

At the Summit

the e-zine of Summits Wayside Tavern



5 December, 2006

Pint Nights

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

12/04 Becks

12/09 Flying Dog

12/15 Rogue 15

RANDALLS!!

Every Monday we offer a new randall for your delight!

12/11 Rogue Old Crustacean paired with Centennial hops

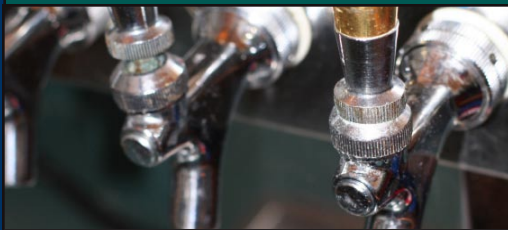
12/18 Unibroue Maudite

paired with a Belgian Noble hop

ROGUEFEST

Roguefest is Back!

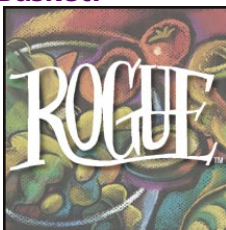
Last year we all enjoyed our first annual ROGUEFEST. Summits Wayside Tavern and Rogue Ales are teaming up again December 2006! During the month of December we will be tapping over 20 different Rogue Ales as well as featuring a specialty menu that will offer authentic Pacific Northwest fare.



Rogue Gift Basket!

Win a Rogue Gift Basket!

Every time you purchase a Rogue Ales product OR try one of our Pacific Northwest featured menu items you can register your name



to win a Rogue Ales gift basket full of goodies such as tees, key chains, hats, and MORE! There will be one storewide winner whose name will be drawn on New Year's Day 2007!

At the Summit...

Burmese chicken soup, Family recipe

Luai - Manager - Snellville

1. 4 cups chicken broth
2. 1 head green cabbage
3. 1 Tbsp salt
4. 1 tsp black pepper
5. 1 tsp fajita seasoning
6. 1 Tbsp fish sauce
7. 2 oz ginger root
8. 5 pieces chopped garlic



Heat up the chicken broth in a big pot until it boils. Add chopped ginger root and chopped garlic. And add sliced green cabbage. Add the rest of the seasonings.

Sometimes I add 2 oz slice zucchini, 2 oz sliced or whole mushrooms, 4 oz chopped celery & 4 oz carrots. Serve with steamed rice and beef or pork stew.

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

Urthel Hop-it
Terr. Big Hoppy Monster
Dales Gordon
Tuppers Hop Pocket
Lagunitas IPA
Sierra Nevada Harvest

Sandy Springs

Rogue Old Crustacean
Dales Gordon
Tommy Kn. Cocoa Porter
Lagunitas IPA
Sierra Nevada Harvest
Flying Dog Snake Dog

Cumming

RedHook Winterhook
Lagunitas IPA
Dales Gordon
Sweetwater Festive
Sierra Nev.Celebration
Rogue Old Crustacean

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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All you need to personalize your certificates is a photo! You can shop from home by emailing a digital image to our store with the request for personalization and let us know when you want to pick them up! You can put a picture of yourself, your kids, pets, ... anything you like! These make great gifts that have a more personal touch than the run of the mill gift certificates!

In a hurry.. no problem! You can purchase "occasion specific" gift certificates, as well! Happy Birthday, Happy Holidays, Congratulations, Its a Boy/Girl.... These are all available at a minute's notice!

Summits gift certificates are sold in \$20 increments. You can personalize using a digital photo or printed photo. Visit any of our store locations to purchase.

Editor@summits-online.com



Holiday Wings!

During December we are excited to offer three NEW, LIMITED AVAILABILITY flavors of our famous chicken wings! You will have your choice of our already famous Buffalo style chicken wings, BBQ Honey Mustard, Teriyaki, and Lemon-Pepper.

For every \$20.00 in Gift Certificates you purchase during November and December you will receive a coupon good for a FREE 10-piece wings. Some restrictions will apply.



Tasting Next Week!

Summits Beer & Cheese Tasting - December 2006

Rev up your palates.... This event will pair some of the world's finest cheeses with the best domestic and



imported Winter and Holiday beers. Like all other tastings this will include dinner, pours of all of the beers accompanied with cheese pairings. The cost is \$59.99 per person. Please reserve your place in advance.

Beer Spotlight

Red Brick Winter

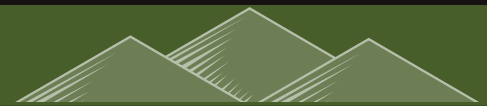
Atlanta Brewing Company's double-chocolate oatmeal porter's Winter Brew! Winter Brew recently won a silver medal at the Georgia Craft Brewers Competition.

We love to make great beer. Thanks for supporting our small independent brewery.

