

At the Summit

the e-zine of Summits Wayside Tavern



February 12, 2008

Pint Nights

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

02/16 Molson
02/23 Breckenridge
03/01 Highland
03/08 Rogue Pint Night
03/15 Bud Select

See online calendar for details!

Beef on Weck!

Available only Thursdays and Fridays!

Summits will have its own version of this popular northern favorite - Beef on Weck Sandwich for \$9.99!

This is a roast beef sandwich on a salty kummelweck roll. In fact, it is this roll that makes the sandwich unique. Made only in the Buffalo-Rochester area, the kummelweck—often alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds. Kummelweck is simply shortened to “weck.” Our version is done with thinly sliced roast beef topped with fresh horseradish sauce and served with french fries and a pickle! A Buffalo, New York tradition!



At the Summit...

Tips And Techniques For Better Cooking With Beer

Copyright © 2006-2002, by Lucy Saunders.

Sure, beer is often called “liquid bread.” The problematic part of that phrase for home cooks is “liquid.”

How best can you add the malty flavors of beer to food without having it turn into a drippy mess? Just add the appropriate thickener.

Here are capsule reviews of the thickeners I reach for in cooking with beer:

When making a sweet dessert or confection that will be chilled, I turn to unflavored gelatin. Just one packet (about ¼ oz. or one tablespoon) of powdered gelatin will set about 2 and one half cups of liquid.

The key is to mix the gelatin with just two tablespoons of water for a few minutes, until softened and not grainy. That’s because alcohol can make the gelatin gummy and coarse, rather than dissolve smoothly.

Then just add the softened gelatin to the



(...continued on page 2)

Summit's Beer Offerings



Snellville

Rodenbach
Lagunitas Hairy Eyeball
Sierra Nevada ESB
Gaffel
Gosser
Rogue Brewer
Rogue Mogul Madness
Lion Stout

Cumming

La Chouffe N'Ice
Gosser
Gaffel
Victory Old Horizontal
Sweetwater Happy Ending
Rodenbach
Lion Stout
Rogue Kells Irish Lager
Rogue Haf a Weizen

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.

Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

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

summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333

Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

At the Summit...

room temperature beer. If the beer is ice cold, the gelatin will seize up and become lumpy.

When making a soup or stew, adding too much beer at the beginning can make the stew watery. Worse yet, if you try to boil off the liquid to reduce the stew volume, it may become bitter. Just stir in a few handfuls of dried potato flakes, or mix 2 tablespoons of potato starch flour with a ladle of the watery broth, then stir that emulsified mixture back into the stew pot. It will thicken up nicely in 10 minutes of simmering, while gently stirring the pot.

Bitter may be better for homebrew, but in food, it's rejected by many Americans - who love sweet, sugary tastes. If cooking a savory stew and it tastes bitter, remedy that with some pureed, sauteed carrots, a few drops of lemon juice, and extra spices (rosemary or thyme). If making a sauce with onions or mushrooms, and the beer flavor turns bitter, add a splash of sweet Madiera or sherry wine to round it out.

Rather than add pure cane sugar to a dish made with beer, I use sweeteners, such as unhopped barley malt extract, rice syrup, maple syrup or molasses, that have enough caramel notes to enhance the malt flavors.

Remember volume! Beer from a bottle is carbonated, and foams upon contact with other food ingredients. Use a larger-than-usual mixing bowl or measuring cup.

Flat, old beer usually tastes oxidized and not so pleasant as fresh beer. Try whisking your beer in a separate bowl to release some of that excess carbonation, and let it settle before measuring into your recipe.

www.beercook.com

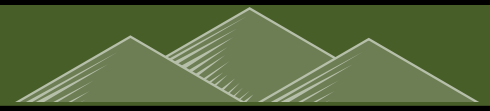
Copyright © 2006-2002, by Lucy Saunders. All rights reserved.

Spotlight on Beer

Bitter

English term for a well-hopped ale, most often on draught. Although examples vary widely, the name implies a depth of hop bitterness. There is usually some acidity in the finish and colour vanes from bronze to deep copper. Basic bitters usually have an alcohol content of around 3.75-4 percent by volume, "Best" or "Special" bitters come in at 4.4 - 7.5, the odd "Extra Special" at about 5.5.





