

At the Summit

the e-zine of Summits Wayside Tavern



14 February, 2006

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!)

02/18 Erdinger
02/25 Abita Turbo
03/04 Sam Smith

Valentine's Day...

Join us for our Lindeman's Lambic promo on this Tuesday, Valentine's Day. Buy the beer - keep the glass!

Bring your Valentine to Summits and enjoy our Carnivale menu and try our Lambics. You will love it!



CARNIVALE MENU



Here's a few of the specials that await you at Summits!

Buffalo shrimp, giant caesar salads topped with spicy shrimp or crawfish. You may remember the traditional po-boy sandwiches full of fried oysters, shrimp or crawfish all topped with spicy cole slaw and remoulade dressing, andouille smoked sausage and everyone's favorite beans & rice and etouffee!

A View From the Summit...

Happy Valentine's Day!

Only the U.S., Canada, Mexico, France, Australia and the U.K. celebrate Valentine's Day.

- In the Middle Ages, young men and women drew names from a bowl to see who their valentines would be. They would wear these names on their sleeves for one week. To wear your heart on your sleeve now means that it is easy for other people to know how you are feeling.
- In the United States, 64 percent of men do not make plans in advance for a romantic Valentine's Day with their sweethearts.
- Hallmark has over 1330 different cards specifically for Valentine's Day.
- California produces 60 percent of American roses, but the vast number sold on Valentine's Day in the United States are imported, mostly from South America. Approximately 110 million roses, the majority red, will be sold and delivered within a three-day time period.
- Cupid, another symbol of Valentines Day, became associated with it because he was the son of Venus, the Roman god of love and beauty. Cupid often appears on Valentine cards holding a bow and arrows because he is believed to use magical arrows to inspire feel-



(...continued on page 2)

Summit's Beer Offerings



Snellville

Tom. Knock. Butt Head B.
Tom. Knock. Mpl Nut Brn
Tom. Knock. Imp Nut Brn
Tom. Knock. Orn Amber
Bare Knuckle Nitro Stout
Sweet. Happy Ending

Sandy Springs

Tom. Knock. Butt Head B.
Tom. Knock. Mpl Nut Brn
Tom. Knock. Imp Nut Brn
Tom. Knock. Orn Amber
Kronenbourg
Val Dieu Winter

Cumming

Sierra Nevada Stout
S. Nev. Ruthless Weiss
Sierra Nevada Porter
Triple Karmeleit
Dutchess de Bourgogne
Thomas Hooker Am. Pale

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/cumming/

"Happy Valentine's Day!" (continued...)

ings of love.

- During the late 1800s, postage rates around the world dropped, and the obscene St. Valentine's Day card became popular, despite the Victorian era being otherwise very prudish. As the numbers of racy valentines grew, several countries banned the practice of exchanging Valentine's Days cards. During this period, Chicago's post office rejected more than 25,000 cards on the grounds that they were so indecent, they were not fit to be carried through the U.S. mail.
- During the Middle Ages, the belief that birds chose their mates on St. Valentine's Day led to the idea that boys and girls would do the same. Up through the early 1900s, the Ozark hill people in the eastern United States thought that birds and rabbits started mating on February 14, a day for them which was not only Valentine's Day but Groundhog Day as well.
- 15% of U.S. women send themselves flowers on Valentine's Day.
- 73% of people who buy flowers for Valentine's Day are men, while only 27 percent are women.
- About 1 billion Valentine's Day cards are exchanged each year. That's the largest seasonal card-sending occasion of the year, next to Christmas.
- About 3% of pet owners will give Valentine's Day gifts to their pets.



All from <http://www.corsinet.com/braincandy/valtrivia.html>

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!

Beer Connoisseur

Fullers ESB

First brewed in 1971, ESB is unrivalled in terms of its flavour and balance. A powerful 5.5% a.b.v. in cask (5.9% a.b.v. in bottles and kegs), it is brewed from Pale Ale and Crystal malts, and from Target, Challenger, Northdown and Goldings hops. But don't ask us for the actual recipe - that's a closely guarded secret.

Andrew Jefford, the respected UK drinks critic, sums up ESB's flavour thus: "an ample, grainy-nutty aroma and a broad, authoritative flavour, with lashings of dry marmalade-like bitters", whilst 'Beer Supremo' Roger Protz describes "an enormous attack of rich malt, tangy fruit and spicy hops in the mouth, with a profound Goldings peppery note in the long finish and hints of orange, lemon and gooseberry fruit".



