

At the Summit

the e-zine of Summits Wayside Tavern



5 May, 2003

PINT NIGHTS

Cinco De Mayo
5/5 - Today!!

Corona & Corona Light
Special Pint Night
while supplies last!



Pint Nights!

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

Sandy Springs
Thursday May 8

Snellville
Saturday May 10

Cumming
Saturday May 10

7 - 9 pm (while supplies last)

Next Week's Promo:
Miller Lite!

[more promos on the web!](#)

Coaster Contest!

For the month of May, Summits will be sponsoring a coaster contest!

During the month of May when you are visiting Summits, pick up a Rogue Beer coaster or two. The back of the coaster is plain - for your artwork. Draw anything on the back and compete to win \$100 in-house cash for ages 11 & up!

For ages 10 & under compete to win 10 free desserts!

A View from the Summit

Forget the Carrot Cake...

Eduardo - Kitchen Manager - Cumming Location

When I write my article for the Summits E-zine, I usually start writing about one thing and I ending writing something completely different. This time I chose to write something short, a carrot cake recipe. First, because carrot cake is my favorite of all desserts, and second I am a little behind on some of my final essays for school. But the day I wrote this article was my day off. I spent some hours working in my yard and I set 3 gnomes statues between the azaleas I planted that day. When I was little, I used to hear the story that the gnomes are the guards of the forest and the healers of the animals. The story used say that after the setting of the sun these little statues became real and protected your home from bad spirits. Thus I decide to change my carrot cake recipe to tell you about gnomes.

I am a big fan of mystery stories and magical adventures. The Lord of the Rings is my favorite. Most of the books I read are about witches, wizards, goblins, and other mythical creatures. I know that these kinds of books are not good for my personal development, but I love to put my imagination in action. I like to give myself a break from real life to get lost in the wonderful world of the unknown.

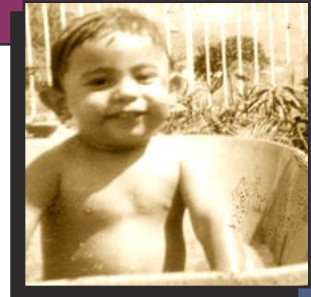
The word gnome, is relatively modern, it dates back to the XVI Century. Gnomes, nice spirits of nature, are often confused with goblins, which are evil spirits.



Gnomes can be male or female, and are more physically attractive than goblins. Gnomes are ingenious and friendly to man, contrary to the goblins and fairies.

It was the Swiss alchemist Paracelsus who in 1566 created his own definition of the word gnome when he published the Treaty on the Elementary Ones. He dedicated it to the people that never paused in their journeys due to obstacles, because they always found an alternative solution to continue their way forward. Derived from the term Greek,

gnome to some and gignosko to others, it means to learn, (...continued on page 2)



Beer Offerings

Snellville

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

Sandy Springs

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

Cumming

Moretti
Harpoon Hibernian
Sam Adams Winter
Harpoon Winter
Carolina Blonde



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"Forget the Carrot Cake..."

(continued from page 1)

to have knowledge and wisdom, because those beings know all the secrets of the Earth and also of the Cosmos.

The gnomes live in the center of the earth, and are guardians of the precious stones and other treasures in the mines. They give children anything that they need, without requesting anything in return. Gnomes are happy with the glory of helping. Gnomes are also called small people or midgets. They are known by their tiny size and nice spirits of nature. It is said that the gnomes look like bearded little men with rough features and skin, and even in some cases, a little grotesque.

They dress in tight clothes usually light brown or mocha in color, with hoods that come to a point at the tip and measure about 15 to 20 centimeters. Gnomes never lose their sense of orientation and their average life span is between 450 and 500 years.

They are experts on the secrets under the earth and great magic. Gnomes taught some humans their magical rites, which the humans then used for their own benefits. Endowed with a superior power that we can only imagine, gnomes are seldom seen because they prefer to stay away from humans. They live inside big trunks of hollow trees or underground.

When they are threatened, either by animals or humans, it is said that gnomes are able to transform into a mushroom. By doing this, they will not be noticed. If the mushroom is pulled up, the gnome is then killed. Gnomes have been spotted in Upper Europe and South America. But I know for sure that these little people will always be in the imagination of those that believe in them.

As I write this article, the gnomes standing in my backyard are just waiting for the sun to set so they can become alive.

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

Berliner Kindl Weisse

One of the two principal brewing companies in Berlin is Kindl, founded in 1872, and now part of a national group with Binding of Frankfurt. The brewery is in Neu Kolln where, through a monastic-looking arch, it has a handsome copper brewhouse set into marble tiles. Its classic brew is its Weisse, a wheat beer in the Berlin style. This type of beer is typically low in alcohol and high in refreshing acidity, the latter characteristic introduced in a lactic fermentation. The Weisse, which is most readily available in the summer, is firm, carbonic, and fruity, with a cutting hit of sourness. This type of beer is typically sweetened with a schuss (dash) of raspberry syrup or the green essence of the herb Waldmeister (woodruff).

"The Champagne of the North." That was the verdict of Napoleon's troops on this beer.

Great Beer Guide by Michael Jackson

Cooking With Beer...

