

At the Summit

the e-zine of Summits Wayside Tavern



13 December, 2004

PINT NIGHTS

Pint Nights are held on the days below from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

12/18 Fischer LaBelle
12/25 Xmas - (Closed)
01/01 Terrapin

ROGUE 15!!!!

The 15th of the month Rogue Promotion will take place Wed., December 15, 2004 at all three Summits Wayside Tavern locations.

Drink a pint of Rogue Oyster Stout. The oysters, shells and all, were tossed in the vat during the beer making! Rumor has it that they were then shucked and eaten, I'm sure with an excellent Rogue beer. Beer starts pouring when we open at 11 am.

Great Gifts!

Fruitcake and Coffee!

Brother Basil's Kitchen at the monastery makes 1-lb fruitcakes that melt in your mouth! These cakes are made with pecans, dates, cherries, Sherry, raisins, Honey Peach Brandy, almonds, cinnamon, and nutmeg to create a real holiday flavor!

For a real treat serve each fruitcake with a cup of premium coffee grown by the Monastery of Our Lady of the Andes in Venezuela! This high grown Arabica coffee is available in 12-oz ground bags.

Fruitcakes are available for \$10.95, Coffee is available for \$9.95 at Summits or order online at: www.abbeystore.org

A View from the Summit

"Going to the Chapel and We're..."

Jan Sherrer - Manager - Snellville Location

I got engaged in Central Park in NYC this past October, it was very romantic (sigh). Since then, I have obviously been sharing my exciting news with everyone, and everyone has been sharing their insights to a good marriage with me. Some classics obviously include, "never go to bed angry with each other", and "a marriage is a partnership with each person giving 110%".

David Poole, a customer from the Snellville store, has given me the best advice I have received thus far, and I am sharing with you. Now, for those ladies already married, I am not telling you anything that you don't already know. This advice is for the ladies not yet married and the newlyweds, so that you can get ahead of the game, so to speak. I hope that this advice will help you as much as it is going to help me. Everything makes perfect sense now!

Taken from the Housekeeping Monthly, May 13, 1955

·Have dinner ready. Plan ahead, even the night before, to have a delicious meal ready on time for his return. This is a way of letting him know that you have been thinking about him and are concerned about his needs. Most men are hungry when they get home and the prospect of a good meal is part of the warm welcome needed.

·Prepare yourself. Take 15 minutes to rest so you'll be refreshed when he arrives. Touch up your make-up, put a ribbon in your hair and be fresh-looking. He has just been with a lot of work-weary people.

·Be a little gay and a little more interesting for him. His boring day may need a

(...continued on page 2)



Summit's Beer Offerings



Snellville

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Corsendonk Christmas
Red Brick Winter
Flying Dog K-9

Sandy Springs

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Corsendonk Christmas
Red Brick Winter
Flying Dog K-9

Cumming

Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada
Celebration
Thomas Crk Jing Blls Bock
Sam Adams Choc Bock
Flying Dog K-9

Visit us on the web at www.summits-online.com



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"Going to the Chapel and We're..." (cont. from page 1)

lift and one of your duties is to provide it.

·Clear away the clutter. Make one last trip through the main part of the house just before your husband arrives. Run a dustcloth over the tables.

·During the cooler months of the year you should prepare and light a fire for him to unwind by. Your husband will feel he has reached a haven of rest and order, and it will give you a lift too. After all, catering to his comfort will provide you with immense personal satisfaction.

·Minimize all noise. At the time of his arrival, eliminate all noise of the washer, dryer or vacuum. Encourage the children to be quiet.

·Be happy to see him.

·Greet him with a warm smile and show sincerity in your desire to please him.

·Listen to him. You may have a dozen important things to tell him, but the moment of his arrival is not the time. Let him talk first - remember, his topics of conversation are more important than yours.

·Don't greet him with complaints and problems.

·Don't complain if he's late for dinner or even if he stays out all night. Count this as minor compared to what he might have gone through at work.

·Make him comfortable. Have him lean back in a comfortable chair or lie him down in the bedroom. Have a cool or warm drink ready for him.

·Arrange his pillow and offer to take off his shoes. Speak in a low, soothing and pleasant voice.

·Don't ask him questions about his actions or question his judgment or integrity. Remember, he is the master of the house and as such will always exercise his will with fairness and truthfulness. You have no right to question him.

·A good wife always knows her 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!



Beer Spotlight : RedHook Winterhook

Winterhook winter ale is the seasonal companion to Redhook's Sunrye and Nut Brown ales. It is offered annually during the fall and winter months.

Winterhook's popularity has been a result of its drinkable style, and clean, dry, roasty palate which is meant to accompany hearty feasts and fine friends. This delicious beer gets its distinctive flavor from the brewmaster's combination of two different malts: Carmel 50/60 from England and a Munich malt. The hop varieties of Northern Brewer and Cascade offer an aromatic complement to the toasty barley flavors. The color is a pleasing deep ruby.

Winterhook ale is excellent with holiday dinners, especially turkey and trimmings.

http://www.redhook.com/ales_winterhook.html

Cooking With Beer

Giant beans baked with beer, honey & hot peppers

½ pound giant beans, soaked over night and drained
6 slices bacon
2 red onions, minced
2 garlic cloves, minced
1 ½ cups spicy barbecue sauce
1 cup Fischer beer
4 Tbs Greek honey
3 Tbs Dijon mustard
3 Tbs dark sugar
2 Tbs Worcestershire sayce
1 Tbs low-sodium soy sauce
1/3 cup extra-virgin olive oil
hot sauce as desired or chopped fresh chili peppers, as desired
1 small bunch fresh, flat-leaf parsley, chopped

After soaking the beans overnight, drain and refill a large pot with fresh water. Add the beans, bring to a boil over high heat, reduce the heat and simmer for about one hour, until the beans are tender but al dente. Remove and drain, saving about 2 cups of their boiling liquid.

