

At the Summit

the e-zine of Summits Wayside Tavern



5 August, 2002

HOT News!

Pint Nights: Coors/ Coors Light



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

Sandy Springs - Thu, August 8th
Snellville - Sat, August 10th
Cumming - Sat, August 10th
[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

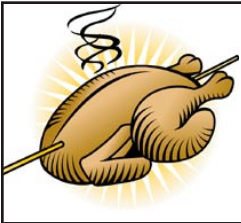
Cumming

NEW!! Wednesday from 8 to 10 pm
Prizes, good food, and great drinks, so don't miss a single week!

Menu Spotlight

Hungry? Then our Barbecue Chicken Fiesta is a must!

A marinated breast of chicken is grilled to perfection, then topped with our own BBQ sauce, melted cheddar and jack cheeses, diced onions, and tomatoes.



Steamed broccoli and saffron rice fill the plate. Hot buttered bread sticks are served on the side.

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

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

A View from the Summit...

"The King of Beers"

by Jenny Swanger - Snellville Location

Last week I attended a wedding in St. Louis. It was a hurried trip but we did manage to find a few hours to do a little bit of sight seeing. We took a spin around town, snapped a few photos of the St. Louis Arch, and tried to decide what else to do in 105 degree weather! We decided that we would visit the Anheuser-Busch brewery. Even though beer and breweries have been a part of my world since beginning my days with this company almost 9 years ago I have never made any special efforts to visit breweries on my travels. Until A-B the only brewery I had ever visited was the Guinness Brewery in Dublin and it proved disappointing as the actual brewing facilities were not included in the tour! Nonetheless, we arrived at the A-B compound and it proved to be a truly enjoyable and impressive experience.

We spend a lot of time and energy at Summits promoting different brews from around the world. We encourage our patrons to "try something different" and "expand horizons". This is not to say that we turn our noses up to those faithful Budweiser drinkers, but we often do take strides to make our customers aware that they have many choices.

(continued on page two)



Trivia Tips and Resources...

Have you been bitten by the Summits Trivia bug yet? Sooner or later, it gets all of us and once it does, you'll need these links to get your daily trivia fix and learn some weird facts for your next session.

344,320 Questions online and counting: <http://www.funtrivia.com/>

Free Online Trivia Game: <http://www.trivia.net/>

Trivia Books at Amazon - 1,965 choices: <http://amazon.com>

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" 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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The King of Beers(continued from page 1)

This does not change the fact that Anheuser-Busch is one of the largest breweries in the world. Last weekend on my brewery tour I learned what it is that puts Anheuser-Busch at the top.

Our tour began when we entered the Visitors Center. It was enormous and museum-like. Display cases detailing the history of the brewery, bottle displays, neon lights galore, and of course a bustling gift shop. The first thing that impressed me was the fact that the tour is free. Yes, FREE!

The grounds were immaculate and manicured. The buildings were all red brick and the A-B logo was seen on everything from the sides of the buildings to the grates in the sidewalk. They have their own security patrols and streetcars that carry weary tourists. The first stop was the Clydesdales' Stables. Why would the stables be any different than the rest of the facility? These animals reside in air-conditioned stables with stained glass windows and a brass chandelier that was part of the World's Fair at the turn of the century.



The next stop was the Beech wood aging plant. Here we saw the tanks where the beer is stored during its final stages. Beech wood chips are spread 1 1/2 feet deep in huge tanks and the temperature in this facility is kept around 50 degrees. Each tank holds enough beer to fill 2,000 six packs.... there were 16 tanks! Folks actually stood speechless with jaws dropped as they looked up in amazement.

Next, we saw the brew house. It was four or five stories high and included a video on the full brewing process. This room was about 20 degrees warmer than it was outside. We also

visited the packaging plant. Naturally, I wanted to see how beer is kegged, but the tour only included the canning line. We walked past the building that A-B used to produce bakers yeast and ice cream during prohibition!

Finally, the tour was complete and we were loaded into the streetcar and taken to the hospitality center where we were given, of course, beer and pretzels. I don't know whether it was the fact that I was so impressed with this amazing facility or if it was the 105-degree heat index but that was the most fantastic tasting paper cup full of beer I've ever had! We then made our obligatory tour through the gift shop (where I bought our fearless leader a baseball cap) and our time there was complete. We left Anheuser-Busch with a new respect for the "King of Beers".

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 **Sam Adams Summer Ale**. Try one at your favorite Summits today!

The Boston Beer Co. (Jamaica Plain, MA)

Style: White Beer

Brilliant yellow-gold. Pours with a slight, brief head. Medium-bodied. Mild bitterness. Mild astringency. Delicate floral hop aromas with a full, pale malt accent. Crisp, well-carbonated palate shows zesty citrus notes, with a significant floral hop finish. Vibrant and refreshing character, though not very reminiscent of a white beer.

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

Industry News

Beer Train

TOKYO (Reuters) - Summertime commuting in Japan in high heat and humidity and huge crowds can be particularly stressful, but one train company has found a way to help its passengers relax.

Customers who book a seat on Fuji Kyuko's Friday night beer run can sit back and spend a two-hour trip being served as much locally brewed beer as they can drink.

The beer train plies a route near Mount Fuji,

some 100 km (60 miles) southwest of Tokyo, normally used by businesspeople and students.

"People are enjoying it so much, it is almost completely booked up throughout August," said Naotaka Nishiyama, a spokesman for the company.

