At the Summit

the e-zine of Summits Wayside Tavern



27 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!)

03/03 Bass

03/10 Oskar Blue Dales Pale

Don't Miss Events!

Due to popular demand - Summits is adding a Team Trivia Night on Wednesdays starting on 3/7/07 at Snellville. Get ready to win!

Snellville Summits: Wednesdays 8:00 pm & Fridays 10:00 pm

Cumming Summits: Wednesdays 8:00 pm & Fridays 9:00 pm

New Beers!

Snellville

Dogfish Head 60 minute IPA (D)
Dogfish Head 90 Minute IPA (D)
Dogfish Head Indian Brwn Ale (D)
Dogfish Head Midas Touch (D/B)
Dogfish Head Raison d'Etre (B)
Dogfish Head Burton Baton (B)
Ommegang Rare Vos
Rogue Special Red Ale
Dundees Pale Ale

Cumming

Delirium Tremens
Tuppers Hop Pocket
Highland Mocha Porter
Dogfish Head 60 minute IPA (D)
Dogfish Head 90 Minute IPA (D)
Dogfish Head Indian Brwn Ale (D)
Dogfish Head Midas Touch (D/B)
Dogfish Head Raison d'Etre (B)
Dogfish Head Burton Baton (B)
Leinenkugel Sunset Wheat
Rodenbach

Honey Brown Pale Ale

At the Summit...

March is Heating Up at Summit's!

March 2007 is when things start to heat up! The weather turns a little bit greener and, of course, Summits has some fun events for you to fill your calendars with.

CUMMING ONLY Mata Hari Cask tapping:

Friday, March 2nd at 6:00 we will have a cask event featuring "Mati Hari" brewed in England by Oxfordshire Brewing. We'll tap this amazing cask at 6:00 pm and will pour while supplies last! One keg, one night only! See you there!

Summits University:

We're back into our monthly Beer Tastings this month! Join us for Summits University on the following dates:

Mon., March 12th 7:00 pm Cumming Tues., March 13th 7:00 pm Snellville

The cost is \$10.99 per person if you are a member of our Passport Club.... \$15.99 for non-members. If you are not a Passport Club member this is your chance to join up and save money on your boar tasting.

to join up and save money on your beer tasting! Please reserve your seat in advance as these fun events sell out. Price includes dinner and the featured beer pairings.

Rogue "15th" Celebration!

One of our favorite days of the month is always the 15th when we tap a special keg from Rogue Ales brewer John Maier's "Private Locker Stock". This brew will be available for one day only and can only be found at Summits Wayside Tavern! Join us all day on Thursday, March 15th for a Rogue Ale.



St. Patrick's Day

Summits Wayside Tavern is the place to celebrate St. Patrick's Day on Saturday, March 17th. We will be serving an authentic Irish meal of corned beef, spiced cabbage and potatoes for only \$2.07! This is a dine in only opportunity so come in, settle down with a Guinness, Harp or Smithwick's and enjoy an true Irish experience!

(...continued on page 2)

the e-zine of Summits Wayside Tavern



"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.

Publisher: Andy Klubock Editor in Chief: Jan Smith Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

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summits-online.com/maillist.html

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Find your Summits!

Locations

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Fax: 770-886-4376

summits-online.com/cumming/

March is Hot, Hot, HOT!! (continued from page I)

Randall Mondays!

Randall Mondays will be dedicated to Dogfish Head this month! Summits is excited to welcome Dogfish Head (the home and inventor of the Randall) to Georgia. These amazing craft beers are now available for Georgians. We'll dedicate the next few Randalls to them. We're thrilled to finally be able to pair their beers with their invention at Summits! Stay tuned for more upcoming Randalls!

Mon., Feb 26 - Dogfish Head 60 Minute IPA with Simcoe Hops Mon., March 5 - Dogfish Head 90 Minute IPA with Amarillo hops Mon., March 12 - Dogfish Head Indian Brown with Columbus hops

Team Trivia:

Due to the great success of our Friday night Team Trivia event Summits in Snellville will add another show each week! Beginning Wed, March 7th Snellville will also host trivia every Wednesday night at 8:00 pm! Join us on Wednesdays or any of the following dates for Team Trivia

Snellville Summits: Wednesdays 8:00 pm & Fridays 10:00 pm

Cumming Summits: Wednesdays 8:00 pm &

Fridays 9:00 pm

See you at the Summit!



Spotlight on Beer

Ommegang Abbey

Meditate on this dark ruby elixir. Breathe in its deep emanations of fruit and spice. Is that clove you smell? Licorice? Fig? Sip serenely as revelations of honey, toffee, choco-



late and dark dried fruit delight your senses. Can a beer be holy? you wonder, and Where can I get a grail on-line?

