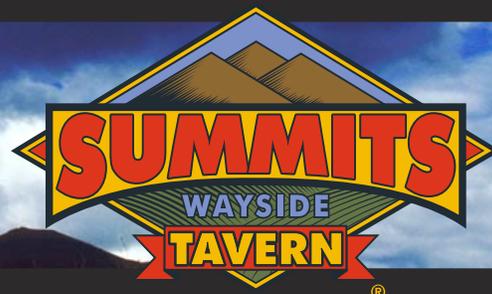


# At the Summit

the e-zine of Summits Wayside Tavern



4 November, 2002

PINT NIGHTS

## PINT NIGHTS!!

Drink a pint of the Coors/Coors Light on draft and keep the glass!



7 - 9 pm (while supplies last)

### Sandy Springs

Thursday Nov. 7

### Snellville

Saturday Nov. 9

### Cumming

Saturday Nov. 9

[more promos on the web!](#)

## 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

Sometimes nothing hits the spot like a burger. Our Original Burger is 8 oz of 100% ground sirloin patty char-grilled to perfection. It is served with lettuce, tomato, Vidalia onion, mustard, mayo, ketchup, and of course seasoned with our own Summit Blend.

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

Remember, we offer our full menu for "carry-out."



## A View from the Summit...

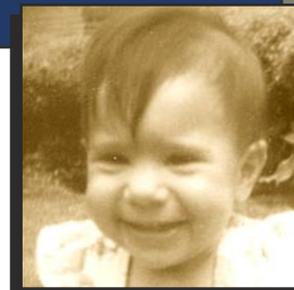
### "Over the years"

Alexandra - Cummings Location

The old saying "it's in my blood" could not more accurately describe the reason for my involvement in the restaurant business. Serving the public through restaurant or bar has been a family occupation for as long as I can remember. Although much has changed over the years, customer service and food quality remain the foundation for a successful restaurant today.

It all started for my family in 1933 with my grandparents opening George's Café. Located at the corner of Ivy Street and Peachtree Street in downtown Atlanta, this café started as a full menu restaurant with breakfast, lunch and dinner. Years later in 1967 my parents became the second owner of a well-known Virginia Highlands pub, Atkins Park. Over the years changes in customers as well as products sold have told the story of an ever-changing cultural atmosphere in Atlanta. For instance, a 12 oz Bud in 1967 was .40; a 12 oz draft of Schlitz was .25.

The old Brockett Bottle Shop in Clarkston Ga. soon became George K's Tavern and Brockett Triangle Package Store in 1980. My earliest memories include riding the service conveyor belt, watching the worm in the Tequila bottle, and playing some of the video games: Pac man, Frogger, and Galaga. Although under new name Brockett Triangle and George K's remain in operation in Clarkston 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**  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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Phone: 770-886-4374  
Fax: 770-886-4376  
[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "Over the years" (continued from page 1)

My true understanding of the restaurant business came along with the opening of The Grill in Stone Mountain in 1990. From bussing tables at age 10 to tending bar at 18, I truly experienced every aspect of the business. Through hard work and dedication The Grill remained family owned until sold in 2000.

Through the years with my family owning restaurants and bars I have gained the knowledge as well as the experience needed to serve a successful and well established company like Summits Wayside Tavern.

**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!

## Sweetwater Brewing Co: Champions!

### Sweetwater Brewing Company Takes Home To Atlanta Their Biggest Award Yet!

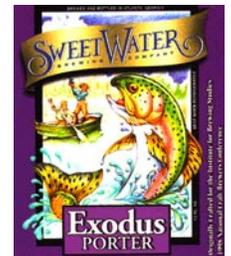


Atlanta's premiere micro brought home four medals at this year's Great American Beer Festival, held annually in Denver, Colorado. Most significantly Sweetwater was named the 2002 "Small brewery of the Year" out of a field of 420 micros nationwide.

The 2002 Great American Beer Festival winners were selected by a panel of international brewing experts. The GABF has been held every year since 1982 and is presented by the National Association of Brewers, a not-for-profit educational and trade organization founded in 1978, (the Olympics of beer) dedicated to the promotion of quality beers and brewing throughout the world. Sweetwater Brewery also claimed the three other great awards this year:

- Brewmaster of the year – Kevin McNerney
- Gold Medal, brown porters – Exodus Porter
- Silver Medal, golden ales – 420 Extra Pale Ale

As you all know Mondays and Thursdays at 4:20 everyone is invited to the brewery for free tours and plenty of tasty beers, only now you will be celebrating at the Best Small Brewery in the Country. You can find us at: Sweetwater Brewery, 900 Wendell Court, Atlanta, GA 30336. 404.691.2537



## Beer Spotlight of the Week

This week we shine on **Christian Merz Spezial Rauchbier**. Try one at your favorite Summits today!

**Christian Merz Spezial Rauchbier**  
**Region of Origin:** Franconia, Bavaria, Germany  
**Style:** Bamberger Rauchbier

The heartland of smoked beer is the German region of Franconia, especially its baroque town of Bamberg, which is dotted with small breweries. Beechwood from nearby forests is used to smoke the malt. The tiny maltings, brewery, pub-restaurant, and small hotel of the Christian Merz family dates from 1536. The bottled Marzen-style version of its Rauchbier ("Smoked Beer") has a molasses aroma; a clean, dry, creamy palate; and a fragrant smokiness in the big finish. It is perfect with Bavarian smoked ham.



