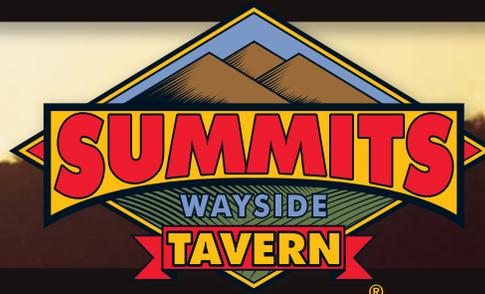


At the Summit

the e-zine of Summits Wayside Tavern



18 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!)

10/18 Youngs
10/19 Heineken
10/20 Abita
10/21 Thomas Creek
10/22 Newcastle
10/23 PBR
10/24 Beck's Oktoberfest
10/25 Warsteiner
10/26 Stella Artois
10/27 Sapporo
10/28 Sierra Nevada
10/29 Hobgoblin

3rd Annual GEORGIA CRAFT BREW CHALLENGE

11-05-2005 - 5-9pm

The day will be split between a morning judging of Georgia's best beers and an evening tasting session open to the public. The morning judging will be for gold, silver and bronze awards in six categories. An excruciating-to-judge Best of Show round will choose Georgia's grand champion beer from the gold medal winners in each category.

Many of the brewers will be there to accept their awards and the congratulations of their peers in the Georgia brewing world. The award ceremony will be quickly followed by a mad rush to sample the winning ales and lagers!

Advance tickets are available via PayPal, check the Buy Now button at <http://www.world-classbeer.org>.

Where: 5 Seasons Brewing Company, 5600 Roswell Road

How: Your donation of \$20 (\$25 the day of the event) will gain you admission for the evening.

A View from the Summit

Make Your Plans for Special Tastings!

Summits Staff

Summits University announces two very special tastings on the horizon! December and January will feature some special beers and culinary delights.

Holiday Beers & Cheeses

December's tasting will be "Holiday Beers and Cheeses". All of your favorite holiday beers, as well as some new comers, will be paired with a world class selection of premium cheeses. The dates for this event will be:

Monday, December 12th	7:00 pm	Cumming
Tuesday, December 13th	7:00 pm	Snellville
Wednesday, December 14th	7:00 pm	Sandy Springs

The cost for this event is \$39.99 if paid before Oct 31, 2005. The cost will be \$49.99 if paid after November 1, 2005... so sign up early! This event is limited to the first 50 guests to make payment.

Belgians, Barleywines and Bodacious Chocolates

January's tasting will be an evening of decadence as we feature "Belgians, Barleywines and Bodacious

(...continued on page 2)



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

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"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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"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:

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Find your Summits!

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summits-online.com/snellville/

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Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

Plan for special tastings ... (continued from page 1)

Chocolates". Some of the richest beers in the world paired with some of the most coveted chocolates available! This is a definite "don't miss" event! The dates for this event will be:

Monday, January 9th	7:00 pm	Cumming
Tuesday, January 10th	7:00 pm	Snellville
Wednesday, January 11th	7:00 pm	Sandy Springs

The cost for this event is \$39.99 if paid before Oct 31, 2005. The cost will be \$49.99 if paid after November 1, 2005... so sign up early! This event is limited to the first 50 guests to make payment.

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!

The History of Oktoberfest and Paulaner

For his wedding in 1810, Ludwig I, the Crown Prince of Bavaria, commissioned all of the Munich breweries to develop a new style of beer to commemorate the occasion. The beer was so good that the party lasted for days and Oktoberfest beer was born.

Subsequent anniversaries of this wedding celebration evolved into Oktoberfest, Munich's world-famous event, which is attended by over 6 million people each year, who consume 6 million liters of beer. By Munich law, only the six Munich breweries are allowed to serve their beer at Munich's Oktoberfest celebration.

Paulaner is one of the six, as is its sister brand, Hacker-Pschorr. Paulaner's Oktoberfest brew is the most popular at the yearly event.

Paulaner Oktoberfest-Märzen was originally a seasonal brew, however, is now brewed and enjoyed all year long.

<http://starbrandimports.com/brands.php?b=1&c=1&p=4>



Cooking With Beer!

Beer Sausages In Beer Sauce Recipe

Ingredients

- 2 lb cooked polish sausages
- 1 cup beer
- 2 tbs cornstarch
- 1/4 cup vinegar
- 1/4 cup brown sugar
- 1/4 cup mustard
- 1 tbsp horseradish



Directions

Cut cooked sausages into 1/2 inch slices. In skillet combine sausage and beer. Cover and simmer for 10 minutes. Combine brown sugar and cornstarch. Stir in vinegar, horseradish and mustard. Add to sausages. Cook and stir until bubbly. Keep warm and serve warm using toothpicks.

