

At the Summit

the e-zine of Summits Wayside Tavern



9 May, 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!)

05/12 TERRAPIN!!!

05/13 Maudite

05/20 Pete's Wicked

Community Boards!

Got some news that you want to share with everyone?

Don't be shy, brag on your children and bring us pictures of your pets too! Let all of us know what is going on in your life through our community boards! Each Summits location has a "brag" board. You can use it to sell your '68 Mustang, or rent your house. Even better is to share the birth of your grandchild and your son being accepted to UGA! Leave business cards too!

Get the Crabs...



Have you heard? "All You Can Eat Crab Legs" every Wednesday from 4 to 10 pm. And it's not just crab - the fries, the chowder, the delight of the plate that is never empty...

A View From the Summit...

The Map...

Jennifer Fackenthall - Manager

Sitting in my office very late after a busy Saturday night at Summits I try to decide what to write my contribution story for the ezine about this year. I'm half watching television, sipping a soda, scanning the room thinking about how I need to catch up on my filing.... then, my eyes fall on the map of the world above my husband's desk.



I love our map. I searched for weeks for this perfect map of the world. It is not a fancy map with a fancy frame or plaque. It is not even especially colorful or distinctly eye catching. It is, however, giant in size and mounted on an even more giant corkboard. It is simply thumb tacked to the board without ceremony or decoration. It is just a map. A map that displays tiny islands just as proudly as it allows various seas and oceans to spread themselves out across its borders.

Our map is polka dotted with tiny red push pins that (...continued on page 2)

GOLF PROMOS!!! Check These Out!

Clausthaler/ DAB PUTTER ABOUT!

Join us for a fun time! A little putting and you might win some great Clausthaler/ DAB glasses and t-shirts! Try your luck- you might be the next Tiger Woods!

Cumming May 19 — 7-10 pm
Snellville May 26 — 7-10 pm

Drink A Warsteiner - Enter To Win A Golf Bag!!

Drink a Warsteiner beer at your favorite Summits May 1-21, and enter to win a golf bag! It's that easy. There will be one winner per store!

Warsteiner
The #1 Beer in Germany.

Summit's Beer Offerings



Snellville

Michelob Ultra Amber
Coors Original
Sam Adams Summer
Sweetwater Hummer
Maudite - bottle
Heineken Light - bottle

Sandy Springs

RedBrick Summer
Sweetwater Hummer
Sam Adams Summer
Terrapin Rye2
Bar Harbor Blueberry Ale
Hennepin

Cumming

Terrapin Rye2
Sweetwater Hummer
Sam Adams Summer
RedBrick Summer
Heineken Light - bot
Clip.City Peg Leg Stout

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

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Find your Summits!

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summits-online.com/cumming/

"The Map..." (continued...)

mark the places that we've been. Each pin has been placed with precision and pressed into the space on our map that names various cities in various states and countries on several different continents. There are pushpins with yellow flags that mark the next place we plan to travel... (from past experience we've deemed it bad luck to place a yellow push pin into a city before the trip is booked and paid for)!



Since the map does not completely fill the corkboard there is plenty of room to display the evidence of our travels. The borders around our map are filled with postcards, photos, receipts, key chains, hotel keys, currency, and coasters. Each one of these items shows the wear and tear of being subjected to our pockets and suitcases.

This is our map. We keep it in our office as a reminder of all of the experiences we've had. We keep it as a reminder of the experiences that we will continue to have. As I sit in my office very late at night after a busy Saturday night at Summits I realize that the most important push pins are not the red ones marking past trips, and not the yellow flags marking our next trip, but instead the green push pins that mark the places we dream of visiting one day.

Not so long ago my husband, sitting at his desk underneath our map, told me that he was excited about filling our map full of pins together. It was his way of telling me that he was excited about our future and the adventures we will have. We keep our eyes on the green pushpins and know that however close or far from home we travel will add another pin... and a new adventure.

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 Spotlight

Warsteiner

Warsteiner Premium Verum is a pilsner style beer with a smooth, rich-full bodied taste wrapped in a thick creamy head and a refreshing hop finish with no aftertaste. Warsteiner quenches the beer lover's thirst for a clean, crisp, refreshing beer taste.

Product Characteristics

Pilsner style-brewed according to German Purity Law of 1516. Features forest spring water, two-row malted summer barley and all German hops. 4.8% alcohol by volume.

No chemicals, additives or preservatives

<http://www.warsteiner-usa.com/product.jsp>



Beer Geek

Sam Adams Summer

Bright and citrusy, brewed with mysterious grains of paradise. Samuel Adams® Summer Ale is an American wheat ale. This summer seasonal uses malted wheat as well as lemon zest and grains of paradise, a rare pepper from Africa first used as a brewing spice in the 13th Century to create a crisp and spicy flavor and body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. All of these come together to create a quenching, clean finishing beer perfect for those warm Summer days.

http://www.samueladams.com/world_of_beer.aspx



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".

