

At the Summit

the e-zine of Summits Wayside Tavern



7 September, 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!)

9/11 Bass (Snell/Cumm'g)
9/11 Guinness (Sandy Spr)
9/18 Coors Light
9/25 Sierra Nevada

Octoberfest

10/1 Sweetwater
10/2 McEwans
10/3 Blue Moon
10/4 LaBatts
10/5 Thomas Creek
10/6 Paulaner

Beer Tastings...

Seats are selling quickly for September's Beer Tasting! Reserve your place today!

The cost is \$10 for Passport Club Members and \$15 for Non-Passport Club Members. (By the way... membership to the Passport Club is only \$2.00 so why not sign up for both and save \$3?)

Snellville: Monday, 9/13, 2004 6:30 pm

Sandy Springs: Tuesday, 9/14, 2004 7:00 pm

Cumming: Tuesday, 9/15, 2004 7:00 pm

Burger Month - pg 2



A View from the Summit

"A Pig Roast at Summits!"

Summits Staff

Summits is hosting its first Pig Roast at all three stores!

Cumming

Saturday, September 11, 2004 1:00 pm - 'til

Sandy Springs

Saturday, September 25, 2004 1:00 pm - 'til

Snellville

Saturday, October 9, 2004 1:00 pm - 'til

The ALL YOU CAN EAT meal will include roasted pulled pork, baked beans, cole slaw, corn on the cob and Brunswick stew for only \$16.99!

Bring your friends and family in to watch your favorite College Football games while you enjoy this delicious feast!

Seats will go quickly so stop by your favorite Summits location and reserve your seats ahead of time to ensure your place!

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!



Summit's Beer Offerings



Snellville

Sweetwater Happy
Ending Stout
Grotten Brown Ale
Leffe Blonde
Chimay Triple
Youngs London Ale
Triple Karmeleit
Rogue I2PA
Redhook IPA

Sandy Springs

Maredsous
Grotten Brown Ale
Paulaner Salvador
Chimay Triple
Triple Karmeleit
Rogue I2PA
Rogue Old Crustacean
Flying Dog Oktoberfest

Cumming

Sweetwater Happy
Ending Stout
Grotten Brown Ale
Leffe Blonde
Chimay Triple
Triple Karmeleit
Rogue I2PA
Dogwood Imperial Porter
Highlands Gaelic

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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Find your Summits!

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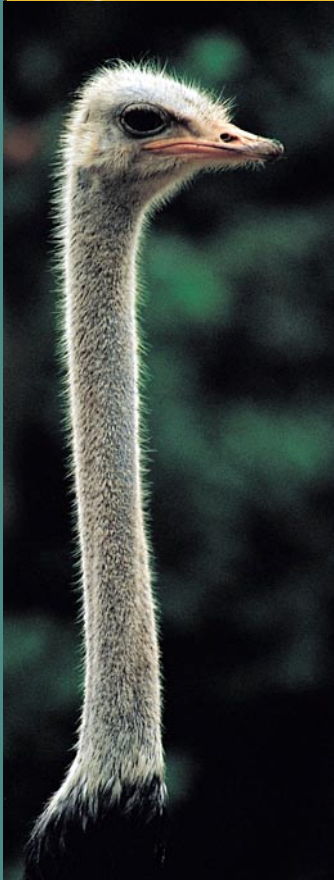
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Burger Month is HERE!



Summits Wayside Tavern is happy to bring back Burger Month again this year.

From September 1, 2004 through September 30, 2004 Summits will feature a rare and exciting collection of specialty burgers. Stop in to try ground sirloin, peppered chicken, bison and ostrich burgers piled high with exotic toppings such as caviar, peanut dressing, pineapple and fried eggs! Sound interesting?

The best part about Burger Month is that \$ 0.50 from every burger sold during the month of September is donated to St. Jude Children's Research Hospital.

St Jude Children's Research Hospital welcomes children and adolescents with cancer, as well as with several other diseases. All patients accepted for treatment are treated without regard to the family's ability to pay.

Summits Wayside Tavern donated over \$3,000.00 to St Jude last year thanks to all of our loyal customers that visited our stores and tried our delicious burgers!

These burgers are back by popular demand but only for a limited time! Don't miss out this year!



Mark Your Calendar!

Rogue "15" Comes to Summits

To celebrate its 15th anniversary, Rogue Brewing has been brewing a special beer for release on the 15th of every month.

Only select establishments across the country have been invited to join this special Rogue celebration - so join the fun at Summits Wayside Tavern!

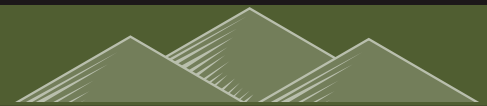
Beer Spotlight

Purple Haze

Purple Haze is a crisp, American style wheat beer with raspberry puree added after filtration. Therefore, you may see raspberry pulp in the beer. The raspberries provide the lager with a subtle purple coloration and haze, a fruity aroma, and a tartly sweet taste.

