

At the Summit

the e-zine of Summits Wayside Tavern



17 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!)

07/21 Murphy's Red
07/28 Peroni
08/04 Hoegaarden

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!



FAMILY NIGHT!!!

A large part of the Summits family includes our many "pint sized" guests! We have many programs for parents and the entire family is included!

From 5-9 pm you can 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.

Our extensive kid's menu has been expanded to include kid sized deserts! Every kid's meal is served on a 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!

At the Summit...

Oregons Brewers Festival

July 26-29, 2007

Greetings from the 20th annual Oregon Brewers Festival, regarded as one of the finest craft beer festivals in the nation. Each summer, the beautiful city of Portland, Oregon welcomes more than 50,000 beer lovers to the four-day event. Aficionados come from all over the country and the world to experience this hoproots festival, which began as a way to expose the public to microbrews at a time when the craft brewing industry was just getting off the ground.

www.oregonbrewsfest.com

Oregon's first brewery, Liberty brewing opened in 1852, seven years before Oregon became a state. Oregon hop farms stretch back over 130 years. Oregonians for a long time have had a love affair with the business of beer.

Since 1981, entrepreneurial minded beer lovers have opened microbreweries in Oregon to form one of the

(...continued on page 2)

Summit's Beer Offerings



Snellville

Terrapin Imperial Pilsner
Redhook Sunrye
Victory Pilsner
Sierra Nevada IPA
Highland Mocha Stout
Triple Karmeliet

Cumming

Terrapin Imperial Pilsner
Blue Moon Honeymoon
Victory Golden Monkey
Reissdorf Kolsch
Redhook Sunrye
Sweetwater Roadtrip
Victory HopDevil 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.

Publisher: Andy Klubock
Editor in Chief: Jan Smith
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333

Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

Drink Oregon (continued...)

United States (US) most successful craft brewing states. Oregon is home to 82 breweries. Portland has 29 breweries, more than any other city in the world. Oregon breweries employ more than 4,200 workers.

Portland is the largest craft beer market in the US. Oregon is the second largest craft beer market in the US and Oregon is the second largest producer of craft beer.

In 2006, Oregon's beer production grew at a rate of more than 16 percent, as the state's craft brewers produced the equivalent of more than 263 million bottles of beer. 11 percent of all beer consumed in Oregon is Oregon Brewed craft beer, the highest percentage of local craft beer consumption in the country. This July we celebrate the third Oregon Craft Beer Month. In 2006, while beer shipments were down 3% in the state of Oregon, Oregon Brewers Guild members increased production 21% over the previous year, a difference of 24%. When we visit a local grocer or pub, we are faced with many choices of which beer to drink so when it comes to craft beer: Think Oregon, Drink Oregon!

www.oregoncraftbeermonth.com

Spotlight on Beer

Victory Prima Pils

(Downington, PA) abv 5.3%

Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe. Dry and delightful, this is an elegant beer.



Cooking With Beer

Bourbon Stout Yam Waffles

Ingredients

- 1-1/2 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3 eggs, separated
- 1/2 cup milk
- 1/2 cup Stout
- 2 tablespoons bourbon
- 1 cup mashed cooked yams, cooled
- 2 tablespoons melted butter
- Pinch each nutmeg, cardamom, and ginger



Instructions

Sift together the flour, baking powder, and salt. Beat the egg yolks and mix them with the milk, Stout, bourbon, yams, melted butter, and spices. Beat the egg whites until they form soft peaks and fold them into the batter. Cook like ordinary waffles, following your waffle iron instructions. Pour on plenty of good-quality maple syrup.

Yield: 6 waffles with enough for seconds

Credits

From: Real Beer and Good Eats by Bruce Aidells & Dennis Kelly (Alfred A. Knopf)

Beer Geek

Carl Linde

In von Linde's time, it had already been scientifically proven that the making of good beer required certain temperatures. The brewing of bottom fermented beer (lager beer), for example, demands temperatures of 4 to 10 degrees Centigrade. Such temperatures occur only in winter, or in deep cellars with the use of large quantities of block ice. Through the invention of refrigeration by Carl von Linde, beer brewing became seasonally independent. Fittingly, the first refrigeration equipment was tested in a Munich brewery.

<http://www.eat-online.net/english/default.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! *Submit all photos and articles to attn.: Jan at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.*



Spotlight on Food!

Bananas Foster

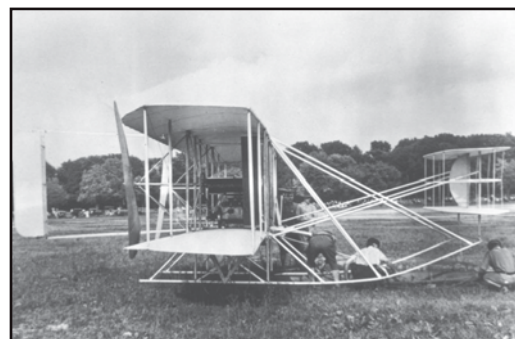
White cake crumb crust, banana and rum flavored ice cream, bananas foster sauce and brown betty mousse.



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

Did You Know?

At 10h35 on Friday 17 December 1903, Orville Wright took the Flyer that he and his brother Wilbur



built into the air for what has come to be known as the first powered flight. Earlier, unbeknownst to them, Gustave Whitehead and Richard Pearse were also experimenting with flying machines. Who actually took first to the sky remains a controversy.

www.didyounow.org

Quote of the Week

Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut.
Ernest Hemingway

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15  ROGUE 15!	16 RANDALL! Highland Gaelic Ale with Northern Brewer	17 Family Night! 5-9pm	18 CRAB!! S Trivia 8p C Trivia 8p double!	19	20 C Trivia 9p S Trivia 10p	21 7-9p Murphy's Red
22	23 RANDALL! Sweetwater IPA with Simcoe	24 Family Night! 5-9pm	25 CRAB!! S Trivia 8p C Trivia 8p double!	26	27 C Trivia 9p S Trivia 10p	28 7-9p Peroni
29	30 RANDALL! Anchor Steam with Cascade	31 Family Night! 5-9pm	Aug. 1 CRAB!! S Trivia 8p C Trivia 8p double!	2	3 C Trivia 9p S Trivia 10p	4 7-9p Hoegaarden
5	6 RANDALL! TBA	7 Family Night! 5-9pm	8 CRAB!! S Trivia 8p C Trivia 8p double!	9	10 C Trivia 9p S Trivia 10p	11 7-9p Sam Smith