

# At the Summit

the e-zine of Summits Wayside Tavern



8 November, 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!)

11/12 McEwans  
11/19 Brooklyn Brewery  
11/26 Sweetwater Porter  
12/03 Flying Dog K-9  
12/10 Belhaven  
12/17 Boddington

## FREE BBQ Wings!

Buy condors for a friend  
.... get BBQ WINGS for yourself!

For every \$20 in condors that you buy during the months of November and December, you will get a coupon for a free 10 piece order of our new BBQ WINGS!

See, it does pay to be generous!



## ROGUE 15!!!

### Rogue 15!

Hop Heaven Ale - John Maier picked up a 300 lb. load of fresh Newport hops at the Annen Hop Farm near Mt. Angel. The hops were picked just before he arrived, and were in the kettle at the brewery in Newport by 4:20 pm. These Newport hops are very limited and only 1.5 acres are grown by only one hop grower, John Annen.

<http://www.rogue.com/brews>.

## A View from the Summit

### Discovery!

Chris - Summits Customer

When I was in high school and during my first year of college I swore that beer was the nastiest beverage that anyone could drink and that if I were to ever consume alcohol it would be liquor or nothing.

My older brother has the same sentiment as I, though he was the first to crack, and the person that started me down the road to great beer. It was during winter break of my sophomore year and I was home for the holidays when Jason (my older brother) made his move. He took me to the Summits in Sandy Springs and ordered me a Bert Grant's Perfect Porter. The beer was dark, with a sweet coffee-caramel bouquet and tasted smooth going down. Yes, this is the beer that started my love for porters and stouts.

Recently Jason has taken to home brewing, and once again I look to follow in my brother's footsteps. Hopefully, I will become as proficient and prolific as he in this venture.

Cheers!

*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!*



## 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)

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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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## Find your Summits!

### Locations

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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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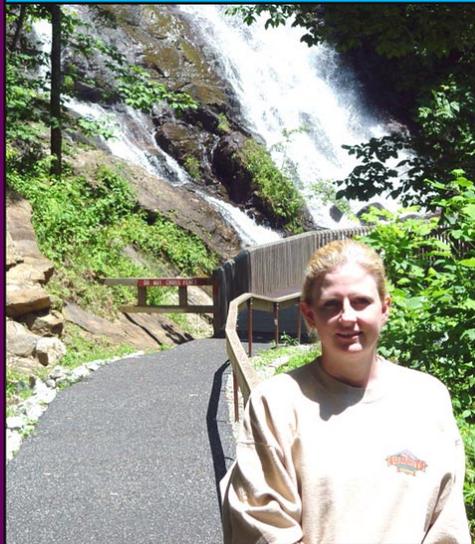
[summits-online.com/snellville/](http://summits-online.com/snellville/)

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[summits-online.com/cumming/](http://summits-online.com/cumming/)

## Where in the World Are You?



Jan, here is a picture of Lisa Merritt (a tier one devotee) wearing Dale Northern's Tier Two sweatshirt at Amicalola falls in North Georgia. I realize this isn't that far of a trip for a summits photo opportunity, but be it noted: It was 96° when Lisa (kind of) volunteered to don the sweater in hopes of making it to Summit's fame!

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](mailto:snellville@summitsonline.com) All articles submitted become property of Summits Wayside Tavern.

## Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points.



These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points you will earn \$20 in Condors.. our own special personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

## Spotlight on Beer!

### Cherry Fruit Beer

Melbourn Bros Cherry Fruit Beer is a new addition to the established Apricot and Strawberry varieties.

Brewed with malted barley, wheat, hops, yeast, water, fresh cherries and their juice. Cherry Fruit Beer has a bouquet of fresh cherries. It makes an excellent aperitif in place of dry sherry. Complements carbonnade a la boeuf, mussels in white wine, flavourful cheeses.

3.4% ABV. Serve chilled.

<http://www.melbournbrothers.co.uk/cherry.shtml>



## Cooking With Beer

### Baby Doe's Mine Beer Cheese Soup Recipe

#### Ingredients

- 8 cup milk
- 2 tsp tabasco sauce
- 4 tsp worcestershire sauce
- 4 tbspc chicken base \*
- 16 oz cheeze whiz
- 6 tbspc cornstarch
- 1/3 cup water
- 1 cup beer
- 1/8 tsp msg (i did not use)
- 1 cayenne pepper

#### Directions

Combine milk, Tabasco, Worcestershire, chicken base, & MSG. Bring to a boil, stirring regularly.

