

At the Summit

the e-zine of Summits Wayside Tavern



21 July, 2003

PINT NIGHTS



Pint Nights!

Drink a **Spaten Hefeweizen on draft** and keep the glass!

Sandy Springs

Thursday July 24

Snellville

Saturday July 26

Cumming

Saturday July 26

7 - 9 pm (while supplies last)

Next Week's Promo:
Bass!

7/25 - Thomas Creek
ALL LOCATIONS!

[more promos on the web!](#)

Beer Offerings

Snellville

- Dogwood Decadent
- 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
- Dogwood Decadent
- Harpoon Summer
- Dogwood Summer

Cumming

- Sam Summer
- Dogwood Summer
- Grants Scottish Ale
- Dogwood Decadent
- Thomas Creek Red
- Thomas Creek Marzen

A View from the Summit

Life is a Beach

Michael "STIME" Alexander - Manager - Sandy Springs

New Smyrna Beach is about ten miles south of Daytona Beach. Some of the only beaches where you can still drive and park your vehicle along the sea walls on the sand dunes or what used to be before the hurricane. Perfect to bring the family lay down a blanket enjoy the sun, water and even a picnic.

I write to you from pool side, overlooking a shell-less beach watching the dolphins swimming less than fifty yards out. Earlier today, my brother, his wife, my nieces (Alicia age 7 and Danielle age 2), and I tried to reach the sand bars close to where the dolphins were swimming to get a closer look. It brought back so many memories from being raised in sunny Fort Lauderdale, FL where some of the greatest football teams college or pro teams are from. As a kid there was a private beach named Red Reef where you could snorkel around a variety of different corals and all kinds of tropical fishes; but years later they had closed the beach. Why? I do not know.

Anyway.... Getting back to try to get close to the dolphins. The undertow that day was extremely tough even for me being a great swimmer. We had to give up. The kids were having fun no matter what and that was my only care. So instead, Danielle decided to streak the beach (no worries Jan I did not follow in her footsteps). Anyway, whoever heard of a SEA MONKEY!!!!

Other than that we played lots of golf, ate at a variety of different restaurants and I got to spend a lot of time with my nieces.

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The Great Bison Divide Sandwich

Bison at Summits!

Our North Dakota bison burger is topped with sauteed mushrooms, vidalia onions, lettuce, tomato, and dijon mustard on 5-grain bread. Served with a side of brown rice.

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



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

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Find your Summits!

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"Life is a Beach"

(continued from page 1)

That sums up my vacation in Florida... so you must excuse me while I work on my bikini lines (got floss). I missed you all and will see you soon.

p.s.- Just incase anybody plans on going to FL soon they have banned smoking indoors. I would abide only if women stop bathing themselves in nasty, smelly, cheap and annoying perfumes!!!!

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!

Bet you can't wait!!

New on DRAFT at all 3 Summits!
Thomas Creek Root Beer and Birch Beer.
Try an old-fashioned soda to quench your thirst. Or how about a real Root Beer Float or Birch Beer Float? Nothing like the real thing!



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.

Plan ahead and treat the family to a night out at the movies!



Beer Spotlight

Belhaven Scottish Ale

Brewed in Dunbar, Scotland

Belhaven is the color of maple syrup and has an evocative nose of rich malts, sulfur, leather, vanilla, and earthy haylike hops. There is a certain aroma that arises from the very walls of an old British brewery, a smell of centuries. Belhaven manages to put this aroma into its beer. Light-bodied malts vault unencumbered across the palate-the beer is not nearly as heavy as the nose might suggest. The hops are light, broad, and brisk, and the finish is short and clean.



The Brewmaster's Table by Garrett Oliver

Beer Recipes...

Steak with Aloha Ale Sauce

- 1 1/2 cups pineapple juice
- 1/4 cup soy sauce
- 3 1/2 Tbsp light brown sugar
- 1/4 tsp garlic
- 1/4 tsp ground ginger
- 1/4 cup porter or other dark beer
- 2 tsp cornstarch
- Steak

*Mix together juice, soy sauce, brown sugar, garlic, and ginger. Bring to a boil.

