

At the Summit

the e-zine of Summits Wayside Tavern



29 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!)

06/02 Fosters
06/08 Tetleys
06/09 Leinenekugel Wheat
06/15 Rogue 15!!!
06/16 Stella Artois

See online calendar for details!

Avery B. Fackenthall

Congrats Jennifer!

Jenny and Doug Fackenthall are the proud parents of a beautiful baby girl!

*Avery Blythe Fackenthall
7.10 lbs 19.5 inches*

Everyone is doing great!

Bacardi Mojito Madness!

Mojitos have arrived at Summits! Every Wednesday in June and July Summits will be pouring authentic homemade mojitos!

These refreshing minty cocktails will be served in a keepsake glass, too! Add a sparkle to your Wednesday nights this summer at Summits!



At the Summit...

Summits Welcomes Family Night

A large part of the Summits family includes our many "pint sized" guests! (Yes, the pun was intended!) We have many programs for mom and dad to participate in and now we have something that will be great to include the entire family!

Mark your calendars because beginning Tuesday, May 22nd **EVERY TUESDAY** will be Summits Family Night! From 5:00 pm until 9:00 pm you have the opportunity to receive a **FREE** kid's meal with the purchase of any adult plate with at least \$7.99 value. This is offered to all kids age 12 and under for dine in only.

We have an extensive kid's menu that has recently been expanded to include special kid sized desserts, as well! Remember that every kid's meal is served on a keepsake Summits frisbee and includes a soft drink or tea. Your entire family is welcome at Summit any day or night of the week....but make Tuesday your night out with the family at Summits!

Summits Movie Nights!

Don't miss your opportunity to enjoy popcorn and a movie at Summits Wayside Tavern!



(...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



"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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Popcorn & a Movie...

(continued...)

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

"Anheuser-Busch commissioned the movie as part of its Here's to Beer campaign. Flortenine Films/Sherman Pictures produced the movie, which is presented in a documentary style.

It ambitiously covers a lot of territory in 50 minutes, old and new, large breweries and small, beer production and appreciation.

The movie leans heavily on American beer history and heritage, and not surprisingly Prohibition plays a major role in the story. The movie is educational on several levels. As "The American Brew" points out, because of Prohibition an entire generation of Americans lost contact with beer and beer culture" (www.realbeer.com)

This will be a really fun way to learn more about beer and the venue can't be beat! Admission is a "retro" \$ 0.10 ! Yes, that's 10-cents! We want you to have plenty left over to enjoy some american fare and american brew as you watch the movie....

SNELLVILLE

Tues., May 29th, 8 & 10 pm

CUMMING

Tues., June 5th, 8 & 10 pm

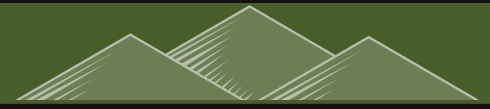


Spotlight on Beer

Red Hook Longhammer IPA

(Seattle, Washington) abv 6.5% Long Hammer embraces the IPA tradition of a strong hop profile while remaining approachable and easy to drink with smooth flavor and clean finish. It takes the traditional IPA brewing process one step further by dry-hopping, or adding hops at the very end of the brewing process. Using Cascade hops because they impart a wonderful hop aroma without an overpowering hop taste.





Cooking With Beer

Beef in Beer and Onions Recipe

INGREDIENTS:

- 2 pounds chuck or round beef roast, cut into 6 to 8 slices
- Salt and freshly ground black pepper to taste
- 2 tablespoons butter
- 2 tablespoons oil
- 5 to 6 med onions, peeled, thinly sliced into rings
- 1-1/2 tablespoons flour
- 2 cups dark beer
- 2 to 3 sprigs fresh thyme (or 1 teaspoon dried)
- 1 bay leaf, crumpled

PREPARATION:

Sprinkle both sides of the beef slices generously with salt and pepper. Heat a large heavy dutch oven over high heat until very hot. Add butter and olive oil and brown meat quickly on both sides. Remove beef and set aside.

Add sliced onions to the drippings. Lower heat and sweat onions until soft and lightly browned, stirring



often. Add flour to onions. Cook, stirring constantly, until the flour is lightly browned.

Add beer to onion and flour roux, stirring until thickened. Add thyme and bay leaf. Return beef to the pot and cover pot. Cook over low heat about 2-1/2 hours, until beef is tender. Check often to be sure the beef is covered in liquid, adding more beer or water if necessary. Serve with buttered noodles or rice.

