

# At the Summit

the e-zine of Summits Wayside Tavern



4 August, 2003

PINT NIGHTS



## Pint Nights!

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

### Sandy Springs

Thursday August 7

### Snellville

Saturday August 9

### Cumming

Saturday August 9

7 - 9 pm (while supplies last)

**Next Week's Promo:**  
**LaBatts!**

[more promos on the web!](#)

## Beer Offerings

### Snellville

- Dogwood Decadent
- Redhook Summer Blonde
- Grants Lazy Days (summer)
- Grants Perfect Porter
- Molson Ice
- Harpoon Summer

### 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

### Dancing until midnight...

*Luai - Kitchen Manager - Snellville*

I would like to write about Chin Festival of Thanksgiving in Chin State, Burma.

In Burma, there are 14 different states and ethnic groups. Within these states and ethnic groups, there are many different cultures and languages. Chin is one of these ethnic groups in Burma.

We have a yearly festival called Fanger Puai. Most people work doing cultivation. We plant our crops in March and watch them grow bigger and bigger until August when we harvest them.

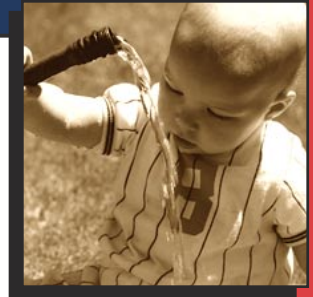
Basically our festival is about being thankful to God and also a general celebration for the past year. For the festival, every household cooks lots of food, and makes their own beverage, Lai Zupi, which is a cross between beer and wine. We also make a sacrifice to God by killing someone's animal. Sia, kind of like a water buffalo, is the most popular of the animals. So, we kill the Sia and cook it. All of the food and drinks are taken to the center of town and shared. Older people drink Lai Zupi while the young people sing and dance. We also have Chin cultural dancing, Cere Hawh, which is one of the famous dances in Burma. In this dance, there must be 8 boys and 8 girls. Dancing is the most important thing to do in the festival. Everyone wears their cultural dresses. People stay and dance until mid-

night. We all have a great time at the festival.

All of the boys and girls have a great time. Some of them become lovers. Even though people are loving on each other, their parents don't say anything to them.

Everyone has a great time at this festival. We used to have the festival in October. Everyone is excited about this festival. When I see people from my country, we still talk about this festival and are excited about it.

**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!



Visit us on the web at [www.summits-online.com](http://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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## Find your Summits!

### Locations

**Summits Wayside Tavern® - Sandy Springs**  
5830 Roswell Road  
Sandy Springs, GA 30328  
Phone: 404-257-0735  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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Snellville, GA 30078  
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[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376  
[summits-online.com/cumming/](http://summits-online.com/cumming/)

## Shrimp Caesar Salad

### Shrimp! Shrimp! Shrimp!

A bed of romaine lettuce is covered with grilled shrimp, topped with parmesan and romano cheese and tossed with light Caesar dressing. Simply superb!

This mouthwatering meal only has 298 calories and 9 grams of fat!

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.



## Karaoke at Cumming and Snellville Only!



Karaoke has been cancelled at Sandy Springs, but you can join us at Snellville and Cumming!

**Snellville**  
Thursdays: 10pm to 2am

**Cumming**  
Fridays: 9pm to 1am

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

## Beer Spotlight

### Weihenstephaner

Northeast of Munich, is the pretty university town of Freising, which is home to Germany's most famous brewing school and several breweries. Weihenstephaner, founded in 1040, claims to be the oldest brewery in the world. It is part of the Technical University of Munich, which is owned by the state of Bavaria.

The beer is hazy bright orange, and has nice clove, banana, and hop aromatics woven together with an intriguing note of nutmeg. It has a fairly dry palate with very clean bitterness and expansive fruit flavors. There is very little malt character, but that's fine- it's very refreshing, and the aromatics are terrific.