<http://www.abita.com/brew/purplehaze.html>





Cooking With Beer

BBQ Guys' Ribeye with Pilsner

Mike Hackley

recipe type: entrees

ingredients:

- 6 large ribeye steaks
- 2 large yellow onions, peeled and diced
- 8 ounces sliced mushrooms
- 3 oz. concentrated beef stock or consomme
- 12 oz. pilsner
- Rub mixture:
 - 2 tablespoons dried oregano
 - 3 tablespoons dried granulated garlic
 - 2 tablespoons coarse ground black pepper
 - Zest of 3 lemons
 - 2 tablespoons kosher salt
 - 1 tablespoon dark brown sugar



(You may substitute a Greek seasoning blend such as Cavendar's)

Rub ribeye steaks with spice mixture. Grill to desired doneness over drip pan. Place collected drippings in a saucepan. Add onion, stock, beer and bring to a simmer. Simmer 20 minutes while ribeyes rest. Add sliced mushrooms and heat through. Serve onions and mushroom sauce with steaks.

http://www.beercook.com/details.htm?record_id=3f24501557a32142_87971

The Beer Connoisseur

Tripel Karmeliet

While travelling in Belgium, we've been impressed with how many "competing" brewmasters cite Tripel Karmeliet as one of their favorite Tripels. It's rapidly attaining status as one of the new classics of the Belgian brewing scene.

Brewed with oats, barley and wheat, Tripel Karmeliet has soft, full, rich grain character with hints of banana, vanilla, and a slight, pleasing bubble-gum aroma. A restrained hop bitterness offers perfect balance and a gentle counterpart to its substantial maltiness.



8% ABV

Available in 11.2oz; 750ml and 30L kegs.

<http://home.mn.rr.com/artisanal/bosteels.html>

Industry News: Strange but true...

BAKER LAKE, Wash. — When state Fish and Wildlife agents recently found a black bear passed out on the lawn of Baker Lake Resort, there were some clues scattered nearby — dozens of empty cans of Rainier Beer.

The bear apparently got into campers' coolers and used his claws and teeth to puncture the cans. And not just any cans.

"He drank the Rainier and wouldn't drink the Busch beer," said Lisa Broxson, bookkeeper at the campground and cabins resort east of Mount Baker.

Fish and Wildlife enforcement Sgt. Bill Heinck said the bear did try one can of Busch, but ignored the rest. The beast then consumed about 36 cans of Rainier.

A wildlife agent tried to chase the bear from the campground but the animal just climbed a tree to

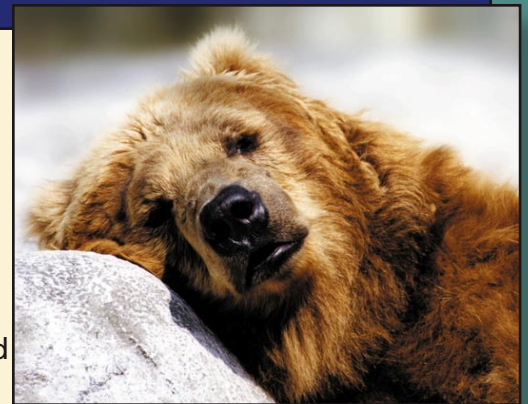
sleep it off for another four hours. Agents finally herded the bear away, but it returned the next morning.

Agents then used a large, humane trap to capture it for relocation, baiting the trap with the usual: doughnuts, honey and, in this case, two open cans of Rainier. That did the trick.

"This is a new one on me," Heinck said.

"I've known them to get into cans, but nothing like this. And it definitely had a preference."

<http://www.lantern.com/news.asp?type=NS&aid=4107>



Did you know?

Worldwide, 20,000 brands of beer are brewed in 180 styles, from ales, lagers, pilsner, and stouts to bitters, cream ales and iced beers.

Definition of an Irishman: " a complete mechanism for turning Guinness into urine." - The Stout Book by Brendan O'Brien

Zymurgy - the last word in the dictionary, means the science and art of yeast fermentation, as in brewing

English inns once were required to pay a business tax known as a scot. Customers who left town to drink in rural towns rather than their local were said to be drinking "scot free"

All from <http://205.189.23.3/twobrewers/general.shtml>



Spotlight on Food

Bangkok Burger

This specialty burger begins with an 8 oz. 100% ground sirloin beef patty poached in a soy ginger glaze and topped with sauteed red & green peppers, spicy Asian cole slaw, swiss cheese, wasabi mayo, Thai peanut dressing, sesame seeds and grilled shrimp. It is seasoned with our own Summit blend on a freshly baked poppy seed bun with a side of fries and a pickle.



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

Quote of the Week

I never drink anything stronger than gin before breakfast.
--Anonymous

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
5	6	7	8	9	10	7-9p 11 SN: Guin/SS Bass
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Pig Roast 1pm Cumming! SS Trivia 9p
12	13 Snellville Tasting 6:30p	14 Sandy Springs Tasting 7p	15 ROGUE 15! Cumming Tasting 7p	16	17	7-9p 18 Coors Light
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
19	20	21	22	23	24	7-9p 25 Sierra Nevada
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	Pig Roast 1pm Sandy Springs SS Trivia 9p
26	27	28	29	30	Oct. 1	7-9p 2 McEwans
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		Sweetwater C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p