

# At the Summit

the e-zine of Summits Wayside Tavern



19 May, 2003

PINT NIGHTS



## Pint Nights!

Drink a **Warsteiner** on tap and keep the glass!

**Sandy Springs**  
Thursday May 22

**Snellville**  
Saturday May 24

**Cumming**  
Saturday May 24

7 - 9 pm (while supplies last)

**Next Week's Promo:**  
**Hacker Pschorr!**

[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

### I lost my beer groove ...

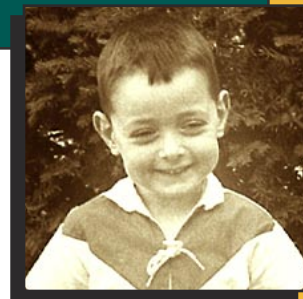
*Andy Klubock - Proprietor*

I have an important personal revelation to make. I am in love. No, it's not with the two-legged human form. Don't be scared. My predilection for enjoying Gueuzes, Pale Ales, Strong Ales, Barley Wines, Kolschs, Bocks, Wheats and Cream Ales has returned. This is amazing, you see. I have been in a rut for the last couple of years. I pretty much drank exclusively the same three or four beers: Sierra, Rogue, Anchor. All assertive, hoppy, west coast ales. There is nothing wrong with these ales. In fact, they are pristine, classic examples of the assertive Pacific Coast. However, they were all safe and predictable micro brewed beers. But, sequestering myself with the same four beers is not in my nature.

My vacations over the last twenty years have centered on visiting new breweries, distilleries, and wineries to sample their wares. I lived to sample new products. It was seductive. It wasn't until recently that I began to miss those days and realized that I had an ailment. I was attending a beer festival in Athens, Georgia to promote Cliffhanger Ale. I realized at the festival that there were as many beers that I had not tried as there were beers that I have tasted. I decided to try a few new beers. It felt good. I was slowly regaining the thrill of the unknown. In particular, there were two beers that intrigued me.

First, Edison Light. This is a light beer developed by Joseph Cavades (the man who invented Samuel Adams Lager). It was good for a beer of that stylistic category. In addition, I was impressed with the beers from the Thomas Creek brewery in Greenville, South Carolina.

After the festival I called an American beer philosopher and told him of my problem. His diagnosis was that I was suffering from an (...continued on page 2)



## Karaoke!

Karaoke 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!



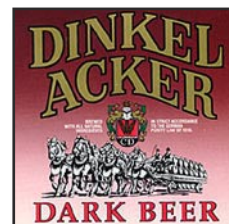
## Special Trivia!

Dinkel Acker Giveaways (while supplies last!) at Team Trivia this week! All locations!

**Snellville Monday: 7:30 pm to 9:30 pm**

**Sandy Springs Tuesday: 8pm to 10 pm**

**Cumming Wednesday: 7:30 pm to 9:30 pm**





"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

Summits Wayside Tavern® - Sandy Springs  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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[summits-online.com/snellville/](http://summits-online.com/snellville/)

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[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "I lost my beer groove..."

(continued from page 1)

acute form of Beer Complacency. How did it happen? He didn't have the answer but offered me encouragement and a treatment. He would immediately send me two new beer products. The first beer would be Lepziger Gose brewed by the Bayrischer Bahnhof in Germany. Lepziger Gose is a top fermented wheat ale with coriander and salt added during the fermentation. Gose shares many stylistic qualities and brewing methods with Gueuze of Belgium. In addition he was sending me post-haste Wolnzachsher Berger brau Roggenbier from Germany. Roggenbier (rye) bears similarities to the hefeweizen family.

Other friends came to my rescue. Thunderhead Distributing Company and Anheuser Busch were returning the full line of Grants and Widmer products to our shelves. Another distributor was kind enough to get forty-five new products to our stores. These beers came in all styles and from many countries such as Bulgaria, Russia, Brazil, Czech Republic, Panama, Puerto Rico, Turkey, Italy, Belgium, Lithuania, Ukraine, Lebanon, New Mexico, Spain, and Portugal.

