

**Greetings from Will & Lorraine**

**Riley's Whitby Bull**

801 East Pine Log Road

Aiken, South Carolina 29803

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### **2015 Newsletter #5**

Some recipes, news and food for thought! May 2, 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

## Mothers' Day Specials Sunday Breakfast May 10 Will's Homemade Corned Beef Hash Chocolate Raspberry Cheezecake

### Tornadoes in Aiken!

Who'd have thought it likely. But on April 19<sup>th</sup> the swirling winds whipped through. Well all the trees at our 123 King Edward property are gone. They were uprooted and fell down. O.A.K. Services brought a huge crane over and lifted four trunks OVER the roof. What a show. They did great work and clean-up. The new roof was "tickled" and some shingles need fixin'. Luckily no one was injured and no glass broken. It's been quite an exciting couple of weeks.

### Family Circle Time-Out May 11 thru June 2 Vacation

Monday 11 begins our family tour through Tennessee, Ohio, New York & Vermont. We are looking forward to meeting our new Great Nieces and Great Nephews. **Alexis & Hunter** in Tennessee, **Teddy & Riley Renee** in Ohio and **Nora Jean** Jelly Bean in New York. Hugs and kisses here we come. Nephew **Dylan** will be in from Africa. Woo Hoo.

**Poetry Month:** April was Poetry month and Mayor Fred made a Proclamation Presentation April 25 at Aiken County Historical museum. Our Senior Poet Group did read some of their favorites. Lovely .

**Birthday Kids:** **Maddie Tappe**, Niece **Emily Meikle**, Sister **Janine Collins** and Crew Member **Emelie** is now 18, **Mark Tappe** Thanks for the red strawberry cake.

**Farewell:** Friend **Christopher Davies:** a gentle man and citizen of the world. It was a pleasure knowing you.

**Heartfelt Thanks** to: **Nancy & Jack Tappe** for our Palms, **Joan Lacombe** for the lovely Poet Pix, and Sista **Alicia** for a timely Tax Season.

**In the Garden:** Cucumbers, Peppers, Tomatoes, Radishes, Carrots are thriving. Iris are high and the kale is delish. Coreopsis float in a sea of green. Will's Night Scented Jasmine is in bloom and perfumes the whole yard.  
Joy to the World.

## La Laguna Tienda Mexicana

There is a new Mexican grocery in the neighborhood. Across the street next to Aiken Tai Kwon Do. Very cool and convenient.

Hope Floyd and Donna Wine have a good warm season in Pennsylvania. See you when the temperature drops.

### **Recipes of the Day:**

#### **1. Classic Vegetarian Nut Loaf**      Serves 6 - 8

1 onion, chopped  
1 Tbls butter or oil  
2 cups fine chopped mushrooms  
2 clove garlic, fine chop  
1 tsp dried thyme  
1 tsp dried marjoram  
1 tsp dried basil  
1 tsp dried tarragon  
1 tsp dried sage  
Red wine or sherry  
2 cups cooked brown rice  
2 cups walnuts, fine chop or pulse in processor  
1 cup cashews or almonds " " "  
5 eggs  
1 cup cottage cheese  
3/4 pound grated cheese: Parmesan, Gruyere, Cheddar, Fontina or any combination  
1/2 cup mixed fresh herbs such as parsley, oregano, thyme  
s & p

**PROCEED:** Preheat oven to 350° Butter 9" loaf pan & line w/ parchment or foil  
Saute onions til soft. Add mushrooms & a pinch of salt & pepper. Cook til mushrooms release their juices and become soft. Add garlic & dried herbs continue to cook. When pan begins to dry add a splash of red wine. Cook til reduced. Remove from heat and let cool a little.

In a large bowl toss together rice & nuts.

In separate bowl beat eggs with cottage cheese, grated cheese, fresh herbs and salt and pepper to taste.

Combine all bowls and pack into buttered and lined loaf pan. Bake 1 hour til tests dry.

Variation: We made into balls for buffet service and served with sweet & sour sauce.

Recipe follows.

#### **2. Sweet & Sour Sauce**      Yield : 2 cups

3/4 C sugar  
1/3 C white vinegar  
2 Tbls corn starch dissolved in 2/3 C cold water  
1/4 C soy sauce

2 Tbls ketchup  
1 Tbls Siracha sauce  
1 Tbls fresh ginger, chopped  
1/4 C pineapple jam  
Heat all in stainless sauce pan.  
Options: replace pineapple jam with crushed pineapple.  
If using as sauce for loaf add scallions for color.

**That's all for 2015 Newsletter #5**

**Talk to you next time.**

**Peace & Love**

**from Riley's Whitby Bull "Misfits' Haven"**