Beef and Guinness Pie with Mushrooms and Chestnuts

For Filling:

- 1/4 cup olive oil
- 1 1/2 pounds beef top round, choice grade, cut into 1-inch cubes
- 4 slices bacon, chopped
- 1 large onion, diced
- 1 garlic clove, minced
- 2 carrots, sliced
- 1 stalk celery, sliced
- 8 ounces mushrooms, stemmed and quartered
- 2 tablespoons all-purpose flour
- 1 cup beef stock
- 1 cup Guinness beer
- 1 cup peeled and roasted chestnuts

For Pastry Crust:

- 2 cups all-purpose flour
- 1/4 cup fresh white bread crumbs
- 1/4 teaspoon salt
- 2/3 cup chilled shortening
- 1/2 cup cold water

TO PREPARE FILLING: Heat the olive oil in a large skillet until hot. Add the beef and bacon, and sear over medium-high heat for about 5 minutes, or until browned on all sides. Add the onion, garlic, carrots, celery, and mushrooms, and cook for about 7 minutes, until the ingredients are soft, stirring occasionally. Sprinkle in the flour and cook for 1 minute before stirring in the stock, Guinness, and chestnuts. Season with salt and pepper. Turn down the heat to low and simmer, covered, for 2 hours, stirring occasionally. Preheat the oven to 375 degrees. Lightly grease a 1-quart baking dish.

TO PREPARE PASTRY CRUST: Place the flour, bread crumbs, and salt in a food processor and pulse to combine. Add the shortening and pulse until the mixture becomes crumbly. Add the water and mix until the dough just comes together in clumps. Cut into 2 pieces; the first should be two-thirds of the total, with the second the remaining one-third. Chill for 30 minutes.

TO ASSEMBLE: Roll out the larger piece of dough on a lightly floured work surface and line the prepared baking dish with it. Add the filling and roll out the remaining dough to form the top of the pie. Moisten the edges of the top and bottom pieces of pastry with the beaten egg, and press and pinch together to seal. Brush the top of the pie with the remaining beaten egg. Using a sharp knife, cut a few slits in the pastry to make air vents. Place the baking dish in the oven and bake for 45 minutes, or until the top of the crust is golden brown. Transfer to warm serving plates.

<http://www.cooking.com/recipes/static/recipe3684.htm>



Industry News

New Vodka helps beat hangovers

A drinks manufacturer claims to have come up with a new brand of anti-hangover vodka.

Bosses at the Vinprom AD firm in Bulgaria say their Shock vodka makes the morning after the night before a much more pleasant experience for drinkers.

The vodka contains a mix of C, B1, and B2 vitamins, honey, milk, and other bio-active elements that speed up the body's absorption of alcohol and therefore reduce a hangover after drinking, local daily Dnevnik reports.

Vinprom Executive Director Marusja Jordanova says a US firm has already expressed an interest in importing the drink for the American market.

http://www.ananova.com/news/story/sm_771443.html?menu=news.quirkies



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 Miller Lite 5/8 Smirnoff Ice 5/15 Warsteiner 5/22	Team Trivia 10-12	Karaoke 9-1am	
Snellville	Team Trivia 7:30-9:30 Cinco de Mayo 5/5 Corona			Karaoke 9-1am	Team Trivia 10-12	Pint Night Miller Lite 5/10 Smirnoff Ice 5/17 Warsteiner 5/24	
Cumming	Cinco de Mayo 5/5 Corona		Team Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Miller Lite 5/10 Smirnoff Ice 5/17 Warsteiner 5/22	

Did You Know?

- The first beer brewery in the US opened in Manhattan in 1623.
- The first Oktoberfest was held in 1810 in Munich, Germany.
- The oldest brewery in Munich, Löwenbrau, was founded 1373.
- The Czech Republic has the highest per capita beer consumption in the world, at 155 litres (40 gal).
- Sake, the Japanese rice brew, is closer to beer than wine by its production method.
- The English word "brewer" refers to a male beer-maker; "brewster" to a female.

<http://www.didyouknow.cd/beer.htm>

Strawberry Shortcakes!!!

Got a sweet tooth like me?

Our Strawberry Shortcake is delightful. It is big enough to share, but you don't have to! Two slices of poundcake are placed on the bottom of the dessert bowl- to catch all of the stray strawberry juice. Then a huge scoop of vanilla ice cream is layered on top of the poundcake. Strawberries are then poured over the huge scoop of vanilla ice cream. All is topped with whipped cream!

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



Drink Spotlight!

Slurricane

Ingredients:

- * 1/2 oz. Bacardi Dark Rum
- * 1/2 oz. Bacardi White Rum
- * 1/2 oz. Triple Sec
- * 1/2 oz. Pineapple Juice
- * Splash of Grenadine

Instructions:

Serve over ice and garnish with a cherry.

www.barnonedrinks.com

Save on Movies!

Discount movie tickets at Summits!

Pick up movie tickets for any *United* and *Regal Theater* at the Sandy Springs and Snellville Summits.

In Cumming, you can purchase movie tickets for *Movies 400 Theater*. Tickets are good anytime, but cannot guarantee a seat in a sold out show.



Quote of the Week

"What contemptible scoundrel has stolen the cork to my lunch?"

-Tee Mans



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www.summits-online.com

Great Food

Great Drinks

Terrific Times