

At the Summit

the e-zine of Summits Wayside Tavern



9 June, 2003

PINT NIGHTS



Pint Nights!

Drink an **Ayinger** and keep the glass!

Sandy Springs
Thursday June 12

Snellville
Saturday June 14

Cumming
Saturday June 14

7 - 9 pm (while supplies last)

Next Week's Promo:
Carolina Blonde!

more promos on the web!

Chickos!

Melted cheese covers a plate-full of tortilla chips, mounded high with our own recipe for shredded chicken. All is covered with lettuce, tomato, onion, and served with sour cream on the side. A perfect start to any meal!

Consider pairing your Chickos with an American Pale Ale - it's a perfect match for the rich flavor of the cheese!

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

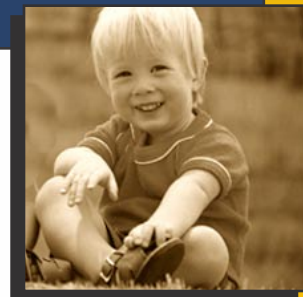


A View from the Summit

The Calgary Trip - Part Two

By Tom Neff - Sandy Springs Patron

My wife and I traveled to Alberta this summer to do what we frequently like to do on vacation: hike, read, and drink beer. I previously described some of the brew pubs but here is a sampling of some other good choices. On our first night in Calgary, a Friday night, we visited the Rose & Crown, a short walk from downtown. This seemed to be the happening place in town. It was a two story multi-room establishment that had the feel of being in a house. There was live entertainment (if we were blindfolded, we would have sworn it was Van Morrison singing "Moon Dance"). They had a decent selection of a dozen or so draft beers including the ubiquitous Big Rock. Big Rock is a large Calgary brewery that sells kegs, bottles and cans. Virtually every bar and restaurant in Alberta sells one or more Big Rock brews. Their traditional ale is a decent dark ale. We also liked their Grasshopper Wheat a subtle and pleasant wheat beer.



We moved on after a couple beers, and side tracks to a couple noisy dance clubs, to a place on the edge of downtown called Bottlescrew Bill's. It was after midnight and was surprisingly empty. This is probably more of an after work bar. We were past our beer tasting prime but my guess is that this has the largest selection of beer in town. There are well over 100 choices-mostly bottled beer.

Most people who go to Calgary probably do so to visit the Canadian Rockies which are less than two hours away. There are several national and provincial parks in the area and the scenery is spectacular. The closest is Banff National Park. The town of Banff is inside the park and is a typical national park town (although on a much smaller scale than a town like Gatlinburg) with lots of shops and restaurants. We didn't spend much time though we did have lunch at St. James Irish Pub. It was an interesting place with lots of nooks and crannies. They had a decent selection of (15-20) draft beers and an interesting pub menu. I had a delicious soup and excellent fries (always a good

(...continued on page 2)

What's New With Beer?

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 B.

Cumming

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

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



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"Calgary Trip - Part Two..."

(continued from page 1)

pub evaluation test). The atmosphere, drink and food selections and friendly staff suggested that this was a place to visit again.

Being IPA fans, we were disappointed to find virtually none in any of the brew pubs or bars. (Big Rock makes an IPA but it didn't taste like any IPA we had ever had and we gave it only an average score.) Probably our favorite beer (outside a couple brew pub choices) was Full Moon Pale Ale from the Alley Kat Brewery in Edmonton. Surprisingly, the Aprikat Beer Cooler from the same brewery was also enjoyable.

We stayed at a lodge about 50 miles from the town of Banff, not far from Lake Louise. We hiked in the Lake Louise area and visited the famous chateau right on the lake shore. It's huge (over 500 rooms) and very expensive (one reason we didn't stay there). We managed to discover the Glacier Saloon on the ground



floor and ate there two nights. It was a comfortable place with a rich-looking dark wood interior. We ate at the bar where we typically get better conversation and stories. They had a small but good selection of bottle and draft beers including a few Belgians. Although the menu was small, it was very good. Over the course of two meals, we had fish and chips, beef stew, homemade soup, and nachos—all excellent. The bartender was like most of the hotel and restaurant

people in the park—young, from somewhere else, came for a summer job and has stayed year round for several years. What a life! If you find yourself near Lake Louise, I strongly encourage you to visit the Glacier Saloon and have a few beers—after enjoying all the outdoor scenery of course.

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!

Two New Food Items on the Menu!!!

Summits Wayside Tavern is pleased to announce the addition of two new menu items: Shrimp PoBoys and Shrimp and Corn Chowder. Look for more information next week or visit your favorite Summits!

