

At the Summit

the e-zine of Summits Wayside Tavern



1 September, 2003

PINT NIGHTS



Pint Nights!
Drink a pint, keep the glass!

Sandy Springs

Honey Brown

Thursday Sept. 4

Snellville

Lindeman's Cassis

Saturday Sept. 6

Cumming

Hoegaarden

Saturday Sept. 6

7 - 9 pm (while supplies last)

Next Week's Promo:

Sierra Nevada!

Beer Offerings

Snellville

Blue Moon
Molson Ice
Dogwood Decadent
Sam Adams Summer
Warsteiner Oktoberfest
Dogwood Oktoberfest

Sandy Springs

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

Cumming

Dogwood Decadent
Sam Adams Summer
Grants Imperial Stout
Thomas Creek Vanilla Cream

A View from the Summit

Memories of Summer...

Chris Joseph - Manager - Cumming

My parents have owned a little cabin in the northern hills of Tennessee for about thirteen years now and due to lack of use they are prepared to sell. The cabin is the last in line of three that span over some thirty years of family traditional summer homes. No one visits the cabin in Tennessee much anymore and oddly enough the neighboring town of Gainsborough has stayed relatively the same. Even though I have not visited the cabin in around five or so years, I feel as though a great tradition in our family is drawing to an end. This cabin, though most recent, does not hold the best of memories of summer that I can remember. Partly because of my place in time (college and all) and mostly because of the greatest of all summer places had already marked my best summer times.

My father has had the fortune to work for the same company for nearly forty-five years. During this time he would save his vacation time to where he would take a solid six weeks off to bring our family together for a long vacation that began in June and ended in early August. The first Joseph (or Smetana) summer retreat was in New Jersey. It was a little over a two hundred year old "mile house" called Normaknock. These homes were built during the original settlements in America during the early 1700's. They were called mile homes because they were built almost exactly a mile



apart in a long line that extended from the frontiers to the nearest fortifications. Unfortunately the one hundred acres that fed into the nearby Delaware River was too tempting for the government to turn into as historic landmark. It

(...continued on page 2)



Rogues takes Grand Champion!

The 2003 United States Beer Tasting Competition (USBTC) Summer Results are in!!

Rogue has been awarded another GRAND CHAMPION FOR HONEY CREAM ALE and THREE more PACIFIC NORTHWEST CHAMPIONS for Yellow Snow Ale, American Amber, Half-e-weizen with Oregon Golden receiving an honorable mention in the Kolsch/Golden category, second to Rogue's Honey Cream.

THIS MAKES SEVEN USBTC GRAND CHAMPION DESIGNATIONS in the last 3 years. the next closest brewery only has four.

Each Rogue submission for the summer tasting, 11 total, finished 1st or 2nd in the regional tastings!

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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Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at summits-online.com/maillist.html

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"Memories of Summer..."

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still stands to this day boarded up and unused.

In the summer of 1976 my grandparents took the rather trivial amount of money offered for Normaknock and purchased a log cabin built in the 20's that rested on the banks of the Cheasapeake Bay in Virginia. Wharton's Grove was a religious retreat founded in the late 1800's. It was a collection of old homes spread about modestly throughout on old orchard. They all eventually became summer retreats named after the families that occupied them. This was the single most adventurous place for a child to spend the off days of summer canoeing, crabbing, and just exploring. I still have coffee jars filled with arrow heads, stone axes, and clay pipes that we would find along the shores of the marsh lands that surrounded the grove. We kept that cabin for nearly fifteen years and it was simply the hardest place to let go.

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????

Don't forget: In-house weekly cash prize for the Sat and Sun football promos is \$40.

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???

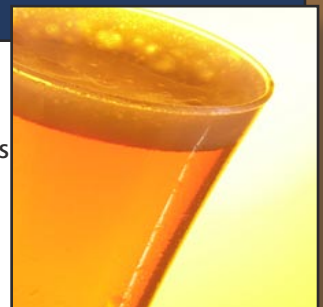
Beer Spotlight

Singha

Region of Origin: Thailand **Style:** Strong Pilsner

Named after a mythical creature resembling a lion, this famous Thai lager has much more character than is usual in brews from countries too hot to grow malting barley or hops. When the brewery was established in the 1930's, its practices were laid down by a German brewmaster. Singha might be best described as a strong Pilsner, though it does not seem to punch at its proclaimed 6.0 percent. Its body is lightened with the use of some sugar, but this is not evident in the flavor. It has a hint of firmly chewy maltiness, but its dominant feature is a robust late dryness, with sparminty hoppiness. Some Saaz hops are employed.

Great Beer Guide; 500 Classic Brews by Michael Jackson



Beer Recipes...

Cranberry-Rice Pilaf

- 1/2 cup dried cranberries
- 1 cup cranberry or cherry ale
- 1 Tbsp olive oil
- 1/3 cup diced onion
- 1/3 cup orzo
- 2 cups water
- 1 cup rice
- 1 Tbsp butter
- 1/2 cup minced celery
- 1/2 cup minced fresh parsley
- Salt and pepper to taste
- Optional garnish- 2 Tbsp toasted pine nuts

*Macerate the dried cranberries in the fruit ale overnight.

*Place the olive oil, onion, and orzo in a heavy, non-stick skillet and slowly sauté over very low heat. The onions will turn golden (keep the heat low and watch to prevent burning at the edges), with the orzo will be toasted.