However, beer-drinking passengers should take advantage of stops at stations along the route because the train has no toilets.

http://www.reuters.com/news_article.jhtml?type=humannews&StoryID=1251236

Cooking With Beer

Ale and Egg Bread

7 to 8 cups bread flour

2 Tbsp dry yeast

1 cup warmed brown, pale, or India pale ale (110 deg F)

1 cup water (110 deg F)

2 Tbsp sugar

1 cup dry powdered milk

1/4 cup vegetable oil

3 large eggs, room temperature

1 Tbsp salt

1 egg white beaten with 1 Tbsp warmed honey for glaze

In a large bowl mix 1 cup flour and dry yeast. Pour the warm beer and water over, and whisk thoroughly. Allow to rest in a warm, draft-free spot for 15 to 20 mins.

Whisk in sugar, powdered milk, oil, eggs, salt, spices, special flours, and other flavorings.

Stir in remaining flour one cup at a time, using your hands once the dough becomes too heavy for a spatula. Continue adding flour until dough begins to pull away from sides of the bowl and kneading can begin.

Knead vigorously by pushing, folding, and turning, adding only enough flour to prevent the dough from sticking to your hands or kneading surface.

When the dough is smooth and elastic, coat the inside of a large bowl with 1 Tbsp vegetable oil. Press the ball of dough into the bowl and turn it over, coating the entire surface with oil.

Cover and allow to rise in a warm spot until doubled. When doubled in bulk, punch down, divide in half, and allow to rest 5 mins., covered.

To shape the dough into loaves, coat an area of the counter with a few drops of oil. Pat the dough into an 8 x 10-inch rectangle.

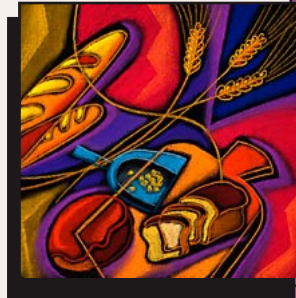
Starting at the narrow end, roll firmly but gently into a cylinder. Do not stretch the dough. Pinch ends and turn them under toward the seam side. Forcefully slam the dough on the counter, seam-side down, two or three times to seal and remove large air bubbles.

Place the loaves seam-side down in generously greased loaf pans. Cover and allow to rise until doubled.

Gently and generously brush tops with glaze.

Bake at 350 deg F for 30 to 35 mins or until tops are golden and bottoms are browned. container.

Great American Beer Cookbook by Candy Schermerhorn



Calendar

Sandy Springs

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

Aug. 13 Team Trivia

Tues. 8-10 pm

Aug 15 Pint Night

Woodpecker Cider

Thur. 7-9 while supplies last!

Aug. 16 Team Trivia

Fri. 10 pm to midnight

Snellville

Aug. 5 NEW! Team Trivia

Mon. 8-10 pm

Aug 10 Pint Night

Coors/Coors Light

Sat. 7-9 while supplies last!

Aug. 12 NEW! Team Trivia

Mon. 8-10 pm

Aug 17 Pint Night

Woodpecker Cider

Sat. 7-9 while supplies last!

Cumming

Aug. 7 NEW! Team Trivia

Wed. 8-10 pm

Aug 10 Pint Night

Coors/Coors Light

Sat. 7-9 while supplies last!

Aug. 14 NEW! Team Trivia

Mon. 8-10 pm

Aug 17 Pint Night

Woodpecker Cider

Sat. 7-9 while supplies last!

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

Golden Tee!

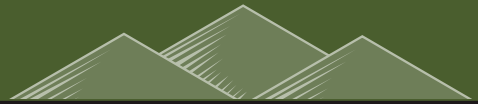
Guinness is the Golden Tee Golf sponsor for the month of August.

The Golden Tee course for August is Buckhorn Back 9.

A Guinness 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 Guinness!



Did You Know ???

The best (beer) museum out there in the United States is the American Museum of Brewing History and Arts. Located in Fort Mitchell, Kentucky, it is one of the largest collections of historical beer artifacts currently on display. With more than fifty thousand individual historical items on view, this museum is certainly the biggest and the best. It is actually several different large collections that were bought by the Oldenberg Brewery and are part of their brewery tour.

The collection also features 15 hundred beer bottles (some old, some new) arranged by state, so that you can look and experience some state pride. All fifty states are represented.

The Everything Beer Book - by Carlo DeVito

Drink Idea...

What is more refreshing on a hot summer day than a Margarita?

Tequila

Splash Triple Sec

Splash lime juice

Sour Mix

Pour the tequila, triple sec, and lime juice in a pint glass topped with ice. Fill with sour mix. Top with lime wedge.

For a frozen Margarita, add the same ingredients to a blender. Add ice for desired thickness.

Served at Summits in a Summit shaker.



These Iron Tombs...

Linger here and live the past
Of armored storybooks amassed.
Hear the tales of hunt and chase
That brought them to this resting place.

Each was once a frosty well
That time has made a rusty shell
With messages inscribed upon
That give a glimpse of time that's gone.

Drained of all fermented brews
They're filled with only secret clues
Of lives they've touched with liquid gold
And hidden tales ne'er to be told.

So ponder this peculiar sight
Partake of lager, dark or light
And muse upon these iron tombs
Embodied in the Beer Can Room.

Carrie Nation (1846-1911), Ax Grindings

Quote of the Week

"I use no porter...in my family, but such as is made in America: both these articles may now be purchased of an excellent quality."

-George Washington, 1789

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