

At the Summit

the e-zine of Summits Wayside Tavern



June 10, 2008

Pint Nights

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

06/07 Peroni
06/14 Woodchuck
06/21 Jever

See online calendar for details!

New Beers!

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

Graduation Gift?

Summits is the answer with its personalized gift certificates!



All you need to personalize your certificates is a photo! You can shop from home by emailing a digital image to our store with the request for personalization and let us know when you want to pick them up! You can put a picture of yourself, your kids, pets, ... anything you like! These make great gifts with a personal touch!

Summits gift certificates are sold in \$20 increments. You can personalize using a digital photo or printed photo. Purchase at either location!

June at the Summit!

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Summits University

Enroll in the Summits University for a fantastic beer tasting experience! Your seat reservation includes dinner and samples of the featured beers of the month. We provide tasting notes and Andy is your beer guide. Ask your server for details on how to sign up! \$11.99 per person. Please reserve your place in advance! See you there!

Mon.	June 9th	Cumming	7 pm
Tues.	June 10th	Snellville	7 pm

Woodstock will begin hosting "Summits University" in July!

Rogue 15th: It's happening again!

Don't miss out on another year of Rogue Beers! We will tap a limited edition keg of Rogue each month! This beer will only be served on the 15th of each month. And every month is a different Rogue delight!

See you on Sunday, June 15th for a keg of *Rogue Brewer!*



Join us every Saturday for Summits Pint Night!

Fri	June 13th	Great Divide
Sat	June 14th	Woodchuck Pear Cider
Sat	June 21st	Jever
Sat	June 28th	Sierra Nevada

Monday: Randall Mondays!

Every Monday we hook "Randall" up to a different beer line and filter it through various hops for a truly unique beer experience! What is a "Randall"? A "Randall" is a filtering device that allows beer poured fresh from the tap to filter and steep through fresh whole leaf hops. The result is a super hop charged brew! The process is called "dry hopping" and you'll have the chance to experience a different dry-hopped beer every Monday.

(Randalls will begin at Woodstock in a few



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



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Find your Summits!

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June at the Summit!

weeks.... We're anxiously awaiting our new Randall!

Mon	June 9th	Sierra Nevada Summer with glacier hops
Mon	June 16th	Smithwicks Irish Red with Crystal
Mon	June 23rd	Sweet GA Brown with Sterling
Mon	June 30th	Terrapin Imperial Pilsner with Nugget

Tuesday: Family Night

Every Tuesday from 5:00 pm - 9:00 pm you will get a FREE kid's meal for each adult meal that is purchased. This is a dine in only program for children under 10 please. So, if you don't feel like going home prepare dinner after soccer practice or swimming lessons stop by Summits!

Wednesday: All You Can Eat Crab Legs & Team Trivia (begins at Woodstock 6/18/08)

Our long running crab leg night continues to be great fun for all! Come between 4:00 pm and 10:00 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

While you enjoy crab legs you can participate in our TEAM TRIVIA event and have the chance to win up to \$50.00 in house cash! Anyone can play... alone or as a team.... play time begins at 8:00 pm!

Thursdays & Fridays : Beef on Weck Sandwich (begins at Woodstock on 6/19/08)

Summits will have its own version of this popular northern favorite! This is a roast beef sandwich on a salty kummelweck roll. In fact, it is this roll that makes the sandwich unique. Made only in the Buffalo-Rochester area, the kummelweck—often alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds. Kummelweck is simply shortened to "weck." The sandwich is usually served with sinus-clearing horseradish (you can tell a native Buffalonian by the amount of horseradish he or she used), a couple of huge kosher dill pickle slices on the side, and extra beef juice served straight from the roast. Wash it all down with a cold, locally brewed ale. (www.whatscookingamerica.net)

Saturday: New York Strip Dinner (begins at Woodstock on 6/19/08)

Every Saturday indulge in a great steak dinner at Summits! This is a New York Strip cooked as you like it and served with a loaded baked potato. This is a fantastic deal and has been a great success! Come try one for yourself!



