

At the Summit

the e-zine of Summits Wayside Tavern



27 September, 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!)

09/30 DAB Special!

10/01 RedHook

Hoptoberf

10/02 Beamish

10/03 Moosehead

10/04 Hennepin

10/05 Sam Smith

10/06 Dinkel Acker

10/07 Pilsner Urquel

Last Chance!

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!

Tuesday Poker...

Play Poker this Tuesday 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

Sierra Nevada Brewing Co.

George Lindley - Sierra Brewing Rep.

Back in 1980 Ken Grossman founded Sierra Nevada Brewing Co. with one simple goal in mind. He wanted to produce the finest ales and lagers possible. To achieve this goal he has always used the highest quality and most natural ingredients while utilizing the very best brewing practices.

All Sierra Nevada ales and lagers begin their life in the brewhouse. We mill the finest malted barley (never cheaper grain fillers). The grist is then mixed with hot water in the mash tun. This stimulates the naturally occurring enzymes to convert the starches to sugars. Next the mash is pumped into the later tun, where a very sweet nutritious syrup called wort is extracted and transferred to the copper kettles. Lastly we boil the wort and add the hops.



Distinctive hop character is a Sierra Nevada trademark. We use a much larger amount of hops than most breweries, buying only the finest whole cone hops (never extracts or pellets). We also dramatically improve the aromatic qualities of our beers by adding a portion of the hops late in the boil, thereby retaining essential volatile oils.

After the wort is chilled and transferred to the fermentation tanks, nature takes its course. Here the ales are fermented with top-fermenting yeast while the lagers are fermented at a colder temperature with bottom-fermenting yeast. In this natural process, the yeast converts the sugars of the wort into alcohol and carbon dioxide. After fermentation the lagers are stored cold in the tanks for up to eight

(...continued on page 2)

Summit's Beer Offerings



Snellville

North Coast Red Seal
Brooklyn Sum. Scorchers
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.

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Sierra Nevada Brewing Co. ... (continued from page 1)

weeks, while the ales are given significant cold aging in the tanks. This long aging process is expensive but adds greatly to the quality of our beers.

After cold aging, the light colored beers are centrifuged and cold filtered to remove haze-forming proteins and yeast. This allows us to produce a clear, bright beer without damaging the flavor. The dark beers are gently centrifuged and not filtered. Finally the beers are either bottled or racked into kegs. The bottled ales are given a dosage of yeast so they will undergo a natural carbonation in the bottle. The small amount of brewers yeast in the bottom of each bottle is a testament to this most natural and traditional method of carbonation.

While we have grown we have taken great steps to make sure our beers taste the same.

Using our original recipes and always remaining stewards of our environment. We have recently changed the entire power source for the brewery to hydrogen fuel cell power. It was incredibly expensive but is very clean and efficient. The fans of Sierra Nevada have rewarded us by helping us grow to be the tenth largest brewery in the United States.

We still make our beer in Chico CA in one brewery to ensure quality control.

Enjoy.

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!

Spotlight on Beer!

Kirin Ichiban

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.

Characteristics

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

Statistics

4.95% alcohol by volume.

145 calories (per 12-oz. serving)

Available in 12-oz. and 21.4-oz. bottles, plus 12-oz. and 24-oz. cans.

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



Cooking With Beer!

Bourbon Stout Yam Waffles

Ingredients

- 1-1/2 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3 eggs, separated
- 1/2 cup milk
- 1/2 cup Stout
- 2 tablespoons bourbon
- 1 cup mashed cooked yams, cooled
- 2 tablespoons melted butter
- Pinch each nutmeg, cardamom, and ginger

Instructions

Sift together the flour, baking powder, and salt. Beat the egg yolks and mix them with the milk, Stout, bourbon, yams, melted butter, and spices. Beat the egg whites until they form soft peaks and fold them into the batter. Cook like ordinary waffles, following your waffle iron instructions. Pour on plenty of good-quality maple syrup.

Yield: 6 waffles with enough for seconds

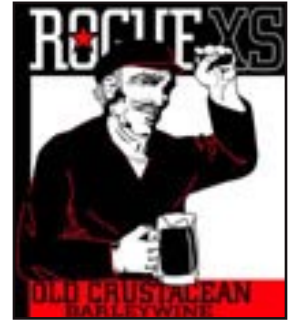
<http://homecooking.about.com/library/archive/blbreak1.htm>



Beer Connoisseur

Rogue Old Crustacean

In Britain, seasonal brews for winter are high in alcohol, robust, malty, and dark. The two main styles of these brews are Old Ales and Barleywines. As the name suggests, barleywines are similar to wines in alcohol and need aging but are derived from grain, not the grape. Rogue's barleywine is described by beer expert Stuart Ramsey as: "A masterful, intense creation from brewer John Maier...it has achieved a depth and complexity usually associated with well-aged strong ales. I hope the brewery bottles some before it disappears." We call it the cognac of beers. An unfiltered and unfinned Barleywine. Intense, robust, malty and dark. The cognac of beers. A huge beer in a little bottle, this is a beer designed for sipping. Old Crustacean is brewed with eight ingredients, Great Western Harrington, Klages, Hugh Baird Carastan and Munich Malts, Chinook and Centennial Hops, free-range coastal water and PacMan yeast. Old Crustacean is best when aged for one year. Old Crustacean is available in a new 12-ounce bottle (replacing the older 7-ounce XS-line package) and on draft. Measurements: 26 degrees Plato, IBU 87, Apparent Attenuation 77, Lovibond 258. No Chemicals, Additives, or Preservatives



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

CONGRATULATIONS HAVALYN!!!



Havalyn Foley has been a regular customer at Summits since she was about 2 years old. After every concert of the Atlanta Youth Choir, every tennis victory at South Gwinnett or Summit Chase, every good report card, and every opportunity,

Summits is where she chooses to celebrate. Summit was her biggest sponsor for Miss Freshman at South Gwinnett last April, and she won the award of first runner-up.

Thanks to Summits for many good dinners of chicken quesedillas, an order of fries, and a sweet tea!

Spotlight on Food

Maui Burger

Aloha! This burger is for the true burger aficionado. It starts with an 8 oz. ground turkey patty grilled with a teriyaki ginger glaze and is topped with Canadian bacon, cheddar cheese, pineapple, vine ripened tomato, vidalia onion, lettuce, wasabi mayo, mustard, ketchup and 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?

The sentence "Pack my box with five dozen liquor jugs" is the same as what typesetters use to include all the letters of the alphabet in one sentence.

But our proper English tutors changed it to "The quick brown fox jumps over the lazy dog" while teaching typing.



All taken from-

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

Quote of the Week

I gave up drinking once. It was the worst afternoon of my entire life.

-Humphrey Bogart

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	7-9p Oct. 1
					DAB SPECIAL!!	RD HOPTOBER...
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8
Beamish	Moosehead	Hennepin	Sam Smith	Dinkel Acker	Pilsner Urquell	FD Dogtoberfest
					C Trivia 9p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
9	10	11	12	13	14	7-9p 15
Bass	Fosters	Kirin	Red Brick Ale	Warsteiner	John Courage	Sam Adams
	Summits U 7pm Cumming	Summits U 7pm Snellville	Summits U 7pm Sandy Springs		C Trivia 9p SN Trivia 10p SS Trivia 10p	ROGUE 15!!!
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
16	17	18	19	20	21	7-9p 22
Lowenbrau	Hoegaarden	Youngs	Heineken	Abita	Thomas Creek	Newcastle
					C Trivia 9p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p