

# At the Summit

the e-zine of Summits Wayside Tavern



28 October, 2002

OCTOBERFEST

## OCTOBERFEST PINT NIGHTS!!

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



**All DAY!** (while supplies last)

**Mahr's Weiss**  
Monday Oct. 28

**EKU**  
Tuesday Oct. 29

**Old Speckled Hen**  
Wednesday Oct. 30

**Black and Tan**  
Thursday Oct. 31

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

## 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

## Menu Spotlight

What better way to begin your celebration of Oktoberfest at Summits that with a basket of soft pretzels or some potato pancakes?

Ask your server for some soft baked pretzels, and you won't be disappointed. Every order comes with a generous portion of pretzels and 2 different types of mustard.

Our potato pancakes are served with all of our Oktoberfest entrees and as an appetizer. These potato pancakes are made at Summits and served with a side of our house dressing.

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

## A View from the Summit...

### Hope is... "her shining down on me..."

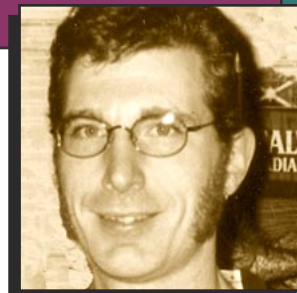
Thor Sluter - Sandy Springs Location

My Great-grandmother, Isabelle Delano, was born in 1897 in Whately Massachusetts. She was an extraordinary woman. She was never a wealthy person, yet possibly the richest I have ever known. She told me many great stories of her life, and I would like to share some of them with you.

She grew up on a farm on Hannans side hill in Whately, which her Great-grandfather built. One of her earliest memories was watching the barn burn down in the winter of her fifth year. Her father rebuilt the barn from trees hewn from their land, and milled in a neighboring town, appropriately named Millers Falls.

In the 1910's, she married James DeLano in the Little Red Church in Manhattan, New York. She was the mother of four children, the youngest of which, Rachel, died of pneumonia as an infant. Her surviving children, Jim, Carol, and Donald, are still, happily, alive. Carol is my Grandmother. Her husband left her in the midst of the Great Depression to raise her family as a single mother. As anyone in the town of Whately can tell you, she did a wonderful job. She worked as a school teacher in a one-room school house in West Whately, and taught many of the people that would grow up to teach my Great-uncles, Grandmother, Uncles, and Aunts.

The house that she raised her family in is in our family to this day. (continued on page 2)



## 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](http://www.summits-online.com)

Visit us on the web at [www.summits-online.com](http://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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## Find your Summits!

### Locations

**Summits Wayside Tavern® - Sandy Springs**  
5830 Roswell Road  
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Phone: 404-257-0735  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

**Summits Wayside Tavern® - Snellville**  
3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
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Fax: 770-736-0041  
[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376  
[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "her shining down on me..." (continued from page 1)

My Father, my Sister and my niece live there today. In the 1940's, my Great-uncles converted a wood shed into an apartment, which my Great-grandmother lived in until her late eighties. As a child, I remember visiting the house, and to this day still consider it "Home." In those days, it didn't have a yard, but was consumed by gardens. The west side of the house was consumed by a raspberry patch, which although smaller now, still stands. Behind the raspberries is an old stone wall covered with wild blackberries, and tiger lilies. On the east side, there is a grape arbor next to the driveway, and the side yard was a large vegetable garden. In the 1970's, she gave up the vegetable garden, and now it is covered with grass. Behind the house are acres of pastures, which at one time was dominated by livestock. In the early days, that garden provided most of the sustenance for the DeLano family.

When I was six or seven, she would take my sister and I out into the pastures behind the house for picnics. She would show us where the wild blueberries grew, take us fishing in the brook for rainbow trout, and pick "chuckleberries", also known as winter berries, with us. I mostly remember laughter and love from those times.

In 1979, after living in the mid-west, my parents, my sister and I moved back into the house in Whately, and those days bring me my fondest memories. Although in her seventies, Gramma DeLano was still an active person. She would pick the raspberries every summer, and can them, and make preserves from them. Almost every day when I got home from school, there would be a fresh baked apple pie, toll house cookies, or raspberry cobbler waiting for me. When I went up to the Post Office to get her mail, she would reward me with a small bag of M&Ms, or some other treat (the bag was recycled from the individually wrapped donuts that she ate for breakfast, she epitomized yankee frugality).



