

# At the Summit

the e-zine of Summits Wayside Tavern



March 17, 2009

## Pint Nights

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

- 03/17 Guinness Stout
- 03/19 Miller Lite
- 03/21 Widmer Hefe
- 03/28 Victory Donnybrook

See online calendar for details!



**Tuesday, March 17th**  
....While supplies last....

Summits will prepare an authentic Irish Meal of Corned Beef, cabbage and potatoes for

**only \$2.09**

While supplies last!  
Dine in only, please!

Celebrate with us and get your fill of real Irish food with real Irish beer!



## What's New at the Summit?

### How To Eat Crayfish/Crawfish?

Eating crayfish quickly takes a little bit of practice, just like eating lobster. The general idea is to twist off the tail, and pull, squeeze or suck out the meat it contains. There are three things which makes this task easier. One is to cook the crayfish just long enough, the others will be discussed below. Always check to make sure your crayfish was in fact alive when cooked. Some not-so-lively ones always slip through the cracks. The tail should be curled and relatively stiff. As long as you pay a little attention to this possibility, your should figure out "which one of these things does not belong here."



**STEP 1:** Take a sip of the beverage of your choice and talk about how big this one is.

Twist and separate the tail from the rest of the crayfish. Bending the tail sideways works better than up-and-down. The head may be discarded.

Some enthusiast enjoy tasting the spices in the body and "suck the head."

**STEP 2:** Peel off the narrow bands of shell material at the opening to facilitate removal of the meat (a couple sections). Holding tail, gently pinch it along its length to loosen the meat. (Just like squeezing oranges helps the skin come off better).

You may now dunk your crayfish into the sauce of your choice.

## March Madness Comes But Once A Year...

### Be a part of it at Summits!

Basketball fans wait every year for the tradition - the excitement - and the upsets that make up the NCAA Men's Basketball tournament.



Here are the important dates for the 2009 tournament:

- Opening Round Game: March 17, 2009
- First Round: March 19-20, 2009
- Second Round: March 21-22, 2009
- Third Round: March 26-27, 2009
- Fourth Round: March 28-29, 2009
- Final Four: April 4 & 6, 2009 at Ford Field in Detroit, Michigan.

## Rogue Casks...



Location!	Fri. 3/28
Snellville	DeadGuy
Cumming	Mogul
Woodstock	Mogul

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/)

## How to eat Crayfish... continued

### STEP 3:

With a firm grasp at the base of the tail, pull the meat from its shell. If you do it right, it will come out quickly and intact. The crawfish is completely cooked-the vein may be removed for aesthetic purposes, but it is not necessary.

Another option: Gently push the meat out with your forefinger and the **FLAT/BOTTOM** part of your thumb while pulling or sucking on the body end of the tail. Take a sip of the beverage of your choice or grab another crawfish. Talk about how easy that one was.



## THE CRAWFISH BOIL IS ON!!!

### Woohoo! We found some Crawfish!!

***\$24.99 All You Can Eat***

*Includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, and corn bread.*

JOIN US FROM 3:00 pm UNTIL 9:00 pm



### ***Woodstock & Cumming Boil Dates***

Sat, March 14th

Sat, March 21st

Sat, March 28th

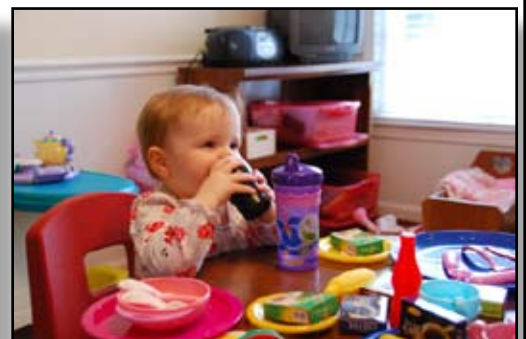
### ***Snellville Boil***

Sat, March 28th

## How Did YOU Celebrate St. Paddy's?

This is Jenny's daughter, Avery, celebrating St Patrick's Day her way!

She has the table set for a feast and is drinking her foam rubber Guinness! (Yes, we promise this is only pretend play!)



## Cooking With Beer!

### Beef in Beer and Onions Recipe

Beef is slowly braised with onions and dark beer to tender perfection. The onions will break down and combine with the beer to create a rich and flavorful natural gravy.

