

# At the Summit

the e-zine of Summits Wayside Tavern



18 November, 2002

## PINT NIGHTS

### PINT NIGHTS!!

Drink a pint of the Rogue Honey Cream on draft and keep the glass!



7 - 9 pm (while supplies last)

**Sandy Springs**  
Thursday Nov. 21  
**Snellville**  
Saturday Nov. 23  
**Cumming**  
Saturday Nov. 23

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

## Holiday Hours!

Thanksgiving hours: All 3 stores will open at 6 pm on Thanksgiving Day and have their normal closing hours.

## Menu Spotlight

Mental picture: a heaping bowl of hot french fries covered with gooey melted cheddar cheese and our homemade spicy chili. Add some Applewood Smoked bacon and call it a day!

As the temperature outside begins to get cooler, think about our Chili Cheese Fries warming your belly.

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...

### "The Spirit of Nature"

Eduardo - Kitchen Manager - Cumming

This time I would like to tell you about one of my hobbies, "making bonsai trees".

The Spirit of Nature.

To evoke the spirit of nature, that is the essence of bonsai.

What place in nature is special to you? A spot under a blossoming cherry tree? A moss-carpeted forest? A pine-studded mountain crag? A bonsai can take you to that special place.

Let me start with a story about a Japanese Emperor.

In a very cold day of fall, there was an emperor who was having his 30th birthday with many guests at his party. Some of them brought him gold and very expensive pieces of art; but he was not interested with these presents. The one that got his attention was a little tree sitting next to the window. He went closer to look at the tree with more detail. A soft girl's voice spoke to him, "Do you like it?" He suddenly turned to look from where that voice came from, but no one was close to him.

"Who brought this to my palace? It is one of my presents?" he asked.

"Yes it is Sir, it is one of your presents. I brought it to you," an old man responded from the end of the room.



"Who are you?" the emperor asked the old man.



(continued on page 2)

## Try Something New - Drafts!



### Snellville

Harpoon Winter  
Carolina Pumpkin Ale  
Rogue Half-A-Weizen  
Rogue Mocha Porter  
Rogue Golden Ale  
Rogue Irish Lager  
Rogue Dry Hopped Red  
Rogue Honey Cream

### Sandy Springs

Carolina Pumpkin Ale  
Rogue Cask Brutal Bitter  
Rogue Half-A-Weizen  
Rogue Mocha Porter  
Rogue Golden Ale  
Rogue Irish Lager  
Rogue Dry Hopped Red  
Rogue Honey Cream

### Cumming

Carolina Pumpkin Ale  
Schneider Edelweiss  
Rogue Half-A-Weizen  
Rogue Mocha Porter  
Rogue Golden Ale  
Rogue Irish Lager  
Rogue Dry Hopped Red  
Rogue Honey Cream

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

## "The Spirit of Nature"

(continued from page 1)

"I am no one my majesty," the old man answered.

The emperor kept looking at the tree while he was talking to the old man. He tried to see the old man's face, but the man was no longer there. By the time the party was over, the emperor took the little tree to his bedroom and put it next to his bed. He was very interested in the tree; it was a beautiful Japanese maple that brought some memories to his mind. The emperor closed his eyes for a minute to see the images in his mind but when he opened his eyes he found out that he was not in his bedroom anymore.

At first he thought he was in the palace garden, but he soon realized that he was not. What he gazed upon was a grandiose forest, filled with exotic plants that he had never seen before. He looked into the forest and he saw that beautiful Japanese maple standing at the center of the forest. He went closer to the tree when he heard, "Do you like it?"

It was the same soft voice that he heard before at the palace. But this time he could see from where this soft voice came from. He walked behind the tree and saw a beautiful black haired girl. "Who are you?" he asked.

"You don't remember me Tao? This tree does not make you remember me?" she replied. He stood in front of the girl for a minute without saying a word. As he started to speak, he realized that the beautiful forest was the little tree's container. When he turned to talk with the girl she was gone, and he was not in the forest anymore.

Now he was sitting next to the little tree in his room, but this time he had a big grin on his face, that tree made him remember the happiest day of his life; the day he saw his wife for the first time.

Now let me tell you what a bonsai tree is...

It is a tree or plant cultured in a container, and it is therefore small in size, but yet in its entirety expresses the beauty and volume of a tree grown in natural environment. The literal meaning for bonsai is "planted in a tray". The difference between a bonsai and an ordinary potted plant is that the latter are usually plant species in which the flowers or leaves are the focus of appreciation. While with the former, the beauty of the entire tree and its harmony with the container in which it is planted is the matter of esthetic concern.

