

At the Summit

the e-zine of Summits Wayside Tavern



November 11, 2007

Pint Nights

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

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

See online calendar for details!



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!*

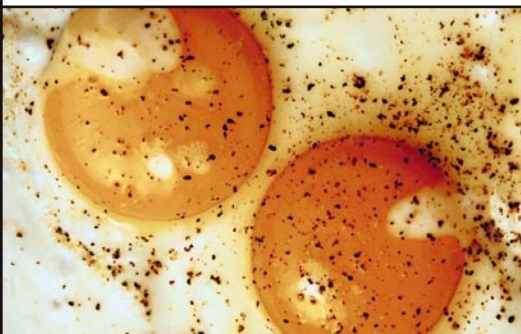
Snellville's Appreciation Breakfast will be Saturday, November 17th and Cumming's will be Saturday, November 24th from 10:00 am until 12:00 noon.

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... Industry News

No more smiling fruit

British companies marketing "alcopops," the popular fruit-flavored alcoholic drinks, have agreed to change their marketing image after complaints they target underage drinkers. Bass will remove the smiling fruit image it uses to sell "Hoopers Hooch," while Whitbread will change the name of its "Lemon Jag" and "Vanilla Heist" brands. Alcohol-concern groups complained the new drinks target drinkers under the legal drinking age of 18 years.

Japanese join 'dating' crowd

Kirin Brewery Co. and Sapporo Breweries Ltd. have begun stamping their beer with "quality assurance dates" to indicate the dates by which the products should be consumed. The brewers are doing this to keep in step with a new food sanitation law to be enforced beginning in April. Suntory Ltd. and Asahi Breweries Ltd. will do the same soon. The new law mandates that processed foodstuffs be stamped with the consumption date instead of the production date, as at present. Although beer is excepted by the new rules, the brewers decided to stamp both dates on the bottom of canned beer or on the back label of bottled beer.

Fresh glass

When the Chinese talk about "freshness" in bottled beers, they're talking about the bottle, not the beer. Beer bottles must now include information about when they were produced and may be used for only two years before they are withdrawn from the market. The law was imposed to cure the problem of exploding beer bottles. It also prevents the mixed use of beer bottles for other purposes.

(...continued on page 2)

Summit's Beer Offerings

Snellville

Landshark Lager
Shock Top
Allagash Dubbel
Castille Rouge
Ayinger Brauweiss
Victory Hop Wallup
Sierra Nevada Harvest

Cumming

Sierra Nevada Celebration
Butte Creek IPA
Blue Moon Winter
Blue Moon Pumpkin
Breckenridge Vanilla Porter
Gaffel Kolsch
Gosser

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

Worth her weight in beer

Crediting "plenty of speed and strength," Jouni Jussila won the world wife-carrying title in Helsinki in July. He raced over a 258-yard course with his 97-pound wife, Tiina, in 1 minute, 6.2 seconds. The couple won a cellular phone, \$240 and Tiina's weight in beer. Four couples were disqualified for swapping roles.

Thirsty elephants ravage breweries

Officials in India report that a herd of thirsty elephants in search of a drink destroyed several illegal breweries southwest of Calcutta. The 45-strong herd charged out of the hills in search of water but dropped into the illegal breweries instead.

"The elephants destroyed six illegal breweries in two days," said Mahendra Pande, a district forest officer. "They are notoriously famous for their fondness towards liquor and are great guzzlers."

Free beer for life

Yes, it's true. Anchor Brewing Co. founder and president Fritz Maytag is giving free beer for life to all graduates of the Culinary Institute of America. Maytag received the honorary degree of master of humane letters from the CIA, headquartered in Hyde Park, NY, in August, and in honor of the occasion announced the free beer policy. "I always wanted to offer somebody free beer for life," Maytag said, "and I figure anyone who has earned a degree from the CIA would be honorable enough not to take too much."

A-B phones home

Anheuser-Busch is making it easier for consumers to "Ring Home for the Holidays" this year. Sprint calling cards with 15 minutes of free long-distance time are packed inside specially market 12-packs of O'Douls.

Beer Spotlight!

North Coast Old Rasputin Imperial Stout

Produced in the tradition of 19th Century English brewers who supplied the court of Russia's Catherine the Great, Old Rasputin seems to develop a cult following wherever it goes. It's a rich, intense brew with big complex flavors and a warming finish.

