

At the Summit

the e-zine of Summits Wayside Tavern



1 May, 2007

Pint Nights

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

05/05 Spaten

05/12 Newcastle

05/18 Carlsberg Lager!

See online calendar for details!

Rogue Cask Tapping:

Friday, May 4th at 6:00 pm visit the Snellville or Cumming location for a one night only tapping of a cask of "Rogue Dry Hopped Amber". These casks go very quickly and are one night only! Arrive early to get your pint or mug full!



Cinco de Mayo!

Saturday, May 5th "Cinco de Mayo" Celebration at Summits! Join us all day for our yearly special taco plate! You will get (3) soft shell beef tacos for only \$2.07! This is a dine in only special, so come in, pair that with an ice cold Corona or Dos Equis and you have the ingredients for a great Saturday!



At the Summit...

Bring Back The Draft

Kevin Southern

By now it is obvious that most popular sport in America, hands down, is Pro Football. Debate on this has been long since closed. However, it has been becoming more apparent that America's second favorite sport is the NFL draft.

Today, draft insider Mel Kyper is more recognized than any senator or governor. The average Joe may not be able to name of the presidential candidates but he can break down the upside potential of Jemarcus Russell and the potential pitfalls of Brady Quinn.

It's not a coincidence that the popularity of the NFL Skyrocketed after the onset of free agency and the salary cap. Suddenly, every team, with the exception of Detroit, had a chance. A couple of decent free agents, a good draft, some relative health, one idiot drunk kicker, and your 6-10 losers become 10-6 division champs.

In today's NFL your first day draft picks must contribute and make a significant impact



(...continued on page 2)

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



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Find your Summits!

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Bring Back the Draft

(continued...)

immediately and your day two picks need to fill holes on special teams and typically log some serious game time as well.

Two bad drafts can sink a franchise, while a couple of good drafts can set a team for string of post season runs. Champions are built in April and its no accident that teams with the best personnel departments are consistent winners. Guys like the Pat's Scott Piolli will reach into the hat a pull out another rabbit every time and the rest of us wonder how.

I know it is the end of April and the temperature is in the eighties, but on this Saturday the leaves will be dropping and a cool breeze will be in the air. The G-men will be looking for the next LT, the Pats are simply reloading, the Bengals are looking for a player who looks good in an orange jump suit, Philly is merely hoping their pick does not get booed unmercifully, and me I am just looking for some nice rookie running back that will give me an edge in my upcoming fantasy draft.

On April 28 get to the Summit, grab a pint, and order some wings, because you are now on the clock.



Spotlight on Beer



Murphy's Irish Red

Introduction to Murphy's Irish Red:

With one and a half centuries of tradition and excellence in brewing fine beers, Murphy Brewery has crafted a speciality red beer with a distinctive malt-accented taste. The deeper roasting technique and 100% pure chocolate malt give Murphy's Irish Red Beer its dark, rich hue.

Murphy's Irish Red is a 5% ABV premium red beer, already enjoying sales in leading markets such as the USA, and Western Europe. The launch onto the Irish market coincides with Cork's designation as European Capital of Culture 2005.

Taste Profile:

Well balanced and full-bodied, with hints of malt and caramel, this truly refreshing red beer has a unique speciality beer flavour. Best served chilled between 5-7 degrees Celsius. Perfect accompaniment to ethnic foods. <http://www.murphys.com/discover/>

Cooking With Beer

Christina's Steak Fries with Cheese Sauce

Fries:

- 4 large russet potatoes
- 3 cups vegetable shortening
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup grated Parmesan

Cheese Sauce:

- 1 cup grated cheddar
- 1/4 cup beer
- 1/4 cup grated Parmesan
- 2 tablespoons heavy cream
- 2 tablespoons yellow mustard

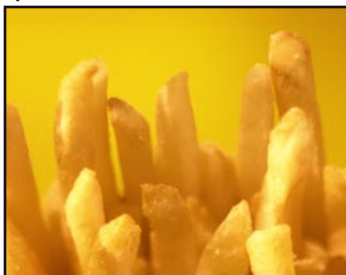
To make the fries: Peel the potatoes and cut into desired French-fry size.

