

At the Summit

the e-zine of Summits Wayside Tavern



11 July, 2006

PINT NIGHTS

Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

07/15 Rogue AltBier!!!
07/15 Sam Adams Summer
07/22 Abita Purple Haze

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...

ROGUE 15!!!

Join us **Saturday, July 15th** for a special Rogue Brew!

Ales have been brewed in Germany for 3,000 years and ALT is the ale that has long defined Dusseldorf. Alt means "old bier" and describes an ale dermented cold with ale yeast, then aged near the freezing point. This ALT is brownish amber in color, medium-bodied with a firm malt character, and backed with High Hop bitterness.

Kid's Month!

During the entire month of July every time your child orders one of our Summits Kid's Meals they will receive a **FREE chocolate waffle-wich!** Bring your family in to Summits and cool off with our special signature dessert!

A View from the Summit

Not one accident in the house...

by Kevin Southern

It was time to face the music. My kids, ages 16 and 12, had matured to the point where I was rapidly becoming uncool, and quickly becoming irrelevant (except if money or transportation was needed). My wife, suffering from early empty nest syndrome, was having another bout of baby fever. Surrounded by angry youth and a kid starved wife my only move was to get a dog.

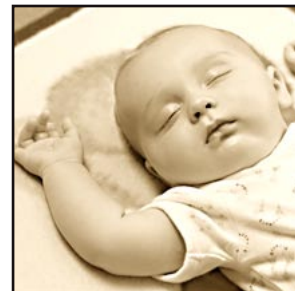
My wife and I both wanted a big dog and also had strong feelings about adopting a dog through one of the various rescues. After being properly vetted, screened and patted down, we were pre-approved and invited to attend an open house where the all the rescue dogs would be present.



Both of us quickly spotted a huge but amazingly calm 18 month old Black Lab. While the other dogs were whipped into a frenzy, this one seemed content to sit back and take it all in.

After a quick sniff or two, I asked my wife if we should look around some. Her reply was "No. He's the one. This is our dog." The dye was cast.

(...continued on page 2)



Summit's Beer Offerings



Snellville

Mendocino Eye o t Hawk
Red Brick Summer
Thomas Hooker Irish Red Ale
Sweetwater Dubbel D
Terrapin Rye 2

Sandy Springs

Thomas Hooker Irish Red
Clipper City Red Sky At Night
Loose Cannon
Sweetwater Hummer
Red Brick Summer
Sam Adams Summer

Cumming

Loose Cannon
Sierra Nevada Summer
Sierra Nevada Scotch
Sam Adams Summer
Red Brick Summer

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



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"Not one accident in the house..." (cont. from page 1)

We took him home that same afternoon and dubbed him Marley, as Bob Marley. Our reasoning was that he was just so mellow and well, ... black.

Marley quickly adjusted his new home and just a quickly defied his Reggae roots. We discovered Marley was one hundred percent Lab and still very much a puppy too.



He immediately claimed the best chair, and typically my chair, as his own, he has appropriated several socks and shoes, and has no problem hurling his 85 pound slobbering mass at you if he wants to play.

After several months, astonishingly, Marley has committed no real offense. Not one accident in the house nor chewing of any consequence has been recorded. The lone exception being his own personal tailoring of a dress shirt I had laid out for a wedding. Although, I think Marley innately sensed how I felt about wearing a tie and was only trying to help.

Life sure has changed for me. No matter what time I come home at night, there someone to greet me at the door, excited, and ready to go. Sure its tough sometimes to know you have to walk your

dog when you roll in at five in the morning, but, it's a great excuse for another beer!

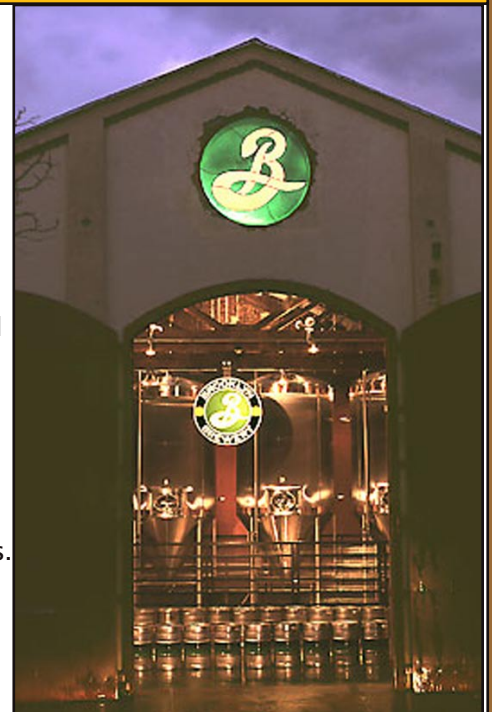
Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!

