

At the Summit

the e-zine of Summits Wayside Tavern



29 July, 2002

HOT News!

Pint Nights: Gordon Biersch



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

Sandy Springs - Thu, August 1st

Snellville - Sat, August 3rd

Cumming - Sat, August 3rd

[more promos on the web!](#)

Team Trivia!

Sandy Springs

Tuesday from 8 to 10 pm

NEW!! Friday from 10 to midnight

Snellville

NEW!! Monday from 8 to 10 pm

Cumming

NEW!! Wednesday from 8 to 10 pm

Prizes, good food, and great drinks, so don't miss a single week!

Menu Spotlight

Always in the mood for chicken...
Try our beer-battered hand-breaded chicken tenderloins. Hungry yet?

[see page 2!](#)

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A View from the Summit...

Musings on Language

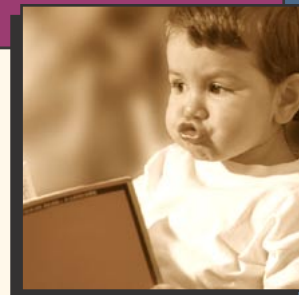
by Van - Snellville Location

Last weekend I had a chance to go to a seminar on language. It was about a common language for my language, Chin. I was born in Chin State, Burma. We have about 10 different dialects but no common language. Imagine going to a town a hundred miles away and not able to communicate.

Within the last year, about two thousand Burmese refugees came to the United States to start their new life. About seventy are in the Atlanta area, which means I get to practice my Chin everyday. It was great to see these guys coming from all over the states to attend the seminar. The debates were lively and interesting to say the least.

I've been here in the States for a little over 20 years and have taken many things for granted. The seminar got me thinking how awesome it is to have the freedom to read and enjoy a great book or a fantastic article in English without worrying about grammar, punctuation, broken sentences, etc. One day soon I'm hoping to experience the same feelings while reading in Chin.

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!



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.

Try Something New!



Snellville

Drafts
Redhook Summer Blonde
Red Brick Summer
Harpoon Summer
Sam Adams Summer
Petes Summer

Sandy Springs

Drafts
Molings
Sam Adams Summer
Harpoon Summer
Dogwood Summer
Grolsch

Cumming

Drafts
Sam Adams Summer
Petes Summer
Harpoon Summer
Dogwood Summer
Redhook Summer Blonde

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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summits-online.com/cumming/

The Snellville Beer Club



All enjoying their Summits Wayside Tavern Cliffhanger Ale. Shouldn't you try some soon?

Menu Spotlight

Always in the mood for chicken.

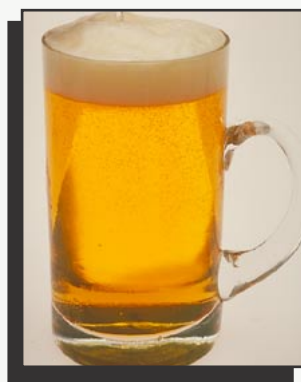
You must try our beer-battered hand-breaded chicken tenderloins. Our generous portion of chicken is fried to perfection and served with french fries and jalapeno cole slaw. Served on the side is your choice of either our own honey mustard dressing or own BBQ sauce.

Want something with a bite? Get the chicken tenderloins tossed in our own spicy sauce.

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."



Beer Spotlight of the Week



This week we shine on **Molson Canadian**. Try one at your favorite Summits today!

Molson Breweries (Toronto, Ontario)

Style: Pale Lager

Medium yellow. Moderately light-bodied. Mild bitterness. Mildly corny aromas have a hoppy impression. Brisk, fine-beaded carbonation enlivens a crisp palate with a distinctive floral-hop impression.

The Beverage Testing Institute's Buying Guide to Beer

Edited by Marc Dornan

Industry News

Buying a brand

The historic Grain Belt name will be revived — and its home will remain Minnesota.

By John Welbes; Pioneer Press

Ted Marti knows what it's like to have an urgent need for beer.

As president of August Schell Brewing in New Ulm, Minn., Marti said Monday he has bought the historic Grain Belt beer brand, which had been up for auction in bankruptcy proceedings. "Tentatively we have it. We got the deal," Marti said two hours after hearing from the receiver in charge of selling Minnesota Brewing's assets.

The acquisition of Grain Belt means Marti will almost double the size of Schell's operations.

But he's also a little wary of the looming loss of the brand. Grain Belt hasn't been produced since Minnesota Brewing Co. shut down its West 7th Street plant in St. Paul on June 24, putting 170 people out of work. The bankruptcy has since moved into a liquidation of the company's assets.

