At the Summit

the e-zine of Summits Wayside Tavern



13 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!)

02/17 Purple Haze 02/24 Leinenkugel

03/03 Bass

Andy On TV!!!

Set your TIVO and DVR recorders for next Monday! Summits will be on television! On Monday, February 19th Andy and Summits will be part of the "Atlanta and Company" television show which airs weekdays on NBC 11 Alive from 11:00 - 11:30 a.m. We'll be talking up our beer dinner which will take place the same night at our Cumming location at 7:00 pm. If you haven't yet reserved your place please do so now! **Contact the Cumming store** location for details at 770-886-4374

New Beers!

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 Pale Ale

Honey Brown

At the Summit...

What is Carnivale?

"One theory is that this festival came from Saturnalia, Saturn's festival, and Lupercalia. In the later Roman period, these festivals were characterized by wanton behaviour. This spirit of celebration may have been transmitted to the Carnival.



Carnival celebrations, usually referred to as Mardi Gras, are common in the Gulf Coast area of the Southern United States. They originated in the onetime French Colonial capitals of Mobile, Alabama; New Orleans, Lousiana; and Biloxi, Mississippi, all of which have celebrated for many years with street parades and masked balls. The best-known, most elaborate, and most popular events are in New Orleans, while other South Louisiana cities such as Lafayette, Mamou, and Houma are the site of famous Carnival celebrations of their own. Major Mardi Gras celebrations are spreading to other parts of the United States, such as St. Louis. The West Indian American Day Carnival held each Labor Day in New York City is known as the largest street festival in (...continued on page 2)

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 Cumming.

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!

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"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/cumming/

Carnivale! (continued from page I)

America. "

Taken from: http://en.wikipedia.org/wiki/Carnival

By the beginning of the month of February winter has settled in, folks have settled in and we feel like it's time to shake things up for

you!



In Snellville and Cumming, Georiga Carnivale is Summits way of warming up the cold month of February with sizzling hot & spicy authentic cajun menu items for the entire month. Try our Po'Boys - you will love them!

We will host an authentic crawfish boil every Saturday during the month of February at the Cumming location only! For \$19.99 you will get an

All You Can Eat feast of crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread. But what makes a crawfish boil so special.... well, it's a truly fun way to eat!

You still have TWO dates left Join us on Feb 17th or Feb 24th to participate in one of these truly fun events.

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...

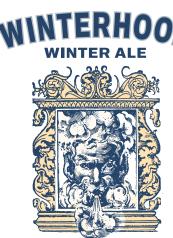


Spotlight on Beer

Redhook Winterhook

Winterhook's rich, full body and deep chestnut color make it the perfect beer for chilly winter days! The complex malt profile with hints of chocolate and caramel are the result of using 9 different varieties of malt. We balance the sweetness of the malts with 4 seperate hop charges. This leaves a delicious beer that is well rounded with a clean finish.

http://www.redhook.com/



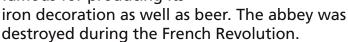
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Beer Geek

Orval Trappist

Brewed and bottle-conditioned at Orval monastery founded in the 1100s in the pastoral Belgium countryside. Fermenting three times with three different malts and two types of hops give great character and complexity. This vintage-dated chardonnay of the beer world can be cellared up to five years.

The Abbey of Orval is located near Florenville, Belgium in the provence of Luxembourg. The present brewery was completed in 1929, at which time the skittle, (pin) shaped bottle was introduced. In the middle ages, Orval was famous for producing its



Sunset-orange color; a fruity and slightly acidic bouquet, firm body, profound hop bitterness, and long, dry finish.

http://www.merchantduvin.com/pages/5_breweries/orval.html

Cooking With Beer

Chicken with Mexican Beer Recipe

Ingredients

- 1 1/2 lb chicken pieces
- 2 green peppers cut in thin slices
- 1 medium onion cut in thin slices
- 1 minced clove of garlic
- 1 large chooped tomato
- 2 tbsp oil
- 1 can of beer
- 1 salt & pepper

Directions

Heat the oil in a saucepan. Sprinkle salt and pepper on the chicken, place in the oil and fry every pice of chicken on each side until ligthly browned, remove the chicken and set aside. In the same

oil fry de onions, green peppers, tomatoe and garlic for about 2-5 minutes. Add the chicken and the beer, bring to boil, reduce the heat and let it cook till the chicken is done and the beer is almost absorbed. Do not let it dry. Serve with a side dish of rice.

http://www.recipe-ideas.co.uk/recipes-6/Chicken%20With%20Mexic an%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 All articles submitted become property of Summits Wayside Tavern.



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Spotlight on Food!

Steak Quesadilla

Our famous steak & cheese with greenl peppers, mushrooms, & Vidalia onions in a crispy flour tortilla. Served with sour cream, guacamole, lettuce & tomato.

The Onion Hill

A "hill" of hand battered vidalia onion rings served with our own Mitzubezi dressing and spicy cajun

remoulade sauce.

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

Did You Know?

Did You Know?

Stale beer left over after parties shouldn't be just poured down the sink but instead used int he garden as a fertilizer. Try to make sure tha you don't use beer that contains preservatives.

Beer: Facts, Figures & Fun. Paul Barnett



Quote of the Week

If drinking is interfering with your work, you're probably a heavy drinker. If work is interfering with your drinking, you're probably an alcoholic. ~Author Unknown

The SUMMITS Calendar!						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	12	13	14	15	16	7-9p 17
	RANDALL! North Coast Red Seal with Fuggles hops	CN Paleout 7-20 o	CRAB!!	REGUE Rogue Brevery · Reuport, Oregon	C Trivia 9p	Purple Haze Cumming only! All You Can Eat Crawfish Boil \$19.99
18	19	SN Poker!! 7:30 p	C Trivia 8p double!	22	SN Trivia 10p	7-9p 24
10	East Coast Beer Dinner Cumming 7p	SN Poker!! 7:30 p	CRAB!! C Trivia 8p double!	22	C Trivia 9p SN Trivia 10p	Leinenkugel Cumming only! All You Can Eat Crawfish Boil \$19.99
25	26	27	28	Mar. 1	2	7-9p 3
	RANDALL!	SN Poker!! 7:30 p	CRAB!! C Trivia 8p double!		C Trivia 9p SN Trivia 10p	Bass
4	5	6	7	8	9	7-9p 10
	RANDALL!		CDARU			Oscar Blues Dales
	TO TOO TEE.	SN Poker!! 7:30 p	CRAB!! C Trivia 8p double!		C Trivia 9p SN Trivia 10p	