

At the Summit

the e-zine of Summits Wayside Tavern



January 15, 2008

Pint Nights

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

01/18 Victory
01/19 Sweetwater
01/26 Bareknuckle Stout
02/02 Warsteiner Dunkel
02/08 Breckenridge
02/09 Newcastle

See online calendar for details!

Get Crabby...



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...

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
Breckenridge Vanilla Porter
Gaffel Kolsch
Gosser

At the Summit...

Beer Tasting 101....

We thought that you may find this article interesting. It is taken from Stephen Beaumont's website www.worldofbeer.com. Although the article was originally published a few years ago the information is relevant and may entice some of you that do not attend our Summits University Beer Tastings to do so!



Summits University meets the 2nd Monday and Tuesday of each month. Monday is our Cumming location and Tuesday is our Snellville location. . . . See what you're missing !

Beer Tasting 101 - November 2005

I am starting up a beer-tasting club with some friends, and would appreciate any tips on how to run a successful tasting.

- Brian, St. John's, Newfoundland

I don't usually respond to Feedback emails in the Feature section, but this seemed to me a topic long overdue for attention. Particularly so since, judging from what I've been seeing recently in the media and the emails I receive, home beer tastings are becoming more and more popular alternatives to the standard cocktail party.

So how exactly should one approach the making of a tasting? Well, the first step is obviously the accumulation of the beers to be tasted. This may be accomplished all in one shot if you are lucky enough to have a good beer store in your immediate vicinity, but more likely it will necessitate more, possibly considerably more effort. It could, in fact, end up being a process that will take weeks or months to complete, depending on how many brews you want and how finicky you are about which specific brands you choose. In the norm, however, a fair selection can generally be picked up without too much fuss in most cities and a good many towns.

To supply a good tasting, you will probably want at least six to ten different brews and no fewer than three or four bottles of each. (It must be emphasized here that these recommendations are for social tastings only. More serious, evaluatory tastings will require much more rigidity and should never, in my opinion, exceed a maximum of six different brews.) Since the tasting will most likely be a social affair you'll want to keep things more-or-less casual, but even so, it's a nice gesture to print up tasting sheets on your home computer so that participants can make notes

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.

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

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

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/

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...)

on which beers they liked and which they didn't. No need for it to be something elaborate; just a basic sheet with the beers listed in anticipated order of tasting and spaces provided for notes should suffice. And don't be offended if most of the sheets end up in the recycling - if even one participant takes their scoring sheet home, then you will have done your job as a host.

In setting up your tasting, you will want to have each beer chilled to an appropriate temperature - mid-40's F. or 7-8 C. for lagers and wheats; low to mid-50's F. or 10-13 C. for most ales and stouts; slightly warmer still for most stronger beers - and set out in an attractive display. The kitchen or dining room table is always a good place to set up, and you can add a touch of class by using a white tablecloth and liberally distributing (unscented) candles around the room.

A pitcher of water for glass rinsing and palate cleansing is recommended and you will want to make sure that you have snack food available, but that it is not so salty, spicy, oily or overly pungent that it will brutalize the taste buds of your guests. (Again, this suggestion is for a casual tasting only.



When detailed evaluations are at hand, save the food until the end.) If you want to be particularly fastidious about things, you can even match your snack foods to your beers, but a selection of mild to medium cheeses, breads and perhaps some grapes or pâté will suffice nicely.

Furnish each of your guest tasters with a clear wine or tulip-style beer glass and a separate glass of water and invite them to proceed at their leisure, taking a 2 to 3 ounce portion of each beer in turn. Because this is a social occasion, the mood should remain light and friendly, so make sure that no one feels obligated to engage in in-depth ruminations about every single beer. A simple reminder that the evaluation is for their own, individual usage should be enough to assure that no such intimidation is felt.



If you have been able to secure a quantity of each beer that was involved in the tasting, offer your guests a chance to enjoy more of their favourite brew after they finish their evaluations. Otherwise, have beers of equal quality available for post-tasting consumption, since it's a big come-down to be entranced by great beers for part of the evening and subjected to poor ones for the remainder of the night.

