

At the Summit

the e-zine of Summits Wayside Tavern



11 October, 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!)

- 10/11 Kirin
- 10/12 Redbrick
- 10/13 Warsteiner
- 10/14 John Courage
- 10/15 Sam Adams
- 10/16 Bass
- 10/17 Hoegaarten

Summits U!

Beer Tasting Time!

Summits University August session will take place on:

- Mon., October 10 7:00 pm
Cumming
- Tues., October 11 7:00 pm
Snellville
- Wed., October 12 7:00 pm
Sandy Springs

The cost of the tasting session is \$10.00 for Passport Club members and \$15.00 for non-passport club members.

Hint.... The cost of joining the Summits Passport Club is a mere \$2 donation to Habitat for Humanity! Makes sense to join! Seats will sell out quickly so sign up today!

A View from the Summit

A Beer Lovers Trip

John Grainger - Summit Customer

A Beer Lovers Trip to the 12th Annual Telluride Blues & Brews Festival

My trip starts at what might be one of my favorite places: The Budweiser Smoking Lounge at Hartsfield Airport.

A place where you can indulge in two vices at once is a rarity nowadays. They don't have a great beer selection, but smokin' and drinkin' in an airport - simultaneously -, that's my idea of making the best of a bad situation. (I have to give up one of the two vices very soon)

I'm on my way to the 12th annual Telluride Blues & Brews Festival <http://www.tellurideblues.com> - 52 microbrewers and three days of blues music in a place where everything looks like a postcard. The red, gold, and amber of the beers are the perfect compliment to the fall foliage on the aspens. If you take a 125+ year old mining town, located in a box canyon 9000 feet high in the Rockies, and throw in 100+ hand-crafted brews, a couple of dozen great blues bands and 6000 fans (...continued on page 2)



Football Specials! Get Your Sandwiches NOW!

Check out this weeks NFL food special! Try one of these fabulous menu items. **Remember- we only serve these itmes on Sunday and Monday!**

Italian Sausage Sandwich

served with green peppers and onions and french fries & a pickle.

Bratwurst Sandwich

served with green peppers and onions and french fries & pickle.

And for the next games....

10/16 New Orleans game

Red Beans & Rice Plate - you'll love it!

10/23 NY Jets game

Pastrami Sandwich - you need it!

Summit's Beer Offerings



Snellville

Warsteiner Oktoberfest
Paulaner Oktoberfest
Sierra Nevada Harvest
RedHook Autumn
Spaten Oktoberfest
Schneider Adventinus

Sandy Springs

Spaten Oktoberfest
Flying Dog Dogtoberfest
Paulaner Oktoberfest
Warsteiner Oktoberfest
RedHook Autumn
Butte Creek IPA

Cumming

RedHook Autumn
Bar Harbor Blueberry
Butte Creek IPA
Schneider Adventinus
North Coast Prangster
Old Dominion Oak Barrel



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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summits-online.com/cumming/

A Beer Lover's Trip ... (continued from page 1)

of both, you get close to nirvana. Of course, drinking high gravity beers at 9000 feet might be part of that euphoria. And don't forget to pack well. This year it was near 80 in the daytime sun, and well below 32 by sunrise. You need to be able to switch from shorts and sandals to a parka after the show!



I was fortunate enough to secure VIP tickets (They sell out in about 30 seconds). That affords you a cordoned area in front of the outdoor stage, souvenir sample glass, free Flying Dog, wine and mixed drinks on Friday, strawberries 'n cream with champagne for "breakfast", private toilets, and, best of all, a private tasting area for the "Grand Tasting" on Saturday. – Ahh, heaven must be something like this!

We enjoyed the Black Crowes, Susan Tedeschi, Sonny Landreth, Al Green, Robert Cray, Joan Osborne, and others from about 20 feet away. And a very well behaved festival crowd, I might add; Very unlike a Music Midtown crowd of which I was a part for 10 years. My first stop during the 4-hour free tasting was the Sweetwater tent. I wanted to thank the homeboys for making the trip. I then hit at least 20 more brewers' tents before I decided to slow the pace (and avoid passing out!)

I have nothing but kudos for the promoters, brewers, town residents, performers and fans of this festival. Come go with me next year!

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!

Double Chocolate Stout (5.2% ABV)

Young's Double Chocolate Stout has an intriguing twist. Chocolate malt and real dark chocolate are combined with Young's award winning rich, full flavoured dark beer to craft a satisfyingly indulgent, but never overly sweet experience.

Pale ale and crystal malt, chocolate malt, special blend of sugars, Fuggle and Goldings hops, real dark chocolate and chocolate essence.

Available in selected Young's pubs and from selected take home stores.

Note from the Head Brewer

The combination of chocolate and beer is surprisingly easy to drink.

