

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road
Aiken, South Carolina 29803
803-641-6227

Hours of Service:

Lunch: Wed. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am - 1:00pm

2011 Newsletter #5

Some recipes, news and food for thought! May 10, 2011

Thank you "Web Guru" George Alexander, host of the Bull's web site:

www.rileyswhitbybull.com 641-6227

Time for "Family Circle Trek" 2011

Depart Sunday Evening, May 15

Return in time for St. Thaddeus Ladies' Lunch Thursday, May 26

We venture to the Hinterland for family fun and games and a wedding. First stop is Montgomery, New York where we will visit "Wicked-Step Mother" **Betty's** new house. On to Newburgh to touch base with friend and Beekeeper **Ron "the Animal"**. From there we head up the Thruway to Troy, pick up **Jo Jo** & (hopefully) **Sally Jane** and swing up to New Hampshire for this year's Euchre tourney.

In Ohio on Saturday, May 21 Niece **Lindsey Wegner** will marry **Carl Smith**. We welcome **Carl** with open arms. He and **Linds** are well suited, treat each other with respect and are very funny together.

Newlyweds **Gwen** and **Mike** will be at "Cousin" **Lindsey's** wedding. And this will be the first we've seen them since their visit in March.

Of course more Euchre in Ohio. Yeah! Then back to Aiken and The Bull.

Wow. How the time flies. Saint Patrick's Day, Easter and Mothers' Day were grand. We had great fun and thank our lucky stars for the help of **Calyan** and **Robin**. Love you guys.

 Congratulations to: Nephew **Dylan O'Connor** who in August will begin study at New York's Columbia Medical School: **Michael Sargeant** who is off to boot camp and Medic training: **Mike & Vicki Jones** their new house in Cedar Creek: Niece **Gwen** for her promotion to plant manager in California for Olin Chemical

 Birthday Kids: 21 years for **Bradley Rodriguez**: Brother **Laszlo Bardos**, Niece

Annie McKenna: Niece **Aidan Bardos:** Sister **Janine Collins:** **Nancy Tappe:** **Mary** “Mom of Mike”: Nephew **Wulfric Fione O’Connor:** Uncle **John Bardin:** **Mack Bailey**

The Masters’ was fun and we were happy to see **Andy** and **Susan Smith** and lots of new faces. Over heard in the Yellow Room between tables “Will’s Elk is as gentle as a Maiden’s love. And delicious too”. Looking forward to next year. Hope all’s well in Texas.

😊 Heartfelt Thanks to: **Sherri & Larry Kelly** for my green “Who” head gear: **Natalie** for her help organizing the Cedar Creek Ladies Lunch: **Ted Tunowski** and his Grab-Lovin’ bicycle enthusiasts: **Cathy Benedetto** for my needling: **Russ & Gwen Tuttle** for “future-fiddle-head-ferns”: **Nancy & Jack Tappe** for oue Palm Sunday Palms: **Daniel See** for his great “engineering spread sheet” order for **Carolyn Bateman’s** retiremant lunch. Boy it sure made my job a snap: **Gracie Busbee** and **George & Betty Alexander** for “Miss Aiken” baby Camellia plant: **Richard Bragg** and his crew for trouble shooting and repairing the Beast (air conditioner): Barbara Jones’ son William shared his “Jones Tartan” kilt (he cut a fine figure). Yes wearing a skirt is liberating.

👉 Blatant Commercial = Call ahead for Will’s Whole Grain Irish Soda Bread @ 5.00/loaf

Recipes of the Day: Keepin’ them quick and Cool for the season

Try this yummy peachy variation on our mint Jezebel.

1. Easy No Cook Peach Jezebel Sauce Yield: Generous 3 Cups

1 cup apple jelly
1 cup peach preserves
1 cup pineapple preserves (or crushed pineapple)
dry mustard to taste
minced horseradish to taste
course ground black pepper to taste (optional)

PROCEED:

In a non-corrosive bowl mix jelly and preserves. Add mustard, horseradish and black pepper to taste. Store covered in the refrigerator. Great with lamb, ham, poultry or fish.

2. Mint & Celery Seed Fruit Dressing One of our favorite fresh fruit salad dressings

1 cup Mayonnaise (we use Hellman’s)
2 Tablespoons honey
2 teaspoons celery seeds
1 teaspoon lemon juice
chopped fresh mint (optional)

In a non-corrosive bowl mix all ingredients. Store covered in the fridge. Toss with fresh fruit before serving. We love this with any fresh summer fruits including: peaches, nectarines, berries, cherries, bananas, kiwi, apples, grapes ane etc..

I have been thinkin’ about Miscarry. 1. to fail to attain the right or desired end. 2. to go astray or be lost in transmission. 3. to give birth to a fetus before it can survive, esp.

prematurely. Well there are a LOT of miscarriages. Including:

Miscarriage of Justice

Miscarriage of Radiation Science

Miscarriage of Civilian Protection

Miscarriage of Information

Miscarriage of The Will of God

Miscarriage of Government Justice

Miscarriage of Miscarriage of Academic Freedom

Miscarriage of Propriety

Miscarriage of Pregnancy - which happens 20% to 50% of all pregnancies

Miscarriage of Censorship

Miscarriage of Immunotherapy

Miscarriage of Paradise Regained

Miscarriage of Comedy

Miscarriage of Public Trust

Just a thought. No need to elaborate.

That's all for 2011 Newsletter #5

Talk to you next time.

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