Servings: 1 servings

<http://www.recipe-ideas.co.uk/recipes-5/Beer%20Sausages%20In%20Beer%20Sauce.htm>

The Never Empty Glass...

(CNN) -- Two German students have created a device that will stop beer lovers having to get out of their seats for a refill.

The "smart" beer mat, created by Matthias Hahnen and Robert Doerr from Saarland University in Saarbruecken, southwest Germany, can sense when a glass is nearly empty, sending an alert to a central computer behind the bar so waiters know there are thirsty customers.

The students' supervising professor, Andreas Butz, told CNN the plastic beer mat had sensor chips, which measured the weight of the glass, embedded inside.

When the weight of the glass drops to a certain level, the sensor chips detect that it is close to empty and alerts the bartender via a radio signal.

"You could have hundreds of beer glasses in the bar and the beer mat would, for example, tell the bartender, 'table 14 needs a refill,'" Butz told CNN....

Read the rest of the story...

<http://www.cnn.com/2005/TECH/09/30/spark.beermat/index.html>

Beer Connoisseur

Hobgoblin – Tasting Note

5.2% ABV 500ml bottle and can, 5.0% ABV in cask

Hobgoblin is a powerful full-bodied copper red, well-balanced brew. Strong in roasted malt with a moderate hoppy bitterness and slight fruity character that lasts through to the end.

Head Brewer, Jeremy Moss, has produced a full chocolate malt flavour beer by the addition of a small proportion of crystal malt and the use of Fuggles hops blended with Styrian Goldings hops. The ruby red coloured Hobgoblin is full-bodied and has a delicious chocolate toffee malt flavour balanced with a rounded moderate bitterness and an overall fruity character.

The Hogoblin legend

It was in a shadowy corner of the old maltings in Witney that the first gurgle was heard: a delicious, dark, rich ale pouring from the cask.

A local landlord had commissioned a special brew to celebrate his daughter's wedding. Our founder, the late Chris Moss, God rest his soul, created the ale of his life - a dark, rich, and mysterious brew. What to call it though? Too much was brewed for the wedding, so a firkin of our still nameless beer was sold to a local grog shop. It went down so well, more was called for the very next day.

Chris dutifully delivered another firkin, and was stopped aghast in his tracks. What sight beheld him? A drawing of a Hobgoblin and the name had magically appeared on the beer. Was it the wanderer of the night? Was mischief afoot? Perhaps, under his gaze, a lay artist serving at the counter was so charmed with the ale, he'd been compelled to depict the character of the brew in a drawing.

From that day hence, customers would ask for The "Hobgoblin" beer, and the legendary ale was born. ***Beware The Hobgoblin . . . He may work his magic on you . . .***

The Original Commissioned Artwork for The Hobgoblin was produced for Wychwood Brewery by Ed Org.

Various adaptations of the Original Hobgoblin have evolved the character into his depiction today.

http://www.wychwood.co.uk/wychwood_hobgoblin.htm



Spotlight on Food

Time for some Oktoberfest sweets! If you have a sweet tooth like me, then you will love our Kirschenstrudel! We are only serving our hot, cherry strudel this month! It is topped with vanilla bean ice cream and whipped cream, and as a surprise, a jumbo apple muffin! It really doesn't get any better!



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

Did You Know?

Johnny Appleseed probably distributed apple seeds across the American frontier so that people could make fermented apple juice ("hard" cider) rather than eat apples.



"There's no free lunch." Pennsylvania outlawed free lunches in 1917 to prevent taverns from giving free sandwiches to customers who bought beer to drink with them. This led some shop keepers to sell sandwiches and give away the beer.

Taken from-

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

Quote of the Week

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza. - Dave Barry

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
16	17	18	19	20	21	7-9p 22
Bass	Hoegaarden	Youngs	Heineken	Abita	Thomas Creek	Newcastle
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
23	24	25	26	27	28	7-9p 29
PBR	Beck's October	Warsteiner	Stella Artois	Sapporo	Sierra Nevada	Hobgoblin
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
30	31	Nov.1	2	3	4	7-9p 5
Boddington	Rogue Dead Guy					Miller
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
6	7	8	9	10	11	7-9p 12
	Summits U 7pm Cumming	Summits U 7pm Snellville	Summits U 7pm Sandy Springs			McEwans
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p