

At the Summit

the e-zine of Summits Wayside Tavern



18 August, 2003

PINT NIGHTS



Pint Nights!

Drink a **Sweet Georgia Brown** on draft and keep the glass!

Sandy Springs

Thursday Aug. 21

Snellville

Saturday Aug. 23

Cumming

Saturday Aug. 23

7 - 9 pm (while supplies last)

Next Week's Promo:
Fosters!

[more promos on the web!](#)

Beer Offerings

Snellville

Blue Moon
Harpoon Summer
Molson Ice
Dogwood Decadent
Sam Adams Summer
Sierra Nevada Summer

Sandy Springs

Check out their bottles!
Redhook Sun Rye Ale
Redhook IPA
Sierra Nevada Porter
Sierra Nevada Wheat
Urthel

Cumming

Dogwood Decadent
Sam Adams Summer
RedHook Sun Rye Ale
Harpoon Summer
Dogwood Summer
Grants Imperial Stout

A View from the Summit

Who would have thought...

Jennifer S. Fackenthall - Manager - Snellville

I hate junky email! I am the loser that never reads the jokes you send me, never keeps the chain letter moving, deletes the online greeting cards, never opens funny attachments, and never takes the quizzes or plays the games that are sent to me. I am the email Grinch!

I am a really organized person and the clutter in my "Inbox" drives me every bit as crazy as the clutter under the bed or on the kitchen counters. However, this week I received an email that surprised even me.

My new brother-in-law sent me an online questionnaire. It is one of these that asks you a series of questions designed to help the person who sent it to you get to know you better. You are supposed to read all of his answers to the questions, then go back and type your answers over his and reply to him. Then, send it to 1,000 of your closest friends and family so that you can get to know them better, too.

I received it... read the answers... and ignored it.

A few hours later I received a copy from my wonderful mother-in-law. She had filled in her answers and copied me in. I read the answers and once again.... I ignored it.

A few more hours passed and then I received it AGAIN from my husband (who is the LAST person in the world I would have expected to reply). He had received the same questionnaire and sent it to me. This time I read it.... scrolled back to the top of the page.... Re-read it....and then printed it to save. (...continued on page 2)



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???

Winner of the Sat and Sun football "promo" every week will get \$50 in house cash and \$200 for the overall winner for the season.

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

At the Summit

the e-zine of Summits Wayside Tavern



"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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"Who would have thought..."

(continued from page 1)

Then, I went back and re-read the answers that my other family members had sent me and paid them a little bit more attention. I was actually having a good time. At this point I decided that I was no longer above answering the questionnaire. I wasn't too busy to be bothered with it. I followed the directions and proceeded to play the game.

To my delight my mom, sister and several friends all sent me back their replies! I realized that I was not too important to take a few minutes to have fun. I was excited to read the funny answers that the people I am closest to shared with me. I was even surprised by some of the responses. While I am still annoyed by all of the stupid stuff floating around in my mailbox I am glad that I took the time, gave in, and enjoyed myself.....

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!



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!

Beer Spotlight

Wychwood Hobgoblin

Region of Origin: South/Midlands of England, UK

Style: Pale/Brown Ale

The forest of Wychwood, once a royal hunting ground, is on the Oxfordshire side of the gentle Cotswold Hills. In the maltings of the long-gone Clinch's brewery in Witney, a micro was established in 1983, using water from the Windrush River and yeast from the now-defunct Morlands brewery. The micro has since moved to a bigger site in the town, and its beers enjoy a considerable following. Principal Chris Moss likes beers with robust, individualistic aromas and flavors, and gives them names to match. Hobgoblin is inspired by such creatures as may haunt the forest. The beer is malty, with suggestions of chocolate-coated toffee and brown sugar, a balance of lemon-rind hoppiness, and a hint of warming alcohol in the finish.

Great Beer Guide; 500 Classic Brews by Michael Jackson

Beer Recipes...

Artichokes with Lemon Lager Sauce

- 4 artichokes
- 1 gallon boiling water
- 1 egg
- 1/2 cup Pilsner lager
- 1 tsp cornstarch
- 1 Tbsp fresh lemon juice
- Pinch cayenne pepper
- 2 Tbsp butter

*Trim the long stems and tough outer leaves from the artichokes. Use a pair of tongs to put the artichokes into the boiling water and let cook until tender, about 35-45 minutes, depending on the size.

*Place the rest of the ingredients, except the butter, in a blender, cover the lid with a towel, and hold down to

prevent splashes. The lager will foam quite a bit.

*Melt the butter in a 1-quart heavy saucepan over very low heat until deep gold; the milk solids will foam up and turn brown. Skim off the browned bits and, whisking continuously, add the lager-lemon mixture.

*Cook the sauce over low heat, whisking constantly, until it thickens. Serve warm, as a dipping sauce for the artichokes.



Cooking with Beer by Lucy Saunders

From the menu...

Shrimp and Spinach Quesadilla

A large flour tortilla wraps up the grilled Pacific shrimp, gouda cheese, and freshly sautéed spinach. The quesadilla is served to you hot and will satisfy your seafood craving! Order one today off of our Great Taste Menu!

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



Industry News...

Man Kills Friend Over Beer

BEAVER, PA-August 5, 2003 — A Beaver County man has apologized for fatally stabbing his friend during a drunken dispute over who was going to buy more beer.

Forty-year-old Leonard Johnson apologized to Douglas Brown's mother yesterday shortly after he pleaded guilty to third-degree murder. In exchange for his plea, Johnson was sentenced to eight to 18 years in prison.

Prosecutors say Johnson fatally stabbed the New Castle, Pa. man in June 2002 following a fist fight outside Johnson's Aliquippa home.

In court yesterday, Johnson told Brown's mother that he regrets killing his friend.

http://abclocal.go.com/wpvi/news/08052003_nw_beerstab.html

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night S. GA Brown 8/21 Fosters 8/28 Moosehead 9/4	Trivia 10-12		
Snellville	Trivia 7:30-9:30			Karaoke 10-2am	Trivia 10-12	Pint Night S. GA Brown 8/23 Fosters 8/30 Moosehead 9/6	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night S. GA Brown 8/23 Fosters 8/30 Moosehead 9/6	

Did You Know?

Maker's Mark

The red wax seal you see on our bottle is like a snowflake, no two of them are alike. We'd be hard pressed to explain what's behind the differences in snowflakes, but it's easy to explain the individuality of our wax patterns. It's the people who have been hand dipping the bottles for more than a quarter century. Each one has a different personality that is expressed in the way the wax drips. This is just another step in the Maker's Mark process where people, not machines, control the quality of our product.



www.makersmark.com

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!

Almond Cocktail

- 2 oz gin
- 1 oz dry vermouth
- 1/2 oz amaretto

Put all ingredients in a mixing glass filled with ice. Shake and strain into a rocks glass filled with ice. Serve.

Almond Joy

- 1 oz crème of coconut
- 1 oz amaretto
- 1 oz dark crème de cacao
- 2 oz cream

Put all ingredients in a mixing glass filled with ice. Shake and strain into a rocks glass filled with ice. Serve.



Quote of the Week

"I wish to see this beverage [beer] become common."

Thomas Jefferson, Brewer and Third President of the United States



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www.summits-online.com

Great Food

Great Drinks

Terrific Times