

At the Summit

the e-zine of Summits Wayside Tavern



January 20, 2009

Pint Nights

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

01/23 Holy Mackerel
 01/24 Bud. Am. Ale
 01/30 Coors Light
 01/31 Si'ra Imp. Smoked Port.

Upcoming Rogue Casks...

Location!	Fri. 1/23	Sat. 2/28	Fri. 3/27
Snell.	Santa's Priv. Res.	Double Dead Guy	Dead Guy
Cumm'g	Santa's Priv. Res.	Double Dead Guy	Mogul
Woodst'k	Santa's Priv. Res.	Double Dead Guy	Mogul

What's Up At the Summit?

Chinese New Year !

Thursday, January 22nd through Sunday, January 25th Summits will celebrate Chinese New Year!

We'll feature the Tsing Tao products that are the number one selling Chinese beer in the United States

There will be give aways and t-shirts all weekend!

Tsingtao Lager (12 oz bottles)

The Tsingtao brewery, one of the largest and most prestigious breweries in China, was founded in 1903 by German settlers in Qingdao. It is an authentic Asian beer that turns any meal into a cultural experience. It exemplifies Asian cool- the fusion of traditional Chinese heritage and modern Western culture



Tsingtao Pure Draft (12 oz bottles)

Tsingtao Pure Draft was introduced in 1999 in China to satisfy the demands of China's high end beer drinker. It is sold only in limited markets including parts of China, Hong Kong, Tokyo, Seoul and select markets in the United States. Atlanta is one of those select markets. It is brewed with domestically-grown hops, select barley, all-natural yeast and spring water from China's Laoshan mountains. It is produced with an exclusive low temperature brewing process which preserves the beer's true flavor and creates an incredibly refreshing beer-drinking experience.

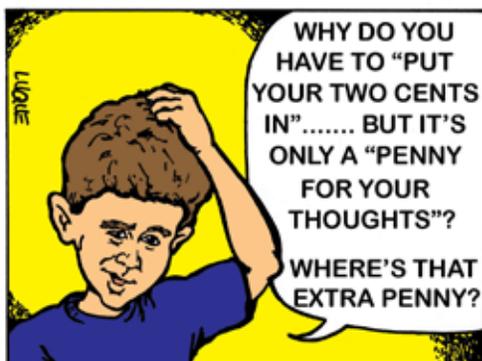


Make sure that you pair your ice-cold Tsingtao with one of Summits noodle bowls. Fresh noodles are paired with fresh broccoli, carrots, peppers, garlic, sesame seeds and your choice of a spicy garlic sauce or a richer hoisin sauce. Then choose from grilled or fried shrimp and grilled or fried chicken! These fresh ingredients are stirred together in wok and are truly authentic Asian style noodle dishes..... you can't go wrong!

Tough Life...

TOUGH LIFE

BY MARIO LUQUE



WWW.CARICATURES2GO.COM

Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at:

www.caricatures2go.com.

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



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Find your Summits!

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summits-online.com/04_woodstock/

Local Caricature artist Mario Luque will be at Summits this weekend!
Come have your caricature drawn for FREE.. the only catch is that we get to keep it and hang it on our wall of fame!

Friday, 1/23 Snellville 6pm – 9 pm

Saturday, 1/24 Woodstock 6pm – 9 pm

Summits Wayside Tavern cordially invites you to

THE EXTREME BEER DINNER

Monday, February 16, 2009 Cumming, Ga

7:00 p.m. \$99.99 per person

Spend an evening sampling some of the most extremely unique and special beers available paired with a multi-course gourmet dinner. This multi-course presentation will take your palate to the EXTREME!

The Beers...

Sweetwater Happy Campfire Cask ~ Estrella Damm Inedit ~

Terrapin India Brown Ale Cask aged with Georgia muscadine soaked oak chips

Samuel Adams Imperial Stout ~ Samuel Adams Imperial Wit ~ Rogue 10,000th ~

Samichlaus ~ Lindeman's Gueuze Cuveé René ~ De Proeuf Collaboration Ale ~ De

Struise Black Albert Russian Imperial Stout ~ Amarcord Birra Artigianale Doppelbock

~ La Trappe Quadrupel ~ Sierra Nevada Bigfoot Barleywine ~ Sierra Nevada Imperial

Smoked Porter ~ Magic Hat "Odd Notion" Poppy Agave Pilsner ~ Old Dominion

Millenium Ale

Appetizers

~ Duck wings prepared with a fresh apricot plum sauce

~ Antelope pot stickers served with chile sauce

~ Fresh smoked scallops, mussels and shrimp served atop a Manchego cheese pizza topped with Flying Fish roe and artichokes

~ Crispy Manchego cheese croquettes

Pasta Course

~ Quail stuffed ravioli poached in a ponzu-carrot juice reduction, topped with wasabi topeko and resting on top of a fresh seaweed salad

Main Course

~ A mixed grill of Skate Grenobloise, South Carolina sage roasted poussin with Peruvian purple potato mash, and Ostrich Mignon with a foie gras foam served with an assortment of fresh roasted vegetables

Desserts

~ Vanilla Bean goat cheese ice-cream accompanied by candied walnuts

~ A menage of assorted fresh fruits, nuts and cheeses delicately dipped in Valrhona and El Rey chocolates

Hungry yet??? Seats are reserved in advance only!

Cooking With Beer!

