

At the Summit

the e-zine of Summits Wayside Tavern



24 June, 2002

HOT News!

Pint Nights: Killians!



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

Sandy Springs - Thu, June 27th
Snellville - Sat, June 29th
Cumming - Sat, June 29th

[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

The **Manhattan Club Salad** is a most beautiful salad that even tastes better that it looks! Ham and smoked turkey sit on a bed of spinach, romaine, and iceberg lettuce...

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 Weird links...

A View from the Summit...

remember...

when there was just the roswell road store
when we only had bottled beers
the first draft beer was rolling rock
brown dog
the red and blue checkered table cloths for the deck
when we used plastic ware for everything
when the burritos were wrapped in wax paper
the sock puppet
the maniac dance
all the bull*#@! stories told by southern (too many, i know)
when the snellville store opened



...(continued on page 2)

When is your Birthday? ...

We want to celebrate with you!

The next time you are visiting a Summits, simply give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entr,e! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



You didn't think we'd forget - did you?

At Summits, celebrating our friends' birthdays, anniversaries, and other victories is a big part of what we do.

So here's a little something to get you started with your celebration.

Happy Birthday!

Great Food... Great Drinks... Terrific Times!
www.summits-online.com



Try Something New!



Snellville

Drafts
Petes Summer
Sam Adams Summer
Dogwood Summer
Harpoon Summer
Bluebird Bitter

Sandy Springs

Drafts
Sam Adams Summer
Bluebird Bitter
Grolsch
Dogwood Summer
Eku Pilsner

Cumming

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

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



"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/

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/

remember ... (continued from page 1)

how weird it was not to have andy at the roswell road store all the time
seeing the massive sports memorabilia collection for the first time
when christine dunn donated her work shoes to the collection
mofield naked

when snellville realized they had no choice but to put nascar on the big screen

the first beer dinner with rogue

when widmer had so many characteristics it was very similar to a lot other beers

the first baby pool

when the cumming store opened

how weird it was not to have peter at the roswell road store all the time working open to close everyday in the beginning

using the word 'hostess' for the first time in our restaurant

when andy and peter realized they couldn't have ten table sections anymore the naming of the glockenspiel

how decision making got tougher because all three stores were so different

the good times

the hard times

none the less, we always pulled through. a lot of things have happened. a lot of events have occurred. one being, the name change. however, some things have stayed the same. the loyalty of our customers and the passion felt by the managers for this company has not changed. if anything they have grown.

we love what we do

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 **Red Tail Ale**. Try one at your favorite Summits today!

Imported by Mendocino Brewing Co. (Hopland, CA)

Style: Amber Ale

Bright yellow-amber. Medium-bodied. Mild bitterness. Dried flowers, elegant hop aromas have a mildly fruity note. Crisp grainy bite on the palate with a fruity edge through a delicate finish. Full fine-beaded carbonation. Crisp clean style is very drinkable.

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

Menu Spotlight

The **Manhattan Club Salad** is a most beautiful salad that even tastes better than it looks!

Ham and smoked turkey sit on a bed of spinach, romaine, and iceberg lettuce. Vidalia (of course!) onions, tomatoes, mushrooms, roasted red peppers, bell peppers, black olives, and cucumbers make this a very colorful, healthy, and tasty salad. Don't forget the cheese! Top with imported swiss and cheddar cheese to complete the Manhattan Club Salad.

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

Baymen's Pie

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

1 large onion, diced
4 large carrots, diced
1/2 lb mushrooms, halved
2 Tbsp olive oil
2 lbs stew beef, cubed
1/4 cup all-purpose flour
12 oysters, whole, shucked, reserve liquid
1 pint India pale ale
2 cups beef stock
2 Tbsp tomato paste
parsley, to dress
pastry, to cover
salt and pepper to taste



Saute the vegetables in the oil until tender, add beef. Cook until rare. Add flour and stir until a light roux is formed. Add the oysters, liquid reserved from oysters, ale, stock, and tomato paste. Cook at low heat, stirring occasionally. Season with salt and pepper, cook for 1 hour. Portion stew into casserole and cover with pastry. Bake until pastry is light brown (about 15 mins.)

