

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road

Aiken, South Carolina 29803

2016 Newsletter #5

Some recipes, news and food for thought! May 17, 2016

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

ungainly...graceless... **Windows 10** ...ill made...distorted
My misadventure with **Windows 10** follows.

For months and months I had resisted the pop-up ads on the desktop for, you guessed it, **Windows 10**. One day a few weeks ago I said alright already and Microsoft scheduled an 11:03 pm take over of my computer.

Big Big Mistake.

The first hint something was not right was my inability to bring up my WordPerfectX6.

Turns out **Windows 10** does not deem my favorite software valid.

So OK I ordered X7.

While waiting for delivery the mouse goes dead. Is not talking to monitor, printer or hard drive. Off we go to Staples for a new mouse. New mouse not good. Detach cables and haul tower & new mouse back to Staples. Maybe we need a new hard drive. Things work for a bit at Staples and we return home. Ten minutes the beast works. Then, ding there goes everything. We go back & get a new Microsoft mouse. Still no action.

Sista **Linda** says go to **4 T's** computer repair store on Whiskey. Best advice. Lovely knowledgeable lady took one look at the tower and agreed to remove **Windows 10**, restore **Windows 7**, install WordPerfectX7 and make the **Windows 10** pop-up ad go away forever. Everything is wonderful back to normal.

Funny that I do not realize all the work I do on the 'puter. But when it is not workin' the loss is felt. We still have the new Microsoft mouse.

Time for ServSafe Manager Certification

Aiken County says.

Aiken County joined the band wagon insisting that someone be certified by the **NRA** (read National Restaurant Association) ServSafe program.

The last time **Will & I** studied Sanitation was 1980 at the **CIA** (read Culinary Institute of America) with **Abe Wilson**. We received a great education. The information is still in my brain.

I purchased the textbook. I read and studied. I am pleased at how much I remember.

Local chef/microbiologist, **Karen Temple** is our registered ServSafe Proctor.

The test was held Monday, May 16th in Graniteville at Hope Center.

I was not able to take the test because the laptop computer Hope Center loaned would not cooperate. What is it with me and computers?

A little bummed -out I called **Will** to pick me up. We met **Linda & Ferd** at Mexican. They presented me with a (premature) celebration Mayan Chocolate bar. Thanks guys.

So I am scheduled for June 27. I will try again but this time I will have the **Linda's** laptop, complete with wireless mouse, power cords and lessons so I will not get frustrated.

We had a very nice family visit to Ohio. **Dad Ray** is doing well. Our newest Great Nephew, **Lincoln Thomas** is a big handsome boy. We had a birthday get together for **Janine**. Stopped off in Columbus to see our old CIA (read Culinary Institute of America) classmate **Dennis Hutchison & Carol**. Had a good time reliving our school daze.

Congratulations: **Donna & Elizabeth**. They have graduated from collage. **Donna** was inducted into Honor Society. **Elizabeth** has been hired by the company she did her internship. Those guys are so gifted.

Birthday Kids: Nephew **Wulfric**, Sister **Janine**, Niece **Emily**, Dear Heart **Nancy Tappe**, Sista **Linda Linda Ely**

Heartfelt Thanks to: **Carol & Kent Smith** for the smooth Schug Pinot Noir, **Richard Urbank** for all the Chocolate stuff, Sista **Julie Evonna** for her great help during Easter Sunday, Sista **Linda Warren** for help on Easter and aid as Mothers' Day "**Gracious Hostess**" The Sunday Regulars loved you guys' (that's Yankee for y'all's) laugh and colorful banter. Hope you got a good night's sleep? I know I did.

In the Garden: The Asiatic lilies are sharing the stage with coreopsis, purple bells, pink & blue hydrangeas, night blooming jasmine, yellow Jessamine & candy stripe Amaryllis. The quinces have been bit by an unfriendly frost and the new fruit is brown and falling. Too bad. Maybe better luck next year. The fig tree is loaded with baby figs. We are eating our own peas and radishes. Tomatoes, peppers & cucumbers have set fruit. We are having a pleasant spring. A fine gentle rain has been falling all day. Joy to the World.

Prom Night: **Patrick Legrand** and date **Alexis** got dressed up and came to dinner. They left for the dance fashionably late

Recipes of the Day: Strawberry, Strawberry, Strawberry.

Will says it looks like a theme. Maybe it is. I am partial to red.

1. Strawberry Cheeze Cake 10" spring for pan

Recently revised this recipe. The result is really worth the effort.

Two days before serving the cake:

Dice about 2 C strawberries.

Add 1 Tbls lime juice

3 Tbls sugar

Cover, toss and refrigerate overnight.

Next day measure 11 ounces, puree in a Cuisinart or mash by hand. Set aside

Use the remainder for topping biscuits, ice cream, pie & etc. When mixed with sparkling water makes a nice Strawberry cooler.

For Crust:

13 crushed graham cracker squares

2 Tbls melted butter

For Cake:

2# (4 pkgs) cream cheeze (we use store brand)

11 ounces strawberry puree

1 ½ C sugar

¼ tsp salt

1 Tbls vanilla

4 large eggs

2-3 drops red food coloring (optional)

PROCEED: Preheat oven to 250°. Place a shallow bowl of HOT water on low rack.

Mix graham cracker crumbs and butter. Press into bottom of spring form pan

In a table top mixer beat strawberry puree & cream cheese til smooth. Scrape bowl often. In a separate bowl mix sugar, salt & vanilla. Mix on medium til sugar is well incorporated. Scrape bowl often. No lumps mean no cracks.

On low speed add eggs one at a time - mixing between each addition.

Add 2 - 3 drops of red food color. Continue mixing til color is even.

Over the back of a spoon pour batter into crust lined pan. Bake at 250° start timing at 90 minutes. Check cake, after first 90 minutes, at 20 minute intervals. Cake is done when puffed in center and begins to dry and pull away from the sides. Turn off the oven and leave the door closed. After 30 minutes wedge the door open with a spoon to finish slow cooling. Remove to a rack when hand cool.

When room temperature loosely cover and refrigerate overnight. Next day un-pan, slice with un-flavored dental floss or fishing line and serve.

2. 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 with whipped cream

2. Strawberry Soup Yield 1 ¼ quarts

2 pints strawberries, washed & quartered

¼ C sugar

6 ounces pineapple juice

3 oz & 3 oz water

2 Tbls cornstarch

1 drop almond extract

1 drop vanilla

1 drop orange extract

¼ C half and half or heavy cream, optional

slivered almonds for garnish

Proceed:

Put strawberries, sugar, pineapple juice, 3 ounces water and flavors into a stainless pot. Bring to boil. Reduce heat and simmer 5 minutes.

Mix 3 ounces water with cornstarch, add to pot and cook 2 minutes more.

Remove, cool, puree.

Add dairy. Serve in chilled cups or bowls. Garnish with slivered almonds.

That's all for 2016 Newsletter #5
Notice no mention of the campaign. Thank you very much.

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"