

At the Summit

the e-zine of Summits Wayside Tavern



25 November, 2002

PINT NIGHTS

PINT NIGHTS!!

Drink a pint of the Sam Adams on draft and keep the glass!



7 - 9 pm (while supplies last)

Sandy Springs
Thursday Nov. 28

Snellville
Saturday Nov. 30

Cumming
Saturday Nov. 30

more promos on the web!

Holiday Hours!

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

Menu Spotlight

Does the thought of melted, gooey cheese send shivers down your spine? Here is a special treat for you- our 3-Cheese Quesadilla.

A large flour tortilla is filled with 3 different types of cheese: smoked gouda, cheddar, and imported swiss. The cheese melts as the flour tortilla is grilled to perfection. The toasty hot quesadilla is served to you with lettuce, tomato, sour cream, and guacamole on the side.

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...

"A Toast... to My Mom"

John G. Gagne - Director of Operations

TI sit now in front of a computer thinking of my past, long lived memories racing through my head as if I was a child again. I can't help but think of my Mom. Furthermore, as I drink a Cliffhanger Ale, I can not remember a time where I have given my Mom a formal toast.

Toasts are normally made at celebrations, birthdays, weddings and the like, but not so often to the important part of people's lives like Mothers. Although I have had a father and a step-father, who were so very important in my life, my Mom has been so superlative in my life. For this, I offer a toast to her as her strength as it has resulted in my success. Mom, please prepare yourself a nice glass of white or red wine, or whatever you see fit.

Here's to you.....Mom.



(continued on page 2)

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!

Summits Logo Gear...

Great Gifts for the Holiday Season- buy two- one as a gift, and one to keep for yourself!

Shortsleeve T-shirt	black	\$14.99	Polo shirts long	black	\$29.99
	gray	\$14.99		green	\$29.99
Longsleeve T-shirt	black	\$16.99	Hats	khaki	\$14.99
	gray	\$16.99			
Polo Shirts short	black	\$26.99	Denim shirts	denim	\$33.99
	green	\$26.99	Fleece Pullovers	black	\$39.99
	burgundy	\$26.99	Jackets		\$200.00

Try Something New - Drafts!

Snellville

Dogwood Winter
Sam Adams Winter
Harpoon Winter
Carolina Pumpkin Ale
Rogue Half-A-Weizen
Rogue Mocha Porter
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 ▶

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



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"A Toast to my Mom"

(continued from page 1)

A toast to Mom for:

Bringing me to life through the agonizing labor hours of Mothers' Day (5/12/66).
Caring for me through my early sickness as an infant (you remember Mom).
Rocking me to sleep when I was restless.
Giving me the care when I was relentless.
Saying to me that I was a very special child, even after my temper tantrums.
Home made baking with me while I ate most of what was in the mixing bowl.
Taking pride in my upbringing by choosing the best schools for me to attend.
Instilling the importance of close friendship of my neighbors.
Keeping my head on straight through adolescence.
Ensuring that I keep high academic standards.
Encouraging and participating in local and scholastic athletics.
Relating to me the importance of a college education.
Giving me the importance of family values.
Being the strength of our family when my Dad died in 1987 while I was at UMASS.
Encouragement of finishing my education at UMASS (done in 1988).
Supporting me through troubled times during 1990, helping me with bills owed.
Appreciating and supporting my success in my job with the City of Springfield, MA.
Rearing a great relationship with my step-dad, Marc, whom we both miss very much.
Encouraging me to seek Atlanta as a better business opportunity (Summits).
Expectations of phone calls that I seem never to provide. (I'm sorry Mom).
Her strength throughout my step-dad Marc's last days, cancer took his life.
Her support and attending my marriage with Christina while Marc was sick.



Most of all..... for being the best Mom in the world.

All folks reading this, I tip my glass to my Mom and all others who feel the need to give accolades to their Mom. They deserve it. I know my Mom does. I love you Mom, all those words I say to you I mean.

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 **Harp Lager**. Try one at your favorite Summits today!

Region: Dublin, Ireland

Immediate, rich taste without being overwhelming; balanced blend of flavors lingers on the tongue; sharp and very pleasantly fizzy; nice and solid, with integrity; a good food beer. It stands up to pizza with lots of cheese and has the guts to stand up to stronger dishes.

The Beer Lover's Rating Guide by Bob Klein



Cooking With Beer

French Onion Soup

- 1/4 cup butter
- 4 medium onions, thinly sliced
- 1/4 cup olive oil
- 2 Tbsp brown sugar
- 6 cups beef broth
- 22 oz pilsner
- 1 oz brandy, burgundy wine, cognac, sherry, or dry white wine
- 1 Tbsp fresh thyme (or 1/2 Tbsp dried)
- salt and pepper to taste
- 1 Tbsp Worcestershire sauce
- 1 Tbsp Dijon mustard
- Sliced French bread
- Fresh grated parmesan or romano cheese

Melt butter in a large saucepan. Add olive oil and onions and sauté over medium heat until onions are translucent (5-10 mins). Add brown sugar and cook, stirring often, until onions turn brown. Add broth and continue to stir, scraping bottom of pan. Add pilsner, wine, thyme, salt and pepper, Worcestershire sauce and mustard. Bring to a boil. Reduce heat to simmer, then cover and cook for 1 hour. Skim off foam that rises to top. Broil slices of French bread (one per serving) until toasted on both sides. To serve, pour soup into bowls, filling them three-quarters full. Add slice of toasted bread and top with cheese to taste. Place bowls on cookie sheet and broil until cheese is slightly browned.

