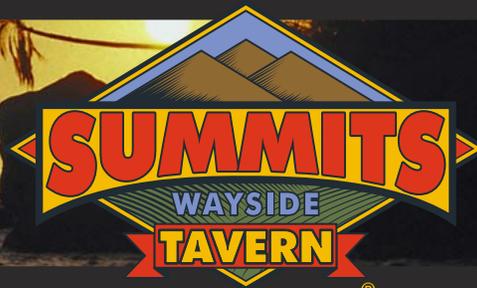


# At the Summit

the e-zine of Summits Wayside Tavern



10 February, 2003

PINT NIGHTS

## PINT NIGHT!!

Drink a pint of **Warsteiner Frankenheim Alt** on draft and keep the glass!



**Sandy Springs**  
Thursday Feb. 13

**Snellville**  
Saturday Feb. 15

**Cumming**  
Saturday Feb. 15

7 - 9 pm (while supplies last)

### Save the Dates!

**Wed. 2/12 - Stella Artois**

**Fri. 2/14 - Lindemans**

all three locations! 7-9 pm while supplies last!

more promos on the web!

## A View from the Summit

### "I was home..."

Cindy Svec - Guest Columnist

I used to live in the Boston suburbs before moving to Atlanta. I really missed my "escapes" to the beaches of Maine. Sleepy little fishing villages were my haven from stress - exploring the rocky coasts, listening to the ocean, hanging out in tiny seafood restaurants (where you brought your own bottle, but the lobster was incredible), watching the fishing boats and birds.

After a year of "no ocean", I set out to find a quiet fishing village with the low-key atmosphere of Maine, a lack of "plastic", lots of birds, few people, and most of all, a sense of escape. Web surfing turned up Cedar Key, Florida. What I read sounded too good to be true - Maine without the surf (and warmer!) We were long overdue for a trip, so Off we went.

Our first clue that we were on the right track was the drive out to Cedar Key - we drove south on I-75 to Gainesville, Florida, turned right and drove until we hit ocean an hour later. We felt as if we were leaving the world behind. Route 24 doesn't require a steering wheel, just point and drive. The scrub palms, live oak trees, and pine plantations roll by. We occasionally passed another car towing a boat back to civilization. There was no challenge to driving and we started to unwind...  
*...continued on page 2)*



## February Excitement at Summits!

Bring in your already-read books and trade them in for someone else's well-read treasure. A book shelf will be conveniently located at your favorite Summits for your book use. All extra books at the end of the month will be donated to Goodwill.

Join us on Friday, February 14, 2003 at all Summits locations for Movie Night!



## Try Something New - Drafts!

### Snellville

RedHook ESB  
RedHook Nitro Porter  
BlueBird Bitter  
Rogue Smoke  
Anchor Christmas  
Blackthorne Cider

### Sandy Springs

Anchor Christmas  
Molings  
Carolina Pumpkin  
Blackthorne Cider  
Smirnoff Triple Black (bottle)  
Jack Daniels Hard Cola (bottle)

### Cumming

Harpoon Winter  
Red Brick Winter  
Dogwood Winter  
Sam Adams Winter  
Blackthorne Cider  
Anchor Christmas

Full list of new drafts at [www.summits-online.com](http://www.summits-online.com)

## Mont Bleu

Hmmm...bleu cheese on a burger. What could be better?

We grill an 8 oz burger to perfection, then top it with our home-made bleu cheese. Our Mont Bleu Burger is then crowned with Applewood Smoked Bacon, lettuce, tomato, and onion. The burger is seasoned with our own Summit Blend and served on a poppy seed bun.

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.



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

5830 Roswell Road  
Sandy Springs, GA 30328  
Phone: 404-257-0735  
Fax: 404-257-1298

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

#### Summits Wayside Tavern® - Snellville

3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
Phone: 770-736-1333  
Fax: 770-736-0041

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

#### Summits Wayside Tavern® - Cumming

525 Lake Center Pkwy.  
Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376

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

## "I was home..."

(continued from page 1)

As we approached Cedar Key, we smelled the salt in the air just before the first bridge appeared. Crossing the bridge, we saw brown pelicans flying in precise formation, cormorants fishing, and kingfishers perched on the wires. There were dozens of little "keys" on both sides of the road. Some had their own sentry birds - herons, egrets, pelicans.

Driving into town, we realized that we hadn't seen a single fast food place. There were small houses, many casually built with weathered clapboards, close to the road. We hit the brakes only once, at the lone stop sign at the end of Route 24.

Our first afternoon was spent exploring one of the local islands - we were alone. We collected shells, watched an osprey diving for fish, and dolphins splashed in the surf nearby. The setting sun painted the sky amazing shades of pink and purple and we watched a long line of birds winging their way to their evening roosts on nearby Seahorse Key.

I knew I was home.

### Cedar Key Activities:

**Fishing:** Inshore fishing is easy and common. There are several large fishing piers around town, plus boat rental businesses and a marina. Other options include engaging a local captain for deep sea-fishing, catching a ride to one of the many keys for a day's off-shore fishing, or renting a canoe or sea kayak.

**Birding:** The birding is excellent - The town of Cedar Key is right in the middle of the Cedar Keys National Wildlife Refuge, with many of the surrounding islands being part of the refuge. Depending on season, you may see roseate spoonbills, white pelicans, oyster catchers, loons, glossy ibis, bald eagles, and assorted ducks. Regular residents include: several herons & egrets, ospreys, white ibis, brown pelicans, skimmers, and a wide variety of shorebirds.

**Dining:** Local seafood is excellent and relatively inexpensive - rent a condo and cook in or go to one of the 1/2 dozen restaurants in town. Dress is casual (very). Clams are king in Cedar Key. Oysters, grouper, redfish, and stone crab are also favorites. Nightlife is limited, there are a couple of bars/restaurants with music, but most of the town rolls up early.

