

At the Summit

the e-zine of Summits Wayside Tavern



7 July, 2003

PINT NIGHTS



Pint Nights!

Drink a **Sam Adams on draft** and keep the glass!

Sandy Springs

Thursday July 10

Snellville

Saturday July 12

Cumming

Saturday July 12

7 - 9 pm (while supplies last)

Next Week's Promo: Rogue Ales!

7/11 - Paulaner Hefe Weizen on draft

7/14 - Fischer - bottles 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

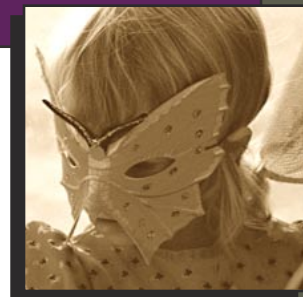
A View from the Summit

My First Tattoo

I have four tattoos at this time, all, with a different story behind them. My first one is the most memorable. It was about eleven years ago and I had only been with the company for about nine months (at that time we were Taco Mac). My very dearest friend, Sharon decided to move out west and asked if I would drive cross country with her. Of course, I wasn't going to miss out on this opportunity. Another friend of ours, Penny, decided to go with us as well. So, I took a leave of absence with work and we agreed to take a whole month to drive across the country to Santa Cruz, CA.

We made it all the way to Venice Beach, CA and then it was like this sudden urge. The three of us wanted to be pricked (with a piercing, of course). We had actually gone into this tattoo shop to get pierced, not tattooed, but the owner said their equipment had not arrived yet for piercing. So two of us, Penny and I, decided, what the hell, why not? We were going to get tattooed. Penny already had one,

(...continued on page 2)



Georgians for World Class Beer - Benefit!

Georgians for World-Class Beer has made final arrangements for the next event to benefit our legislative efforts related to the restrictions on gourmet beer here in Georgia.

Whole Foods Market, Five Seasons Brewing, Merchant du Vin, Thunderhead Distribution and ArtCanyon.com are all coming together to help us present a world-class beer and cheese tasting.

On Sunday, July 13, 2003 at 4pm at 5 Seasons Brewing we will match 10 different world-class beers with artisan cheeses to show that beer and cheese is truly a match made in heaven.

Seating is limited! Visit our web site at www.beerinfo.com/worldclassbeer to purchase tickets on-line. Or call Five Seasons at 404.255.5911 to make reservations. They will need your name and credit card number to reserve your space. Be sure to tell them it's for the beer and cheese tasting. The cost is a donation of \$25.

Hope to see you there!

Five Seasons Brewing is located in The Prado at 5600 Roswell Road, just inside I-285.

For all you true beer geeks, here are the beer/cheese pairings:

- Celebrator Double Bock (gruyere)
- Sam Smith's Imperial Stout (brie)
- Five Seasons Pale Ale (aged white cheddar)
- Dogwood Winter '02 (aged provolone)
- Dogwood Winter '01 (parmigiano reggiano)
- Troubadour Belgian Golden Ale (smoked gouda)
- Traquair House Scotch Ale (Banon)
- Fullers Vintage Ale (English Stilton)
- Chimay Grand Reserve (Chimay beer-washed-rind cheese)
- Five Seasons wheat or wit ale (fresh goat cheese)

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



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"My First Tattoo"

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but as for me, I was a virgin. (when it came to the tattoo thing).

Penny ended up picking out a Phoenix for her neck and I wanted a tribal band somewhere on my hips. Well obviously I couldn't decide where on my hips, because I ended up getting a complete band around my hips. So five and a half hours later when the artist was done, I thought to myself, what the @#! have I done. Don't get me wrong I loved it right away but I couldn't believe that I had laid there for over five hours enduring that kind of pain. By the way, it was the most painful of all my tats.

The next day we hung out on the beach and people watched while we drank Boones Farm out of the bottle. Don't ask. The pain had pretty much subsided and I think that's when my addiction started.

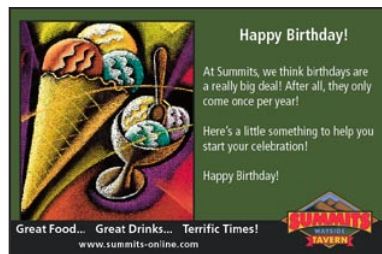


Editor's Note: Each week, we'll bring you a column featuring a thought, a story, or even prose by your favorite people at Summits! So, don't miss a week- you'll miss a lot!

When is your Birthday?

We want to celebrate with you!

