

At the Summit

the e-zine of Summits Wayside Tavern



February 3, 2009

Pint Nights

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

- 02/06 MGD "64"
- 02/07 Abita Jackamo
- 02/14 Lindeman's Peche

See online calendar for details!

What's Up At the Summit?

Woohoo! The Cajun Menu is He-ah!

Our annual Cajun Menu is now available! During the month of February only you will be able to enjoy truly authentic Cajun dishes such as:

- Buffalo Shrimp * Shrimp Po-Boy * Crawfish Po-Boy * Andouille Smoked Sausage Sandwich * Spicy Crawfish Caesar Salad Shrimp & Crawfish Etoufee Red Beans & Rice * Spicy Shrimp Caesar Salad * New Orleans Barbecued Shrimp * Blackened Cajun Cast Iron Grouper



Then make sure to mark your calendars to take part in one of our authentic Crawfish Boils! Dates vary per store location so make sure you read closely to find out when your Summits will host their boil!

\$24.99 All You Can Eat

Includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, and corn bread.

Snellville will host a Crawfish Boil

Sat, Feb 28th

JOIN US FROM 3:00 pm UNTIL 9:00 pm
\$24.99 ALL YOU CAN EAT!

Cumming & Woodstock will host a Crawfish Boil

Sat, Feb 14th

Sat, Feb 21st

Sat, Feb 28th

Sat, Mar 7th

JOIN US FROM 3:00 pm UNTIL 9:00 pm
\$24.99 ALL YOU CAN EAT!

Tough Life...

TOUGH TIMES

BY MARIO LUQUE
WWW.CARICATURES2GO.COM



"Estelle, finish up your milk and then let's go find some hot guys!"

Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at: www.caricatures2go.com.

Mario can do drawings for your publication and is currently in two state-wide magazines!

Rogue Casks...



Location!	Sat. 2/28	Fri. 3/27
Snellville	Double Dead Guy	DeadGuy
Cumming	Double Dead Guy	Mogul
Woodstock	Double Dead Guy	Mogul

We NEED Pictures!

Send us your pictures! Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at summitstavern2@bellsouth.net. We are interested in using them in our ezine and on our website so please express your permission to use the pictures!

We don't save previous entries so if you've submitted before don't be shy about sending the same photos in! We can't wait to see what we get!

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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"At the Summit" is free to anyone who subscribes to our mailing list at:

summits-online.com/maillist.html

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Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

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summits-online.com/snellville/

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 Cumming, GA 30040-2752
 Phone: 770-886-4374
 Fax: 770-886-4376

summits-online.com/cumming/

Summits Wayside Tavern® - Woodstock

2990 Eagle Drive
 Woodstock, GA 30189
 Phone: 770-924-5315
 Fax: 770-924-5072

summits-online.com/04_woodstock/

Where Are YOU???



Annual Robin Hood Beer Festival, at Nottingham Castle, Nottingham, England. Over 400 beers on tap (see picture 3). Dave and Julie Cresswell, Tier 1 Summits members at Snellville show off their Summit's shirts while trying as many beers as possible!

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Summits Gear - Hey - Shop Early!

Shortsleeve T-shirt	burgundy	\$26.99
black	\$14.99	
gray	\$14.99	
Longsleeve T-shirt		
black	\$16.99	
gray	\$16.99	
Hats		
khaki	\$14.99	
Polo Shirts short		
black	\$26.99	
green	\$26.99	
Polo shirts long		
black	\$29.99	
green	\$29.99	
Denim shirts		
denim	\$33.99	
Fleece Pullovers		
black	\$39.99	
Jackets		
black	\$200.00	

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!

Sat.: Rack of Ribs Plate

Don't miss Summits' newest dinner - the Rack of Ribs Plate! This fabulous dinner includes French fries and homemade jalapeno cole slaw and a great rack!

Available Saturday nights only from 5:00 - 10:00 pm.

While supplies last

Cooking With Beer!

Warm Potato Salad with Beer Dressing Recipe

From *Real Beer and Good Eats* by Bruce Aidells & Dennis Kelly (Alfred A. Knopf), for *About.com*

Ingredients:

2-1/2 pounds red potatoes
1/2 cup finely chopped mild red or yellow onions
1/4 cup finely chopped parsley
2 Tablespoons chopped chives
Beer Dressing:
6 Tablespoons olive oil
1/2 cup finely chopped onions
3/4 cup lager
3 Tablespoons malt or cider vinegar
1 Tablespoon Dijon mustard
1/2 teaspoon sugar
Salt and pepper



To make the salad:

Cook the potatoes in boiling salted water until a knife point can be easily inserted, about 20 to 25 minutes.

Remove, and as soon as you can handle them, slice them, unpeeled, into 1/4-inch rounds.

While the potatoes are still warm, gently mix them with the onions, parsley, and beer dressing. Do not overmix or the potatoes may break into pieces. Taste for salt and pepper. Garnish with chopped chives. Serve warm or at room temperature.

Yield: 6 servings

To make the dressing:

Heat 2 Tablespoons of the olive oil in a small frying pan over medium heat. Add the onions and cook until just soft, about 5 minutes. Add the lager beer, vinegar, and sugar and boil for 5 minutes. Put into a food processor with the mustard. With the motor running, slowly pour in the remaining 4 Tablespoons olive oil. Taste for salt and pepper.

Yield: about 1 cup, enough for 2-1/2 pounds of potatoes

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, winy 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.



Beer Spotlight

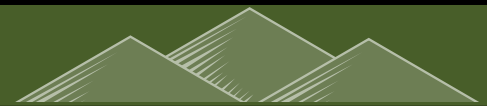
Yuengling Traditional Lager

This flagship beer is an iconic American lager famous for its rich amber color and medium-bodied flavor. Brewed with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops this true original promises a well-balanced taste with very distinctive character.



Passport Club





Food Spotlight

Baked Grouper

A fresh filet of baked Grouper topped with a spicy chipotle butter sauce and served with a side of brown saffron rice and sesame broccoli.



See our menu: www.summits-online.com

Did You Know?

Don't believe that a novel could be without any e's? Here's an excerpt from page one of Wright's Gadsby:

"If youth, throughout all history, had a champion to stand up for it; to show a doubting world that a child can think; and, possibly, do it practically; you wouldn't constantly run across folks today who claim that "a child don't know anything." A child's brain starts functioning at birth; and has, amongst its many infant convolutions, thousands of dormant atoms, into which God has put a mystic possibility for noticing an adults act, and figuring out its purport."



- Gadsby by Ernest Vincent Wright. Published 1939

Quote of the Week

"Whoever serves beer or wine watered down, he himself deserves in them to drown."
-Medieval plea for pure libations

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Feb. 1	2	3	4	5	6	7
	RANDALL! Ahtanum / Sweetwater IPA		CRAB!!		MGD "64"	Abita Jackamo
		Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
8	9	10	11	12	13	14
	Summits Univ. Cumming	Summits Univ. Snellville	CRAB!!	Summits Univ. Woodstock		7-9p
	RANDALL! tba		Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Lindeman's Pêche
		Family Night! 5-9pm				
15	16	17	18	19	20	21
ROGUE Brewery	EXTREME BEER DINNER RANDALL! tba		CRAB!!			7-9p
		Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Blue Moon
22	23	24	25	26	27	28
	RANDALL! tba		CRAB!!			7-9p
		Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Killian's
						CASKS!!!