

At the Summit

the e-zine of Summits Wayside Tavern



25 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!)

07/29 Hoegaarden
08/05 Leffe Blonde
08/12 Highland
08/19 Bridgeport IPA



Get Crabby...



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...

Sandy Springs does an encore performance of All You Can Eat Carbs on Saturday nights - be there!

Summits Water!

Quench your thirst with some Summits water! Yes, Summits now has its own bottled water. It's perfect for to-go food, and just anytime. Get some Summits bottled water on your next visit!



A View from the Summit

Brendan's Peanut Butter Balls

Brendan - Asst Kitchen Manager, Snellville

Start to finish: 1 hour

Makes: about thirty pieces

½ cup peanut butter
3 tablespoons butter softened
1 cup sifted powdered sugar
8 ounces chocolate-flavored coating, cut up

1. In a bowl stir together peanut butter and butter. Gradually add powdered sugar, stirring until combined. Shape mixture into 1-inch balls; place on waxed paper. Let stand for 20 minutes.

2. In a heavy sauce pan melt candy coating over low heat, stirring constantly until smooth. Cool slightly. Dip balls, one at a time, into coating. Let excess coating drip off peanut butter balls. Place on waxed paper; let stand until firm. Store tightly covered in the refrigerator up to 3 weeks



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
Terrapin Rye 2
Savannah Ghost Ale
Savannah Ale

Sandy Springs

Thomas Hooker Irish Red
Clipper City Red Sky
Loose Cannon
Sweetwater Hummer
Sierra Nevada IPA
Savannah Ghost Ale
Savannah Ale

Cumming

Loose Cannon
Sierra Nevada Summer
Sierra Nevada Scotch
Savannah Ghost Ale
Savannah Ale
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.

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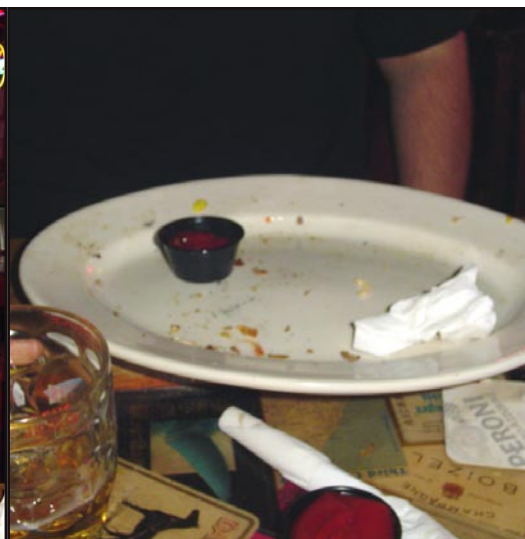
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Can It Be Done?

We thought it couldn't be done....well, Mike Doucette from our Sandy Springs location has proven us all wrong!

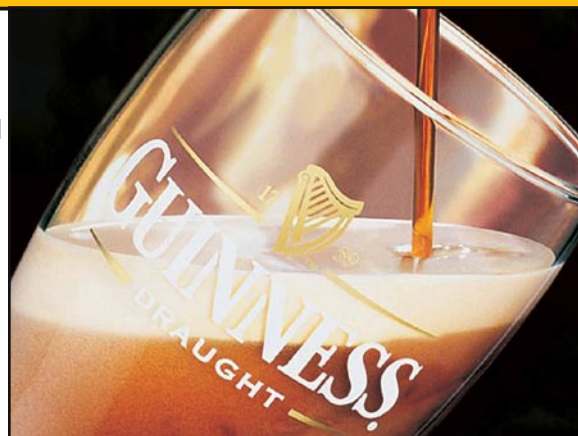
We witnessed the near impossible..... the conquering of the infamous Summits United Nations Sausage sandwich has been achieved..... how many pounds of sausage is in that sandwich again? Mike, we're proud. Hmmm, I hope that you washed that down with the appropriate pairing of Red Brick Summer Brew!



Beer Spotlight

Adored since 1959, it's the powerful surge and settle that gives GUINNESS® Draught beer its uniqueness. Lovingly poured around the world, GUINNESS® Draught is one of best-selling imported beers in the USA.

A unique mix of nitrogen and carbon dioxide helps create GUINNESS® Draught's liquid swirl that tumbles, surges and gradually separates into a black body and smooth creamy head.



The rise and fall of our bubbles has perplexed PhD physicists. But all you need to focus on is the taste. With an initial malt and caramel flavour, GUINNESS® Draught finishes with a dry roasted bitterness. Enjoy.

