

At the Summit

the e-zine of Summits Wayside Tavern



28 April, 2003

PINT NIGHTS



Pint Nights!

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

Sandy Springs

Thursday May 1

Snellville

Saturday May 3

Cumming

Saturday May 3

7 - 9 pm (while supplies last)

Next Week's Promo:
Miller Lite!

more promos on the web!

A View from the Summit

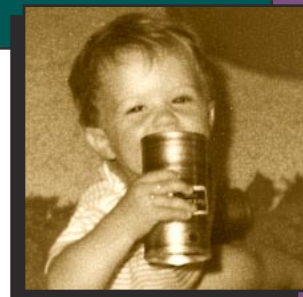
The Return of Sunday...

Chris - Manager - Cumming Locations

I have always worked the Sunday closing shift for as long as I can remember. Sundays at Snellville were always a blast, especially during baseball and football seasons. I usually arrived at work around four o'clock and as soon as I walked in the front door the sounds of sports programs blared from every available television. Every once in a while cheers or jeers would erupt from fans as big plays are made. It was a carnival type of atmosphere.

The days without any football and baseball games were equally great. For a great many people with hectic Monday through Friday schedules, Sunday is a day that is all their own to do as they please. Because of this everyone on this particular day are relaxed and I think at their best which makes my job just that much more enjoyable. A change to my schedule was soon to come.

(...continued on page 2)



GWCB - Good News / Bad News...

First, the bad news. Bill 645 was heard for the first time in the Senate Regulated Industries Committee. The normal procedure was followed of assigning the bill to sub-committee. The bad news is that this is what we needed to avoid in order to get the bill through full committee, through the Rules Committee and to a floor vote before the end the session. So the subcommittee assignment will essentially delay our progress until next session.

The good news is that a) the bill is alive and well, b) everyone on the Regulated Industries Committee is supportive and c) time is now on our side.

The bill starts life next session with the sub-committee of Regulated Industries. We expect that the bill will be favorably received there. Further, everyone on the full committee is supportive, so when the bill does get to the full committee we should be able to move it through there as well. And, just as importantly, we now have 8 months to prepare ourselves for the Senate and get with each of the 56 senators to discuss the bill and its merits.

So, it's not over! Listen in here and on our web site (www.beerinfo.com/worldclassbeer) for news as we get our strategizing done in preparation for the next session - and as we get additional events organized.

Thanks for everyone's support to date!!

From the Spa Menu!

Spa Carmel Chicken Salad

Approx 246 calories, 2 g fat, and 7.5 carbs

How about a very filling, low-calorie, AND tasty salad?

A marinated and grilled breast of chicken sits atop a bed of greens. To complete the salad are tomatoes, onions, and cucumbers. The dressing, our light house, is served on the side.

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

Beer Offerings

Snellville

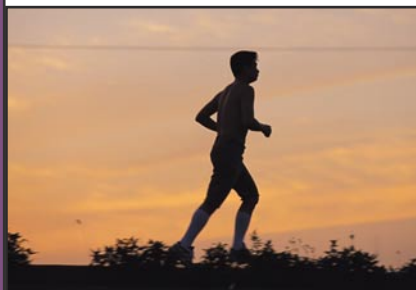
Sam Adams Spring
Redhook Summer Blonde
Redhook IPA
Thomas Creek Dopperbock
Moretti

Sandy Springs

Thomas Creek Dopperbock
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



"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.

Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website: summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

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/

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/

Summits Wayside Tavern® - Cumming
525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376
summits-online.com/cumming/

"The Return of Sunday..."

