

At the Summit

the e-zine of Summits Wayside Tavern



6 January, 2003

PINT NIGHTS

PINT NIGHT!!

Drink a pint of Sierra Nevada on draft and keep the glass!



Sandy Springs
Thursday Jan. 9

Snellville
Saturday Jan. 11

Cumming
Saturday Jan. 11

7 - 9 pm (while supplies last)

[more promos on the web!](#)

What's Cookin'?

Not in the mood to cook? Let us cook for you! You can either call ahead with your order, or place your take-out order when you get to Summits. You can still enjoy a nice, cold beer when you pick-up your food!

Menu Spotlight

Steak Champignon

Are you a meat and potatoes person?

Imagine a big slab of meat, 12 oz of freshly cut 100% sirloin steak to be exact. We grill it to your personal taste. Once cooked, we top it with wild mushroom gravy and bleu cheese crumbles. Served on the side are Yukon Garlic mashed potatoes and sauteed spinach.

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

"...the warm glow I felt"

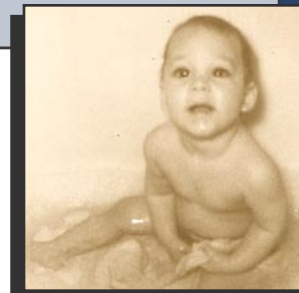
Peter A. Gagne - Manager, Cumming Location

Recently, Andy wrote about his favorite beer experiences. I thought I would also like to share some of my favorite beer "moments". About six years ago, I received a gift from Andy to celebrate the impending birth of my first child. It was a Westvleteren 12. The gold capped Abbott ale, which had taken on mythic qualities for me. I had always wanted to try this beer, but the problem was finding one. Westvleteren is a Trappist monastery in Belgium, which brews three different beers. The gold cap is their strongest beer with a malty character and a very warming quality. Westvleteren only sells their beers from a little drive up window at the brewery. They don't distribute and they don't ship. To buy a Westvleteren you have to purchase one for resale from someone who has actually visited the brewery. Well, it just so happened that Andy was in Belgium on one of his beer journeys, when he stopped into a small café. Here they sold Westvleteren. Andy, being the kind soul that he is, purchased some to bring home to me as a gift. That is how I was able to get my hands on this fine elixir.



My wife and I had tried to have a baby for about three years. We both had to jump through hoops and over hurdles to achieve this pregnancy. In fact, there was the infamous sperm test, but that's a story for another day... After a long labor for my wife, the joy of our first son was upon us. The birth of our son was one of the most special moments in our lives that we'll never forget. Sean was born on October 27, 1997. This day was important for two other reasons: It was Kevin Southern's birthday as

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Try Something New - Drafts!



Snellville

Michelob Ultra
Rogue Buckwheat
Sam Adams Winter
Harpoon Winter
Rogue Smoke
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



"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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"the warm glow I felt..."

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well, and Andy had scheduled a beer dinner with Redhook's Paul Shipman at Sandy Springs. I wanted to at least make an appearance at the beer dinner so after my wife settled into her room with the baby asleep I went home to clean up, feed the dog and collect the mail. I was looking forward to a hot shower since it had been about 36 hours since my last one. I was drained both physically and emotionally. Once home, I started the shower and picked out my finest piece of glassware and poured the Westvleteren into it then stepped into that steaming shower. The warming quality of the beer matched perfectly the warm glow I felt inside and the renewed energy I felt from the invigorating shower. The Abbott's truly knew how to create a religious experience. I thought this beer experience would never be duplicated, but how wrong I was. Two years later, my second son Andrew was born. Believe me, that beer was just as fine as the first. Same glass, same hot shower, same beer.

Now that my third son, Michael, has just turned one it's time to try something different. Michael's birth was just as special as the other two, but it was a lot more hectic. I wasn't able to kick back and drink a beer in the shower. There was a little logistic juggling what with two other boys and all. I decided I'd drink that Westvleteren when Michael turned one.

Well, the time has come.

The birthday party is over. The guests have gone home. The dishes are done and the boys are upstairs asleep. I think I'll share this Westvleteren with my wife. Let's see... where did I put that glass?

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!



Are you interested in writing for "At the Summit?" We'd love to talk to you about it. Contact Jan Sherrer: newsletter@summits-online.com

Beer Spotlight of the Week

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

Brewed in **Alloa, Scotland**

A flavorful dollop of strong maltiness quickly settles on the center of the tongue before the first sip of Kelpie reaches the throat. Soon a smooth, heavenly roasted presence situates itself in a band around the back of the mouth and stays put. The almost shadowy mellow peat aroma is distant yet distinct. Newly arriving notes of chocolate and coffee are in there too. The seaweed, with its hint of sea breezes, enhances the depth of the flavors in this unusual, very charming ale.

Kelpie's seaweed (bladder rack) is harvested from the Argyll coast. The mythical creatures believed to inhabit Scotland's lochs are called Kelpies.

365 Bottles of Beer for the Year 2003 by Bob Klein



Cooking With Beer...

