

At the Summit

the e-zine of Summits Wayside Tavern



October 28, 2008

Pint Nights

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

- 10/28 Warsteiner Oktoberfest
- 10/29 Stella (Snellville)
Unibroue (Cumming)
Tetleys (Woodstock)
- 10/30 Ayinger Oktober
- 10/31 Rogue Dead Guy

See online calendar for details!

Yuengling!!!

Yuengling in Georgia!

One of our most requested brews will be available in Georgia on October 27th! Yuengling Traditional Lager, Yuengling Light and Yuengling Black & Tan will be available in bottles soon!

If you've never tasted one... it's a must try!



AMERICA'S OLDEST BREWERY.

What's Up At the Summit?

November At the Summit!

Election Day Special - Tuesday, Nov 4th

Watch the poll results with us! You'll be hungry and thirsty after voting! Pork Taco Plate for only \$2.08. Two pork tacos with lettuce & tomato and a side of black beans.

Passport Club Members Breakfast

If you are a member of the passport club you are invited to a gourmet breakfast! Chef Andy will prepare eggs benedict, french toast from scratch, beer infused sausages, and your choice of bagels, pastries, fresh fruit salad and coffee & juice.

8:00 am - 11:30 am

Saturday, Nov 15th Snellville

Saturday, Nov 22nd Cumming

Saturday, Nov 29th Woodstock

Summits Univ. Year Members - FREE

Tier III Mug holders - \$0.99

Tier II Mug holders - \$ 3.99

Tier I Mug holders - \$ 7.99

Passport Club Members - \$ 10.99

Summits University:

Monday, Nov 10th Cumming 7:00 pm

Tuesday, Nov 11th Snellville 7:00 pm

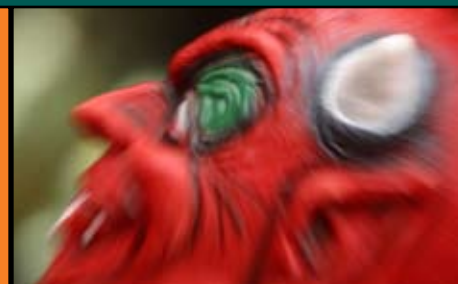
Thursday, Nov 13th Woodstock 7:00 pm

Featuring the full line of "Full Sail Ales" and "Yuengling" (now available in Ga!) Please reserve your seats in advance. \$11.99 per person includes dinner

(...continued on page 2)

Halloween Costume Contest for All Ages!

Visit Summits on Friday, October 31st between 4:00 pm and Midnight to show off your costume. The Summits staff will vote on the best costume of the night. The winner will receive \$100 in house cash! Winners will be announced in the Summits ezine the week of November 3rd!



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

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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/

Summits Wayside Tavern® - Woodstock

2990 Eagle Drive

Woodstock, GA 30189

Phone: 770-924-5315

Fax: 770-924-5072

summits-online.com/04_woodstock/

November News! (cont. from pg. 1)

December 2008 BEER AND CHEESE TASTING

You'll be treated to a multi-course meal that pairs some of the world's finest cheeses with a host of Holiday Seasonal beers.

Cumming Monday, Dec 8th 7 pm

Snellville Tuesday, Dec 9th 7 pm

Woodstock Thursday, Dec 11th 7 pm

\$69.99 per person includes gourmet dinner and cheese & beer pairings.

BEER AND CHOCOLATE TASTING

"Belgians, Barley wines & Bodacious Chocolates"

If you thought that December's event sounds exciting just wait until you join in on January's event! You'll be served a multi-course dinner that pairs the most exotic chocolates imaginable with some of the richest Belgian ales and Barley wines available!

Cumming Monday, Jan 12th 7 pm

Snellville Tuesday, Jan 13th 7 pm

Woodstock Thursday, Jan 15th 7 pm

\$69.99 per person includes gourmet dinner & chocolate & beer pairings.

These are two of our most exciting events! You'll definitely want to clear your calendars for these two nights. These events sell out every year so be sure to reserve your seat in advance!

Pint Nights:

You know we feature a different beer EVERY DAY in October! Check the calendar on page one of this e-zine or the last page to see what's in store for your taste buds!

Monday: Randall Mondays!

