

At the Summit

the e-zine of Summits Wayside Tavern



October 9, 2007

Pint Nights

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

- 10/09 Hardcore Cider
- 10/10 Redhook
- 10/11 PBR
- 10/12 Woodpecker Cider
- 10/13 Abita Turbo Dog
- 10/14 Fosters
- 10/15 Widmer Hefe
- 10/16 Dab Lager
- 10/17 Warsteiner Pils
- 10/18 Warst'r Dunk/Konig
- 10/19 Pilsner Urquell
- 10/20 Beck's

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!

At the Summit...

Cooking With Alcohol

Do you use recipes that include alcohol to enhance flavor? Here are answers to some of the questions you may have:

Why use alcohol in recipes?

There are a vast number of wonderful recipes which use some form of alcohol as an ingredient in sauces, marinades or as a main flavor ingredient. What do you do when you don't have that particular liquor or you will be serving children at dinner or you do not partake of any alcoholic beverages? In many cases, you can make some non-alcoholic substitutions. In order to be successful, you'll need to be armed with information and background on why the alcohol is used and the flavor goal of the recipe.



Why use alcohol in cooking?

In general, the main reason any alcoholic beverage is used in a recipe is to impart flavor. After all, the finest extracts with the most intense flavors are alcohol-based, particularly vanilla.

Fermentation intensifies and concentrates fruit essence into liqueurs, cordials, brandies and wines. Other foodstuffs are distilled into potent liquors specifically to boggle the senses but still appeal to the palate.

Many object to the alcohol content, but it is

(...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



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Find your Summits!

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

a completely natural by-product which happens daily in nature, even within the human body. In many recipes, the alcohol is an essential component to achieve a desired chemical reaction in a dish. Alcohol causes many foods to release flavors that cannot be experienced without the alcohol interaction. Beer contains yeast which leavens breads and batters. Some alcoholic beverages can help break down tough fibers via marinades. Other dishes use alcoholic content to provide entertainment, such as flambes and flaming dishes.

Wine and Kirsch were originally added to fondue because the alcohol lowers the boiling point of the cheese which helps prevent curdling. In the case of leavened goods, there is no ready substitute for beer. Instead, choose a different recipe which uses another leavener such as yeast, baking powder or baking soda. For marinades, acidic fruits will usually do the trick. For flambes and flamed dishes, you're out of luck if you don't use the alcohol. For flavoring alone, you will often have a number of substitution options.

Does the alcohol burn off?

Alcohol not only evaporates without heat, but the majority also burns off during the cooking process. How much remains in the dish depends on the cooking method and amount of cooking time. Those bourbon-soaked fruitcakes would have to turn into bricks before the alcohol evaporates. A bottle of Guinness in a long-simmered stew is not going to leave a significantly measurable alcohol residue, but will add a rich, robust flavor. A quick flambe may not burn off all the alcohol, whereas a wine reduction sauce will leave little if any alcohol content. Heat and time are the keys. Obviously, uncooked foods with alcohol will retain the most alcohol.

From Peggy Trowbridge Filippone,

Your Guide to Home Cooking.

Spotlight on Beer

Woodpecker®

Woodpecker® was first produced over a century ago in historic Hereford by H.P. Bulmer. The use of the English bittersweet apple provided Woodpecker® with a distinctive taste and refreshing drinkability. A crisp semi-dry finish, amber hue with a lightly sparkling appearance and sweet fruity aroma and a slight toffee-apple note.

Made to the recipe of H.P. Bulmer Ltd., Hereford, England

Introduced into the United States in the mid 1980's – 4.2% Alc/Vol.

Available in bottle and draft.

Cooking With Beer

Pork Fillet with Cherries Caramelized in Root Beer and Pistachios

- 4 ounces sugar
- 1 1/2 ounces vinegar
- 6 ounces root beer
- 1 pound cherries, de-seeded
- 4 (8-ounce) pork tenderloins, cleaned
- 2 ounces olive oil
- 2 ounces pistachio oil
- 4 Belgium endive, cored and cut into long strips
- 3 ounces pistachios, whole peeled and roasted

In a pan, heat the sugar over medium heat until it caramelizes to a deep brown color. Add the vinegar and stir with a wooden spoon. Add the root beer and allow to cook for 5 minutes. Add the cherries and allow to cook for an additional 5 minutes. Remove pan from heat, transfer to a clean container and allow to cool to room temperature.



Cook the pork tenderloins in a saute pan in the olive oil on medium-high heat. Cook until done yet still moist, approximately 20 minutes.

In a separate pan, heat the pistachio oil and saute the endive and pistachio nuts until the endive is just wilted, about 5 minutes. Transfer onto a paper towel to absorb the excess oil.

To serve, reheat the pork, cut into medallions and place on each plate. Spoon some of the cherries on top, allow some of the juice to form the sauce and arrange the endive and pistachio nuts on top.

http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_21499,00.html?rsrc=search

Beer Geek

Question: Does craft beer taste different than other beer? If so, why?

Answer: It's hard to generalize about the taste of beer, but nevertheless we might say that American Craft beers will usually have a fuller more complex flavor than the typical light American lager style of beer popular throughout the world. Because of the increased percentage of specialty malt and hop ingredients you are going to experience flavors and aromas not found in light American style lagers.

The aroma of the beer may remind you of citrus, flowers or herbs. This is attributable to how the Masterbrewer utilizes the delicate characters of the hop flower. You may also smell caramel, sweet biscuits, cocoa, coffee-like character, honey, fresh baked cookies - all pleasant sweet notes contributed to by the skillful selection of specialty toasted and roasted malted barley.

And there's even more you'll discover with the Masterbrewers use of specialty yeasts whose delicate byproducts of fermentation result in sensual aromatic and flavor characters such as clove, spice, banana, strawberry, apples and more.

(www.beertown.org)



Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Happy Birthday!

At Summits, we think birthdays are a really big deal! After all, they only come once per year!

Here's a little something to help you start your celebration!

Happy Birthday!

Great Food... Great Drinks... Terrific Times!

www.summits-online.com



Spotlight on Food!

Original American Kobe Burger

100% American Kobe beef burger topped melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle on a fresh baked egg roll.



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

Did You Know?

The top three cork-producing countries are Spain, Portugal and Algeria. (Cork comes from trees.)

The largest cork tree in the world is known as 'The Whistler Tree'. This tree is located in the Alentejo region of Portugal and averages over 1 ton of raw cork per harvest. Enough to cork 100,000 bottles of wine.



Quote of the Week

Wine is bottled poetry.

~Robert Louis Stevenson(www.quotegarden.com)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	Summits Univ. Cumming 8	Summits Univ. Snellville 9	CRAB!! 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	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
14	ROGUE 15	16	CRAB!! 17	18	19	7-9p 20
Fosters	Widmere Hefe	Dab Lager	Warsteiner Pilsner	War. Dunkel/Konig	Pilsner Urquell	Becks
	RANDALL! Big Hoppy w/ Crystal	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
21	22	23	CRAB!! 24	25	26	7-9p 27
Newcastle	Flying Dog Ales	Dundeas Pale Ale	Woodchuck Cider	Spaten Hefe	Clipper C. Winter	Bass Ale
	RANDALL! Clipper City Loose Cannon w/ Simcoe	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	
28	29	30	CRAB!! 31	Nov. 1	2	7-9p 3
Victory	Dogfish Head	Blue Moon	Rogue Dead Guy			Krusovice
	RANDALL! Victory October w/ Kent Goldings	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	