

At the Summit

the e-zine of Summits Wayside Tavern



December 4, 2007

Pint Nights

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

12/08 Rogue Ales
12/15 Lindeman's Lambic
12/22 Snell: Sierra Nevada
12/22 Cumm'g: Highland
See online calendar for details!

FIRKIN .. FIRKIN..

Friday, December 7th we will tap a cask of Rogue Imperial Red Ale! This is a cask conditioned strong ale that we've never experienced at Summits before! Tapping of the cask will be at 6:00 pm and will be poured while supplies last. We look forward to seeing you there!



New Beers!

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

Christmas Hours:

Christmas Eve: 11:00 am - 5:00 pm
Christmas Day: Closed

New Years Hours:

New Years Eve: Business as usual
New Years Day: Business as usual

At the Summit...

If you are looking for a one of a kind Christmas present then you've found your perfect gift!

Summits is hosting a Beer and Cheese Pairing. This event is anticipated all year long and would surprise your favorite beer and cheese lover with an event to remember! Call your Summits location today to reserve your seats.

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.

Cheese Presentation:

Haystack Mountain
Cypress Grove Sharp Cheddar
Cypress Grove Goat Cheddar
Grafton Two Year Cheddar
Maytag Blue Cheese
Rogue Creamery Blue Cheese
Rogue Creamery Smoked Blue Cheese
Hudson Camembert
Laura Chenel Goat Cheese

Beer Presentation:

Clipper City Imperial E.S.B.
Clipper City Winter Storm
Sweetwater Festive Ale
Terrapin Imperial Wake n Bake Stout
Lagunitas Brown Sugga'
Sierra Nevada Celebration Ale
Anchor Christmas Ale
Rogue Festive
Samichlaus
Wild Goose Snow Goose
Hitachino Festive Ale
Michelob Celebrate! Chocolate
Michelob Celebrate! Cherry
Redhook Winterhook
Highland Cold Mountain
Olfabrikken porter

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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Find your Summits!

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All you need to personalize your certificates is a photo! You can shop from home by emailing a digital image to our store with the request for personalization and let us know when you want to pick them up! You can put a picture of yourself, your kids, pets, ... anything you like! These make great gifts that have a more personal touch than the run of the mill gift certificates!

Summits gift certificates are sold in \$20 increments. You can personalize using a digital photo or printed photo. Visit either location to purchase.

Editor@summits-online.com



Summits Gear - Tis the Season!

Shortsleeve T-shirt	burgundy	\$26.99
black		\$14.99
gray		\$14.99
Longsleeve T-shirt		
black		\$16.99
gray		\$16.99
Hats		
khaki		\$14.99
Polo Shirts short		
black		\$26.99
green		\$26.99
	Polo shirts long	
	black	\$29.99
	green	\$29.99
	Denim shirts	
	denim	\$33.99
	Fleece Pullovers	
	black	\$39.99
	Jackets	
	black	\$200.00

Samichlaus Austria

Samichlaus, which means "Santa Claus" in swiss german, was produced from an original gravity of 27-30 Plato and had about 30 units of bitterness. After its maturation was complete, it had an alcohol content of 14%, which at that time was higher than any other beer in the world. As a result, it has been listed in the Guinness Book of Records in 1982. It was brewed on december 6th and was spended almost one year in maturation before bottling. Samichlaus was produced in a "pale" (only available outside of Switzerland and now discontinued since quite a long time) and "dark" versions.

Unlike other lagers, Samichlaus should be stored during many years at cellar temperatures in order to improve its definite barley-wine-like qualities. Young vintages are terribly sweet, syrupy and overwhelming. The qualities are evident but somehow unconnected and it needs time - much time - to come together. A four years aged vintage could be described as having a deep ruby colour, a very malty nose with touches of burnt caramel, a very complex flavour where alcohol, spices and caramel begin to fit together, sweet and fairly bitter with a hint of acidity in its brandyish finish.



Beer Recipe

Marinated Mushrooms

- 1 pound raw small white mushrooms with stems removed
- 2/3 Cup olive or salad oil
- 1/3 Cup beer
- 2 tablespoons lemon juice
- 2 tablespoons instant minced onion
- 1 tablespoon chopped parsley
- 1/4 teaspoon oregano crushed
- 1/4 teaspoon salad herbs crushed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 large clove garlic minced



Place mushrooms in large clean jar. Combine remaining ingredients. Pour over mushrooms. Cover tightly, turn jar to make sure all mushrooms are coated with marinade. Allow to stand at room temperature for about 2 hours. Store in refrigerator.

Serve marinade as dip for other fresh vegetables.

www.beer100.com

Beer Geek

What is beer made from?

It does not suffice to simply say from water, malt and hops. Around the whole world beer is made using a surprising variety of additives and processes. Thus, we have spontaneous fermenting beers (which ferment for ca. 2 years), with fruit mash as one of the additives (wild strawberries, strawberries, raspberries, etc.), made from bananas, rice, sorghum and even oysters (English oyster stout) and many more kinds and varieties.

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



Where in the World Are YOU??

This photo of Rachael and Steven Fackenthall on their honeymoon was taken from inside the Ayinger brewery with fresh beer in their mugs from Ayinger's Holding tanks! The Ayinger Brewery is in Aying, Germany outside of Munich.

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!

American Kobe Hot Dog

100% American Kobe beef hot dog topped with sautéed onions, green peppers and dijon mustard. Served with french fries and a pickle on a fresh baked egg roll.

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



From the Net...

It took me all weekend, but I finally got my tree up!

We'd love to credit the author, but they seem to be anonymous out in cyberspace...



Quote of the Week

"No soldier can fight unless he is properly fed on beef and beer."

-John Churchill, First Duke of Marlborough http://www.tobp.com/other/beer_quotes.shtml

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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	8 7-9p Rogue Ales
9	10 Beer & Cheese!!! Cumming RANDALL! Rogue Hop Heaven w/Newport	11 Beer & Cheese!!! Snellville Family Night! 5-9pm	12 CRAB!! S Trivia 8p C Trivia 8p double!	13	14 C Trivia 9p S Trivia 10p	15 7-9p Lindemans' Lambic ROGUE <small>Special Brewery - Tradition of Change</small>
16	17 RANDALL! Rogue Special Red w/Amarillo	18 Family Night! 5-9pm	19 CRAB!! S Trivia 8p C Trivia 8p double!	20	21 C Trivia 9p S Trivia 10p	22 7-9p Sierra Nev. Snellville Highland - Cumming
23	24 <i>Xmas Eve (no Randall)</i>	25 <i>Merry Xmas! (closed)</i> Family Night! 5-9pm	26 CRAB!! S Trivia 8p C Trivia 8p double!	27	28 C Trivia 9p S Trivia 10p	29 7-9p Harpoon Ales