

At the Summit

the e-zine of Summits Wayside Tavern



30 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!)

06/03 DAB

06/10 Stella Artois

06/17 Th. Hooker Munich

THE WINNERS!!!!

Warsteiner Golf Bag Winners!

Snellville - James Izett

Sandy Springs - Brian Taylor

Cumming - Justin Kendrick

Thanks to everyone who participated!

Sierra Fest!!!

SIERRA-FEST : Between May 22nd and June 5th every time you drink any Sierra Nevada product you can earn the chance to enter your name in a drawing to win a ticket to Bonaroo Music Festival! There will be one winner per store!

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

June - At the Summit!

JOIN US FOR OUR JUNE BEER TASTINGS!

Mon - 6/19 - 7 pm - Cumming

Tues - 6/20 - 7 pm - Snellville

Wed - 6/21 - 7 pm - Sandy Springs

We will be serving...

Klaster: Klaster Dunkel, Brooklyn Weiss, Traquair House, Jacobite

Unibroue: Ephemere, Fin du Monde, Trois Pistoles, Maudite

We will also be serving dinner! **All for only \$10.99.** Sign up today. Seats go quickly!

ROGUE 15TH-INTEGRITY IPA!

Join us Thursday, June 15th for a special Rogue Brew! Served only on the 15th!

INTEGRITY IPA is back by popular demand and was one of our anniversary releases. Its flavor is dominated by the use of 100% Amarillo hops, 99 lbs per 45 barrel batch. The malts are imported from France and Germany. The unique blend of these malts gives this IPA a distinct rich maltiness while finishing dry.

JOIN US EVERY SAT. FOR SUMMITS BUY-THE-BEER- AND-KEEP-THE-GLASS!

Starts at 7 pm! Every Saturday is a different beer and a different glass!

June 3 - DAB

June 10 - Stella Artois

June 17 - Thomas Hooker Munich

June 23 - (Fri)- Spaten Hefeweizen

June 24 - Tucher

(...continued on page 2)

Summit's Beer Offerings



Snellville

Terrapin Rye 2
Spaten Bock
Sweetwater Dubbel D's
Sierra Nevada Porter
Loose Cannon
Coors Original

Sandy Springs

Clip.City Loose Cannon
Rogue Festive
North Coast Old Stock
Saison DuPont
Sierra Nev.Celebration
Grottenbier

Cumming

Loose Cannon
Sierra Nevada Summer
Sierra Nevada IPA
Sierra Nevada
Celebration
Jolly Pump. Blanca (b)

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/

"June at the Summit!" (cont. from page 1)

HOT SUMMERS= COLD DESSERTS!

Try our FUJI APPLE MUFFINS! A goblet piled high with 2 jumbo Apple Muffins stuffed with vanilla ice cream and then topped with caramel and hot cinnamon- sugared Fuji apple slices!

You can't go wrong with a good 'ol fashioned 32 oz. BARQ'S ROOT BEER FLOAT! It's the perfect thing to quench your thirst and sweet tooth!

IT'S SUMMERTIME! TIME TO ENJOY THIS BEAUTIFUL GEORGIA WEATHER.

Order Summits food to go- to take where you are going! Whether it's to the Stone Mountain Laser Show, Lake Lanier, Chastain Park, or just kicking back at home!

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!

Condors make excellent gifts!

Need gifts for that special someone that is hard to buy for?

Summits is the answer with its personalized gift certificates!

All you need to personalize your certificates is a photo! You can shop from home by emailing a digital image to our store with the request for personalization and let us know when you want to pick them up! You can put a picture of yourself, your kids, pets, ... anything you like! These make great gifts that have a more personal touch than the run of the mill gift certificates!

In a hurry.. no problem!
You can purchase "occasion specific" gift certificates, as well! Happy Birthday, Happy Holidays, Congratulations, Its a Boy/Girl.... These are all available at a minute's notice!



Summits gift certificates are sold in \$20 increments. You can personalize using a digital photo or printed photo. Visit any of our store locations to purchase.

Editor@summits-online.com

Beer Spotlight

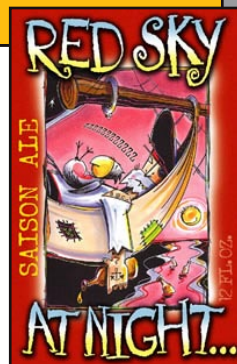
Red Sky at Night - Saison Ale.