**Swimming:** There is a town beach for swimming. And swimming at many surrounding keys is great fun - Otsena Otie island has an especially nice shelling and swimming beach. If you're looking for surf and sugar beaches, Cedar Key isn't your place. But, if you want somewhere to enjoy the quiet beauty of nature and to forget the clock, Cedar Key is THE place.



For more information, visit:

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

[www.cedarkey.org](http://www.cedarkey.org)

[cedarkeys.fws.gov](http://cedarkeys.fws.gov)

**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!

## Cooking With Beer...

### Tropical Marinated Fish

1 cup canned fruit nectar (apricot, peach)  
1/2 cup pineapple or orange juice  
1/2 cup brown ale  
1 stick cinnamon  
1 peeled tamarind pod  
1/2 tsp each toasted crushed coriander and cumin seeds  
1/2 tsp each toasted whole cloves and allspice  
1 to 2 serrano chilies, thinly sliced  
Juice of 2 limes  
1/3 cup extra-virgin olive oil  
2 lbs red snapper, mahi-mahi, or other firm white fish  
2 cups flour  
4 to 5 Tbsp butter, olive oil, or margarine for sauteing  
freshly chopped Italian (flat-leafed) parsley, or cilantro (for garnish)

\*Combine the first 7 ingredients, including all of the toasted spices. Bring to a slow simmer and cook 15 minutes. Cool and strain.

\*Stir chilies, lime juice, and olive oil into cooled marinade.

\*Marinate fish 2 to 4 hours in the refrigerator.

\*Drain and pat dry with a paper towel, and dredge in flour.

\*Heat butter over medium, place fish in pan, skin-side up, and sauté according to the 10-min-per-inch-of-thickness rule, turning once. Serve immediately.

**The Great American Beer Cookbook** by Candy Schermerhorn



## Calendar

### Sandy Springs

- Feb. 11 Team Trivia  
Tues. 8-10 pm
- Feb. 12 Stella Artois  
Wed. Pint Night 7-9
- Feb. 13 War. Frankenheim Alt  
Thu. Pint Night 7-9
- Feb. 14 Lindemans  
Fri. Pint Night 7-9
- Feb. 14 Movie Night!

### Snellville

- Feb. 10 Team Trivia  
Mon. 7:30 - 9:30 pm
- Feb. 12 Stella Artois  
Wed. Pint Night 7-9
- Feb. 14 Lindemans  
Fri. Pint Night 7-9
- Feb. 14 Movie Night!
- Feb. 14 **Team Trivia**  
**Fri. 10-12 pm**
- Feb. 15 War. Frankenheim Alt  
Sat. Pint Night 7-9

### Cumming

- Feb. 12 Team Trivia  
Wed. 7:30 - 9:30 pm
- Feb. 12 Stella Artois  
Wed. Pint Night 7-9
- Feb. 14 Lindemans  
Fri. Pint Night 7-9
- Feb. 14 Movie Night!
- Feb. 15 War. Frankenheim Alt  
Sat. Pint Night 7-9

More promos online at:  
[summits-online.com](http://summits-online.com)

Don't forget our February Book Swap. See page 1 for details!

## World News...

### Blood, Toil, Beers and Sweat

Britain's Public Records Office recently released dossiers of Winston Churchill's personal minutes and telegrams that indicate the deceased Prime Minister had more than battles on his mind during World War II. "A serious appeal was made to me by General Alexander for more beer for the troops in Italy," Churchill complained to his Director of Military Intelligence. "The Americans are said to have four bottles a week, and the British rarely have one."

### Carry On

A couple from Estonia won the annual "World Wife-Carrying Title" in front of 6,000 fans in Sonkajarvi, Finland. Meelis Tammre and Anna Zilberberg utilized the "Estonia carry" -- the woman hangs upside down along the husband's back while squeezing her thighs around his face -- and were the fastest around a 278-yard course, which included two timber hurdles and a chest-high water pool. The winning couple received the wife's weight in beer -- 108 pounds.



## Did You Know?

While the Artois Brewery may have served gentlemen and rogues since 1366, it wasn't until 1926 that the pride of Belgium was born. Christmas had enrobed the town of Leuven. As the spirit of goodwill permeated the crisp air, the brewers of Artois took it upon themselves to devise a special Christmas brew. This new beer emerged clear, clear as a star, you could say. It was thusly christened "Stella," Latin for "star." The people rejoiced in this new brew and have henceforward set their tables with it year round.

The name Stella Artois revels in a birth brought about by natural elements. The natural ingredients that comprise its makeup include water, malt, hops and the magic element, a unique Stella Artois yeast. The water itself is drawn from underground wells located deep beneath the brewery. The finished product is a culmination of ingredient, tradition and style.

The Artois Brewery has too seen many a rebirth. In 1918, it suffered from the artillery of WWI and was rebuilt. Today, the senior brewery is protected as a national patrimony. A second was built in 1948 and today boasts an annual production of 150,000hL. 1993 marked the birth of fully automated brewery in Leuven. Stella Artois has found many homes but countless more friends.

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



## Beer Spotlight

### Rogue Mocha Porter

Reminiscent of a mochaccino, this winter seasonal is most definitely mocha-flavored. The full, rich coffee-colored body is smooth and filled with the textural depth and complexity you expect in a porter. A tasty, lingering bitter presence redolent of coffee bean oils reinforces the pleasure to the very last drop. Bottled or on tap, this popular porter is irresistible.

A bronze medal winner in the 2001 Great American Beer Festival.

*365 Bottles of Beer for the Year 2003 by Bob Klein*



## Quote of the Week

**Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."**

Jack Handy



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*Great Food  
Great Drinks  
Terrific Times*