Ommegang, our first brew, was inspired by the centuries-old brewing practices of the Belgian Trappist monks. This burgundian brew gives off a variety of aromas, including plum and cinnamon, and packs in flavors such as caramel, toffee, and licorice. At 8.5% aby, it is known to cause spontaneous meditation.

http://www.ommegang.com/index.php?mcat=1&scat=2

Cooking With Beer

Bench Warmer Beer Dip Recipe

Ingredients

1 package (8 ozs) cream cheese, soften

8 oz pasteurized process

1 cheddar cheese with

1 jalapeno pepper, cubed

1/3 cup beer

1 cup black beans, drained/rinsed

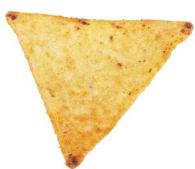
1/2 cup sliced scallions

1/2 cup chopped tomatoes

1 chips or tortilla crisps

Directions

Recipe by: Tampa Bay Online



In medium saucepan, nover low heat, cook cream cheese, pasteurized cheese and beer, until melted and smooth.

Stir in beans, scallions and tomatoes: heat through. Serve

warm or cold as a dip with pretzel chips or tortilla crisps. Makes 3 1/2 cups.

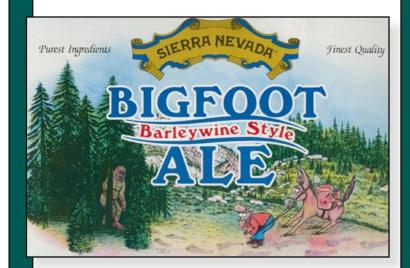
http://www.recipe-ideas.co.uk/recipes-5/Bench-Warmer%20Beer%20Dip.htm

Beer Geek

Sierra Bigfoot

Bigfoot Ale is an award-winning example of the traditional barleywine ale style. It boasts a dense, fruity bouquet; an extremely rich, intense palate; and a deep, reddish-brown color. This ale is superbly balanced between an almost overpowering maltiness and a wonderfully bittersweet hoppiness.

http://www.sierranevada.com/beers/bigfoot. html



Where are YOU???

Here I am in Seattle at the Pike Place Market. Notice the time, that is AM which is a rarity for me! Flew into Washington at 5 AM, went directly to the the market.

http://en.wikipedia.org/wiki/Pike_Place_Market

Thanks! -- Dale Northern

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.



Spotlight on Food!

Mushroom Burger

An 8 oz 100% ground sirloin patty smothered with sautéed mushrooms & imported Swiss cheese, lettuce, vine ripened tomato, Vidalia onion, ketchup, mayo, & mustard.



Served on a fresh-baked poppyseed bun & seasoned with our Summits Blend.

Pepperocini Calamari

Lightly breaded and fried pieces of calamari tossed with pepperocinis and served with a chunky marinara sauce.

Look at our menu: www.summits-online.com

Did You Know?

Did You Know?

The Code of Hammurabi. dating fromt he 18th century B.C., defined harsh penalties- death by drowning- for tayern keepers who overcharged for their beer, served low-quality beer, or failed to report the presence of criminals in their taverns. The Code also set a daily beer ration: for ordinary workers it was about two litres. for civil servants about three litres,



and for high priests about five litres.

Barnett, Paul. Beer: Facts, Figures & Fun.

Quote of the Week

I think a man ought to get drunk at least twice a year just on principle, so he won't let himself get snotty about it. ~Raymond Chandler

The SUMMITS Calendar!						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	CRAB!! 28	Mar. 1	FIRKIN ²	7-9p 3
	RANDALL!				CUMMING ONLY MATA HARI CASK	Bass
	Dogfish Head 60 Min. IPA with Simcoe Hops				6 pm until finished	
	IFA WITH SHILCOE HOPS	S Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p S Trivia 10p	
4	5	6	CRAB!! 7	8	9	7-9p 10
	RANDALL!					Oscar Blues Dales
	Dogfish Head 90 Min. IPA					
	with Amarillo hops	S Poker!! 7:30 p	S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	
11	Summits Univ.	13	CRAB!! 14	15	16	7-9p 17
	Cumming	Summits Univ.		שהכונד		Murphy's Stout
	RANDALL! Dogfish Head	Snellville	67110	Rogue Brevery * Neuport, Oregon		
	Indian Brown with Columbus hops	S Poker!! 7:30 p	S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	
18	19	20	CRAB!! 21	22	23	7-9p 24
	RANDALL!					TK Butthead Bock
	ТВА					
		S Poker!! 7:30 p	S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	