

At the Summit

the e-zine of Summits Wayside Tavern



3 November, 2003



PINT NIGHTS

Nov. Pint Nights!
Drink a **Sam Smith's Winter Welcome** and keep the glass!

Sandy Springs
Thursday Nov. 6

Snellville
Saturday Nov. 8

Cumming
Saturday Nov. 8

7 - 9 pm (while supplies last)
[more promos on the web!](#)

Upcoming November Pint Nights:

- Carolina Pumpkin Ale
- Warsteiner
- Peachtree Pale Ale

Beer Offerings

Snellville
Thomas Creek Vanilla Cream
Dogwood Octoberfest
Spaten Octoberfest
Hacker-Pschorr Octoberfest
Sam Adams Octoberfest

Sandy Springs
Lowenbrau
Spaten Octoberfest
Warsteiner Octoberfest
Sam Adams Octoberfest
Dogwood Octoberfest

Cumming
Thomas Creek Vanilla Cream
Lowenbrau
Spaten Octoberfest
Sam Adams Octoberfest
Warsteiner Octoberfest
Thomas Creek Vanilla Cream

A View from the Summit

I Love New York!

John G. Gagne - Manager - All Locations

People always say that New York City is the place to be. I have never experienced New York for more than a day until my wife Christina and I took a short vacation in New York City earlier in September of this year. Wow, what a blast.

I have always been kind of a city guy, growing up in Springfield Massachusetts, living in Boston for a short time, and now in Atlanta. I got what I expected in New York AND MORE!!! First of all, if you want to talk accommodations, I highly recommend everyone to stay at the Waldorf Astoria at least once in a lifetime. It isn't a surprise to me having stayed there for 3 nights that most of our presidents liked to stay there as well. It is a classic hotel (without a pool...but who cares) where every room in the hotel is uniquely different in some way. A lot of history behind this hotel; it is a wonder it isn't named "Waldorf Historia". At 350 bucks a nite, it is worth every dollar.



As far as beer goes, this city comes to the plate performing like the Yankees (pardon the correlation as I am a Red Sox fan). Our first encounter was a visit to the oldest bar in New York, McSorley's. Here if you order less than 4 beers at a time the bartender will lose interest in you quickly (just another @!\$%&*% tourist)!

Less than a block away are another 2 classic bars, Brewskys and Burpe Castle. At Brewskys, my wife and I enjoyed a PINT of Anchor Old Foghorn and (...continued on page 2)



Save on Movies!

Discount movie tickets at Summits!

Pick up movie tickets for any **United** and **Regal Theater** at the Sandy Springs and Snellville Summits.

In Cumming, you can purchase movie tickets for **Movies 400 Theater**. Tickets are good anytime, but cannot guarantee a seat in a sold out show.

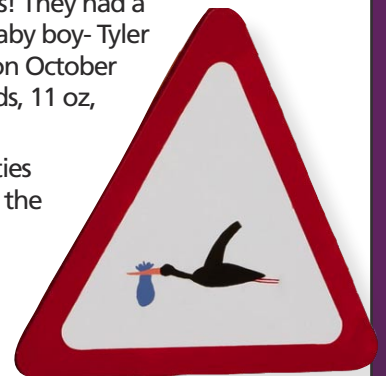
Plan ahead and treat the family to a night out at the movies!



Congratulations!!!

Scott and Kristen Doughtie are proud new parents! They had a bouncing baby boy- Tyler Brett born on October 21 - 6 pounds, 11 oz, 21 inches.

The Doughties are locals at the Summits in Cumming, however, they originate from the Sandy Springs Summits.





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"I Love New York!"

(continued from page 1)

Sierra Nevada Bigfoot. Both are barleywines as most of you know hitting the ceiling in alcohol content. I was shocked but very ready to get a 16 oz. Pour of each! Owned by the same people and only one door away was Burpe Castle, where all the staff were dressed as Belgium Monks. In fact, I was told that one of the bartenders was an actual Belgium Monk (my wife was helping him with an English homework assignment). They featured every type of Belgium beer imaginable including Duval, Westverlen, Chimays, to list a few. We were very excited drinking a Chimay reserve (blue bottle); the cost was very reasonable at 22 bucks (2 dollars an ounce). It was fantastic.

Christina and I also went to the Ginger Man, it reminded me a lot of Summits hosting a huge draft selection of 88 different beers (many of which we have). I will boast

however; Summits selection and food quality is much better.

Back at the hotel, the classic Bull and Bear bar certainly fit the bill. A huge mahogany bar centered the stage of an old well-kept restaurant filled with tradition and history. I honestly felt honored to sit at this classic bar.

If you are planning a trip to New York, do not leave Beer Tasting off the itinerary, as you will be sorely disappointed. I also recommend a boat tour around Manhattan, touring the World Trade Center site, and eating at some of the finest restaurants in the world. I know I did and it was spectacular.

I LOVE NEW YORK!

See you at the SUMMIT and Go Red Sox!



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

Anchor "Our Special Holiday Ale"

Origin: West US

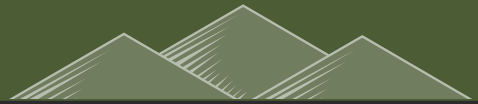
Style: Spiced Ale



Each year, beer lovers anxiously await Anchor's "Holiday" Ale. This Special Holiday Ale is almost always spiced, but the ingredients change every year. In various "vintages" tasters think they have detected allspice, chocolate, cinnamon, cloves, coriander, juniper, licorice, nutmeg, and zest of lemon. Many brewers like to use traditional "Christmas spices." Ingredients like juniper are local in Nordic countries, where earlier pagan societies toasted midwinter, perhaps to assuage the fear that daylight would never return. Among today's brewers, seasonal beers are an opportunity to experiment with new recipes.

