

Greetings from Will & Lorraine

Riley's Whitby Bull

641-6227

2010 Newsletter #3

Some recipes, news & foods for thought! February 3, 2010

First Order of Business; This year's **AAUW Book Fair** will open Friday, March 5, from 9 - 6 and Saturday, March 6 from 9 - 2 at the Aiken Exchange (Target Mall) in the old Goody's store. The line on Friday morning will begin forming early but don't worry that everything will be gone before you can get in. There are so many great books and music and movies and magazines and Attic Treasures that there will be plenty for all. All profits go toward the pay equity issue on the national level and the majority of the money goes toward the education of Aiken County women and girls.

Celebrate the "Wearin' o' the Green" Wednesday, March 17th with Riley's Crew.

Saint Patrick's Day 2010

THE MENU \$19.95 per person

Will's Irish "Wheaten" Soda Bread & Butter

SOUP:

Fresh Pea & Cumin

SALAD:

Riley's House Salad with Balsamic Vinaigrette

ENTREE SELECTION:

Grilled Lamb Chops with Mint Sauce

Irish Corned Beef & Cabbage

Savory Roasted Salmon Filet

SIDES:

"Champ" - Mashed Potato with Green Onions simmered in Milk

"Colors-of-the-Flag" - Tossed in butter Broccoli, Carrots & Cauliflower

DESSERTS:

Caramel Apple Pecan Cake

Irish Cream Cheeze Cake

IRISH BEERS:

TBA

The past few Monday mornings **Will & I** have hosted Caning Lessons by **Mary Whitt**. This lovely lady has been caning for years and has graciously agreed to share her art. **Will & I** and four other eager students are transforming our chairs. So far we have learned to set up the north/south and east/west grids; diagonal weaves; and next week we will bind off the weaves and stain the cane. What an empowering talent. I am resisting the urge to drill holes in all my chairs and cane the seats. (Luckily I am not allowed near the power tools.) But we are having a lot of fun with this project. Even on grey rainy days the Yellow Dining Room is a great work space.

Aside to Reenactors **Robert & Jo Moore**; please send me your e-mail address. I know you will get this message but I cannot remember under what I have filed your e-mail address.:-) Then I will send out the great photo of you guys and your handsome grandson.

Hear Ye, Hear Ye; Our **Niece Gwen** and her **Mike** became engaged on Valentine's Day and are planning a "destination wedding" sometime later this year. I'll keep you posted.

Birthday Kids: Niece **Sarah Reed**, Brother **Roger Maher**, Sister **Carolyn** & Nephew **Laci Bardos** (share the same day)"Step Monster" **Betty Maher, Janice Merrick, Michael Sargeant** (now twenty one), **Ann Thal, Joyce Birnheim, Christine Warnot**

Heartfelt Thanks to: **Bob & Lila Bett** for our cool measuring beaker; **Nancy & Jack Tappe** for a Green Top Hat just in time for Saint Paddy's Day; **George & Betty & Gracie** for our Tea Light Light House; **Cindy Fulmer** for my great Glitter Baton; **Barbara Gregory** for my Teeny Beanie Baby; **Cathy Shulz** for helping host the Mardi Gras Tuesday "Learning for Life" Australian Wine Tasting; and **Joan & Harvey Lacombe** for you know what ;-)

I got an e-mail from "Cousin" **Robin Bauer** last week reminding me our 40th highschool reunion is upon us. Well, how can this be. I seem to remember graduating from highschool only yesterday. Right? Whew! What a ride. Well **Robin** says that depending how calm her life is at the time will determine if she will attend. **Robin, Sally Jane** says if you wait til life is calm before you go, you may never get there. **Will & I** may or not depending on the bull at the Bull.

Recipes of the Day: The first from Betty Alexander. Some of the best cookies ever.

1. Pecan Fingers We yielded 66 cookies. They were a bit bigger than 1 inch.

2 c. sifted self-rising flour
(dash butter flavored salt ie. popcorn salt)
1/4 c. granulated sugar
1 c. butter or margarine (Betty uses I can't Believe It's Not Butter)
2 tsp. vanilla
2 c. finely chopped pecans
confectioner's sugar (10X sugar)

PROCEED:

Sift flour, salt and sugar. Work in butter and vanilla. Add nuts and mix well. Chill dough. Shape into thin 1 inch fingers. Bake on an ungreased cookie sheet in oven at 325 degrees for about 15-20 minutes (until bottom of cookies are light brown. It took 35 minutes in our oven). Roll the **warm** cookies immediately in 10X sugar. Roll 2 more times once they are completely cool. Store in covered tin. Note: Keep the dough cool. The cookies are hard to shape if dough is too warm. These cookies melt in your mouth.

2. Spicy Salmon Cakes with Ponzu Sauce We served these at the Australian Wine Tasting with a lovely Reynolds Merlot. We yielded 14 small appetizer size cakes.

1 lbs salmon filet
1 egg
3 Tbs cornstarch
zest of one lime
1 Tbs fresh grated ginger
1 Tbs chopped green onion
2 Tbs fresh chopped parsley
½ Tbs wasabi paste
½ cup bread crumbs and extra for coating
2 Tbs vegetable or canola oil

Ponzu Sauce

¼ cup soy sauce
juice of 1 lime
1 ½ tsp brown sugar
1 Tbs minced green onion
½ Tbs grated ginger

PROCEED:

1. Pre-heat oven to 350 degrees F.
- 2 Chop the salmon into fine cubes. Combine with egg, cornstarch, lime zest, ginger, green onion, parsley, bread crumbs and wasabi paste. Mix well/
3. Form into small cakes using an ice-cream scoop or your hands.
4. Coat the cakes in bread crumbs. Heat 2 Tbs oil in a pan over medium heat.
5. Gently fry the cakes for about 1 minute on each side or til golden. Transfer cakes to a warm oven while frying in batches.
6. To make the dipping sauce, combine all sauce ingredients together. Serve salmon cakes warm with dipping sauce on the side.

The wasabi paste gives these salmon cakes a nice edge. Add more if you want a more dramatic kick.

Garden news. Some daffodils and jonquils have made their season debut. It is so good to see those brave souls blooming. The poor pussy willows are completely befuddled. They have popped out, gotten cold and sucked back in; popped out again and got cold and sucked back in again. There are going to be very strong after all this exercise. In, out, let's get crackin'. Around

town the Red Buds and Pansies are out. I am so ready for warm. The few teaser days last week got me in the mood for spring. I spoke to friend **Ron (Animal) Hughes** last week in Newburgh, New York and he reports 35 inches of snow falling in one night. Sister **Carolyn** in New Hampshire has had no power for a few days. I am glad to be in Aiken.

PS: Lunches are going well and we have a goodly number of Vegetarians telling me that the Veggie Reuben and the Black Bean Cakes are Ab Fab. Chris Bett says Will's Really Good Reuben is the best in Aiken. I had one for lunch today. Yummy.

New neighbor, **Bobby Sheridan's** SMS Sports Shop is open for business and has all you need for baseball, soccer and basketball; including plaques and trophies. Very cool.

That's all for 2010 Newsletter #3

Talk to you next time.

Peace & Love from Riley's Whitby Bull "Misfits' Haven"