

At the Summit

the e-zine of Summits Wayside Tavern



September 29, 2009

Pint Nights

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

- 09/30 Flying Dog Ales
- 10/01 Redhook Late Harvest
- 10/02 Dominion Oktoberfest
- 10/03 Redhook ESB
- 10/04 Highland Brewing
- 10/05 Warsteiner Oktober
- 10/06 Warsteiner Dunkel
- 10/07 Sweetwater IPA
- 10/08 La Goudale & LaDivine
- 10/09 Magic Hat Odd Notion
- 10/10 Abita Andygator
- 10/11 Blue Moon
- 10/12/ Pilsner Urquell

Got your FLU SHOT?

If you have a business in the Snellville/Lawrenceville/Loganville/Grayson area Snellville Medical Group will come to your place of business to give seasonal flu shots to your employees. The cost is \$25 each. Keep your workplace free of the flu this season. Contact Lynne at Snellville Medical 770-972-0340.



Get Crabby...



Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder...

What's New At Summits!

Oktoberfest at Summits!

Our annual Oktoberfest celebration is getting underway this week! During the entire month of October we'll feature authentic German fare and a pint night promotion EVERY DAY of the month!

Randall Mondays...

All three Summits now have a Randall every Monday! We hook "Randall" up to a different beer line and filter it through fresh, whole leaf hops to provide a truly one of a kind beer experience! If you've never been "Randallized" we'll see you Monday!

Team Trivia

Play alone or with a team... no matter how you play there are house cash prizes for the winners!

Cumming:	Wed. 8 pm	Fridays 9 pm
Snellville	Wed. 8 pm	Fridays 10 pm
Woodstock:	Wed. 8 pm	Fridays 9 pm

Tuesday: Family Night... Yep, Kids eat FREE!

Every Tuesday from 5 - 9 pm you will get a FREE kid's meal for each adult meal that is purchased. This is a dine-in only offer, please.

Wednesday: All You Can Eat Crab Legs:

Our long running crab legs night continues to be great fun and food for all! Every Wednesday from 4 pm - 10pm 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 only \$19.99

While you enjoy the crab legs you can participate in our TEAM TRIVIA event and have the chance to win up to \$50 in house cash!

Taco & Tamale Thursdays!

All three Summits Tavern locations now feature authentic Mexican cuisine on Thursday nights. . . you will have your choice of Grouper tacos, fried chicken tacos, and a variation of specialty tacos will rotate weekly - - like what you ask? Fried clam tacos, corned beef tacos, barbecue pork tacos... and more!

October Pint Nights:

(...continued on page 2)

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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summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/04_woodstock/

What's New At Summits!

Oct 1st	Redhook Late Harvest
Oct 2nd	Dominion Octoberfest
Oct 3rd	Redhook ESB
Oct 4th	Highland Ales
Oct 5th	Warsteiner Oktoberfest
Oct 6th	Warsteiner Dunkel
Oct 7th	Sweetwater IPA
Oct 8th	Guyant La Goudale / La Divine
Oct 9th	Magic Hat
Oct 10th	Abita Andy Gator
Oct 11th	Blue Moon
Oct 12th	Pilsner Urquell
Oct 13th	Peroni Lager
Oct 14th	Gaffel
Oct 15th	Maredsous Double
Oct 16th	Samuel Adams Octoberfest
Oct 17th	Woodchuck Amber
Oct 18th	Leinenkugel
Oct 19th	Spaten Oktoberfest
Oct 20th	Mike's Lemonade
Oct 21st	Jever Pilsner
Oct 22nd	Abita Turbo Dog
Oct 23rd	Yuengling
Oct 24th	Victory Moon Glow
Oct 25th	Heineken Lager
Oct 26th	Amstel Light
Oct 27th	Newcastle
Oct 28th	Strongbow Cider
Oct 29th	Coors Light
Oct 30th	Ayinger
Oct 31st	Rogue Dead Guy Ale

Summits University: October

Monday, Oct 12th Cumming

Tuesday, Oct 13th Snellville

Thursday, Oct 15th Woodstock

The beer tastings begin at 7pm and include dinner, samples of the featured beers and accompanying tasting notes! Sign up today!



Cooking With Beer!

Barley Wine Marshmallows

http://www.beercook.com/articles/2008_MarshmallowsRecipe.htm

These ale-fluffed confections were originally made by Executive Sous Chef Piet Vanden Hogen at Pelican Pub in Pacific City, Oregon. Using Pelican Pub's Wee heavy or a local Barley Wine will add a bit of beer flavor to mugs of hot cocoa, or use them as the filling for adult S'mores, made with graham crackers and bittersweet chocolate. Use organic powdered sugar for the best taste and texture. Adjust the amount of water to soften gelatin according to humidity and elevation. The texture of the bloomed gelatin should be thick and smooth, not grainy.

Ingredients:

- 3 envelopes plain powdered gelatin (3 tablespoons)
- 4 to 5 ounces cold water
- Unsalted butter for pan
- ¼ cup sifted organic powdered sugar for pan
- 4 ounces decanted (settled, with no foam) Scottish ale or Barley Wine
- 2 cups pure cane sugar
- ¼ teaspoon finely ground sea salt
- 6 ounces corn syrup
- ½ teaspoon Madagascar Bourbon vanilla extract
- 2 cups organic powdered sugar sifted with 2 tablespoons cornstarch

Directions

1. Bloom or soften gelatin in 4 to 5 ounces water in the bowl of a stand mixer. While the gelatin softens, prepare a 9-by-13-inch glass baking pan by greasing it with butter

inside and sprinkling it with powdered sugar to cover base and sides. Rotate pan so sugar is evenly applied. Set aside.

