

At the Summit

the e-zine of Summits Wayside Tavern



27 October, 2003

PINT NIGHTS

Oktoberfest

Join us for the rest of October for a different "buy the beer and keep the glass" night! 11 am until the glasses are gone!

27 Spaten

28 Boddington

29 Stella Artois

30 Hoegaarden

31 Rogue Dead Guy

Nov. Pint Nights!

Sam Smiths Winter Welc.

Sandy Springs

Thursday Nov. 6

Snellville

Saturday Nov. 8

Cumming

Saturday Nov. 8

7 - 9 pm (while supplies last)

more promos on the web!

Beer Offerings

Snellville

Thomas Creek Vanilla Cream
Dogwood Oktoberfest
Spaten Oktoberfest
Hacker-Pschorr Oktoberfest
Sam Adams Oktoberfest

Sandy Springs

Lowenbrau
Spaten Oktoberfest
Warsteiner Oktoberfest
Sam Adams Oktoberfest
Dogwood Oktoberfest

Cumming

Thomas Creek Vanilla Cream
Lowenbrau
Spaten Oktoberfest
Sam Adams Oktoberfest
Warsteiner Oktoberfest
Thomas Creek Vanilla Cream

A View from the Summit

The Barn

Thor Sluter - Manager - All Locations

My favorite place to play as a child was The Barn. The Barn was at my best friends house. It is a huge barn, over 50,000 square feet. It has a half basement, and a loft running the length of the southern elevation, and another loft running half way down the Northern elevation. In the middle of the barn, a rope hung from one of the top rafters, and you can swing from one loft to the other.

My best friend, Josh, had a very active imagination, and we would spend whole days playing in the barn. One of my favorites was, "Escape from Alcabarn" yes, we actually called it that. It was basically a game of Hide and Seek, but you had to get from the basement to the Tack room undetected.



Jumping off the loft into a hay pile was always good for a couple of hours. Why is jumping off of stuff so much fun? I still like to jump off stuff to this day. We had an intricate fort up in the big loft. We spent an entire week one summer designing and building this secret fort.

It was a secret, too. We constructed it out of bales of straw. We started with a central room that was about 10' x 12', and we built a maze of passageways around it. It had three entrances, each one hidden, and a trap door in the main chamber. As I recall, after we completed the project, we didn't actually use the fort much, (...continued on page 2)



Party and Beer!

Craft Brew Challenge at Max Lager's!

Georgia's craft brewers are going head-to-head to see whose beer reigns supreme in Georgia. Come see who wins and try them all at a Halloween-themed festival. Over 40 beers from Georgia's craft brewers will be on tap in one place for the first time, including ones brewed especially for the event. Tickets are \$20 in advance and \$25 at the door; for more information and tickets, go to www.worldclassbeer.org. We're excited to announce that Kingsized, Creative Loafing's 2003 "Best Loungecore Act" will be providing swinging tunes during the festival.

Join the fun at Max Lager's American Grill & Brewery, (320 Peachtree Street NE, Atlanta) on Sat., Nov. 1st, 2003. From 8:30 PM to midnight. And be ghoulish!



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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"The Barn"

(continued from page 1)

but it was fun to build!

The Haunted Barn was our most ambitious project. We spent about three weeks on that one. We created our own version of a haunted house. Since there were only two of us, it was a tricky undertaking. We decided that we would have arrows showing the way, while Josh and I would leap frog each other manning the various horrors.

We replaced all of the light bulbs in the barn with red bulbs, creating a very eerie light, and had several surprises for our guests. You would start out walking down a narrow corridor that was strewn with cobwebs. The first thing you came to was a guillotine where an unfortunate scarecrow lost its pumpkin head, a little farther down was a coffin that we filled with two very unhappy cats. We had a line running down through the ceiling to the coffin lid, and we would raise the lid as you went by. Those cats sure could run fast! At the end of the hallway, you would turn left and pass through a cow stall and come out in the main barn. The barn has 50' ceilings, and Josh and I actually climbed to the top rafters to change the lights all the way up. It created a very dim spooky effect. As you headed back toward the front of the barn, you would encounter Josh, hanging from a noose, which would break and drop him into the hay pile. I would hide at the bottom of the pile, and grab your ankles as you walked by.

At the front of the barn, you would turn right into the Tack room. When you entered the Tack room it would be dark, and Josh would slam the door behind you and turn on the lights. Turning on the lights revealed decapitated paper maché heads hanging from the ceiling. The Tack room led to another hallway where you would turn right and head towards a large horse pen. In the middle of the pen was a large table with me lying on it with a pitch fork stuck in my throat. At this point, Josh would come in and thank you for coming to the haunted barn, and lead you to the basement, and out to the meadow by the driveway. At this point, the show was over. Until, that is, as you would almost reach the driveway I would leap up from behind a stone wall for one last good scare.

