

At the Summit

the e-zine of Summits Wayside Tavern



1 July, 2002

HOT News!

Pint Nights: Amstel Light



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

Sandy Springs - Thu, July 4th
Snellville - Sat, July 6th
Cumming - Sat, July 6th

[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

Our **Grilled Steak Fajitas** will add just a little spice to your life! Enjoy a half pound of tenderloin steak marinated in our own blend of sauces and spices, summit-ized in our own Summit seasoning...

Hungry yet? [see page 2!](#)

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A View from the Summit...

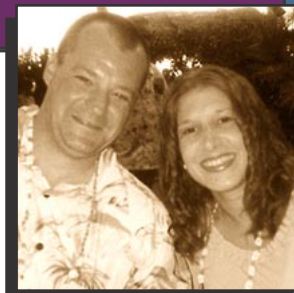
The Summer of Love

by John G. Gagne - Director of Operations

Let me tell you a story about love. Early during the year 2000 as millennium fantasies past us by, I was awe-stricken by a beautiful Red headed girl who sat at my bar in Snellville. Waiting on her was, to say the least, a challenge that I did not expect as I have waited on several other beautiful women that have always enjoyed my service. After a brief greeting I was told, "Go get my passport!". I said, "OK, what is your name?" She replied very confidently, "Just look for RED!" Sure enough, I went to the filing cabinet and looked through the "R" folders and found her passport first on top of every other R. I asked myself, "how do I not know this beautiful red-head?". I gave Red her passport, recommended a few beers and she replied, "I'll pick my own beer, thanks." This woman did not give me the time of day. She drank, had her friends and brother Michael (who was also working on his passport) make fun of me, giving me the feeling like I should crawl under a rock. This continued for weeks. It seemed that every time I worked, "Red", and sometimes her brother would come in to terrorize me.

I later learned that "Red" had the real name of Christina, a name that I have always loved. I began calling her by her real name. We would joke with each other, she would say how stupid my jokes were, and I her. We truly enjoyed badgering each other. I then had discussions with Van Kio, (a very close co-worker, friend, and GM of Snellville)

...(continued on page 2)



Happy 4th of July!!

All locations are open on the 4th and it's Pint Night at Sandy Springs! Hope to see you there!

Don't forget, Sandy Springs has Team Trivia every Tuesday night. Better check these out!

General Patriotic Trivia:

<http://www.brownielocks.com/patriotictiviaquiz.html>

Flag Trivia

<http://www.ushistory.org/betsy/flagtriv.html>

Ozzy, the patriotic Blue and Gold Macaw, lives in an earthship in Pueblo, Colorado. Photo by Billy Baker, © 2002.



Try Something New!

Snellville

Drafts
Red Brick Summer
Petes Summer
Sam Adams Summer
Dogwood Summer
Harpoon Summer

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" 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

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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/

The Summer of Love ... (continued from page 1)

... and he remarked, "I think she likes you". I said to him, "no way, I am too old and she tells me this!" (she was 24, me 34).

Early in July, I finally convinced her and her brother to eat dinner at the Highland Tap with me, one of her favorite establishments. Van in the meantime was arranging a party at his home as he built a new deck attached to his house that day, I was full aware of this. Christina, Michael, and I ate, it was almost as good as eating at Summits. Towards the end of our meal I told them both of Van's party, "Let's go celebrate with Van." After a bit of debate they both agreed.

From the time of arrival, Christina and I knew that we were companions and that there was a caring that either of us did not want to admit, but it was there. We kissed on Van's new deck and began a new beginning of a life together.

Christina and I got married on May 26, 2002. She is my soul-mate, my friend, and my love. I love her and she loves me. We have reached a Summit and continue to reach higher. I love you Christina.

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!

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 entrée! 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!



Beer Spotlight of the Week

This week we shine on **Spaten Dunkel Hefe-Weissbier**. Try one at your favorite Summits today!

Spaten-Franziskaner Brau

Style: Dunkel Weizen

Spaten-Franziskaner Brau Style: Dunkel Weizen Hazy dark brown. Pours with a huge, white, creamy head. Medium-bodied. Lovely banana esters. Fruity, estery palate is clean and flavorsome, with a frothy mouthfeel. Shows classical character with plenty of yeast complexity.

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

Menu Spotlight

Need a little spice in your life? A good way to start is with our sizzling **Grilled Steak Fajitas!** Enjoy a half pound of tenderloin steak marinated in our own blend of sauces and spices, summitized in our own Summit seasoning and then grilled to perfection.

Don't forget all of the grilled and sauted veggies including: mushrooms, onions, green peppers, and red peppers. Served with rice, beans, sour cream, guacamole, tomatoes, lettuce, and cheese. And a side of warm flour tortillas.

For a full look at our menu, click on www.summits-online.com and let your food adventure begin.

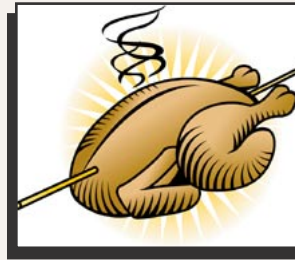
Remember, we offer our full menu for "carry-out."

