

## **Greetings from:**

**Will & Lorraine**

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## **2017 Newsletter #10**

Some recipes, news and food for thought! October 14, 2017

Thank you "Web Guru" **George Alexander**, host of the Bull's web site:

[www.rileyswhitbybull.com](http://www.rileyswhitbybull.com)

## **Our News**

After much debate, thought and sighs, Will & Lorraine moved to close the "Bull". Seconds supported the motion. Majority ruled. On Sunday, October first, the last "Sunday Breakfast" was served. It was a love filled, bittersweet day.

We have had a good twenty three years in Aiken. Seventeen of those years at 801 East Pine Log Road. Our heartfelt thanks to faithful followers, guests, friends and extended family. We've appreciated your custom, your love, your good wishes, all the funny hats, all the magic wands and your blessings.

The "Bull" has been a little magic place. Many factors played in the difficult decision. Not least of which our losing the last of the crew to college, the military and the alter. Boy those kids grew fast.

One day Robin looked at me and said "Do you really want to start training new kids?" I mulled on that about two shakes and "No!" says I. "So far how many have you trained?" She and I lost count and gave it up to a lot.

We are not leaving Aiken and are looking forward to the move downstairs. People have asked what we plan to do. We have made no concrete plans. Don't want to set ourselves up for disappointment. As Sista Deborah reminded me when one turns sixty it is possible for a new phase in one's life.

We may get to write the Riley's Whitby Bull Cookbook, start the projects in the "Idea" box, continue work in the garden, read and relax. The sky's the limit. Workin'

sure does take a toll. Just the thought of having weekends off and being able to take advantage of local activities is way cool.

Next up:

“Bull” Liquidation Sale  
Friday, October 27 10am - 3pm  
Saturday October 28 10am - 3pm

Items for sale include;

memorabilia, tables, chairs, hats, kitchen wares, cooking utensils,  
booster chair, service stuff, dishes and glassware, cash register,  
glass punch bowls with cups, pictures and more.

Commercial kitchen equipment:

2 gas fryers with NG hose and baskets; 7' X 7' Kold-pac walk-in cooler with  
compressor and light; lava rock charcoal grill with NG hose; gravity feed  
slicer; White Westinghouse upright freezer; Manitowac ice cube maker

The range stays. We still need a place to cook (said with a smile).

The web site will stay up for at least a year. We do want to keep in touch and send news and recipes and food for thought. The property remains on the market. We will continue living life and moving forward. Feel free anytime to call and visit. We'll drag you along as we go. Wherever.

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

**1. Choclate Sauerkraut Cake** Makes 9" X 12" or two layer cake 375 degree oven

1 ½ C sugar

2/3 C butter or shortening

3 eggs

1 1/4 tsp vanilla

1/4 tsp salt

½ C cocoa

2 1/4 C flour

1 tsp baking powder

1 tsp baking soda

1 C water or beer

½ to 2/3 C sauerkraut, chopped, rinsed and drained well

PROCEED

grease & flour cake pan(s)

Preheat oven to 375°

Cream together sugar and butter.

Add eggs, mix well then add vanilla, salt & cocoa and mix together.

In separate bowl, sift together flour, baking soda & baking powder.

Alternating, add the dry ingredients and water or beer.

Mix, then fold in sauerkraut by hand.

Pour batter into prepared pan(s) and bake for 35 - 45 minutes.

Done when a skewer inserted comes out dry.

Let cool on rack.

This cake is moist and chewy. Frost with your favorite frosting.

Sour cream or cream cheese icing is really delicious.

## **2. Irish Cream Cheese Cake** Yield: 9" - 10" 250 degree oven

2# (4pkg) cream cheese

10 ounces sour cream

1 ½ C sugar

1 Tbls instant coffee

1/4+ Irish Cream

1 Tsp vanilla

1/4 tsp salt

4 eggs

For Crust:

13 squares graham crackers, crushed

2 Tbls. melted butter

Mixed and pressed into bottom of pan

PROCEED

Beat cream cheese til smooth. Scrape bowl often. Add sour cream and continue mixing and scraping bowl til smooth.

In a separate bowl mix sugar, coffee, salt, vanilla & Irish Cream.

Add to batter & mix til sugar is incorporated.

Add eggs, one at a time - mixing between each addition.

Preheat oven to 250°

Place a pan of HOT water on the bottom of oven.

Pour batter into crust lined pan.

Bake starting 1 hour and 45 minutes and rotate pan. Continue baking and check cake @ 20 minute intervals.

Cake is done when puffed in center, top begins to dry and pulls away from the sides.

Turn off oven and leave the door closed 30 minutes.

Crack the door to finish cooling. When cool enough to handle set on rack.

Refrigerate overnight. The following day un-pan and serve.

**That's all for 2017 Newsletter #10**

**Talk to you next time.**

**Peace & Love**

**from Will & Lorraine**

**at "Misfits' Haven"**