

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

**2016 Newsletter #1**

Some recipes, news and food for thought! February 5, 2016  
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** ♡  
**As February 14<sup>th</sup> falls on Sunday**  
**We will celebrate Saturday the 13th**

Price \$42.00 per person

**SOUP:**

Roasted Tomato and Onion

**SALAD:**

Cranberry Nut Slaw

**ENTREE SELECTION:**

Aged Black Angus Filet of Beef with Mushroom Sauce  
Baked Crab Stuffed Lobster Tail w/ Lemon & Drawn Butter

**SIDES:**

Baked Stuffed Potato  
Zucchini Cakes & Buttered Carrots

**DESSERTS:**

Lemon Chess Pie  
Old Fashion Egg Custard  
New York Style Cheeze Cake with Cherry Pie Crust

**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.** We have appropriate glasses, wine keys and mixers available.

**Birthday Kids:** Tom Spencer, David Lacher, Niece Ann McKenna, Niece Sarah Frederick, Harvey Lacombe is 93, 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, & Joan O'Brient

**Big Welcome:** To our newest Great Nephew Lincoln Thomas Hackney. Riley Renee has a new brother brought to us by Emily and Kyle. See you soon guys.

**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:** Kent and Carol Smith for the lovely wine.

**\*\*\*ATTENTION\*\*\***

A few of dates for your calender.

## **2013 AAUW Book Fair**

**9am – 6pm Friday, March 4th and 9am – 2pm Saturday, March 5th**

This year located in the Target Mall in the old Goody's.

All are welcome to make book & treasure drops on Tuesday and Saturday Will & I help the gals schlep books and stuff. We accept donations at the Bull and bring them to the "fair" 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.

## **2016 BATTLE of AIKEN**

**Saturday, February 20<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. Daffodils are in 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 having fun "streaming" presidential hopeful debates. Presidential campaigns always turn up on leap year so we get an extra day of frantic polls.

## **Recipes of the Day:**

### **1. Chess Pie with Chocolate Bottom**

Yield 1 deep dish pie

1 – un-baked deep-dish pie shell

2 eggs, beaten til foamy

½ C flour

½ C sugar

½ C brown sugar

¾ C butter, softened

1 C semi sweet chocolate chips

PROCEED:

Preheat oven to 325°

Mix flour, sugar & brown sugar. Mix beaten eggs into flour mixture. Add softened butter. Will resemble batter.

Stir in chocolate chips. ( chips will sink & form bottom during baking)

Bake 55 – 60 minutes. Let cool on rack **at least** 20 minutes before slicing.

### **2. Pork Scrapple** Yield 2 loaf pans

Lately we have had some fun “scrapple” conversations. So, here it is.

2# pork shoulder or neck bones

2 C yellow corn meal

1 tsp cayenne

1 tsp sage

1 Tbls salt

½ tsp white pepper

½ tsp black pepper

5 C stock

PROCEED:

Cook pork in 6 cups water til tender. Remove from stock. Cool and remove meat from bones. And shred. Cool stock and reserve.

Mix corn meal, pork, and seasonings with 2 cups COLD stock. Set aside.

Bring 3 cups stock to boil. Add corn meal/pork mixture to the boiling stock stir constantly 10 – 20 minutes. \*May need a bit more stock.

Pull from heat and pour evenly into the loaf pans. Cool , cover loosely with waxed paper or plastic wrap. Refrigerate. When time to serve invert scrapple onto a platter and cut into ¾ inch slices. Dredge in flour and pan fry. Serve plain or with apple butter. Great at breakfast.

### **3. “Machaca” Spicy Shredded Beef** Yield – 12 servings

in a Dutch Oven or Slow Cooker

3# boneless rump or chuck roast, cut into 4 pieces

1 can (10 oz) diced tomatoes w/ green chilies

1 C beef broth

5 cloves garlic, mashed

2 chipotle peppers plus 1 Tbls adobo sauce

1 large onion, diced

1 Tbls ground cumin

2 tsp oregano

½ tsp salt

fresh ground pepper

PROCEED:

Place beef pieces in large slow cooker or Dutch oven.

Add tomatoes, broth, garlic, chipotle, adobo sauce, onion, cumin, oregano, s & p.

Turn slow cooker to low and cook for 4 – 6 hours or in a 300° oven with Dutch oven for 3 – 5 hours; til meat is falling apart.

Remove beef, reserve liquid let cool. Shred with two forks.

Moisten meat with some cooking liquid til moistened but not dripping,

Makes great sandwiches, taco filling, topping for mashed potatoes or rice.

**Silly Kitchen Hints:** 1. Lolly Pops as sweetening agent. Here's the story; Sista Julie gave us a bag of Organic Chili Pops. Very yummy but turns out very handy. Will was concocting a great batch of chili and decided it needed some sweet. He popped one of the Pops into the mix and it was a perfect hint of sweet. Talk about portion control. It was just right.

2. Jaded palate. Here's the story. I was mixing a Lemon/Poppy Seed Cheezecake batter. I had added the lemon zest and had begun to incorporate the lemon extract. I tasted the batch and decided it needed a bit more; and a bit more; and a bit more. Then it dawned on me why I was needing so much. I had just finished a piece of black licorice. Well not one to waste food I put it in the oven and baked the cake. It was well received and everyone thought it was delicious. For me it was a bit bitter and over the top. But what do I know. Yesterday I made a Chocolate/Coconut that is lovely.

Aside to Nephew **Dylan O'Connor**: Hear you will be state side soon.

Welcome home.

XOX Aunt Insane & Silly Uncle Willie.

PS Scrapple and Machaca recipes are gluten free.

**That's all for 2016 Newsletter #1**

**Talk to you next time.**

**Peace & Love**

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