

At the Summit

the e-zine of Summits Wayside Tavern



January 13, 2009

Pint Nights

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

- 01/16 Bridgeport
- 01/17 Yunegling "Wings..."
- 01/23 Holy Mackerel
- 01/24 Bud. Am. Ale
- 01/30 Coors Lite
- 01/31 Sierra Nev. Imp. Smoked

See online calendar for details!

Yuengling on DRAFT!!

Yuengling arrives on DRAFT this weekend at Summits!

Summits will be the first accounts in the city to serve Yuengling on draft! Visit your Summits on Saturday, 1/17 for a Yuengling pint night!

Tough Life...

TOUGH LIFE BY MARIO LUQUE

I ALWAYS WANTED TO BE SOMEBODY SOMEDAY BUT I SHOULD'VE BEEN MORE SPECIFIC!



WWW.CARICATURES2GO.COM

Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at:

www.caricatures2go.com.

What's Up At the Summit?

Summits Wayside Tavern cordially invites you to

THE EXTREME BEER DINNER

Monday, February 16, 2009 Cumming, Ga

7:00 p.m. \$99.99 per person

Spend an evening sampling some of the most extremely unique and special beers available paired with a multi-course gourmet dinner. This multi-course presentation will take your palate to the EXTREME!

The Beers...

Sweetwater Happy Campfire Cask ~ Estrella Damm Inedit ~
Terrapin India Brown Ale Cask aged with Georgia muscadine soaked oak chips
Samuel Adams Imperial Stout ~ Samuel Adams Imperial Wit ~ Rogue 10,000th ~
Samichlaus ~ Lindeman's Gueuze Cuvee Ren e ~ De Proeuf Collaboration Ale ~ De
Struise Black Albert Russian Imperial Stout ~ Amarcord Birra Artigianale Doppelbock
~ La Trappe Quadrupel ~ Sierra Nevada Bigfoot Barleywine ~ Sierra Nevada Imperial
Smoked Porter ~ Magic Hat "Odd Notion" Poppy Agave Pilsner ~ Old Dominion
Millenium Ale

Appetizers

- ~ Duck wings prepared with a fresh apricot plum sauce
- ~ Antelope pot stickers served with chile sauce
- ~ Fresh smoked scallops, mussels and shrimp served atop a Manchego cheese pizza topped with Flying Fish roe and artichokes
- ~ Crispy Manchego cheese croquettes

Pasta Course

- ~ Quail stuffed ravioli poached in a ponzu-carrot juice reduction, topped with wasabi topeko and resting on top of a fresh seaweed salad

Main Course

- ~ A mixed grill of Skate Grenobloise, South Carolina sage roasted poussin with Peruvian purple potato mash, and Ostrich Mignon with a foie gras foam served with an assortment of fresh roasted vegetables

Desserts

- ~ Vanilla Bean goat cheese ice-cream accompanied by candied walnuts
- ~ A menage of assorted fresh fruits, nuts and cheeses delicately dipped in Valrhona and El Rey chocolates

Hungry yet??? Seats are reserved in advance only!

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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Find your Summits!

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1st Annual Chili Cookoff Results

First of all just wanted to say a big thanks for all that came out. The 1st Annual Chili Cookoff was a big success. We ended up having 11 different chilies, with six different NFL teams represented. Falcons, Giants, Eagles, Steelers, Redskins and Browns. Not a bad showing my friends.

All the chilies were great!!! The scoring was alot closer then I would have imagined. A total of 9 points separated 1st from 8th. Scoring was based on a 3 to 1 bases. You awarded 3 points to your favorite, 2 points to your 2nd, and 1 point to your 3rd.

There were so many great recipes that we need to have some honorable mentions. Here are a few a the top scorers: Yankee Chili, Pennsylvania Pride, Sechrist Secret Stout Chili, and Giants World Championship Chili were all with in 3 points of finishing in the top three. Good work guys.

After all scores were tallied here's this year CHAMPIONS.

1st Place: TONY SHAW --- BIG GAME CHILI w/ Newcastle

2nd Place: MIKE FOLEY --- TEXAS CHILI w/ Dale's Pale Ale

3rd Place: BRAD WORKMAN --- GANGSTA CHILI DELUXE w/ Colt 45

Thanks again to everyone for coming out. It was great to see everyone. And even better to try everyone chili recipe.

I'm thinking 12 months is too long to try another cookoff challenge. So if you have some ideas on different foods to have a cookoff with, let's get it started.

See ya at the Summit. - Tiny "HAIL TO THE REDSKINS"



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!

Cheese & Mustard Bread Recipe

From Cheese Book by Carol Timperley and Cecilia Norman (Salamander Books) This rye yeast bread is stuffed with Swiss Emmenthaler cheese and grainy mustard.

