

At the Summit

the e-zine of Summits Wayside Tavern



11 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!)

01/14 Cancun Merina
01/21 Tetley's
01/28 Thomas Hooker Pale
02/04 Woodchuck Amber

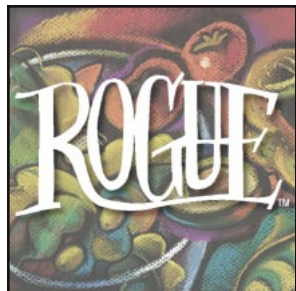
ALL YOU CAN EAT

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!

Rogue 15!!!

Rogue Double Mogul will once again be on tap for the 15th! Be here on Sunday or you'll miss it! While supplies last...



A View From the Summit...

Traveling anytime soon? Here is a list of Beer Festivals that will be going on during the months of January and February 2006. Check it out, and plan accordingly!

January 13: Friday the Firkenteenth

Location: The Grey Lodge Pub, Philadelphia, PA

Highlights: Grey Lodge's unique Friday the 13th celebration, featuring cask-conditioned beer from at least 16 area breweries; tapping begins at noon, beer to go in growlers after midnight.

January 13-14: Exeter Festival of Winter Ales

Location: Coaver Club, inside County Hall, Exeter, England
Organized By: Exeter & East Devon Branch, Campaign for Real Ale

Highlights: More than winter-only beers, festive cider, tombola and products stand, entertainment on Saturday evening.

January 13-14: Great Alaska Beer & Barleywine Festival

Location: William A. Egan Convention Center, Anchorage, AK Presented By: Aurora Productions

Highlights: Barleywine-style ales, holiday beers, winter warmers, and other "big" beers; live entertainment; proceeds benefit the American Diabetes Association.

January 13-14: Redditch Winter Ale Festival

Location: CentrePoint, Ipsley Street, Redditch, England
Organized By: Redditch & Bromsgrove Branch, Campaign for Real Ale

Highlights: Inaugural event; 31 real ales, plus ciders and perries; proceeds benefit County Air Ambulance.

(...continued on page 2)



Summit's Beer Offerings



Snellville

Val-Dieu Winter
St. Bernardus Abt 12
Winter's Bourb Cask Ale
Butte Creek Org Porter
Terrapin Wake and Bake

Sandy Springs

Beck's Light
Butte Creek Org Porter
Brooklyn Chocolate Stout
Val-Dieu Winter
Terrapin Wake and Bake

Cumming

St. Bernardus Abt 12
Val-Dieu Winter
Anchor Old Foghorn
Terrapin Wake and Bake
Butte Creek Org Porter

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/sandysprings/

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summits-online.com/snellville/

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Fax: 770-886-4376

summits-online.com/cumming/

Winter Beer Festivals (continued...)

January 18-20: National Winter Ales Festival

Location: New Century Hall, Manchester, England
Organized By: Campaign for Real Ale

Highlights: New venue this year; more than 200 draft and bottled real ales; ciders, perries and draft and bottled foreign beers; 2006 Champion Winter Beer of Britain Awards.

January 19-21: Cambridge Winter Ale Festival

Location: University Sports and Social Club, Mill Lane, Cambridge, England
Organized By: Cambridge & District Branch, Campaign for Real Ale

Highlights: About 90 beers, with the emphasis on seasonal ales and winter warmers, plenty of "session" beers, and a special selection of Irish beers this year; free admission to Friday afternoon session; hot and cold food and soft drinks.

January 20: Brew Ha Hal

Location: John Ascuaga's Nugget, Sparks, NV

Highlights: Beer from Nevada and California microbreweries, dancing to two live bands; proceeds benefit the Sierra Arts Foundation.

January 26-28: Bent & Bongs Beer Bash

Location: Formby Hall, Atherton, England
Presented By: Atherton and Tyldesley Round Table; Campaign for Real Ale

Highlights: More than 80 real ales, including 20 winter ales; ciders and perries; extensive range of foreign and fruit beers, both bottled and on draft; live entertainment at all sessions.

January 28: Arizona Strong Beer Festival

Location: Mesa Amphitheatre, Mesa, AZ
Sponsor: Arizona Craft Brewers Guild

Highlights: More than 50 beers, featuring 6.5% ABV and stronger beers of all styles; food and music. Proceeds benefit the Southwest Autism Research & Resource Center.

Spotlight on Beer!

Rogue HazelNut Brown Nectar

HazelNut Brown Nectar is a nutty twist to a traditional European Brown Ale. Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish. Dedicated to the homebrewer in each of us--the homebrewer who inspired this creation is Chris Studach, a friend of Rogue's resident wizard John Maier, who added a Northwest twist to the classic style by adding hazelnuts for the host homebrew at the 1993 American Homebrewers Association convention. Chris put the nut in nut brown!

HazelNut Brown Nectar Ale is a blend of Great Western 2-row Pale, Munich, Hugh Baird Brown, Crystal 80 and Crystal 135, Carastan, and Beeston Pale Chocolate malts; hazelnut extract; Perle and Saaz hops. HazelNut Brown Nectar is available in a 22-ounce bottle, a special commemorative 3-litre bottle with ceramic swing-top, and on draft.

Measurements: 14 degrees Plato, IBU 33, apparent attenuation 73.6, Lovibond 36. No Chemicals, Additives, or Preservatives

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



Cooking With Beer

Beer Puffs Recipe

These flavorful puffs can be filled with crabmeat or whatever suits your fancy for a tasty appetizer.

INGREDIENTS:

- 1 cup beer
- 1/4 pound butter
- 1 cup sifted flour
- 1/2 teaspoon salt
- 4 eggs
- Filling of your choice

PREPARATION:

Preheat oven to 450 degrees F. Butter or oil a baking sheet or line with parchment paper.

