

Greetings from Will & Lorraine

Riley's Whitby Bull

801 East Pine Log Road

Aiken, South Carolina 29803

2016 Newsletter #9

Some recipes, news and food for thought! September 14, 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

I have passed my ServSafe Manager Certification

Yup, I'm certifiable.

Family Stuff:

We had a very nice family visit with niece **Gwen** and her family: **Mike** and twins **Alexis** and **Hunter**. We organized a fun pot-luck supper and the kids entertained us with their antics and appetites. Wow can those cutie pie three year olds eat and run. Happily not at the same time.

Welcome: Newest Great Niece **Penelope Rene Williams** born August 27 to our niece **Valerie** and husband **Nick**.

Aunt **Bev** and Uncle **Bob Bauer** have moved from Newburgh, New York to Shawnee, Kansas. They are natives and lifelong residents of "The Burgh" (except for Uncle Bob's stint in the Navy). The move was to get them close to daughter **Robin Ann** and **Joe** and of course the grandbabies. Hey **Robin** please send off the new address so I can send a note.

New at "The Bull":

During our down-time have begun to "share our kitchen" with two creative guys. They have applied for and been granted SC DHEC "Shared Use Permits". This process entailed their being ServSafe Certified and having a physical inspection during their preparation. They both passed inspection.

Jim Anderson dba **Brezelmann** bakes Bavarian Style Pretzels. They are yummy. I like mine warm with butter. Will likes his with mustard. Jim sells his pretzels at the Saturday Farmers' Market. He is busy prepping for the up coming **Aiken Oktoberfest**. Look for him and his golden authentic pretzels. **Jim** is the guy in the German hat.

Mike Roloff takes orders on Sunday at **AikenOrganics.com** and prepares his organic meals on Wednesday for Thursday pick-up at Aiken Yoga on Pendleton Street. Aiken Organics is a weekly on-line farmers' market. Please go to aikenorganics.com for the rest of the story.

We encourage you to support these "bidnesses" and hope you enjoy their wares.

Just Said No to Food Truck

Word on the street "Riley's Whitby Bull has kitchen space to rent". We were approached by a prospective food truck operator to use our kitchen as his commissary. It is very involved to be approved and licensed as a commissary kitchen. We would need to upgrade electric service, add a safe waste drain through the grease trap, install security fencing and clear dry storage and walk-in space. And allow their prep done during our down times.

All prep must be done at the commissary. All stores must be kept at the commissary. Each night the truck must be stored on commissary grounds at plugged into an outlet with a 30 amp breaker. He would be packing up and leaving by 6:30am seven days a week. That pretty much puts an end to lunch service.

Will and I thought this through and came to our senses. Our circa 1880 house is not really suitable for all that hustle and bustle. The kicker for me was the "seven days a week". That was just too many drastic changes in our life. Thanks but no thanks.

But maybe our next place will be a "built as" a commercial commissary. That would be better than trying to retrofit the existing site.

Aiken Poets: Our wonderful Senior Poets Group observed "Five Years" of monthly meetings at "The Bull" with special guests, special menu, and special readings. Our late friend **Mary Lou Wingard** was remembered and her life celebrated. **Joan Lacombe** had two poems published in the Aiken Standard's special 9/11 edition.

Musings:

The Calculus: The new buzz phrase is The Calculus. It is driving me crazy. I know what the fundamental of the calculus of things is. I just never got the math calculus. As a junior in highschool my math class was to be a half year of advanced algebra and a half year of beginning trigonometry.

For no reason I can recall my first term was in Mr. Williams' class and second term in Ms. Alexander's. He taught algebra first and trig second. She had taught trig first term and algebra second. I got two terms of advanced algebra and no trig to speak of.. Needless to say my final exam grade was abysmal. I never took a calculus class but to my knowledge that fact has not negatively affected my life. I cannot define sine.

Linkedin: Dylan Gunnell (a former Riley's waiter) asked us to be added to his Contacts. I have been resisting for years (Sorry Gracie Pooh) but finally caved. So now we are "Linkedin". I have a whole bunch of people on our Contacts. As I am not sure what it does, I have done nothing except look at it when a new thing shows. If anyone can tell me what to do with these Linkedin guys I'd be grateful. 'Splain it to me Lucy.