Yield: 6 to 8 servings

From Peggy Trowbridge Filippone,
Your Guide to Home Cooking.

Beer Geek

From the Gilgamesh Epic, written in the 3rd millennium B.C., we learn that not only bread but also beer were very important. This epic is recognized as one of the first great works of world literature. Ancient oral sagas from the beginning of human history were recorded in writing for the first time. The Gilgamesh Epic describes the evolution from primitive man to "cultured man".

Enkidu, a shaggy, unkempt, almost bestial primitive man, who ate grass and could milk wild animals, wanted to test his strength against Gilgamesh, the demigod-like sovereign. Taking no chances, Gilgamesh sent a whore to Enkidu to learn of his strengths and weaknesses. Enkidu enjoyed a week with her, during which she taught him of civilization:

"(..)Enkidu knew not, what bread was nor how one ate it. He had also not learned to drink beer. The whore opened her mouth and spoke to Enkidu: `Eat the bread now, O Enkidu, as it belongs to life. Drink also beer, as it is the custom of the land. (..) " Enkidu drank seven cups of beer and his heart soared. In this condition he washed himself and became a human being.

The Sumarian empire collapsed during the 2nd millennium B.C., hopefully not because of their beer consumption!

<http://www.eat-online.net/english/default.htm>

Victory Pint Night - Cumming ONLY!!

Summits welcomes Victory Brewing Company from Downington, Pennsylvania! Victory beers will now be available at Summits and to celebrate this we're proud to welcome the gang from the Victory brewery to our store on Tuesday, June 5th. From 6:00 - 8:00 pm come out to meet the guys and try some of their great brews! There will be a pint glass give away while supplies last! See you there!

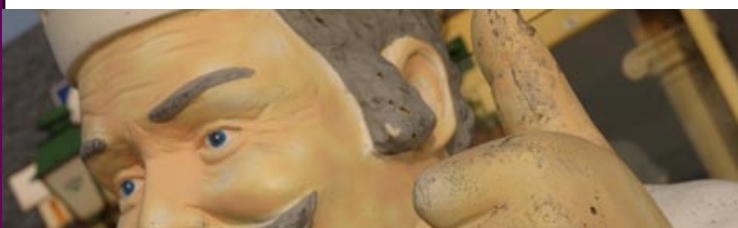
www.victorybeer.com

Spotlight on Food!

Classic Reuben:

Corned Beef Sandwich: New York deli style sandwich using Thurman's corned beef - the very same corned beef used in the famous New York delis! 12 oz of corned beef that is shaved to order with Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

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



Did You Know?

Who invented the lightbulb? No, it wasn't Thomas Edison. Lightbulbs were in use 50 years before he applied for the patent in 1879. In addition, Joseph Swan was awarded a lightbulb patent the previous year. (In 1883, the US Patent Office ruled that Edison's patent on the lightbulb were based on that of William Sawyer and were invalid.) Edison went on to make big bucks from the lightbulb but Swan sued Edison for infringement and won. As part of the settlement, Edison was forced to take Swan in as a partner but later bought him out in the company that was to become General Electric.



Quote of the Week

You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer. - Frank Zappa

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28 RANDALL! Sweetwtr Hummer w/ Tettngang & dried orange peel	29 MOVIE NIGHT Snell: 8 & 10pm Family Night! 5-9pm	30 CRAB!! S Trivia 8p C Trivia 8p double!	31	June 1 C Trivia 9p S Trivia 10p	7-9p 2 Fosters
3	4 RANDALL! Victory Hop Devil w/ Mount Hood hops	5 Victory Pint 6-8, Cumming MOVIE NIGHT Cumm: 8 & 10pm Family Night! 5-9pm	6 CRAB!! S Trivia 8p C Trivia 8p double!	7	8 ROGUE !!! Tetleys C Trivia 9p S Trivia 10p	9 7-9p Leinenkugel Wh.
10	11 Summits Univ. Cumming RANDALL! TBA	12 Summits Univ. Snellville Family Night! 5-9pm	13 CRAB!! S Trivia 8p C Trivia 8p double!	14	15 ROGUE C Trivia 9p S Trivia 10p	16 7-9p Stella Artois
17	18 RANDALL! TBA	19 Family Night! 5-9pm	20 CRAB!! S Trivia 8p C Trivia 8p double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Red Stripe