

At the Summit

the e-zine of Summits Wayside Tavern



2 January, 2006

New Beers!

Snellville

Redhook Winterhook
Sierra Nevada Celebrat.
Anchor Christmas 2006
Sweetwater Festive Ale
Flying Dog K-9 Cruiser
Winter Bourbon Cask Ale
Tom. Kn'r Winter Warm

Cumming

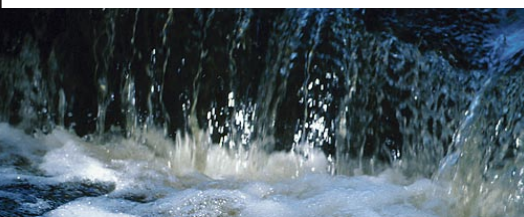
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Community Boards!

Got some news that you want to share with everyone? Don't be shy, brag on your children and bring us pictures of your pets too! Let all of us know what is going on in your life through our community boards! Each Summits location has a "brag" board. You can use it to sell your '68 Mustang, or rent your house. Even better is to share the birth of your grandchild and your son being accepted to UGA! Leave business cards too!

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!



At the Summit...

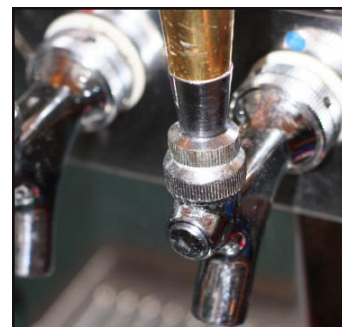
Happy New Year from Summits Wayside Tavern!

As we start 2007 the staff at Summits would like to extend a special thank you to all of you that patronized our stores in 2006 and over the years. We have enjoyed your friendship and support. We hope to see a lot of you in 2007!

During the holidays it's easy get off track...Here are some reminders of the days to mark on your calendars!

Randall Mondays

Every Monday we will "Randall-ize" a different beer using a different type of whole leaf hops. We use the "randall" to filter a selected brew through fresh hops which creates a "dry hopped" version of the beer! This is a unique beer experience that you will not find anywhere else in Atlanta! Join us all day on Monday for a "Randallized" beer.



All You Can Eat Crab Leg Wednesdays

Every Wednesday from 4:00 pm - 10:00 pm join us for all you can eat snow crab legs. The price of \$19.99 per person includes all you can eat snow crab legs, jalapeno cole slaw, french fries, homemade corn bread, and homemade shrimp corn chowder.



Texas Hold Em

Our Snellville store location hosts Texas Hold Em poker every Tuesday night! Free to Play! Sign up is at 7:00 pm and play time starts at 7:30 pm. 1st, 2nd and 3rd place winners earn house cash prizes!



Team Trivia

Play alone or as a team... Free to play! Winners receive house cash for 1st, 2nd, 3rd place. Snellville location every Friday at 10:00 pm, Cumming location every Wednesday 8:00 pm, Fridays 9:00 pm. (...continued on page 2)



Visit us on the web at www.summits-online.com



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summits-online.com/cumming/

At The Summit....

Summits University

The second week of each month we will host our monthly beer tastings. 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.



Rogue "15th"

Every month on the 15th of the month we will serve one of the special "Locker Stock" Rogue Ales from famed brewmaster, John Maier. These beers will be available only on the 15th of the month (regardless of the day of the week)... so don't miss out on this special offer!



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!

Spotlight on Beer

Sweetwater Festive

Well, the temperature is dropping and the days are getting shorter. You know what that means don't you? It's time for our WINTER BREW...

A full-bodied, high-octane brew capped off with our use of cinnamon and mace. This beer will warm you all the way to your bones. Brewed only one day a year.

<http://www.sweetwaterbrew.com/brews.asp?section=festive>



Beer Geek

Rogue Santa's Private Reserve

Rogue's annual holiday offering, Santa's Private Reserve, is a variation of the classic Saint Rogue Red, but with double the hops--including Chinook, and Centennial, and a mystery hop called Rudolph by head brewer John "more hops" Maier! This holiday elixir is brewed with two-row Harrington, Klages and Munich malts, along with Hugh Baird 30-37, Carastan 13-17, and Crystal 70-80 malts, plus free range coastal water and John's proprietary top-fermenting Pacman yeast.



