

At the Summit

the e-zine of Summits Wayside Tavern



30 September, 2002

OCTOBERFEST

OCTOBERFEST PINT NIGHTS!!

Drink a pint of the special beer on draft and keep the glass!



7-9 pm, while supplies last

Cliffhanger Ale

Tuesday Oct. 1st

Rogue Dead Guy

Wednesday Oct. 2nd

Shiner Bock

Thursday Oct. 3rd

Warsteiner

Friday Oct. 4th

Warsteiner Frank'm Alt

Saturday Oct. 5th

Paulaner

Sunday Oct. 6th

more promos on the web!

See page 3 for full list!

Menu Spotlight

It's that time of year again - time for Brats! We make a bratwurst sandwich that you'll want year 'round. Locally made, our bratwurst in topped with sautéed Vidalia onions and green peppers and served with a mustard that will melt in your mouth. After one bite, you'll feel like you're dining in a German Brauhaus. Welcome to Summits Oktoberfest!

Team Trivia!

Sandy Springs

Tuesday from 8 to 10 pm
Friday from 10 to midnight

Snellville

Monday from 7:30 to 9:30 pm

Cumming

Wednesday from 8 to 10 pm

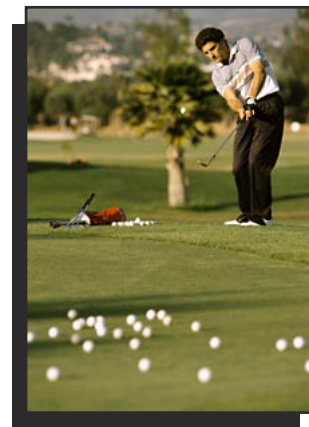
A View from the Summit...

"Every other four letter word..."

by Chris Joseph - Cumming

Mark Twain refers to it as a nice walk spoiled. Paul Harvey says that is the only sport in which you can yell four, write down five and hit six. Fuzzy Zeller (I think) believes that golf and sex are the only two things you can be bad at and still enjoy. It has been surmised that the game is called golf because every other four letter word has been claimed.

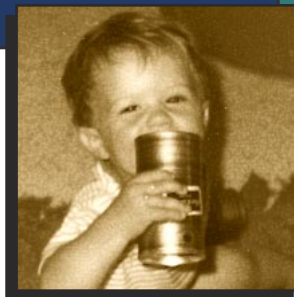
It is coming upon my fifth year of my addiction to this sport. I am now, more than ever, completely devoted to golf. Some of the greatest stories among my friends revolve around our golf outings. My best friend James is still the only person to my knowledge that has killed a small woodland creature with an errant tee shot (poor squirrel). Shane, without



fail, still points out the spot on the cart path at Chateau Élan where James overturned the golf cart, breaking Shane's wrist. I am constantly reminded about my tee shot that landed in the bed of a moving pick-up truck at the Trophy club of Appalachee and the quarter panel of a moving Cadillac at Cherokee Run. Bring a camcorder as we often do and the day's events become quickly x-rated.

I play often enough that the smart play would be to join a course. I have not yet, nor will, because I love to play different courses. At times on my day off I like to travel outside the Atlanta area to find new courses. For example, Innsbruck in Helen is a great destination. Most golfers that I know have played this one. I just thought that I would share with all of you golfers one course that I have recently played that you might not know about. Barnsley Gardens.

(continued on page 2)



Try Something New - Drafts!



Snellville

Molings
Warsteiner Konig Hefeweiss
Rogue American Amber
Rogue Golden Ale

Sandy Springs

Warsteiner Konig Hefeweiss
Swarzbier
Harpoon Oct
Rogue American Amber
Molings

Cumming

Hacker Pschorr Lager
Molings
Becks Oktoberfest
Harpoon Oktoberfest
Warsteiner Konig 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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"Every other ..." (continued from page 1)

Nestled in the foothills of the Blue Ridge Mountains sixty miles northwest of Atlanta near Adairsville, Barnsley Gardens sits among a four star resort. A Jim Fazio course, this Civil War-era property once owned by German aristocracy, features a stellar collection of par threes. It plays upward toward 7,000 yards and has simply the best greens I have ever had the pleasure of playing. The front nine is manageable but the back nine is tough. If you decide to take a day to visit and play, get down your accuracy on your drive- or wear out your long irons. It is a rather pricey course (I paid \$85) but well worth the money. Check them out at www.barnsleyinn.com.

