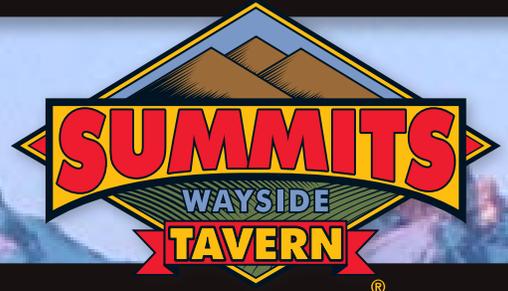


At the Summit

the e-zine of Summits Wayside Tavern



18 July, 2006

PINT NIGHTS

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

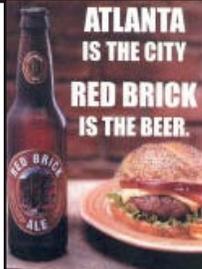
07/22 Abita Purple Haze
07/29 Hoegaarden
08/05 Leffe Blonde

Kid's Month!

During the entire month of July every time your child orders one of our Summits Kid's Meals they will receive a **FREE chocolate waffle-wich!** Bring your family in to Summits and cool off with our special signature dessert!

Red Brick!!!

Celebrate July with Sausage Month and Red Brick Ales! Summits will be featuring specialty sausage sandwiches



during the month of July! Don't miss out on these fantastic treats - andouille, spicy Italian, chorizo, Polish, bratwurst, duck sausage and more! These will only be available during the month of July so join us!

Own RedBrick Brewery for a day!

Every time you drink a Red Brick Summer brew or any Red Brick ale on draft OR order one of our specialty "Sausage Month" Sandwiches you can enter your name in a drawing to win a party at the Brewery for you and 25 of your closest friends!

A View from the Summit

So, what's a firkin?

Summits is excited to announce something new — Cask Ale nights! Coming soon, Summits will feature "Cask Ale Night" at all three locations, with a special Cask Ale to be served only that night. We will keep you posted on when Cask Ale Night begins and what beer will be served!

Cask ales are naturally carbonated beers stored in a "firkin". The beer is served via the time-honored gravity feed method, which produces a very soft and drinkable carbonation.

For our first Cask Ale, served last Friday, July 14, we served Clipper City Brewing's "Loose Cannon Hop3" IPA. English-style ales are at their best when served via firkin and this beer was an outstanding example! We ran out of beer after an hour and a half of tapping!

We can't wait for the next Cask Ale Night! Join us for something exciting and new!

See you there!

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!



Summit's Beer Offerings



Snellville

Mendocino Eye o t Hawk
Red Brick Summer
Thom. Hooker Irish Red
Sweetwater Dubbel D
Terrapin Rye 2

Sandy Springs

Thomas Hooker Irish Red
Clipper City Red Sky
Loose Cannon
Sweetwater Hummer
Red Brick Summer
Sam Adams Summer

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



"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.

Publisher: Andy Klubock
Editor in Chief: Jan Smith
Design: Cindy Svec, Relevant Arts

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

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

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/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

Where in the World Are You???

My "Summit" for this trip was Mt Mitchell, the highest point east of the Mississippi River at 6684 Feet. This was taken on June 17th 2006 as part of my 725 mile motorcycle journey to Boone NC and back on the Blue Ridge Parkway. Weather was spectacular for a motorcycle ride. I couldn't get the motorcycle up the path so we have to settle for me and my T-shirt!

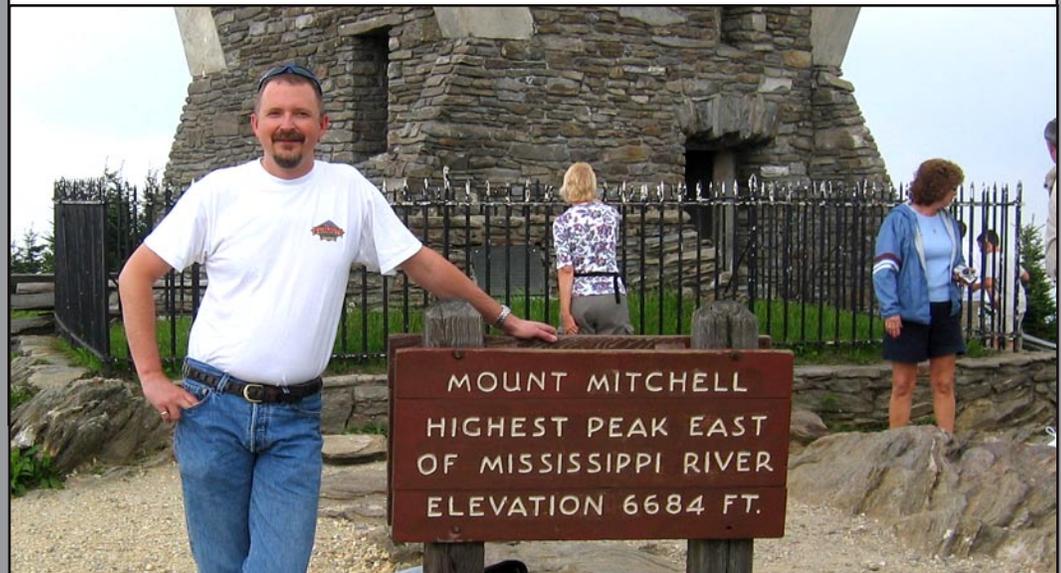
You can read more about Mt Mitchell State park at:

<http://ils.unc.edu/parkproject/visit/momi/home.html>

And the Blue Ridge Parkway at:

<http://www.blueridgeparkway.org/>

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 All articles submitted become property of Summits Wayside Tavern.



Beer Spotlight

Samuel Adams® Summer Ale

Bright and citrusy, brewed with grains of paradise.

Samuel Adams® Summer Ale is an American wheat ale. This summer seasonal uses malted wheat as well as lemon zest and grains of paradise, a rare pepper from Africa first used as a brewing spice in the 13th Century to create a crisp and spicy flavor and body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. All of these come together to create a quenching, clean finishing beer perfect for those warm Summer days.



Cooking With Beer

Red Cabbage, Apples and Sausage

Ingredients

- 4 tablespoons rendered bacon fat
- 2 tablespoons sugar
- 1 small yellow onion, chopped
- 4 cups shredded red cabbage
- 2 tart red apples, such as Jonathan, cored and sliced thin but not peeled
- 2 tablespoons cider vinegar
- 1/2 teaspoon caraway seeds
- 1 to 1-1/2 pounds German- or Polish-style smoked sausage links, or bratwursts
- 1 pound new potatoes
- Salt and fresh-ground black pepper to taste
- 1 cup beer

Instructions

Melt the bacon fat in a large skillet over medium heat. Add the sugar and cook, stirring often, until the sugar browns, about 4 minutes. Reduce the heat to medium-low, add the onion, and saute it until it is golden, about 5 minutes. Add the cabbage, apples, vinegar, and caraway seeds, and stir to blend.

Place the sausage links and the potatoes on top of the cabbage mixture. Season with salt and pepper and pour the beer over all. Bring the mixture to a boil over medium-high heat, reduce the heat, and simmer, covered, for 45 minutes. Taste, adjust the seasonings, and serve hot.

Yield: 4 to 6 servings

Beer Geek

Orval- Trappist Ale

Brewed and bottle-conditioned at Orval monastery founded in the 1100s in the pastoral Belgium countryside. Fermenting three times with three different malts and two types of hops give great character and complexity. This vintage-dated chardonnay of the beer world can be cellared up to five years.

History

The Abbey of Orval is located near Florenville, Belgium in the province of Luxembourg. The present brewery was completed in 1929, at which time the skittle, (pin) shaped bottle was introduced. In the middle ages, Orval was famous for producing its iron decoration as well as beer. The abbey was destroyed during the French Revolution.

Taste

Sunset-orange color; a fruity and slightly acidic bouquet, firm body, profound hop bitterness, and long, dry finish.

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



The Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier III! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:

summits-online.com/passport.html

Passport Club



summits-online.com

SAUSAGE MONTH!!!



Polish Sausage Sandwich

Freshly made Polish sausage steamed in Red Brick Summer brew, topped with sautéed onions, sauerkraut, chopped tomatoes, and melted provolone cheese- served on a fresh hoagie roll. Spicy mustard is served on the side with homemade potato chips and a pickle!

French Sausage Sandwich

Freshly made duck sausage topped with dried bing cherries, and bleu cheese crumbles - served on a fresh hoagie roll. French wine mustard is served on the side with homemade potato chips and a pickle!

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

Did You Know?

The consumption of alcohol was so widespread throughout history that it has been called "a universal language."

Opposition to the enforcement of Prohibition increased as people became disillusioned with the Noble Experiment. Montana became the first state to repeal its enforcement of Prohibition, doing so in 1926 (Prohibition lasted from 1920 through 1933).

Shochu, a beverage distilled from barley, was the favorite beverage of the world's longest-living man, Shigechiyo Izumi of Japan, who lived for 120 years and 237 days. He was born on June 29, 1865 and died on February 21, 1986.

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



Quote of the Week

The piano has been drinking, not me.

Tom Waits 1949-, American Musician, Singer, Songwriter, Composer, Actor

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
16	17	18	19	20	21	22
			All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p Abita Purple Haze
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
23	24	25	26	27	28	29
			All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p Hoegaarden SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
30	31	Aug. 1	2	3	4	5
			All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p Leffe Blonde SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
6	7	8	9	10	11	12
			All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	7-9p Highland SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			