

At the Summit

the e-zine of Summits Wayside Tavern



17 May, 2005

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!)

05/21 Moosehead
 05/28 Thomas Creek Van.
 06/04 Mike's Hard Lemon
 06/11 Pilsner Urquel
 06/18 Shiner Hefe
 06/25 Rogue Am. Amber

Where are you?



Check out the Summits Gear on Ann and Cathy parasailing in the Keys! Have a photo of yourself in Summit's Gear? Wanna Share and earn some Condors??

Email Jan:
snellville@summitsonline.com

A View from the Summit

Habitat for Humanity - a Summits Tradition

Summits Wayside Tavern, through your donations, gives Habitat For Humanity thousands of dollars every year. When you join our Passport Club, your \$2 donation goes to Habitat for Humanity. Habitat for Humanity is one of our favorite organizations because it helps so many people all over the world.

If you are interested in further helping Habitat, please call the number at the end of this article. They could always use another set of helping hands!

What is Habitat for Humanity International?

Habitat for Humanity International is a nonprofit, ecumenical Christian housing ministry. HFHI seeks to eliminate poverty housing and homelessness from the world, and to make decent shelter a matter of conscience and action.

Habitat invites people of all backgrounds, races and religions to build houses together in partnership with families in need. Habitat has built more than 175,000 houses around the world, providing more

than 750,000 people in more than 3,000 communities with safe, decent, affordable shelter. HFHI was founded in 1976 by Millard Fuller along with his wife Linda.

How does it work?

Through volunteer labor and donations of money and materials, Habitat builds and rehabilitates simple, decent houses with the help of the homeowner (partner) families. Habitat houses are sold to partner families at no profit, financed with affordable, no-interest loans. The homeowners' monthly mortgage payments are used to build still more Habitat houses.

What does a Habitat house cost?

Throughout the world, the cost of houses varies from as little as \$800 in some developing countries to an average of \$46,600 in the United States.

Habitat houses are affordable for low-income families because there is no profit included in the sale price and no interest charged on the mortgage. Mortgage length varies from seven to 30 years.

What are Habitat affiliates?

Habitat for Humanity's work is accomplished at the community level by

(...continued on page 2)

Summit's Beer Offerings



Snellville

Kwak
 Sweet'r Summer Hummer
 Carlsberg
 Tetley's
 Terrapin Rye Squared
 Red Brick Bock

Sandy Springs

Hennepin
 Sweet'r Summer Hummer
 Carlsberg
 Tetley's
 Terrapin Rye Squared
 Red Brick Bock

Cumming

Sweetwater Summer
 Sam Adams Summer
 Tetley's
 Kwak
 Luete Bok
 Anchor Summer

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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Design: Cindy Svec, Relevant Arts

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summits-online.com/maillist.html

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Find your Summits!

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summits-online.com/sandysprings/

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Fax: 770-736-0041

summits-online.com/snellville/

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Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

"Habitat for Humanity" (cont. from page 1)

affiliates -- independent, locally run, nonprofit organizations. Each affiliate coordinates all aspects of Habitat home building in its local area -- fund raising, building site selection, partner family selection and support, house construction and mortgage servicing.

How are partner families selected?

Families in need of decent shelter apply to local Habitat affiliates. The affiliate's family selection committee chooses homeowners based on their level of need, their willingness to become partners in the program and their ability to repay the no-interest loan. Every affiliate follows a nondiscriminatory policy of family selection. Neither race nor religion is a factor in choosing the families who receive Habitat houses.

If your family, or a family you know, is in need of decent, affordable housing, contact the Habitat affiliate nearest you. If you're not sure where a local Habitat

affiliate might be, use our search engine to find the names and phone numbers of affiliates in your area, or contact the Habitat help line at (800)422-4828, ext. 2551 or 2552. Your local affiliate can give you information on the availability, size, costs and sweat-equity requirements for Habitat houses in your area, as well as information on the application process.

How can I become a volunteer?

To volunteer where you live, use our website to find contact information for your local affiliate.

How can I get more information?

For additional information, see our website or write or phone our international headquarters:

Habitat for Humanity International
121 Habitat Street
Americus, GA 31709-3498 U.S.A.
(229) 924-6935
www.hfhi.org

CONGRATULATIONS!!!

Congrats to the winners of the Widmere Hefe Adirondack Chairs! Enjoy them with a few good brews!

Snellville - Gary Bunce

Sandy Springs - John Watson

Cumming - Darrel Bourne



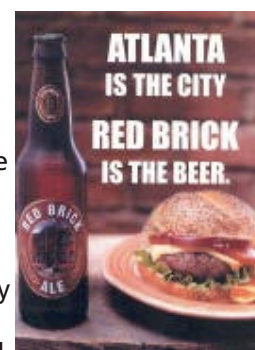
Beer Spotlight: Red Brick Bock

Atlanta Brewing Company

Atlanta, Georgia

Red Brick Bock

Red Brick Red Bock is a local interpretation of traditional Bavarian Spring brews such as the Marzen or Maibock. Made with Annandale Springs water from the North Georgia Mountains and both domestic and imported ingredients, our interpretation of the style is a rich red brew with strong maltiness accented by subtle hints of toffee and spiced nicely with European hops; the perfect warm up for the last cold days of the season. Only 100 barrels of this brew is produced and is only available on draft at select locations and at the brewery. Brewery tours and tastings every Wednesday and Friday at 5:30.



www.atlantabrewing.com

Cooking With Beer!