Play well, enjoy the game, and I will report on new courses that I have played soon.

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!

Rogue Beer Dinners!

Summits Wayside Tavern is pleased to announce the much anticipated Rogue Ales Beer Dinner with John Maier!

Monday, October 28, 2002 at Sandy Springs
Tuesday, October 29, 2002 at Cumming
Wednesday, October 30, 2002 at Snellville
7 to 10 pm

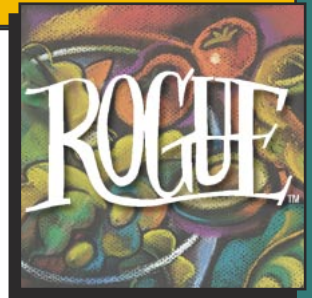
John Maier, Master Brewer of Rogue Ales, will visit our stores in October! You will enjoy a wide variety of rare and exotic game and side dishes prepared in a "East Meets West" Belgian - Thai fusion style. You will also be presented with a full buffet of Rogue Ales including all of your favorites, as well as some vintage brews. Enjoy all you can eat & drink during this most exciting night!

Don't wait to reserve your spot! Rogue was our most successful beer dinner in the past and is by far our most requested repeat! Tickets will go quickly! Don't be left out!

Tickets will be sold at each of our store locations beginning Thursday, Sept 19th. Tickets are \$100.00 per person.

However, If you visit our website at www.summits-online.com/promos.html you can print a coupon that reduces the price to \$75.00 per person. The coupon offer expires October 15, 2002. Seats are limited to the first 100 people per location.

For more information, contact your favorite Summits!



Beer Spotlight of the Week

This week we shine on **Frankenheim Alt**. Try one at your favorite Summits today!

Frankenheim Alt

Region of Origin: Dusseldorf, North Rhine-Westphalia, German
Style: Altbier

This light, dry, peppery, spicy Altbier is from a major privately-owned Dusseldorf. The brewery dates from the 1870s, and is still in the family. Another family-owned brewery, Diebels, of Issum, produces the nationally: a smooth, firm, malty example. Other privately-owned in this style include Rhenania (making a sweetish, slightly tingly Gatzweiler (very fruity)).



Great Beer Guide by Michael Jackson

A Taste of Bavaria at Summits!

During the month of October join us and try some authentic Bavarian appetizers, entrees, and desserts. Combined with our Oktoberfest celebration, you're in for an excellent treat!

Make a perfect match with one of our 100 German beers, German wine, or schnapps. Be sure to bring a friend and share!

This special menu is for a limited time only...don't miss out!



OCTOBERFEST Calendar!!!

This is it! The event you've been waiting for - Oktoberfest starts October 1 - every night is a pint night! Come out and join us, the festivities begin at 7 pm and run until 9 pm or as long as supplies last. Don't miss a night or you'll miss a glass! And the collection of beers is awesome!

October 2002

		1 Summits Cliffhanger	2 Rogue Dead Guy	3 Shiner Bock	4 Warsteiner Lager	5 Warsteiner Alt
6 Paulaner	7 Hacker Pschorr	8 Swarzbier	9 Sierra Nevada	10 Newcastle	11 Ayinger Oktoberfest	12 Sweetwater
13 Belhaven	14 Lindemans / Sam Smith	15 Reisdorf	16 Jagermeister	17 Harpoon Oktoberfest	18 Tennents	19 Grolsch
20 Hoegaarden	21 Laughing Skull	22 Schneider Weiss	23 Old Speck- led Hen	24 Strongbow Cider	25 Warsteiner Dark	26 Warsteiner Weiss
27 Stella Artois	28 Kapuziner Rogue Dinner	29 EKU Rogue Dinner	30 J. Courage Rogue Dinner	31 Black & Tan		

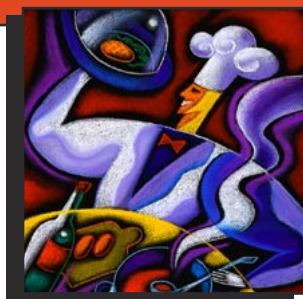
Cooking With Beer

Framboise Vinaigrette

- 1/4 cup Lindemans Framboise
- 1/4 cup olive oil
- 1 tsp raspberry jam
- 1 Tbsp lemon oil
- 1 clove garlic, crushed
- 1 tsp Dijon mustard
- 1/3 tsp salt
- 1/2 tsp pepper

In a cruet or jar with a tight-fitting lid, add the entire contents and mix thoroughly. It is important to make sure the jam is thoroughly incorporated.

