

# At the Summit

the e-zine of Summits Wayside Tavern



29 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!)*

09/02 Woodchuck Pear

09/09 Labatt Blue

09/16 Erdinger

09/23 Fullers ESB

## RANDALL 9/04

**Randall Monday!**

Don't miss next week's Randall: Pilsner Urquell paired with Saaz!

## Poker Nights

**Texas Hold 'Em Poker Nights:**

Sandy Springs and Snellville host Texas Hold Em Poker night every Tuesday. It's free to play - prizes include house cash! Play time begins at 7:30 pm but if you sign up by 7 pm you'll receive extra chips! This is a lot of fun... play alone or with friends. Also - **Snellville Poker on Saturdays** - sign up is 10:00 pm. Don't miss it!

## AYCE 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...

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



## A View from the Summit

### Les Wright: Celebrating 1,000 Beers!

- Summits Staff

Summits is excited to announce the tapping of a rare, vintage cask ale at our Cumming location in honor of a special customer, **Les Wright**, who has officially logged over 1000 different beers on his Passport Club card!

The most rare keg ever tapped at Summits! On Saturday, September 2, 2006 at 4:00 pm we will tap our keg of J.W. Lees Vintage Harvest Ale. We have been warehousing this keg since 1998. J.W. Lees Vintage Harvest Ale is only brewed once a year for release on December 1st of each year. It is a Limited Edition Vintage to celebrate the first brew from each year's harvest of barley and hops. Only the first delivery of the year's classic barley malt 'Maris Otter' and the classic hop variety 'Goldings' from East Kent is therefore used.

Fermentation is induced by J.W. Lees 'distinctive three-strain top-fermenting yeast. J.W. Lees Vintage Harvest Ale reaches 11.5 % alc./vol. once completely attenuated with a natural fermentation in open copper lined fermenting vessels that were commissioned in 1876 when the brew house was refurbished [J.W. Lees has been brewing at Greengate Brewery in Middleton Junction for six generations since 1828].

This is the most traditional form of wooden cask ale. This particular cask previously held port wine. It will be very low in carbonation and is also

*(...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](http://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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## Find your Summits!

### Locations

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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Fax: 770-886-4376

[summits-online.com/cumming/](http://summits-online.com/cumming/)

## Celebrating 1000 Beers...

gravity poured.

This is a most extraordinary keg of beer - by far the most special keg we've ever tapped in the history of our stores! We are proud to share this keg with you all in honor of Les! Les's dedication to beer has a colorful history... he is an avid home brewer and even organized a beer club with friends and became a certified judge participating in beer events in the US and England. We felt that this Passport Club accomplishment was worthy of this most amazing keg of barleywine.

Join us Saturday, September 2, 2006 at our Cumming location at 4:00 pm to share a toast and a vintage cask ale!

See you at the Summit!

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](mailto:snellville@summitsonline.com) for details!*

## Rogue 15

Brewer ~ the 2006 recipe's namesake is Brewer, John and Stacey's Labrador and the brewery mascot, who passed away in the spring of 2006. A previous batch of Brewer (Anniversary Series, December 2003)



was a take on the infamous Doppie Mogul. In classic Rogue fashion, Brewer 2006 is similar, yet different, due to the unique combination of eight different types of hop and five malts ~ a strong ale with tons of hop flavor and a huge malt backbone.

Brewer 2006 Specifications: Plato 17.6 degrees, ABV 7.33 percent, IBUs 106.9, Srm 66.4. Malts: French Pale malt, Great Western C-120 & C-75, Weyermann Melanoidin and Baird Chocolate malt. Boiling hops: Newport, Chinook, Horizon, Simcoe and Summit. Dry hopped @ 1# per bbl. with Summit, Amarillo, Centennial and German Saphir hops.

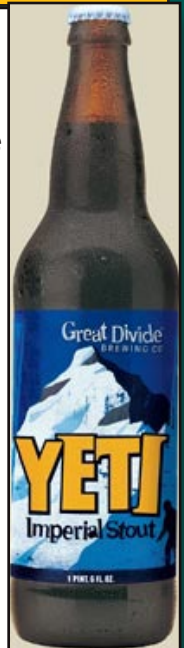
Unfiltered, Unfined, and Uncompromised ~ prost!

Served only on the 15th! Don't Miss it!

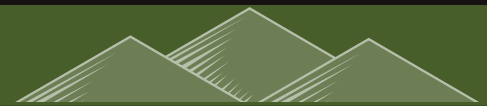
## Beer Connoisseur

### Yeti Imperial Stout

Traditionally, Imperial Stouts, the biggest and boldest of all stouts, were brewed with massive amounts of roasted malts and hops, resulting in a velvety smooth but robust beer characterized by high alcohol content and extremely high hop bitterness. Meeting the challenge of this aggressive, challenging beer style, Great Divide's Yeti Imperial Stout is an onslaught of the senses. An almost viscous, inky-black brew, Yeti opens with a massive, roasty, chocolate, coffee malt flavor that eventually gives way to rich toffee and burnt caramel notes. Packed with an enormous quantity of American hops, Yeti's hop profile reveals a slightly citrusy, piney, and wonderfully dry hoppy finish. A hefty 75 International Bittering Units (IBUs). Alcohol by volume: 9.5% Available at Summits on draft!



