

**Greetings from Will & Lorraine
Riley's Whitby Bull**
801 East Pine Log Road
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2015 Newsletter #11

Some recipes, news and food for thought! November 19, 2015

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

*We wish You All "Happy Thanksgiving"
The Bull will be closed for Thanksgiving Week.
Look for our return Wednesday December the 2nd.*

This newsletter has been a long time comin' but the few past months just kinda got away from us. Just busy doing "stuff". Sometimes life seems to take up so much of one's time. Yet looking back I cannot recall what was so consuming. Oh well; maybe it's over.

A couple months ago we had a weepy bit (complete with tissues and bags) during our Senior Poet's Corner.

Joan Lacombe read her poem entitled "If Only I Had Known". It is a lovely composition and I print it here; with the permission of the author:

If Only I Had Known

If only I had known
that from this sleep you would not wake
to see the dawn of the new day
I would have tucked you in more tightly
And told you how much I love you
And how good our life together has been.

If only I had known
that you would not return from work today
I would have taken an extra minute to say goodbye at the door
And give you a final kiss and hug.

If only I had known
that I would not feel your comforting presence ever again
My parting words would have been kinder and sweeter and more loving.

If only I had known - if I had the gift of foresight
I would be more giving and forgiving
More gentle and thoughtful and kind
More humble and serving, more cheerful.

If only I knew the score,
Would I ask for just one day more?
Or would I just make better use
Of the days we still have together.

If there is such a sadness on my heart to befall
I won't wait until that fateful day to recall
That we know not when the Lord will call
And I must remember that you are only "on loan to me"
And I must graciously give you back
To the Giver of All Good Gifts.

Ill fares the day when I would be forced to lament and bemoan
O' Gracious Lord, how different I would be
"If only I had known."
—Joan M. Lacombe July 16, 2015

Rain, Rain, Rain. Well we have had more rain than we can keep track of. And right in the middle of the storms our faithful 12 year old dehumidifier pooped out. The relative humidity climbed into the 90% +. Well the new one came two days after ordered and the air in the house once again is high and dry. Whew. Like livin' in a swamp it was.

A while back I got a strange call from friend Kevin Staniszewski. He was wondering why I was not answering my "voice mail"? "Well" says I, "I don't have any knowledge of voice mail on my phone." So I called AT&T and guess what! When we renewed the business line last year, unbeknownst to me, voice mail was part of the package. We actually had lots of old expired meaningless messages. The patient AT&T tech and I managed to erase and cancel the lot. Will & I have an answering machine which we try to remember to turn on.

That brings us to the US Postal Service. A few months ago our mail delivery was spotty at the least. So I called the post office to report the problem and see what was going on. It turns out they were "short handed but working on it." It took a few weeks of back and forth conversations but about three weeks ago the mail started coming consistently and this was good. Today I phoned to say thank you; had a nice chat with Post Mistress and to assure her that the mail is getting through. Thank you USPS.

Big Pecan Death Throws

Saturday in August 6:15 in the afternoon 2 Big Limbs came down right in the center of the parking lot.

6:30 Will brings out the saw. That is "Will Zen Master Woodcutter",
by

8:00 the limbs are cut & dragged... Lorraine helped
Thank you Guardian Angels...No one was in the lot.

Quite a Few Birthday Kids: Scott Lacher, Nephew Steven Reed, Sister Sally Jane, Bill Ely, Nephew Jake O'Connor, Jack Tappe, Niece Lindsay Smith, Niece Jessica Brueggeman, Erika Bolin, Great Twins Hunter & Alexis & their mom Niece Gwen Soliman, Brother Mike Riley, Willie B., Sister Maureen, Brother Patrick McKenna, Sista Robin Ann Bauer, Nancy Tappe's friend Cynthia,, Nephew Jack McKenna, Sista Linda Warren, Nephew Dylan O'Connor, Betty Alexander and "August 1st Birthday Buddies: Lorraine, Anna Lacher and Mike Hardwick."

