

At the Summit

the e-zine of Summits Wayside Tavern



20 June, 2006

PINT NIGHTS

Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

06/23 Spaten
06/24 Tucher
06/30 Redbrick
07/01 Sapporo
07/04 Dales Pale Ale
07/08 PBR

Get the Crabs...



Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder, the delight of the plate that is never empty...

SPATEN SPECIALS!!!

Join us Friday night June 23rd for a special **Spaten pint night** and a chance to win a leather gym bag & polo shirt from Spaten! One winner per store! The drawing will be held at close that Friday night.

Win a trip to Munich! Enter on Friday, June 23rd, for your chance to win a trip for 2 to Munich, Germany. Drink a Spaten Hefeweizen or Spaten Dunkel Hefeweizen and fill out an entry form. All entries from Summits will be given to Spaten for the big drawing in October for a lucky winner!

A View from the Summit

Beer Festivals...

June 23-25: Beer Passion Weekend

Location: Groenplaats, Antwerp, Belgium

Sponsor: Beer Passion Magazine

Highlights: More than 100 beers, beer cuisine, musical entertainment. Website is in Flemish only.

June 23-24: Kingston Beer Festival

Location: Surrey County Staff Club, Kingston Upon Thames, England

Presented By: Kingston & Leatherhead Branch, Campaign for Real Ale

Highlights: More than 45 Real Ales; ciders and perries; food available, including hot food at evening sessions; outdoor marquee and beer hall.

June 23-25: Old Dominion Beer Festival

Location: Old Dominion Brewing Company, Ashburn, VA

Highlights: Beer from more than 50 area breweries; live music, food from local restaurants, craftspeople, and vendors. More information to come.

June 23-24: Kingston Beer Festival

Location: Surrey County Staff Club, Kingston England

Organized By: Kingston & Leatherhead Branch, Campaign for Real Ale

Highlights: More than 45 real ales, ciders and perries; event celebrates the 100th (...continued on page 2)



Summit's Beer Offerings



Snellville

Mendocino Eye o t Hawk
Red Brick Summer
Sierra Nevada Summer
Sierra Nevada Porter
Sweetwater Dubbel D
Terrapin Rye 2

Sandy Springs

Grottenbier
Loose Cannon
Sweetwater Hummer
Red Brick Summer
Sam Adams Summer
Paulaner Savator

Cumming

Loose Cannon
Sierra Nevada Summer
Sierra Nevada Scotch
Sam Adams Summer
Red Brick Summer
Sweetwater Hummer

Visit us on the web at www.summits-online.com



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"Beer Festivals..." (cont. from page 1)

anniversary of Kingston's first trams. Email Clive Taylor at KandL at camrasurrey.org.uk for more information.

June 23-24: South Downs Beer Festival

Location: Town Hall, Lewes, England

Sponsor: Brighton & South Downs Branch, Campaign for Real Ale



June 24-25: Colorado Brewers' Festival

Location: Old Town, Fort Collins, CO

Highlights: Historic downtown setting; beer from more than 40 Colorado breweries, including five from the Fort Collins area; food and live entertainment.

June 24: Bell Tower Brewfest

Location: Main Street, Placerville, CA

Highlights: More than 30 microbrewed beers in an block-party atmosphere in Placerville's historic downtown; live entertainment.

June 24: Blues and Brews

Location: Visalia Oaks Ballpark, Visalia, CA

Highlights: More than 50 beers, wines, and ciders; live entertainment. More information to come.

June 24: Festival of the Sun

Location: Old Town, Lansing, MI

Highlights: Microbrew sampling, wine and gourmet food, live music and dancing. More details to be provided.

June 24: National Brew Fest

Location: Mankato, MN

Highlights: More than 100 great beers; eight bands, including Eric Burdon and the Animals; voting for "Best Brew."

June 24: New Jersey Craft Brewers Festival

Location: Battleship New Jersey, Camden, NJ

Presented By: New Jersey Craft Brewers Guild

Highlights: Beer from 16 New Jersey craft breweries, poured in a family-friendly environment; admission includes tour of the battleship.

<http://www.beerfestivals.org/calendar/june.htm>

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!