The next time you are visiting a Summits, simply give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



Beer Spotlight

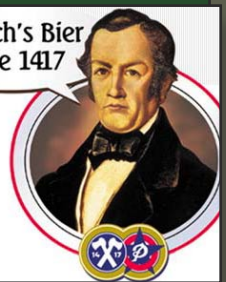
Hacker-Pschorr Hefeweizen

Brewed in Munich, Germany

This hefeweizen's light, citrusy effervescence is subtly spiced and gentle, making it a good choice for a summer day. The cloudy, peach-colored liquid leaves a clean taste at the swallow while n expanding clove-spiciness in the background adds texture and weight to the mouthfeel. The yeasty sharpness and mellowing semi-sweetness are in balance as the bottom of the glass approaches. A nice example of the style.

365 Bottles of Beer for the Year 2003 by Bob Klein

Munich's Bier
Since 1417



Beer Recipes...

Iron Horse Stout Chili

- 2 1/2 lbs ground beef
- 2 Tbsp minced garlic
- 1 cup stout
- 2 cups diced onion
- 1 cup diced green peppers
- 2 Tbsp diced jalapenos
- 3/4 cup chili powder
- 2 Tbsp cumin
- 2 Tbsp salt
- 1 Tbsp cayenne pepper
- Pinch oregano leaves
- 48 oz canned stewed tomtoes
- 24 oz canned pinto beans, drained
- 24 oz canned kidney beans, drained
- 24 oz canned black beans, drained



*In a skillet, braise the beef with garlic and beer. When beef is thoroughly cooked, remove from heat and drain. Place meat into another large pot.

*In a saucepan, cook vegetables and spices until translucent, approximately 10 mins. Add tomatoes, and reduce heat to medium-low.

*Bring mixture to a simmer, stirring frequently. Add mixture and beans to meat.

*Bring all ingredients to a simmer, and serve.

The Brewpub Cookbook by Daria Labinsky and Stan Hieronymus

News: Self-cooled kegs? Suds too good to be true

Kirin Brewery Co. will begin test sales July 15 of a draft beer product contained in a self-cooling keg that does not need electricity or cooling devices. The testing will be conducted at selected liquor stores in Tokyo through the end of this year ahead of a planned nationwide launch of the product in 2004, the beer maker said.

The keg, to be imported from Germany, will contain 5 liters of draft Kirin Ichiban Shibori. The suggested retail price of the product is 2,620 yen, but consumers will have to pay an additional 2,000 yen for the keg, which will be refunded when they return the container.

Kirin said the self-cooling functions of the container were developed by Zeo-Tech, a German company. The technology makes use of water's natural tendency to cool its surroundings when it evaporates in a low-pressure environment.

When the consumer presses a lever on the top of the container, water surrounding an inner container holding the beer will

start to evaporate and turn into ice.

In about 90 minutes, the beer will reach a temperature between 6 and 8 degrees, which is appropriate for consumption, and will maintain that temperature for roughly 12 hours, according to Kirin.

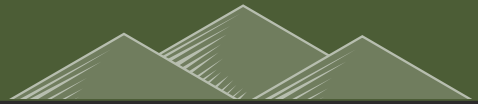
The keg can be reused at least 130 times, the company said. It hopes to sell 500 units of the product during its test sales.



<http://www.japantimes.co.jp/cgi-bin/getarticle.pl5?nn20030626b5.htm>

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs	Fisher Pint 7/14!	Trivia 8-10pm		Pint Night Sam Adams 7/10 Rogue Ales 7/17 Spat. Franz'r 7/24	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 Sam Adams 7/12 Rogue Ales 7/19 Spat. Franz'r 7/26	
Cumming	Fisher Pint 7/14!		Trivia 7:30-9:30		Karaoke 9-1am Paulaner Hefe' Pint 7/11	Pint Night Sam Adams 7/12 Rogue Ales 7/19 Spat. Franz'r 7/26	



Did You Know?

Catherine the Great fell in love with the flavor of stout while on a trip to England and asked for some to be sent to her at the Russian court. The beer spoiled on its way to the Baltic ports. Catherine wanted stout, and if she didn't get her beer, heads would roll. The Barclay brewery of London came to the rescue, making a particularly strong (10.5%), bitter stout sturdy enough to make the long sea voyage. It showed up at the palace in fine condition, and was an instant sensation at the Russian court. This beer became known as imperial Russian stout.

The Brewmaster's Table by Garrett Oliver

Drink Spotlight!

Peach Almond Shake
1 oz Amaretto
1/2 oz Peach Schnapps
1/2 oz cream
Shake with ice and strain.



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

Quote of the Week

"To some its a six-pack, to me it's a support Group"

Unknown



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www.summits-online.com

Great Food

Great Drinks

Terrific Times