Not Your Mother's Pot Roast Recipe

Ingredients

- 1/4 pound bacon
- 5 pounds chuck roast (have butcher cut into 1-pound portions and net or tie with butcher's twine)
- 1/4 cup vegetable oil
- 1 cup chopped onion
- 1-1/2 cups chopped carrot
- 2 stalks celery, chopped
- 5 cloves garlic, chopped
- 1 quart water
- 2 (12-ounce) bottles Guinness Stout
- 2 (12-ounce) bottles high quality lager (such as Beck's or Samuel Adams)
- 1/8 cup beef bouillon granules or paste
- 1/2 cup Dijon mustard
- 3/4 cup molasses
- 6 sprigs fresh sage
- 6 sprigs fresh thyme
- 4 sprigs fresh parsley

Blanching Vegetables:

- 1-1/2 pounds turnips, cut in large dice
- 1-1/2 pounds carrots, cut in large dice
- 1-1/2 pounds rutabagas, cut in large dice
- 2 pounds potatoes, peeled and cut into large dice

Garnish:

- Fresh rosemary, thyme and sage sprigs

Instructions

Cook bacon over medium heat in large oven-proof pot until fat has rendered, 3 to 5 minutes. Remove bacon, chop and set aside. In a separate pan, brown roast on all sides in the vegetable oil. To the rendered bacon fat in the pan add onion, carrot, celery and garlic. Cook until wilted and lightly browned. To the cooked vegetables, add water, beers, bouillon, mustard, molasses, sage, thyme and parsley. Bring to a boil and place meat in pot with vegetables. Cut a piece of parchment paper to fit over the pot and place it on top of mixture. Cover pan tightly with foil. Roast in oven at 375 degrees F. for 1-1/2 to 2 hours. Allow to cool then skim fat. Remove roast and set aside. Simmer vegetables in cooking liquid until crisp tender.

Serve with horseradish sauce.

Yield: 5 servings

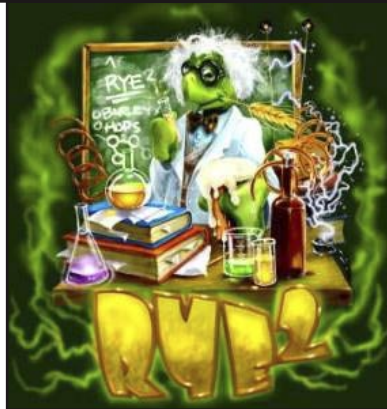
<http://homecooking.about.com/library/archive/blbeef125.htm>



Beer Connoisseur

Terrapin Rye 2 Pale Ale

The Spring 2005 Monster Beer Tour is officially kicking off on May 1 with the Rye Squared! Double the malt, double the hops, and double the flavor of the original Rye Pale Ale recipe. (Hence the name Rye Squared.) With its mammoth hop aroma, bitterness and flavor, this beer is not for the faint at heart. The Rye Squared clocks in at a hefty 8.5% ABV so double your pleasure and double your fun because Terrapin went a little crazy with this one!



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

Rewards to GO!

This is a program designed to reward our loyal customers for their Call In / To Go business. Membership 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 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".

Spotlight on Food



Chicken Florentine

For a healthy alternative, try our Chicken Florentine! A breast of chicken is stuffed with seasoned sautéed spinach and cheeses. Two veggies served on the side are garlic mashed potatoes and parmesan dusted grilled zucchini.

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

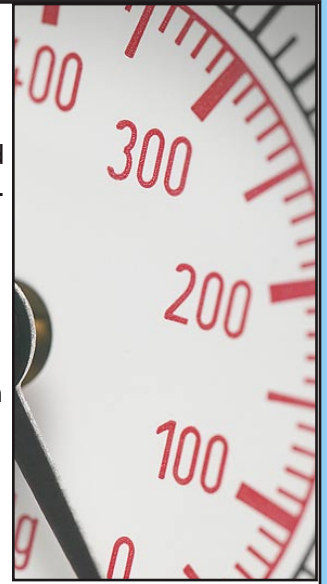
Did You Know?

Both red wine and dark beer are rich in flavonoids. The substance that gives these drinks their color is also believed to have a positive effect on blood pressure and cholesterol levels.

SOURCE: "Health-Smarts" in The Verge Magazine, 3/31/98

In his 1868 book, "The Beer of the Bible," James Death, head brewer of the Cairo Brewery in Alexandria, proposed that the manna from heaven that God fed the Israelites in the desert was wusa, an Arab bread-based, porridge-like beer.

SOURCE: Alan "The Beer King" Eames



Quote of the Week

A drink a day keeps the shrink away.

— Edward Abbey

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
15 ROGUE 15!	16 SN Trivia 7:30p	17 SS Trivia 8p	18 C Trivia 8p double!	19	20 free massage Sandy Springs C Karaoke 10p SN Trivia 10p SS Trivia 10p	21 7-9p Moosehead SS Trivia 9p
22	23 SN Trivia 7:30p	24 SS Trivia 8p	25 C Trivia 8p double!	26	27 C Karaoke 10p SN Trivia 10p SS Trivia 10p	28 7-9p Thomas Creek SS Trivia 9p
29	30 SN Trivia 7:30p	31 SS Trivia 8p	June 1 C Trivia 8p double!	2	3 C Karaoke 10p SN Trivia 10p SS Trivia 10p	4 7-9p Mike's Hard Lem. SS Trivia 9p
5	6 Summits U 7pm Cumming SN Trivia 7:30p	7 Summits U 7pm Snellville SS Trivia 8p	8 Summits U 7pm Sandy Springs C Trivia 8p double!	9	10 C Karaoke 10p SN Trivia 10p SS Trivia 10p	11 7-9p Pilsner Urquel SS Trivia 9p