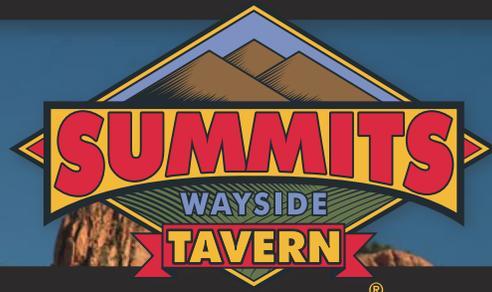


At the Summit

the e-zine of Summits Wayside Tavern



11 August, 2003

PINT NIGHTS



Pint Nights!

Drink a LaBatts on draft and keep the glass!

Sandy Springs

Thursday Aug. 14

Snellville

Saturday Aug. 16

Cumming

Saturday Aug. 16

7 - 9 pm (while supplies last)

Next Week's Promo:
Sweet Georgia Brown!

[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

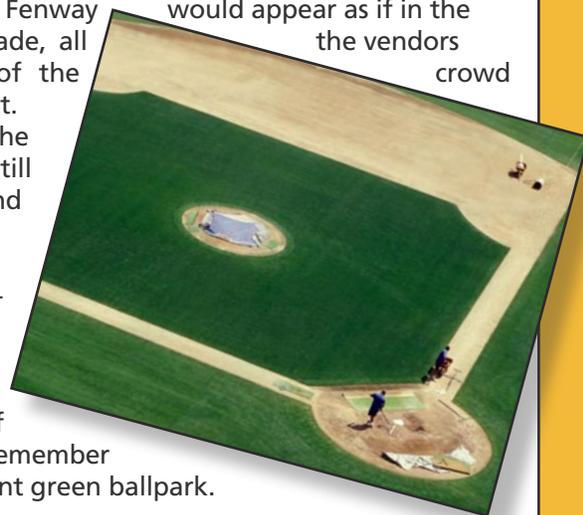
A View from the Summit

Fenway Park...

Peter A. Gagne - Manager - Cumming

As a child, a game at Fenway Park was the ultimate. My dad would take us to maybe one game a year and it was always a huge adventure. The ninety-minute drive to Boston seemed like we were driving to California. Once we'd park the car, the excitement would really begin. The smells of the game would hit you the second you stepped out of the car. Sausage and peppers, roasted peanuts and popcorn all mingled together to heighten the expectation. The buzz of the big city was the next thing to hit your senses. There were so many people bustling around that the energy was palpable. As you walked to the park, suddenly Fenway would appear as if in the center of a maelstrom. The brick façade, all hawking their wares and the hum of the vendors crowd made you realize this was a special event. The true thrill however, still lay behind the gates of the famed Fenway Park. I can still remember my walk up the long ramp and my first sight of the inside of Fenway. Everything was so green and so big! As a kid who loved to play and watch baseball, it was like walking into a huge Cathedral. This is no small metaphor for a Catholic kid from Holy Cross school. I can't remember the specifics of any games I saw as a kid, but I can still remember the thrill of walking into that magnificent green ballpark.

(...continued on page 2)



Sept is Burger Month!

Choose from 14 different mouth-watering burgers. Meats include ostrich, bison, turkey, and of course ground beef. For every burger sold in September, \$0.50 will be given to St. Jude's Children's Hospital!



Recipes due 8/25!!

Give us your most creative and tasty burger recipe. The winner of the most flavorful burger will win 1 FREE BURGER A WEEK FOR A YEAR at Summits, a personalized chef jacket, and be a guest chef for 1 night at Summits. You will get to show off your burger skills and share your award-winning recipe with all the patrons at Summits. One winner for all three locations.

Don't forget your recipe is due Aug 25 at your local Summits!

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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Find your Summits!

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"Fenway Park"

(continued from page 1)

With this reminiscing as a backdrop, I got out of my car and walked up Beacon St with my father in law to see my first game at Fenway in about four years. We were meeting my brother in law and some friends at the Boston Beer Works, a great brewpub across the street from Fenway Park. After a couple of Boston Common Ales, we were heading inside the Park to see the Slobs play Tampa Bay. The excitement remains! Same smells, same buzz! The peanuts still taste great, the hot dogs suck and the sausage and peppers? Forget about it! Why do I still love baseball and the Sox? Because every time I walk up that ramp and into Fenway Park, I still get the same sense of awe and excitement looking at the green of Fenway Park. It brings me back to the most exciting and innocent days of my youth and it gives me the hope that I can someday share the same excitement with my three sons.

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!

ARE YOU READY FOR SOME FOOTBALL????

Night with Gambrinus!

During Monday Night Football, spend a "Night with Gambrinus".

Start a Gambrinus passport, drink their beers, and get a chance to win a t-shirt! Also, a beach chair will be raffled off at each store during Monday Night Football!

