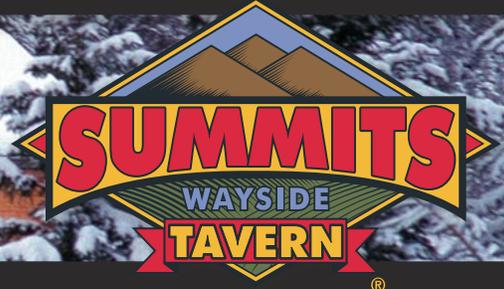


At the Summit

the e-zine of Summits Wayside Tavern



22 December, 2003

PINT NIGHTS



Drink a Kirin on Draft and keep the glass!

Sandy Springs
FRIDAY! Dec. 26

Snellville
Saturday Dec. 27

Cumming
Saturday Dec. 27

7 - 9 pm (while supplies last)

New for 2004!!!

Weekly Pint Nights will be held Saturdays at all Locations.

1/3 Pilsner Urquell
1/10 Rogue Choc Stout

Beer Offerings

Snellville

- Frankenheim Alt
- Coors Original
- Dogwood Winter
- Carolina Pumpkin
- Rogue Yellow Snow
- Anchor Christmas '03

Sandy Springs

- Frankenheim Alt
- Anchor Christmas '03
- Dogwood Winter
- Rogue Yellow Snow
- Sam Adams Winter
- Flying Dog K-9 Cruiser

Cumming

- Frankenheim Alt
- Anchor Christmas '03
- Dogwood Winter
- Sweetwater Festive
- Sam Adams Winter
- Leiny Dark

A View from the Summit

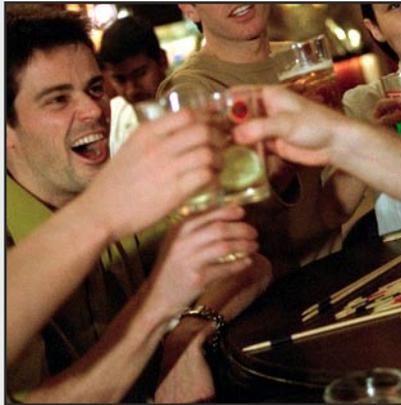
"I love coming to work..."

Peter A. Gagne - Manager - Cumming

Recently, I had the privilege of celebrating my twelfth year with Summits. With the holiday season upon us, I felt this would be a great time to say, "Thanks for twelve great years!" It sounds corny, but I still love coming to work. I have the best boss in the world, You, the Customer. Andy's not bad, but you guys are definitely better.

Through the years, I've watched the milestones in your lives. I've seen courtships, marriages, divorces, deaths and the birth of countless children. I've shared the pain of many who've endured through tough economic times; yet still found the time and money to frequent our restaurants. I've also shared the joy with customers who have embarked on new and enriching careers. It has been a thrill to celebrate the special moments in your lives. I've also been blessed to be a shoulder to lean on in tougher times as well.

(...continued on page 2)



You're publishing this?

Can you believe that they are doing this to me again? The threat is that this will be shown to my future girlfriend on HomeComing night if I don't wear this thing... So - aren't I cute?

Holiday Hours!

Don't want to cook, clean, and entertain everyone?? Then, book your Holiday parties with us!! Let Summits do all of the work! We will be happy to cater to your ever whim. Just book your party with your favorite Summits, then relax and enjoy the fun!

Please note our holiday hours!

Open Dec 24,

Christmas Eve: 11 am to 6 pm

Closed Dec 25,

Christmas Day

Open Dec 26,

Regular business hours



"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.

Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

"At the Summit" is free to anyone who subscribes to our mailing list at summits-online.com/maillist.html

Anyone wishing to be unsubscribed from the newsletter may do so via our website: summits-online.com/maillist.html

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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/

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/

Summits Wayside Tavern® - Cumming
525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376
summits-online.com/cumming/

"I love coming to work"

(continued from page 1)

I have lived in Atlanta for fourteen years and you have become sort of a surrogate family for me. You've shared my excitement as my three sons were born and my brother was married. You shared my personal losses as well. You all felt my elation as the Pats won the Super Bowl and then suffered along with me as the Sox lost to the hated Yanks in game seven.

Every day is different. We've talked about politics, religion, philosophy, sports, sex and business. I'm touched that you've chosen Summits over so many other options and I truly appreciate the opportunity to serve you. My hope is that all of you will have a safe and happy holiday season. Thank you again, for twelve rewarding and fulfilling years. I'm looking forward to sharing the next twelve with you as well.

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!

Go to the movies for less!

Buy your discount movie tickets at Summits!

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

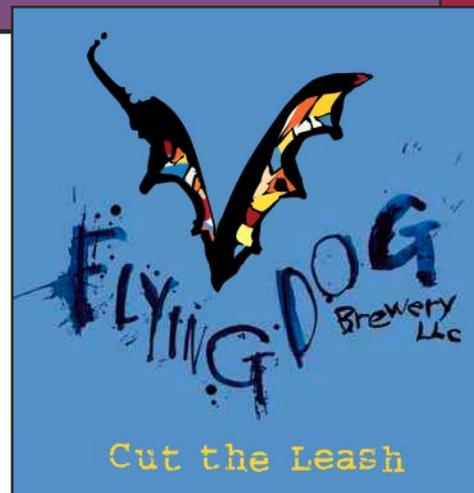
In Cumming, you can purchase movie tickets for **Movies 400 Theater**. Tickets are good anytime, but cannot guarantee a seat in a sold out show.



