

At the Summit

the e-zine of Summits Wayside Tavern



29 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!)

- 5/1 Dos Equis
- 5/7 Lindeman's
- 5/8 Blue Moon
- 5/14 Fosters
- 5/15 Rogue Half-a-Weiz
- 5/21 Miller Lite
- 5/22 Hoegaarden

The Winner Is...

Doug Husson from Snellville won the Chili Cookoff on April 24! Congratulations Doug! Doug won another \$60 in Condors!

Birthday? When?

We want to celebrate with you!

The next time you are visiting a Summits, simply give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée! The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!

Happy Birthday!

At Summits, we think birthdays are a really big deal! After all, they only come once per year!

Here's a little something to help you start your celebration!

Happy Birthday!

Great Food... Great Drinks... Terrific Times!

www.summits-online.com

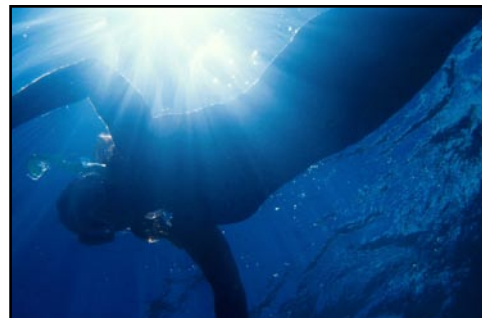
A View from the Summit

"Close to the surface..."

Jennifer S. Fackenthall - Manager Snellville

My husband has enjoyed scuba diving for a long time. He has been on numerous "dive trips" to the Caribbean, the Keys, even "Shipwreck" dives in the Upper Peninsula. Since we met it has been a small mission of his for me to become certified so that we can enjoy this passion of his together.

Everyone has a fear of something..... heights, spiders, fire, flying, etc. Mine has always been the fear of being trapped underwater. I am a great swimmer, love to play in the pool or the ocean and have no problem on boats. I just like to remain close to the surface! I was never the kid who threw all his toys into the pool to go fish them off of the bottom. I don't like to play the "who can hold his breath the longest" game and I don't care what is living in the sand beneath my feet while splashing around in the ocean. It can remain a mystery for all I care as long as my head remains no more than a few seconds away from the surface of the water.



So, you can imagine my response to becoming certified to dive. Hooking myself up to a machine that will breathe for me (only if I can remember how to work it correctly) while floating around heaven knows how many feet underwater..... No way! I have to take a deep breath just thinking about it.

So, my husband found the perfect solution to my "problem". He introduced me to

snorkeling. He believed that this is the perfect compromise for me. It will give me the chance to gear up and be in the water with him while allowing me to stay on top of the water. I was excited and ready to try this out.

We had planned a trip to Hawaii and in anticipation of my snorkeling debut Doug bought me all of my own snorkel gear. I got a (...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



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summits-online.com/cumming/

"Close to the surface..." (continued from page 1)

mask, booties, fins, and of course... the snorkel! He kept trying to get me to take the gear to the pool at the gym to test it out. I refused. (I didn't want to look silly). So upon our arrival in Hawaii he urged me again to test out the gear in the pool. Again, I refused. If I didn't want to look silly at the Alpharetta YMCA I definitely didn't want to look silly poolside at the resort!

I should have tested the equipment in the pool. O.K., Doug, I admit it now.

Our first afternoon on the beach in Kapalua Bay I was suited up and ready to snorkel for the first time. Since I had never used any of this gear before you can visualize my flailing... adjusting the strap on the mask, trying to keep my hair out of the mask, attempting to put the fins on and actually make it off the sand and into the water ---- and I was worried about looking silly. I can only imagine how ridiculous I looked that morning. And that was all before I made it into the water!

I love my husband dearly, but one thing we have in common is a deficit in patience. He humored me and coddled me for a little while. He helped me adjust my gear and carried me around in the water. He demonstrated how to put your face in the water and breathe. I was becoming increasingly more anxious about the idea of breathing underwater. Each attempt to put my face in and breathe was a struggle. My instinct kept telling me to open my mouth for air.. which I did... An obvious error. Doug finally got aggravated with me and told me to grow up. My response to that was to begin to cry. He made some comment that insulted my dignity and said if I couldn't do it then I should just wait for him on the beach. He was going to have some fun! Well, this made me furious..... How dare he talk to me like that.....????? Well, after a minute I realized he was 100% right. I was being a baby and wasn't even really trying to do this right. I hate to feel defeated and became determined to snorkel and like it!

All it took was a few minutes on my own for me to feel comfortable. I was soon snorkeling all over the bay. It was incredible! I loved the ease of floating and being able to see to the bottom. Don't get me wrong... I still have no desire to dive deeper, get a closer look, or touch the bottom. The surface is still fine with me!

Each time is like the first time. He knows to just leave me alone for the first 15 minutes that I'm in the water. I still have to baby step in and slowly and re-teach myself how to breathe with the mask on.

This became a great compromise for Doug and I. Since then we've been snorkeling several great places. He laughs at me now and still brings up my crying tantrum in Hawaii. But this has turned out to be an activity that I really love!

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 for details!

