

At the Summit

the e-zine of Summits Wayside Tavern



21 November, 2006

RANDALLS!!

Every Monday we offer a new randall for your delight!

11/27 Widmer Hefeweiss

we'll use orange and lemon peel in the Randall this week!

12/4 Rogue Shakespeare Stout

paired with cascade hops

12/11 Rogue Old Crustacean

paired with Centennial hops

12/18 Unibroue Maudite

paired with a Belgian Noble hop

HOLIDAY SCHEDULE

Summits will be closed for Thanksgiving at all locations so we can be home with our families. We will be open Wednesday and Friday on our usual schedule. Happy Thanksgiving!

Pint Nights

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

11/25 Rolling Rock

12/02 North Coast Pint Night

12/04 Becks

Holiday Wings!

During the months of November and December we are excited to offer three NEW, LIMITED AVAILABILITY flavors of our famous chicken wings! You will have your choice of our already famous Buffalo style chicken wings, BBQ Honey Mustard, Teriyaki, and Lemon-Pepper.

The best part of this promotion is that for every \$20.00 in Gift Certificates you purchase during November and December you will receive a coupon good for a FREE 10-piece wings in your choice of BBQ Honey Mustard, Teriyaki, or Lemon Pepper. Some restrictions will apply.

At the Summit...

The Coach

Kevin Southern - manager - Sandy Springs

So, Bobby Knight slapped another player. Why is this news? First of all that kid should not have picked up those two stupid fouls; second, he should have known what he was in for signing at Texas Tech.

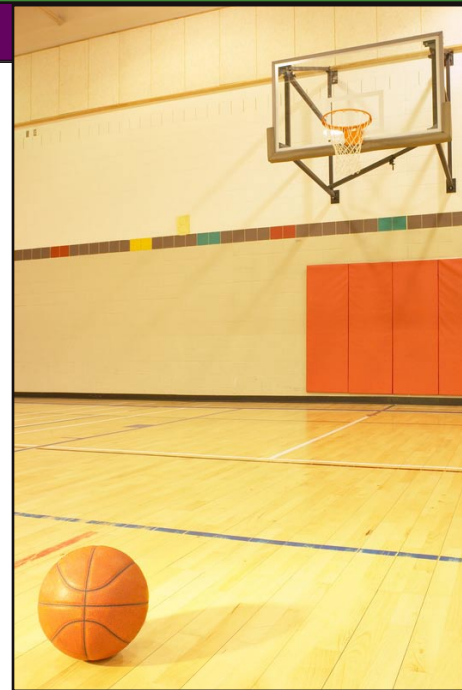
Now don't get me wrong, I am no defender of Bob Knight or his bullying tactics and certainly do not advocate physical abuse of a player. However, for every instance coach Knight has crossed the line there are numerous examples of players he got the most out of and pushed them further to be better players and better people.

As an avid sports fan I have read widely on many great coaches. Parcells, Belichick, Coach K, etc, are all giants and hall of famers. However, the true unsung heroes are those coaching in high school and small colleges, toiling in obscurity, but turning out quality character adults year after year.

Although my playing days are long, long behind me now, I still remember some of great coaches who pushed me to be a better player and better person.

My high school basketball coach would begin and end every practice with free throws. "Everyone on the line shooting a one in one and ten throws", he would bark, "If you don't hit both ends and eighty percent,

(...continued on page 2)



Summit's Beer Offerings



Snellville

Urthel Hop-it
Terr. Big Hoppy Monster
Dales Gordon
Tuppers Hop Pocket
Lagunitas IPA
Sierra Nevada Harvest

Sandy Springs

Rogue Old Crustacean
Dales Gordon
Tommy Kn. Cocoa Porter
Lagunitas IPA
Sierra Nevada Harvest
Flying Dog Snake Dog

Cumming

RedHook Winterhook
Lagunitas IPA
Dales Gordon
Sweetwater Festive
Sierra Nev.Celebration
Rogue Old Crustacean

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



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At the Summit... (continued)

start running." He would end practice with a couple of suicide sprints followed by randomly selecting one of the younger players to shoot. "Southern, on the line shooting a one in one. If hits them both we go home, if not we run."

There is nothing like the pressure of half the team looking to kick your ass if you missed to get you heart rate up. I have not played organized ball in 20 years, but I can still hit my throws.

My favorite coach was my high school soccer coach. He was the Athletic Director and retired football coach who just could not stay of the field. He knew absolutely nothing about soccer, but everything about winning, motivating, and teaching. He always had a mouthful of chewing tobacco and was not afraid to land some on anyone venturing too close.

He taught us to stand up for your players in public and to take of discipline in private. One time an away match got out of control and we had a nice bench clearing brawl (not quite University of Miami, but strong by soccer standards)

The school principle was awaiting our return and ready to hand out suspensions. When asked for an accounting of what went on, our Coach walked right past him stating "just my players looking out for each other, and that's the end of it." However, he then took the entire team to the track and we ran and ran. He then kept the chief instigators back and we ran some more.

Coach was a walking quotation machine, but there is one that I'll never forget even find myself repeating. "Do the simple, and succeed." You can apply that to sports, business, and especially life itself.

Coach has got to be in his 70's now, with his whistle and cleats long retired. However, if I was a gambling man (and I am by nature) I'd bet my last dollar that he is still haunting some North Jersey practice field, wearing those same circa 1970 double ply polyester coaching shorts, and spewing out wisdom and tobacco spit with equal abandon.

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

Sam Adams Cream Stout

The cappuccino of beers. Roasty, smooth, and sweet.

