

# At the Summit

the e-zine of Summits Wayside Tavern



29 March, 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!)

04/01 Kirin  
04/09 Sierra Nevada  
04/16 Heller Hound  
04/23 TBA  
04/30 Rogue Chipotle  
05/07 Newcastle  
05/14 Warsteiner  
05/21 Moosehead  
05/28 Thomas Creek Van.

## New Beers!

### Snellville

Terrapin Wake and Bake  
Anheiser Select  
Sierra Nevada Bigfoot  
Brooklyn Monster  
Lefe Blonde  
Highland Porter

### Sandy Springs

Terrapin Rye  
Highland Pale Ale  
Highland Oatmeal Porter  
RedHook IPA  
Brooklyn Monster

Terrapin Wake and Bake

### Cumming

Anheiser Select  
Erdinger Dunkel Hefeweizen  
Erdinger Hefeweizen  
RedHook IPA  
Widmere Hefe

## A View from the Summit

### The Barley Wine Festival at Toronado...

Lance Deen - Snellville Summits Mug Holder - aka "Poodlenuts"

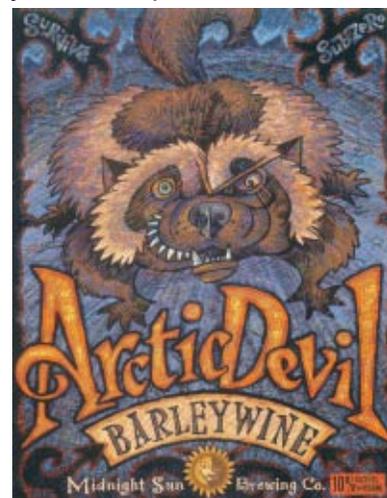
Disposable Pen: 10 cents

Official Looking Barley Wine Scoresheet: 2 cents

Legitimizing Drinking Before Noon: Priceless

This quote written on the bathroom wall pretty much sums up a recent Saturday. This was my third trip to San Francisco for the annual Barley Wine Festival at the Toronado. Located on the lower part of Haight Street, the Toronado ain't nothing fancy to the naked eye. Twenty feet wide and fairly dark, the place is covered with beer memorabilia with Duvel magnums lining the left wall. However, the tap selection is something else. Fifty-plus including choice California micros, tasty Belgian and German wonders and two on cask...on any given day.

But every February, the Toronado evolves into a Barley Wine mecca. The Festival lasts for one week, and the 1st Saturday is the day when the judges pick through 56 selections and award the top 5. The judges set up station across the street around 7am, with helpers toting boxes of samples to and fro. Official start time for the festival is 11:30 (that's AM, by the way), and even though my crew arrived at 10:45 we were met by an already full bar of Barleywine drinkers. Luckily, we found a table next door in the usually-closed off bier garden. At the Toronado ordering your beer is serious business, so it's important to know the drill. The bar is packed shoulder to shoulder three deep, so when you get the attention of ye mighty 'tender you best be ready to go. Clearly state SIZE (3oz, 6.5oz or 11oz.) and NUMBER (barleywine name 1-56 on roster) ONLY. Anything more or less and you're liable to be met with a sharp stare and mumbled comment. (The "small" or 3 ounce are the way to go if you're going try and tackle all 56 of the barleywines on tap.)



The first round of b-wines was decent, a perfect starter to a long day of sipping these 8-22% beers. The Arctic Devil from Midnight Sun Brewery in Alaska stood out from the rest with it's complex malty character and "bourbony" aftertaste. My winner of round two was Hog Heaven from Avery Brewing in Boulder, CO. Big and tasty with a wonderful hop nose and crunchy hop flavor throughout. The small tasting room was now nearly full of self-professed beer-bararians and homebrewers. Some were taking very detailed notes while sniffing, sloshing, girgling and swirling their libations. And others, like us, were simply enjoying the ales with an occasional taste of cheese and crackers.

Round three highlights were the Sisyphus from Real

(...continued on page 2)

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"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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## "The Barley Wine Festival..." (cont. from page 1)

Ale Brewery in Blanco, Texas and the locally crafted Lower de Boom from 21st Amendment Brewing. Along came Dogfish Head's 120 Minute IPA weighing in at 21% ABV! Why this eclectic Delaware brewery did not enter their Olde School barleywine is beyond me. But the 120 fit in just fine with the Big Boys. More sweet than hoppy yet still a nice bite, I could have drank this all day!

Splitting the adjacent bier garden and the main bar area was a sausage shop, only accessible from the outside. Can't go wrong with \$4 Festival Sausages! We tried three; Spicy rabbit, pork & cranberry and veal with prune. The palate was starting to get "shot" but one has to press on J

Round four was solid, featuring the 2001 Old Gubbillygotch from Sonoma's Russian River Brewery. Some barleywine does not age well, but this was not one of them. Still super hoppy and smooth!

Pound for Pound round five tops for the day led by the 1994 (yes, 1994) Rogue Crustacean! Typically not a fan of the 'Crusty', this one was incredibly mellow and malty with a citrusy hop flavor. Equally loved was the Sierra Nevada Bigfoot 2003. The 2004 model took Best of Show last year, and it's older brother did not disappoint. Old Thunderpussy from nearby Magnolia Pub, Widmer's Old Embalmer and Gnarleywine from Lagunitas also drew raised eyebrows and extended fist-pumping.

