

At the Summit

the e-zine of Summits Wayside Tavern



25 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!)

01/29 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

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.

Where are you?



Have a photo of yourself in Summit's Gear? Wanna Share and earn some Condors?? Email Jan: snellville@summitsonline.com.

A View from the Summit

It's Not Brain Surgery!

Brewdawg - Rogue

Toast is a simple thing, bread heated until crispy. Now, you would think that buying a toaster would be just as simple, right? Wrong. John and I went to Wal-Mart and they had not one, not two, not even six toasters to choose from; they had eleven different toasters ranging from \$25 to \$60 dollars. Sixty dollars for a toaster at Wal-Mart! Why such variety and expense? Evidently toasters have come a long way over the years. Like buying a car, here are some of the "options" you can get on a new toaster and what I think of them:

1. Crumb tray

Okay, this I get. Hurrah for innovation.

2. Electronic sensors for perfect browning

What anal retentive person came up with that idea?

3. Shade controls

There's only three "shades" of toast: untoasted, toasted, and burnt. Live it. Learn it. Accept it. Move on.

4. Cool touch exteriors for safety



(...continued on page 2)

Summit's Beer Offerings



Snellville

Ommegang 3
Philosophers
Rogue Russian Imperial Stout
Brooklyn Abby
Brooklyn Monster
Sam Adams
Hefeweizen

Sandy Springs

Ommegang 3
Philosophers
Brooklyn Porter
Brooklyn Abby
Brooklyn Monster
Flying Dog Wild Dog
Bare Knuckle Stout

Cumming

Ommegang 3
Philosophers
Brooklyn Porter
Brooklyn Abby
Brooklyn Monster
Sam Adams Hefeweizen
Youngs London Ale

Visit us on the web at www.summits-online.com



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"It's NOT Brain Surgery" (cont. from page 1)

I understand not sticking a fork in a toaster, but worrying about the sides getting too hot? Here's an idea, don't hug the toaster when you're using it.

5. Variable defrosting

Huh? Why would someone want partially defrosted bread?

6. Light pastry settings

Pastry's are what you get at bakeries, people, and Pop-tarts don't count.

7. Bagel setting: toasts one side of the bagel

That anal retentive is at it again. They have drugs for that sort of problem. Get some.

8. Touchpad controls with digital display

You want toast, buy a toaster. You want digital displays, buy a computer.

9. Delayed ejection:

Sounds like a personal problem.

Of course, the most expensive toaster had all of the above options; I guess you could say it was fully loaded. It was the Versatoast XJ744500...something or other. It sounded more like a rocket than an appliance. It was also made by Black and Decker. Yep, you heard me. I guess there isn't much difference between a circular saw and a kitchen appliance. That's like Honda making a lawnmower... oh, wait, they do. Well, it's like Yamaha making a saxophone...huh? John says they do make saxophones. Never mind.

John is known for spending money on quality (look at the ingredients on our beer bottles) so he opts for the Versatoast 4-slice, Bagel adaptable, electronic, do everything but wipe...well, you know what mean. At the checkout counter the cashier asks John if he wants to buy an extended warranty.

"For a toaster?" John said. "Isn't this the best toaster you got?"

"Yes, sir," the cashier said, smiling like the yellow smiley face button on her smock.

"Doesn't it already have a warranty?"

"Sixty days against manufacturer defect," she said. "The extended warranty covers it for two years and you can bring it back for any reason and exchange it."

"How much?"

"\$12.99."

"That's kind of expensive," John said.

"But it's not much to buy you peace of mind."

Now, I understand extended warranties for cars, for homes, maybe even major appliances, but at what point did society become so fearful and paranoid that we feel the need to buy "peace of mind" in case the toaster breaks?

Even the cheapest toaster for twenty-five bucks had an extended warranty for an additional \$6.99. Frustrated, John bought the cheaper one without the warranty.

It wasn't long before our toast was coming out slightly burnt and you had to jimmy the handle to get the bread out. Our old toaster lasted decades and the new one didn't make it three months.

Perhaps John should have bought the expensive Versatoaster. Perhaps he should have got the warranty. Regardless, I don't think he lost any sleep over it. I know

I didn't.

