

# At the Summit

the e-zine of Summits Wayside Tavern



30 January, 2007

## Pint Nights

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

02/03 Pilsner Urquell  
02/10 Stella Artois  
02/17 Purple Haze  
02/24 Leinenkugel

## New Beers!

### Snellville

Terrapin W&B Imp. Stout  
Hennepin Rare Vos  
Hennepin Saison  
Flying Dog Snake Dog IPA  
Harpoon IPA  
Brooklyn Chocolate Stout  
Highland Mocha Stout  
Rogue Half a Weiss

### Cumming

Hennepin Rare Vos  
Hennepin Saison  
Flying Dog Snake Dog IPA  
Terrapin W&B Imp. Stout

## RANDALL MONDAYS!!

### February 5, 2007!

Sierra Nevada Pale Ale w/ Kent Goldings hops

## Beer Dinner - Hurry!

### East Coast Beer Dinner!

Don't miss 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 noted breweries. \$89.99/person - seats are selling fast - get your name in today!

## At the Summit...

### Did You Know?

*American beer* is predominately made from rice. That is why it tastes so light compared to foreign beers. This is purely an American invention to increase profits as they hoped a lighter beer would also draw women to purchase.

*In the 30's* there was a brewer's strike. All the brewers refused to work. Back then sales were centered around your brewery and you had to keep all the local pubs and bars stocked. A certain St Louis brewery was worried about losing customers so they put the assistant brewers in charge. Back then assistants were nothing more

than glorified peons and really knew little of making beer. They would make a batch and it would be bad so they would dump it and try again. They dumped so many batches that the gutters ran with beer. They finally came up with a recipe that was usable and it was shipped out to the local pubs. It had come to be known by the locals as 'gutter beer'. When the strike ended, the owners did not want to throw out all the barrels of the remaining beer as it had already cost them too much with the lost batches. So they figured that if they gave it a good name and marketed it right they could sell it. Today you and I know this beer as Michelob.

*If we were* to up-turn the Millennium Dome at Greenwich, London, it would take 3.8 billion half-liters of beer to fill it up.

*Root Beer* was originally called Root Tea, however the name was changed to Root Beer to get more people to take interest in it.

*Beer is* an essential source of B complex vitamins. Water contains no vitamins.

*In the Czech Republic*, beer is cheaper than Coke. A half litre at the local pub costs just 30 cents (10.50 CZK) while a half litre of Coke costs 85 cents (30 CZK). Beer is a little more expensive than club soda (which costs 29 cents, or 10 CZK, for a half litre).

All of the above taken from - <http://www.funtrivia.com/Food/Beer.html>



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

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Fax: 770-886-4376

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

## Get Ready for Some Mid-Winter Excitement!

### Carnivale is back!

Those of you who have been with us for a while know that every February is Carnivale Month at Summits Wayside Tavern!

February 2007 will bring fresh, home-made cajun menu items to your table! Visit our Snellville and Cumming locations for a sample of Red Beans & Rice, Crawfish, Shrimp and Oyster Po' Boys, Spicy Andouille sausage sandwiches and our famous homemade Shrimp & Crawfish etouffee. This is one of our most popular specialty menus each year. What a great way to heat up the cold month of February!

In addition to the specialty menu we will also host an All You Can Eat Crawfish Boil EVERY SATURDAY AFTERNOON at each store! From 3:00 - 9:00 pm you can enjoy all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread for only \$19.99 per person.

So join us on Saturday, Feb 3rd, Saturday, February 10th, Saturday Feb. 17th and Saturday Feb 24th for a fun time and great food!



## Spotlight on Beer

### Sierra Celebration

The long, cold nights of winter are a little brighter with Celebration Ale. Wonderfully robust and rich, Celebration Ale is dry-hopped for a lively, intense aroma. Brewed especially for the holidays, it is perfect for a festive gathering or for a quiet evening at home.

