At the Summit the e-zine of Summits Wayside Tavern



12 January, 2004

PINT NIGHTS

New for 2004!!!

Weekly Pint Nights will be held Saturdays at all Locations.

Drink a pint and keep the glass! 7-9 pm (while supplies last!)

1/17 Coors Light 1/24 Guinness 1/31 DAB

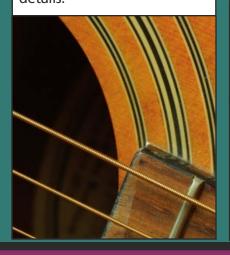
Beamish

2/7



Win a Guitar!

While you are enjoying a Pilsner Urquell at your favorite Summits location, simply fill out an entry form! Drawing will be held for a free guitar at each location. Ask your friendly server for details.



A View from the Summit

"Cultural Universals"

Eduardo Mejia - Kitchen Manager - Cumming

This semester I really enjoyed my classes, but the one I really liked it the most was Introduction to Anthropology I really got very exited about this class, I learn to show respect to other cultures way of living, we study the way of live of 13 cultures starting from the Aztecs in Mexico,



fierce people (Yanomamo) in the Amazon and ending with the Kapauku in New Guinea. We also had a field trip to North Carolina to see the village of the Cherokees but that is a story I will tell later. But now I would like to give you an idea of the job of an Anthropologist.

Some people when heard the word Anthropology think on Hominids or Primates but anthropology is more than that.



Anthropology uses a holistic approach, studying the whole system of a culture, all aspects of it. Use the Comparative Method, comparing the traits of one society with those of another, to see what works in one society, and how they adapt to their environments, both physical and social. Anthropology is the study of humans in all times and all places: People, Culture, and Language.

We study human physical and cultural evolution, and human variation worldwide and through time. Anthropologists study the cultures of societies or social groups.

In large societies, they may be ethnic, religious, or social classes, or they may have many other points of focus: interest groups, fra-(...continued on page 2)

Summit's Beer Offerings



Snellville

Frankenheim Alt **Coors Original Dogwood Winter** Carolina Pumpkin **Roque Yellow Snow Anchor Christmas '03**

Sandy Springs

Frankenheim Alt **Anchor Christmas '03 Dogwood Winter Roque 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**

the e-zine of Summits Wayside Tavern



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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 Tavem® - Cumming 525 Lake Center Pkwy. Cumming, GA 30040-2752 Phone: 770-886-4374 Fax: 770-886-4376

summits-online.com/cumming/

"Cultural Universals..."

ternal or political groups, or nearly any other possible focus.

Anthropologists seek "Cultural Universals." These are elements exhibited by every society. Every society has mechanisms to provide for:

- Making a living from the environment
- Protecting themselves from weather and outsiders
- Marriage between men and women
- Having children and nurturing them
- Socializing them into the group (making them members of the group)
- Exchanging goods and labor
- Living in groups, large and small within the society; relating to outsiders
- Creative and playful behavior
- Moral considerations: why are we here? How to deal with the supernatural?
- Intellectual aspects: passing ideas to next generations.

I would like to tell you the whole semester but I will need at least 10 pages to write about all the exiting topics of this class, but I don't have that much space to write about it. Here are some pictures of the Yanomamo in the Amazon.

Pictures source.

Peter Biella, Napoleon A. Chagnon and Gary Seaman (c) 1997 Harcourt Brace)

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!

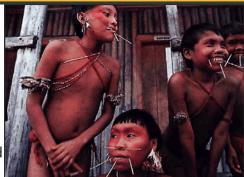
Beer Spotlight

Dogwood Stout -- Atlanta, GA

Dogwood Stout is a dry, Irish stout. We use a combination of roasted barley, flaked barley and chocolate malt to create a complex, textured maltiness with hints of coffee and chocolate with a rich fullness of body. We leave it unfiltered to add to its complexity. Its deep, dark mysterious color is topped off by a robust creamy head. It too is naturally carbonated.

