

At the Summit

the e-zine of Summits Wayside Tavern



November 6, 2007

Pint Nights

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

11/10	Sweetwater
11/17	Highland Ales
11/24	Guinness
12/01	Widmer Hefe
12/08	Rogue Ales

SAVE THE DATE...

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	\$9.99*
Tier I Mug holders	\$ 3.99*
Tier II Goblet holders	\$ 1.99*
Tier III Stein holders	FREE

(all costs are "per person")

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!



At the Summit...

What's the deal with hops?

When reading about a beer many times you'll read about the type of hops that are used in the brewing process. But what exactly are hops and what do they contribute to the final taste of the beer you drink?

Hop Basics

(Information provided by Hopunion) <http://www.probrewer.com/resources/hops/basics.php>

For all intents and purposes hops have only one main use--that of making beer. Hops give beer flavor and aroma, act as a preservative, and help in head retention. Leaf hops can also act as a filter bed. While minor, hops have been used as an additive in hop pillows and tea; as a flavoring agent in breads and cheese; and as a cleaning agent in shampoo.

The use of hops for beer production has been documented back to 736 AD in south central Europe. They were introduced into the United States in 1629 by the colonists. Today virtually all commercially grown hops are found in the Pacific Northwest states of Washington, Oregon, and Idaho.

Hops are perennial plants that can be male or female. Male plants are used in breeding and have no use in the brewing of beer. The female plant on the other hand produces a hop cone which contains the chemical properties that are used in the brewing process. This material is described as hop lupulin.



(...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



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Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

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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...)

There are basically two types of hops. The aroma hops are typified by low alpha acids, higher levels of beta acids, and an oil profile associated with good aroma. These hops would generally be used as a finishing or conditioning hop. Bitter hops have a much higher level of alpha acids than beta acids. These are generally used in the boiling process to extract bitterness. There are some varieties considered dual-purpose, such as Perle, Cluster and Northern Brewer that can be used in both parts of the process.



There are a number of ways to use hops in the brewing process. Whole hops are the natural hop cones that have been dried and baled. It can be argued that this form is the most inconsistent, bulky, poorest storage, and inefficient way to brew of all product forms. Still a number of the world's brewers use the whole hop claiming they prefer the all natural product.

Hop pellets are basically whole hops that have been ground through a hammer mill and then pressed together through a pellet die. The ground hops are kept together as a compressed pellet by the hops natural resins. No additives have been put into a standard type 90 pellet. This product is then put into a vacuum foil package. The major advantages are less storage space, better consistency, and enhanced utilization. The disadvantage is that the crushing of the cones changes the behavior of the hops to some extent that can result in different beer flavor.

Many breweries around the world use a liquefied form of hops called hop extract. Basically this process removes the resins from the vegetative hop matter. There are many types of this product. Advantages are consistency, less storage space required, minimal deterioration, and greater utilization. A disadvantage is that the hop has been changed in character.

Some other products are hop essential oils and essences. As the beer industry changes, many of these later products are gaining predominance.

The Russians Are Coming!

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 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

Spotlight on Beer

Le Coq Special Stout is a classical stout beer that has been fermented in the most ancient way – surface fermentation. This is the first stout beer that has been brewed in Estonia, and its uniqueness stands in its deep-dark colour and a specific strong, but soft taste. A.Le Coq Special Stout offers special enjoyment for all lovers of dark beer.



Beer Geek

Beer as a diet?

Moderate consumption of beer is an excellent supplement to our diet, because:

- Beer is low on sodium
- Beer is on proteins
- Beer does not contain fat or cholesterol

Beer is recommended for people who must observe a low-fat, low-protein, salt-free or low-cholesterol diet.

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



Beer Recipe

Southern Cooked Greens Recipe

Ingredients

- 1/2 pound raw bacon, chopped
- 3 cups julienne onions
- Salt
- Freshly ground black pepper
- Pinch cayenne
- 2 tablespoons minced shallots
- 1 tablespoon minced garlic
- 1 (12-ounce) bottle Dixie Beer
- 1/4 cup rice wine vinegar
- 1 tablespoon molasses
- 6 pounds greens, such as mustard greens, collard greens, turnip greens, kale, and spinach, cleaned and stemmed

Instructions

In a large pot, render the bacon until crispy, about 5 minutes. Add the onions and cook for about 6 to 7 minutes or until the onions are wilted. Season the mixture with salt, pepper and pinch of cayenne. Add the shallots and garlic and cook for 2 minutes. Stir in the beer, vinegar, and molasses. Stir in the greens, a third at a time, pressing the greens down as they start to wilt. Cook the greens, uncovered for about 1 hour and 15 minutes.

Yield: 8 servings

Credits: Recipe from: Emeril's TV Dinners by Emeril Lagasse (Wm Morrow)



Spotlight on Food!

Spicy Buffalo / Pepperoncini Calamari

Lightly breaded and fried pieces of calamari tossed in our spicy buffalo wing sauce and topped with bleu cheese crumbles and pepperoncini. Served with our homemade bleu cheese dressing.



Did You Know?

Chocolate is the number one foodstuff flavour in the world, beating vanilla and banana by 3-to-1. Milk chocolate was invented by Daniel Peter, who sold the concept to his neighbour Henri Nestlé. An ounce of chocolate contains about 20 mg of caffeine.



Quote of the Week

Oh, lager beer! It makes good cheer, And proves the poor man's worth; It cools the body through and through, and regulates the health." -Anonymous

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	5	6	7	8	9	10
	RANDALL! Sierra Nevada Harvest w/Cascade	Family Night! 5-9pm	CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p Sweetwater
11	12	13	14	15	16	17
	Vodka Dinner!!! Cumming RANDALL! Sierra Nevada Celebration w/ Centennial	Vodka Dinner!!! Snellville Family Night! 5-9pm	CRAB!! S Trivia 8p C Trivia 8p	ROGUE Santa's Private Reserve	C Trivia 9p S Trivia 10p	7-9p Highland Ales Snellville Breakfast
18	19	20	21	22	23	24
	RANDALL! Sierra Big Foot w/Magnum	Family Night! 5-9pm	CRAB!! S Trivia 8p C Trivia 8p	Thanksgiving	C Trivia 9p S Trivia 10p	7-9p Guinness Cumming Breakfast
25	26	27	28	29	30	Dec. 1
	RANDALL! Brooklyn Double Chocolate with Fuggles	Family Night! 5-9pm	CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	7-9p Widmer Hefe