

At the Summit

the e-zine of Summits Wayside Tavern



28 July, 2003

PINT NIGHTS



Pint Nights!

Drink a **Bass** on draft and keep the glass!

Sandy Springs

Thursday July 31

Snellville

Saturday August 2

Cumming

Saturday August 2

7 - 9 pm (while supplies last)

Next Week's Promo:
Cliffhanger!

[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

How To Be A Mean Mother

Kay-C Phipps - Manager - Snellville

A mean mother never allows candy or sweets to take the place of a well balanced meal.

A mean mother insists on knowing where her children are at all times, who their friends are and what they do.

A mean mother breaks the child labor law by making her children work- washing dishes, making beds, learning to cook, and doing other cruel and unpleasant chores.

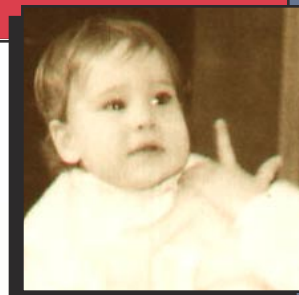
A mean mother makes life miserable for her offspring by insisting that they always tell the truth,

A mean mother produces teenagers who are wiser and more sensible.

A mean mother can smile with secret delight and pride when she hears her Own grandchildren call their parents " mean "

What the world needs now are more mean Mothers....and Fathers.

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!



Karaoke!

Karaoke at all 3 locations:

Snellville
Wed: 10pm to 2am

Cumming
Fri: 9pm to 1am

Sandy Springs
Sat: 9pm to 1am

Come and strut your stuff! Let us hear that shower singing voice!



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.



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

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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/

Shrimp and Spinach Quesadilla

Hot off our Great Taste Menu- this quesadilla is filled with flavors!

Fresh Pacific grilled shrimp, sautéed red pepper spinach, and smoked gouda cheese are melted to perfection inside a crispy flour tortilla.

This delectable delight only has 570 calories and 15.5 grams of fat!

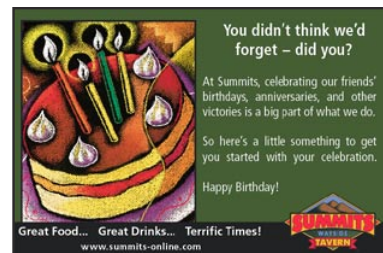
For a full look at our menu, click on www.summits-online.com and let your food adventure begin.



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

Erdinger Weissbrau

Erdinger, in the town of Erding just northeast of Munich, is Germany's largest producer of weissbier, which is the only type of beer that is brewed.

The beer is pale orange and raises a pillowy white head. The aroma is very muted-faint malt and hops show through, along with the tiniest whiff of apple peel and oranges. On the palate the flavor is dead clean, displaying fine acidity, but very little fruit. The finish is suitably crisp.



The Brewmaster's Table by Garrett Oliver

Beer Recipes...

Cheddar Pepper Wafers

- 1/2 lb grated aged cheddar (white cheddar is preferable)
- 1 tsp cayenne pepper
- 2 Tbsp butter
- 1 cup flour
- 1 tsp salt
- 1/2 tsp baking powder
- 1 cup pecan meal
- 1/2 cup IPA beer

*Blend the first 6 ingredients together including 1/2 cup of the pecan meal in the bowl of a food processor fitted with a metal blade. Pulse on high speed twice, then add the beer.

*Pulse until smooth, about 3-4 turns. Place a piece of parchment paper 15 inches long on the counter top and sprinkle the remaining pecan meal on the paper. Then use a spatula to scrape dough onto the parchment paper so the pecan meal coats the dough. Gather the sides of the paper together and roll to form logs about 2 1/2 inches in diameter and 10-12 inches long. Roll up the parchment paper and seal. Refrigerate until firm, about 2 hours.

*Preheat the oven to 400 deg F. Line a baking sheet with parchment paper. Unwrap the dough.

*Use a sharp serrated knife to cut off thin slices of the chilled cheddar dough log.

*Place the cheddar wafers on the baking sheet and bake for 12-15 mins, or until bubbly and golden. Serve immediately.

Cooking with Beer by Lucy Saunders



Industry News

Paris Ritz has world's most expensive cocktail

A drink sold at the Ritz Hotel in Paris has been recognised as the most expensive commercially available cocktail in the world.

Guinness World Records says The Sidecar costs £277.25 a glass.

It contains Champagne Cognac that survived the 1870 siege of Paris and two World Wars.

The Sidecar was believed to have been invented by the hotel's head barman - Frank Meier - in the 1920s when it sold for the equivalent of £1.09.

Head barman Colin Field said:

"The Ritz Sidecar contains Ritz Fine Champagne 1865 pre-phyloxera Cognac.

"This Cognac is guaranteed, and has been inside the hotel for over a hundred years, although German soldiers nearly seized it during their occupation of Paris."

The recipe for the record-breaking cocktail is:

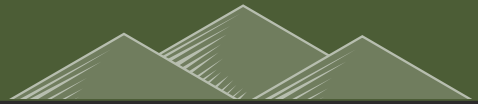
- 5/10 Ritz Fine Champagne 1865 Cognac
- 3/10 Cointreau
- 2/10 lemon juice.

http://www.ananova.com/news/story/sm_800765.html?menu=news.quirkies



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Bass Ale 7/31 Cliffhanger 8/7 LaBatt's 8/14	Trivia 10-12	Karaoke 9-1am	
Snellville	Trivia 7:30-9:30			Karaoke 10-2am	Trivia 10-12	Pint Night Bass Ale 8/02 Cliffhanger 8/9 LaBatt's 8/16	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Bass Ale 8/02 Cliffhanger 8/9 LaBatt's 8/16	



Did You Know?

"Cheat Sheet": Beer Styles and Flavors

- Altbier**- bronze-colored, snappy bitterness, full malt flavor.
- Amber**-color signals caramelized flavors in amber ales and lagers.
- Bitter**-fruity and racy, subtle, low carbonation, robust hopping.
- Bock**-dark (usually), strong, malty, toffeeish, full-bodied, restrained bitterness.
- Doppelbock**-Very strong, dark, toffeeish, with some sweetness.
- Dubbel**- dark, fruity, complex, raisiny, spicy.
- Gueuze**- pale, dry, funky, wildly complex, quite tart
- Helles**- golden, light-bodied, malty, bready, restrained bitterness.
- Imperial Stout**- very strong, dark, roasty, coffeeish, chocolaty, robust.
- Kolsch**- very pale gold, bready, lightly fruity, restrained bitterness.
- Rauchbier**- "smoked beer"; smoky flavors and aromatics, juicy, caramelized.
- Scotch Ale**- dark, sometimes strong, malty, full-bodied, restrained bitterness.

The Brewmaster's Table by Garrett Oliver

Drink Spotlight!

Bahama Mama

- 1 1/2 oz light rum
- 1 1/2 oz gold rum
- 1 1/2 oz dark rum
- 2 oz sour mix
- 2 oz pineapple juice
- 2 1/2 oz orange juice
- Splash of grenadine

Put ice in a mixing glass. Add all of the ingredients. Shake. Pour into a Collins or hurricane glass. Garnish with a cherry and an orange slice.

Banana Boat

- 1 1/2 oz tequila
- 1/2 oz banana liqueur
- 1 oz lime juice

Combine the above ingredients in a blender with ice. Blend until smooth. Pour into a sour glass.

Quote of the Week

"If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose."

---Deep Thought, Jack Handy---



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

www.summits-online.com

Great Food

Great Drinks

Terrific Times