

**Greetings from Will & Lorraine**  
**Riley's Whitby Bull**  
801 East Pine Log Road  
Aiken, South Carolina 29803  
803-641-6227

### 2012 Newsletter #1

Some recipes, news and food for thought! February 6, 2012

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

[www.rileyswhitbybull.com](http://www.rileyswhitbybull.com)

Thanks to our **Elizabeth Smith** you may visit our Facebook page @

<https://www.facebook.com/pages/Riley-Whitby-Bull/164955520244749>

### Hours of Service:

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

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

Sunday Breakfast 9:00am - 1:00pm

February is here. It is time to think of Love and St. Valentine's Day.

## 2012 St. Valentine's Dinner MENU

\$36.00 per person

### SOUP:

Herb Fresh Tomato Bouillon

### SALAD:

Cranberry Nut Slaw

### ENTREE SELECTION:

Aged Black Angus Filet of Beef with Mediterranean Butter

Boneless Loin Pork Chop with Sauce Robert

Baked Lump Crab Stuffed Lobster Tail Hollandaise

Vegetarian Black Bean Cake with Fresh Salsa and Guacamole

### SIDES:

Baked Stuffed Sweet & White Potato

Buttered Fresh Asparagus

### DESSERTS:

Chocolate Cherry Truffle Tart

Blackberry Swirl Cheeze Cake

### FRUIT & CHEEZE:

T.B.A.

### SWEETIE:

Chocolate Truffle

### FEATURED WINES:

by the Glass \$6.00  
Chandon Sparkling Rose  
Hob Nob Pinot Noir

Mea Culpa. Sorry for running out of some favorite Entree selections New Year's Eve

To avoid a repeat on the 14<sup>th</sup> we suggest you pre-order your entrees when you make Valentine's Dinner reservations.

On **Tuesday, February 21, Mardi Gras, 2:30 til 4:30** we will host the 2012 **Academy for Lifelong Learning South American Wine Seminar**. There are a few spaces still open. Call by Saturday, February 18 to reserve a spot. The cost of the Seminar is \$25.00

It's Mardi Gras so we will pair the South American wines with Brazilian Rio party foods.

1. **Trumpeter Torrentas ( W ) - Vinha d'Alho Shrimp**
2. **Ruta 22 Malbac ( R ) - Chicken with Spicy Brazilian Tomato & Coconut Sauce**
3. **Los Vascos Cabernet ( R ) - Beef Churrasco w/ Molho Campanha Empanada**
4. **Lai Lai Chardonnay ( W ) - Coconut Cake**

We have begun schlepping books for this year's **AAUW Book-Fair**. Contributions are being accepted **Tuesday 9:00 til 1:00 and Saturday 9:00 til 3:00** at the old **Belk's** in **Kalmia Plaza**. The sale will be held **Friday March 2 and Saturday March 3**. Everything from Animals to Writing and in between is being put in order for this great annual event You are welcome to drop off your used books, music, and Attic Treasures at **Riley's Whitby Bull. Will & Lorraine** will deliver them to the hard working **AAUW**.

Birthday Kids: **Laurie Greene, Gale Hovey, Harvey Lacombe, Sister Sheila Meikle, Tom Brandner, Rick Smith, Debbie LaBerge, Pierre Liquois, Janice Merrick, Niece Sarah Fredericks**

Anniversary Celebrants: **Chuck and Fran Simkins**

Welcome: **Patrick Allister Jones** the **Yates'** new grandson

Heartfelt Thanks to: **D. K.** and the **Edisto River Hounds** for hosting the Annual Holiday Dinner, **Barbara Battles-Williamson** my "Franz" Winter Wonderland Hat, **Linda & Bill Ely** the Oowee-Gooley Caramel Apples. **Jack & Nancy Tappe** the Holiday Cheer and the yummy White Trash, **Sherri Kelly** for my New Year's Martini Headgear, **Sandi Brandner** our Christmas goodies and Dueling Wand and Tropical Palm Tree Hat, **Julie Evonna** my Sock-Monkey Hat, **Ferd & Linda Warren** our very cool Slide Show Frame that I'm still working on, Sister **Sheila** the wonderful Christmas sweets & lovely green silk scarf, Niece **Emily** the chocolate truffles, **AUUC** for the great "sunny day" council meeting and lunch, **Nancy Tappe** for organizing the Davenport Ladies Luncheon, Sister **Janine** for homemade jellies, Sister **Maureen** her baked treats, Niece **Gwen** holiday goodies, **George & Betty Alexander** for buttery Pecan Fingers

Re-enactor **Robert "le duc d' Normandie" Moore** has once again given us the head-up for **February 25, 2012 Battle of Aiken**. See you then **Jo & Robert**. We hope the weather holds out.

