

At the Summit

the e-zine of Summits Wayside Tavern



14 October, 2002

OCTOBERFEST

OCTOBERFEST PINT NIGHTS!!

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



All DAY! (while supplies last)

Sam Smith/Lindemans
Monday Oct. 14th

Residorf Kolsch
Tuesday Oct. 15th

**Jagermeister (7-9 pm!)
Jager girls at each location!**
Wednesday Oct. 16th

Harpoon Oktoberfest
Thursday Oct. 17th

Hooch
Friday Oct. 18th

Grolsch
Saturday Oct. 19th

Hoegaarden
Sunday Oct. 20th

more promos on the web!
See page 2 for full list!

Menu Spotlight

Try a taste of Bavaria and order from our special Oktoberfest menu. All through the month of October, Summits will be serving up some food with a flair!

Knockwurst und kraut mit Kartffelpuffer und Rotkohl (Knockwurst with potato pancakes and red cabbage).

You'll be wanting to dance the polka after tasting our knockwurst! Our knockwurst is fresh - locally made served with sauerkraut, potato pancakes, and red cabbage.

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."

A View from the Summit...

"... darkness wasn't inspiring ..."

by Gustavo Hernandez - Sandy Springs

It was 2 am when I sat down and tried to write something for my article. I wanted something short, something fast, 'cause I had to be at work at 9 am. I thought that it was gonna be easy, but after 30 minutes, I had nothing, darkness wasn't inspiring. I was stuck with "Hi, my name is Gustavo Hernandez and I work at our store in Sandy Springs" then I realized that I was so worried about waking up early, that I wasn't thinking about you, our customer. So I tried to concentrate and write something that you would be interested in reading. I wanted to talk about our 100% quality food, about our great service, and about the trivia games that we have Tuesdays and Fridays. I wanted to talk about all of our effort to make Summit Wayside Tavern a great experience for you. Then, I wanted to brag about the 100 points that the Health Inspector gave us not too long ago, and about our selection of 100s of different beers. But I thought that you knew that already, plus, I couldn't get my thoughts together. I got frustrated because I was trying to write a whole article to express our appreciation when what could have been more simple and more meaningful to say the words we use everyday in our life... "THANK YOU".

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 - Drafts!



Snellville

Harpoon Oktoberfest
Hacker Pschorr Oktoberfest
Dogwood Oktoberfest
Sam Adams Oktoberfest
St. Georgen Keller
Schneider Edelweiss
Duckstein Alt
Hacker Pschorr Lager
Aecht Schlenkerla Rasuchbier
Spaten Oktoberfest

Sandy Springs

Dogwood Oktoberfest
Sam Adams Oktoberfest
Paulaner Oktoberfest
Spaten Oktoberfest
Harpoon Oktoberfest
Dinkel Aker Dark
Bitburger
Reisdorf Koelsch
St. Georgen Keller
Tucher Hefeweiss

Cumming

Dogwood Oktoberfest
Hacker Pschorr Oktoberfest
Sam Adams Oktoberfest
Becks Oktoberfest
Harpoon Oktoberfest
Warsteiner Konig Hefeweiss
Schneider Edelweiss
Rogue Chocolate Stout
Rogue Nitro Stout

Full list of new drafts at www.summits-online.com ▶

Visit us on the web at www.summits-online.com



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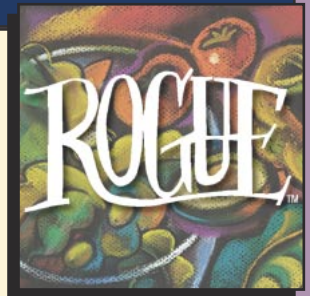
Rogue Beer Dinner - the MENU!

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

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. Seats are limited to the first 100 people per location.

For more information, contact your favorite Summits!



