

At the Summit

the e-zine of Summits Wayside Tavern



20 May, 2002

HOT News!

Pint Nights: Amstel Light

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



Sandy Springs - Thu, May 30th
Snellville - Sat, June 1st
Cumming - Sat, June 1st

Wine Tasting

Sandy Springs - Thurs, June 6th
5pm - 7 pm

We have expanded our wine menu. Come and sample the new wines.

[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

Summits Signature Ribs

It's always the perfect time of the year for Summits Signature Ribs... see page 3!

In this Issue!

- 1 A View from the Summit
- 1 What's New?
- 2 Beer Spotlight
- 2 Golden Tee Golfers
- 3 Food Spotlight
- 3 Cooking with Beer
- 3 Industry News and Events
- 4 Beer Trivia
- 4 Did You Know?

A View from the Summit...

The Wild Adventure Called La Tigra

By Eduardo Mejia - Cumming Location

I came from Honduras 3.5 years ago, and I been working for Summits Wayside Tavern for almost 3 years as a Kitchen Manager. I decided to share the treasures I left behind In Honduras.....

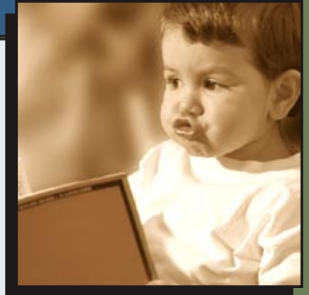
60 million years ago a force of nature formed what we today call the mountains of San Juancito, located in the central zone of Honduras the most mountainous country of Central America.

San Juancito guards the national park La Tigra. Isolated by the heights, temperature and the precipitation, the cloud forest of La Tigra is a world of shady and humid grounds. The absolute silence is disturbed by the sweet singing of the seldom seen Jilgero bird. Poisonous serpents take the little sun that is strained between the branches of the low trees that frightful shapes sometimes become terrifying. Sit back and join me as we discover the treasures of La Tigra National Park.

La Tigra National park is an excellent option for those people hungry for a taste of mother nature. Just 45 minutes from Tegucigalpa (capital of Honduras) the park is far enough away for visitors to forget their city woes, but not so far that chronic urbanities get the shakes for lack of civilization. If you need a break from the ruckus of the real world, you can lose yourself in La Tigra for a week and not run out of new things to see.

If you can not go more than 8 hours without your cable television and a cold beer, you can make it to the park and back in a single afternoon. La Tigra boasts everything a Honduran national park should, from the abundance of exotic animal species to refreshing water falls to miles of peaceful, well-maintained trails.

Once you get there: you will see the wild pig called: Collared Peccary, White tail deer, Agouti nine-banded armadillo, quetzal, Jaguar, Margay cat and uncountable number of fauna and flora species. If you are lucky, you will see the only endemic little lizard reported in the national park, a world-wide treasure, the Norps Sminthus, known in Honduras as pichete escorpion (Scorpion Lizard). It is a small lizard whose only existing habitat in the world is in La Tigra and in no other part of the world. You can find the Quetzal as well, one of the world's most beautiful birds and also the most illustrative example of bird sexual dimorphism, with the male exhibiting.... (see page 2)

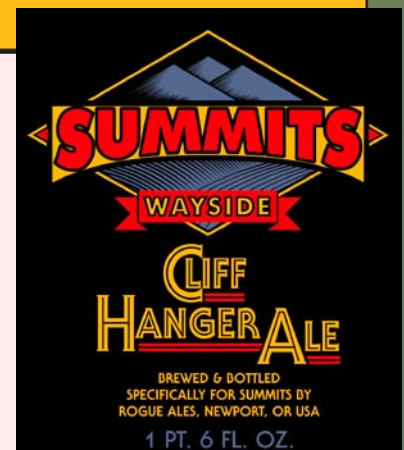


What's New?

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!



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, headquartered in Snellville, Georgia serving quality food and beverages.

Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at: www.summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

www.summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

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/

La Tigra (continued from page 1)

... showier shapes and colors than the female. Adult males have a striking iridescent green color, with lower breast and belly in a bright crimson. The tail is mostly green with immaculate white short feathers on the underside, the tail can be twice as long as the body length! Another more dangerous resident is the Tamagas C afe, (Cerrophidion Godmani) a very poisonous serpent. In Honduras this serpent is the only representative of this sort and belongs to the family of Viperidae in which it is the great majority of the poisonous serpents. It is common to find them on the borders of the footpaths, trying to warm up to early hours of the day.

To get to La Tigra National Park you have two options. One is to head toward Valle de Angeles (Valley of Angels) and continue onto the old silver-gold mining village of San Juancito. From there it is a steep 1.5 hour climb on foot to the old El Rosario mining camp.

At the El Rosario mining camp you will find a visitor's center, a park ranger, great spots for a picnic and the remains of a once vibrant

mining camp. The other way to get to La Tigra is through El Hatillo. This entrance also has a visitor's center and at both entrances you will find space to pitch a tent.

Adventurous hikers with a lot of time on their hands can enter the park at San Juancito and cross the entire cloud forest, coming out at the El Hatillo entrance. Fortunately I had the pleasure to cross La Tigra National Park, it was a real adventure.

Would you like to discover it by your own? If you are interested in La Tigra or any other Honduran park you can visit: www.hondurasindomita.com

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!



Beer Spotlight of the Week



This week we shine on **Amstel Light**. Try one at your favorite Summits today

Amstel Brouwerij B.V.

Imported by: Heineken USA Inc.

Style: Reduced Calorie Lager

Pale yellow-gold. Moderately light-bodied. Mild bitterness. Light, floral aromas. Clean, subtle, pale malt flavors defer to gentle floral-hop notes on the finish. Bright carbonation. Well-balanced for such a light frame.