Beer Spotlight

Paulaner Hefe-Weizen

Region of Origin: Munich, Upper Bavaria, Germany

Style: Hefeweizen

The famous Paulaner brewery of Munich is especially known for its lagers, most notably its Salvator Double Bock, but in recent years it has also responded to the youthful popularity of wheat beers. The most commercially minded breweries often produce relatively bland wheat beers, but the sizeable Paulaner does offer a flavorsome example. It has the typical clove aroma of the style, with suggestions of honey and fruit; notes of peach, banana, perhaps even strawberry, and certainly vanilla, in the palate; and a good malt background.

Great Beer Guide by Michael Jackson



Cooking With Beer...

Maria's Pasta and Eggplant in Beer

Source: *Real Beer and Good Eats*

Ingredients:

- 1/2 cup olive oil
- 1 medium eggplant, peeled and diced
- salt and pepper
- 6 oz. smoked ham, cubed
- 1 cup Samuel Adams Boston Lager
- 1 teaspoon chopped fresh rosemary or 1/2 teaspoon dried
- 1 cup fresh or frozen peas
- 1 pound large tubular pasta such as penne, cooked
- freshly grated Parmesan cheese



Instructions:

In a large skillet, heat the olive oil over medium heat. Put in the eggplant, and season with salt and pepper. Cook, stirring, for about 10 minutes, until it becomes soft. Stir in the ham, and fry 2 minutes. Add the lager and the rosemary, and bring to a boil. Reduce the liquid by half. Put in the peas, reduce to a simmer, cover and cook for 2 minutes. Stir the cooked pasta into the sauce, and cook for 30 seconds to heat through. Transfer to a serving bowl, sprinkle with plenty of Parmesan cheese and serve.

<http://www.samadams.com/beer/recipes/eggplant.html>

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.



Industry News: Commemorative malt whisky bottled

A limited edition malt whisky is being bottled to commemorate the first British woman to climb Mount Everest.

Rebecca Stephens was presented with a cask of new whisky spirit by the Glenmorangie Distillery when she achieved the historic feat 10 years ago.

Today the 41-year-old London woman was hand bottling the matured single malt, which has been named the Mount Everest Malt, at the company's distillery in Tain.

Just over 400 bottles are expected to be produced and sold for £50 each, with proceeds going to the Nepalese charity The Himalayan Trust.

Ms Stephens will also present bottles to the surviving members of the 1953 Everest expedition led by Sir Edmund Hillary, which marks its 50th anniversary this month.

She said: "The trust was set up under Sir Edmund Hillary to help the Sherpa people

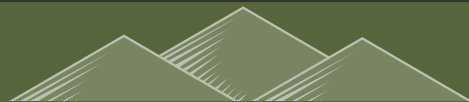
help themselves, providing a way for them to build schools, bridges and hospitals and address the problem of deforestation."

Distillery manager Graham Eunson added: "We are already receiving orders for this very special bottling which offers a mouth-watering taste combination of plums, ripe pears and delicate traces of nutmeg and ginger."

http://www.ananova.com/news/story/sm_782830.html?menu=news.quirkies

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Ayniger 6/12 Carolina Bl. 6/19 J.Courage 6/26	Team Trivia 10-12	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30			Karaoke 9-1am	Team Trivia 10-12	Pint Night Ayniger 6/14 Carolina Bl. 6/21 J.Courage 6/28	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Ayniger 6/14 Carolina Bl. 6/21 J.Courage 6/28	



Did You Know?

Did you know

Lambic style - Gueuze is a blend of young and old lambic beers. It undergoes a secondary fermentation in the bottle and, like champagne, has a sparkle, a toasty aroma, and enduring strength. It is intended to be acidic, although the bigger brewers make sweeter interpretations.

All lambics are winy- but this fruit beer brings together grape, grain, and hop.

Michael Jackson's Beer Companion by Michael Jackson

And the winner is...



Steve Gibbons, winner of March Madness receives his prize from Jennifer Swanger at the Snellville Summits. Way to go Steve!

Drink Spotlight!

Sloe Boat to China

- 2 oz gin
- 1 oz Sloe Gin
- 4 oz OJ
- 4 oz Grapefruit juice

Pour all ingredients over ice in a highball glass.

Hawaiian Orange Blossom

- 1 1/2 oz gin
- 1 oz Curacao
- 2 oz OJ
- 1 oz Pineapple juice

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



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www.summits-online.com

Great Food
Great Drinks
Terrific Times