

# At the Summit

the e-zine of Summits Wayside Tavern



24 November, 2003

## PINT NIGHTS



Drink a Peachtree Pale Ale and keep the glass!

**Sandy Springs**  
FRIDAY Nov. 28

**Snellville**  
Saturday Nov. 29

**Cumming**  
Saturday Nov. 29

7 - 9 pm (while supplies last)

more promos on the web!

## Special Hours!

Summits will be closed Thanksgiving, Thurs., Nov. 27. We will be open our normal business hours Wednesday prior to Thanksgiving and on the Friday after Thanksgiving. See you at the Summit!

## Beer Offerings

### Snellville

- Sweetwater Festive
- Rogue Yellow Snow
- Dogwood Winter
- RedHook WinterHook
- Sam Adams Winter
- Flying Dog K-9 Cruiser
- Thomas Creek Red

### Sandy Springs

- Beamish
- McEwans
- Dogwood Winter
- Sweetwater Festive
- RedHook Winter Hook

### Cumming

- Beamish
- McEwans
- Lowenbrau
- Harpoon Winter
- Hacker Pschorr Bock
- Sweetwater Festive
- Thomas Creek Vanilla

## A View from the Summit

### Firewood Season!

Alexandra - Manager - Cumming

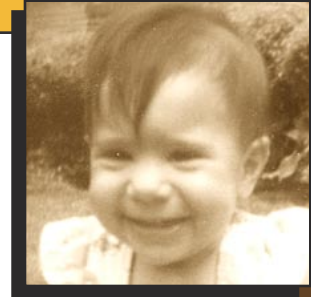
Cold folks will buy firewood rather from me or Paul Bunyan. Though Paul may have the quantity we have the quality. Paul doesn't have the belief in his product, nor the attention to detail that we bring to the firewood business, which is based in Loganville.



We are a family business here at Karakos Firewood Incorporated not only do we offer the finest product, it is also guaranteed. Because we are in the tree industry our product begins with the first cut, which sometimes takes place one hundred feet in the air.

Upon taking down the tree, it is then loaded, seasoned, cut, and eventually split and delivered in our famous firewood form. This transformation from logs to the firewood that heats your home, is often handled up to seven times.

The attention to detail can be personally observed anytime twenty-four hours seven days a week (except when we are working our real jobs). Revolutionizing (...continued on page 2)



## Thank You to Our Patrons!



\$3,000 was donated to St. Jude's Children's Hospital! "Thank you" to all of the customers who bought a burger at Summits during September, Burger Month. \$0.50 of every burger sold, at all 3 Summit locations, during the month of September was donated to St. Jude's Children's hospital.

Visit us on the web at [www.summits-online.com](http://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!

### Locations

**Summits Wayside Tavern® - Sandy Springs**  
5830 Roswell Road  
Sandy Springs, GA 30328  
Phone: 404-257-0735  
Fax: 404-257-1298  
[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

**Summits Wayside Tavern® - Snellville**  
3334 Stone Mtn. Hwy. (Hwy 78)  
Snellville, GA 30078  
Phone: 770-736-1333  
Fax: 770-736-0041  
[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376  
[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "Firewood Season"

(continued from page 1)

the firewood industry through service and product quality has always been our ultimate goal. Heating your home at an affordable price has been the cornerstone of customer satisfaction for over 115 years. Obviously, gas logs are not an economically sensible option in comparison with the natural heating power of firewood. Not only is gas more expensive it does not offer the natural aroma of a beautiful fire in your living room.

Offering options to the chilly public has separated Karakos Firewood Incorporated from those who continually rape the general public from gas prices.

The future economic savings in the heating industry starts at only \$175 for a full cord delivered and \$85 for a half cord delivered. Pickups, mini vans, sports cars anything can be filled at a negotiable price. We are proud servers of the Loganville community we love ya and we need ya.

-Karakos Firewood Corporation

**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!

## 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.

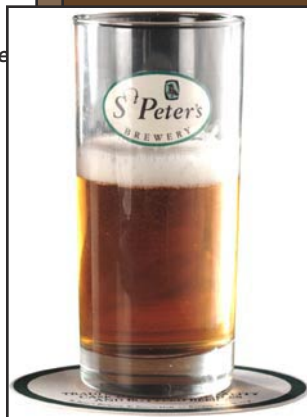
## Beer Spotlight

### St. Peter's English Ale

#### Bungay, Suffolk, United Kingdom

This unusual English Ale's light and lively caramel character and organic grainy presence are fresh and tasty. A slowly building hop aspect provides just the right balance to the rich, caramely, malty mouthfeel. The fizzy pear-colored body gives off a rising, dried fruit aroma as it warms, while a gentle spiciness stays demurely in the background. With a just noticeable burnt character at the edges, St. Peter's finishes with a delicately flavorful flourish.

365 Bottles of Beer for the Year 2003 - by Bob Klein



## Beer Recipes...

### Beer and Cheese Soup

- 1/2 cup finely diced green bell pepper
- 1/2 cup finely diced carrot
- 1/2 cup finely diced Spanish onion
- 1/2 cup butter
- 1 scant cup flour
- 4 cups chicken stock
- 4 cups light ale or lager
- 2 Tbsp chicken base or bouillon
- 1/2 lb cheddar cheese, grated
- 1/4 lb blue cheese
- 1 1/2 tsp cayenne pepper
- 1 tsp Worcestershire sauce
- Salt to taste
- 1 tsp ground white pepper, or to taste
- 3 cups heavy cream

\*Sauté vegetables in the butter until soft, but not browned. Add the flour and stir until it's smooth and forms a roux. Cook the mixture slowly until it foams.

