

# At the Summit

the e-zine of Summits Wayside Tavern



December 9, 2008

## Pint Nights

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

12/13 Tom'y Knocker Pick Axe

12/20 Magic Hat

See online calendar for details!

## Holiday Gift Idea!

Summits Gift Certificates... Give the gift of great food, great drinks, and Family fun! Available at all Summits Wayside Taverns..

## Holiday Hours

Wed., Dec 24th 11am – 5pm

Thurs., Dec 25th Closed

Otherwise Summits is open as usual! See you soon!

## January 2009

## Beer & 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 Mon, Jan. 12 7 pm

Snellville Tues., Jan. 13 7 pm

Woodstock Thur. Jan. 15 7 pm

\$69.99 per person includes gourmet dinner and chocolate & beer

## What's Up At the Summit?

### So What is a Firkin?

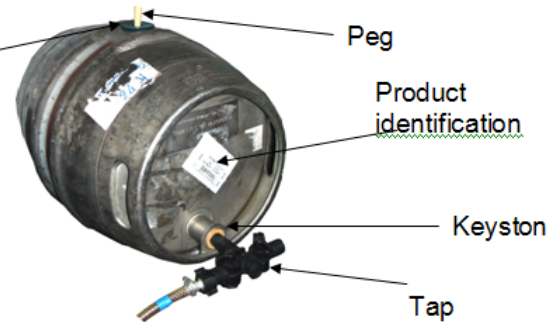
Those of you who are wondering what a "firkin" or a "cask" is when you read our announcements then keep reading. This is great information about what they are and how they work!

Keep reading your ezine for announcements on when we'll tap our next firkin!

Casks of Ale are normally laid on their side in a wooden rack until the beer is conditioned, they are then raised slightly (20 deg) at the back to ensure no sediment is drawn into the beer lines. Once in position (stillaged) they should not be disturbed for any reason as this will make the beer cloudy.

The beer is drawn from the barrel using a gas assisted pump or by using a hand pull pump. Some breweries do put low pressure CO2 into the top of the barrels through the peg hole to help keep the beer fresh.

Shive



If space in the cellar is limited, cask ale can also be dispensed vertically using a ale extractor. However this is less common as it results in more wastage and is more complicated than horizontal stillaging

### Auto Tilt System

If space is available the auto tilt system is quite common, and the best way to store casks.

The cask starts off in a horizontal position where it conditions and is vented & Tapped.

As the beer is dispensed, the rear of the cask automatically rises, ensuring the maximum amount of beer is dispensed.

(...continued on page 2)



Full Cask



Empty

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" 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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## Find your Summits!

### Locations

**Summits Wayside Tavern® - Snellville**

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Snellville, GA 30078

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Fax: 770-736-0041

[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752

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Fax: 770-886-4376

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

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Woodstock, GA 30189

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Fax: 770-924-5072

[summits-online.com/04\\_woodstock/](http://summits-online.com/04_woodstock/)

## What is a Firkin?

### Conditioning

When the cask leaves the brewery it contains sugar & yeast. The yeast ferments the sugar into alcohol with carbon dioxide as a by product. Some carbon dioxide escapes through the peg in the top of the cask. The carbon dioxide that remains in solution is what gives the beer its bubbles and frothy head. Finings in the beer cause yeast and other suspended materials to settle to the bottom of the cask leaving bright beer. The sediment must not be disturbed once it has settled.

Conditioning takes 2 – 3 days depending on the brand of cask ale.

### Venting & Tapping

Venting and tapping should be carried out between 4 & 24 hrs after delivery.

To vent the cask knock the sealing plug (tut) located in the centre of the Shive, into the cask with a venting tool and insert a soft peg finger tight.

To tap a cask hold the tap horizontally, place it centrally on the key stone and drive it into the cask using a rubber mallet. Do not continue striking the tap once it is home as this can split the keystone.

Initially inspect the top of the peg every few hrs for evidence of conditioning. Look for gas bubbles and waste yeast materials.

If required replace the soft pegs frequently.

Once visible signs of fermentation have ceased, replace the soft peg with a hard non porous peg finger tight.

