

At the Summit

the e-zine of Summits Wayside Tavern



26 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!)

1/31 DAB
2/7 Beamish
2/14 Stella Artois
2/21 Molson



Home Brew!

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



A View from the Summit

"The Vulture PR Department"

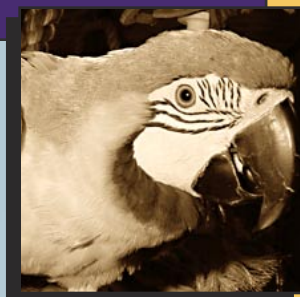
Cindy Svec & John Lock - Summits Customers

Soaring effortlessly against the intense blue sky, a cloud of huge black birds road the thermals with only an occasional wing flap to interrupt their long lazy glides. As the flock continued their circles, one lone bird separated from the group and descended to land on a tin roof heated by the blazing sun overhead. From one foot to the other, the Turkey Vulture hopped its way down to a shady patch on the roof. You could almost hear "Ooh! Aah! Ow! Yikes! ..." as it made its way to a cool spot. A lone crow landed to harass him and after a few minutes, the vulture soared off into the skies again.

Georgia is home to two of North America's vultures: the Turkey Vulture and the Black Vulture. Unlike their relative, the extremely endangered California Condor, vultures don't have an effective PR Department or Support Group. Although their diet and habits are similar to the condor, vultures are regularly described as "disgusting" and are often feared as evil omens. In reality, vultures provide a highly useful service of removing dead animals from our highways, fields, and beaches. Think how much more interesting the world would smell without their assistance!

Despite the fact that vultures have always been grouped with the raptors in guidebooks, recent research has determined that vultures are more closely related to storks than raptors. Their legs and feet are not raptor-like, they are weaker and less capable of spearing prey. Their beaks do not have the strength or the sharp hook seen in raptors. Vultures' diets are primarily carrion (dead animals), but they have been known to take young mammals or birds from nests. Vultures also eat some vegetable matter; curiously, pumpkin appears to be a favorite food of the Turkey Vulture.

The Turkey Vulture, easily recognized in flight by its broad "V" shaped gliding and infrequent flapping, has a wingspan of about 6 feet. (...continued on page 2)



Summit's Beer Offerings



Snellville

RedHook Nut Brown Ale
McEwans IPA
Beamish Stout
Mikes Hard Lem. L.(bottle)
Kirin Light (bottle)
Molson Light (bottle)

Sandy Springs

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

Cumming

Mikes Hard Lem. L.(bottle)
Flying Dog K-9 Cruiser
Sam Adams Winter
Carolina Pumpkin
Dogwood Winter
Anchor Christmas 2003

Visit us on the web at www.summits-online.com



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"Vulture PR Department"

(continued from page 1)

Approximately 25 inches long from head to tip of tail, the Turkey Vulture is a very dark grey bird with a naked red head. Unlike most birds, Turkey Vultures have an excellent sense of smell, which allows them to locate carrion easily, even when covered by fallen leaves. The Turkey Vulture is usually the first bird to locate a new kill.

Turkey Vultures are gregarious birds. Usually shy with people, vultures live in large extended family groups. Some roosts have been in continual use by the same family of birds for over one hundred years. Individual vultures locating a large meal communicate this information to the flock and have been seen to contact other non-family flocks when the meal is especially large. Turkey vultures have also been known to "invite" California Condors to the banquet.

Despite a belief that vultures are "dirty", vultures spend several hours each day preening and cleaning their plumage. They bathe frequently, sometimes in large groups.

Black Vultures are a bit smaller than their cousins – about 22 inches long with a 54 inch wingspan. Their coloration is almost entirely black with a wrinkled black, featherless head. Their habits and behaviors are similar to Turkey Vultures, although they have less of a sense of smell and rely on eyesight to locate their meals. Black vultures are also known for their aggressive behavior in forcing Turkey Vultures away from their meal.

While soaring, you can distinguish the Turkey Vulture from the Black Vulture by observing their colors – the Turkey Vulture has lighter patches of grey under the wings giving them a two-toned look from below in flight. The Black Vulture has white patches on his wingtips and appears to be solid black near the body. Also, Black Vultures hold their wings almost straight out, while Turkey Vultures hold their wings in a shallow "V" shape.

More vulture facts can be found at:

The Turkey Vulture Society: <http://www.acutetek.com/vulture/>

Observations of Vultures: <http://www.hiltonpond.org/ThisWeek030215.html>

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

Negra Modelo, Negra Modelo, better known in Mexico as the "elite of beers" (la crema de la cerveza) was introduced in kegs in the domestic market towards 1926. Modelo's super premium beer, it has nationwide distribution where it is the leader among dark beers, in addition to being one of the Group's five exported brands.