\*Add the chicken stock, beer, and chicken base or bouillon to the veggie mixture. Bring this to a boil and allow to thicken. Strain the veggies from the soup, and set them aside for later.

\*Return the soup to a medium heat, and simmer for about 20 mins. Whisk the cheeses, cayenne pepper, and Worcestershire. Season the soup with salt and white pepper to taste.

\*Add the heavy cream to the soup, and simmer quickly. Do not bring the soup to a boil after adding the cream.

\*Add the reserved veggie mixture, and check the seasoning.

### *The Brewpub Cookbook*

by Daria Labinsky and Stan Hieronymus

## Industry News

Spending more time in the pub could be good for your brain.

Researchers from University College, London, found that while a drink with your friends may be bad for your waistline, it could be good for your mind.

In a study due to be published this month, they report on a direct link between the social aspects of going to the pub and improved verbal and numerical ability.

This contrasts starkly with more restrained activities such as gardening and painting which, the study found, had no benefit to the mind at all.

Psychologists from the university's Department of Epidemiology and Public Health analysed information on 10,000 civil servants of all grades working in London, says The Times.

The results, which were standardised to account for age and social class, were examined for connections between mental ability and the way that people spent their leisure time.

The researchers found that the best way to help the mind was by regular cultural visits to theatres, art galleries and stately homes.

This was closely followed by reading and listening to music. Involvement in clubs and voluntary organisations were also highly beneficial, as were taking part in courses and evening classes.

But the study, which will be published in the Journal of Epidemiology and Community Health, also found that social activities, like going to the pub, could be good for the mind.

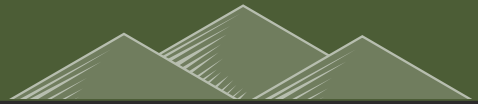
The authors emphasise their study looked at social aspects alone and not the effect of beer on the brain.

[http://www.ananova.com/news/story/sm\\_835858.htm?menu=news.quirkies](http://www.ananova.com/news/story/sm_835858.htm?menu=news.quirkies)

## Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm		27 Closed 4 Sweet Ga Br. 11 Spaten	Trivia 10-12 28 P'tree Pale	Trivia 9-11	
Snellville	Trivia 7:30-9:30			27 Closed	Trivia 10-12	27 P'tree Pale 6 Sweet Ga Br. 13 Spaten	
Cumming			Trivia 7:30-9:30	27 Closed	Karaoke 9-1am	27 P'tree Pale 6 Sweet Ga Br. 13 Spaten	

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



## Hot Rum Toddy

### INGREDIENTS (Serves 12)

- 1 lb dark brown sugar
- 1/2 lb salted butter
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp ground white cardamom
- 750 ml top-quality dark rum (A standard "fifth" bottle, 750 ml, will serve 12)

### PROCEDURE MAKING THE BATTER

(1) Put all batter ingredients (everything but the Rum) in a food processor and run it until the mixture turns creamy. Fold it down once with a rubber spatula to make sure the spices are blended in, and run the food processor some more.

(2) Scoop the mixture into a plastic container, and refrigerate. It will keep for many months in the refrigerator, even though it contains butter.

### PROCEDURE MAKING THE DRINKS

(1) Fill a coffee mug half full of boiling water. The easiest way to do this is to put a mug of hot water in the microwave. If you don't have a microwave, then fill the mug with boiling water, pour it out, then fill it half full of boiling water.

(2) Add 1-2 heaping Tbsp of batter. Stir until the batter dissolves in the hot water. I use a small wire whisk for this stirring.

(3) Add 2 jiggers 100 ml of the best rum you can afford. When I make this in quantities for parties I like to use Myers Dark Rum.

### NOTES

One theory of hot-toddy making is that it is impossible to use too much batter and you should keep stirring more in until you are bored with stirring. Another theory of hot-toddy making is that it is impossible to use too much rum, and that you should keep stirring in more until your friends panic.

<http://www.astro.cf.ac.uk/cgi-bin/recipe/process?rum-toddy>



## Quote of the Week

*"Make sure that the beer - four pints a week - goes to the troops under fire before any of the parties in the rear get a drop." - Winston Churchill to his Secretary of War, 1944*



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

[www.summits-online.com](http://www.summits-online.com)

Great Food

Great Drinks

Terrific Times

## Did you know....

The name of the beer paid to stonemasons working in the Pyramids of Ancient Egypt was KASH, from which comes the modern name for money. Another name for beer in the Ancient World was BOOZAH, which survives today as both a slang name for a British pub and for a heavy drinker.

In Anglo Saxon times, drinking goblets were marked with pegs to show how much a person had drunk. This gave rise to the expression "To take someone down a peg or two". In England, inns in towns had to pay a tax known as a "Scot". Drinkers who went out of town to rural inns were described as drinking "Scot-free".

<http://www.theswanatcarp.com/beertrivia.html>