*Meanwhile, bring the water to a boil in a 1-quart saucepan fitted with a lid. Sprinkle in the rice and butter with the water is boiling rapidly, stir and reduce heat, cover and cook, until the water is absorbed, about 20 mins.

*Add the plumped fruit and remaining ale to the skillet, cover, and cook over low heat; the orzo should steam and absorb the fruited ale's flavor. Stir occasionally to prevent sticking; add more ale if necessary to simmer the orzo to tenderness.

*Stir the celery and parsley into the skillet with both the rice and orzo are fully cooked and tender; then add the rice to the skillet. Stir well to mix, season with salt and pepper, and sprinkle toasted pine nuts on top if you wish. Serve with grilled meat or fish.

Cooking with Beer by Lucy Saunders

Industry News...

Prisoner's burritos made his breath smell of beer

A US prisoner on work release had a smell of drink on his breath when he returned to jail because he'd eaten four burritos made with beer and tequila.

William Dolge, 45, was accused of violating his release from a prison in North Platte, Nebraska, last month.

But a judge who reviewed the burrito recipe, ruled in Dolge's favour, saying the Mexican food was to blame.

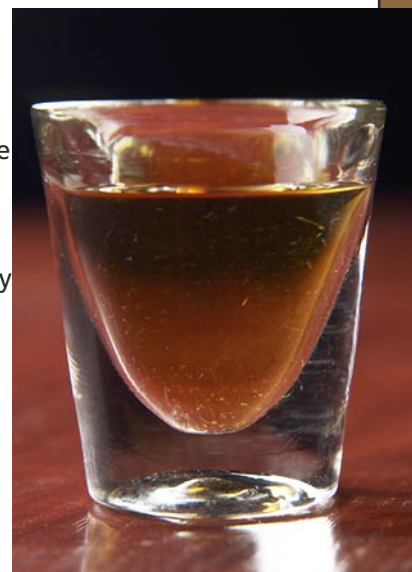
Lincoln County District Judge John Murphy said: "The list of ingredients indicates that there is sufficient alcohol in the burritos for a preliminary breath test to register positive."

Dolge ate the four burritos that were brought to his work place by a fellow employee, according to court records. The recipe included one bottle of red Irish beer, 1 1/2 cups of tequila and three-quarters of a bottle of dark ale.

"No rational person would use a 'burrito' defence as a means of covering up the consumption of alcohol during a period of work release," Murphy added.

If Dolge's work release is reinstated, the judge advised him to limit his meal selection in the future to "less potent fare."

http://www.ananova.com/news/story/sm_808165.html?menu=news.quirkies



Your Weekly Summits Calendar

| Location | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|---------------|------------------|---------------|------------------|---|---------------|--|--------|
| Sandy Springs | | Trivia 8-10pm | | Pint Night Honey Brown 9/4 Sierra Nevada 9/11 K. Ludwig 9/18 | Trivia 10-12 | | |
| Snellville | Trivia 7:30-9:30 | | | Karaoke 10-2am | Trivia 10-12 | Pint Night L. Cassis Lambic 9/6 Sierra Nevada 9/13 K. Ludwig 9/20 | |
| Cumming | | | Trivia 7:30-9:30 | | Karaoke 9-1am | Pint Night Hoegaarden 9/6 Sierra Nevada 9/13 K. Ludwig 9/20 | |

Did You Know?

Just like everything else in the Hollow, the evolution of the Jack Daniel bottle has its own story.

In 1866, Jack Daniel first bottled his whiskey in earthenware jugs with cork stoppers. To distinguish his whiskey from others, he stenciled his name on the jugs. By the late 1870s, however, glass bottles became the rage. So Mr. Jack developed a standard, round, glass-mold bottle embossed with the distillery name. But Mr. Jack was an innovator and this bottle didn't satisfy him for long. Since his charcoal-mellowed whiskey was different, he decided the bottle he put it in should be different.

In 1895, a salesman with Illinois Alton Glass Company showed Mr. Jack a unique, new, untested bottle design - a square bottle with a fluted neck. More than 100 years later, the square bottle remains a symbol for Jack Daniel's quality - full of character, just like the whiskey it holds. And proving once and for all that it's hip to be square.

<http://www.jackdaniels.com/bottle.asp>

Drink Spotlight!

Southern Bride

1 1/2 oz gin
1 oz grapefruit juice
Dash of maraschino liqueur

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

Honeymoon

3/4 oz apple brandy
3/4 oz Benedictine
1 oz lemon juice
2 dashes triple sec

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

Chateau du Summit

This sandwich is in honor of the wine harvest that is currently taking place in Napa Valley. An 8 oz ground sirloin patty is topped with mushrooms that have been sautéed in red wine, bleu cheese crumbles, and cabernet sauvignon cream sauce. The burger is garnished with lettuce, tomato, onion, french wine mustard, and seasoned with our own Summit blend. This taste-bud awakening sandwich is served on a fresh baked poppyseed bun and of course with a side of fries. This burger is truly a taste sensation!

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

Quote of the Week

"Beer is varietal and seasonal, strong and weak, light and dark. Chilled or warm, beer has it all. A beverage for the 21st century." --- All About Beer columnist Fred Eckhardt



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www.summits-online.com

Great Food

Great Drinks

Terrific Times

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.

