

At the Summit

the e-zine of Summits Wayside Tavern



12 May, 2003

PINT NIGHTS



Pint Nights!

Drink a **Smirnoff Ice** and keep the glass!

Sandy Springs
Thursday May 15

Snellville
Saturday May 17

Cumming
Saturday May 17

7 - 9 pm (while supplies last)

Next Week's Promo:
Warsteiner!

more promos on the web!

Beer Offerings

Snellville

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

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

A View from the Summit

The Water Festival ...

Van - Manager - Snellville Location

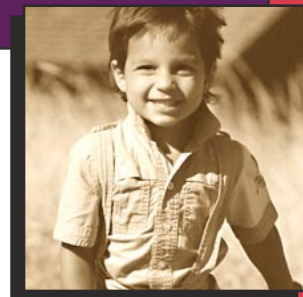
In Burma we have a festival call Thangyan, pronounced 'thacian,' also know as the water festival. It's the biggest and the most festive festival in Burma. The number of days and the exact days are different every year. It's a festival to welcome the New Year. New Year day in Burma varies from year to year depending on the moon phase. However Thangyan usually falls around the 3rd or 4th week of April. The tradition is that you have a few days to cleanse yourself with water before you welcome the



new year, according to Burmese Buddhists.

Once it is declared the beginning of Thangyan everyone is in a festive mood. Offices are officially open but no one goes to work. Schools are in summer recess. Since it is a religious festival Buddhist Temples, Pagodas and Monasteries are at their busiest. Every Monk is dispatched to pray for something or someone. They would start early in

(...continued on page 2)



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.



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!



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.

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

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Find your Summits!

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summits-online.com/sandysprings/

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summits-online.com/cumming/

"The Water Festival..."

(continued from page 1)

the morning to pray for a house, an intersection, a street, a car, a school, a son, a daughter, and so on.

For kids it's the best party of year. We would get up early and head for an intersection with a bucket of water and a cup. We'd pick an intersection for a reason. Hopefully it's busy enough where you get to splash everyone with water, actually drench him or her with water.

The real reason of course is a girl. It's important who gets to splash 'the' girl first. If you get to splash the girl first you just announced you have a crushed on her. She in turn can decide who's who around the neighborhood.

For a couple of days we would walk all over town with a bucket and a cup until dawn. The last night of Thangyan is just a big celebration welcoming the New Year. The party starts with lots of festive traditional dances and lots of prayers and of course it ends the next day with a new year.

Girls, the next time you get splashed with water, he just might be the cutest in town.

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!

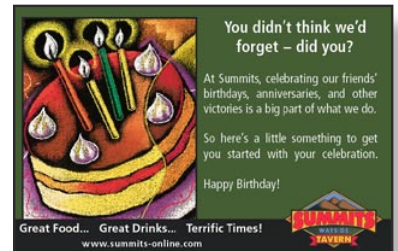
When is your Birthday?

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!



Beer Spotlight

Black Sheep Ale

The name suggests that this ale might be as happy being served with lamb as with beef. The "black sheep" is Paul Theakston, who fell out with other family members over the sale of the famous brewery that bears their name. He set up on his own as the Black Sheep Brewery in the same tiny town, Masham, north Yorkshire. His ale has aniseedy, cedary, hop aromas and flavors, and a big, dry, smooth, firm maltiness, enhanced by the use of a multistrain yeast and square stone fernebtors.

Great Beer Guide by Michael Jackson



Cooking With Beer...

Deviled Short Ribs with Drunken Beans

For Marinade:

- 3/4 cup olive oil
- 4 tablespoons freshly squeezed lime juice
- 1/4 cup Dijon mustard
- 1 1/2 tablespoons hot pure red chile powder
- 1 1/2 tablespoons brown sugar
- 1 onion, finely diced
- 3 garlic cloves, minced
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 3/4 teaspoon ground cumin
- 3/4 teaspoon ground allspice

For Ribs:

- 4 pounds bone-in beef short ribs, trimmed and cut into 2-inch lengths

For Beans:

- 1 cup dried pinto beans, soaked overnight and drained
- 1 tablespoon olive oil
- 1/2 onion, finely diced
- 2 garlic cloves, minced
- 2 jalapeno chiles, seeded and minced
- 4 Roma tomatoes, diced
- 1/2 bottle dark beer (such as Negro Modelo)
- 1/4 teaspoon salt

FOR MARINADE: Mix all the ingredients together in a mixing bowl, stirring until all the sugar dissolves. Add the ribs and marinade for 6 to 8 hours, or at least 3 hours, turning occasionally.

