

At the Summit

the e-zine of Summits Wayside Tavern



13 January, 2003

PINT NIGHTS

PINT NIGHT!!

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



Sandy Springs

Thursday Jan. 16

Snellville
Saturday Jan. 18

Cumming
Saturday Jan. 18

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

If you haven't had our Hollywood sandwich lately, let me tell you what you're missing-

A grilled breast of chicken topped with sauteed mushrooms and onions, imported swiss cheese, our own honey mustard dressing, and smoked Applewood bacon. This awesome sandwich is served on a fresh baked egg roll, and of course seasoned with our Summit Seasoning blend.

Rush to your favorite Summits for one today!

For a full look at our menu, click on www.summits-online.com and let your food adventure begin.

A View from the Summit

"A Gift of Memories"

Chris Joseph - Cumming Location

Over the holidays I received the most thoughtful gift from my mother and father. It was unwrapped and in a plain CD casing with no label or covering. The saying that the best things come in small packages comes to mind. When I placed the disc into my stereo later that evening, a wealth of memories and emotions were awakened. Immediately I recognized the thick Austrian accent to be that of my grandfather as well as the tuned baby grand that I had grown accustomed to hearing throughout my earlier years. I know not quite how, but my mom had taken what seems to be ten miles of quarter inch recording tape from my grandfather's concerts and converted them into one CD.

Hans Fredrick Smetena was born in Ramistad Czechoslovakia in 1894. His ancestry was one of classical music. A most famous uncle of his was Beadrick Smetana (a smaller but well known composer whose works which are still available in most classic sections at music stores). The piano was always part of his youth but the times drew him away to what must have been what seems to me a life full of untouchable adventures and experiences.

(...continued on page 2)



Are You READY????

Order your Super Bowl wings early!
Call your local Summits Tavern to place your order for the best hot wings in the South!

Try Something New - Drafts!



Snellville

Rogue OBF
Rogue Smoke
Rogue Buckwheat Ale
Michelob Ultra
Harpoon Winter
Anchor Christmas

Sandy Springs

Rolling Rock
Tuppers Hop Pocket
Michelob Ultra
RedHook WinterHook
Sam Adams Winter
Rogue Half-A-Weizen

Cumming

Harpoon Winter
Red Brick Winter
Dogwood Winter
Sam Adams Winter
Michelob Ultra
Anchor Christmas

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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Find your Summits!

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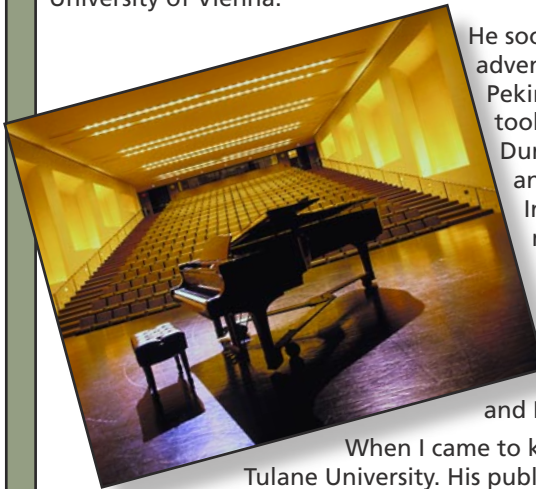
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"A Gift of Memories"

(continued from page 1)

After beginning an education in engineering, his studies were cut short by the First World War. When the winds of war swept the European countryside and every young man felt not so much an obligation of duty but instead joined in what they believed to be the greatest adventure of a lifetime. Since his home was part of the Austro-Hungarian Empire, he was placed into the German cavalry division as a lieutenant for a Polish brigade. One of the few stories that he told to me (and I remember him recounting none of the horrors in his stories) was of an abandoned town that was to be destroyed. Before the artillery crew began he asked his captain if he and others could scrounge the area for a piano and a violin to play music while in the trenches. The instruments were acquired, along with a golden guilt clock, which still chimes faithfully on the hour at my parents house in Grayson. Soon after the war ended he changed plans and completed a doctorate in medicine at the University of Vienna.



He soon began what would be an incredible and adventurous life. In 1925 he helped create the Peking Institute of Health. His career in pathology took him around the world, from China to Africa. During WWII he joined the United States Army and worked as a captain in the medical corps. In 1945 he and my grandmother adopted my mother and uncle. They were both war orphans from Vienna. They began a life-long journey around the world. In every country that they lived, he always seemed to make time for concerts. All of the recordings on the CD are from radio broadcasts, from India to Egypt and Peking as well as Zambia.

When I came to know him he was the head of pathology at Tulane University. His public life as a concert pianist had ended but he always played for his grandchildren whenever we asked. I asked often and was never, ever, turned down. Now I can ask again at my leisure.

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!

Got Something to Say?



Is your message being heard? Think "At the Summit" readers might be interested?

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 **Clausthaler Golden Amber** (Non-alcoholic). Try one at your favorite Summits today!