Appetizers

Penn Cove Mussels in Roasted Red Pepper Broth And Chorizo Sausage
Haymarket Salad with Rogue Honey Cream Ale Dressing
Assorted Beer Mustards
Shrimp- Scallop Mango Spring Rolls
Pork & Ginger Pot Stickers with Spicy Soy Dipping Sauce

Entrees

Soy Molasses Duck with Green Cabbage and Basil Mashed Potatoes
Imperial Stout Wild Mushroom Sauté with Braised Leg of Lamb
Blackened Pork Loin with Orange-Chipotle Relish served over Belgian White Asparagus
Lobster with Sugar Snap Peas and Rice Noodles with Mango Vinaigrette

Desserts

Double Espresso Chocolate Mousse
Berry compote with Rogue Hazelnut Cream
Assorted Cheeses

Beer Spotlight of the Week

This week we shine on **Aecht Schlenkerla Rauchbier**. Try one at your favorite Summits today!

Aecht Schlenkerla Rauchbier
Region of Origin: Franconia, Bavaria, Germany
Style: Bamberger Rauchbier

Aecht is old German for "genuine," Schlenkerla is the name of a famous tavern/brewery in the Bavarian town of Bamberg, and Rauch is German for "smoke." This style of beer is made from malt dried over fires of local beechwood. It has a firm smokiness from its aroma through its plate to its clean, dry, long finish. Its aroma and flavors are a shock at first, but this style marries perfectly with smoked ham or sausages.



Great Beer Guide by Michael Jackson

A Taste of Bavaria at Summits!

Appetizers

- Brezeln und Senf (Soft Pretzels and mustard) \$ 5.99**
Basket of soft Bavarian pretzels served with award winning gold medal mustards
- Kartoffelpuffer (Potato Pancakes) \$ 5.99**
Steaming hot homemade potato pancakes served with our own house dressing

Entrées

- Brathüchchen mit Kartoffelpuffer und Rotkohl \$ 8.99**
Enjoy half of a spit roasted chicken served in the traditional Bavarian style with potato pancakes & red cabbage
- Wienerschnitzel mit Kartoffelpuffer und Rotkohl \$ 8.99**
(Breaded pork loin with potato pancakes & red cabbage) Wienerschnitzel served in the traditional Bavarian style with potato pancakes & red cabbage
- Bratwurst mit Kartoffelpuffer und Rotkohl \$ 8.99**
(Bratwurst sandwich with potato pancakes & red cabbage) Fresh locally made Bavarian style bratwurst sandwich smothered with vidalia onions and green peppers. Served with spicy mustard, potato pancakes & red cabbage.
- Knockwurst und kraut mit Kartoffelpuffer und Rotkohl \$ 8.99**
(Knockwurst with potato pancakes & red cabbage) Fresh locally made knockwurst served with sauerkraut, potato pancakes & red cabbage

Dessert

- Königskuchen (German Chocolate Cake) \$ 5.99**

Cooking With Beer

Pork Rouladen with Dusseldorf Cream Sauce

- 1 1/2 lbs boneless skinless pork loin, cut into 4 5-oz portions and pounded flat
- 2 bunches spinach, washed and chopped
- 4 pieces bockwurst, 4 oz each, casings removed
- 2 cups shredded Swiss cheese
- Dusseldorf Cream



Preheat oven to 400 deg F. Lay pieces of pork tenderloin out flat. Divide spinach evenly among the tenderloins. Place a piece of bockwurst on the edge of each loin. Sprinkle the top with Swiss cheese, and roll loin over itself to cover the entire mixture.

Bake for 15 mins. Cut each Rouladen into 1/2-inch pieces. Lay each end-to-end in center of plate. Cover lightly with Dusseldorf Cream.

Dusseldorf Cream

- 1 quart heavy cream
- 2 cups Dusseldorf mustard

In saucepan, heat cream over medium heat and reduce it by half, stirring. Add mustard until blended smoothly.

The Brewpub Cookbook by Daria Labinsky and Stan Hieronymus

Calendar

All Locations

Octoberfest - Pint Nights ALL DAY!
while supplies last! Start planning your October NOW!

