

At the Summit

the e-zine of Summits Wayside Tavern



July 8, 2008

Pint Nights

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

- 07/12 Widmer Hefe
- 07/14 Kronenb'rg (Bastille Day!)
- 07/19 Highland Brewing
- 07/26 Rogue Ales



School is in Session!

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!

July Summits University

- Mon 07/14 Cumming 7pm
- Tues. 07/15 Snellville 7pm
- Thur. 07/17 Woodstock 7pm

August Summits University

- Mon 08/11 Cumming 7pm
- Tues. 08/12 Snellville 7pm
- Thur. 08/14 Woodstock 7pm



What's Up At the Summit?

by Hokie Allen

When the opportunity for a short get-away presented itself we naturally focused on BEER! Trying to be frugal with time and funds we fell back on what we had learned as faithful Summits Beer School attendees. Recalling several encouraging invitations from our Highland Brewing Company reps. we began to investigate Asheville, NC.



Our goal was to enjoy the local flavors of several breweries wanted to find out when tours/tastings were offered. We started our search at www.highlandbrewing.com and found a link on their site that helped our plans really hit stride. Encouraged by the promise of a designated driver to visit several local breweries, we clicked on www.brews-cruise.com to contact Asheville Brews Cruise. It was exactly what we were looking for! They promised a driver, multiple breweries, local flavor, and it matched our mid-week travel schedule. (Tours are offered Wednesday – Saturday beginning at 3:30 pm.) We made reservations for the date we wanted, arranged lodging, and were off.

Our sampling of local brews started when we went to dinner shortly after arriving in Asheville. We chose a restaurant within walking distance of our hotel and found a flavorful Scotch Style Ale called Wee-Heavy made by French Broad Brewing. We were pleased throughout our trip to see how strongly the restaurants supported the local breweries with several offerings in even the smaller establishments.



We began the next day with a little geocaching along the shores of the French Broad River and in and around the NC Arboretum. Then it was off to Asheville Pizza and Brewing Company to meet our Brews Cruise host, Mark Lyons. The four of us were joined by a honeymooning couple who had "found" passes for the tour in a scavenger hunt sponsored by the Asheville Chamber of Commerce. We loaded into the Brews Cruise van and took off for Highland Brewing Company.

Mark immediately began chatting about one of our favorite topics: Beer. As we drove through the tree-lined streets we began learning about the vibrant Asheville beer scene and after a few minutes arrived at the Highland Brewing Co. facilities. We were

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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.

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Asheville Beer Trip...

warmly welcomed by Oscar Wong and greeted by several staff members whose hands were busy packaging sampler packs for shipping. We were quickly given sample cups which were rarely empty over the next hour. Our tour guide, Steve, took us under his wing and provided a detailed commentary covering every step of the brewing process. We tasted the grains of barley malt that form the base of the various Highland ales and smelled the palletized and whole leaf hops that flavor them. We heard the how's and why's of each piece of equipment and what happened inside each one. By the time we worked our way around to the bottling line we had sampled the entire Highland line of beers and had enriched our understanding and appreciation for the art of brewing.

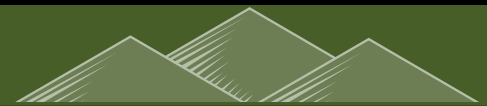
Then it was back into the Brews Cruise van and off to the French Broad Brewing Company. Though much smaller than Highland, French Broad is very popular and well represented throughout Asheville. Operating in a small warehouse facility not far from Biltmore Village, they run a 15 barrel system at one end of the open floor plan and a small bar at the other, complete with live music. Our sampling was an intimate tasting at a folding table between the fermenting tanks and the loading dock. Brewmaster Drew walked us through samples of each of their current offerings and eventually went and found bottles of past seasonals for us to enjoy. We found them to have a surprisingly broad range of quality beers for such a small operation.

The next step in the Brews Cruise was returning to our starting point, the Asheville Pizza and Brewing Company. This eclectic building offers a little something of everything. Aside from a wide range of traditional and specialty pizza and on-site brewed beer, they boast a movie theater and giant game room. We enjoyed pitchers of all the "on" offerings for the day at a large table in the midst of the bustling restaurant. Obviously featuring freshness, we were treated once again to a range of styles of quality brews. We made dinner of a number of specialty pizzas and then picked up a two quart growler of their robust stout to take home.

The next day we followed the advice of our tour host and after visiting the Biltmore House called Mark to get directions to the Pisgah Brewery's Thursday afternoon tasting. A small brewery featuring organic beers, Pisgah offers a very laid back tasting on Thursday afternoons at 4:00 pm. We found yet again a wide range of quality offerings, including a 9.5% Belgium style ale and a 10% Triple IPA. This tasting should definitely be on your list with both the beers and the atmosphere offering an interesting diversion. By dinner time that evening we were fully equipped to make excellent selections from our restaurant's well represented choices of local beers.

