

# At the Summit

the e-zine of Summits Wayside Tavern



November 17, 2009

## Pint Nights

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

- 11/20 RJ Rockers
- 11/21 Kirin Ichiban
- 11/27 Bridgeport Pint?Tshirt
- 11/28 Sierra Nevada Celebration
- 12/04 Shiner Pint + Falcons Tick's

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!

## AYCE CRABS!!

Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder, the delight of the plate that is never empty...



## What's New At Summits!

### Summits Food and Beverage Stimulus Package: Passport Club Appreciation Brunch!

Each year we host a special breakfast in appreciation of our Passport Club Members. Our breakfast a few months ago was such a success we have decided to host another one at each store! We think of it as a "Food and Beverage Stimulus Package".

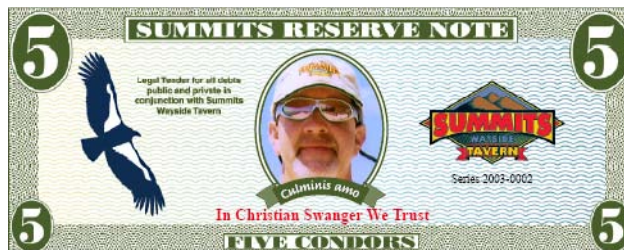
Additionally, for every \$50 in gift certificates you purchase you'll receive an extra \$10. These will be great holiday gifts or to save and redeem on your future visits to Summits!

Cumming	Saturday, November 21st 11 am – 2 pm
Snellville	Saturday, December 5th 11 am – 2 pm
Woodstock	Saturday, December 12th 11 am – 2 pm

The brunch is FREE for ALL MUG HOLDERS **with advanced sign up!** Please sign up ahead of time so we can plan for you! The cost for all Passport Club members is \$9.99 **with advanced sign up.**

The day of the event walk-in cost is \$9.99 for mug holders and \$20.99 for passport club members. So, be sure to sign up early!

This meal will be brunch theme with all of your favorites! We look forward to seeing you there!





"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/](http://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/](http://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/](http://summits-online.com/04_woodstock/)

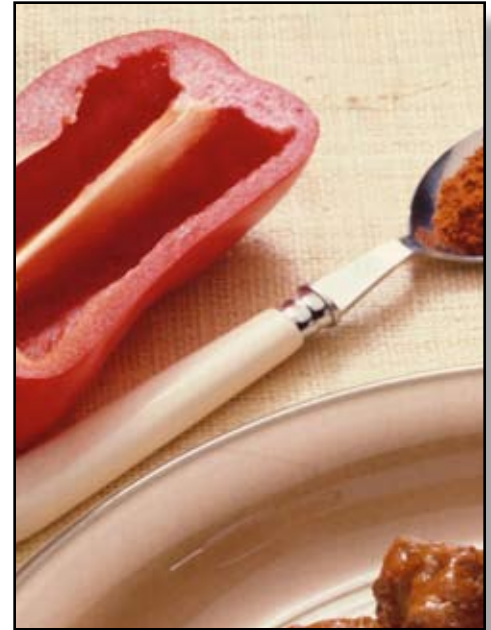
## Holidaze Chili Cookoff!!!

It's that magical time of the year again. No, not Thanksgiving and Christmas but the HOLIDAZE CHILI COOKOFF!!!!

This year the cook-off is on Sunday, Dec. 6th in the back parking lot of the Snellville Summits. Mark your calendars!

### The rules:

- Beer must be one of the ingredients in your recipe. You must disclose the beer to the judges. All styles of chili are allowed.
- Please bring enough chili for about 30-40 people to taste. Usually a large crock-pot is perfect size. We'll have outlets if anyone needs to warm theirs up.
- You are allowed to use any kind of props that will help draw attention to chili. Last year people made corn bread. Others had several different hot sauces to choose from. Some even dressed up in costumes. Anything you are willing to do that will help push your chili is fair game!



