

Happy Holidays from Your Friends at The Summit!

At the Summit

the e-zine of Summits Wayside Tavern



December 25, 2007

Pint Nights

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

12/29 Harpoon

01/05 PBR!

See online calendar for details!

Holiday Hours...

New Years Hours:

New Years Eve: Business as usual

New Years Day: Business as usual

New Dinner Specials

Fried Chicken Thursdays!

Beginning Thursday, December 6th Summits will have a Fried Chicken Dinner available from 5pm until 9pm (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!

Every Saturday night while supplies last. A fresh New York Strip with a loaded baked potato for \$9.99 from 5pm - 10pm.

while supplies last!

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...



At the Summit...

A Homebrewer's Night Before Christmas

'Twas the night before Christmas, and all through the house,

Every creature was thirsty, including the mouse...

The steins were empty, and the bottles were too

The beer had been drunk with no time to brew.

My family was nestled all snug in their beds

While visions of Christmas Ale foamed in their heads.

Mama in her kerchief lamented the drought,

She craved a pilsner and I, a stout.

When out on the lawn, there arose such a clatter,
I sprang from my chair to see what was the matter.

Away to the kitchen, I flew like a flash,

Opening the door with a loud bang and crash!

I threw on the switch and the lights, all aglow,

Gave a luster of mid-day to the brew-pot below.

When, what to my wondering eyes should appear

But Gambrinus himself, the patron of beer.

With a look in his eye, so lively and quick,

He said, "You want beer? Well, here, take your pick."

More rapid than eagles, his recipes came

As he whistled and shouted and called them by name.

"Now, Pilsener! Now, Porter! Now, Stout and Now Maerzen!

(...continued on page 2)



Summit's Beer Offerings

Snellville

Landshark Lager

Shock Top

Allagash Dubbel

Castille Rouge

Ayinger Brauweiss

Victory Hop Wallup

Cumming

Sierra Nevada Celebration

Butte Creek IPA

Blue Moon Winter

Blue Moon Pumpkin

Breckenridge Vanilla Porter

Gaffel Kolsch

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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summits-online.com/cumming/

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

On, Bitter! On, Lager! On, Bock and On Weizen!"

"To the top of the bottles, the short and the tall,
Now brew away, brew away, and fill them all!"

As dried hops before a wild hurricane fly,
And then, without warning, settle down with a sigh,
So towards the brew-pot, the ingredients flew,
Malt extract, roasted barley and crystal malt, too.

And then in a twinkling, I heard it quite plain,
The cracking open of each barley grain.
As I drew in my head and was turning around,
Into the kitchen, he came with a bound.

He was dressed like a knight, from his head to his toes,
With an old family crest adorning his clothes.

A bundle of hops, he had flung on his back,
And the brewing began when he opened his pack.

His hops were so fragrant! His barley, how sweet!
The adjuncts included Munich malt and some wheat.
The malted barley was mashed in the tun,
Then boiled with hops in the brew-pot 'till done.

Excitement had me gnashing my teeth,
As the sweet smell encircled my head like a wreath.
Beer yeast was pitched, both lager and ale,
The wort quickly fermented, not once did it fail.

It was then krausened, or with sugar primed,
And just being bottled when midnight had chimed.
A wink of his eye and a twist of his head,
Soon gave me to know, I'd be shortly in bed.

He spoke not a word but kept on with his work,
And capped all the bottles, then turned with a jerk.
And laying a finger alongside his nose,
He belched (quite a burp!) before he arose.

Clean-up was easy with only a whistle,
And away the mess flew, like the down on a thistle.
And I heard him exclaim, 'ere he left me the beer,
"Merry Christmas to all! and a HOPPY New Year!"

Beer Recipe

Crab Stuffed Jalapeno Poppers

12 large Jalapenos Peppers
4 oz. crabmeat, well drained
1/3 cup minced red onion
1/4 cup minced green bell pepper
1/4 cup cream cheese
1/2 cup all purpose flour
3/4 cup Corona beer
Oil for frying
All purpose flour

For Garnish

1/2 avocado, peeled and diced
1/2 cup salsa
1 tablespoon mayonnaise

Starting just below stem, cut Jalapenos lengthwise in half, leaving stems attached. Remove the seeds. Place Jalapenos in medium saucepan. Cover with cold water and bring to simmer. Drain. Repeat process. Dry the Jalapenos.

Combine crab, onion, bell pepper and cream cheese in small bowl. Season with

salt and pepper. Fill Jalapeno cavities with crab mixture. Press the pepper halves together to compress filling. (Can be prepared ahead. Cover and chill.)

Place 1/2 cup flour in bowl. Gradually whisk in beer. Let stand 30 minutes.

Heat oil in heavy deep pot to 375°F. Whisk batter until smooth. Dredge Jalapenos in flour, then dip into batter to coat completely and deep-fry until golden brown. Remove peppers from oil and allow to drain. Combine avocado, salsa and mayonnaise in small bowl, and use this to garnish the peppers.

www.beer100.com



Beer Geek

Why beer does not like light?

Light, sunlight in particular, causes beer to oxidize and kills its taste and color. For this reason beer must be stored in a way that limits the influence of UV rays, i.e. in casks, kegs, cans or dark glass bottles. Beer lovers in Poland opted for the use of brown bottles, while on a world wide scale both brown and green bottles are used.

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

Beer Spotlight: Rogue FestivAle!

A SAISON FOR THE FESTIVE SEASON!

Made with traditional farm house brewing methods from the Flanders region of Belgium. A unique Belgian yeast coupled with available spices, Belgian malts and European hops deliver a delightfully pleasant Belgian-style Saison. FestivAle is made from Weyerman Pilsner Malt, Belgian Malted Wheat, Saaz Hops, Grains of Paradise, Ginger Root, Sweet Gale, Curacao Orange, Free Range Coastal Water, and Belgian Saison Yeast. No Chemicals, Additives or Preservatives. Measurements: 14.5 degrees plato, 18 IBUs, 12 AA, 8.5 lovibond, 6.2 ABV



Beer Spotlight

Ahi Tuna Plate

Sashimi grade pepper encrusted Ahi tuna served with brown saffron rice and grilled zucchini and a side of spicy wasabi dipping sauce.



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

Did You Know?

Before the year 1000, the word "she" did not exist in the English language. The singular female reference was the word "heo", which also was the plural of all genders. The word "she" appeared only in the 12th century, about 400 years after English began to take form. "She" probably derived from the Old English feminine "seo", the Viking word for feminine reference.



Quote of the Week

"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."
-Ernest Hemmingway

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
23	24	25	CRAB!! 26	27	28	7-9p 29
			S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	Harpoon Ales
		Family Night! 5-9pm	double!			
30	31	Jan 1	CRAB!! 2	3	4	7-9p 5
	New Year's Eve RANDALL! Rogue old Crustacean w/Newport	Hoppy New Year! Family Night! 5-9pm	S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	PBR
			double!			
6	7	8	CRAB!! 9	10	11	7-9p 12
	RANDALL! Sam Adams Winter w/Tetnang	Family Night! 5-9pm	S Trivia 8p C Trivia 8p		Allagash	Terrapin
			double!		C Trivia 9p S Trivia 10p	
13	14	15	CRAB!! 16	17	18	7-9p 19
	Beer & Cheese!!! Cumming RANDALL! Anchor Christmas w/Cascade	Beer & Cheese!!! Snellville ROGUE Family Night! 5-9pm	S Trivia 8p C Trivia 8p		Victory	Sweetwater
			double!		C Trivia 9p S Trivia 10p	