

At the Summit

the e-zine of Summits Wayside Tavern



22 September, 2003

PINT NIGHTS



Pint Nights!

Drink a **Summits Cliffhanger on draft** and keep the glass!

Sandy Springs
Thursday Sep. 25

Snellville
Saturday Sep. 27

Cumming
Saturday Sep. 27

7 - 9 pm (while supplies last)

**Next Week's
Promo: Sam Adams
Oktoberfest!**

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

AZUCAR!!!

Eduardo - Manager - Cumming

This past 16th of July was a sad day for Latin Music, the Queen of the Salsa died.

Celia Cruz was one of the greatest singers of Latin Music. Her music was popular with the young and elders; I used to see my Grandma dancing and singing to Celia's songs, and people my age are still enjoying her music. On July 16th, Cruz lost her fight to Brain Cancer, and died in her home in Fort Lee, New Jersey.



An icon of salsa music and the Cuban expatriate community, Cruz popularized the genre with recordings like "Yerberito Moreno" and "Quimbara" and remained a vital force up to her death, maintaining a schedule that saw her on the road 11 months of the year. "My life is singing," she told reporters in 2002. "I don't plan on retiring. I plan to die on stage."

Celia Cruz went into exile before Fidel Castro seized power in 1959, and never returned to her homeland.

Her 2001 album, *La Negra Tiene Tumbao*, won a Latin Grammy in 2002 for Best Salsa Album, and its hip-hop-flavored title cut became a crossover hit. Her calling card was AZUCAR,

and sugar was her singing. She never sang in English but that was not a barrier for her to delight non-Spanish people with her music, she could be heard in "The Mambo Kings" movie releases in 1992 and many other movies. Upon receiving the Hispanic Heritage Awards lifetime achievement honor at Washington's Kennedy Center in 1988, Cruz said, "I have fulfilled my father's wish (for me) to be a teacher as, through my music, I teach generations of people about my culture and the happiness that is found in just living life. As a performer, I want people to feel their hearts sing and their spirits soar." Celia Cruz's most wanted wish was not a fancy mansion or a private jet but to come back to her native Cuba and sing to her people. She always was the spice and spirit of Salsa music and she always would be.

Celia Cruz
1925-2003

www.celiacruzonline.com



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!

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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OH Canada! Burger!

A salute to our northern neighbors.

An 8 oz ground sirloin patty is topped with of course Canadian Bacon, cheddar cheese, and a fried egg. The burger is garnished with lettuce, tomato, onion, ketchup, mayo, mustard, and seasoned with our own Summit Seasoning. French Fries and a pickle are served on the side.



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

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

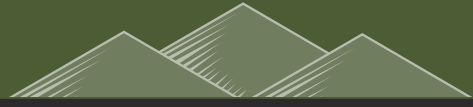
Modelo Especial

Origin: Mexico City, Mexico

Sharp with tantalizing sweetness that comes to the upper palate, and then diffuses; slight afterbite; golden hue suggests it's more lightweight than it is; there's chocolate in there somewhere; flavorful and motivating. Maintains malty sweetness and character with Mexican food and pasta.

The Beer Lover's Rating Guide by Bob Klein





Beer Recipes...

Brewhouse Chicken Alfredo

- 4 7-oz bonless chicken breasts
- Oil for sautéing
- 2 shallots, finely chopped
- 1 cup fresh mushrooms, sliced
- 3 cups Alfredo sauce
- 1/2 cup oatmeal stout
- 2 Tbsp gin
- 2 lbs cooked fettuccine

*Saute chicken breasts for 3 mins in a little oil. Turn chicken over, add shallots and mushrooms. Cook for 3 mins more.

*Add gin, heating to burn off the



alcohol. Remove chicken from the pan, and add Alfredo sauce and oatmeal stout to pan. Bring to a boil and simmer.

*Add chicken, and cook until it is hot. Serve over cooked fettuccine. Serve with Cranberry-Rice Pilaf- see last week's e-mail.

The Brewpub Cookbook

by Daria Labinsky and Stan Hieronymus

Industry News...

Beer Bandit

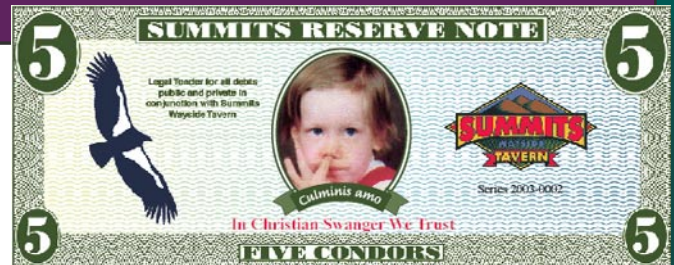
RCMP officials in Newfoundland issued a warning to local beer stores to be on the lookout for a man using a scam to steal beer. The thief purchases a case of beer and then returns to the store a few minutes later claiming he has purchased the wrong brand. After exchanging the cases, store employees later discover the returned bottles are filled with water.

http://www.beer.com/us/be/articles/be_new_020613_weirdbeernews.html

Condors???

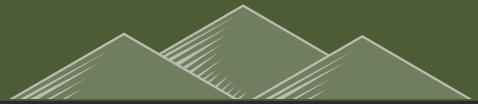
Condors are personalized currency from Summits. All you have to do is give us your favorite picture, (printed or digital, or better yet, we'll take one of you at Summits) and we magically transform it to Summits currency. Put your family, a favorite vacation spot, or even a beloved pet on your money.

Ask your friendly Summits server for details.



Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		Pint Night 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 Cliffhanger 9/27 Sam Adams 10/4	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am Strongbow Pint 10/3	Pint Night Cliffhanger 9/27 Sam Adams 10/4	



Did You Know?

By the 1790's the British were established in India and needed beer, which was considered a staple in every household. India, however, presented serious problems for brewers; it was too hot (this was before refrigeration), water supplies were poor, and the basic ingredients were unavailable. Attempts to ship beer from Britain to Calcutta failed. The sea voyage could take 4 to 5 months with most of that time in hot climates, and the beer would arrive flat, sour, and unsalable.

George Hodgson of London produced a pale ale of greater strength and bitterness than those he sold in London. The hops helped protect the beer from spoilage, as did the greater alcohol content. He aged his beer in London for months, until the yeast had consumed almost all the sugars in the beer. This meant that there was little left for spoilage organisms to eat. Plus, he added hops to each hogshead of finished beer- this gave an added degree of protection from spoilage. The beer arrived in fine shape in Calcutta.

No one in Britain had tasted this new beer until 1827, when a ship bound for India wrecked in the Irish Sea. Some of the beer was recovered and sold at auction in Liverpool. Suddenly, people throughout Europe were clamoring to get this wonderful new "India Beer".

The Brewmaster's Table by Garrett Oliver



Drink Spotlight!

Orange Fizz

- 2 1/2 oz gin
- 1 1/2 oz orange juice
- 2 tsp triple sec
- 1 tsp sugar
- 2 dashes orange bitters
- club soda

Put all ingredients (except the club soda) into a mixing glass filled with ice. Shake. Strain into a rocks glass filled with ice. Top with club soda.

Karaoke!

Karaoke at Cumming!

Join us! **Fridays: 9pm to 1am**

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



Quote of the Week

"If you ever reach total enlightenment while drinking beer, I bet it makes beer shoot out your nose."

---Deep Thought, Jack Handy---



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www.summits-online.com

Great Food

Great Drinks

Terrific Times