

# At the Summit

the e-zine of Summits Wayside Tavern



21 April, 2003

PINT NIGHTS



## Pint Nights!

Drink a pint of **Samuel Smith's** on draft and keep the glass!

**Sandy Springs**  
Thursday Apr. 24

**Snellville**  
Saturday Apr. 26

**Cumming**  
Saturday Apr. 26

7 - 9 pm (while supplies last)

**Next Week's Promo:**  
**Dos Equis!**

more promos on the web!

## Combo Fajitas!

### Sizzling Combo Fajitas

Meat, meat, and more meat!

It's the perfect combination of shrimp, beef, and chicken. Don't forget about all of the sizzling veggies too! Grilled to perfection before they are brought to you: roasted red pepper, green pepper, mushrooms, and onions. Served on the side are lettuce, tomatoes, shredded cheese, sour cream, guacamole, rice, and black beans and flour tortillas.

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



## A View from the Summit

### The Chanticleer...

*Pete Gagne - Manager - Cumming Location*

I've been very fortunate to visit many great restaurants and have some excellent meals. None was better than The Chanticleer in 'Sconset on Nantucket. My wife and I had planned on spending our fifth anniversary in Nantucket for some time and I wanted the day to be extra special.

We stayed in a classic old New England inn called The Westmoor. The place was an owner-operated inn with antiques, a wonderful breakfast and an old Golden retriever. We left here early on a beautiful fall morning to tour the island on some rented mountain bikes. We rode about 25 miles around the island, past the old Sankaty lighthouse and through the quaint area of 'Sconset with its rose covered cottages. We had sandwiches here at an old general store.



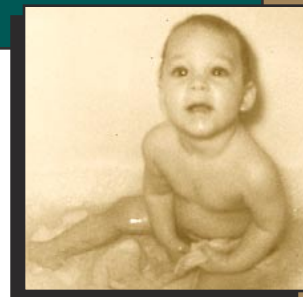
The highlight of the bike ride was at the top of a long steep trail at the highest point in Nantucket. Before us was the wind swept island in all its grandeur. The blue ocean was the backdrop for crimson moors and the largest bogs in the United States. After our bike ride was complete our adventure continued.

My wife and I took a tour of Great Point. This is a thin spit of land that stretches out into the Atlantic Ocean. At the end of this peninsula is some of the greatest cast fishing you'll ever see and a dramatic lighthouse called the Great Point light. On our way out to the point, we saw Ospreys and other beautiful birds. As the sun set into the ocean, with a beautiful lighthouse as the backdrop and fisherman slaying bluefish, I thought that it couldn't get any better.

Well, it got worse before it got better.

As we left Great Point, we drove over rutted trails, which bounced us to and fro. I realized how bad I had to go to the bathroom. The bouncing was killing me and I couldn't ask the driver to stop. We were in a protected nature area and I didn't want to ask the driver if I could pee on a protected Osprey nest. When we finally got back to the inn, I took one of the best pees I ever remember.

(...continued on page 2)



## Beer Offerings

### Snellville

Sam Adams Spring  
Redhook Summer Blonde  
Redhook IPA  
Thomas Creek Doppelbock  
Moretti  
Dogwood Spring Bock

### Sandy Springs

Thomas Creek Doppelbock  
Moretti  
Sam Adams Summer  
Redhook Summer  
Rogue Chocolate Stout

### Cumming

Moretti  
Harpoon Hibernian  
Sam Adams Winter  
Harpoon Winter  
Carolina Blonde

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

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## "The Chanticleer..."

(continued from page 1)

The day wasn't over, however. I still had dinner planned.

We cabbled back out to 'Sconset to The Chanticleer. This restaurant had one of Wine Spectator's top 50 wine lists. We started with 2 glasses of champagne.

My wife had always wanted a diamond tennis bracelet. In fact, before she went to her grave, she was going to buy one for herself. I had always wanted to be the one to give her this gift and tonight was my chance. Over champagne at The Chanticleer, I was able to give my wife the diamond tennis bracelet she had always wanted. This was the highlight of my day.

