

# At the Summit

the e-zine of Summits Wayside Tavern



20 May, 2002

## HOT News!

### Pint Nights: Harp

Drink a pint of **Harp** on draft and keep the glass! 7-9pm, while supplies last



**Sandy Springs** - Thu, May 23th  
**Snellville** - Sat, May 25th  
**Cumming** - Sat, May 25th

[more promos on the web!](#)

### Team Trivia!!

**When:** Tuesday from 8 to 10 pm

**Where:** Sandy Springs location on Roswell Road

There will be prizes, good food, and great drinks, so don't miss a single week. See you there!

## Menu Spotlight

### Try our Wild on Chicken

You haven't had it like this before, get ready, get set, and order up our Wild on Chicken entree... see page 3!

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## A View from the Summit...

### My greatest passion...

By Chris Joseph - Cumming Location

My greatest passion as far as I can remember has been Art. Every aspect, every movement and genre (with some great exceptions to the more recent ones) has filled my brain and spirit. No other period of art history has influenced my earlier work than that of the Impressionist and Post-Impressionist periods, centered in Paris of the late 19th century. It was the complete and utter break from the traditional and academic, before there was no "individualism" or thought to self or freedom of expression. These artists went against everything that was normal, established, and believed to be true in art.

Many times I have had the pleasure to travel to cities that are fortunate enough to receive the more spectacular traveling exhibitions. For instance, I went to Philadelphia; one of only three cities in the U.S. to house the largest Rodin Exhibit outside of France. Once again, Atlanta was not a considered destination.

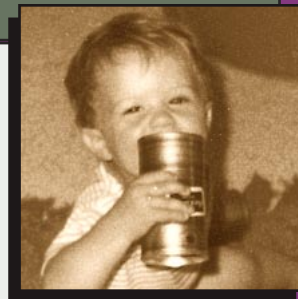
Early fall of this year will be different however.

Beginning November 23rd and running through March 16th of 2003 the High Museum of Art will house one of the greatest collections of "pre" Modern Art in the world. These pieces loaned from the second largest museum in France, the Musee de'Orsay, mark the beginning of modern art. Over 100 masterpieces will be on display here in Atlanta, which is one of only two cities chosen in the country to house this exhibit.

Works of this magnitude are so very rare for us here. Only a few years ago the largest collection of Matisse's work ever to be on display was only as close as Chicago! The set-up for the exhibit is still very sketchy (at best), but from most of my research it seems that it will contain some very pivotal works from that time period. Basically, it is broken down into seven themes; Art Nouveau (not my favorite), Darkside (probably Francis Bacon), Eiffel Tower, Grand Theatre (hopefully Lautrec), High Society (better be Degas, not Manet), New Direction (most likely Gauguin and van Gogh), and Views of the City (Monet).

A website will be opened by June that will detail exactly which pieces will be on display in our own High Museum of Art. So be sure to check out [www.parisatlanta.com](http://www.parisatlanta.com) for more info. Until November, keep posted for Paris in the Age of Impressionism: Masterworks from the Musee de'Orsay.

*Ed. Note: Each week, we'll bring you a column featuring a thought, a story, or even prose by your favorite people at Summits! So, don't miss a week- you'll miss a lot!*



## Try Something New!

### Snellville

Drafts  
Bluebird Bitter  
Grolsch  
Red Tail Ale  
Blue Heron  
Hacker Dunkel

### Sandy Springs

Drafts  
Grolsch  
Dogwood Summer  
Sam Adams Spring  
Redhook ESB  
Rogue Buckwheat

### Cumming

Drafts  
Bluebird Bitter  
Grolsch  
Red Tail Ale  
Blue Heron  
Sam Adams Spring Ale

[Full list of new drafts at www.summits-online.com](http://www.summits-online.com) ▶

Visit us on the web at [www.summits-online.com](http://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, headquartered in Snellville, Georgia serving quality food and beverages.

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[www.summits-online.com/maillist.html](http://www.summits-online.com/maillist.html)

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## Find your Summits!

### Locations

#### Summits Wayside Tavern® - Sandy Springs

5830 Roswell Road  
Sandy Springs, GA 30328  
Phone: 404-257-0735  
Fax: 404-257-1298

[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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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/)

## Beer Spotlight of the Week

This week we shine on **Whitbred Traditional Pale Ale**. Try one at your favorite Summits today!

### Whitbred Traditional Pale Ale

Whitbred Beer Co.

Imported by Hudepohl-Schoenling Brewing Co.

