

At the Summit

the e-zine of Summits Wayside Tavern



5 April, 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!)

04/09 Sierra Nevada
04/16 Heller Hound
04/23 TBA
04/30 Rogue Chipotle
05/07 Newcastle
05/14 Warsteiner
05/21 Moosehead

New Beers!

Snellville

Sam Adams Spring
Leute Bok
Real Rock Lager (bottle)
Lion Heart Stout (bottle)
Thomas Creek Vanilla
Budweiser Select
Anchor Summer
Terrapin Wake and Bake
Leffe Blonde

Sandy Springs

Red Brick Ale
Red Brick Spring Bock
Laughing Skull
Sam Adams Spring
Poperings Hommel
Holy Grail Ale
Budweiser Select
Woodchuck Amber
Highland Oatmeal Porter

Cumming

Monk's Cafe Flemish Ale
Leute Bok
Bruegel Amber
Bornem Double
Bornem Triple
Poperings Hommel
Saison de Silly
Holy Grail Ale
Budweiser Select

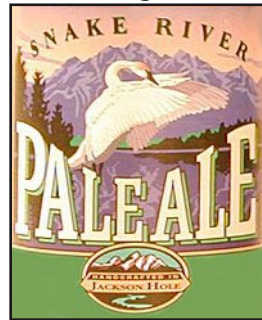
A View from the Summit

Wild, Untamed Areas = Excellent Beer

Chris - Manager - Cumming

I think that my greatest beer journey started off as not a quest for the great or an epoch beer experience at all. In 1996 I planned a trip to somewhere that I have always wanted to visit. I have seen pictures and heard stories of just how beautiful Montana and Wyoming are and had made up my mind to go and see it for myself.

I took a flight into Boseman, Montana, to start my trek. Little did I realize that it was the home of Spanish Peaks (Black Dog) brewery. I was looking through the hotel directory to find somewhere good to dine when I ran across the address. I have found that the better the best places for a meal in a strange town is among the local micro-breweries. They made quite possibly one of the best fried pork tenderloin sandwiches on the planet. Their pale ale and peaches and cream ale are extremely original. After dining and consuming a few brews I found a pub called the Fat pig which offered 35 draft beers. Boseman it turns out is a college town with a wealth of great beer drinkers- lucky me!



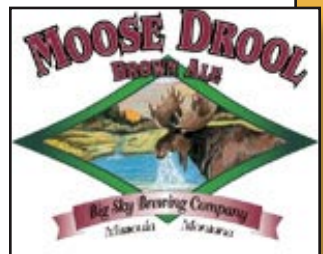
From Boseman I planned to drive south to and through the great Yellow Stone national park. It was a seven hour drive through the park, as I was hindered by the first blizzard of the year. Finally I reached Jackson Hole. It was just my luck the home of Snake River Brewery. They had just tapped the first keg of their keg of Custer's Last Stand Pale Ale. They had many fine beers to offer. Not far from Jackson Hole is the Mangy Moose saloon. Moose Drool is a fine beer.

It has always amazed me that in the most wild and untamed area left in the United States, you can find incredibly well crafted beer.

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!

It's Garlic Month!

Summits is offering a special menu all of April spotlighting that great herb, GARLIC! Keep the vampires away, and take advantage of our huge distinctly different garlic menu items! And, Summits will get you minty fresh before you leave!



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

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All You Can EAT!!

All-You-Can-Eat Spaghetti on 4-20 for \$4.20, all day! Join Sweetwater and Summits on 4-20 to celebrate Sweetwater 420! For every Sweetwater purchased, enter to win a chance to be "Sweet-water Brewmaster for a Day!" Ask your server for details!



Limit 4 pounds of pasta per person.

Congratulations!!!

Congrats to the winners of the Michelob Ultra Golf Tournament These winners were given tickets to the Bellsouth Classic Golf Tournament!

Sandy Springs
Ben Bradford
John Gagne

Snellville
Steven DeLappe, Jr.

Cumming
Charlie Gardner
Chris Joseph

Enter to Win!



Buy a Widmere Hefeweizen and enter to win an ADIRONDACK CHAIR!

Each time you buy a Widmere Hefeweizen, or buy a garlic item from our special Garlic Menu, you get a spot on a giant grid! At the end of the month, each store will have a winner! So, drink a Widmere Hefeweizen today!

Beer Spotlight: Kirin Ichiban

In 1990, Ichiban's debut made a splash in the world of super premium beers. The luxurious single wort (or first press) process yields a unique, complex flavor. With his gold label and "Special Premium Reserve" appellation, Ichiban outclasses and outperforms. But don't be fooled by a snooty attitude -- this is a great beer that goes with anything.

Prominent wort. Finest barley malt, premium hops, smooth finish, no bitter aftertaste.

4.95% alcohol by volume.

145 calories (per 12-oz. serving)

<http://www.kirin.com/home.html>



Cooking With Beer!

Cheese and Beer Soup with Garlic Croutons and Kielbasa Sausage

Recipe courtesy Emeril Lagasse, 2002

- 8 pieces kielbasa sausage
 - 3 tablespoons olive oil
 - 1 1/2 cups chopped yellow onions
 - 1 teaspoon salt
 - 1/2 teaspoon freshly ground black pepper
 - 2 bay leaves
 - 3 tablespoons minced garlic
 - 6 tablespoons flour
 - 6 cups chicken stock
 - 2 cups lager beer
 - 4 sprigs thyme
 - 2 cups cubed Gruyere cheese, plus finely grated Gruyere cheese, for garnish
 - 2 tablespoons minced fresh flat-leaf parsley, garnish
 - 8 hot dog buns
- Garlic Croutons, recipe below

Saute the kielbasa until golden brown on all sides in a large, hot soup pot, about 4 minutes per side. The sausage will not be cooked through, it will finish cooking in the soup. Remove from the pan and set aside.