We also had a great Chateaufeuf-du-pape. I can't remember what I had to eat, but I do know it was one of the best meals I ever had. A truly great dining experience isn't about what you had to eat, but whom you were able to share it with.

I haven't been able to top this meal yet, but our fifteenth anniversary is just a few years away.

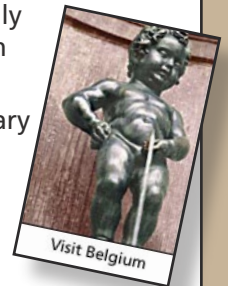
### Links:

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

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

[Lighthouses of Cape Cod](#)

**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

### Wittekerke Authentic Belgian Wheat Ale

WIT-style: A true WIT beer must be made of at least 25 % wheat malt in combination with barley malt. Belgian WIT beers are naturally cloudy since they are unfiltered.

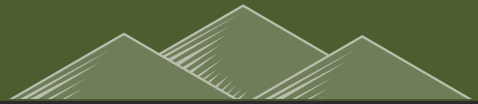
Wittekerke charms you with its own character, smooth taste and a unique delicious aroma. A very pleasant drink, light in alcohol with a crisp and refreshing flavor. Wittekerke is always served cold, but in taking your time to enjoy it, you will find more flowery and spring flavors towards the end of your glass. Although the hoppy bitterness is an underlying taste, it is never dominant. Perfect white head.

WITTEKERKE is a fictitious name for a typical Flemish town, like we find hundreds of villages in Flanders with a name ending on KERKE (church) or KAPELLE (chapel). WITTE means white in English, thus the translation of the name is WHITE CHURCH. The Bavik brewery has since a long time brewed its own authentic WIT beer under the "Bavik Wit" label, but the brewery chose to change the name in cooperation with the producers of the Belgian sitcom "WITTEKERKE", airing twice a week in prime-time on the Belgian TV channels. The actors drink wittekerke during the show.

Wittekerke is now the best selling WIT beer in Belgium off-premise, and was voted several years in a row the best Belgian WIT beer by Belgian beer connoisseurs.

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





## Cooking With Beer...

### Savory Scones

- 1/2 cup ham, diced finely
- 3 Tbsp Belgium ale
- 2 cups all-purpose flour
- 1 Tbsp sugar
- 2 tsp baking soda
- 1 tsp dried herbs (thyme, savory, dill)
- 1/4 tsp salt
- 8 Tbsp butter
- 2/3 cup grated Gruyere or Swiss cheese
- 1 extra-large egg, beaten
- 3 Tbsp Belgium ale
- 3 Tbsp light cream or milk

\*Combine ham and 3 Tbsp ale in a saucepan and heat until hot. Cover and let stand 15 to 30 minutes.

\*In a medium bowl, stir the next five ingredients. Cut in butter until crumbly and stir in cheese.

\*Beat egg, ale, and cream, make a well in the flour mixture and add the egg mixture and the ham. Stir gently to distribute moisture until dough forms a ball.

\*Knead gently 5 to 8 strokes. Roll or pat 3/4 inch thick. Cut with a 2-inch biscuit cutter dipped in flour between biscuits.

\*Place on ungreased baking sheet and bake on center shelf at 400 deg F for 12-15 mins or until pale gold on top. Serve immediately with fresh butter.

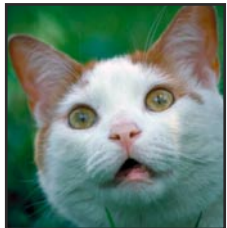


The Great American Beer Cookbook by Candy Schermerhorn

## Industry News

### 'Suspected burglar' stuck in pub chimney

A suspected burglar has been arrested after spending seven hours trapped inside a chimney on a pub roof. When the man, who is in his late 20s, was lifted out of the shaft by fire crews, he immediately ran away and clambered back on to the roof.



