

At the Summit

the e-zine of Summits Wayside Tavern



18 June, 2007

Pint Nights

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

- 06/23 Red Stripe
- 06/30 Harp
- 07/07 Terrapin
- 07/14 Kronenbourg

See online calendar for details!

Try Our New Menu!

More Menu Items - Aren't you hungry yet???

Classic Reuben: A traditional Reuben sandwich made with State National's corned beef- the very same corned beef used in the famous New York delis! This one uses 12 oz of corned beef that is shaved to order and is topped with melted Swiss cheese, sauerkraut and Russian dressing on fresh rye bread. Served with french fries and a pickle. A must try!

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 keep-sake glass, too!



Add a sparkle to your Wednesday nights this summer at Summits!

At the Summit...

Last Call

"Last Call", to a barman, no phrase resonates more. Like the five o'clock whistle blowing for Fred Flintstone, Last Call means the shift is over. All that's left is the cleanup and a couple of beers.

When I was a young man, Last Call meant time to run the streets; and there were plenty of places willing to liberate me of my night's earnings.

Nowadays, however, I am simply content with a shift beer (or two) and maybe a cigar for the ride home, which I ceremoniously flick in my neighbors yard.

When I first began bartending, after a tough night, I would always have this recurring nightmare. I would make Last Call, only my closing would be thwarted by an endless supply of patrons demanding high maintenance drinks. Although it's a rare night when that dream will resurface, a particularly grueling night will still bring it back.

Last call customers are always a different challenge. They all have an agenda and will work any angle to achieve it. There is the guy on a date; who needs that one last magic shot to improve his scoring chances. There is the restaurant worker; who has to cram a night's worth of boozing

(...continued on page 2)



Summit's Beer Offerings



Snellville

- Sweetwater Roadtrip
- Sweetwater Summer Hummer
- Sam Adams Summer
- Sierra Nevada Summer
- Victory Pilsner
- Victory HopDevil Ale
- Beach Bum Blonde

Cumming

- Victory Monkey
- Blue Moon Honeymoon
- Blanche de Chambly
- Flying Dog DoubleDog
- Sweetwater Roadtrip
- Sweetwater Summer Hummer
- Victory Pilsner

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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Last Call...

(continued...)

into 90 minutes. Then, there is the Pro. They are the people who always hit you up for multiple drinks, swear they will be quick, but will always be the last man standing and have to be dragged out kicking and screaming. And, after all the drama, will ask for a "roadie". Then, of course, there is Steve. Anyone fortunate enough to close the joint down more than once needs no further explanation.

The last patron leaves, the uniform comes off, the jukebox is silenced, and the door is locked. Peace and quiet at last, a quick beer, and the inevitable long ride home.

Last Call. Another good shift, another good at bat, another quality start, another one in the books. Like Thor Sluter used to always as we walked to our cars at nights end, "Hey, lets do this again tomorrow."



New at The Summit!

Check out Family Night! Every Tuesday from 5 - 9 pm, folks will get one free kids meal with the purchase of an adult meal of at least \$7.99, dine in only. Ages 12 and under only.



AYCE CRABS!!



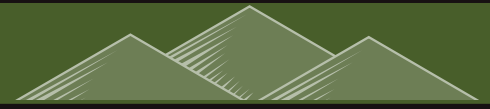
Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder, the delight of the plate that is never empty...

Spotlight on Beer

Walker Firestone Double Barrell (Paso Robles, California)

abv 5.0% Unparalleled in character and uniquely fermented in patented Firestone Unions oak barrel brewing system, this flagship Double Barrel Ale boasts a distinctive complexity and richness. English and Slovenian hops contribute a clean, balanced texture and a fragrant, spicy bouquet. Malts: Premium Two-Row Maris Otter Pale Munich Crystal Chocolate Hops: Bittering- Mangnum Late Kettle- Styrian Golding East Kent Golding Dry Hops- East Kent Golding





Beer Geek

Flavorings License ("Grutrecht" in old German). Grut was a mixture of all sorts of herbs used to flavor beer. The flavoring license was similar to a patent, allowing a brewery to produce its own flavoring mixture and became the legal basis for every brewery and ensured a monopoly position for the respective brewmaster. With the advent of hops as a flavoring, Grut was no longer necessary and therefore the monopoly position of the breweries endangered. For this reason, the use of hops was often simply and forcibly forbidden. Among other things, juniper berries, sweet gale, blackthorn, oak bark, wormwood, caraway seed, aniseed, bay leaves,



yarrow, thorn apple, gentian, rosemary, tansy, Saint-John's-wort, spruce chips, pine roots - and above all henbane found their way into these

Grut mixtures. Some of these herbs were downright poisonous, others induced hallucinations. As we know today, the hallucinogen Alkaloid, for example, is produced from henbane during the brewing process. This could well be the reason that super-

stition played an important role around the brewing kettle. The main victims of this superstition were the Beer Witches. Learn more about beer witches in next week's e-zine!

http://www.eat-online.net/english/habits/beer_in_the_middle_ages.htm#

Cooking With Beer

Spicy Mexican Fondue Recipe

Refried beans, cheddar cheese, and chile peppers give a Mexican twist to fondue.

INGREDIENTS:

- 1 (15-1/2 ounces) can refried beans
- 1/2 pound (2 cups) grated cheddar cheese
- 2 Tbsp butter
- 2 Tbsp minced scallion
- 1 clove garlic, minced
- 1/2 tsp Worcestershire sauce
- 1 cayenne pepper, seeded and chopped
- 1 Anaheim or poblano chile pepper, seeded and chopped
- 3/4 cup beer at room temperature

PREPARATION:

Combine refried beans, cheddar cheese, butter, scallion, garlic, Worcestershire sauce, cayenne pepper, and chile pepper in a heavy saucepan. Heat, stirring, until mixture is heated thoroughly, 10 to 15 minutes. Add beer gradually, while stirring. Transfer to a fondue pot.



Accompany with tortilla chips or fresh vegetables for dipping.

Yield: 4 servings

From Peggy Trowbridge Filippone,
Your Guide to Home Cooking.

Spotlight on Food!

Bananas Foster

White cake crumb crust, banana and rum flavored ice cream, bananas foster sauce and brown betty mousse.



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

Did You Know?



From the Middle Ages until the 18th century the local barber's duties included dentistry, blood letting, minor operations and bone-setting. The barber's striped red pole originates from when patients would grip the pole during an operation.

www.didyouknow.org

Quote of the Week

An intelligent man is sometimes forced to be drunk to spend time with his fools.

Ernest Hemingway

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
17	18 RANDALL! Sweetwater Road Trip with cluster	19	20 CRAB!! S Trivia 8p C Trivia 8p double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Red Stripe
24	25 RANDALL! Terrapin Indian Brown with Liberty	26 Family Night! 5-9pm	27 CRAB!! S Trivia 8p C Trivia 8p double!	28	29 C Trivia 9p S Trivia 10p	30 7-9p Harp
July 1	2 RANDALL! Victory pilsner with Saaz	3 Family Night! 5-9pm	4 CRAB!! S Trivia 8p C Trivia 8p double!	5	6 C Trivia 9p S Trivia 10p	7 7-9p Terrapin
8	9 Summits Univ. Cumming RANDALL! Red hook IPA w/ Simcoe	10 Summits Univ. Snellville Family Night! 5-9pm	11 CRAB!! S Trivia 8p C Trivia 8p double!	12	13 C Trivia 9p S Trivia 10p	14 7-9p Kronenbourg