

At the Summit

the e-zine of Summits Wayside Tavern



3 July, 2007

Pint Nights

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



- 07/07 Terrapin
- 07/14 Kronenbourg
- 07/21 Murphy's Red
- 07/28 Peroni

See online calendar for details!

NEW DESSERTS!!!

New York Style Cheesecake: This towering extra-tall classic New York-Style cheesecake is made with 100% real cream cheese for a traditional smooth and creamy texture.



All served atop a delicious sweet and crispy graham cracker crust. add strawberry topping, pineapple topping, or chocolate syrup.

Key West Key Lime Pie: A true island style key lime pie with home-made graham cracker crust.

Celebrate!!!!

July 4th

2 Hotdogs and chips!

\$2.07 ALL DAY!

See you on Wednesday, July 4th!

At the Summit...

Kobe Beef - Yum!

Summits is proud to sell Kobe Beef from Snake River Farms!

During the second century A.D., a legendary breed of cattle - called Wagyu - were brought from their home on the Asian mainland to a new life in Japan. The breed was refined in the Kobe region of Japan



over hundreds of generations and has become famous around the world for its intense flavor and supreme tenderness. This ancient breed from Japan is the foundation for the elite quality of Snake River Farms American style kobe beef. Japanese Wagyu are often crossed with dairy cattle in Japan. Snake River Farms crosses its premiere Japanese Wagyu cattle with premium American Black Angus to create exceptional American style kobe beef.

To produce the world's most exquisite beef, Snake River Farms has adopted many aspects of the heritage-steeped Japanese feeding method, including a slow-paced, all-natural production method. Our cattle are fed a natural diet of barley, golden wheat straw, alfalfa hay, and Idaho potatoes. We
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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



"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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summits-online.com/cumming/

Kobe Beef at Summits!

(continued...)

never cut corners by using any growth promoting hormones or animal by-products in our feed. Our American Kobe Beef cattle grow slowly and naturally, a process that can take up to four times as long as traditional U.S. feeding production that focuses on efficiency over quality. Snake River Farms cattle are raised in a comfortable environment along the high plain of the Snake



River eliminating the need for certain traditional Japanese techniques like massage and beer-feeding that were historically performed due to confinement. The beauty of Snake River Farms American style kobe beef is its simplicity. It has been naturally raised from the finest stock in the best environments for an intense and succulent beef flavor to be savored and enjoyed. This delicious beef offers positive nutritional benefits as well. Wagyu cattle are genetically predisposed to a higher percentage of unsaturated fat - more than any other breed.

Prime," the highest U.S.D.A. grade for beef, cannot define the quality of Snake River Farms. To accurately grade our product, we use a combination of Japanese and U.S. grading systems. The Japanese rating system includes several marbling scores higher than U.S.D.A. Prime. Meeting Japan's exclusive marbling requirements means that Snake River Farms American style kobe beef far exceeds the quality of all other U.S. beef brands. This level of distinction is possible because Snake River Farms uses only the finest stock and carefully manages every step of the production process from start to finish. Visit www.snakeriverfarms.com Boise, Idaho

See you at the Summit!

Spotlight on Beer

Red Hook Sunrye Ale

(Seattle, Washington) abv 4.7%

This beer is available May through September. It falls someplace between a lager beer and a Redhook Blonde Ale. It is the Silver Medal Winner at the 2006 Great American Beer Festival.



Cooking With Beer

Beer Puffs Recipe

These flavorful puffs can be filled with crabmeat or whatever suits your fancy for a tasty appetizer.

INGREDIENTS:

- 1 cup beer
- 1/4 pound butter
- 1 cup sifted flour
- 1/2 teaspoon salt
- 4 eggs
- Filling of your choice

PREPARATION:

Preheat oven to 450 degrees F. Butter or oil a baking sheet or line with parchment paper.

In a heavy saucepan, heat beer and butter until it barely comes to a boil and the butter is melted. Add flour and salt, lower heat, and stir constantly until the mixture pulls away from the side of the pan and forms a ball. Remove from the heat and let rest for 1 minute. Add eggs, one at a time, beating each one in until the dough is shiny.

Drop or pipe dough in 1-inch rounds onto prepared baking pan. Bake 10 minutes at 450 degrees F. Reduce heat to 350 degrees F. Bake an additional 10 minutes until brown and dry. Let cool away from moisture.

Split beer puffs and fill with your choice of fillings such as paté chicken salad, tuna salad, seafood salad, vegetable cheese mix, or whatever you like.

Note: Feel free to add herbs or spices to the flour for added flavor.

Yield: 60 to 80 small puffs



Beer Geek

In order to guarantee a high level of reliability, quality and consistency, the Duke of Bavaria, Wilhelm IV, proclaimed the German Beer Purity Law in 1516. This decree established for the first time that only barley (later malted barley), hops and pure water could be used to brew beer. The use of yeast was not yet known at that time. The success of the fermentation process was left to chance, as the brewers unknowingly relied on yeast particles in the air. Today this Beer Purity Law is the oldest still valid food law in the world. In the eyes of the European Union, however, this law was inhibitive to competition. Now, as a result of



the EU ruling, beer may be imported into Germany which was not brewed in accordance with the Beer Purity Law, as long as this fact is clearly stated. The German brewers still abide by their centuries-old tradition. Of course the Beer Purity Law had its predecessors. A regulation promulgated in 1493 by the Duke of Bayers-Landshut, for example, stated that:

“Herewith shall beer brewers and others not use anything other than malt, hops and water. These same brewers also shall not add anything when serving or otherwise handling beer, upon penalty to body and chattels.”

Together with the quality improvement, the distribution and export of beer also increased.

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

Spotlight on Food!

Banana Split

A tradition! A banana split down the middle and topped with two scoops of vanilla ice cream, chocolate sauce, whipped cream, crushed peanuts and a cherry on top!



Look at our menu:

www.summits-online.com and let your food adventure begin.

Did You Know?

There are no letters assigned to the numbers 1 and 0 on a phone keypad. These numbers remain unassigned because they are so-called "flag" numbers, kept for special purposes such as emergency or operator services.

www.didyounow.org



Quote of the Week

"Whiskey for me, beer for my horse!"

-Jan Michael Vincent, "Bite the Bullet" (1975)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
July 1	2	3	4	5	6	7-9p 7
	RANDALL! Victory pilsner with Saaz		CRAB!! S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	Terrapin
8	9	10	11	12	13	7-9p 14
	Summits Univ. Cumming RANDALL! TBA	Summits Univ. Snellville	CRAB!! S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	Kronenbourg
15	16	17	18	19	20	7-9p 21
ROGUE 15! 	RANDALL! TBA		CRAB!! S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	Murphy's Red
22	23	24	25	26	27	7-9p 28
	RANDALL! TBA		CRAB!! S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	Peroni