Saute the bacon over medium heat until crisp. Remove from the skillet and chop. Combine the beans, bacon, onions, and remaining ingredients in a large bowl and toss to combine. Pour the mixture into a large baking pan, and bake, covered, until the beans are very tender but not so soft that they disintegrate. Remove, cool slightly and serve, either warm or at room temperature.

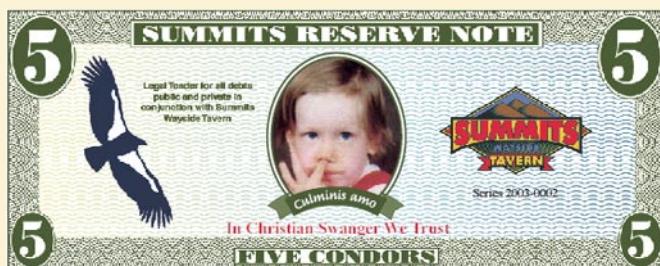
<http://www.gourmed.gr/greek-recipes/show.asp?gid=1&nodeid=17&arid=7674>

More Holiday Gift Ideas!

Take the pain out of holiday gift shopping with the help of Summits Wayside Tavern!

Summits Wayside Tavern has the PERFECT holiday gift giving idea. Personalized Summits gift certificates are terrific for the Holidays! Provide us with your favorite photo and you can create your own unique personalized Summits "cash" that can be used for food, drink, or retail items in any of our three Summits Wayside Tavern locations! Summits certificates are available in \$20 increments. Simply email us a digital image or bring in a photo and we will incorporate it into house cash... the picture can be of yourself, the gift recipient, your kids, your pets, your car..... anything at all! This is a great way to personalize a Gift Certificate!

Contact snellville@summitsonline.com for details!



The Beer Connoisseur

Saint Rogue Red

The Malt Advocate described Saint Rogue Red as "An ale with great character and plenty of hops to satisfy. Full aromatic punch of caramel, citrus fruit and melon, with underlying fresh earth tones. Sweet caramel notes up front are quickly taken over by an array of fruit and hops bitterness that lingers into the night. A more adventurous ale than most."



Reddish copper in color, a roasty malt flavor with a hoppy sprucy finish. Saint Rogue Red is made with two-row Harrington, Klages and Munich malts, along with Hugh Baird 30-37, 13-17 Carastan, and Crystal 70-80 malts (44.4% speciality grains .39 lbs grain per bottle); Chinook and Centennial hops.

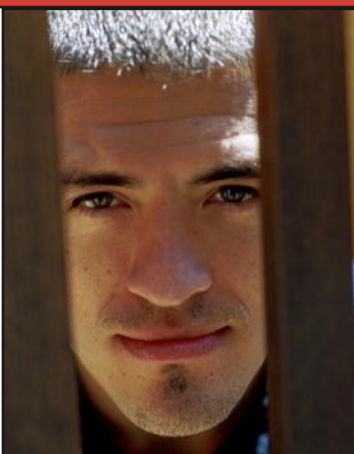
Saint Rogue Red is available in a 22-ounce bottle and on draft. Saint Rogue Red Dry Hopped-a draft only variation with raw Centennial hops added to the keg, giving the beer an increased hop finish and intense hop aroma.

<http://www.rogue.com/brews.html#red>



Did you know?

The entire production of kosher wine, including cultivation of the grapes, must be performed by Sabbath-observant Jews and it remains kosher only if opened and poured by an orthodox Jew.



Anyone under the age of 21 who takes out household trash containing even a single empty alcohol beverage container can be charged with illegal possession of alcohol in Missouri.

<http://www2.potsdam.edu/alcohol-info/FunFacts/index.html>

Spotlight on Food

Carmel Spinach Chicken Salad

The holidays are here, and all the rich dessert goodies that go with them! Our Spinach chicken salad is extremely healthy (less than 250 calories) and delicious. Plus, it's what you need to "balance" your holiday diet. The big bowl of freshly chopped spinach is topped with marinated and grilled chicken.



Tossed in this brightly colored salad are diced red peppers, cucumbers, and tomato. Light house dressing is served on the side.

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

Quote of the Week

It is my design to die in the brew-house; let ale be placed to my mouth when I am expiring, that when the choirs of angels come, they may say, "Be God propitious to this drinker."

Saint Columbanus, 612 A.D.

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
12	13 Tasting - 6:30 p Cumming SN Trivia 7:30p	14 Tasting - 7 p Snellville SS Trivia 8p	15 ROGUE 15! Tasting - 7 p Sandy Springs C Trivia 8p double!	16	17 C Karaoke 10p SN Trivia 10p SS Trivia 10p	18 7-9p Fischer SS Trivia 9p
19	20 SN Trivia 7:30p	21 SS Trivia 8p	22 C Trivia 8p double!	23	24 C Karaoke 10p SN Trivia 10p SS Trivia 10p	25 Closed for Christmas SS Trivia 9p
26	27 SN Trivia 7:30p	28 SS Trivia 8p	29 C Trivia 8p double!	30	31 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p Jan. 1 Terrapin Rye SS Trivia 9p
2	3 SN Trivia 7:30p	4 SS Trivia 8p	5 C Trivia 8p double!	6	7 C Karaoke 10p SN Trivia 10p SS Trivia 10p	7-9p 8 SS Trivia 9p