Warm Potato Salad with Beer Dressing

Potato Salad:

- 2 1/2 pounds red potatoes
- 1/2 cup finely chopped mild red or yellow onions
- 1/4 cup finely chopped parsley
- 2 tablespoons chopped chives

Beer Dressing:

- 6 tablespoons olive oil
- 1/2 cup finely chopped onions
- 3/4 cup Samuel Adams Boston Lager
- 3 tablespoons malt or cider vinegar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon sugar
- salt and pepper

Instructions:

To make the salad: Cook the potatoes in boiling salted water until a knife point can be easily inserted, about 20-25 minutes. Remove, and as soon as you can handle them, slice them, unpeeled, into 1/4 inch rounds. While the potatoes are still warm, gently mix them with the onions, parsley, and beer dressing. Do not overmix or the potatoes may break into pieces. Taste for salt and pepper. Garnish with chopped chives. Serve warm or at room temperature.

To make the dressing: Heat 2 tablespoons of the olive oil in a small frying pan over medium heat. Add the onions and cook until just soft, about 5 minutes. Add the Samuel Adams Boston Lager, vinegar, and sugar and boil for 5 minutes. Put into a food processor with the mustard. With the motor running, slowly pour in the remaining four tablespoons olive oil. Taste for salt and pepper. Makes about 1 cup, enough for 2 1/2 pounds potatoes.

<http://www.samadams.com/beer/recipes/potatosalad.html>



Calendar

Sandy Springs

- Jan. 7 Team Trivia
Tues. 8-10 pm
- Jan. 9 Sierra Nevada
Thu. Pint Night 7-9
- Jan. 10 Team Trivia
Fri. 10-12 pm
- Jan. 14 Team Trivia
Tues. 8-10 pm
- Jan. 16 Rogue
Thu. Pint Night 7-9
- Jan. 17 Team Trivia
Fri. 10-12 pm

Snellville

- Jan. 6 Team Trivia
Mon. 7:30 - 9:30 pm
- Jan. 11 Sierra Nevada
Sat. Pint Night 7-9
- Jan. 13 Team Trivia
Mon. 7:30 - 9:30 pm
- Jan. 18 Rogue
Sat. Pint Night 7-9
- Jan. 20 Team Trivia
Mon. 7:30 - 9:30 pm

Cumming

- Jan. 8 Team Trivia
Wed. 7:30 - 9:30 pm
- Jan. 11 Sierra Nevada
Sat. Pint Night 7-9
- Jan. 15 Team Trivia
Wed. 7:30 - 9:30 pm
- Jan. 18 Rogue
Sat. Pint Night 7-9
- Jan. 22 Team Trivia
Wed. 7:30 - 9:30 pm

More at: summits-online.com

If you didn't know, beer is good for you...

New study finds a beer a day may keep the doctor away

DEC 31, 2002 - A study showing a beer a day may help keep heart attacks away adds to growing evidence that moderate alcohol consumption may reduce heart disease. Israeli researchers found that drinking one beer (12 ounces) a day triggered changes in blood chemistry that are associated with a reduced risk of heart attack.

Following beer drinking, participants in the study were found to have decreased cholesterol levels, increased antioxidants and reduced levels of fibrinogen — a clot-producing protein.

During the study a total of 48 men aged 46 to 72 with coronary heart disease were divided into two groups of 24. Individuals in one group drank one bottle of beer a day for 30 consecutive days while the others drank mineral water. Both groups ate a similar diet, rich in fruits and vegetables, during this period.

In 21 out of the 24 patients in the beer-drinking group, the researchers found positive changes in blood chemicals that are associated, on the evidence of previous studies, with a decreased heart-attack risk. The study, published in the Journal of Agricultural and Food Chemistry this month, also shows for the first time that drinking alcoholic beverages causes structural changes in fibrinogen that make the clotting protein less active.

However, scientists warn that moderate drinking still cannot be directly linked to a lower heart-attack risk. Some studies suggest that lifestyle factors such as diet and exercise may help account for some of the association between lower heart-disease risk and drinking.

Have you tried it yet?



Did You Know?

Sapporo, brewing since 1876, is Japan's oldest brand of beer. Named after its city of origin, the brewery was founded by the Japanese government. Now privately owned, the firm has breweries in Tokyo as well as Sapporo.

According to legend, Pig's Eye was the original name of and site of what is today St. Paul, Minnesota. The town allegedly was named after a famous one-eyed local bootlegger whose snouty features and tiny eye were reminiscent of a certain portly animal.

The Beer Lover's Rating Guide by Bob Klein

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!

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, ask your friendly server or go to our website: summits-online.com/passport.html

Passport Club



Drinks!

Alexander's Sister

Brandy
Kahlua
Double Cream
Grated nutmeg (optional)

In a cocktail shaker, fill with ice and equal parts of Brandy, Kahlua, and double cream. Shake well. Strain into a cocktail glass and sprinkle with grated nutmeg.

Alexander Baby

2 measures dark rum
1 measure crème de cacao
1/2 measure double cream
Grated nutmeg (optional)

In a cocktail shaker, fill with ice and the dark rum, crème de cacao and double cream. Shake well, until a frost forms. Strain into a cocktail glass and sprinkle with grated nutmeg.

The Ultimate Cocktail Book by Bill Reavell, etc.

SuperBowl - Are You READY????

Order your Super Bowl wings early!
Call your local Summits Tavern for your hot wings!



Quote of the Week

"A meal of bread, cheese and beer constitutes the chemically perfect food."

-Queen Elizabeth I



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www.summits-online.com

Great Food
Great Drinks
Terrific Times