

At the Summit

the e-zine of Summits Wayside Tavern



15 August, 2006

PINT NIGHTS

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

(while supplies last!)

08/19 Bridgeport IPA

08/26 Peroni

09/02 Woodchuck Pear

09/09 Labatt Blue

RANDALL 8/21

Terrapin Rye filtered through fresh Amarillo hops as it's being poured just for you!

PLAY KENO!!!

The Georgia Lottery is hosting a promotion

GEORGIA LOTTERY

at our *Sandy Springs store*

KENO!

on Tuesday,

August 15th

to introduce

Keno to our customers. Join us

Tuesday, August 15 from 6:00

pm - 8:00 pm for Keno demonstration and giveaways.

ROGUE 15!!

Imperial Porter TONIGHT!

www.rogue.com/brews.html#JLSImpPorter

Summit's U!

Summits University Beer 8/14, 8/15, & 8/16. During these beer tastings you will receive tastes of many new and exciting products, and will be served dinner, as well! At \$10.99 per person in advance or \$15.99 at the door, this is the best deal in town!

All tastings start at 7 pm

Cumming: Mon., Aug. 14th

Snellville: Tues., Aug. 15th

Sandy Springs: Wed., Aug. 16th

A View from the Summit

Cask Ales

- Kevin Southern, Manager, Sandy Springs

For me, cask ale has always been one of the defining offerings that separated a nice pub from a great beer bar. When you walk into a Ginger Man or a Horse Brass Pub, a patron can be assured of at least one selection of cask ale.

Cask ale is basically defined as an ale that is typically unfiltered and unpasteurized, but always matured by a secondary fermentation in the cask and must be dispensed without the aid of gas such as carbon dioxide.

The aroma and flavor profile of cask beer is fresher, more natural, and more complex. The downside, however, is that cask beer is an extremely perishable product. It is best consumed within a day or so and lasts no longer than three.

To balance these issues, Summits is attempting to put together several "kick the cask" Friday nights. We have lined up a few breweries willing to deliver real cask beer and the first was kicked off on 7/14/06. All of the stores had sold out within an hour or so. Next on tap is the Old Savannah Brewing's Cask Pale Ale, winner of the gold medal in last year's cask championship. **The Cask will be cracked open at 6:00, Friday August 25.**

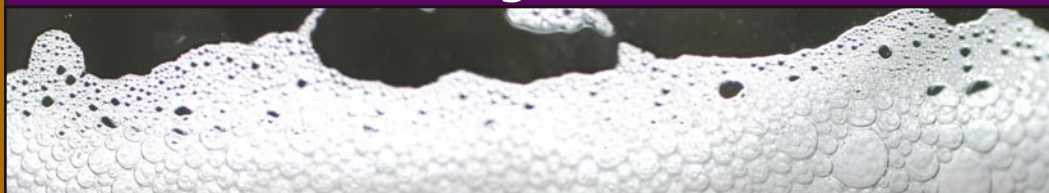
Additionally, we are introducing a new product developed by Dogfish Head Brewing, called a Randall. In a nut shell, a glass cylinder is packed with fresh hop flowers and is connected to a keg. The beer is then siphoned through the hops, infusing rich alpha oils, additional bittering, and tremendous aroma.

Not only can an individual beer's profile be altered,

(...continued on page 2)



Summit's Beer Offerings



Snellville

Mendocino Eye o t Hawk
Thom. Hooker Irish Red
Terrapin Rye 2
Savannah Ghost Ale
Savannah Ale
Avery IPA

Sandy Springs

Avery IPA
Clipper City Red Sky
Loose Cannon
Sweetwater Hummer
Sierra Nevada IPA
Savannah Ghost Ale
Savannah Ale

Cumming

Avery IPA
Sierra Nevada Scotch
Savannah Ghost Ale
Savannah Ale
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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"At the Summit" is free to anyone who subscribes to our mailing list at:

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Cask Ales...

drinkers can truly appreciate the impact of different hop varieties. Imagine ...Budweiser with a healthy dose of Saaz Hops, or a Bass finished with Cascades.

We hope everyone has had a chance to join us on "Randall Mondays". We are very excited that we can offer such a unique beer experience featuring a different beer with different hops each Monday. Join us next week for a Terrapin Rye filtered through fresh Amarillo hops as it's being poured just for you!

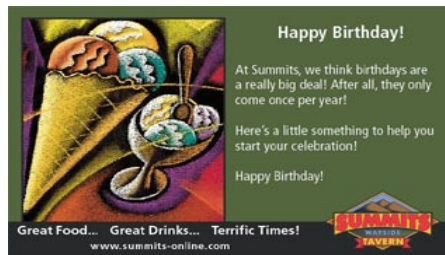
Cheers! *Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!*



Birthday Freebies!

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



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!

Beer Spotlight

Savannah Pale Ale

Fine Marris Otter malt from Thomas Fawcett & Sons, UK provides the backbone to this classic English best bitter (They still use traditional floor maltings). We also brew with mild crystal malt and a hint of pale chocolate malt - all from the heart of England. We use East Kent Goldings and Fuggles for the aroma and balance. Our Savannah Pale ale has an original gravity of 1045, is dark amber in color and delicious.