I used to spend almost every evening with her watching Tic Tac Dough on T.V. with her. She had a fondness for Wink Martindale. After the show she would tell me stories about her life. She told me about raising her children, and when the first car came into Whately how she would gather them out of the road when she heard it coming, about sitting on top of her house as a girl and watching the barn burn, about seeing the Flat Iron Building in New York City on her honeymoon and expecting it to topple at any second, and sleighing from Hannums side hill down into West Whately as a little girl.

Everyone in Whately knew, loved and respected my Great-grandmother. She was universally known as Gramma DeLano, even to her contemporaries. In 1987, I was working construction for my uncle and father, when my father came on to the job-site and gave me the news that she had died. I was standing on a set of staging when he told me, and I sat down in a heap and cried and cried. She was the greatest woman I ever knew, and I love her and miss her always. But I am grateful to have known her, and to have learned so much from her life, and if anything in this world gives me hope, it is the thought of her shining down upon me.

*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 **Hacker-Pschorr Alt Munich Dark**. Try one at your favorite Summits today!

**Hacker-Pschorr Alt Munich Dark**  
**Region of Origin:** Munich, Upper Bavaria, Germany  
**Style:** Munich Dark Lager

Composer Richard Strauss was the son of Josephine Pschorr, and he dedicated his most famous work, Der Rosenkavalier, to the brewing family that financed him. Hacker-Pschorr's "Old" Munich Dark has a creamy aroma and flavor, with notes of cinnamon, and a lightly syrupy body. Try it with veal sausages.



**Great Beer Guide** by Michael Jackson

## Cooking With Beer

### Vegetarian Strudel

#### Filling

- 1 red pepper
- 4 Tbsp olive oil, plus oil for brushing pepper
- 1 medium onion, diced
- 1/3 lb shitake mushrooms, sliced
- 1/3 lb crimini mushrooms, sliced
- 1 lb garlic clove, minced
- 3/4 lb spinach, cleaned and de-stemmed

Brush red pepper with olive oil and place directly on a gas stove burner. (If a gas burner is not available, an electric broiler will work as well.) Cook and turn pepper until skin is evenly blackened. Place pepper in a bowl, tightly cover with plastic wrap, and set aside.

Heat 2 Tbsp olive oil in a heavy, large, nonstick skillet over medium-high heat. Add onions, and sauté until they become fragrant, less than a minute. Add mushrooms, and allow to cook about 8 minutes or until tender. Transfer mushroom mixture to a bowl.

Add remaining 2 Tbsp oil to same skillet over medium-high heat. Add minced garlic, and sauté until brown. Lower heat to medium. Add spinach, turning until it begins to wilt. Remove spinach from heat, and transfer to another bowl.

Once red pepper has cooled, remove plastic wrap from the bowl and cut off top and bottom of the pepper. Cut pepper lengthwise, remove seeds and black skin, and cut into thin strips.

#### Strudel Assembly

- 8 sheets phyllo pastry, thawed
- 6 Tbsp butter, melted
- 6 oz mozzarell, thinky sliced
- 2 Tbsp chopped parsley

Preheat oven to 375 deg F. Place one pastry sheet on work surface. Brush with melted butter, and sprinkle pastry sheet with some of the parsley. Lay second sheet of pastry over the first, and repeat process until you have a stack of eight sheets.

Place phyllo on the work surface with the long side toward you. Begin to layer spinach, then mushroom, red pepper, and cheese in a 4-inch strip, 3 inches from the bottom and 2 inches from the sides. Carefully fold short ends of pastry over filling. Fold 3-inch border over filling and begin to roll. Place strudel seam side down on a baking sheet lined with parchment paper, and brush with butter.

Bake strudel until golden brown, about 25 mins. Remove from oven, cool slightly, and slice strudel on an angle.

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!

