

At the Summit

the e-zine of Summits Wayside Tavern



16 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!)

- 2/21 Molson's
- 2/28 PBR
- 3/6 Sam Adams
- 3/13 Beamish/McEwans
- 3/20 Grolsch
- 3/27 Sierra Nevada
- 4/3 Spatzen Fr. Weiss
- 4/10 Paulaner Hefe

Freya - Congrats!

Freya is the first Summits customer to earn a Tier 1 mug at all 3 Summits locations! Freya is currently working on Tier 3 at our Sandy Springs location and Tier 2 at our Cumming and our Snellville locations.

Way to go Freya!

Passport Club



Crawfish Boil!

Carnivale continues! Join us in **Cumming** from 3 - 9: pm Sat Feb 21st 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

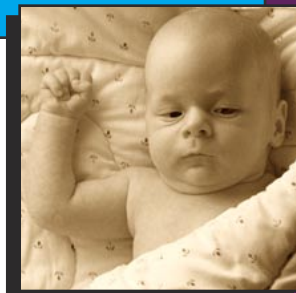
"The Pub Crawl: I had half the bus full..."

Jacob Johnston - Summits Customer

I've recently become interested in organizing beer events. I've volunteered at a few. I've stewarded at homebrew competitions and at the Georgia Craft Brew Challenge, and I've interviewed people for TheBeerCellar.com like Owen Ogletree about organizing their beer festivals. Being involved in the craft beer culture in the Atlanta area made me really want to do something on my own. The only problem was that I didn't want to draw customers away from the other festivals, many of which are run by people I know and like. I still wanted to promote the love of good beer in Atlanta, but I wanted to do something small and not too ambitious. I had heard about Dogwood Brewing's pub crawl to promote their Decadent beer and heard of others on BeerAdvocate.com and thought that maybe I could organize one for Atlanta. It would be small, less than 50 people, and I wouldn't go into debt for years if it should flop.

My plan for the crawl was a tour of the best beer establishments that Atlanta has to offer. I wanted to include all of the local brewpubs and the better beer bars around town. I also wanted to make sure that the people who boarded the bus the night of the crawl would be in it for the beer and not just to get wasted, so I announced the crawl through media frequented by true beer aficionados. I mentioned it on the forums at Ratebeer.com and BeerAdvocate.com. I discussed it with the other Ale Atlanta members who frequent the atl-beer mailing list. Before long I had half of the bus theoretically full and I was obligated to actually go through with my idea.

Planning the crawl was when I realized that my small idea wasn't so small. I had to contact all of the pubs and make plans with them. I knew some would like to make special arrangements and I knew all would appreciate having advance notice of 50 people descending on their bar at the same time on a Saturday night. To compound the difficulty, I work full-time in the evenings and am currently going back to college full-time for a career change, so I don't have a lot (...continued on page 2)



Summit's Beer Offerings



Snellville

McEwans IPA
Beamish Stout
Redhook Nut Brown
Shiner Hefeweizen
Anchor Christmas '03
Mike's Hard Lime (bottle)

Sandy Springs

Michelob Amber Bock
Dogwood Spring Bock
Flying Dog Old Scratch
Rolling Rock Green Light
Genese Cream Ale
Mike's Hard Light (bottle)

Cumming

Wein'ner Dunkel Hefe.
Dogwood Winter
Dogwood Decadent
Anchor Christmas '03
Carolina Pumpkin Ale
Mike's Hard Light (bottle)

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



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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 Pub Crawl..."

(continued from page 1)

of free time in which to do the planning. Luckily a friend of mine, Matt Simpson, agreed to help out and things have gone very smoothly for the most part. He took care of the initial contact for many of the brewpubs and bars and allowed me to focus on the logistics. I had to hire a bus and make sure that bus had a bathroom! I had to plan the route and how much time would be needed at each stop. I had to plan for entertainment on the legs of the tour that require more than just a few minutes. I also had to plan for there to be plenty of water on the bus for everyone to keep hydrated.

A few things didn't go so well. A couple places fell through, but most of the places were happy to participate. Despite the occasional setback, it looks like the Great Atlanta Pub Crawl will be much like what I had envisioned back in November. I've sold tickets to people from Indiana, Vermont, Tennessee and Kentucky who are coming down just to take part in the crawl. It's less than two weeks before the crawl and almost everything is ready for the bus to roll on **Saturday, Feb. 21**, from The Prado Parking lot in front of 5 Seasons at 5 p.m. I still have final arrangements to make with a couple of the places and I have to fill the last of the seats on the bus, but I'm looking forward to what looks to be a very fun, and hopefully only slightly stressful night.

