

At the Summit

the e-zine of Summits Wayside Tavern



July 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!)

07/26 Rogue Ales
08/02 Warsteiner Konig Hefe
08/09 Butte Creek
08/16 Redhook Late Harvest

See online calendar for details!

FIRKIN!! FIRKIN!!



**On Friday, July 25th
at 6:00 pm we'll tap
our first firkin at
Woodstock.**

**It will be....
Rogue Brewer
Don't Miss It!!
While Supplies Last!**

What's Up At the Summit?

World's Top Brewery Tours

Rebecca Ruiz, 07.01.08

[Link to Forbes Article...](#)

Once a magnet for those looking for a free beer, brewery tours have gotten much more sophisticated in recent years.

Along with that gratis beer, breweries the world over are offering everything from in-depth tours to lessons in beer-making. Some have even built restaurants or brewpubs where visitors can lunch on a Kobe burger and wash it down with a German-style ale. Add it all up, and you have more than just a free beer; you have a perfect Saturday afternoon.

This is typical at Rogue Ales, a craft brewery in Newport, Ore., that produces a line of cheekily named beers including Dead Guy Ale, Monk Madness and Brutal Bitter. The company's small empire consists also of an adjacent restaurant, distillery and a small apartment-style hotel aptly named Bed & Beer. In a market dominated by industrial brewers like Coors, Anheuser-Busch and InBev, the idea of beer tourism may seem laughable. After all, unlike the seductive charm of wineries, concrete and steel brewery compounds don't exactly evoke thoughts of Dionysian indulgence.

But craft beer makers, who brew traditionally and produce less than 2 million barrels a year, are attracting a growing audience. In 2007, sales of craft beer in the U.S. increased 12% while domestic and imported beer grew 1.4%, according to the Brewers Association, a Boulder, Colo.-based trade organization.

There are 1,450 and 3,000 breweries in the U.S. and Europe, respectively, and most of them are craft brewers or brewpubs happy to open their doors to the public to share their love of beer. "They're making the freshest beer that has traveled the least amount," says Julia Herz, the craft beer program director at the Brewers Association. They are also catering to a new customer. "The American palate has gotten to want diversity in flavor," she says. "We couldn't have expected that from the marketplace [a few decades] ago."

To find some of the best brewery tours in the U.S. and abroad, we consulted a panel of industry experts: Herz; Brian Sudano, managing director for the Beverage Marketing Corporation; and Jan Lichota, legal adviser and beer aficionado for Brewers of Europe. In total, we've selected 18 breweries across the world for a variety of not-exactly-scientific factors: the overall quality of the beer, the originality of the tour or brewery and their legacies. The growth of the market, and the creativity it has inspired, made it tough to choose

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World's Top Brewery Tours... (cont. from pg. 1)

Stateside Breweries

Herz credits the evolution of the American beer drinker's palate to the advent of home brewing in 1978. It was this year that President Jimmy Carter legalized the practice on a small scale. "Any brewer you talk to today," says Herz, "a majority would say they got their start home brewing in their kitchen."

Such is the case with one of the co-founders of the Brooklyn Brewery in Brooklyn, N.Y. In the late 1970s, Steve Hindy, then a correspondent for the Associated Press, began brewing beer in his bathtub while on assignment in Islamic countries where alcoholic beverages were outlawed. In 1987, he founded Brooklyn Brewery, which is now open to the public on Friday and Saturday for free tours. The tour of the former iron-works building turned matzo ball factory turned brewery is a brief 30 minutes. At the end, visitors can sample one of eight \$4 pints while noshing on local takeout from a nearby Vietnamese sandwich shop or a pizzeria. The on-tap beer is definitely the highlight of the tour, but a close second is trendspotting in Williamsburg, Brooklyn, which is ground zero for hipsters donning the latest in ironic dress.

Like the Brooklyn Brewery, each craft brewery on our list has its own distinctive style. Magic Hat in South Burlington, Vt., calls its beers "elixirs" and visitors tour the "artifactory"; the Frederick Md.-based Flying Dog brewery treats lucky visitors to free barbecue when the staff feels like grilling; and Stone Brewing in San Diego caters to outdoors types and gourmards with a boulder garden and dishes like almond-crusting tilapia and barbecue duck tacos.

International Breweries

While American craft breweries are defining the trend in celebrating great beer, many European breweries long ago set the standard. "The beer culture in Europe is unbelievable," says Brian Sudano, managing director for the Beverage Marketing Corporation, a consulting and research firm. Sudano recommends Dusseldorf, Germany for its concentration of brewpubs, but says there are countless international spots for quality beer experiences.

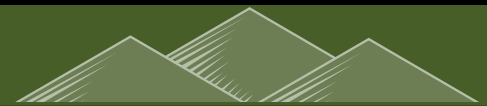
Though Guinness has been a large-scale brewer for nearly a century, its facilities in Dublin are a destination for beer lovers around the world. The granddaddy of breweries stopped receiving visitors in 1972 when it was closed to the public for health and safety reasons. Instead, visitors tour Guinness' storehouse, a seven-story building dedicated to different aspects of the beer-making and tasting.

In Switzerland, Jan Lichota of the trade association Brewers of Europe suggests Monsteiner Bier. High in the Swiss Alps, this brewery offers no fewer than nine unique beer-tasting opportunities, including a train ride and Nordic walking. These excursions end with a tour of the brewery, a tasting, or both.

