

At the Summit

the e-zine of Summits Wayside Tavern



July 14, 2009

Pint Nights

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

- 07/14 Kronenbourg
- 07/16 Ommegang Witte
- 07/17 Holy Mackerel
- 07/18 Sam Adams Summer

See online calendar for details!

Taco & Tamale Thurs!

All three Summits Tavern locations now feature authentic Mexican cuisine on Thursday nights. . . you will have your choice of Grouper tacos, fried chicken tacos, and a variation of specialty tacos that will rotate weekly - - like what you ask? Fried clam tacos, corned beef tacos, barbecue pork tacos... and more!



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....

What's New At Summits!

Special Tapping on the 15th!

This month's "15th" special tapping is Rogue Charlie 1981

"This year's Charlie released in January 2008 was brewed in our new 100 bbl warehouse. The malts remain the same, but the hops change yearly because of availability and quantities in our inventory.

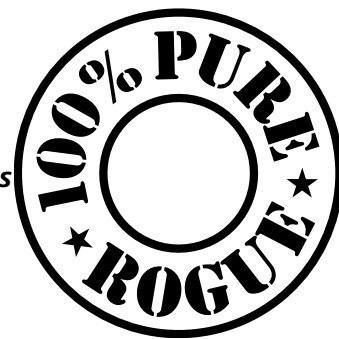
As usual, Charlie is a powerful brew. Orange/Amber in color with a huge Munich malt profile and big bittering and finishing hops! Enjoy!"

-John Maier, Brewmaster

Malts: 2-row, Munich, C40

Hops: Horizon, Newport, Amarillo, Centennial

IBU: >70



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.



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 Card 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...



Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Your server will bring you a form to fill out and your own personal beer list. The beer list stays at Summits for your convenience.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

Passport Club



Where Are YOU?????

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! Email us at: snellville@summitsonline.com



Beer Geek

English Mild Ale

Mild Ales originated in coal mining regions of England and Wales. Mild Ale was intended as a low alcohol beer for heavy consumption by miners and as a harvest time drink for farm workers. They are often the least expensive beers available. Mild Ale is sweeter and lighter colored than Porter. It is as malty as possible in a low gravity beer. This style is most common in the West Midlands of Great Britain. It had been declining as a style due to a perception as old-fashioned. It now seems to be making a comeback. Mild refers to bitterness not flavor. They can be full of flavor whether light or dark. Includes English Light and Dark Milds which are described below.



English Light Mild Ale

English Light Mild Ales range from light amber to light brown in color. Malty sweet tones dominate the flavor profile with a little hop bitterness or flavor. Hop aroma can be light. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity ester level is very low. Chill haze is allowable at cold temperatures.

English Dark Mild Ale

English Dark Mild Ales range from deep copper to dark brown (often with a red tint) in color. Malty sweet, caramel, licorice and roast malt tones dominate the flavor and aroma profile with very little hop flavor or aroma. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity ester level is very low. Classic Producers: Bank's Mild (Park Brewery, England)



Cooking With Beer!

Swedish Beef Stew

Ingredients:

- 2 1/2 pounds boneless beef chuck, trimmed of any large pieces of fat and cut into 1 1/2-inch cubes
- 6 tablespoons (3/4 stick) unsalted butter
- 2 1/2 pounds onions (about 5), quartered
- 2 1/2 pounds boiling potatoes, peeled and cubed
- Salt and black pepper to taste
- 3 cups lager beer (Miller Lite, Bud, etc.)

Directions

1. Preheat the oven to 450°F. Toss all the ingredients except the beer into a large ovenproof casserole.
2. Pour the beer over the stew, cover, and cook until the meat is very tender, the potatoes are breaking apart, and the beer is absorbed, about 2 hours.
3. You can deglaze the casserole by pouring a bit of water over the stew, if you like.
4. Transfer stew to a serving bowl

Makes 6 servings.

www.beer100.com

Beer Spotlight

Holy Mackerel

Ft Lauderdale, Florida

A strong golden ale brewed in the Belgian tradition. Dry yet flavorful - complex yet refreshing. Handcrafted in small batches using the



finest all natural ingredients. Finest all natural Pilsner malt, Saaz Hops and Belgian Trappist yeast combine to create a fresh, Florida brewed version of a popular beer style with craft beer aficionados. Unfiltered, Unpasteurized and with just a hint of spice this beer is meant to be savored slowly so as to enjoy the aroma as well as the taste. Vintage dated, excellent now but even finer with 2 years age.

Pairs well with cheddar cheese, chicken or seafood. 8.5% ABV



Great option for lunch under \$10!

Cheesesteak \$ 7.99

A half pound South Philly style steak with grilled vidalia onions & provolone cheese. Served on a french roll & seasoned with our Summit blend. To substitute chicken ask for a "Chicken Philadelphia" add mushrooms \$.59 add peppers \$.59



See our menu:
www.summits-online.com

Did You Know?

The highest bridge in the world can be found in the Ladakh valley between the Dras and Suru rivers in the Himalayan mountains. The valley lies at an altitude of about 5 602 m (18,379 ft) above sea level on the India side of **Kashmir**. Called the Baily Bridge, it is only 30 metres (98 ft) long, and was built by the Indian Army in August 1982.



Quote of the Week

"The problem with the world is that everyone is a few drinks behind."

-Humphrey Bogart

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
12	13 Summits Univ. Cumming RANDALL! check your weekly email	14 Summits Univ. Snellville Kronenbourg Family Night! 5-9pm	CRAB!! 15 Summits 15 Rogue Charlie 1981 Trivia ALL locations:8p double!	Ommegange Witte 16 Summits Univ. Woodstock	17 Holy Mackerel C + W: Trivia 9p S Trivia 10p	7-9p 18 Sam Adams Summer
19	20 RANDALL! check your weekly email	21 Family Night! 5-9pm	CRAB!! 22 Trivia ALL locations:8p double!	23 Flying Dog Summer	24 C + W: Trivia 9p S Trivia 10p	7-9p 25 Warsteiner
26	27 RANDALL! check your weekly email	28 Family Night! 5-9pm	CRAB!! 29 Trivia ALL locations:8p double!	30	31 Terrapin C + W: Trivia 9p S Trivia 10p	7-9p August 1 Grout Wit
2	3 RANDALL! check your weekly email	4 Family Night! 5-9pm	CRAB!! 5 Trivia ALL locations:8p double!	6	7 C + W: Trivia 9p S Trivia 10p	7-9p 8 Abita Purple Haze