

## Greetings from Will & Lorraine

### Riley's Whitby Bull

801 East Pine Log Road  
Aiken, South Carolina 29803  
803-641-6227

## 2015 Newsletter #6

Some recipes, news and food for thought! June 12, 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

Fathers' Day Specials  
Sunday Breakfast June 21  
Will's Homemade Corned Beef Hash  
Nestles Crunch Cheezecake

## Family Circle Vacation

Our three week long road trip was so much fun. We rented a cute little Chevy Cruz that had a lot of pep, great gas mileage, a CD player and good AC. What more could we ask for?

It was hard to leave all the babies. But as Linda Ely observed "It is good to be able."

**Alexis & Hunter** in Tennessee look just like **Gwen & Mike**. It is uncanny.

**Jessica & Mike's Teddy** has a great big brother in **Max**.

**Riley Renee** is bright and is a perfect blend of **Emily & Kyle**.

**Nora Jean** Jelly Bean with the beautiful eyes doesn't miss a trick. She and Sister

**Maggie** are delightful company. **Mark & Sarah** thank you for the tranquil break.

Nephew **Dylan** has returned to Africa. He is a little homesick after this last visit. But the time will fly and come April he will once again be stateside..

Lots of time with **Dad Ray Riley**. We helped put together a beautiful puzzle, played cards and ate a lot. With the Norwalk Clan. Seems we had lots of time to eat while on the road. Got to see **Maureen, Sheila, Janine, Dave, Emily, Kyle, Valerie, Uncle Howdie, Aunt Dee, Gary & Lindsey**. Wow we do have a big family. Love you guys.

Stopped in Newburgh, NY to see **Ron "Animal" Hughes**, joined Aunt **Bev** and Uncle **Bob Bauer** for Newburgh Lunch Texas Wieners (recipe for the sauce follows) and dropped in on "Wicked Step' Mother Betty for supper. Again more food.....

Got to visit Sister **Carolyn** & Brother **Laszlo's** new "club house in the woods". The new driveway was being excavated while we were there. Very cool track-hoe gobbled its way thru the trees and danced up the hill. It was a fascinating show. Just in time for **Laci's** prom. **Aidan** and **Zoltan** showed up for a visit before heading off into the future. Down we go to **Sister Jo Jo's**. **Sister Sally Jane** and her crew are camping at **Jo Jo's**. **Sally Jane** and **Patrick** are closing on a house today. It was tight quarters but "we all had a real good time". We all were cozy; **Jo Jo, Will, me, Sally Jane, Patrick, Dylan, Jack** and **Ann**.

Got to see Brother **Roger** and his **Ann**. They will wed next Saturday, June 20<sup>th</sup>. Welcome to the family **Ann**. They will become **REM & ATM**. Like it.

Sadly we got back on the road heading south. But we stopped in Abingdon, Va and stayed the night at **The Martha Inn & Spa**. Really pinkies-up stuffed. It was just by chance we passed this beautiful hotel. Decided to give it a try. Having no reservations we asked at the valet park if there was room for us. Luck would have it there was. During the late 1800's and early 1900's it was a women's college. Now it is a very artistic comfortable magic hotel complete with evening port, salt water pool, sauna, spa, good food and gardens. Our thirtieth anniversary is the 15<sup>th</sup> so we thought a pre-30th was in order. Check out **The Martha** on the web. It is worth the trip.

We reopened Sunday May 31. I know I know I said June 1. I did miss that. But I know our notes are being read as you let me know by phone and e-mail my faux pas.

**Birthday Kids:** Fr. **George Alexander**, Sister **Jo Jo**, **Elizabth Smith**, **Ferd Warren**, Nephew **Zoltan**.

**Anniversary Celebrants:** **Ferd & Linda Warren** 22<sup>nd</sup>, **Will & Lorraine** 30th

**Heartfelt Thanks** to: **Nancy & Jack Tappe** for our welcome home flowers, **Hap & Carol Pitcher** our **Edouard Manet** note cards.

**In the Garden:** Cucumbers, Peppers, Tomatoes, Radishes, Carrots are thriving. The Four O'Clocks are out with the Hydrangeas, Black Eyed Susan, Gladiolas & Petunias. Joy to the World.

Our Health Inspection on Monday came in **A**. Thank you very much.

**Congratulations:** Nephew **Laci** graduating high school today. He heads out to college to **Lewis & Clark** in Oregon.

## **Recipes of the Day:**

### **1. Baked Brie én 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. Texas Wiener Sauce**

1# ground chuck

1# ground hot dogs

4 medium onios, chopped

salt & pepper tt

2 Tbls Gravy Master

2 - 3 Tbls horseradish

1 Tbls corn starch

PROCEED:

Brown all but cornstarch.

Mix cornstarch with water & add to desired thickness.

### **3. Cincinnati-Style Chili**

6 - 8 servings

2# ground chuck (not lean)

1 cup onion, chopped

6 ounce can tomato paste

1 tsp cinnamon

1 tsp pepper

½ tsp cayenne

1 tsp cumin

½ tsp allspice

2 Tbls Worcestershire

1 Tbls salt

1 Tbls vinegar

1 Bay Leaf

PROCEED:

Brown beef & onion

add: tomato paste, all spices and

3 cups water

Bring mixture to a boil. Simmer 1 hour, stirring occasionally.

Add: 1 cup water, simmer 2 hours more, stirring occasionally.

Discard Bay Leaf.

Serve over pasta, rice, hot dogs or whatever.

#### **4. Strawberry Bread Pudding 6 - 8 servings**

For bottom:

10 ounce pkg frozen strawberries

2 Tbls cornstarch

Proceed:

Combine undrained berries with cornstarch and cook til thick and bubbly.

Spread in 6" X 10" baking dish

For Pudding:

2 eggs, slightly beaten

2 ½ cups milk

½ cup sugar

2 Tbls butter, melted

½ tsp vanilla

¼ tsp salt

4 cups (+ or -) ½" cubed bread

PROCEED: Preheat oven to 350°

Combine in large bowl eggs, milk, sugar, butter, vanilla and salt.

Add bread cubes to mixture. Stir to moisten.

Carefully pour over berries.

Bake at 350° for 50 - 55 minutes til golden and puffed in center.

Lovely summertime dessert. Pretty fool proof and worth the effort.

**That's all for 2015 Newsletter #6**

**Talk to you next time.**

**Peace & Love**

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