Beer Spotlight

Flying Dog K-9 Cruiser Winter Ale Denver, Colorado

K-9's creamy mouthfeel has a nice, fizzy buzz running through it. The visually pleasing clear, dark orangey-amber body has a subdued, mildly sweet fruitiness and an amiable malty-hop combo that is very drinker-friendly. After a few sips, the firm mouthfeel helps hold the flavors in place, keeping them compact, focused, and increasingly tasty. There is a lovely touch of chocolate at the finish. This Flying Dog, if not man's best friend, is certainly a worthy companion.



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

Dock Street Beer Seafood Fest

4 russet potatoes, peeled and cut into ovals
1 lb asparagus tips
3/4 lb sea bass fillet, skin on (or any kind of bass)
3/4 lb salmon fillet, skin on
Salt and pepper
6 Tbsp cold butter, plus butter to coat pan
8 oysters in shell, brushed and cleaned
1 12-oz bottle Dock Street Bohemian Pilsner, or other pilsner
1/4 tsp caraway seeds
1/2 lb mussels, cleaned
Garnish: 2 Tbsp chopped parsley

- *Cook the potatoes thoroughly in salted water.
- *Cook the asparagus in salted water until al dente, then refresh in ice water.
- *Cut each fish fillet into 4 slices, and season with salt and pepper.
- *Butter the bottom of a large saucepan. Add the fish pieces and the oysters, and pour the beer and caraway seeds on top.
- *Bring to a boil, cover, and reduce heat. After 2 mins., add the potatoes and mussels. Cover and let simmer until the mussels open.
- *Remove the fish, shellfish, and potatoes to a deep plate. Bring the remaining liquid to a boil. With whisk, gently introduce the 6 Tbsp cold butter into the liquid, a little at a time. Turn the flame on and off or move the pan on and off the burner to keep the butter from breaking.
- *Add the asparagus to the liquid, and pour over the seafood. Sprinkle with fresh parsley.

The Brewpub Cookbook

by Daria Labinsky and Stan Hieronymus

BeerandHealth.com

Brown beer better for the heart than for the weight

Dark beer will prevent the formation of blood clots better than lager-type beers. This is the conclusion reached by Professor John Folts, cardiologist at the University of Wisconsin, USA. The downside is that dark beer is richer in calories, and obesity is also a risk factor in heart failure.



John Folts first conducted his experiments on eight dogs with constricted arteries. They were sometimes given brown beer and sometimes lager. The dark brew was found to be twice as effective in preventing the platelets from coagulating and forming blood clots.

The researcher reports the cause as being the greater quantity of flavonoids in dark beer. The difference between brown and golden-yellow was also observed in wine and grape juice, and even in chocolate. The more flavonoids, the darker your drink. Beer has hundreds of flavonoids that are also active in preventing the oxidation of cholesterol, believed to be instrumental in atherosclerosis, the degenerative hardening of the arteries. The best-possible anti-clot effect is obtained if you drink two 12-ounce bottles of beer (1 ounce = 28 g) - preferably with your meal, when the metabolization of the food begins. Folts has met with opposition from fellow-professor Alice Lichtenstein, Vice-Chairperson of the Nutrition Committee of the American Heart Association. She points to the risk of obesity, since dark beer has a higher calorific value than pils or lager-type beer. Beer contains all manner of useful components, says ...

Read More at: [Beer and Health.com](http://BeerandHealth.com)

Your Weekly Summits Calendar

Location	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Sandy Springs		Trivia 8-10pm			Trivia 10-12 26 Kirin	Trivia 9-11	
Snellville	Trivia 7:30-9:30				Trivia 10-12	27 Kirin	
Cumming			Trivia 7:30-9:30		Karaoke 9-1am	27 Kirin	

Did you know....

It was the accepted practice in Babylonia 4000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period called the "honey month", became what we today call "honeymoon"...

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb"...

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



Drink Spotlight

Holiday Eggnog

8 eggs
1/2 pound of sugar
3 ounces of Rum
1 fifth of Whiskey or Brandy
1 pint of heavy cream
1 quart of milk
dash of nutmeg.

Separate the eggs. Beat the whites with the sugar, and then add the yolks to the whites. Add the Rum and the Whiskey, or Brandy, and mix. Add the cream and the milk and mix until the mixture frapps. Let the eggnog chill for a few hours and serve. Serves 6 healthy, thirsty drinkers.

HOT WINGS! ARE YOU READY???

Tail-Gating? Hosting some Football parties??

The perfect food for any event- Summits' Hot Wings! Our wings can be ordered in quantities of 10, 20, 30, 50, and the Tail-Gaiter- 101! All of our Hot Wings come with our own Bleu Cheese, celery, carrots OR you can choose French fries!

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



Quote of the Week

"He was a wise man who invented beer."

-Plato



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?

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???

