

At the Summit

the e-zine of Summits Wayside Tavern



August 21, 2007

Pint Nights

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

08/25 Woodchuck Pear
09/01 Redhook
09/08 Harp
09/15 PBR

See online calendar for details!



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.

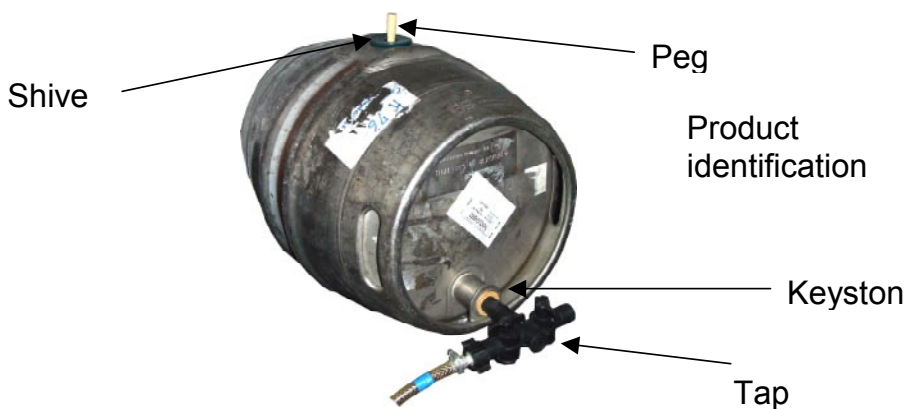
Our extensive kid's menu has been expanded to include kid sized desserts! Every kid's meal is served on a Summits frisbee and includes a soft drink or tea. Your entire family is welcome at Summit any day or night of the week....but make Tuesday your night out with the family at Summits!



At the Summit...

Cask Beers

Casks of Ale are normally laid on their side in a wooden rack until the beer is conditioned, they are then raised slightly (20 deg) at the back to ensure no sediment is drawn into the beer lines. Once in position (stillaged) they should not be disturbed for any reason as this will make the beer cloudy. The beer is drawn from the barrel using a gas assisted pump or by using a hand pull pump. Some breweries do put low pressure CO2 into the top of the barrels through the peg hole to help keep the beer fresh.



If space in the cellar is limited, cask ale can also be dispensed vertically using a ale extractor. However this is less common as it results in more wastage and is more complicated than horizontal stillaging

Conditioning

When the cask leaves the brewery it contains sugar & yeast. The yeast ferments the sugar into alcohol with carbon dioxide as a by

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



"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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Casks... (continued...)

product. Some carbon dioxide escapes through the peg in the top of the cask. The carbon dioxide that remains in solution is what gives the beer its bubbles and frothy head. Finings in the beer cause yeast and other suspended materials to settle to the bottom of the cask leaving bright beer. The sediment must not be disturbed once it has settled.

Conditioning takes 2 – 3 days depending on the brand of cask ale.

Venting & Tapping

Venting and tapping should be carried out between 4 & 24 hrs after delivery. To vent the cask knock the sealing plug (tut) located in the centre of the Shive, into the cask with a venting tool and insert a soft peg finger tight.

To tap a cask hold the tap horizontally, place it centrally on the key stone and drive it into the cask using a rubber mallet. Do not continue striking the tap once it is home as this can split the key-stone.

Initially inspect the top of the peg every few hrs for evidence of conditioning. Look for gas bubbles and waste yeast materials.

If required replace the soft pegs frequently. Once visible signs of fermentation have ceased, replace the soft peg with a hard non porous peg finger tight. Cask ale should be checked at the cask before pulling through this will ensure the lines are not filled with hazy beer.

Before dispensing remove the hard peg and open the tap. Not removing the hard peg will make the beer pump pull a vacuum in the cask and disturb the sediment making the beer cloudy.

Replace the hard peg finger tight, and close the tap after each session this will stop air getting into the cask and prolong the life of the beer.



VENTING

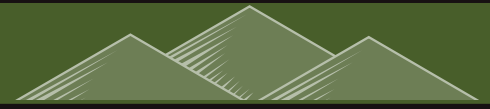


TAPPING

Get the 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...





