

At the Summit

the e-zine of Summits Wayside Tavern



10 November, 2003



PINT NIGHTS

Nov. Pint Nights!

Drink a **Carolina Pumpkin Ale** and keep the glass!

Sandy Springs
Thursday Nov. 13

Snellville
Saturday Nov. 20

Cumming
Saturday Nov. 20

7 - 9 pm (while supplies last)

[more promos on the web!](#)

Upcoming Pint Nights:

Konig Hefeweizen

Peachtree Pale Ale

Sweetwater

Spaten

Dogwood

Beer Offerings

Snellville

Dogwood Winter
Flying Dog K-9 Cruiser
Rogue Mocha Porter
Carolina Pumpkin Ale
Sam. Smith's Winter Welcome (B)

Sandy Springs

Carolina Pumpkin Ale
McEwans
Sweetwater Festive
Beamish
Sam. Smith's Winter Welcome (B)

Cumming

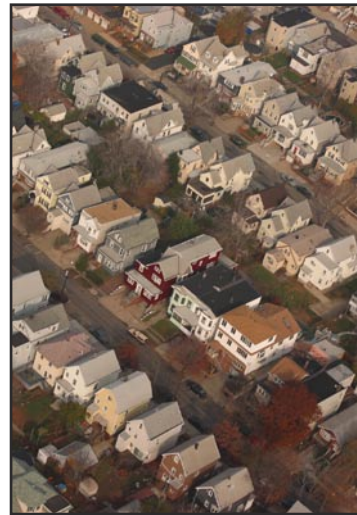
Carolina Pumpkin
Dogwood Winter
Flying Dog K-9 Cruiser
McEwans
Sam Adams Winter
Beamish

A View from the Summit

How do they do it?

Jennifer Fackenthall - Manager - Snellville

My family moved to Georgia in 1975. I had just turned four years old and my sister was only weeks old. We had been living in Sayreville, New Jersey and my father's job took the family to Atlanta. Since I remember very little of my life prior to this move I consider myself a native Atlantan. We moved into a tiny house in a new development in Snellville. Although they have lived in several houses since my parents still live within 10 miles of the spot where they first landed.



Last week my mother told me that she had spoken to our old neighbors from Sayreville. Much to her surprise they all still lived in the same houses on the same streets in the same neighborhood. It was incredible to my mom that these families had not relocated in the last 30 years! While we stayed in the same area we did move into bigger houses with more bathrooms and space for growing teenagers as time passed. A couple of years after my sister and I had both left the nest my parents sold their big house and downsized into their "kid free" house. Conveniently for them there is no room for us kids or our stuff any more! I was forced to vacate all of my treasures from her attic and move them into my own. This is the cycle of life. Start out small..... grow with your family..... then end up small. But do you have to (...continued on page 2)

More Bison!

The Dakota Bison is basted in our own BBQ sauce and covered with sauteed onions, mushrooms, and swiss cheese. The burger is then topped with lettuce, tomato, and seasoned with our own Summit Blend! Fries are served on the side.

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



Passport Club...

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. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join?

Ask your friendly server or visit our website for more information on how to join the club!

Passport Club



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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Find your Summits!

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"How do they do it?"

(continued from page 1)

do it all in the same place???

In my own personal life I seem to have inherited my parents' quest for change of scenery. Until I bought a house I moved every chance I got! I literally lived in 5 places in less than 4 years! My friends stopped returning phone calls every time my lease ran out. I used all of my favors from my friends with trucks and I still owe my brother-in-law favors for all the help he offered me during that time. I have been in my house for five years now and I am starting to itch for something new.....

As I think about this I wonder about those friends of ours in Sayreville. . . living in the same house on the same street in the same neighborhood..... HOW DO THEY DO IT?? Then I realize that they do it because they are at home. In my mind the lack of change means complacency, lack of adventure, tunnel vision ---- all adding up to boredom. However, this doesn't always have to be the case. They bought these homes as young newlyweds, raised their children in them, and are now happy to spend their retirements in them. They are at home and they are happy.

With further analysis I realized that I am not much different than these people. Just because I have lived in 10 places (and counting) in my short life I have stayed in Atlanta. Granted, I have lived in all corners of Atlanta and am still in search of new pastures, but I have remained in my hometown all the same. I remained close to home to remain close to my family and friends and the life that I have always known. I hope that life takes me other places. During my travels there are many destinations that I love to visit but would not love to live in. There are a very few spots that I could truly imagine myself taking root in (although it wouldn't hurt my feelings to live in Carmel, San Francisco, Marbella or Paris).

In regard to my "house" I am not very sentimental. But part of me is reluctant to admit that in regard to my "home" I am admittedly grounded. Ouch, does this mean I am getting old????

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

Samuel Smith's Winter Welcome Ale

Throughout history, beer of somewhat higher alcohol and richness has been enjoyed for the winter holidays, when old friends get together to enjoy the season. Wassail, a festival to celebrate winter and the beer that goes with it, predates the Christian era. Winter Welcome is vintage-dated with a special label each year. Serve in traditional tankard for the holidays.

Honey-amber-colored, creamy head of small bubbles, floral aroma and delicious malt flavor with great finesse.

