

At the Summit

the e-zine of Summits Wayside Tavern



28 June, 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!)

07/02 Sam Adams
07/09 Widmere Hefe
07/16 Kirin
07/23 Bud/Bud Light
07/30 Fosters
08/06 Sierra Nevada

4th of July!!!

Join us July 4th for hot dogs and French fries for \$2.05! Food, Fireworks, and Fun on the Fourth! See you at the Summit!

A View from the Summit

The Perfect Day ...

Jan - manager - Snellville

I got married this past April 9, to the greatest man on earth, Mike. Mike and I were wed in the Bahamas and had a picture-perfect wedding. We got married under a crystal blue sky in a "story-book" gazebo. It was the perfect day! The only glitch, I thought, was when I had to prove that I had never been married before and had to sign, legally certifying, that I was a "spinster"! My father thought that was the funniest thing that he's ever heard! We took our own minister, a dear friend of mine from way back. He asked Mike during the ceremony if he would "obey" me, which of course Mike answered "yes". But when I bring up "obeying" these days, Mike swears that he had his fingers crossed!



At the reception, we all drank Kalik, the local Bahamian beer. It was great! If you've never had Kalik, it's a great beach beer. It's refreshing and light. Kalik comes in 3 different flavors, their regular, a light, and a high alcohol- that's just over 7%!

Now, every time I hear someone talking about Kalik and their trip to the Bahamas, I think of my most favorite day!

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

Saison du Pont
Carlsberg
Brooklyn Scottish Ale
Sierra Nevada Summer
Sweetwater Summer
Sam Adams Summer

Sandy Springs

Wexford
Hennepin Saison
Monks Café
Carlsberg
Brooklyn Scottish Ale
Saison du Pont

Cumming

New River Pale Ale
Sierra Nevada IPA
Fly'g Dog Scottish Porter
Brook. Summer Scorcher
Carlsberg
Brooklyn Scottish

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

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"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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Don't Miss the July Beer Tasting!

Summits University

Summits University July session will take place on the following dates:

Monday, July 11 7:00 pm Cumming
Tuesday, July 12 7:00 pm Snellville
Wednesday, July 13 7:00 pm Sandy Springs

Some of the choices for next month include:

Bridgeport IPA, Suffolk Ale, Butte Creek, Tupper's Hop

Pocket, and Mount Shasta, just to name a few. The cost of the tasting session is \$10.00 for Passport Club members and \$15.00 for non-passport club members. Hint... The cost of joining the Summits Passport Club is a mere \$2 donation to Habitat for Humanity! Makes sense to join! Seats will sell out quickly so sign up today!



Rewards to GO!

This program is designed to reward 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 in Condors.. our own special 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".



Beer Spotlight

Thomas Creek Vanilla

Greenville, S.C.

A light-bodied, highly refreshing beer with a mild hint of vanilla. Perfect for summer!

Barley: 2 Row Pale Malt, DC Pilsen, Carapils Malt, Caramel 10 Malt

Hops: Hers. Hallertau, Tettenger, Cascade, Fuggles, Kent Goldings, Vanilla Extract

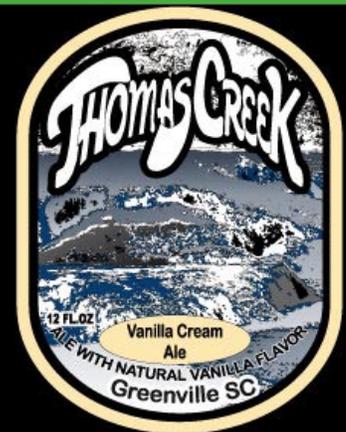
Yeast: California Ale White Labs

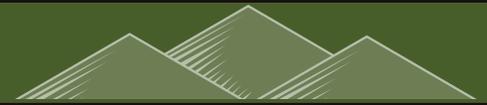
IBU: 15.8

Plato: 1.043

ABV: 4.5%

http://www.thomascreekbeer.com/thomascreekbeer3_003.htm





Cooking With Beer!

Waterzooi with Boon Gueuze, peasant style

Waterzooi, a delicate confusion of a creamy soup and a hearty stew, is truly one of the glories of Belgium's country cooking.



