

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road

Aiken, South Carolina 29803

803-641-6227

2013 Newsletter #2

Some recipes, news and food for thought! March 6, 2013

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

www.rileyswhitbybull.com To view menus visit our quiet web site.

Hours of Service:

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

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

Sunday Breakfast 9:00am - 1:00pm

Saint Patrick's *Week-End* Celebration
Saturday Dinner with Beer
Sunday Breakfast with Corned Beef Hash

Saturday's Dinner MENU

Price Remains \$24.95 per person

SOUP:

Fresh Pea & Cumin

SALAD:

Green Salad Balsamic Vinaigrette

ENTREE SELECTION:

Traditional Corned Beef & Cabbage

Savory Roasted Salmon

Grilled Lamb Chops with Jezebel Sauce

SIDES:

"Champ" Mashed Potatoes with

Green Onions Simmered in Milk

"Colors of the Flag" Tossed in Butter

Broccoli, Carrots & Cauliflower

DESSERT:

Irish Cream Cheeze Vake

GUEST LIBATIONS: 4.00 each

Guinness Black Lager - Chef Will's Choice

Murphy's Red Ale

Irish Coffee

with or without Whipped Cream

Top o' the Mornin' March 17th Sunday Breakfast Special

We will feature Will's Delicious Corned Beef Hash.
The Best of Two Worlds.

Birthday Kids: Brother **Laszlo Bardos**, Niece **Aidan Bardos**

Heartfelt Thanks to: Darlin' **Donna** for the cute Salt & pepper Magic Wards – might just fill them with glitter, hmmm, **Rayito** for my Stars & Stripes Socks, **Joan Lacombe** for “you know what”, **Roger Mutch** for arranging the fun Apres Theater Dinner Party, **Senior Poets** for sharing their poems with us, and for all you guys that pledged for Muscular Dystrophy = **Stacey M, Lydia R., Sharon M, Lila B, Jim & Brenda C, Melinda & Jim B, Joan & Robert M, Rosa G.**

Please send good thoughts for swift recoveries to: Larry Kelly.
Yeah! Harvey Lacombe is doing well in re-hab and walking.

Congratulations to: Niece **Aidan Bardos** the New Hampshire State 600 meter Champion for three years running (ha ha – pun says **Sister Carolyn**).

Welcome: new baby boy, **Teddy**, for Niece **Jessica & Mike**.

AAUW Book Fair was a lot of fun. **Will** acted as expediter and **Lorraine** manned the Food (of course). In buying books we did exercise some restraint. It is hard to not buy books when they are everywhere and so inexpensive. Hey there are worse addictions. We choose books.

Academy for Life Long Living New York State wine seminar was great fun and the pairings were well received. But whew, finding New York wines in South Carolina proved daunting. We featured Finger Lakes wines by Hazlitt 1852 Vineyards: Semi-Dry Riesling = Zucchini Cakes (recipe follows), Red Cat = Smoked Chicken Salad, White Cat = lemon Squares (recipe follows), Cabin Fever = Sharp N.Y. Cheddar & grapes.

Battle of Aiken weekend weather was again chilly and damp. We had a delightful visit with **Joan & Robert** (Le Duc d' Normandy) **Moore**. See you next year, Colonel.

Fly-By Visit: **Dad Ray** and Will's Sisters **Maureen, Janine & Sheila** were spotted in and around Aiken. It was fun fantastic & fast. They arrived Friday afternoon and left very early Sunday morning. We got to celebrate **Sheila's** belated birthday with Pot Roast and cake.. The “Girls” popped into Antiques in Aiken and strolled around Laurens Street on the beautiful day.

A couple of days ago I was talking with a friend about clubs and associations. I was reminded of my days in the kitchen at The NCR Country Club, Kettering, Ohio. We hosted the 1986 41st US Women's Open Championship. The weather that weekend was wild. Hurricane rains, hail, snow flurries and wind devils that had the main

hospitality tent airborne. By day two the sun was out and the temperatures mild. But boy-o-boy what a dramatic start to the match.