Cooking With Beer

Warm Potato Salad with Beer Dressing

(www.about.com)

Ingredients

- 2-1/2 pounds red potatoes
- 1/2 cup finely chopped mild red or yellow onions
- 1/4 cup finely chopped parsley
- 2 tablespoons chopped chives

Beer Dressing

- 6 tablespoons olive oil
- 1/2 cup finely chopped onions
- 3/4 cup lager
- 3 tablespoons malt or cider vinegar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon sugar
- Salt and pepper

Instructions

To make the salad:

Cook the potatoes in boiling salted water until a knife point can be easily inserted, about 20-25 minutes. Remove, and as soon as you can handle

them, slice them, unpeeled, into 1/4-inch rounds. While the potatoes are still warm, gently mix them with the onions, parsley, and beer dressing. Do not overmix or the potatoes may break into pieces. Taste for salt and pepper. Garnish with chopped chives. Serve warm or at room temperature.



To make the dressing:

Heat 2 tablespoons of the olive oil in a small frying pan over medium heat. Add the onions and cook until just soft, about 5 minutes. Add the lager, vinegar, and sugar

and boil for 5 minutes. Put into a food processor with the mustard. With the motor running, slowly pour in the remaining 4 tablespoons olive oil. Taste for salt and pepper.

Spotlight on Beer

Tiger Lager Singapore 5.0% abv Brewed exclusively in Asia since 1932, Tiger beer has a crisp and clean taste that's winning the world over. Made from only the finest ingredients, Tiger's award winning beer has picked up over 40 accolades internationally. This premium beer is brewed with Australian malt barley and European hops which are specially imported from Germany. The yeast in Tiger beer is cultured in Holland especially for Tiger.



Beer Geek

Question: What are the differences in "small", "independent" and "traditional" breweries?

Answer: Small = annual production of beer less than 2 million barrels. Beer production is attributed to a brewer according to the rules of alternating proprietorships. FMB's are not considered beer for purposes of this definition.

Independent = Less than 25% of the craft brewery is owned or controlled (or equivalent economic interest) by an alcoholic beverage industry member who is not themselves a craft brewer.

Traditional = A brewer who has either an all malt flagship (the beer which represents the greatest volume among that brewers brands) or has at least 50% of its volume in either all malt beers or in beers which use adjuncts to enhance rather than lighten flavor.

(www.beertown.org)

Spotlight on Food!

Ahi Tuna Plate

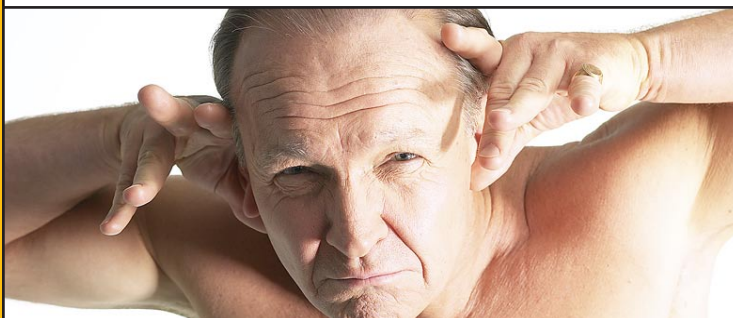
Sashimi grade pepper encrusted Ahi tuna served with brown saffron rice and grilled zucchini and a side of spicy wasabi dipping sauce.



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

Did You Know?

At the Hawkinsville Civitan Club's Annual Shoot the Bull Barbecue Championship, people from all over Georgia and surrounding states flock to this small south Georgia town to enter their tasty barbecue concoctions in this famous cook-off. The funds raised from this event benefit the Civitan International Research Center and its work toward a cure for Down's syndrome and other developmental disabilities.



Quote of the Week

When the wine goes in, strange things come out.
 ~Johann Christoph Friedrich von Schiller, *The Piccolomini*, 1799

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
19	20 RANDALL! Red hook Autumn Amber w/ Willamette	21 Family Night! 5-9pm	22 CRAB!! S Trivia 8p C Trivia 8p double!	23	24 C Trivia 9p S Trivia 10p	7-9p 25 Woodchuck Pear
26	27 RANDALL! Sierra Nevada Big Foot with Cascade	28 Family Night! 5-9pm	29 CRAB!! S Trivia 8p C Trivia 8p double!	30	31 C Trivia 9p S Trivia 10p	7-9p Sept. 1 Redhook
2	3 RANDALL! Sam Adams Lager with Tetnang	4 Family Night! 5-9pm	5 CRAB!! S Trivia 8p C Trivia 8p double!	6	7 C Trivia 9p S Trivia 10p	7-9p 8 Harp
9	10 Summits Univ. Cumming RANDALL! Paulaner Oktober w/Hallerteau	11 Summits Univ. Snellville Family Night! 5-9pm	12 CRAB!! S Trivia 8p C Trivia 8p double!	13	14 C Trivia 9p S Trivia 10p	7-9p 15 Leffee Blonde ROGUE ROGUE 15!