

At the Summit

the e-zine of Summits Wayside Tavern



6 February, 2007

Pint Nights

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

02/10 Stella Artois
02/17 Purple Haze
02/24 Leinenkugel

RANDALL MONDAYS!!

February 12, 2007!

North Coast Red Seal with Fuggles hops.

Don't Miss Events!

Wed. Feb 7!

Brooklyn Smoked Weissbock Keg (while it lasts!)

Fri. Feb. 9 - 5:30 - 7:30 pm

JW Dundee's Honey Brown & Pale Ale Pint Night

Sat. Feb. 10

Cumming only! All You Can Eat Crawfish Boil \$19.99

Mon. Feb 19 - 7 pm

East Coast Beer Dinner - \$89.99/ person - reserve today!

New Beers!

Snellville

Honey Brown Pale Ale
Tom. Knker Choc. Porter
Rogue Monk Madness
Rogue Yellow Snow Ale
Left Hand Milk Stout

Cumming

Ommegang Rare Vos
Ommegang Hennepen
Clipper City Peg Leg Stout
Honey Brown
Honey Brown Pale Ale

At the Summit...

J.W. Lees Harvest Ale:

Celebrate with Ron Lutz and Charlie Farrahar!

On Saturday, February 10th Summits in Cumming will tap a very special keg in honor of two very special people. At 4:00 pm a very rare keg of 1998 vintage J.W. Lees Harvest Ale will be pouring! This is a traditional wooden cask that previously held Lagavulin scotch. We have warehoused this keg for over 9 years in anticipation of a special event! That event is here! In honor of Ron Lutz and Charlie Farrahar having each logged 1,000 different beers on their passport cards Summits has decided to let the keg flow! Join us to try a beer that is worthy of sharing in honor of these two true beer aficionados!



These guys have been loyal customers and friends of Summits for a long time and we decided to pick their brains about Summits and beer! We welcome this opportunity to recognize a couple of guys who embraced our program and took it to a level that even we never dreamed about! It is our pleasure to share a special keg in honor of not only Charlie and Ron but all of our guests each week that dare to try something different! A special thank you to Charlie and Ron and a special thank you to all of our customers that join us and make our jobs more enjoyable every week!

When was your first visit to Summits Wayside Tavern?

Charlie: February 6, 2004

Ron: 1999 when Summits first opened

What is your favorite Summits experience?

Charlie: Talking with the staff and hanging out with friends

Ron: Hanging out with friends

What is your favorite Summits menu item?

Charlie: Three Mile Island wings

Ron: Chickos Nachos with jalapenos

What was the best beer that you consumed at Summits?

Charlie: Rogue Hazelnut Brown Nectar (Newport, Oregon)

Ron: Sweetwater 420 (Atlanta, Georgia)

What is your favorite beer of all time?

Charlie: Samichlaus

Ron: a Kolsch style

(...continued on page 2)

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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Find your Summits!

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Celebrate! (continued from page 1)

What is your favorite session beer?

Charlie: favorite "end of session" beer is Samichlaus
Ron: Bud Light

What beer have you never tried that you would like to?

Charlie: Guinness brewed for Belgium
Ron: A local Czech beer that is not available in the States

Total Number of beers on your Summits Wayside Tavern Passport Club Card?

Charlie: 1,000 and no more! It's time to revisit some of the great ones I've already had!
Ron: 1,001

Well done you guys!

Spotlight on Beer

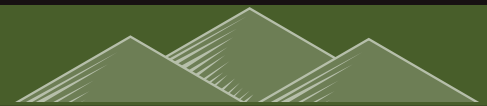
Brooklyn Smoked Weissbock

Bamberg, the central town in the Franconia region of northern Bavaria, is home to one of the world's most unique beer styles- smoked beer or "rauchbier". The barley malt is dried over beechwood fires, taking on a smoky quality that infuses the beer brewed from it. Smoked lagers are common in Franconia, but there's a further specialty, as well - smoked wheat beer. Only the barley malt is smoked, while the wheat is malted normally. This gives the beer a lightly smoky quality which is a perfect complement to the fruitiness imparted by the weissbier yeast.

