

# At the Summit

the e-zine of Summits Wayside Tavern



November 27, 2007

## Pint Nights

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

12/01 PBR  
12/08 Rogue Ales  
12/15 Lindeman's Lambic  
See online calendar for details!

## 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...



## Dessert....

**New York Style Cheesecake:** This towering extra-tall classic New York-Style cheesecake is made with 100% real cream cheese for a traditional smooth and creamy texture. All served atop a delicious sweet and crispy graham cracker crust. add strawberry topping, pineapple topping, or chocolate syrup.

**Mont au Chocolat:** Rich, chocolate fudge cake topped with vanilla bean ice cream ,chocolate syrup and fresh whipped cream.

**Fudge Pecan Cake:** Rich chocolate cake, caramel, chocolate mousse topped with caramel, toffee and pecans.

**Bananas Foster:** White cake crumb crust, banana and rum flavored ice cream, bananas foster sauce and brown betty mousse.

## At the Summit...

### December 2007 at Summits Tavern

#### Summits University Beer Events

December Tasting Event: Beer and Cheese Pairing

Monday, December 10th 7:00 pm Cumming

Tuesday, December 11th 7:00 pm Snellville

\$69.99 per person

Includes dinner along with pairings of world class cheeses and your favorite holiday and winter brews

#### January Tasting Event:

##### Belgians, Barleywines, and Bodacious Chocolates

January 14th Cumming

January 15th Snellville

\$69.99 per person

Includes dinner along with pairings of gourmet chocolates with Belgian ales and Barleywines.

#### February Beer Dinner:

##### Midwest Brewers Beer Dinner

Monday, February 11, 2008

7:00 pm cost per person to be determined. One night only.

Summits Tavern Cumming

525 Lake Center Parkway Cumming, Ga 30040

#### ROGUEFEST and the Pacific Northwest Menu

Summits will have an unmatched line up of

(...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](http://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.

**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](http://summits-online.com/maillist.html)

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

[summits-online.com/maillist.html](http://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/](http://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/](http://summits-online.com/cumming/)

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

Rogue Ales including the Issaquah Brewhouse and Eugene City Brewery beers. These amazing brews will be paired with an authentic Pacific Northwest menu including cedar plank salmon, Fish and Chips a la Rogue (made with fresh salmon), teriyaki glazed pork tips, Grilled Shrimp Caesar salad and much more! This delicious menu will only be available during the month of



December so don't get caught up in the holiday bustle and miss out!

### **Fried Chicken Thursdays!**

Beginning Thursday, December 6th Summits will have a Fried Chicken Dinner available from 5:00 pm until 9:00 pm (while supplies last). Dinner includes two homemade fried chicken breasts, fresh green beans, and homemade garlic mashed potatoes for \$9.99.

### **Saturday Night Steak Dinner Special**

Every Saturday night while supplies last. A fresh New York Strip with a

loaded baked potato

5 pm - 10 pm

### **Holidays are upon us!**

Make your shopping easy this year by giving the gift of great food, great drinks and great times!

Summits gift certificates are available now! Stuff your loved ones stockings with Summits gift certificates!

### **Pint Nights**

We are busy setting up our pint night promotions

for 2008! Keep an eye out at the stores and on our online calendar of events. We'll be posting our pint nights soon!

### **Summits Holiday Hours**

Christmas Eve 11 am - 5 pm

Christmas Day Closed

New Years Eve Business as usual!

New Years Day Business as usual!

**We look forward to being a part of your holiday season.....**

## Sierra Nevada Celebration Chico, California

The long, cold nights of winter are a little brighter with Celebration® Ale. Wonderfully robust and rich, Celebration® Ale is dry-hopped for a lively, intense aroma. Brewed especially for the holidays, it is perfect for a festive gathering or for a quiet evening at home.

alcohol content: 6.8% by volume

bittering hops: Chinook

beginning gravity: 16.0

Platofinishing hops: Cascade & Centennial  
ending gravity: 4.0

Platodry hopping: Cascade & Centennial  
bitterness units: 62

malts: Two-row Pale & English Caramel

yeast: Top-fermenting Ale Yeast





## Beer Recipe

### Raisin Beer Sauce

Combine in a saucepan:

- 1/4 cup firmly-packed brown sugar
- 1-1/2 tablespoons cornstarch
- 1/8 teaspoon salt

Stir in:

- 1 cup beer
- 1/4 cup raisins, cut in halves

Put in a cheesecloth bag and hang it in the cooking sauce from the edge of the pan:

- 8 whole cloves
- 1 two-inch stick cinnamon

Cook and stir for about 10 minutes. Add:  
1 tablespoon butter

Remove the spices. Serve the sauce very hot. Good with hot or cold ham or smoked tongue.

Yield: About 1-1/2 cups

Credits: The Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker



## Beer Geek

### Hops - beer spice

Although deemed to be the key ingredient of beer, in fact hops is just a spice or seasoning. Only 200g of hops is enough to brew 100 liters of beer. Despite its minute share by weight hops contribute a lot to beer flavor. Hop cones were identified to be the source of more than 200 different aromatic substances which make beer flavor so rich.

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



## Where in the World Are YOU??

Dale and I recently went to Australia again and we were really out in the outback of Western Australia...you'll be happy to know that there are many hotels (pubs) dotted on the landscape to quench the beer lovers' thirst. The attached picture is of Dale next to one of the statues at a place called Lake Ballard. The artist scattered these statues all over the (somewhat) dry salt lake bed. Reportedly, he cast statues of the town's inhabitants. Dale is next to one of the prettier ladies in town! This is located about 50 miles from the nearest beer (Menzies, pop. 14). The next stop was Kookynie (pop. 17- when everyone's in town). We took our Summits hat with us because we think of you often, especially when we're not in Atlanta and are thirsty. - Dale and Laurie Bolt



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](mailto:snellville@summitsonline.com)

## Spotlight on Food!

### Corned Beef Sandwich

New York deli style sandwich using State National corned beef brisket that we make in house- the very same corned beef used in the famous New York delis! We use almost 3/4 pound of homemade corned beef that is shaved to order with imported Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

Look at our menu: [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.



## Did You Know?

From the Middle Ages until the 18th century the local barber's duties included dentistry, blood letting, minor operations and bone-setting. The barber's striped red pole originates from when patients would grip the pole during an operation.



## Quote of the Week

"Beer will always have a definite role in the diet of an individual and can be considered a cog in the wheel of nutritional foods." -Bruce Carlton [http://www.tobp.com/other/beer\\_quotes.shtml](http://www.tobp.com/other/beer_quotes.shtml)

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26 <b>RANDALL!</b> Brooklyn Double Chocolate w/Fuggles	27 Family Night! 5-9pm	28 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	29	30 C Trivia 9p S Trivia 10p	7-9p Dec. 1 PBR
2	3 <b>RANDALL!</b> Allagesh Double w/Glacier	4 Family Night! 5-9pm	5 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	6	7 C Trivia 9p S Trivia 10p	7-9p 8 Rogue Ales
9	10 Beer & Cheese!!! Cumming <b>RANDALL!</b> Rogue Hop Heaven w/Newport	11 Beer & Cheese!!! Snellville Family Night! 5-9pm	12 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	13	14 C Trivia 9p S Trivia 10p	7-9p 15 Lindemans' Lambic ROGUE
16	17 <b>RANDALL!</b> Rogue Specieal Red w/Amarillo	18 Family Night! 5-9pm	19 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	20	21 C Trivia 9p S Trivia 10p	7-9p 22 Sierra Nev. Snellville Highland - Cumming