

At the Summit

the e-zine of Summits Wayside Tavern



February 17, 2009

Pint Nights

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

- 02/20 Southampton
- 02/21 Blue Moon
- 02/28 Killians
- 03/06 Lion Stout

What's Up At the Summit?

Drink Beer, Make Fuel

by Jennifer Berry (www.earth911.com)

A brewing company in Chico, Calif. is adapting a new system at its brewery that will make its own high-quality ethanol fuel from discarded beer yeast.



The Sierra Nevada Brewing Co., working with the E-Fuel Corporation, will start testing the system in the second quarter of this year, and hopes to move to full-scale ethanol production in third quarter.

"This has the potential to be a great thing for the environment and further our commitment to be becoming more energy independent," said Ken Grossman, founder and president, Sierra Nevada Brewing Co. Currently, Sierra Nevada resells almost 1.6 million gallons of unusable "bottom of the barrel" beer yeast waste to

(...continued on page 2)

Summits Crawfish Boils Postponed

We are disappointed to announce the need to postpone the beginning of our 2009 Crawfish Boils! This season has proven to be one of the most difficult for us to find quality crawfish for the events. Supplies have been worse than limited... they have been non-existent! After exhausting all options to obtain enough crawfish we have made the decision to postpone the dates. We apologize for any inconvenience but felt that this was the right choice in order to maintain the quality and authenticity of the boils that we all enjoy!

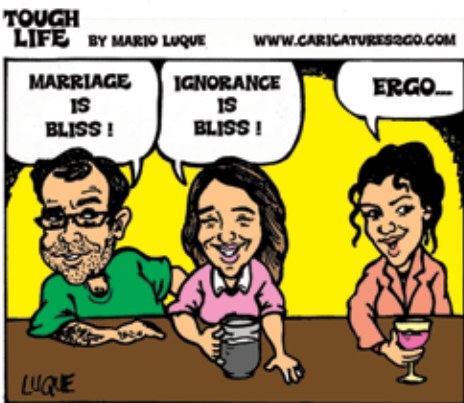
Please keep reading your e-zine and check your email over the next couple of weeks. We will keep you posted and announce the new dates as soon as we feel confident in our supply of crawfish. Here is some further reading on the situation:

http://www.houmatoday.com/article/20090129/HURBLOG/901299989/1223/NEWS18?Title=Crawfish_shortage_expected_for_Superbowl_Sunday_and_beyond

We appreciate your understanding and hope to see you soon at the Summit!



Tough Life...



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



"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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Drink Beer, Make Fuel, continued...

local farmers to be used as dairy feed. The waste contains 5 to 8 percent alcohol content, including enough yeast and nutrients to enable the ethanol system, the MicroFueler, to raise that level to 15 percent alcohol, allowing for an increased ethanol yield.

"Creating ethanol from discarded organic waste is an excellent example of how the MicroFueler can help eliminate our reliance on the oil industry infrastructure. This is especially true when considering Americans reportedly discard 50 percent of all agricultural farmed products," said Tom Quinn, E-Fuel founder and CEO. "Using a waste product to fuel your car is friendlier to the environment and lighter on your wallet, easily beating prices at the gas pump."

The Technology

The EFuel100 MicroFueler is the world's first portable ethanol micro-refinery system. The system also comes in a household appliance-sized unit, making it possible "for homeowners and small businesses to safely and cost-effectively create their own fuel, on-site," according to the company.

Read more, watch the movie:

<http://earth911.com/blog/2009/02/05/drink-beer-make-fuel/>

CASK ALE TAPPING

SATURDAY, FEB. 28 (6:00PM, ALL LOCATIONS)

Join us at any Summits location as we tap a firkin of Rogue's Double Dead Guy ale. If you missed it last time around, here's your second chance! Deep amber copper in color. Buttery peanut brittle and orange blossom tea aromas follow through to a rich chewy and fruity full body with nice notes of caramel-drizzled, dried apricot and roasted grains and spice. Finishes with a long, tangy grilled grapefruit and chocolate fade.

