

At the Summit

the e-zine of Summits Wayside Tavern



October 13, 2009

Pint Nights

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

- 10/12 Pilsner Urquell
- 10/13 Peroni Lager
- 10/14 Gaffel
- 10/15 Maredsous / Paulaner
- 10/16 Sam Adams Oktoberfest
- 10/17 Woodchuck Amber
- 10/18 Leinenkugel
- 10/19 Spaten Oktober
- 10/20 Mike's Pink Lemonade
- 10/21 Jever Pilsner
- 10/22 Abita Turbo Dog
- 10/23 Yuengling 180th
- 10/24 Victory Moonglow
- 10/25 Heineken
- 10/26 Amstel



Got your FLU SHOT?

If you have a business in the Snellville/Lawrenceville/Loganville/Grayson area Snellville Medical Group will come to your place of business to give seasonal flu shots to your employees. The cost is \$25 each. Keep your workplace free of the flu this season. Contact Lynne at Snellville Medical 770-972-0340.



What's New At Summits!

Hop basics - Information provided by Hopunion

<http://www.probrewer.com/resources/hops/basics.php>

For all intents and purposes hops have only one main use--that of making beer. Hops give beer flavor and aroma, act as a preservative, and help in head retention. Leaf hops can also act as a filter bed. While minor, hops have been used as an additive in hop pillows and tea; as a flavoring agent in breads and cheese; and as a cleaning agent in shampoo.

The use of hops for beer production has been documented back to 736 AD in south central Europe. They were introduced into the United States in 1629 by the colonists. Today virtually all commercially grown hops are found in the Pacific Northwest states of Washington, Oregon, and Idaho.

Hops are perennial plants that can be male or female. Male plants are used in breeding and have no use in the brewing of beer. The female plant on the other hand produces a hop cone which contains the chemical properties that are used in the brewing process. This material is described as hop lupulin.

There are basically two types of hops. The aroma hops are typified by low alpha acids, higher levels of beta acids,



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What Are You Waiting For???

Become a Summits Facebook Fan!



Thanks to Heather at our Cumming store Summits has a Facebook page up and running strong!

We know you check your Facebook page daily and can't wait to read the latest status updates from your old High School buddies! Well, now you can keep up to date on the weekly events at our stores.

We'll keep the "Events" current and the status updates relevant to what is going on at Summits!

We have set up photo albums for you to visit and hope that you will post your favorite Summits pictures there, as well! Share photos of your favorite memories with us. What are you waiting for!?

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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What's New At Summits! (cont. page 1)

and an oil profile associated with good aroma. These hops would generally be used as a finishing or conditioning hop. Bitter hops have a much higher level of alpha acids than beta acids. These are generally used in the boiling process to extract bitterness. There are some varieties considered dual-purpose, such as Perle, Cluster and Northern Brewer that can be used in both parts of the process.

There are a number of ways to use hops in the brewing process. Whole hops are the natural hop cones that have been dried and baled. It can be argued that this form is the most inconsistent, bulky, poorest storage, and inefficient way to brew of all product forms. Still a number of the world's brewers use the whole hop claiming they prefer the all natural product.

Hop pellets are basically whole hops that have been ground through a hammer mill and then pressed together through a pellet die. The ground hops are kept together as a compressed pellet by the hops natural resins. No additives have been put into a standard type 90 pellet. This product is then put into a vacuum foil package. The major advantages are less storage space, better consistency, and enhanced utilization. The disadvantage is that the crushing of the cones changes the behavior of the hops to some extent that can result in different beer flavor.

Many breweries around the world use a liquefied form of hops called hop extract. Basically this process removes the resins from the vegetative hop matter. There are many types of this product. Advantages are consistency, less storage space required, minimal deterioration, and greater utilization. A disadvantage is that the hop has been changed in character.

Some other products are hop essential oils and essences. As the beer industry changes, many of these later products are gaining predominance.



Beer Geek

- The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.
- Historians report that during the Middle Ages, when monks were brewing their beer in their monasteries, each monk was allowed to drink 5 quarts of beer a day.
- Legend has it that Gambrinus, god of beer, challenged the devil to produce a "wine without grapes." The historical origin of the concoction we know today can be found in 12th-century Belgium, although the Egyptians had already created fermented-grain beverages well before then. http://burp.com.au/beer_trivia.htm

Cooking With Beer!

