

# At the Summit

the e-zine of Summits Wayside Tavern



15 May, 2007

## Pint Nights

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

05/19 Carlsberg Lager!

05/26 Harpoon

06/02 Fosters

See online calendar for details!

## Try Our New Menu!

Summits is excited to introduce new menu items! We have kept all of your favorites and added some special new dishes that we are certain will make the favorite list once you've tried them. Wednesday, May 16th will be day we introduce these items. If you want a sneak preview then make sure you sign up for May's Summits University. The dinner that is included with the tasting will be made up of all these great new meals!

**Brew City Cheese Pints:** Fresh Wisconsin white cheddar cheese curds beer battered and fried to create hot and creamy white cheddar cheese bites. Served with marinara dipping sauce.

**Crab Rangoon Pockets:** Thin, hand twisted egg noodle pillow wrappers are fried and filled with delicate crab meat and cream cheese. Served with a side of dijon mustard.

## At the Summit...

### There's always room for a couple of beers.....

When things in your life seem almost too much to handle, when 24 hours in a day are not enough, remember the mayonnaise jar...and the beer.

A professor stood before his philosophy class and had some items in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls. He then asked the students if the jar was full. They agreed that it was. So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full. They agreed it was.

The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He asked once more if the jar was full. The students responded with an unanimous "yes." The professor then produced two cans of



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## Summit's Beer Offerings



### Snellville

AB Spring Heat Spiced Wheat  
Sierra Nevada IPA  
Brooklyn Brewmaster Reserve  
Terrapin Rye 2  
Kwak  
Peroni  
Spaten Bock

### Cumming

Avery Maharaja  
Avery Karma  
AB Spring Heat Spiced Wheat  
Copperhook  
Lucky 13 (bottle)  
Terrapin Rye 2  
Honey Brown Pale Ale

Visit us on the web at [www.summits-online.com](http://www.summits-online.com)



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## Find your Summits!

### Locations

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[summits-online.com/cumming/](http://summits-online.com/cumming/)

## There's Always Room...

(continued...)

beer from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.

"Now," said the professor, as the laughter subsided, "I want you to recognize that this jar represents your life. The golf balls are the important things -- your family, your children, your health, your friends, your favorite passions -- things that if everything else was lost and only they remained, your life would still be full.

The pebbles are the other things that matter like your job, your house, your car. The sand is everything else--the small stuff. If you put the sand into the jar first," he continued, "there is no room for the pebbles or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you.

Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your spouse out to dinner. Play another 18. There will always be time to clean the house, and fix the disposal. "Take care of the golf balls first, the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the beer represented. The professor smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."



## Spotlight on Beer

### Erdinger Hefeweiss

(Erding, Germany) Erdinger Weissbier 'with fine yeast' is not only the undisputed classic in the Erdinger product range, it is also quite simply the wheat beer par excellence. It is brewed using fine yeast according to a traditional recipe and, of course, in strict accordance with the Bavarian Purity Law. Even today, the beer is still bottle-fermented in the traditional way; it takes three to four weeks for Erdinger Weissbier 'with fine yeast' to mature.





## Cooking With Beer

### Clam Beer Appetizers Recipe

Beer and clams go together well in this finger food appetizer. If you cannot use beer, substitute with clam juice.

#### INGREDIENTS:

- 1 stick (1/4 pound or 8 Tablespoons) butter, at room temperature
- 1/2 cup fine bread crumbs
- 1/4 cup beer (clam juice may be substituted)
- 1 small sweet onion, minced
- 4 garlic cloves, minced
- 2 tablespoons minced fresh parsley
- 1 teaspoon basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon rosemary
- 1/8 teaspoon ground red pepper
- Salt and freshly ground pepper to taste
- 4 small (6-1/2 ounces) cans minced clams, drained (juice reserved)
- 36 toasted baguette slices
- 1/2 cup grated Parmesan cheese

#### PREPARATION:

Preheat oven to 375 F.  
Line baking sheets with Silpats or lightly grease.

Combine butter, bread crumbs, beer, sweet onion, garlic, parsley, basil, oregano, and rosemary.

Add salt and pepper to taste, and mix thoroughly. Stir in clams. Add additional clam juice if mixture appears too dry.



Spread clam mixture on toasted baguette slices. Bake for 10 minutes. Remove from oven and sprinkle with Parmesan cheese. Increase oven heat to broil. Return clam rounds to oven and broil until golden. Serve hot.

Yield: 36 appetizers

<http://homecooking.about.com/od/appetizerrecipes/r/blapp51.htm>

## Beer Geek

Exactly when beer was first brewed cannot be determined. Two slate tablets are displayed in the British Museum in London, which were, in the year 1926, scientifically estimated to be about 9000 years old. The scientist, a Mr. E. Huber, was of the opinion that the inscriptions on these tablets showed the coarse milling of emmer (A prehistoric grain type, similar to spelt, used for the brewing of beer). He concluded that this was possibly the oldest evidence of the brewing of beer. More recent research has indicated that the tablets are probably not so old as Mr. Huber thought and that even the connection with the brewing process may be doubtful.

The oldest proven records of brewing are about 6000 years old and refer to the Sumarians. Learn more about the Sumarians in next week's ezine!

<http://www.eat-online.net/english/default.htm>

## SAVE THE DATE!

You will have four chances to view the screening of "The American Brew" at Summits.

### SNELLVILLE

Tues., May 29th, 8 & 10 pm

### CUMMING

Tues., June 5th, 8 & 10 pm

**DETAILS COMING SOON!**

## Where Are YOU?????



## Spotlight on Food!

### Tomahawk Pork Chop

A 16 oz pork chop that is grilled, topped with sauteed mushrooms and onions and served on top of a Bordeaux truffle sauce. Served with a side of garlic mashed potatoes and steamed broccoli.



Look at our menu: [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

The most expensive current-release Australian wine is \$2,500 a bottle. It is Seppelt 100 Year Old Para Liqueur Port. Every year since 1878, Seppelt has put aside a cask of port and, ever since 1978, it has been bottling a 100-year-old. Seppelt is probably the only winery in the world doing this.



<http://www.smalloak.com/trivia.html>

## Quote of the Week

*Folks are thirsty in Atlanta, and there's beer in Texarkana!*

--Jerry Reed

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13	14 Summits Univ. Cumming <b>RANDALL!</b> Clipper City Loose w/ Centennial Hops	15 <b>ROGUE</b> Summits Univ. Snellville S Poker!! 7:30 p	16 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	17	18 C Trivia 9p S Trivia 10p	19 7-9p <b>Carlsberg Lager</b>
20	21 <b>RANDALL!</b> Dogfish Hd 60 Min. IPA w/ Cascade hops S Poker!! 7:30 p	22	23 <b>Bass Promo (CU)</b> <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	24	25 <b>Bass Promo (SN)</b> C Trivia 9p S Trivia 10p	26 7-9p <b>Harpoon</b>
27	28 <b>RANDALL!</b> Sweetwtr Hummer w/ Tettngang & dried orange peel S Poker!! 7:30 p	29	30 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	31	June 1 C Trivia 9p S Trivia 10p	2 7-9p <b>Fosters</b>
3	4 <b>RANDALL!</b> Victory Hop Devil w/ Mount Hood hops S Poker!! 7:30 p	5	6 <b>CRAB!!</b> S Trivia 8p C Trivia 8p double!	7	8 <b>Tetleys</b> C Trivia 9p S Trivia 10p	9 7-9p <b>Leinenkugel Wh.</b>