

At the Summit

the e-zine of Summits Wayside Tavern



16 December, 2002

PINT NIGHT

PINT NIGHT!!

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



7 - 9 pm (while supplies last)

Sandy Springs
Thursday Dec. 19
Snellville
Saturday Dec. 21
Cumming
Saturday Dec. 21

more promos on the web!

Holiday Hours!

All 3 locations will be open until 6 pm on Dec 24, and will re-open for normal business hours on Dec 26. We're looking forward to sharing the holiday season with you!

Menu Spotlight

Have you tried our Matterhorn sandwich?

First we start with a generous portion of honey glazed ham that is sauted with imported gruyere cheese. Next comes the roasted red peppers, Vidalia onions, tomatoes, sprouts, and romaine lettuce. This mountain of food sits high atop a croissant that has been slathered with an award-winning stone ground mustard!

This sandwich will conquer that craving for adventure! Try one today.

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...

"How many sheep?"

Jenny Swanger - Manager Snellville Location

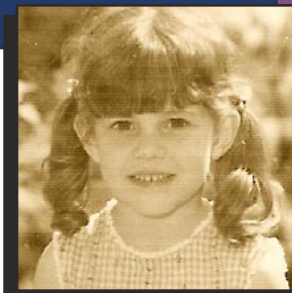
Those of you who know me know that I recently became engaged to my boyfriend of two years, Doug. After his beautiful and well calculated surprise proposal I happily agreed to become his wife. Without boring the masses with mushy details I will add that the proposal came on the second day of our week long vacation. After the initial excitement wore off I proceeded with my attempt to convince my now fiancé to elope with me on this very trip.

I thought that eloping would be perfect. There would be no wedding to hassle with. We could save the money that we would spend on a ceremony and have a fantastic party - we could do something really intimate and unique and then take a great honeymoon - I could go on and on..... I had a hundred great suggestions... We could wed on the steps of the V. Sattui winery in Napa (we actually witnessed a wedding while we were there), at a chapel



on the side of a mountain in Big Sur, on the beach in Carmel, at the Ritz Carlton in San Francisco. . . much to my chagrin he refused them all. All of the men reading this probably think that Doug had the chance of a lifetime! Wow, this girl doesn't care anything about the frill and fuss of a wedding. She actually WANTS to skip it all and elope. This is every man's dream, right? Wrong. Not my fiancé. For days he maintained that he wanted to have a wedding. He ignored every suggestion I made and persisted that a wedding is important. But, in my unrelenting manner, my quest continued. Finally, he said

(continued on page 2)



Try Something New - Drafts!



Snellville
Michelob Ultra
Dogwood Winter
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas
Cottonwood Pumpkin

Sandy Springs
Michelob Ultra
Dogwood Winter
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas '02
RedHook Winter Hook

Cumming
Michelob Ultra
Sam Adams Winter
Harpoon Winter
Sweetwater Festive Ale
Anchor Christmas '02
Cottonwood Pumpkin

Full list of new drafts at www.summits-online.com ▶

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



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"And how many goats?" (continued from page 1)

to me (angrily) "Jenny, I want a wedding. I have a lot of friends that I want to share this day with and I won't steal my mother's joy of seeing her son be married". This was his final answer....

This ended my pursuit.

I am probably the only 31-year old woman around who had never purchased a bridal magazine or started a wedding "wish book" prior to her engagement. I have always been extremely independent and marriage was never something that I spent my youth planning for while waiting for my prince to come. I don't stand on ceremony very often and I am terribly impulsive. I don't think my eloping would have shocked a single person that is close to me. Even though I have been a part of many weddings the idea of the formal ceremony has always put me off a little bit.

However, after the vacation was over I began to plan my wedding. I cannot honestly say that I am not excited. How quickly I have become wrapped up in which shade of red I prefer and the search for the perfect invitation. But all of these things still had a superficial meaning for me until a few weeks ago.



Van Kio (General Manager at Snellville Summits) recently attended a Burmese wedding. He shared with me some of the details of his weekend. He explained some very old Burmese wedding traditions that he and his friends are working on preserving here in the United States. He said that although these traditions cannot be exactly carried out in the same way that they are in Burma the community recognizes the importance of maintaining the symbolism of these traditions. I may not be a traditional person but I am enormously sentimental. I started thinking about what the difference is and I realized that there is not much of one. . .

Soon I began to ponder my own fast approaching wedding. I have to admit that it feels good to be with someone who is excited enough about this special day to want to share it with the people he cares about. I love and respect him for wanting to share this day with his parents, as well. It even prompted me to go dress shopping with my mother and sister for 8 hours straight! Talk about a bonding session! As the last few months have passed (and I have stopped having small freak out sessions) I have come to appreciate the sentimentality of the day. I have seen how excited our parents are about this day that is equally special to them. I have taken time to search my own soul for the faces of the treasured friends that I want to invite to share my private moment. And I have realized that I am not really making as big of a concession as I originally thought. I have realized that this day is important to me, too. I should probably even admit that I endlessly search the Internet for that perfect bridesmaid gown. Make no mistake... I would have eloped on the side of that mountain.... But as the time grows near I am happy that I have let myself become swept up in the moment. I do, however, want Van to let me know how many sheep and goats that my hand in marriage would be worth according to Burmese tradition!

Editor's 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!

Summits for Your Holiday Party!

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 Jack Daniels

Jack's Holiday Tennessee Whiskey Balls

They don't call these classic holiday treats bourbon balls in Lynchburg!