Beer Spotlight

Anchor Steam

San Francisco's famous Anchor Steam(r), the classic of American brewing tradition since 1896, is virtually handmade, with an exceptional respect for the ancient art of brewing. The deep amber color, thick creamy head, and rich flavor all testify to our traditional brewing methods. Anchor Steam derives its unusual name from the 19th century when "steam" seems to have been a

nickname for beer brewed on the West Coast of America under primitive conditions and without ice. The brewing methods of those days are a mystery and, although there are many theories, no one can say with certainty why the word "steam" came to be associated with beer.

<http://www.anchorbrewing.com/beers/>

Beer Recipe

Brian's Belly Baked Beer Burgers

By Chef Executive Belly David Lauterbach

Ingredients:

- 2 lb of ground beef
- 1/2 package of dry onion soup mix (Lipton Beefy Onion is arguably the best)
- 1 garlic clove, crushed
- A couple of shots of A1 Sauce
- A quarter as much Tabasco sauce as A1
- A handful of grated parmesan cheese
- 6 pack of beer with some body
- salt and pepper to taste

Preheat your oven to 400 degrees. Combine the ground beef, A1 sauce, Tabasco sauce, garlic, dry onion soup mix, cheese, salt, pepper, and 1/4 cup of the beer. You're better off adding a hearty beer like Samuel Adams, giving the whole burger a bit of distinction. Shape the beef into 5 patties.

Bake 'em at 400 degrees until brown which should be about 10 minutes. Baste the burgers with the remaining open beer while you continue baking them for an additional 10-15 minutes, until they are well done. As I mentioned, you can also grill the burgers over medium heat.

Serve them with the remaining 5 beers, alternating between taking a bite of the burger and a swig of the beer, punctuated with a resounding "Ahhhh."

<http://www.briansbelly.com/recipes/beef/bakedbeerburgers.shtml>



The Grand Teton Range



Grand Teton

Grand Teton National Park was established in 1929; Jackson Hole National Monument was created in 1943. The two units were combined to become the present Grand Teton National Park in 1950. The park is 45 miles in length from north to south, 26 miles maximum width. Grand Teton is famous for spectacular mountain scenery and wildlife. Park boundaries include approximately 310,000 acres (125,717 hectares), 485 square miles (1,256 square km).

Teton Range

An active fault-block mountain front, 40 miles long (65 km), 7-9 miles wide (11-14.5 km). Highest peak: Grand Teton, elevation 13,770 feet (4,198 m). Eight peaks over 12,000 ft (3,658 m) in elevation.

<http://grandteton.areaparks.com/parkinformatio.html?content=facts>

Industry News: Born on Dating TO THE MAX!!

Saturday, April 10th, 2004. at 02:38 AM

Pressing its "born-on dating" to the max, Anheuser-Busch has brewed up a promotion to tout freshness by offering certain Budweiser and Bud Light drinkers the chance to sample the beer the same day it was packaged.

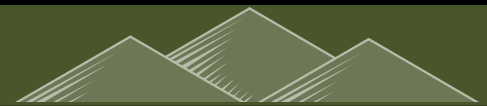
The world's largest brewer announced the promotion this week, tapping April as "Freshness Month." As part of the effort, the St. Louis-based company said trucks will pick up Budweiser and Bud Light packaged that morning at Anheuser-Busch breweries, then deliver it to wholesalers to hustle to certain eateries and retailers for

sale to consumers those evenings.

Though it takes about a month to brew Budweiser and Bud Light, Anheuser-Busch says the beer as promoted will be packaged, shipped, delivered and served within 18 to 20 hours. That's a fraction of the 35-day span between the time Budweiser or Bud Light is packaged to when it typically is bought by a consumer.

For the full story visit USA Today

<http://www.briansbelly.com/news/>



Did You Know?

— George Washington's recipe for porter is handwritten in an old notebook available at the New York Public Library.

— According to the ancient Gilgamesh Epic, the primordial man Enkidu was commanded to "Drink also beer, as it is the custom of the land." After drinking, he became enlightened and became a human being.

— The legendary King Gambrinus of the Middle Ages is known as the "patron saint of beer" (not to be confused with St. Arnold, patron saint of brewing).

SOURCE: Pete's Wicked

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



From Brewtopia Events...

Beer Calendar

- East Coast Breweriana Assn. Convention, July 14-17, 2004, Stamford, Ct.
<http://www.eastcoastbrew.com>
- Music City Brewers Festival, July 31, 2004, Nashville, Tn.
<http://www.musiccitybrewersfest.com/pages/1/index.htm>
- Great British Beer Festival, August 3-7, 2004, London, Uk.
<http://www.camra.org.uk>
- Great American Beer Festival, Sept. 30 Thru Oct. 2, Denver, Co.
<http://www.beertown.org>
- Knoxville Brewers Jam, October 16, 2004, Knoxville, Tn.

For more information about Brewtopia, visit their website:
<http://www.ClassicCityBrew.com>

Quote of the Week

""Beer is beer." -- Dave Thibodeau

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	7-9p May 1
						Dos Equis
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
2	3	4	5	6	7	7-9p 8
						Blue Moon
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
9	10	11	12	13	14	7-9p 15
						Rogue Half'
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
16	17	18	19	20	21	7-9p 22
						Hoegaarden
					C Karaoke 10p	
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p