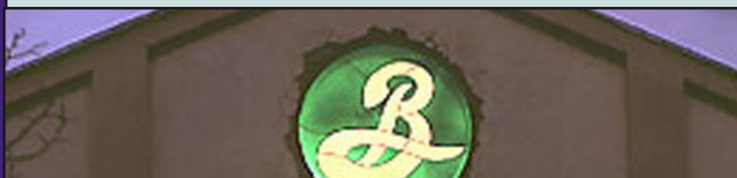
Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!

Brooklyn Beer Dinner

Summits Wayside Tavern announces the Brooklyn Beer Dinner with Garrett Oliver! On Monday, February 7, Summits Wayside and Brooklyn Brewery are teaming up to present our finest Beer Event to date! **Garrett Oliver**, brewmaster of Brooklyn Brewery, will 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 Cumming from 7 - 10 pm. Ticket price is \$79.99 if purchased before Feb. 1 and \$99.99 if purchased after Feb. 1. 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 and a Passport Club member, well-versed in pairing beer and food. We are honored that he is joining us!



The Beer Connoisseur

Brooklyn Abbey Ale

Brooklyn Abbey Ale is our version of the wonderfully complex beers traditionally brewed by Belgian monks of the Trappist order. They brew it for sustenance, but we brew it for earthly enjoyment. Brooklyn Abbey Ale is brewed from a blend of Belgian and German malts and fermented with a special yeast derived from one of Belgium's remaining monastic breweries. It is a strong, complex russet-brown ale with a spicy aroma reminiscent of chocolate, cloves, dates and figs. The palate opens with a short burst of sweetness, but finishes dry. It's great with lamb, duck, pork and game. This beer contains one surprising ingredient - sugar. Many Belgian beers are brewed with a type of caramelized rock candy called candii sugar. Instead, we've used hundreds of pounds of raw first-pressing sugar from Mauritius, giving the beer background notes of rum and tobacco.

Style: Malt Belgian and German two-row malts

Hops: German Perle

Other Fermentables: Raw first-pressing sugar from Mauritius

<http://www.brooklynbrewery.com>

Beer Spotlight

Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1811 in their barn-like brewery.

Lambic, or spontaneously fermented beers, are among the world's rarest. Produced more like a methode champenoise champagne, than a typical beer, these products mature in oak for nearly two years prior to release.

Merchant du Vin introduced Lindemans lambics to the United States in 1979, making them the first lambics marketed in U. S. history. To this day, they remain both the best selling and most widely honored brand in the category; including being named "One of the Top Ten Breweries in the World" for four consecutive years.

Framboise

Long before hops were common in most beers, various fruits and vegetables were used to season beers. The acidity of Lambic beers blends perfectly with raspberries.

Magnificent aroma, delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean natural taste. Style—Raspberry Lambic. Color—Rose.

Chocolate desserts (especially chocolate decadence), fresh raspberries, ice cream with a raspberry demi-glaze sauce, crème caramel, baked Alaska, Olympia oysters, caviar. Serve in flute-shaped Lambic glasses at 45 degrees.

http://www.merchantduvin.com/pages/5_breweries/lindemans_framboise.html



Spotlight on Food

Summits Fish and Chips!

Try our new fish and chips. We hand bread and beer-batter grouper and fry it to a golden brown. Of course it is served with "American chips", or french fries as we like to call them and our own jalapeno cole slaw.

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

Are You Ready for Super Bowl???

SUPER BOWL!!!

Cheer on your favorite team with us!

Don't cook and clean, instead join your friends at Summits! Leave the cooking and cleaning to us! See ya Super Bowl Sunday on Feb 6.



Did you know?

Opposition to the enforcement of Prohibition increased as people became disillusioned with the Noble Experiment. Montana became the first state to repeal its enforcement of Prohibition, doing so in 1926 (Prohibition lasted from 1920 through 1933).

Shochu, a beverage distilled from barley, was the favorite beverage of the world's longest-living man, Shigechiyo Izumi of Japan, who lived for 120 years and 237 days. He was born on June 29, 1865 and died on February 21, 1986.

The U.S. Marines' first recruiting station was in a bar.

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



Quote of the Week

I drink when I have occasion, and sometimes when I have no occasion.

--Miguel De Cervantes

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
23	24	25	26	27	28	7-9p 29 Highland - all
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
30	31	Feb. 1	2	3	4	7-9p 5 Abita Purple
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
6	Brooklyn Beer Dinner 7	8	9	10	11	7-9p 12 Rogue Choc Stout
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
13	14	15	16	17	18	7-9p 19 Shiner Bock
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p