

# At the Summit

the e-zine of Summits Wayside Tavern



17 February, 2003

## PINT NIGHTS

### PINT NIGHT!!

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



**Sandy Springs**  
Thursday Feb. 20

**Snellville**  
Saturday Feb. 22

**Cumming**  
Saturday Feb. 22

7 - 9 pm (while supplies last)

[more promos on the web!](#)

## Feb. Book Swap!

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.



## What's Cookin'?

How about a heaping order of our famous golden french fries? For an added bonus, try them with melted cheese. Or, maybe order the garlic french fries- which have heaps of roasted garlic. I promise, the garlic fries will keep the vampires away!

## A View from the Summit

### "Lentil Shepherd's Pie"

One of the dishes I miss the most being a vegetarian is shepherd's pie. Here's a recipe that I love to make. There are different variations you can use for this particular recipe. You can use instant mashed potatoes or make them from scratch (I recommend making them from scratch). Use different vegetables if you don't like the ones listed. Also, you can add "vegetarian" meat (found in the frozen food section of Kroger) or tofu.

- 2 tablespoons vegetable oil
- 3/4 cup chopped onions
- 1 clove garlic, minced
- 2 tablespoons all-purpose flour
- 1 1/3 cups vegetable broth (make from scratch or use vegetarian bouillon cubes  
*(...continued on page 2)*)



## Time Again for the Great Guinness Toast!



All 3 Summits Wayside Tavern Locations!

Friday, February 21 - 11:00 PM!

The toast is at 11 pm

Join us for The Great Guinness Toast and be a part of history.

Drink a Guinness with the rest of the world and make your Guinness count.

Let's break the World Record this year!

## 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) ▶

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/)

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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/)

## "Lentil Shepherd's Pie"

(continued from page 1)

- found in soup section of grocery store)
- 1/4 teaspoon dried thyme
  - 1/8-teaspoon salt (optional)
  - 1/8-teaspoon pepper
  - 2 cups cooked lentils]
  - One 10-ounce package frozen mixed vegetables (your own mix of fresh vegetables will work as well)
  - 1-cup celery, chopped
  - 2 cups mashed potatoes (3 cups if you really like mashed potatoes.
  - 1 large pastry bag with large tip

Preheat oven to 350 degrees F. Grease a 9x5x3-inch loaf pan. Bigger depending on how many people you are cooking for.

In a 1 1/2-quart saucepan, heat the oil over med-high heat. Add the onions and garlic; stirring until softened, about 2 minutes.

Stir in the flour until it is absorbed. Add the broth, thyme, salt, and pepper. Cook and stir until mixture comes to a boil. Stir in the lentils and mixed vegetables. Spoon into pan.

Place the potatoes into a pastry bag fitted with a large tip. Squeeze the potatoes around the edge of the pan.

Bake 40-minutes or until potatoes brown on the top.



**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!

## Beer Spotlight

### Dogwood Breakdown IPA

This southern IPA is mildly hoppy, pleasantly fruity, and well integrated- a real pleasure to drink. The mild maltiness nicely accommodates the ongoing hop bitterness that spreads across the roof of the mouth. The hazy-gold body softens near the end, allowing the flavors to more readily blend with each other. Otherwise subdued in presentation, Breakdown offers up a strong, aromatic fruitiness at the finish.



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

#### More info From Dogwood Brewing's Website:

- Beginning Gravity: 14.0 Plato
- Bittering Hops: Magnum
- Aroma Hops: Liberty, Ultra, Vanguard
- Hop-Back: Crystal (whole leaf)
- Malts: 2-Row Barley, Crystal, Munich, Honey Malt

Visit them online at: <http://www.dogwoodbrewing.com/>

## Cooking With Beer...

### Amber-Orange Chicken

- 1 6-8 lb roasting chicken
- 12 oz dark lager
- 3 Tbsp sweet paprika
- 3 Tbsp molasses
- 1 Tbsp ground turmeric
- 1 tsp white pepper
- 4 cloves roasted garlic
- 1/4 cup Cointreau or other orange liqueur
- 1 Tbsp freshly squeezed orange juice
- Garnish: 3 Tbsp minced parsley chopped with 1 Tbsp minced orange zest



Preheat oven to 400 deg F. Wash and clean the chicken, set aside. Blend together all of the rest of the ingredients, except the garnish, in a blender on high speed.

Place the chicken in a 13x9-inch roasting pan and pour the basting sauce over it. Place in the oven and immediately reduce the heat to 325 deg F.

Roast for about 20 mins, and then begin basting the bird with the pan juices. Roast for 40 more mins, basting 3-4 more times to ensure the bird roasts to a nice amber color.

Garnish and serve with buttered rice.