Six Degrees of Preparation

GUINNESS® Draught is best served at 6°C (that's 42.8°F), with the legendary two-part pour. First, tilt the glass to 45 degrees and carefully pour until three quarters full. Then place the glass on the bar counter and leave to settle. Once the surge has settled, fill the glass to the brim. It takes about 119.5 seconds to pour the perfect pint. But don't fret. It's worth the wait.

http://www.guinness.com/us_en/beer/draught/default.aspx

Cooking With Beer

Beef Stew with Newcastle Brown Ale and Dumplings

Ingredients

- 2 pounds, 3 ounces shin of beef (or use flank or neck), chopped into chunks
- 3 tablespoons flour
- Olive oil
- 3 red onions, peeled, halved and roughly sliced
- 1-3/4 ounces pancetta or bacon, chopped
- 3 sticks of celery, chopped
- 1 small handful of rosemary leaves
- 5 cups Newcastle Brown ale or other dark ale
- 2 parsnips, peeled and roughly chopped
- 2 carrots, peeled and roughly chopped
- 4 potatoes, peeled and roughly chopped
- Sea salt and freshly ground pepper



Dumplings:

- 1-3/4 cups self-rising flour
- 1/2 cup butter
- A good pinch of salt and pepper
- 2 sprigs of rosemary, chopped

Instructions

Season the beef, sprinkle with the flour and toss around until well coated. Heat up a frying pan until it is good and hot, add a little olive oil and fry the beef in 2 batches until nice and brown. Transfer the meat to a big casserole -- one that is suitable to go on a stovetop burner -- mixing in the flour that was left on the plate after coating it. Put the casserole on a medium heat, add the onions and pancetta, and cook until the onions are translucent and the pancetta has a bit of color. Add your celery and rosemary. Now you can pour in your ale and 1-1/4 cups of water, adding your parsnips, carrots and potatoes. (Feel free to add whatever veg you like at this stage.) Bring to the boil, put a lid on, turn down the heat and leave it to simmer while you make the dumplings -- which are choice.

Blitz the dumpling ingredients in a blender or rub between your fingers till you have a breadcrumb consistency, then add just enough water to make a dough that isn't sticky. Divide it into ping-pong-ball-sized dumplings and put these into the stew, dunking them under. Put the lid back on and leave it to cook for 2 hours. Taste it, season it as you like, and then serve the stew with some greens and loads of bread to mop up the juices.

Yield: 6 to 8 servings

<http://homecooking.about.com/library/archive/blss105.htm>

Beer Geek

Rochefort "8" or Green Cap

Taste

Deep brown color; the flavor is vigorous and complex, with firm body to support the strength. The aroma has elusive notes of fresh fruit, spice, leather, and figs.

Serving Suggestions

Great with full-flavored dishes like pate, duck, or wild game; shows well with strong-flavored cheeses. Also wonderful alone as an aperitif. Serve in traditional Rochefort stemmed goblet.



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

Where in the World Are YOU??

Where are you??

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.



SAUSAGE MONTH!!!

UN Sausage Sandwich

The Monster of Sausage Sandwiches! This sandwich is made with fresh andouille, Italian, polish, bratwurst, chorizo, and duck sausage! These meats are chopped and mixed with onions, tomatoes, and melted provolone cheese- served on a fresh hoagie roll. With homemade potato chips and a pickle on the side!



Spanish Sausage Sandwich

Freshly made chorizo sausage topped with roasted red peppers, chopped green olives, and Oaxaca cheese- served on a fresh hoagie roll. With homemade potato chips and a pickle served on the side!

Did You Know?

The most expensive bottle of wine was sold in December 1985. The buyer paid £105,000 for a bottle of 1787 Chateau Lafitte claret engraved with the initials of Thomas Jefferson. Eleven months after the sale, the cork dried out, slipped into the bottle and spoiled the wine, making it a very expensive bottle of vinegar!

Beer glasses are by far the most common weapon of assault in Britain according to Jonathan Shepherd, a surgeon at University of Wales College of Medicine and an expert on alcohol-related assault.

The strongest alcohol is an Estonian liquor distilled from potatoes at 98% alcohol.

<http://www.at-bristol.org.uk/Alcoholandyou/Facts/trivia.html>



Quote of the Week

I made a commitment to completely cut out drinking and anything that might hamper me from getting my mind and body together. And the floodgates of goodness have opened upon me-spiritually and financially.

Denzel Washington 1954-, American Actor

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
23	24	25	26	27	28	7-9p 29
			All You Can Eat CRAB!!			Hoegaarden
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
30	31	Aug. 1	2	3	4	7-9p 5
			All You Can Eat CRAB!!			Lefte Blonde
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
6	7	8	9	10	11	7-9p 12
			All You Can Eat CRAB!!			Highland
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
13	14	15	16	17	18	7-9p 19
	Summits Univ. Cumming	Summits Univ. Snellville	Summits Univ. Sandy Springs			Bridgeport IPA
	Cask Ale...	ROGUE 15!!!	All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			