

At the Summit

the e-zine of Summits Wayside Tavern



21 June, 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!)

06/24 Wexford Irish Cream
06/25 Rogue Am. Amber
07/02 Sam Adams
07/09 Widmere Hefe
07/16 Kirin
07/23 Bud/Bud Light

Where are you?



Check out the Summits Gear on Ann and Cathy parasailing in the Keys! Have a photo of yourself in Summits' Gear? Wanna Share and earn some Condors??

Email Jan:
snellville@summitsonline.com

A View from the Summit

The Gods Have Answered our Prayers...

Kevin - manager - Sandy Springs

While cleaning up after the last round of our monthly beer tasting, serendipity delivered to me a left over bottle of Saison Dupont. Reflecting upon this fortune and life's other mysteries, it really struck home the sea change in the Atlanta beer scene over the past year.

Here I was casually enjoying one the most rare and complex beer styles in the world and we had not one but three Saisons on tap. Our selection has expanded to include most of the beers that I would cram into my duffel bag flying back from New Jersey or the West coast. From Trappist ales to barley wines the Gods in their infinite wisdom have answered our prayers.

I know, I am digressing, however, my point is that a great way to manage this veritable explosion in beer options is to participate in our monthly tastings. For a very modest fee our guests can sample anywhere from 6 to 10 different beers, receive some education on the products, and be provided with dinner. There is usually a convergent theme to each tasting but the choices run the gamut from the newly available to old forgotten favorites.



For example, this month's line up included some lighter fare for the summer months such as Carlsberg Elephant, Tuborg Gold, and Redhook Blonde. However, along with the aforementioned Saison Dupont, the heavy hitting Scaldis was introduced. At 12%, this strong Belgian ale could substitute for a cognac at the end of a meal. After changing pace with the drinkable "session beer" Smithwicks, guests were treated to

(...continued on page 2)



Summit's Beer Offerings



Snellville

Sierra Nevada IPA
Sierra Nevada Summer
Sweetwater Summer
Sam Adams Summer
Th. Creek Van. Cream
Ommegang Hennepin

Sandy Springs

New River Pale Ale
Sierra Nevada IPA
Sierra Nevada Summer
Saison DuPont
Kapitel
Sweetwater Summer

Cumming

Sierra Nevada IPA
New River Pale Ale
Ommegang Hennepin
Brooklyn Scotch
Brooklyn Pennent
Sam Adams Summer

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



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The Gods Have Answered..... (continued from page 1)

the recently released New River pale ale. Contract brewed in Old Dominion, this offering typifies the West coast well hopped pale ale.

The next tasting will take place July 11, 12, and 13 in Cumming, Snellville, and Sandy Springs respectively. Some the choices for next month include: Bridgeport IPA, Suffolk Ale, Butte Creek, Tupper's Hop Pocket, and Mount Shasta, just to name a few. I hope to see you there!

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!



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

Beer Spotlight: RedHook Blonde Ale

Redhook Blonde Ale is now available to you year-round. That means no waiting through fall and winter to enjoy this great ale!

The inspiration for Redhook Blonde was to meld the best attributes of a flavorful ale with the delicacy of a lager. Through the combination of lightly roasted barley, subtle hops, and a touch of wheat, our brewers achieved this and created a taste profile that appeals to a wide range of beer drinkers.

Blonde ale makes a great companion to Mexican food, Thai cuisine, and anything savory or spicy.

http://www.redhook.com/ales_blonde.html



Beer Connoisseur

Saison du Pont

Six or seven breweries make Saisons. The undisputed classic of the style is Saison Dupont. It comes from an artisanal brewery that is also a working farm (eggs are sold in the 'executive' offices!) and produces beers with exquisitely hand-made character, and unruly clumpy yeast. When Saison Dupont first arrived in this country, we had to do quite a bit of explaining about the look of the beer. The brewery has cultured their yeast for taste and aromatic qualities. Because Dupont basically only sells beer from the brewery, they haven't concerned themselves with developing a yeast that travels well. For the uninitiated, the look of the beer is daunting. However, the sweetest rewards await the adventurous.