Vital Statistics: Style: Russian Imperial Stout
Color: Black ABV: 9% Bitterness: 75

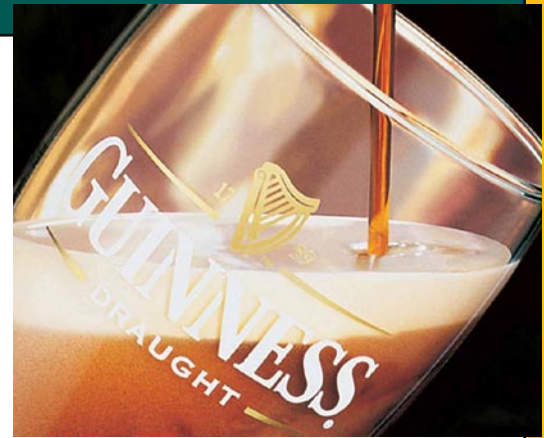


Beer Recipe

Glens of Antrim Irish Stew

Ingredients

- 1 ounce/25 g butter
- 2 pounds/900 g lamb or beef, cubed
- 1 large onion, coarsely chopped
- 2 carrots, chopped
- 1 Tbsp plain flour (optional)
- 1/2 pint/275 ml beef stock
- 2 Tbsp tomato puree
- 1/2 Tbsp sugar
- 2 potatoes, cubed (optional)
- 1 bottle of Guinness or a large glass of red wine
- 1 bouquet garni (sprig of parsley, sprig of thyme, 1 bay leaf tied up in muslin)
- Salt and freshly ground black pepper
- Tabasco sauce



Instructions

Melt the butter in a large pan and fry the meat in it until browned on all sides. Do not crowd the pan; brown the meat in two or three batches if necessary. Remove the meat from the pan, add the onion and carrots and cook until slightly softened.

Return the meat to the pan, add the flour, if using, then stir in the stock, tomato puree and sugar. Bring to the boil and then reduce the heat to a simmer. Add the potatoes, if using, the Guinness or the wine, the bouquet garni and salt and pepper to taste.

Cook over a low heat for about 1 to 1 1/2 hours or until the meat is tender. While the stew is simmering, add 4 or 5 drops of tabasco to taste.

Yield: 4 servings

Credits: Recipe from: Glens of Antrim region of Ireland

Where in the World Are YOU??

The leaves were just starting to turn at Grandfather mountain. The weather was crisp in the morning and the sun was warm during the day. The sky as blue as blue can be and the air was fresh and clean.

The perfect day to be riding.

This is me and my trusty BMW R1200 GS Adventure at the vista before the Linn Cove Viaduct, Mile marker 304 on the Blue Ridge parkway on October 8th and 9th. Read more about the viaduct at:

<http://www.blueridgeparkway.org/linncove.htm>

Tim Henderson, Tier 2, Snellville

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! Email us at: snellville@summitsonline.com



Spotlight on Food!

My Cousin Vlnny Pastrami Sandwich

A New York deli style sandwich made using State National Hungarian pastrami. We use almost 3/4 lb of the same shaved- to-order pastrami used in the famous New York delis. It is topped with our spicy cole slaw and remoulade sauce. Served on a hoagie roll.



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

PLEASE HELP ME!



I WAS FOUND ROAMING A VERY BUSY HIGHWAY THE WEEK OF HALLOWEEN. I AM A NEUTERED MALE, UP TO DATE ON ALL OF MY VACCINES, MICROCHIPPED, AND CURRENTLY ON HEARTWORM AND FLEA PREVENTION. I AM ABOUT 1 YEAR OLD AND WEIGH 40 POUNDS. I AM VERY KIND, GENTLE, AND EXTREMELY SMART. I LOVE KIDS AND OTHER DOGS, BUT I HAVE NOT YET BEEN INTRODUCED TO CATS. I HAVE A LOT OF LOVE AND KISSES TO GIVE, AND I'M LOOKING FOR SOMEONE TO SHARE THAT WITH. IF YOU'RE INTERESTED IN MEETING ME, PLEASE CALL TARA AT (770) 851-5707 OR KARYN AT (770) 362-5543

THANK YOU FOR THINKING OF ME!

Quote of the Week

"The problem with the world is that everyone is a few drinks behind."

-Humphrey Bogart http://www.tobp.com/other/beer_quotes.shtml

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	12 Vodka Dinner!!! Cumming RANDALL! Sierra Nevada Celebration w/ Centennial	13 Vodka Dinner!!! Snellville Family Night! 5-9pm	14 CRAB!! S Trivia 8p C Trivia 8p double!	15 ROGUE Santa's Private Reserve	16 C Trivia 9p S Trivia 10p	17 7-9p Highland Ales Snellville Breakfast
18	19 RANDALL! Sierra Big Foot w/Magnum	20 Family Night! 5-9pm	21 CRAB!! S Trivia 8p C Trivia 8p double!	22 Thanksgiving	23 C Trivia 9p S Trivia 10p	24 7-9p Guinness Cumming Breakfast
25	26 RANDALL! Brooklyn Double Chocolate with Fuggles	27 Family Night! 5-9pm	28 CRAB!! S Trivia 8p C Trivia 8p double!	29	30 C Trivia 9p S Trivia 10p	7-9p Dec. 1 Widmer Hefe
2	3 RANDALL! Allagesh Double w/Glacier	4 Family Night! 5-9pm	5 CRAB!! S Trivia 8p C Trivia 8p double!	6	7 C Trivia 9p S Trivia 10p	7-9p Rogue Ales