The bonsai may be only a foot tall, but still may have the exact features of a towering tree found high in the mountains, or a form similar to the lonely windswept pine that clings to a cliff above insolated seashore. Bonsai was once considered a leisure hobby for the rich only; now however, it is accepted by the general public as an art as well as a hobby, and has become particularly popular with the people living in the crowded city areas, who otherwise have few direct contacts with nature.

The art of bonsai is divided into many styles and is classified by growth patterns into various styles. Some styles may seem strange and unnatural, but all are based on growth patterns found in the natural environments. The natural form and species of the tree must be considered to train a bonsai to form any specific style.

Remember bonsai is an art that needs plenty of patience, it is mystery and mystic, it can take you to that special place that you remember from your childhood or even the place where you kissed for the first time. It can teach you the harmony between human spirit and nature; and who knows you might be the next emperor to find that hidden or special memory in your mind.

**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!



**Plan your holiday parties at The Summit. No need to worry about getting the house cleaned up before all the guests arrive. Who needs people staining your carpet and terrorizing your pets? Have your party at Summits, let us do all of the work for you! Sit back, relax, and enjoy the Holidays!**



## Cooking With Beer

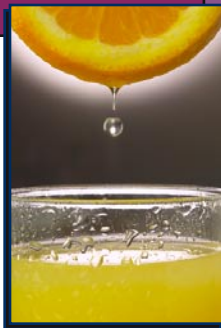
### Beer Batter Pancakes

- 2 1/4 cups flour
- 3 Tbsp sugar
- 1/2 tsp salt
- 6 Tbsp melted butter (cooled to room temperature)
- 2 eggs, lightly beaten
- 1 tsp vanilla
- 2 tsp freshly grated orange rind
- 1 Tbsp orange juice
- 12 oz pale ale

Combine flour, sugar, and salt. Add remaining ingredients and beat until smooth. Let batter sit until it cools to room temperature. Stir gently before pouring onto griddle.

Makes 2-3 servings

Beer Lover's Companion by Josh Leventhal



## News: Gourmet Pays \$35,000 for Truffle

LOS ANGELES (Reuters) - By Gina Keating. The ultimate food fight – an auction to own the rarest of ingredients – has been won by a Los Angeles restaurateur who paid \$35,000 for one truffle and now has to figure out how to get the odorous tuber past customs.

It's not just any old tuber, but a white truffle from Alba in northern Italy, weighing just over one kg (2.2 pounds) – a monstrous size for a delicacy that usually weighs at very most a tenth of that.

"It was definitely worth the price we paid," said Donato Poto, director of the two-week-old Bastide restaurant in Los Angeles that won the bidding for the pungent specimen at the fourth annual charity truffle auction in an Italian castle on Sunday night.

Thirty lots of aromatic Alba truffles went on sale at the castle of Grinzane Cavour, connected by video-link to restaurants in New York and Los Angeles, where gourmets placed their bids. The opening bid for the monster truffle was \$8,000 but quickly surpassed \$30,000 as master of ceremonies Robin Leach, of TV's "Lifestyles of the Rich and Famous" baited chefs into opening their pocketbooks.

Bastide owner Joe Pytka, a famed film and TV commercial director, raised his bid to \$35,000 to beat New York chefs and Gunther IV, the 9-year-old dog that found the huge tuber. (Gunther's owner bid on the dog's behalf.) Pytka's 12-year-old daughter, Ariel, made the winning

bid from the posh Valentino restaurant in Santa Monica, CA, a split second before the New York chefs could answer and the auctioneer in Alba banged his gavel.

"There was stunned silence when (Pytka) went for \$35,000 ... there was this reverential hush," Leach told Reuters. "It was a battle royale between chefs on two continents. In the end, L.A. conquered."

Proceeds from the auction, around \$120,000 in total, will go to the victims of a recent earthquake in southern Italy and for cancer research, and Poto said they were happy to pay up. "Not only was it all for a good cause, but consider also the glamour of the white truffle, and of this one in particular," Poto said.

Poto said Bastide chef Alain Giraud was busy devising truffle-topped dishes for the next two weeks, but does not plan to charge a premium to cover the outsize cost of the purchase. "We will have white truffle dinners every night," he said. "You can use truffles with anything – risotto, pasta, veal, eggs," he said.