[www.greatdivide.com](http://www.greatdivide.com)



## Cooking With Beer

### Braised Oxtail with Carrots Recipe

from *The New Doubleday Cookbook* by Jean Anderson and Elaine Hanna (Doubleday)

The rich beef flavor of oxtails marries perfectly with the sweetness of carrots. Serve with buttered noodles, mashed potatoes or rice to take advantage of the natural pan gravy.

#### INGREDIENTS:

- 4 pounds oxtail, cut in 1-1/2-inch chunks and trimmed of excess fat
- 2 tablespoons cooking oil
- 2 medium-size yellow onions, peeled and chopped fine
- 3 cups hot water or 1 (12-ounce) can beer and 1-1/2 cups water or
  - 2 cups water and 1 cup dry red wine
- 1 (8-ounce) can tomato sauce
- 1/2 teaspoon celery seeds
- 1 bay leaf, crumbled
- 1 tablespoon minced parsley
- 1 teaspoon Worcestershire sauce
- 1-1/2 teaspoons salt
- 1/8 teaspoon pepper
- 6 to 8 medium-size carrots, peeled and sliced 1/2-inch thick

2 tablespoons flour blended with 2 tablespoons cold water

#### PREPARATION:

Brown oxtail in oil in a large, heavy kettle over high heat and drain on paper toweling. Reduce heat to moderate, add onions to kettle and saute, stirring, 8 to 10 minutes until golden. Return meat to kettle, add water (or beer or wine mix), tomato sauce, celery seeds, bay leaf, parsley, Worcestershire sauce, salt, and pepper. Cover, and simmer over low heat 3 hours until meat is tender. Cool and skim off fat.

(Note: Recipe can be prepared to this point a day or so ahead of time. Cool, cover, and refrigerate or freeze for future use. Bring oxtail to room temperature before proceeding, or if frozen thaw gently over low heat, stirring frequently.)

Add carrots, cover, and simmer 20 minutes until tender. Mix in flour-water paste and heat, stirring, until thickened. Serve over buttered noodles.

Yield: 6 to 8 servings

<http://homecooking.about.com/od/beefrecipes/r/blbeef57.htm>



## Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program 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 in Condors.. our own special 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".



## Randalls and Firkins - Get READY!

Stay tuned to your ezine and weekly emails for further information regarding our Cask ale Fridays!

It is our goal to be able to tap a firkin every Friday... while we continue to build relationships with the brewers and suppliers of the firkins please keep your eyes out for information on the next tapping! We'll be sure to give you a few days notice to mark your calendars! Thanks to all of you that have participated in the first two firkin events - - - they've been a great success and we look forward to many more!

**9/4 Pilsner Urquell paired with Saaz:** Saaz - A very traditional aroma hop used in Czech pilsners, very earthy and mild.

**9/11 Rogue Brutal Bitter paired with Crystal Hop:** Crystal - delicate in aroma and bitterness, hints of tangerine

## Spotlight On Food...

### ...We'll always have Paris Burger

This elegant and sophisticated burger pays homage to the wine harvest currently taking place in Napa Valley. This fabulously rich tasting burger begins with an 8 oz. 100% ground sirloin patty that is topped with mushrooms sauteed in red wine truffle cream sauce, bleu cheese, and bleu cheese crumbles. This burger is garnished with vine ripened tomato, vidalia onion, lettuce and french wine mustard. It is seasoned with our own Summit blend and served on a freshly baked poppy seed bun with a side of homemade potato chips and a pickle.



For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

- Hops are used in beer as a 'herb' or as flavouring
- Hops, like roses, come in different varieties with different perfumes. An expert can distinguish beers by smell!
- Hops that are grown in Kent, have a long tradition in the community

[www.masterofbeer.co.uk](http://www.masterofbeer.co.uk)



## Quote of the Week

*Prohibition may be a disputed theory, but none can say that it doesn't hold water.*

Thomas L. Masson

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	31	Sept. 1	7-9p 2
	<b>RANDALL!</b> Willamette / SweetW		All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Woodchuck Pear
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p <b>double!</b>			★ Special Cask Cumming SS - All You Can Eat CRAB!!
3	4	5	6	7	8	7-9p 9
	<b>RANDALL!</b> Pilsner Ur + Saaz		All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	LaBatt Blue
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p <b>double!</b>			SS - All You Can Eat CRAB!!
10	11	12	13	14	15	7-9p 16
	Summits Univ. Cumming	Summits Univ. Snellville	Summits Univ. Sandy Springs All You Can Eat CRAB!!		<b>ROGUE 15!!!</b>	Erdinger
	<b>RANDALL!</b> Rogue Brutal + Crystal		C Trivia 8p <b>double!</b>		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p				
17	18	19	20	21	22	7-9p 23
	<b>RANDALL!</b> Br. Lager + Hallertauer		All You Can Eat CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	Fullers ESB
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p <b>double!</b>			SS - All You Can Eat CRAB!!