

At the Summit

the e-zine of Summits Wayside Tavern



10 June, 2002

HOT News!

Pint Nights: Sam Adams!



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

Sandy Springs - Thu, June 20th
Snellville - Sat, June 22nd
Cumming - Sat, June 22nd

[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

Prince Edward Island Mussels!

Order the mussels and you will feel like royalty!

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...

The World Cup

By Kevin Southern - Sandy Springs Location

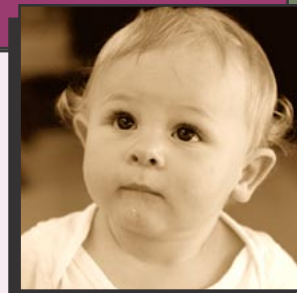
In light of the recent monumental upset of Team USA's win over heavily favored Portugal, I decided that a few words on the World Cup were necessary.

Every four years the World Cup is held and for a brief 4-5 week period, the sport of soccer is brought to our national attention. It seems that for every one person informed or even mildly excited about the event, there is at least two detractors who feel the need to pontificate upon the sport's short comings. Dial in any sports radio show and you can hear the callers rant and rave about the boredom of a one to nil game, or about soccer hooligans in England trashing some town, or about a stadium collapsing in Iran killing thousands, etc., etc., etc.

Jim Rome's wit notwithstanding, my feelings on soccer bashing is this: If you don't enjoy the sport that is perfectly fine. Just leave it alone. Soccer fans are not out knocking on doors, looking for converts. Soccer haters need not defend the fatherland of traditional sport from an invasion of the Mongols. No ethnic cleansing is needed here; soccer fans are content to view these matches late at night, talk amongst themselves, and come back four years later.

Although I have played soccer most of my life, I will be the first to admit my sport's liabilities. Pro soccer in America will most likely never truly succeed. The game does not translate well onto TV and the lack of scoring and absence of statistics will likely not endear the sport to the average American. Furthermore, scenes of players taking dives, rolling around in agony, only to run off seconds later is not helping to sell the sport either.

...continued on page 2!



Try Something New!



Snellville

Drafts
Eku Pilsner
Sam Adams Summer
Harpoon Hibernian
Dogwood Summer
Harpoon Summer

Sandy Springs

Drafts
Bluebird Bitter
Grolsch
Dogwood Summer
Sam Adams Spring
Redhook ESBt

Cumming

Drafts
Eku Pilsner
Swartzbier
Maier Weissbock
Bluebird Bitter
Grolsch

Full list of new drafts at www.summits-online.com

Visit us on the web at www.summits-online.com

At the Summit

the e-zine of Summits Wayside Tavern



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Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
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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/

The World Cup ... (continued from page 1)

However, the World Cup does have much to offer, even for the casual fan. These are some of the finest athletes in the world and are tremendously trained and conditioned. The game combines elements of speed, strength, and endurance. It employs both individual tactics and grand strategy.

More importantly though, is the absolute passion from both the players and fans that the World Cup brings. What other event would you see a Prime Minister attempt to mediate a dispute between a player and coach (Ireland) or see a player gunned down in his home country for allowing an own goal (Columbia).

To witness the passion of the games all one has to do is watch a game and hear the drums of Nigeria methodically beating away, or hear the English fans sing "God Save The Queen" after a kick off, or even hear the occasional "USA,USA,USA" chant. The fans that fill the stands are typically working class people who have saved years for chance to travel, support their team, and dream of seeing their country hoist the cup.

There are World Cup rivalries that date back decades and involve much more than a mere game. Take the looming battle of England vs. Argentina for example. This features a bitter soccer feud that climaxed in 1986 with Maradonna's infamous "hand of God" goal. But the game also encompasses Argentina with a ravaged economy and lingering feelings of a defeat in the Falkland War matching up against Imperial Great Britain, the country who claims to have invented the game. This is truly more than a mere game.

I only have this left to say Go USA, and GOOOOOOOOOOAAAAAAAAAAAAAL!!!!!!!!!!!!!!

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 **Dos Equis, XX Special Lager** Try one at your favorite Summits today!

Imported by Guinness Import Co.

Style: Pale Lager

Medium yellow-gold. Medium-bodied. Mild bitterness. Estery, grainy aroms. Crisp, well-carbonated palate has a clean, pale malt character with a grainy edge, complimented by a mild floral-hop impression on the finish.

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

Menu Spotlight

Order the **Prince Edward Island Mussels** and you will feel like royalty!

You will be served a heaping portion of Prince Edward Island mussels. Our mussels are steamed to perfection in Anchor Wheat beer, onions, celery, fresh garlic, and of course our own Summit Seasoning. The mussels are served with a side of hot, buttered garlic bread.

For a full look at our menu, click on www.summits-online.com and let your food adventure begin. Remember, we offer our full menu for "carry-out."