- |                  |                         |
|------------------|-------------------------|
| <b>Monday</b>    | <b>Mahr's Weiss</b>     |
| <b>Tuesday</b>   | <b>EKU</b>              |
| <b>Wednesday</b> | <b>Old Speckled Hen</b> |
| <b>Thursday</b>  | <b>Black and Tan</b>    |

### Sandy Springs

**Oct. 28 Rogue Beer Dinner**

Mon. 7-10 pm

**Oct. 29 Team Trivia**

Tues. 8-10 pm

**Nov. 1 Team Trivia**

Fri. 10-12 pm

### Snellville

**Oct. 28 Team Trivia**

Mon. 7:30 - 9:30 pm

**Oct. 30 Rogue Beer Dinner**

Wed. 7-10 pm

**Nov. 2 Black & Tan Pint Night**

Sat. 7-9 pm

**Nov. 4 Team Trivia**

Mon. 7:30 - 9:30 pm

### Cumming

**Oct. 29 Rogue Beer Dinner**

Tues. 7-10 pm

**Oct. 30 Team Trivia**

Wed. 8-10 pm

**Nov. 2 Black & Tan Pint Night**

Sat. 7-9 pm

**Nov. 6 Team Trivia**

Wed. 8-10 pm

Go to [summits-online.com](http://summits-online.com) for the latest promotions!

## News: Mass Yodelling World Record

BERLIN (Reuters) - A band of 937 yodellers set a new world record for "largest simultaneous yodel" by holding their melody for a full minute, the organizer of the mass concert in southern Germany said on Monday.

Most participants were Germans who had been studying yodelling on training courses for months, but some Swiss yodellers helped out, said Stefanie Stiefenhofer, spokeswoman for the Ravensburger Amusement Park.

As required for an entry in the Guinness Book of Records, the yodellers in the southern German town of Meckenbeuren held their tune for a full minute, she said.

In their effort to beat an existing record of

807 people set earlier this year in Dublin, Stiefenhofer said the yodellers held song-books in front of them during the Saturday afternoon concert.

She said the yodellers faced Switzerland in homage to its yodelling tradition and mountains, but failed to get an echo. Meckenbeuren is 40 km (25 miles) north of the Swiss border.

"We felt it was important that the record set in Ireland be broken right here in the heart of yodelling country," she said.

[http://www.reuters.com/news\\_article.jhtml?type=humannews&StoryID=1548242](http://www.reuters.com/news_article.jhtml?type=humannews&StoryID=1548242)

## 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



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## Did You Know?

### EKU

The letters stand for Erste Kulmbacher Unionbrauerei: Erste means first and Union indicates a merger of two former breweries in 1872.

Schneider - the name means Taylor in English - is the wheat beer brewer by whom all others are judged.

Schneider makes 300,000 hectolitres a year, 90 per cent of which is a Weisse. The rest is made up of a wheat Bock named Aventinus and a lighter beer called Weizen Hell. The brewery uses half a million tonnes of Bavarian barley and wheat. In the Weiss they are blended in the proportion of 60 per cent wheat to 40 per cent barley. Some Vienna and darker malts are added to give the beer its attractive bronze colour.

*The World Beer Guide* by Roger Protz

## Have you tried it yet?



## Beer Drinks!

### Biker's Mug

1 bottle dark lager  
6 oz Sprite  
Mix and stir lightly.

### Colorado Bulldog

1 pint lager  
1/2 oz Irish crème  
1/2 oz Kahlua

Into the beer pour the Irish crème and Kahlua. Do not mix. Drink

### Depth Charge

2 oz peppermint (or any flavor) schnapps  
1 pint beer

Pour schnapps into frosted glass, then pour in beer. Stir slightly.

### Jailhouse Ale

1 pint ale  
1 oz Jagermeister  
1/2 oz rum

Pour jagermeister and rum into the beer and stir gently. Drink.

## OCTOBERFEST Calendar!!!

28	29	30	31
Marz Weiss Rogue Dinner	EKU Rogue Dinner	Old Sp. Hen Rogue Dinner	Black & Tan

## Quote of the Week

"Guinness is good for you"

-Guinness Ad

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



3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078

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Great Food

Great Drinks

Terrific Times