

**Greetings from Will & Lorraine,
Riley's Whitby Bull
641-6227**

2009 Newsletter #4

Some recipes, news & foods for thought! April 21, 2009

ATTENTION: We have made the move to DSL fast access internet. Our new e-mail address is rileyswb@att.net .

Please make the changes in your address book. Again that is rileyswb@att.net .

SHORT JAUNT TO THE BIG APPLE

We will head to Newburgh, New York for a memorial mass for Dad **Roger E. Maher Sr.** We will be closed **Friday, April 24** and reopen **Wednesday, April 29**. I will put a sign in the door and change the message on the answering machine. We will catch up with family and old friends. Looking forward to spring in the "Empire State".

THE LATEST GHOST SEARCH

March 31st the **Aiken Paranormal Society (APS)** conducted an investigation of **Riley's Whitby Bull** and the grounds. They broke into groups of three and spent 30 minutes (or tried to last 30 minutes) in each spot and rotated throughout. (Rather the way the brigade in a professional kitchen works.)

They wrote: "Our final conclusion is this residence is absolutely full of spirits and entities, however the reason they are still here is un-known. None of them are evil, though the basement, or "Cold Place" as it is called by the little girl, is uneasy and unhappy at the very least. The group as a whole is of the opinion that nothing there is looking to harm anyone. There are reasons they are here, and as life drives them in the direction of the answers they seek, slowly, they will begin to take their place in the stars."

There are two major types:

A. Repetitive - The middle aged Female in the Yellow Room walking from the window to what used to be the door to the kitchen.

B. Intelligent - The rest of the entities. We concluded that there are at least seven present, and in some way or another they are all related.

Update: You will be happy to know that the unhappy basement spirit has been released and is no longer in the "Cold Place". We hope he is now happy and at rest.

Thanks to the **APS** members: **Heather, Amber, Sean, Simone, David, Matt, Jamie, Trent, Alex** and **Trey**. Anyone who wishes to peruse their report may do so at The Bull.

We counted seven that are there regularly, and we think because there is so much activity in your home, that it may have become a gateway for other spirits to come and see whoever may be present."

They left us a sticker for the front door "This property was inspected by Aiken Paranormal Society. It is active. Feel free to come in."

We think it's like a "Halfway House" for ghosts. Kinda fun. I sure wish they would do the "dusting". Wouldn't that be cool.

Birthday Kids: welcome Great-Nephew **Wolfric Fionn** (Fair Haired) **O'Connor** April 2 - 8# 9ounces - 20 inches new son of Nephew **Jake & Jen**, Uncle **Johnny Bardin**, Sister **Janine Collins, Barbara Gregory**

Anniversary Celebrants: **Owen & Linda Clary**

Heartfelt Thanks to: **Nancy & Jack Tappe** for our new palms on Palm Sunday, **Jeff Pike** for helping organize the fun Chemical Engineers Club "Wind Generated Fuel" dinner party. We had a pleasant Week of the Masters. It was good to see familiar faces all psyched for the good golf. Easter Sunday was busy and the Asparagus/Mozzarella Quiche was yummy and well received.

On Saturday April 18th we participated in a book signing. We are featured in "**Stop Where the Parking Lots Full**" by **Aida Rogers** and **Tim Driggers**. It was held at **Rivers, Rails and Crossroads Regional Discovery Center** in Blackville. We had never been to this delightful "roadside attraction" but intend to return. (Maybe when my Sister **Jo Jo** and Nephew **Steve** visit). We recommend this Heritage Corridor Site and the neighboring museum. Fun stuff. Once again it was good to see **Aida** and **Tim** who bring us **Sandlapper Magazine**. Refreshments were provided by: **Linda's Bistro, Riley's Whitby Bull, Chestnut Grill, Parish House Tea Room, Eatery at the Depot, Lonestar BBQ & Mercantile, Frye's, The Track Kitchen, Chef's Choice Steakhouse, Miller's Breadbasket** and **Hattie & Fannie's Two**. The **Taste of Blackville Festival** was on too and our friends, **Nick & June Murff**, showed up for the book signing and later stopped in at the Festival. At breakfast the next day they reported that the **Taste of Blackville** was fun.

Cathy Benedetto of **Harmony Gate Center** tells us on Wednesday at 6:30, thru May, she is holding **Free Acupuncture Clinics for Veterans**. She has had a good response from **Vietnam Vets** and **Korean Vets**. So all you Vets come and see if this ancient treatment works for you. Also she reminds that each Third Saturday of the Month she holds a Sing-Along. For more information call **649-4047**.

Recipes of the Day: In a bit of a cirtus mood. So....

1. Orange Marmalade Dressing from A. J. Candill: Executive Chef "Boone Tavern Hotel" Boone, Kentucky

Ingredients:

- 1 cup orange marmalade
- 2 Tablespoons white onion, coarse chopped
- 1 cup canola oil
- 6 Tablespoons apple cider vinegar

Proceed:

Puree onion, add vinegar & puree 10 seconds, add marmalade & puree 10 seconds. Lastly add oil at medium speed. Label, date. Is ready to serve and can be stored in the fridge for up to a week. It is great on broccoli salad, mixed green salad, on chicken or shrimp, and fresh crudites.

2. Lemon Chess Pie Once again the most requested Riley's dessert.

Ingredients:

- one 9" un-baked pie shell (can use frozen shells, pre-thawed)
- 2 cups sugar
- 1 Tablespoon cornmeal
- 1 Tablespoon flour, sifted
- 1/4 cup melted butter
- 1/4 cup milk
- 2 lemons (zest & juice)
- 4 eggs, slightly beaten

Proceed:

Preheat oven to 350 degrees. Mix sugar, salt & cornmeal in a bowl. Add flour. Add butter and milk simultaneously. Add zest and juice. Mix in eggs, beat well and pour into 9" un-baked pie shell. Place on cookie sheet and place in center of oven. Bake 40 minutes til just starting to turn golden. It will still be loose in the center but will firm up during carry-over cooking and cooling. Be careful to not over bake. NOTE: Double the ingredients and it makes three 9" pies. Don't ask us why. It just does.

That's all for 2009 Newsletter #4

Talk to you next time.

Peace & Love