

At the Summit

the e-zine of Summits Wayside Tavern



2 June, 2003

PINT NIGHTS



Pint Nights!

Drink a Pilsner Urquell on tap and keep the glass!

Sandy Springs

Thursday June 5

Snellville

Saturday June 7

Cumming

Saturday June 7

7 - 9 pm (while supplies last)

Next Week's Promo:

Ayniger Alt!

[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 Ameber

Sandy Springs

Shiner Hefe-Weizen
Grant's Scottish Ale
Widmer Hefe-Weizen
Rogue American Ameber
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

Search for Klingon Interpreter Called Off ...

By Associated Press

6:22 AM PDT, May 13, 2003

PORTLAND, Ore. -- Sorry, potential Klingon interpreters. Officials have said they won't be needing your services, after all.

The office that treats mental health patients in Multnomah County had included Klingon on a list of 55 languages that could be spoken by incoming patients.

But the inclusion of the Star Trek language drew a spate of tongue-in-cheek headlines.

And now the county has rescinded its call, stressing that it hasn't spent a penny of public money on Klingon interpretation.

"It was a mistake, and a result of an overzealous attempt to ensure that our safety net systems can respond to all customers and clients," Multnomah County chair Diane Linn said in a news release.

County officials had previously said that no patient had ever come in speaking only Klingon, but that the county would pay a Klingon interpreter in the unlikely case one was actually needed.

In recent years, Klingon has gone from being a fictional tongue for the Star Trek television and movie series to a complete language, with its own grammar, syntax and vocabulary.

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!



Paulaner @ Trivia!

Don't miss the Paulaner Special at Trivia this week! Surprises are in store!



Snellville 6/9

Monday: 7:30 pm to 9:30 pm

Sandy Springs 6/10

Tuesday: 8pm to 10 pm

Cumming 6/11

Wednesday: 7:30 pm to 9:30 pm

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.

Plan ahead and treat the family to a night out at the movies!

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

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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/

Beer Spotlight

Black Sheep Riggwelter

Region of Origin: Northern England, UK
Style: Old Ale

The abbeys that probably brought brewing to Yorkshire Dales earned their wealth from wool, so the sheep is a powerful symbol in this area. The Black Sheep brewery likes to emphasize this. In Dales dialect, a riggwelter is a sheep that has rolled on to its back and cannot get up again. The term derives from Old Norse, as does the name of the county seat, York (from the Viking settlement Jorvik). Drinkers should take care not to be overturned by Riggwelter, an ale of some potency. It has a medium-to-full body, a depth of malty, syrupy, toffeeish flavors, and a minty hop finish.



Great Beer Guide by Michael Jackson

Check Out Our New Bountiful Bowls!

Singapore Chicken Bowl \$8.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, scallions, sesame seeds and grilled chicken tossed in a spicy garlic ginger soy sauce and served over a bed of freshly made egg noodles

Singapore Shrimp Bowl \$ 9.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, scallions, sesame seeds and grilled shrimp tossed in a spicy garlic ginger soy sauce and served over a bed of freshly made egg noodles

Fuji Chicken Bowl \$ 8.99

Hand breaded chicken tenderloins with sautéed carrots, broccoli, mushrooms, red peppers, green peppers, scallions, & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of freshly made egg noodles

Fuji Shrimp Bowl \$ 9.99

Hand breaded shrimp with sautéed carrots,

broccoli, mushrooms, red peppers, green peppers, scallions & sesame seeds tossed in a sweet & spicy hoisin sauce and served over a bed of freshly made egg noodles

Harvest Bowl \$ 9.99

A combination of grilled shrimp & chicken with sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers and scallions and sesame seeds tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice

Veggie Bowl \$ 8.99

Sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, sesame seeds and scallions tossed in a spicy garlic ginger soy sauce over a bed of freshly made brown saffron rice

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

Passport Club...

Did you know that you can take a trip around the world of beer with our Passport Club? Do you have your card yet? It's easy to join!

Passport Club



Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

For more information about the adventure, ask your friendly server or go to our website:

summits-online.com/passport.html

Cooking With Beer...

