

At the Summit

the e-zine of Summits Wayside Tavern



October 16, 2007

Pint Nights

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

10/15	Widmer Hefe
10/16	Dab Lager
10/17	Warsteiner Pils
10/18	Warst'r Dunk/Konig
10/19	Pilsner Urquell
10/20	Beck's
10/21	Newcastle
10/22	Flying Dog Ales
10/23	Dundees Pale Ale
10/24	Woodchuck Cider
10/25	Spaten Hefe
10/26	Clipper City Win.Storm

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...

FIRKIN! FIRKIN!!!

Friday, October 26th
Rogue Santos Red

We're tapping the firkin at each location starting at 6 pm while supplies last..

BE THERE!!

At the Summit...

Grilling With Beer

Grilling season isn't over yet in Atlanta!

The perfect drink for the smoky flavors of grilled foods and BBQ is craft beer. And not just mass-market lawn-mower lagers, either.

From the citrusy quenching of weissbier to the roasty flavors of porter and stout, there's a spectrum of beer tastes suited for smoke.

Why use beer in a BBQ sauce? First and foremost, flavor. Beer is much less acidic than wine, vinegar or citrus juices commonly used in BBQ sauces and marinades.

It will tenderize meats without breaking down texture as rapidly as more powerful acids. Also, the balanced flavor in beer means that the other herbs and spices will not be overwhelmed by acetic notes.

Second, beer is less expensive than wine. It's possible to use a very fine quality ale to make more than a quart of marinade, and still spend less than \$5.

Third, the variety in North American beer styles encourages experimenting in the kitchen. From apricot ale to witbier, there's a flavor that matches a meat, chicken or seafood

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Summit's Beer Offerings



Snellville

Sam Adams October
Jacks Pumpkin spice
Dogfish pumpkin
Victory Fest

Cumming

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



"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...)

sauce destined for the grill.

Fourth, drinking beer with BBQ -- especially dark beer such as porters and stouts -- defuses potentially dangerous compounds HAAS (heterocyclate aromatic amines), according to the Journal of Agricultural and Food Chemistry (thanks to Portland, Oregon food writer and restaurant critic, Jim Dixon, <http://www.real-goodfood.com>).

Follow the links above for recipes, profiles of chefs and brewers who enjoy grilling with craft beer, plus a preview from my upcoming cookbook, GRILLING WITH BEER.

And if you truly love the flavors of beer and food, be sure to visit www.beercook.com - because beer is food!

<http://www.grillingwithbeer.com/>



Spotlight on Beer

Spaten Oktoberfest

Munich, Germany. This Oktoberfest Beer, created in 1872, is the world's first Oktoberfest beer, brewed for the greatest folk festival in the world. Every year, over and over again, countless Oktoberfest visitors share their enthusiasm about this beer.

Flavor profile: Amber in color. This medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition.



Cooking With Beer

Danish Fondue Recipe

Ingredients

- 6 ounces lean middle bacon, rind removed and finely chopped
- 1 small onion, finely chopped
- 3 tsp butter
- 3 tsp plain flour
- 8 fluid ounces lager
- 8 ounces grated Havarti cheese
- 8 ounces grated Samsøe cheese
- Sweet and sour gherkins and chunks of light rye bread for dippers

Instructions

Put bacon, onion and butter into a saucepan and cook until bacon is golden and onion is soft. Stir in flour, then gradually add lager and cook until thickened, stirring frequently. Add cheeses, stirring all the time, and continue cooking until cheeses have melted and mixture is smooth. Pour into a fondue pot and serve with gherkins and chunks of light rye bread.

Yield: 4 to 6 servings



Beer Geek

Question: What is the importance of foam and head retention?

Answer: Beer is meant to be served with a visually appealing (not excessive) head of foam. If you are ever served a beer in a glass and there is absolutely no head retention whatsoever or there are lots of bubbles sticking to the sides of the glass, this is certain indication that the glass has not been properly cleaned. Soap, detergent, grease and wax residues left over from prior use will kill foam formation and retention. You deserve better.

Bubbles of carbon dioxide escape from the beer creating foam and also carry with the pleasing aromas of Craft Beer. You miss all of the sensually pleasing aromatic characters of craft beer if you only drink out of the bottle. Enjoy it in your favorite glass.

Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership is FREE!



Each time a member places an order for Take Out, the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

At 200 points you earn \$20 in Condors.. our own special personalized house cash. Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".

Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Your server will bring you a form to fill out and your own personal beer list. The beer list stays at Summits for your convenience.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier III! This time you get to tour our bottled beers.

Passport Club



Spotlight on Food!

Horseradish Crusted Salmon

Fresh baked salmon surrounded in a horseradish crust served with a side of saffron brown rice and red cabbage

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



Did You Know?

The term "soda water" was coined in 1798. The soda fountain was patented by Samuel Fahnestock in 1819, with the first bottled soda water available in 1835. The first ice-cream soda was sold in 1874 in the US.



Quote of the Week

When the wine goes in, strange things come out.

~Johann Christoph Friedrich von Schiller, *The Piccolomini*, 1799(www.quotegarden.com)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
14	15	16	17	18	19	20
Fosters	Widmere Hefe	Dab Lager	Warsteiner Pilsner	Wax 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	24	25	26	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	31	Nov. 1	2	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	
4	5	6	7	8	9	10
	RANDALL! Sierra Nevada Harvest w/Cascade	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!		C Trivia 9p S Trivia 10p	Sweetwater