

At the Summit

the e-zine of Summits Wayside Tavern



April 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!)

04/18 Allagash
04/19 Blue Moon Spring
04/20 Sweetwater Pint
04/25 Victory

See online calendar for details!

Sweetwater 420!!!

Sweetwater 420 Spaghetti Dinner!

This Sunday, is April 20th... also known as 4/20! So, we're teaming up with our friends at Sweetwater Brewery to celebrate their flagship beer this week!

Summits will offer an all you can eat spaghetti dinner for only \$4.20 all day long while supplies last! We're also featuring the Sweetwater beers with a pint glass promotion! Each time you order a Sweetwater beer you'll get a glass!



At the Summit...

Great Food Great Beer - Perfect Pairings For Any Occasion

The Anheuser-Busch Cookbook Offers 185 Flavorful Recipes and Beer Pairings

ST. LOUIS, - There's nothing quite as satisfying and refreshing as a glass of beer. And, when paired with the right food and enjoyed over a leisurely meal with good friends and family, the beverage becomes all the more perfect. Whether it's a tailgate party, a get-together to watch a big game, or just dining with friends, beer fits with the way we cook and entertain today.



In *The Anheuser-Busch Cookbook: Great Food Great Beer, 185 Flavorful Recipes for Pairing Beer with Food* (Sunset Books; January 2008; \$24.95/Soft cover with flaps), Anheuser-Busch, America's foremost authority on beer, worked with master chefs to explore some exceptional ways to combine great beer with great food. The dishes in the book range from appetizers to desserts, and every single recipe was selected because it goes great with beer.

"Beer is one of the most versatile, moderate alcohol beverages in the world, and pairs well with a range of cuisines by complementing, and not overpowering, complex flavors," said Brent Wertz, executive chef at Anheuser-Busch's Kingsmill Resort & Spa

and the spokesperson for Great Food Great Beer. "Beer adds pizzazz to any menu and with Great Food Great Beer we want to help provide culinary enthusiasts with a fun, creative twist when preparing dishes. As detailed in the book, beer should be paired carefully with the right dish to bring out the best of both."

Beer and food pairings aim to create a balance of flavors, producing a magical blend of tastes to be savored. Great Food Great Beer takes into account the aroma, *(...continued on page 2)*

Summit's Beer Offerings

Snellville

Duck Rabbit Amber
Magic Hat
Lagunitas Lumpy Gravy
Avery IPA
Sierra Nevada ESB
Victory Baltic Thunder

Cumming

Oskar Blues Ten Fiddy
Sun Dog
Sam Adams White
Redhook Copperhook
Victory Wheat
Shock Top
Harpoon Cider

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



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At the Summit

bouquet, taste and body of a variety of beer styles and offers a wide range of inventive recipes that are perfect for casual weeknights, special occasions and everything in between. Some of the delicious recipes include:

Spicy Shrimp Cakes with Corn Salsa

Tuna Ceviche with Cumin and Chile

Pulled Chicken Sandwiches

Grilled Green Tomatoes with Salsa

Chicken Stew with Saffron

Pork Skewers with Moroccan Spices

Mushroom-Stuffed Filet of Beef

Cajun Jambalaya with Wild Rice

Vietnamese Skewers with Dipping Sauce

Lemon-Garlic Shrimp Skewers

Seared Snapper Provencale

Fallen Chocolate Cake with Cherries

Each recipe is paired with a type of beer - whether it's an American-style premium lager, a European-style pilsner, an English-style pale ale, or a dry stout - as recommended by an Anheuser-Busch brew master. The book also provides overall tips on how to pair beer and food.

Additionally, Great Food Great Beer contains a number of recipes that call for beer as a key ingredient as well as a comprehensive guide to beers, creative menu suggestions and helpful indexes in which recipes are categorized by both beer and ingredient.

This one-of-a-kind book is a refreshing addition to any cook's collection. From valuable information and thirst-quenching tips to mouthwatering recipes, Great Food Great Beer offers a little something for everyone.

http://www.beerprofitguide.com/progressivegrocer/profitguides/beer/v2/news/article_display.jsp?vnu_content_id=1003692005



Welcome Emmie Sofia Wallace!

Congrats to Niles & Janyce Wallis on the birth of their beautiful new daughter Emmie Sofia on April 2nd. Welcome Emmie!



