

At the Summit

the e-zine of Summits Wayside Tavern



9 August, 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!)

08/13 Hoegaarden
08/15 Rogue 15!!
08/20 Lindemans
08/26 Ace Pear Cider
08/27 Leffe
09/03 Terrapin
09/10 Highland All

RGQUE 15 on 8/15

Join us Monday, August 15th for Rogue Glen Ale! Brewmaster John Maier describes this brew as "an amber-hued beer that sports a dense creamy head. Glen ale has a fruity, hoppy aroma with big malt flavors that expand on the palate and finish with a moderate hop bitterness that lingers deliciously. Hedonistic!

"It is made with Simpsons Golden Promise and Weyermann malts, Glacier hops, free range coastal water, and top fermenting Pacman yeast. 18.9 Plato, 50 IBU

TUESDAY POKER!!!

Play Poker on Tuesdays at our Sandy Springs Summits!

Sign up is at 7 pm. First and second place winners will receive Condors (Summit money) !!

See you there!



A View from the Summit

Brew Master for a Day at Sweetwater Brewing Co.

By Friar John (Cumming, GA)

Thanks to Summits Wayside Tavern, Cumming, GA and Sweetwater Brewing Co. I got the opportunity to be a "Brew Master for a day". I wasn't quite sure what to expect, but had heard from Melissa at Sweetwater that it was going to be a real workout. She wasn't kidding.



I arrived about 8:45 AM and met with Kevin McNerney, Brew Master for Sweetwater Brewing Co. Kevin asked if I wanted to observe or work. Heck, what could be so hard about working at a brewing company? So of course I said, "I'll work."

Kevin started by showing me the different tanks where the wort is prepared, the lauter tun cooking tanks and all the flow meters, valves, pumps, etc. Here's a list of my jobs:

- 1) Cleaning the expended/used yeast off the floors. If you ever visit, note how clean they are. Well they were clean when I left anyway.
- 2) Cracking the grain to start the process of making the malt for the beer. There is the easy part. (You set the meter for 1000 lbs of grain, which is delivered from the grain hopper. Then of course you have the 25 kilo bags of specialty malts. Yep you guessed it. You have to pick those up by hand. Lift them about shoulder-high and empty them into the hopper. Best workout I've had in years.

(...continued on page 2)

Summit's Beer Offerings



Snellville

North Coast Red Seal
Brooklyn Sum. Scorcher
Brooklyn Scottish Ale
Bridgeport IPA
New River Pale Ale
Sam Adams Summer

Sandy Springs

Old Dominion
Terrapin Imperial Pilsner
Bridgeport IPA
Old Chub
Dales Pale Ale
Brooklyn Scottish Ale

Cumming

Bridgeport IPA
Flying Dog Heller Hound
New River Pale Ale
Terrapin Imperial Pilsner
Sierra Nevada IPA
Brooklyn Scottish Ale

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



"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.

Publisher: Andy Klubock

Editor in Chief: Jan Smith

Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Sandy Springs

5830 Roswell Road

Sandy Springs, GA 30328

Phone: 404-257-0735

Fax: 404-257-1298

summits-online.com/sandysprings/

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)

Snellville, GA 30078

Phone: 770-736-1333

Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.

Cumming, GA 30040-2752

Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

Brewmaster for a day... (continued from page 1)

3) While I was working on the grain, the separation tank was working its magic to separate the used hops and other solids from the now ready to ferment wort. Well somebody has to clean that out of the bottom, so who gets to do that you ask? Yep. The "Brew Master". So there I was hosing down the tank until it was spotless. That is until the process started again.

4) With all this hard work and sweating going on there was only one thing to do. Sample the product. So, being the "Co-Brew Master," Kevin and I decided it was time for quality control. That done and the product approved we moved on.

5) You ever wonder what they do with all those kegs? Well they have to be cleaned. And who did the cleaning that day? Yep ... you guessed it. "Brew Master for the day". The cleaning process first involved starting the assembly line. You line up a bunch of kegs and scrub the outside with disinfectant soap and after rinsing well the automated keg washers sterilize the insides and they are ready for refilling again. Luckily, after cleaning about 20 kegs we moved on to other duties.

6) Can you believe it? The floors needed cleaning again. So back I was with the hose and scraper. That accomplished we finished another bunch of bags of specialty malt and added another 1000 lbs of grain to the grinder. Man, my back is killing me...

7) Time for another quality control check. This time, straight out of the fermenter. This batch of IPA was ready to move on to the filtering process and Kevin asked if I had ever tasted cold beer straight from the fermenter? I said, "No." He asked if I wanted to try. Then, he looked at me with a grin and said, "The answer is yes," so we did. Best dang beer I ever had. The aroma and taste was something to be experienced. It was unbelievable. I've had many beers in my time (probably 600 or more at Summits alone), but this was something I will never forget.