Brewed in Frankfurt, Germany

This non-alcoholic brew's charming rough grainy character spreads along the roof of the mouth. A real beer aroma with a perky malty component rises from the clear pale-amber body as a perfumy, sweet caramel malt taste enters the swallow. Quite flavorful for an NA, Clausthaler is a fine choice for the designated driver.

365 Bottles of Beer for the Year 2003 by Bob Klein



Cooking With Beer...

Samuel Adams New England Baked Beans

Source: Brad Hunter, Appleton, ME

Ingredients:

- 1 pound small white navy beans
- 1/2 cup molasses
- 1 cup apple cider
- 1 1/2 cups tomato juice
- 12 oz. Samuel Adams OctoberFest, Winter Lager, or Double Bock
- 1 teaspoon fresh prepared horseradish
- 1 teaspoon dry mustard
- 1 small stalk celery - diced fine
- 2 medium onions - diced
- 2 medium apples - diced
- splash of Worcestershire sauce
- salt and pepper to taste

Instructions:

Soak beans overnight. Boil beans for one hour and drain. Add to other ingredients and cook all day in a crock pot. Reduce heat as the mixture thickens. Serve with chopped cole slaw, brown bread, and German style bratwurst.

http://www.samadams.com/beer/recipes/baked_beans.html

News: Family Trees: Lagers and Ales

Even in today's enlightened age, there are quite a few taste-impaired beer drinkers for whom the lager and ale styles are synonymous - one generic foamy gulp.

Some of us know the general characteristics of each style. We recognize lager as typically smoother and more elegant than ale; we know ale as a hearty, robust and often fruity brew. Although lager is still by far the most popular style in the world, accounting for about 90% of beer consumed, ale, in even its most esoteric forms, is also sought after.

All beer, from porter to weizen, can be defined as a lager or an ale, sometimes surprisingly. Who would have thought a rich and malty bock would be classified as a lager? Or that champagne-like lambic is an ale?

The differences begin at brew time. Whether the beer is an ale or lager is defined by the yeast used in the brew and the temperature of the fermentation. The top fermenting yeast, *Saccharomyces cerevisiae* produces ales; the bottom-fermenting yeast, *Saccharomyces carlsbergensis*, produces lagers. Ales typically ferment rapidly and at warmer temperatures, lagers more slowly and at colder temperatures.

http://www.samadams.com/beer/about/styles_tree.html



Calendar

Sandy Springs

- Jan. 14 Team Trivia
Tues. 8-10 pm
- Jan. 16 Rogue
Thu. Pint Night 7-9
- Jan. 17 Team Trivia
Fri. 10-12 pm
- Jan. 21 Team Trivia
Tues. 8-10 pm
- Jan. 23 Grolsch
Thu. Pint Night 7-9

Snellville

- 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
- Jan. 25 Grolsch
Sat. Pint Night 7-9

Cumming

- 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
- Jan. 18 Grolsch
Sat. Pint Night 7-9

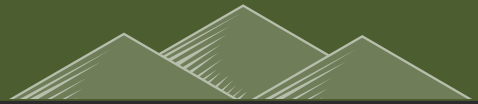
More at: summits-online.com

Birthday Greetings!

We want to celebrate with you!

The next time you are visiting a Summits, simply give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!





Did You Know?

Rouch is the German word for "smoke." The area around Bamberg is famous for the smoked malts which characterize this unusual specialty beer.

Bock beer names with the ending "-ator" (for example, Celebrator, Maximator, etc.) have relatively high alcohol content. Doppelbocks, required to be brewed at 6%/weight (7.5%/volume), or stronger, fall into this category.

The Beer Lover's Rating Guide by Bob Klein

Summits for the Super Bowl!

Quick - what better combination can you think of for the big game than some Summits' Hot Wings, a pint (or two) of your favorite beer, and the big-screen TV? Maybe a few of your nearest and dearest to enjoy the game with?

Plan your Super Bowl party at Summits now! Check out our menu online: <http://www.summits-online.com/menu.html>

And just think - no cleanup of the living room needed...

Drinks!

Harvey Wallbanger

1 measure Vodka

Orange juice

Splash Galliano

Slices of orange, optional

Pour vodka in a cocktail shaker filled with ice. Strain chilled vodka in a tall glass filled with ice. Fill glass with orange juice, then float Galliano on top. Decorate with orange slice.

Invented in the 1960's, this is said to be named after a California surfer called Harvey. He developed such a taste for screwdrivers topped with Galliano and drank so many of them that, on leaving the bar, he would bounce off the walls.

The Ultimate Cocktail Book by Bill Reavell, etc.

Quote of the Week

Some Lines on Ale

"Fill with mingled cream and amber
I will drain that glass again.
Such hilarious visions clamber
Through the chamber of my brain-
Quaintest thoughts-queerest fancies
Come to life and fade away
What care I how time advances
I am drinking ale today."

-Edgar Allan Poe



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www.summits-online.com

Great Food

Great Drinks

Terrific Times