

# At the Summit

the e-zine of Summits Wayside Tavern



December 16, 2008

## Holiday Hours

Wed., Dec 24th 11am – 5pm

Thurs., Dec 25th Closed

Otherwise Summits is open as usual! See you soon!

## Pint Nights

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

12/20 Magic Hat

12/27 Lindeman's Framboise

01/03 R.J. Rocker


01/10 Old Dominion

01/17 Yunegling "Wings..."

See online calendar for details!

## What's Up At the Summit?

### The Spirit of Giving

The Georgia Transplant Foundation  **Georgia Transplant Foundation**  
Enriching Lives Everyday  
takes the spirit of giving to an entirely new level. Summits thanks Ann Sechrist for helping us create awareness for a very worthy cause. We'd like to take the opportunity to focus on "The Spirit of Giving" this holiday season and help educate our guests about organ and tissue donation and how to "Give the Gift of Life". Ann Sechrist is a Summits Tier III mug holder and member of "The Snellville Beer Society".

It's that season again – the time of year to think about giving back to your community. The Georgia Transplant Foundation (GTF) provides essential services to Georgia's organ transplant community, but they need your help!

Some of the more substantial challenges that GTF experiences are making the community at large aware of the challenges of organ transplantation. Many are unfamiliar with (...continued on page 2)

## We NEED Pictures!

Send us your pictures! Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at [summitstavern2@bellsouth.net](mailto:summitstavern2@bellsouth.net). We are interested in using them in our ezine and on our website so please express your permission to use the pictures!

We don't save previous entries so if you've submitted before don't be shy about sending the same photos in! We can't wait to see what we get!



## 1st Annual WINTER WARMER CHILI COOKOFF!!

The 1st Annual "Winter Warmer" Chili Cookoff will be held on Dec. 28 starting at 10am. Festivities will be in the back parking lot of the Snellville Summits. The Washington Redskins Fan Club is hosting with help from the Snellville Beer Society. It is their hope to make this an annual event so come show your support! Anyone can enter, the more the merrier! There is no cost to enter.....the goal is to have fun!



The only rule is that one of the ingredients in your chili recipe **MUST** be beer. It can be any style or flavor of your choosing, but it must be in there!

There will 5 or 7 secret judges who will hand out trophies to the winners. If you plan to participate please contact Mike at [RedskinsFansOfGA@live.com](mailto:RedskinsFansOfGA@live.com). We want to have every contestants name on record and there will be trophies made accordingly.

The plan is to have a fun day of tailgating and chili tasting. Afterwards plan to go inside and cheer on your favorite team.

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

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

## ...Spirit of Giving...

what an organ transplant is and how the process of transplantation affects the entire family unit. Many also immediately think GTF is the organ procurement agency in the state – meaning they help convince families to consider organ donation and match donors with recipients. Although they obviously promote organ donation, it's not their core mission. They want the entire state to know about the beneficial programs and services GTF offers to the transplant community.

So, why should you become an organ donor? People should become involved in organ donation because it is a critical opportunity to save and improve the quality of lives of thousands of people throughout the country. In Georgia alone, more than 1,600 people are waiting for a transplant. Though GTF acknowledges the utter need and importance of promoting organ donation, recruiting organ donors is not a central focus of the organization.

In Georgia you can indicate your wishes on your driver's license or sign an organ donor card available through Life Link of Georgia ([www.lifelinkfound.org](http://www.lifelinkfound.org)). The most important thing to do is to make an informed decision regarding donation and then communicate that decision to your family so they can honor your wishes. Donation is not a decision that can be made by others under the stress of the death of a loved one. Make your decision and share your decision to donate ahead of time – like now!

For more information on GTF visit [www.gatransplant.org](http://www.gatransplant.org)

Have a safe, healthy holiday season!

LifeLink®



### 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

## Cooking With Beer!

### Southwestern XX Marinade

This light, tangy marinade is great for grilling. Marinate your chicken, beef, or anything else before tossing on the grill. Great with shrimp.

#### Ingredients:

- 1/4 cup oil (If you use olive oil, use lighter oil, not extra virgin)
- 8 cloves garlic, chopped
- 4 shallots, chopped
- 1 cup onion, chopped
- 2 jalapeño peppers, seeds and stems removed
- 1 bunch cilantro, chopped
- 1/4 cup soy sauce
- 3 tablespoons Worcestershire sauce
- 8 ounces Mexican beer (we use Dos Equis, thus the name of the marinade)
- 2 tablespoons black pepper
- Juice of 6 limes

**In blender or large food processor, place all the ingredients. Blend until smooth.**

**Gives you about 2 cups of marinade**

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

## Beer Geek

Modern breathalyzers work on a clever electrochemical principle. The subject's breath is passed over a platinum electrode, which causes the alcohol to bind with oxygen, forming acetic acid. In the process it loses two electrons, a process that sets up a current in a wire connected to the electrode. The higher the concentration of alcohol in the breath, the greater the electrical current, which can be read by a simple meter to indicate intoxication levels.



