

At the Summit

the e-zine of Summits Wayside Tavern



9 February, 2004

PINT NIGHTS

Weekly Pint Nights are held on Saturday Nights at all Locations.

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

2/13 Lindeman's!!!

2/14 Stella Artois

2/21 Molson

2/28 PBR

3/6 Sam Adams



Crawfish Boil!

Carnivale continues! Join us in **Cumming** from 3 - 9: pm Sat Feb 14th for the Authentic Crawfish Boil. \$16.99 will get you ALL YOU CAN EAT crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread.



A View from the Summit

"Three Chin Traditional Beverages"

Luai - Manager - Snellville

First, cook about 20 pounds of rice. After cooking the rice, let it cool. Then mix 1 pound of yeast with the cooked rice. Cover, and let sit about 14 days, until warm. The rice will then rise with the water. After this happens, the rice "juice", we call it "Zufa", is like Japanese Sake, can be consumed at this stage.

Then we take the rice, and cook it again with fresh water in the bottom layer of 3 cooking pots stacked on top of each other. In the middle cooking pot, there is a hole where the steam escapes from the bottom pot. There is nothing in this pot except for a small cup. The top cooking pot is covered, and in it there is only water. The rice and water mixture rises from the bottom pot and hits the top boiling water pot through the hole in the middle pot. This causes the steam to turn to condensation and drop liquid into the small cup in the middle pot. This takes about 3 hours. This liquid is called "Zureu", and is like tequila.

With the leftover rice mixture, cover and store for about 4 months, the longer this mixture sits, the stronger the alcohol flavor. Then you can drink this "Zupi", like beer, with a straw. Since Zupi takes so long to make, you give Zupi to people to show your friendship and love. So, Zupi is essential to almost every social event in Chin Tradition. That is why I love Zupi and beer!

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!



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



"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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"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

Find your Summits!

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The Great Atlanta Pub Crawl 2004

Date: Feb 21st - Saturday

Time: 4 p.m.

Place: 5 Seasons

Cost: \$25 per person.

What: Join TheBeerCellar.com on a bus tour of the best beer spots Metro Atlanta has to offer. While the exact itinerary is still in the works, we will be stopping off at 5 Seasons, Max Lagers, Buckhead Brewery and **Summits Wayside Tavern**. We'll also be touring Dogwood Brewing Co. A sixth stop is currently being looked into. A few of the brewpubs will be providing food and/or samples and participants will be getting souvenirs at several of the stops as well. The cost is \$25 per person.

Here's your chance to shine and WIN!

Where in the world are you?

Send us a photo of yourself wearing Summit garb in an unusual place for a chance to win \$20 in Condors! One winner each month and the photo will be put in our Summits e-zine. Remember - creativity counts! Take Summits Gear



on vacation with you and get an excellent photo to share with us!

Send your photos to Attn: Jan
Summitstavern2@mindspring.com

Once submitted, the photo becomes property of Summits.

Got the writing itch??

Send us an article, a story, one that you wrote of course!

One winner will be selected each month and will get \$20 in Condors and the winning article will be published in our Summits e-zine!

How exciting is that??!!

Please submit articles to Attn: Jan
Summitstavern2@mindspring.com

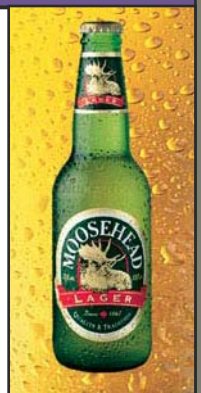
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Beer Spotlight

Moosehead Lager

Moosehead Lager is a smooth, clean-tasting lager that offers a good balance between malt sweetness and hop bitterness. It is brewed from a unique blend of Canadian Barley malt, two types of hops to balance aroma and bitterness and fresh water from nearby Spruce Lake, renowned as one of the best water supplies in Canada for brewing beer. The lager is then aged a full 28 days to bring out all the natural flavours.

http://www.mooseheadbeer.com/about_us/beer.html



Industry News

Zoo serves brandy to bears

A zoo in India is serving brandy to bears to keep them warm in winter.

