

# At the Summit

the e-zine of Summits Wayside Tavern



5 April, 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!)

- 4/10 Paulaner Hefe
- 4/17 McEwans
- 4/24 Newcastle
- 5/1 Dos Equis
- 5/7 Lindeman's
- 5/8 Blue Moon
- 5/15 Rogue Half-a-Weiz

## Chili Month!!!

### FREE Chili Sauce Tasting

Saturday, April 10th - 2-5 pm

Come into any one of our three locations to sample a wide selection of various pepper sauces, salsas and fresh peppers. Don't miss the chance to taste a wide variety of sauces!

### Summits announces its first Chili Cook Off!

Do you have an award winning chili recipe? Bring in a prepared sample of your famous chili recipe to you local store on April, 17th. All entries will be judged and one store winner will be selected. Then, each store winner will compete for the Summits Chili Cook Off grand prize on Saturday, April 24th at our Sandy Springs location where one grand prize winner will be selected!



## A View from the Summit

### "1918"

*John G. Gagne - manager - all locations*

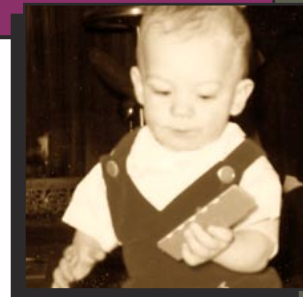
The year is 1918 and the Boston Red Sox, led by a young all-star, George Herman "Babe" Ruth are seeking their fifth World Series Title in six years. The Red Sox are the team to beat this year, a year that we are at war in the First World War. This is a year of suffering due to influenza and famine. But behold, Boston fans, the Babe will cure all with his winning passionate play leading the Boston Red Sox to its fifth World Series title beating the Chicago Cubs. All is good; the Red Sox is the team of the future and the souls of Boston fans rest on the shoulders of Babe Ruth...until he is traded to the New York Yankees in 1920. We haven't won a world series since 1918. We are constantly reminded this, especially by "them", Yankee fans.

Bucky Dent, Bill Buckner, and Aaron Boone are names that will haunt me until the day I die. But my passion for the Red Sox remains. There is always "next year" in the hearts and souls of Red Sox fans of which I am one. People speak of the "curse of the Bambino"; I say nonsense but when will it end? True Red Sox fans truly believe as I do that we are winners, even though I have shelled out my share of wagers to "them" Yankee fans due to absolute belief that my Red Sox will prevail. They will some day.

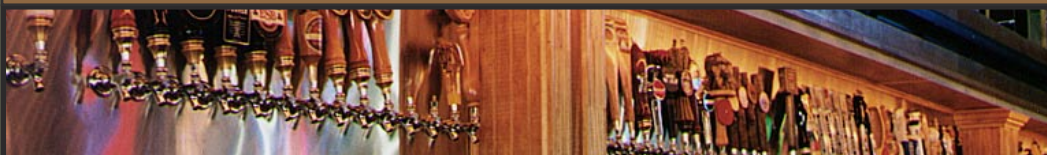
Today at Summits a day after St. Patrick's day, the buzz at the bar is focused on March Madness until I ask Big Mike (a true Yankee fan), "Hey Big Mike, did you see the ESPN interview with Pedro Martinez?" How quickly did the conversation change to baseball, almost as if March Madness was a side-show, which it isn't of course. We have a passion for Major League baseball here at Summits as we do across America; it is Summits' and America's past time.

By the way Big Mike, I'd like to double the stakes this year!! JG.

*Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact [snellville@summitsonline.com](mailto:snellville@summitsonline.com) for details!*



## Summit's Beer Offerings



### Snellville

Wexford Irish Ale  
Smithwick's  
Dogwood Spring Bock  
Hacker Pschorr Bock  
Sam Adams White  
Weinst'r Dunkel Hefe

### Sandy Springs

Wexford Irish Ale  
Smithwick's  
Terrapin Cream Ale  
Rogue Yellow Snow  
Rogue Honey Cream  
Edison Light

### Cumming

Wexford Irish Ale  
Smithwick's  
Dogwood Summer  
RedHook Sun Rye Ale  
Sam Adams White  
Weinst'r Dunkel Hefe

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**  
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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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Snellville, GA 30078  
Phone: 770-736-1333  
Fax: 770-736-0041

[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376

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

## Our Chile Pepper Menu - Special for April!!

### Appetizers

#### Chili Queso \$ 4.99

Hot, crisp corn tortilla chips served with our homemade spicy cheese dip. Add spinach \$ .59

### Chili

**Homestyle chili** topped with vine ripened tomatoes, vidalia onions & cheese. \$ 5.29 bowl. Try as an appetizer \$ 2.99

#### Mazatlan Jalapeños \$ 5.99

Lightly breaded jalapeño peppers stuffed with cream cheese & served with our own house dressing.