If you are interested in the tour, visit www.TheBeerCellar.com/crawl.shtml. There you'll find all the information about where we will be stopping, times and prices for the crawl. I hope you'll join us for a night of seeing just how good beer in Atlanta can be, but if you don't, wish me luck.

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: PBR!

PBR is not just any beer - and so you'd expect our history to be just a bit unusual, and it is. Did you know that we started tying blue silk ribbons by hand on our bottles in 1882? (In 1916, Pabst stopped putting silk ribbons on bottle necks because of the silk shortage brought about by World War I.)

Our beer was called "Select" but people always asked for that "Blue Ribbon" beer. We flipped this one to our marketing department and they added the words "Blue Ribbon" to the bottle label in 1895. In 1906, we first started to use caps on bottles of PBR instead of corks. This holds true today. So if you find a PBR with a cork in it - you really have to clean out your refrigerator.

Pabst was the first brewery to put beer in cans way back in 1935. This was Blue Ribbon beer but it was called "Export" when sold in the can.



Read more online: <http://www.pabstblueribbon.com/homepage.asp>

Beer Recipe

New Mexico Marinade

- 1 1/2 cups beer
- 1/2 cup chopped fresh cilantro
- 3 large cloves garlic
- 1/2 cup lime juice
- 2 tsp chili powder
- 2 teaspoons TABASCO brand Pepper Sauce
- 1 1/2 tsp ground cumin

Process all ingredients in a food processor or blender until well combined.

Marinade can be stored in a 1-pint (500 mL) covered jar in the refrigerator for 3 days.

Use as a marinade for beef, pork, and chicken.

Makes 2 cups (500 mL) TABASCO(r) PepperFest Cookbook (The website Cookbook)

<http://www.TABASCO.com>



Get Involved!

Have you reached your own personal Summit?

Are you on the track of getting there? We want to hear about it! Let us share in your victories.

Write us an article for the Summit E-Zine about...anything! If chosen, your article will be published in our weekly newsletter and you will receive \$20 in Condors! We look forward to hearing from you!

Submit all articles to attn.: Jan at: Summitstavern2@mindspring.com All articles submitted become property of Summits Wayside Tavern.

Where in the world are you??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! So, put on your best smile for Summits!

Submit all photos to attn.: Jan at: Summitstavern2@mindspring.com All articles submitted become property of Summits Wayside Tavern.

Where is your Summit?

Mt. Katahdin is located in Baxter State Park, Maine.

This fabulous wilderness was set aside by benefactor Percival Baxter who bought the glaciated logging land with the goal of preserving the territory from human destruction. Today, the 314 square miles of what is often called Maine's Yellowstone offers majestic nature and desolate grandeur with limited human comforts. Recreation falls second to preservation at Baxter State Park. Baxter State Park offers limited facilities on over 200,000 acres of gorgeous wilderness. The park boasts 47 mountain peaks and ridges, 18 exceeding 3,000 feet above sea level. It is managed by a separate division from Maine Bureau of Parks. The administering agency is known as Baxter State Park Authority.



Did You Know?

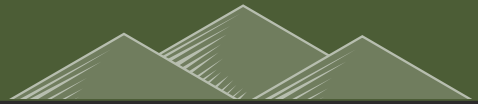
Well, if that's the law...

It is always helpful to have a law that clearly defines when a person is legally intoxicated. In Kentucky, anyone who has been drinking is considered sober until he or she cannot hold onto the ground.

Aussies aren't holding up their record!

In the mid 70's, Australians were the 3rd biggest beer drinker in the world. (behind Germany and Belgium). In the late 90's, they don't even get into the top ten!

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



Carnivale Parties!

Yum! Start your "Carnivale Party" at Summits with an order of Fried Okra, 1 pound of fried okra to be exact. Think of all of the friends that you'll make!

Don't forget about our fresh, already peeled-then boiled shrimp. The shrimp can be ordered by the pound or 1/2 pound, depending upon your appetite!

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



Drink Spotlight

Absolut Green Wedding

An idea for the wedding reception?

- 40 ml Absolut vodka
- 20 ml Midori melon liqueur
- 1 dash Roses Lime champagne

Build in layers in the above order in champagne flute. Decorate with 5-6 leaves lemon balm.

Although the recipe states Absolut as the required vodka, you might, if you're fresh out of Absolut that is, substitute it with just about any other vodka. And on the same note, even this champagne cocktail can be mixed with sparkling wine for other parts of the world than Champagne.

<http://www.drinkalizer.com/drinks/absolut-green-wedding.php>

Quote of the Week

"A drunk man's words are a sober man's thoughts." -- Jena Legg

Your Weekly Summits Calendar

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