At the Summit the e-zine of Summits Wayside Tavern



26 August, 2002

HOT News!

Pint Nights: Heineken

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

Sandy Springs - Thu, August 29th Snellville - Sat, August 31st Cumming - Sat, August 31st 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

Are you a lover of our Bleu Cheese like me? What could be a better combination that Bleu Cheese and french fries? If you haven't yet, try our Bleu Fries!

This heaping order of french fries is served as an appetizer to get your meal off to a great start. The fries are smothered with our own bleu cheese dressing and bleu cheese crumbles. The flavor medley is complete with roasted red peppers, parsley, and of course Summit Seasoning! Order some Bleu Fries next visit - you won't be disappointed!

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 "carryout."

A View from the Summit...

"Chin Chicken Soup"

by Luai - Kitchen Manager - Snellville Location

10 pounds chicken

- 4 cups water
- 2 cups Jasmine rice
- 1 oz salt
- 2 oz ginger, pounded
- 6 pieces garlic, peeled
- 1 Tbsp hot pepper
- 2 Tbsp chicken bouillon
- 1 bunch cilanatro, chopped

Cook chicken until done. Add water and rice to cooked chicken. Cook until rice is tender. Then, add the rest of the ingredients. Cook for about 30 minutes. Serves 10 people.

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!



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

Cummina

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

Full list of new drafts at

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

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, head-quartered in Snellville, Georgia serving quality food and beverages.

Publisher: Andy Klubock **Editor in Chief:** Jan Sherrer **Design:** Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at: www.summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website:

www.summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Industry News

Prisoner breaks out, tries to sneak beer in

Tuesday, December 11, 2001 By Wilson Ring THE ASSOCIATED PRESS

MONTPELIER, Vt.-- Mark Delude might have been taking to heart the hit country music song by Garth Brooks and George Jones about buying beer at the end of a long workday.

But the song about heading out on a B-double-E double-R-U-N that's climbing the charts isn't intended for prison inmates. And it certainly isn't intended to encourage people to break out of jail to grab a brew, even if they're planning on coming back.

Delude, 39, of South Barre, was reported missing on Friday night from the St. Johnsbury work camp where he was serving an eight- to 30-month sentence for a variety of minor offenses, said State Police Lt. George Hacking.

When state troopers arrived at the minimum security prison, only a few hundred yards from the St. Johnsbury state police barracks, they found Delude with a 24-pack of beer and a carton of cigarettes back inside the fence, said Correctional Service Director Dick Turner.

Delude had apparently crawled under the fence that surrounds the jail, walked the mile and a half to the nearest convenience store, made his purchases and then returned, officials said. Hacking, a 21-year state police veteran, said it was the first case of its kind he'd ever investigated. "I don't remember trying to catch people trying to break back in, Hacking said. But nothing surprises me."

But Turner said he'd seen it before.

"There's not a lot of thinking that goes on, especially when it comes to sneaking in substances to abuse", he said of prison inmates. The Vermont prison work camp is for minor, nonviolent offenders serving short sentences. Turner said the fence around the work camp is not meant to be an impenetrable barrier. Rather it is intended to let inmates know there is a barrier. Dangerous inmates are kept at prisons with more

After Delude was caught outside the prison he was returned to custody and transferred to a prison with a secure perimeter fence system. The beer run could get him two more years behind bars. "You can look back at this and laugh at it", Turner said. "Sometimes you have things like this that are a lot less than funny. Let's take a look at this and

secure perimeter fence systems.

have our laugh for Christmas."

http://www.eworcester.com/weirdnews/beerprisoner.html

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/

Beer Spotlight of the Week

This week we shine on **Thurn und Taxis Roggen.** Try one at your favorite Summits today!

Thurn und Taxis Roggen

Region of Origin: Bavaria, Germany

Style: Rye Beer

The oddly-named royal family Thurn und Taxis for many years owned a well-known brewery in Regensburg, Bavaria, and a smaller one not so far away in the town of Schierling. The latter, which had its origins in a 13th-century convent, became known in the late 1980s for a beer made with a blend of 60 percent rye (Roggen, in German) and wheat. This brew, intended as a more distinctive variation on dark wheat beer, is grainy, slightly smoky, fruity, and spicy, with a bittersweet rye character. In the late 1990s, the Thurn und Taxis brewing interests were acquired by Paulaner, of Munich. The Roggenbier is now made in Regensburg.