- 2 cups toasted chopped pecans
- 1 box (12 oz) vanilla wafers, finely crushed (~ 2 3/4 cups)
- 2 cups powdered sugar, plus more to roll cookies in
- 1/2 cup cocoa
- 1/4 cup corn syrup
- 1/2 cup Jack Daniel's Tennessee Whiskey

Combine all ingredients in a large mixing bowl. Blend well with hands. Form into 1-inch balls rolling dough between hands. Roll in powdered sugar. Store in air tight container. Makes about 5 dozen.

Tipsy Sweet Potatoes

- 4 large sweet potatoes
- 1/4 cup butter
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/4 cup Jack Daniel's Tennessee Whiskey
- 1/2 cup chopped pecans, lightly toasted

In a large pot, place sweet potatoes and cover completely with water. Bring to a boil, cover and cook until tender, about 35 minutes. Drain and cool enough to handle. Peel off the skins. In a mixing bowl, mash the potatoes with the butter. Stir in sugar, salt and whiskey. In a buttered 2-quart casserole dish, spread half of the potatoes and sprinkle with half of the pecans. Repeat the layers. Bake at 325 degrees F until hot, about 30 minutes. Makes 6 to 8 servings.

Note: Light brown sugar may be substituted for white sugar for a more caramel flavor.

www.jackdaniels.com



Facts About Whiskey from Jack Daniels

Charcoal-mellowing refers to a process used to make Tennessee whiskey, such as Jack Daniel's. The process involves slowly dripping the newly made whiskey through giant containers hard-packed with 10 feet of sugar maple charcoal. The process takes ten days, and during this time the whiskey absorbs the essence of the charcoal, refining the spirit and giving it a unique flavor and aroma.

"Sour Mash" is not the designation of a special type of whiskey, as most people think. Instead, the name refers to the similarities between making whiskey and making sourdough bread. In both processes, a portion of the previous batch is used to start the next batch in order to promote consistency. Every bourbon and Tennessee whiskey is made using the sour mash process.

As the whiskey ages, the whiskey barrels "breathe." Because of this phenomenon, somewhere between eight to ten percent of the alcohol volume will be lost to evaporation in the first year. Evaporation continues over subsequent years at a rate of four to five percent per barrel. A good whiskey is likely to lose approximately thirty percent of its original volume by the time it is ready for bottling.

Whiskey barrels are assembled from American White Oak, and that's because American White Oak just happens to have the right combination of compounds to create the tastiest whiskey. These compounds, referred to as such because they have really confusing names, are exposed when the insides of the barrels are charred by open flame.

As the whiskey ages inside the barrel, the wood contracts and expands (as everything does) with changes in the surrounding climate. The whiskey is allowed to move in and out of the wood as this happens, and the exposed compounds mix with the whiskey. The mixing gives the whiskey a smoky flavor and an amber tint.

www.jackdaniels.com

Calendar

Sandy Springs

- Dec. 17 Team Trivia
Tues. 8-10 pm
- Dec. 19 Heineken
Thu. Pint Night 7-9
- Dec. 20 Team Trivia
Fri. 10-12 pm

Snellville

- Dec. 16 Team Trivia
Mon. 7:30 - 9:30 pm
- Dec. 21 Heineken
Sat. Pint Night 7-9
- Dec. 23 Team Trivia
Mon. 7:30 - 9:30 pm

Cumming

- Dec. 18 Team Trivia
Wed. 7:30 - 9:30 pm
- Dec. 21 Heineken
Sat. Pint Night 7-9

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

Rogue Awards!

Some of the awards that Rogue won this past year for their beers-

Brewing Industry International Awards

- Bronze Medal went to Rogue Shakespeare Stout

United States Beer Tasting Championships

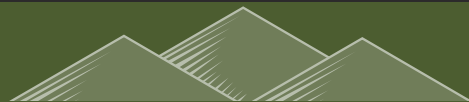
- Grand Champion in the Golden Ale category
- Rogue Honey Cream Ale
- "Best of the Pacific Northwest" Rogue American Amber Ale and Rogue Half-a-Weizen

World Beer Championships

Rogue won 7 Silver medals-

- American Amber
- St. Rogue Red
- Mogul Ale
- Yellow Snow Ale
- Younger's Special Bitter
- Old Crustacean Barley Wine
- Imperial India Pale Ale (I2PA).

Try some of these beers at your local Summits today!



Did You Know?

Doppel means "double" in German; bock means strong, malty and highly alcoholic (literally, it means goat). Not surprising then that doppel-bocks with their particular potent warmth, are most often available in late winter and early spring.

Paulaner is Munich's largest brewery, and about 400 years old. It was one of the first in Germany to use electrified cooling units.

The Roman goddess of agriculture is Ceres. Cerveza, the Spanish word for beer, comes from the name Ceres.

The Beer Lover's Rating Guide by Bob Klein

Drinks!

Tequila Sunrise

- 1 measure tequila
- 2 1/2 measures orange juice
- 2 tsp grenadine

Pour tequila and orange juice in a glass filled with ice. Add grenadine slowly pour in the grenadine and allow to settle.

The Ultimate Cocktail Book by Bill Reavell, etc.

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!



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

Passport Club...

Did you know that you can take a trip around the world of beer with our Passport Club? Do you have your card yet? It's easy to join! Ask your friendly server or visit our website for more information on how to join the club!

Quote of the Week

"There comes a time in a woman's life when the only thing that helps is a glass of champagne."

-Bette Davis in Old Acquaintance



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www.summits-online.com

Great Food
Great Drinks
Terrific Times