Dogwood Stout won a Silver Medal Winner at the 1997 World Beer Championships and was named one of top two microbrews in Atlanta by the Atlanta Journal-Constitution. Dogwood Stout is available in bottles and on tap anytime of the year.

http://www.dogwoodbrewing.com/beers/yr_stout.html



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Beer Recipe

Boston Ale Steamed Mussels in a Garlic Broth

Ingredients:

- 1 1/2 pounds Prince Edward Island Mussels
- 2 tablespoons unsalted butter
- 8 ounces Samuel Adams Boston Ale
- 1 tablespoon fresh, chopped garlic
- 1 teaspoon fresh lemon juice
- 1 tablespoon fresh chopped parsley
- 1 cup diced tomato
- salt and pepper to taste

Instructions:

Combine all ingredients in a sauté pan and bring to boil.

When the mussels open, place in a bowl with the broth.

http://www.samadams.com/beer/recipes/mussels.html



Industry News

Pop Idol contender gets his own ale

Pop Idol finalist Mark Rhodes is being supported in his victory bid this evening with a limited edition beer brewed in his honour.

The ale, produced by Wolverhampton-based Banks's, is going on sale at pubs near the 22-year-old's hometown of Darlaston, West Midlands, ahead of the final.

Brewed this week, Banks's Idol is described as a 3.6% easy drinking beer, golden in colour, clean tasting, and with a rich malty flavour and banana overtones.

Director of Brewing Richard Westwood said: "We are keeping our fingers crossed for Mark this weekend, and we really hope everyone in the pubs will be raising a pint to him on Saturday night."

The singer's cousin Trevor Denston, who runs the Railway Inn in Penkridge, will be among those serving the exclusive pint which is labelled "Mark Rhodes from Darlaston West Midlands. Idol Limited Edition. Our Number One".

Mark is going head to head with 23-year-old Glaswegian Michelle McManus.

The pair have spent the last week travelling the country in separate buses campaigning ahead of tonight's showdown

http://www.ananova.com/news/story/sm_848807.html? menu=news.quirkies

Did You Know?

Beer Recipe: The oldest recipe in Europe was discovered in the ruins of the Spanish village of Genó, and dates back more than 3,000 years.

http://www.florida.co.cr/english/trivia.htm

Beer Medicine: Hippocrates, the famous Greek physician, recommended prescribing this drink for its mildly tranquilizing properties, because it quenches thirst, eases speech and strengthens the heart and gums.

http://www.florida.co.cr/english/trivia.htm

Congratulations!

Congrats to our overall College and Pro Football promo winners! Good Job! Each are winners of \$200 in-house cash, enjoy spending your winnings!

Snellville:

College- Jason Bailey
Pro- Ed Forsberg

Cumming:

College- John Gallow Pro- John Gallow

Sandy Springs:

College- Joel Brown Pro- Joel Brown



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Food Spotlight

Hmmm, Steak Quesadillas....

If you haven't tried our Steak Quesadillas, then you MUST!!! Our South Philly style steak is cooked with onions, mushrooms, and green peppers. Add some melted cheese, and you've got a winner! Served on the side are sour cream, guacamole, lettuce, and tomato.

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

Home Brew Contest!

Covert Hops is sponsoring a HomeBrew contest Feb 7. For more details check out their website: coverthops.com

Drink Spotlight

Amaretto Cheesecake

Ingredients:

2.0 oz Amaretto

1.0 oz Chocolate Syrup

5.0 oz Milk

Directions:

Cover the bottom of the glass with the chocolate syrup. Pour in two to three times as much Amaretto. Fill the rest of the glass with milk. Stir thoroughly and enjoy!

http://www.idrink.com/indexnew.htm

Quote of the Week

"An oppressive government is more to be feared than a tiger, or a beer."
--Confucius

Your Weekly Summits Calendar							
Sunday	Monday	Tuesday	Wedesday	Thursday	Friday	Saturday	
11	12	13	14	15	16	7-9p	17
						Coors Lite	
					C Karaoke 10p		
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p	
18	19	20	21	22	23	7-9p	24
						Guinness	
					C Karaoke 10p		
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p	
25	26	27	28	29	31	7-9p	31
						DAB	
					C Karaoke 10p		
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p	
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					C Karaoke 10p		
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	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SS Trivia 10p	SS Trivia 9p	