

At the Summit

the e-zine of Summits Wayside Tavern



August 18, 2009

Pint Nights

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

08/20 Southampton

08/22 Yuengling Dog Days

08/29 Estrella

09/04 Smithwick's

09/05 Tommy Knkr Butthead



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!

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!

What's New At Summits!

Eating With Beer: Food Pairings

http://www.eatingwithbeer.com/beer_and_food.htm Food Pairings

Beer and food work well together for a variety of reasons. The first reason is that there are almost limitless flavors and varieties of beer. Each beer has a unique flavor or quality that can be paired with several different types of food. The carbonation in beer cleanses the palate a lot more effectively than other non-carbonated beverages (including wine). This creates a renewed sense of taste each and every time a person takes a sip of beer after tasting food. This means that each time a person bites into food and then takes a sip of beer, it will seem like the first time a person tastes the food (which is often the best part of any meal, snack or dessert). Unlike wine, beer and food pairings are left more up to the interpretation of the individual; it is understood that everyone has a unique palate and enjoys different flavors and qualities of beer and food. The following is a guideline to beer and food pairings. The first part will consist of some generalizations followed by specific examples of excellent beer and food pairings (including specific brand names of beer).



Beer Flavor	Interactions	Food
Hop Bitterness Roasted Malt Carbonation Alcohol	Balances	Sweetness Richness (fat)
Sweetness Maltiness Low Carbonation	Balances	Spiciness (chili heat) Acidity
Hop Bitterness High Carbonation	Emphasizes	Spiciness (chili heat) Complexity

(...continued on page 2)

Visit us on the web at www.summits-online.com



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Find your Summits!

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Pairings... (continued from page 1)

Strong Flavors with Strong Beers

Strong flavored food can be paired with stronger tasting foods. This applies to several varieties of beer including Stout, Porter, India Pale Ale, Amber Ale, Flavored Beer and Winter Ales. The spices and characteristics in the food compliment rich and robust flavors in beer. Stout, Porter, India Pale Ale, and Amber Ale also cool the tongue

Light Flavors with Lighter Beers

Light flavored food should be paired with lighter tasting beer. This applies to several types of beer including most lagers, pilsners, sweetened ales, and hefeweizen or wheat ales. Lighter flavors of the food and the beer will compliment each other and not overwhelm the palate.



Medium Flavors with Medium Beers

Medium flavored food should be paired with middle range beers. This includes beer that has several characteristics of both lagers and ales but are not overly hopped or do not have extreme levels of bitter or roasted flavors. This includes some amber ales, dark lagers, brown ales, and pale ales.

HAPPY BIRTHDAY!!!

You will no longer see those little postcards in your mailbox! Instead, you'll receive an e-card that will help you print your own coupon!

The program works the same way - your email will arrive 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!

It's even more important to keep us informed of changes to your email address. We'll 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 12 will receive a coupon for a free dessert for their birthday! Make sure to add a parent's email address so kids aren't left out!

Pass the word to all of your friends, family and neighbors! This program is available to everyone..... and happy birthday from Summits!



Beer Geek

- The oldest known written recipe is for beer.
- The Pilgrims landed at Plymouth Rock because of beer. They had planned to sail further south to a warm climate, but had run out of beer on the journey.
- Anheuser-Busch is the largest brewery in the US.
- The longest bar in the world is the 684 foot long New Bulldog in Rock Island, IL.



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



Cooking With Beer!

Speedy Stout Mocha Freeze

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

prep time : One to two hours

recipe type: dessert and sweets

Ingredients:

- 1 quart coffee ice cream
- 1 cup stout
- 1 cup grated dark semi-sweet chocolate (I used Valrhona)

Directions

Soften ice cream in microwave for 15-30 seconds. Place in bowl of a large stand mixer. Mix in stout and grated chocolate. Mixture will be soft - pour into 1 cup ramekins and freeze until firm - about 4 hours. Serve with more stout.



Great option for lunch under \$10!

Thai Chicken Salad \$ 7.99

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



Beer Spotlight

Rogue Ales

Newport, Oregon

Rogue is a small revolution, which expresses itself through handcrafted Ales, Porters, Stouts, Lagers and Spirits, and this is the way we conduct our business. The spirit of the Rogue brand, even the name, suggests doing things differently, a

desire and a willingness to change the status quo. A Rogue Ale, Porter, Stout, Lager or Spirit is crafted to give it unique character, innovative in its makeup and brewing, a process that has not compromised quality. We believe if a Rogue Ale, Porter, Stout, Lager or Spirit cannot be all of these things, it should not be made at all.



Condors: perfect for last minute gifts!

This Week in History - 8/17



August 17 On this day in 1969, the grooviest event in music history--the Woodstock Music Festival--draws to a close after three days of peace, love and rock 'n' roll in upstate New York.

August 19 On this day in 1909, the first race is held at the Indianapolis Motor Speedway, now the home of the world's

most famous motor racing competition, the Indianapolis 500.

August 20 On this day in 1911 a dispatcher in the New York Times office sends the first telegram around the world via commercial service.



August 21 On this day in 1959 The modern United States receives its crowning star when President Dwight D. Eisenhower signs a proclamation admitting Hawaii into the Union as the 50th state. The president also issued an order for an American flag featuring 50 stars arranged in staggered rows: five six-star rows and four five-star rows. The new flag became official July 4, 1960.

August 22 On this day in 1950, officials of the United States Lawn Tennis Association (USLTA) accept Althea Gibson into their annual championship at Forest Hills, New York, making her the first African-American player to compete in a U.S. national tennis competition.

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
16	17 RANDALL! check your weekly email	18	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 T'my Knkr Butthead
6	7 RANDALL! check your weekly email	8 Family Night! 5-9pm	9 CRAB!! Magic Hat Trivia ALL locations:8p double!	10	11 Amstel Light C + W: Trivia 9p S Trivia 10p	12 7-9p Heineken