Saturday College Football

Fill out our Miller Lite College Football brackets each week for a chance to win a "day in the chair!". The winner of the College Football brackets will be KING for the following Saturday during the College football games at Summits. You'll get to recline in a lazyboy chair and be waited on hand and foot. What could be better???

Sunday Pro Football

Fill out our Coors Light Pro Football brackets each week for a chance to win a "day in the chair!". The winner of the Pro Football brackets will be KING for the following Sunday during the Pro Football games at Summits. You'll get to recline in a lazyboy chair and be waited on hand and foot. What could be better???

Beer Spotlight

Hoegaarden

The beer has a hazy translucent pale yellow color with an almost greenish tinge. The nose is beautiful-oranges, lemons, and a whiff of coriander. A mousse-like carbonation opens the beer up on the palate; it is very light-bodied and spritzzy, as light bitterness melds with a fine acidity to support a dry but orangey center. The finish is brisk and clean, leaving impressions of oranges, sweet spices, and pasta. Hoegaarden manages to be superlight on the palate while delivering plenty of bright, citrusy flavor.

The Brewmaster's Table by Garrett Oliver





Beer Recipes...

Chicken Tenders with Coffee Stout Glaze

- 1 1/2 lbs chicken thighs, skins removed and trimmed of all visible fat
- 12 oz coffee stout
- 1 tsp salt
- 1 tsp white pepper
- 3 cloves garlic
- 1/3 cup orange juice concentrate
- 2 Tbsp Lyle's Golden Syrup or dark corn syrup
- Garnish- toasted sesame seeds and minced green scallions

*Rinse and pat dry the chicken pieces. Preheat the oven to 350 deg F. Place the chicken in a buttered 9x11-inch baking dish. Blend the remaining ingredients, except the garnish, and pour over the chicken.

*Bake the chicken at 350 deg F, stirring and basting often, for 30-45 mins, depending on the size of the pieces. Turn several times, so that the glaze is evenly baked on the chicken.

*Remove from oven and let cool for 10-15 mins before garnishing.

Cooking with Beer by Lucy Saunders

Industry News...

'The Beers Are in the Fridge'

Wed July 16, 2003 07:49 AM ET

BERLIN (Reuters) - A German construction worker fed up with burglars breaking into his mobile home decided to leave the door unlocked and put up a sign reading "Beer in fridge, please don't damage anything," police said Wednesday.

The 48-year-old told authorities in the western town of Oggersheim that six bottles of beer had been stolen from his fridge during the weekend but nothing else was missing and there was no damage.

<http://www.reuters.com/newsArticle.jhtml?type=oddlyEnoughNews&storyID=3099082>



From the menu...

5-Grain Portabella Sandwich

We first grill the portabella mushroom to perfection. Then, we top it off with roasted red pepper spinach and french wine mustard. The sandwich is served on 5-grain bread with a side of brown rice.

This savory satisfying sandwich has only 230 calories and 7.5 grams of fat!

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

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night LaBatt's 8/14 S. GA Brown 8/21 Fosters 8/28	Trivia 10-12		
Snellville	Trivia 7:30-9:30			Karaoke 10-2am	Trivia 10-12	Pint Night LaBatt's 8/16 S. GA Brown 8/23 Fosters 8/30	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night LaBatt's 8/16 S. GA Brown 8/23 Fosters 8/30	



Did You Know?

As "porter beer" became the most popular style in London's pubs, dozens of breweries jockeyed to dominate the market. Porter became so popular that it became possible to make a fortune brewing just this one style. But breweries needed economies of scale to do this. So, those in London started building large breweries to with gigantic wooded storage vats to hold aging and fermenting porter. The new vats were often dedicated with lavish dinners held inside them just before they were filled with beer. In 1790 the Meux brewery erected a vat with a capacity of 860,000 US gallons, the largest in the world.

These vats were made of wood, and wood has its limitations. In October 1814, one of Meux's vats burst, breaking down the breweries walls and sending a raging flash flood of porter through the streets of London. Several nearby buildings were demolished and 8 people died "either by drowning, injury, poisoning by the porter fumes or drunkenness."

The Brewmaster's Table by Garrett Oliver

Condors???

Condors are personalized currency from Summits. All you have to do is give us your favorite picture, (printed or digital, or better yet, we'll take one of you at Summits) and we magically transform it to Summits currency. Put your family, a favorite vacation spot, or even a beloved pet on your money.

Ask your friendly Summits server for details.

Drink Spotlight!

Brain

- 1 oz Kahlua
- 1 oz peach schnapps
- 1 oz Bailey's Irish Cream

Layer all ingredients in a rocks glass filled with ice.

Buffalo Sweat (shooter)

- 1 1/2 oz bourbon
- dash of Tabasco sauce

Pour bourbon into a shot glass, add a dash of Tabasco sauce.

"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

"What contemptible scoundrel has stolen the cork to my lunch?"

---Tee Mans---



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www.summits-online.com

Great Food

Great Drinks

Terrific Times