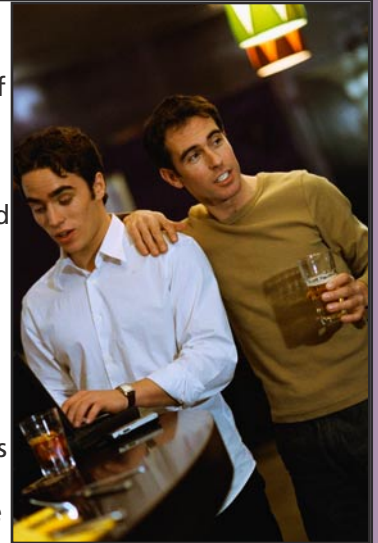
(continued from page 1)

Four years ago we opened the Cumming location and with the opening came new faces and new rules. None of us were used to not being able to fill pints of beer on Sunday. We waited it out for a while trying to decide what to do with the new rule. Eventually we opened for business on Sunday. The customers were greatly appreciative but somewhat disappointed (as was I). The boys of summer came and went and so did the football season. They were good days at work, but nothing like the old days. About a month ago everything would change for the better.

Finally the city of Cumming residents voted and passed for Sunday sales. I think it was just this past Sunday that I realized how much I missed the Sundays of old. I walked into work at four o'clock the same time as always except something was different. There was no music being played and only a little white noise seemed to fill the air. Suddenly there is a rush of cheers. The sun shone outside with folks filling the patio and the final round of the Masters is on and the sound is up! Some people are focused on their favorite baseball teams while others relax with a well-earned cold one. I stopped and thought... welcome back Sunday- can't wait until football starts!!

See you at the Summit on Sundays!

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

Bavik Pilsner

Color: very light, hardly any sparkling, fine white head

Taste: the bitterness introduced already in the aroma, comes completely forward in the aftertaste. Considered one of the top Pilsners during the Michael Jackson International Pilsner tasting in Beer Passion Magazine, autumn 2000, where 27 Pilsners from around the world were 'blind' tasted and compared.

Bavik Premium Pilsner, is considered one of the best Belgian Pilsners, and is certainly one that survived the onslaught by Interbrew-Labatt, which tried, and still tries to take over as many Belgian breweries as possible, to shut them down and to stop brewing their beers.

Bavik Premium Pilsner has been brewed since the creation of the brewery in 1894. Indeed, the emergence of the Pilsner, only a few decades earlier in Bavaria and Czechia, was one of the main reasons Mr. De Brabandere started his brewery. Read about the history of the brewery on the brewery-page. The Bavik Premium Pilsner has a very strong market in the Southern part of West Flanders and in the Western part of Northern France. This is in fact the 'local' market for the brewery, and this market is still growing at a healthy pace.

www.witterkerke.com



Cooking With Beer...

Potato Bread

- 2 large baking potatoes, peeled and cubed
- 1 1/2 cups American light lager
- 2/3 cup water
- 2 Tbsp dry yeast
- 6 to 6 1/2 cups bread flour
- 1/2 cup dry powdered milk
- 3 Tbsp sugar
- 3 Tbsp oil
- 1 Tbsp dried dill or 3 Tbsp fresh dill, chopped
- 2 to 3 Tbsp milk

*In a covered saucepan simmer cubed potatoes in beer and water until very tender. With a slotted spoon, remove potatoes and set aside. Measure and save 2 cups of potato liquid. Cool to 110 deg F.

*In a separate bowl, combine yeast with 1 cup bread flour. Whisk in 2 cups potato liquid and powdered milk. Allow to stand 15 to 20 mins.

*Mash potato and add, along with sugar, oil, and dill, to yeast mixture.

*Stir in remaining flour one cup at a time, using your hands once the dough becomes too heavy for a spatula. Continue adding flour until dough begins to pull away from sides of the bowl and kneading can begin.

*Knead vigorously by pushing, folding, and turning, adding

only enough flour to prevent the dough from sticking to your hands or kneading surface.

*When dough is smooth and elastic, coat the inside of a large bowl with 1 Tbsp vegetable oil. Press the ball of dough into the bowl and turn it over, coating the entire surface with oil.

*Cover and allow to rise in a warm spot until doubled. When doubled in bulk, punch down, divide in half, and allow to rest 5 minutes, covered.

