

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

**2016 Newsletter #12**

Some recipes, news and food for thought! December 19, 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: Thu. - Fri. 11:30am - 2:00pm  
Dinner: Wed. - Sat. 5:00pm - 9:00pm  
Sunday Breakfast 9:00am - 1:00pm

**Merry Merry Christmas &  
Happy New Year to One & All**

**The Bull will be Open**  
**Saturday Christmas Eve**  
**Saturday New Year's Eve**

**The Bull will be Closed**  
**Sunday Christmas Day and**  
**Sunday New Year's Day**

**2016 New Years' Eve Menu**

**\$36.00 per person**

**Soup:**

Hearty Beef Barley

**Salad:**

Citrus Infused Good Luck Hoppin' John

**Entrees:**

**\*Filet of Beef Bordelaise**

**\*Crab Stuffed Lobster Tail Hollandaise**

**Sides:**

Braised Red Cabbage

Steamed Broccoli

Hash Brown Casserole

**Desserts:**

Chocolate/Raspberry Cheeze Cake

Lemon Chess Pie

**Fruit & Cheeze:**

T.B.A.

**Fruit & No Cheeze:**

T.B.A.

**To make sure we do not run short of popular items,  
when making reservations, we ask you to pre-order your entrees.  
803-641-6227**

**Remember The Bull is B.Y.O.B.**

**We have glasses, wine keys, mixers and frosty beer glasses.**

**Birthday Kids:** Ron “Animal” Hughes, Great Nephew **Maxwell Brueggeman**, Niece **Ann McKenna**, **Marlene Jones**, **Brenda Conard**, **Laurie Greene** “with an E”, **Donna Jimenez**, **Sandi Brandner**, **Ernie Wolf**, **Deborah Ganzi**, **Erica Bolen**, **Mike Riley**, **Maureen Steinberger**, **Will Riley**, **Deborah Brown**, **Glen Huey** , Sista **Robin Ann Bauer**, **Nick Murff**, **Carol Pitcher**, **Shelly Pyle**, **Gwen Tuttle**.

**Anniversary Celebrants:** **John & Janice Merrick**, **Mike & Vicki Jones** had a novel idea for their special day. Since their anniversary landed on Sunday they brought Champagne so everyone at table during Sunday Breakfast was treated to Mimosas or Champagne. Thanks for the fun morning. It did get rather boisterous and giddy as the day wore on., **Jack & Nancy Tappe**, **Scott & Anna Lacher**, **Mark & Susan LeGrand** Love you guys.

**Heartfelt Thanks** to: **George & Betty Alexander** for our 2017 **Nancy Wilder Ordo** Kalender and the loan of a very funny book by Swedish Author **Jonas Jonasson** :”**The 100 year old man who climbed out the window and disappeared**” It is the perfect antidote to the “post-election-winter-dull-drums”. Get This Book. Will & I took turns reading it out loud. It kept us in stitches til the last line. , **Tom & Sandi Brandner** for another great Halloween Drum Party, **Kevin & Ellyn Staniszewski** for hosting the Delicious Festive Christmas party.

**Magic Moments:** Returned Treasure to rightful owner.

A few years ago **Will** was digging in the garden and found a sterling silver serving spoon with initials ending in “J”.

We deduced it must have belonged to the **Johnson** family. Years ago they lived in our house. We tried unsuccessfully to locate **Bill & “Ginger-Snap” Johnson**. We found out from the **Weeks** that they were probably in Augusta. No luck. Lost the trail.

Last week **Bill & Ginger Snap Johnson** came to lunch. We were so excited. We got to return the long ago missing spoon. It had dulled a bit since I had polished it but it was still wonderful.

Back in 1999 during our renovations, **Bill** stopped in to introduce himself and share some of the history of 801. Before he left he promised to bring some photos of his family’s home. They had brought pictures of the house including shots of their wedding day.

We had a very pleasant visit. They left with the spoon and we kept the pictures

**Future Studies:** We have been thinking about what to do next. Will & I have begun the study of permaculture and the use of swales in gardening.. It is fascinating.

Turns out our brother Mike is using them to build his new Texas home.

Appears to be a good way to help Mother Earth heal from some of the mis-handled use of our resources. We think every little bit helps.

