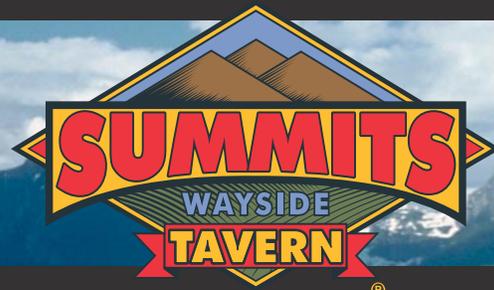


# At the Summit

the e-zine of Summits Wayside Tavern



10 June, 2002

## HOT News!

### Pint Nights: Pete's Wicked



Drink a pint of Pete's Wicked on draft and keep the glass! 7-9pm, while supplies last

**Sandy Springs** - Thu, June 13th  
**Snellville** - Sat, June 15th  
**Cumming** - Sat, June 15th

[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

### Nachos All the Way!

A plate of tortilla chips covered with spicy ground beef, our homemade chili, black beans....

Hungry yet? see page 3!

## In this Issue!

- 1 A View from the Summit
- 1 Try Something New!
- 2 Beer Spotlight
- 2 Menu Spotlight
- 3 Golden Tee Golfers
- 3 Cooking with Beer
- 3 Industry News and Events
- 4 Beer Trivia
- 4 Don't Forget Father's Day!

## A View from the Summit...

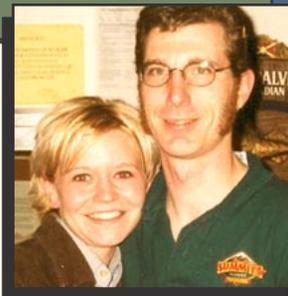
### I Love Maple Syrup ...

By Thor Sluter - Sandy Springs Location

I love Maple Syrup. If you looked up Maple Syrup in the dictionary, I'm sure that you would find that Maple Syrup is not, in fact, capitalized but as far as I am concerned, it should be. I love Maple Syrup (did I already say that?). I not only love Maple Syrup, I also love Maple Trees. There are thirteen species of maple trees indigenous to North America, most of which are found in the Northeastern United States and Southeastern Canada. This is the only region in the world that produces Maple Syrup commercially. Of the thirteen species, only two are widely used for Maple Syrup, the Sugar Maple, and the Black Maple.

The Sugar and Black Maples are favored for their superior sugar content. Most other species contain about 2 1/2% sugar, while sugar and black maples can yield up to 3 1/2% to 4% sugar. Aside from the sugar content, these two varieties also bloom later than other species, allowing for a longer tapping season.

Tapping is the process of getting the sap from the maple. The first documentation comes from around 1609, when Native Americans would cut V shaped slits in maple trees, gather the sap and boil it down to produce a sugar. In the late eighteenth century, pioneers developed a spout, or "spile," which was tapped into a hole drilled into the tree, much like a keg being tapped. The sap is collected into buckets, and carried back to the sugarhouse. In the twentieth century, these "spiles" and buckets have given away to more modern technology, now most sugarhouses use tubing which runs from tree to tree and collects the sap in a large vat.



...continued on page 2!

## Try Something New!



### Snellville

Drafts  
Dogwood Summer  
Harpoon Summer  
Harpoon Hibernian  
Eku Pilsner  
Grolsch

### Sandy Springs

Drafts  
Bluebird Bitter  
Grolsch  
Dogwood Summer  
Redhook ESB  
Rogue Buckwehatt

### Cumming

Drafts  
Eku Pilsner  
Swartzbier  
Maier Weissbock  
Bluebird Bitter  
Grolsch

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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## 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/)

#### Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
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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/)

## I Love Maple Syrup... (continued from page 1)

Tapping occurs in the late winter, or early spring, when temperatures remain below freezing at night, but reach above freezing during the day. This temperature fluctuation causes the tree to move sap continuously, creating ideal conditions for collection. A healthy Maple Tree can provide sap for a hundred years or more.

