

# At the Summit

the e-zine of Summits Wayside Tavern



May 26, 2009

## Pint Nights

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

- 05/30 Sam Adams Summer
- 06/05 Carlsberg
- 06/06 Magic Hat
- 06/11 Rare Vos Pint Night
- 06/12 Harp Lager
- 06/13 Sierra Nevada So. Hemi
- 06/19 Shiner Black
- 06/20 Kona Longboard

See online calendar for details!

## Woodstock MUSIC!!!!

### Live Music at Woodstock!

Beginning on Sunday, June 7th Summits Woodstock will feature Brian Wiltsey for live music on the patio every Sunday

Sundays 4:00 pm – 7:00 pm

This is the perfect time of year to enjoy good music, good drinks, and a good meal on the patio!

We'll see you there!

[www.myspace.com/brianwiltsey](http://www.myspace.com/brianwiltsey)



## What's New At Summits!

### Summits "15th" Special

We are excited to announce that we are continuing with our "15th" of the month special keg tapping .... But adding a twist! Beginning Monday, June 15th we will start to feature new products from various breweries on the 15th of each month. Regardless of the day of the week we'll open the spout on some truly amazing brews. We will make an effort to go for the unusual, unique, rare, limited, exotic and just plain interesting beers we can get our hands on!

Our first tapping will be Bell's Special Double Cream Stout from Bell's Brewery in Kalamazoo, Michigan.

Bell's Brewery, Inc. formerly Kalamazoo Brewing Company, founded by Larry Bell as a home-brewing supply shop in 1983, sold its first beer in 1985. Originally brewing in a 15-gallon soup kettle, the company has grown remarkably from its production of 135 barrels (1 bbl = 31 gal.) in 1986 to over 90,000 barrels in 2007. Bell's Brewery has grown from a tiny operation renting part of a former plumbing supply warehouse to a bustling, regional craft brewery. Over twenty years of brewing, Bell's Brewery has built a nationwide reputation as a creative and talented brewery, playing a significant role in changing the beerscape of the nation.

"Brewed with ten different roasted malts, few are as sweet or as heavy as Bell's Double Cream Stout. It pours like oil, dark and thick, with little carbonation and a rich head that teases spilling over the lip of the glass. You'll find coffee as the dominant scent on the nose, which intensifies as the beer warms to room temperature. Flavors in this beer include chocolate, caramel, coffee, and a nice roasted malt on the finish that reminds the drinker that this is a beer to be reckoned with. Again, this is a beer that's perfect with desserts and sweeter dishes."

**The Chicagoist's Beer of the Week** By Chuck Sudo in Food

[http://chicagoist.com/2007/02/21/chicagoists\\_beer\\_of\\_the\\_week\\_bells\\_double\\_cream\\_stout.php](http://chicagoist.com/2007/02/21/chicagoists_beer_of_the_week_bells_double_cream_stout.php)



Visit us on the web at [www.summits-online.com](http://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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[summits-online.com/maillist.html](http://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/](http://summits-online.com/snellville/)

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Fax: 770-886-4376

[summits-online.com/cumming/](http://summits-online.com/cumming/)

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Woodstock, GA 30189

Phone: 770-924-5315

Fax: 770-924-5072

[summits-online.com/04\\_woodstock/](http://summits-online.com/04_woodstock/)

## Woodstock Only!!!

### Tacos & Tamales Thursdays! May 28!!!!

Every Thursday, our Woodstock store will feature authentic tamales and specialty tacos!

#### Authentic Tamales

Two chicken tamales stuffed with freshly shredded spiced chicken, served with rice, sour cream and a side of tomatillo sauce. \$ 8.99

#### Fried Grouper Taco Plate: \*best seller!

Three flour tortillas filled with fresh fried Grouper. Topped with Chipotle mayo, lettuce and tomato. Served with a side of spicy black beans and jasmine rice. \$10.99

#### Specialty Tacos

Specialty Tacos: \$2.99 each

#### "Georgia's Best" Reuben taco:

You read that correctly! A taco made from homemade corned beef, Swiss cheese, Russian dressing and topped with sauerkraut rolled into a fresh flour tortilla! A must try!

#### Fried Chicken:

A fresh flour filled with strips of fried chicken breast with wasabi mayo, lettuce and tomato

#### Chicken Parmesan:

A fresh flour tortilla served with breaded chicken breast topped with marinara sauce and freshly grated Parmesan cheese.



## Summits Gear - Hey - Shop Early!

### Shortsleeve T-shirt

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

burgundy \$26.99

### Fleece Pullovers

black \$39.99

## Got some news that you want to share with everyone?

Don't be shy, brag on your children and bring us pictures of your pets too! Let all of us know what is going on in your life through our community boards! Each Summits location has a "brag" board. You can use it to sell your '68 Mustang, or rent your house. Even better is to share the birth of your grandchild and your son being accepted to UGA! Leave business cards too!





## Beer Geek

### Malt Extract

Though homebrew can be made just with extracts, most homebrew recipes include some form of malted grain. Specialty malts, such as crystal malt, chocolate malt (not the stuff you get at the baseball park), and black malt, can be added to extract brews to create different styles of beers like pale ales, porters, and stouts. It is possible to brew without any extracts by mashing malted grains. All grain brewing involves mashing base malts such as pilsner or pale ale malts in place of the extract. Unmalted grains such as oats, wheat, or roasted barley are sometimes used in the brewing process as well.