<http://www.youngs.co.uk/ProductPage.aspx?pagelD=11&productID=6>



Cooking With Beer!

Cheddar Beer Cheesecake Recipe

Ingredients

- 1 cup sifted flour
- 1/4 cup sugar
- 1 tsp grated lemon rind
- 4 oz (1 stick) butter, softened
- 1 egg yolk
- 1/4 tsp vanilla filling:
- 1 cup finely grated sharp cheddar cheese
- 1 3/4 cup sugar
- 1/4 tsp vanilla
- 1/2 tsp lemon rind
- 1/2 tsp orange rind
- 4 eggs
- 2 egg yolks
- 1/4 cup beer or ale
- 1/4 cup heavy cream
- 2 lb cream cheese

Directions

CRUST: Preheat the oven to 500 degrees. To prepare the crust, mix the flour, sugar and lemon rind. Cream with the butter. Add the egg yolk and vanilla. Stir till a soft dough is formed. Press 1/3 of the dough onto the bottom of an 8-inch springform pan. Bake for 8 to 10 minutes or until lightly browned. Watch carefully, as it

burns quickly. Let cool. Press the remaining dough around the sides of the pan, coming to within 1 inch of the top. **FILLING:** Beat the cream cheese until

light and fluffy. Beat in the Cheddar cheese until well blended. Add the sugar, vanilla, and lemon and orange rinds. Beat until smooth. Add the eggs and yolks, one at a time, beating well after each addition. Stir in beer and heavy cream. Pour into the prepared crust.

Return to the 500 degree oven and bake for 8 to 10 minutes or until lightly browned. Reduce the oven temperature to 250 degrees. Bake for 1 to 1-1/2 hours, or until a tester inserted in the center comes out fairly clean. Cool to room temperature. Serve warm or chilled.

Source: San Francisco Encore Cookbook Reformatted for MealMaster by:

CYGNUS, HCPM52C

<http://www.recipe-ideas.co.uk/recipes-1/Cheddar%20Beer%20Cheesecake.htm>



Beer Connoisseur

Spaten Oktoberfest Beer

Our Oktoberfest Beer, created in 1872, is the world's first Oktoberfest beer, brewed for the greatest folk festival in the world. Every year, over and over again, countless Oktoberfest visitors share their enthusiasm about this beer.

Flavor profile: Amber in color. This medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition.

Original gravity: 13.7 %

Alcohol content: 5.9 %

http://www.spatenusa.com/3_products/3_1_prod_spectrum/index.htm



Where Are YOU?????

Here's a picture of Rahul Bhatt (Cumming Tier 1 mug holder) wearing his Summit's hat at 'Entla's Keller' beer garden in Erlangen, Germany.

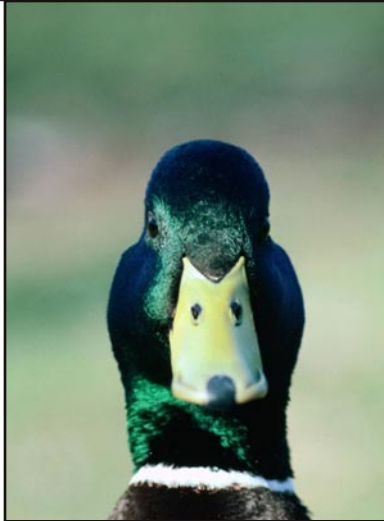


Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! So, put on your best smile for Summits!

Jan at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.

Spotlight on Food

Have you tried our Gebratene Ente mit Kartoffelpfannkuchen und Rotem Kohl yet? If you haven't, it's a definite must! The boneless, marinated, roasted duck breast is very tender and juicy. And, as always, served with our own potato pancakes and red cabbage!



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

Did You Know?

Move over, Mickey. Napa valley has re-placed Disneyland as California's number one tourist destination, with 5.5 million visitors per year.

The largest cork tree in the world is in Portugal. It averages over one ton of raw cork per harvest.

That's enough to cork 100,000 bottles.

The Soviet Bolsheviks (communists) were strict drys and quickly imposed national prohibition following the Russian Revolution.

Taken from-

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



Quote of the Week

Beer is living proof that God loves us and wants to see us happy.

- Benjamin Franklin

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9	10	11	12	13	14	7-9p 15
Rolling Rock	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
Bass	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
23	24	25	26	27	28	7-9p 29
PBR	Beck's October	Warsteiner	Stella Artois	Sapporo	Sierra Nevada	Hobgoblin
					C Trivia 9p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
30	31	Nov. 1	2	3	4	7-9p 5
Boddington	Rogue Dead Guy					Miller
					C Trivia 9p SN Trivia 10p SS Trivia 10p	
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p