

At the Summit

the e-zine of Summits Wayside Tavern



October 23, 2007

Pint Nights

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

- 10/23 Dundees Pale Ale
 - 10/24 Woodchuck Cider
 - 10/25 Spaten Hefe
 - 10/26 Clipper City Win.Storm
 - 10/27 Bass Ale
 - 10/28 Hennepin
 - 10/29 Ommegang Witte
 - 10/30 Victory
 - 10/31 Rogue Dead Guy
- See online calendar for details!

At the Summit...

Cask Tapping...

Each month we announce our "Cask Tapping" events. You'll notice in this issue that Paul Shelton, member of the Snellville Beer Society, was a guest "tapper" of the Victory Hop Devil cask that we poured at our Snellville store. Our fear is that many of you are not educated about the delights of an authentic cask ale. If you have not tried a pour of a true, cask conditioned ale then you are truly missing out. If you fancy yourself a beer connoisseur or if you just want to be adventuresome then



make it a point to attend our next cask event. The article below has some great information about the nuances of a cask conditioned beer.

What Is Cask Ale?

Some people reading this may not realize the beauty in a good cask ale or may not even know what a cask ale is. So, let me first explain what can make these beers so distinctive and why we need to make sure they stay around. Cask beer is brewed in the same way that the regular beers which your local microbrewery provides. Cask beer is then transferred to a cask (also called a firkin) and the yeast is not filtered from the beer during this transfer.

Along with the yeast remaining in the beer,

(...continued on page 2)

AYCE 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...

FIRKIN! FIRKIN!!!

Friday, October 26th
Rogue Santas Red

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

BE THERE!!

Summit's Beer Offerings



Snellville

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

Cumming

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



"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.

Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333

Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

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

additional hops are added for bitterness and aroma. Since the beer was not separated from the yeast, it continues to work, providing the beer with natural CO2 carbonation rather than a forced carbonation like most brews outside of this style.

The Beer is then hand-pumped to the bar or serving area by what is known as a beer engine, which is basically pulls to beer via siphon from the cask's cellar to where it is to be poured.

What Makes Cask Beer Different?

There are several factors that distinguish cask ales from the other beers you'll find on tap. The first thing you will immediately notice when you drink your first cask beer is the temperature. Casks are stored in the cellar, not the cold box with the rest of the kegs.

Cask beer will typically be served around 15 degrees warmer than the regular draft beers. This may turn some beer drinkers off immediately, but the rewards of an intensified flavor and distinct mouthfeel are some attributes that can really puts cask beer apart from the standards.

Another signature element present in cask beer is a creamier body, which lends both to the mouth-feel and taste as stated earlier. The body is creamier because the beer is naturally carbonated, often resulting in less carbonation than a force carbonated beer. Less carbonation means less air in your beer, the result is creamy, delicious treat.

Do remember that cask beers can only be ales. Ales are typically the only beers that should be consumed at a higher temperature due to the fact that they are usually more heavily hopped, which acts as a natural preservative and the warmer temperature is more likely to reveal and off flavors that a lager might have.

Many brewpubs are giving up their cask offerings because the general public doesn't seem to have a pallet for these unique beers that are quickly becoming a rarity in the U.S. Mainly because when a brewer puts on a cask beer, there is really only a short window of time for the beer to be sold before it is no longer a good product, usually 4-7 days, but higher alcohol beers can stay on cask for a longer period of time.

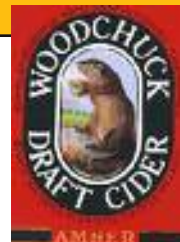
And if you ask any brewer what he hates to do the most, it's probably dumping the beer he worked hard to produce (...continued on page 3)

Spotlight on Beer

Woodchuck Draft Cider® – Amber

Launched in 1991 – 5% Alc/Vol.

Amber was the first style of cider produced under the Woodchuck label. It is made from a blend of apples and fermented with champagne yeast to produce a great tasting and refreshing product. Amber has a sparkling golden hue, crisp and fruity with medium to light body, medium sweetness and mild tartness. *Available in bottle and draft.*





At the Summit...

right down the drain instead of into the glasses of customers who make him money.

Try a Cask Brew Next Time

So the next time you venture to your local brewpub for an evening of craft beer, ask the bartender if there is a cask conditioned ale available. Try to notice the differences between the cask beer and the other colder, more carbonated beers you sample that evening. And if you know and love these beers already, make sure you voice your opinion so we can keep these beers around for the enjoyment of all craft beer drinkers.

Author: John Berry

Posted: October 15, 2007

<http://www.cureforwhatalesyou.com/2007/10/15/the-slow-disappearance-of-real-beer>

The Snellville Beer Society...

This is Paul Shelton at the Snellville Summits tapping the cask of Victory Hop Devil. Paul proudly represents the Snellville Beer Society! Hmmm, check out Paul's mug ceremoniously being filled with the first draft!



Spotlight on Food!

Wienerschnitzel mit Kartoffelpfannkuchen und Rotkohl

Breaded pork loin with potato pancakes and red cabbage



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

Did You Know?

The first cola-flavoured beverage was introduced in 1881. Coca-Cola was invented in Atlanta, Georgia by Dr. John S. Pemberton in 1886. Pepsi-Cola was invented by Caleb Bradham in 1890 as "Brad's Drink" as a digestive aid and energy booster. In was renamed as Pepsi-Cola in 1989. In 1929, the Howdy Company introduced its "Bib-Label Lithiated Lemon-Lime Sodas," which became 7 Up. 7 Up was invented by Charles Leiper Grigg.



Quote of the Week

If four or five guys tell you that you're drunk, even though you know you haven't had a thing to drink, the least you can do is to lie down a little while. ~Joseph Schenck

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
Hennepin	Ommegang White	Victory	Rogue Dead Guy			Radeberger
	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	CRAB!! 7	8	9	7-9p 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
11	12	13	CRAB!! 14	15	16	7-9p 17
	Summits Univ. Cumming RANDALL! Sierra Nevada Celebration w/ Centennial	Summits Univ. Snellville	S Trivia 8p C Trivia 8p	double!	C Trivia 9p S Trivia 10p	Highland Ales