

# At the Summit

the e-zine of Summits Wayside Tavern



11 November, 2002

**PINT NIGHTS**

## PINT NIGHTS!!

Drink a pint of the Heineken Dark on draft and keep the glass!



7 - 9 pm (while supplies last)

**Sandy Springs**  
Thursday Nov. 14  
**Snellville**  
Saturday Nov. 16  
**Cumming**  
Saturday Nov. 16

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

In the mood for a sandwich, but also want something spicy? Then our Chicken Cordon Bleu is for you!

First, we batter, then fry to a golden perfection a breast of chicken. Next, we toss the chicken in our own spicy wing sauce. Last, we top with grilled ham, swiss cheese, and house dressing, all served on a fresh, soft eggroll bun.

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...

### "A Brew Pub Tour of Calgary"

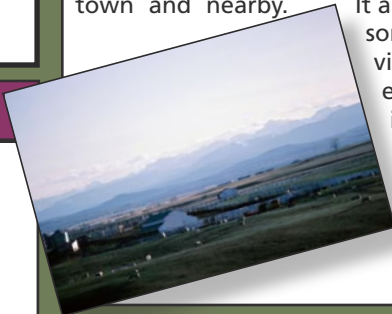
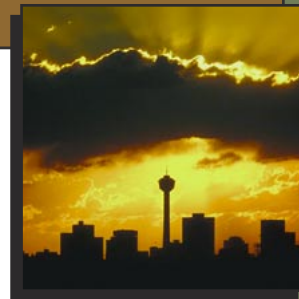
Tom Neff - Sandy Springs customer

My wife and I recently returned from a vacation in Calgary and the Canadian Rockies. Let me get right to the punch line; if your main objective is to drink a lot of great local beer, Calgary won't be on your list of top ten cities. However, we were able to find some fun places to visit and good fresh beer. We usually seek out the brew pubs first for the freshest choices and beer we are unlikely to find elsewhere. There are four in Calgary. We hit the two that were within walking distance of our downtown hotel. Incidentally, downtown Calgary is a clean, pleasant place. It is pedestrian friendly and has numerous shops, pubs and restaurants scattered around downtown and nearby.

It also has a four story downtown shopping mall that serves as something of a hub for an elevated walkway system. One can virtually walk from one end of downtown to the other inside enclosed elevated walkways with public access from one building to another.

The first brew pub was Wildwood Brewing Company. The first floor is a formal dining room with a very interesting menu. We passed on the menu for the more casual atmosphere of the downstairs pub. It was a Friday night and there were

(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/cumming/](http://summits-online.com/cumming/)

## "A Brew Pub Tour of Calgary"

(continued from page 1)

still many "after work" customers. They had six beers on tap. Our favorites were the Bugaboo Bitter (which was served a little warmer than the others) and the Elusive Trout Stout. Next in line were the Attitude Amber and the Lake Louise Lager. Neither of us cared for the two wheat beers-one an overly fruity rhubarb blueberry. The pub menu was only fair although we did find some things we liked including barbecue chicken quesadillas, a barbecue pork sandwich and fries (which were very good).

We hit the second brew pub on a Saturday afternoon. It wasn't very crowded but that was fine with us. It was Brewsters Brewing Company which as several locations-we went to the Eau Claire Market location. They had twelve beers on tap! Alas, none got our highest rating but we did enjoy virtually all of them. Our favorites were Rig Pig Pale Ale, Flying Frog Lager and Shaughnessy Stout. We also enjoyed the Wild West Wheat served extra cold (noticeably so), the Letheridge Pilsner and the Bighorn Bitter. We liked the menu a lot. We had two great soups, great fries, a good chicken sandwich and very meaty chicken quesadillas. Their breakfast menu is available until 4 pm. The main room was an open air two story setting with many windows. The arrangement was straightforward and plain but we had a great afternoon sampling the beer, the menu and watching the U.S. Open.



**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!

## Been to Our Website lately?

Quick - where can you find out what's on tap, what delectables our menu holds, and the latest beverage industry news all in one place? The Summits Wayside Tavern website of course!

If you need some meal inspiration, check out our online menu! Need to know the latest tap selection? Or maybe you can't remember which beer is on for the next "Pint Night"? Our website at [www.summits-online.com](http://www.summits-online.com) has all the information you'll ever need to plan your life!

You'll also find plenty of information about styles of beers, liquors, liquers and wines. Impress your friends, your date, your mom... Visit us soon: [www.summits-online.com](http://www.summits-online.com).



## Beer Spotlight of the Week

This week we shine on **Spaten Oktoberfestbier**. Try one at your favorite Summits today!

**Spaten Oktoberfestbier**  
**Region of Origin:** Munich, Upper Bavaria, Germany  
**Style:** Marzen/ Oktoberfestbier

The classic Marzen-Oktoberfest lager, as introduced in 1871-72, was a strongish version of the very malty, amber-red, Vienna style. In recent years, the Munich brewers have reduced the color of their Oktoberfest beers, while maintaining a gentle malt accent. Spaten's once-definitive example is now a conventional gold. It has a creamy aroma and a clean, firm, smooth, light-malt accent. It is traditionally the first beer to be tapped at the Oktoberfest. Fuller-colored, more traditional examples are easier to find in the United States.