I was ready to confront my illness. I would try a couple of new beers a day. Some were great and others disappointing. It didn't matter. I was trying new products and I was starting to find my groove. I now look forward with unbridled anticipation in finding and trying new products. Not every one will be great. I believe that Summits Wayside Tavern beer selection is all about choice and imbibation of new products.

I was forty-three and lost my beer groove. It could happen to anybody. Beware, it could happen to you. Don't be complacent, try new beers, experiment .... You just might find a new favorite.

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

### Weihenstephaner Hefe Weissbier

The world's oldest brewery is widely regarded to that at Weihenstephan ("Sacred Stephen"), on a hillside near Freising, north of Munich. Benedictine Monks established a community on the hill in at least 725 and were growing hops by 768. The first reference specifically to brewing on the site is from 1040. The monastery was destroyed in wars in the 900s and 1600s, closed by Napoleon, then acquired by the royal family of Bavaria. It is now owned by the state. Today's modern commercial brewery and beer restaurant occupies in part former monastery buildings. The site is shared with the world's best-known university faculty of brewing and yeast library. The brewery makes about 10 lagers and wheat beers, but is especially known for the latter. The Hefe Weissbier is the spiciest in the range, though all are accented more towards fruitiness.

Great Beer Guide by Michael Jackson



## Cooking With Beer...

### Warm Potato Salad with Beer Dressing

#### For Beer Dressing:

- 1/2 cup olive oil
- 3/4 cup finely chopped white or yellow onion
- 1 cup lager beer
- 1/4 cup apple cider vinegar
- 2 tablespoons German or Dijon mustard
- 1 teaspoon sugar
- Salt and freshly ground black pepper

#### For Potato Salad:

- 3 1/2 pounds red-skinned potatoes, cut into 1/4-inch-thick slices
- 2 tablespoons apple cider vinegar
- 1/2 cup finely chopped red onion
- 1/4 cup thinly sliced green onions
- 1/4 cup finely chopped celery
- 1/2 cup finely chopped parsley

**FOR BEER DRESSING:** Heat 2 tablespoons of oil in small frying pan over medium-high heat. Add onion and saute until onions are translucent, about 5 minutes. Add a pinch of salt and pepper, lager, vinegar and sugar. Boil until liquid is reduced by a third, about 5 minutes.

Transfer onion/beer mixture to food processor. Add mustard and blend until smooth. With machine running, drizzle remaining oil through feed tube to form smooth dressing. Season dressing to taste with salt and pepper. Cover to keep warm.

**MEANWHILE, PREPARE SALAD:** Steam potato slices until just tender, about 12 minutes. Gently toss warm sliced potatoes in large bowl with 2 tablespoons of vinegar. Toss warm potatoes, red onion, green onions, celery and parsley with warm dressing. Season salad to taste with salt and pepper and serve warm.

<http://www.cooking.com/recipes/static/recipe5433.htm>



## Industry News

### Hungover Norwegian pupils to get extra two hours in bed

Students at a Norwegian school are to be given an extra two hours in bed each morning next month - to help them cope with their hangovers. A school in Rogaland says students can skip their first two lessons during their celebrations in the run-up to their final exams.

Final year students traditionally spend much of the three weeks before their exams at a series of drunken parties. Known as the 'RUSS' celebrations, the 18-year-olds party in special buses kitted out with beds, bars and music systems.

But the parties take their toll. Last year there were reports of students falling asleep while their exam papers were being handed out.

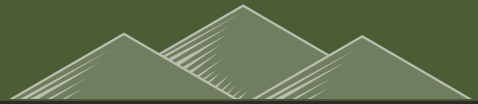
Torolv Hellemo, principal of Hetland VGS, told Aftenposten: "If some of the students do not feel well enough to have lessons, it is better for them to arrive at 9.30am. "It might sound silly, but we have experience in this. It does not mean that we legalise drunkenness, but we are being realistic."

