

At the Summit

the e-zine of Summits Wayside Tavern



16 June, 2003

PINT NIGHTS



Pint Nights!

Drink a **Carolina Blonde** on draft and keep the glass!

Sandy Springs
Thursday June 19

Snellville
Saturday June 21

Cumming
Saturday June 21

7 - 9 pm (while supplies last)

Special Promo - 6/ 20
All Locations!!!
Strongbow Cider

Next Week's Promo:
John Courage!

[more promos on the web!](#)

A View from the Summit

Parks and Recreation

By John G. Gagne - Manager - All Locations

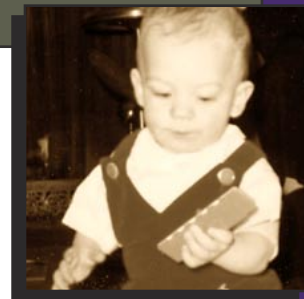
At my wedding reception a little over a year ago my brother and best man Peter Gagne (who also happens to be the Vice President of Summits) gave the best wedding toast I have ever had the pleasure to witness. It moved most of our guests to the point of tears. However, I was delightfully reminded of some of the pranks and irresponsible actions that we were BOTH involved in during our playful youth.



One such occasion involved our usual daily participation at our neighborhood public park in Springfield Massachusetts, Nathin Bill Park. It was a beautiful dry day during late fall where the sun was shining and there were plenty of leaves on the ground. It started out as a normal day and Pete and I just wanted to have a little fun, after all it was such a nice day (yeah right!).

A few months previous to this lovely day I decided that I needed some fire-crackers so that I could properly celebrate the 4th of July with my friends (and SOME of my family). I always had money to spend due to my diligence as a paper boy. So I bought a "BRICK", which contained a ridiculous number of

(...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.

New Menu Item: Shrimp & Corn Chowder!

Pacific shrimp and sweet corn chowder has joined our Summit menu! Spicy poblano chilies simmer with sweet corn to make this a flavorful combination. And don't forget the shrimp! Order a cup or bowl of chowder today!



"A taste sensation!"

-Dave Gordon, Snellville Summits

What's New With Beer?

Snellville

Shiner Hefeweizen
Dogwood Summer
Grants Perfect Porter
Thomas Creek
Doppelbock
Rogue American Amber
Widmer Hefeweizen

Sandy Springs

Harpoon Summer
Shiner Hefeweizen
Rogue Cask
Grants Scottish
Rogue American Amber
Thomas Creek D'bock

Cumming

Sam Summer
Dogwood Summer
Grants Scottish Ale
Grants Perfect Porter
Thomas Creek Red
Thomas Creek Marzen



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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"Parks and Recreation"

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fire-crackers, definitely unsuitable for a 13 year old kid. After the acquisition of the "BRICK", which is highly illegal in the state of Massachusetts, I was elated to say the least and did have a plan to hide the fireworks from Mom (she never did find out!).

On that beautiful fall day, Pete and I realized that we still had quite a few fire-crackers left, so we decided to take our stash to the park and see what we could do to have FUN!! I will tell you that just lighting a fire-cracker and dropping it at this point did not represent fun at all; we had to come up with something better.

Well, we did. The dry leaves made for a great igniter. After burying about 2 or 3 packs of fire-crackers under the dry leaves, we lit it. Oh, I almost forgot to tell you about the wonderful breeze we were experiencing during this beautiful day. The rest is history.

We were pretty good about staying out of the way of the Springfield Fire Department as they bravely extinguished the flames and smoldering leaves that consumed almost a quarter of the park. The exciting thing is that we were able to watch the brave SFD put the blaze out without ever being implicated. By the way, all the fire-crackers did blow up, so we accomplished our mission.

Mom, it wasn't my idea.....

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

Dogwood Summer Brew

With its skillfully balanced orange-peel aroma and subtle flower taste, this Belgian-style white beer is a good introduction to the world of flavorful microbrews. The cloudy bronze-colored body offers up a gentle taste combination of coriander and orange, while a sweet, peachy aspect appears mid-glass. Light-bodied and spritzzy, Dogwood is a fine warm weather thirst-quencher.

365 Bottles of Beer for the Year 2003 by Bob Klein



Cooking With Beer...