In a large pot, heat the oil over medium-high heat. Add the onions, salt, pepper and bay leaves, and cook, stirring, until the onions are slightly caramelized, 12 to 15 minutes. Add the garlic and cook, stirring, until fragrant, about 1 minute. Sprinkle the flour over the onions and cook, stirring constantly, for 2 minutes. Gradually whisk in the stock and beer. Add the thyme and bring to a boil. Reduce the heat to medium-low and simmer uncovered, stirring occasionally, for 1 hour.

During the last 15 minutes of cooking, add the kielbasa and cook until sausages are cooked through. Remove the cooked sausages from the soup. Add the cheese

1/3 cup at a time, stirring until nearly all melted and smooth after each addition. Remove from the heat and adjust the seasoning, to taste. Ladle into 1 or more thermoses.

Place sausages in each thermos. The hot soup will keep the sausage warm until you are ready to eat it. Pack a roll for the sausage as well. When it's time to eat the soup, remove the kielbasa and place it on the roll - soup and a sandwich on the go! Garnish with parsley, garlic croutons, and finely grated cheese.

Garlic Croutons:

- 8 tablespoons butter
- 2 tablespoons minced garlic
- 2 cups diced day-old French bread (crusts removed), cut into 1/2-inch cubes
- 1/2 teaspoon salt

Preheat the oven to 375 degrees F.

In a medium ovenproof skillet, melt the butter over medium heat. Add the chopped garlic and cook, stirring, for 30 seconds. Add the bread cubes and salt and toss to combine. Transfer to the oven and bake, stirring occasionally, until the croutons are golden and crisp, about 10 minutes.

Remove from the oven and serve with the Cheese and Beer Soup.

Yield: 2 cups

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_21694,00.html



All You Can EAT!!

All-You-Can-Eat Spaghetti on 4-20 for \$4.20, all day!

Join Sweetwater and Summits on 4-20 to celebrate

Sweetwater 420! For every Sweetwater purchased, enter to win a chance to be "Sweetwater Brewmaster for a Day!" Ask your server for details!

Limit 4 pounds of pasta per person.



Beer Connoisseur

John Maier has brewed a specialty beer- just for Summits!

John has taken a batch of Rogue Dry Hopped Red and worked his magic and created something very special for this month's Rogue 15th! It is a DHR with a little bit of a kick! It's been twisted and re-shaped with extra hops! Remember, this beer will be sold only on Friday, April 15th.

Get it while you can!

Spotlight on Food

Start your meal at Summits off right! Try an appetizer from our garlic menu. There are several from which to choose.

Such delights include our Garlic Pate- our own version! Roasted wild garlic pate served with fresh bagel chips.

Garlic Bruschetta- French country style bread grilled and topped with extra virgin olive oil, garlic pate, and sun dried tomatoes!

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



Did You Know?

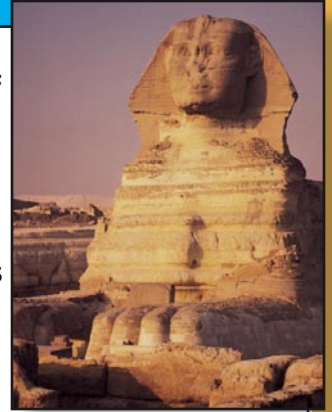
Frederick the Great of Prussia tried to ban the consumption of coffee and demanded that the populace drink alcohol instead.

President Lincoln, when informed that General Grant drank whiskey while leading his troops, reportedly replied "Find out the name of the brand so I can give it to my other generals."

Being intoxicated had desirable spiritual significance to the ancient Egyptians. They often gave their children names like "How Drunk is Cheops" or "How Intoxicated is Hathor."

All taken from-

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



Quote of the Week

A quart of ale is a dish for a king.

- William Shakespeare

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	4 Summits U 7pm Cumming SN Trivia 7:30p	5 Summits U 7pm Snellville SS Trivia 8p	6 Summits U 7pm Sandy Springs C Trivia 8p double!	7	8 C Karaoke 10p SN Trivia 10p SS Trivia 10p	9 7-9p Sierra Nevada SS Trivia 9p
10	11 SN Trivia 7:30p	12 SS Trivia 8p	13 C Trivia 8p double!	14	15 ROGUE 15 C Karaoke 10p SN Trivia 10p SS Trivia 10p	16 7-9p FD Heller Hound Classic City Brewfest! SS Trivia 9p
17	18 SN Trivia 7:30p	19 SS Trivia 8p	20 All You Can Eat! Sweetwater 420 C Trivia 8p double!	21	22 C Karaoke 10p SN Trivia 10p SS Trivia 10p	23 7-9p TBA SS Trivia 9p
24	25 SN Trivia 7:30p	26 SS Trivia 8p	27 C Trivia 8p double!	28	29 C Karaoke 10p SN Trivia 10p SS Trivia 10p	30 7-9p Rogue Chipotle SS Trivia 9p