Cask ale should be checked at the cask before pulling through this will ensure the lines are not filled with hazy beer.

Before dispensing remove the hard peg and open the tap. Not removing the hard peg will make the beer pump pull a vacuum in the cask and disturb the sediment making the beer cloudy.

Replace the hard peg finger tight, and close the tap after each session this will stop air getting into the cask and prolong the life of the beer.



## Cooking With Beer!

### Budweiser Pancakes

#### Ingredients:

- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 3 eggs, separated
- 1 cup Budweiser or other lager beer, room temperature
- 1 1/2 cups milk
- 1/3 cup melted butter

Mix together flour, baking powder, salt and sugar.

Beat the egg yolks with a fork. Stir in beer, milk and butter. Add to dry ingredients and beat until smooth.

Beat egg whites until stiff peaks form; fold into batter.

Drop batter by spoonfuls onto a hot, greased griddle. Turn when batter rises and entire surface is dotted with holes.

Yield: 18-24 pancakes, depending on size

[www.beer100.com](http://www.beer100.com)



## 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

## Beer Geek

The term 'toddlers' originated in England. There were impurities in the drinking water that disallowed the water to be used for drinking. A common alternative drink was beer (it was cheap, plentiful and the water used to make it was treated during the initial boiling during brewing). Toddlers, just weaning off of mothers milk were unaccustomed to the effects of beer. This coupled with the fact that they were just learning how to walk really made them toddle.

<http://www.comedy-zone.net/triviazone/humans/page3.htm>

## Beer Spotlight

### Molson XXX

*Montreal, Canada*

Molson is the Canadian division of the world's fifth-largest brewing company. Molson's first brewery was located on the St Lawrence River in MONTreal where the Molson family maintains its headquarters today. Molson XXX is a strong Canadian ice beer. (7.3)% is the alcohol content. After consuming a drink or two most people will feel the effects. Untill recent years you had to travel to Canada to obtain this beverage.



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"!



## Food Spotlight

### Ahi Tuna Plate \$ 12.99

Sashimi grade pepper encrusted Ahi tuna served with brown saffron rice and grilled zucchini and a side of spicy wasabi dipping sauce.

\*\* all tuna will be cooked to at least a rare temperature

See our menu: [www.summits-online.com](http://www.summits-online.com)



## Did You Know?

After the French Revolution of 1789 selling sour wine was considered against national interest and the merchant was promptly executed.



## Quote of the Week

“Sometimes when I reflect back on all the beer I drink I feel ashamed - Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, 'It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver.'”

-Deep Thought, Jack Handy

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	Summits Univ. Cumming BEER & CHEESE!!!  <b>RANDALL!</b> Perle hops w/ Rogue Yellow Snow	Summits Univ. Snellville BEER & CHEESE!!!  Family Night! 5-9pm	<b>CRAB!!</b> 10  Trivia ALL locations:8p double!	Summits Univ. Woodstock BEER & CHEESE!!!	12  C + W: Trivia 9p S Trivia 10p	13 7-9p TBA
14	<b>ROGUE</b>  <b>RANDALL!</b> Palisade hops w/ Rogue Old Crustacean	16  Family Night! 5-9pm	<b>CRAB!!</b> 17  Trivia ALL locations:8p double!	18	19  C + W: Trivia 9p S Trivia 10p	20 7-9p Magic Hat
21	<b>RANDALL!</b> Van Guard hops w/ Rogue Brewer	23  Family Night! 5-9pm	<b>CRAB!!</b> 24 Xmas Eve - Open 11am - 5pm Merry Christmas!  Trivia ALL locations:8p double!	25  CHRISTMAS Closed all day Enjoy your holiday!	26  C + W: Trivia 9p S Trivia 10p	27 7-9p Lind'ns Framboise
28	<b>RANDALL!</b> Willamette hops w/ Rogue Dead Guy	30  Family Night! 5-9pm	31  Trivia ALL locations:8p double!	Jan. 1	2  C + W: Trivia 9p S Trivia 10p	3 7-9p TBA