

At the Summit

the e-zine of Summits Wayside Tavern



September 25, 2007

Pint Nights

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

- 09/28 Woodpecker Cider
- 09/29 Steinlager
- 10/01 Terrapin
- 10/02 Ayinger Oktoberfest
- 10/03 Sam Adams Oktober
- 10/04 Brooklyn
- 10/05 North Coast
- 10/06 Smithwicks
- 10/07 Miller Lite
- 10/08 Oskar Blues

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 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. Make Tuesday your night out with the family at Summits!

At the Summit...

Burger Month!

You have one week left to visit Summits and taste one of our specialty burgers! Remember that these are only available on our menu until the end of September - - - you also have one week left to participate in our efforts to raise money and awareness for the Georgia Transplant Organization. Keep in mind that \$0.50 from every burger sold storewide during the month of September 2007 will be donated to the Georgia Transplant Organization which helps families through organ and tissue transplant. For more information visit their website at www.gatransplant.org

OKTOBERFEST 2007

Back again.... October is always as busy month for Summits! We are busy serving authentic German cuisine and celebrating the month with a different Pint Night Promotion EVERY DAY of the month! For a full list of Pint Nights visit the Calendar of Events on our website at www.summits-online.com.

Pair your favorite beer with some traditional German fare: potato pancakes, bratwurst and kraut, red cabbage, wienerschnitzel and cherry strudel!

Summits University:

The beers of Autumn!

- Monday, October 8th Cumming 7:00 pm
- Tuesday, October 9th Snellville 7:00 pm

The cost is \$10.99 for Passport Club members and \$14.99 for non-members (Hint... the cost of a Passport Membership is only \$2.00. It makes sense to join!) You'll be served dinner along with samples of some of your favorite Oktoberfest beers. **Please reserve your seats in advance.**

(...continued on page 2)

Summit's Beer Offerings

Snellville

- Sam Adams October (soon!)
- Jacks Pumpkin spice (soon!)
- Dogfish pumpkin (soon!)
- Victory Fest (soon!)

Cumming

- Jacks Pumpkin spice
- Dogfish pumpkin
- Victory Fest
- Sam Adams October
- Lefthand October

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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summits-online.com/cumming/

At The Summit!... (continued...)

Cask Tapping:

Each Summits location will tap a keg of Rogue Santa PR! This one is double hopped version of the famous Rogue St. Red! Watch weekly ezine for the date and time of the tapping! This is one we've never done before!

Rogue 15th

Monday, October 15th we will tap a special keg of Rogue Hop Heaven! It is brewed using 1000 lbs of fresh hops grown in Oregon! Only a handful of establishments in the entire country get this beer so make sure that you come for your draft!

November Tasting Event: Russian Week and Vodka Dinner

November 5 - November 11, 2007

\$69.99 per person 7:00 pm

During this week Summits will prepare an authentic Russian menu to be paired with a selection of Russian Imperial Stouts including (but not limited to!) North Coast, Rogue, and three vintages of Le Coq Russian Imperial Stout! This exciting week will culminate into a first time Vodka Tasting Dinner at each of our store locations

Mon., Nov. 12th - Cumming - featuring flavored vodkas

Tues., Nov. 13th - Snellville - featuring flavored vodkas

December Tasting Event: Beer and Cheese Pairing

Mon. Dec. 10th Cumming

Tues., Dec. 11th Snellville

\$69.99 per person 7:00 pm

Humboldt Fog * Rogue Creamery Smoked Blue * Tibetan Yak Cheese * Papillion Roquefort * Maytag Blue Cheese * Colston Basset Stilton * Harpersfield Organic Cheese with Hops * Grayson Meadow Creek Dairy * Quicke Traditional Mature Cheddar * Beemster Extra Aged Gouda * Chimay Trappist Cheese with Beer * Pecorino Romano Grand Cru

January Tasting:

Belgians, Barleywines, & Bodacious Chocolates

January 14th Cumming

January 15th Snellville

\$69.99 per person 7:00 pm

Valhrona * El Rey * Hershey * Barry Callebaut * Lindt * Ghiradelli * Scharffen Berger * This event includes dinner, Belgian ales and Barleywines paired with world class chocolates.