Boston Lager Shrimp Bisque

Ingredients:

- 1 1/2 cups Samuel Adams Boston Lager
- 3 1/2 cups water
- 2 shallots, minced
- 2 teaspoons fresh thyme
- 2 bay leaves
- 3 cloves roasted garlic
- 2 tablespoons Old Bay seasoning
- 1 teaspoon black peppercorns, whole
- 1/2 lemon juice
- 3 lbs. shrimp pieces
- 7 cups half and half
- 6 tablespoons butter
- 1 onion coarsely chopped
- 1/2 teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 cups heavy cream
- 8 cloves roasted garlic
- fresh chopped parsley for garnish

Instructions:

Combine first nine ingredients in a large stockpot, bring to a boil, reduce heat and simmer for 40 minutes to make stock.

Return to a boil, add shrimp and cook until

just pink, about 8-10 minutes. Strain out shrimp and spices, cool. Bring stock back to a boil and cook for 35-40 minutes to reduce stock to about 3 cups. Skim any foam that rises to surface.

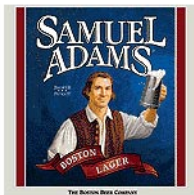
In another pot, heat butter on medium heat. Sauté onion until transparent, add paprika and cayenne pepper and cook for two minutes.

Place onions, roasted garlic and shrimp in food processor, process until smooth, adding some half and half if necessary.

Add rest of half and half to reduced stock and gently simmer. Add the pureed shrimp mix and heavy cream to the soup, adjust the salt and pepper and simmer on medium heat for 8-10 minutes or until heated through. Do not allow to boil after cream has been added.

Serve immediately, garnished with a sprinkle of paprika and some chopped parsley.

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



Industry News

Headmaster breathalyses pupils to keep them sober

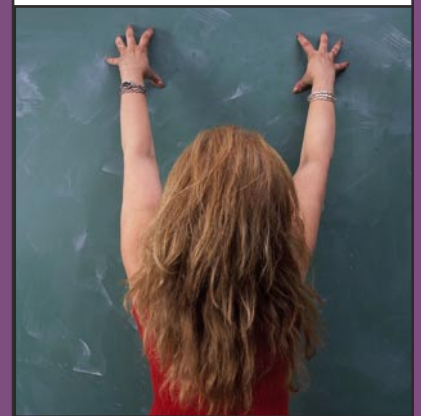
A headmaster is forcing several of his pupils to take breathalyser tests after they began turning up drunk for lessons.

Simion Ene, head of the Unirea school in Focsani, Romania, says he became 'desperate' after seeing several students drunk in the classroom.

Mr Ene says he intends to test the children every day when they come to class, reports the local daily Cotidianul.

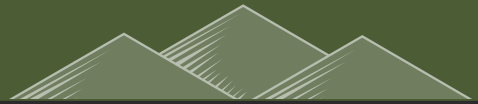
A recent study by the Romanian National Public Health Institute shows that 90% of schoolchildren admit to drinking alcohol regularly, with almost 20% beginning at the age of 10.

http://www.ananova.com/news/story/sm_783264.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 Pilsner-Urquel 6/5 Ayinger 6/12 Carolina Bl. 6/19	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 Pilsner-Urquel 6/7 Ayinger 6/14 Carolina Bl. 6/21	
Cumming			Trivia 7:30-9:30 Paulaner Special! 6/11		Karaoke 9-1am	Pint Night Pilsner-Urquel 6/7 Ayinger 6/14 Carolina Bl. 6/21	



Did You Know?

Did you know

Only brew made by a Trappist monastery can use this appellation. These brews have a number of shared characteristics. All are top-fermenting and bottle-conditioned. Some are dry, but more are sweet. All are strong. They represent a family of styles in Belgium and the Netherlands; elsewhere, monasteries make more conventional styles.

Michael Jackson's Beer Companion by Michael Jackson

Chicken Wings

Our chicken wings are fried to perfection and tossed in our signature wing sauce. Your choices for wing sauce temperature are- mild, medium, hot, or for the daring our hottest- Three Mile Island (TMI). Our TMI will be hard to forget! Our own bleu cheese dressing is served on the side. Our wings are great anywhere!

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



Drink Spotlight!

Pavlova Cocktail

- 1 1/2 oz vodka
- 3/4 oz light rum
- 1/2 oz strawberry liqueur

Pour all ingredients over ice in a highball glass.

Jungle Jim

- 1 oz vodka
- 1 oz crème de banana
- 1 oz milk

Pour all ingredients over ice in a highball glass.



Quote of the Week

"Give me a woman who loves beer and I will conquer the world."

-Kaiser Wilhelm



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

www.summits-online.com

Great Food

Great Drinks

Terrific Times