

At the Summit

the e-zine of Summits Wayside Tavern



19 August, 2002

HOT News!

Pint Nights: Warsteiner Alt

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



Sandy Springs - Thu, August 22nd
Snellville - Sat, August 24th
Cumming - Sat, August 24th
[more promos on the web!](#)

Team Trivia!

Sandy Springs

Tuesday from 8 to 10 pm
Friday from 10 to midnight

Snellville

Monday from 8 to 10 pm

Cumming

Wednesday from 8 to 10 pm
There will be prizes, good food, and
great drinks, so don't miss a single
week. See you there!

Menu Spotlight

Got a sweet tooth? Try our
Strawberry Shortcake. You won't be
disappointed!

This layered dessert begins with
fresh pound cake topped with
fresh sweetened strawberries then
ice cream and whipped cream.
This dessert is so big, you'll need
help, but will want to keep it all to
yourself!

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...

"Momentous Occasions"

by Kathryn (Kay-C) Phipps- Snellville Location

August 2002, what does that mean to you? For me it means that I have worked for this Company for 21 years, Over half of my life. I consider that a momentous occasion. I started as a waitress when I was 20 years old. Through the years I have worked in different areas of the company and for the last 11 or so I have been with Andy. I have seen many changes over the years the most recent being the change to Summits Wayside Tavern. This too was a momentous occasion.

I have another momentous occasion I would like to share with you. I show and breed dogs. My first Shih Tzu Champion that I bred and Showed to her championship by myself was CH O'Kay-C's Original Beany Baby also known as "Bebe". The following is an excerpt from a newspaper article about a dog show that I attended.

"A luxurious waterfall of brown hair touching the ground, Bebe walked daintily amid appreciative stares, all four legs moving in near-perfect symmetry.



Bebe, whose full name is O'Kay-C's Original Beany Baby, was one of the more than 1,300 dogs who were in Athens during the weekend for the annual Classic City Kennel Club dog show, an American Kennel Club-licensed all-breed show and obedience trial at Sandy Creek Park.

Bebe, a 1-year-old Shih Tzu, is owned by Kay-C Phipps of Lithonia. During a break in Sunday's competition, as she sat combing the dog's hair, Phipps explained that dog show judges look for a ...

(continued on page two)

Try Something New!



Snellville

Drafts
Redhook Summer Blonde
Red Brick Summer
Harpoon Summer
Sam Adams Summer
Warsteiner Hefeweiss

Sandy Springs

Drafts
Molings
Sam Adams Summer
Harpoon Summer
Dogwood Summer
Warsteiner Hefeweiss

Cumming

Drafts
Sam Adams Summer
Petes Summer
Harpoon Summer
Dogwood Summer
Warsteiner Hefeweiss

Full list of new drafts at [www.summits-online.com](#) ▶

Visit us on the web at [www.summits-online.com](#)



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Fax: 770-886-4376
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Momentous Occasions (continued from page 1)

number of things when judging the tiny breed."

I did not win on this particular day, but it was exciting to have been included in this article. I have since bred other Champions but none as momentous as Bebe.



I have many other momentous occasions I could share, such as the birth of my son, but I am not sure you would care to hear all those details. This year will be his first year in high school. This will be another momentous occasion.

I hope this article will bring to mind a momentous occasion that maybe you haven't thought of in a while, maybe it will bring a smile to your face, a tear to your eye or give you that warm fuzzy feeling.

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!

Upcoming Events! Mark Your Calendars!

Wine Tasting

Sandy Springs, Cumming, Snellville
Thursday, Sept 19, 6 pm

Don't miss this opportunity to try out some interesting new wines! Remember, "Try something different!"

Weekly Football Contest

sponsored by Coors Light
Sandy Springs, Cumming, Snellville

Starts Sunday Sept 8, 2002

Pick the winning Football teams

First place \$50.00 house cash

Ask your friendly server for full details

Beer Spotlight of the Week

This week we shine on **Christoffel Blond**. Try one at your favorite Summits today!

Christoffel Blond

Region of Origin: Province of Limburg, the Netherlands

Style: Pilsner

One of the world's hoppiest Pilsner-style beers, made at Roermond, in Dutch Limburg, near the German border. The town's patron saint is St. Christopher.

This new-generation brewery was founded in 1986 by Dutch brewer Leo Brand. Its Blond beer has spicy, piney, hop aromas; very lively flavors; and as appetizingly robust bitterness in the finish.

In the Netherlands, the term Pils often indicates a bland beer. It is a shame that such a great style is thus abused (and not only in the Netherlands). Worse still that such a fine Pilsner as Christoffel avoids the term for fear of being bracketed with more neutral-tasting beers. In its anxiety not to sound bland, the brewery settles for vague Blond.



Great Beer Guide by Michael Jackson

Industry News

Reindeer Alcohol? No Whey!

OSLO (Reuters) - Santa Claus could get a new warming tippie this Christmas -- a Norwegian company aims to distill reindeer milk.

"We're going to run a test project to see if the whey can be distilled," Halvor Heuch, master blender at Norwegian alcohol group Arcus, told Reuters.