<http://www.rogue.com/brews.html#santa>

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 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".

Cooking With Beer

A&W Root Beer Recipe

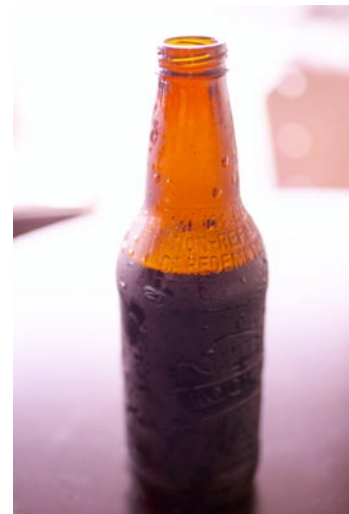
Ingredients

- 3/4 cup granulated sugar
- 3/4 cup hot water
- 1 liter cold seltzer water
- 1/2 tsp plus 1/8 t root beer-1 concentrate (mccormick is-1 best)

Directions

1. Dissolve the sugar in the hot water.
2. Add the root beer concentrate and let cool.
3. Combine the root beer mixture with the cold seltzer water, drink immediately, or store in fridge in tightly covered container.

The root beer you'll make here is a simplified version of Roy Allen's method from the early 1900's. Instead of harvesting roots, herbs, and berries, you have the luxury of using a root beer concentrate that can be found in most grocery stores. In 1922 Allen expanded his business, he formed a partnership with entrepreneur Frank Wright. This led to the name that would become famous, A&W, the country's best-selling root beer.



<http://www.recipe-ideas.co.uk/recipes-2/A&W%20Root%20Beer.htm>



Spotlight on Food!

Chicken Tenderloins (Regular or HOT!!)

A generous portion of hand-breaded chicken breast tenderloins, fried to perfection & served with French Fries, Jalapeno Cole Slaw, Honey Mustard or BBQ sauce.

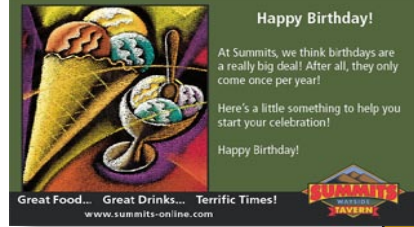
For a full look at our menu, click on www.summits-online.com and let your food adventure begin.



Birthday? When?

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!



Quote of the Week

Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut.
~Ernest Hemingway

Did You Know?????

Origin: Legend has it that Gambrinus, god of beer, challenged the devil to produce a "wine without grapes." The historical origin of the concoction we know today can be found in 12th-century Belgium, although the Egyptians had already created fermented-grain beverages well before then.

Recipe: The oldest recipe in Europe was discovered in the ruins of the Spanish village of Genó, and dates back more than 3,000 years.

Medicine: Hippocrates, the famous Greek physician, recommended prescribing this drink for its mildly tranquilizing properties, because it quenches thirst, eases speech and strengthens the heart and gums.

Carlos V: This emperor was the first beer importer, and one of its most illustrious drinkers and aficionados. It's said that even in his retirement in Yuste, he kept a Flemish brewer in his reduced entourage.

Brewers: The country with the most brands is Belgium, with 400.

Production: Today there are only 100 brewing businesses in the world, out of the more than 3,200

that existed at the beginning of the 20th century..

Quality: The method of checking a beer's quality is the way in which the foam adheres to the side of the glass after each sip. Beer connoisseurs call this "Brussels lace."

Tasting: Beer should always be served with two fingers of head, at a temperature of 5°C, but never in a frozen glass, because the melting of the interior film of ice adds water. The head should be delicate yet persistent, so that it adheres to the glass. It should have a bright color and a frothy appearance.

Ice Cream: In Germany there is a beer ice cream in popsicle form. Its alcohol content is lower than that of classic beer.

The Most Expensive Beer in the World: It's called "Tutankamon" and is prepared according to the recipe recovered by a group of University of Cambridge archaeologists in Queen Nefertiti's Temple of the Sun in Egypt. It costs US \$52 a bottle, and is produced in limited and numbered edition.

All of the above taken from - <http://www.florida.co.cr/english/trivia.htm>