FOR BEANS: Rinse the drained beans under cold running water and transfer to a saucepan, covering with 2 to 3 inches of water. Bring to a boil, reduce the heat to a simmer, and cook for 1 2/3 to 2 hours, or until only just tender. Add more water as necessary to keep the beans covered while cooking. Drain and reserve the beans. Heat the olive oil in a large saute pan and cook the onion, garlic and chiles for 5 minutes. Add the beans, tomatoes beer, and salt, stir well, and bring to a boil. Reduce heat to a simmer and cook for about 15 minutes, until just a little liquid remains.

FOR RIBS: While the beans are cooking, preheat the oven to 450 degrees F. Remove the ribs from the marinade, reserving the marinade, and place the ribs on a rack in a roasting pan lined with foil. Roast for 25 minutes, and then reduce the oven temperature to 350 degrees F. Transfer the ribs to a clean roasting pan and add the marinade. Cover and cook for 1 hour longer, or until completely tender. Remove the ribs and keep warm.

FOR SAUCE: Scoop off the fat from the surface of the roasting pan and add the stock (mix the cornstarch or flour with 2 tablespoons of the stock in a cup first if you wish the sauce to have a thicker consistency).

Serve the short ribs with the sauce and beans. Garnish the beans with cilantro.

<http://www.cooking.com/recipes/static/recipe3373.htm>

Industry News

Underground heating keeps beer garden busy out of season

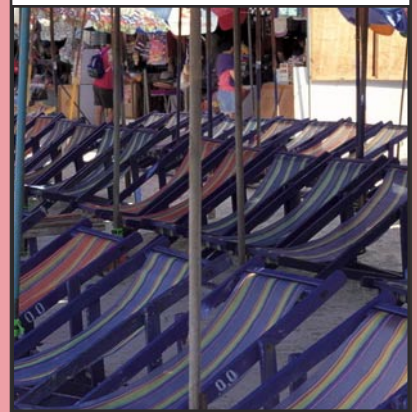
A German beer garden has installed underground heating to tempt customers in near-freezing conditions.

Owner Tony Roider believes the Gasthaus zum Wildpark in Strasslach, Munich, is the world's first outdoor restaurant to install underground heating.

The gas central heated floor can keep the feet and legs of up to 250 guests warm - despite night time temperatures that are still close to freezing.

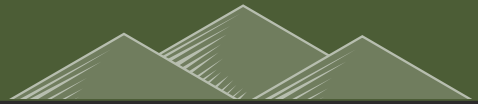
He said: "It was something completely new and cost a lot, but its been worth it, we are packed every night."

http://www.ananova.com/news/story/sm_770836.html?menu=news.quirkies



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm 5/20 Dinkel Acker Special		Pint Night Smirnoff Ice 5/15 Warsteiner 5/22 Hacker-Psch. 5/29	Team Trivia 10-12	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30 5/19 Dinkel Acker Special			Karaoke 9-1am	Team Trivia 10-12	Pint Night Smirnoff Ice 5/17 Warsteiner 5/24 Hacker-Psch. 5/31	
Cumming			Trivia 7:30-9:30 5/21 Dinkel Acker Special		Karaoke 9-1am	Pint Night Smirnoff Ice 5/17 Warsteiner 5/22 Hacker-Psch. 5/31	



Did You Know?

The beer industry is being solicited by The Bachelor Show to help find a specific type of man- one who owns or works in a brewery, brewpub, or beer distributorship for The Bachelor Show #3. The requirements for this "Beer Man"? He must be good-looking, established in his field, no kids, never been married, and have a sincere interest in getting married. However, at the end of the show, he doesn't have to marry the final contestant! He should also be in his 20's- 30's, and be able to take an extended leave of absence from work for several weeks to live in a CA mansion while filming the show.

The Celebrator - Heard it Through the Hop Vine by Hop Caen

The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with.

It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. 100% of the \$2 registration fee is donated to Habitat for Humanity. Isn't that reason enough to join? Besides, you get your very own personalized "Passport Club Card"!

The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Fill out the form found in the beer lists at your table.
3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

For more information about the adventure, go to our website: summits-online.com/passport.html

Drink Spotlight!

Scarlett O'Hara

Ingredients:

1 1/2 oz. Southern Comfort
Cranberry Juice

Instructions:

Serve over ice in a tumbler glass and fill with cranberry juice. Garnish with a lime wedge.

www.barnonedrinks.com

Spa Menu!

Spa 5-Grain Tuna Steak Sandwich

approx 490 calories
fat 13 grams
55 carbs

A thick, marinated filet of Pacific tuna is grilled and then topped with lettuce, tomato, and onion. It is served with our own wasabi mayonnaise on fresh baked 5-grain bran bread. Served with brown rice.

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

Quote of the Week

"When I read about the evils of drinking, I gave up reading."

---Henny Youngman---



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www.summits-online.com

Great Food

Great Drinks

Terrific Times