Beer Lover's Companion by Josh Leventhal



Calendar

Sandy Springs

- Nov. 26 Team Trivia
Tues. 8-10 pm
- Nov. 28 Thanksgiving Open @ 6pm
Sam Adams 7-9 pm
- Nov. 29 Team Trivia
Fri. 10-12 pm
- Dec. 3 Team Trivia
Tues. 8-10 pm
- Dec. 5 Harpoon Winter
Thu. Pint Night 7-9
- Dec. 6 Sweetwater GA Brown
Fri. Pint Night 7-9
- Dec. 6 Team Trivia
Fri. 10-12 pm

Snellville

- Nov. 25 Team Trivia
Mon. 7:30 - 9:30 pm
- Nov. 28 Thanksgiving Open @ 6pm
- Nov. 30 Sam Adams
Sat. Pint Night 7-9
- Dec. 2 Team Trivia
Mon. 7:30 - 9:30 pm
- Dec. 6 Sweetwater GA Brown
Fri. Pint Night 7-9
- Dec. 7 Harpoon Winter
Sat. Pint Night 7-9

Cumming

- Nov. 27 Team Trivia
Wed. 8-10 pm
- Nov. 28 Thanksgiving Open @ 6pm
- Nov. 30 Sam Adams
Sat. Pint Night 7-9
- Dec. 4 Team Trivia
Wed. 8-10 pm
- Dec. 6 Sweetwater GA Brown
Fri. Pint Night 7-9
- Dec. 7 Harpoon Winter
Sat. Pint Night 7-9

Go to summits-online.com for the latest promotions!

News: Sam Adams Debuts Two New Beers

Sam Adams Debuts Two New Beers -- Sam Adams Light and Samuel Adams Vienna Style Lager In Its Winter Classics Pack

(Boston, MA) October 14, 2002—Just like the holidays, Sam Adams Winter Classics Pack is a once a year occurrence. This year's Winter Classics pack includes Samuel Adams Boston Lager, Samuel Adams Winter Lager, beloved longtime favorites and exclusive to the Holiday 12-pack, Samuel Adams Old Fezziwig and Samuel Adams Cranberry Lambic. Additionally, Sam has added two new styles-- Sam Adams Light and Samuel Adams Vienna Style Lager

Making its debut in the Winter Classics Holiday 12-pack is Samuel Adams Vienna Style Lager. The Vienna style of beer originated in Vienna, Austria in 1841 and is widely considered to be the first true modern lager. The brewers of Sam Adams have done it again—taking a traditional world beer style and making it their own. Boston Beer's version uses two-row Harrington, Caramel 60, and a generous amount of a high-kilned malt to give it a rich deep malt flavor, coppery color and a full creamy head that is perfect with hearty winter meals like roast pork tenderloin or a slice of warm apple pie.

Sam Adams Winter Classics pack solves all of your gift giving needs from the office grab bag to the perfect host gift to a gift for the beer

aficionado—with a style to please every drinker on your list. The gift pack will hit stores in Mid-November and contain two bottles of each style. The suggested retail price for the Holiday Classics 12-pack is \$11.99-13.99.

"We are excited about adding two new styles from the Sam Adams family of beers to this year's Winter Classics Pack. Vienna Lager leans toward the sweet malt side giving it a crisp finish. And of the lighter side, Sam Adams Light is brewed with two-row malt and Noble hops giving it a complexity never before perfected in light beer. Both great beers to enjoy during the holidays," said Jim Koch, founder and brewer of Samuel Adams beer.

No more need to have fond memories of two favorite brews--Old Fezziwig and Cranberry Lambic are back! Old Fezziwig, a spiced ale perfect for caroling and merry-making, is brewed with caramel and chocolate malt, fresh ginger, Curaçao orange peel and Saigon cinnamon, and just the right amount of holiday spice. Cranberry Lambic is made with native cranberries and a blend of nine spices—a perfect accompaniment to Grandma's tarts and turkey gobblers.

Boston Beer Company, visit the web site at www.samadams.com.

Did You Know?

Nobody knows for sure, not even the folks at Rolling Rock, why the number "33" is featured prominently on the brewery's green bottles. The three most popular possibilities refer to the 33 letters in the ingredients listed on the bottle (water, malt, rice, corn, hops, brewer's yeast), the 33 words on the back of the bottle, and the fact that Prohibition ended in 1933. Take your pick. By the way, the beer was introduced in 1939.

Hop content is measured in brewer's convention called International Bitterness Units (IBUs). For most drinkers, hop bitterness first becomes noticeable at 10 IBUs (Budweiser, Miller). A hearty stout like Guinness checks in at about 50 IBUs. Rogues Old Crustacean, by a strong contrast, is rated at 80 IBUs.

Tadcaster, home of the Samuel Smith brewery, was originally a Roman encampment. Its lake water lies atop a bed of limestone and is ideal for producing pale ale—the predominant style of beer in Great Britain.

The Beer Lover's Rating Guide by Bob Klein

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! Everone wants one! Buy yours today!



Drinks!

Jack & Ginger

1 3/4 oz Jack Daniel's Whiskey
Ginger Ale

Pour Jack Daniel's over ice in a rocks glass. Fill remainder of glass with Ginger Ale.

Bartending for Dummies by Ray Foley



Jan Sherrer's (Snellville) Dogs: Jack & Ginger

Quote of the Week

"I wish I was a brewer's horse
For twelve months in the year,
I'd put my head where my tail should be
And suck up all the beer."
Thomas Randall, 1642



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www.summits-online.com

Great Food

Great Drinks

Terrific Times