

At the Summit

the e-zine of Summits Wayside Tavern



24 February, 2003

PINT NIGHTS

PINT NIGHT!!

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



Sandy Springs
Thursday Feb. 27

Snellville
Saturday Mar. 1

Cumming
Saturday Mar. 1

7 - 9 pm (while supplies last)

[more promos on the web!](#)

Karaoke!

You asked for it. You got it!!!
Karaoke starts this week at all 3 locations:

Snellville Wed: 9pm to 1am

Cumming Fri: 9pm to 1am

Sandy Springs Sat: 9pm to 1am

Come and strut your stuff! Let us hear that shower singing voice!



A View from the Summit

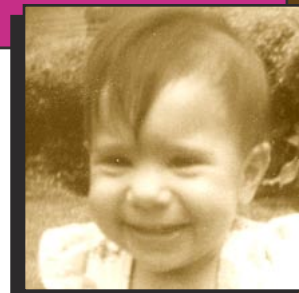
"Sity"

Alex - Manager - Cumming Location

One of the most influential people in my life has been my grandmother. We call her "SITY," meaning grandmother in Lebanese. She raised my brother, as well as my sister and me. Viola Naddra was born in Ashtabula, Ohio in 1911, where she grew up on a forty-acre farm with her four sisters. She worked in the fields through out her teenage years. The sisters opened a grocery store called Naddra's Grocery Store specializing in fine meats and vegetables. In 1923 the young entrepreneurs even sold Christmas Trees during the winter season. At the age of 21 "Sity" moved from Ohio to Atlanta to marry George Ayers. Starting a family and helping her husband run a restaurant took up most of her time during the 30's and 40's. Located at Peachtree and Ivy Street, in the Francis Hotel, the restaurant was called "George's."

While being a great influence in my life, Sity is also the queen of the family. Respected and loved by everyone, she makes my day whenever I am with her. At the ripe young age of 91, she is still a great conversationalist. She is very sharp and converses on a range of topics. Being fluent in both Lebanese and English she changes dialects based on topics or who is in her company. Being my second mother, my best friend, Sity is one of the great loves of my life.

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!



Leprechaun Contest!

Visit your favorite Summits dressed as a Leprechaun for your chance to win Summit money! When you come in March 10th 'til close on March 16th dressed as a leprechaun, we'll take your picture, then judge the best 3 Leprechauns from all the Summits.

1st place is \$100 Summit money

2nd place is \$50 Summit money

3rd place is \$25 Summit money

For full contest rules, ask your friendly server. For extra points, lead us to the pot of gold!



Corned Beef & Cabbage, Blood Drive, Moosehead Madness...

Special Menu for St. Patty's...

Join us from March 1st to St. Patrick's Day for some Irish Cuisine. Order Corned Beef and Cabbage, and you just may get a little luck o' the Irish!

March is Blood Drive month.

Just bring in your "I gave blood" sticker anytime this month and trade it in for a free appetizer! Help your community and get free food. What could be better?

Moosehead Madness!

Join us every day in March and drink 22 oz of Moosehead in a moose-head mug. That's right, your very own mug to take home that is in the shape of a moose's head!

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

At the Summit

the e-zine of Summits Wayside Tavern



"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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Try Something New - Drafts!



Snellville

RedHook ESB
RedHook Nitro Porter
BlueBird Bitter
Rogue Smoke
Anchor Christmas
Molings

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
Molings
Anchor Christmas

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

Beer Spotlight



Laughing Skull Pilsner

Fizzy prickles rise to the roof of the mouth as Laughing Skull's focused hop bitterness spreads across the palate. An underlying malty aspect forms a soft bed of sweetness that encourages the flavors to meld and interact with one another.

The ingredients reach a taste peak at the end that's accompanied by a bitter mini-bite on the last swallows. If there is such a thing as soft crispness, this pilsner's intriguing golden-yellow body has it. Find out for yourself.

365 Bottles of Beer for the Year 2003 by Bob Klein

The Spa Chicken Sandwich

approx 397 calories

5 grams of fat

60 carbs

I love this new bread of ours! It is soft and you can actually see the goodness baked right in- such as sunflower seeds. This sandwich consists of a six oz breast of chicken nestled between two slices of our new 5-grain bread with fresh lettuce, crisp tomatoes, and sweet onions. Don't forget the Dijon mustard!