Saison Dupont is a delight to the taste buds. Snappy, yeasty, with a clean, bright quality. The Dupont brewery is run by Marc Rosier (brewer) and his sister (microbiologist). They also operate the farm, and are interested in sustainable agriculture. This has led to Foret, a Saison beer that is the first certified organic beer in Belgium. Foret is 5% abv, has the recognizable house yeast character, but it is more angular in its taste. Moinette is their homage to the Abbey Style. It is stronger and darker and richer than Saison Dupont. A favorite at our tutored tastings. Bon Voeux is the brewery's rich Christmas ale.

<http://www.belgianexperts.com/Dupont.php>



Cooking With Beer!

Belgian Eggs Benedict with St. Amand

Preparation:

Toast the bread or the English muffins. In a small saucepan melt the cheese in the St. Amand over medium heat, stirring constantly, until you obtain a smooth sauce. Thicken the sauce with the cornstarch diluted with water. Bring to a quick boil, stirring, and take off the heat. Flavor with mustard, vinegar and plenty of pepper. Put two slices of bread in individual baking dishes. Place a slice of ham or bacon on the bread, a poached egg and spoon a few tablespoons of the cheese sauce on top. Broil for 1 to 2 minutes until the top is bubbly and lightly browned. Serve at once. This is great for Sunday brunch or a light supper with salad and St. Amand.

Ingredients:

- 4 thick slices of wheat bread crusts removed (2 English muffins)
- 3/4 c. St. Amand
- 1 1/2 oz. Belgian Herve Cheese (substitute: Muenster)
- 1 1/ oz. Gouda, grated (substitute: Aged Cheddar)
- 1 1/2 tbsp. cornstarch
- 3 tbsp. water
- 1 tsp. Dijon Mustard
- 1 1/2 tbsp. white wine vinegar
- Freshly Ground Pepper (to taste)
- 4 slices ham or Canadian Bacon
- 4 poached eggs

http://www.belgianexperts.com/recipes/vbdw_recipes.php?signaturerecipe=belgianeggs.xml

Blow the Keg!

RedHook T-shirt giveaway 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".



Celebrate With Summits!

Join us July 4th for hot dogs and French fries for \$2.05!
Food, Fireworks, and Fun on the Fourth! See you at the Summit!

Spotlight on Food

Start off right! Try either the Pommes Frites or the Artichoke Garlic Herb Dip- or both!

The Pommes Frites are a Belgian classic! They are hand cut Yukon Gold potatoes fried in the traditional Belgian style and served with a side of garlic horseradish dipping sauce.

The Artichoke Garlic Herb Dip is has a cream cheese base with a special blend of spices, of course mixed with garlic and artichokes and served with garlic parmesan pita chips!



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

Did You Know?

In the 1800's, rum was considered excellent for cleaning hair and keeping it healthy. Brandy was believed to strengthen hair roots.

The purpose of the indentation at the bottom of a wine bottle is to strengthen the structure of the bottle.

In the U.S., a barrel of beer contains 31 gallons, which is equivalent to about 330 twelve-ounce bottles or cans.

Bubbles in Champagne were seen by early wine makers as a highly undesirable defect to be prevented.

All taken from-

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



Quote of the Week

Beer that is not drunk had missed its vocation. - Meyer Breslau, 1880

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
19	20	21	22	23	24	7-9p 25
	SN Trivia 7:30p		C Trivia 8p double!		Wexford Pint! C Trivia 9p SN Trivia 10p SS Trivia 10p	Rogue Amer Amb SS Trivia 9p
26	27	28	29	30	July 1	7-9p 2
	SN Trivia 7:30p		C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Sam Adams SS Trivia 9p
3	4	5	6	7	8	7-9p 9
	Hot Dogs, French Fries \$2.05 SN Trivia 7:30p		C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Widmere Hefe SS Trivia 9p
10	11	12	13	14	15	7-9p 16
	Summits U 7pm Cumming SN Trivia 7:30p	Summits U 7pm Snellville	Summits U 7pm Sandy Springs C Trivia 8p double!		ROGUE 15! C Trivia 9p SN Trivia 10p SS Trivia 10p	Kirin SS Trivia 9p