

**Greetings from Will & Lorraine
Riley's Whitby Bull
2010 Newsletter #5**

Some recipes, news & foods for thought! May 1, 2010
Thank you "**Web Guru**" **George Alexander**, host of the Bull's web site:
www.rileyswhitbybull.com 641-6227

♡ **Mothers' Day Sunday, May 9, 2010** ♡

♡ **Special Crab Cake Breakfast** ♡

♡ **Crab Cake, Scrambled Eggs, Roasted Red Potatoes,** ♡

♡ **Irish Soda Bread, Orange Juice & Coffee** ♡

♡ **All for \$11.75** ♡

♡ **Join us from 9:00am til 2:00pm** ♡

We drummed in Hopeland Gardens at the Earth Day Celebrations. You can see us with The UU Drummers at http://www.youtube.com/watch?v+r8rE6Dn_PLw
It was so much fun. We tapped a great tattoo as the kids came down from their assorted ecology workshops. **Will & I** returned to serve lunch. Wasn't surprised to find **Chris Bett** and two friends patiently waiting. It was Really Good Reuben Friday.

New face, **Nicole Quinn** raises Free-Range Chickens and has fresh eggs available for \$3/Doz. Contact her at (803) 456-3060.

A story from "**Life in Lorraine's Head**". Last year my sisters, **Jo Jo** and **Sally Jane**, came for a visit. At my request they dug and toted down some live Skunk Cabbage plants. **Will** planted them for me and they have survived the winter. They are happy and even have new baby Skunks.

I use the dried plants in some herbal formulas.

These plants like damp places and I had a "great idea". I fast pitched the "great idea". Since summer will be hot and dry; how 'bout we put a de-humidifier under shelter near the Skunk Cabbage patch, run the hose to the plots and run it during the day.

What did **Will** say? No No. We will not run a compressor out-of-doors simply to drip irrigate my "swamp weeds". I still think it is a "great idea". I did not say it is an economically sound idea; just a "great idea".

So lugging watering cans to the Skunk Cabbage Patch is now the way.

♡ Birthday Kids: Niece **Aidan Bardos**, Brother **Laszlo Bardos**, Sister **Janine Collins**, **Harry Woodward**, **Mack Bailey**, **Rafferty & Roberts Guys**

Heartfelt Thanks to: **Steve Cannon** for our baby blueberry bushes, **Cathy Benedetto** for the Needling, **Nancy Tappe** for this year's Palms, **Frances Coons** for her help hosting Brother **Harry Woodward's** birthday dinner party, **Mary Whitt** for her wonderful Caning Classes, Wicked Step Mom **Betty Maher** for my lovely necklace, **Tom Brandner** for our "Attaway" Lespedosia bushes (hope I spelled it right), **Lorraine Lindsay** for the yummy Blackberry Jam, That Yard Sale Maven **Marlene Jones** for my

new Magic Wand, Rosy Fire King custard cups and the lighthouse frame and **Deborah Lee** for the cool "George Bush the Elder" red wine glasses

Congratulations to: **Elizabeth Smith** our Honor Roll kid, **Calyan Bowles & Robin Kronberg** for a very successful "The Dixie Swim Club" run. Great show kids. So glad we caught your performance. Ran into **PJ & Ralph Foster** at the show.

Saint Patrick's Day dinner was a lot of fun. I even learned the correct pronunciation of Smithwick's Irish Ale (it is Smid-icks).

Lovely Easter Sunday lead into Masters'. It was so good to see "The Masters' Guys" **Andy & Susan Smith**. We had a "nature walk-about" in the yard before dinner complete with Pinot Noir and mulberry walking sticks.

Recipes of the Day:

1. Old Fashion Egg Custard This is my Grammy Hulda's recipe. It yummy & foolproof. Yield 12 four ounce custard cups. Preheat oven to 325°F

10 large eggs

½ cup granulated sugar

1 tsp vanilla

1 tsp grated nutmeg

4 cups milk

HOT water

PROCEED:

Mix all ingredients together. Put empty cups into a shallow pan. Ladle equal amounts of mixture into the custard cups. Place pan on oven shelf and pour HOT water into pan halfway up the outside of the cups. Push pan gently into the oven. Bake 40 - 50 minutes til set. Remove to rack. Use tongs to remove cups from water bath. Cool on a wire rack. Place plastic wrap or waxed paper on top and refrigerate.

We serve with caramel or lemon curd; with or without whipped cream; or just AS IS.

2. Irish Cream Cheeze Cake Yield 9" - 10" spring form pan. Preheat oven to 250°F

For crust:

2 cups graham cracker crumbs

1 tablespoon melted butter

PROCEED:

Mix crumbs and butter with a fork. Press into the bottom of pan. Bake 15 minutes.

Remove to cooling rack.

For cake:

10 ounces sour cream

2# (4 pkgs.) cream cheeze (I prefer store brand)

1 ½ cups granulated sugar

¼ cup instant coffee

¼ cup Irish Cream (I use Bailey's)

1 tsp vanilla

¼ tsp salt

4 large eggs

PROCEED:

Beat sour cream & cream cheeze til smooth. Scrape bowl sides often. Mix together sugar, instant coffee, Irish Cream, vanilla, salt and add to the mixer. Mix til sugar

incorporated and dissolved. Add eggs one at a time - mixing between each addition. Place a pan of hot water into the bottom of preheated oven. Pour batter into crust lined pan. I start timing at 1 hour 45 minutes. Then I check the cake at 20 minute intervals. The cake is done when puffed in the center and begins to dry at the edges and pull away from the sides. Turn off the oven and leave the door closed. After 30 minutes crack the oven door and finish cooling. Refrigerate over night . Next day un-pan. Of course we featured this flavor Saint Patrick's Day and the week afterward. It is delicious.

Yeah!!! Elk is Back. The wait is over. We again have the Venison Sausage and Elk Steak.

Coming Soon: Occasional Literary Inspired Dinners. Some books that we read have wonderfully developed meals and we plan to prepare those that really excite us. I think we will start with Brian Jacques' "Red Wall Abby of Mossflower" books in which the Cellar Mole, Badger Mum and the Dibbins create such yummy dishes as berry flans, shrimp & hot root soup, Damson Plum cakes and the like. Under the Tuscan Sun for elegant Italian fare. J. A. Jance's Joanna Brady mysteries for great Mexican Supper. You get the idea.

That's all for 2010 Newsletter #5

Talk to you next time.

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