[http://www.ananova.com/news/story/sm\\_770530.html?menu=news.quirkies](http://www.ananova.com/news/story/sm_770530.html?menu=news.quirkies)

## Your Weekly Summits Calendar

| Location      | Monday   | Tuesday                                       | Wednesday  | Thursday   | Friday               | Saturday   | Sunday |
|---------------|--|---|--|--|----------------------|--|--------|
| Sandy Springs |  | Trivia 8-10pm<br>5/20 Dinkel<br>Acker Special |  | Pint Night<br>Warsteiner 5/22<br>Hacker-Psch. 5/29<br>Pilsner-Urquel 6/5 | Team Trivia<br>10-12 | Karaoke<br>9-1am   |        |
| Snellville    | Trivia 7:30-9:30<br>5/19 Dinkel<br>Acker Special |   |  | Karaoke<br>9-1am   | Team Trivia<br>10-12 | Pint Night<br>Warsteiner 5/24<br>Hacker-Psch. 5/31<br>Pilsner-Urquel 6/7 |        |
| Cumming       |  |   | Trivia 7:30-9:30<br>5/21 Dinkel<br>Acker Special |  | Karaoke<br>9-1am     | Pint Night<br>Warsteiner 5/22<br>Hacker-Psch. 5/31<br>Pilsner-Urquel 6/7 |        |





## Did You Know?

### Beer and ale volumes:

4 gills = 1 pint

2 pints = 1 quart

4 quarts = 1 gallon

9 gallons = 1 firkin

2 firkins = 1 kilderkin

3 kilderkins = 1 hogshead

2 hogsheads = 1 butt

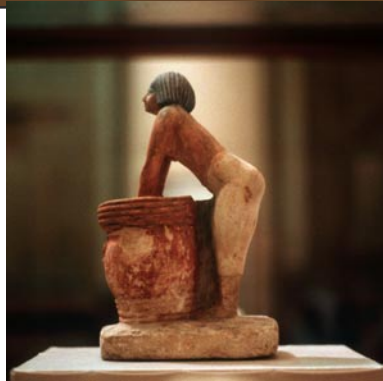
Worldwide, 20,000 brands of beer are brewed in 180 styles, from ales, lagers, pilsner and stouts to bitters, cream ales and iced beers.

Beer has been a popular beverage for a long time. Babylonian clay tablets show detailed recipes of beer making in 4300 BC. Beer was also brewed by the ancient Chinese, Assyrians and Incas.

An Egyptian text of 1600 BC gives 100 medical prescriptions using beer. A few years ago, the New Castle Brewery in England brewed 1,000 bottles Tutankhamun Ale from a 3,200-year old recipe found in the sun temple of Queen Nefertiti.

Commercial beer making was established in 1200 AD in present-day Germany. In 1506, the German Purity Law is issued, specifying that beer ingredients must only be water, barley, wheat and hops. Bottling of beer started in 1605.

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



## Drink Spotlight!

### Screaming Blue Monkey

3/4 oz. Absolut Vodka

1 oz. Blue Curacao

1 oz. Banana Liqueur

Sour Mix

### Instructions:

Pour into a highball glass and fill with Sour Mix. This drink is very good and was a hit with my regulars. Be sure to serve it cold with plenty of ice.

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

## Harvest Bowl

Served with chicken and shrimp, you get the best of both worlds!

Sauteed chicken and shrimp are combined with broccoli, carrots, mushrooms, garlic, red and green peppers, scallions, and sesame seeds. Everything is tossed in a spicy ginger soy sauce and brown rice.

Don't forget, you can substitute the freshly made noodles for any bowl with brown rice or substitute the brown rice for any of the noodle bowls!

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

## Quote of the Week

"24 hours in a day, 24 beers in a case. Coincidence?"

---Stephen Wright---



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[www.summits-online.com](http://www.summits-online.com)

*Great Food*

*Great Drinks*

*Terrific Times*