#### Poblano Shrimp Chowder \$ 5.29 bowl

Pacific shrimp, sweet corn & poblano chiles combined to create a spicy sweet chowder Appetizer \$ 2.99 cup

#### Peperocini Calamari \$ 8.99

Lightly breaded and fried pieces of calamari served with a spicy peperocini sauce.

### Salads

#### Spicy Southwestern Chicken Salad \$ 8.99

Hand breaded chicken tenderloins served on a bed of romaine lettuce and topped with red & green peppers, vidalia onion, sweet corn, cilantro, vine ripened tomatoes and served with a side of sweet-spicy jalapeño vinaigrette dressing.

#### Shiner Caesar Salad \$ 5.99

A bed of romaine lettuce topped with minced jalapeños, black beans, sweet corn and smoked cheddar. Tossed in sweet-spicy jalapeño vinaigrette dressing.

### Entrees

#### Southwestern Turkey Wrap \$ 7.99

A fresh chipotle tortilla wrap with jalapeño cream cheese, smoked turkey, romaine lettuce, vine ripened tomato & vidalia onion. Served with french fries.

#### Shrimp Chili Rellenos \$ 8.99

Roasted poblano peppers stuffed with diced shrimp, red peppers, jalapeños, vidalia onions, queso blanco & topped with a chipotle black bean sauce. Served with spicy black beans and saffron brown rice.

#### Jalapeño Bison Burger \$ 8.99

A 100% bison patty topped with sautéed vidalia onion, jalapeños and topped with cheddar cheese and roasted red pepper purée. Served with french fries.

#### Chipotle Chicken Pasta \$ 8.99

A fresh grilled blackened chicken breast topped with stewed chipotle peppers and covered with a spicy red pepper purée. Served on a bed of fresh pasta.

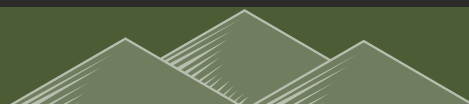


## Beer Spotlight

### Xingu

The name XINGU (pronounced shin-goo') is a tributary of the Amazon River which is home to the few surviving cultures and species of native Amazonian life. Many Amazon Indian tribes placed great spiritual significance on black beer as a beverage used in religious and social ceremonies. This primitive brewing was done with dark roasted corn or manioc root, fermentation being initiated by wild yeast.

Xingu Black Beer is a black lager beer brewed only from barley, hops, water, and yeast. The opaque blackness is a result of using a variety of black-roast malts from South American grown barley. Milling, malting, and other aspects of the process are performed at the brewery in the town of Toledo, Panama, Brazil. The hops used are Hallertau and Yakima.



## Beer Recipe

### Sam Adams Light Chili

Makes 12 servings

#### Ingredients:

- 2 pounds ground beef
- 2 teaspoons seasoned salt
- 1/4 teaspoon garlic powder
- 1 medium white onion, diced
- 1 can (12 oz) diced tomatoes
- 1 can (6 oz) tomato sauce
- 1 can (6 oz) tomato paste
- 1 can (16 oz) black beans (drained and rinsed)
- 1 can (16 oz) kidney beans (drained and rinsed)
- 1 can (4 ounces) green chilies
- 1 teaspoon cayenne pepper
- 2 tablespoons chili powder
- 1 teaspoon Tabasco sauce
- 1/4 teaspoon garlic powder
- 1 1/2 cups water
- 2 bottles (12 oz each) Sam Adams Light Beer
- 1 teaspoon salt
- 1 teaspoon black pepper
- Shredded cheddar and sour cream, opt. garnishes

#### Instructions:

In large saute pan, brown ground beef with seasoned salt, garlic powder and onion.

