

At the Summit

the e-zine of Summits Wayside Tavern



11 January, 2005

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!)

01/15 Rolling Rock
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
03/05 TBA
03/12 Terrapin

New Beers!

Snellville

Ommegang 3Philosophers
Brooklyn Abbey Ale
Brooklyn Monster
Brooklyn Porter (soon)
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

Sandy Springs

Ommegang 3 Philosophers
Brooklyn Abbey Ale
Brooklyn Monster
Brooklyn Porter
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

Cumming

Ommegang 3 Philosophers
Young's London Ale
Brooklyn Porter
Brooklyn Abbey Ale
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

A View from the Summit

Brooklyn Beer Dinner with Garrett Oliver!

Summits Wayside Tavern announces the long awaited Brooklyn Beer Dinner with Garrett Oliver! On Monday, February 7, 2005, Summits Wayside and Brooklyn Brewery are teaming up to present what we hope will be our finest Beer Event to date! **Garrett Oliver**, brewmaster of Brooklyn Brewery, will make an appearance and help us host this event.

Tickets include the full selection of Brooklyn Brews, a fantastic gourmet dinner, and the company of one of the most respected brewers of our time. The beer dinner will be one night only at our Cumming store location from 7:00 pm until 10:00 pm. Ticket price is \$79.99 if purchased before February 1, 2005 and \$99.99 if purchased after February 1, 2005. Contact one of our store locations to purchase your ticket. Don't miss out on this exciting event.

The menu for this very special night is the creation of **David Sturgis**. David is not only Sous-Chef at one of Atlanta's best fine dining restaurants, he is a long time Summits Wayside Tavern customer. Being a member of our Passport Club with an appreciation of fine beer, as well as being an experienced, creative chef makes him the obvious choice to help us host this exciting event! We are honored that he is joining us!

The menu will feature items that are perfectly paired with one of Brooklyn's finest brews.

Brooklyn Saison

Bay Scallop Escabeche with ginger, basil, and lychee fruit.
Served with Sesame crackers.

Brooklyn Pilsner

Serrano ham, caper, and manchego cheese empanada

Brooklyn Lager

Smoked rabbit rilette, Lingonberry preserves, Grilled sourdough

Brooklyn IPA

Spiced Salmon roasted on a cedar plank, roasted winter vegetables, sweet curry/ carrot sauce

Brooklyn Brown

Grill-roasted Duck with butterbeans and hazelnut beurre-noisette

Brooklyn Chocolate Stout

Chocolate/Cherry bread pudding served with an espresso sauce

Brooklyn Weisse

Hot and sour beef and barley soup

(...continued on page 2)



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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Find your Summits!

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summits-online.com/cumming/

"Brooklyn Beer Dinner!" (cont. from page 1)

Brooklyn Pale Ale

Spicy tempura mushrooms with a lime dipping sauce

Brooklyn Abbey Ale

Prince Edward Island Mussels steamed in a beer and lobster broth

Brooklyn Barley Wine

Apple "cobbler" with orange blossom honey whipped cream

Our guest of honor, Garrett Oliver, is the brewmaster of The Brooklyn Brewery and the foremost authority in the United States on the subject of traditional beer. After years of amateur brewing inspired by beers he had encountered during a year in England, Garrett Oliver began brewing professionally at Manhattan Brewing Company in 1989 as an apprentice. He was appointed brewmaster there in 1993. He soon became widely known both here and abroad for his flavorful interpretations of traditional brewing styles and as an avid and entertaining lecturer and writer on the subject of fine beer. He joined Brooklyn Brewery in 1994. Since then, Brooklyn Brewery's beers have won many national and international awards. Garrett has hosted hundreds of beer tastings and dinners in the U.S. and overseas, and writes regularly for beer and food-related periodicals. He has appeared on dozens of television programs as a spokesman for the craft beer revolution. Garrett's profile was featured in *Gourmet* magazine, which referred to him as "a passionate epicure and talented alchemist." A recent two-page profile in *The New York Times Dining Section* referred to his "brilliant" ability to match flavorful beer with great food.

Garrett's latest book, *The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food*, published by HarperCollins in May, 2003, is the winner of a 2004 International Association of Culinary Professionals (IACP) Book Award and was a finalist for the 2004 James Beard Foundation Book Awards. Garrett is the recipient of the 1998 Russell Schehrer Award for Innovation and Excellence in Brewing, granted by the Institute for Brewing Studies. He is also the recipient of the 2003 Semper Ardens Award for Beer Culture (Denmark). He is a member of the Board of Governors of Slow Food International. Garrett's latest book, *The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food*, published by HarperCollins in May, 2003, is the winner of a 2004 International Association of Culinary Professionals (IACP) Book Award and was a finalist for the 2004 James Beard Foundation Book Awards. Garrett is the recipient of the 1998 Russell Schehrer Award for Innovation and Excellence in Brewing, granted by the Institute for Brewing Studies. He is also the recipient of the 2003 Semper Ardens Award for Beer Culture (Denmark). He is a member of the Board of Governors of Slow Food International.

