

At the Summit

the e-zine of Summits Wayside Tavern



October 14, 2008

Pint Nights

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

- 10/13 Budweiser Ale
- 10/14 Dogfish Head
- 10/15 Spaten (T-shirts)
- 10/16 Lagunitas
- 10/17 Paulaner Oktoberfest
- 10/18 Woodchuck Amber
- 10/19 Shiner Black
- 10/20 Abita Jackamo
- 10/21 Negra Modelo
- 10/22 Miller Lite
- 10/23 Sweetwater
- 10/24 R. J. Rockers
- 10/25 Blue Moon Harvest
- 10/26 Samuel Smith
- 10/27 Widmer Hefeweizen
- 10/28 Warsteiner Oktoberfest
- 10/29 Stella (Snellville)
Unibroue (Cumming)
Tetleys (Woodstock)
- 10/30 Ayinger Oktober
- 10/31 Rogue

See online calendar for details!

Rogue 15!! Oktoberfest

Tomorrow!

This is Rogue's first attempt at making a traditional Oktoberfest beer. Over the years the Oktoberfest style from the major Munich breweries has lost a lot of character and has turned almost into a "Helles" style.

This Oktoberfest is dark and golden in color with a solid, off-white foam. It has a rich German malt aroma and a very distinctive and complex maltiness. The finish is dry.



What's Up At the Summit?

Latest news on The Great American Beer Festival

Julia Herz who is the Craft Beer Program Director for Brewers Association and compiled the following information regarding the Great American Beer Festival taking place this weekend in Denver, Colorado.



- SOLD OUT! 2 weeks in advance
- 127 judges from 11 countries
- Approx 2900 beer entries – A RECORD!
- 477 Breweries
- 75 categories
- Avg 39 beer entries per category
- Biggest category: American Style India Pale Ale – 106 Entries
- Smallest category: Gluten Free beer – 10 Entries

GABF 2008 is officially sold out.

Thank you for supporting America's brewers by purchasing tickets to this year's Great American Beer Festival®. You have helped the Brewers Association set a new record by selling out all sessions two weeks in advance.

Still looking for tickets?

Great American Beer Festival tickets are sold out, but you can listen to enter online at AM760.net for your chance to win tickets. Keep your radio dialed tuned to The Mario Solis-Marich Show (4:00 pm - 7:00 pm on AM760) on Tuesday and Wednesday, October 7 and 8, for on-air ticket giveaway. Feeling lucky? Enter to win tickets through Denver Westword Promotions.

Win Beer Stein's Money!

Win Beer Stein's Money is a beer trivia game show that will be broadcast live on stage at the Great American Beer Festival. The show will be hosted by CBN Publisher, Tom Dalldorf.

The Brewing Network

The Brewing Network returns once again to the Great American Beer Festival to bring the action home to you! They will broadcast at every session, interviewing industry profes-

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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GABF News! (cont. from pg. 1)

sionals from around the country and accompanied by the BNARMY all week. Listen to the festival preview podcast now at www.the-brewingnetwork.com

Also, listen to a Virtual Tour of the GABF.

Watch the Awards Ceremony Live The Brewing Network will also be streaming the awards ceremony live on their Web site, so you can cheer for your favorite brewers from home. They'll be streaming live video this year, as well. Visit www.justin.tv/brewingnetwork to watch all the action.

Don't Miss the Oktoberfest Menu!

Here's just a few of this month's specials...

Rotem Kohl

\$9.99

Bratwurst with potato pancakes and red cabbage

Weisswurst mit Kartoffelpfannkuchen und Rotkohl

\$9.99

Weisswurst with potato pancakes and red cabbage

Gebratene Ente mit Kartoffelpfannkuchen und Rotkohl

\$14.99

A boneless, marinated duck breast roasted with potato pancakes and red cabbage

Bratwurst und Weisswurst mit Kartoffelpfannkuchen und Rotkohl

\$10.99

Bratwurst and weisswurst with potato pancakes and red cabbage

Horseradish Crusted Salmon

\$9.99

Fresh baked salmon surrounded in a horseradish crust served with a side of saffron brown rice and red cabbage

Sandwiches

Weisswurst Sandwich

\$9.99

Freshly made weisswurst topped with sauteed green peppers, sauteed onions and spicy mustard on a hoagie roll with a side of french fries.

Bratwurst Sandwich

\$9.99

Freshly made bratwurst topped with sauerkraut and spicy mustard on a hoagie roll with a side of french fries.





Cooking With Beer!

