

At the Summit

the e-zine of Summits Wayside Tavern



30 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!)

- 09/03 Terrapin
- 09/10 Highland All
- 09/17 Brooklyn Brewery
- 09/24 Sapporo
- 10/01 RedHook Hoptoberf
- 10/02 Beamish
- 10/03 Moosehead
- 10/04 Hennepin
- 10/05 Sam Smith

A View from the Summit

Burger Month is Back at Summits!

Summits is excited to announce the beginning of its most popular specialty menu... "Burger Month"! Since 2003 Summits has partnered with St Jude Children's Research Hospital to raise money. Each time our customers purchase a burger from our Burger Month menu we will donate \$.50 to St Jude's Hospital. The last two years were so successful that we raised literally thousands of dollars for this most worthy cause!



What makes our Burger Month menu so special? This special menu consists of not only our already hugely popular burgers, but seven LIMITED AVAILABILITY burgers, as well. Throughout September you will be able to try our Russian

burger which features caviar and sour cream, the Maui burger complete with pineapple, Canadian bacon and a teriyaki glaze, or the Bangkok burger topped with a soy ginger glaze and grilled shrimp! Not to mention the decadent Chateau du Summit burger topped with a rich red wine-bleu cheese sauce!



Looking for something besides ground beef? No problem.... our Burger Month menu features not only 100% ground sirloin, but chicken patties, ostrich burgers, bison burgers, and even the meatless Boca "burger" patties can be substituted for our vegetarian patrons!

For the more traditional burger lover we will also feature a traditional Patty Melt or our delicious Original Burger prepared to order with the toppings of your choice! There is truly something for every burger lover at Summits in September.

This special program will run for the month of September only! Please don't miss out on this perfect opportunity to help St Jude Children's Research hospital. For (...continued on page 2)

Blow the Keg!!!

Order the last beer from any RedHook keg and get a RedHook T-shirt!



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!



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



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Publisher: Andy Klubock
Editor in Chief: Jan Smith
Design: Cindy Svec, Relevant Arts

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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/

Summits Partners With St. Jude... (continued from page 1)

more information visit their website at www.stjude.org. Thank you for participating! See you at the Summit in September!

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!

Where in the World Are You?



From: Tim Henderson, Tier 2 member, Snellville....

I reached 4888 feet is that enough of a Summit for the newsletter?

This photo was taken on the Cherohala Skyway, Sunday Aug 22, 2005. This was a little over half way into a 2 day 550 mile trip through Georgia, Tenn, and North Carolina. It was a beautiful crisp morning at 5000 feet and we had the skyway mostly to ourselves. This is my 2000 BMW R1150-GS motorcycle. I've put over 3500

miles on since buying it in May of this year.

You can read more about the skyway at: <http://www.cherohala.com/>

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! *Submit all photos and articles to attn.: Jan at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.*

Spotlight on Beer!

Ace Pear Cider

Ace Pear Cider is a new premium fermented cider produced by The California Cider Company (CCC) in the Heart of Sonoma's Apple Country. It is not only California's first commercially produced and distributed pear cider, but, by all reports, the first made in the USA.

The second Ace cider to come out of the specially-designed micro cider mill, in Graton just outside Sebastapol, is an innovative complement to Ace Apple, CCC's flagship brand. Like Ace Apple Ace Pear is made from a base of 100% pure, local apple juice. Pear juice is added to give the cider its distinctive pear taste; a taste so fresh and natural it is already proving as popular as its more traditional apple counterpart.

<http://www.acecider.com/acepear.html>



Beer Connoisseur

Old Dominion Lager

Old Dominion Brewing Company
Ashburn, Virginia

Old Dominion Brewing Company, the Washington, DC, area's first microbrewery, was established in 1989 with a single clear vision - to make fresh, full-bodied beers of the highest quality. More than 15 years (and hundreds of thousands of barrels of beer) later, our objective remains passionately intact.