After we finished tasting the 56 samples some 4 hours later, a few of our favorite 11 ounces were now in order. The Hog Heaven, Bigfoot '03, 120 Minute IPA and Portland's Hair of the Dog's Doggie Claws were no brainer's. We were now sharing the table with four leather jacket clad hipsters. Someone then dropped a glass and the room erupted in applause.

By 4PM, it was time to go. And for some reason, we trekked up Haight to Magnolia's. The Imperial IPA was indeed good, but no mas for me. Instead, we headed to North Beach for some Italian food and some unknown mischief.

I can already taste Barley Wine 2006.

Cheers,  
Lance

**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](mailto:snellville@summitsonline.com) for details!

## BEER TASTING!!

It's that time of the month again- time for our Beer Tasting!

This month the fee is \$15.00 for passport members, with all of the money going to the Tsunami victims. To further help the victims, we are offering tastings this month from beers brewed in that region. So, join us Monday, April 6 in Cumming, Tuesday, April 7 in Snellville, Wednesday, April 8 in Sandy Springs.

All of the tastings begin at 7 pm, and the seats are going fast! Reserve yours today!





## Cooking With Beer!

### Beer Batter Shrimp

SERVES 12 TO 16

For the batter:

- 4 cups all-purpose flour
- 2 tablespoons cornstarch
- 1 tablespoon baking powder
- 1/4 teaspoon white pepper
- 1/4 teaspoon yellow food coloring
- 1 can (12 ounces) beer

Additional Ingredients:

- 1 pound (16 to 20) shrimp, peeled and deveined
- 3 cups flour
- 4 cups shredded coconut
- oil for frying

In a large bowl, combine batter ingredients and mix until smooth.

Place the 3 cups of flour and the shredded coconut in separate bowls.

Dip shrimp in flour, then beer batter, then roll in shredded coconut.

In a deep-fryer or large skillet, cook the coated shrimp in 350-degree oil until golden brown.

Serve immediately with your choice of dipping sauces.

Brad Lyons, certified executive chef, the Tower Club

<http://entertainment.news-leader.com/food/recipes/1215-BeerBatter-251074.html>



## BREW FEST!!!

Mark your calendars and get your tickets NOW for the:

**10th Anniversary**

**Classic City Brew Fest**

Saturday, April 16, 2005, 3-7 PM

Classic Center - Athens, GA

phone 706-254-BREW

Sample almost 200 of the best beers from around the world - including many of the new gourmet strong beers!

<http://www.BrewFest.net>

## The Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers. For more information about the adventure, go to our website:

[summits-online.com/passport.html](http://summits-online.com/passport.html)

## Beer Spotlight

### Rogue Brutal Bitter

An imperial bitter style using exotic traditional floor malts, citrus hoppy flavor, stupendous hop aroma.



Hedonistic! "Mellow Beer Emboldened by Hops," Elaine Louie's article in the New York Times Dining Out Section, (March 24, 1999) announced the release of latest Rogue elixir to be bottled. The article states that "The newest beer of Rogue Ales sounds more aggressive than it is. Brutal Bitter is actually full-bodied, deeply flavored, intensely hoppy brew. There is nothing brutal about the rich, deep, mellow taste. Its crackling but not sharp... This beer may raise eyebrows, but it won't pucker lips. The aftertaste is clean."

Brutal combines Oregon hops with English Malts. The Oregon grown Crystal hop is a triploid variety developed from the German Hallertau aroma hop variety with contributions from Cascade, Brewers Gold, and Early Green. Crystal is the only hop used in brewing Brutal and it provides a massive amount of aroma without dry-hopping. The English malts used are floor malted Pipkin (a mellow cross of Maris Otter and Warboys, from an English company called Beeston), Cara Vienna and Cara Wheat. Brutal Bitter is packaged in Rogue's classic 22 ounce silk-screened bottle, 12-ounce 6-pack (new for 2005), and is available on draft.

Measurements: 15 degrees Plato, IBU 59, Apparent Attenuation 76, Lovibond 14.2

## Spotlight on Food

### Choco-Wafflewich!

Got a sweet tooth and in a hurry? Our Choco-wafflewich is for you! It's our own version of an ice-cream sandwich- but of course, Summit-style! We put a scoop of vanilla ice cream between two toasty chocolate waffles. Then, we dip the sides in graham cracker crumbs. Yummy!

They are easy to eat and easier to enjoy!



For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

During the reign of William III, a garden fountain was once used as a giant punch bowl. The recipe included 560 gallons of brandy, 1200 pounds of sugar, 25,000 lemons, 20 gallons of lime juice, and five pounds of nutmeg. The bartender rowed around in a small boat, filling up guests' punch cups. The Manhattan cocktail (whiskey and sweet vermouth) was invented by Winston Churchill's mother. Desi Arnaz's grandfather was one of the founders of the largest rum distillery in the world.

All taken from-

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

## Quote of the Week

*Whoever called it near beer was a poor judge of distance.*

- Prohibition saying

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	31	Apr. 1	7-9p 2
						Kirin
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
3	4	5	6	7	8	7-9p 9
						Sierra Nevada
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
10	11	12	13	14	15	7-9p 16
						FD Heller Hound
					C Karaoke 10p	Classic City Brewfest!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
17	18	19	20	21	22	7-9p 23
						TBA
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p