8) That task accomplished we moved on to the filtering station. Dock, the head man in charge of this station explained the process, and it was time for another "quality check" straight from the filtering station. Yep, it's all good. And you wouldn't believe how cold the beer is during all these processes. This beer goes from fermented to keg/bottle and stays cold, and that's the way you want to keep it.

I'm sure I did more but all the quality checks were taking its toll. It was an experience I will never forget. The people at Sweetwater are a great group and I want to thank them for my experience and extra muscles.

If you want a great brew and haven't tried one yet, get down to your local Summits Wayside Tavern or beer store and grab a case or two. The Sweetwater 420, IPA and the seasonal Summer Hummer are all great. They are all fresh and made locally and with a passion by the folks at Sweetwater Brewing Co.

Thanks again guys. Call me when you need my help again. I'm available anytime for Quality Control!! ...

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!

Cooking With Beer!

Beef with Beer and Red Pepper Sauce

Ingredients

- 1 romero pepper, de-seeded and sliced
- 250ml/9fl oz beer
- 2 baby leeks, sliced
- 2 tbsp olive oil
- 1 glass red wine
- ½ beef stock cube
- 1 clove garlic
- 1 tbsp corn flour
- 1 tbsp cold water
- 1 tbsp thyme, chopped
- 225g/8oz beef, cut into strips
- 2 tbsp oil
- coriander to garnish



Method

1. Fry the pepper and leek in the olive oil for two minutes.
2. Gradually add the beer to the pan and simmer for two minutes.
3. In a separate pan heat the wine and beef stock cube.
4. Simmer until it is reduced by half.
5. Add the reduced wine to the beer mixture.
6. Add the whole clove of garlic and simmer for four minutes.
7. Stir the water into the cornflour to make a paste.
8. Add this to the sauce stirring all the time to thicken the sauce.
9. Add the thyme.
10. Sear the beef in the oil for two minutes to brown it.
11. Add the beef to the sauce and simmer for 2-3 minutes.
12. Remove the garlic clove and garnish with coriander.

http://www.bbc.co.uk/food/recipes/database/beefwithbeerandredpe_71543.shtm

Beer Spotlight

Red Brick Ale

This deep coppery-red ale is brewed with five distinct malts which are blended in proportion to produce an extremely balanced malt character. Red Brick Ale is slightly sweet with a medium body and smooth creamy head. 1996 silver medal winner for English Brown Ale in 1996 World Beer Cup.

<http://www.atlantabrewing.com/redbrick.htm>



Rewards to GO!

This is a program designed to reward our loyal customers for their Call In / To Go busi-



ness. Membership is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out, the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points you will earn \$20.00 in Condors.. our own personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée!

The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Spotlight on Food

Pacific Shrimp and Corn Chowder

Pacific shrimp, sweet corn, and poblano chilies are combined to create a perfect blend of spicy and sweet cowder! Order the chowder as an appetizer, or as a meal.



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

Did You Know?

"Whiskey" is the international aviation word used to represent the letter "w."

Most vegetable, and virtually all fruit juices, contain alcohol.

There are 83 dry towns and villages in Alaska.

In West Virginia, bars can advertise alcohol beverage prices, but not brand names.

All taken from-

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



Quote of the Week

I drink to make other people interesting. - George Jean Nathan

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	8 Summits U 7pm Cumming SN Trivia 7:30p	9 Summits U 7pm Snellville SS POKER!! 7p	10 Summits U 7pm Sandy Springs C Trivia 8p double!	11	12 C Trivia 9p SN Trivia 10p SS Trivia 10p	13 7-9p Hoegaarden SS Trivia 9p
14	15 ROGUE 15!!! SN Trivia 7:30p	16 SS POKER!! 7p	17 C Trivia 8p double!	18	19 C Trivia 9p SN Trivia 10p SS Trivia 10p	20 7-9p Lindemans SS Trivia 9p
21	22 SN Trivia 7:30p	23 SS POKER!! 7p	24 C Trivia 8p double!	25	26 Ace Pear Promo C Trivia 9p SN Trivia 10p SS Trivia 10p	27 7-9p Leffe SS Trivia 9p
28	29 SN Trivia 7:30p	30 SS POKER!! 7p	31 C Trivia 8p double!	Sept. 1	2 C Trivia 9p SN Trivia 10p SS Trivia 10p	3 7-9p Terrapin SS Trivia 9p