Pinterest: While visiting with Sister Sheila we were exposed to Pinterest. It was amusing and fun. All of a sudden one day Pinterest appeared on the screen and I signed up. Since then I have had scads of Pinterest hits. I look at them but do not know how to Pin stuff or where it goes. Again, if anyone can tell me what to do with these Pinterest things I'd be grateful. 'Splain it to me Lucy.

Autoneum: There is a very big addition to Autoneum (an auto parts assembly line jobber for Mercedes Benz) being built. On the corner of Powderhouse Road and East Pine Log a huge expanse of concrete is sprouting steel posts, roof supports and girders. All very exciting but the dust particles in the air are coming right down and

sticking to the house. We wash the walls one day and a week later it's time to do it again. Hope it is done soonest.

Birthday Kids: **Jack Tappe, Mike Greene** (with an E), Great Niece **Maggie Frederick**, Sister **Sally Jane McKenna, Lorraine** (me), "Dad" **Ray Riley, Nephew Steve Reed**, Niece **Lindsey Smith**.

Heartfelt Thanks: **Joan Lacombe** and the Poets for my Birthday Cake, **Shelly Pyle** for the cute mini red roses which we replanted in the front porch planter. It is flowering again, **Jackie Huey** and The First Friday Breakfast Gals for a grand "Hurricane Quiche Breakfast" party. In spite of the very wet morning we were cozy and sated.

Farewell: Friends **Mary Lou Wingard** one of our Poets and **Len Palguta**. Knowing these sweet folk enriched our lives.

In the Garden: The garden is going to sleep. **Will** has pulled the tomato vines, planted some kale, has cabbages sprouting in the bathroom, cleared the spent parsley hoping it re-seeds itself, collected basil and flower seeds. It is not yet time to put the comfrey under glass but will when cooler temps come.

Anniversary Celebrants: **Bob & Kay Goers, Harvey & Joan Lacombe, John & Janice Merrick, Hap & Carol Pitcher** very nice dinners.

Recipes of the Day: On September 11, 2011, as planes hit the Trade Center, I was oblivious baking a Lemon Poppy Seed Cheeze Cake.

A worker on the Pine Log road crew alerted us. "Turn on your radio. A plane crashed into a skyscraper in New York City. Don't know what's going on but it is bad."

Since then when I make a Lemon Poppy Seed I'm reminded of that day.

Here goes again.

1. 9/11 Lemon Poppy Seed Cheeze Cake 9-inch round spring form

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

zest of 1 lemon

1 Tbls lemon extract

2 Tbls poppy seeds

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, lemon zest, lemon extract. Add gradually to the mixer and mix until the sugar is dissolved. Add the eggs one at a time mixing til incorporated. Fold in the poppy seeds.

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 unflavored dental floss.

2. Zucchini Cakes Makes 8 - 10

This is my favorite zucchini recipe. Can be made up to 6 hours ahead.

2 zucchinis, grated

1/4 cup red onion, thin sliced

3 - 4 cups day old bread cubes

2 eggs, beaten

1 Tbls salt

pepper to taste

PROCEED:

Toss the shredded zucchini with the salt. Let sit for 30 minutes. Drain, rinse and squeeze dry. Add bread cubes, beaten egg, onion and pepper. Cover and refrigerate up to 6 hours. Heat a skillet over medium heat. Lightly coat the pan with oil. Drop about 2 tbs of the mix onto the pan. Let cook til brown on bottom and turn. Cook til brown and serve. These are yummy. A great way to serve zucchini. Lovely side dish.

Variations: Try some grated carrot or green beans for color.

Non-gluten replace the bread cubes with cooked rice or quinoa.

3. Betty's Pulled Pork for a Crowd Preheat oven to 350° or use large Slow Cooker to roast pork..

10# pork butts

Sauce:

2 tsp salt

1 C water

1 ½ C brown sugar

1 C vinegar

4 Tbls mustard

2 clove garlic, minced

15 ounce can tomato sauce

2 C ketchup

PROCEED:

Put 1" water in the bottom of large covered roasting pan or large Slow Cooker.

Add pork roast and bake covered about 5 hours til pork is tender & can be pulled apart with 2 forks. Set aside.

For Sauce:

Combine all ingredients. Cook on low heat on stove top til it thickens. Stir often to prevent burning. Preheat oven to 200°

Place pulled pork into large pan with a tight fitting lid.

Pour in sauce and mix til quite saturated.

Cover pan and place in 200° oven for 1 hour.

After an hour reduce heat and keep warm til served.

That's all for 2016 Newsletter #9

Notice no mention of the campaign. Thank you very much.

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"