

At the Summit

the e-zine of Summits Wayside Tavern



20 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!)

9/25 Sierra Nevada

Octoberfest

10/1 Sweetwater

10/2 McEwans

10/3 Blue Moon

10/4 LaBatts

10/5 Thomas Creek

10/6 Paulaner

10/7 Rolling Rock

10/8 Grolsch

10/9 Sam Adams

10/10 DAB

Oktoberfest 2004!

Summits Annual Oktoberfest celebration is fast approaching! Summits Wayside Tavern is proud to announce Oktoberfest 2004!

Our month-long celebration is back by popular demand for the 3rd year!

You can check out our daily Pint Promos above and on our website:

www.summits-online.com

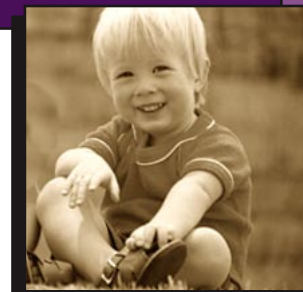
Next week we'll tempt you with a preview of our incredible German menu - all made from scratch in all three locations. Are you getting hungry yet? Stay tuned for next week's "At the Summit".

A View from the Summit

Summits Wayside Tavern Helps in The Fight Against Childhood Cancer

Jill Soost - ALSAC/St. Jude Children's Research Hospital

Throughout the month of September, Summits will be donating to St. Jude Children's Research Hospital for each hamburger bought at any of their three Atlanta area locations. Summits Wayside Tavern is proud to partner with this premier children's cancer center and help find a cure for childhood cancer.



St. Jude Children's Research Hospital, which is non-sectarian, was founded in 1962 by Danny Thomas. St. Jude Hospital fulfilled his dream that "No child should die in the dawn of life". Since opening it's doors in 1962, to



fight childhood cancer and sickle cell, St. Jude has seen tremendous growth in cure rates for these catastrophic childhood illnesses. Acute Lymphocytic Leukemia, ALL, the most common form of childhood cancer, had a 4% cure rate when the hospital opened. ALL today has an 80% cure rate.

St. Jude Hospital is also proud to have treat approximately 20,000 patients and never had one of them billed. ALSAC, the fundraising arm, covers all costs not covered by insurance. Families without insurance are never asked to pay. This is only possible because of partnerships like that of Summits Wayside Tavern. With operating costs over over \$923,100 per day, friends like Summits, are necessary

(...continued on page 2)

Summit's Beer Offerings



Snellville

Highlands Gaelic
Highlands Heather
Sweetwater Happy
Ending
Tripel Karmeleit
Warsteiner Oktoberfest
Lefe Blonde
Chimay

Sandy Springs

Highlands Gaelic
Highlands Heather
RedHook IPA
Sam Adams Oktoberfest
Warsteiner Oktoberfest
Maredsous
Chimay

Cumming

Highlands Gaelic
Highlands Heather
Highlands Porter
Tripel Karmeleit
Warsteiner Oktoberfest
Maraedsous
Chimay

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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summits-online.com/maillist.html

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summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/cumming/

"Summits Partners With St. Jude's" (cont. from page 1)

to continue the hope given at St. Jude Children's Research Hospital.

Please join Summits Wayside Tavern in their effort to fight childhood cancer this month! Stop in and order your favorite burger, it's a win-win for you and the kids of St. Jude! For more information on St. Jude Children's Research Hospital, please visit www.stjude.org.

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?

Sophie - companion of Debbie Seagraves - is enjoying her Summit's hat on the beach.

So, where in the world are you? Are you ready to earn some Condors? Get a photo of yourself or a loved one wearing some of our fabulously stylish Summits gear and send it in.

Yup. Ya gotta share it right here!

Email Jan: snellville@summitsonline.com



Beer Spotlight

Beast Bitter

Our Extra Special Bitter is an interpretation of a style commonly found in the pubs of the British Isles. Beast Bitter, this traditionally hand-crafted ale, displays a powerful combination of characteristics. Note its subtle color (the coppery hue of "old gold") and its mighty depth of flavor (a firm malty start with a good hoppy attack as it moves into its long dry finish).

Beast Bitter will awaken taste-buds and arouse the appetite as a sociable drink for those with an acquired taste for hop flavor. Beast Bitter Ale complements classic "pub" fare, beef, lamb, and game -- A natural accompaniment with well-seasoned dishes and spicy foods.