#### Ingredients:

- 2 pounds chuck or round beef roast, cut into 6 to 8 slices
- Salt and freshly ground black pepper to taste
- 2 tablespoons butter
- 2 tablespoons oil
- 5 to 6 medium onions, peeled and thinly sliced into rings
- 1-1/2 tablespoons flour
- 2 cups dark beer
- 2 to 3 sprigs fresh thyme (or 1 teaspoon dried)
- 1 bay leaf, crumpled

#### Directions

Sprinkle both sides of the beef slices generously with salt

and pepper. Heat a large heavy dutch oven over high heat until very hot. Add butter and olive oil and brown meat quickly on both sides. Remove beef and set aside.

Add sliced onions to the drippings. Lower heat and sweat onions until soft and lightly browned, stirring often. Add flour to onions. Cook, stirring constantly, until the flour is lightly browned.

Add beer to onion and flour roux, stirring until thickened. Add thyme and bay leaf. Return beef to the pot and cover pot. Cook over low heat about 2-1/2 hours, until beef is tender. Check often to be sure the beef is covered in liquid, adding more beer or water if necessary.

Serve with buttered noodles or rice.



## Beer Geek

### Belgian Flanders/Oud Bruin Ale/Flemish Brown Ale

This term describes a style found in East Flanders around Qudenaarde. Flemish Brown Ales exhibit complex malt character, a suggestion of caramelization, water high in sodium bicarbonate, multi-strain yeasts and blending of old and new batches to add to the complexity of tastes and textures. The finished product exhibits a sour/sweet character. A light- to medium-bodied deep copper to brown ale is characterized by a slight vinegar or lactic sourness and spiciness. A fruity estery character is apparent with no hop flavor or aroma. Flanders Brown Ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. They are both refreshing and appetite-arousing.



## Beer Spotlight

### Widmer Hefeweizen

(Portland, Oregon)

Widmer's Flagship - America's Original Hefeweizen  
A golden unfiltered wheat beer that is truly cloudy and clearly superb. Ever since Widmer introduced Hefeweizen to America in 1986, ours has been the standard by which all other Hefeweizens are judged. 1998 and 2006 GABF Gold Medal Award Winner 2004 and 2008 Gold Medal Beer Cup

Availability: year-round

Bitterness: 30 IBU

Alcohol by volume: 4.9%

Original gravity: 11.75° PLATO

Malts: pale, Munich, Wheat, Caramel: 40l

Hops bittering: Alchemy

Aroma: Willamette, Cascade

Goes well with a wide range of foods from salads to seafood to robust ethnic foods





## Food Spotlight

### Thai Chicken Salad

A colorful collection of napa and purple cabbage, lettuce, bok choy, red pepper, green pepper, & vidalia onion mixed with thinly sliced grilled chicken and tossed in our own spicy Thai peanut dressing. Topped with crushed peanuts.



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



The first cola-flavoured beverage was introduced in 1881.

Coca-Cola was invented in Atlanta, Georgia by Dr. John S. Pemberton in 1886. Pepsi-Cola was invented by Caleb Bradham in 1890 as "Brad's Drink" as a digestive aid and energy booster. It was renamed as Pepsi-Cola in 1989. In 1929, the Howdy Company introduced its "Bib-Label Lithiated Lemon-Lime Sodas," which became 7 Up. 7 Up was invented by Charles Leiper Grigg.

## Quote of the Week

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer."

-Dave Barry

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15 ROGUE	16 RANDALL! centennial / Sweetwater IPA	17 Guinness Family Night! 5-9pm	18 CRAB!! Trivia ALL locations:8p double!	19 Miller Lite	20 C + W: Trivia 9p S Trivia 10p	21 7-9p Widmer Hefe
22	23 RANDALL! amarillo / Sierra Nevada Harvest	24 Family Night! 5-9pm	25 CRAB!! Trivia ALL locations:8p double!	26	27 C + W: Trivia 9p S Trivia 10p	28 7-9p Victory Donnybrook CASKS!!!
29	30 RANDALL! willamette / Duck Rabbit Wee Heavy	31 Family Night! 5-9pm	CRAB!! Apr. 1 Trivia ALL locations:8p double!	2	3 Woodchuck Pear C + W: Trivia 9p S Trivia 10p	4 7-9p Widmer Amber
5	6 RANDALL! ahtanum / JR Rockers Bell Ringer barley wine	7 Family Night! 5-9pm	8 CRAB!! Trivia ALL locations:8p double!	9	10 Shiner Anniv. Tshirt C + W: Trivia 9p S Trivia 10p	11 7-9p Yuengling