Beer and Coffee Steaks

Epicurious | 2005

by David Joachim *The Tailgater's Cookbook*

Ingredients:

- 12 ounces dark beer, such as Negra Modelo
- 1/4 cup Worcestershire sauce
- 1 tablespoon Tabasco
- 4 boneless strip steaks (1 1/2 to 2 pounds), trimmed of fat
- 3 tablespoons finely ground espresso or dark roast coffee
- 1 tablespoon pure chile powder (such as ancho)
- 1 teaspoon ground cumin
- 1 teaspoon sugar
- 1/2 teaspoon cayenne, or more to taste
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

BEFORE YOU GO:

The night before, mix beer, Worcestershire, and Tabasco in large freezer-weight zipper-lock bag. Put steaks in bag, seal, and chill in refrigerator or cooler overnight.

THE NEXT MORNING:

Mix remaining ingredients in small bowl. Remove steaks from marinade and discard marinade. Pat steaks dry with paper towels, then scatter spice mix over steaks, patting it in with your fingers. Slip into clean zipper-lock bags, seal, and chill in cooler.

WHEN YOU GET THERE:

Remove steaks from cooler about 20 minutes before grilling. Heat grill to high and let rack get good and hot. Brush and oil rack, then grill steaks until darkly crusted and done the way you like, about 3 minutes per side for medium-rare (about 145°F on an instant-read thermometer), or 4 to 5 minutes per side for medium (about 160°F on an instant-read thermometer). Let meat rest off heat 5 minutes to redistribute juices.



We NEED Pictures!

Send us your pictures! Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at summitstavern2@bellsouth.net. We are interested in using them in our e-zine and on our website so please express your permission to use the pictures!

We don't save previous entries so if you've submitted before don't be shy about sending the same photos in! We can't wait to see what we get!



Beer Spotlight

Brooklyn Brown

Brooklyn, NY

This award winning original American brown ale was originally brewed as a seasonal, but is now part of Brooklyn's full time line up. North England brown ales tend to be strong and dry. South England brown ales tend to be milder and sweeter. Brooklyn Brown is a nice combination of the two and adds the classic American twist with a hop finish. 5.6% 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



This Week in History - 10/12

Oct 12, 1492 After sailing across the Atlantic Ocean, Italian explorer Christopher Columbus sights a Bahamian island, believing he has reached East Asia. His expedition went ashore the same day and claimed the land for Isabella and Ferdinand of Spain, who sponsored his attempt to find a western ocean route to China, India, and the fabled gold and spice islands of Asia.

Oct 13, 1792 The cornerstone is laid for a presidential residence in the newly designated capital city of Washington. In 1800, President John Adams became the first president to reside in the executive mansion, which soon became known as the "White House" because its white-gray Virginia freestone contrasted strikingly with the red brick of nearby buildings.



Oct 14, 1947 U.S. Air Force Captain Chuck Yeager becomes the first person to fly faster

than the speed of sound. Yeager was a combat fighter during World War II and flew 64 missions over Europe. He shot down 13 German planes and was himself shot down over France, but he escaped capture with the assistance of the French Underground. After the war, he was among several volunteers chosen to test-fly the experimental X-1 rocket plane, built by the Bell Aircraft Company to explore the possibility of supersonic flight.

Oct 17th On this day in 1931, gangster Al Capone is sentenced to 11 years in prison for tax evasion and fined \$80,000, signaling the downfall of one of the most notorious criminals of the 1920s and 1930s

Oct 18, 1867 On this day in 1867, the U.S. formally takes possession of Alaska after purchasing the territory from Russia for \$7.2 million, or less than two cents an acre. The Alaska purchase comprised 586,412 square miles, about twice the size of Texas, and was championed by William Henry Seward, the enthusiastically expansionist secretary of state under President Andrew Johnson.

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	Summits Univ. Cumming 12	Summits Univ. Snellville 13	CRAB!! 14	Summits Univ. Woodstock 15	16	7-9p 17
Blue Moon	Pilsner Urquell	Peroni Lager	Gaffel	Paulaner Hefe/Maredsous	Sam Adams Oct.	Woodchuck Amber
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!	Maredsous Dble Glass	C + W: Trivia 9p S Trivia 10p	
18	19	20	CRAB!! 21	22	23	7-9p 24
Leinenkugel	Spaten Okt/ Dunkel TShirt	Mike's Pink	Jever Pilsner	Abita Turbo Dog	Yuengling "180th"	Victory Moonglow
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
25	26	27	CRAB!! 28	29	30	7-9p 31
Heineken	Amstel	Newcastle	Strongbow Cider	Coors Light	Ayinger October	Rogue Dead Guy
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	
NOV 1	2	3	CRAB!! 4	5	6	7-9p 7
	RANDALL! check your weekly email	Family Night! 5-9pm	Trivia ALL locations:8p double!		C + W: Trivia 9p S Trivia 10p	Redhook ESB