

# At the Summit

the e-zine of Summits Wayside Tavern



3 January, 2006

## 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!)

01/07 Butte Creek Porter  
01/14 Cancun Merina  
01/21 Tetley's

## ALL YOU CAN EAT

### Crab Legs!

Summits announces an ALL YOU CAN EAT CRAB LEG DINNER! **Every Wednesday in January** from 4:00 pm - 8:00 pm Summits will offer an all you can eat buffet of crab legs, our homemade shrimp & corn chowder, french fries, spicy cole slaw and bread... all for just \$19.99 per person! This is an exciting promotion and will be a lot of fun! Don't miss out on Summits **every Wednesday night** this January 2006!

## Summits U!

### Belgians, Barleywines and Bodacious Chocolates

Mon., Jan. 9

7:00 pm Cumming

Tues., Jan. 10

7:00 pm Snellville

Wed., Jan. 11

7:00 pm Sandy Springs

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

There's a few seats left - reserve now!

## A View From the Summit...

### Happy New Year Summits!

Summits Wayside Tavern would like to extend a gracious thank you to all of our patrons who shared good times with us in 2005. We had an exciting year that introduced many new delicious food items, exciting beers, and new programs and events to keep your interest. We look forward to 2006 being just as exciting!

Make a resolution this year to visit our website each week. If you haven't been there in a while there is a lot of information stored there. You'll find the our full food menu, drink menus, promotion calendar, beer tasting information, and advance notice of any special events that we have on the horizon. Mark your calendars in advance for our Summits University tasting events each month, our beer dinner in February, and of course your favorite Summits specialty menu! Don't forget that Summits plans to ring in the new year all month long with all you can eat crablegs! Every Wednesday in January from 4:00 pm until 8:00 pm we will offer all you can eat crablegs with shrimp & corn chowder, french fries, spicy cole slaw and bread for only \$19.99 per person!

The management and staff at all three of our Summits locations wish you and yours a happy, healthy, prosperous 2006. We hope to see all of you at the Summit very soon!

*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

Highland Cold Mountain  
Anchor Christmas  
RedHook Winter Hook  
Sam Adams Winter  
Sweetwater Festive Ale

### Sandy Springs

Highland Cold Mountain  
Anchor Christmas  
RedHook Winter Hook  
Sam Adams Winter  
Sweetwater Festive Ale

### Cumming

Highland Cold Mountain  
Anchor Christmas  
RedHook Winter Hook  
Sam Adams Winter  
Sweetwater Festive Ale

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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"At the Summit" is free to anyone who subscribes to our mailing list at:

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

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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/)

## Summits Gear - Available At Any Summits!

### Shortsleeve T-shirt

black	\$14.99
gray	\$14.99

### Longsleeve T-shirt

black	\$16.99
gray	\$16.99

### Hats

khaki	\$14.99
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### Polo Shirts short

black	\$26.99
green	\$26.99
burgundy	\$26.99

### Polo shirts long

black	\$29.99
green	\$29.99

### Denim shirts

denim	\$33.99
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### Fleece Pullovers

black	\$39.99
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### Jackets

black	\$200.00
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## Spotlight on Beer!

### Rogue Brutal Bitter

An imperial bitter style using exotic traditional floor malts, citrus hoppy flavor, stupendous hop aroma. Hedonistic! "Mellow Beer Emboldened by Hops," Elaine Louies article in the New York Times Dining Out Section, (March 24, 1999)

announced the release of latest Rogue elixir to be bottled. The article states that "The newest beer of Rogue Ales sounds more aggressive than it is. Brutal Bitter is actually full-bodied, deeply flavored, intensely hoppy brew. There is nothing brutal about the rich, deep, mellow taste. Its crackling but not sharp... This beer may raise eyebrows, but it won't pucker lips. The aftertaste is clean."

Rogue brewer John Maier describes his Brutal Bitter as a cross between a Very Extra Special Bitter and an Indian Pale Ale. Brutal Bitter was first brewed in 1996 for the 20th Anniversary of the Horse Brass Pub in Portland. Customer demand prompted Rogue to continue brewing Brutal for the Horse Brass as well as using it as Rogue's premier pour at the 1998 Oregon Brewers Festival. At the 1999 SpringFest in Portland, Oregon, Brutal Bitter was unscientifically voted the Peoples Choice--it received twice as many votes as the runner-up.

Brutal combines Oregon hops with English Malts. The Oregon grown Crystal hop is a triploid variety developed from the German Hallertau aroma hop variety with contributions from Cascade, Brewers Gold, and Early Green. Crystal is the only hop used in brewing Brutal and it provides a massive amount of aroma without dry-hopping. The English malts used are floor malted Pipkin (a mellow cross of Maris Otter and Warboys, from an English company called Beeston), Cara Vienna and Cara Wheat. Brutal Bitter is packaged in Rogue's classic 22 ounce silk-screened bottle, 12-ounce 6-pack (new for 2005), and is available on draft.

