

At the Summit

the e-zine of Summits Wayside Tavern



10 April, 2007

Pint Nights

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

04/11 Bass Promo (Cumming)

04/13 Bass Promo (Snellville)

See online calendar for details!

04/28 Spaten Fr. Hefe.

Garlic Month!!

Garlic Month:

April's special menu is Garlic Month. We will bring back some favorites from last year including steamed mussels, hot roasted garlic spread, garlic potato skins, garlic pork tenderloin and tuna pesto. Our favorite addition is the spicy shrimp & crawfish cake that is topped with a wasabi remoulade sauce. Each entree comes with a pack of Summits breath mints so have no fear! This menu will run for the month of April.

Sweetwater Spaghetti Dinner:

On Friday, April 20th we will honor our friends at the local Sweetwater Brewery. Visit Summits for an all you can eat spaghetti dinner for only \$4.20! You read that correctly... and no, this isn't Vegas! All you can eat spaghetti dinner for only \$4.20! You can also enter your name to win the "Be a brewer for a day" contest. For each spaghetti dinner you order or each Sweetwater product you try on Friday, April 20th enter your name in the drawing. There will be one winner at each Summits location... the winning names will be chosen on Saturday, April 21st.

At the Summit...

April is Heating Up at Summits'!

What could be better than a specialty Garlic menu at Summits? Well, if you're thinking a fresh, light drink to wash it down with then we're on the same page!

Widmer Hefeweizen

During the month of April Widmer Hefeweizen is a partner to our garlic menu. Each time you order a Widmer Hefeweizen during the month of April it will be served in a 23 oz traditional hefeweiss glass. For those of you unfamiliar with Widmer it is a classic hefeweizen style beer.



"A golden, unfiltered wheat beer that is truly cloudy and clearly superb. Ever since Widmer introduced hefeweizen to America in 1986 it has been the standard by which all others have been judged. Winner of the Gold Medal at the 1998 Great American Beer Festival."

Bitterness 32 IBU

Alcohol by volume 4.7%

Original Gravity 11.75 plato

Malts: Pale, Wheat, Munich, Caramel

Hops: Alchemy, willamette, cascade



Summit's Beer Offerings



Snellville

AB Spring Heat Spiced Wheat
Sierra Nevada IPA
Brooklyn Brewmaster Reserve
Terrapin Rye 2
Kwak
Peroni
Spaten Bock

Cumming

Avery Maharaja
Avery Karma
AB Spring Heat Spiced Wheat
Copperhook
Lucky 13 (bottle)
Terrapin Rye 2
Honey Brown Pale Ale

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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Inquiring Minds

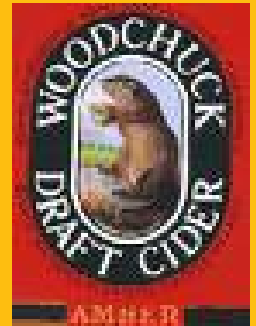
For people suffering from Celiac Disease glutes are like poison. There are limited dietary choices for people with gluten sensitivity and beer is off limits! Woodchuck Draft Cider is not a malt based beverage and there are no additional glutes added into the formula. This means that Woodchuck Draft Cider is gluten free!

Woodchuck is the perfect alternative to beer for people with gluten sensitivity!

There are only a couple gluten free beers in the US.

Woodchuck Apple Cider and Woodchuck Pear Cider are both available at Summits on draft.

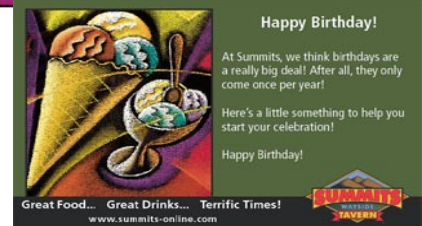
Anheuser Busch has also recently begun to promote a gluten free beer made from Sorghum called Redbridge. It is available at Summits in the bottle and is a great tasting brew.



Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Spotlight on Beer

TUPPERS' HOP POCKET ALE

Bob and Ellie Tupper (of Washington D.C.'s Brickskeller tasting fame) in conjunction with Ron Barchet and John Mallett (former Old Dominion brewmasters) designed Tupperts' Hop Pocket Ale at the Tupperts' dining room table by tasting a tableful of beers. Tupperts' Hop Pocket Ale is full-bodied and very hoppy (about 60 IBU's). It is dry hopped with whole leaf Mount Hood and Cascade hops and krausened (fermented) in the keg and bottle. This ale is designed by skilled beer drinkers for experienced beer drinkers. Tupperts' Hop Pocket Ale won a gold medal at the Great American Beer Festival in 1997. Widely available in bottles and on draught. ABV : 5.0%

<http://www.olddominion.com/ales.shtml>



Cooking With Beer

Roast Pork in Beer Sauce à la Spaten

Ingredients:

- 1.5 kg (3.5 lbs) shoulder of pork
- Mixture of salt, pepper and paprika
- Garlic paste
- 2 teaspoons of caraway seeds
- ¼ l (one cup) of hot water or bouillon
- 2 onions
- 1 leek or shallots
- 2 carrots
- ½ to ¾ l (2-3 cups) of Spaten Münchner Hell beer

Preparation:

Score the rind and fatty layer of the pork shoulder into diamond-shape patterns and rub it well with garlic paste and a mixture of salt, pepper and paprika. Sprinkle with caraway seeds.

Preheat the oven to 220° C (428° Fahrenheit) or, when using circulating air, to 200° C (390° Fahrenheit). Place the roast on a roasting tray, rind downwards, and put it in the oven.

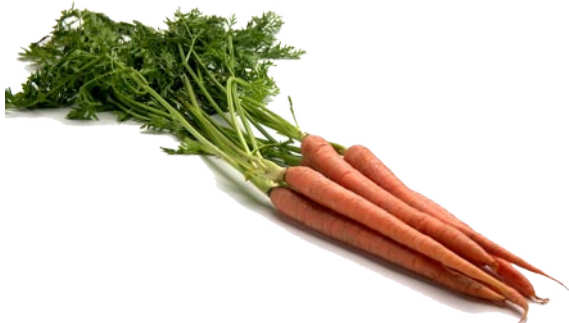
After about 10 minutes, baste with water or bouillon. Turn the roast and add the onions, shallots and carrots. Leave in the oven for about 60 minutes at 180° C (356° Fahrenheit) or, when using circulating air, at 160° C (320° Fahrenheit). Gradually pour the beer over the roast.

Remove from oven after the rind has turned a crispy brown.

Strain the sauce and season to taste.

Serve with potato dumplings and combination of sliced apples and red cabbage.

http://www.spatenusa.com/3_products/3_3_recipe_tip/index.htm



Beer Geek

Burton Baton

Availability: Limited

Release Date: February 2007

A blend of oak-aged English strong ale and our 90 Minute I.P.A.. Citrus notes from Northwestern hops meld with vanilla notes from the oak.

10.0+% abv

http://www.dogfish.com/brewings/Limited_Edition_Beers/Burton_Baton/22/index.htm



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! So, put on your best smile for Summits!

Email Jan at:

snellville@summitonline.com All articles submitted become property of Summits Wayside Tavern.



Spotlight on Food!

Roasted Garlic Pork Tenderloin \$ 8.99

Roasted garlic pork tenderloin served with a garlic pesto sauce with a side of garlic mashed potatoes and sesame broccoli.



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

Did You Know?

Bubbles in Champagne were seen by early wine makers as a highly undesirable defect to be prevented.

Liquor stores in the US are called "package stores" and sell "package goods" because of laws requiring that alcohol containers be concealed in public by being placed in paper bags or "packages." Methyphobia is fear of alcohol.




From: <http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia.html>

Quote of the Week

"Quaintest thoughts, queerest fancies, come to life and fade away. What care I how the day advances, I am drinking ale today." -Edgar Allan Poe

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	9 Summits Univ. Cumming RANDALL! Rogue Dry Hopped Red with Simcoe	10 Summits Univ. Snellville	11 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	12	13 Bass Promo (SN) C Trivia 9p S Trivia 10p	14 7-9p Highland Gaelic
15 	16 RANDALL! Flying Dog Doggie Style w/ Kent Goldings	17 S Poker!! 7:30 p	18 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	19 Bass Promo (SN)	20 Sweetwater 420 Spaghetti C Trivia 9p S Trivia 10p	21 7-9p Sweetwater
22	23 RANDALL! Terrapin Rye 2 Pale Ale with Crystal	24 S Poker!! 7:30 p	25 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	26	27 Bass Promo (SN) C Trivia 9p S Trivia 10p	28 7-9p Spaten Hefe
29	30 RANDALL! Widmer Hefeweizen with Glacier	May 1 S Poker!! 7:30 p	2 CRAB!! S Trivia 8p C Trivia 8p double!	3	4 C Trivia 9p S Trivia 10p	5 7-9p Spaten