

# At the Summit

the e-zine of Summits Wayside Tavern



12 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!)

- 4/17 McEwans
- 4/24 Newcastle
- 5/1 Dos Equis
- 5/7 Lindeman's
- 5/8 Blue Moon
- 5/15 Rogue Half-a-Weiz
- 5/22 Hoegaarden

## Free Shiner Mug!

"How do I earn a Shiner 34 oz mug?", you ask. Let me tell you! All you have to do is drink one of each of the 3 Shiner products that we carry; the Hefe, the Bock, and the Blonde. No rush, you have all month! Once you earn your mug, just bring it with you to Summits and all month we will gladly fill it with your choice of our Shiner drafts for only \$5.99!

## Chili Month!!!

How good is your chili? Let us be the judge, no really, I'm serious! Bring in some of your chili on Saturday, April 17th, by 6 pm. One winner per store will receive \$60 in Condors, our house cash. Then, on the following Saturday, the 24th, those store winners will compete against each other to be the overall winner. That Top Dog chili winner will receive another \$60 in Condors!



## A View from the Summit

### "On the Road Again..."

Tom Neff - Summits Customer

We made our annual trek to Ohio for Thanksgiving again this year. Unable to find decent airfare, we drove. A new twist this year was the addition of our twin 2 1/2 year old grand nieces and their grandparents (my sister in-law and husband). When was the last time you heard Green Eggs and Ham read aloud a few consecutive times? I tried to focus on the positive, the car--actually a van--meant that I could bring back a few cases of beer.

Because of the twins we didn't drive straight through. On the way up we stayed in Cincinnati. As luck would have it, there was a brew pub within walking distance of the hotel! The Watson Brothers Bistro and Brewery had 6 beers on tap. All were good but none outstanding, our favorites were the Main Street Pale Ale and New Zealand Dark. They also had an excellent chicken soup (the only menu item we tried). If you're in the neighborhood of Blue Ash (a Cincy suburb) stop in but I think there are better choices in the city.

After getting to Cleveland the next day, we met a friend at the Willoughby Brewing Co. (in an eastern suburb of Cleveland). We had last been there 3-4 years ago. We had an excellent cheese and sausage plate and a sample of each of their 9 beers. It took a while to convince the inexperienced waitress to give us a sample of each--the regular sampler is 6 specific beers. We also had an excellent bowl of clam chowder--2 of these could make a meal! (Make sure you get this if you go.)

Alas, just as in our previous visit, none of the beers were great. However, they recently converted the samplers to small brandy snifters and the color array of the 9 beers (we were there early before the restaurant lights were dimmed) was beautiful. We delayed our consumption for several minutes to appreciate the visual array. Three of their beers are brewed for the Bud Light crowd and thus aren't the flavorful beers you go out of your way for. The brewmaster graciously stopped by and chatted about beer for a while. He also acknowledged the need to offer the Bud Light folks an alternative which in spite of

(...continued on page 2)



## 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)



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## Find your Summits!

### Locations

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

## "On the Road Again" (continued from page 1)

the necessarily bland results is a noble cause. What the brewery misses in quality they make up for in heart. They had 9 choices - which regularly change and they're not afraid of unusual recipes - a subsequent visit means a new line-up. We all found something we enjoyed - the Lost Nation Pale Ale and the Northern Trail Nut Brown were our favorites. They also have a large bar area with free live music. We enjoyed a few songs before we left but couldn't over do it because Thanksgiving was the next day.



Our regular visits home usually include an obligatory visit to The Great Lakes Brewing Company. However, due to Cleveland snow belt weather (a nasty storm moved in) we thought we'd stick closer to the hotel and we made a brand new discovery: The Buckeye Brewing Company and Brew Keeper. It's an on-site individual brewery of 12 gallon batches. They also bottle and brew a number of their recipes. They have a bar (no food) that sells 6-7 of their

draft beers and about 12 "guest" beers. This is the only establishment we have visited (other than 2 brew pubs that ironically closed years ago) where every single beer we had was excellent and some extraordinary. Their flagship beer is Hippiie IPA and was one of our favorites. Their guest beers included choices from the Victory and Stone breweries and several others. If you are within striking range of Cleveland, this is a must visit.

