

At the Summit

the e-zine of Summits Wayside Tavern



24 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!)

07/28 Peroni
08/04 Hoegaarden
08/11 Sam Smith

Gluten?

For people suffering from Celiac Disease glutes are poison. There are limited dietary choices for people with gluten sensitivity and beer is off limits!



Woodchuck Draft Cider is not a malt based beverage and there are no additional glutes added into the formula. This means that Woodchuck Draft Cider is gluten free! Woodchuck is the perfect alternative to beer for people with gluten sensitivity!

Anheuser Busch has also recently begun to promote a gluten free beer made from Sorghum called Redbridge. It's available at Summits in the bottle and is a great tasting brew.

Summits Water!

Quench your thirst with some Summits water! Yes, Summits now has its own bottled water. It's perfect for to-go food, and just anytime. Get some Summits bottled water on your next visit!

Get Crabby...



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...

At the Summit...

Top Ten Beers

Kevin Southern, manager

One would think that after more than a decade or so behind the bar, I could easily answer the question "what is your favorite beer". However, it's tougher than it sounds. Many factors go into a beer choice, such as the season, the time of day, what you are eating etc. Beers are like your own kids; you love them all equally, just for different reasons.

My initial goal in this article was to rank my personal top ten beers of all times. However, after much thought, and a few beers, I decided to rank my top ten a little differently. First, I came up with my all time five top beers. Second, because my choices tend to be streaky, I listed my top five current favorites.

To be considered a top contender, the beer obviously should be of the highest quality, but also be versatile enough to drank at almost any time. It should be distinct enough to stand on it's own merits, but adaptable enough to use as a session beer.

Keep in mind these are my personal favorites, not necessarily the best beers in the world. So, in no particular order my starting fab five are:

Guinness: I don't care if it's winter or summer. I can knock back a pint of Ireland's finest any time. If I had to pick just one beer to drink for the rest of my life Guinness wins out.

(...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

Visit us on the web at www.summits-online.com



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Top Ten Beers... (continued...)

Sierra Nevada Celebration: Back before this was available in Atlanta I had to special order it from the West Coast. The mystique has faded some, but it's still my favorite seasonal and well balanced enough to be consumed year round. However, use caution when employing as a session beer because the 7% ABV catches up after a few.

Pilsner Urquel: I typically don't drink many pilsners. However, I love the earthy Saaz hops abundant in this classic.

Westmalle: If I were having just one, I would go with the triple. However, to fit my standards of versatility and ability to knock back in numbers, the double wins out. Westmalle truly embodies the abbey tradition of richness and complexity.

Terrapin Rye: I had to throw a local in. First of all it's a really good beer. Secondly, it readily available in any good bar or package store. Thirdly, my wife likes it so, therefore, it's an easy choice for off premise consumption.

In addition to the above all time favorites, here are my current "go to" selections:

Victory Prima Pils: This one's like Pilsner Urquel on steroids. The Saaz hops jump out in front and linger for a long finish.

Dogfish 75: Someone came up with brilliant idea of mixing the 90 and the 60 minute IPAs. A great balance of malt sweetness and hop bitterness is the result.

Clipper City Loose Cannon: An IPA out of Baltimore that is almost as though as the Westside.

Terrapin Indian Brown: It's new and it's hoppy.

Rogue Dry Hop Red: This has always been my favorite Rogue. Luckily, I recently discovered a fresh keg hidden in the keg room.

Cheers!

Spotlight on Beer

Wild Goose Amber

(Fredricksburg, Maryland) abv 4.6%

Classic English-style amber ale with a full, malty body and a robust hop flourish. Its rich copper color comes from British Crystal and Chocolate malts. The round maltiness is perfectly balanced with a spicy blend of Williamette, Hallertauer, Tettnang, and Cascade hops.



Cooking With Beer

Beer Beef Fajitas

- 2 pounds beef round steak
- 2 packets (1.27-ounces each) fajita seasoning mix (recommended: Lawry's)
- 1 onion, thickly sliced
- 2 green bell peppers, sliced into 1/2-inch strips
- 1 red bell pepper, sliced into 1/2-inch strips
- 1/2 cup beer or water

Rinse steaks with cold water and pat dry with paper towels. Season both sides of steaks with 1 packet of fajita seasoning. Slice into strips; set aside. Add vegetables to a 5-quart slow cooker. Toss with remaining packet of fajita seasoning. Add steak strips on top of vegetables. Pour in beer. Cover and cook on low setting for 8 to 10 hours.



http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_36001,00.html?rsrc=search

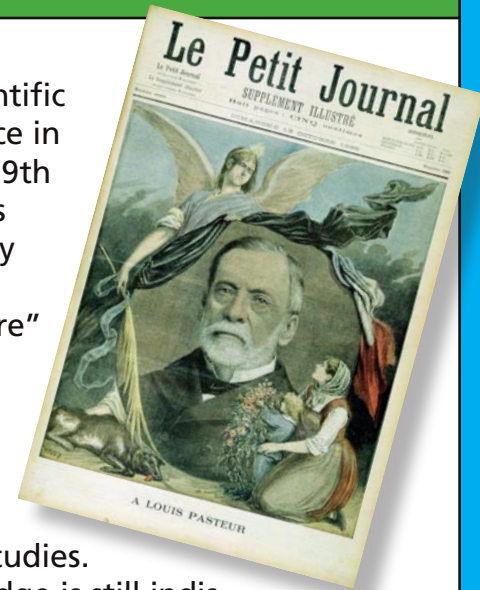
Beer Geek

Louis Pasteur:

Considerable scientific research took place in breweries in the 19th century. A famous work from 1876 by Louis Pasteur was "Etudes sur la Biere" (studies concerning beer). Louis Pasteur gained his knowledge of microorganisms from these studies.

This basic knowledge is still indispensable today, not only in the production of beverages, but also in medicine and biology. (Everyone knows the word "pasteurized" from the milk cartons in the supermarket.) We owe our knowledge, that the beer witches were the victims of unsanitary work procedures and sloppy brewers, to Louis Pasteur.

<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.*

We found our way down to Sandals Whitehouse, on the fairly remote Southern coast of Jamaica. We loved the endless sun, and we enjoyed the endless mugs of cold Red Strip, but after 5 days you start to crave the taste of a new and different beer!

Jonathan and Erin Smith



Spotlight on Food!

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. For a special treat, add strawberry topping, pineapple topping, or chocolate syrup!



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

Did You Know?

Alfredo di Lelio lovingly invented a dish for his wife in his restaurant in 1914. The dish became famous as Fettuccine Alfredo.

Famous chef Auguste Escoffier named Peach Melba and Melba toast after opera singer Nellie Melba.

Even the all-important but humble breakfast can now be had as Eggs Benedict XVI, named after the, well, famous Pope.

www.didyounow.org



Quote of the Week

Folks are thirsty in Atlanta, and there's beer in Texarkana!

--Jerry Reed

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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	7-9p 28 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	7-9p 4 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	7-9p 11 Sam Smith
12	13 Summits Univ. Cumming RANDALL! TBA	14 Summits Univ. Snellville Family Night! 5-9pm	15 ROGUE ROGUE 15! CRAB!! S Trivia 8p C Trivia 8p double!	16	17 C Trivia 9p S Trivia 10p	7-9p 18 Sam Adams