

At the Summit

the e-zine of Summits Wayside Tavern



23 June, 2003

PINT NIGHTS



Pint Nights!

Drink a **John Courage** on draft and keep the glass!

Sandy Springs
Thursday June 26

Snellville
Saturday June 28

Cumming
Saturday June 28

7 - 9 pm (while supplies last)

Next Week's Promo:
Shiner Kolsch!

[more promos on the web!](#)

Beer Offerings

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

A View from the Summit

Culture Shock

By Thor Sluter - Manager - Sandy Springs

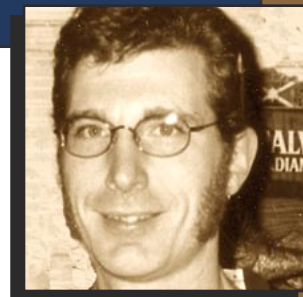
In September 1984, I started my freshman year at White Plains High School in White Plains NY. White Plains is a small city, about thirty miles north of New York City. I had only lived in White Plains for about two years, but I really liked it there. It had all the benefits of the urban lifestyle, but is surrounded by many of the more beautiful parts of New York. I looked forward to my High School career.

In February everything changed. My father got a promotion. He worked for AT&T, and at the time held an office job. My father has always hated being stuck behind a desk, and the promotion offered him a chance to work in the field. He was charged with laying new phone lines from Jacksonville, FL to Savannah, GA. The old lines were to be replaced with Fiber Optics. This couldn't be done from New York, so my father went to Georgia to find a location for a field office.

As it turned out, Waycross, Georgia was the selected location. Waycross is an old railroad town at the northern edge of the Okefenokee Swamp. Aside from the swamp, and a lot of railroad tracks, there is not much in Waycross. There is even less in Blackshear, the adjoining town that we moved to.

So, we packed our things, sold our house, and bid adieu to White Plains. One upside of the move was the lower cost of living in Georgia. My father's promotion came with a raise, but that was compounded by moving to a place where you could buy a house for less than half the price of a com-

(...continued on page 2)



HOT HOT HOT!

SANDY SPRINGS ADDS 2 POOL TABLES!!! CHECK IT OUT!

New Menu Item: Shrimp Po' Boy!

How 'bout a taste of Cajun!

Our Shrimp Po' Boy sandwich is what you desire! A mound of beer-battered and golden fried shrimp are piled high atop our own jalapeno coleslaw and Cajun remoulade. The Po Boy is served on a freshly baked French roll. This spicy sandwich is topped with tomatoes and served with fries and a pickle!



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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"Culture Shock"

(continued from page 1)

parable house in New York. We were rich, or so it seemed to my fourteen year old eyes. We bought a huge house next to the Satilla River, Dad got a company car, Mom got a new car, and the 1967 Volvo with 215,000 miles was handed down to my sister. All in all, we were very excited about our new life.

After a couple of weeks it was time to enroll in school. Starting a new school is never easy, and it's worse in the middle of the year. But my sister and I had plenty of experience with new schools so I wasn't too worried. Well, I should have been.

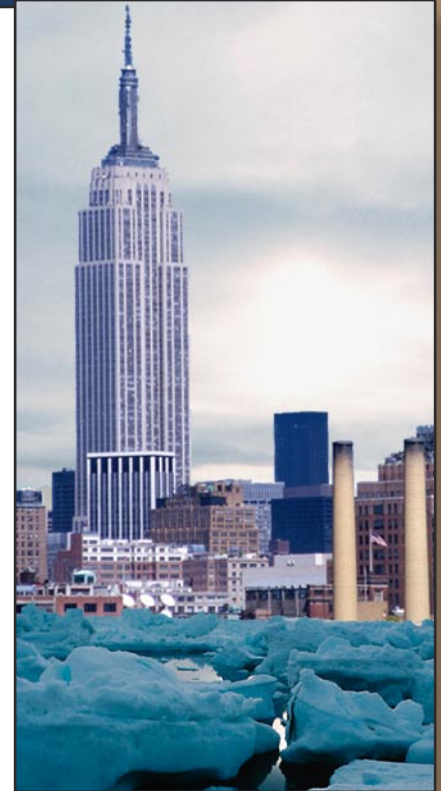
My first class was psychology. As I entered the room there was a quiet buzz, everyone was curious about the new kid. Finally someone asked me where I was from. "New York," I said. None of them had met anyone from New York, I was as alien to them as snow. Some one asked if I played the guitar, to which I responded, "I play the bass" "What?" came the reply, to which somebody else chimed in, "He plays the bass dummy, B-A-S-E, bass." What had I gotten myself into?

The first day didn't get any easier, no one had ever seen a boy with an earring, my clothes were funny, I talked weird, and the curiosity soon turned to animosity. At lunch, I found an empty table and retreated into a book, but my solitude didn't last. A group of girls came to the table, sat down and introduced themselves. The instigator of the bunch, Tammy Garrett, eventually became my first friend (and the only one for a while). I tried to bury my self in my book, but they were persistent, so I put my book down and readied my self for the questions. And they came with a fury, "Does it ever get warm up there?", "Have you ever been mugged?", "Do you know any one famous?" But the most persistent request was, "Say something." My voice was a novelty to them. Were these people nuts? Didn't they know they were the ones who talked funny, not me?

Well, I made it through lunch, and the rest of the day, barely. As I said earlier, curiosity turned to animosity. Kids are cruel, and to a teenager, different equals bad. I put up a force field around myself and ignored every body the best I could. I hated Georgia, I hated Blackshear, and most of all I hated the God-awful school that I was sentenced to. At home I would retreat to my room to listen to music and write all of my old friends back in New York.

