

At the Summit

the e-zine of Summits Wayside Tavern



10 May, 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!)

- 05/14 PBR
- 05/21 Moosehead
- 05/28 Thomas Creek Van.
- 06/04 Mike's Hard Lemon
- 06/11 Pilsner Urquel
- 06/18 Shiner Hefe

Library Books

Library Book Drive

It's that time of year again- Spring Cleaning!

Clean out all those books that you've already read, and bring them to Summits! Summits will be donating all books at the end of May to Goodwill!

Kid's Free Dessert!

What could be better than free ice cream???

Your child (12 and under) will receive a free Waffle-Wich with each kid's entree in the month of May! What is a Waffle-Wich? It's our own creation of vanilla ice cream sandwiched between two chocolate waffles. And it is scrumptious!



A View from the Summit

Musings on May's Beer Tasting

Kevin - Manager - Sandy Springs

With the school year rapidly closing, baseball in full swing, and temperatures rising, May's beer tasting was focused on beer of the summer.

Because summer ales tend to be less complex and lighter on the palate, they typically do not command the same respect and following that their winter and fall cousins enjoy. However, the tasting line up this month would satisfy any beer enthusiast.

The tasting got underway by welcoming back two lagers that been out of the Atlanta market for some time: the European giant, Carlsberg and the cult favorite, Steinlager. Next on tap were the traditional English bitter Tetley's and the Thomas Creek vanilla cream ale. Tetley's is a nitro poured ale, similar to a Boddingtons though a bit more flavorful and complex. The vanilla cream ale was an interesting permutation of an old school classic.

The real treat of the night, however, was the three seasonals offered from the three local Atlanta microbreweries. Greg Kelly, president of Atlanta Brewing, was on hand to pour his Red Brick Bock. This big malty brew was one of their better efforts they have had over the years.

Sweetwater's offering was next with their Summer Hummer. Never lacking in name creativity, the Summer Hummer was also a big hit with the customers. A very drinkable, Belgium style white ale, was also the most popular draft beer sold at all three locations this past week.



(...continued on page 2)



Summit's Beer Offerings



Snellville

- Kwak
- Sweet'r Summer Hummer
- Carlsberg
- Tetley's
- Terrapin Rye Squared
- Red Brick Bock

Sandy Springs

- Hennepin
- Sweet'r Summer Hummer
- Carlsberg
- Tetley's
- Terrapin Rye Squared
- Red Brick Bock

Cumming

- Kwak
- Brooklyn Weiss Bock
- Monks Café
- Leute Bok
- Bruegel
- Bornem Double

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

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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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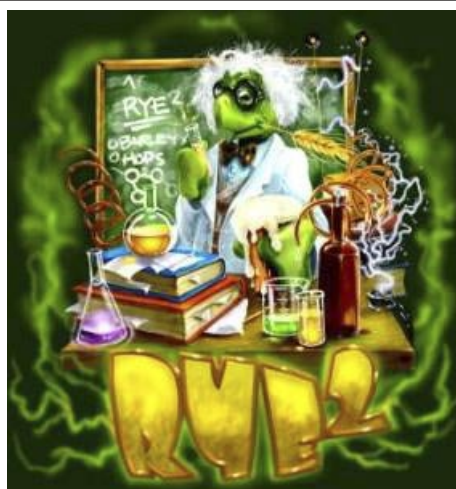
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"Musing..." (cont. from page 1)



Lastly, head brewer and president of Terrapin, Brian Burkowski was present to pour his Rye Squared. This was the latest in Brian's Brew Master series that began with the Big Hoppy Monster. For the Rye Squared, Brian took all the ingredients of the Terrapin Rye and doubled them. The result was a deliciously approachable barley wine that was the perfect night-cap.

The next beer tasting is scheduled for June 6, 7, and 8 at Cumming, Snellville, and Roswell Road respectively. Customers are encouraged to sign up ahead of time since space is limited and they have been filling up quickly. See you in June. Cheers!

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!

Free Massage!

Snellville	Friday, May 13
Sandy Springs	Friday, May 20

Hank Blaustein will be in our stores on these dates and will offer a sampling of his professional massage services for free!

Tips will be accepted!

RedHook GiveAway!

RedHook T-shirt give-away all month!

How do I get a RedHook t-shirt at Summits? All you have to do is order the last beer from any RedHook keg, in other words, "blow the keg".

Beer Spotlight: Sweetwater

Sweetwater Summer Hummer

After many years of chasing our tail to keep up with production we now have a new brewery and for the first time in 7 years the capacity to brew some new and creative styles.

This Hummer is an unfiltered belgian style wheat ale that with the use of coriander and orange peel delivers a tasty citrus tone. The patios in Atlanta should be full of people enjoying the most refreshing Hummer of the Summer.

Sweetwater Brewing Happenings, April 2005



Cooking With Beer!