The firm would try to distill alcohol from the watery whey left over after making cheese from the milk of 21 female reindeer at a farm in south Norway.

It may not be to everyone's taste, of course,

and Heuch said that he doubted if any reindeer alcohol could win a big market even if the test were successful: "This is unlikely to be anything more than a curiosity," he said.

But reindeer herders in Norway attempt to use all parts of the animal -- the meat is eaten, skins are used as blankets and in some countries in the Far East powdered horn is considered an aphrodisiac. Nordic nations, the North Pole and Greenland vie with each other in claiming to be the home of Father Christmas, whose sleigh, children are told, is drawn by reindeer.

http://www.reuters.com/news_article.jhtml?type=humannews&StoryID=1317264

Summits Logo Gear...

Shortsleeve T-shirt	black	\$14.99	Polo Shirts short	black	\$26.99
	gray	\$14.99		green	\$26.99
Longsleeve T-shirt	black	\$16.99		burgundy	\$26.99
	gray	\$16.99	Polo shirts long	black	\$29.99
Hats	khaki	\$14.99		green	\$29.99
Denim shirts	denim	\$33.99	Fleece Pullovers	black	\$39.99
			Jackets		\$200.00

Cooking With Beer

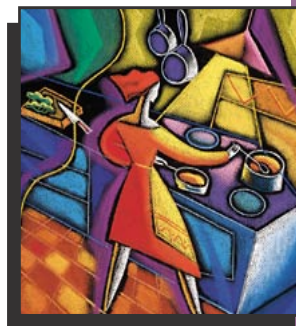
Old-Fashioned French Onion Soup Gratinee with Bock

1/4 cup olive oil
4 cups onion, sliced
1 tsp honey
1 Tbsp flour
1 cup bock beer
2 cups condensed beef broth
1 loaf French bread
1 pound sliced Swiss cheese

In a stock pot over medium heat, add oil, onions and honey. Cook for 10 minutes, making sure not to burn the onions. Stir in the flour and mix well. Add bock beer and the beer broth. Bring to a boil and then lower heat and simmer for about 15 minutes.

Preheat oven to 425 deg F. While the soup is boiling, slice the French bread into thick, generous slices, one for each person to be served. Toast the slices of bread in the oven until golden brown, turning so both sides are toasted. It should take no longer than 5 mins. When soup is ready, pour into individual bowls. Into each bowl, float a toasted piece of French bread. Place the bowls on a cookie sheet, and place the Swiss cheese slices on top of the bread. Place cookie sheet in oven for 10-12 mins. Serve with the rest of the French bread on the side.

The Everything Beer Book by Carlo DeVito



Calendar

Sandy Springs

Aug. 20 Team Trivia

Tues. 8-10 pm

Aug 22 Pint Night

Warsteiner Pint Night

Thur. 7-9 while supplies last!

Aug. 23 Team Trivia

Fri. 10 pm to midnight

Aug. 27 Team Trivia

Tues. 8-10 pm

Aug 29 Pint Night

Heineken Pint Night

Thur. 7-9 while supplies last!

Snellville

Aug. 19 NEW! Team Trivia

Mon. 8-10 pm

Aug 24 Pint Night

Warsteiner Pint Night

Sat. 7-9 while supplies last!

Aug. 26 NEW! Team Trivia

Mon. 8-10 pm

Aug 31 Pint Night

Heineken Pint Night

Sat. 7-9 while supplies last!

Cumming

Aug. 21 NEW! Team Trivia

Wed. 8-10 pm

Aug 24 Pint Night

Warsteiner Pint Night

Sat. 7-9 while supplies last!

Aug. 28 NEW! Team Trivia

Wed. 8-10 pm

Aug 31 Pint Night

Heineken Pint Night

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 cask is still used in England to store and serve unfiltered beers. More than half of all beer sales in England come from hand-pumped beer from casks. This is a centuries-old tradition. The beers served from these casks are also conditioned in them with approximately thirty million active yeast cells per ounce.

For cask-conditioned beers, the beer is brewed and then placed in a wooden cask after finishing. Usually a sugar syrup and a clarifying agent are added to the cask before sealing. The clarifying agent causes the yeasts to settle at the bottom of the cask after they are done fermenting. It is at this stage that many beers are cask-conditioned differently.

Different ingredients are added at this stage to affect the flavor of the beer. After a cask has been delivered to a pub or a bar, a second cask fermentation takes place. By creating a small leakage of gases at the top of the keg, a pub or bar owner or operator might be able to best control the taste and integrity of the beverage. This is a tricky operation. Not enough gas escapes and the beer will have a funky taste. Too much gas escaping results in a flat beer - room-temperature swill.

The Everything Beer Book - by Carlo DeVito

Drink Idea...

Girl Scout Cookie

- 1 1/2 oz Kahlua
- 1 1/2 oz cream
- 1/2 oz peppermint schnapps

Fill mixing glass with ice. Add the above ingredients, shake.

Pour into rocks glass with ice, or can be a shooter.

Enjoy!

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

"The brewery is the best drug store."

-German Folk Wisdom

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