The sugarhouse is where the raw sap is transformed into...Maple Syrup. I love Maple Syrup! The process involves boiling down the sap until it has reached the proper sugar content to become Maple Syrup. It takes about forty gallons of sap to yield one gallon of syrup. Originally, the sap was boiled down in a series of kettles, being rotated so that fresh sap was always being introduced into the first kettle, and then the evaporation process would continue on down the line until the sap reached a percentage of about 67% sugar, and 33% water.



In the late nineteenth century, "evaporators" were introduced. Evaporators are long vats where the sap is pumped through one end, moved down the trough until the proper sugar percentages are achieved, it emerges from the other end maple syrup. This is more efficient than old kettle system, with less waste. There have not been many radical changes in the maple syrup industry over the last four hundred years, sometimes old ways are best ways.



Not only do sugar maples provide us with a delectable syrup, but they are also responsible for the vibrant New England fall foliage. The high sugar content in the sap causes the trees to turn brilliant shades of red, yellow and orange.

*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 Belhaven Scottish Ale. Try one at your favorite Summits today!

### Belhaven Scottish Brewery

**Style:** Scottish Style Ale

Deep brilliant tawny. Medium-bodied. Roasted aromas show a dry malt character that follows through on the well-carbonated, dry palate. Crisp and lively, and highly carbonated. The color indicates more malt generosity than is evident in the mouth.

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

## Menu Spotlight

Everybody wants **Nachos All the Way!**

And I do mean All the Way! A plate of tortilla chips covered with spicy ground beef, our homemade chili, black beans, black olives, lettuce, tomatoes, onions, jalapenos, and of course melted cheese! And, don't forget the side of sour cream and guacamole!

It is a perfect way to begin any meal.

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

Remember, we offer our full menu for "carry-out."

## Industry News

### It's Miller Time for a competitor

Associated Press

LONDON - Building on its strength in Asia and Africa, South African Breweries P.L.C. splashed into the U.S. beer market yesterday by announcing an agreement to buy Miller Brewing Co. for \$3.6 billion in stock.

SAB also agreed to assume \$2 billion in Miller debt, raising the acquisition's total value to \$5.6 billion.

The buyout would lift SAB from being the world's fourth-largest brewer by volume into second place, and make it a much tougher competitor for the largest-volume brewer, Anheuser-Busch Cos. The new company, to be called SABMiller P.L.C., would also likely boost exports of Miller brands outside the United States.

"This is a deal that reshapes the top tier of the global brewing industry," SAB chief executive officer Graham Mackay said.

The \$3.6 billion worth of SAB shares would give Miller's parent company, Philip Morris Cos. of New York, a 36 percent stake in SABMiller. Philip Morris said it intended to remain a long-term shareholder.

Miller spokesman Michael Brophy said the buyout would not lead to any job cuts at Miller's seven U.S. breweries. SAB expects to complete the acquisition in July, pending shareholder and regulatory approval.

Miller was founded in 1855 in Milwaukee, a city renowned for its breweries. Although SAB may not be well-known in the United States, its brands dominate Africa and are among the market leaders in China, Russia, and much of Eastern Europe.

SAB exports Pilsner Urquell, a Czech lager, to the United States. U.S. sales of Pilsner Urquell surpassed 2.6 million gallons in 2001, about double the previous year's level but still less than half a percentage point of all beer sold in the United States. Mackay said he hoped SABMiller could increase those sales by selling Pilsner Urquell through Miller's distribution channels. The United States is "by far the most attractive beer market in the world," Mackay said. It is the biggest, and - unusually for a mature market - it has continued to grow.

Miller claims 20 percent of U.S. beer sales, behind Anheuser-Busch's 49 percent and ahead of Coors' 11 percent share.

[www.miami.com/mld/miami/business/3371411.htm](http://www.miami.com/mld/miami/business/3371411.htm)

## Beer Tours on the Web

### Belgium for Beer Lovers...

Belgium has enjoyed an unparalleled reputation for its specialty beers since the Middle Ages. Connoisseurs favor our beers for their variety, real flavor and character. Belgians are the greatest beer drinkers in Europe, exceeding even the English and the Germans. Web Tour. Check it out!