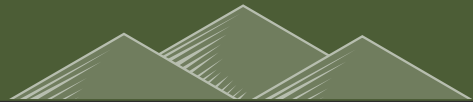
Roast goose, smoked turkey with oyster dressing, rack of lamb, candied yams, Smithfield hams, fresh pears and apples, Christmas cake. Serve in crystal tumblers or traditional Yorkshire nonik pint glasses.

Silver Medal-World Beer Championships

"Best beer I've ever had."-Northwest Brew News

http://www.merchantduvin.com/pages/5_breweries/samsmith_winter_welcome.html





Beer Recipes...

Beer and Onion Soup

- 1/4 cup olive oil, or more if needed
 - 3 large onions, thinly sliced
 - salt and pepper
 - 6 cups beef or rich chicken stock
 - 2 bottles Samuel Adams Boston Lager, Cream Stout, Winter Lager or Double Bock
 - 2 bay leaves
 - 1/2 teaspoon dried thyme
 - pinch allspice
 - blue cheese and beer croutons
- Instructions:

In a large soup pot, heat the oil over medium-high heat. Put in the onions, sprinkle them lightly with salt and pepper, and cover the pot. Stirring from time to time, cook the onions until light brown, about 30 minutes. Add all the remaining ingredients, except the croutons.

Bring to a boil, and reduce to a simmer. Cook for 30 minutes, or until the onions are quite soft and the broth has a nice onion flavor. Season with salt and pepper, and a little vinegar if desired. To serve, garnish with croutons.



<http://www.samadams.com/beer/recipes/beersoup.html>

Industry News: Pub Regular is Black Pudding Champ

The world's most bizarre pub game involving the throwing of black puddings has taken place. The Royal Oak pub in the village of Ramsbottom, near Bury, Greater Manchester, hosted the World Black Pudding Throwing Championship.

Pub regular Nick Connor, of Ramsbottom, won the competition after knocking down a maximum of six Yorkshire puds with his three throws.

Royal Oak landlord Stuart Law took silver by knocking down four Yorkies. Sven-Goran Eriksson lookalike Colin Lyne was among the other competitors.

Organiser Phil Taylor said: "We have had a really good crowd here and teams from Turkey, Australia, New Zealand and

Mongolia - sadly they're rubbish compared with the British! We still lead the world in black pudding throwing!"



Black pudding is generally described as a regional delicacy consisting of cooked pigs' blood, fat and rusk, encased in a length of intestine. It first arrived in the UK centuries ago with some European

monks who first visited Yorkshire before making the trip over the Pennines to Lancashire where the food was given the name black pudding.

The aim of the annual tournament is for each competitor to try and knock some Yorkshire puddings off a wooden platform 20ft up the pub wall with three throws of a black pudding.

It is believed the contest is a revival of the Lancashire-Yorkshire rivalry. One legend goes that the event is based on an incident during the Wars of the Roses, when both armies ran out of ammunition and threw food at each other.

http://www.ananova.com/news/story/sm_823986.html?menu=news.quirkies

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		13-Carolina Pumpkin 20 Koenig Hefe 27 P'tree Pale	Trivia 10-12	Trivia 9-11	
Snellville	Trivia 7:30-9:30				Trivia 10-12	15-Carolina Pumpkin 22 Koenig Hefe 27 P'tree Pale	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	15-Carolina Pumpkin 22 Koenig Hefe 27 P'tree Pale	

Did You Know?

Snippets from Weird Alcohol Laws

- Ohio law prohibits getting a fish drunk.
- You may not feed a moose an alcoholic beverage in Fairbanks Alaska.
- The entire Encyclopedia Britannica is banned in Texas because of a home brewing recipe.
- San Salvador may punish drunk driving with death in front of a firing squad.
- Nebraska law prohibits bars from selling beer unless a kettle of soup is brewing at the same time.
- Oklahoma had pads of paper on the counter in bars. If you sign the form which states you are not an undercover cop, you will be served whatever beverage you chose.
- In Pennsylvania, men may not purchase alcohol without written consent from his wife.
- A person can be sent to jail for five years for merely sending a bottle of beer, wine or spirits as a gift to a friend in Kentucky.
- Anyone under the age of 21 who takes out household trash containing even a single empty alcohol beverage container can be charged with illegal possession of alcohol in Missouri.

--various sources

Drink Spotlight!

English Coffee

1/2 oz. each:

Kahlua, Amaretto,
Tia Maria
Dark Creme de Cacao

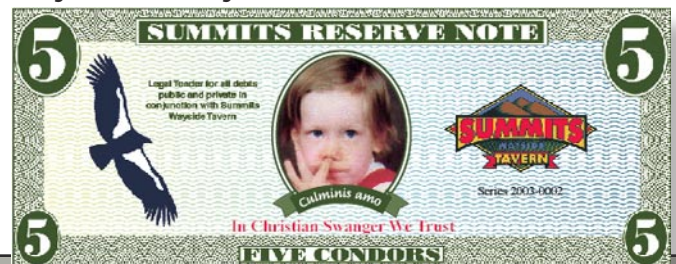
Coffee
Whipped cream

Combine liqueurs, Fill with coffee, Top with Whipped cream

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

"An Irishman is the only man in the world who will step over the bodies of a dozen naked women to get to a bottle of stout." -- Unknown



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???