Cooking With Beer

Beer Mustard Chicken Marinade

Note: cut recipe in half for home use.

- 1/4 cup dry mustard
- 1/2 cup Dijon mustard
- 2 Tbsp garlic powder
- 1 Tbsp chopped fresh thyme
- 1 Tbsp chopped fresh rosemary
- 2 Tbsp kosher salt
- 1 Tbsp ground black pepper corns
- 1/2 cup molasses
- 1 quart olive oil
- 1 quart dark beer



Place all ingredients except the oil and beer in the bowl of a mixer with a wire whip. Mix until well blended. With the mixer still running on high speed, slowly add the olive oil to form a thick dressing. Then, with the mixer still running, slowly add the beer. Use caution, being careful not to allow the dressing to separate.

Place the chicken breasts in a bowl and add just enough marinade to cover. Be sure to mix the chicken with the marinade to ensure that each piece is well covered. Marinate for at least 2 days, but no more than 4 days.

Remove the chicken from the marinade and grill over a hot fire until done (about 2-3 minutes on each side). Garnish with fresh rosemary sprigs. Present this dish with garlic mashed potatoes made with Yukon Gold potatoes, and grilled mixed vegetables brushed with balsamic vinaigrette.

Cooking and Eating with Beer by Peter LaFrance

Industry News

Taft reviewing beer legislation

Associated Press COLUMBUS

A state law that limits the amount of alcohol in beer might go the way of Prohibition. The House and Senate have passed a bill that would set the upper limit of alcohol in beer at 12 percent by volume, removing a law adopted by the state at the end of Prohibition in 1933 that set the maximum alcohol limit in beer at 6 percent by weight or 7.5 percent by volume. Gov. Bob Taft is reviewing the bill and has not taken a stance on it. High-alcohol beer will come mostly from microbreweries and overseas and will appeal to few customers. "People who drink this beer aren't looking to get smashed," said Ron Wilson, owner of Premium Beverage Supply in Columbus.

"They are beer connoisseurs looking for quality and variety." Most major brands of beer have between 3 percent and 5 percent alcohol by volume, according to Bob Pease, vice president of the Association of Brewers in Boulder, Colo. Less than 1 percent of U.S.-brewed beer has more than 10 percent alcohol. Some imported ales also have more alcohol. A growing number of microbreweries and brew pubs make beers with more alcohol. State Rep. James Trakas, a Cleveland-area Republican, said Ohio brewers are losing business to states like Indiana, Kentucky, Michigan and Pennsylvania, which have no upper limit on the alcohol content of beer. [From the Dayton Daily News: 06.24.2002]

www.ActiveDayton.com

Get Your Own Shaker Glass!

We have a new glass for you! And, you don't have to drink 100 different beers to get it!

Drink a margarita, Long Iced Tea, or any frozen drink (with alcohol - of course!) And keep the glass. The glass is a cobalt blue shaker with a top. Ask your friendly server for a list of the drinks that come in the glass.

Calendar

Sandy Springs

- 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!
- July 16 Team Trivia**
Tues. 8-10 pm
- July 18 Pint Night**
Carolina Blonde
Thur. 7-9 while supplies last!

Snellville

- July 6 Pint Night**
Amstel Light
Thur. 7-9 while supplies last!
- July 13 Pint Night**
Bass
Thur. 7-9 while supplies last!
- July 20 Pint Night**
Carolina Blonde
Thur. 7-9 while supplies last!

Cumming

- July 6 Pint Night**
Amstel Light
Thur. 7-9 while supplies last!
- July 13 Pint Night**
Bass
Thur. 7-9 while supplies last!
- July 20 Pint Night**
Carolina Blonde
Thur. 7-9 while supplies last!

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

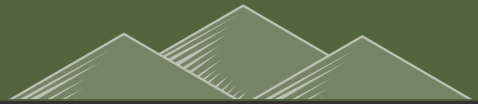
Golden Tee!

Amstel Light is the Golden Tee Golf sponsor for the month of July. The Golden Tee course for July is Kiwi Springs Back 9.

An Amstel Light 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 an Amstel Light!



Did You Know ???

International Cures for Hangovers

Norway: Drink a tall glass of cream **Germany:** Eat pickled herring **France:** Drink cafe et du sel, strong coffee mixed with salt. Or have a bowl of French onion soup. **Mexico:** Eat a thick tripe and hominy soup called menudo, just like the band. **Denmark:** Take a sauna. **Indonesia:** Drink a "healthy man medicine" of water, lemon juice, and sugar. **Italy:** people used to drink Chianti mixed with turpentine, until they figured out that the cure was probably worse than the night before.

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

Drink Idea...

Banana Jammer

¾ oz Baileys
¾ oz Kahlua
Vanilla Ice Cream
Banana Ice cream or some type of Banana liqueur
Mix the above ingredients in a blender until smooth.
Served at Summits in a Summit shaker.

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 III! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:
summits-online.com/passport.html



Quote of the Week

"The best way to replace a bad habit is to replace it with a better one."

- Jack Nicholson

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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Snellville, GA 30078

www.summits-online.com

Great Food
Great Drinks
Terrific Times