<http://www.fullers.co.uk/frames.phtml>

Cooking With Beer

Chicken With Mexican Beer Recipe

Ingredients

- 1 1/2 lb chicken pieces
- 2 green peppers cut in thin slices
- 1 medium onion cut in thin slices
- 1 minced clove of garlic
- 1 large chooped tomato
- 2 tbsp oil
- 1 can of beer
- 1 salt & pepper

Directions

Heat the oil in a saucepan. Sprinkle salt and pepper on the chicken, place in the oil and fry every pice of chicken on each side until lightly browned, remove tne chicken and set aside. In



the same oil fry de onions, green peppers, tomatoe and garlic for about 2-5 minutes. Add the chicken and the beer, bring to boil, reduce the heat and let it cook till the chicken is done and the beer is almost absorbed. Do not let it dry. Serve with a side dish of rice.

<http://www.recipe-ideas.co.uk/recipes-6/Chicken%20With%20Mexican%20Beer.htm>

Get Ready for the Season!



It's almost that time of year again! Watch all of your favorite baseball teams at our Sandy Springs location. They are showing all of the pro baseball games this season! What a great place to have your Fantasy Baseball Draft pick parties as well!

TUESDAY POKER!!!

Play Poker on Tuesdays at our Sandy Springs Summits!

Sign up is at 7 pm. First and second place winners will receive Condors (Summit money) !!

See you there!



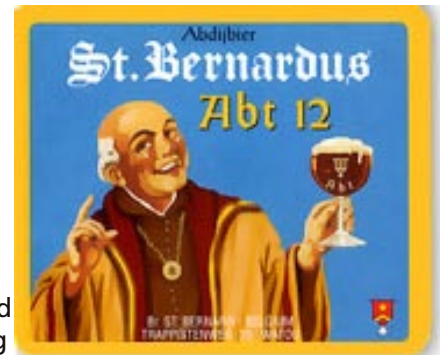
Don't forget Condors on your next visit to Summits! These make the perfect gift for everyone!



Beer Connoisseur

ST. BERNARDUS ABT 12

St. Bernardus Abt 12 from Brouwerij St. Bernard is a traditional abbey ale brewed in the classic style of Belgium's Trappist Monks. It is almost ebony in color, smooth, creamy and full bodied with big richness of texture that is almost oily and very assertive, like a warming coconut brandy.



Beer Style:..... Belgian Abbey Brown Ale

Alcohol by Volume:..... 10%

Characteristics:..... Dark, rich beer in the Rochefort 10 and Chimay Grand Reserve mold

Ingredients:..... Alexis and Prisma malts, roasted malt, Target and Styrian Golding hops

http://www.specialtybeer.com/beer,index,st_bernardus_abt_12.html

Spotlight on Food: Carnivale!

Crawfish Po-Boy

Freshly battered and lightly fried crawfish combined with a cajun remoulade and topped with jalapeno cole slaw and sliced tomatoes. Served on a freshly baked french roll with fries.



Fried Oyster Po-Boy

Freshly battered and lightly fried oysters combined with a cajun remoulade and topped with jalapeno cole slaw and sliced tomatoes. Served on a freshly baked french roll with fries.

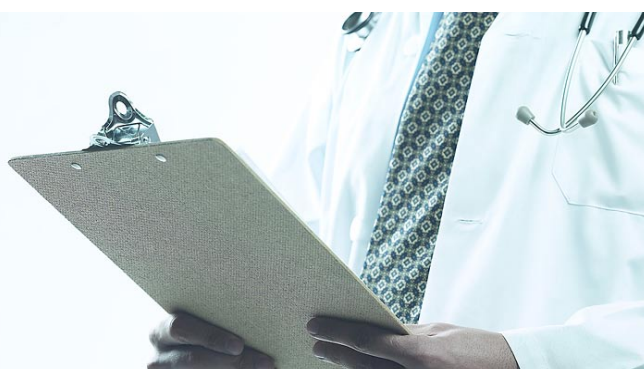
For a full look at our menu, click on www.summits-online.com and let your food adventure begin.

Did You Know?

In Bangladesh, \$5 will buy a beer or a first-class train ticket for a cross-country trip.

One or two alcohol drinks a day can be anti-inflammatory. (Of course, always consult your physician for medical advice.)

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



Quote of the Week

"Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar and fat"
-Alex Levine

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
12	13 Mother of All Beer Dinners!	14	15 ROGUE 15!!!!	16	17	7-9p 18 Erdinger
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
19	20	21	22	23	24	7-9p 25 Abita Turbo
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
26	27	28	Mar. 1	2	3	7-9p 4 Sam Smith
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
5	6	7	8	9	10	7-9p 11 Sapporo
	SN Trivia 7:30p	SS POKER!! 7p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Trivia 9p