Authorities in state-run Chatbir zoo, in Punjab state, are offering the alcoholic drink to keep the animals warm. "In this freezing cold, we have made the best possible arrangements to keep the bears warm," Director of the zoo Mahender Chaudhary said.

A lioness and a cub have died recently at the zoo due to freezing weather. "Our veterinary surgeon decided to provide brandy to some animals to keep their body temperature high," Mr Chaudhary said.

To begin with, a Himalayan black bear was given brandy. "He enjoyed it immensely but soon dozed off," a zoo official said.

The other more basic methods including electric heaters and blowers as well as use of straw, husk and jute bags as beds are not as useful as brandy, reports the Indo Asian News Service.

http://www.ananova.com/news/story/sm_852602.html?menu=news.quirkies



Did You Know?

Party Animal.

Attila the Hun was suspected of suffocating from a bloody nose after passing out from alcohol at his 'bachelor party'.

Alcoholism in America

Reno, Nevada has the highest rate of alcoholism in the U.S., Provo, Utah, the lowest. Now there's a big surprise all round!

<http://www.comedy-zone.net/triviazone/humans/page3.htm>

Beer Recipe

Damper Beer Bread

Ingredients

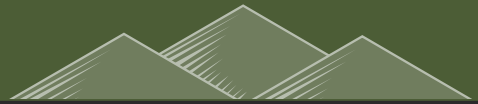
- 225g/8oz wholemeal flour
- 275g/10oz self-raising flour plus 1 tbsp for dusting
- 1 tsp salt
- 45g/1 1/2oz butter
- 175ml/6fl oz light ale or bitter
- 175ml/6fl oz milk
- 225g/8oz mature Cheddar or gruyère, coarsely grated
- 4 spring onions, trimmed and thinly sliced
- cayenne pepper

Method

1. Sift the flours and salt together in a bowl. Rub in the butter until the mixture looks like fine breadcrumbs.
2. Make a well in the centre, add the beer and milk and gradually mix together to make a soft dough.
3. Turn out on to a clean surface and knead briefly until smooth. Shape into a 25cm/10in round and place in the centre of a large, double-thickness sheet of oiled extra-thick foil.
4. Score the top of the bread in a criss-cross pattern and sprinkle with 1 tbsp of flour. Bring the edges of the foil together loosely to seal.
5. Place the foil parcel on to the barbecue rack and cook over medium-hot coals for 10 minutes on each side.
6. Open the foil parcel and fold back the edges. Sprinkle the top of the loaf with the cheese, spring onions and cayenne pepper and leave for another 5 minutes until the cheese has melted. Remove from the foil and serve cut into thick wedges.

http://www.bbc.co.uk/food/recipes/database/damperbeerbread_5272.shtml





Steak Fajita Wrap - Low Carb!



Steak Fajita Wrap
New Low Carb Menu
Only 3 Carbs!

Sizzling steak fajitas served to you with grilled onions and green peppers, sauteed mushrooms, roasted red peppers, shredded lettuce, tomato, shredded cheese, sour cream, and fresh lettuce leaves.

Instead of flour tortillas, just

wrap up the delicious sizzling food with the large fresh lettuce leaves!

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

Drink Spotlight

Banana Cow

- 1/2 shot white rum
- 1/2 shot Crème de Bananes (banana liqueur)
- 1/2 shot light cream
- 1 dash grenadine

Shake with ice in a cocktail shaker and strain into a cocktail glass.

Blue Devil

- 1 shot gin
- 1/2 shot blue curaçao
- 1/2 shot lemon juice

Shake with ice in a cocktail shaker. Strain into a cocktail glass. Garnish with a slice of orange and a red cherry.

<http://www.drinkalizer.com/>

Quote of the Week

No animal ever invented anything as bad as drunkenness - or as good as drink.

--G.K. Chesterton

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	9	10	11	12	13 Lindeman's Promo	14 7-9p Stella Artois
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Crawfish Boil @ Cumming! SS Trivia 9p
15	16	17	18	19	20	21 7-9p Molson
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Crawfish Boil @ Cumming! SS Trivia 9p
22	23	24	25	26	27	28 7-9p PBR
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Crawfish Boil @ Cumming! SS Trivia 9p
29	Mar 1	2	3	4	5	6 7-9p Sam Adams
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p