

# At the Summit

the e-zine of Summits Wayside Tavern



26 June, 2007

## Pint Nights

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



06/30 Harp  
07/07 Terrapin  
07/14 Kronenbourg  
07/21 Murphy's Red

See online calendar for details!

## Get Crabby...



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...

## Bacardi Mojito Madness!



Mojitos have arrived at Summits! Every Wednesday in June and July Summits will be pouring authentic homemade mojitos! These refreshing minty cocktails will be served in a keep-

sake glass, too! Add a sparkle to your Wednesday nights this summer at Summits!

## Celebrate!!!!

### July 4th

2 Hotdogs and chips!

\$2.07 ALL DAY!

See you on Wednesday, July 4th!

## At the Summit...

### Matthew and His Pack

*Jan- former manager of Summits*

My son Matthew is a year old! The year has gone by so fast! Time is now marked differently. It is not by the changing season or a by a major sporting event. Time is now marked by the first time Matthew held up his head, ate solid foods, and crawled. Who would have thought that my husband Mike and I would get so excited listening to him make happy, playful noises and watching him sleep so peacefully?



Our three dogs love this baby. They have completely welcomed Matthew into the pack with open paws. They look after him in their own way. Jack follows the baby around the house. He is usually sitting right next to Matthew and is in almost all of the baby's floor pictures. Matthew occasionally takes the chew bone from Jack's mouth and Jack will gently take it back.

If the baby makes an unusual cry, Ginger is the first one to him. Our first week at home from the hospital was probably the most stressful week of Ginger's life. And, she always gets up with us for any late night feedings.

Tippy is our protector. She checks on the baby every time she re-enters

*(...continued on page 2)*

## Summit's Beer Offerings



### Snellville

Victory Pils  
Victory Hop Devil Ale  
Clipper City Red Sky Saison  
Blanche de Chambly  
Brooklyn Weiss  
Rogue Uber Pils

### Cumming

Blanche de Chambly  
Blue Moon Honeymoon  
Sam Adams Summer  
Terrapin Rye 2  
Carlsberg  
Flying Dog Double Dog

Visit us on the web at [www.summits-online.com](http://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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## Find your Summits!

### Locations

Summits Wayside Tavern® - Snellville  
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[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Phone: 770-886-4374  
Fax: 770-886-4376

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

## Matthew and his pack...

(continued...)

the house. Whenever she approaches Matthew, he has learned to lift his face to her with his eyes closed, waiting for his kisses. She usually sleeps under his bed to keep away any scary monsters.

Part of Mike's and my enjoyment is watching our family welcome Matthew into their hearts. We learn a little bit more about them as they love on this baby.

My dear friend Jenny just had a baby girl. I have re-lived through her the "new baby" experience. It is amazing how much you forget in 1 year- the sleepless nights, but also the closeness that you have with a baby so dependent on you.

I have been very fortunate to be able to stay at home with Matthew this year. I had never been around children before and had never changed a diaper! I have loved every minute of watching him grow from a newborn to a little man.

Matthew is a very happy and relaxed baby. Mike and I are lucky parents. Nothing seems to phase this kid, he accepts life as it comes. He plays hard and sleeps even harder. We couldn't have asked for a better baby. (You may need to remind me of these words over the next 18 years!)

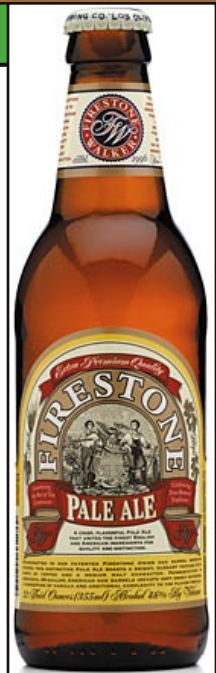
Mike and I are looking forward to the many years ahead with Matthew. The three of us have a lot to learn from each other. We love every minute of this crazy life-altering miracle.



