

# At the Summit

the e-zine of Summits Wayside Tavern



23 February, 2004

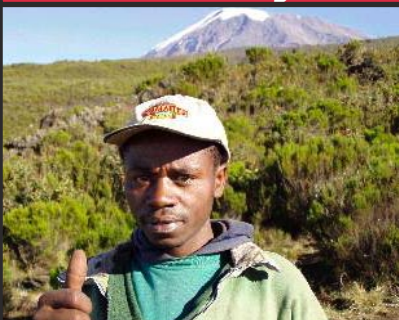
## PINT NIGHTS

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

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

- 2/28 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
- 4/17 McEwans

## Where are you?



This is a Summit's customer wearing a Summits cap in front of Kilimanjaro! Cool! Learn how you can get your photo in our Ezine and win some condors! See Page 4!

## Crawfish Boil!

**LAST CHANCE!** Join us in **Cumming** from 3 - 9: pm Sat Feb 28th 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

### "Seven Years at the Summit!"

*Thor Sluter - Manager - Sandy Springs*

The worst part of writing an article is writing the first sentence. Well, that's done, so I guess its all gravy from here. Seriously, when I sit down to write an article, I always have a plethora of ideas, but when I start to write them down, I edit myself to death.

I end up writing two or three paragraphs, reading my work, and deleting the whole thing. I have already done that twice tonight. Well, no more. Now you are going to get a more stream of consciousness type deal. So sit back and enjoy the journey.

Seven years ago, I sat down with Andy and Pete at Sandy Springs. We sat at table 112, and Andy and Pete were labeling Newsletters to be sent out to our Passport members. This was my first interview for a kitchen manager position. We talked for about an hour. As I recall, most of the discussion was philosophical, we were feeling each other out. When I left the interview, I knew that I would work for Andy. I had two more interviews, one with all of the managers at Sandy Springs, without Andy present, and a third, when Andy offered me the job. As you've probably guessed by now, I accepted the offer. I have never regretted that decision. As a matter of fact, it's the best decision I've made to date.

I actually began my career at the Snellville store. I worked there for about a month, and was trained by Van and Chris. Over the seven years I've been with Summits, I've spent a lot of time in Snellville, and I have always loved working there. On any given night, I know at least half of our guests. It always makes me feel good when somebody asks where I've been.

After a month at Snellville, I moved to Sandy Springs. I ran the kitchen in Sandy Springs for two years. During my tenure our menu has undergone major renovations. O.K. I have to interject for a moment, this is supposed to be stream-of consciousness type of thing, and I was just editing myself. All right, back to the story.

(...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](http://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, head-quartered in Snellville, Georgia serving quality food and beverages.

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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/](http://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/](http://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/](http://summits-online.com/cumming/)

## "Seven Years at the Summit!"

(continued from page 1)

Anyway, I had a lot of success in my first couple of years. When Andy announced the opening of the Cumming store, I told him I wanted to be on the opening team.

"Be careful what you wish for, you just might get it." I say that with my tongue firmly in my cheek. I did open the Cumming store, and it is an experience I will never forget. Nor will Andy, Jenny, Chris or Pete, I'm sure. That was one of the times in my life that I felt most alive. It was a great challenge, and we pulled together and made it work. I would not change one minute of it.

Opening a restaurant is mind boggling to say the least. I learned more in one month than I had learned in my previous five years working in kitchens. I am very proud of the fact that the Cumming kitchen runs so smoothly today. Every time I go in that kitchen, I can still see my influence. Eduardo runs a very successful kitchen with a great staff of cooks.

After about six months in the wilderness of Forsyth County, I moved back down to Sandy Springs. And they say you can't go home again. When I went back to Sandy Springs, I told Andy that one my goals was to learn more about restaurant operations. I wanted to see what life was like on the other side. We agreed that when I trained someone to replace me at Sandy Springs, he would put me on the floor.

I think that it was about eight months later that I started waiting tables in Snellville. What a change that was! At first I was not very good, it was definitely a humbling experience. I learned, eventually, with a lot of help from Jenny and Van. I had a lot of fun working on the floor at Snellville, as I said earlier, our customers are great.

Eventually I started working at all three stores. Two shifts a week per store. What a great opportunity that has been. I get to see the operations of three stores, and pick the brains of three different management teams. In seven years I have gained a wealth of knowledge, and have had the opportunity to grow as Summits grows. Well, I don't see Summits growth slowing down anytime soon, I can't wait to see what's next. See You at the Summit!

**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

### Labatt Blue

#### Pilsener-style Lager, 5.0% alc./vol.

Labatt Blue is the best selling Canadian beer in the world. Introduced in 1951 as Labatt Pilsener, it was named for the colour of its label by fans of the Winnipeg Blue Bombers football team. Blue was the first brand in Canada with a twist-off cap and won the silver medal in the International Lager category at the 1998 Brewing Industry International Awards. Labatt Blue is a well-balanced, fully matured, full flavoured beer with a fruity character and a slightly sweet after taste. Labatt Blue uses specially selected German aromatic hops and has no preservatives.