I had a lot of fun in that barn. My Great-Great Grandfather built the barn in 1904, but that is a story for another time.

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!

Beer Spotlight

Wittekерke

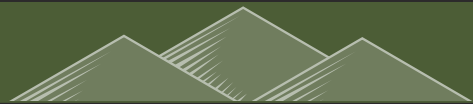
Origin: West Flanders, Belgium

Style: Belgian Wheat Beer

The spiced wheat beers of Belgium traditionally contained a small portion of oats, and one of the few breweries to persist with this tradition is De Brabandere, of Bavikhove. Oats provide a silky smoothness, and that is evident in this beer. The spicing is typical for the Belgian style of wheat beer: Curacao orange peels and coriander, but with more emphasis in the latter. The beer is very aromatic, with a clean, teasing, perfumy fruitiness and a faintly herbal tartness. It is light-bodied but beautifully rounded. In Belgium, the term wit (white) beer is exploited in a promotional tie-in with a popular television soap opera set in a fictitious village called Wittekерke- the beer is increasingly marketed under this name.



Great Beer Guide by Michael Jackson



Beer Recipes...

Spicy Beer Shrimp

- 2 Tbsp olive oil
- 1/2 cup diced onion
- 1/4 cup minced garlic
- 2 pints American-style pale ale
- 1 1/4 Tbsp chili powder
- 1 tsp cayenne pepper
- 1 1/4 Tbsp crushed red pepper
- 3 1/4 Tbsp chopped fresh parsley
- 1 lb shrimp, peeled and deveined
- Garnish: lemon crowns, foccacia bread

*Heat oil in pot. Add onion, and sauté until translucent. Add garlic, and cook 2 more mins.

*Add beer, chili powder, cayenne, red pepper, and parsley and simmer for 15 mins. Strain. Add shrimp to broth, and simmer for 3 mins.

*Divide into 4 equal appetizer portions, and serve with lemon crowns, foccacia bread, and a pint of pale ale.



The Brewpub Cookbook

by Daria Labinsky and Stan Hieronymus

Industry News...

Bar owner builds house out of plastic bottles

A bar owner in Brazil has built a house using only empty plastic pop bottles.

Celio de Oliveira started collecting the discarded bottles to help clean Mage beach in Rio de Janeiro.

He told Jornal Nacional: "My main goal was to clean the beach, then I had the idea to build my bar's wall using them and all of a sudden I had 10,000 bottles and decided to build a house."

The house is located near the bar, and even its light switch was made using a bottle top.

Mr Oliveira was so successful that a school has commissioned him to build them another plastic bottle house.

He said: "Those houses will last forever and if they caught fire, we would just throw sand on them!"

http://www.ananova.com/news/story/sm_824551.html?menu=news.quirkies

NEW! Trivia on Saturday

News Flash!

Trivia at Sandy Springs on Saturday Nights from 9 - 11 pm! Don't miss it!

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs	27-Spaten	28-Boddington Trivia 8-10pm	29- Stella Artois	30-Hoegaarden 6- SamSmith Winter Welc.	31-Rogue Dead Trivia 10-12	Trivia 9-11	
Snellville	27-Spaten Trivia 7:30-9:30	28-Boddington	29- Stella Artois	30-Hoegaarden	31-Rogue Dead Trivia 10-12	8- SamSmith Winter Welc.	
Cumming	27-Spaten	28-Boddington	29- Stella Artois Trivia 7:30-9:30	30-Hoegaarden	31-Rogue Dead Karaoke 9-1am	8- SamSmith Winter Welc.	

Don't Forget the Oktoberfest Menu!

Did You Know?

Anheuser-Busch uses nine different hops and special yeast to impart an apple-like flavor and aroma to what is really a rather complex beer. Information from the brewer also notes that the grist for Budweiser consists of both two-row and six-row malted barley. According to the same source, rice is added to impart a dry "snap" to the flavor.

Beech wood is used in the fermentation process to aid in attenuation. A layer of beech wood chips, cleaned and rinsed before use, is spread on the bottom of the lager tanks to provide more surface area for the action of the yeast.

Cooking and Eating with Beer by Peter LaFrance

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!

Midnight Mozart

3/4 oz. each: Kahlua & Mozart
Coffee
Cream

Pour coffee over liqueurs & Top with Cream



Wienerschnitzel!!!

A favorite has returned! The Wienerschnitzel!

Yum! Breaded pork loin cooked to perfection then topped with dusseldorf sauce. The wienerschnitzel is served with homemade potato pancakes and red cabbage. The red cabbage we cook with Shiner Hefe-weizen and apples. It doesn't get much better!

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

Quote of the Week

"The roots and herbs beaten and put into new ale or beer and daily drunk, cleareth, strengthen and quicken the sight of the eyes." --Nicholas Culpeper



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www.summits-online.com

Great Food

Great Drinks

Terrific Times

Are you ready for some 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???