-Greg Kelly, Founder

<http://www.atlantabrewing.com/winter.htm>





Cooking With Beer

Caramelized Onion, Walnut, and Goat Cheese Pizza with a Beer Crust

The topping:

- 2 tablespoons olive oil
- 3 pounds (6 large) onions, very thinly sliced
- Salt to taste
- Freshly ground black pepper to taste
- 1/2 cup finely chopped (not ground) walnuts

The beer dough:

- 3 cups unbleached flour, plus extra for dusting
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 (12ounce) can or bottle beer (beer such as Budweiser is fine)
- Oil for greasing
- 1 1/2 cups (8 ounces) crumbled soft goat cheese (such as Montrachet)

Heat the oil in a large skillet or stockpot over medium heat. Add the onions and a generous seasoning of salt and pepper. Toss to coat well, then cover the pan. Cook, tossing occasionally, until the onions are very soft and are caramel brown all over. After the first 10 minutes or so of cooking, you will have to lower the heat to prevent sticking. The onions need to be cooked slowly over low heat in order to caramelize properly; this will take about 45 minutes. By cooking them covered, you can use less oil to achieve this. Remove the cover from the pan, then add

the walnuts. Cook 5 minutes, tossing frequently. Remove the onions from the heat and let cool.

To make the crust, preheat the oven to 450 degrees. Combine the flour, baking powder, and salt in a large bowl and mix thoroughly. Pour in the beer and mix well. The dough will be sticky. Spread a handful of flour on your work surface and dump the dough onto it. Toss the dough around to coat it with the flour and prevent it from sticking. Knead it 2 or 3 times to make it pliable. Shape the dough into a ball, then divide it in two.

Grease 2 baking sheets. Use a rolling pin to roll each ball into an 11 or 12 inch circle. Spread half the onion mixture onto each pizza. Sprinkle the crumbled goat cheese all over each pizza. I like to cook one pizza at a time, but you can cook the pizzas on 2 different oven racks and alternate them halfway through the cooking. Bake 12 to 15 minutes, or until golden brown on top or underneath

http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_2628,00.html



Beer Geek

Sam Smith Winter Welcome Ale

Throughout history, beer of somewhat higher alcohol and richness has been enjoyed for the winter holidays, when old friends get together to enjoy the season. Wassail, a festival to celebrate winter and the beer that goes with it, predates the Christian era. Winter Welcome is vintage-dated with a special label each year. Serve in a traditional tankard for the holidays.

Honey-amber-colored, creamy head of small bubbles, floral aroma and delicious malt flavor with great finesse.

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



Summits University

Belgians, Barleywines & Bodacious Chocolates - January 2007

Just when you thought the holiday celebrations were over.... If you have a sweet tooth you simply cannot miss this night. As the name suggests this event will pair some of the richest Belgian ales and Barleywines along side gourmet chocolates. This is the ultimate pairing and this is not to be missed. The cost of \$59.99 per person includes dinner and pours of the featured beers paired with chocolates. Please reserve your place in advance.



Spotlight on Food!



Veggie Bowl

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, sesame seeds and scallions tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice

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

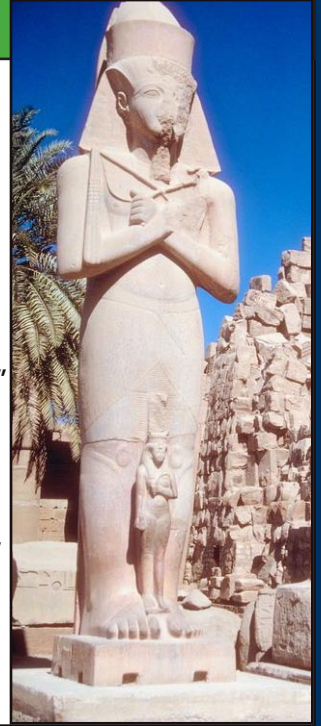
Did You Know?

Frederick the Great of Prussia tried to ban the consumption of coffee and demanded that the populace drink alcohol instead.

President Lincoln, when informed that General Grant drank whiskey while leading his troops, reportedly replied "Find out the name of the brand so I can give it to my other generals."

Being intoxicated had desirable spiritual significance to the ancient Egyptians. They often gave their children names like "How Drunk is Cheops" or "How Intoxicated is Hathor."

http://www.upcheer.com/jokes.php?joke_id=1481&cat_id=51&jtype=



Quote of the Week

O God, that men should put an enemy in their mouths to steal away their brains! that we should, with joy, pleasure, revel, and applause, transform ourselves into beasts! ~William Shakespeare, Othello

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	4	5	6	7	8	7-9p 9 Flying Dog
	RANDALL! Rogue Shakespeare + cascade hops		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
		SN Poker!! 7:30 p	C Trivia 8p double!			
10	11	12	13	14	15	7-9p 16 Hobgoblin
	Beer/Cheese Cumming RANDALL! Old Crusty / Centennial	Beer/Cheese Snellville	Beer/Cheese Sandy Springs CRAB!!		ROGUE 15!!! C Trivia 9p SN Trivia 10p SS Trivia 10p	
		SN Poker!! 7:30 p	C Trivia 8p double!			
17	18	19	20	21	22	7-9p 23 Shiner Bock
	RANDALL! Maudite/Belgina Noble		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
		SN Poker!! 7:30 p	C Trivia 8p double!			
24	25	26	27	28	29	7-9p 30 Pilsner Urquell
Summits closes @ 6pm	Summits closed Merry Xmas!		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
		SN Poker!! 7:30 p	C Trivia 8p double!			