

At the Summit

the e-zine of Summits Wayside Tavern



17 October, 2006

Oktoberfest!!!

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

- 10/16 Becks Light
- 10/17 Sierra Nevada
- 10/18 Weihenstephaner
- 10/19 Newcastle
- 10/20 New River
- 10/21 Pete's Rally Cup
- 10/22 Kirin
- 10/23 Brooklyn
- 10/24 Pilsner Urquell
- 10/25 Bass

RANDALL 10/23

Don't miss next week's Cascade with Rogue Dead Guy Ale!

AYCE 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...

Sandy Springs does an encore performance of All You Can Eat Crabs on Saturday nights - be there!



Summits Water!

Quench your thirst with some Summits water! Yes, Summits now has its own bottled water. It's perfect for to-go food, and just anytime. Get some Summits bottled water on your next visit!

A View from the Summit

History Of The Jack-O'Lantern

People have been making jack o'lanterns at Halloween for centuries. The practice originated from an Irish myth about a man nicknamed "Stingy Jack." According to the story, Stingy Jack invited the Devil to have a drink with him. True to his name, Stingy Jack didn't want to pay for his drink, so he convinced the Devil to turn himself into a coin that Jack could use to buy their drinks. Once the Devil did so, Jack decided to keep the money and put it into his pocket next to a silver cross, which prevented the Devil from changing back into his original form. Jack eventually freed the Devil, under the condition that he would not bother Jack for one year and that, should Jack die, he would not claim his soul. The next year, Jack again tricked the Devil into climbing into a tree to pick a piece of fruit. While he was up in the tree, Jack carved a sign of the cross into the tree's bark so that the Devil could not come down until the Devil promised Jack not to bother him for ten more years.

Soon after, Jack died. As the legend goes, God would not allow such an unsavory figure into heaven. The Devil, upset by the trick Jack had played on him and keeping his word not to claim his soul, would not allow Jack into hell. He sent Jack off into the dark night with only a burning coal to light his way. Jack put the coal into a carved-out turnip and has been roaming the Earth with ever since. The Irish began to refer to this ghostly figure as "Jack of the Lantern," and then, simply "Jack O'Lantern."

(...continued on page 2)



Summit's Beer Offerings



Snellville

- Paulaner Oktoberfest
- Warsteiner Oktoberfest
- Ayinger Oktoberfest
- Left Hand Stout
- Lagunitas Censored Ale
- Flying Dog Dogtoberfest

Sandy Springs

- Paulaner Oktoberfest
- Warsteiner Oktoberfest
- Spaten Oktoberfest
- Spaten Optimator
- Big Hoppy Monster
- Sam Adams Oktoberfest

Cumming

- Sam Adams Octoberfest
- Brooklyn Post Road Pumpkin Ale
- Flying Dog Dogtoberfest
- Ayinger Oktoberfest
- Beck's Oktoberfest
- Big Hoppy Monster

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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Jack-O'Lanterns... (continued)

In Ireland and Scotland, people began to make their own versions of Jack's lanterns by carving scary faces into turnips or potatoes and placing them into windows or near doors to frighten away Stingy Jack and other wandering evil spirits. In England, large beets are used. Immigrants from these countries brought the jack o'lantern tradition with them when they came to the United States. They soon found that pumpkins, a fruit native to America, make perfect jack o'lanterns.

http://www.history.com/minisite.do?content_type=Minisite_Generic&content_type_id=716&display_order=3&mini_id=1076

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

Paulaner Hefe-Weißbier

The naturally cloudy Paulaner Hefe-Weißbier Naturtrüb is the Paulaner brewery's number one best seller. Specially top-fermented yeast gives it its unmistakable character: tangy, light, fruity, only a tad bitter. It's natural taste as well as the many vitamins, minerals and micro elements remain, due to the unfiltered method of brewing.

http://64.233.179.104/translate_c?hl=en&u=http://www.paulaner.de/index_frame.htm&prev=/search%3Fq%3Dpaulaner%2Bbeer%26hl%3Den%26lr%3D%26rls%3DSNYC,SNYC:2004-20,SNYC:en



Condors make excellent gifts!