**Cooking with Beer by Lucy Saunders**

## Congratulations to the New Mug Holders!

### Sandy Springs

Craig Purdie  
Scott Purdie  
Julie Purdie  
Matt Perez  
Brian Mowris  
Danny Pepitone  
Bill Terrien  
Mark Enzmann  
John Spaeth  
Bradley Holiday  
Scott Carr  
Jason Baugh  
Rob Alford  
Bill Jones-Hill

### Warren O'Quinn

Shane Peterson  
Ken Edge  
Linda Allen  
Paul Winton  
Bob Westbrook  
Shelly Ness  
Jeff Hammond  
Kellie Sharke  
John Cunnard  
Julia Cabe  
William Rogers  
John Porter  
Robbie Major  
Timothy Hart  
Ted McWilliams  
Traci Barnes  
Ryan Hartwig  
Herman Bruns  
David Blanton  
Rick Steen  
Kirby Wisler  
Mike Baldwin  
Matthew Donnelly  
Patrick Rauth  
Kellie Shrake  
Hanz Omodt  
Suzanne Cornell  
Kevin Moore

### Scott Edwards

Chris Weise  
Keith Allen  
Christian McCarty  
Charles McGill  
Daniel Luker  
Russ Ludstrum  
Shannon Clarke  
Darrel Murphy  
Lori McGill

### Snellville

Jeremy Price  
Jim White  
Helen Saile  
Marc Beaver  
Hugh Morgan  
Brian Gibbons  
Steve Gibbons  
Craig Lutz  
Ben Prior  
Chris Harrison  
Josh Crowfoot  
Cheryl Johnson  
John Johnson  
Victor Langford  
John Drosdick  
Keith Brooks  
Nichole Spedding  
Reuben Secord

### Cumming

Chris Justice  
Timothy Hart  
Jon Chapman  
Keith Lautenschlager  
Mathew Terry  
Doug Barnes  
Robert Rose  
Mark Panetta  
Terry Cook  
Chuck Smith  
Keith Ricks  
Greg Mollica  
Greg Harris

## Calendar

### Sandy Springs

- Feb. 18 Team Trivia  
Tues. 8-10 pm
- Feb. 20 Carolina  
Thu. Pint Night 7-9
- Feb. 21 Team Trivia  
Fri. 10-12 pm
- Feb. 25 Team Trivia  
Tues. 8-10 pm
- Feb. 27 Molings  
Thu. Pint Night 7-9

### Snellville

- Feb. 17 Team Trivia  
Mon. 7:30 - 9:30 pm
- Feb. 21 Team Trivia  
Fri. 10-12 pm
- Feb. 22 Molings  
Sat. Pint Night 7-9
- Feb. 24 Team Trivia  
Mon. 7:30 - 9:30 pm
- Feb. 28 Team Trivia  
Fri. 10-12 pm
- Mar. 1 Carolina  
Sat. Pint Night 7-9

### Cumming

- Feb. 19 Team Trivia  
Wed. 7:30 - 9:30 pm
- Feb. 22 Carolina  
Sat. Pint Night 7-9
- Feb. 26 Team Trivia  
Wed. 7:30 - 9:30 pm
- Mar. 1 Molings  
Sat. Pint Night 7-9

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

Don't forget our February Book Swap!

## 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!



## Did You Know?

Double Diamond gets its name from the twin diamonds chalked a century ago on the brewery's wooden casks to mark the best of the brew. Today the bottle label shows an updated version of the original geometric shape.

Flemish King Gambrinus-part man, part myth-is said to be the patron saint of brewing. Legend has it that he really was the thirteenth-century president of the local Brussels brewing guild. A rather imposing rendering of him, right foot planted firmly atop an overturned beer barrel, graced the old August Wagner Brewery in Columbus, Ohio, for years.



Beer Lover's Rating Guide by Bob Klein

## Gift Certificates!

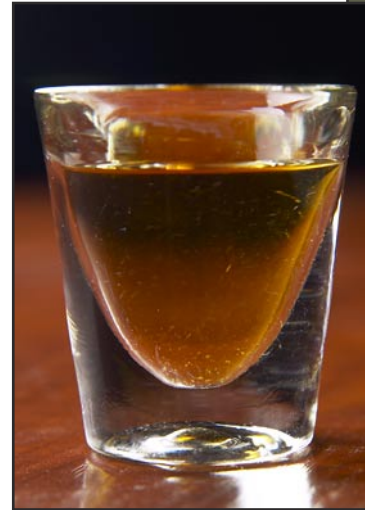
The perfect present — Summit Gift Certificates! Summit Gift Certificates come in all shapes and denominations (ok, one shape and in \$10, \$25, and \$50), they are easy to wrap and easy to use! Everyone wants one! Buy yours today!



## Drink Spotlight!

**Dirty Drift**  
Drambuie  
Sambuca  
Mix equal parts  
and shoot it!

**Trail Blaze**  
Drambuie  
Raspberry liqueur  
Sweet and Sour  
mix



Mix equal parts of all of the above and shoot it!

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

## Quote of the Week

"Time to slip out of these wet clothes and into a dry martini."  
-Mae West

Know someone who would enjoy this newsletter? Print it and drop it in the mail to them or forward via email!



3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078

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

Great Food  
Great Drinks  
Terrific Times