ABV: approx. 8%

Pils, Carapils, and wheat malts, Belgian candi sugar
Magnum and Styrian Goldings Hops

This beer is brewed in the Belgian Saison style (country farm house ale). A potent yet delicate ale, brewed with a unique Belgian yeast which develops a spicy, fruity flavor.

http://www.clippercitybeer.com/home/beers_heavyseas.htm



Cooking With Beer

Tracy Lawrence Ribs Recipe

American Pork

Ingredients:

- 5 cups hickory chips
- 2 tablespoons brown sugar
- 2 teaspoons hot chili powder
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon celery seed
- 1/4 teaspoon pepper
- 1/2 teaspoon granulated garlic
- 5 pounds pork spareribs or St. Louis-style pork ribs

Whiskey Glaze:

- 3 shots Jack Daniel's whiskey
- 1/2 can of beer
- 1/4 cup dark molasses
- 1/4 cup teriyaki sauce
- 1/4 cup extra virgin olive oil

Directions:

Combine hickory chips with water to cover and let soak for 4 to 6 hours. In a bowl combine sugar and seasonings and rub over ribs. Refrigerate for 4 to 6 hours. Preheat a grill with a center drip pan until hot. Put drained hickory chips on top of hot coals. Cut ribs into serving pieces and grill, covered, over moderate heat for 45 to 50 minutes, or until well colored. Brush occasionally with whiskey glaze during last 15 minutes.

Preheat oven to 350 degrees F. Put ribs in a baking pan and drizzle with remaining glaze and pan drippings, adding a little water or beer if desired. Bake, covered, for 30 minutes.

Glaze: In a saucepan combine all ingredients well and bring to a boil. Simmer for 2 to 3 minutes, being careful not to let it burn.

<http://recipes.epicurean.com/recipe/886/tracy-lawrence-ribs.html>



Beer Geek

Sierra Nevada Summer

Our Summerfest is a refreshing, pilsner-style lager. Its incredible smoothness comes from an extra-long lagering period. Lighter in body than our ales but just as complex in character, Summerfest quenches your thirst with big aroma and a tangy hop bite.

<http://www.sierranevada.com/beers/summerfest.html>



Where in the World Are YOU??

Hi Jan,

MarySue and I just returned from a Fly Fishing trip to Costa de Cocos in Xcalak, Mexico. We caught plenty of fish including Bone fish, Jack and Snapper. An absolutely beautiful place about a four hours drive south of Cancun on the Yucatan Peninsula at the border of Mexico and Belize.

I have attached a picture including our guide, Andre and myself. If anyone is interested, their web site is www.costadecocos.com.

Where 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!

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





Spotlight on Food

Chicken Caesar Salad

A bed of romaine lettuce is covered with a marinated and grilled chicken breast, Applewood smoked bacon, and Parmesan and Romano cheeses. Everything is tossed with a creamy Caesar dressing, and garlic bread is served on the side.



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

Did You Know?

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.

In ancient Babylon, the bride's father would supply his son-in-law with all the mead (fermented honey beverage) he could drink for a month after the wedding. Because their calendar was lunar or moon-based, this period of free mead was called the "honey month," or what we now call the "honeymoon."

Before thermometers were invented, brewers would dip a thumb or finger into the liquid to determine the ideal temperature, neither too hot nor too cold, for adding yeast. From this we get the phrase "rule of thumb."

Dipsomania refers to an abnormal or insatiable craving for alcohol.

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

Quote of the Week

"This is the great fault of wine; it first trips up the feet: it is a cunning wrestler."

Titus Maccius Plautus BC 254-184, Roman Comic Poet

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31 All You Can Eat CRAB!!	June 1	2	7-9p 3 DAB
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Free Blues 9p
4	5	6	7 All You Can Eat CRAB!!	8	9	7-9p 10 Stella Artois
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Free Blues 9p
11	12 Summits Univ. Cumming	13 Summits Univ. Snellville	14 Summits Univ. Sandy Springs All You Can Eat CRAB!!	15 	16	7-9p 17 Thomas Hooker
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Free Blues 9p
18	19	20	21 All You Can Eat CRAB!!	22	23	7-9p 24 Tucher
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS Free Blues 9p