Wed. AYCE Crab Legs & Trivia!

Come from 4 - 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, home-made corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

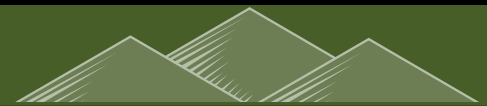
Team Trivia offers the chance to win up to \$50.00 in house cash! Play time begins at 8 pm!

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!

Beer Puffs Recipe

By Peggy Trowbridge Filippone

Ingredients:

- 1 cup beer
- 1/4 pound butter
- 1 cup sifted flour
- 1/2 teaspoon salt
- 4 eggs
- Filling of your choice

Directions

Preheat oven to 450 degrees F. Butter or oil a baking sheet or line with parchment paper.

In a heavy saucepan, heat beer and butter until it barely comes to a boil and the butter is melted. Add flour and salt, lower heat, and stir constantly until the mixture

pulls away from the side of the pan and forms a ball. Remove from the heat and let rest for 1 minute. Add eggs, one at a time, beating each one in until the dough is shiny.

Drop or pipe dough in 1-inch rounds onto prepared baking pan. Bake 10 minutes at 450 degrees F. Reduce heat to 350 degrees F. Bake an additional 10 minutes until brown and dry. Let cool away from moisture.

Split beer puffs and fill with your choice of fillings such as paté chicken salad, tuna salad, seafood salad, vegetable cheese mix, or whatever you like.

Note: Feel free to add herbs or spices to the flour for added flavor.

Yield: 60 to 80 small puffs



Beer Geek

English Light Mild Ale

English Light Mild Ales range from light amber to light brown in color. Malty sweet tones dominate the flavor profile with a little hop bitterness or flavor. Hop aroma can be light. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity ester level is very low. Chill haze is allowable at cold temperatures.



Beer Spotlight

Yuengling Light

This beer is skillfully crafted to deliver a consistently refreshing brew with only 98 calories. Drawing from traditional brewing techniques this light beer is brewed longer to reduce the sugar content and produce fewer calories in each thirst quenching drink. Its pale golden color is complemented by a light bodied flavor.



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!

Food Spotlight

Corned Beef Sandwich

New York deli style sandwich using State National corned beef - the very same corned beef used in the famous New York delis! We use almost 3/4 pound of corned beef that is shaved to order with imported Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

See our menu: www.summits-online.com



Did You Know?



Bananas consistently are the number one complaint of grocery shoppers. Most people complain when bananas are overripe or even freckled. The fact is that spotted bananas are sweeter, with a sugar content of more than 20%, compared with 3% in a green banana. Approximately 44 million tons of bananas are produced annually, compared to more than 60 million tomatoes. Apples are the third most popular (36 million tons), then oranges (34 million tons) and watermelons (22 million tons).

Quote of the Week

"May your glass be ever full. May the roof over your head be always strong. And may you be in heaven half an hour before the devil knows you're dead."

-Old Irish Toast

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15 ROGUE	EXTREME BEER DINNER RANDALL! tba	17 Family Night! 5-9pm	CRAB!! 18 Trivia ALL locations:8p double!	19	20 C + W: Trivia 9p S Trivia 10p	7-9p 21 Blue Moon
22	23 RANDALL! tba	24 Family Night! 5-9pm	CRAB!! 25 Trivia ALL locations:8p double!	26	27 C + W: Trivia 9p S Trivia 10p	7-9p 28 Killian's CASKS!!!
Mar. 1	2 RANDALL! tba	3 Family Night! 5-9pm	CRAB!! 4 Trivia ALL locations:8p double!	5	6 Lion Stout C + W: Trivia 9p S Trivia 10p	7-9p 7 Shiner Black
8	Summits Univ. Cumming 9 RANDALL! tba	Summits Univ. Snellville 10 Family Night! 5-9pm	CRAB!! 11 Trivia ALL locations:8p double!	Summits Univ. Woodstock 12	13 C + W: Trivia 9p S Trivia 10p	7-9p 14 Bareknudde Stout