

# At the Summit

the e-zine of Summits Wayside Tavern



25 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!)

10/25 Warsteiner  
10/26 Stella Artois  
10/27 Sapporo  
10/28 Sierra Nevada  
10/29 Hobgoblin  
10/30 Boddington  
10/31 Rogue Dead Guy

## 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!



## Happy Halloween!



## 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](http://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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## 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/](http://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/](http://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/](http://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](mailto:snellville@summitsonline.com) for details!*

## Spotlight on Beer! Tucher Brau

The history of the Tucher Bräu started in the year of 1672 with the "Freiherrlich von Tucher'schen Familie" (the family of the Barons of Tucher), an ancient patrician family who settled in Nuremberg already in the 11th century.

In 1855, when the independent city of Nuremberg had long since become part of the Bavarian Kingdom and Tucher was the very first Brewery entitled to call itself "Königlich bayerisches Weizenbräuhaus" (Royal Bavarian Brewery of Wheat Beers), a roaring success began with the purchase of just this Brewery.



The new owners introduced into their factory the steam technology and started exporting their kegged beer beyond the Bavarian border. The Moor's head, which since the year 1300 has been an important part of the coat of arms of the von Tucher family, was incorporated in the brewery's trademark.

In 1898, the continuous development of technology made it necessary to turn the brewery into a stock corporation, due to the fact that only this way the growing need for raising funds could be met. Indeed, at that time the beer production reached the mark of approximately 260.000 hl, which, for the time being was a considerable quantity. Tucher beers in barrels was exported to Scandinavia, England, France, Russia, North- and South America, Africa, India, Japan and China.

### Tucher Helles Hefe Weizen

A traditional, high fermented Bavarian yeast beer specialty with an accentuated wheat beer flavor and high vitamin B contents. Natural yeast cloudiness due to top fermentation. A sparkling, refreshing and thirst-quenching product!

[http://www.tucher-usa.com/new\\_page\\_5.htm#TULT](http://www.tucher-usa.com/new_page_5.htm#TULT)



## Summits U!

### Beer Tasting Time!

Bet you weren't paying attention... It's Summits University time again! If you don't know what this is, imagine an evening where expert beer conneisuers have carefully chosen a select group of brews just for your palate education. Yup, that's what it's all about. So get this on your calendar and make your reservations now!

Summits University November session will take place on:

<b>Mon., Nov. 7</b>	<b>7:00 pm</b>	<b>Cumming</b>
<b>Tues., Nov. 8</b>	<b>7:00 pm</b>	<b>Snellville</b>
<b>Wed., Nov. 9</b>	<b>7:00 pm</b>	<b>Sandy Springs</b>

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!

## Beer Connoisseur

### Moinette

Our beers are refermentées out of bottle. The alive yeast added at the time of the setting out of bottle is at the origin of this refermentation: with the centre even of the closed bottle, the yeast multiplies and ferments residual sugars of alcohol beer and carbon dioxide. The sediments present in beer are thus yeast agglomerates, proof of the good unfolding of this refermentation.

This stage proceeds during two months in our rooms of refermentation (23° C) in order to obtain a good catch of foam. After this period, the refermentation will be prolonged in your cellar (from 12 to 14 °C) during many months, even several years.



[Read about Moinette...](#)

## Cooking With Beer

### Belgian Meatballs Braised In Beer Recipe

#### MEATBALLS

- 1 cup fresh white bread crumbs
- 1/4 cup milk, or more
- 1 lb ground beef, lean
- 1/2 lb ground pork or veal
- 1 large egg
- 1 tbsp shallots, minced
- 1 tbsp parsley, fresh, fine minced
- 1 t salt & pepper to taste
- 1 pinch nutmeg, grated
- 2 tbsp flour
- 2 tbsp unsalted butter
- 1 tbsp vegetable oil

#### SAUCE

- 1 medium onion, thinly sliced
- 3 belgian endive, cored/cut in 1/4-inch rounds
- 1 tsp sugar
- 1 ; salt & pepper to taste
- 1 1/2 tbsp flour, up to 2 tb
- 1 cup blond pilsner-style beer
- 1/2 cup beef broth, or chicken
- 2 tbsp parsley, fresh, garnish

#### Directions

1. To prepare meatballs, soak bread crumbs in milk until thoroughly moistened; squeeze dry with hands. Combine bread crumbs, ground meats, eggs, shallots, parsley, salt, pepper and nutmeg in medium bowl. Form mixture into 6 to 8 balls or patties (2 inches in diameter and 1/2-inch thick); dust with 2

tablespoons flour.

2. Heat butter and oil in deep, heavy Dutch oven, until hot but not smoking, over high heat. Add meatballs; cook until browned on all sides, about 5 minutes, making sure butter does not burn. Remove meat balls to platter; keep warm.

3. To prepare sauce, discard all but 2 tablespoons of fat in pan. Add onion and endives. Cook over low heat, stirring constantly, for about 10 minutes. Add sugar, salt, pepper and

2 tablespoons flour to vegetables; cook, stirring, for 1 to 2 minutes longer. Add beer and broth; heat to quick boil, scraping up all brown bits from bottom of pan.

4. Reduce heat to simmer; return meatballs to pan, placing them on top of vegetables. Simmer, partly covered, until meat is cooked through, 45 minutes. Sprinkle with parsley and serve.

Source: "Everybody Eats Well in Belgium Cookbook" by Ruth Van Warebeck; printed in the Chicago Tribune, October 2, 1996

Servings: 6 servings

<http://www.recipe-ideas.co.uk/recipes-1/Belgian%20Meatballs%20Braised%20In%20Beer.htm>



## Spotlight on Food

Have you tried our Bratwurst mit Kartoffelpfannkuchen und Rotem Kohl or our Knockwurst mit Kartoffelpfannkuchen und Rotem Kohl? Come on guys, the clock is ticking, time is running out! We are only serving our Bratwurst and Knockwurst until the end of October. Both entrees come with potato pancakes and red cabbage. Try them once, and then you'll want them again and again!



For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

During World War II, a group of alpine soldiers who were stranded in mountain snows survived for an entire month on nothing but a cask of sherry.

White lightning is a name for illegally-distilled spirits. All spirits are clear or "white" until aged in charred oak barrels. Moonshiners skip the aging process to reduce risk of arrest, hence the name of their product. Moonshining is profitable because the taxes on legally-produced spirits are so high.



Taken from-

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

## Quote of the Week

*If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose.*

- Deep Thought, Jack Handy

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
13	14	15	16	17	18	7-9p 19
		ROGUE 15!!!				Brooklyn Brewery
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p