

At the Summit

the e-zine of Summits Wayside Tavern



12 July, 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!)

07/16 Kirin
07/23 Bud/Bud Light
07/30 Fosters
08/06 Sierra Nevada
08/13 TBA
08/20 Lindemans

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

It's Time for Rogue AGAIN!

It's that time again! Summits Wayside Tavern continues to help Rogue Ales celebrate 15 years of brewing with another "Rogue 15th" Promotion.

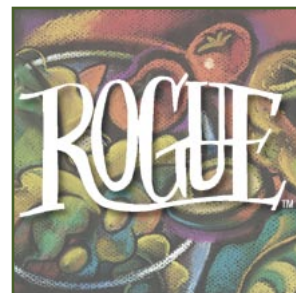
Join us Friday, July 15th for Rogue Glen Ale!

Brewmaster John Maier describes this brew as "an amber-hued beer that sports a dense creamy head. Glen Ale has a fruity, hoppy aroma with big malt flavors that expand on the palate and finish with a moderate hop bitterness that lingers deliciously. Hedonistic!"

It is made with simpsons golden promise and weyermann malts, glacier hops, free range coastal water, and top fermenting pacman yeast. 18.9 Plato, 50 IBU

We have only one keg per store location! The promotion will begin at 11:00 a.m. and will continue as long as supplies last on Friday only! Don't miss out on this exciting new beer from Rogue Ales! Prost!

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



"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/cumming/

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".

Don't Forget the Fruitcake!

Fruitcake and Coffee!

The Monastery of the Holy Spirit in Conyers, Georgia has given us the privilege of selling some of the finest Homemade Fruit Cakes and Coffees around!

Brother Basil's Kitchen at the Conyers 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!

Each 1-lb fruitcake serves six people. Great as gifts or for entertaining! 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 all three Summits Wayside Tavern locations.

Beer Spotlight

Butte Creek Creekside Wheat

BRONZE MEDAL WINNER 2002 CA Brewers Festival

Our west-coast interpretation of a German hefeweizen. This crisp, refreshing beer is brewed with less wheat malt and slightly more hops than traditional wheat beers.

Butte Creek Specialty Beers

This was among the first few beers we ever produced, so it can definitely be called our specialty. Brewed with the finest ingredients available, this beer represents old world brewing philosophies implemented successfully in a modern brewery.

<http://www.buttecreek.com/Specialty.html>



Cooking With Beer!

Pork Chops in Beer

INGREDIENTS:

- 2 cups ketchup
- 1 (12 fluid ounce) can or bottle beer
- 3/4 cup packed brown sugar
- 8 pork chops



DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the ketchup, brown sugar and beer. Mix well and pour into a 9x13 inch baking dish. Place the pork chops over this mixture in the dish.

Bake, uncovered, at 350 degrees F (175 degrees C) for 1 hour, or internal pork temperature reaches 160 degrees F (175 degrees C). (Note: Place foil over pork chops if they start to brown too quickly.)

<http://pork.allrecipes.com/AZ/PorkChopsinBeer.asp>

Beer Connoisseur

Terrapin All-American Imperial Pilsner

Help us celebrate American Independence and American Beer Month in July with the release of the Terrapin All-American Imperial Pilsner.

This beer was brewed using only American malts, American hops, and American yeast. Who says you have to import ingredients from Germany to make a true Pilsner?

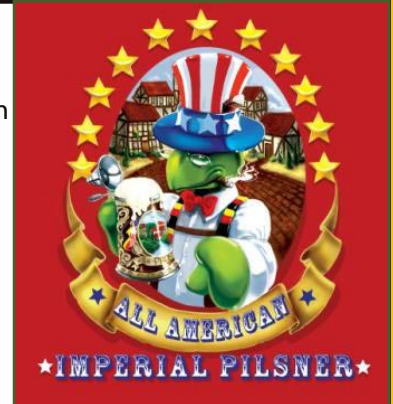
Of course, this Pilsner is made "Terrapin Style". Hence the 75 B.U.'s, the 8% alcohol and the term "IMPERIAL Pilsner".

Malt: 2-Row Pale Malt, Carapils Malt

Hops: Warrior, Mt. Hood, Santiam, Liberty, American Saaz (Dry Hop)

O.G. 18.5 F.G. 4.5 B.U.'S 75 A.B.V. 8%

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



Industry News!

Beer can insulation

A Russian man who collects beer cans has turned his collection to practical use.

He is using them as insulation after his wife told him: "Either the cans go or I do", reports Pravda.

Anatoly Tupitsin, from Davidovka, said: "I suppose she was right, every room was full of cans and there was not much space for us.

"But now I have solved the problem by using them to cover the walls of the house and they have proved excellent insulation."

He says the idea had worked so well that he is now trawling bars and clubs every night to collect more and more cans.

Mr Tupitsin added: "My wife Ekaterina first came up with the idea and when she said it I thought she was being silly, but then I found out it really did work and the cans insulate the house and even keep out drafts.

"Bars and clubs and similar places are the perfect source for my construction material. It has become a lot warmer in the house: Aluminium is capable of holding warmth even when it is freezing outside."

http://www.ananova.com/news/story/sm_1181791.html?menu=



Spotlight on Food

Try our Rosemont Chicken Sandwich!

This healthy alternative is great tasting and very filling! A six-ounce chicken breast is topped with fresh romaine lettuce, tomato, Vidalia onion, and Dijon mustard. This sandwich is served on a freshly baked 5 grain bread with a side of brown rice!

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



Did You Know?

Franklin D. Roosevelt was elected President of the U.S. in 1932 on a pledge to end National Prohibition.

During World War II, reduction of consumption activists argued that soldiers should not be permitted to drink alcohol beverages. However, General George C. Marshall, Chief of Staff of the U.S. Army, insisted that such prohibition would be 'harmful to the men in the service.'

The consumption of alcohol was so widespread throughout history that it has been called "a universal language."

All taken from-

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



Quote of the Week

If God had intended us to drink beer, He would have given us stomachs.

- David Daye

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
10	11 Summits U 7pm Cumming SN Trivia 7:30p	12 Summits U 7pm Snellville	13 Summits U 7pm Sandy Springs C Trivia 8p double!	14	15 ROGUE 15! C Trivia 9p SN Trivia 10p SS Trivia 10p	16 7-9p Kirin SS Trivia 9p
17	18 SN Trivia 7:30p	19	20 C Trivia 8p double!	21	22 C Trivia 9p SN Trivia 10p SS Trivia 10p	23 7-9p Bud/Bud Light SS Trivia 9p
24	25 SN Trivia 7:30p	26	27 C Trivia 8p double!	28	29 C Trivia 9p SN Trivia 10p SS Trivia 10p	30 7-9p Fosters SS Trivia 9p
31	Aug. 1 SN Trivia 7:30p	2	3 C Trivia 8p double!	4	5 C Trivia 9p SN Trivia 10p SS Trivia 10p	6 7-9p Sierra Nevada SS Trivia 9p