

At the Summit

the e-zine of Summits Wayside Tavern



16 August, 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!)

8/21 Warsteiner
8/28 Harp
9/4 Terrapin Cream
9/11 Harp
9/18 Coors Light
9/25 Sierra Nevada

Octoberfest
COMING SOON!

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 spent are translated into points. These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you 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 be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for



details! We appreciate your business and this is one of the ways that we say "Thank You".

A View from the Summit

"Haaree Kabab"

Eduardo - Kitchen Manager - Snellville

The other day I had to cook for my family; so I decided to cook something that was easy and tasted good. A few days before I had dinner with a friend at an Indian Restaurant and I really enjoyed my meal. So here is the recipe I decided to cook for my family.

Haaree Kabab (Lamb in chili – Mustard sauce)

A mustard- enriched sauce; it is typically from Bengaly, India.

For the Marinade:

- ¼ Cup plain yogurt, lightly beaten until smooth
- 2 ½ Tbs. Peeled fresh ginger, grated or made into a paste
- 1 Tbs. Garlic, forced through a garlic press or paste
- ¼ salt
- 2 lb. Leg of lamb or beef cut into 2x2x1 inch pieces.
- 1 ½ tsp. Black mustard seeds, ground to a powder
- 1 tsp seeded fresh green chili, thinly sliced
- 1 ½ tbs. Mustard oil
- ½ tsp. Salt
- Garnish: green bell pepper strips

1. Combine the marinade ingredients in a bowl. Add meat and toss to well coat each piece. Cover and refrigerate for 1 hour.
2. Place the meat and marinade in a large skillet over low heat. Simmer, covered for 1 hour. Combine ground black mustard, (...continued on page 2)



Summit's Beer Offerings



Snellville

Paulaner Salvator
Flying Dog HornDog
Red Brick Summer
Cosendonk Pale Ale
Corsendonk Brown Ale
Sam Adams Summer
RedHook IPA
Spaten Optimator
Rogue I2PA

Sandy Springs

Paulaner Salvator
Hobgoblin
Young's D Choc. Stout
Sierra Nevada Stout
Sierra Nevada Brown
Rogue I2PA
Dogwood Imp. Porter
Aspen Edge (bottle)
Rol. Rock Grn Light (b)

Cumming

Hobgoblin
Abita Andy Gator
Paulaner Salvator (b)
Dogwood Summer
Red Brick Summer
Cosendonk Pale Ale
Corsendonk Brown Ale
Sam Adams Summer
Spaten Optimator

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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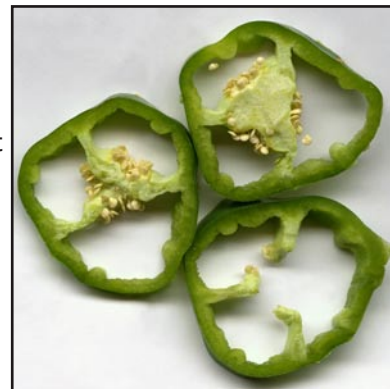
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"Haaree Kabab" (continued from page 1)

green chili, mustard oil, and salt in a small bowl and pour over the meat. Simmer, covered for 15 more minutes or until meat is done, stirring occasionally, adding a tablespoon or so of water to prevent sticking. Remove from heat. Transfer meat and gravy to a preheated platter. Sprinkle with green peppers strips and cilantro and serve.

This dish can be served with rice and steamed cauliflower.

This recipe was taken from the book "The Flavors of India" by Bharti Kirchner



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!

Where in the World Are YOU?

Joseph Gagnon and his lovely wife Pandora went on a cruise, and had a wonderful time. They celebrated their 25th wedding anniversary with a vow-renewal ceremony and had two couples go along with them.

This picture is from the southern most point of the United States, located in Key West, Florida. It was the first stop of their cruise.

Have a photo of yourself in Summit's Gear? Wanna Share and earn some Condors?? Email Jan: snellville@summitsonline.com.



Beer Spotlight

WARSTEINER Premium Verum

Because life is too short to drink cheap beer...

WARSTEINER Premium Verum is a pilsner style beer with a smooth, rich-full bodied taste wrapped in

a thick creamy head and a refreshing hop finish with no aftertaste. Warsteiner quenches the beer lover's thirst for a clean, crisp, refreshing beer taste. Product tip: WARSTEINER Premium Verum tastes best when chilled to a temperature between 46 and 50 degrees.

Warsteiner

The #1 Beer in Germany.