Immediately next door is The Winking Lizard, where we went to eat. It's similar to Summit's - a large bottle and draft selection (obviously chosen carefully) and an interesting menu. Reviewing the beer menu reminded me that solving the 6% problem in Georgia is not the full answer to our beer drinking problems. Of course the ABV change would open up new genres such as Belgians and Barleywines but there are excellent beers under 6% (e.g. Three Floyds Alpha King). The Georgia distributors aren't motivated to carry a wide variety. I don't know how to solve this. My personal beer consumption as I grow older is no longer a meaningful fraction of the metro area's consumption. But I try never to drink or buy products from Miller, Anheuser Busch, or Coors in order to send a message to increase diversity.



**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!

## Beer Spotlight

### Palma Louca

This Brazilian style pilsner is better known south of the equator as Kaiser's premium lager. The Kaiser brewery is the second largest in Brazil and is known for their specialty beers and excellence in quality brewing.

Bright straw yellow color with a fluffy white head. This beer stands out from other South American beers with it's well-balanced flavors and refreshing quality.





## Beer Recipe

### Samuel Adams Boston Lager Thick Crust Pizza

#### Ingredients:

##### Crust:

- 2 cups white flour
- 1 cup whole wheat flour
- 1 tablespoon baking powder
- 12 oz. Samuel Adams Boston Lager

#### Instructions:

Combine ingredients in a large bowl and mix well. Spread onto a greased 9 x 13" baking pan. Sprinkle with your favorite sauce, toppings, and grated mozzarella cheese.

Bake at 425° F for 25 to 30 minutes or until pizza is golden brown. Let stand about 10 minutes before cutting and serving.

[http://www.samadams.com/beer/recipes/lager\\_crust.html](http://www.samadams.com/beer/recipes/lager_crust.html)



## Selections From 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

#### 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

#### Pepperocini Calamari \$ 8.99

Lightly breaded and fried pieces of cal-amari served with a spicy pepperocini 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.

## Industry News: Beer taster wins compensation over alcoholism

### Beer taster wins compensation over alcoholism

A Brazilian has won increased compensation from a brewery after 20 years as a taster made him an alcoholic.

Master Brewer Bernd Naveke, 49, drank around eight litres of beer every working day while at the Brahma Brewery near Rio de Janeiro.

He was forced to leave his job after becoming a registered alcoholic and hasn't worked since.

In the original case he was awarded \$30,000 (about £17,000) and a monthly pension for life equal to his old

salary of \$2,600 (£1,500).

"I had to drink up to eight litres of beer a day and I left work drunk every day," Naveke said.

During the original case the court ruled the company couldn't appeal the outcome, but Naveke appealed on the grounds the compensation wasn't enough.

Now a court in Rio has ordered the brewery to pay him \$2m (£1.2m), according to O Globo.

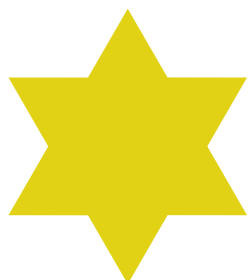
[http://www.ananova.com/news/story/sm\\_906971.html?menu=](http://www.ananova.com/news/story/sm_906971.html?menu=)

## Did You Know?

Many brewers of the 19th and early 20th centuries incorporated a six-pointed star -- known as the "Brewer's Star" -- in their logos. The star was the official insignia of the Brewer's Guild as early as the 1500s, and its association with beer and brewing can be traced as far back as the late 1300s. The six-pointed Brewer's Star was intended to symbolize purity, with the six representing the most critical ingredients in brewing: the water, the hops, the grain, the malt, the yeast and the brewer.

SOURCE: Pete's

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



## Don't Forget Rewards to GO!!!!

This is a program designed to reward our loyal customers for their Call In and To Go business. Membership to the program is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out the dollars he or she spends is translated into points. These points will accumulate and you will earn Condors in return. For every \$1.00 you spend on take out food or retail items you will earn (1) point. Once you accumulate 200 points you will earn \$20.00 in Condors.. our own special kind of personalized house cash. There will even be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details beginning March 1st. We appreciate your business and this is one of the ways that we choose to say "Thank You".



## Quote of the Week

*"Let no man thirst for good beer." -- Sam Adams*

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
April 11	12	13	14	15	16	7-9p 17
						MacEwans
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p <b>double!</b>		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Chili Cookoff! SS Trivia 9p
18	19	20	21	22	23	7-9p 24
						Newcastle
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p <b>double!</b>		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Chili Finals! SS Trivia 9p
25	26	27	28	29	30	7-9p May 1
						Dos Equis
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p <b>double!</b>		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8
						Blue Moon
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p <b>double!</b>		Lindeman's Pint! C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p