Beer Recipe

Beer Bean Burgers

(recipe by Lucy Saunders, all rights reserved)

- 1 1/4 cups black bean flakes
- 1 cup pinto bean flakes
- 1 cup peeled and minced white onion
- 2 cloves garlic, peeled and minced
- 1 cup finely grated carrot
- 1/2 cup minced pimento or roasted red peppers (drained)
- 1/2 cup chopped cilantro
- Juice of 1 lime
- 1/2 cup grated Asiago cheese
- 2 tablespoons ground chili powder
- 1 teaspoon ground cumin
- 8 oz. amber lager, warmed
- 1 egg white
- Cornmeal to dust burgers
- Corn oil to fry patties

Mix all ingredients except egg white, corn meal and corn oil in food processor fitted with metal cutting blade, or in a large bowl. In another bowl, whip egg white until thick, white and foamy, but not stiff. Stir into mixture, blending well, and chill 30 minutes, or until beans have absorbed moisture. Form bean burgers with your hands, about 4 inches in diameter and 1/2 to 3/4 inch thick, and dust both sides with cornmeal. Fry with 2-3 tablespoons corn oil in non-stick skillet placed over medium-low heat until crusty and browned, about 5 minutes on each side. Keep warm in 250-degree oven until ready to serve. Makes 8 bean burgers.

www.beercook.com,

Copyright © 2006-2002, by Lucy Saunders

Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points you will earn \$20 in Condors.. our own special personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You"!

Beer Geek: How is alcohol strength measured?

Most of the world measures alcohol as a percent of volume (abv). In the U.S., alcohol in beer is measured by weight (abw). Since alcohol weighs roughly 20% less than water, abw measures appear 20% less than abv measures for the same amount of alcohol. In Europe, beer strength tends to be measured on the basis of the fermentables in the wort.

Until recently, Britain used OG (original gravity), which is 1000 times the ratio of the wort gravity to that of water. Thus a beer with an OG of 1040 was 4% more dense than water, the density coming from dissolved sugars. You can generally take one tenth of the last two



Beer-O-Meter

digits to estimate the percentage alcohol by volume once the dissolved sugars are fermented. In the example used, the abw would be approximately 4% ($40/10 = 4\%$) Currently, British beer is being taxed on its actual %ABV rather than the older OG so you'll often find both displayed.

Continental Europe tends to use degrees Plato. In general, the degrees Plato are about one quarter the last two digits of the OG figure. Hence, in our example above, the beer would be 10 degrees Plato. To get the expected alcohol by volume, divide the degrees Plato by 2.5.

www.beerinfo.com

Food Spotlight

Cajun Month is here! All month long you'll have the opportunity to try some of the finest, most authentic Cajun food outside of New Orleans!

Shrimp & Crawfish Etoufee

Fresh shrimp & crawfish simmered in a spicy sauce with onions, peppers, celery, garlic, and cayenne pepper over rice.

Bowl \$ 5.99 Plate \$ 8.99

Red Beans & Rice

Warm red beans coupled with a mixture of fresh vegetables and sausage served over hot rice with our own Summits Seasoning with a dash of Tabasco. Bowl \$ 4.99 Plate \$ 7.99

Look at our menu: www.summits-online.com and let your food adventure begin.

Did You Know?

from... www.didyouknow.org

The oldest living thing on earth is a flowering shrub called the creosote bush, found in the Mojave Desert. It is 15 metres (50 ft) in diameter. It is estimated that it



started from a seed nearly 12,000 years ago. During its lifetime the last major period of glaciation in North America came to an end, the wheel and writing were invented, and the great Egyptian and Mayan pyramids were built. The shrub is still living.

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
10	11 MidWest Brewer's Beer Dinner	12	13 CRAB!! Dogfish Head S Trivia 8p C Trivia 8p Family Night! 5-9pm double!	14	15 ROGUE C Trivia 9p S Trivia 10p	16 7-9p Molson
17	18 RANDALL! Rogue Special Red w/Summit	19	20 CRAB!! S Trivia 8p C Trivia 8p Family Night! 5-9pm double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Breckenridge
24	25 RANDALL! Sweetwater Happy Ending Stout w/ Northern Brewer & chocolate	26	27 CRAB!! S Trivia 8p C Trivia 8p Family Night! 5-9pm double!	28	29 C Trivia 9p S Trivia 10p	Mar. 1 7-9p Highland
2	3 RANDALL! Great Divide Hibernation w/ Palisade	4	5 CRAB!! S Trivia 8p C Trivia 8p Family Night! 5-9pm double!	6	7 C Trivia 9p S Trivia 10p	8 7-9p Rogue