Cooking With Beer

Roasted Venison Tenderloin

in a Cherry-Herb Crust, Glazed with Samuel Adams Cherry Wheat Beer

8 4-oz medallions of venison tenderloin

Salt and pepper to taste

1 cup clarified butter

Cherry-Herb Crust

1 cup tart dried cherries, chopped

1 cup garlic, minced

1 cup shallot, minced

½ cup fresh chives, chopped

½ cup fresh parsley, chopped

½ cup fresh rosemary, chopped

½ cup fresh thyme, chopped

1 cup brown stock (if not available, substitute canned beef consommé)

Salt and pepper to taste

Glaze

1 bottle cherry wheat beer

Roux (if not available, substitute arrowroot or cornstarch)

Salt and pepper to taste

Season the meat with salt and pepper. In a sauté pan, over high heat, sear the meat in the butter on all sides. Remove the meat from the pan and deglaze the pan with cherry wheat beer, reserving the liquid for the sauce. Cover the meat and set aside. Preheat the oven to 375 deg F.

Mix all ingredients for the cherry-herb crust except stock in a bowl. Place mixture on a clean, flat surface and roll the venison tenderloin in it until the tenderloin is completely covered. Place the venison in a roasting pan. Add brown stock, cover and cook in a 375 deg F oven until the meat reaches 135 deg F (rare). Add salt and pepper to taste. Set aside and let rest a few minutes before slicing.

Strain the liquid from the roasting pan. Combine liquid from sauté pan with the liquid from the roasting pan. Add cherry wheat beer and reduce by 1/3. Add the roux to thicken and reduce again until the sauce has the consistency of chocolate sauce. Season with salt and pepper. Keep warm until serving.

Cooking and Eating with Beer by Peter LaFrance



Calendar

Sandy Springs

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!

July 2 Team Trivia

Tues. 8-10 pm

July 4 Pint Night

Amstel Light

Thur. 7-9 while supplies last!

Snellville

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!

July 6 Pint Night

Amstel Light

Thur. 7-9 while supplies last!

Cumming

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!

July 6 Pint Night

Amstel Light

Thur. 7-9 while supplies last!

Go to summits-online.com for the latest promotions!

Industry News

Beer mats test for rape drugs

Robin McKie, science editor, Sunday June 2, 2002

Beer mats that tell drinkers if their lager or gin has been spiked with a 'date rape' drug are to be distributed in pubs over the next few weeks. The trial is part of an ambitious plan to use biotechnology to halt soaring numbers of drug rape cases in Britain. Last year, 2,000 women reported that they had been sexually assaulted after their drinks had been spiked, a rise of 60% on the previous year. The mats will also show if a person has been given amphetamines, cocaine or ecstasy. If successful, the scheme will be introduced throughout Britain. 'Date rape has become an increasingly worrying problem,' said Jim Campbell, chief executive of Sure Screen Diagnostic, which has developed the bio-mat. 'This is an easy-to-use solution that could save

a lot of suffering.' Although most drink-spiking occurs in pubs and clubs, it also goes on at parties, friends' houses or even at work. Victims (of whom 12% are male) lose consciousness and wake with no clear memory of their rape. Flunitrazepam tablets, known as 'roofies', are most commonly used because they are difficult to detect in drinks. Some manufacturers now mix these drugs with dyes - though they remain hard to spot in dark drinks. However, the beer mats will give drinkers an unambiguous signal of danger. The scheme's mastermind, Detective Super't Andrew Bailey of the Police Service of Northern Ireland, stressed that the introduction of bio-mats would require careful publicity: 'People have to be made aware of the problem and know these beer mats are being put in pubs.'

The Observer

Golden Tee!

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

Did You Know ???

Cask-conditioned. A draft beer usually brewed in the cellar of a pub. An unpasteurized beer that goes through a secondary fermentation in the cask in which it is sold.

Bottle-conditioned. Usually an ale. Yeast is added to the beer right before bottling to further the fermentation process and increase carbonation. This usually refers to a craft beer that is unpasteurized. Known in the winemaking industry as methode champenoise.

The Everything Beer Book by Carlo DeVito



Drink Idea...

Hawaiian Punch (shooter)

- 1/4 oz crème de almond
- 1/4 oz Southern Comfort
- 1/4 oz Smirnoff 100-proof vodka
- 1/4 oz pineapple juice

Add all above ingredients to mixing glass filled with ice. Shake and strain into a rocks glass.

Enjoy!

Summits Gift Certificates!!!

Need a gift? Want to thank an employee for a job well done?

Or maybe it's a good time to celebrate the Fourth of July at your favorite Summits Wayside Tavern? A Summits Gift Certificate may be the perfect answer!

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!

Summits Wayside Tavern®
525 Lake Center Parkway
Cumming, GA 30040-2752

Gift Certificate

No: _____
Date: _____
Loc: _____
Sold by: _____

Amount: _____ \$

Valid from 12 months from date of purchase

For: _____

Locations:
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525 Lake Center Parkway, 770.886.4374
Sandy Springs
5830 Roswell Road, 404.257.0735
Snellville
334 Stone Mountain Highway, 770.736.1333

SUMMITS
WAYSIDE
TAVERN

AUTHORIZED SIGNATURE _____

see our menu online at:
summits-online.com

Quote of the Week

"Jimi Hendrix deceased, drugs. Janis Joplin deceased, alcohol. Mama Cass deceased, ham sandwich."

- Austin Powers

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