To keep the Grain Belt brand on consumers' minds and in their bellies, there has to be supply. Word is that supply is waning.

"It's day-by-day," said Andy Flodin, general manager of the firm that handles concessions at the Metrodome, which has served Grain Belt to fans for years. "We're looking at all the local breweries" to fill the potential beer void, he said. "We'd really like to have a local brew come in here that's quality and cost-competitive with Grain Belt."

Schell had been the only brewery to publicly announce its bid for the brand,

Marti says the Schell's brewery in New Ulm is ready to double production to handle Grain Belt. In recent years, the brewery has added a new cellar operation, upgraded its bottle house and is completing a new building for its keg operations. The brewery has about 35 employees and Marti says he hasn't decided if they'd add shifts or extend existing shifts to handle the additional brewing.

"We obviously have a long history in the brewing industry," Marti said. "Likewise, I think Grain Belt has a strong following and a tradition. It fits with what we're doing."

Read the rest of this article at:

<http://www.twincities.com/mld/pioneerpress/3715051.htm>

Cooking With Beer

Nut Brittle

2 cups sugar
1 cup Lyles Golden Syrup or corn syrup
1/2 cup Vienna beer
Pinch of salt
Candy thermometer
3 Tbsp butter, melted
2 cups roasted unsalted peanuts
1 1/2 tsp baking soda
1 tsp vanilla

In a heavy pan combine sugar, syrup, beer, and salt. Thoroughly dissolve sugar over medium-low, stirring constantly.

Raise heat to medium-high and cook, without stirring, until syrup measures 300 deg F on a candy thermometer. In the meantime, combine melted butter, nuts, soda, and vanilla. Set aside in a warm place.

Remove syrup from heat and immediately stir in the butter-nut mixture. Work fast, this hardens quickly.

Pour into buttered 9 x 12 inch baking pan and cool. Break into pieces and store in an airtight container.

Great American Beer Cookbook by Candy Schermerhorn



Calendar

Sandy Springs

- July 30 Team Trivia**
Tues. 8-10 pm
- Aug 1 Pint Night**
Gordon Biersch
Thur. 7-9 while supplies last!
- Aug. 2 Team Trivia**
Fri. 10 pm to midnight
- Aug. 6 Team Trivia**
Tues. 8-10 pm
- Aug 8 Pint Night**
Coors/Coors Light
Thur. 7-9 while supplies last!
- Aug. 9 Team Trivia**
Fri. 10 pm to midnight

Snellville

- July 29 NEW! Team Trivia**
Mon. 8-10 pm
- Aug 3 Pint Night**
Gordon Biersch
Sat. 7-9 while supplies last!
- Aug. 5 NEW! Team Trivia**
Mon. 8-10 pm
- Aug 10 Pint Night**
Coors/Coors Light
Sat. 7-9 while supplies last!

Cumming

- July 31 NEW! Team Trivia**
Wed. 8-10 pm
- Aug 3 Pint Night**
Gordon Biersch
Sat. 7-9 while supplies last!
- Aug. 7 NEW! Team Trivia**
Wed. 8-10 pm
- Aug 10 Pint Night**
Coors/Coors Light
Sat. 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 ???

Perfummy - indicates strong presence of hops.

Roasty - usually indicates the use of a kilned malt.

Slurry - unsettled sediment floating around in the beer.

Smoky - this term is especially associated with rauchbier, or smoked beer. Smokiness is added by malting the grain over an open fire.

Nutty - a nutty taste is the result of an excellent malt and is a wonderful treat.

Vanilla - the aroma or taste of vanilla comes from the brewing process. Vanilla is sometimes added to beers as well.

Wood or Woodiness - Some beers, such as pale ales, are stored in wooden kegs to age for a specific period of time and can pick up a slight woody or oaky taste from the barrel.

The Everything Beer Book - by Carlo DeVito

Drink Idea...

How about a Goombay Smash!

3/4 oz Malibu Coconut Rum
3/4 oz Bacardi Black Rum
Splash of Banana Liqueur
Pina Colada Mix
And a splash of Grenadine

Mix the above ingredients in a blender with ice or vanilla ice cream until desired thickness.

Served at Summits in a Summit shaker.

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!



Quote of the Week

"I saw the first sign of life since April 21 - two beer bottles. I said, I must be close."

- Christopher Trump, Toronto Educator, at Press Conference in Hospital in Puyallup, Washington, after spending a week lost on snow-covered Mount Rainier before being spotted by National Park Service Rangers in a helicopter

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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www.summits-online.com

Great Food
Great Drinks
Terrific Times