

At the Summit

the e-zine of Summits Wayside Tavern



26 May, 2003

PINT NIGHTS



Pint Nights!

Drink a **Hacker-Pschorr** on tap and keep the glass!

Sandy Springs
Thursday May 29

Snellville
Saturday May 31

Cumming
Saturday May 31

7 - 9 pm (while supplies last)

Next Week's Promo:
Pilsner Urquell!

more promos on the web!

Beer Offerings

Snellville

Grant's Lazy Days Summer Pale Ale
Grants Perfect Porter
Dogwood Summer
Widmer Hefe-Weizen
Rogue American Amber

Sandy Springs

Shiner Hefe-Weizen
Grant's Scottish Ale
Widmer Hefe-Weizen
Rogue American Amber
Rogue Red
Thomas Creek Doppel Bock

Cumming

Grant's Scottish Ale
Grant's Lazy Days Summer Pale Ale
Grants Perfect Porter
Widmer Hefe-Weizen
Thomas Creek Red
Thomas Creek Marzen
Thomas Creek IPA
Thomas Creek Doppel Bock

A View from the Summit

How I came to be a Southerner ...

Kevin Southern - Manager - Sandy Springs

Even though I have resided on the South for almost 15 years now, one can quickly determine my New Jersey origins as soon I as open my mouth. One of the most frequently asked questions as a follow up is "how did you end up down here?" I have to confess, at times, I still ask myself that same question (usually when I'm stuck in traffic or disgusted by the quality of the AJC). However, to the best of my recollection, this is the story of how I came to reside in Atlanta.

Like most high school seniors, choosing a college was a tough decision. The one thing I was sure of was that I wanted to try and play soccer at the college level. Probably lacking the skill to play at a division I school, I looked at several NCAA division III colleges.



For some unknown reason, Oglethorpe University expressed some interest in me. After a phone call from the coach, I headed down South to compete in a tournament the first week of April.

I left New Jersey in the middle of a blizzard and arrived in Atlanta on one those perfect spring days. Not a cloud in the sky, scantily clad women, etc. I roomed with three current Oglethorpe players, played soccer all weekend

(...continued on page 2)



Beer and Cheese Tasting!

AMAZING BEER & CHEESE

June 1 - Athens, Ga
4-6 PM, Wild Wing Cafe
Washington Street, Downtown Athens

Make plans to attend a fantastic beer and cheese tasting on Sunday, June 1. Owen Ogletree will host this event which will match 7 high flavor and high gravity beers with 7 rich cheeses. The tentative beer list will include a Double Bock, Weizen Bock, Barleywine, Belgian Abbey Ale, Scotch Ale, and Imperial Stout! Taste all these remarkable beers that are unavailable in Georgia. This will be too delicious to miss, and all proceeds will benefit the efforts of "Georgians for World Class Beer" to update Georgia's beer laws to allow sales of higher alcohol, gourmet beers in the state. A donation of only \$25 per person will get you beer, cheese, and a taster glass. Call Owen Ogletree at 706-254-BREW to charge your donation by phone today and reserve your spot. Co-sponsored by Merchant Du Vin and Thunderhead Distribution.



Visit us on the web at www.summits-online.com



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"How I came to be a Southerner..." (continued from page 1)

long, and of course participated on some fine "extra-curricular" activities.

Even after all that, it was still a close call to make. I had a few good reasons for staying up North, chief being that I had girlfriend and a decent job. However, the clincher came when I magically qualified for an "academic" scholarship that I had no "academic" business qualifying for. Thus, Oglethorpe became a much more affordable option and ultimately my final choice.

The rest, as they say, is history. I had four of the best years of my life and the friends that I made on that spring trip such as Harry Frazer, and those that I made in my subsequent college years are still among my closest.

In closing, I could not in good conscience write an article about Oglethorpe without tipping my glass to John Salomon. John, a prayer to your family and thanks for the memories.

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

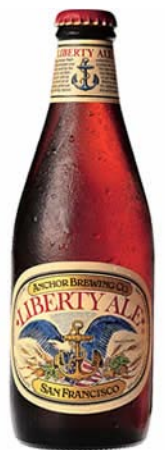
Anchor Liberty Ale

Region of Origin: Western US

Style: American Ale

San Francisco's Anchor brewery is famous for its Steam Beer, but the company has several other renowned brews. Among them is Liberty Ale, inspired by English bitter ales and first produced in 1975 as a commemorative brew to mark Paul Revere's 1775 ride to warn the American revolutionaries that the British were coming; thus starting the War of Independence. Liberty was brought back as one year's Holiday Ale, and became regular brew in 1983. It is hugely aromatic, though its bouquet is complex and rounded. The body is surprisingly light, but smooth and oily. The palate develops cleansing, appetizing, ginlike, lemonrind flavors, and the finish is as dry as a Martini.

