

At the Summit

the e-zine of Summits Wayside Tavern



January 22, 2008

Pint Nights

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

01/26 Bareknuckle Stout
02/02 Warsteiner Dunkel
02/08 Breckenridge
02/09 Newcastle
See online calendar for details!

New Dinner Specials

Fried Chicken Thursdays!

Summits has a Fried Chicken Dinner available on Thursday nights 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!

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

At the Summit...

Why Beer From The Tap Is Better For You

By Jim Hofman

Beer in all its various forms has been around for centuries. Whether it's called beer, ale, stout, porter, amber or any other beer style, beer has a long and storied history. Traditionally, beer has been available in kegs, and not until the 20th century did bottling and canning come into prominence.

Regardless of style, beer is brewed essentially the same. There are subtle differences of course, but all beer has a mix of ingredients mixed and fermented by brewing experts with the help of technology. Technology has revolutionized the beer industry, not so much through brewing techniques, but packaging and transportation methods.

Bottling, Canning, and Kegs

For hundreds of years, beer was available only in kegs. That changed in the early-mid 20th century, when bottling and canning came into prominence. With the advent of bottling and canning, brewers were able to distribute their beer to more markets with greater efficiency.

Yet, something important has been lost, and that is the freshness and taste of local, direct from the keg beer. Walk into any bar today, and chances are you'll see people drinking beer directly out of the bottle. While perhaps convenient, beer wasn't meant to be consumed right from the bottle, or the can for that matter.

Beer is a perishable food product, and like any food product, beer doesn't improve with age. Bottled beer and canned beer are pasteurized and added carbonation is injected to ensure a long shelf life without need for refrigeration. While there's nothing wrong with this process as it allows product availability to a wider spectrum of



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

consumers, it is not beer in its natural state.

Keg beer is beer in its natural state. Keg beer isn't pasteurized, nor are any preservatives added. Keg beer needs refrigeration from the day it's packaged until the day it's consumed. The important factor to note is that keg beer isn't injected with additional carbonation, which gives keg beer a smoother, cleaner taste.

In fact, here's something to try. Next time out at a bar or restaurant, enjoy your beer only from a bottle or can. Now, the following time out, consume it from the keg, on tap, in a glass. Take special care to note which gives you more stomach gas (burp!). Because keg beer has no additional carbonation added and the beer is allowed to breathe, the end result is a smoother, better tasting experience.

Beer is a great and well loved beverage, no matter how it's consumed. However, next time out, enjoy your beer as the brewer intended - direct from the keg. You'll appreciate the smoother taste!

Jim Hofman is a beer lover and learned to enjoy keg beer from his dad. Jim is the owner of a website devoted to all things beer at <http://www.beer101.info>

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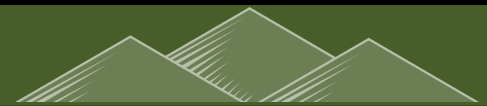
Spotlight on Beer

Ale

The English-language term for a brew made with a top-fermenting yeast, which should impart to it a distinctive fruitiness. Ales are produced to a wide variety of colours, palates and strengths (see also Bitter, Brown Ale, India Pale Ale, Light Ale, Mild, Old Ale, Scotch Ale, etc). Only in some American states is the term determined by law (wrongly) to indicate a brew of more than 4 percent weight (5 by volume).



www.beerhunter.com/styles



Beer Recipe

Apple Fritters

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- 12 ounces amber ale
- 1 1/2 cups white all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 2 tablespoons melted butter
- 1/4 cup peanut oil
- 1/4 cup grapeseed oil
- 2 cups canola oil

8 large apples, peeled, cored and cut into 1/3-inch thick rings (Granny Smith, Macoun and Rome Beauty will hold their shape)

Platter lined with 2 layers of paper towel or clean brown paper

Powdered sugar and ground cinnamon

1. In a large bowl, whisk together ale, flours, sugar, vanilla and melted butter. Set aside. Prepare apples by



peeling, coring and slicing into thick rings.

2. Blend the oils. Pour oil to a depth of 2 inches into a deep Dutch oven, or deep, large cast-iron frying pan. Place pan over medium-high heat and bring to 360°F.

3. Blot apple rings on paper towel, then dip in batter to coat evenly. Dip and fry apple rings in small batches. Turn once to cook evenly. Skim oil and add more as needed, being sure to bring to 350°F after each addition.

4. Remove fritters from oil and drain 2-3 minutes on platter lined with paper. Dust with ground cinnamon and powdered sugar and serve warm.

Safety tip: Keep a large baking sheet and a fire extinguisher nearby. Use the baking sheet to smother a small fire and the fire extinguisher if needed. For safety's sake, don't drink and fry at the same time - savor your

beer after the frying is finished.

www.beercook.com,

Beer Geek

The saying 'Mind your P's and Q's' comes from the time when alcoholic beverages were served/sold in Pints and Quarts. Thus, to mind your P's and Q's meant to be careful how much you drank.

The term 'toddlers' originated in England. There were impurities in the drinking water that disallowed the water to be used for drinking. A common alternative drink was beer (it was cheap, plentiful and the water used to make it was

treated during the initial boiling during brewing). Toddlers, just weaning off of mothers milk were unaccustomed to the effects of beer. This coupled with the fact that they were just learning how to walk really made them toddle.



<http://www.comedy-zone.net/triviazone/humans/page3.htm>

Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you



earn 1 point.

Once you accumulate 200 points you will earn \$20 in Condors.. our own special personalized

house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You"!

Food Spotlight

Coming In February!

Summits will present our yearly Cajun Menu! All month long sample some of the finest, most authentic Cajun food outside of New Orleans!

Buffalo Shrimp \$ 8.99 Fresh shrimp beer battered, breaded and fried to perfection. Served with a side of spicy remoulade and our own house dressing. **Shrimp Po-Boy \$ 8.99** Freshly battered and lightly fried Pacific shrimp combined with a cajun remoulade and topped with jalapeno cole slaw and sliced tomatoes. Served on a freshly baked french roll with fries. Our rendition of a Bayou Classic!

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

Did You Know?

In 1973, Swedish confectionery salesman Roland Ohisson was buried in a coffin made entirely of chocolate.



English soldiers were called Tommies because the example name on the soldier forms was Thomas Atkins. (The example name on US forms is John Smith.)

Quote of the Week

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer." -Abraham Lincoln

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20	21 RANDALL! Terrapin Wake & Bake w/Chinook	22 Family Night! 5-9pm	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	29 Family Night! 5-9pm	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	5 Family Night! 5-9pm	6 CRAB!! S Trivia 8p C Trivia 8p double!	7	8 Breckenridge C Trivia 9p S Trivia 10p	9 7-9p Newcastle
10	11 MidWest Brewer's Beer Dinner	12 Family Night! 5-9pm	13 CRAB!! Dogfish Head RANDALL! TBA S Trivia 8p C Trivia 8p double!	14	15 ROGUE C Trivia 9p S Trivia 10p	16 7-9p Molson