### Hops



Hops are a flowers used to season beer. Bittering hops, meaning adding hops early on in the boil process, provide bitterness to the beer to balance the sweetness of the malt. Hops added at the end of the boil, referred to as finishing hops, add flavor and aroma to the beer. Adding hops directly to the fermenter, or dry hopping, lends additional

hop aroma to the beer. Hops also serve as a natural preservative, helping to prevent spoilage in beer. Hops comes as either whole flowers or compressed pellets (think rabbit food). There are many varieties of hops available to homebrewers, allowing for great diversity of flavors and aromas. Different hops are used to brew different styles of beer. For example, cascade hops give American pale ales their distinct citrusy quality, fuggles have an earthiness common in English-style ales, and saaz lend the spicy/herbal character found in European Pilsners.

## Cooking With Beer!

### Artichoke and Cheese Dip

<http://www.globalgourmet.com/food/egg/egg0397/artichoke.html>

Beer may be used to replace the fat in certain dishes—and this is a good example. Artichoke hearts and Parmesan cheese are bound not by mayonnaise and eggs, but by beer, bread crumbs, and egg white for a much less caloric version of this popular baked dip.



#### Ingredients:

- 1-3/4 pounds artichoke hearts (12 14-ounce cans, drained, or equal quantity frozen and thawed)
- 1 cup freshly grated Parmesan cheese
- 1 tablespoon minced lemon zest
- 1 tablespoon cracked black pepper
- Several drops hot pepper sauce
- 8 ounces light cream cheese (neufchatel)
- 1 egg white
- 1/2 cup plain bread crumbs
- 1 cup amber ale

#### Directions

Preheat oven to 350°F. Blend all the ingredients in a food processor fitted with a metal blade. Scrape the mixture into a 2-quart baking dish and bake for 30 minutes, or until browned and bubbly at the edges.

Serve with carrot and celery sticks, chips made from torn green cabbage leaves, or slices of bell pepper or basted rye or pumpernickel bread. Yield: 4 cups dip, for 12 people

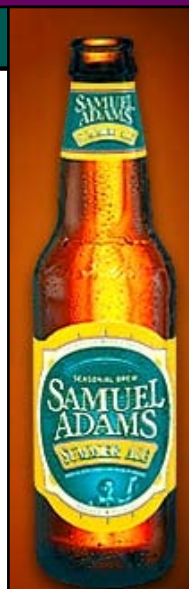
Pairing: Belgian Golden Ale or Belgian Wit (Witbier or White Beer)

## Beer Spotlight

### Samuel Adams Summer

(Boston, MA)

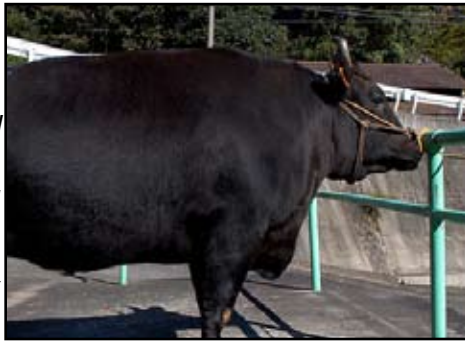
Samuel Adams® Summer Ale is an American wheat ale. This summer seasonal uses malted wheat as well as lemon zest and grains of paradise, a rare pepper from Africa first used as a brewing spice in the 13th Century to create a crisp and spicy flavor and body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. All of these come together to create a



## Food Spotlight

### American Kobe Bacon Cheeseburger

100% American Kobe beef burger topped with Applewood smoked bacon, melted cheddar cheese and wasabi mayonnaise. Served with lettuce, vidalia onion and tomato on the side with french fries and a pickle on a fresh baked egg roll.



See our menu:  
[www.summits-online.com](http://www.summits-online.com)

## Did You Know?

The Age of Discovery was led by the the great sea adventurers in their search for a route to spice markets of the Far East. They started the race to be first to **circumnavigate earth**.



## 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
24	25 RANDALL! check your weekly email	26 Family Night! 5-9pm	27 CRAB!! Trivia ALL locations:8p double!	28	29 C + W: Trivia 9p S Trivia 10p	30 7-9p Sam Adams Summer
31	June 1 RANDALL! check your weekly email	2 Family Night! 5-9pm	3 CRAB!! Trivia ALL locations:8p double!	4	5 Carlsberg C + W: Trivia 9p S Trivia 10p	6 7-9p Magic Hat Wacko
7	8 Summits Univ. Cumming RANDALL! check your weekly email	9 Summits Univ. Snellville Family Night! 5-9pm	10 CRAB!! Trivia ALL locations:8p double!	11 Summits Univ. Woodstock Rare Vos Glass Night	12 Harp C + W: Trivia 9p S Trivia 10p	13 7-9p Sierra So. Hemi.
14	15 Bell's Special Double Cream Stout RANDALL! check your weekly email	16 Family Night! 5-9pm	17 CRAB!! Trivia ALL locations:8p double!	18	19 Shiner Black C + W: Trivia 9p S Trivia 10p	20 7-9p Kona Longboard