In a heavy saucepan, heat beer and butter until it barely comes to a boil and the butter is melted. Add flour and salt, lower heat, and stir constantly until the mixture pulls away from the side of the pan and forms a ball. Remove from the heat and let rest for 1 minute. Add eggs, one at a time, beating each one in until the dough is shiny.

Drop or pipe dough in 1-inch rounds onto prepared baking pan. Bake 10 minutes at 450 degrees F. Reduce heat to 350 degrees F. Bake an additional 10 minutes until brown and dry. Let cool away from moisture.

Split beer puffs and fill with your choice of fillings such as paté chicken salad, tuna salad, seafood salad, vegetable cheese mix, or whatever you like.

Note: Feel free to add herbs or spices to the flour for added flavor.

Yield: 60 to 80 small puffs

<http://homecooking.about.com/od/appetizerrecipes/r/blapp2.htm>

Rewards to GO!

This is a program designed to reward our loyal customers for their Call In / To Go business. Membership 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 \$20.00 in Condors.. our own 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".



Beer Connoisseur

Anchor Old Foghorn

Old Foghorn® Barleywine Style Ale is brewed strictly according to traditional brewing methods, using only natural ingredients — water, malted barley, fresh whole hops, and yeast. Old Foghorn is based on traditional English barley wines.

Old Foghorn is highly hopped, using only Cascade hops. It is fermented with a true top-fermenting ale yeast. Carbonation is produced by an entirely natural process called "bunging," which produces champagne-like bubbles. Our "barleywine ale" is dry-hopped with additional Cascade hops while it ages in our cellars



7 oz. bottle

<http://www.anchorbrewing.com/beers/oldfoghorn.htm>

More Fruitcake!

Fruitcake and Coffee!

The Monastery of the Holy Spirit in Conyers, Georgia has given us the privilege of selling some of the finest Homemade Fruit Cakes and Coffees around!

Brother Basil's Kitchen at the Conyers monastery makes 1-lb fruitcakes that melt in your mouth! These cakes are made with pecans, dates, cherries, Sherry, raisins, Honey Peach Brandy, almonds, cinnamon, and nutmeg to create a real holiday flavor!

Each 1-lb fruitcake serves six people. Great as gifts or for entertaining! For a real treat serve each fruitcake with a cup of premium coffee grown by the Monastery of Our Lady of the Andes in Venezuela! This high grown Arabica coffee is available in 12-oz ground bags.

Fruitcakes are available for \$10.95, Coffee is available for \$ 9.95 at all three Summits Wayside Tavern locations.



Spotlight on Food

Our French fries are the best in town! They are cooked to a golden brown and then tossed with our special seasoning. They are perfection by themselves, but think how amazing they would taste with hot, melted cheese poured over them, or tossed with roasted garlic! If that doesn't have your mouth watering, think of a big bowl of our hot French fries covered with steaming chili and melted cheese! Or, if you are a bleu cheese fan, then our Bleu Fries is a must! A big bowl of French fries tossed in garlic then topped with our bleu cheese dressing, bleu cheese crumbles and roasted red peppers! Amazing!

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

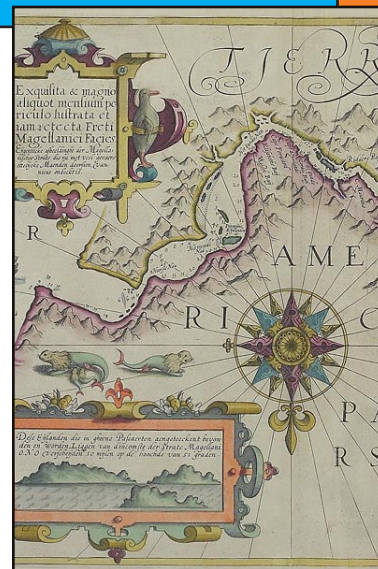
Happy Holidays!

Each molecule of alcohol is less than a billionth of a meter long and consists of a few atoms of oxygen, carbon and hydrogen. Christopher Columbus brought Sherry on his voyage to the New World.

As Magellan prepared to sail around the world in 1519, he spent more on Sherry than on weapons.

All taken from:

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



Quote of the Week

"My rule of life prescribed as an absolutely sacred rite smoking cigars and also the drinking of alcohol before, after and if need be during all meals and in the intervals between them."

- Winston Churchill

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	9 Belgians & Chocolates 7pm Cumming SN Trivia 7:30p	10 Belgians & Chocolates 7pm Snellville SS POKER!! 7p	11 Belgians & Chocolates 7pm Sandy Springs C Trivia 8p double!	12	13 C Trivia 9p SN Trivia 10p SS Trivia 10p	14 7-9p Cancun Merina SS Trivia 9p
15 ROGUE 15!!!!	16 SN Trivia 7:30p	17 SS POKER!! 7p	18 CRAB All U Can Eat! C Trivia 8p double!	19	20 C Trivia 9p SN Trivia 10p SS Trivia 10p	21 7-9p Tetleys SS Trivia 9p
22	23 SN Trivia 7:30p	24 SS POKER!! 7p	25 CRAB All U Can Eat! C Trivia 8p double!	26	27 C Trivia 9p SN Trivia 10p SS Trivia 10p	28 7-9p Thomas Hooker SS Trivia 9p
29	30 SN Trivia 7:30p	31 SS POKER!! 7p	Feb. 1 C Trivia 8p double!	2	3 C Trivia 9p SN Trivia 10p SS Trivia 10p	4 7-9p Woodchuck Ambe SS Trivia 9p