This dark vienna-munich type beer has had extraordinary acceptance in international markets. Exports to the U.S. began in the early 80's, and have since attained great success in Europe, Australia, Central and South America.

In 1998, Negra Modelo was designated "Hot Brand" by Impact publications in the U.S. imported beer category.

<http://www.coronabeer.com/ingles/flash/Marcas/negra/negra.html>



Beer Recipe

Sausages with Mashed Potatoes, Beer and Onion Gravy and Mustard

Ingredients

8 meaty pork sausages
English mustard to serve

For the gravy:

700g/1 1/2lb onions, sliced thinly
pinch sugar
2 tbsp sunflower oil
25g/1oz butter
1 tsp plain flour
600ml/1 pint brown ale
600ml/1 pint fresh beef stock
1/2 star anise
2 cloves
2 fresh bayleaves

For the mashed potatoes:

900g/2lb floury main crop potatoes, peeled and cut into chunks
55g/2oz butter
2-3 tbsp milk
salt and freshly ground black pepper

Method

1. To make the beer and onion gravy, heat the oil and the butter in a large, heavy based saucepan.
2. Add the onions and sugar and cook over a low heat for 45 minutes, stirring now and then, until soft and richly caramelised.
3. Stir in the flour and cook for 1 minute.
4. Stir in the beer, beef stock, star anise, cloves and bayleaves and boil vigorously until reduced to a rich, glossy sauce - about 20 minutes in a

large sauté pan.

5. Remove the star anise, bayleaves and cloves (if you can find them) from the gravy and season to taste with some salt and pepper.
6. For the sausages and mashed potato, cook the potatoes in boiling salted water for 20 minutes until soft.
7. Then after about 10 minutes, heat the oil for the sausages in a large frying pan. Add the sausages and fry them over a medium heat for 8-10 minutes, turning now and then, until nicely browned and cooked through.
8. Drain the potatoes and mash until smooth - a potato ricer does this really well. Beat in the butter with some seasoning and enough milk to make a smooth, creamy mash.
9. Spoon the mashed potatoes onto warmed plates and rest the sausages alongside. Pour over some of the gravy and serve with a good spoonful of English mustard.

http://www.bbc.co.uk/food/recipes/database/sausageswithmashedpo_757.shtml



Industry News



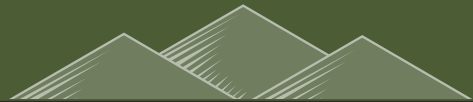
Firm sells out of Turkey & Gravy flavour fizzy drink

A US fizzy drinks manufacturer has issued an apology to its customers after failing to keep up with demand for its new product - Turkey and Gravy soda. Seattle-based Jones Soda Co says the response to the festive flavour has been "incredible" and the firm will be "better prepared to meet everyone's needs next year."

A spokesman said: "We apologise if you were not able to get your hands on the Turkey & Gravy Jones Soda. Since this was a premium edition with limited quantities in Michigan and Washington region, we sold out pretty quickly. We ask for your continuous support and give our other flavored soda a try." The firm's President, Peter Van Stolk, said: "We were completely caught off guard by the response to the Turkey and Gravy soda. The company has been inundated with phone calls and emails since the launch."

Jones Soda Co says the drink has been such a success that it will give all proceeds to a children's charity.

http://www.ananova.com/news/story/sm_853501.html?menu=news.quirkies



Buffalo Chicken Salad - Yum!

New Low Carb Menu- Only 4 carbs!

Oh my goodness!! One bite of this salad and your senses will be reeling! First, we grill chicken breasts. Then we marinate the meat in a combination of our own buffalo wing sauce, green peppers, red peppers, jalapenos, garlic, mayo, and summit seasoning. The spicy chicken is then served on a bed of greens with cucumbers and vine ripened tomato.

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



SuperBowl - ARE YOU READY????

**Order your Super Bowl wings early!
Call your local Summits Tavern for your hot wings!**



Quote of the Week

*Sir, if you were my husband, I would poison your drink. --Lady Astor to Winston Churchill
Madam, if you were my wife, I would drink it. --His reply*

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	31	7-9p 31 DAB
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
Feb 1	2	3	4	5	6	7-9p 7 Beamish
Super Bowl!	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
8	9	10	11	12	13	7-9p 14 Stella Artois
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
15	16	17	18	19	20	7-9p 21 Molson
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p