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

Golden Tee!

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.

A 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!

Sage Advice

What I've Learned About Beer

Source: **100% Pure Rogue, Number 15. 2002**

Contrary to what some people think, there really is such a thing as bad beer. I've sampled a bunch of them. Bad beer and boring beer are two completely different things, although both are best avoided.

Free beer is not necessarily a bargain. If what you're drinking doesn't thrill you, stop drinking it.

Nuts about beer nuts?

Ever wonder why you never see cashew nuts in the shell as you do with Brazil nuts, walnuts, almonds, filberts, etc? BECAUSE the outer shells are POISONOUS. See:

<http://www.beer-nuts.com/cashew.htm>

Food Spotlight!

It's always the perfect time of the year for Summits Signature Ribs!

How hungry are you? We serve our Bedrock portion sized pork spare ribs in a half rack or a full rack. We use a dry rub for our ribs, which are marinated in our own special sauce. They are served with french fries, jalapeno cole slaw, and a side of our homemade barbecue sauce. Please be advised our barbeque sauce is addicting. Yes, I speak from experience.

For a full look at our menu, go to www.summits-online.com and begin your food adventure. We offer our full menu for "carry-out."

Cooking With Beer

Porter Porterhouse or London Broil

- 1 large steak, either London broil or porterhouse
- 1 bottle porter
- 6 Tbsp olive oil
- 1 Tbsp Worcestershire sauce
- 2 Tbsp fresh ground pepper

Marinate meat in porter in a deep dish. Generally, this should be done either the night before or as early as possible on the day of cooking, depending on how intense you want the beer taste to be. Just before cooking, separate the meat and the beer. Add « cup beer to olive oil and Worcestershire sauce. Put meat on a hot grill and baste with beer-oil- Worcestershire mixture, then pepper each side. Grill to preferred doneness.



The Everything Beer Book by Carlo DeVito

Industry News

BEER WE GO

May 20 2002 - World Cup 'breakfast bar' guide

Supermarket bosses are teaching football fans which booze goes best with

their World Cup breakfasts. Early morning kick-offs in Japan and Korea mean millions of supporters will sit down to soccer with their cereal. And Tesco say at least three million fans intend to hit the hard stuff while they watch.

England's opening clash with Sweden kicks off at 10.30am on June 2, with pubs down south opening at dawn. According to Tesco, if prunes are on the breakfast menu, then they must be accompanied by McEwan's No1 Champion.

For lovers of bacon butties with brown sauce, it has to be Newcastle Brown ale.

Tesco beer buyer Peter Cattell said: "Every beer and lager has a different taste and even a subtle change can have a huge impact upon the taste of your entire breakfast.

"It's the first time that anybody has ever compiled a breakfast and beer guide.

"We don't want to encourage everyone to drink.

But at the same time there's no point in ignoring the fact that millions of people will have a pint with their breakfast soccer."

The experts insist fried mushrooms have to be washed down with Bass Imperial.

Boiled egg with toast soldiers should be followed by Carling lager, while Guinness should accompany porridge.

For those fans who favour muesli, Charles Wells Banana Bread beer is the perfect accompaniment.

And Tesco say you should sup Hoegaarden Wheat Beer with a croissant and Fuller's London Pride with sausages.

Holsten Pils goes best with crumpets, while Weihenstephaner Kristall Wheat

Beer goes well with toast.

Source: dailyrecord.co.uk

Calendar

Sandy Springs

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!

June 18 Team Trivia
8-10 pm

June 20 Pint Night
Sam Adams
7-9 while supplies last!

Snellville

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!

June 22 Pint Night
Sam Adams
7-9 while supplies last!

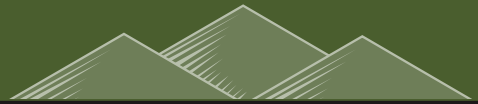
Cumming

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 22 Pint Night
Sam Adams
7-9 while supplies last!



Did You Know ???

What's the difference between club soda and seltzer water?

Club soda has sodium in it.

During WWII a group of Allied alpine soldiers were stranded in the mountain snows and survived for a month on nothing but a cask of sherry.

Up until the 1960's in France, the wine industry distributed educational flyers to the schools telling kids that one liter of wine was equivalent in nutritive value to thirty ounces of milk, thirteen ounces of bread, twenty ounces of meat, or five eggs!

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

Arcana and Web Links

Looking for entertainment? Here's a start!

Darwin Awards

The all-time favorite collection of stories: "Named in honor of Charles Darwin, the father of evolution, Darwin Awards commemorate those who improve our gene pool by removing themselves from it."

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

Need more serious laughing?

Check out Laugh.com - the tagline says it all: "Because all the good names were taken...". All your favs - Jerry Seinfeld, George Carlin, Will Durst, Milton Berle, and Jonathan Winters. It's a bit commercial, but there's lots of funny bits to listen to for free. Be advised, a few of these are definitely rated "R".

<http://www.laugh.com>

Gift Certificates!

Need a gift? Want to thank an employee for a job well done? Or maybe you need an idea for Father's Day? (It's coming up soon you know - June 16! 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!

Drink Idea...

Mudslide

1 oz vodka

1 oz Kahlua

1 oz Bailey's Original Irish Cream

Can be served frozen or on the rocks.

For frozen:

Add all of the above ingredients to a blender, add vanilla ice cream, or your choice. Blend then pour in a glass.

For on the rocks:

Add all of the above ingredients to a shaker filled with ice. Shake, then pour into a rocks glass. Enjoy!

Quote of the Week

"Never refuse wine. It is an odd but universally held opinion that anyone who doesn't drink must be an alcoholic."

-P.J. O'Rourke

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)
Snellville, GA 30078

www.summits-online.com

Great Food

Great Drinks

Terrific Times