

At the Summit

the e-zine of Summits Wayside Tavern



March 11, 2008

Pint Nights

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

- 03/15 Bud Select
- 03/17 Guinness Pint Night!!!!
- 03/22 Bud Pint Night
- 03/29 Sierra Nevada

See online calendar for details!

Beef on Weck!

Only Thursdays and Fridays!

Summits will have its own version of this popular northern favorite - Beef on Weck Sandwich for \$9.99!

This is a roast beef sandwich on a salty kummelweck roll. In fact, it is this roll that makes the sandwich unique. The kummelweck—often alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds.

New Beers!

Snellville

- Rodenbach
- Lagunitas Hairy Eyeball
- Sierra Nevada ESB
- Gaffel
- Gosser
- Rogue Brewer
- Rogue Mogul Madness
- Lion Stout

Cumming

- La Chouffe N'Ice
- Gosser
- Gaffel
- Victory Old Horizontal
- Sweetwater Happy Ending
- Rodenbach
- Lion Stout
- Rogue Kells Irish Lager
- Rogue Haf a Weizen

At the Summit...

St. Patrick's Day at Summits!

Summits is doing it again this year!

Monday, March 17th Summits will help you celebrate St Patrick's Day by offering a traditional Irish meal for only \$2.08!

That's right... for only \$2.08 you can enjoy freshly shaved corned beef, homemade mashed potatoes and cabbage. This is a dine in only special so make sure to come in with enough time to enjoy a frothy Guinness Stout or ice cold Harp Lager!

While supplies last so don't wait!

See you on St. Patrick's Day!



MORE CRAWFISH!!!

Crawfish Boil Continues through March!

The success of our Saturday Crawfish Boils at the Cumming store location has been so great we've decided to extend the festivities. You can continue to enjoy the authentic crawfish boils every Saturday until the end of March at the Cumming Summits!

\$ 19.99 gets you all you can eat of fresh crawfish and all the fixin's!



& MORE SUMMITS!

We're growing!

That's right... soon there will be THREE Summits Wayside Taverns again! This time we're planting roots in Woodstock! We are hard at work getting the Town Lake location ready to open soon. We thank all of our loyal friends for your support and patronage over the years. It is because of you that we decided to spread our wings again. We look forward to becoming a part of the Woodstock community and hope that we will be able to continue to earn your loyalty with this new store. See you soon at Summits Woodstock!

Visit us on the web at www.summits-online.com

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"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

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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/

Where Are YOU?????

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! So, put on your best smile for Summits!

Email Jan at: snellville@summitsonline.com

All articles submitted become property of Summits Wayside Tavern.



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"!

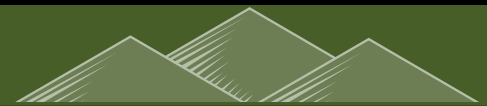


Spotlight on Beer

Krausen

In German custom, a traditional technique of carbonation is to add a small dosage of unfermented malt sugars (in English, wort) to the conditioning tank. In a normally krausened beer, the wort ferments out and the beer is conventionally filtered. An unfiltered beer based on this technique is called Krausenbier.

www.beerhunter.com/styles



Beer Recipe

SPICY BROWN ALE BRINED WINGS

Lucy Saunders

An easy recipe from GRILLING WITH BEER by Lucy Saunders.

- ½ cup brown sugar
- ½ cup kosher salt
- 24 ounces brown ale
- 5 pounds chicken wings, cut into three sections, small tips removed
- 1 cup butter
- 2 tablespoons minced garlic
- ¼ cup minced fresh jalapeños (or a mix of habaneros and jalapeños)
- ½ cup (or more) hot pepper sauce
- ½ cup Sriracha or Asian sweet-hot chile sauce
- Pinch ground cinnamon
- 1 teaspoon finely ground black pepper
- 24 bamboo skewers, at least 10 inches long, soaked in water
- 2 tablespoons black or toasted sesame seeds for garnish (optional)



Mix brown sugar, salt and ale in a large gallon bowl and whisk until dissolved to make a brine. Place wings in bowl and stir to coat. Cover and chill for 1½ up to 8 hours.

Melt butter in large skillet, and add garlic and jalapeños. Sauté over low heat until jalapeños are tender, about 6 minutes. Add hot pepper sauce, Sriracha, cinnamon and pepper. Mix well and simmer 3 minutes. Place in blender and purée until smooth.

Prepare grill. Drain wings from brine, pat dry with paper towels and thread on skewers, 3 to 4 pieces per skewer. Keep pieces of similar sizes together so chicken will cook evenly. Place skewers on grill over indirect heat or use a grill basket. Cook 25 minutes or until very brown and crispy, turning every 5 minutes. Arrange cooked wings on platter, spoon prepared chile sauce over evenly and sprinkle with sesame seeds. Makes 6 servings.

www.beercook.com

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Beer Geek: What is “Real Ale”?

“Real Ale is a name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed and served without the use of extraneous carbon dioxide”....from CAMRA’s handbook.

www.beerinfo.com

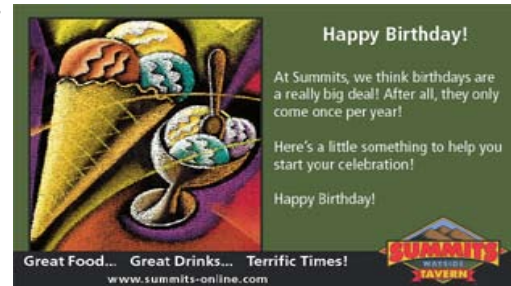


Birthday? When?

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!



Food Spotlight

Ahi Tuna Salad \$ 11.99

Pepper encrusted Sashimi grade Ahi tuna served on a bed of field greens with a citrus salad and mandarin sesame dressing. * all tuna is cooked at least rare



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

Did You Know?

So, who invented the paperclip?

When Johann Vaaler patented his paper clip in 1901, there already were similar designs on the books. William Middlebrook of Waterbury, Connecticut patented his design in 1899. Cornelius Brosnan of Springfield, Massachusetts patented his Konaclip in 1900.

So, who was first? Well, it is thought to be Johann Vaaler. Drawings of his design date to early 1899, but since Norway had no patent law at the time, he had to seek patent rights in Germany and the US in the following years.

Johann Vaaler was born on 15 March 1866 in Aurskog, Norway. Known as an innovator in his youth, he graduated in electronics, science and mathematics. He was employed by the owner of a invention office when he invented the paperclip in 1899. Several designs followed the original. Only a few remain, such as the Ideal, Non-Skid, Owl and Gem. The first double-oval clip, the Gem, was launched in early-1900 by Gem Manufacturing Ltd

Quote of the Week

"May your glass be ever full. May the roof over your head be always strong. And may you be in heaven half an hour before the devil knows you're dead." -Old Irish Toast

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9	10 Summits Univ. Cumming RANDALL! Rogue Brewer w/ Simcoe	11 Summits Univ. 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 Bud Select ROGUE
16	17 GUINNESS RANDALL! Rogue Old Crusty w/ Magnum	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 Bud
23	24 RANDALL! Terrapin Rye Squared w/ Palisade	25 Family Night! 5-9pm	26 CRAB!! S Trivia 8p C Trivia 8p double!	27	28 C Trivia 9p S Trivia 10p	29 7-9p Sierra Nevada
30	31 RANDALL! Sam Adams Spring w/ Hallertau	April 1 Family Night! 5-9pm	2 CRAB!! S Trivia 8p C Trivia 8p double!	3	4 C Trivia 9p S Trivia 10p	5 7-9p Tetley's