

At the Summit

the e-zine of Summits Wayside Tavern



July 15, 2008

Pint Nights

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

07/19 Highland Brewing
07/26 Rogue Ales
08/02 Warsteiner Konig Hefe
08/09 Butte Creek

See online calendar for details!

Life is Hard...



Here's Stephen Lopex and his son Nicholas on vacation in Cancun, Mexico last month. Some of our frequent guests at the Snellville location.

What's Up At the Summit?

July Is American Beer Month

Written By: Rex Halfpenny

Michigan Beer Guide Volume 12 · Issue 96 · May-June 2008

It began quietly in the Rocky Mountain city of Denver, Colorado and went largely unnoticed by the majority of Americans as it gripped Philadelphia last year. Now a year later, American Beer Month fever has spread from the east coast to the west coast and is heating up breweries and craft beer enthusiasts all over the United States of America.



JoAnne Carilli, Marketing Director for the Association of Brewers (AOB), writes that "American Beer Month is a month-long celebration held in July that honors the pride and heritage of American brewing. Thousands of brewers and beer enthusiasts across the nation will join the celebration as they profess their dedication to American beers and brewing traditions."

MBG readers may recall from last year (MBG No. 43: August, 2000) that Michigan's own Larry Bell of Kalamazoo Brewing Company and chairman of the Institute of Brewing Studies (IBS) acted as the official M.C. for the inaugural event on the steps of the Philadelphia Art Museum. On the wide expanse of white marble steps he addressed representatives of 35 breweries from 21 different states who gathered together in support the first ever Brewer's Rally. A crowd of something over a hundred people observed the ceremony.

The Brewer's Rally was designed as a publicity move to secure favorable press needed to help support the educational efforts of the craft-brewing industry: an industry that is still too young and too lean to compete with the advertising budgets of the major industrial players.

The nature of the event can be summarized with the American Beer Pledge. The pledge is certain to remain the beer patriot's reminder of his/her duty as an American (...continued on page 2)

Where 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! So, put on your best smile for Summits! All articles submitted become property of Summits Wayside Tavern.

Email Jenny at: snellville@summitsonline.com

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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American Beer Month...

beer consumer this year and for years to come.

Editor's Note: The following was compiled from advance press releases ahead of the events actually unfolding. MBG will have attended the event by the time you read this.

However, American Beer Month will have just begun and this report will hopefully help readers understand the effort brewers are putting forth and thereby influence your subsequent efforts to celebrate July as American Beer Month.

This part of the article has been edited removing dates of events already taken place!

This year, American Beer Month will get a double kick off with ceremonies on both sides of the country. Last year's goal fell short of achieving participating representatives from all 50 states. Hopefully the east plus the west coast ceremonies will help organizers realize this goal.

East coast breweries will meet for the second year in a row in Philadelphia.

Then, Friday afternoon, the main event will unfold at Rittenhouse Park in downtown Philadelphia. This is when the general public, and hopefully lots of media, will attend and get all cheery and teary about American beer. On hand will be a Colonial color guard, a singing of the National Anthem and, of course, a mass recital of the American Beer Pledge.

Of course, you just know that you cannot get this many brewers together without some kind of mass pub crawl and that is exactly what is scheduled after the rally. The pub crawl will be a walking tour of historic downtown Philadelphia taverns and is also open to the public and the media. All participating taverns will serve only American beer.



To wrap up the east coast festivities the organizers are throwing a "Thanks for Attending" celebration at Nodding Head Brewpub. The party is billed as "An afternoon of great American Beer and good food" and is also open to the public. On July 4th, the second annual celebration of American Beer Month will kick off on the West Coast with an Educational Beer Blast. Open to the public, the July 4th Educational Beer Blast will be held. "American Beer Month is like our Independence Day," said Larry Bell. "It's how we're paying tribute to the quality and diversity of American-made beers."

In support of American Beer Month, your Michigan Beer Guide encourages you to buy American this month. There is an abundance of outstanding products to choose from, many of which are already or will someday soon be recognized as classic examples of their respective styles. And if your selection happens to be from Michigan, so much the better. MBG





Beer Recipe

Drunken Collard Greens

JAVONNES

"These are spicy collard greens simmered with smoked pork and beer."