The Mazda L.P.G.A. Championship was won by Jane Geddes in a playoff over Sally Little.

We catered to the hospitality tents and snack stations, to the golfers and the very conservative secret society of "Green Jackets".

The Women's Locker Room was handy to the kitchen. The lady golfers were picture perfect and all amiable on the course and in front of the cameras. But in the locker room the gloves come off. Meow. Hiss. Scratch. They're under lots of pressure.

The Green Jacket Officials were closeted in an interior meeting room. No windows. One door. Lots of big Golf Rule Books. These guys decide all questions from form, placement of balls, boundaries, dress code, to on which towel one is allowed to kneel. The room is hushed and The Green Jackets do not encourage conversation. We merely served their pre-ordered meals and removed the used service ware. These are serious guys.

Lots of celebrities attended the LPGA championship. Their limos dropped them off outside the kitchen door where they hopped into a golf cart and whisked away to the course.

When then Vice President **George HW Bush's** arrived the streets on his route were closed for the procession. He traveled with secret service and body guards.

One afternoon I glanced out the door and there was **Bob Hope** sitting in a cart waiting for his car. I have always had a soft spot for **Mr. Hope**. I wanted an autograph. I grabbed the first thing I could. It turned out to be a pack of three-ply paper towels. I went out and handed **Bob Hope** the pack of towels. He looked quizzically at the beige package and thanked me. I explained it was a pack of paper towels and asked **Bob Hope** for his autograph. We laughed over the silliness and he graciously signed my paper towels. Thank you **Mr. Hope**. I have a grand total of one autograph.

Recipes of the Day:

1. Zucchini Cakes

2 medium zucchinis, shredded
1/2 red onion, sliced thin
2 cups day old bread 1/2 " X 1/2 " cube
2 eggs, beaten
1/2 teaspoon black pepper
1 teaspoon salt

PROCEED:

Place shredded zucchini in a bowl and toss with salt. Let set 15 - 20 minutes. Place in a cloth napkin, squeeze out water. Rinse in clear water and squeeze again. Place zucchini, onion, bread cubes and pepper in a bowl to toss. Fold in beaten eggs. Spoon rounds of the zucchini mixture onto a lightly oiled preheated griddle or skillet. Turn once

browned. This is my very favorite zucchini recipe. The mix can be used at once or kept overnight for use the next day.

2. Cranberry Nut Coleslaw Serves 6

For Dressing:

1/3 cup vinegar

1/3 cup vegetable oil

1/3 cup sugar

1 teaspoon celery seed

Mix well and set aside

For the slaw:

1 cup nuts, chop

1 cup dried cranberries

1/4 cup red onion, thin sliced

2 cups red cabbage, shredded

2 cups green cabbage, shredded

PROCEED:

Mix slaw ingredients in a large non-corrosive bowl. Toss slaw with dressing. Refrigerate for 3 hours. Stir and drain. This salad has good keeping qualities. Will keep a couple weeks refrigerated.

3. Lemon Bars Given to us by Sista Cathy Benedetto. Yield 9" X 13" pan

1/2 # butter

dash salt

2/3 cup confectioners sugar (10X sugar)

2 cups flour

1/4 cup flour

2 cups granulated sugar

4 eggs, beaten

6 Tablespoons lemon juice

PROCEED: Preheat oven to 350 degrees

Lightly grease the bottom of the 9" X 13" pan.

Combine the butter, salt 10X sugar and 2 cups flour. Press lightly into greased pan.

Bake @ 350 for 15 minutes. Remove to cooling rack.

Combine granulated sugar, 1/4 cup flour and mix with beaten eggs and lemon juice.

Pour mixture onto slightly cooled crust.

Bake @ 350 for 35 minutes til set.

Cool and sprinkle with additional 10X.

That's all for 2013 Newsletter #2

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"