Cherry Beer Cake Recipe

By Peggy Trowbridge Filippoe

The beer gives a richness to this surprisingly light cake. Maraschino cherries line the bottom of the Bundt pan with the batter poured on top, creating a cherry upside-down cake. The icing is also made with beer, but you'd never know it by taste.

Ingredients:

- 3/4 cup (about) maraschino cherries, divided use
- 2 cups all-purpose flour, sifted
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 4 eggs, at room temperature
- 2 cups granulated sugar
- 2 teaspoons pure vanilla extract
- 2 Tablespoons butter, melted
- 1 cup cherry wheat beer (see Note), plus 2 Tablespoons (divided use)
- 1 cup confectioners' sugar (powdered sugar)

Preparation:

Preheat oven to 375 degrees F. Grease and flour a Bundt cake pan. Cut about 16 of the cherries in half lengthwise and arrange them in the bottom and up the sides of each of the small channels in the bundt pan. You should have 8 evenly-spaced rows in spokes going outward from the center tube. Chop enough of the remaining cherries to make 1/4 cup, squeeze dry in paper towels, and set aside.

In a medium bowl, whisk together flour, baking powder, and salt. Set aside.

In a large bowl, beat eggs on high speed until thick and light in color, about 3 to 5 minutes. Beat in sugar 1/4 at a time until combined, then add vanilla extract.

Using a large spatula, fold flour mixture into egg and sugar mixture.

Heat 1 cup of the beer just until bubbles begin to rise around the edge of the pan. Add warm beer along with melted butter to the batter, stirring gently to combine. Pour batter into the prepared pan being careful not to dislodge cherries. (Batter will appear to be thin.) Sprinkle the chopped cherries over the top of the batter (they will sink to the bottom).

Bake 30 minutes. Do not over-bake. Cool on rack for 10 minutes, and loosen cake around the inner and outer edges of the pan with a thin spatula. Invert onto a large platter and let cool to room temperature.

Whisk together confectioners' sugar and 2 Tablespoons of the beer until smooth. Scrape the icing into a zip-top bag and squeeze out the air. Snip a tiny corner from the bottom of the bag and drizzle the icing in between the rows of cherries.

Yield: 10 servings

Note: You may substitute cherry lambic or a light, sweet porter beer.



Beer Geek

Belgian Pale Ale

Belgian Ales are similar to British Pale Ales but are more spicy and aromatic both in malt and yeast character. They are often labeled as spéciales belges as ale is not a term commonly employed in Belgium. Belgian-style Pales Ales are characterized by low, but noticeable, hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. Noble hop types are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or toasted malt flavor is acceptable. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.



Condors: perfect for last minute gifts!



Beer Spotlight

Magic Hat Odd Notion

S. Burlington, VT

"Pre-Prohibition Lager"

A deliciously red, white and brewed pre-prohibition lager of the kind brought to the great American melting pot by 19th century German immigrants who adapted their ancient recipes to use the grains commonly found on our shores.

Food Spotlight

Buffalo Pepperoncini Calamari

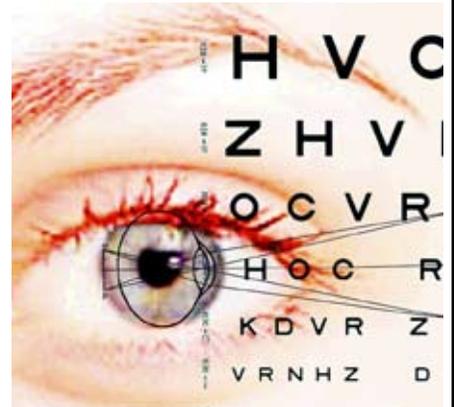


Lightly breaded and fried pieces of calamari tossed with pepperocinis and served with a chunky marinara sauce.

See our menu: www.summits-online.com

Did You Know?

The coloured part of the eye is called the iris. Behind the iris is the soft, rubbery lens which focuses the light on to a layer, called the retina, in the back of the eye. The retina contains about 125 million rods and 7 million cones. The rods pick up shades of grey and help us see in dim light. The cones work best in bright light to pick up colours.



Quote of the Week

"We old folks have to find our cushions and pillows in our tankards. Strong beer is the milk of the old."

-Martin Luther

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
18	19 RANDALL! Mt Hood / Breckenridge 471	20 Family Night! 5-9pm	21 CRAB!! Trivia ALL locations:8p double!	22	23 CASK!!! All locations! Holy Mackerel C + W: Trivia 9p S Trivia 10p	24 7-9p Bud American Ale
25	26 RANDALL! Glacier / Terrapin Rye	27 Family Night! 5-9pm	28 CRAB!! Trivia ALL locations:8p double!	29	30 Coors Light C + W: Trivia 9p S Trivia 10p	31 7-9p Si'ra Nev. Imp. Smoke
Feb. 1	2 RANDALL! Ahtanum / Sweetwater IPA	3 Family Night! 5-9pm	4 CRAB!! Trivia ALL locations:8p double!	5 Shiner Anniv. Launch	6 MGD "64" C + W: Trivia 9p S Trivia 10p	7 7-9p Abita Jackamo
8	9 Summits Univ. Cumming RANDALL! cluster/Lagunitas Hop stoopid	10 Summits Univ. Snellville Family Night! 5-9pm	11 CRAB!! Trivia ALL locations:8p double!	12 Summits Univ. Woodstock	13 C + W: Trivia 9p S Trivia 10p	14 7-9p Lindeman's Pêche