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



Cooking With Beer...

Portered Chocolate Pudding

- 1 tsp cornstarch
- 1/2 cup half and half
- 1/2 cup plus 1 Tbsp sugar
- 5 oz bittersweet chocolate, chopped
- 3 eggs
- 2/3-cup porter

*Blend the first four ingredients, minus the 1 Tbsp sugar, in a heavy nonstick 1-quart saucepan. Place over low heat and stir until the sugar and chocolate melt. Remove from heat and let cool 1 min.



*Beat the eggs and porter together until frothy.

*Stir the egg-porter mixture into the chocolate base and set over low heat. Whisk constantly, until the pudding thickens. For a perfectly smooth pudding, strain the mixture. Pour into the custard cups and let cool at room temperature, and then chill. Dust with the 1 Tbsp of sugar before serving.

Cooking with Beer by Lucy Saunders

Recipes by Summits Own Stime!

Boneless Roast Leg of Lamb

- 1 boneless short leg of lamb, rolled & tied (about 4 lb.)
- 2 sprigs fresh rosemary, chopped
- 2 cups plain yogurt
- Salt & Pepper
- 1/2 cup red wine

Prepare Roast

1. Combine lamb, yogurt and rosemary in a large bowl and let marinate covered in the refrigerator.
2. Just prior to cooking, preheat oven to 475°F.
3. Remove lamb from marinade, season

with salt and pepper, and place in your roasting pan.

4. Place roasting pan on your oven's middle rack, and cook for 10 minutes at 475°F.
5. Reduce heat to 400°F and continue cooking for another 40 minutes or until the roast reaches an internal temperature between 140°F - 150°F depending how you like it.

Deglaze pan and make gravy

1. Remove roast from pan and place on platter. Cover with tin foil to keep warm.
2. Tilt the pan to one side and spoon off

the excess fat.

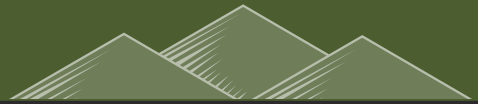
3. Place the roasting pan over medium heat, add wine, and bring to a boil.
4. Scrape the bottom of the pan with a wooden spoon to release the brown pieces stuck to it.
5. Reduce the liquid by half and add any juices accumulated on the platter holding the roast.
6. If so desired, add a tab of butter for a little more richness.
7. Cut the lamb into 3/4 inch slices, plate with side dishes and serve with gravy on the side. Enjoy!!!

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Team Trivia 8-10pm		Pint Night Molings 2/27 Kelly's Light 3/6 Sam Adams 3/13	Team Trivia 10-12	Karaoke 9-1am	
Snellville	Team Trivia 7:30-9:30		Karaoke 9-1am		Team Trivia 10-12	Pint Night Molings 3/1 Kelly's Light 3/8 Sam Adams 3/15	
Cumming			Team Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Molings 3/1 Kelly's Light 3/8 Sam Adams 3/13	

Other Promos!

- March is Blood Drive Month! Trade in your "I gave blood" sticker anytime this month for a free appetizer!
- Drink 22 oz of Moosehead in a moose-head mug and take home your own moose-head mug!
- Don't forget the Leprechaun Contest - details on page one or from your friendly server.



Did You Know?

Originated in Dusseldorf, alt (or altbier), refers to old-style methods and ingredients and designates a light- or copper-colored beer. St. Stans's version was the first produced in the United States after the end of Prohibition.

In Chile, "pilsener" signifies more hops; cerveza (beer in Spanish) means less.

Beer Lover's Rating Guide by Bob Klein

When is your Birthday?

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!



Drink Spotlight!

Royal Godiva

1 oz. Godiva Liqueur
3/4 oz. raspberry liqueur
4 oz. club soda

Pour Godiva Liqueur and raspberry liqueur over ice in a 12 oz. tumbler; top with club soda.

Godiva Polar Freeze

1 oz. Godiva White Chocolate Liqueur
1 oz. peppermint schnapps

Combine over ice in a rocks glass. Garnish with a peppermint stick if desired.

www.godiva.com/liqueur/recipes.asp

Quote of the Week

"Claret is the liquor for boys; port for men; but he who aspires to be a hero must drink brandy."

-Samuel Johnson

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



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www.summits-online.com

Great Food
Great Drinks
Terrific Times