

At the Summit

the e-zine of Summits Wayside Tavern



30 June, 2003

PINT NIGHTS



Pint Nights!

Drink a **Shiner Kolsch** on draft and keep the glass!

Sandy Springs

Thursday July 3

Snellville

Saturday July 5

Cumming

Saturday July 5

7 - 9 pm (while supplies last)

Next Week's Promo:
Sam Adams!

7/11 - Special!

Paulaner Hefe-Weizen
ALL LOCATIONS!

more promos on the web!

Beer Offerings

Snellville

- Redhook Sun Rye Ale
- Redhook Summer Blonde
- Grants Lazy Days (summer)
- Grants Perfect Porter
- Sierra Summer
- Rogue Honey Cream

Sandy Springs

- Grants Lazy Days (summer)
- Grants Perfect Porter
- Rogue Red
- Rogue Amber
- Harpoon Summer
- Dogwood Summer

Cumming

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

A View from the Summit

There were mullets, beer bellies...

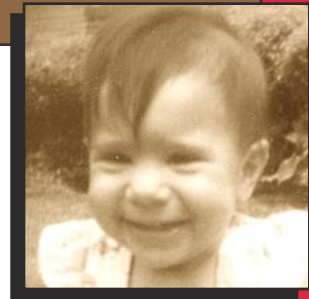
By Alexandra - Manager - Cumming Location

Talladega Super Speedway is located only about 90 miles from Atlanta. Talladega is one of only a handful of super speedways on the Nascar circuit and known to be one of the most competitive tracks. The track was opened in September 1969 on approximately 2,000 acres in Talladega, Alabama.

The track is a 2.66 mile tri oval with a seating capacity well over 143,000, but not forgetting the 212 acre infield that is mainly used for motor homes. The race beginning mid afternoon on a Sunday was full of many true Nascar fans cheering on their favorite driver. It began with the drivers waving at the crowd from a truck. As Dale Jr. #8 (the eventual winner) approached the fans went crazy, obviously a crowd favorite. My view from the grandstands was a sea of red not only on the fans shirts and hats but also on their necks. Speeds were around 180 mph as they passed the stands would rumble and the fans would cheer.

As the race continued, my attention was directed towards the diversity of the people all coming together to cheer in their favorite driver. There were mullets, beer bellies, old people, young people, families and lots of drunks, it was great!!! After the race ended and we were sitting in traffic that's when all the freaks started walking by entirely too intoxicated. Hopefully they were not driving. The traffic as we were leaving was pretty bad, we sat in the speedway trying to get onto I-20 for about 45 minutes, but it was well worth it. I can't wait until I can go again.

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!



The 4th DEMANDS Ribs!!

Have you had our ribs lately??

Our St. Louis pork spare ribs are rubbed with our own special spice blend, then slowly smoked until tender. The ribs are then basted with our own bourbon barbecue sauce. I'm telling you- it can't get any better! Our ribs are available in half and full orders. All orders are served with french fries, our own jalapeno cole slaw, garlic bread, and a side of our own bourbon barbecue sauce.



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

"At the Summit" is free to anyone who subscribes to our mailing list at summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website: summits-online.com/maillist.html

Articles, artwork, and other materials are copyrighted by their respective authors or by Summits Wayside Tavern®. All rights reserved.

Find your Summits!

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/

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.

Summits Gear - at any Summits Location!

Shortsleeve T-shirt

black	\$14.99
gray	\$14.99

Longsleeve T-shirt

black	\$16.99
gray	\$16.99

Hats

khaki	\$14.99
-------	---------

Polo Shirts short

black	\$26.99
green	\$26.99
burgundy	\$26.99

Polo shirts long

black	\$29.99
green	\$29.99

Denim shirts

denim	\$33.99
-------	---------

Fleece Pullovers

black	\$39.99
-------	---------

Jackets

black	\$200.00
-------	----------

Beer Spotlight

Warsteiner Dunkel

Light on the palate, this lager's smooth, flowing texture and gently hopped character are kept circulating by a soft, busy fizziness. A mild, malty-sweet character emerges after several sips. The shiny orangish-amber body is capped by a stolid quarter-inch head that reconfigures itself after each sip. Hints of spice in the background are followed by a suggestion of milk chocolate.

365 Bottles of Beer for the Year 2003 by Bob Klein



Beer Recipes...

Porter-Chili Paste Grilled Shrimp

- 12 oz porter
- 1/3 cup toasted sesame oil
- 1 Tbsp frozen lime juice concentrate
- 2 Tbsp Thai fish sauce
- 5 cloves garlic, peeled and crushed
- 2 oz candied ginger, minced
- 1 tsp powdered cardamom
- 1 tsp Chinese red chili paste
- 1 1/2 pounds shrimp (about 30 shrimp), heads removed, shells on
- 10 bamboo skewers, soaked in water

*Blend the porter, sesame oil, lime juice concentrate, fish sauce, garlic, ginger, cardamom, and chili paste, and whisk well.

