Sherry, raisins, Honey Peach Brandy, almonds, cinnamon, and nutmeg to create a real holiday flavor!

Each 1-lb fruitcake serves six people. Great as gift ideas or for holiday entertaining! For a real treat serve each fruitcake with a cup of premium coffee grown by the Monastery of Our Lady of the Andes in Venezuela! This high grown Arabica coffee is available in 12-oz ground bags.

Fruitcakes are available for \$10.95 and the Coffee is available for \$ 9.95 at all three Summits Wayside Tavern locations.

Monastery of the Holy Spirit: www.abbeystore.org

2625 Hwy 212 S.W.

Conyers, Ga 30094

800-592-5203

Monastery of Our Lady of the Andes: www.trapense.com.ve



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.

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summits-online.com/maillist.html

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summits-online.com/maillist.html

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Find your Summits!

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Fax: 770-886-4376

summits-online.com/cumming/

Belgians, Barleywines, & Bodacious Chocolates

This tasting will feature, as expected, Belgian beers, barleywines, and gourmet chocolates. We will have a nice selection of gourmet Belgian beers and barleywines paired with gourmet chocolates. Light dinner fare will be served.

Places are being sold and confirmed at all three locations now! We expect these to "sell out", as well so don't wait to reserve your seats!

Monday, January 10th	Cumming Location	7:00 - 9:30 pm
Tuesday, January 11th	Snellville Location	7:00 - 9:30 pm
Wednesday, January 12th	Sandy Springs Location	7:00 - 9:30 pm

Summits has a real treat planned for February 2005. . . more details to come soon!



Rewards to GO!

This is a program designed to reward our loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.



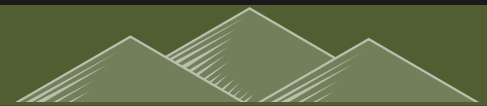
Once you accumulate 200 points you will earn \$20.00 in Condors.. our own special kind of personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

Beer Spotlight: Royal Oak

Also saved from extinction by Phoenix, this is a pale ale of noble character in the grand tradition of British country brewing. Classically deep amber and fragrant with hop aroma, it is rounded and soft on the palate, with a balanced complexity of soft fruit and hop character and bitterness. Brewed to the original 1896 style with one notable exception- it is now a true bottle-conditioned ale, alive in the bottle, for maximum flavor and authenticity.

www.mythbirdbeer.com





Cooking With Beer

Brussel Sprouts With Beer Recipe

Ingredients

- 2 lb brussel sprouts
- 4 oz bacon
- 2 garlic cloves, chopped
- 1/2 cup ale

Directions

Trim brussel sprouts of limp leaves, then cut an 'X' in the base of each stalk. Bring a large pan of water to a boil, add sprouts and back back to a boil. Boil 1 minute, then drain and run cold water over until cool. Cut sprouts in half.

In separate skillet, saute bacon 3 minutes. Add garlic and saute til bacon is crisp. Add



sprouts and saute til warmed through. Pour in beer and bring to a boil. Simmer till sprouts are crisp-tender, about 3 minutes. Season with salt and pepper.

Place in gratin dish and reheat, covered at 350F for 10 minutes or till hot. Or leave in skillet and reheat in it.

SERVES: 8 SOURCE: Lucy

Waverman's Fast & Fresh column in the Toronto Sun

<http://www.recipe-ideas.co.uk/recipes-2/Brussel%20Sprouts%20With%20Beer.htm>

Industry News

Germans invent pork, sauerkraut and beer diet

A Berlin chef has developed a German version of the Atkins diet - based on pork knuckles, sauerkraut and beer. At the heart of the plan is the Schweinshaxe, a massive knuckle of pork that comes from traditional Bavarian style of cooking.

It is usually served with dumplings and sauerkraut or, in some regions, red cabbage. Haxe is traditionally associated with big-bellied Bavarian men but chef Gero Winiarski says the dish can actually help people shed pounds. Similarly to the low-carb Atkins diet, he says guests at his restaurant are told to ditch the dumplings so they can have the meal with a clear conscience. Winiarski also claims to have developed a special way of roasting the knuckle that takes almost all of the fat out of it.

"My colleague David lost eleven kilos," he told the Berliner Kurier. Guests at the restaurant can get the diet pork knuckle for around £10, including a generous helping of sauerkraut and half a litre of famous German Starkbier beer.

http://www.ananova.com/news/story/sm_1154897.html?menu=



The Beer Connoisseur

Sam Adams Chocolate Bock

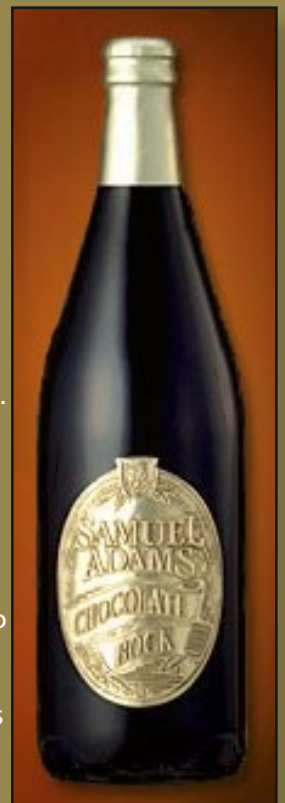
Berger Chocolate to develop their newest innovation, Samuel Adams(r) Chocolate Bock.

Tettnang Tettnanger and Spalt hops were hand-selected from the world's oldest growing area and combined with a complex selection of malts including two row Pale, Munich and caramel to create a rich and satisfying brew. This dark beer has a big, malty character that is combined with the subtle sweetness of chocolate.

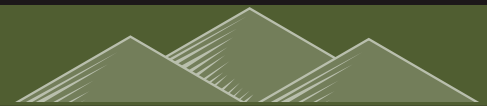
The chocolatiers at Scharffen Berger crafted an exclusive blend of chocolate for Samuel Adams(r) made with cocoa beans from Ghana called forastero. Samuel Adams(r) Chocolate Bock was aged on a bed of this chocolate to create its unique layers of flavor.

As the beer matured, the fruity, tart, earthy and chocolate aromas were infused into the liquid to give the brew a complex, full-bodied taste with a velvety finish.

A hint of vanilla was added to meld the symphony of flavors together.



http://www.samueladams.com/world_of_beer.aspx?jump=styles



Did you know?

Vikings used the skulls of their enemies as drinking vessels.

Chicha, an alcohol beverage which has been made for thousands of years in Central and South America, begins with people chewing grain and spitting into a vat. An enzyme in saliva changes starch in the grain to sugar, which then ferments.

William Sokolin paid \$519,750.00 for a bottle of 1787 vintage wine which supposedly had been owned by Thomas Jefferson, then later accidentally knocked it over, breaking it and spilling the precious contents on the floor.

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



Spotlight on Food

Provolone Cheese Sticks!

We are now offering fried cheese sticks as an appetizer. They are served with a side of marinara sauce and are delicious! Try some today!

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



Quote of the Week

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them real facts and beer."

-Abraham Lincoln

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	Dec. 1	2	3	7-9p 4 Guinness
	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 Sweet GA Brown
	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	14	15 ROGUE 15! Tasting - 7 p Cumming	16	17	7-9p 18 Fischer
	Tasting - 6:30 p Snellville SN Trivia 7:30p	Tasting - 7 p Sandy Springs 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	25 Closed for Christmas
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p