

At the Summit

the e-zine of Summits Wayside Tavern



October 30, 2007

Pint Nights

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

10/29 Ommegang Witte
10/30 Victory
10/31 Rogue Dead Guy
11/03 Radeberger
See online calendar for details!

Get Out Your Mask!

Halloween Costume Contest at Summits! Come to Summits on Wed.,



Oct. 31st between 4 and 9 pm dressed in your finest Halloween costume and have the chance to win \$50.00 in Gift Certificates!

Our staff will vote on the best costume at 9:00 pm! We look forward to seeing you!

SAVE THE DATE...

Mark your calendars today!
Passport Appreciation Breakfasts!!!
Snellville: 11/17/07 10 am - Noon
Cumming: 11/24/07 10 am - Noon

Look for details in this issues' "At The Summit"!!!

At the Summit...

Final days of OKTOBERFEST 2007

You only have a few days left to enjoy our annual Oktoberfest celebration! We are busy serving authentic German cuisine and celebrating the month with a different Pint Night Promotion EVERY DAY of the month! For a listing of the last few Oktoberfest pint nights visit our calendar of events 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!

Cask Tapping

Each Summits location will tap a firkin (cask) of Rogue Imperial Red. Check your ezine and weekly announcements for the dates. This is one we've never had before so don't miss out on it!

Rogue 15th

Thursday, Nov. 15th we will tap a special keg of Rogue Santa's Private Reserve. Rogue's annual holiday offering, Santa's Private Reserve, is a variation of the classic Saint Rogue Red, but with double the hops--including Chinook, and Centennial, and a mystery hop called Rudolph by head brewer John "more hops" Maier! This holiday elixir is brewed with two-row Harrington, Klages and Munich malts, along with Hugh Baird 30-37, Carastan 13-17, and Crystal 70-80 malts, plus free range coastal water and John's proprietary top-fermenting Pacman yeast. This will be poured while supplies last! *See you at the Summit on Nov. 15th!*

November Tasting Event: Russian Week and Vodka Dinner

Summits will prepare an authentic Russian menu to be paired with a selection of Russian Imperial Stouts including (but (...continued on page 2)

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

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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summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/cumming/

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

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

\$69.99 per person 7:00 pm

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

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

December Tasting Event: Beer and Cheese Pairing

\$69.99 per person 7:00 pm

Mon., Dec. 10th Cumming | Tues., Dec. 11th Snellville

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 Event: Belgians, Barleywines, and Bodacious Chocolates

\$69.99 per person 7:00 pm

Jan. 14th Cumming | Jan. 15th Snellville

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

Passport Club Breakfast

If you're a member of the Passport Club then we invite you to participate in our **Passport Club Member Appreciation Breakfast!** We will open the doors early to prepare a homemade breakfast buffet for you to enjoy! If you are not already a member of the Passport Club then this is the time to join!

Snellville's Appreciation Breakfast will be Saturday, November 17th and Cumming will host its breakfast on Saturday, November 24th from 10:00 am until 12:00 noon.

Passport Club Members

Tier I Mu holders

Tier II Goblet holders

Tier III Stein holders

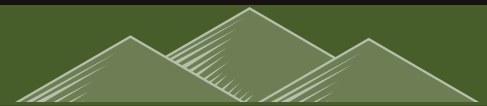
\$9.99 per person

\$ 3.99 per person

\$ 1.99 per person

FREE

The cost of the breakfast includes the breakfast buffet, coffee and juice. Beer and mimosas are not included in the price but will be served! We look forward to seeing you there!



Spotlight on Beer

Jack's Pumpkin Spiced Ale

St Louis, Missouri

Jack's Pumpkin Spice Ale, the first in a series of four seasonal Draught beers. Hand-crafted with a clear product point-of-difference, Jack's Pumpkin Spice Ale is a wicked blend of Golden Delicious Oregon pumpkins, cinnamon, ginger, nutmeg and cloves brewed in small batches to deliver the rich flavor of Fall. It's simply Delicious!

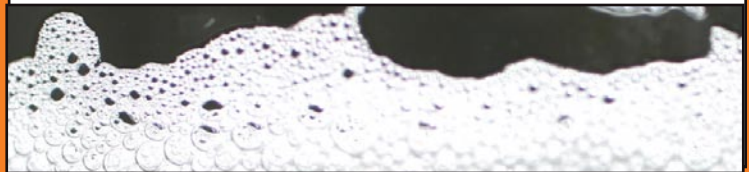


Beer Geek

Question: Why does beer have head/foam?

Answer: Beer is the only beverage that boasts a beautiful, thick head which can crown a glass or mug for as long as 5 minutes. Credit for this goes to natural carbon dioxide dissolved in beer and valuable proteins contained in barley malt. Pale beers have white head, while porters and dark beer have a creamy one. Experts claim that the finer the bubbles the more noble the beer.

<http://www.kp.pl/eng/ciekawostki.xml>



Beer Recipe

Warm Potato Salad with Beer Dressing

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.

Yield: 6 servings

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.

Yield: about 1 cup, enough for 2-1/2 pounds of potatoes

Credits: From: Real Beer and Good Eats by Bruce Aidells & Dennis Kelly (Alfred A. Knopf)



Spotlight on Food!

Bratwurst Sandwich

Freshly made bratwurst topped with saurkraut and spicy mustard on a hoagie roll with a side of french fries.



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

Did You Know?

The pull-ring tab for soda cans was invented in 1962 and the re-sealable top in 1965. Plastic bottles were first used for soft drinks in 1970. The Polyethylene Terephthalate bottle was introduced in 1973. The stay-on tab was invented in 1974.



Quote of the Week

"People who drink light 'beer' don't like the taste of beer; they just like to pee alot."

-Capital Brewery, Middleton, WI

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
	Vodka Dinner!!! Cumming RANDALL! Sierra Nevada Celebration w/ Centennial	Vodka Dinner!!! Snellville	S Trivia 8p C Trivia 8p double!	ROGUE Santa's Private Reserve	C Trivia 9p S Trivia 10p	Highland Ales Snellville Breakfast
18	19	20	CRAB!! 21	22	23	7-9p 24
	RANDALL! Sierra Big Foot w/Magnum	Family Night! 5-9pm	S Trivia 8p C Trivia 8p double!	Thanksgiving	C Trivia 9p S Trivia 10p	Guinness Cumming Breakfast