

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road

Aiken, South Carolina 29803

803-641-6227

2014 Newsletter #12

Some recipes, news and food for thought! December 11, 2014

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

Cold & Dry: We bought 801 East Pine Log Road in 1999, started renovation and asked B. H., our heat and air guy to please install a passive humidifier for the forced air heat. "Why would you want me to do that?" asked B.H.. "Well" says I "So when the dry winter arctic air comes down we will not have dry noses." "But Lorraine" he exclaimed "The dry arctic air does not get down to South Carolina."

Mayhaps that used to be true. But let me tell you about four or five years ago the dry arctic air began making a yearly trip south.

It had been so long since we experienced the old cold that it took us awhile to figure out why the sinuses were screaming, our skin was dry, cuticles were cracking. Surprise-Surprise climate change has come to Aiken in the guise of cold dry arctic air.

Okay, okay it is not 7 degrees. But it makes no never-mind. It's all relative. Our de-humidifier, which for years has run 24/7, has not kicked on in weeks.

Four years ago I purchased a little square tabletop bubbling water fountain. We keep it in the bedroom. It goes on a couple hour before bedtime and we wake refreshed with no screaming sinuses. A simple inexpensive solution to winter woes.

2014 New Years' Eve Menu

Remains 36.00 per person

V = Vegetarian

DF = Dairy Free

Soup: V, DF

Roasted Tomato and Onion

Salad: V, DF

Citrus Infused Good Luck Hoppin' John

Entrees:

Filet of Beef w/ Flavored Butter with Baked Stuffed Potato

Baked 4- 5ounce Lobster Tail w/ Drawn Butter & Lemon with Baked Stuffed Potato

Caribbean Lamb Curry on Basmati Rice DF

Classic Vegetarian Nut Loaf with Basmati Rice V

Sides: V, DF

Braised Red Cabbage Steamed Broccoli

Desserts:

Bread Pudding with Hazelnut Liqueur Sauce V, DF

Chocolate/Coconut Cheeze Cake V

Lemon Chess Pie V

Fruit & Cheeze

TBA

Fruit & No Cheeze DF

TBA

To make sure we do not run short of popular items,
when making reservations, we ask you to pre-order your entrees.

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Remember The Bull is B.Y.O.B.

We have glasses, wine keys, mixers and frosty beer glasses.

Birthday Kids: Brenda Conard, Deborah Brown, Ernie Wolf, Nephew Dylan O'Connor, Ronald G. "The Animal" Hughes, Donna Jimenez, Marlene Jones, Sandi Brandner, Niece Annie McKenna, Laurie Greene "with an E", Sista Deborah Lee Ganzi, Sista Robin Ann Bauer, Ellie Hollowell, Lorraine Teese

Anniversary Celebrants: John & Janice Merrick, Mike & Vicki Jones 10th, Jack & Nancy Tappe 54rd Love you guys

Heartfelt Thanks to: **Mary-Mom-of-Mike** for the paper goods, **Joan and Harvey Lacombe** for you know what, **Jack & Nancy Tappe** for the Fabulous Figs, **Gary & Mary Ann Sullins** the beautiful greenish duck eggs and pretty goose eggs.

Farewell: We bid a sad farewell to a dear friend. We will miss **B. Henderson Johnson. Will** and **I** landed in Aiken 20 years ago. Two of the first and finest folk we met were **Henderson** and **Doris Johnson**.

After an Aiken visit to friends we decided to relocate from New York. The Chamber of Commerce sent their packet of information. In there was a contact number for Eulalie Salley real-estate. **I** phoned and **Doris** answered my call. We introduced ourselves and looked forward to the move south and her help in our search for new digs.

When we arrived in August 1994 **Doris** and **Henderson** were heading out to the English countryside. They came back with great stories and photos of Whitby.

Henderson represented the "**Riley Kids**" in all our real estate closings. **He** and **Doris** followed us from The Holley Inn to 218 York SE to 801 East Pine Log. Always a great teller of his growing up in Aiken tales. They liked to sit at table 25. Through the years we remained friends. Celebrated family milestones and shared more stories.

Henderson eventually slowed down and didn't get out as much but **he** and **Doris** were always in our thoughts and prayers. He was a brilliant litigator and respected in the Legal World. Bye Bye Dear Heart.

Welcome Back: Our own **Elizabeth Smith** is back from the Ohio frozen tundra. Her internship in Cincinnati is done. **Lizzy** tells us she was amazed that schools do not shut down for a bit of snow and cold. This G.R.I.T. had never before experienced single digit temps. What an eye opener.

Recipes of the Day: These are all Milk based so if you are Lacto sensitive do not use.

1. English Toffee Yield: about 2 pounds

1 Tbls butter
2 cups butter
2 cups sugar
1 Tbls light corn syrup
1/4 tsp salt
1 cup milk chocolate chips
1 cup chopped pecans

PROCEED:

Grease a 15"X10"X1" pan with 1 Tbls butter. Set aside.

In a heavy saucepan melt 2 cups butter add 2 cups sugar, corn syrup & salt; cook & stir over medium high heat til a candy thermometer reads 295 degrees (hard crack stage)

The mixture will be bubbly and golden brown.

Quickly pour into the prepared pan. Let stand at room temperature til cool.

About 1 hour.

In a microwave or over hot water, melt the chocolate chips. Stir til smooth and spread over the toffee. Sprinkle with pecans. Let stand another hour, Break into bite size pieces. Store in airtight container at room temperature

2. Pumpkin Cheeze Cake 9"- 10" spring form pan

For Crust:

13 crushed graham cracker squares
2 Tbls melted butter

For Cake:

15 ounce can pumpkin
1/4 cup sour cream
32 ounces (4 packages) cream cheeze
1 1/2 cup sugar with spices added:
1 tsp cinnamon
1 tsp allspice
1/4 tsp ginger
1/4 tsp salt

PROCEED: Preheat oven to 250°. Place a shallow pan of HOT water on low rack;

For Crust:

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

For Cake Batter

In table top mixer beat pumpkin and sour cream til combined. Add cream cheeze one pack at a time and beat thoroughly between additions. When smooth and fluffy gradually add the sugar and spice mixture. Beat til sugar is dissolved.

Add eggs one at a time, beating well between each.

When all is blended well pour into cracker crumb lined pan.

Over the back of a spoon pour batter into crust lined pan. Bake at 275° start 1 hour 45 minutes. Check cake at 20 minute intervals. Cake is done when puffed in center and begins to dry and pull away from the sides. Turn off the oven and leave the door closed. After 30 minutes wedge the door open with a spoon to finish slow cooling. Remove to a rack when hand cool.

When room temperature refrigerate overnight. Next day un-pan and serve.

**That's all for 2014 Newsletter #10 Talk to you next time.
Peace & Love from Riley's Whitby Bull "Misfits' Haven"**