Cooking and Eating with Beer by Peter LaFrance

Industry News

Getting Down and Dirty With Beer, Bucks and Real Bulls

Andrew C. Revkin (OKLAHOMA CITY JOURNAL)
OKLAHOMA CITY, June 15 - South of downtown, a half-acre-huge Western-style nightclub just opened with all the requisite accouterments: rotating mirror balls, barmaids hawking rattlesnakes - a ruby mix of liquors served in test tubes - and a broad dance floor where boot-shuffling couples two-step and line dance to Randy Travis and, yes, Eminem as videos flash overhead.
On Friday and Saturday nights, however, once an hour, the dancing stops at Club Rodeo. White lights blaze, horns blare and seasoned cowboys, legs as taut as blades of a wishbone, filter out of the crowd, don chaps and hoof-proof vests and pull numbers from a basket. Each number represents a bull. These are not the mechanical bulls mastered by John Travolta in "Urban Cowboy." Fifteen feet from the polished dance floor is a dirt bull ring. Shuffling behind red gates at the back and in a small corral are 21 of the genuine snorting, pawing, fire-eyed, half-ton thing.

The club, which opened in late May, is a sister to one created by its owners five years ago in Springfield, Mo. One or two other similar night spots operate around the country, including Billy Bob's in Fort Worth.

The owners have found a way to meld the eight-second insanity of a rider trying to stay atop an animal not meant for riding with the communal

pulse of 21st-century country disco. The riders and the patrons seem to approve, with the chemistry far more festive than in your average bar, said Barbara Peterson, who manages the waitresses.

The crowd, up to 1,200 or so in a night, Ms. Peterson said, has generally been a civil mix of young and old, urban and rural. "So far," she said, "there's been only one fight, and that was outside."

The bulls - Wild Eye Joe, Bad Whiskey, Unfit, Juicy Fruit and the rest - were clearly not liking the situation, but each would have a few moments of liberation in which to exact some measure of revenge.

Riders more accustomed to dusty outdoor rings say the thumping music and introductory clarion call borrowed from professional fighting - "Get ready to r-r-r-r-umble!" - rouse the crowd into an energizing cheering section. The purse, with at least \$500 tossed in by the house and the \$55 fees from up to 20 riders, is another inducement.

NY City Times Online

Calendar

Sandy Springs

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!
July 9 **Team Trivia**
Tues. 8-10 pm
July 11 **Pint Night**
Bass
Thur. 7-9 while supplies last!

Snellville

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!
July 13 **Pint Night**
Bass
Thur. 7-9 while supplies last!

Cumming

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!
July 13 **Pint Night**
Bass
Thur. 7-9 while supplies last!

Go to 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 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 ???

Absinthe is the famous green drink that turns white when you add water, and turns the world mad...It was banned as a neurotoxin in 1912 but is once again all the rage. Why? Absinthe was made, like gin, by redistilling alcohol with aromatic additives like star anise and fennel seed. But the most important additive was mashed wormwood leaves. Wormwood had thujone oil, or "absinthol," in it, which affects the neurological pathways in your brain. Some claim it works like THC, others say it's like morphine. Versions of absinthe are still made in Spain and the Czech Republic, and it's still legal to drink in Britain. But, be careful, too much of the wrong part of the wormwood can be deadly. Elsewhere, Pernod, or imitation absinthe, has the licorice flavor and green-goes-white color, but is just plain old alcohol. **100 Proof; Tips and Tales for Spirited Drinkers Everywhere** by P.T. Elliott

Drink Idea...

Shark Bite

1 1/2 oz Myers's dark rum
3 oz orange juice
1/2 oz sour mix
3/4 oz grenadine

Combine all of the above ingredients with ice in a blender. Blend until smooth. Pour in a fancy frozen drink glass and watch the pinks separate!

The Complete Bartender by Robyn M. Feller

More Weird Websites...

We surf the net looking for weirdness just for you. Check out a few of these links...

<http://www2.dumblaws.com/>

A collection by International, US, etc. Check out some of Georgia's dumblaws, including Gainesville's: "Chicken must be eaten with the hands." Sounds like a good place to have some wings...

<http://www.snopes2.com/>

This site is an entryway into Urban Legends. For beverage buffs, there's an entire page devoted to CocaCola lore...

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

The unofficial fan site for one of the favorite alternative sports shows on TV! Resources for Iron Chef Wear, past episodes, reviews...

<http://www.carrboro.com/facts.html>

Little known facts about the 1500s. These are really different... and according to the site, may be untrue, but they're entertaining...

Quote of the Week

"Forget the cheap white wine: go to beef and gin!"

- Julia Child

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

Great Food

Great Drinks

Terrific Times