<http://www.warsteiner-usa.com/aboutWarsteiner.jsp>

Cooking With Beer

Shrimp Bisque

Ingredients:

- 1 1/2 cups Samuel Adams Boston Lager
- 3 1/2 cups water
- 2 shallots, minced
- 2 teaspoons fresh thyme
- 2 bay leaves
- 3 cloves roasted garlic
- 2 tablespoons Old Bay seasoning
- 1 teaspoon black peppercorns, whole
- 1/2 lemon juice
- 3 lbs. shrimp pieces
- 7 cups half and half
- 6 tablespoons butter
- 1 onion coarsely chopped
- 1/2 teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 cups heavy cream
- 8 cloves roasted garlic
- fresh chopped parsley for garnish

Instructions:

Combine first nine ingredients in a large stockpot, bring to a boil, reduce heat and simmer for 40 minutes to make stock.

Return to a boil, add shrimp and cook until just pink, about 8-10 minutes. Strain out shrimp and spices, cool.

Bring stock back to a boil and cook for 35-40 minutes to reduce stock to about 3 cups. Skim any foam that rises to surface.

In another pot, heat butter on medium heat. Sauté onion until transparent, add paprika and cayenne pepper and cook for two minutes.

Place onions, roasted garlic and shrimp in food processor, process until smooth, adding some half and half if necessary.

Add rest of half and half to reduced stock and gently simmer. Add the pureed shrimp mix and heavy cream to the soup, adjust the salt and pepper and simmer on medium heat for 8-10 minutes or until heated through. Do not allow to boil after cream has been added.

Serve immediately, garnished with a sprinkle of paprika and some chopped parsley.

http://www.samadams.com/beer/recipes/shrimp_bisque.html



The Beer Connoisseur

Middle Ages Brewery Druid Fluid

An epic barleywine, made in the tradition of British Farmhouse Brewing. Lavished with a velvety blend of six different malts this is a warming beer with a lush mouthfeel. The complexities your discriminating palate will detect are ever changing as this barleywine matures. When young, an assertive hop character predominates and with age the beauty of the big malt balance unfolds. 9.5% Alcohol by volume



<http://www.middleagesbrewery.com/>

Industry News...

Free drink promotion has toilet twist

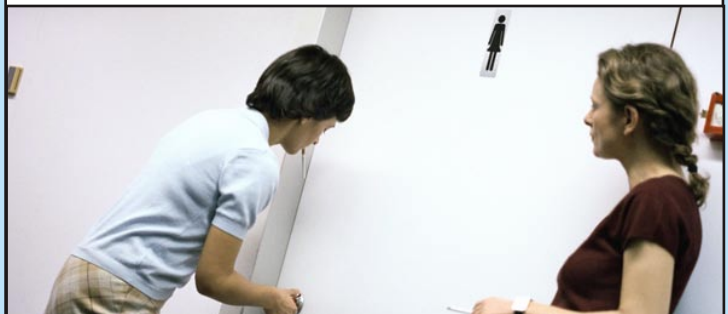
A pub in Argentine is offering free drinks to customers - until the first person goes to use the toilet.

The El Bosque pub in Quilmes offers free drinks to everyone over 18, reports the Las Ultimas Noticias. Customers entering the pub is given an empty glass that can be refilled as many times as the person wants.

But the promotion ends when the first person in the pub uses the toilet. When that happens, a set of red lights goes on, and then every one has to start paying for their drinks.

A pub manager said: "It is funny because the first person to use the toilet is always spotted and ends up being booed and cursed at."

http://www.ananova.com/news/story/sm_1051892.html?menu=



Did you know?

1. In the Canadian province of Saskatchewan (look we're not making these names up), it is illegal to drink water in a beer parlour.

2. Australia's first brewery was started in 1796 by a bloke by the name of James Squire who brewed using maize and the leaves and stalks of the Cape gooseberry. These days you can buy a brewing kit at the chemist.



3. The world's largest pewter beer tankard can hold 2796 litres. It was made in Malaysia. When he was Prime Minister, Bob Hawke almost went to war in order to get the tankard. (OK, we made up that last point, but the tankard exists.)

4. The weekly children's food ration in a British hospital in 1632 included two gallons (10 litres) of beer. Ah, those were the days.

www.yap.com.au

Spotlight on Food

Shish Kabobs!

New to our menu!

You can order shrimp, chicken, or a combination of the two from our Low Carb and Low Fat Great Taste Menu. Skewers are filled with delicious grilled shrimp, chicken, onions, mushrooms, red and green peppers. Served on the side is your choice of broccoli or rice. Treat yourself today!

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



Quote of the Week

"Oh, lager beer! It makes good cheer, And proves the poor man's worth; It cools the body through and through, and regulates the health." -Anonymous

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15	16	17	18	19	20	7-9p 21
ROGUE 15!					C Karaoke 10p	Warsteiner
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
22	23	24	25	26	27	7-9p 28
					C Karaoke 10p	Harp
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
29	30	31	Sept. 1	2	3	7-9p 4
					C Karaoke 10p	Terrapin Cream
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
5	6	7	8	9	10	7-9p 11
					C Karaoke 10p	Harp
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		SN Trivia 10p SS Trivia 10p	SS Trivia 9p