

**Greetings from Will & Lorraine
Riley's Whitby Bull**
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2017 Newsletter #2

Some recipes, news and food for thought! February 6, 2017

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: Thurs. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am - 1:00pm

Family Circle Vacation Time

The Bull will be closed from **July 6 - July 20** when we will re-open for Aiken Poets' regular "Third Thursday" reading and lunch.

We will join the Ohio side of the family to celebrate "**Dad**" **Ray's** 90th birthday. Then it's off to the Big Apple and visit with our ever expanding New York family. Niece **Sarah** and **Mark** are having our newest Great-Kiddle sometime in August.

Happy Independence Day 2017 From Will & Lorraine & the Crew

Our **DHEC Health Inspection** on Friday came in **100**. Thank you very much.

Congratulations: Niece **Aidan** and big brother nephew **Zoltan** who have graduated from college and are now doing interviews. All the best kids; Aiken's first Poet Laureate our own **Joan Lacombe** is busy as spreading good cheer in town. She and **Mayor Osbon** have got great ideas for the Poetry in Aiken. The "Poetry Matters" movement is alive and well. **Michael & Holly Sargeant** are wed; **Donna & Josh** are engaged. Wow, how the time flies. Love you guys. Good luck and blessings.

Birthday Kids: Fr. **George Alexander**, Sister **Jo Jo**, **Elizabeth Smith**, **Ferd Warren**, Nephew **Zoltan**, **Hap Pitcher**.

Anniversary Celebrants: **Ferd & Linda Warren**, **Will & Lorraine**, Brother **Roger & Ann**

In The Garden: This spring's rain has our plot lush and green and full of flowers and edibles galore. Time to mow again.

Keeping it short and sweet this month. I have a “to-do” list a mile long before we pick up the rental car and head the the Northern climes.

Recipes of the Day:

1. Cream Scones with Dried Cherries Yield: 8 scones

2 C flour
2 Tbls sugar
2 tsp baking powder
½ tsp salt
½ C dried cherries (or other dried fruit)
1 1/3 C heavy cream
milk for brushing tops of scones
sugar for sprinkling on top

PROCEED:

1. Preheat oven to 400 degrees and place rack in middle. Line a cookie sheet with parchment (or wax paper), or spray or butter surface.
2. In medium bowl whisk together flour, baking powder, sugar and salt. Stir in cherries until evenly distributed. Make a well in the center and pour in the cream. Stir til everything is moistened and a soft dough is formed.
3. Scrape the dough onto a lightly floured counter and knead a few times, shaping into a fat log about 8 inches long. Cut in two; then gently shape each half into a smooth disk about 1 inch thick. With a sharp knife cut each into four pieces.
4. Arrange the 8 scones on the baking sheet, leaving as much room as possible between. Brush with the milk and sprinkle with sugar.
5. Place in the oven and bake for 7 minutes. Then reduce the heat to 350 and bake 15 minutes more. Remove to a wire rack to cool a bit and serve.

2. Grammy Hulda's Corn Salad Refreshing summer boiled salad

10 C corn
10 C cabbage
6 red bell peppers
1 quart vinegar
3 C sugar
2 Tbls salt
1/4 C ground mustard

PROCEED:

Place all ingredients in a large non-corrosive pot and bring to a boil and continue to boil 30 minutes. Remove from heat to wire rack. Let cool to room temperature before refrigerating. Great with burgers.

3. Fresh Corn & Tomato Soup Yield: 3 ½ quarts

4 ears corn, peeled & silk removed
4 large ripe tomatoes
½ C celery
½ C onion
1/4 C carrot
1 clove garlic, minced

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2 quarts water

PROCEED:

In a large pot heat 2 quarts water to simmer. Score the ends of the tomatoes (an X lightly w/ paring knife) Blanch tomatoes about 20 - 25 seconds. Remove with a slotted spoon to plate to cool.

In the same water cook the corn for 4 minutes. Remove to another plate to cool. Meanwhile chop the celery, onion and carrot.

Peel the cooled tomatoes. Cut in half through the middle and squeeze out the seeds and pulp (discard or put in compost) and dice the tomatoes.

Stand corn on end. Using a sharp knife. Slice the kernals from the cob.

Bring stock to boil, add corn, diced tomatoes, celery, onion, carrot, garlic s&p and simmer 15 minutes.

Serve as is or use as soup base.

4. Grand Mother Shumann's Mac and Cheeze

Yield: 2 ½ quarts Casserole

1 C raw macaroni

4 eggs, beaten

pinch salt

1 ½ C evaporated milk

1 ½ C whole milk

8 oz grated sharp cheddar

4 oz cubed sharp cheddar

additional milk as needed

paprika

PROCEED:

Preheat oven to 350 degrees.

Mix eggs, salt, evaporated milk & milk. Set aside

Cook pasta according to package and drain.

Place into 3 quart casserole dish. Pour egg mixture over pasta.

Fold in grated and cubed cheddar.

Add additional milk til all floats.

Sprinkle with paprika.

Bake at 350 1 - 1 ¼ hours uncovered.

This is a great Mac and Cheeze.

That's all for 2017 Newsletter #6

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"