We'll have trophies for 1st, 2nd, and 3rd along with cash prizes for 1st and 2nd place!

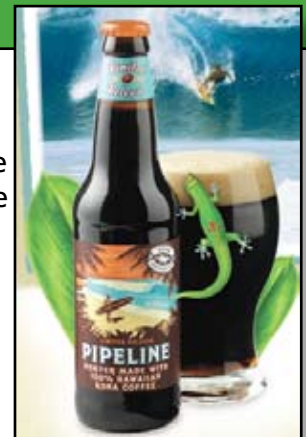
Start time is 10:00 a.m. so those interested in going inside to watch Sunday Football will be able to!

Please email Mike ! [theredskinsguy@aol.com](mailto:theredskinsguy@aol.com) for more information!

## Beer Spotlight

### Kona Pipeline Porter Honolulu, Hawaii

Pipeline Porter is smooth and dark with a distinctive roasty aroma and earthy complexity from its diverse blends of premium malted barley. This celebration of malt unites with freshly roasted 100% Kona coffee grown at Cornwell Estate on Hawaii's Big Island, lending a unique roasted aroma and flavor. A delicate blend of hops rounds out this palate-pleasing brew.



## Cooking With Beer!

### Alcohol Substitutions in Cooking

#### *How To Substitute Alcohol*

Following is a general list of non-alcoholic substitutes that can be used in cooking. choose the option that best matches the flavor of the dish you are making:

**Amaretto** - Almond extract. (Substitute 1/4 to 1/2 teaspoon almond extract for 2 tablespoons Amaretto.)

**Anisette** - Anise Italian soda syrup or fennel.

**Beer** - Chicken broth, beef broth, mushroom broth, white grape juice, ginger ale.

**Bourbon** - 1 1/2 to 2 teaspoons of non-alcoholic vanilla extract.

**Brandy** - Water, white grape juice, apple cider or apple juice, diluted peach or apricot syrups. (Substitute equal amounts of liquid.)

**Champagne** - Ginger ale, sparkling apple cider, sparkling cranberry juice, or sparkling white grape juice.

**Cointreau** - Orange juice or frozen orange juice concentrate.

**Coffee Liqueur** - To replace 2 tablespoons of liqueur, use 1/2 to 1 teaspoon of chocolate extract mixed with 1 teaspoon of instant coffee, which has been mixed in 2 tablespoons of water. Can also substitute espresso, non-alcoholic coffee extract or coffee syrup.

**Cognac** - Juice from peaches, apricots, or pears.

**Creme de menthe** - Spearmint extract or oil of spearmint diluted with a little water or grapefruit juice.

**Grand Marnier or Orange-Flavored Liqueur** - Unsweetened orange juice concentrate or orange juice. (Substitute 2 tablespoons unsweetened orange juice concentrate or 2 tablespoons orange juice and 1/2 teaspoon orange extract for 2 tablespoons Grand Marnier.)

**Kahlua** - Coffee or chocolate-flavored liqueur. (Substitute 1/2 to 1 teaspoon chocolate extract or substitute 1/2 to 1 teaspoon instant coffee in 2 tablespoons water for 2 tablespoons Kahlua.)

**Kirsch** - Syrup or juices from cherries, raspberries, boysenberries, currants, or cider. (Substitute equal amounts of liquid.)

**Peppermint Schnapps** - Non-alcoholic mint or peppermint extract, mint Italian soda syrup, or mint leaves.

**Port Wine, Sweet Sherry, or Fruit-Flavored Liqueur** - Orange juice or apple juice. (Substitute equal amount of liquid.)

**Rum (light or dark)** - Water, white grape juice, pineapple juice, apple juice or apple cider, or syrup flavored with almond extract. (Substitute equal amounts of liquid.)

