

At the Summit

the e-zine of Summits Wayside Tavern



July 7, 2009

Pint Nights

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

07/04 Bud. American Ale
07/09 Steinlager
07/11 Sweetwater Blue
07/14 Kronenbourg
07/16 Ommegang Witte
07/17 Holy Mackerel

See online calendar for details!

Woodstock Tag Sale!!

Saturday, July 25th our Woodstock store will host its 2nd Tag Sale at the store!

Gather your gently used items for sale and bring them to the patio at the Woodstock store for a full-blown Tag Sale! Bring your own card table and remember you are responsible for any items that don't sell.... Summits will provide breakfast for the sellers! We hope to see you there....

All You Can Eat SHRIMP!!!

Beginning Saturday, July 4th you can get All You Can Eat peel-n-eat shrimp including French fries, cole slaw, home made hushpuppies and shrimp for only \$19.99 per person! This is a delicious way to spend a Saturday night!



What's New At Summits!

Study Finds Beer Not Linked to Big Gut

- * Study follows 20,000 beer drinkers
- * Weight doesn't gather in beer-gut region
- * Heaviest drinkers put on more weight

Beer lovers can drink as much as they like without having to worry about developing a beer-belly, according to new research.

The UK's Daily Mail broke the happy news to beer-lovers Sunday, claiming that scientists have proven a beer-belly is purely the result of genetics.

An eight-year study of more than 20,000 beer drinkers found that although heavy drinkers put on weight, it wasn't necessarily around the belly.

Those who drank more than a 33 ounces a day (that's roughly two-and-a-half bottles) put on the most weight.

The study was published in the *European Journal of Clinical Nutrition*.

<http://www.news.com.au/story/0,27574,25738481-401,00.html>



July is SAUSAGE MONTH!!!

This year we've partnered with Terrapin Brewery for a fun month of sausage, beer and a chance to win a day at the Terrapin Brewery!



During the month of July Summits will feature an additional menu of homemade local sausages in twelve different sandwiches! We even have a sausage that is infused with Terrapin Indian Brown Ale!

Every time you purchase one of our Sausage Month items OR an cold Terrapin product you can register your name in our chance to win a day at the Terrapin Brewery! One winner per store will earn the ride out to the brewery for a full tour and chance to "Be a Brewer for a day"! Participation in Sausage Month is a great way to support our local sausage makers and our local brewers.

We'll definitely see you in July at the Summit!

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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summits-online.com/04_woodstock/

Birthday Changes...

Get ready, get set, watch for the newest in the Summits Happy Birthday promotion. If you aren't signed up - tell your server you wanna sign up. Like now. ;-)

And watch here for the next innovation...

Get Crabby...



Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder...

Summits Gear - Hey - Shop Early!

Shortsleeve T-shirt

black \$14.99

gray \$14.99

Longsleeve T-shirt

black \$16.99

gray \$16.99

Hats

khaki \$14.99

Polo Shirts short

black \$26.99

green \$26.99

burgundy \$26.99

Polo shirts long

black \$29.99

green \$29.99

Denim shirts

denim \$33.99

Fleece Pullovers

black \$39.99

Jackets

black \$200.00

Taco/Tamale Thursdays

Tacos & Tamales Thursdays!

Every Thursday, our Woodstock store will feature authentic tamales and specialty tacos!

Authentic Tamales

Two chicken tamales stuffed with freshly shredded spiced chicken, served with rice, sour cream and a side of tomatillo sauce. \$ 8.99

Fried Grouper Taco Plate: *best seller!

Three flour tortillas filled with fresh fried Grouper. Topped with Chipotle mayo, lettuce and tomato. Served with a side of spicy black beans and jasmine rice. \$10.99

Specialty Tacos

Specialty Tacos: \$2.99 each

"Georgia's Best" Reuben taco:

You read that correctly! A taco made from homemade corned beef, Swiss cheese, Russian dressing and topped with sauerkraut rolled into a fresh flour tortilla! A must try!

Fried Chicken:

A fresh flour filled with strips of fried chicken breast with wasabi mayo, lettuce and tomato.

Chicken Parmesan:

A fresh flour tortilla served with breaded chicken breast topped with marinara sauce and freshly grated Parmesan cheese.

