

At the Summit

the e-zine of Summits Wayside Tavern



20 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!)

02/24 Leinenkugel
03/03 Bass

RANDALL MONDAYS!!

Feb. 26 - Dogfish Head 60 Minute IPA with Simcoe Hops

Mar. 5 - Dogfish Head 90 Minute IPA with Amarillo hops

Mar. 12 - Dogfish Head Indian Brown with Columbus hops

AYCE 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...

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...

Here's to Joe!

We'd like to introduce you to Joseph Gagnon. Joe and his family have been friends of the Summit for a long time. What makes Joe so special to us is not just his smiling face, his sense of adventure, his loyalty to our concept, his participation in our events.... (we could go on)... What makes Joe so special is that he is the only Summits Passport Club member to have earned a mug in all three tiers at all Summits locations! Yes, you read that correctly... Joe has a Tier I mug, a Tier II goblet and a Tier III stein at Snellville, Cumming and our former Sandy Springs location. This accomplishment took a long while, a lot of persistence, and a lot of driving between stores! Joe's face is welcome and familiar to us all over town..... What made him do it? Read for yourself!

When was your first visit to Summits?

Wow, our first visit was when you were still Taco Mac. We started going there because Pandora (my wife) worked late, and by the time she got out, most places were getting ready to close, or were already closed. We asked some waiters we knew where they went after they got out of work, and this was the place. So, we started going there on the nights she got out of work late.

What is your favorite Summits experience?

You know me, I was just there to be with Pandora. I always loved going out with her, sitting there talking about anything. I guess both of us getting our mugs at the Snellville store. The memory I will always have of Summits is being in Snellville, Pandora and I talking to Andy. Andy was in the mood to ask questions, you know. What's your favorite <fill in the blank>. He and Pandora were going back and forth about all sorts of different things. I think the discussion still haunts him today! Especially when Pandora said her favorite movie was 'Selena'. That just blew Andy away. Speechless for a few moments. It was pretty special.

Favorite Summits menu item? Right now, it would be the beers & rice. Pandora's mother comes from Texas, so we have a lot of beers & rice, cornbread, etc. But, I do like the

(...continued on page 2)



Visit us on the web at www.summits-online.com



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Here's to Joe! (continued from page 1)

bowls, and I like the baked/grilled grouper menu items.

Favorite beer consumed at Summits? Me? You're kidding. Now Pandora, Old Crusty... (editors note... Joe doesn't have "favorites"... his stock answer is "just pick me something")

Favorite beer of all time? (editors note... Joe doesn't have "favorites"... his stock answer is "just pick me something")

Favorite session beer? (see above)

What beer have you never tried that you would like to? Don't even know what I had! How could I know what I haven't had! You remember, I just went down the list, or had the bartender on duty just grab something they could check off.

How many beers have you consumed total at Summits? Well, with Taco Mac, I did the 100 Draft Beer, the 100 Bottle Beer, and the 100 Whisky Trail (from what I hear, not too many people did this either). After that, I found out the name changed, and you now had 'tiers'. I started with the 200 beers in Snellville (no Andy would not start me at tier II, made me drink the other 50 beers), and started toward tier II, and then on to tier III. Add to that, tier III at all three stores, and you have around 1500 beers.

What made you decide to earn all three Passport tiers at all three Summits locations? (now you will be the only one who will ever be able to say that!) Well, started in Snellville, cause it was close to home. I started going [to Sandy Springs] one year when Boston was playing New York to see employees who waited on us in Snellville over the weekends and decided to start the list there also. And, then I started going to Cumming to see Chris, who also waited on us in Snellville during one of our weekly visits there...and started another [passport]. By then, I knew that someone had done tier I in all three, but no one had done tier II, or III. So, I started to go to each store, once a week. Three to four beers each visit, and some extra visits some weeks, and it took about 3 years to complete all of them.

Joe's wife Pandora recently lost her battle with cancer and these memories that he mentions are not just special to him but to all of us at Summits who had the opportunity to know these two amazing people. This is part of what makes our job special. We have the unique opportunity to not only serve our guests but to get to know them, their families, their interests, their joys and their sorrows.

Next time you're at the Summit be on the lookout for Joe! He'll be the one with the shiny beer stein in front him wearing a smile!

Thanks, Joe, for all the time spent making our day!

See you at the Summit!

Cooking With Beer

Belgian Meatballs Braised in Beer Recipe

MEATBALLS

- 1 cup fresh white bread crumbs
- 1/4 cup milk, or more
- 1 lb ground beef, lean
- 1/2 lb ground pork or veal
- 1 large egg
- 1 tbsp shallots, minced
- 1 tbsp parsley, fresh, fine minced
- salt & pepper to taste
- 1 pinch nutmeg, grated
- 2 tbsp flour
- 2 tbsp unsalted butter
- 1 tbsp vegetable oil

SAUCE

- 1 medium onion, thinly sliced
- 3 belgian endive, cored/cut in 1/4-inch rou
- 1 tsp sugar
- salt & pepper to taste
- 1 1/2 tbsp flour, up to 2 tb
- 1 cup blond pilsner-style beer
- 1/2 cup beef broth, or chicken
- 2 tbsp parsley, fresh, garnish