<http://www.visitbelgium.com/beer.htm>

### Beer Tour of Old Toronto...

Toronto boasts a variety of brew pubs, breweries, and distilleries. Although this link is for a commercial operation (and fee-based tour), it's still worth the online visit to check out some ideas for your next beer-based vacation!

Check it out!

<http://www.beerloverstour.com/toronto.html>

## Cooking With Beer

### Strawberries Framboise

- 1 package fresh strawberries
- 1 heaping Tbsp sugar
- 1 bottle Lindemans Framboise Lambic Beer
- 1 quart vanilla ice cream



About one-half hour before dinner is ready to be served, clean and slice strawberries. In a bowl, combine the strawberries, sugar, and beer. Stir thoroughly until completely mixed. Cover bowl and set in refrigerator. When ready to serve, place ice cream in separate bowls and top with strawberry mixture. Top with whipped cream or chocolate shavings, if desired.

**The Everything Beer Book by Carlo DeVito**

## Calendar

### Sandy Springs

**June 11 Team Trivia**

Tues. 8-10 pm

**June 13 Pint Night**

Pete's Wicked

Thur. 7-9 while supplies last!

**June 18 Team Trivia**

Tues. 8-10 pm

**June 20 Pint Night**

Sam Adams

Thur. 7-9 while supplies last!

**June 25 Team Trivia**

Tues. 8-10 pm

**June 27 Pint Night**

Killian's Red

Thur. 7-9 while supplies last!

### Snellville

**June 15 Pint Night**

Pete's Wicked

Sat. 7-9 while supplies last!

**June 22 Pint Night**

Sam Adams

Sat. 7-9 while supplies last!

**June 29 Pint Night**

Killian's Red

Sat. 7-9 while supplies last!

### Cumming

**June 15 Pint Night**

Pete's Wicked

Sat. 7-9 while supplies last!

**June 22 Pint Night**

Sam Adams

Sat. 7-9 while supplies last!

**June 29 Pint Night**

Killian's Red

Sat. 7-9 while supplies last!

Go to [summits-online.com](http://summits-online.com) for the latest promotions!

## Golden Tee!

**Killians Irish Red** is the Golden Tee Golf sponsor for the month of June. The Golden Tee course for June is Buckhorn Back 9.

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

And, drink a Killians.

# At the Summit

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## Did You Know ???

Winston Churchill was one of the foremost statesmen of the twentieth century. He was also a great drinker, and he promoted his cigar-smoking and drinking image. He told his advisors that he'd had a bottle of champagne every morning of his life at breakfast, except when he was a prisoner during the Boer War. He continued to drink throughout the day. A typical day would include whiskey and soda after breakfast and after his afternoon nap, two to three whiskey and sodas before dinner, dinner with a bottle of champagne, then several brandies. Roosevelt said of him, "Churchill was the best man England had, even if he was drunk half his time." And Churchill himself said, "I have taken more out of alcohol than alcohol has taken out of me."

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

## Drink Idea...

### Hatcher Special

3/4 oz Herradura Silver tequila  
1/2 oz Cointreau  
Fresh limes

Add tequila and Cointreau to shaker filled with ice. Squeeze juice from 1/4 fresh lime into shaker, then add whole lime. Shake ingredients like your life depended on it. Drain into small rocks glass. Garnish with salt and lime if desired.

Enjoy!

## Don't Forget Dad!

Father's Day is June 16 and what better way to honor dad than by giving him a gift certificate to his favorite Summits Wayside Tavern?

Gift certificates are available in \$25 and \$50 denominations. Just ask your server at any Summits Wayside Tavern for a gift certificate!

Oh yeah, you DO need to come visit us! :-)

## 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!



## Quote of the Week

"Drink! for you know not whence you came, nor why. Drink! for you know not why you go nor where."

-Omar Khayyam (eleventh-to twelfth-century Persian astronomer)

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



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Great Food

Great Drinks

Terrific Times