

At the Summit

the e-zine of Summits Wayside Tavern



21 June, 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!)

- 6/26 Coors
- 7/3 Sam Adams
- 7/4 Dab Lt./Clausthaler (all day on the 4th!)
- 7/10 John Courage
- 7/15 Rogue 15th!
- 7/17 Rogue Amer. Amber
- 7/24 Haacker Pschorr
- 7/31 Hoegaarden
- 8/7 Dogwood Summer
- 8/14 PBR

The Race Team

Join the Summits Race Team at the Peachtree Road Race on July 4th! Ride the Summits bus to the Peachtree Road Race! Summits has rented a bus to shuttle our team between our Sandy Springs location and the Peachtree Road Race location.

BOTH RUNNERS AND SPECTATORS WELCOME!

This event is open to the first



50 people to sign up! Passport Club members get a discount on the registration. And all Team Members get the shirt!

A View from the Summit

"Coming Very Soon Now!"

Chris - Manager - Cumming

It was about two years ago that I remember switching on the morning local news. Out of some strange coincidence the report on the possibility of a new law allowing higher alcohol content beer for Georgia was being considered. The file footage used to fill the report comprised of two pot-bellied yahoos walking down a beach carrying twenty-four ounce cans of Bud and a flash of drunken college kids in a sports bar holding up drinks and yelling toward the camera. I switched off the television, shook my head and said out loud "They just don't get it. With this kind of coverage we will never get the law passed". I am happy to admit (at least now) I was wrong.

The Governor finally has signed the bill into law - so July 1st - it's legal! Everyone that I know felt that he would just leave it unsigned and let it become a law on its own



when the session runs out in July. Either way the waiting is over. No real time line has been laid out as to when the higher content beers can arrive but they will be coming very soon.

We here at Summits have always strived in being the premier source of beers of the world both in variety of styles and selection. I know that Andy has been working closely with the local distributors in educating them as of what is available and which ones are of fine quality and 'must haves'. Some of the beers we will most likely can look forward to are Chimay, Sierra Nevada's Bigfoot and Celebration, Anchor's Old Foghorn, Young's beers, and a fine line of belgian trappist ales. Even greater still, our local breweries are now free to brew what they please as well. I am sure that we can look forward to Terrapin, Dogwood, Redbrick, and Sweetwater

(...continued on page 2)



Summit's Beer Offerings



Snellville

- Sam Adams Summer
- Anchor Summer
- Carolina Blonde
- Thomas Creek Van. Cr'm
- Sierra Nev. Summerfest
- RedHook Summer
- Dogwood Summer
- Youngs Dble Chc. Stout

Sandy Springs

- Youngs Dble Chc. Stout
- Rolling Rock Gr. Light
- Anchor Summer
- Sam Adams Summer
- Dogwood Spring
- Terrapin Xtr.e Cream Ale
- Michelob Amber Bock
- Edison Light

Cumming

- Sam Adams Summer
- Anchor Summer
- Rogue Yellow Snow
- Thomas Creek Van. Cr'm
- Flying Dog Heller
- Hound Spring Bock
- Dogwood Summer
- Youngs Dble Chc. Stout

Visit us on the web at 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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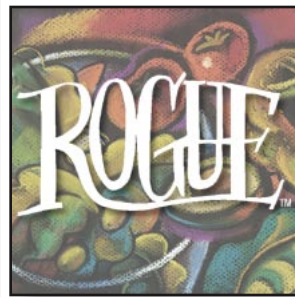
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"Coming Very Soon..." (conti. from page 1)



brewing up something special. And finally Rogue breweries will be celebrating their fifteenth anniversary with a special brew, made and consumed for one day and only for that day on the fifteenth on every month. We at Summit's are one of the very select few that will be allowed to serve these fine quality ales.

Now that the bill has been signed into law the flood gates can be opened. These new beers that will become available should not be viewed as higher alcohol beers but should be seen as higher quality ones. I look forward in trying each

and every one as well as sharing them with you as well. Cheers!

Condors for Ted!

Last month I took my Summit's hat and my wife (Stacey Martin) to Ocho Rios Jamaica and New Jersey. Obviously one trip was more interesting and exciting than the other....

We technically aren't traipsing across distant soil since we are standing in the Caribbean, but we were having fun.

We are fairly frequent customers at the Snellville store and always get great service from Eric and Christina (everyone actually, but we usually end up in their sections). Great beer, great food, and awesome service keeps us coming back.

Thanks — Ted Hendrickx (70% through Tier One beers) (Way to go Ted! Ed. Note)



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 and articles to attn.: Jan at: snellville@summitsonline.com All articles submitted become property of Summits Wayside Tavern.

Beer Spotlight

Young's Double Chocolate Stout

A dark, ruby coloured stout, almost black from a distance. A distinctive chocolate flavour with a smooth and velvety finish.

