

Greetings from Will & Lorraine
Riley's Whitby Bull
2011 Newsletter #1

Some recipes, news & foods for thought! February 4, 2011
Thank you "Web Guru" George Alexander, host of the Bull's web site:
www.rileyswhitbybull.com 641-6227

This year Valentine's Day falls on Monday. We will be open.

♡♡♡♡♡♡♡♡ **Saint Valentine's 2011** ♡♡♡♡♡♡♡♡
THE MENU \$36.00 per person

SOUP:

Fresh Tomato Bouillon



SALAD:

Cranberry Nut Slaw



ENTREE SELECTION:

♡ Grilled Bison Filet with Mediterranean Butter♡

♡ Lump Crab Stuffed Lobster Tail Hollandaise♡

♡♡♡ Grilled Lamb Chops♡♡♡



SIDES:

Baked Stuffed Potato

Grilled Zucchini Cake



DESSERTS:

Chocolate Cherry Truffle Tart

Blackberry Swirl Cheeze Cake



FRUIT & CHEEZE:

Strawberry & Chevre

Chocolate Truffles



Featured Wine by the Glass \$6.00

Chandon Brut Rose

First let us wish one and all a Happy New Year and hope you are well.

Okay on to “News of the Bull”.

♡ “**God** put it here. **God** takes it away.” Snow that is. This sums up **Aiken’s** snow removal policy. **Will** and **I** spent our 2 snow days in our pajamas, drinking coffee, reading books, eating biscotti and watching it snow. It was very quiet on the roads. Schools closed. State and County offices closed. We made the executive decision to reschedule the January 11th **USCA Life Long Learning Wine Workshop** to the 25th. I had visions of January 12th **Aiken Standard** front page declaring “Big pile-up in front of **Riley’s Whitby Bull** after an afternoon Wine Tasting. Hmmm. Not real good.

♡ **Group-on** calling: We got a call from a **Group-on** representative. He was selling the system. I patiently explained why it is not for us. Here is how it works. The customer receives a product for 50% of the selling price. The remaining 50% is split between **Group-on** and the purveyor (us). That means every time someone turns in a **Group-on** chit the purveyor (we) get 25% of the selling price. We try to run a 33% food cost so if we get only 25% of the price then we are losing money every time we accept **Group-on**. Businesses are locked into a 2 year contract (unless you are a really big outfit like the **Gap** that can negotiate shorter terms). So we said thanks but no thanks. He assured us if we change our mind he’d be happy to “sign us up”. Yup.

♡ It’s official. We are a “**No WI-FI Zone**”. A friend tried to find a hit for her very nice lap top but found that there are no signals near enough. Hmmm.

♡ Once again it is time for the **AAUW Book Fair**. Held this year Friday, March 4, 2011 from 9 - 6 and Saturday, March 5 from 9 - 2 at the Aiken Exchange (Target Mall) in the old Goody’s store. They have begun accepting donations Tuesdays 9 til 1 and Saturdays 9 til 3 until Tuesday, March 1nd.

All profits go toward the pay equity issue on the national level and the majority of the money goes to education for women and girls in Aiken County. All donations are tax deductible

So, bring in your gently used books, electronics, and attic treasure bric-a-brac for their rummage sale. All is welcome. You may drop off your “stuff” at The Bull and we will “schlep” it down. And be sure to mark the date on your calenders - MARCH 4 & 5.

♡ Re-enactor **Robert “le Duc d’ Normandie” Moore** gave us the heads-up that Saturday, February 26th is the date for this year’s “Battle of Aiken”. We do hope the weather this year is mild and not “life threatening”. Aside to **Robert**: We found your wine.:-)

♡ Birthday Kids: Niece **Sarah Reed**, Brother **Roger Maher**, Sister **Carolyn** & Nephew **Laci Bardos** (share the same day) “Step Monster” **Betty Maher**, **Janice Merrick**, **Michael Sargeant** (now twenty two and enrolled in the Army), **Ann Thal**, **Joyce Birnheim**, **Christine Warnot**, Sister **Sheila Meikle**, Sista **Deborah Lee**, **Mary Helen Dodd**, “**Gracie**” **Busbee**, **Rick Smith**, **Christopher Bett**, **Don Cryder**, **Beverly Thurman**, Niece **Annie McKenna**, **L.A.** & **Richard Combs**

♡ Anniversary Celebrants: **Carolyn & Laszlo Bardos, Sally Jane & Patrick McKenna, Mark & Susan LaGrand, Bill & Linda Ely, The Greenwoods, The Cottons, The Everitts, George & Betty Alexander**

♡ Heartfelt Thanks to: Chanteuse **Cathy Benedetto** for joining us for New Year's Eve. Her voice was in fine form and she sang beautiful songs which blended with the night; Miss **Elizabeth Smith** for my "Wild Side" Santa hat; **Sandy Brandner** for the lovely Sorcerer's Cookbook; **Carleen Sexton** our jazzy new Custard Cups; **Stacy MacDonald** my purple tulips; **Cathy Schulz** for helping me organize the Wine Workshop; **Jim** for Georgia O'Keefe's "100 Flowers"; and our very "Civilized" guests that make our efforts worthwhile and fun. Thank you all.

♡ Wines & menu were well received at the Wine Workshop. We began the event with **Chandon Brut Rose** paired with Belgian Endive, Chevre & Pear; **Pine Ridge Chenin Blanc/ Viognier** with Shrimp/Crab Bites; **Erath Pinot Noir** with Bison Skewers/Sauce Robert and to end **Pacific Rim Framboise** (Raspberry Dessert Wine) with Biscotti & Chocolate Truffles. Yummy stuff. For next year we have chosen South America. We have done Spain, Australia and American.

Recipes of the Day:

1. Lemon Chess Pie Yield 9" round Back by popular demand!!!

After you have gathered your ingredients preheat oven to 350°.

2 cups sugar

1 Tbs cornmeal

pinch salt

1 Tbs flour

1/4 cup melted butter

1/4 cup milk

2 lemons (zest & juice)

4 eggs

PROCEED:

Mix sugar, cornmeal & salt in a bowl. Sift flour and add. Add the butter and milk simultaneously. Add zest and lemon juice. Mix in eggs, beat well & pour into un-baked pie shell. Bake 40 minutes at 350 degrees. Be careful to not over bake. Remove when the top is puffed up and it is a golden color.

2. Will's Whole Grain Irish Soda Bread Yield 1 Loaf

After you have gathered your ingredients preheat oven to 425°.

1 3/4 cup all purpose flour

1 3/4 cups whole wheat flour

3 Tbs toasted wheat germ

3 Tbs toasted wheat bran

2 Tbs Old Fashion Oats

2 Tbs packed dark brown sugar

1 tsp baking soda

½ tsp salt

2 Tbs chilled butter cut into pieces

2 cups buttermilk

PROCEED:

In a large bowl combine first eight ingredients. Mix well and cut in butter til it resembles fine meal. Stir in buttermilk to form a soft dough. Transfer to a buttered loaf pan and bake for forty minutes at 425° until the loaf is browned on top. Remove from the pan and cool on a wire rack. Do not mix the dough too much after the milk has been added so as to not toughen the bread.

That's all for 2011 Newsletter #1

Talk to you next time.

Peace & Love from Riley's Whitby Bull "Misfits' Haven"