**Great Beer Guide by Michael Jackson**

## Cooking With Beer

### Bratwurst

- 1 1/2 lbs lean veal
- 4 lbs lean pork
- 1/2 lb pork trimmings (fat)
- 1 1/2 Tbsp salt
- 1 1/2 tsp mace
- 1 1/2 tsp nutmeg
- 1 1/2 tsp white pepper
- 2 tsp ground ginger
- 2 cups whole milk, chilled
- 1 cup fine bread crumbs
- 1/2 cup Marzen or Vienna-style beer
- 1 egg
- 15 feet of sausage casings

Grind veal and pork with trimmings very finely.

Combine remaining ingredients (except casings) in a separate bowl, blending thoroughly.

In a bowl combine meat with other ingredients using a mixer or large spoon until thoroughly blended.

To stuff sausages, prepare casings purchased from butcher. Rinse inside and out under cool water.

Following directions on sausage stuffer, gently slide about 4 feet of casing onto end without tearing. Tie knot to close casing.

If you do not own a stuffer, push casing onto a funnel with a 1-inch opening. Fill funnel with sausage mixture and use a piece of clean wooden dowel to push into sausage casing. Fill as evenly as possible.

Tie off each sausage by twisting casing every 4 to 5 inches.

Sausages taste best if aged 24 hours in refrigerator. To cook, simply grill, boil, or steam until cooked through. Using beer to boil or steam bratwurst gives a super taste sensation.

**Great American Beer Cookbook** by Candy Schermerhorn



## Calendar

### Sandy Springs

- Nov. 5 Team Trivia  
Tues. 8-10 pm
- Nov. 7 Coors/Coors Light  
Thurs. Pint Night 7-9
- Nov. 8 Team Trivia  
Fri. 10-12 pm
- Nov. 12 Team Trivia  
Tues. 8-10 pm
- Nov. 14 Heineken Dark  
Thurs. Pint Night 7-9
- Nov. 15 Team Trivia  
Fri. 10-12 pm

### Snellville

- Nov. 4 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 9 Coors/Coors Light  
Sat. Pint Night 7-9
- Nov. 11 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 16 Heineken Dark  
Sat. Pint Night 7-9

### Cumming

- Nov. 6 Team Trivia  
Wed. 8-10 pm
- Nov. 9 Coors/Coors Light  
Pint Night 7-9
- Nov. 6 Team Trivia  
Wed. 8-10 pm
- Nov. 16 Heineken Dark  
Sat. Pint Night 7-9

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

## News: Wine-Based Disinfectant

SAN FRANCISCO (Reuters) - How about a nice glass of Chardonnay to go with that sponge when cleaning the kitchen?

If food scientist Mark Daeschel is successful, you may soon find wine-based disinfectants on grocery store shelves.

Looking to build on previous anti-microbial research and anecdotal evidence, Daeschel decided to take a scientific look at a centuries-old piece of advice: drinking wine with a meal helped some people avoid food poisoning.

Daeschel, a professor of food science and technology at Oregon State University in Corvallis, about 75 miles south of Portland, found that wine, particularly white wine, kills E. coli, salmonella and other potentially deadly bacteria.

"From there, we came up with the idea of a wine-based disinfectant," Daeschel said. "There's a lot of wine out there in the world that doesn't have a home for one reason or another."

He found that the combination of white wine's high levels of malic and tartaric acids with the

alcohol content attacks and kills the germs.

Oregon State has attorneys preparing a patent application for the formula once it's completed, Daeschel said. And some wineries that have gotten wind of his research are interested in licensing it as a way to get rid of their excess vin ordinaire, he said.

Daeschel said he's tweaking the formula to get the best germ-killing results and making sure it doesn't leave a sticky residue on counters or a foul odor.

Beyond an alternative to chlorine-or iodine-based disinfectants in the kitchen, the formula could also be used in other food-related areas, such as in meat processing operations to sanitize the carcasses of cattle, chickens and pigs.

So what do Daeschel and his students do with all that wine when they're done with it in the laboratory? "When the mothers ask that, we say it goes down the drain," Daeschel said.

[http://www.reuters.com/news\\_article.jhtml?type=humannews&StoryID=1637257](http://www.reuters.com/news_article.jhtml?type=humannews&StoryID=1637257)

## 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?

### Adolph Coors Company

Coors was originally founded in 1873 by Adolph Coors and another partner who dropped out a few years later. Since then, Coors has been a family-run business and only recently a national powerhouse. Coors emerged as a late bloomer in the national game. Long a regional beer, loved by those living in the Rockies and the West Coast, Coors beers gained notoriety in the late 1970s and were largely nationally established by the early 1980s. Stories are plentiful of those consumers, desperate for anything different from the national brands of the time, who braved the drive across the Midwest and the Continental Divide to buy this beer by the vanload.

While the company brews out of three plants, including ones in Tennessee and Virginia, their Golden, Colorado, plant is the world's single largest brewery. While Coors Light is now the nation's fourth bestselling beer, the Coors Brewing Company has also made forays into the specialty market. Their Blue Moon beers are made by contract brewers. Much like Miller's Red Dog beer, the affiliation between beer and brewery is not stressed to the consumer in order to help the brand establish its own unique identity. Coors is also the brewer of Keystone beers, George Killian's Irish Red Lager, and most notably, the malt beverage that doesn't taste anything like beer, Zima.

**The Everything Beer Book** by Carlo DeVito

## Drinks!

### Fudgesicle

1oz Vodka  
1/4 oz Crème de Cacao  
1/4 oz chocolate syrup

Pour over ice and shake.  
Strain and pour in a shot glass.

### Scarlett O'Hara

1 1/2 oz Southern Comfort  
3 oz cranberry juice

Pour over ice.

Enjoy!

**Bartending for Dummies**  
by Ray Foley

## Quote of the Week

"Care to join us in a glass of beer?"

-Humphrey Bogart as killer Duke Mantee in "The Petrified Forest"

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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Great Food

Great Drinks

Terrific Times