Cooking With Beer

San Diego Fish Tacos Recipe

Ingredients:

- 1/2 cup canola oil
- 1 cup beer
- 1 large egg
- 3/4 cup all-purpose flour
- 1/2 teaspoon dry mustard
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt
- Freshly ground black pepper
- 2 - 8 ounce white fish fillets , pin bones removed and each fillet cut cross-wise into 6 pieces
- 1 small to medium sweet onion such as Vidalia, 4 to 8 ounces
- 10 sprigs cilantro
- 1/2 cup light or regular mayonnaise
- 1/2 cup low-fat yogurt
- 1 small head green cabbage, 12 to 16 ounces
- 2 ripe but firm avocados
- 1 lime
- 1 12-ounce jar medium-hot salsa
- 12 flour tortillas, about 8 inches in diameter

Directions:

1. Put the oil in a large, heavy skillet over medium-high heat. Combine the beer, egg, and flour in a medium-size mixing bowl. Stir in the mustard, cayenne, salt, and several grindings of black pepper. Put 6 pieces of fish in the batter, coat well, and add to the skillet. Cook for 3 minutes, turn the pieces, and cook for 3 more minutes, or until golden brown. Drain on a paper towel-lined platter.

Repeat with the remaining 6 pieces. Reduce the heat if needed to prevent burning.

2. While the fish cooks, peel and quarter the onion and remove the leaves from the cilantro sprigs. Put the onion and cilantro in a food processor and pulse several times, or until coarsely chopped. Add the mayonnaise and yogurt to the processor and pulse just once or twice to combine. Put the onion-mayonnaise sauce in a small bowl.

3. Halve the cabbage lengthwise and remove the core from each half. Place each half, flat side down, on a cutting surface and cut into thin shreds with a chef's knife. (Or shred using the large holes of a four-sided grater or the grating attachment of a food processor.) You should have about 4 cups. Put the cabbage in a small bowl.

4. Halve, pit, and peel the avocados. Cut each half lengthwise into six slices. Lay the slices on a small plate. Cut the lime into 4 wedges and put in a small dish. Put the salsa in a small bowl with a slotted spoon (so you won't get a lot of liquid in your tacos).

5. Bring all the ingredients for the tacos to the table and allow diners to make tacos one at a time as follows: Put a few tablespoons cabbage in the middle of each tortilla. Top with 1 piece of fish, 1 tablespoon of the onion-mayonnaise sauce, 1 tablespoon salsa, 2 avocado slices, and a squeeze of lime. Fold and eat.

Serves 4. This recipe is from the book *Cooking to Beat the Clock* by Sam Gugino.

<http://recipes.epicurean.com/recipe/14776/san-diego-fish-tacos.html>

Spotlight on Food

Try our Peppered Chicken Burger!

A spicy, freshly ground chicken patty covered with sautéed red and green peppers, jalapeno peppers, and melted provolone cheese. This spicy sandwich is dressed with French wine mustard, lettuce, tomato, mayo, and our own Summit Seasoning. Don't forget the fries and pickle!



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

Did You Know?

A raisin dropped into a glass of champagne will repeatedly bounce up and down between the top and the bottom of the glass.

As late as the mid-17th century, the French wine makers did not use corks. Instead, they used oil-soaked rags stuffed into the necks of bottles.

The corkscrew was invented in 1860.



<http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia.html>

Quote of the Week

"The intermediate stage between socialism and capitalism is alcoholism"

-Norman Brenner

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7	8 Summits Univ. Cumming	9 Summits Univ. Snellville	10 Summits Univ. Sandy Springs All You Can Eat CRAB!!	11	12 Terrapin Pint C Trivia 9p SN Trivia 10p SS Trivia 10p	13 7-9p Maudite SS Free Blues 9p
14	15  Rogue Brewery - Newport, Oregon	16 SN Poker!! 7:30 p SS Poker!! 8p	17 All You Can Eat CRAB!! C Trivia 8p double!	18	19 C Trivia 9p SN Trivia 10p SS Trivia 10p	20 7-9p Pete's Wicked SS Free Blues 9p
21	22	23 SN Poker!! 7:30 p SS Poker!! 8p	24 All You Can Eat CRAB!! C Trivia 8p double!	25	26 C Trivia 9p SN Trivia 10p SS Trivia 10p	27 7-9p Saison du Pont SS Free Blues 9p
28	29	30 SN Poker!! 7:30 p SS Poker!! 8p	31 All You Can Eat CRAB!! C Trivia 8p double!	June 1	2 C Trivia 9p SN Trivia 10p SS Trivia 10p	3 7-9p DAB SS Free Blues 9p