The flagship beer, Dominion Lager is brewed using decoction with four types of malted barley:

German pilsner, Munich, Carapils, & Caramel. The bittering hops are Perle and Hallertau from the Yakima Valley in Washington state. The aromatic hops are domestic Tettnang, German Hallertau Hersbrucker, & Czech Saaz. This combination, along with a classic German lager yeast and a long, low temperature lagering process results in a mild, smooth, complex, & flavorful brew. In 1997, Dominion Lager won a gold medal at the Great American Beer Festival. Widely available in bottle and on draught. ABV:5.4%

In 1998, Gourmet Food and Wine Magazine named Old Dominion one of the 20 best breweries in the country. In 2002, SmartMoney Magazine selected us one the five best breweries in the U.S. In 2004, Old Dominion produced 26,827 barrels of beer. At this level of production, we are about the 44th largest brewery in the country. We brew all of our beers using no preservatives or adjuncts, and our beer is never pasteurized. For this reason, we date-stamp each bottle we produce. The fresher the beer, the better the beer.

<http://www.olddominion.com/pg/dominionbeers>



Cooking With Beer!

Double Chocolate Beer and Hazlenut Parfait

(serves 6)

Youngs Brewery in South London make a more than usually self-indulgent ale - Young's Double Chocolate Stout, originally for Easter, but now widely available bottled all year. Many dark stouts and porters have a strong hint of bitter chocolate, but this one accentuates the style by adding real chocolate.



40 g (1 and half oz) caster sugar

4 egg yolks

450 ml (three quarters of a pint) double cream

8 tbsps Double Chocolate Stout

100 g (4oz) milk chocolate

50 g (2oz) chopped hazlenuts

In a heavy pain, boil the stoutto reduce by half, being careful not to boil over. Add sugar and stir constantly with a wooden spoon until dissolved. Bring to the boil again and simmer briskly until you get a light syrup - about 2 - 4 minutes, then set aside a to cool slightly.

In a mixing bowl, whisk egg yolks, then pour on the beer syrup, whisking continuously. Melt chocolate in a small glass bowl over hot water, whisk into the beer syrup and egg mix, then leave to cool.

When cold, fold in the double cream gradually, then churnin a ice-cream machine -or pour into a plastic container and freeze, removing occasionally to stir as it sets - mixing in the chopped hazlenuts as it freezes.

Serve 2 scoops per portion with thick clotted cream.

To drink: either Young's or a dark porter with bitter chocolate tones will do well because it will be a contrast to the sweeter chocolate taste of the dessert.

<http://www.camra.org.uk/SHWebClass.ASP?WCI=ShowDoc&DocID=7553>

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!



FOOTBALL - Ack!

College Football starts Thurs-day, September 1. Pro Football starts Sunday, September 11. Join Summits and ring in the College Football season!

Summits carries the College and Pro Football package. Spend your weekend at Summits cheering on your favorite teams!



Spotlight on Food

Chateau du Summit This elegant and sophisticated burger pays homage to the wine harvest currently taking place in Napa Valley. This fabulously rich tasting burger begins with an 8 oz. 100% ground sirloin patty that is topped with mushrooms sauteed in red wine, bleu cheese, bleu cheese crumbles and cabernet sauvignon cream sauce. This burger is garnished with vine ripened tomato, vidalia onion, lettuce and french wine mustard. It is seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of fries and a pickle.



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

Did You Know?

Approximately 200 million barrels of beer were sold in the year 2000.

The United States of America's national anthem, the "Star-Spangled Banner," was written to the tune of a drinking song.

In the 1800's liquor was a Beautician's secret! Yes, rum was considered an excellent product for cleaning hair and keeping it healthy, and brandy was believed to strengthen the hair roots.

All taken from-

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



Quote of the Week

It is better to think of the church in the ale house than to think of the ale house in church.

-Martin Luther

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	Sept. 1	2	7-9p 3
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!	BURGER MONTH BEGINS!!!	C Trivia 9p SN Trivia 10p SS Trivia 10p	Terrapin SS Trivia 9p
4	5	6	7	8	9	7-9p 10
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Highland All SS Trivia 9p
11	12	13	14	15	16	7-9p 17
	Summits U 7pm Cumming	Summits U 7pm Snellville	Summits U 7pm Sandy Springs	ROGUE 15!!!	C Trivia 9p SN Trivia 10p SS Trivia 10p	Brooklyn Brewery SS Trivia 9p
18	19	20	21	22	23	7-9p 24
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Sapporro SS Trivia 9p