2. Combine ale or barley wine, sugar, salt, and corn syrup in a large, deep saucepan over medium-high heat, and bring to soft-ball stage, 238° F on a candy thermometer. Mixture will foam and turn caramel colored.

3. Place bowl with bloomed gelatin into a stand electric mixer fitted with the whisk attachment. Turn mixer to MEDIUM-LOW and slowly pour in hot sugar mixture, whisking into bloomed gelatin until it starts to fluff. Do not whip too fast or the hot syrup will splatter. Stop mixer and scrape sides. Restart mixer on MEDIUM-HIGH and whip until mixture becomes white and fluffy, about 10 minutes, adding vanilla extract during final minute of mixing.

4. Scrape mixture into powdered sugar-lined pan and spread evenly to desired thickness (about 1 inch). Sprinkle top with powdered sugar-starch mixture and set aside. When cooled and set (from 30 minutes to 3 hours depending on humidity), turn slab out onto a cookie sheet covered with half of the sifted powdered sugar mixture. Slice into cubes with sharp knife or scissors dipped in warm water between each slice. Roll cubes in remaining powdered sugar mixture so all sides are coated. Let air-dry until not sticky (time varies according to humidity), and place in an air-tight covered container. Will keep up to 10 days.

Makes about 50 marshmallows.



Beer Spotlight

9/29 Shiner Bock

Amsterdam, Holland

Bock reflects the tradition of genuine Bavarian beers as a brew only a craftsman like Kosmos Spoetzl, trained in the "Old Country," could bring to life. With its deep amber color, distinctive rich flavor and full body, Shiner Bock demonstrates the care of a handcrafted brewing process to bring forth a mellow taste free of the bitter aftertaste found in many micro, specialty and imported beers. Just think of it as Shiner smooth.



Great option for lunch under \$10!

Grilled Grouper Sandwich \$ 8.99

A fresh filet of Grouper dusted with our own Summit Seasoning and grilled. Served with lettuce, vine ripened tomato, vidalia onion and wasabi mayo on a french roll.

See our menu:
www.summits-online.com



This Week in History - 9/27

Sept 30 On this day in 1955, movie star James Dean dies at age 24 in a car crash on a California highway. Dean was driving his Porsche 550 Spyder, nicknamed "Little Bastard," headed to a car race in Salinas, California, with his mechanic Rolf Wuetherich, when they were involved in a head-on collision with a car driven by a 23-year-old college student named Donald Turnaspeed



Oct. 1 On this day in 1890, an act of Congress creates Yosemite National Park, home of such natural wonders as Half Dome and the giant sequoia trees. Environmental trailblazer John Muir (1838-1914) and his colleagues campaigned for the congressional action, which was signed into law by President Benjamin Harrison and paved the way for generations of hikers, campers and nature lovers, along with countless "Don't Feed the Bears" signs.

Oct. 2 On this day in 1985, actor Rock Hudson, 59, becomes the first major U.S. celebrity to die of

complications from AIDS. Hudson's death raised public awareness of the epidemic

Oct. 3 In 1995, At the end of a sensational trial, former football star O.J. Simpson is acquitted of the brutal 1994 double murder of his estranged wife, Nicole Brown Simpson, and her friend, Ronald Goldman. In the epic 252-day trial, Simpson's "dream team" of lawyers employed creative and controversial methods to convince jurors that Simpson's guilt had not been proved "beyond a reasonable doubt," thus surmounting what the prosecution called a "mountain of evidence" implicating him as the murderer.

Oct. 4 In 1957, The Soviet Union inaugurates the "Space Age" with its launch of Sputnik, the world's first artificial satellite. The spacecraft, named Sputnik after the Russian word for "satellite," was launched at 10:29 p.m. Moscow time from the Tyuratam launch base in the Kazakh Republic.

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	Oct. 1	2	3
	RANDALL! check your weekly email		CRAB!! Flying Dog. Oktober	Redhook Late Harv.	Dominion Oktober	Redhook ESB
		Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
4	5	6	7	8	9	10
Highland Brewing	Warsteiner Oktober	Warsteiner Dunkel	Sweetwater IPA	La Goudale/La Divinotor	Magic Hat Odd Not.	Abita Andy Gator
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
11	Summits Univ. Cumming 12	Summits Univ. Snellville 13	CRAB!! 14	Summits Univ. Woodstock 15	16	7-9p 17
Blue Moon	Pilsner Urquell	Peroni Lager	Gaffel	Paulaner Hefe/Maredsous	Sam Adams Oct.	Woodchuck Amber
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!	Maredsous Dble Glass	C + W: Trivia 9p S Trivia 10p	
20	21	22	23	24	25	7-9p 26
Leinenkugel	Spaten Okt/ Dunkel TShirt	Mike's Pink	Jever Pilsner	Abita Turbo Dog	Yuengling "180th"	Victory Moonglow
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	