

At the Summit

the e-zine of Summits Wayside Tavern



27 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!)

- 01/01 Terrapin (ALL DAY!!!)
- 01/08 Sam Smith
- 01/15 TBA
- 01/22 An World Select
- 01/29 Highland - all
- 02/05 Abita Purple
- 02/12 Rogue Choc Stout
- 02/19 Shiner Bock
- 02/26 Spaten Optimator

Cold Weather Fun

Chocolate Liqueur

INGREDIENTS:

- * 1 cup sugar
- * 1 cup water
- * 1 tsp. chocolate extract
- * 1/2 tsp. vanilla extract
- * 1 cup vodka

PREPARATION:

Combine sugar and water in medium heavy saucepan over medium high heat. Bring to a boil, stirring constantly. Lower heat and simmer 5 minutes. Remove from heat and cool thoroughly. Stir in chocolate extract, vanilla and vodka.

Pour into a clean glass bottle with tight fitting lid and store in a cool, dry place. This can be used as a substitute for Creme De Cacao. 1 pint

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

A View from the Summit

The Beer and Cheese Dinner - Did You Miss It?

Kevin Southern - Manager - Sandy Springs

For those of you who missed out on Summit Tavern's first annual beer and cheese tasting, well all I can say is ... you really missed out. Each of our locations, on different nights paired ten regional cheeses with at least ten different winter seasonal beers.

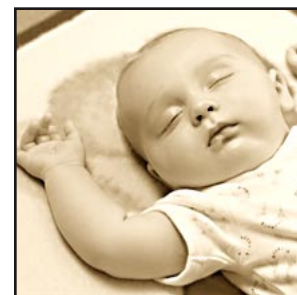
The Cumming store featured unique cheeses from America including classics such as Tilamook Cheddar, Maytag Blue, and Hudson Valley Camembert. However, this pairing also showcased exotic selections such as Humboldt Fog and a two year aged Grafton cheddar.

Snellville churned out cheeses from Italy, France, and Spain. Guests were treated to rare offerings such as Port Salut and Delice de Bourgogne from France. Of course the traditional Roquefort and Fontina was readily on hand.

Roswell finished off the exhibition Wednesday night with cheeses of Belgium, Switzerland, and Holland. Among other options, Roswell patrons had the opportunity to sample an aged smoked gouda, a Cashel and Roaring Forties Blue cheese.

Furthermore, guests at all locations were given a full meal beginning with a bread and fresh fruit platter; entrees of pork loin, roast turkey, and tortellini; and finished with a cheese cake and pumpkin pie dessert.

The food though was only part of the equation. Each cheese selection was paired with a different Christmas beer. The sharp pungent flavors of the cheeses contrasted perfectly with the rich, sweet, complexities of the winter ales. The beer also ranged from the usual suspects (Sam Adams, Anchor, Sam Smith, Winterhook, to name a few) to the esoteric and rare (St (...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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summits-online.com/cumming/

"Did You Miss It???" (cont. from page 1)

Feuillens, Highland Cold Mountain). Guests were also treated to a sneak preview of Terrapin's upcoming seasonal, an imperial coffee stout brewed with roasted Costa Rican coffee.

However, the real gem of the evening was that in addition to food and drink galore, the guests had the opportunity to learn about some world class beer, at times right from the brewers themselves. Furthermore, as each pairing was being served Andy Klubock talked not only of the match between the cheese and beer but how the cheese was made, what made it special or rare, what temperature cheese should be served at, as well as numerous tips for a smaller cheese tasting of your own. I think that at all three locations the patrons left a little bit wiser about food and drink and little bit closer to their next pants size. I know I did!

For those unlucky customers who missed the boat, we do have some limited room available for our next rich tradition: the first annual Belgium beer and bodacious chocolate tasting. A few spots are left for January 10, 11, 12 at Cumming, Snellville, and Roswell Rd, respectively. Put off you New Year's resolutions for a few weeks and check out the details at your closest store.

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!

Belgians, Barleywines, & Bodacious Chocolates

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



We expect to "sell out" 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 Fog-horn, 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

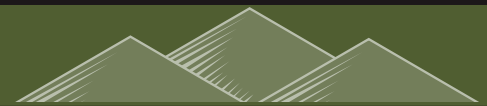
Wednesday, January 12th Sandy Springs Location 7:00 - 9:30 pm

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

The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with. It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join?

Ask your friendly server or visit our website for more information on how to join the club!



Hot Beef and Pinto Bean Chili Dip Recipe

Ingredients

- 1 Tbsp olive oil
- 1 medium onion, chopped
- 1 medium green bell pepper, cored, seeded, and chopped
- 2 garlic cloves, chopped
- 1 jalapeno, seeded and minced
- 1-1/2 pounds ground sirloin or round
- 2 Tbsp chili powder
- 2 tsp ground cumin
- 1 tsp dried oregano
- 1 (14-1/2 ounces) can diced tomatoes in juice
- 1 (8 ounces) can tomato sauce
- 1/2 cup lager beer
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1 (15-1/2 to 19 ounces) can pinto beans, drained and rinsed
- 1 cup sour cream for garnish
- 1 cup (4 ounces) shredded extra-sharp Cheddar for garnish

Instructions

Heat oil in a large saucepan over medium heat. Add the onion, bell pepper, garlic, and jalapeno and cook, stirring often, until the onion softens, about 6 minutes. Add the beef and cook, stirring and breaking up the meat with

the side of a spoon, until the meat loses its pink color, about 10 minutes. Drain off the fat.

