

# At the Summit

the e-zine of Summits Wayside Tavern



25 August, 2003

PINT NIGHTS



## Pint Nights!

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

**Sandy Springs**  
Thursday Aug. 28

**Snellville**  
Saturday Aug. 30

**Cumming**  
Saturday Aug. 30

7 - 9 pm (while supplies last)

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

[more promos on the web!](#)

## Beer Offerings

### Snellville

Blue Moon  
Harpoon Summer  
Molson Ice  
Dogwood Decadent  
Rogue Chocolate Stout  
Fullers ESB

### 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

### The last time I had Tequila...

*Tom Neff - Customer - Sandy Springs*

Although many of us probably go to Summits because we appreciate the great selection of beer (plus the interesting menu that keeps getting more interesting), I've begun appreciating some of the other options as well. One aspect of the ambiance that I enjoy is to sit at the bar and admire the impressive collection of bottles in the center - now recently lit. With such good beer choices, I seldom partake of these options. But about a year ago I was inspired to try some of the Bushmills Single Malt 16 that had been tugging at my senses for many visits. It isn't cheap but it is an excellent and smooth Irish Whiskey. I had it a few times and eventually bought a bottle for home.

Some time later I listened in on a Tequila conversation that Kevin was having with a customer. Intrigued, I asked Kevin about it on a subsequent visit and he suggested a few choices. This was a big step for me. The last time I had Tequila was in 1975. A high school buddy and I went out drinking in downtown Cleveland, Ohio. After visiting many places including a bar next to the old Greyhound Station we somehow ended the night at a bar closer to home where we had 4-5 shots of Tequila plus a couple Tequila and Ouzo drinks. The next morning was so memorable I hadn't touched Tequila since. That was before Kevin introduced me to high-end Tequila (unfortunately at high-end prices). The difference between these and the cheap Tequila I remembered is remarkable. They were pleasant, drinkable, sipping experiences. I confess I don't remember the names but I just ask Kevin's advice when I get the urge for some.

This spring I asked Kevin to introduce me to single malt Scotch Whisky. I had never tried it, I guess I thought it was too traditional or elitist, I don't know.... He suggested Laphroaig 10, Maccallan 12, and Highland Park 12. These were all reasonably priced, different, and very good. A couple weeks later I tried Lagavulin 16. We've all heard wine and spirit tasters talk about the "complex" tastes of drinks. This always sounded pretentious to me but in truth, the smells and tastes of these did indeed seem complex - particularly the Laphroaig and Lagavulin, both are Islay malts, a small island off the west coast of Scotland. *(...continued on page 2)*



## Recipes due TODAY!!

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](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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[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "The last time I drank Tequila..."

(continued from page 1)

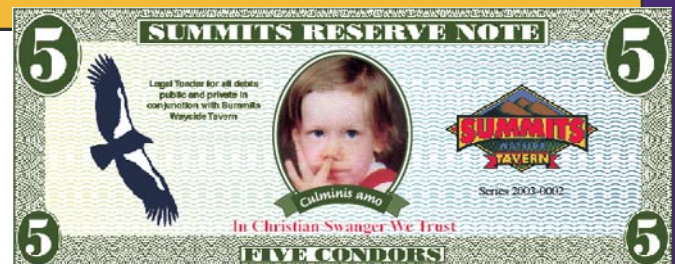
I'm fortunate to have a wife that indulges some of my interests. On a recent business trip to England she bought me a 2 book set on whisky by Thierry Benitah. In addition to the history and distillation process it evaluates the whisky choices from Scotland, Ireland, and the U.S. I wrote down about 20 of the top rated choices. Many of these are rare and expensive (a few hundred dollars a bottle). The package store, Mink's, which has a decent high end cabinet, had 4 from my list - I bought the cheapest two. I showed the list to Kevin. Perhaps I shouldn't have been surprised, but Summit's had about three quarters of my list. I haven't tested anywhere else but I suspect there are few bars in the metro area that can match this. I'll bet most of the customers at Summit's don't appreciate the world class selection of spirits in inventory. Alas, most of the choices were out of my price range but I asked Kevin to show me the ones under \$20 a pour. (Incidentally, it's amazing how much Kevin and John know about these - I think I now know what happens after the bar closes.) I had a Glenmorangie Madeira which I thoroughly enjoyed. Perhaps on a special occasion I can try others...