The Everything Beer Book by Carlo DeVito



Calendar

All Locations

Oktoberfest - Pint Nights Every Night - 7-9 pm while supplies last! Start planning your October NOW!

- Oct. 1 **Summits Cliffhanger Ale**
- Oct. 2 **Rogue Dead Guy Ale**
- Oct. 3 **Shiner Bock**
- Oct. 4 **Warsteiner Lager**
- Oct. 5 **Warsteiner Alt**
- Oct. 6 **Paulaner**
- Oct. 7 **Hacker Pschorr**

Sandy Springs

- Oct. 1 **Team Trivia**
Tues. 8-10 pm
- Oct. 8 **Team Trivia**
Tues. 8-10 pm
- Oct. 28 **Rogue Beer Diner**
Mon. 7-10 pm

Snellville

- Sept. 30 **Team Trivia**
Mon. 7:30 - 9:30 pm
- Oct. 7 **Team Trivia**
Mon. 7:30 - 9:30 pm
- Oct. 30 **Rogue Beer Diner**
Wed. 7-10 pm

Cumming

- Oct. 2 **Team Trivia**
Wed. 8-10 pm
- Oct. 9 **Team Trivia**
Wed. 8-10 pm
- Oct. 29 **Rogue Beer Diner**
Tues. 7-10 pm

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

Football Contest!

sponsored by Coors Light
Sandy Springs, Cumming, Snellville
Pick the winning Football teams
First place \$50 house cash
Ask your friendly server for full details



Did You Know ???

The beer wars heated up after the Second World War. During the war, servicemen and women became used to drinking beer from cans, and the beer being canned was mostly pilsner-styled lagers because they traveled better and appealed to the widest range of tastes. With the return of many war veterans, canned beer made it back to the home front. Tin cans (later aluminum) were cheaper and easier to manufacture and transport. The larger breweries latched onto this new technology right away. However, many of the smaller, local breweries could not afford the capital-intensive machinery necessary to make the switch and got left behind.

The Everything Beer Book by Carlo DeVito

Raspberry Smash

1 oz Absolut vodka
1/2 oz Chambord
2 oz pineapple juice

Add the above ingredients to a mixing glass filled with ice. Shake and strain into a rocks glass.

Enjoy!

Industry News: Beer is Good for YOU!

NEW YORK (Reuters) -- Moderate beer consumption appears to raise levels of "good" cholesterol in healthy older women and may decrease their risk of heart disease, according to the results of a small study.

HDL (or "good") cholesterol levels rose by an average of nearly 12% by the end of the 3-week study, in which men consumed four glasses of beer with dinner and women consumed three glasses. Previous research has shown that increasing HDL by just 2% can lower the risk of heart disease. The protein component of HDL that is associated with its heart-healthy effects, as well as activity levels of an enzyme that provides a measure of protection against coronary artery disease, also increased during the drinking phase of the study, the researchers report in the September issue of *Alcoholism: Clinical and Experimental Research*.

The findings support those of several studies showing a relationship between moderate alcohol consumption and decreased risk of heart disease in men. To investigate the relationship in older women, the researchers enrolled nine

women aged 49 to 62 and 10 men aged 45 to 64.

The investigators measured levels of HDL and apolipoprotein A-1, the protein portion of HDL that carries cholesterol in the blood. Activity levels of paraoxonase (PON) were also recorded during the drinking and non-drinking phases of the study. The volunteers' overall diet did not change at any time.

In addition to higher levels of HDL cholesterol, levels of apolipoprotein A-1 rose by nearly 9% by the end of the drinking phase. PON activity also increased by about 4% after 2 weeks, compared with levels during the non-drinking phase of the study. "Increased serum HDL cholesterol level and PON activity may be a mechanism of action not only in healthy middle-aged men, but also in postmenopausal women, underlying the reduced coronary heart disease risk in moderate drinkers," according to Dr. Henk F.J. Hendriks from TNO Nutrition and Food Research in the Netherlands and colleagues.

However, larger studies will need to confirm the findings, the researchers conclude.

Quote of the Week

"I will make it felony to drink small beer."

- William Shakespeare, King Henry VI

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