Rinse the chicken and discard all excess fat. Season the cavity with salt and pepper and place half of the fresh herbs inside.

Melt the butter in a heavy Dutch oven. Add the vegetables, cover, and simmer over low heat for 10 minutes, stirring occasionally. Season the vegetables with salt and pepper to taste. Place the bird, breast side up, in the pan and cover with broth or water and 1 cup Boon Gueuze. Tie the remain-

ing parsley, thyme and bay leaf together with kitchen string to make a bouquet garni and add to the broth. Cover and regulate the heat to maintain the liquid at a simmer for 40 minutes.

Add the cubed potatoes to the broth and cook until the potatoes are done and the chicken is very tender, 25-35 minutes.

Carefully remove the chicken from the broth and transfer to a plate. Divide the bird into 4 to 6 servings (you can easily strip off the skin if you like). Discard the bouquet garni from the broth and using a ladle, remove most of the fat floating on the surface.

In a mixing bowl, whisk the cream with the egg yolks and the remaining beer. Slowly pour a ladle full of hot broth into the egg mixture to temper it, then gradually stir this mixture into the broth. Cook, stirring constantly, until the broth thickens. Do not allow to boil or the sauce will break! Taste the sauce for seasoning and add more salt or pepper if necessary. Stir in the minced herbs.

Divide the vegetables and the chicken equally in heated deep plates and pour the hot sauce over it. Serve with a crunchy loaf of bread on the side and plenty of Duvel

Ingredients:

- 1 stewing or roasting hen (3 to 4 pounds)
- Salt and freshly ground pepper to taste
- 2 bay leaves
- 1/2 bunch fresh parsley
- 2 large sprigs fresh thyme or 1 teaspoon dried thyme
- 3 tablespoons butter
- 1 large onion, peeled and cut into 8 pieces
- 5 leeks, white and light green parts only, rinsed well and sliced into thick rounds
- 3 large carrots, peeled and sliced into thick rounds
- 2 ribs celery or 1 celery root in season, sliced into big pieces
- 4 cups chicken broth or water
- 1 bottle Boon Gueuze (330ml)
- 4 large potatoes, peeled and cut into 1-inch cubes
- 1 cup heavy cream
- 2 egg yolks
- 1/3 cup finely minced fresh parsley, chives, or chervil (or a mixture) for serving

http://www.belgianexperts.com/recipes/vbdw_recipes.php?signaturerecipe=waterzooi.xml

Summits Promos

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!



Where in the world are you??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors! So, put on your best smile for Summits!

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

Spotlight on Food

It's the last week with our special Belgian Month Menu! Have you tried everything at least twice? You'd better get busy eating!

These 2 entrees are a must! The Roasted Pork Tenderloin and the Amazing Mussels!

A heaping portion of Prince Edward Island Mussels poached in white beer and garlic cream broth. Served with pommes frites (hand cut Belgian-style potatoes!)

The Roasted Pork Tenderloin is a favorite! The roasted pork is topped with a mushroom artichoke-asparagus sauce and served with a side of garlic mashed potatoes and red pepper spinach.

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

Did You Know?

Liquor stores in the US are called "package stores" and sell "package goods" because of laws requiring that alcohol containers be concealed in public by being placed in paper bags or "packages."

Methyphobia is fear of alcohol.

The term "brand name" originated among American distillers, who branded their names and emblems on their kegs before shipment.

The region of the U.S. that consumes the least alcohol (commonly known as the "Bible belt") is also known by many doctors as Stroke Alley.



All taken from-

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

Quote of the Week

Wine is but single broth, ale is meat, drink, and cloth. - 16th century English proverb.

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	July 1	7-9p 2
	SN Trivia 7:30p		C Trivia 8p double!		Wexford Pint!	Sam Adams
					C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
3	4	5	6	7	8	7-9p 9
	Hot Dogs, French Fries \$2.05					Widmere Hefe
	SN Trivia 7:30p		C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
10	11	12	13	14	15	7-9p 16
					ROGUE 15!	Kirin
	SN Trivia 7:30p		C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
17	18	19	20	21	22	7-9p 23
						Bud/Bud Light
	SN Trivia 7:30p		C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p