Check out a guy named **Geoff Lawton**. He is an enthusiastic Australian traveling around the world promoting the use of swales to reclaim dried out depleted land.

**Gray Day:** It is a dark and stormy day. Sleety and chilly. We will stay off the roads today. The drivers in the south do not have much experience in inclement conditions and they tend to "dare all" comers. As in "matter of fact, I do own the road". Beware.

**In the Garden:** The peppers and tomatoes are gone, kale is producing.

**Ohio for the New Year:** After New Year's Eve we will make a week long journey to Ohio. It is time to visit "**Dad Ray**" and the new "Great" nieces and nephews. It will be our first meeting with **Penelope**. Yes, it will be chilly and probably snowy but a little bit is okay. "Good Lord willin' and the creek don't rise", we will reopen **Sunday, January 8, 2017 for breakfast.**

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

**1. Baked Brie en Croute** This crust is so good you will find many uses for it. Here are the amounts for two size rounds. Preheat oven to 400°.

<b>Brie</b>	<b>8 ounce</b>	<b>2# 2 ounces</b>
flour	3/4 cup	3 cups
salt	pinch	1/2 tsp
cream cheeze softened, cubed	4 ounces	1#
butter, cut up	1/4 cup	1 cup
egg yolk	1	4
cream	1 Tbls.	4 Tbls.

#### **PROCEED:**

In a food processor, combine flour, salt, cream cheeze and butter.

Process til it begins to form a ball. Press together , wrap in plastic wrap and chill 30 minutes.

Roll into a circle - (12" for 8 ounce) or (28"-29" for 2# 2ounce).

Place Brie into the center, bring the edges to the center, pleating as necessary to close snugly.

Place on parchment or foil lined sheet pan.

Refrigerate 1 hour.

Brush with yolk beaten with cream.

Bake at 400° for 15 - 20 minutes til golden brown. It is easy to slide onto a platter.

Use a spoon to cut the first circle out. Serve with cubed bread, crackers, fresh strawberries or grapes etc. etc. This so darn good.

I have given this recipe to new college dorm dwellers. And I tell em' they can make a good impression or profit on the weekends.

Variations: Spread jam, fruit preserves, Pesto or cracked pepper on Brie right before you wrap it. The flavors stay on top and enhance the first taste. Let your fancy fly here. Anything can lay on the Brie.

### **2. New York Style Cheeze Cake 10 inch Spring Form Pan**

**Requested by our Ohio friend Dennis Hutchison.**

#### **Crust:**

16 graham cracker squares

1 Tbls soft butter

**Cake Batter:**

4 - 8 ounce packages cream cheeze

11 ounces sour cream

1 ½ cups sugar

1/4 teas salt

2 tsp vanilla extract

4 large eggs

PROCEED:

Preheat oven to 250° F

**Crust:** Crush the graham crackers to crumbs. Stir in the butter and press it into the spring form pan.

**Cake Batter:** With a paddle in mixer combine the sour cream and cream cheeze til smooth. Combine the sugar, salt, vanilla extract. Add gradually to the mixer and mix until the sugar is dissolved. Add the eggs one at a time mixing til incorporated.

Over the back of a spoon pour onto the graham cracker crust.

Place a small pan of hot water into the oven. Place the cake pan on the top shelf. Bake for two hours. Check the cake for doneness.

You want the cake to rise in the center and begin to pull from the top. When it is golden and dry, turn off the oven. Leave the oven door closed for 30 minutes. After 30 minutes crack the door and wedge a wooden spoon in the door.

Remove to a rack when you can lift it with your bare hands. Refrigerate over night before removing from the pan. We cut the cake with fishing line or un-flavored dental floss.

**3. Hot Buttered Rum** Yield about: 7 servings

1/3 # butter, softened to room temp

5 1/4 ounces brown sugar

5 1/4 ounces 10X sugar (confectioner's)

3/4 tsp cinnamon

3/4 tsp nutmeg

11 ounces (1/3 quart) vanilla ice cream, softened

PROCEED:

Combine all ingredients. Pack into a container and place covered in the freezer.

To serve place 1/4 cup mixture in to a mug or glass.

Add 3 Tbls rum; stir in 3/4 cup boiling water til mix is melted.

Top with whipped cream if desired.

**That's all for 2016 Newsletter #12**

**Talk to you next time.**

**Peace & Love**

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