Directions

1. To prepare meatballs, soak bread crumbs in milk until thoroughly moistened; squeeze dry with hands. Combine bread crumbs, ground meats, eggs, shallots, parsley, salt, pepper and nutmeg in medium bowl. Form mixture into 6 to

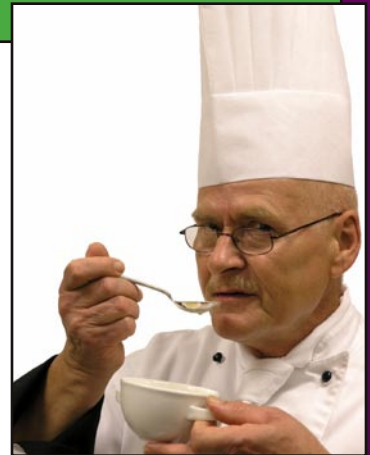
8 balls or patties (2 inches in diameter and 1/2-inch thick); dust with 2 table-
spoons flour.

2. Heat butter and oil in deep, heavy Dutch oven, until hot but not smoking, over high heat. Add meatballs; cook until browned on all sides, about 5 minutes, making sure butter does not burn. Remove meat balls to platter; keep warm.

3. To prepare sauce, discard all but 2 table-
spoons of fat in pan. Add onion and endives. Cook over low heat, stirring constantly, for about 10 minutes. Add sugar, salt, pepper and 2 tablespoons flour to vegetables; cook, stirring, for 1 to 2 minutes longer. Add beer and broth; heat to quick boil, scrapig up all brown bits from bottom of pan.

4. Reduce heat to simmer; return meatballs to pan, placing them on top of vegetables. Simmer, partly covered, until meat is cooked through, 45 minutes. Sprinkle with parsley and serve.

<http://www.recipe-ideas.co.uk>



Beer Geek

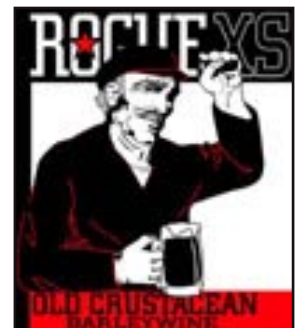
Rogue Old Crustacean Barley Wine

In Britain, seasonal brews for winter are high in alcohol, robust, malty, and dark. The two main styles of these brews are Old Ales and Barleywines. As the name suggests, barleywines are similar to wines in alcohol and need aging but are derived from grain, not the grape. Rogue's barleywine is described by beer expert Stuart Ramsey as: "A masterful, intense creation from brewer John Maier....it has achieved a depth and complexity usually associated with well-ages strong ales. I hope the brewery bottles some before it disappears." We call it the cognac of beers. An unfiltered and unfined

Barleywine. Intense, robust, malty and dark. The cognac of beers. A huge beer in a little bottle, this is a beer designed for sipping.

Old Crustacean is brewed with eight ingredients, Great Western Harrington, Klages, Hugh Baird Carastan and Munich Malts, Chinook and Centennial Hops, free-range coastal water and PacMan yeast. Old Crustacean is best when aged for one year.

<http://www.rogue.com/brews.html#crusty>



Spotlight on Food!

Homemade Chili

Homestyle chili topped with vine ripened tomatoes, vidalia onions & cheese.



Harvest Bowl

A combination of grilled shrimp & chicken with sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers and sesame seeds tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice.

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?

There is a cloud of alcohol in outer space with enough alcohol to make four trillion-trillion drinks. It's free for the taking. . . but it's 10,000 light years away from Earth.



The Mayflower, well-known for bringing the Pilgrims to the New World, ordinarily transported alcohol beverage between Spain and England.

<http://www.bearspub.com/trivia/alcohol.html>

Quote of the Week

If you know someone who tries to drown their sorrows, you might tell them sorrows know how to swim. ~Quoted in P.S. I Love You, compiled by H. Jackson Brown, Jr.

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
18	19 East Coast Beer Dinner Cumming 7p	20 S Poker!! 7:30 p	21 CRAB!! C Trivia 8p double!	22	23 C Trivia 9p S Trivia 10p	24 7-9p Leinenkugel Cumming only! All You Can Eat Crawfish Boil \$19.99
25	26 RANDALL! Dogfish Head 60 Min. IPA with Simcoe Hops	27 S Poker!! 7:30 p	28 CRAB!! C Trivia 8p double!	Mar. 1	2 C Trivia 9p S Trivia 10p	3 7-9p Bass
4	5 RANDALL! Dogfish Head 90 Min. IPA with Amarillo hops	6 S Poker!! 7:30 p	7 CRAB!! S Trivia 8p C Trivia 8p double!	8	9 C Trivia 9p S Trivia 10p	10 7-9p Oscar Blues Dales
11	12 RANDALL! Dogfish Head Indian Brown with Columbus hops	13 S Poker!! 7:30 p	14 CRAB!! S Trivia 8p C Trivia 8p double!	15 ROGUE Rogue Brewery - Newport, Oregon	16 C Trivia 9p S Trivia 10p	17 7-9p Murphy's Stout