India Pale Ale



Dark amber. Moderately full-bodied. Moderate bitterness. Fruity Kentish hop aromas. Lovely caramel malt flavors mix with floral notes and a hint of sweetness with a tangy finish. Very generous hop profile is not overly bitter.

**The Beverage Testing Institute's Buying Guide to Beer Edited by Marc Dornan**

## What's New?

### Cliffhanger Ale

Rogue Brewing Company out of Newport, Oregon has brewed and bottled a beer exclusively for Summits. This unique beer is "an English style bitter, amber in color with a mild hop finish"; it is a cross between a Fullers ESB and a Sierra Nevada Celebration. The ingredients include Great Western 2 Row Pale, Great Western 60 Malts; Willamette, UK Kent Golding & Amarillo Hops, Free Range Coastal Waters & Top Fermenting Pacman Yeast.

Cliff Hanger Ale is available in a 22 oz bottle for \$4.99 at your local Summits. Look for Cliff Hanger Ale at your local package store. If you don't see Cliff Hanger Ale, ask for it by name!



## The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with.



It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? Besides, you get your very own personalized "Passport Club Card"!

The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:

[summits-online.com/passport.html](http://summits-online.com/passport.html)

## Food Spotlight!

Imagine this: a marinated, grilled breast of chicken smothered with our own wild mushroom gravy then topped with bleu cheese crumbles. The chicken breast sits on top of a bed of Yukon Gold garlic mashed potatoes with a side of zucchini.

And don't forget about the warm bread sticks brushed with butter.

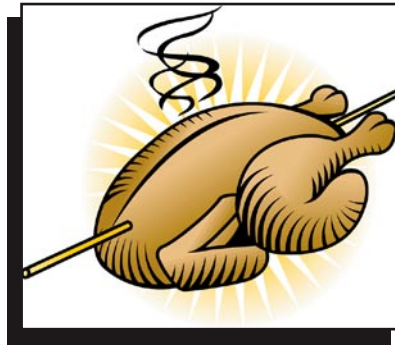
Is your mouth watering? Order the **Wild on Chicken** entrée at Summits!

For a full look at our menu, go to [www.summits-online.com](http://www.summits-online.com) and begin your food adventure. We offer our full menu for "carry-out."

## Cooking With Beer

### Beer Barbecue Sauce

- 2 Tbsp cooking oil
- 1 small onion, minced
- 1/2 cup beer
- 1 small can tomato sauce (approx. 8 oz)
- 1 small jar duck sauce (or other sweet-and-sour fruit mixture)
- 1/2 cup brown sugar
- 1 Tbsp Worcestershire sauce
- 3 tsp chili powder
- 2 tsp salt
- 2 tsp black pepper
- 1/2 tsp cayenne pepper



The beer you use can be to your own taste, but try a bock or some kind of beer brewed with honey.

In a saucepan, brown onions in cooking oil until translucent. Stirring constantly, add beer, tomato sauce, and remaining ingredients. Bring to slight boil and remove from heat. Baste chicken, ribs, or any other kind of meat with sauce and serve extra sauce on the side with the grilled meat.

**The Everything Beer Book by Carlo DeVito**

## Industry News

### Drinking through the Pain: Pub goer develops RSI while hoisting pints

MAY 1, 2002 - A Manchester University psychology student is apparently suffering repetitive strain injury -- most commonly called RSI -- caused by continuously lifting his pint glass at the local pub.

"Matt (Royle) is the first person I have ever seen in my career with RSI caused by drinking beer," Specialist physiotherapist Jan Davison told the Oldham Chronicle newspaper. RSI occurs when a tendon becomes inflamed after continuous repetitive movement, commonly caused by racket sports, video games and computer keyboard use.

In Royle's case, he visits his Fallowfield local four nights a week and drinks six pints each session. After 10 months of pain in his right hand, he could barely hold a glass. He said: "Everyone was laughing at me as I couldn't hold my pint glass properly. It was so painful. A woman standing at the bar overheard and said she was a physiotherapist and might be able to help."

Tests showed he has RSI. Royle was worried the injury would conflict with his plans to enjoy a few pints while watching World Cup soccer on television. But Mobilis, a low health-care group, wrapped his wrist with Vulkan. Mobilis also donated a box of Vulkans to Matt and his friends just in case any more of them are stricken with RSI during the World Cup.

Managing director Tony Kinsella said: "As long as they take the correct precautions, there is no reason why they shouldn't be able to carry on drinking right the way through the World Cup despite any injuries they may pick up on the way."