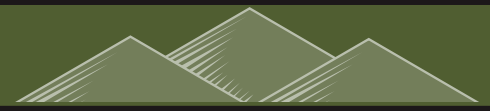
Pale ale malt, crystal malt, roasted barley, chocolate malt, special blend of sugars, Fuggles and Goldings hops, real dark chocolate and chocolate essence. Melted chocolate bars are added to the boil and the essence is added after filtration.

Note from the Head Brewer

The combination of chocolate and beer is surprisingly easy to drink.

<http://www.youngs.co.uk/htmldocs/products/products.asp?SelectedID=12>





Cooking With Beer!

PORK CHOPS IN BEER TERIYAKI MARINADE

After being tenderized by a beer marinade, these chops require only a quick turn on the grill or under the broiler to form the centerpiece of a hearty meal.

- 2/3 cup soy sauce
- 1/4 cup mirin (syrupy rice wine, available at Asian markets and some supermarkets) or sweet sherry
- 1/4 cup cider vinegar
- 1/3 cup sugar
- 2 tablespoons chopped fresh gingerroot
- 2/3 cup beer (not dark)
- six 1-inch-thick rib or loin pork chops

In a saucepan combine the soy sauce, the mirin, the vinegar, the sugar, the gingerroot, and the beer, simmer the mixture until it is reduced to about 1 1/3 cups, and let the marinade cool until it is room temperature. In a shallow baking dish large enough to hold the pork chops in one layer combine the pork chops and the marinade, turning the chops to coat them thoroughly, and let the chops marinate, covered and chilled, turning them several times, overnight.

Pour the marinade into a saucepan and boil it for 5 minutes. Grill the pork chops on an oiled rack set about 4 inches over glowing coals, basting them with the marinade during the last 5 minutes of the cooking time, for 8 minutes on each side, or until they are just cooked through. Alternatively the pork chops may be broiled on the rack of a broiler pan under a preheated broiler in the same manner.

Serves 6.

Gourmet, October 1993

<http://www.epicurious.com/run/recipe/view?id=13165>



The Beer Connoisseur

Prize Old Ale (ABV 9%) (1995, 1996, 1997)

A unique, distinctive and delicious bottled beer which is still bottled, corked and labelled in the traditional manner at Horndean. A winner of many prestigious awards, Prize Old Ale improves with keeping, and is a delight on a cold winter's evening.

<http://www.galesales.co.uk/guide/beer/bottles.cfm>

Industry News

Posh Huddersfield bar serves £350 cocktail

A new bar in Huddersfield is serving up cocktails costing £350-a-glass.

Lounge 68 attracts stars like model Nell McAndrew and actress Zoe Lucker.

The drink was devised after the Footballers' Wives star asked for a special drink during her 30th birthday party there, says the Daily Express.

The drink, which is 90% proof, is made with three 750ml bottles of Cristal champagne at £50 each, three shots of Louis XIII brandy at £65 each, a dash of angostura bitters and a secret blend of 40 rare tropical herbs and spices.

Manager Ben Thornton came up with the drink, called Cristal Tipps, at Lucker's birthday bash.

Ben said: "Zoe asked us if we would create a special cocktail for her birthday party. We came up with Cristal Tipps as a joke about her character Tanya's champagne lifestyle in Footballers' Wives.

"I thought 'What is the most trashy, expensive drink we could make?' and this was it."

A cheaper version of the drink costing just £7.50, is also available.

Thornton added: "I know it's only Huddersfield but the image of cloth caps and whippets is finally dying."

http://www.ananova.com/news/story/sm_991234.html?menu=

Join us July 4th

Hot dogs \$0.24 all day!

What could be better on the 4th of July but a beer and a hot dog!



Mountains in Japan

The Chubu District

The central part of Japan's main island, Honshu, which consists of eight ken (prefectures), is known as the Chubu District. The country's highest mountains are located in this area.

Everybody knows the distinctive cone Fuji-san, of course, thanks to its elevation of 3776 m by far the highest mountain and symbol of the country.

<http://www.japantrek.de/english/english-ae/english.html>



Spotlight on Food!

New on our kids menu!

We have added spaghetti to our kids menu. Order some of our fresh pasta topped with chunky marinara sauce and parmesan cheese. And as always, it's served in a take-home frisbee!

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



Quote of the Week

"Buy a man a beer and he wastes an hour. Teach a man to brew and he wastes a lifetime."
--Unknown

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20	21	22	23	24	25	7-9p 26
						Coors
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
27	28	29	30	July 1	2	7-9p 3
						Sam Adams
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
4	5	6	7	8	9	7-9p 10
Peachtree Road Race Join Summits! Dab Lt. All Day						John Courage
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
11	12	13	14	15	16	7-9p 17
				ROGUE 15!		Rogue Am. Amb.
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p