Add the chili powder, cumin, and oregano and stir for 30 seconds. Stir in the tomatoes with their juice, the tomato sauce, beer, salt, and pepper. Bring to a simmer. Reduce the heat to medium-low and cook until thickened, about 45 minutes. During the last 10 minutes, add the beans. Remove from the heat and let stand for 5 minutes, then skim the fat that has risen to the surface. (The dip can be prepared up to 2 days ahead. Reheat gently over medium-low heat.)

Transfer to a heatproof serving bowl. Spoon the sour cream in the center, sprinkle the cheese around the sour cream, and serve hot accompanied by tortilla chips or corn chips.

It's equally good made with ground pork or the meat loaf combination of ground beef, pork, and veal.

Yield: 6 cups

<http://homecooking.about.com/library/archive/blapp61.htm>

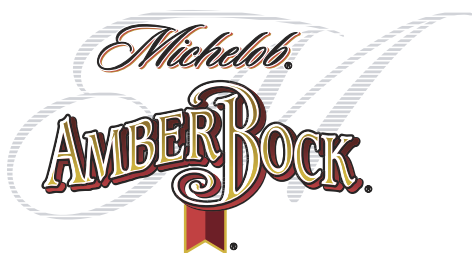
Beer Spotlight

Some beers claim to be rich or smooth, but not both. Amberbock is rich AND smooth. Introduced in 1995, Michelob Amberbock is an American-style bock beer with a rich, malty and smooth taste that is hearty and full-bodied, yet finishes cleanly.

The distinctive deep amber brown color is produced through the use of roasted black barley malt. It is the perfect compliment to grilled, barbequed, and German-style foods.

166 calories per 12oz. 5.3% ABV.

<http://www.michelob.com>



The Beer Connoisseur

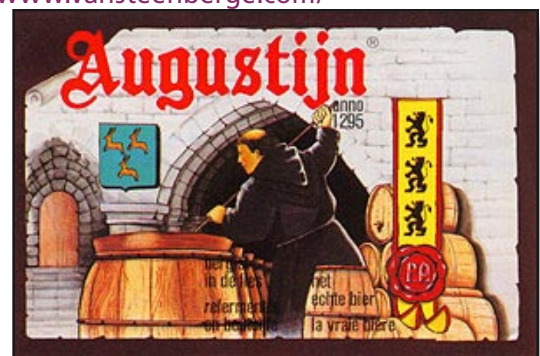
Augustijn

Full body - staying head - amber color with a spicy, malty palate that finishes very fruity with complex hoppy undertones. Extremely pleasant to drink during lengthy conversations. Brewed along a 700 year tradition!

FOOD COMBINATIONS: goes very well with spicy food (fish or meat.) The hot spicy food (Cajun, Mexican, Oriental ...) is pleasantly cooled down by this wonderful beer. The hops also help the digestion. Delicious with cheeses.

You can age the Augustijn for many years, just like wine.

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



Spotlight on Food

Mont Bleu Wrap

My favorite sandwich is our Mont Bleu Wrap. Who needs the bread? Our wraps are literally wrapped in lettuce leaves, so that you can pick them up and eat them. The Mont Bleu is a 100% ground sirloin burger topped with our own bleu cheese dressing and smoked Applewood bacon. Served on the side is steamed broccoli. Ask your server for our new sesame broccoli. It is sauted with our spicy ginger garlic soy sauce and topped with sesame seeds. For an even healthier wrap, substitute the meat for the ostrich or bison!



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

Did you know?



President Lyndon B. Johnson's favorite drink may have been scotch and soda. He would ride around his Texas ranch in an open convertible in hot weather. He drank his "scotch and soda out of a large white plastic foam cup. Periodically, Johnson would slow down and hold his left arm outside the car, shaking the cup and ice. A Secret Service agent would run up to the car, take the cup and go back to the station wagon (following the President's car). There another agent would refill it with ice, scotch, and soda as the first agent trotted behind the wagon. then the first agent would run the refilled cup up to LBJ's outstretched hand, as the President's car moved slowly forward."

<http://www2.potsdam.edu/alcohol->

Quote of the Week

Abstainer: a weak person who yields to the temptation of denying himself a pleasure.

--Ambrose Bierce

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	31	Jan. 1
						Terrapin Rye
					C Karaoke 10p	ALL DAY!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8
						Sam Smith
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
9	10	11	12	13	14	7-9p 15
	Tasting - 7 p Cumming	Tasting - 7 p Snellville	Tasting - 7 p Sandy Springs			TBA
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
16	17	18	19	20	21	7-9p 22
						An World Select
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p