Great Beer Guide by Michael Jackson



Cooking With Beer...

Samuel Adams Cherry Wheat Chicken

Ingredients:

- 8 pieces chicken, skinned (drumsticks, thighs or breasts)
- 4 medium onions, sliced
- 4 carrots, diced
- 1 bouillon cube
- 1/4 cup curry powder
- 1 teaspoon thyme
- 1 bottle Samuel Adams Cherry Wheat
- 2 pounds tomato paste
- fresh parsley, minced
- non-stick cooking spray
- 1/2 bunch celery, diced
- 4 garlic cloves
- 1/4 teaspoon cloves
- 1/4 teaspoon red pepper flakes
- 2 pounds flour
- salt and pepper to taste
- 16 ounces orzo
- 1 lemon, cut in quarters

Instructions:

Spray Dutch oven with non-stick cooking spray. Add chicken pieces and brown lightly over medium heat, approximately 10 minutes. Remove chicken.

Add onions, celery, salt and pepper. Stir frequently over low heat until vegetables are lightly transparent.

Add carrots, garlic and spices. Stir and cook for 2 minutes. Add chicken and cook for 5 minutes over low heat. Add bouillon cube and 8 ounces Samuel Adams Cherry Wheat.

Simmer over low-medium heat, stirring for 30 minutes. Add remainder of Cherry Wheat



and continue stirring.

Remove chicken. Add flour to mixture. Stir briskly with wire whisk. Salt and pepper to taste. Add chicken back to the mixture. Cook for 15 minutes or until chicken is thoroughly cooked, yet tender.

While chicken is cooking, prepare according to package directions. Spoon orzo onto plates, top with chicken and sauce. Sprinkle with fresh parsley and garnish with lemon wedges.

http://www.samadams.com/beer/recipes/wheat_chicken.html

Industry News

Island farmer opens one-man pub

A sheep farmer on a remote Scottish island has opened a one-man pub.

Dick Gannon, originally from Shropshire, renovated an old cottage on the island of Sanda, two miles off the Mull of Kintyre.

He's named it the Byron Darnton Tavern. It has a sandstone and mahogany bar and features a selection of malt whiskies.

Dick is the only full-time resident of the island which he bought in 1989. His wife Meg spends most of her time in Campbeltown, on the mainland.

She said the one-man pub cuts out drunken brawls, means there's no waiting for drinks and no chance of being barred.

The island has no mains - electricity or water.

http://www.ananova.com/news/story/sm_783488.html?menu=news.quirkies



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm Paulaner Special! 6/10		Pint Night Hacker-Psch. 5/29 Pilsner-Urquell 6/5 Ayinger 6/12	Team Trivia 10-12	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30 Paulaner Special! 6/9			Karaoke 9-1am	Team Trivia 10-12	Pint Night Hacker-Psch. 5/31 Pilsner-Urquell 6/7 Ayinger 6/14	
Cumming			Trivia 7:30-9:30 Paulaner Special! 6/11		Karaoke 9-1am	Pint Night Hacker-Psch. 5/31 Pilsner-Urquell 6/7 Ayinger 6/14	

Did You Know?

Did you know

A 12 oz. beer has fewer calories than two slices of bread and contains no fat.

There are over 200 styles of beer produced throughout the world.

The average American annually consumes 47.3 gallons of soda, 26.5 gallons of coffee, and 23.1 gallons of beer.

The growth of the specialty (craft or micro) beer segment has resulted in more breweries in the US than any other country in the world.

All beers can be classified into two style categories, Ales and Lagers. The yeast is the main difference between the two. Ales, fermented at warmer temperatures, use an ale yeast that often yields a fruity aroma and flavor. Lagers, fermented at cooler temperatures, use lager yeast that create smooth, crisp, and clean-tasting beers.

<http://www.harpoon.com/>



Drink Spotlight!

Peach Tree Street

- 1 1/2 oz vodka
- 3/4 oz peach schnapps
- 3 oz cranberry juice
- 3 oz OJ

Pour all ingredients over ice in a highball glass.

Summits BLT

Bacon, lettuce, tomato- nothing like a classic! Served on texas toast with a side of french fries. What could be better?

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



Quote of the Week

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer."

-- Dave Barry



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www.summits-online.com

Great Food

Great Drinks

Terrific Times