*Rinse the shrimp and place in a gallon-sized zip-seal plastic bag, pour the marinade in, seal, and refrigerate overnight.

*Prepare a grill and thread the shrimp on skewers, three pieces to each skewer. Grill about 40-60 seconds on each side over a hot fire, or watch until the shells just turn orange-pink and the flesh starts to turn opaque white, and take them off the grill.

*Place on a platter and serve immediately.

Cooking with Beer by
Lucy Saunders



News: Beer Ice Cream Launched!

Ice cream flavoured with a famous beer has been launched. The Newcastle Brown Ale ice cream goes on sale at supermarkets and speciality shops across Newcastle and Northumberland from next week. The product was dreamed up by Neill and Jackie Maxwell and made at their family-run Doddington Dairy.

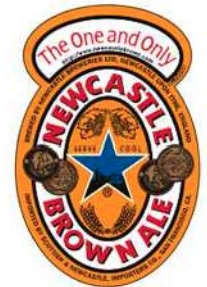
Although the ice cream is made using the ale, under licence from brewers Scottish and Newcastle, the cooking process means it contains less than 1% alcohol. It is manufactured in a small farm-based dairy in the village of Doddington near Wooler in Northumberland using fresh cream and milk as well as the ale and fudge.

They even produced a batch to serve to Capital of Culture judges visiting the region weeks ago to give them a taste of the region. The visitors were reportedly impressed with the

delicacy as they toured the area ahead of tomorrow's decision on the region's bid.

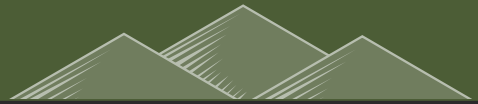
Mrs Maxwell said the product, which is being sold for a limited six-month period, had a caramel flavour with a "subtle" taste of Newcastle Brown. She added: "It was also served up recently to the judges when they came up to judge the city of culture bid. "I think they liked it, they thought it was great. We got some feedback from the organisers and they said they had tasted it and enjoyed it."

http://www.ananova.com/news/story/sm_787255.html?menu=news.quirkies



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs	Fisher Pint 7/14!	Trivia 8-10pm		Pint Night Shiner Kolsch 7/3 Sam Adams 7/10 Rogue Ales 7/17	Trivia 10-12 Paulaner Hefe' Pint 7/11	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30 Fisher Pint 7/14!			Karaoke 10-2am	Trivia 10-12 Paulaner Hefe' Pint 7/11	Pint Night Shiner Kolsch 7/5 Sam Adams 7/12 Rogue Ales 7/19	
Cumming	Fisher Pint 7/14!		Trivia 7:30-9:30		Karaoke 9-1am Paulaner Hefe' Pint 7/11	Pint Night Shiner Kolsch 7/3 Sam Adams 7/12 Rogue Ales 7/19	



Did You Know?

Guinness sells an average of 7 million glasses a day.

SOURCE: Beer Magazine

Many years ago, a 33-inch fish was caught in Lake St. Clair that seemed a tad too heavy for its size. When they popped the fish's top, startled fishermen found a full bottle of ale inside.

SOURCE: Beer Magazine

Former President Ronald Reagan briefly acted as a pitch man for Pabst Blue Ribbon in 1954.

www.worldbeerdirect.com

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!

Drink Spotlight!

Bo's Bloody Mary Mix

- 2 Cups V-8(r) Vegetable Juice
- 1 Cup Tomato Juice
- 1/2 Cup Lemon Juice
- 2 Teaspoons Worcestershire Sauce
- 12 Drops Hot Pepper Sauce
- 2 Teaspoons Prepared Horseradish (coarse)
- 1/2 Teaspoon Fresh Ground Black Pepper
- Gin
- Lime Wedges
- Celery Stalk

Place all ingredients, except gin, limes and celery in a 1-quart glass jar with a tight lid and shake well to mix. Taste and adjust lemon juice and seasoning as desired. Store in refrigerator for up to a week.

To serve, fill an 8-ounce glass with ice cubes. Add 1 to ounces of gin and fill with mix. Stir to mix well. Garnish with lime wedges and/or celery stalks. Serves 4.

NOTE: To keep drinks at full strength while keeping them cold, freeze tomato juice into cubes and use these in the bloody marys.

<http://www.floras-hideout.com/drrecipes/mxp/drinks/72.html>

Quote of the Week

"Time is never wasted when you're wasted all the time".

---Catherine Zandonella---



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

www.summits-online.com

Great Food
Great Drinks
Terrific Times