Cooking With Beer

Batter-Dipped Fondue Meatballs Recipe

Ingredients

Meatballs

- 1-1/2 pounds ground chuck beef
- 1 large egg
- 1/4 cup dry bread crumbs
- 2 Tablespoons beer or apple juice
- 1 teaspoon garlic salt
- 2 cups salad oil
- 1/2 cup butter (do NOT use margarine - see Note below)

Frothy Batter

- 1 cup biscuit baking mix
- 1/2 cup beer or apple juice
- 1 large egg

Mustard Sauce

- 1/2 cup mayonnaise or salad dressing
- 2 tablespoons prepared mustard
- 1 tablespoon onion, finely chopped

Horseradish Sauce

- 1/2 cup dairy sour cream
- 1 tablespoon horseradish
- 1/8 teaspoon Worcestershire sauce

Prepare mustard and horseradish sauce: Mix ingredients together for each and refrigerate until serving time.

Prepare meatballs: Mix meat, egg, bread crumbs, beer and garlic salt. Shape mixture into 3/4-inch balls.

Prepare frothy batter: Mix all of ingredients with a fork. (Batter will be slightly lumpy.)

Heat oil and butter in a metal fondue pot to 375 degrees F.

Spear meatballs with a fondue fork, dip into batter and cook in hot oil to desired doneness, about 2 minutes.

Serve with both sauces. Note: You can omit butter and increase salad oil to 2-1/2 cups.

Yield: 12 servings

<http://homecooking.about.com/library/archive/blbeef118.htm>



Beer Geek

Westmalle

Bottle-conditioned Dubbel and Tripel Trappist Ales brewed by the Abbey of Westmalle, one of only six Trappist breweries in the world. The monastery is located in the village of West Malle, Province of Antwerp, Belgium, and was founded in 1794. Both the Dubbel and the Tripel are considered by many tasters as the benchmarks for the style. Westmalle Dubbel was first brewed for consumption within the Abbey around 1836; Westmalle Tripel was introduced in 1934.

Dubbel

Brown-amber color, subtle dark-malt aroma balanced by Belgian yeast character. Deeply malty, with a subtle and dry finish that hints at tropical fruit.

http://www.merchantduvin.com/pages/5_breweries/westmalle_beers.html



Beer Spotlight

DAB

The pale Dortmund brew, the only beer bottled by DAB for many years, was always produced from the finest ingredients by state-of-the-art brewing processes. In 1881, Prof. Carl Linde himself personally supervised the installation at the DAB brewery of the refrigeration machine he had pioneered.

DAB pale beer broke all records and won world-wide recognition. It was hardly surprising that DAB was overwhelmed with accolades, winning the "Grand Prix" for outstanding quality at the Paris World's Fairs of 1900 and 1937. For special achievements in brewing, DAB was also awarded the Prussian State Medal, the highest honour then available, at Düsseldorf in 1913.



Spotlight on Food

Start with an order of Bangkok Beef!

Skewers of marinated beef in a Thai-citrus marinade and served with a savory Asian dipping sauce.

Bet you can't wait!

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



Did You Know?

The Grinch That Drank Alcohol. Theodore Geisel (better known as Dr. Seus) was caught with alcohol in his room when he was a student at Dartmouth College and severely punished. Years later, the college awarded him an honorary doctorate.

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



Quote of the Week

"I hate to advocate drugs, alcohol, violence, or insanity to anyone, but they've always worked for me."

Hunter S. Thompson

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
18	19 Summits Univ. Cumming	20 Summits Univ. Snellville SN Poker!! 7:30 p SS Poker!! 8p	21 Summits Univ. Sandy Springs All You Can Eat CRAB!! C Trivia 8p double!	22	23 Spaten Pint & A Chance to Win! C Trivia 9p SN Trivia 10p SS Trivia 10p	24 7-9p Tucher SS Free Blues 9p
25	26	27 SN Poker!! 7:30 p SS Poker!! 8p	28 All You Can Eat CRAB!! C Trivia 8p double!	29	30 Redbrick Summer C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p Jul.1 Sapporo SS Free Blues 9p
2	3	4 Dale's Pale Ale SN Poker!! 7:30 p SS Poker!! 8p	5 All You Can Eat CRAB!! C Trivia 8p double!	6	7 C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 8 PBR SS Free Blues 9p
9	10 Summits Univ. Cumming	11 Summits Univ. Snellville SN Poker!! 7:30 p SS Poker!! 8p	12 Summits Univ. Sandy Springs All You Can Eat CRAB!! C Trivia 8p double!	13	14 C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p 15 Sam Adams Sum. ROGUE SS Free Blues 9p