Add Cheeze Whiz, after warming in hot water or in microwave. Mix in well.

Dissolve cornstarch completely in the water. Add to soup, which should thicken immediately. Reduce heat a bit and stir in beer.

To serve, ladle into bowls and dust with cayenne pepper.

\*Chicken base can be found in the spice section. I used Schilling's Chicken Flavor Base. Spice Islands also has a product called Chicken

Flavor Stock Base that is probably the same thing.

I would like to give credit to Scott Hammon, whose extra efforts succeeded in wrangling this recipe from Baby Doe's chef. Since it's been many years since I sampled this soup at the restaurant in Dallas, I can't judge how closely this approximates the original. But at least the results are tasty! Hope all who try it will enjoy it.

~Bobbie- San Pedro, CA 10/13 15:36 PDT

Servings: 6 servings

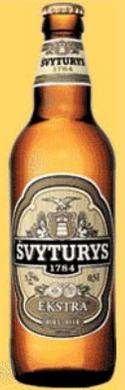
<http://www.recipe-ideas.co.uk/recipes-5/Baby%20Doe's%20Mine%20Beer%20Cheese%20Soup.htm>



## Beer Connoisseur

### Ekstra

ŠVYTURIUS EKSTRA belongs to "Dortmunder/European Export" class, it's volume is 5.2%, the beer is of transparent golden colour. When one would drink it - the glass will be decorated by perfect thick white head. It is made of fresh malt, rice, bitter and aromatic hops, beer yeast and fresh water. It has an intense aroma of hops and rich long lasting taste that is empowered by slight bitterness generated by hops. Experts of most prestigious competitions – the World Beer Cup and the World Beer Championship – awarded it with gold and silver medals in 2000 and 2001 accordingly. In the competition organised by Confederation of Lithuanian Industrialists this beer was recognised as the product of the year even two times – in 1997 and 1998



EKSTRA beer was created as a flagman of ŠVYTURYS beer family that appeared in 1995. Traditionally, when a new sort is being developed all employees of the brewery take part. Every trial brew is being tested by all employees. Each of them say what is it they like or dislike about it.

The first lot of EKSTRA was offered to employees only and received the most contradictory comments. Some people thought it was too bitter, the others found the bitterness of the beer not sufficient, some wanted it thicker, others – lighter. There were proposals to exclude aromatic hops, to enrich or reduce the aroma and change the yeast to the different kind. However, everyone agreed that new EKSTRA beer needed to be improved.

The technologists were sick from such huge amount of requirements. At the end, they gave up and brewed the second trial lot that was exactly the same. Of course, everyone decided: "now the new beer tastes much better".

Even higher evaluations of the new beer EKSTRA were provided by experts. It became the most popular beer in Lithuania's restaurants and bars as soon as it became available for sales and remains the most popular still. It's exceptional quality and perfect taste are acknowledged by all lovers of the real Lithuanian beer.

According to researches the most titled ŠVYTURYS beer is the most favourite beer in Lithuania\*. At the moment it is not only taped but also sold in 0.5 and 0.33 litre bottles.

<http://www.svyturys.lt/en/main/info/production/ekstra>

## Spotlight on Food

### BBQ WINGS!

Order some of our "limited edition" bbq wings! We toss our famous chicken wings in our own bbq sauce-made especially for our wings! The sauce is amazing! Try some today! The bbq wings are here for November and December only! Get 'em while they are here!

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?

President Jimmy Carter's mother said "I'm a Christian, but that doesn't mean I'm a long-faced square. I like a little bourbon."

President Thomas Jefferson was the new U.S nation's first wine expert. It's impossible to create a beverage of over 18% alcohol by fermentation alone.

Taken from-

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



## Quote of the Week

"Beer, Norm?"

"Have I gotten that predictable? Good."

-Norm Peterson, from "Cheers"

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6	7	8	9	10	11	7-9p 12
	Summits U 7pm Cumming	Summits U 7pm Snellville	Summits U 7pm Sandy Springs		C Trivia 9p SN Trivia 10p SS Trivia 10p	McEwans
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
13	14	15	16	17	18	7-9p 19
		ROGUE 15!!!			C Trivia 9p SN Trivia 10p SS Trivia 10p	Brooklyn Brewery
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
20	21	22	23	24	25	7-9p 26
					C Trivia 9p SN Trivia 10p SS Trivia 10p	Sweet'r Porter
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p
27	28	29	30	Dec. 1	2	7-9p 3
					C Trivia 9p SN Trivia 10p SS Trivia 10p	Flying Dog K9
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!			SS Trivia 9p