(The above biographical information for Mr. Oliver was taken from the Brooklyn Brewery website at www.brooklynbrewery.com)

Don't miss out on this exciting one-time event! It will definitely be a night to remember!



Cooking With Beer!

Southern Cooked Greens Recipe

Ingredients

- 1/2 pound raw bacon, chopped
- 3 cups julienne onions
- Salt
- Freshly ground black pepper
- Pinch cayenne
- 2 tablespoons minced shallots
- 1 tablespoon minced garlic
- 1 (12-ounce) bottle Dixie Beer
- 1/4 cup rice wine vinegar
- 1 tablespoon molasses
- 6 pounds greens, such as mustard greens, collard greens, turnip greens, kale, and spinach, cleaned and stemmed

Instructions

In a large pot, render the bacon until crispy, about 5 minutes. Add the onions and cook for about 6 to 7 minutes or until the onions are wilted. Season the mixture with salt, pepper and pinch of cayenne. Add the shallots and garlic and cook for 2 minutes. Stir in the beer, vinegar, and molasses. Stir in the greens, a third at a time, pressing the greens down as they start to wilt. Cook the greens, uncovered for about 1 hour and 15 minutes.

Yield: 8 servings

<http://homecooking.about.com/library/archive/blv223.htm>



Beer Spotlight

Flying Dog K-9 Cruiser

You have seen him everywhere, and he is everything. He is aggressive and risky, and when it's time, he is always ready. From sky, surf, and snow he is the comrade who gives you the Kodak courage. Beware! K-9 Cruiser Altitude Ale does not play well with others; His taste is distinct enough to set him apart from all else out there.

Flavor Enticement

English Strong Ale with a malty taste, unique and different, a true Flying Dog original.

Original Gravity: 16.0 Plato

Specific Gravity: 1.064

Alcohol by Volume: 6.8%

http://www.flyingdogales.com/02_litter_brews/litter_k9.html



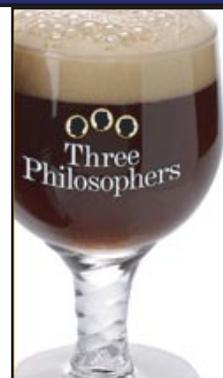
The Beer Connoisseur

Three Philosophers Quadrupel

Cynics can't believe it, Epicures hail it a sensation, and Pythagoreans just can't add up what makes this luscious blend of rich malty ale and cherry lambic so delightful. It might be the flavor of dark chocolate and cherry cordials; it could be the way it acquires wisdom and grace in the cellar. Maybe it's a conundrum. What's your theory?

The essence of wonder is a unique and masterful blend of strong malty ale and authentic Belgian Kriek. Our philosophers deduce that this powerful marriage of cherries, roasted malts, and dark chocolate will only achieve more wisdom and coherence as it broods in the dark recesses of your cellar.

<http://www.ommegang.com/index.php?mcat=1&scat=4>



Pilsner Urquell Give Away!

Drink a Pilsner Urquell and win a GUITAR GIVE AWAY!

Join Summits and Pilsner Urquell in this exciting promotion. You will be eligible to enter your name in the drawing once for each Pilsner Urquell you purchase.

Each Summits Wayside Tavern location will draw the winning name on Monday, February 14, 2005. Don't miss out!

No purchase necessary to participate.

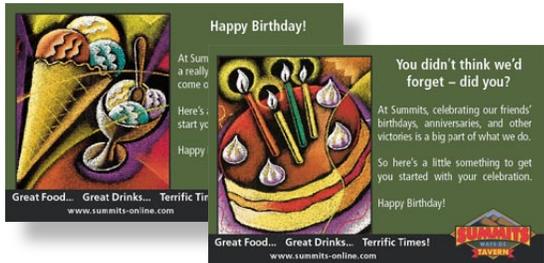


Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a 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 on their birthday!



Did you know?

The body or lightness of whiskey is primarily determined by the size of the grain from which it is made; the larger the grain, the lighter the whiskey. For example, whiskey made from rye, with its small grain size, is bigger or fuller-bodied than is whiskey made from corn, with its large grain size.



Each molecule of alcohol is less than a billionth of a meter long and consists of a few atoms of oxygen, carbon and hydrogen.

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

Quote of the Week

*Back and side go bare, go bare,
Both foot and hand go cold;
But, belly, God send thee good ale enough,
Whether it be new or old.
--Bishop Still (John)*

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jan. 9	10 Tasting - 7 p Cumming	11 Tasting - 7 p Snellville	12 Tasting - 7 p Sandy Springs	13	14 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p 15 Rolling Rock
16	17 SN Trivia 7:30p	18 SS Trivia 8p	19 C Trivia 8p double!	20	21 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p 22 An World Select
23	24 SN Trivia 7:30p	25 SS Trivia 8p	26 C Trivia 8p double!	27	28 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p 29 Highland - all
30	31 SN Trivia 7:30p	Feb. 1 SS Trivia 8p	2 C Trivia 8p double!	3	4 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p 5 Abita Purple