Southern Cooked Greens Recipe

Ingredients

- 1/2 pound raw bacon, chopped
- 3 cups julienne onions
- Salt
- Freshly ground black pepper
- Pinch cayenne
- 2 tablespoons minced shallots
- 1 tablespoon minced garlic
- 1 (12-ounce) bottle Dixie Beer
- 1/4 cup rice wine vinegar
- 1 tablespoon molasses
- 6 pounds greens, such as mustard greens, collard greens, turnip greens, kale, and spinach, cleaned and stemmed

Instructions

In a large pot, render the bacon until crispy, about 5 minutes. Add the onions and cook for about 6 to 7 minutes or until the onions are wilted. Season the mixture with salt, pepper and pinch of cayenne. Add the shallots and garlic and cook for 2 minutes. Stir in the beer, vinegar, and molasses. Stir in the greens, a third at a time, pressing the greens down as they start to wilt. Cook the greens, uncovered for about 1 hour and 15 minutes.

Yield: 8 servings

Credits

Recipe from: Emeril's TV Dinners by Emeril Lagasse (Wm Morrow)

Beer Spotlight

Uinta Punk'n

Uinta Punk'n is a delectable, craft-brewed, harvest pumpkin ale available seasonally (September - November). It is the perfect beer for autumn, capturing the essence of the changing seasons in a bottle!

Appearance: Pours a clear amber color with a thick, foamy head.

Nose: Smells just like fresh pumpkin pie a subtle hint of pumpkin with allspice, cinnamon, and ginger notes.

Body: Medium-bodied.

Taste: Malt and hops show through the spices, and compliment the subtle taste of roasted pumpkin. Good balance of spices with a hint of honey and vanilla. Despite the complex and sweet flavors, PUNK'N is not a sugary-sweet flavored beer it is quite savory and tastes like a quality beer with subtle pumpkin notes

Save Water.
DRINK BEER.



Beer Geek

Beer as a diet?

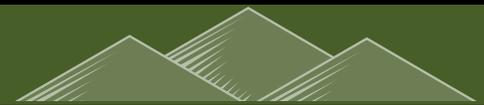
Moderate consumption of beer is an excellent supplement to our diet, because:

- Beer is low on sodium
- Beer is on proteins
- Beer does not contain fat or cholesterol

Beer is recommended for people who must observe a low-fat, low-protein, salt-free or low-cholesterol diet.

<http://www.kp.pl/eng/ciekawostki.xml>





Food Spotlight

Hauptspeisen (Entrees)

Wienerschnitzel mit Kartoffelpfannkuchen und Rotkohl \$9.99

Breaded pork loin with potato pancakes and red cabbage

Bratwurst und Weisswurst mit Kartoffelpfannkuchen und Rotkohl \$ 10.99

Bratwurst and weisswurst with potato pancakes and red cabbage

Horseradish Crusted Salmon \$ 9.99

Fresh baked salmon surrounded in a horseradish crust served with a side of saffron brown rice and red cabbage

See our menu: www.summits-online.com



Did You Know?

Q: Whether it's beef or chicken, if the terms stroganoff, Wellington, Cordon bleu, Salisbury, or Parmesan are used, you know it's: (a) expensive; (b) mouth-watering; or (c) high in fat?

A: High in fat (Healthy Eating On-the-Go for Dummies by Carol Ann Rinzler and Lynn Fischer).

Q: Your brown sugar is hard as a rock. Should you: (a) melt a little brown crayon with your regular sugar; (b) ask a strong friend to come over and break it for you; or (c) microwave it?

A: Put it in a bowl next to a mug of water and zap it on high for two or three minutes. If it's still hard, bury it in an ant hill.

Quote of the Week

Oh, lager beer! It makes good cheer, And proves the poor man's worth;
It cools the body through and through, and regulates the health."

-Anonymous

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
12	Summits Univ. Cumming 13	Summits Univ. Snellville 14	CRAB!! 15	Summits Univ. Woodstock 16	17	7-9p 18	
Brooklyn	Budweiser Ale	Dogfish Head	Spaten	ROGUE	Lagunitas	Paulaner	Woodchuck
	RANDALL! Cluster/Arrogant Bast.	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p	
19	20	21	CRAB!! 22	23	24	7-9p 25	
Shiner Black	Abita Jackamo	Negra Modelo	Miller Lite	Sweetwater	J. Rockers	Blue Moon Harvest	
	RANDALL! Goldings/Fullers London	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p	
26	27	28	CRAB!! 29	30	31	7-9p Nov. 1	
Sam Smith	Widmer Hefe	Warst. Oktoberfest	Stella/Unibroue/Teitely	Ayinger	Rogue	Killian's	
	RANDALL! Amarillo/Terrapin Big Hoppy	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p	
2	3	4	CRAB!! 5	6	7	7-9p 8	
	RANDALL! Crystal/ Sierra Nevada Harvest	Family Night! 5-9pm	Trivia ALL locations:8p	double!		Pilsner Urquell	
					C + W: Trivia 9p S Trivia 10p		