He told officers that he had first climbed into the ventilation shaft of the Twin Farms pub in Newcastle at 11.30pm on Thursday night in order to rescue a cat. But he became stuck and it was not until fire services were called, alerted by a delivery man who had heard his cries seven

hours later, that he was freed.

The man was wedged in a bend some 12ft down the shaft and four fire engines were called to set him free. Specialist equipment was brought up to the roof to try to cut him out but it became apparent that he was in an awkward position.

A looped rope was lowered down into the chimney and attached to his foot in order to drag him up. A spokesman for Northumbria Police said: "We received a call from the fire service just after 6.20am to a man stuck in the ventilation shaft at this pub.

"Once the man had been released he made his way to the roof but then came down and was arrested on suspicion of burglary. He is still helping with inquiries." A fire brigade spokeswoman said: "The alarm was caused by a person believed trapped in a ventilation chute.

"Firemen located the person in a round vent pipe after he had climbed into the vent pipe looking for a cat. "Fire crews attached a loop to the person and gently eased him out of the pipe."

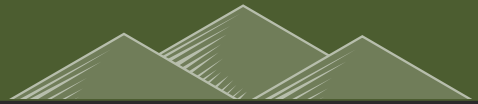
A man answering the phone at the pub said staff had no comment to make.

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

## Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Team Trivia 8- 10pm		Pint Night Sweetwt 420 4/17 Sam Smith 4/24 Dos Equis 5/1	Team Trivia 10-12 May 2-Moretti	Karaoke 9-1am	
Snellville	Team Trivia 7:30-9:30			Karaoke 9-1am	Team Trivia 10-12 May 2-Moretti	Pint Night Sweetwt 420 4/19 Sam Smith 4/26 Dos Equis 5/3	
Cumming			Team Trivia 7:30-9:30		Karaoke 9-1am May 2-Moretti	Pint Night Sweetwt 420 4/19 Sam Smith 4/26 Dos Equis 5/3	





## Did You Know?

Spices and other flavorings have been used in beer for centuries. Medieval travelers often carried whole nutmegs and graters for the purpose of spicing up their meat and ale.

Hemp beers are known for their light, spicy character. Only "non-viable" industrial hemp seeds, which contain no THC (tetrahydrocannabinol), are used for brewing. These same seeds are also used in the manufacture of paper, cloth, and rope.

365 Bottles of Beer for the Year 2003 by Bob Klein

## Drink Spotlight!

### Bonaire Booty

1/2 oz gold rum  
1/2 oz amaretto  
1 oz chocolate almond liqueur  
1 oz cream

Mix with ice in a blender and pour in a chilled cocktail glass.

Bartender's Guide by John Poister

## Check Out Our New Bountiful Bowls!

### Singapore Chicken Bowl \$8.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, scallions, sesame seeds and grilled chicken tossed in a spicy garlic ginger soy sauce and served over a bed of freshly made egg noodles

### Singapore Shrimp Bowl \$ 9.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, scallions, sesame seeds and grilled shrimp tossed in a spicy garlic ginger soy sauce and served over a bed of freshly made egg noodles

### Fuji Chicken Bowl \$ 8.99

Hand breaded chicken tenderloins with sautéed carrots, broccoli, mushrooms, red peppers, green peppers, scallions, & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of freshly made egg noodles

### Fuji Shrimp Bowl \$ 9.99

Hand breaded shrimp with sautéed carrots, broccoli, mushrooms, red peppers, green peppers, scallions & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of freshly made egg noodles

### Harvest Bowl \$ 9.99

A combination of grilled shrimp & chicken with sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers and scallions and sesame seeds tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice

### Veggie Bowl \$ 8.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, sesame seeds and scallions tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice

## Quote of the Week

"...beer is good!"

-Bill Finley, after winning \$10 in the New Mexico Lottery with a ticket that came with the purchase of an 18-pack of beer



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Great Food

Great Drinks

Terrific Times