Put into a bowl of ice water and let stand for 10 minutes.

Meanwhile, to make the cheese sauce: Combine all ingredients in a small saucepan over medium

heat and cook, stirring, until melted and smooth. Remove from heat and set aside.

Heat shortening in a large pot, deep skillet or deep-fat fryer. Drain potatoes and dry thoroughly. Working in small batches, fry the potatoes until golden brown, about 10 minutes. Using a slotted spatula, transfer fries as they cook to a brown paper bag. Add the salt, pepper, and Parmesan and shake to coat well. Serve immediately with the cheese sauce.



http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_22705,00.html?rsrc=search

SAVE THE DATE!

You will have four chances to view the screening of "The American Brew" at Summits.

SNELLVILLE

Tues., May 29th, 8 & 10 pm

CUMMING

Tues., June 5th, 8 & 10 pm

DETAILS COMING SOON!

Beer Geek

Midas Touch Golden Elixir

Availability: Limited monthly release, Year-Round

This recipe is the actual oldest-known fermented beverage in the world! Our recipe showcases the known ingredients of barley, white Muscat grapes, honey & saffron



found in the drinking vessels in King Midas' tomb! Somewhere between a beer, wine and mead, this smooth, dry ale will please with Chardonnay or I.P.A. drinker alike.

9.0% abv / 20 ibu

Calorie content (per 12-ounce serving): approx. 307

Tasting Notes: Honey, saffron, papaya, melon, biscuity, succulent.

http://www.dogfish.com/brewings/Year_Round_Beers/Midas_Touch_Golden_Elixir/1/index.htm

Brewer For A Day!

Congratulations to Tom Brand of Snellville and Bill Schefdore of Cumming! You guys are the winners of the Sweetwater "Brewer for a Day" contest! The rest of you should be on the lookout for their stories... part of the deal is that we ask these lucky winners to share their story after actively brewing beer for the day! Best of luck guys!



Spotlight on Food!

Our TUNA STEAK SALAD is delicious and healthy!

A marinated filet of grilled Pacific tuna is served on a bed of greens. Then topped with cheddar cheese, vidalia onions & vine ripened tomato. Served with our lite house dressing.



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

Did You Know?

The largest cork tree in the world is known as 'The Whistler Tree'. This tree is located in the Alentejo region of Portugal and averages over 1 ton of raw cork per harvest. Enough to cork 100,000 bottles of wine.



The most expensive bottle of wine was sold at an auction at Christies, London, in December 1985. The buyer paid £105 000 for a bottle of 1787 Chateau Lafitte claret that was engraved with the initials of Thomas Jefferson. Eleven months after the sale, the cork dried out, slipped into the bottle and spoiled the wine, making it the most expensive bottle of vinegar!

<http://www.small oak.com/trivia.html>

Quote of the Week

"There's damsels in distress out there, and we got all this beer"

-Jimmy Buffett

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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 ROGUE Special Cask! C Trivia 9p S Trivia 10p	5 7-9p Spaten Cinco de Mayo special!
6	7 RANDALL! Brooklyn Brown with Fuggles	8 S Poker!! 7:30 p	9 CRAB!! S Trivia 8p C Trivia 8p double!	10	11 C Trivia 9p S Trivia 10p	12 7-9p Newcastle
13	14 Summits Univ. Cumming RANDALL! TBA	15 ROGUE Summits Univ. Snellville S Poker!! 7:30 p	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 Carlsberg Lager C Trivia 9p S Trivia 10p	19 7-9p Labatts
20	21 RANDALL! TBA	22 S Poker!! 7:30 p	23 Bass Promo (CU) CRAB!! S Trivia 8p C Trivia 8p double!	24	25 Bass Promo (SN) C Trivia 9p S Trivia 10p	26 7-9p Harpoon