

At the Summit

the e-zine of Summits Wayside Tavern



August 11, 2009

Pint Nights

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

- 08/13 La Chouffe
- 08/15 Rogue Ales
- 08/20 Southampton
- 08/22 Yuengling Dog Days
- 08/29 Estrella



ARTIST AT WOODSTOCK!

Mario Luque will be at our Woodstock location on Saturday, Aug 29th at 6:00 pm to draw FREE caricatures of your friends and family! The only catch is that we get to keep them to add to our "wall of fame"! This is a lot of fun! See you there!

Brewer for a Day!!!!

Terrapin "Brewer for a day winners" Announced!

Congrats to the following winners who have earned the right to play "brewer" for a day at the Terrapin Brewery in Athens!

We're excited for you all!

Snellville	<i>June Thomas</i>
Woodstock	<i>Chuck Pesta</i>
Cumming	<i>Bill King</i>

What's New At Summits!

Cask Tappings and a very special honor this weekend at Summits!

This Saturday, August 15th all three Summits will tap a keg of Rogue! For those of you that have never participated in a "Cask Night" at one of our stores you won't want to miss this opportunity! All casks will be tapped at 6:00 pm and will be poured while supplies last!

A cask, or firkin, is set up like an old fashioned wooden keg would have been. It is not carbonated with gas lines like our tap wall – the beer inside is naturally carbonated and cask conditioned like a bottle of fine wine would be. We use spiles and a mallet to drive the spout into the side of the cask as it lays on its side. Then, we pour!

This week's tappings will be as follows:

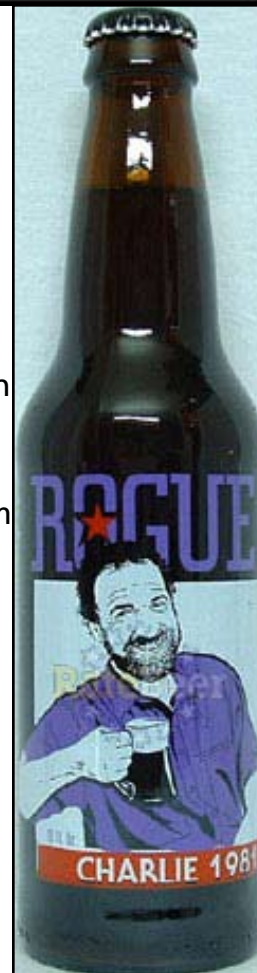
Woodstock & Snellville

Rogue Sesquicentennial – a special beer Rogue brewed to be the "Official Beer" of Oregon's 150th Birthday this year! Amber orange in color, with a sweet malt background from the generous use of Munich malts, a crisp citrus hop nose and finish from our Oregon grown Willamette hops.

Cumming

Rogue Charlie – Rogue has been "sitting" on this one until brewer John Maier said it was ready..... and now it IS! The malts remain the same but the hops change yearly on this brew. This is a powerful beer orange/amber in color with a huge Munich malt profile and big bittering finishing hops using Horizon, Centennial, Newport and Amarillo!

(...continued on page 2)





"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.

Publisher: Andy Klubock

Editor: Jennifer S. Fackenthall

Design: Cindy Svec, Relevant Arts

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Find your Summits!

Locations

Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)

Snellville, GA 30078

Phone: 770-736-1333

Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.

Cumming, GA 30040-2752

Phone: 770-886-4374

Fax: 770-886-4376

summits-online.com/cumming/

Summits Wayside Tavern® - Woodstock

2990 Eagle Drive

Woodstock, GA 30189

Phone: 770-924-5315

Fax: 770-924-5072

summits-online.com/04_woodstock/

Firkins and Tiny... (continued from page 1)

Special Honors...

This week Snellville's cask tapping is in honor of a very special friend of ours who has achieved a very significant milestone.....

Mike "Tiny" McClanahan was recently crowned "King of Beer" by The Snellville Beer Society in recognition of his feat of logging 1,000 different beers on his Summits Passport! Yes, ONE THOUSAND!



We will present King Tiny a special award at 7:00 pm on Saturday and raise our glasses to him. Please join us for this fun and special cask tapping!

Beer Geek

- The first consumer protection law ever written was enacted over beer by Duke Wilhelm IV of Bavaria in 1516. It was a purity law limiting the ingredients of beer to barley, hops and water.
- Tegestology is what collecting beer mats is called.
- Pabst Beer is now called Pabst Blue Ribbon beer because it was the first beer to win a blue ribbon at the Chicago World's Fair in 1893. <http://www.professorshouse.com/>

Summits Gear - Hey - Shop Early!