**Sake** - Rice vinegar.

**Sherry or Bourbon** - Orange or pineapple juices, peach syrup, or non-alcoholic vanilla extract. (Substitute equal amount of liquid 1 to 2 teaspoons vanilla extract.)

**Southern Comfort** - Peach flavored nectar combined with a small amount of cider vinegar.

**Tequila** - Cactus juice or nectar.

**Triple Sec** - Orange juice concentrate, orange juice, orange zest or orange marmalade.

**Vermouth, Dry** - White grape juice, white wine vinegar, or non-alcoholic white wine.

**Vermouth, Sweet** - Apple juice, grape juice, balsamic vinegar, non-alcoholic sweet wine, or water with lemon juice.

**Whiskey** - If a small amount is called for, it can be eliminated.

**Vodka** - White grape juice or apple cider combined with lime juice or use plain water in place of the vodka.





## This Week in History - 11/16

On **November 19, 1863**, at the dedication of a military cemetery at Gettysburg, Pennsylvania, during the American Civil War, President Abraham Lincoln delivers one of the most memorable speeches in American history. In just 272 words, Lincoln brilliantly and movingly reminded a war-weary public why the Union had to fight, and win, the Civil War.

**November 20, 1945** Twenty-four high-ranking Nazis go on trial in Nuremberg, Germany, for atrocities committed during World War II.

The Nuremberg Trials were conducted by an international tribunal made up of representatives from the United States, the Soviet Union, France, and Great Britain. It was the first trial of its kind in history, and the defendants faced charges ranging from crimes against peace, to crimes of war, to crimes against humanity. Lord Justice Geoffrey Lawrence, the British member, presided over the proceedings, which lasted 10 months and consisted of 216 court sessions

**November 21, 1980** In 1980, 350 million people around the world tune in to television's popular primetime drama "Dallas" to find out who shot J.R.

Ewing, the character fans loved to hate.

**November 22, 1963** John Fitzgerald Kennedy, the 35th president of the US, is assassinated while traveling through Dallas, Tx, in an open-top convertible.

First lady Jacqueline Kennedy rarely accompanied her husband on political outings, but she was beside him, along with Texas Governor John Connally and his wife, for a 10-mile motorcade through the streets of downtown Dallas on November 22. Sitting in a Lincoln convertible, the Kennedys and Connallys waved at the large and enthusiastic crowds gathered along the parade route. As their vehicle passed the Texas School Book Depository Building at 12:30 p.m., Lee Harvey Oswald allegedly fired three shots from the sixth floor, fatally wounding President Kennedy and seriously injuring Governor Connally. Kennedy was pronounced dead 30 minutes later at Dallas' Parkland Hospital. He was 46.

**On November 23, 1936**, the first issue of the pictorial magazine Life is published, featuring a cover photo of the Fort Peck Dam by Margaret Bourke-White.

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15	16 RANDALL! check your weekly email	17 Family Night! 5-9pm	18 CRAB!! Trivia ALL locations:8p double!	19	20 RJ Rockers C + W: Trivia 9p S Trivia 10p	21 7-9p Kirin Ichiban
22	23 RANDALL! check your weekly email	24 Family Night! 5-9pm	25 CRAB!! Trivia ALL locations:8p double!	26 THANKSGIVING closed...	27 Bridgeport Pint + Tshirt C + W: Trivia 9p S Trivia 10p	28 7-9p Sierra Nev. Celebration
29	30 RANDALL! check your weekly email	Dec. 1 Family Night! 5-9pm	2 CRAB!! Trivia ALL locations:8p double!	3	4 Shiner Pint & Falcon Tick. Atl. Brew Coal Porter C + W: Trivia 9p S Trivia 10p	5 7-9p
6	7 RANDALL! check your weekly email	8 Family Night! 5-9pm	9 CRAB!! Trivia ALL locations:8p double!	10 Flying Dog K-9th	11 C + W: Trivia 9p S Trivia 10p	12 7-9p Samuel Smith