*To shape the dough into loaves, coat an area of the counter with a few drops of oil. Pat the dough into a 8x10-inch rectangle.

*Starting at the narrow end, roll firmly but cut into a cylinder. Do not stretch the dough. Pinch ends and turn them under toward the seam side. Forcefully slam the dough on the counter, seam-side down, 2 or 3 times to seal and remove large air bubbles.

*Place the loaves seam-side down in generously greased pans. Cover and allow to rise until doubled.

*Just before placing loaves in oven, brush with milk. Bake until pale golden on top and bottom. Cool thoroughly before slicing.

The Great American Beer Cookbook by Candy Schmerhorn

CINCO DE MAYO MAY 5!

Corona & Corona Light
Special Pint Night
While Supplies Last....

Industry News

Belgian drink-driver found 'grazing'

A Belgian drink-driver was found eating grass in a field. He told a judge that he was fond of its taste. Witnesses said they saw Jurgen Tersago, from Aalst, crawl out of his car on his hands and knees.

He crawled into a field, in Berlare, and began eating the grass. When police arrived he was still on his knees and grunting like a pig. Police took him to hospital where tests revealed he was over the drink-drive limit, reports Het Laatste Nieuws.

In court, Tersago told the judge: "I like eating grass, especially when I'm drunk. It tastes like spinach."

He was fined £680 and banned from driving for 45 days.

www.ananova.com



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs	Cinco de Mayo 5/5 Corona	Team Trivia 8-10pm		Pint Night Dos Equis 5/1 Miller Lite 5/8 Smirnoff Ice 5/15	Team Trivia 10-12 May 2-Moretti	Karaoke 9-1am	
Snellville	Team Trivia 7:30-9:30 Cinco de Mayo 5/5 Corona			Karaoke 9-1am	Team Trivia 10-12 May 2-Moretti	Pint Night Dos Equis 5/3 Miller Lite 5/10 Smirnoff Ice 5/17	
Cumming	Cinco de Mayo 5/5 Corona		Team Trivia 7:30-9:30		Karaoke 9-1am May 2-Moretti	Pint Night Dos Equis 5/3 Miller Lite 5/10 Smirnoff Ice 5/17	

Did You Know?

Sierra Nevada

It was after a visit to Bill Owens' New Albion microbrewery in 1981 that Ken Grossman and Paul Camusi decided to start Sierra Nevada. They built a small brewery in less than 18 months in their spare time. Sierra Nevada has been synonymous with the microbrewing revolution. Their wide range of beers is consistent and tasty. Sierra Nevada Pale Ale is what an old-time pale ale is supposed to taste like.



The Everything Beer Book by Carlo DeVito



A Pils or Pilsner beer is low in alcohol. The USA Pilsners are around 4% abv, and the European Pilsners around 5% abv. Many well known European Pilsners, that have been imported in the USA for many years, are watered down versions so that the word 'BEER' could be put on the label. This is because many US States didn't and sometimes still don't (Texas for example) allow one to print 'BEER' on a label when the beverage offers more than 5% abv. That's why many of you, who traveled to Germany and Holland for example, can get the idea, rightfully so, that the same brands taste better in Europe. For the same reason, Budweiser is higher in alcohol in some European countries than in the USA.

www.wittekerke.com

Drink Spotlight!

Arizona Sunshine

- 1 liter light rum
- 1 quart vanilla ice cream
- 1 quart cold black coffee

Mix all ingredients in a chilled punch bowl. Serve.

Berry Patch (shooter)

- 1/2 oz blueberry schnapps
- 1/2 oz raspberry schnapps
- 1/2 strawberry schnapps
- splash of orange juice

Shake with ice and strain.

Bartender's Guide by John Poister



Quote of the Week

"Pay day came, and with it beer."

-Rudyard Kipling



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

www.summits-online.com

Great Food

Great Drinks

Terrific Times