These beers have inspired us to bring you something more special still--- Brooklyn Smoked Weissbock. At the doppelbock strength of 8% this beer is full bodied and complex, retaining the light acidity of the wheat balanced against the fruit. Underneath is the light beechwood smoke, making this a wonderful beer to enjoy with food. The palate finished dry and spritzy. Try it with our Wienerschnitzel, baked grouper, and our Chinese noodle bowls.

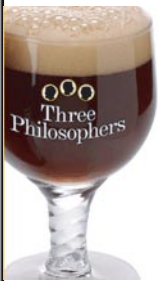
Summits Wayside Tavern will feature this very special beer on ONE DAY ONLY! Wednesday, February 7th we will tap this keg.... it will go very quickly! Make it a point to try this unique and rarely available on tap beer style.





Beer Geek

Three Philosophers



Cynics can't believe it, Epicures hail it a sensation, and Pythagoreans just can't add up what makes this luscious blend of rich malty ale and cherry lambic so delightful. It might be the flavor of dark chocolate and cherry cordials; it could be the way it acquires wisdom and grace in the cellar. Maybe it's a conundrum.

What's your theory?

The essence of wonder is a unique and masterful blend of strong malty ale and authentic Belgian Kriek. Our philosophers deduce that this powerful marriage of cherries, roasted malts, and dark chocolate will only achieve more wisdom and coherence as it broods in the dark recesses of your cellar.

<http://www.ommegang.com/index.php?mcat=1&scat=4>

Cooking With Beer

Beer-Batter Mushrooms Recipe

Ingredients

- 24 each mushrooms
- 1 each pkg of batter mix
- 1 cup beer

Directions

Wash mushrooms and trim stems, but do not completely remove all of the stem. Heat oil in a deep fryer, such as a "Fry-Daddy" or deep skillet with enough oil to cover.

Use either commercial mushroom Batter" mix or a mix like Bisquik for the batter. Mix the batter according to package directions, except use beer as liquid instead of water or milk.

Deep-fat fry the 'shrooms, until golden brown and drain on paper towels.

<http://www.recipe-ideas.co.uk/recipes-4/Beer-Batter%20Mushrooms.htm>



Where are YOU???

Where are you??

Check out Walter Urbanski chilling by the Lauderdale by the Sea pier in Florida. Walter is a Snellville customer!

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 All articles submitted become property of Summits Wayside Tavern.



Spotlight on Food!

Matterhorn

A generous portion of sautéed honey glazed ham and topped with imported Swiss cheese, roasted red peppers, Vidalia onions, romaine lettuce, vine ripened tomato and French wine mustard. Served on a fresh egg roll bun with our Summits Blend.

Chili Cheese Fries

An enormous portion of french fries covered with our homemade chili and cheddar cheese! Great as an appetizer! Add Applewood Smoked bacon!

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

Did You Know?

One of the styles of beer developed by the Egyptians was called "boosa" or "wusa". It is from this word that our own word "Booze" is derived.

Beer: Facts, Figures & Fun. Paul Barnett



Quote of the Week

"When the wine goes in, strange things come out."

~Johann Christoph Friedrich von Schiller, *The Piccolomini*, 1799

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	5 RANDALL!	6 SN Poker!! 7:30 p	7 Brooklyn Smoked Weissbock Keg CRAB!! C Trivia 8p double!	8	9 JW Dundee's Special Pint Night C Trivia 9p SN Trivia 10p	10 7-9p Stella Artois Cumming only! All You Can Eat Crawfish Boil \$19.99 *J.W. Lees Harvest Ale*
11	12 RANDALL! North Coast Red Seal with Fuggles 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 Cumming only! All You Can Eat Crawfish Boil \$19.99
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 Cumming only! All You Can Eat Crawfish Boil \$19.99
25	26 RANDALL!	27 SN Poker!! 7:30 p	28 CRAB!! C Trivia 8p double!	Mar. 1	2 C Trivia 9p SN Trivia 10p	3 7-9p Bass