

At the Summit

the e-zine of Summits Wayside Tavern



15 September, 2003

PINT NIGHTS



Pint Nights!

Drink a **Koenig Ludwig Weiss** on draft and keep the glass!

Sandy Springs
Thursday Sep. 18

Snellville
Saturday Sep. 20

Cumming
Saturday Sep. 20

7 - 9 pm (while supplies last)

Next Week's Promo:
Summits Cliffhanger!

[more promos on the web!](#)

Beer Offerings

Snellville

Warsteiner Oktoberfest
Dogwood Oktoberfest
Harpoon Oktoberfest
Harpoon Summer

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

Sa Tin Cuai... May she rest in peace.

Van - Manager - Snellville

Some of you know that I moved to the States in '79 at the age of 13. For the last few years I have been relearning some of our Chin traditions; Chin being one of the states in Burma. Last weekend I was taught one of our oldest traditions, mourning.

Last Friday one of my cousins' wife passed-away in Burma. Her children are here in Atlanta. I have 24 aunts and uncles on my mother's side and 10 on my father's side. On average I have five to six cousins per aunt or uncle so you can imagine how many third or fourth cousins, nephews, and nieces there are running around.

As soon as we heard the news, our Chin community gathered at my second nephew's house. The tradition is that when we hear the news we are to make sure the family doesn't stay at home by themselves until the funeral and a few days afterward. The family does not work, cook or do any chores around the house. At night our church held services and our youth group stayed all night making sure the family does not mourn by themselves. During the services anyone can eulogize.

A few days after the funeral an uncle of the family or a very close friend of the deceased will visit the family with a chicken and some oil. The chicken will be cooked for that night. After dinner the uncle or the best friend will brush my nephews and nieces hair with the oil and will tell them a few comforting words and will mourn with them for the last time. The next day will begin the next chapter for my cousin's family. May Sa Tin Cuai rest in peace.

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!



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!



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

We Have a Winner!

Raging Rio
Customer Recipe Winner
Doug Husson - Snellville Summits

This burger is a great combination of smokiness and Cajun spice. An 8 oz turkey burger is blackened with Cajun spices and grilled to perfection. The burger is topped with freshly made pico de gallo, chipotle peppers, adobe sauce, and gouda cheese. A must try!

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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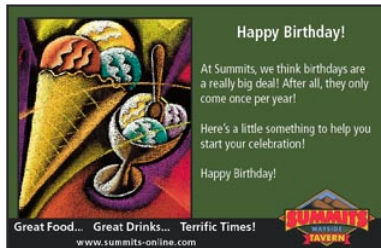
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When is your Birthday?

We want to celebrate with you!

The next time you are visiting a Summits, simply give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



ARE YOU READY FOR SOME FOOTBALL????

Don't forget: The 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



Negra Modelo Dark Ale

Origin: Mexico City, Mexico

Delicious, creamy, and remarkably smooth; subdued crispness; loses mellowness with highly seasoned meat dishes; much sweeter and more palatable with blander flavors; thirst-quenching and extremely pleasant. Very good with food.

The Beer Lover's Rating Guide by Bob Klein

Beer Recipes...

Harvest Amber Ale BBQ Shrimp

- 2 Tbsp olive oil
- 1 cup amber ale
- 1 lb shrimp, 16-20 count, peeled and cleaned
- 1 cup Amber Ale BBQ sauce (see recipe)
- 1 cup sauerkraut
- 1 cup cooked wild rice
- Garnish: 1/2 cup chopped green onions

*Heat oil and beer in sauté pan. Add shrimp, and sauté until tender.

*Add Amber Ale BBQ Sauce to pan, and toss until well blended.

*To serve: Place 1/2 cup wild rice and 1/2 cup sauerkraut on center of each plate. Place cooked shrimp around the rice and sauerkraut.

Pour excess sauce over the shrimp. Garnish with chopped green onions.



Amber Ale BBQ Sauce

- 1/2 cup amber ale
- 1 Tbsp granulated garlic
- 1 Tbsp white pepper
- 1 quart of your favorite barbecue sauce

*In a mixing container combine amber ale, garlic, and white pepper. Mix until smooth.

*Add barbecue sauce, and stir with a wire whisk until well-blended.

*Heat sauce to 160 deg F before serving.

The Brewpub Cookbook

by Daria Labinsky and Stan Hieronymus

Industry News...

Drugs dog retrained to sniff out drink

A sniffer dog who virtually wiped out a jail's drug-taking has been retrained to sniff out alcohol being brewed in the prison.

Rebel and handler Neil Pollard have so far found ten gallons of alcohol made by inmates at Erlestoke prison, near Devizes, Wiltshire.

The dog quickly uncovered a five-gallon stash which prisoners were saving for a birthday party, reports The Sun.

Neil said: "We suspected hooch was being brewed but couldn't find it by normal search methods. So we sent Rebel all round the prison and when he got to the showers he stopped. He had picked up the scent even though it wasn't noticeable to the human nose.

"I started having a look round, then got a ladder and found a recess in the roof. Inside we found 22 litres of hooch - much to the disappointment of the prisoners."

Rebel, a two-year-old Welsh border collie, later found another five gallons hidden in a workshop.

Governor Kenny Brown said: "Neil and his dogs have made a massive impact here. Drink is probably even more dangerous than drugs inside a prison."

http://www.ananova.com/news/story/sm_806474.html?menu=news.quirkies



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night K. Ludwig 9/18 Cliffhanger 9/25 Sam Adams 10/2	Trivia 10-12 Strongbow Pint 10/3		
Snellville	Trivia 7:30-9:30				Trivia 10-12 Strongbow Pint 10/3	Pint Night K. Ludwig 9/20 Cliffhanger 9/27 Sam Adams 10/4	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am Strongbow Pint 10/3	Pint Night K. Ludwig 9/20 Cliffhanger 9/27 Sam Adams 10/4	

Did You Know?

Irish Stout

Irish stout generally has a dry finish, while English stouts can be quite sweet. Variations on the style include stouts with some oatmeal, milk, or even oyster extract added to the wort.

In general, stout implies more body and flavor than porter, but there is considerable overlap. Both styles end to have rich malt flavors on the palate, often with coffee and chocolate notes, and moderate to high hop bitterness; they may finish dry or slightly sweet.

The Microbrew Lover's Cookbook by Jay Harlow

Drink Spotlight!

Fine and Dandy

1 1/2 oz gin
3/4 oz Cointreau
3/4 oz lemon juice
dash Angostura bitters

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

Earthquake

1 1/2 oz rye whiskey
1 1/2 gin
1 1/2 Pernod

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

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.



Quote of the Week

"Life is a waste of time, time is a waste of life, so get wasted all of the time and have the time of your life."

---Michelle Mastrolacasa---



3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078

www.summits-online.com

Great Food

Great Drinks

Terrific Times

The Passport Club

Take a trip around the world! Drink 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns® to continue your journey with.

It's easy and fun and we'll add you to our mailing list so you'll know about new beers when they arrive. 100% of the \$2 registration fee is donated to Habitat for Humanity. Isn't that reason enough to join? Besides, you get your very own personalized "Passport Club Card"!

The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.

2. Fill out the form found in the beer lists at your table.

3. Fork over the two bucks and order a draft.

That's it!

Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

For more information about the adventure, go to our website:

summits-online.com/passport.html