Samuel Adams® Cream Stout is a true cream stout, balancing body and sweetness with the natural spiciness of grain and hand selected English hops. Our Brewers use generous portions of roasted chocolate and caramel malts as well as unroasted barley to impart a fullness of body, a roasty malt character and rich, creamy head. Its dark mahogany color make it almost as easy on the eyes as it is on the palate.

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



Beer Geek

Ommegang Witte Ale

High, white, fluffy summer clouds. A soft breeze through a citrus grove. A heavenly bite of orange chiffon cake. All of these come to your mind as you lift our pale golden wheat ale to your lips. It's so soft, so light on your tongue, you think, as the tart lemon, bitter orange, and subtle spiciness of coriander arrive to round out the intriguing delicacy of this delicious ale. You smile, knowing there are five more of them in the fridge.



Our newest ale, crafted for summer session drinking, is a traditional white ale, or witbier; pale in color, with a high, white frothy head and refreshing flavors of orange, lemon, coriander, and wheat. Witte is also Brewery Ommegang's first ale to be offered on draft.

<http://www.ommegang.com/index.php?mcat=1&scat=5>

Summits University

Belgians, Barleywines & Bodacious Chocolates - January 2007

Just when you thought the holiday celebrations were over.... If you have a sweet tooth you simply cannot miss this night. As the name suggests this event will pair some of the richest Belgian ales and Barleywines along side gourmet chocolates. This is the ultimate pairing and this is not to be missed. The cost of \$59.99 per person includes dinner and pours of the featured beers paired with chocolates. Please reserve your place in advance.



Cooking With Beer

Beer Battered Soft Shell Crabs with Asian Dipping Sauce

Beer Batter:

- 1 scant cup all purpose flour plus extra for dusting
- 12 ounces beer, reserving 4 ounces to thin batter if necessary

Sauce:

- 3 tablespoons fresh lime juice
- 3 tablespoons Thai fish sauce (nam plo), available at speciality or Asian markets
- 1 tablespoon honey
- 3 tablespoons water
- 2 garlic cloves, minced
- 1 scallion, thinly sliced
- 2 very thin slices of a habenero, scotch bonnet, or jalapeno chili, depending on desired degree of heat
- 4 small to medium soft shell crabs, cleaned and rinsed
- Milk for soaking crabs
- Salt and freshly ground black pepper
- Peanut oil for frying
- Scallion brushes, cilantro sprigs and lime wedges for garnish

Put the flour into a bowl and make a well in the center. Pour 1 cup of the beer into the well and whisk until the mixture is just combined. Strain the batter through a

sieve into a clean bowl and let it rest, covered, for 1 hour. Before using batter, whisk in additional beer, if necessary, to achieve desired consistency.

In a small bowl whisk together the lime juice, fish sauce and honey until dissolved. Add the water, garlic, scallion and chili slices. Set aside.

Place cleaned crabs in a shallow dish and add enough milk to cover. Soak crabs for 10 to 15 minutes.

In a heavy deep pan heat 2-inches of peanut oil to 350 degrees F. Season the crabs with salt and pepper. Dust the crabs with flour, shaking off any excess. Coat and fry crabs two at a time. Dip each crab into the beer batter and allow extra batter to drip back into bowl. Carefully lower the crabs into the heated oil and fry until golden brown, turning once, about 2 minutes per side. Transfer fried crabs to paper towels to drain. Repeat process with remaining two crabs. Arrange crabs on individual serving plates. Garnish with scallion brushes, cilantro sprigs and lime wedges. Serve immediately with dipping sauce on the side.



http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_7908,00.html

Spotlight on Food!

Thai Chicken Salad

A colorful collection of napa and purple cabbage, lettuce, bok choy, red pepper, green pepper, & vidalia onion mixed with thinly sliced grilled chicken and tossed in our own spicy Thai peanut dressing. Topped with crushed peanuts.



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

Did You Know?

Opposition to the enforcement of Prohibition increased as people became disillusioned with the Noble Experiment. Montana became the first state to repeal its enforcement of Prohibition, doing so in 1926 (Prohibition lasted from 1920 through 1933).

Shochu, a beverage distilled from barley, was the favorite beverage of the world's longest-living man, Shigechiyo Izumi of Japan, who lived for 120 years and 237 days. He was born on June 29, 1865 and died on February 21, 1986.

http://www.upcheer.com/jokes.php?joke_id=1481&cat_id=51&jtype=



Quote of the Week

If drinking is interfering with your work, you're probably a heavy drinker. If work is interfering with your drinking, you're probably an alcoholic. ~Author Unknown

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
19	20 RANDALL! Sweet IPA / Columbus	21 SN Poker!! 7:30 p	22 CRAB!! C Trivia 8p double!	23 THANKSGIVING	24 FIRKIN!!! C Trivia 9p SN Trivia 10p SS Trivia 10p	25 7-9p Rolling Rock
26	27 RANDALL! TBA...	28 SN Poker!! 7:30 p	29 CRAB!! C Trivia 8p double!	30	Dec. 1 C Trivia 9p SN Trivia 10p SS Trivia 10p	2 7-9p North Coast
3	4 Beck's Promo RANDALL! TBA	5 SN Poker!! 7:30 p	6 CRAB!! C Trivia 8p double!	7	8 C Trivia 9p SN Trivia 10p SS Trivia 10p	9 7-9p Flying Dog
10	11 Beer/Cheese Cumming RANDALL! TBA	12 Beer/Cheese Snellville SN Poker!! 7:30 p	13 Beer/Cheese Sandy Springs CRAB!! C Trivia 8p double!	14	15 ROGUE 15!!! C Trivia 9p SN Trivia 10p SS Trivia 10p	16 7-9p Hobgoblin