**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!

## 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.

## Beer Spotlight

### Bert Grant's Perfect Porter

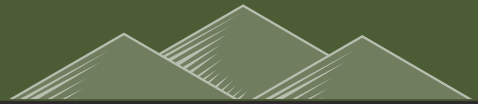
Region of Origin: Pacific Northwest US

Style: Plain Porter

A biography of brewer Grant was called The Ale Master. For a time his beers carried neck labels appearing to take credit for human happiness. His brand-name Perfect Porter is hardly modest, but the alcohol content is. Despite which this beer is astonishingly well-rounded in both body and flavor, with suggestions of cocoa powder, toasted nuts, and a touch of peat.



**Great Beer Guide; 500 Classic Brews** by Michael Jackson



## Beer Recipes...

### Kriek Cherry Muffins

- 1/2 cup dried cherries
- 1 cup Belgian-style kriek or cherry ale
- 1/2 cup butter, softened
- 1 cup sugar
- 1 egg, at room temperature
- 1 1/2 cups flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup ground almonds

\*Start by soaking the dried cherries in the ale overnight. If you are not able to soak the cherries overnight, here's a shortcut: place the cherries in an ovenproof glass dish, cover with ale, and seal with plastic wrap. Microwave on high power for 1 minute, remove wrap, and let cherries cool.

Preheat the oven to 375 deg F and grease two 6-cup muffin tins, or a 24-cup mini muffin tin.

\*Cream the butter and sugar together in a 4-quart mixing bowl, then beat in the egg. Beat until fluffy.

Drain the cherries, but reserve the fruited ale.

\*Stir together the remaining ingredients. Stir in the butter-sugar mixture, then add the drained cherries and 2 Tbsp of the reserved fruited ale.

\*Fill the muffin cups 2/3 full with the batter. Bake for 20-35 mins, depending on the size of the muffin cups. The muffins should be lightly browned on top.

Apply syrupy glaze as follows-

### Syrup Glaze

- 2 Tbsp butter
- 2 Tbsp sugar
- Remaining fruited ale

\*Melt the butter, sugar, and the remaining fruited ale in a small saucepan over low heat until the sugar is dissolved. Lightly brush the hot muffins with the glaze and allow to cool. The glaze will help keep the muffins cool for several days.

Cooking with Beer by Lucy Saunders

## From the menu...

### The Peppered Ostrich Burger

97 calories and 2 grams of fat per 4 oz serving makes this sandwich healthy and it's great tasting too!

A fresh ostrich burger sits on a freshly baked poppy seed bun. The ostrich burger is covered with sautéed red and green peppers, jalapeno peppers, melted provolone cheese, french wine mustard, lettuce, tomato, onion, and mayo. Of course no burger is complete without our amazing french fries!

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!

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

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

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



## Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night Fosters 8/28 Moosehead 9/4 Sierra Nevada 9/11	Trivia 10-12		
Snellville	Trivia 7:30-9:30				Trivia 10-12	Pint Night Fosters 8/30 Moosehead 9/6 Sierra Nevada 9/13	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	Pint Night Fosters 8/30 Moosehead 9/6 Sierra Nevada 9/13	

## Did You Know?

### Origins of Gin

Gin first arrived in England when a Dutchman named William III took over the throne in 1689. He was such a fan of gin that he soon raised duty on French wine and brandy and highlighted gin as the "pouring spirit" in the palace at Hampton Court, where the banquet hall became known as the "gin temple".

Along with many other people in England, James Burrough began creating a gin. Burrough searched for a name that would compliment his spirit, a strong title that would embody his hearty, full-bodied gin. He recalled a humorous quote by the Grand Duke of Tuscany in 1669 regarding the hefty size of the Yeoman Warders who guarded William the Conqueror in the 11th Century. "A very large ration of beef is given to them daily at court...that they might be called Beef-eaters."

These guards, whose fearsome strength was attributed to the large ration of beef that was given to them daily at court, were known as Beef-eaters. Burrough opted to name his gin Beefeater.

[www.Beefeater.com](http://www.Beefeater.com)



## Drink Spotlight!

### French Summer

- 3/4 oz Chambord
- 3 oz club soda
- Few drops of fresh lemon juice

Add all ingredients to a wineglass filled with ice. Garnish with a slice of lemon.

### Miami Beach

- 1 1/2 oz scotch
- 1 1/2 oz dry vermouth
- 1 oz grapefruit juice

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

## 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!

## Quote of the Week

"A happy brewer can stand on the roof of his brewery and see the homes of all his customers."

German Proverb



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Snellville, GA 30078

[www.summits-online.com](http://www.summits-online.com)

Great Food

Great Drinks

Terrific Times

## 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???