[http://www.labatts.com/english/lbc\\_brands/lbc\\_main.htm](http://www.labatts.com/english/lbc_brands/lbc_main.htm)



## Beer Recipe

### Beer Boiled Shrimp with Cocktail Sauce

- 1 12-ounce bottle of beer
- Water
- 1 pound raw shrimp except for tails and deviled
- Sauce
  - 1 1/2 cup ketchup
  - 2 tablespoons horseradish, drained
  - 1 tablespoon Worcestershire sauce
  - 2 teaspoons fresh lemon juice
  - 1 teaspoon TABASCO brand Pepper Sauce

Fill large pot 1/2 full with water and beer and bring to a boil over a medium heat. Toss in shrimp, cover and turn off heat. After 4 minutes, drain shrimp and rinse with cold water.

In a small bowl, combine all sauce ingredients. Cover and refrigerate for 1 hour.

On serving platter, arrange shrimp, tails up, surrounding a small bowl of cocktail sauce.

Provide a bowl for discarded shrimp tails.

TABASCO(r) PepperFest Cookbook (The website Cookbook)

<http://www.TABASCO.com>

## Industry News

### Alcohol flavour biscuits condemned

Australian politicians have claimed a baker is attempting to hook young people into the culture of alcohol at an early age with its alcohol-flavoured biscuits.

Men would need to consume 40kg of Arnott's biscuits in one sitting to register a blood alcohol reading on the Australian drink-drive limit.

Green MP Sue Kedgley says Arnott's bakery should stop distributing its Kahlua-flavoured Mint Slices and Tia Maria-tinged Tim Tams and insisted the firm is targeting children. She said: "Introducing booze-flavoured chocolate biscuits is going far too far."

"Marketers are targeting children and young people at ever-younger ages in an attempt to get them hooked on the taste of alcohol," she said.

However, Arnott's spokeswoman Toni Callaghan said the biscuits are not targeted at children but at women aged 20 to 45.

"You would need to consume your body weight of biscuits every hour to reach a blood-alcohol content of .05 (The Australian drink-driving limit)," Ms Callaghan said, reports [www.stuff.co.nz](http://www.stuff.co.nz).

[http://www.ananova.com/news/story/sm\\_862781.html?menu=news.quirkies](http://www.ananova.com/news/story/sm_862781.html?menu=news.quirkies)

## Here's a Summit for You!

The foot of the Blue Mountains is less than an hour from Sydney, Australia either by train or car.

The Blue Mountains covers an area of around 1436 square kilometres. The population of the Blue Mountains as recorded in the 1996 is 72,506.

In 1788 the Blue Mountains were originally named "Carmarthen Hills" and "Landsdowne Hills" by Governor Phillip, however, it wasn't long after, that the distinctive blue haze surrounding the area saw the change in name to the Blue Mountains.

The Blue Mountains is densely populated by oil bearing Eucalyptus trees. The atmosphere is filled with finely dispersed droplets of oil, which, in combination with dust particles and water vapour, scatter short-wave length rays of light which are predominantly blue in colour.

The Blue Mountains is surrounded by several areas which also provide a vast array of tourist attractions and places of interest. Surrounding areas include Penrith, Richmond, Lithgow and Oberon. Several days are required to experience the whole region!

<http://www.bluemts.com.au/tourist>

## Did You Know?

Both red wine and dark beer are rich in flavonoids. The substance that gives these drinks their color is also believed to have a positive effect on blood pressure and cholesterol levels.

SOURCE: "HealthSmarts" in The Verge Magazine, 3/31/98

The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.

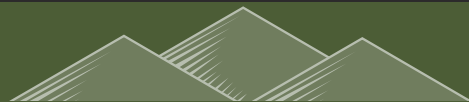
SOURCE: Pete's Wicked

The music for "The Star Spangled Banner" was derived from a British drinking song called "Anacreon" .!

SOURCE: Adobe Systems catalog

<http://www.brewreview.com/brewreview/marginalia/trivia.asp>





## Crawfish Po-Boy Gone?

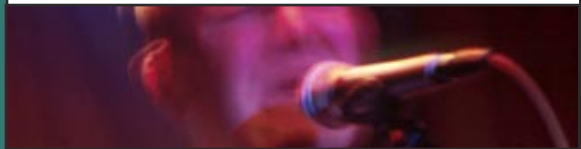
### Limited Time! Act Now!

The crawfish Po-Boy and other tasty Carnivale items will be disappearing at the end of this month. Try and eat your fill of Andouille Smoked Sausage, Red Beans & Rice, and Crawfish. Oh, and don't forget your beads!

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Karaoke!

Karaoke at Cumming! Join us! **Fridays: 10pm to 1am** Come and strut your stuff! Let us hear that shower singing voice!



## 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](mailto: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](mailto:Summitstavern2@mindspring.com)  
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## Quote of the Week

*"Beer is the reason we get up each afternoon." -- Ray McNeill*

## Your Weekly Summits Calendar

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