Beer Recipe

Peruvian Lamb Soup

BY: Kathleen Volner

<http://allrecipes.com/Recipe>

INGREDIENTS

- 2 quarts water
- 1 pound lean lamb bones, neck or shank
- 1 bunch fresh cilantro
- 1 cup red bell pepper
- 1 onion, quartered
- 4 cloves garlic
- 2 tablespoons olive oil
- 1 cup dark beer
- 3 carrots, sliced
- 3 stalks celery, chopped
- 1 cup shredded banana squash
- 1 large cubed potatoes
- 1 cube chicken bouillon
- 1 tablespoon salt



DIRECTIONS

Rinse lamb, and put in pot with water. Add squash, carrots, and celery. Bring to a boil, and then simmer for half an hour. Do not cover.

Twist stems off cilantro bunch. Put in a blender with 1 cup water. Blend till liquefied. Add garlic cloves, onion, red pepper, bouillon cube; chop in blender. Do not liquefy. Should be fairly chunky.

Stir fry cilantro mixture in olive oil till onion is translucent. Add to soup pot with beer, and simmer for 15 minutes.

Add potatoes, and simmer for final 15 minutes, or until potatoes are tender. Season to taste with salt.

Beer Geek

An Ales Tale

Ale is the older of the two kingdoms by several centuries. Ales usually take around 10 days to produce, but some stronger varieties may be allowed to age for months. The word "ale" derives from the Norse word \O , which was a term assigned to any fermented grain beverage. The first "ales" were fermented by wild yeast, like a sourdough bread. Some of these spontaneously fermented beers are still made today in and around Brussels, Belgium and are known as Lambics. Time and practice, however, lead to ways to isolate the good stuff that made consistent, palatable real ales that were desired in other parts of the world.

Suggested Pairing: When cooking your favorite mussel recipe, substitute gueze (unfruited) lambic for white wine. The Belgians have been doing this for centuries.

<http://allrecipes.com/HowTo/Beer-101/Detail.aspx>



Spotlight on Beer

Shiner Bohemian Black Lager

Shiner Bohemian Black lager is a rare and delicious style of beer, referred to in Germany as "Schwarzbier" (Black Beer). Shiner Bohemian Black Lager remains true to this old-world style by using imported Czech Saaz and Styrians Hops and select roasted malts to make it our darkest beer.

Shiner Bohemian Black Lager, celebrates a brewing tradition by the venerable Spoetzl Brewery. You will appreciate the distinctively

sophisticated flavor of this rare style of beer, which stays true to its Czech and German heritage. Prost!

Shiner Bohemian Black Lager Beer Specs?

- Alcohol by volume: 4.9%
- Alcohol by weight: 3.8%
- Hop Bitterness/IBU: 18.0



Food Spotlight

Spicy Italian Sausage Sandwich \$8.99

Homemade spicy Italian sausage topped with onions and green peppers sautéed in garlic and served on a freshly baked hoagie roll with a side of fries and a pickle.



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

Did You Know?

The powers that be at Guinness say that a pint of beer is lifted about ten times, and each time about 0.56 ml is lost in a beer drinker's facial hair. That's a lot of wasted beer!

As of 2001, 62% of Americans reported using a designated driver at least once.

<http://www.professorshouse.com/food-beverage/wine-and-spirits/beer-facts-trivia.aspx>



Quote of the Week

"Sometimes when I reflect back on all the beer I drink I feel ashamed - Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, 'It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver.'"

-Deep Thought, Jack Handy

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	14 Summits Univ. Cumming RANDALL! Clipper City Loose Cannon w/ Liberty	15 Summits Univ. Snellville ROGUE Family Night! 5-9pm	16 CRAB!! S Trivia 8p C Trivia 8p double!	17	18 Alagash C Trivia 9p S Trivia 10p	19 7-9p Blue Moon Spring
20	21 RANDALL! Terrapin Rye Squared w/ Palisade	22 Family Night! 5-9pm	23 CRAB!! S Trivia 8p C Trivia 8p double!	24	25 Victory C Trivia 9p S Trivia 10p	26 7-9p Sam Adams
27	28 RANDALL! Highland Mocha Porter with Fuggle	29 Family Night! 5-9pm	30 CRAB!! S Trivia 8p C Trivia 8p double!	May 1	2 C Trivia 9p S Trivia 10p	3 7-9p Kirin Ichiban
4	5 RANDALL! Rogue Youngers Special Bitter with Newport	6 Family Night! 5-9pm	7 CRAB!! S Trivia 8p C Trivia 8p double!	8	9 C Trivia 9p S Trivia 10p	10 7-9p Spaten