After a couple of months like this, I started to open up a little bit. I started to realize that a southern drawl does not equate with stupidity. I also realized that I was pretty arrogant, and was probably the most to blame for my estrangement. My first epiphany came to me. I realized that you get what you look for in people. I was looking for bad and therefore that is all I found. This can be best summed up by a bit of doggerel that I was made to learn a few years later. It goes like this, "There is so much good in the worst of us, and so much bad in the best of us, that it ill behooves any of us, to say anything about the rest of us".

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!



More Lithuanians Are Eating Crow

By LIUDAS DAPKUS, Associated Press Writer

11:50 AM PDT, June 6, 2003

VILNIUS, Lithuania -- A squawking, garbage-loving nuisance in most countries, the wild crow is under attack in Lithuania not for its reputation, but for its tender meat. A revival of sorts is enveloping part of the Baltic state of 3.5 million, a dietary demand that more Lithuanians eat crow.

"It may sound like an oddity to many," Audrius Gudzinskas, a 44-year-old Lithuanian lawyer leading the back-to-crow movement, told The Associated Press Friday. "But believe me, those birds are really tasty."

The dish was a common sight on the tables of Medieval noblemen who presided over Lithuania's monarchy, then one of Europe's most powerful. The marinated dish was also embraced by impoverished peasants as a cheap and plentiful food source. Gudzinskas said the traditional meal of crow remained widespread as late as the 1930s but died out after the Soviet occupation, which lasted from 1940 to 1991.

The dish is prepared now as it was then, boiled in cooking oil over a bonfire and served with various vegetables. The younger the birds the better. Crows that are still in the nest and unable to fly are considered delicacies and "taste like quail." He said hunts for the pitch-colored birds, found nearly worldwide, last several days and involve driving hundreds of kilometers (miles) in search of crow colonies.

Several dozen of the unlikely connoisseurs planned to gather for a crow cookout Saturday in Pakruojis, 160 kilometers (99 miles) north of the capital, Vilnius. "Pakruojis will become the capital of the crow eaters," he said. Some crow-meat lovers recently helped to produce a new light beer called "Young Raven," to wash down the fowl food with.

Beer Spotlight

Foster's Lager

Foster's is fresh and crisp on contact, with a dry, toasty character in the background. A rounded smoothness at the edges of the tongue leads to a light, malty presence in the aftertaste. Toward the end, the sweetish banana-like character that emerges at mid-glass evolves into a generalized fruit mouthfeel. The lightly carbonated pale-gold body finishes soft and very tempting on the palate.

365 Bottles of Beer for the Year 2003 by Bob Klein



Beer Recipes...

Stuffed Mushroom Caps

1/4 pound spicy ground Italian sausage

1/2 cup minced onion

1 tsp thyme

1/4 cup bread crumbs

12-15 large mushroom caps, cleaned and stems removed

12 oz dark lager

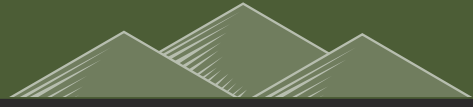
Preheat the oven to 400 deg F. Brown the sausage, onion, and thyme in a 9-inch heavy skillet set over medium heat. Remove from heat and let cool. Mix in the bread crumbs, and stuff the mushroom caps with the mixture. Place the mushroom caps in a shallow baking dish (9x12 glass or ceramic) and fill the dish with the dark lager. Bake for 20 mins., or until mushrooms are tender.

Cooking with Beer
by Lucy Saunders



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night J.Courage 6/26 Shiner Kolsch 7/3 Sam Adams 7/10	Trivia 10-12 Paulaner Hefe' Pint 7/11	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30			Karaoke 9-1am	Trivia 10-12 Paulaner Hefe' Pint 7/11	Pint Night J.Courage 6/28 Shiner Kolsch 7/5 Sam Adams 7/12	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am Paulaner Hefe' Pint 7/11	Pint Night J.Courage 6/28 Shiner Kolsch 7/3 Sam Adams 7/12	



Did You Know?

In his 1868 book, "The Beer of the Bible," James Death, head brewer of the Cairo Brewery in Alexandria, proposed that the manna from heaven that God fed the Israelites in the desert was wusa, an Arab bread-based, porridge-like beer.

SOURCE:

Alan "The Beer King" Eames

www.worldbeerdirect.com

The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with.

It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. 100% of the \$2 registration fee is donated to Habitat for Humanity. Isn't that reason enough to join? Besides, you get your very own personalized "Passport Club Card"!

The Passport Club works like this:

1. Tell your server you'd like to join

the Passport Club.

2. Fill out the form found in the beer lists at your table.

3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

For more information about the adventure, go to our website:
summits-online.com/passport.html

Drink Spotlight!

Berry Liqueur

10 ounces Raspberries -- or any other berry
1 1/2 cups Vodka -- or 1 cup vodka and -1/2 c brandy

1/4 cup Sugar syrup*

* *Sugar syrup. 1 cup sugar boiled with 1/2 cup water till sugar is thoroughly dissolved. Be sure mixture is cooled before using.*

Add juice and berries to alcohol. Stir and steep one week. Strain.

Crush berries through strainer and filter. Taste. Add sugar syrup as necessary.

Many frozen fruits are already heavily pre-sugared. If using unsugared fruits without syrup, treat them as fresh fruit but reduce the amount of water when making the sugar syrup because of the water content in the frozen fruit. Yield. About 2 cups.

<http://www.floras-hideout.com/drrecipes/mxp/drinks/53.html>

Quote of the Week

"The problem with some people is that when they aren't drunk, they're sober."

---William Butler Yeats---



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www.summits-online.com

Great Food

Great Drinks

Terrific Times