

At the Summit

the e-zine of Summits Wayside Tavern



20 December, 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!)

12/25 Xmas - (Closed)

01/01 Terrapin

01/08 Sam Smith

Cold Weather Fun

Coffee Liqueur

INGREDIENTS:

1 cup brown sugar ·
1-1/2 cups sugar ·
2 cups water
1/2 cup instant coffee crystals
3 cups vodka
5 tsp. vanilla extract
10 whole coffee beans

PREPARATION:

In a heavy saucepan, combine the sugars and water and mix well to blend. Bring to a boil over medium high heat, stirring frequently. Reduce heat to low and simmer until the mixture forms a syrup, about 5 - 7 minutes.

Add coffee crystals and stir well with a wire whisk until crystals are dissolved and the mixture is smooth. Remove pan from the heat and cool completely.

Then add vodka, vanilla extract, and coffee beans. Pour the liqueur into a half gallon glass bottle. Cover tightly and let mature for at least two weeks. You can pour this mixture into pint jars if you wish to give as gifts. Be sure to put storing instructions on any gift bottles. Store in a cool dark place.

<http://busycooks.about.com/od/beveragerecipe1/r/coffeeliqueur.htm>

A View from the Summit

A Homebrewer's Night Before Christmas

'Twas the night before Christmas, and all through the house,
Every creature was thirsty, including the mouse...
The steins were empty, and the bottles were too
The beer had been drunk with no time to brew.

My family was nestled all snug in their beds
While visions of Christmas Ale foamed in their heads.
Mama in her kerchief lamented the drought,
She craved a pilsner and I, a stout.

When out on the lawn, there arose such a clatter,
I sprang from my chair to see what was the matter.
Away to the kitchen, I flew like a flash,
Opening the door with a loud bang and crash!

I threw on the switch and the lights, all aglow,
Gave a luster of mid-day to the brew-pot below.
When, what to my wondering eyes should appear
But Gambrinus himself, the patron of beer.

With a look in his eye, so lively and quick,
He said, "You want beer? Well, here, take your pick."



(...continued on page 2)

Summit's Beer Offerings



Snellville

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Corsendonk Christmas
Red Brick Winter
Flying Dog K-9

Sandy Springs

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Corsendonk Christmas
Red Brick Winter
Flying Dog K-9

Cumming

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Thomas Crk Jing Blls Bock
Sam Adams Choc Bock
Flying Dog K-9

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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"Twas the Night Before Christmas" (cont. from page 1)

More rapid than eagles, his recipes came
As he whistled and shouted and called them by name.

"Now, Pilsener! Now, Porter! Now, Stout and Now Maerzen!

On, Bitter! On, Lager! On, Bock and On Weizen!"

"To the top of the bottles, the short and the tall,
Now brew away, brew away, and fill them all!"

As dried hops before a wild hurricane fly,
And then, without warning, settle down with a sigh,
So towards the brew-pot, the ingredients flew,
Malt extract, roasted barley and crystal malt, too.

And then in a twinkling, I heard it quite plain,
The cracking open of each barley grain.
As I drew in my head and was turning around,
Into the kitchen, he came with a bound.

He was dressed like a knight, from his head to his toes,
With an old family crest adorning his clothes.

A bundle of hops, he had flung on his back,
And the brewing began when he opened his pack.

His hops were so fragrant! His barley, how sweet!
The adjuncts included Munich malt and some wheat.
The malted barley was mashed in the tun,
Then boiled with hops in the brew-pot 'till done.

Excitement had me gnashing my teeth,
As the sweet smell encircled my head like a wreath.
Beer yeast was pitched, both lager and ale,
The wort quickly fermented, not once did it fail.

It was then krausened, or with sugar primed,
And just being bottled when midnight had chimed.
A wink of his eye and a twist of his head,
Soon gave me to know, I'd be shortly in bed.

He spoke not a word but kept on with his work,
And capped all the bottles, then turned with a jerk.
And laying a finger alongside his nose,
He belched (quite a burp!) before he arose.

Clean-up was easy with only a whistle,
And away the mess flew, like the down on a thistle.
And I heard him exclaim, 'ere he left me the beer,
"Merry Christmas to all! and a HOPPY New Year!"



Beef Stew with Newcastle Brown Ale and Dumplings

Ingredients

- 2 pounds, 3 ounces shin of beef (or use flank or neck), chopped into chunks
- 3 tablespoons flour
- Olive oil
- 3 red onions, peeled, halved and roughly sliced
- 1-3/4 ounces pancetta or bacon, chopped
- 3 sticks of celery, chopped
- 1 small handful of rosemary, leaves picked from stem
- 5 cups Newcastle Brown ale or other dark ale
- 2 parsnips, peeled and roughly chopped
- 2 carrots, peeled and roughly chopped
- 4 potatoes, peeled and roughly chopped
- Sea salt and freshly ground pepper

Dumplings:

- 1-3/4 cups self-rising flour
- 1/2 cup butter
- A good pinch of salt and pepper
- 2 sprigs of rosemary, chopped

Instructions

Season the beef, sprinkle with the flour and toss around until well coated. Heat up a frying pan until it is good and hot, add a little olive oil and fry the beef in 2 batches until nice and brown. Transfer the meat to a big casserole -- one that is suitable to go on a stovetop burner -- mixing in the flour that was left on the plate after coating it. Put the casserole on a medium heat, add

the onions and pancetta, and cook until the onions are translucent and the pancetta has a bit of color. Add your celery and rosemary. Now you can pour in your ale and 1-1/4 cups of water, adding your parsnips, carrots and potatoes. (Feel free to add whatever veg you like at this stage.) Bring to the boil, put a lid on, turn down the heat and leave it to simmer while you make the dumplings -- which are choice.

Blitz the dumpling ingredients in a blender or rub between your fingers till you have a breadcrumb consistency, then add just enough water to make a dough that isn't sticky. Divide it into ping-pong-ball-sized dumplings and put these into the stew, dunking them under. Put the lid back on and leave it to cook for 2 hours. Taste it, season it as you like, and then serve the stew with some greens and loads of bread to mop up the juices.

Yield: 6 to 8 servings

<http://homecooking.about.com/library/archive/blss105.htm>



Beer Spotlight

Cold Mountain Winter Ale

Our ever-changing spiced winter seasonal. A tasty brew that complements all your holiday festivities. It is typically malty in body, lightly hopped, and rounded out with spices that we vary from year to year.



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

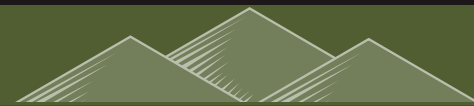
The Beer Connoisseur

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





Spotlight on Food

Warm up your insides while it's cold outside with our own chili! This steamy and delicious chili comes in two different sizes, depending upon your appetite! Order some today, and it'll become a favorite! Also, add the chili to your favorite burger or nachos!

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



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!

The list: Chimay Red, Chimay White, Chimay Blue, Rogue Imperial Stout, Rogue Crustacean, Sierra Nevada Bigfoot, Anchor Foghorn, Sam Adams Choc. Bock, Lindemans Peche, Flying Dog Horndog - all for \$39.99/person.

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

Quote of the Week

"Whoever serves beer or wine watered down, he himself deserves in them to drown."

-Medieval plea for pure libations.

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
19	20	21	22	23	24	7-9p 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
26	27	28	29	30	31	Jan. 1 Terrapin Rye
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8 Sam Smith
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
9	10	11	12	13	14	7-9p 15 TBA
	Tasting - 7 p Cumming	Tasting - 7 p Snellville	Tasting - 7 p Sandy Springs		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			