Measurements: 15 degrees Plato, IBU 59, Apparent Attenuation 76, Lovibond 14.2  
No Chemicals, Additives, or Preservatives

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



## Cooking With Beer

### Apple Beignets Recipe

#### Ingredients

- 4 small apples, peeled, cored and sliced 1/2- inch thick
- 2 tablespoons sugar
- 1/4 cup Calvados, plus 2 tablespoons
- 1 cup flour, sifted
- 1/4 teaspoon salt
- 1/4-ounce yeast
- 3/8 cup flat beer
- 3/8 cup apple juice
- 1 tablespoon olive oil
- Half an egg white, stiffly beaten
- Oil for deep frying
- Confectioners' sugar for dredging
  
- 1 pound canned apricot halves
- 1/4 cup butter
- 1/4 teaspoon cinnamon
- 1/4 cup Slivovitz (see note)
- Grated rind of half an orange
- 3/8 cup cream
- 1 egg yolk

#### Instructions

Place apple slices in a bowl. Sprinkle with sugar and 1/4 cup Calvados and allow to macerate 15 minutes. Make batter by placing sifted flour and salt into a warm bowl. Make a well in the center of the flour. Add the yeast, beer, apple juice and olive oil. Combine to form a smooth batter. Cover the bowl and allow the mixture to

stand 4 hours. After this period add a little more beer if necessary and fold in the half egg white stiffly beaten.

Heat oil for deep frying. Place macerated apple slices into a small frying basket and then place this basket into the batter. Allow all the apple slices to become well coated in the batter. Drain and then place into the hot oil. Fry the beignets for 3 minutes, or until batter is crisp and golden, drain and dredge in confectioner's sugar and serve accompanied by the apricot sauce.



#### Apricot Sauce:

Place apricots into a pan on high heat. Add the butter and allow to melt. Flavor with cinnamon. Pour in Slivovitz and light. When flames have almost died down, add the remaining 2 tablespoons Calvados. Add the grated rind of half an orange, and then stir in the cream. Puree in blender and then pour mixture back into the pan and heat. Whisk in the egg yolk and then place sauce into sauceboat. Serve.

Yield: 4 servings

Note: Slivovitz is a dry, colorless, slightly bitter plum brandy.

<http://homecooking.about.com/library/archive/blbread77.htm>

## Beer Connoisseur

### Old Crustacean

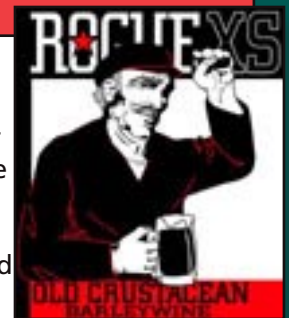
In Britain, seasonal brews for winter are high in alcohol, robust, malty, and dark. The two main styles of these brews are Old Ales and Barleywines. As the name suggests, barleywines are similar to wines in alcohol and need aging but are derived from grain, not the grape. Rogue's barleywine is described 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-ages strong ales. I hope the brewery bottles some before it disappears." We call it the cognac of beers. An unfiltered and unfiltered Barleywine. Intense, robust, malty and dark. The cognac of beers. A hugh 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: 25 degrees Plato, IBU 110, Apparent Attenuation 83, Lovibond 57, ABV 11.5%.

No Chemicals, Additives, or Preservatives

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



## Spotlight on Food

Nothing like a taste of summer in the middle of winter! Try our shish kabobs! We serve chicken, shrimp, or a combination of the two over your choice of our brown saffron rice, spicy sesame broccoli, or a beautiful Caesar salad.

The perfect finger food-our Calamari! We hand cut, bread, and batter the calamari ourselves! It is cooked to golden perfection and tossed with garlic and served with a side of marinara sauce! Enough to share, but you won't want to!



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

## Happy Holidays!

A tequini is a martini made with tequila instead of dry gin.

The body or lightness of whiskey is primarily determined by the size of the grain from which it is made; the larger the grain, the lighter the whiskey. For example, whiskey made from rye, with its small grain size, is bigger or fuller-bodied than is whiskey made from corn, with its large grain size.



All taken from:

<http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia>.

## Quote of the Week

*"Alcohol is necessary for a man so that he can have a good opinion of himself, undisturbed by the facts."*  
- Finley Peter Dunne

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jan 1	2	3	4	5	6	7-9p 7 Butte Creek Porter
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
8	9 Belgians & Chocolates 7pm Cumming	10 Belgians & Chocolates 7pm Snellville	11 Belgians & Chocolates 7pm Sandy Springs	12	13	7-9p 14 Cancun Merina
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
15	16	17	18	19	20	7-9p 21 Tetleys
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
22	23	24	25	26	27	7-9p 28 Thomas Hooker
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p