Beer Geek

Kolsch/Koln-style Kolsch

The term Kolsch is the best protected of all in the beer world. Only traditional brewers around Colon, Germany are legally allowed to use the style name for their beers. Kolsch is warm fermented and aged at cold temperatures (German ale or Alt-style beer). Kolsch is characterized by a golden color and slightly dry, winy and subtly sweet palate. Caramel character should not be evident.



The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer that is fermented using ale or lager yeasts. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal. This is a fine and delicate beer that is well attenuated. Maturation is typically 2 - 6 weeks. The local custom in Germany is to serve these beers in small, narrow 20cl glasses to suggest something light and appetizing.

Beer Spotlight

Budweiser American Ale

(St Louis, Missouri)

Carefully brewed with caramel and malted barley from America's heartland, Bud American ale has a rich, sweet malt character. This amber ale is also dry hopped with Cascade hops from the Pacific Northwest for a citrus hop aroma. This is more than a new taste... it's a new tradition!



Cooking With Beer!

Curried Apple and Sweet Potato Soup

Ingredients:

- 1/4 cup raisins
- 12 ounces light pilsner beer
- 4 tablespoons butter
- 1 onion, diced
- 2 apples, unpeeled cored and diced
- 1 tablespoon curry
- 2 teaspoons finely minced fresh ginger root
- 2 tablespoons all-purpose flour
- 4 cups chicken stock
- 1/4 cup frozen apple juice concentrate
- 1 inch cinnamon stick
- 1 teaspoon tamari/shoyu soy sauce
- 2 medium sweet potatoes, peeled and finely diced
- Salt and freshly ground white pepper to taste
- Cayenne pepper to taste

Directions

Soak the raisins in the beer for at least 2 hours before beginning.

Melt the butter in a skillet over medium heat. Add the onion and sauté 3 minutes. Add diced apples and sauté until softened, 3 to 4 minutes. Sprinkle with curry powder.



Cook 8 minutes on medium low. Stir in the ginger and cook 2 more minutes.

Drain the raisins (save the beer) Sprinkle the flour over the apple mixture and cook over low heat 1 minute. Gradually add the beer, stirring to smooth any lumps, and cook 5 to 7 minutes. Transfer this mixture to a food processor. Add the raisins and blend until smooth.

In a heavy stock pot, combine the stock, apple juice concentrate, cinnamon stick, and soy sauce. Bring to a boil, add the sweet potatoes, and turn down the heat. Simmer, partially covered, until the potatoes are tender, about 30 minutes. Remove the cinnamon stick from the hot stock and stir in the apple puree. Season with salt and white pepper. Simmer for 5 more minutes. Your soup is ready

www.beer100.com

Condors: perfect for last minute gifts!

Great option for lunch under \$10!

Spinach Chicken Sandwich \$ 7.99

A grilled marinated chicken breast topped with sautéed red pepper spinach, roasted red peppers, Applewood smoked bacon & smoked Gouda cheese. Served on a fresh baked egg roll and seasoned with our Summit blend.



See our menu:
www.summits-online.com

Did You Know?

At 10h35 on Friday 17 December 1903, Orville Wright took the Flyer that he and his brother Wilbur built into the air for what has come to be known as the first powered flight. Earlier, unbeknownst to them, Gustave Whitehead and Richard Pearse were also experimenting with flying machines. Who actually took first to the sky remains a **controversy**.



Quote of the Week

“He was a wise man who invented beer.”

-Plato

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
5	6 RANDALL! check your weekly email	7 Family Night! 5-9pm	8 CRAB!! Trivia ALL locations:8p double!	9 Steinlager	10 C + W: Trivia 9p S Trivia 10p	11 7-9p Sweetwater Blue
12	13 Summits Univ. Cumming RANDALL! check your weekly email	14 Summits Univ. Snellville Kronenbourg Family Night! 5-9pm	15 CRAB!! Trivia ALL locations:8p double!	16 Ommegange Witte Summits Univ. Woodstock	17 Holy Mackerel C + W: Trivia 9p S Trivia 10p	18 7-9p Sam Adams Summer
19	20 RANDALL! check your weekly email	21 Family Night! 5-9pm	22 CRAB!! Trivia ALL locations:8p double!	23 Flying Dog Summer	24 C + W: Trivia 9p S Trivia 10p	25 7-9p Warsteiner
26	27 RANDALL! check your weekly email	28 Family Night! 5-9pm	29 CRAB!! Trivia ALL locations:8p double!	30	31 Terrapin C + W: Trivia 9p S Trivia 10p	7-9p August 1 Grut Wit