

At the Summit

the e-zine of Summits Wayside Tavern



13 March, 2007

Pint Nights

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

03/16 Murphy's Stout
03/17 Murphy's Stout

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

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
Dundeas 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...

The First Parade

St. Patrick's Day is celebrated on March 17, his religious feast day and the anniversary of his death in the fifth century. The Irish have observed this day as a religious holiday for thousands of years.



On St. Patrick's Day, which falls during the Christian season of Lent, Irish families would traditionally attend church in the morning and celebrate in the afternoon. Lenten prohibitions against the consumption of meat were waived and people would dance, drink, and feast—on the traditional meal of Irish bacon and cabbage.

The first St. Patrick's Day parade took place not in Ireland, but in the United States. Irish soldiers serving in the English military marched through New York City on March 17, 1762. Along with their music, the parade helped the soldiers to reconnect with their Irish roots, as well as fellow Irishmen serving in the English army.

Over the next thirty-five years, Irish patriotism among American immigrants flourished, prompting the rise of so-called "Irish Aid" societies, like the Friendly Sons of Saint Patrick and the Hibernian Society. Each group would hold annual parades featuring bagpipes (which actually first became popular in the Scottish and British armies) and drums. (<http://www.history.com/>)

Summits Wayside Tavern has its own St Patrick's Day tradition....

Beginning at 12:00 noon on Saturday, March 17, 2007 (while supplies last) you can come to Summits for an authentic Irish meal of seasoned corned beef, cabbage and potatoes for only \$2.07 ! This is a lot of fun.. make sure to wash down your Irish fare with an Irish beer! We'll be pouring Smithwick's Irish Red, Harp Lager, and of course Guinness Stout.. plus many more!



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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Where in the World Are YOU??

Attached is a picture of two Snellville Beer Society members on Cumberland Island holding a favorite beer, Guinness. Chuck Gollmar is a Tier 1 and Ann Sechrist is a Tier III. We are standing in front of the Dungeness ruins, built by the Carnegie family, that burned in 1959. Cumberland Island is Georgia's largest and southernmost barrier island and a beautiful oasis of serenity. Pristine maritime forests, undeveloped beaches and wide marshes whisper the stories of both man and nature on Cumberland. We biked and hiked the entire island over a period of four days. Cumberland is a must see if you love nature and the beach. While on the island, we enjoyed Guinness and Boddington's, no small feat since we had to take all our gear over and bring everything back, including the empty cans! Trip back was much lighter!

For additional information on Cumberland island: <http://www.nps.gov/cuis/>

For additional information on the Snellville Beer Society: <http://www.snellvillebeersociety.com/>

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 Beer

Great Divide Ruffian

Old Ruffian is a hefty, hop-forward Barley Wine. Seemingly mellow at first sniff, with its subtle fruit aromas and complex caramel sweetness, this deep mahogany-hued ale quickly shows its true character marked by bold hop flavors and massive hop bitterness. Old Ruffian's rich, slightly creamy, caramel malt mouthfeel balances its grapefruit, pine, and floral hop flavors, working wonders on your palate.

<http://www.greatdivide.com/thebeers/oldruffian.htm>



Cooking With Beer

Beer Rye Bread Recipe

Ingredients

- 1 package dry yeast
- 2 1/4 cup whole wheat flour
- 1 1/4 cup stale beer
- 1 1/2 tsp salt
- 1 1/2 tbsp vegetable oil
- 1 1/2 tbsp oat flour
- 1 1/2 cup rye flour

Directions

Place all ingredient into the breadmaker. Process on the white bread cycle.

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



Beer Geek

Koningshoeven Tripel

There are only seven Trappist beers throughout the world. And we have one of them: Koningshoeven Trappist Ale. Holland's only Trappist beer. Brewed at the Abbey of "Onze Levee Vrouwe van Koningshoeven" in the Dutch province of North Brabant, where, since 1884 the fathers have been brewing a truly glorious beer for the real connoisseur using traditional methods.

The 'Tripel' which comes from Koningshoeven Trappist ale is a honey coloured Trappist beer with a fruity bitter sweet flavour. The 'Tripel' is 8% proof.

<http://www.bavariahollandbeer.us/koningshoeven.html>



Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business.



Membership

to the program is FREE! Each time a member of the program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points you will earn \$20 in Condors.. our own special personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

The Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®.

There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
 2. Your server will bring you a form to fill out and your own personal beer list. The beer list stays at Summits for your convenience.
 3. Fork over the two bucks and order a draft.
- That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.



Spotlight on Food!

Summits Wayside Tavern Traditional Irish Meal! Join us Saturday, March 17th beginning at 12:00 noon (while supplies last) for a full Irish meal of seasoned corned beef, cabbage and potatoes for only \$2.07 ! This comes but once a year!

Look at our menu: www.summits-online.com and let your food adventure begin.



Did You Know?

Did You Know:

Beer makes an excellent hair conditioner...but not used straight from the glass, can or bottle. Boil the beer first to evaporate off the alcohol, and then, after it's cooled, mix it with the shampoo of your choice and use as a first-rate all in one shampoo-conditioner!



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

Quote of the Week

This is one of the disadvantages of wine: it makes a man mistake words for thought.

~Samuel Johnson

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	12 Summits Univ. Cumming RANDALL! Dogfish Head Indian Brown with Columbus hops	13 Summits Univ. Snellville	14 CRAB!! S Trivia 8p C Trivia 8p double!	15 ROGUE Rogue Brewery - Newport, Oregon	16 Murphy's Stout	17 7-9p Murphy's Stout
18	19 RANDALL! Rogue Uber PILs with Tetnang	20 S Poker!! 7:30 p	21 CRAB!! S Trivia 8p C Trivia 8p double!	22	23 C Trivia 9p S Trivia 10p	24 7-9p TK Butthead Bock
25	26 RANDALL! Sweetwater Happy Ending Stout with Nugget hops & chocolate & cherries	27 S Poker!! 7:30 p	28 CRAB!! S Trivia 8p C Trivia 8p double!	29	30 C Trivia 9p S Trivia 10p	31 7-9p Peroni
Apr. 1	2 RANDALL! Avery Hog Heaven with Columbus	3 S Poker!! 7:30 p	4 CRAB!! S Trivia 8p C Trivia 8p double!	5	6 C Trivia 9p S Trivia 10p	7 7-9p Hoegaarden