Shortsleeve T-shirt		burgundy	\$26.99
black	\$14.99	Polo shirts long	
gray	\$14.99	black	\$29.99
Longsleeve T-shirt		green	\$29.99
black	\$16.99	Denim shirts	
gray	\$16.99	denim	\$33.99
Hats		Fleece Pullovers	
khaki	\$14.99	black	\$39.99
Polo Shirts short		Jackets	
black	\$26.99	black	\$200.00
green	\$26.99		



Beer Geek

- To get rid of the foam at the top of beer (the head), stick your fingers in it.
- Monks brewing beer in the Middle Ages were allowed to drink five quarts of beer a day.
- Bavaria still defines beer as a staple food.
- To keep your beer glass or mug from sticking to your bar napkin, sprinkle a little salt on the napkin before you set your glass down.

<http://www.professorhouse.com/>

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!



Cooking With Beer!

Raspberry Lambic Ice Cream

Lucy Saunders <http://www.beercook.com>

prep time : Advance prep required

recipe type: dessert and sweets

Ingredients:

- 1 1/2 cups seeded raspberry puree
- 1/2 cup sugar
- 1 cup framboise or raspberry lambic
- 1 envelope (2 teaspoons) unflavored gelatin, softened in 3 tablespoons warm water
- 1 cup heavy cream, whipped with 2 tablespoons powdered sugar
- 1/2 cup vanilla syrup (use a brand made with real cane sugar)
- Ice cream machine

Directions

Blend raspberry puree, sugar and lambic. Cover and chill overnight. Remove the fruit blend from refrigerator and warm to room temperature - or microwave on high for 30 seconds and stir well. Temperature should be around 75 degrees. Blend the softened gelatin with fruit beer mixture, whisk until smooth, then fold in whipped heavy cream and vanilla syrup. Whisk well and chill for 1 hour. Pour into an ice cream machine and freeze according to manufacturer's instructions. Garnish with fresh raspberries and serve.



Beer Spotlight

La Chouffe Blond Ale

Achouffe, Belgium

LA CHOUFFE is an unfiltered blonde beer, which is re-fermented in the bottle as well as in the keg. It is pleasantly fruity, spiced with coriander, and with a light hop taste.

Alcohol: 8% alc./vol.



Great option for lunch under \$10!

Manhattan Salad

\$ 7.99

A bed of iceberg, romaine & spinach. Topped with smoked turkey, ham, vidalia onions, vine ripened tomatoes, mushrooms, roasted red peppers, bell peppers, cucumbers, imported swiss & cheddar cheese. Served with balsamic vinaigrette. add Applewood bacon \$0.99

See our menu:
www.summits-online.com



This Week in History - 8/10

On August 10, 1846 After a decade of debate about how best to spend a bequest left to America from an obscure English scientist, President James K. Polk signs the Smithsonian Institution Act into law.

August 11, 1934 A group of federal prisoners classified as "most dangerous" arrives at Alcatraz Island, a 22-acre rocky outcrop situated 1.5 miles offshore in San Francisco Bay. The convicts--the first civilian prisoners to be housed in the new high-security penitentiary--joined a few dozen military prisoners left over from the island's days as a U.S. military prison.

On August 12, 1990 Fossil hunter Susan Hendrickson discovers three huge bones jutting out of a cliff near Faith, South Dakota. They turn out to be part of the largest-ever Tyrannosaurus rex skeleton ever discovered, a 65 million-year-old specimen dubbed Sue, after its discoverer.

On August 13, 2003, shortly after midnight on this day in 1961, East German soldiers begin laying down barbed wire and bricks as a barrier between Soviet-controlled East Berlin and the democratic

western section of the city.

On August 14, 2003, a major outage knocked out power across the eastern United States and parts of Canada. Beginning at 4:10 p.m.

ET, 21 power plants shut down in just three minutes. Fifty million people were affected, including residents

of New York, Cleveland and Detroit, as well as Toronto and Ottawa, Canada.

On August 15, 1954, On this day in 1945, Emperor Hirohito of Japan announces the news of his country's unconditional surrender in World War II over a radio broadcast to the Japanese people.

August 16, 1896 While salmon fishing near the Klondike River in Canada's Yukon Territory on this day in 1896, George Carmack reportedly spots nuggets of gold in a creek bed. His lucky discovery sparks the last great gold rush in the American West.



The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
16	17 RANDALL! check your weekly email	18 Family Night! 5-9pm	19 CRAB!! Trivia ALL locations:8p double!	20 Southampton Pint	21 C + W: Trivia 9p S Trivia 10p	22 7-9p Yuengling Dog Days
23	24 RANDALL! check your weekly email	25 Family Night! 5-9pm	26 CRAB!! Trivia ALL locations:8p double!	27	28 C + W: Trivia 9p S Trivia 10p	29 7-9p Estrella
30	31 RANDALL! check your weekly email	Sept. 1 Family Night! 5-9pm	2 CRAB!! Trivia ALL locations:8p double!	3	4 Smithwicks C + W: Trivia 9p S Trivia 10p	5 7-9p Bridgeport /Tommy