## Recipes of the Day:

By popular demand.

### **1. Lemon Poppy Seed Cheeze Cake** Yield one 10" spring form round cake or 42 minis

Crust:

2 cups Graham cracker crumbs

4 Tbls. Melted butter

Cake Batter:

4 packages cream cheeze

11 ounces sour cream

1 ½ cups sugar

zest and juice of 1 lemon (outer lemon peel chopped)

1/4 tsp lemon extract

4 eggs

about 2 Tbls poppy seeds

PROCEED: Pre-heat oven to 275 degrees

Mix Graham cracker crumbs and butter. Press into the bottom of the spring form pan.

Bake for 12 minutes. Remove to rack and cool and set aside.

Using a paddle beat the sour cream and cream cheeze til fluffy. Scrape sides often.

In a separate bowl mix the sugar, lemon zest, juice and extract.

Gradually add the sugar mixture to the cream cheeze-sour cream. Mix til sugar is dissolved.

Add the eggs one at a time, mixing between each addition.

Stir in the poppy seeds til evenly distributed.

Pour into the prepared pan.

Pour HOT water into a shallow pan and put it onto the lowest shelf in the oven.

Place the cake pan on the top shelf and bake for 1 ½ to 2 hours (or more as each oven is different. I check at 20 minute intervals til done).

Bake til the cake is puffed in the center and begins to pull away from the pan.

Turn off oven, do not open the door. Set the timer for 30 minutes. Then prop the door open with a wooden spoon and continue to cool the cake til you are able to handle it with bare hands. Remove to a rack til room temperature. Cover and refrigerate overnight. Next day remove from the pan and slice with a piece of fishing line or un-flavored dental floss.

MINI SIZE: Use muffin tins. Place cup cake liners in the tins. Place Ginger Snaps or Vanilla Wafers in the bottom. I use a ½ cup measuring cup to fill the cups to with in a half inch from the top. Bake about 1 hour. And proceed as above.

### **2. Piquant Oatmeal Soup** From **Linda Warren** Yield: about half gallon soup

Okay you're thinking Yeah Right Oatmeal Soup. Well reserve judgement this easy soup is "The Good Stuff".

1 cup roldr oatmeal

3 Tbls butter

1 large onion, chopped fine

2 - 3 cloves garlic

12 oz tomatoes, skinned and chopped

6 cups chicken broth/bouillon (make it vegetarian with vegetable stock)

ground cumin to taste

1 tsp harissa or 1 tsp chili paste - ( I use 1 tsp Thai chili paste )

1 - 2 Tbls lime juice

salt & pepper to taste

chopped scallions for garnish

PROCEED:

Toast oatmeal in heavy skillet over medium heat until lightly and evenly browned, about

25 minutes. Remove and let cool. Heat butter in skillet, add onion and garlic and cook til onion is soft.

Add tomatoes, broth, cumin, chili paste plus a good pinch of salt. Stir in the toasted oatmeal bring to a boil. Reduce heat and simmer for 6 minutes.

Just before serving stir in the lime juice. Garnish with chopped scallions. Serve.

Kitchen Hint:

Uses for a coffee filter. I made a sachet bag of fresh herbs and dry seasons tied with string in a coffee filter. It was like a big tea bag. I used it to season a pot of chicken soup. It worked like a charm and was easy clean-up.

Life before plastic bags.

Are you old enough to remember garbage day in the “pre-plastic-bag” days. Ooooooh how messy and scary was that. Much gnashing of teeth, cringing, cussing and crying. Yes, plastic petroleum distillates can be misused and abused but they sure do make garbage days less messy and scary.

These Days in the Garden:

Forsythia, Jonquil, Daffodil, White Iris, Red Bud, Scented Tea Olive. Paper Whites. Grape Hyacinth, Skunk Cabbage up, Hydrangea budding out. Spring seems to be three weeks early this year.

“Tis the Season to Greet the Jeffers during their annual trek. Warm company and lively conversation.

Next time I'll tell the story of our very first ever new cell phone.

**That's all for 2012 Newsletter #1**

**Talk to you next time.**

**Peace & Love from Riley's Whitby Bull “Misfits' Haven”**