*In a small bowl, stir together beer and cornstarch. Add to mixture. Lower heat, and cook, stirring, until sauce is thickened. Don't let the mixture boil after adding the beer.

*Cook steak to desired doneness. Serve sauce under, over, or in a small container beside the steak.

-about 2 cups, enough for 5-6 lbs of meat or 10-12 servings

The Brewpub Cookbook by Daria Labinsky and Stan Hieronymus



Industry News

Sweden bans import of alcohol-flavoured ice pops

Vodka-flavoured ice pops are being banned in Swedish stores after regulators said children might eat them.

The pops, made by Evolution Enterprise, based in Hilvaranbeek, Netherlands, are water-based and come in three flavours: tequila, vodka and a cocktail blend.

But the company said it doesn't target the treats, called Freaky Ice, towards anyone who isn't of legal drinking age.

"We don't want to go to supermarkets. We don't want to sell them in gas stations," said a company spokeswoman.

Instead, the company markets them to clubs and bars and discos in 30 countries, including Spain, Malta, France and Britain.

According to Laekemedelsverket, the Swedish medical products agency, a request to import and sell the ice pops, which have 50 millilitres (nearly 2 fluid ounces) of alcohol in each serving, was denied.

"There is a risk that minors will be tempted to buy the ice cream, which is considered improper out of a public health perspective," agency spokeswoman Conny Eklund said.

The ice pops also have caused a stir in neighbouring Denmark.

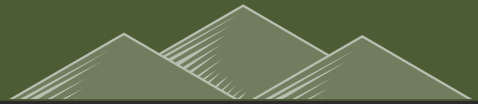
Last month, a Danish importer said he would launch Freaky Ice in discos and bars, but consumer organizations and the government's Health Board criticized the product claiming it was marketing a product containing alcohol as something harmless. There are no immediate plans in Denmark to ban such products.

Swedish law prohibits the sale of any alcoholic products to anyone younger than 18 and doesn't permit restaurants or shops to sell special items, like alcohol-flavoured ice cream or candy, on a limited scale.

http://www.ananova.com/news/story/sm_793622.html?menu=news.quirkies

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Spat. Franz'r 7/24 Bass Ale 7/31 Cliffhanger 8/7	Trivia 10-12 Thomas Creek Pint 7/25	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30			Karaoke 10-2am	Trivia 10-12 Thomas Creek Pint 7/25	Pint Night Spat. Franz'r 7/26 Bass Ale 8/02 Cliffhanger 8/9	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am Thomas Creek Pint 7/25	Pint Night Spat. Franz'r 7/26 Bass Ale 8/02 Cliffhanger 8/9	



Did You Know?

Duke Wilhelm IV of Bavaria decreed in 1516 that beer could only be brewed from barley malt, hops and water. This Rheinheitsgebot (purity law) was the world's first consumer protection law.

At the 1893 Chicago Fair, Pabst beer won a blue ribbon, and was called 'Pabst Blue Ribbon' beer from then on.

The oldest known code of laws is the Code of Hammurabi from ancient Babylonia, about 1750 B.C. It regulated the practices of drinking houses, and called for the death penalty for proprietors found guilty of watering down their beer.

In 1935 a method for lining tin cans with vinyl plastic was developed for use with canned beers.

The most popular beverage in the world is tea, and beer is number two. However, in England and Ireland, beer is the most popular beverage.

The ancient Babylonians were making more than a dozen different varieties of beer from various grains and honey in 4000 B.C.

<http://www.foodreference.com/html/fbeer.html>

Drink Spotlight!

Peach Almond Shake

1 oz Amaretto
1/2 oz Peach Schnapps
1/2 oz cream

Shake with ice and strain.

Life Saver

1 part Malibu
1 part vodka
1 part melon liqueur
1 part Sprite (optional)

Build.

Kool Aid

3/4 oz melon liqueur
3/4 oz amaretto
1/2 cranberry juice

Shake with ice and strain.

Quote of the Week

And God said, "Let there be vodka!" And He saw that it was good. Then God said, "Let there be light!" And then He said, "Whoa - too much light."

Unknown



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www.summits-online.com

Great Food

Great Drinks

Terrific Times