Farewell: to our Uncle Howard "Howdy" Riley. This gentle man was Will's Godfather. Howdy stayed on the farm. He was fun, smart and gracious. Visiting was always an adventure. Always on the table were a deck of cards, iced tea, sweets and stories. Pig roasts and picnics with family were held in the yard and barns. The Riley Guys never needed too much coaxing to play. We had the good fortune to pay Howdy a visit this past May. Bye Bye Howdy we'll miss you.

Anniversary Celebrants: Steve & Terri Cannon 25th, Mike & Vicki Jones 11th and John & Janice Merrick

Heartfelt Thanks to: Linda & Bill for Patchouli Soap and Tee, Jack & Nancy for Loads of Fun, Hap & Carol for the big red mug, peach/pumpkin butter & Ball spice jars, Ron & Doreen Williams our new artistic Magic Wand, Susan Sanders the 2016 calender, Mary-Mom-of Mike for Sorcerer's Apprentice Hat.

In the Garden: The Aiken High FFA (Future Farmers of America) had a great autumn plant sale. We got some beautiful mums. The peppers and tomatoes we got at their spring are still producing. These kids do good growing.

We had a great visit from Sister Janine & Brother Dave Collins. They came down from Ohio so naturally we had lunch at Duke's BBQ. Dave had never been and he Love, Love, Loves Duke's. He is ready to return and play Euchre all day at Duke's.

Battle of Aiken Saturday, February 20, 2016

Got the call from Joan Moore reserving a table for dinner when the smoke clears.

Recipes of the Day:

1. Baked Brie en Croute ***Great for earning a few bucks in college.

8 ounce Brie round

3/4 cup flour

pinch salt

4 ounces cream cheeze, softened & cut up

1/4 cup butter, cut up

1 egg yolk

1 Tbls cream

PROCEED:

In food processor combine flour, salt, cream cheeze & butter and process til begins to form a ball.

Press together, wrap and chill 30 minutes. Roll into a 12" circle.

Place brie in the center, bring edges to center pleating as necessary to close snugly.

Place on parchment or foil lined sheet pan.

Refrgerate 1 hour.

Preheat oven to 400°

Brush with yolk beaten with cream.

Bake at 400° for 15 - 20 minutes.

Variation: spread jam and/or herbs on top of Brie before wrapping

2. Rainy PJ Day Baked Sub ala St. Bernard Dogs

One rainy day we began our Holiday Biscotti Baking.

Since the oven was on and it was time for lunch we made yummy baked sandwiches. Here goes.

We used Publix Sub Rolls for each;

mayo or hummus

sliced Cheddar

sliced Meunster

1 sliced jalapeno

thi sliced onion

3 thin slices 1/4' tomato

2 or 3 slices turkey

PROCEED: Preheat oven to 350° - 375°

Assemble sandwiches. Wrap and seal in foil.

Bake on sheet pan 30 minutes.

The possibilities are endless.

The magic comes from the baking. The sandwich is crispy and totally delish.

3. Cranberry & Nut Coleslaw 6 - 8 servings

DRESSING:

1/3 cup vinegar

1/3 cup oil

1/3 cup sugar

1 tsp celery seed

Mix all.

SLAW

1 cup chopped nuts

1 cup dried cranberries 2 cup red cabbage

2 cups green cabbage

1/4 cup thin sliced red onion

PROCEED:

Mix slaw and dressing. Refrigerate 3 hours.

Stir and drain.

This salad has good keeping qualities.

4. Chocolate Cake in a Cup I found this fun recipe in a magazine. Yield 1 mug cake.

PROCEED:

Mix in a Mug;

4 Tbls flour

4 Tbls sugar

1+ Tbls cocoa

3 Tbls milk

3 Tbls oil

2 Tbls whipped eggs

1/4 tsp vanilla

Bake 2 ½ minutes in a microwave oven.

Optional: 3 tsp chocolate chips

That's all for 2015 Newsletter #11

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"