It's never too early to plan for holiday gifts!

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

Cooking With Beer

Roasted Pork Loin with Beer Sauce

- 2 tablespoons butter
- 1 large red onion, thinly sliced
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 2 (12ounce) bottles beer (not dark)
- 1/2 cup Dijon mustard
- 1/4 cup honey
- 1 (3 1/2) pound boneless pork loin, tied
- 2 tablespoons vegetable oil
- 1 tablespoon butter, room temperature
- 1 tablespoon all purpose flour

Melt 2 tablespoons butter in heavy large saucepan over mediumhigh heat. Add onion and saute until tender and golden brown, about 15 minutes. Add garlic, cumin, cinnamon and allspice and stir 1 minute. Add beer, mustard and honey and bring to boil (sauce will foam). Remove from heat. Puree in batches in blender until smooth. Cool to room temperature. Pour into baking dish. Add pork loin; turn to coat. Cover and refrigerate 8 hours or overnight, turning occasionally.

Preheat oven to 375 degrees F. Remove pork from marinade; pat dry. Reserve marinade. Heat oil in heavy large skillet over medium heat. Season pork with salt and pepper. Add to skillet and brown on all sides. Transfer to baking sheet with rim. Roast in oven for 3/4 to 1 hour or until thermometer inserted into thickest part registers 155 degrees F. Transfer pork to work surface; reserve any pan juices.

Combine pan juices and marinade in saucepan. Bring to boil. Reduce heat to simmer. Mix butter and flour in small bowl until smooth paste forms. Add to sauce and simmer until sauce thickens. Season to taste with salt and pepper. Cut pork into slices. Pour sauce over.

http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_2279,00.html



Beer Geek

SPATEN OKTOBERFEST BEER

August - October 2006

Spaten Oktoberfest Beer, created in 1872, is the world's first Oktoberfest beer, brewed for the greatest folk festival in the world. Every year, over and over again, countless Oktoberfest visitors share their enthusiasm about this beer.



Spaten Oktoberfest Beer. Taste the Munich flavor.

Spaten Oktoberfest Beer is amber in color. This medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition.

http://spatenusa.com/6_what_new/6_3_promotions/index.htm

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".

Oktoberfest!

Kirschenstrudel

Hot cherry strudel topped with vanilla bean ice cream and whipped cream.



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

Did You Know?

Liquor stores in the US are called "package stores" and sell "package goods" because of laws requiring that alcohol containers be concealed in public by being placed in paper bags or "packages."

"The quick brown fox jumps over the lazy dog" is commonly believed to be the only English sentence devised to include all the letters of the alphabet. However, typesetters have another such sentence:

"Pack my box with five dozen liquor jugs."

<http://bitsandpieces1.blogspot.com/2005/10/alcohol->



Quote of the Week

A hangover is the wrath of grapes. ~Author Unknown

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	Tasting -Cumm 9	Tasting-Snell 10	Tasting-Sandy 11	12	13	7-9p 14
Tetleys	PBR	Tucher	St. Bernardus 12	Highlands	Sam Adams Okt.	Ducheses deBourg
	RANDALL! Saaz with Budweiser		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
15	16	17	18	19	20	7-9p 21
Terrapin	Becks Lite	Sierra Nevada	Weihenstephaner	Newcastle	New River	Pete's Rally Cup
ROGUE 15!!!	RANDALL! Amarillo with Avery IPA		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
22	23	24	25	26	27	7-9p 28
Kirin	Brooklyn	Pilsner Urquell	Bass	Maudite	Flying Dog	Belhaven
	RANDALL! Cascade with Rogue Dead Guy Ale		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			
29	30	31	Nov. 1	2	3	7-9p 4
Redhook	Widmer	Dales Old Chubb				Sweetwater
	RANDALL! TBA		CRAB!!		C Trivia 9p SN Trivia 10p SS Trivia 10p	SS - All You Can Eat CRAB!!
		SN Poker!! 7:30 p SS Poker!! 8p	C Trivia 8p double!			