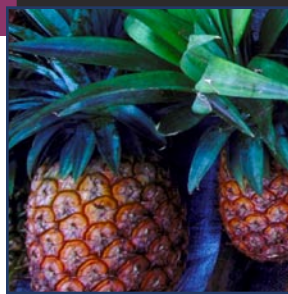
**Great Beer Guide** by Michael Jackson



## Cooking With Beer

### Gingered Pineapple Sorbet

- 1 cup brown ale or Bavarian dark
- 1 1/2 cups raw sugar, processed until fine in food processor
- 1 cinnamon stick
- 4 large pieces candied ginger, finely minced
- 3 cups fresh or canned pineapple, finely processed or crushed
- 3 Tbsp lime or lemon juice
- 1 to 2 Tbsp pure rum vanilla (optional)



To prepare simple syrup, combine beer, sugar, and cinnamon stick in a small saucepan. Simmer and stir until sugar is dissolved. Bring to a slow boil and cover for one minute. Remove lid and continue to boil 4 minutes.

Remove from heat, discard cinnamon stick. Chill.

Combine the simple syrup, ginger, pineapple, lime juice, and rum vanilla. Pour into ice-cream maker and proceed with factory directions for freezing.

Great American Beer Cookbook by Candy Schermerhorn

## News: Irish beer ads banned

23 Oct 2002

The Advertising Standards Authority for Ireland (ASAI) has banned three beer ads featuring on the country's television networks after a series of complaints against them.

The ads, from the stables of Guinness, Coors and Carlsberg will have to be withdrawn or amended in such a way as to meet advertising standards.

The offending Carlsberg ad depicts a group of male holidaymakers, whose hotel overlooks a building site. Luckily for them though, the site is staffed by an all female construction crew, with stereotypical rear-end cleavages on display. The advert for

Coors Light, featuring a late-night game among drinkers in which the loser has to lick a dirty sock.

Guinness meanwhile is to lose its "volcano" commercial, which depicts an East European village hit by a volcanic eruption. Fortunately for the town a bare-footed man walks across a river of lava to rescue pints of Guinness from the local bar.

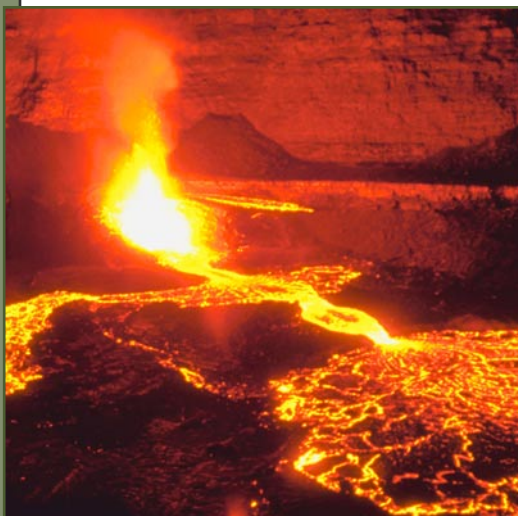
The commercial was designed to illustrate the brewery's current slogan: "Believe".

However, the ASAI received complaints from members of the public who believed the ad suggested the drink was a "source of power". Despite acknowledging the fact the firewalker was on his way to the bar and hadn't touched a drop of the drink, the ASAI upheld the complaint.

There were also complaints about the volcano sequence and how it insulted real life victims of volcanoes. The ad runs globally and Guinness said it had not received complaints anywhere else. While admitting it was "very concerned" at the potential loss of the commercial on Irish television the company said it would comply.

The Carlsberg ad meanwhile was cleared of a complaint that it demeaned women but the ASAI said it was concerned about the depiction of a drink-fuelled holiday "likely to be of particular appeal to male minors".

[www.Only-Drinks.com](http://www.Only-Drinks.com)



## Calendar

### Sandy Springs

- 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
- Nov. 9 Team Trivia  
Tues. 8-10 pm
- Nov. 21 Rogue Yellow Snow  
Thurs. Pint Night 7-9
- Nov. 22 Team Trivia  
Fri. 10-12 pm

### Snellville

- Nov. 11 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 16 Heineken Dark  
Sat. Pint Night 7-9
- Nov. 18 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 23 Rogue Yellow Snow  
Sat. Pint Night 7-9

### Cumming

- Nov. 13 Team Trivia  
Wed. 8-10 pm
- Nov. 16 Heineken Dark  
Pint Night 7-9
- Nov. 20 Team Trivia  
Wed. 8-10 pm
- Nov. 23 Rogue Yellow Snow  
Sat. Pint Night 7-9

Go to [summits-online.com](http://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?

"Real" champagne is from Rheims, France. Everything else is sparkling wine, with the better ones made by the champagne method. Using the champagne method, sugar and yeast are added to the wine as it is bottle, to cause a secondary fermentation that makes the bubbles. Then it is uncorked, filtered, and recorked before the bubbles can escape.

There are also cheaper methods for making sparkling wine, like doing the secondary fermentation and filtering in a tank, or pumping CO2 into bottles of wine. But no other method replicates the quality of the champagne method. It's all in the bubbles.

**100 Proof; Tips and Tales for Spirited Drinkers Everywhere** by P.T. Elliot

## Drinks!

### Butterscotch Bomber

1/2 oz vodka  
1/2 oz Baileys Irish Cream  
1/2 oz Butterscotch Schnapps

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

**Bartending for Dummies**  
by Ray Foley

## 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 III! This time you get to tour our bottled beers.

For more information about the adventure, go to our website:  
[summits-online.com/passport.html](http://summits-online.com/passport.html)



## Quote of the Week

"Beer was not made to be moralized about, but to be drunk."

-Theodore Maynard

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

Great Food  
Great Drinks  
Terrific Times