The giant fungus was scheduled to arrive in Los Angeles on Wednesday, and must be used within two weeks to capture its freshest flavor and aroma, Poto added. Pytka said he anticipated problems getting the truffle through customs because the customs dogs will think they are sniffing some rare drug. "They won't know what it is."

[http://www.reuters.com/news\\_article.jhtml?type=humannews&StoryID=1720993](http://www.reuters.com/news_article.jhtml?type=humannews&StoryID=1720993)

## Beer Spotlight of the Week

This week we shine on **Honey Cream Ale**. Try one at your favorite Summits today!

Honey Cream Ale is fermented warm like traditional cream ales but features an added twist-wildflower honey from Oregon. Honey imparts a dry, refreshing character to the beer because it ferments almost completely. The honey comes from from a beekeeper in Blodgett, a tiny town 20 miles east of Newport.

Rogue's Honey Cream Ale is a light, smooth, medium bodied ale, with a creamy head, hints of honey and a crisp light finish. Brewed with two-row Harrington, Klages and Munich malts and Crystal hops.

[www.rogue.com](http://www.rogue.com)



## Calendar

### Sandy Springs

- Nov. 19 Team Trivia  
Tues. 8-10 pm
- Nov. 21 Rogue Honey Cream  
Thurs. Pint Night 7-9
- Nov. 22 Team Trivia  
Fri. 10-12 pm
- Nov. 26 Team Trivia  
Tues. 8-10 pm
- Nov. 28 Thanksgiving Open @ 6pm  
Sam Adams  
Thurs. Pint Night 7-9
- Nov. 29 Team Trivia  
Fri. 10-12 pm

### Snellville

- Nov. 18 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 23 Rogue Honey Cream  
Sat. Pint Night 7-9
- Nov. 25 Team Trivia  
Mon. 7:30 - 9:30 pm
- Nov. 28 Thanksgiving Open @ 6pm  
Sam Adams  
Sat. Pint Night 7-9

### Cumming

- Nov. 20 Team Trivia  
Wed. 8-10 pm
- Nov. 13 Rogue Honey Cream  
Pint Night 7-9
- Nov. 27 Team Trivia  
Wed. 8-10 pm
- Nov. 28 Thanksgiving Open @ 6pm
- Nov. 30 Sam Adams  
Sat. Pint Night 7-9

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

## Football Contest!

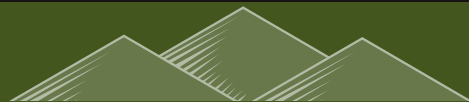
sponsored by Coors Light  
Sandy Springs, Cumming, Snellville

Pick the winning Football teams

First place \$50 house cash

Ask your friendly server for full details





## Did You Know?

Those heroic souls on the Mayflower who came here to carve out a place to live free overshoot their original destination and were running out of beer. The ship's log records its passengers' thirst for that frothy beverage. Instead of turning that ship around to look for its original destination, the ship's captain decided it would be smarter to land, carve out a spot, settle in, and make beer (along with other priorities like houses and fences). In fact, a brewery was one of the first few buildings to be built in the New World.

The Pilgrims, and Puritans sometime later, most often brewed their beer from hops imported from England. The best beers in the colonies were long considered to be those brewed from English malted barleys. But the colonists were ingenuous people, forced by deprivation and necessity, who invented methods of brewing until new rations from England could be had. These new concoctions were brewed mostly with corn as an adjunct or substitute. Some of the popular recipes called for bran potatoes, molasses, nutmeg, ginger, sassafras, juniper, bark, parsnip, and pumpkin, among other things.

**The Everything Beer Book** by Carlo DeVito

## Drinks!

### Girl Scout Cookie

3/4 oz peppermint schnapps  
1/4 oz coffee liqueur  
Splash of Half and Half

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

### Jellyfish (shooter)

Equal parts: Irish Cream  
White Crème de Cacao  
Amaretto  
Grenadine

Pour the first 3 ingredients directly into the glass. Pour the Grenadine in the center of the glass. (You are on your own with this one...)

**Bartending for Dummies**

## Gift Certificates!

The perfect present — Summit Gift Certificates! Summit Gift Certificates come in all shapes and denominations (ok, one shape and in \$10, \$25, and \$50), they are easy to wrap and easy to use! Everyone wants one! Buy yours today!



## Quote of the Week

"My word! Is there anything better than English Ale...let us thank God for simple pleasures, beef and beer!"

-"Of Human Bondage," Starring Bette Davis and Leslie Howard, 1930s

*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