## Spotlight on Beer

### Walker Firestone Pale Ale

(Paso Robles, California) abv 4.6% Firestone Pale Ale offers a rich, crisply hopped character with a medium malt profile. Nuances of toffee and vanilla unfold across a bright, clean texture. Dry hopping establishes an assertive American hop aroma and flavor. Malts: Premium Two-Row Maris Otter Pale Munich Crystal Hops: Bittering- Fuggle Late Kettle- Cascade Centennial Chinook Dry Hops- Cascade Centennial Chinook





## Cooking With Beer

### Deep Fried Asparagus

#### Ingredients

- 1/2 cup cornstarch
- 3/4 cup flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1/2 teaspoon celery salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 2 egg whites
- 2/3 cup cold flat beer
- 3 pounds (2 cups) raw, whole asparagus, cleaned and cut above white end



#### Instructions

Mix all ingredients except asparagus in a bowl with a wire whisk until well blended. Dip asparagus individually in the batter and deep fry them in at least 2-inches of peanut oil for 2 minutes or until golden brown.

Yield: About 4 servings

#### Credits

From: Asparagus All Ways...Always by Stockton Asparagus Festival (Celestial Arts Publishing)

## 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! So, put on your best smile for Summits!

Email Jan at:

[snellville@summitsonline.com](mailto:snellville@summitsonline.com)

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## Beer Geek

Beer Witches - Because things often went wrong with the beer brewing which nobody could explain with the body of beer brewing knowledge available in early times, the guilty parties were often sought in the mystical realm. Many wondrous herbs and cult objects still surrounded brewing kettles into the late middle ages. Superstition went so far that brewing failures were blamed on "brew witches" or "beer witches". The last known burning of a "brew witch" took place in 1591. This practice can be referred to as the "darkest" chapter of beer brewing history. The end of this superstitious era came when the use of hops caught on. Even though often forbidden at first, this practice prevailed in the long run. For one thing, the beer became less perishable and the brewing process more stable. Things didn't go wrong as often and fewer witches had to be hunted. With the use of hops the beer revealed

its "clear character". Beer began to closely resemble the modern product range, both in taste and appearance. In order to guarantee a high level of reliability, quality and consistency, the Duke of Bavaria, Wilhelm IV, proclaimed the German Beer Purity Law. Learn more about the German Purity Law in next week's ezine!

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



## Spotlight on Food!

### American Kobe Hot Dog

100% American Kobe beef hot dog topped with sauteed onions and green peppers. Served with french fries and a pickle. add cheese \$.79 add chili \$.99



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

## Did You Know?

Before the year 1000, the word "she" did not exist in the English language. The singular female reference was the word "heo", which also was the plural of all genders. The word "she" appeared only in the 12th century, about 400 years after English began to take form. "She" probably derived from the Old English feminine "seo", the Viking word for feminine reference.

[www.didyouknow.org](http://www.didyouknow.org)



## Quote of the Week

*An Irishman is the only man in the world who will step over the bodies of a dozen naked women to get to a bottle of stout. (Unknown)*

## The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
24	25	26	27	28	29	7-9p 30
	RANDALL! Terrapin Indian Brown with Liberty		CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	Harp
		Family Night! 5-9pm	double!			
July 1	2	3	4	5	6	7-9p 7
	RANDALL! Victory pilsner with Saaz		CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	Terrapin
		Family Night! 5-9pm	double!			
8	9	10	11	12	13	7-9p 14
	Summits Univ. Cumming RANDALL! TBA	Summits Univ. Snellville	CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	Kronenbourg
		Family Night! 5-9pm	double!			
15	16	17	18	19	20	7-9p 21
ROGUE 15! 	RANDALL! TBA		CRAB!! S Trivia 8p C Trivia 8p		C Trivia 9p S Trivia 10p	Murphy's Red
		Family Night! 5-9pm	double!			