- Oct. 13 Sam Smith/Lindemans
- Oct. 15 Residorf Kolsch
- Oct. 16 Jagermeister (7-9 pm only!)
- Oct. 17 Harpoon Oktoberfest
- Oct. 18 Hooch
- Oct. 19 Grolsch
- Oct. 20 Howegaarden

Sandy Springs

- Oct. 15 Team Trivia
Tues. 8-10 pm
- Oct. 18 Team Trivia
Fri. 10-12 pm
- Oct. 28 Rogue Beer Diner
Mon. 7-10 pm

Snellville

- Oct. 14 Team Trivia
Mon. 7:30 - 9:30 pm
- Oct. 21 Team Trivia
Mon. 7:30 - 9:30 pm
- Oct. 30 Rogue Beer Diner
Wed. 7-10 pm

Cumming

- Oct. 16 Team Trivia
Wed. 8-10 pm
- Oct. 21 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



Industry News: Paying a Premium

SEPT 24, 2002 - Sales of specialty beers and light beers helped keep U.S. beer consumption growing in 2001, according to the 2002 Adams Beer Handbook. Consumption was up 0.6%, the slowest growth rate in four years, and despite a 0.3% decline in domestic beer sales. Imports grew 8.8%.

The study by the Adams Beverage Group showed that super premium, microbrewed and specialty beer consumption was up 9.6% and light beer was up 2.9%. Premium beers were down 4.1%, popular beers were down 6.3%, malt liquor was down 8.7%, and ice products were down 4.8%. The study did not factor in "malternatives" in consumption figures.

Robert Keane, co-publisher/editorial director

for Adams, told the St. Louis Business Journal said the categories are sorted by type of beer and price. The super premium category includes beers such as Michelob, Sam Adams, Sierra Nevada, and various regional and microbrewed brands. The premium category includes domestic beers such as Budweiser, Miller Genuine Draft, Original Coors. The popular category, which is a price category, includes Busch, Keystone, Milwaukee's Best, Old Milwaukee and Miller Highlife. The malt liquor category includes the traditional higher-proof beers, such as Colt 45, and the ice category includes Icehouse, Natural Ice, Bud Ice and Miller Lite Ice.

www.realbeerpage.com

Did you Know?

It is not just "lager" that Germans drink. Ask for a lager in a German bar and you will get a puzzled look. You may be shown the storage area or the refrigerator instead of being served a cool, pale beer.

Lager, from lagerung meaning "to store", is a stage in the brewing process. The term lager is mainly confined to exports to the British Isles where it is used to distinguish beers brewed by cold fermentation from warm-fermenting ales.

In Germany, drinkers need to be more specific. Bavarians will call for a Hell or a Dunkel or, depending on the season of the year, they might demand a Marzen or a Bock. In the North, the call may be for an Export. And everywhere the shout for "a Pils" will bring forth a dry and bitter interpretation of the Bohemian Pilsner.

Encyclopedia of Beer by Christine P. Rhodes, editor

OCTOBERFEST Calendar!!!

	14 Lindemans / Sam Smith	15 Reisdorf	16 Jagermeister	17 Harpoon Octoberfest	18 Hooch	19 Grolsch
20 Hoegaarden	21 Laughing Skull	22 Schneider Weiss	23 Old Speck- led Hen	24 Swarzbier	25 Warsteiner Dark	26 Warsteiner Weiss
27 Stella Artois	28 Marz Weiss <i>Rogue Dinner</i>	29 EKU <i>Rogue Dinner</i>	30 J. Courage <i>Rogue Dinner</i>	31 Black & Tan		

Quote of the Week

"What would you like to drink, sir?" he asked, holding out the wine list.

Uncle John smile villainously up at him as he pushed away the book. "Beer. You don't imagine I am going to ruin my digestion drinking your vinegar disguised as Chateau this and Chateau that, do you? Three pints of bitter."

-Ruthven Todd



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www.summits-online.com

Great Food

Great Drinks

Terrific Times