

At the Summit

the e-zine of Summits Wayside Tavern



July 21, 2009

Pint Nights

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

07/23 Flying Dog Summer

07/25 Warsteiner Pils

07/31 Terrapin

08/01 Gruut Wit

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!

Summits is taking the Birthday Club Program online!

Beginning with the August mailing you will no longer see those little post-cards in your mailbox! Instead, you'll receive an e-card that will guide you through the process of printing your coupon out yourself!

The program will still work the same way for you in all other aspects. Your email will come a week before your birthday and the coupon will not expire until a 10 days after your birthday - - - so, you'll have plenty of time to plan your celebration dinner at the Summits of your choice!

This does mean that it's even more important that you keep us informed of new email addresses. If you change or add addresses please let us know! We'll be happy to make the change for you or, as always, you can go directly to our website and update your personal information.

Don't forget your kids! Children under the age of 12 will receive a coupon for a free dessert for their birthday! So, make sure you a parent's email address to their profile to receive the offer. We don't want to leave them out!

Our birthday card program has been a lot of fun for us over the years. We've enjoyed helping your friends and family celebrate YOU and we expect this transition to be smooth and successful! Pass the word to all of your friends, family and neighbors! This program is available to everyone..... and happy birthday from Summits!

Got some news that you want to share with everyone?

Don't be shy, brag on your children and bring us pictures of your pets too! Let all of us know what is going on in your life through our community boards! Each Summits location has a "brag" board. You can use it to sell your '68 Mustang, or rent your house. Even better is to share the birth of your grandchild and your son being accepted to UGA! Leave business cards too!



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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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!



Rewards to GO!

This program is designed to reward loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points



you will earn \$20 in Condors.. our own special personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You"!

Cooking With Beer!

Pioneer Stew

Ingredients:

- 6 slices bacon
- 1 onion, sliced
- 1 clove garlic, minced
- 1 lb beef shank crosscuts
- 1/2 lb ham hock
- 2 bottles beer
- 1 C water
- 1 tsp salt
- 2 15-oz cans garbanzo beans
- 4 potatoes, cubed
- 1 4-oz link cooked Polish sausage, thinly sliced

Directions

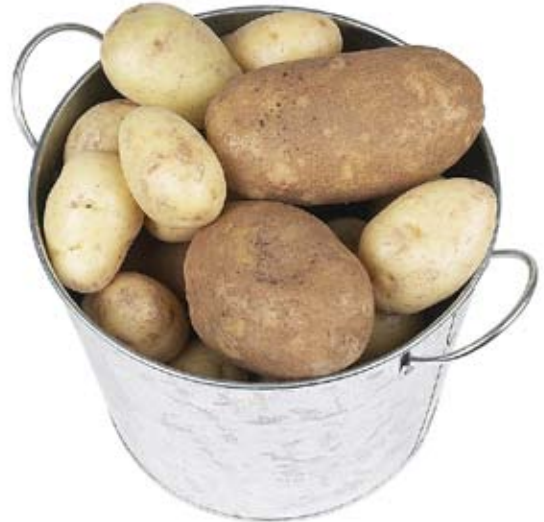
Cook bacon until crisp. Drain, reserve 2 TBS drippings. Crumble bacon and set aside. Add onion and garlic to reserved drippings in pan. Cook until tender.

Add beef shank, ham hock, beer, water and salt. Heat to a boil, reduce heat, cover, and simmer 1 1/2 hours. Remove meat from beef shank and ham hock, dice, and discard bones. Return to stew with undrained beans and potatoes.

Cover and simmer 20 minutes more. Add sausage and crumbled bacon.

Heat through. Skin off fat. Makes 8 servings.

www.beer100.com



Beer Geek

Brown Ale

Includes English, American, Belgian and Dusseldorf-style Brown Ales which are described below. English Brown Ale Back in the time when most beers were darker (1920's), Newcastle presented their reddish brown ale to compete with the Pale Ales of the day. This style has proven so enduring that it has sparked many copycats and has led to the emergence of a new style. These nuttier Brown ales are very different from the older brown ales from the London area, which are lower in alcohol, darker and sweeter. English Brown Ales range from deep copper to brown in color. They have a medium body, and a dry to sweet maltiness dominates with very little hop flavor or aroma. Fruity ester flavors are appropriate. Diacetyl should be very low, if evident. Chill haze is allowable at cold temperatures. Classic Producers: Newcastle Brown Ale (Scottish & Newcastle Breweries, Tyne Brewery, England), Nut Brown Ale (Samuel Smith's Brewing, England)

Beer Spotlight

Samuel Adams Summer Ale

Boston, Massachusetts

Samuel Adams® Summer Ale is an American wheat ale. This summer seasonal uses malted wheat as well as lemon zest and grains of paradise, a rare pepper from Africa first used as a brewing spice in the 13th Century to create a crisp and spicy flavor and body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. All of these come together to create a quenching, clean finishing beer perfect for those warm Summer days



Great option for lunch under \$10!

Summits Club

\$ 7.99

Turkey, ham, smoked Applewood bacon, romaine lettuce, vine ripened tomato, imported swiss cheese, and mayo. Served on Texas toast and seasoned with our Summit blend.



See our menu:

www.summits-online.com

Did You Know?

The longest bridge in the world over a body of water is the Lake Pontchartrain Causeway in New Orleans, USA with a total length of 38,6 km (24 miles). It was completed in 1956. The Bang Na Expressway in Bangkok, Thailand is even longer, at 54 km (33.5 miles), but mostly is an elevated highway. However, they are soon to be outdone by the 79.6 km Xian-Zhengzhou high speed railway bridge being built in China. It will be known as the Wei River Bridge.



Quote of the Week

"Make sure that the beer - four pints a week - goes to the troops under fire before any of the parties in the rear get a drop."

-Winston Churchill to his Secretary of War, 1944

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
2	3 RANDALL! check your weekly email	4 Family Night! 5-9pm	5 CRAB!! Trivia ALL locations:8p double!	6	7 C + W: Trivia 9p S Trivia 10p	8 7-9p Abita Purple Haze
9	10 Summits Univ. Cumming RANDALL! check your weekly email	11 Summits Univ. Snellville Family Night! 5-9pm	12 CRAB!! Trivia ALL locations:8p double!	13 La Chouffe Glass Summits Univ. Woodstock	14 C + W: Trivia 9p S Trivia 10p	15 7-9p Rogue Ales