

# At the Summit

the e-zine of Summits Wayside Tavern



April 22, 2008

## Pint Nights

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

04/26	Sam Adams
05/03	Kirin Ichiban
05/10	Spaten
05/17	Carlsberg

See online calendar for details!

## Specials at Summits

### Garlic Month is our specialty menu for April

Back by popular demand! Garlic lovers beware... you'll definitely want to taste all of our delicious entrees! Teriyaki Salmon, Chicken Milanese, Garlic rubbed Ahi Tuna, Crawfish Alfredo, Italian Sausage Sandwich and homemade garlic spread just to name a few! No worries for date night... you'll receive a box of mints with each purchase of a Garlic month item!

### Widmer Hefeweizen Month!

All month long Summits will serve Widmer Hefeweizen in a 23 oz glass for you to enjoy! This refreshing brew is the perfect accompaniment to Garlic month and beautiful Atlanta Spring weather.



## At the Summit...

### A New Summits is Coming To Woodstock SOON!

We are excited to announce the upcoming opening of our third location! Just as we promised Summits will open its Woodstock location soon!

We'd like to acknowledge all of our loyal friends that inspire us to keep doing what we're doing day after day, year after year.....It is because of you that we find the inspiration to continue our efforts to educate the masses about great beer, serve great food and keep our doors open wide to welcome you back!

Keep reading your weekly e-zine for the grand opening announcement! You'll be among the first to know when the doors to our newest Summits will open! We hope to see you soon at Summits Woodstock!

## Beef on Weck!

### 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. The kummelweck—often

alternatively spelled kimmelweck—is basically a Kaiser roll topped with lots of pretzel salt and caraway seeds.

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!

## Summit's Beer Offerings



### Snellville

Duck Rabbit Amber  
Magic Hat  
Lagunitas Lumpy Gravy  
Avery IPA  
Sierra Nevada ESB  
Victory Baltic Thunder

### Cumming

Oskar Blues Ten Fiddy  
Sun Dog  
Sam Adams White  
Redhook Copperhook  
Victory Wheat  
Shock Top  
Harpoon Cider

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



"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](http://summits-online.com/maillist.html)

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

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

## And They Didn't Invite Us!

This is Ann Sechrist, Nelson Sechrist, Chuck Gollmar, and Charlie Gollmar (all members of the Snellville Beer Society) on vacation at Cumberland Island.



## Happy Birthday Dear Nellllsonnnnnnn.....

This is a picture of Nelson Sechrist of the Snellville Beer Society on his 15th birthday! Well, actually he's 60 but since his birthdate is February 29th he's taking advantage! We don't blame you ----- Happy Belated!



## Where in the World Are YOU??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! *Email us at:* [snellville@summitsonline.com](mailto:snellville@summitsonline.com)



## Beer Recipe

### Boudreaux's Zydeco Stomp Gumbo

BY: Lupe Boudreaux & Jason Parks

<http://allrecipes.com/Recipe>

#### INGREDIENTS

- 1 tablespoon olive oil
- 1 cup skinless, boneless chicken breast halves - chopped
- 1/2 pound pork sausage links, thinly sliced
- 1 cup olive oil
- 1 cup all-purpose flour
- 2 tablespoons minced garlic
- 3 quarts chicken broth
- 1 (12 fluid ounce) can or bottle beer
- 6 stalks celery, diced
- 4 roma (plum) tomatoes, diced
- 1 sweet onion, sliced
- 1 (10 ounce) can diced tomatoes with green chile peppers, with liquid
- 2 tablespoons chopped fresh red chile peppers
- 1 bunch fresh parsley, chopped
- 1/4 cup Cajun seasoning
- 1 pound shrimp, peeled and deveined

#### DIRECTIONS

Heat oil in a medium skillet over medium high heat, and cook chicken until no longer pink and juices

run clear. Stir in sausage, and cook until evenly browned. Drain chicken and sausage, and set aside.

In a large, heavy saucepan over medium heat, blend olive oil and flour to create a roux. Stir constantly until browned and bubbly. Mix in garlic, and cook about 1 minute.

Gradually stir chicken broth and beer into the roux mixture. Bring to a boil, and mix in celery, tomatoes, sweet onion, diced tomatoes with green chile peppers, red chile peppers, parsley, and Cajun seasoning. Reduce heat, cover, and simmer about 40 minutes, stirring often.

Mix chicken, sausage, and shrimp into the broth mixture. Cook, stirring frequently, about 20 minutes.

Add potatoes, and simmer for final 15 minutes, or until potatoes are tender. Season to taste with salt.



## Spotlight on Beer

### Shock Top Belgian White

*St Louis, Missouri*

Shock Top is an unfiltered Belgian-style wheat ale (also known as a "White" or "Wit" beer due to its appearance) that is naturally cloudy with a billowy white foam head, light golden hue and slight taste of orange citrus peel and coriander.



## Beer Geek

### Warm Drafts

Ales include the golden ales of Cologne, Germany (Kölsch), pale ales, brown ales, porters, stouts, wheat beers, Belgian styles and many others. Ales are fermented by a yeast called *Saccharomyces cerevisiae*. This fungus likes to work in a temperature range of around 68-72 degrees F. This warm fermentation produces many flavors (fruity, floral, buttery) that complement those present in the other ingredients of the brew and result in a beer of tremendous complexity. Because of the warm temperatures used to produce ales, a good ale is best consumed at cellar temperature: 55 degrees F or so. This allows great yeast-induced flavors and aroma to really step forward during the drinking experience.

Suggested Pairing: English pale ale and farmstead Cheddar are a match made in heaven.

## Food Spotlight

### Grilled Garlic Teriyaki Salmon \$8.99

Fresh salmon glazed with a garlic teriyaki sauce and served on a bed of saffron brown rice and sesame broccoli.



Look at our menu: [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

Molson, Inc. is the oldest brewery in North America.

Franklin Delano Roosevelt (FDR)



was elected in 1932 because of his promise to end Prohibition. The first United States Marine Recruiting Station was in a bar.

<http://www.professorshouse.com/food-beverage/wine-and-spirits/beer-facts-trivia.aspx>

## Quote of the Week

"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer."

-Frank Zappa

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20	21 RANDALL! Lagunitas IPA with Cluster	22 Family Night! 5-9pm	CRAB!! 23 S Trivia 8p C Trivia 8p double!	24	25 C Trivia 9p S Trivia 10p	7-9p 26 Sam Adams
27	28 RANDALL! Sweetwater IPA with Vanguard	29 Family Night! 5-9pm	CRAB!! 30 S Trivia 8p C Trivia 8p double!	May 1	2	7-9p 3 Kirin Ichiban
4	5 RANDALL! Highland Mocha Porter with Fuggie	6 Family Night! 5-9pm	CRAB!! 7 S Trivia 8p C Trivia 8p double!	8	9 C Trivia 9p S Trivia 10p	7-9p 10 Spaten
11	12 Summits Univ. Cumming RANDALL! Rogue Youngers Special Bitter with Newport	13 Summits Univ. Snellville Family Night! 5-9pm	CRAB!! 14 S Trivia 8p C Trivia 8p double!	15 ROGUE	16 C Trivia 9p S Trivia 10p	7-9p 17 Carlsberg Lager