<http://www.savannahbrew.com/beers/>

Cooking With Beer

Chocolate Porter Cake

Ingredients

- 3/4 cup plus 2 tablespoons salted butter
- 2-1/2 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 eggs, separated, at room temperature
- 1-1/3 cups sugar
- 3 ounces unsweetened Baker's chocolate, melted
- 1 cup Porter or other dark beer, flat

Chocolate Chip and Porter Cake Frosting

- 1 pound semisweet real chocolate chips
- 2 tablespoons salted butter
- 5 tablespoons Porter
- 5 tablespoons milk

Instructions

To make the cake:

Preheat the oven to 375 degrees F. Lightly grease two 9-inch cake pans with the 2 tablespoons butter and dust with 1/4 cup of flour. Shake out and discard any excess flour, and set the pans aside. Mix together the remaining 2-1/4 cups flour with the baking powder, baking soda, and salt. Beat the egg whites with 2 tablespoons of the sugar until stiff peaks begin to form. With an electric mixer, cream together the remaining sugar with the 3/4 cup butter until light in texture. One at a time,

beat in the egg yolks. Stir in the melted chocolate, the beer, and then gradually beat in the flour mixture.

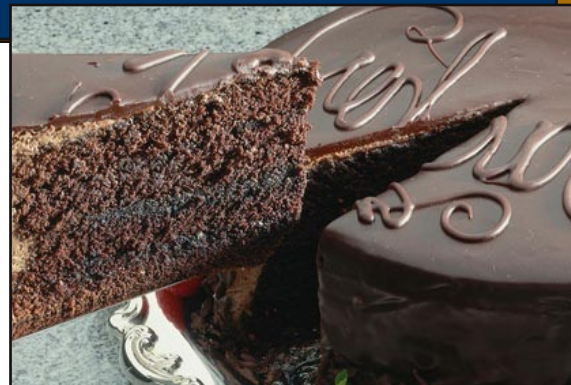
With a rubber spatula, fold in the egg whites. Scrape half the batter into each of the cake pans, and bake in the middle of the oven 30-35 minutes, until a toothpick inserted in the center comes out clean. Remove the pans from the oven and let the cakes cool while you prepare the frosting.

To make the frosting:

Soften the chocolate chips and butter in a double boiler. (The chips should be soft, but still hold their shape.) Remove from the heat. Using an electric beater, beat the chocolate and butter until smooth, about 1 minute. Beat in the Porter and milk, one tablespoon at a time, until the mixture is soft and shiny. Remove the cakes from the pans. Frost the layers.

Yield: 1 two-layer cake

<http://homecooking.about.com/library/archive/blc6.htm>



Summits Promos

Have you reached your own personal Summit?

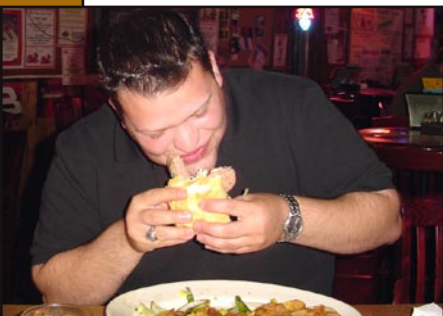
Are you on the track of getting there? We want to hear about it! Let us share in your victories. Write us an article for the Summit E-Zine about...anything!

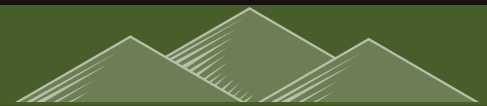
If chosen, your article will be published in our weekly newsletter and you will receive \$20 in Condors! We look forward to hearing from you!

Where in the world 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! So, put on your best smile for Summits!

Submit all photos and articles to attn.: Jan at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.





Spotlight On Food...

Nothing like a classic – try our Reuben sandwich!

Hot corned beef is piled between two slices of toasted marbled rye bread. Cooked with the corned beef are sauerkraut, Russian dressing, and Swiss cheese. French fries and a pickle are served on the side!

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



Did You Know?

34% of men drink and drive compared with 23% of women.

The Hon. Edward Russel, captain general of the English forces threw an extravagant party using the fountain in his garden as a giant punch bowl. Russel's bartender rowed about in a small boat, filling up the punch cups for the awed guests.

A traditional drink found throughout Andean countries is chicha, made from fermented maize or rice. The fermentation process is augmented by human saliva. Chicha makers chew the ingredients and spit them back in the pot to brew.

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



Quote of the Week

"The first thing in the human personality that dissolves in alcohol is dignity."

~Author Unknown

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	14 Summits Univ. Cumming RANDALL! Cascade / Bass	15 Summits Univ. Snellville ROGUE 15!!! SN Poker!! 7:30 p SS Poker!! 8p	16 Summits Univ. Sandy Springs All You Can Eat CRAB!! C Trivia 8p double!	17	18 C Trivia 9p SN Trivia 10p SS Trivia 10p	19 7-9p Bridgeport IPA SS - All You Can Eat CRAB!!
20	21 RANDALL! Amarillo/Terrapin	22 SN Poker!! 7:30 p SS Poker!! 8p	23 All You Can Eat CRAB!! C Trivia 8p double!	24	25 C Trivia 9p SN Trivia 10p SS Trivia 10p	26 7-9p Peroni SS - All You Can Eat CRAB!!
27	28 RANDALL! Willamette / SweetW	29 SN Poker!! 7:30 p SS Poker!! 8p	30 All You Can Eat CRAB!! C Trivia 8p double!	31	Sept. 1 C Trivia 9p SN Trivia 10p SS Trivia 10p	2 7-9p Woodchuck Pear SS - All You Can Eat CRAB!!
3	4	5 SN Poker!! 7:30 p SS Poker!! 8p	6 All You Can Eat CRAB!! C Trivia 8p double!	7	8 C Trivia 9p SN Trivia 10p SS Trivia 10p	9 7-9p LaBatt Blue SS - All You Can Eat CRAB!!