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

## The Briefest of Histories of the Best of Beers:

### A Tiny Tale of the Magic Hat Brewing Company

The saturnalian saga of the Magic Hat Brewing Company began in 1978 in a Goddard College bathtub, where future brewmaster Bob Johnson first cultivated his maniacally obsessive interest in making "better beer with bigger flavor." After fifteen years in various non-ale trades, Bob returned to this first culinary love and made the decision to go pro on Martha's Vineyard, an island sadly bereft of breweries. It was then, in a moment of supreme serendipity, that Fate sent him off to an accidental meeting on a random Burlington street with future Magic Hat president Alan Newman. Once both neighborhood acquaintances and coworkers at Seventh Generation, the two had crossed paths many times but hadn't talked for ages. Light pleasantries were exchanged, and upon hearing of Bob's plans, Alan offered to help him open a brewery in Burlington instead. Before you could pour a pint, the two were road tripping through the Pacific Northwest, crash-studying the industry and scheming with Maine's Shipyard

brewery to bottle Bob's very first original ale. Seeking some mash tuns and tubes they could call their own, the pair moved into an abandoned Burlington factory in 1994, finally settling into a much larger (and currently expanding) facility near Lake Chaplain's Bartlett Bay in 1997.



Today, Magic Hat concocts such intriguing sensations as #9®, Circus Boy®, Lucky Kat™, and a revolving roster of Odd Notions. In addition to conjuring elixirs of great appeal, the company sponsors "Get tested, get a condom, get it ON" (a safe sex campaign) and other civic-minded programs. It is also known for its legendary instigation of such cultural shenanigans as the annual Magic Hat Mardi Gras Weekend in Burlington and autumn's infamous Night of the Living Dead. As the universe spins on, Magic Hat continues to inspire and amaze a grateful nation with their singular alchemy of unusual art and strange science.



## Food Spotlight

### Fish & Chips \$ 8.99

Our version of a classic! A generous portion of hand breaded, beer battered Grouper served with french fries and spicy jalapeno cole slaw with a side of spicy chipotle tartar sauce.

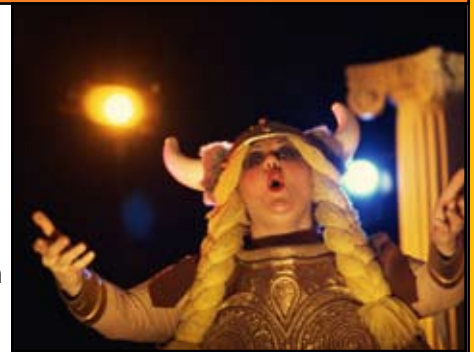
See our menu: [www.summits-online.com](http://www.summits-online.com)



## Did You Know?

Before the year 1000, the word "she" did not exist in the English language. The singular female reference was the word "heo", which also was the plural of all genders.

The word "she" appeared only in the 12th century, about 400 years after English began to take form. "She" probably derived from the Old English feminine "seo", the Viking word for feminine reference.



## Quote of the Week

"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."

-Ernest Hemmingway

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
14	15 <b>ROGUE</b> RANDALL! Palisade hops w/ Rogue Old Crustacean	16 Family Night! 5-9pm	17 <b>CRAB!!</b> Trivia ALL locations:8p double!	18	19 <b>FIRKIN!!!!</b> Rogue Double Dead Guy All locations 6 pm C + W: Trivia 9p S Trivia 10p	20 7-9p <b>Magic Hat</b>
21	22 RANDALL! Van Guard hops w/ Rogue Brewer	23 Family Night! 5-9pm	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 <b>Lind'ns Framboise</b>
28	29 RANDALL! Willamette hops w/ Rogue Dead Guy	30 Family Night! 5-9pm	31 <b>CRAB!!</b> Trivia ALL locations:8p double!	Jan. 1	2 C + W: Trivia 9p S Trivia 10p	3 7-9p <b>R.J. Rocket</b>
4	5 RANDALL! TBA	6 Family Night! 5-9pm	7 <b>CRAB!!</b> Trivia ALL locations:8p double!	8	9 C + W: Trivia 9p S Trivia 10p	10 7-9p <b>Old Dominion Stout</b>