[www.realbeerpage.com](http://www.realbeerpage.com)

## Calendar

### Sandy Springs

- May 21 Team Trivia**  
8-10 pm
- May 23 Pint Night**  
Harp  
7-9 while supplies last!
- May 28 Team Trivia**  
8-10 pm
- May 30 Pint Night**  
Amstel Light  
7-9 while supplies last!
- June 4 Team Trivia**  
8-10 pm
- June 6 Pint Night**  
Pilsner Urquell  
7-9 while supplies last!
- June 7 Pint Night**  
Strongbow Cider  
7-9 while supplies last!
- June 9 Wine Tasting**  
Sample our new wines!  
5-7 pm
- June 11 Team Trivia**  
8-10 pm
- June 13 Pint Night**  
Pete's Wicked  
7-9 while supplies last!

### Snellville

- May 25 Pint Night**  
Harp  
7-9 while supplies last!
- June 1 Pint Night**  
Amstel Light  
7-9 while supplies last!
- June 7 Pint Night**  
Strongbow Cider  
7-9 while supplies last!
- June 8 Pint Night**  
Pilsner Urquell  
7-9 while supplies last!
- June 15 Pint Night**  
Pete's Wicked  
7-9 while supplies last!

### Cumming

- May 25 Pint Night**  
Harp  
7-9 while supplies last!
- June 1 Pint Night**  
Amstel Light  
7-9 while supplies last!
- June 7 Pint Night**  
Strongbow Cider  
7-9 while supplies last!
- June 8 Pint Night**  
Pilsner Urquell  
7-9 while supplies last!

## Gift Certificates!

Need a gift? Want to thank an employee for a job well done? Or maybe you need an idea for Mother's Day? (It's coming up soon you know - May 12! Don't forget!)

Summits Wayside Tavern sells gift certificates in \$25 and \$50 denominations. The gift certificates are available at any Summits Wayside Tavern location. Just ask your server!

<b>Summits Wayside Tavern®</b> 525 Lake Center Parkway Cumming, GA 30040-2752	<b>Gift Certificate</b>	No: Date: Loc: Sold by:
Amount _____		\$ <input type="text"/>
For: _____		Valid from 12 months from date of purchase
<b>Locations:</b> <b>Cumming</b> 525 Lake Center Parkway, 770.886.4374 <b>Sandy Springs</b> 5830 Roswell Road, 404.257.0735 <b>Snellville</b> 334 Stone Mountain Highway, 770.736.1333	AUTHORIZED SIGNATURE _____	see our menu online at: <a href="http://summits-online.com">summits-online.com</a>

## Did You Know ???

Vermouth: A spiced appetizer wine, which is now used mostly to mix cocktails. Vermouth is flavored with many different herbs, roots, berries, and flowers. It's usually French or Italian, but the word originates from the German Wermut, which means vermouth but also wormwood and absinthe. Traditionally, wormwood was added to this flavored wine. Dry Vermouth is French-style vermouth, and is gold-colored with a nutty flavor (for martinis). Rosso, or Sweet Vermouth, is Italian-style, and is red-colored and sweet (for Manhattans).

100 Proof; Tips and Tales for Spirited Drinkers Everywhere by P.T. Elliott

## Golden Tee Golfers!

Admiral Nelson Rum is the Golden Tee Golf sponsor for the month of May. The Golden Tee course for May is Kiwi Springs Front 9.

An Admiral Nelson Rum t-shirt will be given to the person with the best golf each day, and a polo shirt to the winner for the best score of the week! The grand prize, a golf bag goes to the person with the best score of the month for the three Summits locations!

The Golden Tee game keeps track of the scores, so register with Golden Tee today! Good Luck!

And, drink some Admiral Nelson Rum!

## Drink Idea...

### Toasted Almond

½ oz Kahlua  
½ oz amaretto  
cream

Fill highball glass with ice. Pour in Kahlua and amaretto. Pour in cream to fill.

Or, can be served frozen. Add ice cream, the liqueurs, and cream to a blender.

Mix until desired consistency, pour in a glass. Enjoy!



## Quote of the Week

"Perfect fermentation makes beer a wholesome beverage...Aside from its delightful flavor and sparkling brilliance, athletic trainers and physical culture experts prefer and recommend Coors Beer as a nonfattening, strength-building beverage."

-Old Coors ad

Know someone who would enjoy this newsletter? Print it and drop it in the mail to them or forward via email!



3334 Stone Mtn. Hwy. (Hwy 78)  
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[www.summits-online.com](http://www.summits-online.com)

Great Food

Great Drinks

Terrific Times