<http://www.sierranevada.com/beers/celebrationale.html>



## Beer Geek

### Anchor Christmas

This is the thirty-second Our Special Ale from the brewers at Anchor. Every year since 1975 the brewers at Anchor have brewed a distinctive and unique "Christmas Ale," which is available from early November to mid-January. The Ale's recipe is different every year—as is the tree on the label—but the intent with which we offer it remains the same: joy and celebration of the newness of life. Since ancient times, trees have symbolized the winter solstice when the earth, with its seasons, appears born anew.

Each year our Christmas Ale gets a unique label and a unique recipe for the Ale itself. Although our recipes must remain a secret, many enthusiasts save a few bottles from year to year—stored in a cool dark place—to taste later and compare with other vintages. Properly refrigerated, the beer remains intriguing and drinkable for years, with different nuances slowly emerging as the flavor mellows slightly.

<http://www.anchorbrewing.com/beers/christmasale.htm>



## Cooking With Beer

### Catfish in Beer Recipe

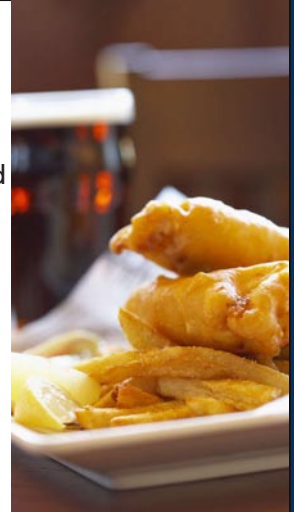
#### Ingredients

- 3 tbsp butter or margarine
- 5 each garlic clove, chopped
- 3 each green onions, chopped
- 2 each catfish fillets, large
- 1/3 cup flour
- 4 each mushrooms, large, sliced
- 3 oz beer, light
- 1/2 each lemon
- 1 worcestershire sauce
- 1 rice, white

#### Directions

Brown finely-chopped garlic and onion in butter, sizzling hot. Lightly flour catfish, add to pan with mushrooms. Pour in beer and treat fillets with juice of half a lemon. Add a couple of drops of Worcestershire. Saute over medium heat, turning, until brown on both sides. Serve on hot plates with rice. Use pan-gravy over the rice.

<http://www.recipe-ideas.co.uk/recipes-3/Catfish%20In%20Beer.htm>



## Where are YOU???

### Where are you??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! *Submit all photos and articles to attn.: Jan at: [snellville@summitsonline.com](mailto:snellville@summitsonline.com) All articles submitted become property of Summits Wayside Tavern.*

## 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...



## Spotlight on Food!

### Thai Chicken Salad

A colorful collection of napa and purple cabbage, lettuce, bok choy, red pepper, green pepper, & vidalia onion mixed with thinly sliced grilled chicken and tossed in our own spicy Thai peanut dressing. Topped with crushed peanuts.



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?

Here's a collection of little-known links (at least to this author) of interesting beer-related web-sites. Bet you had no idea some of these places existed...

### BeerDogs

We love our dogs. We love our beer.

### Happy Tail Ale

Share a beer with your best friend.

### Beer Church

Making the World a Better Place One Beer at a Time

### Beershots

Microscopic view of beers around the world

## Quote of the Week

*Wine is bottled poetry.*  
~Robert Louis Stevenson

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29 RANDALL! Lagunitas IPA w/ Northern Brewer hops	30 SN Poker!! 7:30 p	31 CRAB!! C Trivia 8p double!	Feb. 1	2 C Trivia 9p SN Trivia 10p	3 7-9p Pilsner Urquel
4	5 RANDALL! Anchor Steam w/ Nuggett hops	6 SN Poker!! 7:30 p	7 CRAB!! C Trivia 8p double!	8	9 C Trivia 9p SN Trivia 10p	10 7-9p Stella Artois
11	12 RANDALL! Sierra Nevada Pale Ale w/ Kent Goldings hops	13 SN Poker!! 7:30 p	14 CRAB!! C Trivia 8p double!	15 ROGUE Rogue Brewery - Newport, Oregon	16 C Trivia 9p SN Trivia 10p	17 7-9p Purple Haze
18	19 East Coast Beer Dinner Cumming 7p	20 SN Poker!! 7:30 p	21 CRAB!! C Trivia 8p double!	22	23 C Trivia 9p SN Trivia 10p	24 7-9p Leinenkugel