Drain fat. Add beef mixture to crockpot.

Stir in tomatoes, tomato sauce, tomato paste, black beans, kidney beans, chilies, cayenne, chili powder, abasco sauce, garlic powder, water, Sam Adams Light beer, salt and pepper.

Simmer for 2 to 3 hours.

To serve:

Ladle into bowls and top with shredded cheddar and sour cream, if desired.

[http://www.samadams.com/beer/recipes/light\\_chili.html](http://www.samadams.com/beer/recipes/light_chili.html)

## Sangre de Cristo Mountains

### Guadalupe Mountains

Rising from the desert, this mountain mass contains portions of the world's most extensive and significant Permian limestone fossil reef. Also featured are a tremendous earth fault, lofty peaks, unusual flora and fauna, and a colorful record of the past. Guadalupe Peak, highest point in Texas at 8,749 feet; El Capitan, a massive limestone formation; McKittrick Canyon, with its unique flora and fauna; and the "Bowl", located in a high country conifer forest, are significant park features.

<http://www.nps.gov/gumo/>



El Capitan

## Industry News: Chilli taster in training with super-hot curries

A vegetable buyer at a Tesco supermarket has to eat super-hot curries after landing a job sampling the world's fiercest chilli peppers.

Sarah Haynes is being paid to eat five super-hot Phal curries every week - in addition to the 100 different chilli peppers she has to sample to toughen up her taste-buds. The 28-year-old will also fly to Asian and African countries on a Spice Odyssey, which involves her tasting hundreds of different varieties of red hot chilli peppers.

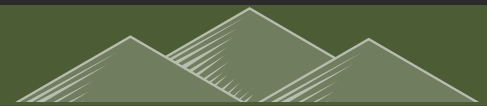
Sarah, of Stevenage, said: "My colleagues have started calling me 'Hot Lips Hale' and my husband teases me

that I must have the hottest kiss since Marilyn Monroe.

"I actually love curry and had tried the odd Vindaloo in my college days but I never imagined I'd get paid overtime to eat the hottest curries known to man.

"Nothing prepared for me for the strength of a legendary Phal and I remember the first time I tried it - tears literally rolled down my cheeks, my body started shaking and my lips felt as if they'd been torched."

[http://www.ananova.com/news/story/sm\\_902853.html?menu=](http://www.ananova.com/news/story/sm_902853.html?menu=)



## Did You Know?

Drink beer after strenuous exercise. So advised a prominent German doctor. In a symposium, he told scientists: Beer is high in carbohydrates and vitamin B. Its malt compensates for sugar deficiency after athletic activities.

SOURCE: L.M. Boyd's Grab Bag

King Frederick the Great once banned coffee to bolster sagging beer sales.

SOURCE: National Geographic

[brewreview.com/brewreview/marginalia/trivia.asp](http://brewreview.com/brewreview/marginalia/trivia.asp)



## Condors make excellent gifts!

Shopping for the hard to please person? Need to reward an employee?

### Condors to the rescue!

Condors, Summits money, come in \$5.00 denominations, and are bought in increments of \$20.00. What better way to say "You're Special" than with Summits Condors??

Put your family, a favorite vacation spot, or even a beloved pet on your money.



Ask your friendly Summits server for details.

And don't forget - you can win Condors by submitting an article or photo - check out the easy to follow rules on page 2!

## Quote of the Week

*"Beer, if drank with moderation, softens the temper, cheers the spirit and promotes health." -- Thomas Jefferson*

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
April 4	5	6	7	8	9	7-9p 10 Paulaner Hefe. C Karaoke 10p SN Trivia 10p SS Trivia 10p Chili Tasting!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p
11	12	13	14	15	16	7-9p 17 MacEwans C Karaoke 10p SN Trivia 10p SS Trivia 10p Chili Cookoff!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p
18	19	20	21	22	23	7-9p 24 Newcastle C Karaoke 10p SN Trivia 10p SS Trivia 10p Chili Finals!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			SS Trivia 9p
25	26	27	28	29	30	7-9p May 1 Dos Equis C Karaoke 10p SN Trivia 10p SS Trivia 10p SS Trivia 9p
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!			