

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

### 2015 Newsletter #1

Some recipes, news and food for thought! February 4, 2015  
Thank you "Web Guru" **George Alexander**, host of the Bull's web site:  
[www.rileyswhitbybull.com](http://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

## ♡♡ Valentine's Dinner MENU ♡♡

Remember we are now B.Y.O.B.

Price Remains \$36.00 per person

### SOUP:

Roasted Tomato and Onion

### SALAD:

Cranberry Nut Slaw

### ENTREE SELECTION:

Aged Black Angus Filet of Beef with Mediterranean Butter

Baked Crab Stuffed Lobster Tail w/ Lemon & Drawn Butter

Grilled New Zealand Lamb Chops with Jezebel Sauce

### SIDES:

Baked Stuffed Potato or Basmati Rice

Zucchini Cakes & Buttered Carrots

### DESSERTS:

Lemon Chess Pie

Old Fashion Egg Custard

New York Style Cheeze Cake with Cherries

### FRUIT & CHEEZE:

T.B.A.

When you call 641-6227 for reservation

please indicate your Entree Choice.

Remember we are now B.Y.O.B.

**B.Y.O.B.** Will & I decided to **not** renew our Beer and Wine license. It seemed the right decision as we were running a "non-for-profit-bar". Simply put if you want alcoholic beverages when you are here, bring your own. We have appropriate glasses, wine keys and mixers available.

Birthdāy Kids: **Tom Spencer, David Lacher, Niece Ann McKenna, Niece Sarah Frederick Harvey Lacombe is 92, Sister Sheila, Pam-the-Mother, Janice Merrick, Sister Carolyn Bardos, Nephew Laci Bardos, Brother Roger Maher, Debbie Barrett, Bob Johnson, Sista Deborah Ganzi, Mrs. Risher, Miss Sophia**

Big Welcome: To our newest Great Niece **Nora Jean Frederick**. She made her debut in Argyle, New York on January 14. Temperature was 9 below zero. We will see you baby girl when summer rolls around. Thank you Niece **Sarah** for doin' all the hard work.

Anniversary Celebrants: **Scott & Anna Lacher, George & Betty Alexander, Julie Evonna & Ann Thal, Sister Sally Jane & Brother Patrick McKenna, Debbie & David Brown, Sally & Ron Alasin**

Heartfelt Thanks to: **Ann & Julie** for allowing us to host your Great 20th Anniversary Celebration, **Jack & Nancy** for our **Cosco** adventure **Mary-Mom-of-Mike** for you know what.

### \*\*\* ATTENTION \*\*\*

A few of dates for your calender.

## 2013 AAUW Book Fair

9am - 6pm Friday, March 6th and 9am - 2pm Saturday, March 7th

This year located in the Kalmia Plaza old CVS storefront.

Will & I help the gals schlep books and stuff. We accept donations at the Bull and bring them to the fairground on Tuesdays and Saturdays. Please feel free to drop any books and "Attic Treasures" that you no longer need. This is tax deductible too. The monies from the sale stay in the community and do lots of good.

## 2013 BATTLE of AIKEN

Saturday, February 21<sup>rd</sup>

**Robert ( Le Duc d' Normandy ) & Joan Moore** have made their annual Battle of Aiken dinner and Breakfast reservations. We thank Joan her the yearly heads-up.

**In The Garden:** Our Buzzards are back with their teenagers. Daffodils are ready to bloom. Paper Whites are out. And spring is on the way. We are ready when you are.

We had lovely Christmas and New Year and very eager for changes in 2015. Hope

there is not another ice-storm to disrupt our Valentine's Celebration. Last year was too weird. There is still evidence of that destructive anomaly.

The recipe for the Butter Almond Crunch is a new one for us. It made a yummy Christmas gift.

The White Bean Dip and the Peanut Butter Spread recipes were two Will adapted for a delicious vegetarian buffet.

### Recipes of the Day:

**1. Butter Almond Crunch** Yield about 1 pound We give it three thumbs up.

Butter a 13" X 9" pan (We put foil down on a sheet pan and buttered the foil)

3/4 cup sliced almonds

3/4 cup shredded sweetened coconut

1/2 cup butter

1 1/2 cup sugar

3 Tbls water

1 Tbls light corn syrup

1/2 tsp salt

Proceed:

Combine almonds and coconut; spread in thin layer over bottom of buttered pan.

In sauce pan melt butter. Blend in remaining ingredients.

Cook without stirring until mixture reaches soft crack stage (290 degrees)

Remove from heat & pour in thin stream evenly over the almonds & coconut.

Cool, then break into pieces.\* Store in airtight container.

\* Can score with knife dipped in hot water before completely cooled.

**2. White Bean Hummus Dip** Yield 3 cups

8 ounces cooked white beans

1 clove garlic, crushed

2 Tbls Tahini

2 Tbls lemon juice

1/4 tsp coriander

1/8 tsp sage

1/8 tsp rosemary

salt & cayenne to taste

1/4 cup plus 2 Tbls olive oil

Proceed:

Saute garlic in 2 Tbls olive oil over medium til heated through. Add seasons and beans. Bring to boil and cook 3 - 5 minutes. Cool. Puree in Cuisinart.

When cool and smooth finish with lemon juice, Tahini and 1/4 cup olive oil.

We served this with blue and white corn chips and celery sticks.

**3. Peanut Butter Spread** Yield about 1 1/2 cups

1/2 cup peanut butter

1/4 cup almond milk

1/4 cup canned pumpkin  
2 ounces chopped roasted and peeled green chilies  
1 Tbls maple syrup  
2 - 4 medjool dates  
dash cinnamon  
dash cayenne  
apple juice to adjust consistency.  
Pulse in Cuisinart til smooth. Adjust consistency with juice til spreadable.  
Chill. Can be made ahead.

Aside to Nephew **Dylan O'Connor**: Heard through the family grape vine you have decided to remain in Africa for another year. Keep up the good work and we will see you sometime 2016. Yeah, that sounds like too long for us. But we are very proud of you and the new med-school. XOX Aunt Insane & Silly Uncle Willie.  
PS All these recipes are gluten free.

**That's all for 2015 Newsletter #1**

**Talk to you next time.  
Peace & Love  
from Riley's Whitby Bull "Misfits' Haven"**