Chimay, a monastery of Trappist monks that has been brewing since 1850, is an excellent choice in Belgium. Though visitors can't tour the brewery, they are allowed to walk through the abbey gardens and church. Afterward, they can head to L'Auberge de Poteaupre, an old school turned restaurant-brasserie where Chimay beers are on tap.

Your choices are not limited to Europe,

(...continued on page 3)



Beer Recipe

Kiki's Borracho (Drunken) Beans

KIKI810

"Growing up, my Mexican grandmother always had a pot of beans cooking on the stove. I often cook these beans (a 'drunken' version) for my family, and the aroma keeps her close to my soul, even years after she has past. I hope your family enjoys them as much as mine."

INGREDIENTS

- 1 pound dried pinto beans, washed
- 2 quarts chicken stock
- 1 tablespoon salt
- 1/2 tablespoon ground black pepper
- 1 (12 fluid ounce) can or bottle dark beer
- 2 (14.5 ounce) cans chopped stewed tomatoes
- 1 white onion, diced
- 1/4 cup pickled jalapeno peppers
- 6 cloves garlic, chopped
- 3 bay leaves
- 1 1/2 tablespoons dried oregano
- 1 1/2 cups chopped fresh cilantro



DIRECTIONS

1. Soak beans in a large pot of water overnight.
2. Drain beans, and refill the pot with chicken stock and enough water to cover the beans with 2 inches of liquid. Season with salt and pepper. Cover, and bring to a boil. Reduce heat to medium-low, cover, and cook for 1 1/2 hours. Stir the beans occasionally through out the entire cooking process to make sure they do not burn or stick to the bottom of the pot.
3. Stir beer, tomatoes, onion, jalapeno peppers, garlic, bay leaves, oregano, and cilantro into the beans. Continue to cook uncovered for 1 hour, or until beans are tender.
4. With a potato masher, crush the beans slightly to thicken the bean liquid. Adjust the seasonings with salt and pepper to taste.

Beer Geek

Berliner-style Weisse

The Berliner wheat beers are the most refreshing of all wheats. They have modest alcohol content, light body and an acidic-clean character. It is often described as champagne like. Berliner Weisse is matured for 2 months to 5 years which develops its delicate fruity complexity. It is made with relatively low wheat content and no perceptible hop bitterness. Special lactic cultures are added with the top fermenting yeast. This technique softens the acidic tones. These beers are often served with syrups such as raspberry or woodruff. These syrups are deemed necessary to moderate the intense acidity. These are the lightest of all German-style wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated and very light bodied. The carbonation of a Berliner Weisse is high, and hop rates are very low. Fruity esters will be evident. No diacetyl should be perceived.



Top Brewery Tours (cont. from pg. 2)

either. The Kiuchi brewery in Ibaraki, Japan, caters to budding beer-makers with a personal lesson in devising a recipe, measuring malts, mashing and other techniques. The final product takes three weeks to ferment and can be shipped to any address within the country. While there, you can try the brewery's White Ale, Red Rice Ale or Sweet Stout.



Look for more of these opportunities as craft brewers find bigger audiences. "It's starting to happen in all parts of the world because people are sick of the same choices," says Sudano. "As you travel around the world, you'll find different pockets where beer is becoming a boutique industry."

Food Spotlight

Chicken Tenderloins

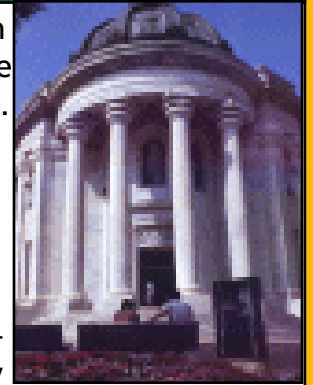
A generous portion of hand breaded chicken tenderloins fried to perfection. Served with french fries, jalapeno cole slaw & honey mustard.

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



Did You Know?

Mustard gas was invented in the McKinley Building on the American University campus. Additionally, preliminary work on the Manhattan Project was done in that building. The government used the McKinley Building because of its unusual architecture. If there would be any type of large explosion inside the building, the building would implode onto itself, containing any lethal gas or nuclear material. The building now houses the Physics Department.



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

Quote of the Week

The house was as empty as a beer closet in premises where painters have been at work.-- Mark Twain

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20	21 RANDALL! Mt Hood w/Lagunitas Lucky 13	22 Family Night! 5-9pm	23 CRAB!! Trivia ALL locations:8p double!	24	25 Rogue Brewer FIRKIN AT WOODSTOCK!!! 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
3	4 RANDALL! Sterling w/ Sam AdamsLager	5 Family Night! 5-9pm	6 CRAB!! Trivia ALL locations:8p double!	7	8 C + W: Trivia 9p S Trivia 10p	9 7-9p Butte Creek
10	11 Summits Univ. Cumming RANDALL! Simcoe w/ Lagunitas Maximus	12 Summits Univ. Snellville Family Night! 5-9pm	13 CRAB!! Trivia ALL locations:8p double!	14 Summits Univ. Woodstock	15 ROGUE C + W: Trivia 9p S Trivia 10p	16 7-9p Redhook Late Harv.