Every Monday we hook "Randall" up to a different beer line and filter it through various hops for a truly unique beer experience! What is a "Randall"? A "Randall" is a filtering device that allows beer poured fresh from the tap to filter and steep through fresh whole leaf hops. The result is a super hop charged brew! The process is called "dry hopping" and you'll have the chance to experience a different dry-hopped beer every Monday. (Randalls will begin at Woodstock in a few weeks.... We're anxiously awaiting our new Randall!)

Team Trivia!

Play alone or with a team! Top three winners receive house cash prizes.

Cumming: Wed. 8:00 pm, Fri. 9:00 pm

Snellville: Wed. 8:00 pm, Fri. 10:00 pm

Woodstock: Wed. 8:00 pm, Fr. 9:00 pm



Cooking With Beer!

Raisin Beer Sauce

Instructions

Combine in a saucepan:

1/4 cup firmly-packed brown sugar
1-1/2 tablespoons cornstarch
1/8 teaspoon salt

Stir in:

1 cup beer
1/4 cup raisins, cut in halves
Put in a cheesecloth bag and hang it in the cooking sauce from the edge of the pan:
8 whole cloves
1 two-inch stick cinnamon

Cook and stir for about 10 minutes. Add:

1 tablespoon butter

Remove the spices. Serve the sauce very hot. Good with hot or cold ham or smoked tongue.

Yield: About 1-1/2 cups

Credits: From: The Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker (Plume)



Beer Spotlight

Michelob Dunkelweiss Dark Wheat Ale

St Louis, Missouri

Experience a darker side of wheat beer with this unfiltered dunkel weisse (dark wheat) that boasts of clove and banana flavors layered over a malty body. The surprisingly light finish is a characteristic of dark weissbier, a style with roots back to the 1520s, and makes our Dunkel Weisse perfect for any season.

- All-malt, unfiltered dark wheat beer featuring our unique Bavarian yeast strain and malted wheat
- North American Beer Awards 2007 Gold Medal winner

Beer Geek

What is beer made from?

It does not suffice to simply say from water, malt and hops. Around the whole world beer is made using



a surprising variety of additives and processes. Thus, we have spontaneous fermenting beers (which ferment for ca. 2 years), with fruit mash as one of the additives (wild strawberries, strawberries, raspberries, etc.), made from bananas, rice, sorghum and even oysters (English oyster stout) and many more kinds and varieties.

<http://www.kp.pl/eng/ciekawostki.xml>

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!

Sat.: Rack of Ribs Plate

Don't miss Summits' newest dinner - the Rack of Ribs Plate! This fabulous dinner includes French fries and homemade jalapeno cole slaw and a great rack! Available Saturday nights only from 5:00 - 10:00 pm. While supplies last

Food Spotlight

Corned Beef Sandwich

New York deli style sandwich using State National corned beef brisket that we make in house- the very same corned beef used in the famous New York delis! We use almost 3/4 pound of homemade corned beef that is shaved to order with imported Swiss cheese and dijon mustard on fresh rye bread. Served with french fries and a pickle.

See our menu: www.summits-online.com



Did You Know?

The term "soda water" was coined in 1798. The soda fountain was patented by Samuel Fahnestock in 1819, with the first bottled soda water available in 1835. The first ice-cream soda was sold in 1874 in the US.



Quote of the Week

"The sum of the matter is, the people drink because they wish to drink."

-Rudolph Brand

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	CRAB!! 29	30	31	7-9p Nov. 1
Sam Smith	Widmer Hefe	Warst. Oktoberfest	Stella/Unibroue/Tetley	Ayinger	Rogue	Killian's
	RANDALL! Amarillo/Terrapin Big Hoppy	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
2	3	4	CRAB!! 5	6	7	7-9p 8
	RANDALL! Crystal/ Sierra Nevada Harvest	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Pilsner Urquell
9	10	11	CRAB!! 12	13	14	7-9p 15
	Summits Univ. Cumming	Summits Univ. Snellville	Trivia ALL locations:8p double!	Summits Univ. Woodstock	C + W: Trivia 9p S Trivia 10p	Peroni
16	17	18	CRAB!! 19	20	21	7-9p 22
	RANDALL! Chinook/Rogue Brewer	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Breckenridge Xmas
	RANDALL! Anthanum / Czechvar	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	