

At the Summit

the e-zine of Summits Wayside Tavern



16 January, 2007

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.

At the Summit...

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 from Delaware, Samuel Adams from Massachusetts,

Clipper City from Maryland, Highland Brewing from North Carolina, Ommegang from New York, and



Atlanta's own



Sweetwater Brewery and Terrapin Brewery.

BELGIAN STYLE ALES • COOPERSTOWN, NY

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.

RANDALL MONDAYS!!

January 22, 2007!

Lagunitas IPA w/ Northern Brewer hops

January 29, 2007!

Anchor Steam with Nuggett Hops

Pint Nights

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

- | | |
|-------|----------------------|
| 01/20 | Boddingtons |
| 01/27 | Clipper Loose Cannon |
| 02/03 | Pilsner Urquell |
| 02/10 | Stella Artois |
| 02/17 | Purple Haze |
| 02/24 | Leinenkugel |

Memories of Times Gone By...

The beer in our hands is August Schell Pilsner. The photo was taken right after the Braves lost to the Minnesota Twins in the 1991 World Series.



The other guy's name is Ricky Roberts.

-Dow Scoggins

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Summits Gear - Available At Any Summits!

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black \$14.99

gray \$14.99

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black \$16.99

gray \$16.99

Hats

khaki \$14.99

Polo Shirts short

black \$26.99

green \$26.99

burgundy \$26.99

Polo shirts long

black \$29.99

green \$29.99

Denim shirts

denim \$33.99

Fleece Pullovers

black \$39.99

Jackets

black \$200.00

Spotlight on Beer

Great Divide Hibernation

Hibernation's massive flavors are so intense that it requires over three months of aging each year. Each summer, while our brewers are still spending their weekends in flip-flops and shorts, they prepare for July's Hibernation brewing schedule.

We cellar Hibernation until late October, when it reaches the peak of perfection. This lengthy aging process gives Hibernation its revered malty richness, complex hop profile and hearty warming character, which is perfect right out of the bottle or cellared for longer periods of time. Hibernation is a lively treat that really beats the winter chill.

<http://www.greatdivide.com/thebeers/hibernation.htm>





Beer Geek

Michelob Celebrate! Vanilla Oak

Michelob Celebrate Vanilla Oak features distinct vanilla, caramel and aged oak flavors for a full-bodied, well-balanced taste and warm aroma. Celebrate Vanilla Oak is brewed using two-row barley, caramel malts, carapils malts as well as imported hops. It is aged on whole vanilla beans and bourbon barrel oak. Ideally served with dessert or as an after-dinner drink, Celebrate Vanilla Oak is also enjoyed in a snifter, allowing the beer's aromas to be intensified. Contains 10% ABV.



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

Chocolate Chip Beer & Sour Cream Cake Recipe

Ingredients

3/4 cup butter
1 1/2 cup sugar
3 eggs
1 1/2 tsp vanilla
2 cup sour cream
3 cup flour-unsifted all purpose
1/2 tsp baking powder
1 1/2 tsp baking soda
1/8 tsp salt
3/4 cup beer

****combine****

3/4 cup walnuts-chopped
3/4 cup chocolate chips
1/2 cup sugar
4 tbsp cinnamon

Directions

cream butter and sugar till fluffy. Add eggs one at a time. Blend well. Add vanilla and sour cream. Blend till creamy. Add flour, baking powder, baking soda, salt and beer. Blend well. In a small bowl, combine nuts, chips, sugar and cinnamon. Pour flour mixture into greased and floured tube pan. You may alternate flour mixture then nut and chip mixture. Or you may



combine nuts and chip mixture to flour mixture and pour all into pan. I do the latter.

Bake at 350~ 50-60 minutes or till inserted knife comes out clean. Leave cake in pan about 10 minutes then empty on to rack to cool. *I dust chips with flour to prevent sticking.

<http://www.recipe-ideas.co.uk/recipes-6/Chocolate%20Chip%20Beer%20&%20Sour%20Cream%20Cake.htm>

Spotlight on Food!

Baked Grouper

A filet of baked Grouper topped with a spicy chipotle butter sauce and served with a side of brown saffron rice and sesame broccoli.

Fuji Shrimp Bowl

Hand breaded shrimp with sautéed carrots, broccoli, mushrooms, red peppers, green peppers, scallions & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of fresh locally made egg noodles.



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

Did You Know?

What king is known as the "patron saint of beer?"

Answer: King Gambrinus (not to be confused with St. Arnold, the patron saint of brewing).

What was the length of Prohibition?

Answer: Prohibition lasted 13 years, 10 months, 19 days, 17 hours, 32 1/2 minutes

What is the best selling brand in the Western Hemi-sphere outside of the United States? What country is it brewed in?

Answer: Brahma Beer. It is brewed in Sao Paulo, Brazil.

<https://www.beermachine.com/files/beer-trivia.htm>



Quote of the Week

Draft beer, not people.
~Author Unknown

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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	
4	5 RANDALL! Sierra Nevada Pale Ale w/ Kent Goldings hops	6	7 CRAB!!	8	9	7-9p 10 Stella Artois
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p	