Our three day Asheville Beer Excursion turned out to be easy and affordable and was just what we were looking for.





Beer Recipe

Beer Pancakes

chubbylittleloro

"Great for when you run out of milk but still want pancakes! Also can be made kid-friendly with root beer. Very fluffy and moist!"

INGREDIENTS

- 1 cup sifted all-purpose flour
- 1/4 cup white sugar
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 cup beer
- 2 tablespoons butter, melted

DIRECTIONS

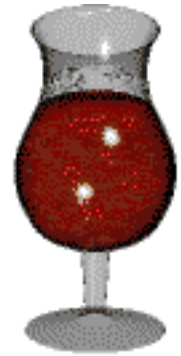
1. In a large bowl, stir together the flour, sugar, baking powder and salt. Pour in the egg, beer and melted butter; stir with a whisk just until blended - a few lumps are okay.
2. Heat a skillet or griddle over medium heat. Coat with vegetable oil or cooking spray. Spoon about 1/4 cup of batter onto the hot surface for each pancake. When bubbles appear on top of the pancakes, flip, and cook until browned on the other side.



Beer Geek

Belgian Flanders/Oud Bruin Ale/Flemish Brown Ale

This term describes a style found in East Flanders around Qudenaarde. Flemish Brown Ales exhibit complex malt character, a suggestion of caramelization, water high in sodium bicarbonate, multi-strain yeasts and blending of old and new batches to add to the complexity of tastes and textures. The finished product exhibits a sour/ sweet character. A light- to medium-bodied deep copper to brown ale is characterized by a slight vinegar or lactic sourness and spiciness. A fruity estery character is apparent with no hop flavor or aroma. Flanders Brown Ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. They are both refreshing and appetite-arousing.



Spotlight on Beer

Zatec - Czech Republic

Medium-bodied; natural, soft conditioning; hedonistic fresh herbal aroma; a flavor that is the best of fresh-baked bread, fields of grain, and spice, with a solid malt middle. Clean, sparkling, and quintessentially thirst-quenching.

ŽATEC

Wed. AYCE Crab Legs & Trivia!

Come from 4 - 10 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.

Team Trivia offers the chance to win up to \$50.00 in house cash! Play time begins at 8 pm!

Thurs. & Fri.: Beef on Weck !

Try Summits' version of this northern favorite! This is a roast beef sandwich on a salty kummelweck roll. Kummelweck is simply shortened to "weck." Served with sinus-clearing horseradish, kosher dill pickle slices and extra beef juice for dipping. Where else can you get this for \$10.99?

Sat.: New York Strip Dinner

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! Only \$9.99 - can you beat that?

Food Spotlight

American Kobe Bacon Cheeseburger

100% American Kobe beef burger topped with Applewood smoked bacon, melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle on a fresh baked egg roll.



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

Did You Know?

Not all of West Virginia voted to go with the North. When the State of West Virginia was formed from Virginia in 1863 the three western counties in Virginia voted to go with West Virginia, but West Virginia didn't take them because they were poor. Instead they took three counties that voted to stay with Virginia, because they were richer and they had the B&O railroad. Those counties since split and are 5 Jefferson, Hampshire, Berkley, Mineral, and Morgan.



<http://www.kellys.com/know.html>

Quote of the Week

You can never buy beer, you just rent it.-- "Archie Bunker"

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6	7 RANDALL! Cluster w/Sierra Nevada Harvest	8 Family Night! 5-9pm	9 CRAB!! Trivia ALL locations:8p double!	10	11 C + W: Trivia 9p S Trivia 10p	12 7-9p Widmer Hefe
13	14 Summits Univ. Cumming RANDALL! Anthantum w/Czechvar	15 Summits Univ. Snellville ROGUE Family Night! 5-9pm	16 CRAB!! Trivia ALL locations:8p double!	17 Summits Univ. Woodstock	18 C + W: Trivia 9p S Trivia 10p	19 7-9p Highland Brewing
20	21 RANDALL! Mt Hood w/Lagunitas Lucky 13	22 Family Night! 5-9pm	23 CRAB!! Trivia ALL locations:8p double!	24	25 C + W: Trivia 9p S Trivia 10p	26 7-9p Rogue Ales
27	28 RANDALL! Summit w/Brooklyn IPA	29 Family Night! 5-9pm	30 CRAB!! Trivia ALL locations:8p double!	31	Aug 1 C + W: Trivia 9p S Trivia 10p	2 7-9p Warsteiner