Cooking With Beer

Raisin Beer Sauce

(www.about.com)

Instructions

Combine in a saucepan:

- 1/4 cup firmly-packed brown sugar
- 1-1/2 tablespoons cornstarch
- 1/8 teaspoon salt

Stir in:

- 1 cup beer
- 1/4 cup raisins, cut in halves

Put in a cheesecloth bag and hang it in the cooking sauce from the edge of the pan:

- 8 whole cloves
- 1 two-inch stick cinnamon

Cook and stir for about 10 minutes. Add:
1 tablespoon butter

Remove the spices. Serve the sauce very hot.
Good with hot or cold ham or smoked tongue.

Yield: About 1-1/2 cups

Credits

From: The Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker (Plume)
(Alfred A. Knopf)



Beer Geek

Question: How is Craft Beer made?

Answer: Craft beer is made using a traditional process of blending the sugars from malted grains (such as barley or wheat), with hop flowers and water. The skill of the Masterbrewer brings out the desired aroma, color, mouthfeel, foam and flavor qualities of the hops and malt through formulation of recipes and the fermentation of sugars into alcohol, carbon dioxide gas and other characters. After careful aging at just the right temperatures the beer is packaged and delivered to the consumer.

Craft beer is usually not pasteurized, but often goes through a filtration process to improve clarity. But this is not always the case. Many Craft beers are not filtered and you may experience what's called a tasteless "chill-haze or protein-haze" in unfiltered beer. Some craft beers may also still have yeast present either in suspension or as sediment, increasing its appeal to beer enthusiasts that enjoy these characters.

(www.beertown.org)

Where in the World Are YOU??

This is my dad, Loften Swanger, with my niece, Anna Burnett riding an elephant at the Gwinnett Co Fair and with my nephew, Jackson, riding a roller coaster at the Gwinnett Co Fairground! Notice the Passport Club t-shirt! - Jennifer Swanger Fackenthall

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.: Jenny at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.



Spotlight on Food!

Georgia's Best Reuben

A traditional Reuben sandwich made with State National corned beef- the very same corned beef used in the famous New York delis! This one uses almost 3/4 pound of corned beef that is shaved to order and is topped with melted imported Swiss cheese, sauerkraut and authentic Russian dressing on fresh rye bread. Served with french fries and a pickle. A must try!



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

Did You Know?

Not all of West Virginia voted to go with the North. When the State of West Virginia was formed from Virginia in 1863 the three western counties in Virginia voted to go with West Virginia, but West Virginia didn't take them because they were poor. Instead they took three counties that voted to stay with Virginia, because they were richer and they had the B&O railroad. Those counties since split and are 5 Jefferson, Hampshire, Berkley, Mineral, and Morgan.



Quote of the Week

If you must drink and drive, drink Pepsi.

~Author unknown, as seen on a bumper sticker (www.quote garden.com)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
23	24	25	26	27	28	7-9p 29
	RANDALL! Warsteiner with Glacier		CRAB!! S Trivia 8p C Trivia 8p			Steinlager
		Family Night! 5-9pm	double!		C Trivia 9p S Trivia 10p	
30	Oct. 1	2	3	4	5	7-9p 6
	Terrapin	Ayinger Okfst.	Sam Ad. October	Brooklyn	North Coast	Smithwicks
	RANDALL! Red Hook Autumn Amber w/ Mt. Hood		CRAB!! S Trivia 8p C Trivia 8p			
		Family Night! 5-9pm	double!		C Trivia 9p S Trivia 10p	
7	Summits Univ. Cumming 8	Summits Univ. Snellville 9	10	11	12	7-9p 13
Miller Lite	Oskar Blues	Hardcore Cider	Redhook	PBR	Woodpecker Cider	Abita Turbo Dog
	RANDALL! Victory Prima Pils w/ Saaz		CRAB!! S Trivia 8p C Trivia 8p			
		Family Night! 5-9pm	double!		C Trivia 9p S Trivia 10p	
14	15	16	17	18	19	7-9p 20
Fosters	Widmere Hefe	Dab Lager	Warsteiner Pilsner	Wax Dunkel/Konig	Pilsner Urquell	Becks
	RANDALL! Big Hoppy w/ Crystal		CRAB!! S Trivia 8p C Trivia 8p			
	ROGUE	Family Night! 5-9pm	double!		C Trivia 9p S Trivia 10p	