**The Brewmaster's Table** by Garrett Oliver

## Beer Recipes...

### Sausage and Lager Meatballs

- 1/2 cup sourdough bread crumbs
- 1/2 cup minced onion
- 12 oz bulk Italian (may be medium, hot, or mild)
- 1/2 cup amber lager
- 2 Tbsp minced parsley
- 2 Tbsp minced pimiento or roasted red pepper
- 1 tsp red pepper flakes (reduce this by half if using spicy sausage)
- Semolina flour (pasta flour)
- Peanut oil for frying (about 1 cup)

\*Fit a food processor with a metal blade. Blend the bread crumbs, onion, sausage, lager, pimiento or roasted red pepper, parsley, and red pepper flakes, using short pulses on the food processor, until well mixed, but not pasty. Transfer to a mixing bowl, cover with plastic wrap, and chill the mixture for 30 mins.

\*Use a tsp to form 24-30 meatballs. To ease rolling and shaping, place a mounded tsp of sausage mixture on a plate dusted with about 1/2 cup semolina flour. Roll the meat into a ball, using the flour to keep it from sticking to your hands. Place the meatballs on a baking sheet lined with wax paper.

\*Preheat the oven to 325 deg F. Heat peanut oil in a

deep 10-inch heavy skillet to frying temp, about 350 deg F. Brown the meatballs in batches of 8-10 meatballs, and turn quickly to keep them from burning or sticking together. The meatballs will be crispy and browned, but not cooked through.

\*Place the browned meatballs on an unlined baking sheet and bake for 15-20mins, or until cooked through. Drain the meatballs on paper towels with assembling the serving tray.

\*Place the meatballs on small rounds of pumpernickel bread spread with hot mustard, and serve with baby dill pickles and sliced radishes.

**Cooking with Beer** by Lucy Saunders



## Industry News

### Prisoners were pub regulars

A prison guard in Brazil went to a bar close to his jail and bumped into three inmates who had sneaked out for a drink.

The owner told him they were regulars who often popped in for a beer, reports Terra Noticias Populares.

Leonardo Tagliate Junior said: "I told them they were arrested again and they didn't react. They even told me they were not running away they were only having a beer."

The prisoners were returned to Ceresp prison in Betim where an investigation has been launched into security.

[http://www.ananova.com/news/story/sm\\_802152.html?menu=news.quirkies](http://www.ananova.com/news/story/sm_802152.html?menu=news.quirkies)

## Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Cliffhanger 8/7 LaBatt's 8/14 S. GA Brown 8/21	Trivia 10-12		
Snellville	Trivia 7:30-9:30			Karaoke 10-2am	Trivia 10-12	Pint Night Cliffhanger 8/9 LaBatt's 8/16 S. GA Brown 8/23	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Cliffhanger 8/9 LaBatt's 8/16 S. GA Brown 8/23	



## Did You Know?

### Lambics

The same beer is still being made today. The payottenland district west of central Brussels is home to lambic beer, the world's oldest beer style. "Lambic" is probably derived from Lembeek, a small town in Payottenland that was once a small city-state and a stronghold of lambic brewers. Whereas most modern brewers take care to exclude wild yeasts and bacterial strains from their brews, lambic brewers take the opposite route. They literally fling the windows open and invite nature in. This is the way beer was fermented hundreds, even thousands, of years ago, when even the most accomplished brewers didn't know what yeast was. All beers back then underwent "spontaneous fermentation" by wild yeast and bacteria. Airborne microflora in Payottenland produce some of the most complex and fascinating beers in the world. The ancient process gives lambic beers fruity flavors and sharp, acidic palates. Behind the sourness is a riot of earthy, toasty flavors and aromas.



The Brewmaster's Table by Garrett Oliver

## Drink Spotlight!

### Baby Ruth (shooter)

1/2 oz Frangelico  
1/2 oz vodka  
2 or 3 peanuts

Layer Frangelico and vodka in a shot glass, and peanuts.

### Black Licorice

1/2 oz Sambuca  
1/2 oz Kahlua

Pour all ingredients into a brandy snifter. Enjoy!

## "Food to go?"

Take Summits with you to the lake, Stone Mountain, or for a quiet evening at home. Our entire menu is available for "take-out".



## Quote of the Week

"If I had all the money I've spent on booze..... I'd spend it on booze"

----E. Hemingway-----



3334 Stone Mtn. Hwy. (Hwy 78)  
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Great Food

Great Drinks

Terrific Times