Beer Recipe

Czech Roast Pork

Sonya

"Roast pork (veprova pecene) is a traditional Czech meal usually served on Sundays with dumplings, sauerkraut, and a nice Czech pilsner."

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 tablespoon prepared mustard
- 2 tablespoons caraway seeds
- 1 tablespoon garlic powder
- 1 tablespoon salt
- 2 teaspoons ground black pepper
- 5 pounds pork shoulder roast
- 3 medium onions, chopped
- 1/2 cup beer
- 1 tablespoon cornstarch
- 2 tablespoons butter

DIRECTIONS

In a bowl, form a paste using the vegetable oil, mustard, caraway seeds, garlic powder, salt, and pepper. Rub over the pork roast, and let sit about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Arrange the onions in the bottom of a large roasting pan. Pour in the beer. Place the roast, fat side down, on top of the onions. Cover the pan with foil.

Roast 1 hour in the preheated oven. Remove foil, turn roast, and score the fat. Continue roasting 2 1/2 hours, or to a minimum internal temperature of 160 degrees F (70 degrees C). Remove from heat, reserving pan juices, and let sit about 20 minutes before slicing thinly.

In a saucepan, bring the reserved pan juices to a boil. Mix in the butter and cornstarch to thicken, reduce heat, and simmer 5 to 10 minutes. Serve with the sliced pork.



Beer Geek

Kolsch/Koln-style Kolsch

The term Kolsch is the best protected of all in the beer world. Only traditional brewers around Colon, Germany are legally allowed to use the style name for their beers. Kolsch is warm fermented and aged at cold temperatures (German ale or Alt-style beer). Kolsch is characterized by a golden color and slightly dry, winey and subtly sweet palate. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer that is fermented using ale or lager yeasts. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal. This is a fine and delicate beer that is well attenuated. Maturation is typically 2 - 6 weeks. The local custom in Germany is to serve these beers in small, narrow 20cl glasses to suggest something light and appetizing.



Spotlight on Beer

Bud Light Lime (St Louis, Missouri)

Bud Light Lime is a premium light beer that combines the superior drinkability of Bud Light with a splash of 100% natural lime flavor.

Whether you are out in the hot sun, throwing a backyard bash or just in the mood for a change of pace, Bud Light Lime is sure to quench your thirst for something fresh, something new, something different. One sip and you'll find the summer state of mind. It's in "The Lime."



Food 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?

Beer is a source of B-complex vitamins. If you collect beer bottles your are a labeorphilist.

The portable beer cooler was invented in Australia in the 1950s.

The '33' on a bottle of Rolling Rock was originally a printer's error. It refers to the 33 words in the original slogan. It has generated enough mystery over the years that the company left it in the label.



Quote of the Week

"The beautiful and the good are identical but the fleeting impressions created by the work of a cook or a musician disperse even as they are being experienced. Raphael's painting The Transfiguration is immortal, but Carême's 'Ragout de truffes à la parisienne' lasts while it is being eaten, just as roses that last as long as their fragrance can be enjoyed." -----Lucien Tendret (1825-1896)

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	9 Summits Univ. Cumming RANDALL! Sierra Nevada Summer with Glacier	10 Summits Univ. Snellville	11 CRAB!! S Trivia 8p C Trivia 8p double!	12	13 Great Divide C Trivia 9p S Trivia 10p	14 7-9p Woodchuck Pear
15 ROGUE	16 RANDALL! Smithwicks Irish Red with Crystal	17 Family Night! 5-9pm	18 CRAB!! S Trivia 8p C Trivia 8p double!	19	20 C Trivia 9p S Trivia 10p	21 7-9p Jever
22	23 RANDALL! Sweet GA Brown with Sterling	24 Family Night! 5-9pm	25 CRAB!! S Trivia 8p C Trivia 8p double!	26	27 C Trivia 9p S Trivia 10p	28 7-9p Sierra Nevada
29	30 RANDALL! Terrapin Imperial Pilsner w/ Nugget	July 1 Family Night! 5-9pm	2 CRAB!! S Trivia 8p C Trivia 8p double!	3	4 SAM ADAMS! C Trivia 9p S Trivia 10p	5 7-9p PBR