Each year's label bears a different image of a tree- in pre-Christian societies the tree had sacred status as a symbol of the winter solstice.

Great Beer Guide by Michael Jackson



Beer Recipes...

Bavarian Pot Roast with Stout Gravy

- Pot roast, 5-7 lbs
- Seasoning salt
- Italian seasoning
- Black pepper
- Onion powder
- Garlic powder
- 1 pint stout
- 6 1/2 cups water, plus water to cover veggies
- 10-12 carrots, sliced
- 10-12 potatoes, sliced
- 1/4 cup flour
- Beef bouillon cube (optional)
- Salt and pepper



soned roast in a large roasting pan.

*Add stout and 6 cups of water. Cover and bake for 3-4 hours. Check during baking time, and add more water if level drops below half of roast.

*During the last 1 1-1/2 hours of baking, add sliced carrots and potatoes, and add water to cover the veggies. Continue cooking until the veggies are tender.

*Make gravy: Pour cooking liquid into a saucepan, and bring to a boil. In a small bowl, thoroughly mix flour and 1/2 cup water. Add gradually to the

boiling stock. Stir until thick. You may add 1 bouillon cube and salt and pepper to taste.

The Brewpub Cookbook

by Daria Labinsky and Stan Hieronymus

*Preheat oven to 350 deg F. Coat the entire roast with the seasoning salt of your choice, Italian seasoning, black pepper, onion powder, and garlic powder. Place the sea-

Industry News: Pub landlord sacked in row over pint

A pub landlord who refused to sell pints in favour of continental measures has been given notice to quit by a brewery. Nigel France, 52, insists on serving half-pints of beer in 12oz glasses or two-pint jugs at the Suffolk pub he runs with his wife Cornelia. "The reason I don't sell pints is very simple," he said. "I just can't stand the stains, the rings and the stickiness left on the counter by pint glasses filled to the brim."

But Adnams Brewery was less than happy about his decision to remove the pint - a measure regarded as "synonymous" with traditional values. Managers travelled to the Kings Head pub in High Street, Southwold, for talks and informed him

of their decision to terminate the tenancy agreement if he refused to back down. "I can't believe such a drama can be created by something so insignificant," said the father-of-two. "I haven't served pints for 13 years and I don't serve a pint in my present establishment and because of that Adnams has given us notice.

"The 12oz measures I serve leave plenty of room for an attractive head. It's no more or no less than that. It's not rocket science. Only a minority of Neanderthal macho-males need the pint that badly. "There must be more important things in a public house than the brimful pints - like service, standards and atmosphere. We're not disappointed. If Adnams want

us out we'll go. We are just stunned that they could get into such a lather over it."

Steve Manning, tenanted estate manager for Adnams, said: "It is common practice in many pubs to offer beer for sale in jugs. This doesn't create a problem. We do, however, take issue in this instance that the pint measure has been withdrawn from sale.

"During our discussions we gave Mr France the opportunity to reinstate pints and offered them for sale alongside the two-pint jug and he refused informing us that as far as he was concerned the matter was non-negotiable."

http://www.ananova.com/news/story/sm_824912.html?menu=news.quirkies

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		6 - SamSmith Winter Welc. 13-Carolina Pumpkin	Trivia 10-12	Trivia 9-11	
Snellville	Trivia 7:30-9:30				Trivia 10-12	8- SamSmith Winter Welc. 15-Carolina Pumpkin	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	8- SamSmith Winter Welc. 13-Carolina Pumpkin	

Did You Know?

Webster's Unabridged defines a peculiar as "a church or parish exempt from the jurisdiction of the ordinary in whose territory it lies." An ordinary, of course, being "a prelate exercising actual ecclesiastical jurisdiction over a specified territory." Graced with the seal of the official of the peculiar of Masham on its label, the name "Old Peculier" finally makes sense.

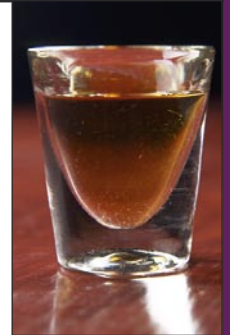
Cooking and Eating with Beer by Peter LaFrance

Drink Spotlight!

Caribbean Coffee

1 oz. Dark Rum
3/4 oz. Tia Maria
Coffee & Whipped cream

Combine Liqueurs, add Coffee in mug & top with Whipped cream



Ostrich! Ostrich! Ostrich!!

It's back!!! The Peppered Ostrich has returned to its roost at Summits!

Try this sandwich with all its crazy peppers- sauteed red and green peppers, and sliced jalapenos. This burger is topped with melted provolone cheese, and french wine mustard. And is complete with lettuce, tomato, mayo, and a side of french fries!

And now, you can substitute any favorite burger with ostrich or bison!

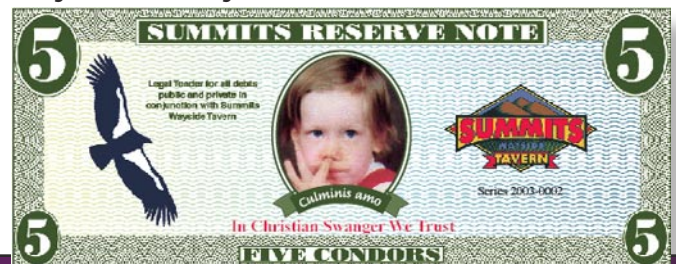
For a full look at our menu, click on www.summits-online.com and let your food adventure begin.



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

"Oh, lager beer! It makes good cheer, And proves the poor man's worth; It cools the body through and through, and regulates the health." -- Anonymous



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

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???