Beer and Onion Dip

- 1 cup white onion, minced
- 1 Tbsp olive oil
- 1 tsp cracked black pepper
- 1 tsp salt
- 1 tsp hot curry powder
- 1 Tbsp Lyle's Golden Syrup or honey
- 1/2 cup doppelbock
- 8 oz cream cheese
- 1 Tbsp Worcestershire sauce
- Several dashes Tabasco sauce

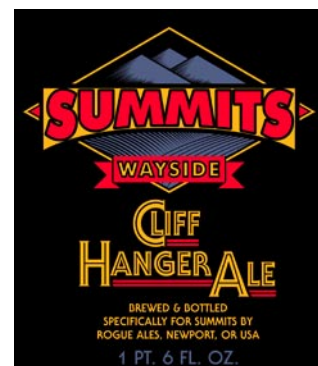


Cook the onion, olive oil, pepper, salt, curry powder, syrup or honey, and doppelbock in a 9-inch skillet placed over very low heat until most of the beer has evaporated and the onions are golden brown. Whip together the cream cheese, Worcestershire, and Tabasco, then fold in the cooked and cooled onions. Chill and serve with pumpkin bread rounds or rye chips.

Cooking with Beer by Lucy Saunders

Our Very Own...

Have you tried it yet?



Industry News: You can't escape the beer tab...

A South Yorkshire woman who won £50 in her local pub draw only got £2.50 of it because her late husband owed the rest.

Janis Wing was delighted to win the prize at The George pub in Wombwell, Barnsley, despite not being able to visit it since her husband died in February.

She has spent £3 in a weekly draw for the past four years and has won on a few other occasions. She had asked one of the staff to collect any winnings for her.

Janis says her late husband Doug was one of the pub's best customers and always cleared a tab he had behind the bar.

"It's disgusting. It's not a lot of money, but there's a principle at stake. My late husband's bar tab is



nothing to do with me. You would think the decent thing to do would be for the pub to write off the debt," she said.

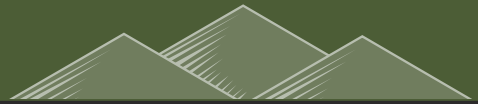
Janis adds her late husband spent about £70 a week at the pub, putting drinks on the slate if he ran short of cash.

The pub management has refused to comment, says the Daily Express.

http://www.ananova.com/news/story/sm_787469.html?menu=news.quirkies

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Carolina Bl. 6/19 J.Courage 6/26 Shiner Kolsch 7/3	Trivia 10-12 Strongbow Pint 6/20	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30			Karaoke 9-1am	Trivia 10-12 Strongbow Pint 6/20	Pint Night Carolina Bl. 6/21 J.Courage 6/28 Shiner Kolsch 7/5	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am Strongbow Pint 6/20	Pint Night Carolina Bl. 6/21 J.Courage 6/28 Shiner Kolsch 7/3	



Did You Know?

Students at UNC-Chapel Hill drink more beer per capita than students at any other university, according to a study that compared study body count to local beer sales.

SOURCE: L.M. Boyd's Grab Bag

Both red wine and dark beer are rich in flavonoids. The substance that gives these drinks their color is also believed to have a positive effect on blood pressure and cholesterol levels.

SOURCE: "HealthSmarts" in The Verge Magazine, 3/31/98

The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.

SOURCE: Pete's Wicked

www.worldbeerdirect.com



Drink Spotlight!

Bailey's Irish Cream

- 3 Eggs
- 15 oz Canned milk or "Eagle Brand"
- 1/2 pt Whipping cream
- 1/2 ts Coconut extract
- 3 tb Chocolate syrup
- 13 oz Scotch Whiskey, (mickey)

Combine all ingredients in a blender for 1 minute. Let stand over night. Bottle the next day. No waiting time.

<http://www.floras-hideout.com/drrecipes/mxp/drinks/38.html>

Gift Certificates!

The perfect present — Summit Gift Certificates! Summit Gift Certificates come in all shapes and denominations (ok, one shape and in \$25, and \$50), they are easy to wrap and easy to use!

Everyone wants one! Buy yours today!

Quote of the Week

"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day."

---Frank Sinatra---



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www.summits-online.com

Great Food

Great Drinks

Terrific Times