Technical Information

O.G.: 1053

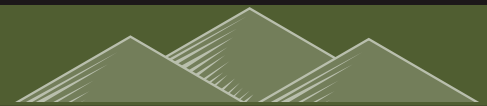
Malt: Munton & Fison 2-row Pale, Crystal

Hops: Cluster, Cascade, Fuggles

ABV: 5.3%

<http://www.nycbeer.org/middle-ages/>





Cooking With Beer

India Pale Ale Beef Jerky

Chef Ken Hueston, Spinnakers, Victoria BC

prep time : Advance prep required

recipe type: snacks and dips

ingredients:

- 1 Top Sirloin Roast (roughly 2-3 pounds)
- 1 tblsp tahini sesame paste
- 2 tblsp curry powder
- 1 tblsp minced ginger
- 1 tblsp minced garlic
- 1 tsp crushed chili peppers
- 2 tablespoons kosher salt
- 4 cups India Pale Ale
(or enough to cover sirloin)



Slice sirloin roast into approx 1/3 of an inch thick strips and place in a mixing bowl. Pour ingredients over the sliced sirloin and mix with clean hands until all meat is well coated. Cover and refrigerate. Marinate approx 12 hours, turning several times. Remove from marinade and place in food dehydrator approx 10 hours. (Optional addition: prepare a smoker with applewood or cherrywood - smoke dehydrated beef strips at low heat for one hour for richer flavor).

http://www.beercook.com/details.htm?record_id=3d3742588806d2c9_34822

A Policy Proposal...

Beer on the job

While most companies refrain from allowing consumption of alcohol on the premises, there are some arguments for changing that policy. Reasons for allowing drinking at work include:

- Its an incentive to show up
- It reduces stress
- It leads to more honest communication
- It reduces complaints about low pay
- It cuts down on time off because you can work with a hangover
- Employees tell management what they think, not what management wants to hear
- It helps save on heating costs in the winter
- It encourages car pooling
- Increases job satisfaction because if you have a bad job, you dont care
- It eliminates vacations because people would rather come to work
- It makes fellow employees look better
- It makes the cafeteria food taste better
- Bosses are more likely to hand out raises when they are wanted
- Salary negotiations are a lot more profitable
- Suddenly, farting during a meeting isn't so embarrassing
- No one will remember your strip act at the Christmas party

<http://205.189.23.3/twobrewers/humour.shtml>

The Beer Connoisseur

Fair Leffe (Blonde)

The beer of abbey Leffe blonde is a beer of tasting of high fermentation. The ingredients are pale malt, corn, water, hop and yeast, which gives to the whole a beautiful color gilded with the radiant reflections. The ideal temperature of the service is 5 with 6°C and the ritual of the service is that of beers of tasting out of bottle or - when it is with the barrel - refreshing beers.

The taste is full, soft and fruity (with a bitter orange key), with the after-taste powerful and surprising.

[View Website](#)

You Can Win And Be Famous!

Have you reached your own personal Summit?

Are you on the track of getting there? We want to hear about it! Let us share in your victories. Write us an article for the Summit E-Zine about...anything! If chosen, your article will be published in our weekly newsletter and you will receive \$20 in Condors! We look forward to hearing from you!

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



Did you know?

The lease for a one acre plot of land signed by Arthur Guinness in 1759 expires in the year 10759

In 1788, Ale was proclaimed "the proper drink for Americans" at a parade in New York City.

In 1790 George Hodgson of the Bow Brewery in East London formulates a beer that will survive the five-to-six month sea journey to India. He brews a pale ale with a higher amount of malt, hops it twice the normal rate, and then adds a healthy dose of priming sugar to keep the yeast in a feeding frenzy. Thus is born the style "India Pale Ale or PIA" - Zymurgy '98

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



Spotlight on Food

Russian Czar Burger

A decadent but deliciously satisfying gourmet experience. An 8 oz. 100% ground chicken patty topped with swiss cheese, applewood smoked bacon, sour cream, caviar, lettuce, vine ripened tomato, and vidalia onion. Served with Russian dressing 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

The church is near, but the road is icy. The bar is far away, but I will walk carefully.
-- old Russian proverb

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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
					Sweetwater	McEwans
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
3	4	5	6	7	8	7-9p 9
Blue Moon	LaBatts	Thomas Creek	Paulaner	Rolling Rock	Grolsch	Sam Adams
						Pig Roast 1pm Snellville!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
10	11	12	13	14	ROGUE 15!	7-9p 16
DAB	Moretti	Fosters	Hacker-Pschorr	Boddington	Molson	Kirin
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p