

At the Summit

the e-zine of Summits Wayside Tavern



9 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

Redhook Winterhook
Sierra Nevada Celebrat.
Anchor Christmas 2006
Sweetwater Festive Ale
Flying Dog K-9 Cruiser
Winter Bourbon Cask Ale
Clip. City Hvy Seas Wint.

FIRKIN FRIDAY!!!

Summits Wayside Tavern will tap another cask this Friday, January 12th at 6:00 pm!

Sarah Hughes Dark Ruby Mild. This beer was first brewed in the 1920s and is a classic example of a strong Black Country Mild. This is a traditional Mild Ale that follows the traditional Mild Ale recipe.

Dark Ruby Mild is 6% ABV and is a multi award winning beer. " It is intensely dark, almost black in colour, with a lovely red tinge. It has a coffee coloured head that is quite bubbly to begin with, but settles down quickly to form a thickish covering. The aroma is predominantly malty, with a pleasant fruit smell ~ the fruit is almost wine-like and seems to smell of grapes, plums and raisins. The texture is rich and very full bodied for a Mild. It feels smooth in the mouth and has a silky texture that makes drinking a very pleasant experience. "

At the Summit...

From All of Us at Summit's Wayside Tavern...

The end of 2006 marked the end of an era for Summits Wayside Tavern. We made the decision to close our Sandy Springs location just after Christmas. We opened this location in 1989 and its growth was due in large part to the many hundreds of regular, loyal friends and customers that patronized our store each day.

The decision to close was a very difficult one for the company. The nostalgia of our first location being gone, the rewards of all the fun and hard work in mind, the faces of the many customers that we've enjoyed serving, the perspiration of the hard working staff members that have shared our goals, and the legacy that we leave behind is overwhelming. We feel fortunate to have been part of Sandy Springs. The sense of community there only continues to grow and prosper. We have had a wild, wonderful ride. We are sorry to see it end.

We want to extend a sincere "Thank You" to all who have patronized the Summits in Sandy Springs. We want you to know that your mugs, goblets, steins, and passports will be relocated to the Cumming store location. We wish that we could take each one of you with us... we truly hope that we'll see your friendly and familiar faces at our Snellville and Cumming stores.

The company is actively working to grow more stores in the near future. By end of 2007 we aspire to have two new store locations. As we try to expand and franchise our concept it is impossible to ignore the foundation that was put into place and held strong for so many years at our Sandy Springs store. Without this beloved first location we would not be the company that we are today. Without the friendly faces of our loyal customers and friends we would not be in the position to grow. We all come to work everyday because of you all who make our jobs enjoyable. We have enjoyed getting to know you -- we hope to see you again in the near future.

Thank you again for the last seventeen years at the Summit Sandy Springs.

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.

Publisher: Andy Klubock
Editor in Chief: Jan Smith
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333
Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

Get the 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...



East Coast Beer Dinner

Summits Wayside Tavern is pleased to announce the "East Coast Beer Dinner" Monday, Feb 19, 2007 at 7:00 pm at our Cumming location.

We will serve a "Wild Game for Wild Beer" menu that will be paired with beers from such noted breweries as Dogfish Head, Samuel Adams, Clipper City, Highland Brewing, Ommegang, Sweetwater Brewery and Terrapin Brewery.

You will sample beers from all of these greats, as well as some special treats never before tried. The cost is \$89.99 per person. The event will begin at 7:00 pm. Contact one of our stores to sign up and reserve your place.. space is very limited!

Spotlight on Beer

Red Brick Winter Brew

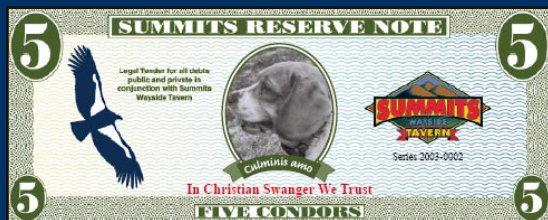
This delicious local beer is brewed with pure Georgia Mountain water. A total of seven roasted malts are used to provide undertones of espresso and bittersweet chocolate. Oatmeal is used to create a brilliant cascading head. Red Brick Winter Brew is ruby-black in color with a very dense, creamy, foaming head. 7.5% abv Available in extremely limited batches.



Beer Geek

Michelob Celebrate! Chocolate

Michelob Celebrate! Chocolate is Anheuser-Busch's newest seasonal creation. Brewed with caramel malts, roasted malts and matured on real cocoa beans, this beer has a deep, dark chocolate color and aroma. Celebrate Chocolate is best enjoyed in a snifter, which brings the rich chocolate aroma toward the nose. Contains 8.5% alcohol by volume (ABV).



Cooking With Beer

Bacon 'n Cheddar Beer Soup Recipe

Ingredients

- 6 oz vegetable oil
- 1 1/2 lb onions, coarsely chopped
- 1 1/4 lb potatoes, diced
- 1 lb carrots, diced
- 1 lb celery, sliced
- 1 can chef-mate bacon 'n cheddar cheese sauce (#10 can)
- 2 cup beer
- 1 qt chicken stock
- 1 1/4 lb mixed vegetables, frozen
- 1/2 tsp paprika
- 1/2 tsp white pepper
- 1/4 tsp liquid smoke flavor
- 2 tbsp parsley, chopped

Directions

1. Place vegetable oil in large stockpot. Add onions, potatoes, carrots and celery; saute 25-30 minutes or until vegetables are cooked.
2. Add remaining ingredients. Combine thoroughly. Simmer 20 minutes over low heat, stirring occasionally. Serve hot.

Makes 25 one cup servings.

[http://www.recipe-ideas.co.uk/recipes-2/Bacon %20'n%20Cheddar%20Beer%20Soup.htm](http://www.recipe-ideas.co.uk/recipes-2/Bacon%20'n%20Cheddar%20Beer%20Soup.htm)

The Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:

summits-online.com/passport.html



Spotlight on Food!

Manhattan Salad

A bed of iceberg, romaine & spinach. Topped with smoked turkey, ham, vidalia onions, vine ripened tomatoes, mushrooms, roasted red peppers, bell peppers, cucumbers, imported swiss & cheddar cheese. Served with balsamic vinaigrette.



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

Did You Know?

In the movie, The Shawshank Redemption, when all of the prisoners are on the roof drinking beer, notice the containers. Their drinking bottles of beer. The movie was set in the 30s. Beer wasn't bottled but instead canned in the 1930s.

In Bavaria, beer is not an alcoholic drink. It is legally defined as a staple food

In Japan, Beer is available in soda machines, at train stations and on the street. There seems to be no age restrictions to who can buy it



<http://www.funtrivia.com/Food/Beer.html>

Quote of the Week

A hangover is the wrath of grapes.
~Author Unknown

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	8 Beer & Chocolate Cumming	9 Beer & Chocolate Snellville	10 CRAB!!	11	12	7-9p 13 Paulaner Hefe
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p	
14	15 RANDALL! Rogue Monk Madness w/ Columbus hops	16	17 CRAB!!	18	19	7-9p 20 Boddington
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p	
21	22 RANDALL! Lagunitas IPA w/ Northern Brewer hops	23	24 CRAB!!	25	26	7-9p 27 Clipper Loose Can.
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p	
28	29 RANDALL! Anchor Steam w/ Nuggett hops	30	31 CRAB!!	Feb. 1	2	7-9p 3 Pilsner Urquel
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p	