Great Beer Guide by Michael Jackson

the e-zine of Summits Wayside Tavern

Cooking With Beer

Asiago Cheese Dip with Beer Bread

Asiago Cheese Dip

1 cup mayonnaise

1 cup sour cream

1/2 cup plus 1 Tbsp shredded Asiago cheese

1/4 cup green onions, cleaned, rinsed, and sliced

1/4 cup mushrooms, rinsed and sliced

1/4 cup sun-dried tomatoes



Preheat oven to 350 deg F. Reconstitute sun-dried tomatoes in hot water. Squeeze all the water out of the tomatoes, then julienne.

Combine all ingredients except tomatoes and 1 Tbsp of cheese. Fold in tomatoes. (Adding the tomatoes last prevents the dip from turning pink.)

Place in an oven-proof container and top with remaining 1 Tbsp cheese. Bake for about 15 mins., or until bubbly. Serve immediately with toasted beer bread.

Beer Bread

1/4 cup shredded cheddar cheese

1 cup sliced green onions

3/4 cup sugar

2 Tbsp salt

4 cups beer

8 cups flour

2 Tbsp baking powder

Oil as needed

Preheat oven to 350 deg F. Spray 2 loaf pans with nonstick cooking spray.

Mix cheese, green onions, sugar, and salt together.

In a separate bowl, mix flour and baking powder together.

Add beer to cheese mixture.

Add flour mixture, and mix by hand until thoroughly combined.

Place in loaf pans, and brush with oil. Bake for 10-15 min. (If you have a convection oven, keep fans on for this period.) Rotate bread, and finish baking (with fans off) for 40-45 mins.

The BrewPub Cookbook - by Daria Labinsky and Stan Hieronymus

Calendar

Sandy Springs

Aug. 27 Team Trivia Tues. 8-10 pm

Aug 29 Pint Night

Heineken Pint Night Thur. 7-9 while supplies last!

Aug. 30 Team Trivia Fri. 8-10 pm

Sep. 3 **Team Trivia** Tues. 8-10 pm

Sep. 5 **Pint Night**

Rogue Amer. Amber Pint Night Thur. 7-9 while supplies last!

Snellville

Aug. 26 Team Trivia Mon. 8-10 pm

Aug 31 Pint Night

Heineken Pint Night Sat. 7-9 while supplies last!

Sep. 2 **Team Trivia** Mon. 8-10 pm

Pint Night Sep. 7

Rogue Amer. Amber Pint Night Sat. 7-9 while supplies last!

Cumming

Aug. 28 Team Trivia Wed. 8-10 pm

Aug 31 Pint Night

Heineken Pint Night Sat. 7-9 while supplies last!

Sep. 4 **Team Trivia** Wed. 8-10 pm

Pint Night Sep. 7

Rogue Amer. Amber Pint Night Sat. 7-9 while supplies last!

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

July's Golden Tee Scores!!!

Snellville

Alan Coker -11 Gook Beau Langdon -10 Joe Demars -8 Doug Phipps -3 John Gagne -8

Sandy Springs

Rob Edwards -6 Mike Mac John Gagne -10 Brad Leedham -12 Kyle McCollum -6 Troy Kendall -8 Shannon McCarthy AA -2 -9 Ed Young David Craft -12

Cumming

John Gagne -7 Jeff Knope +1 Chris Joseph -5 James Crowe +6

Grand Prize Winner:

Brad Leedham from Sandy Springs -12

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!

the e-zine of Summits Wayside Tavern

Did You Know???

Our drink has been beer and punch, made of rum and water; Our beer was mostly made of molasses, which well boyld, with sassafras or pine infused into it, makes very tolerable drink; but now they make mault, and mault begins to be common, especially at the ordinaries and the houses of the more substantial people. In our great town there is an able man, that has set up a large brew house, in order to furnish the people with good drink, both there and up the river.

William Penn, writing an account of progress in his colony, 1685

Secret Life of Beer by Alan D. Eames

Drink Idea...

Bubble Gum (shooter)

1 1/2 oz vodka

1 1/2 oz banana liqueur

1 1/2 oz peach schnapps

1 1/2 oz orange juice

Add all of the above ingredients to a mixing glass filled with ice. Shake and then strain into shooter or shot glasses. This will make about 4 shots. **Enjoy!**

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 II! 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

"Of beer an enthusiast has said that it could never be bad, but that some brands might be better than others...""

- A.A. Milne (1882-1956)

Know someone who would enjoy this newsletter? Print it and drop it in the mail to them or forward via email!