Curried Apple and Sweet Potato Soup

Ingredients

- 1/4 cup dark raisins
- 1 bottle (12 ounces) light pilsner beer
- 4 tablespoons (1/2 stick) butter
- 1 onion, diced
- 2 tart apples, unpeeled, cored and diced
- 1 tablespoon best-quality curry powder
- 2 teaspoons finely minced fresh gingerroot
- 2 tablespoons unbleached all-purpose flour
- Pam cooking spray
- 3 to 4 cups any well-flavored chicken or vegetable stock
- 1/4 cup thawed frozen apple juice concentrate, or more to taste
- 1 piece (1 inch) cinnamon stick
- 1 teaspoon tamari/shoyu soy sauce, or more to taste
- 2 medium sweet potatoes, peeled and finely diced
- Salt and freshly ground white pepper to taste
- Cayenne pepper to taste (optional)
- 1 red-skinned apple, cored and cut into large julienne, for garnish
- Crème Fraiche, sour cream, or plain yogurt, for garnish
- Thin lemon wedges, for serving

Instructions

In a bowl, soak the raisins in the beer for at least 30 minutes or as long as overnight. When you are ready to start making the soup, melt the butter in a 10-inch skillet over medium heat. Add the onion and sauté until it starts to soften, about 3 minutes. Add the diced apples and sauté again until some what softened, 3 to 4 minutes. Sprinkle with the curry powder, turn down the heat to medium-low, and cook, stirring often, about 8 minutes. Stir in the ginger and cook 2 minutes longer.

Meanwhile, drain the raisins, reserving both the beer and the raisins. Sprinkle the flour over the apple mixture and cook over low heat 1 minute. Gradually add the beer, stirring to smooth any lumps, and cook until hot, smooth, and free of a floury taste, 5 to 7 minutes. Transfer this mixture to a food processor. Add the raisins and buzz until smooth.

Spray a heavy enameled soup pot with the Pam, and in it combine the stock, apple juice concentrate, cinnamon stick, and soy sauce. Bring to a boil, add the sweet potatoes, and turn down the heat. Simmer, partially covered, until the potatoes are tender, about 30 minutes. Remove the cinnamon stick from the hot stock and stir in the apple puree. Season with salt and white pepper. You may wish to add a bit more apple juice concentrate to sweeten it, a pinch of cayenne if you want it spicier, and/or a little more soy sauce. Simmer over low heat for several minutes more to meld the flavors.

Ladle the hot soup into bowls, sprinkle each bowl with the julienned apple, and top with a generous dollop of crème fraiche, sour cream, or yogurt. Pass the lemon wedges at the table; a squeeze sets this soup off nicely, but it's also good without.

Yield: 6 to 8 servings

<http://homecooking.about.com/library/archive/blss39.htm>



Beer Connoisseur

Rogue 15th- Love and Hoppiness!

Love & Hoppiness A German-style Pilsner brewed by the Bride and Groom to celebrate their heritage. Prost! "A toast to love and laughter and happily ever after." Brewed on Valentine's Day 2005 for their wedding on April 9, by Stacey Wacker and John Maier (with Brewer in the wings).

Brewed with 4 ingredients: German Malts, Oregon Sterling Hops, Czech Pils Yeast, & Free Range Coastal Water. No Chemicals, preservative, or additives. Noble hop bitterness dominates the aroma and taste, continuing through the finish and lingering through the aftertaste. Measurements: 14.5 Plato, 74.3 IBU, 5.83 ABV, 8.8 Lovibond ~ Unfiltered ~ Download the Love & Hoppiness style-sheet in .pdf format

John's Locker Stock ~ Rogue is all about beer and John Maier, a homebrewer at heart, continues to experiment with new recipes. For a limited time John is brewing some new alesas well as some personal favorites from the past, available only on tap as part of John's Locker Stash at select retailers across the country.

<http://www.rogue.com/brews.html#JLSLove>



Spotlight on Food

It's baaaack!

We are now serving the Ben Franklin Burger which originally debuted during our special Burger Month! The burger is a spicy chicken patty basted in bbq sauce and topped with cheddar cheese, tomato, onion, lettuce, and of course our own Summit Seasoning! And don't forget the best part, the French fries!



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

Did You Know?

It's good for what ails you

In England, post-operative patients and blood donors used to be given Guinness at the hospital. In Ireland, Guinness is still made available to blood donors and stomach and intestinal post-operative patients today.

Guinness is known to be high in iron.

SOURCE: Guinness FAQt & Folklore (www.ivo.se/guinness)



Quote of the Week

When I heated my home with oil, I used an average of 800 gallons a year. I have found that I can keep comfortably warm for an entire winter with slightly over half that quantity of beer. (Postpetroleum Guzzler, Dave Barry)

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	9	10	11	12	13 free massage Snellville	14 7-9p PBR
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
15 ROGUE 15!	16	17	18	19	20 free massage Sandy Springs	21 7-9p Moosehead
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
22	23	24	25	26	27	28 7-9p Thomas Creek
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
29	30	31	June 1	2	3	4 7-9p Mike's Hard Lem.
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p