Beer Spotlight

Brooklyn Weisse

Refreshing, light, and brisk, wheat beers have been popular in Bavaria for centuries. Weissbier or hefeweizen (wheat beer with yeast) was once brewed exclusively by the Bavarian royal family. In the 1800's, they were popular among German immigrants to the United States. Our Brooklyn Weisse is brewed in the classic German style from German wheat and barley malts. Our special Bavarian yeast produces the flavors and aromas that wheat beers are prized for – bananas, cloves, and melon, with a smoky note in the background. This beer is traditionally left unfiltered, so there's a dusting of yeast still in the beer, adding the hazy appearance and greater depth to the flavors. Serve it in a tall glass, admire the big fluffy head, and enjoy sunshine in a glass.

<http://www.brooklynbrewery.com/OurBeers/OurBeers.asp?BeerID=19>



Cooking With Beer

Beer and Ginger Marinade Recipe

from The New Settlement Cookbook edited by Charles Pierce (Simon & Schuster)

Beer, ginger, garlic, olive oil, and orange peel are combined in a flavorful marinade for beef. Goes particularly well with flank steak.

INGREDIENTS:

- 1-1/2 cups flat beer
- 1/2 cup olive oil
- 2 tablespoons finely chopped fresh ginger
- 2 cloves garlic, coarsely chopped
- 11-by-3-inch piece of orange peel

PREPARATION:

In a nonreactive bowl, combine the beer, olive oil, ginger, garlic, and orange peel. Use a receptacle large enough to snugly hold the meat (beef, lamb, or game) but not too large or flavor will not penetrate. Cover tightly and be sure to leave the meat in the marinade long enough to pick up the flavors of the liquid, at least 6 hours and up to 48. Turn frequently so that the marinade is evenly distributed. Strain and use as a basting sauce if desired.

Yield: About 2 cups

<http://homecooking.about.com/od/condimentrecipes/r/blcon28.htm>

Beer Geek

Old Chub

Old Chub is a Scottish style ale brewed with copious amounts of crystal and chocolate malts, and a dash of beechwood-smoked malts.

While Dale's Pale Ale ("the best-tasting canned beer I've ever had," according to many brewers and beer experts) is a showcase of both hops and pale malts, Old Chub is a celebration of malts.

The cola-colored beer features a dense, tawny head, a creamy mouthful and flavors of caramel, chocolate and lightly roasted malt. Complex and rich, it finishes with a whisper of smokiness that calls to mind a fine single malt scotch. Old Chub weighs in at 8 % alcohol by volume.

<http://www.oskarblues.com/brew.htm>



Where in the World Are YOU??

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.



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".

SAUSAGE MONTH!!!

German Sausage Sandwich

Freshly made bratwurst served with sauerkraut and spicy mustard- served on a fresh hoagie roll. With homemade potato chips and a pickle on the side!

Mexican Sausage Sandwich

Freshly made chorizo sausage, chopped jalapenos, Oaxaca cheese, and green peppers served on a fresh hoagie roll. With homemade potato chips and a pickle 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?

One glass of milk can give a person a .02 blood alcohol concentration (BAC) on a Breathalyzer test. That's enough in some states for persons under age 21 to lose their drivers license and be fined.



Letters from "increase alcohol taxes" can be used to spell "Alert: Halt excess excise taxes on alcohol." Heavy taxes, which more than double the price of a typical bottle of whiskey, rum or other distilled spirits beverage, encourages the production and sale of dangerous bootleg alcohol."

Fermentation within the body is essential for human life to exist.

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

Quote of the Week

"Wine is bottled poetry."

~Robert Louis Stevenson

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9	10 Summits Univ. Cumming	11 Summits Univ. Snellville SN Poker!! 7:30 p SS Poker!! 8p	12 Summits Univ. Sandy Springs All You Can Eat CRAB!! C Trivia 8p double!	13	14 Kronenbourg C Trivia 9p SN Trivia 10p SS Trivia 10p	15 7-9p Sam Adams Sum. ROGUE Rogue Brewery - Newport, Oregon
16	17	18 SN Poker!! 7:30 p SS Poker!! 8p	19 All You Can Eat CRAB!! C Trivia 8p double!	20	21 C Trivia 9p SN Trivia 10p SS Trivia 10p	22 7-9p Abita Purple Haze SS - All You Can Eat CRAB!!
23	24	25 SN Poker!! 7:30 p SS Poker!! 8p	26 All You Can Eat CRAB!! C Trivia 8p double!	27	28 C Trivia 9p SN Trivia 10p SS Trivia 10p	29 7-9p Hoegaarden SS - All You Can Eat CRAB!!
30	31 Aug. 1	Aug. 1 SN Poker!! 7:30 p SS Poker!! 8p	2 All You Can Eat CRAB!! C Trivia 8p double!	3	4 C Trivia 9p SN Trivia 10p SS Trivia 10p	5 7-9p Leffe Blonde SS - All You Can Eat CRAB!!