INGREDIENTS

- 3 slices bacon
- 1 bunch collard greens
- rinsed, trimmed and chopped
- 1 onion, diced
- 1 (6 ounce) smoked pork chop, diced
- 1/2 teaspoon cayenne pepper
- 1 (14.5 ounce) can chicken broth
- 1 (12 fluid ounce) can beer
- salt and pepper to taste

DIRECTIONS

- Heat a large pot over medium-high heat. Add bacon, and fry until crisp. Remove bacon, and drain off excess fat. Add the onion; cook and stir until slightly browned. Add the pork chop, and season with cayenne pepper. Cook until pork is browned.
- Add the collard greens, and pour in the chicken broth and beer. Cook over medium-low heat for 30 to 40 minutes, until collards are tender. Crumble bacon on top, and season with salt and pepper before serving.

Beer Geek

Dusseldorf-style Alt Bier/German-style Brown

Ale Alt Beer is Germany's equivalent to the ales of England. Although one will mostly encounter lager style beers in Germany, Germany originally produced ales as did everywhere else. This style is a hold out against lagers from the old days. These are very balanced beers with the fruitiness restrained against the bitterness. Cold maturation produces a relatively smooth palate. Alt Beer is typically found around Düsseldorf in Germany. Alt Bier is served in short stubby glasses. As one is finished the waiters of this area will automatically replace it. The only way to stop is to place a coaster over the empty beer glass! Brown in color, this German ale may be highly hopped (though the 25 - 35 IBU range is more normal for the majority of Altbiers from Düsseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be evident in the flavor. The overall impression is clean, crisp and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.



Spotlight on Beer

Shiner Black Lager - Shiner, Texas

Shiner Bohemian Black lager is a rare and delicious style of beer, referred to in Germany as "Schwarzbier" (Black Beer). Shiner Bohemian Black Lager remains true to this old-world style by using imported Czech Saaz and Styrians Hops and select roasted malts to make it our darkest beer.

Wed. AYCE Crab Legs & Trivia!

Come from 4 - 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade 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!

Thurs. & Fri.: Beef on Weck!

Try Summits' version of this northern favorite! This is a roast beef sandwich on a salty kummelweck roll. Kummelweck is simply short-ened to "weck." Served with sinus-clearing horseradish, kosher dill pickle slices and extra beef juice for dipping. Where else can you get this for \$10.99?

Sat.: New York Strip Dinner

Every Saturday indulge in a great steak dinner at Summits! This is a New York Strip cooked as you like it and served with a loaded baked potato. This is a fantastic deal and has been a great success! Come try one for yourself! Only \$9.99 - can you beat that?

Food Spotlight

American Kobe Hot Dog

100% American Kobe beef hot dog topped with sautéed onions, green peppers and dijon mustard. Served with french fries and a pickle on a fresh baked egg roll..



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

Did You Know?

Way back when they were using marble columns, the people selling the columns would carve out the centers and fill it with wax. So the people buying them started asking "Is it without wax?" Or in other words "Are you sincere?"




The roads on the island of Guam are made with coral. Guam has no sand. The sand on the beaches is actually ground coral. When concrete is mixed, the coral sand is used instead of importing regular sand from thousands of miles away.

Quote of the Week

Beer does not make itself properly by itself. It takes an element of mystery and of things that no one can understand.-- Fritz Maytag, American brewer

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	Summits Univ. 14 Cumming RANDALL! Anthanum w/Czechvar	Summits Univ. 15 Snellvile  Family Night! 5-9pm	CRAB!! 16 Trivia ALL locations:8p double!	Summits Univ. 17 Woodstock	18 C + W: Trivia 9p S Trivia 10p	7-9p 19 Highland Brewing
20	21 RANDALL! Mt Hood w/Lagunitas Lucky 13	22 Family Night! 5-9pm	CRAB!! 23 Trivia ALL locations:8p double!	24	25 C + W: Trivia 9p S Trivia 10p	7-9p 26 Rogue Ales
27	28 RANDALL! Summit w/Brooklyn IPA	29 Family Night! 5-9pm	CRAB!! 30 Trivia ALL locations:8p double!	31	Aug 1 C + W: Trivia 9p S Trivia 10p	7-9p 2 Warsteiner
3	4 RANDALL! Sterling w/ Sam AdamsLager	5 Family Night! 5-9pm	CRAB!! 6 Trivia ALL locations:8p double!	7	8 C + W: Trivia 9p S Trivia 10p	7-9p 9 Butte Creek