You may discuss the beer after your tasting bottles have been exhausted, and you likely will for a time, but extended talk is entirely unnecessary unless it is specifically desired by your guests. Even the pros sometimes just want to enjoy a beer or two without being forced to think too much about it!

Beer Recipe

MUSTARD SAUCE

Great when served hot with hot dogs, bratwurst, or sausage.

- 2 Tbs cornstarch
- 2 Tbs sugar
- 1 Tbs dry mustard
- 1/2 tsp salt
- 1 bottle beer
- 1 Tbs vinegar

Combine cornstarch, sugar, dry mustard, and salt in a saucepan. Stir in beer and vinegar. Cook, stirring constantly, until thickened. Serve hot.

www.beer100.com



Birthday? When?

We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée!

The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Anchor's Old Foghorn!

San Francisco, California

Old Foghorn® Barleywine Style Ale is brewed strictly according to traditional brewing methods, using only natural ingredients — water, malted barley, fresh whole hops, and yeast. Old Foghorn is based on traditional English barley wines.

Old Foghorn is highly hopped, using only Cascade hops. It is fermented with a true top-fermenting ale yeast. Carbonation is produced by an entirely natural process called "bunging," which produces champagne-like bubbles. Our "barleywine ale" is dry-hopped with additional Cascade hops while it ages in our cellars. We have been producing small batches of Old Foghorn since 1975.



7 oz bottle

Beer Geek

Does beer make you fat?

Substances contained in hops stimulate appetite and this is the source of the folklore conviction that beer has a high calorie count to which you should add the image of the "true"



beer lover with a beer belly. However, if we do analyze his diet we will find many foods next to which beer is but an innocent drink. On its own beer does not influence your body weight. The calorie count for bottom fermentation beers (e.g. LECH Pils) is ca. 430 kcal per liter and is much lower than for milk, fruit juices or sweetened drinks.

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

Beer Spotlight

My Cousin Vlnny Pastrami Sandwich

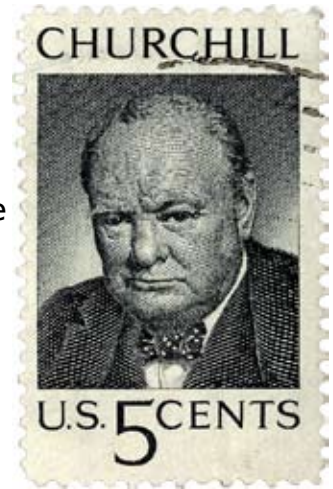
A New York deli style sandwich made using State National Hungarian pastrami. We use almost 3/4 lb of the same shaved-to-order pastrami used in the famous New York delis. It is topped with our spicy cole slaw and remoulade sauce. Served on a hoagie roll.



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

Did You Know?

Queen Isabella of Castile, who dispatched Christopher Columbus to find the Americas, boasted that she had only two baths in her life - at her birth and before she got married.



Winston Churchill was a stutterer. As a child, one of his teachers warned, "Because of his stuttering he should be discouraged from following in his father's political footsteps."

Quote of the Week

"One of the hallmarks of the baby boomer generation is that it doesn't live like the previous generation. It hasn't yet given up jeans and T-shirts or beer." -Ron Klugman, SVP, Coors Brewing

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	14 Beer & Chocolate! Cumming RANDALL! Anchor Christmas w/Cascade	15 Beer & Chocolate! Cumming ROGUE Family Night! 5-9pm	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 Victory C Trivia 9p S Trivia 10p	19 7-9p Sweetwater
20	21 RANDALL! Terrapin Wake & Bake w/Chinook Family Night! 5-9pm	22	23 CRAB!! S Trivia 8p C Trivia 8p double!	24	25 C Trivia 9p S Trivia 10p	26 7-9p Bareknuckle Stout
27	28 RANDALL! Sweetwater Festive w/Challenger Family Night! 5-9pm	29	30 CRAB!! S Trivia 8p C Trivia 8p double!	31	Feb. 1 C Trivia 9p S Trivia 10p	2 7-9p Warsteiner Dunkel
3	4 RANDALL! TBA Family Night! 5-9pm	5	6 CRAB!! S Trivia 8p C Trivia 8p double!	7	8 Breckenridge C Trivia 9p S Trivia 10p	9 7-9p Newcastle