Ingredients:

- 1 (1/4 ounce) package active dried yeast (about 1 Tablespoon)
- 1-1/4 cups warm water (110 F/45C)
- 1-3/4 cups rye flour
- 2 cups bread flour
- 1 teaspoon salt
- 1 Tablespoon vegetable oil
- 6 Tablespoons whole-grain mustard
- 1-1/2 cups (6 ounces) shredded Emmenthaler cheese
- 3 Tablespoons chopped parsley
- 1 teaspoon black mustard seeds

Preparation:

Dissolve yeast in 1/4 cup of the water; let stand 5 minutes until frothy. Put flours and salt into a large bowl; make a well in the center. Add yeast mixture, remaining water and oil and mix to a soft dough.

Knead on a lightly floured surface about 5 minutes or until smooth and elastic.

Put into a clean bowl, cover with a damp cloth and let rise in a warm place 1-1/2 to 2 hours or until doubled in size.

Preheat oven to 425 degrees F. (220 degrees C.).

Punch down dough. Knead dough 2 minutes, then roll into a 12-inch square. Spread with mustard, then sprinkle with cheese and parsley.

Roll up like a jellyroll and place, seam side down, on a floured baking sheet; brush with water and sprinkle with mustard seeds.

Bake 10 minutes; reduce temperature to 400 degrees F. (205 degrees C.) and bake 20 minutes or until bread sounds hollow when tapped underneath. Cool on a wire rack.

Yield: 1 loaf



Beer Geek

American Pale Ale

American Pale Ales range from golden to lights copper colored. The style is characterized by American variety hops used to produce high hop bitterness, flavor and aroma. Dry hopping is appropriate. These beers are slightly less malty than their British counterparts. American Pale Ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures. Award Winning Beers: Mirror Pond Pale Ale (Deschutes Brewing), Sierra Nevada Pale Ale, Hopland Red Tail Ale, Alaskan Pale Ale, Pier Pale Ale (Huntington Beach Brewing), Post Road Pale Ale (Old Marlborough Co.), McTarnihan's Ale (Portland Brewing Company)



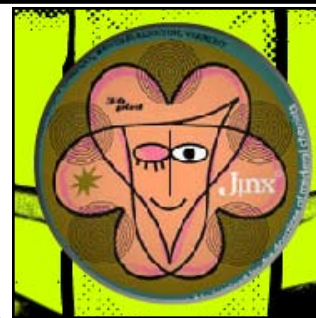
Beer Spotlight

Magic Hat Jinx

S. Burlington, VT

An ale for dancing bonfires and falling leaves"

Jinx prepares the bones for snow. It is a full-bodied strong ale the color of maple's golden leaves in the season's fading sun. Finished with a touch of peat-smoked whiskey malt.



Action Shots!

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. We are interested in using them in our ezine and on our website so please express your permission to use the pictures!



Food Spotlight

Monterrey Chicken \$ 7.99

Grilled marinated chicken breast served on a bed of greens, vine ripened tomato, cucumber & vidalia onions. Topped with cheese & Applewood smoked bacon. Served with our own honey mustard dressing.



See our menu: www.summits-online.com

Did You Know?

Hiccups happen when the diaphragm, the muscle that controls our breathing, becomes irritated and start to spasm and contract uncontrollably. With each contraction, air is pulled into the lungs very quickly, passes through the voice box, and then the epiglottis closes behind the rush of air, shaking the vocal chords, causing the "hic" sound. The irritation can be caused by rapid eating, emotional stress and even some diseases. The best cure? Breathing into a paper bag. This calms the diaphragm by increasing the amount of carbon dioxide in your bloodstream.



Quote of the Week

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

-Abraham Lincoln

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	Summits Univ. Cumming BEER & CHOCOLATE!!! RANDALL! cluster/Lagunitas Hop stoopid	Summits Univ. Snellville BEER & CHOCOLATE!!!	CRAB!! Trivia ALL locations:8p double!	Summits Univ. Woodstock BEER & CHOCOLATE!!! ROGUE	Bridgeport T-Shirts C + W: Trivia 9p S Trivia 10p	7-9p Yuengling "Wings"
18	RANDALL! Mt Hood / Breckenridge 471	Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	22	23 Holy Mackerel C + W: Trivia 9p S Trivia 10p	7-9p Bud American Ale
25	RANDALL! Glacier / Terrapin Rye	Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	29	30 Coors Light C + W: Trivia 9p S Trivia 10p	7-9p Si'ra Nev. Imp. Smoke
Feb. 1	RANDALL! Ahtanum / Sweetwater IPA	Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	5 Shiner Anniv. Launch	6 MGD "64" C + W: Trivia 9p S Trivia 10p	7-9p Abita Jackamo