

**Greetings from Will & Lorraine
Riley's Whitby Bull
2010 Newsletter #6**

Some recipes, news & foods for thought! June 9, 2010
Thank you "Web Guru" **George Alexander**, host of the Bull's web site:
www.rileyswhitbybull.com 641-6227

♂ ♡ ♂ ♡ ♂ ♡ ♂ ♡ ♂ ♡ ♂ ♡ ♂ ♡ ♂ ♡ ♂
♂ **Fathers' Day Sunday, June 20, 2010** ♂

♂ **Special Crab Cake Breakfast** ♂

♂ Hand-Formed Lump Crab Cake,
Scrambled Eggs, Roasted Red Potatoes ♂
♂ Irish Soda Bread, Orange Juice & Coffee ♂
♂ All for \$11.75 ♂

♂ **Join us from 9:00am til 1:00pm** ♂

🌸 Mothers' Day celebration was really fun and busy. The Crab Cake Special was so well received that we decided to do it for the Fathers.

☀ Birthday Kids: Sister **Jo Jo Maher**, Nephew **Zoli Bardos**, Brutha **Ferd Warren, Julie Evonna**, 2-Mini-Horse **Sandy, Linda Eli, Rayito Calderone, Mary Ann Graff**

💕 Anniversary Celebrants: **Vince & Bambi Harmon 15th** (Will & I met **Vince & Bambi** before they wed. Now that puts things in perspective.), **Ferd & Linda Warren 17th**, **Bruce & Jessica Wiersma 12th** and **Will & Lorraine Riley 25th** (Us) (**Will** says he's about had it and he's ready to take it on the lam. But **Animal** reminded him "Tag, you're it. No tossing her back.)

✍ Congratulations to: **Carl A. Hall** on his graduating Magna Cum Laude from Clemson and **Malachi L. Willis** on his graduation from Aiken High.

😊 Heartfelt Thanks to: **Shelley Pyle** for our Mothers' Day flowers, The **3rd Friday Lunch Bunch**, The **4th Wednesday Supper Guys**, **Cathy Benedetto** for our Lighthouse mat, bowls and stuff and **Stephen & Mary Ann Graff** the yummy Mexican Taurus birthday bash

✌ Aside to: **David Kuzmeskus** the Tohee has returned. I don't think the eggs are hatched because his visits are periodic. When the babies hatch my guess is he will be the constant pecker-head, **Jay Wagers** the Elk is back. Hope the renovations are going well

VACATION TIME:

Fourth of July falls on Sunday this year. After breakfast service and clean-up is done we head north to spend some New York picnic, Euchre, hugs and kisses “Family Time”. Then on to Nephew **Doug Steinberger’s** Ohio wedding July 10th. And we will reopen Wednesday, July 14th

Cincinnati Reminiscence we call: “The Prostitutes & The Gamblers”

After our 1981 graduation from the **Culinary Institute of America** Will & I made the move to **Cincinnati, Ohio**. Will found work at the 5 Star French landmark **The Maisonette**. I hired on at **The Grand Finale** in **Glendale**.

The Maisonette was one of the most respected French dinner houses in the country. To have the kitchen staff familiar with all aspects of the “back-of-the-house” the “brigade”, each week, rotated to a new station. This meant anyone could be called in to cover for an absence. Very efficient.

The week after our wedding we donned our dress-up clothes and went to dinner in the front-of-the-house. It was magic. Great food, lovely bottle of wine, banquette seating in that beautiful diningroom and the pampered service by friends made the night memorable.

The **Grand Finale** is a popular destination whose specialties include “quiches & crepes & great desserts”. That is where I began perfecting my Cheeze Cake recipes.

One day after work my Buick refused to go. My boss, **Larry Youse**, called his repair guy and had my car towed to the shop. He also called and paid for a taxi to haul me home and pick me up the following morning to bring me to work. Sure enough the next day the taxi picked me up. The driver was extremely nice and began giving a tour, narrating, as he drove past points of interest, landmarks, parks.

When we passed the “Entering Glendale” signpost **I heard him say**, “This is where the **prostitutes** and the **gamblers** settled.” I said, quite guilelessly, “I haven’t seen any prostitutes or casinos around here. I thought that was illegal in Ohio” Immediately I knew something was wrong. The temperature in the cab had just dropped 20 degrees. My guide turned toward me with a stricken look and said, “**I said the Proctors and Gambles.**” I did profusely apologize and explain I had misheard and misunderstood. No matter. They were the last words he would utter til he spat out the fare. He drove off and never looked back.

I had taxi service four days til the Buick was healed but I never again saw my first guide.

Sadly the **Maisonette** did not survive the “urban renewal” of downtown Cincinnati and everything, including the fixtures, art work, dishes, furnishings, pots & pans have been sold at auction.

During Masters’ Week we had the pleasure of serving a party of **Grand Finale** regulars. They told us the crew at **The Grand Finale** is still cookin’ away. **Larry & Cindy Youse**, when they retired, sold the restaurant to the staff. I have exchanged letters with **Jerry Kiley**, former manager, now co-owner. We have a lot of catching up to do.

The End.

Recipes of the Day:

1. Fresh Corn & Tomato Soup

Yield 3 ½ quarts

4 ears corn, peeled, silk removed

4 large ripe tomatoes

½ C celery, chopped

½ C onion, peeled & chopped

¼ C carrot, peeled & chopped

1 clove garlic, minced

salt & pepper, to taste spices & seasons of your choice

2 quarts water (or beef or chicken stock)

Proceed: Heat water in a large pot to simmer. Score an X lightly on the ends of the tomatoes with a paring knife. Blanch tomatoes about 20 - 25 seconds. Remove with a slotted spoon to a plate to cool. In the same water cook the corn for 4 minutes.

Remove to plate to cool.

Peel cooled tomatoes. Cut in half through the middle and squeeze out the seeds and chop. This is concassé. Stand cooled corn on platter on end, using a sharp knife, slice the kernels from the cob. (Discard cobs, tomato skin & seeds or put into your compost heap.)

Bring the stock back to boil, add: corn, diced tomatoes, celery, onion, carrot, garlic, salt & pepper to taste and any seasons or spices desired. Reduce to simmer. Simmer 15 minutes. Serve hot or chilled as is or use as soup base.

2. Grammy Hulda's Chocolate Cake (aka Crazy Cake)

Yield: 2 - 8" rounds, ½ sheet pan or 24 - 29 cupcakes

1 lb flour

1 ¾ ounces cornstarch

17 ounces granulated sugar

1 ¾ ounces cocoa

½ ounce baking soda

¼ ounce salt

1 cup salad oil

1/8 cup vinegar

2 ½ teaspoons vanilla

2 ½ cups COLD water

Proceed: Preheat the oven to 350 degrees. Sift dry ingredients. Place into mixer bowl. Add the liquids and mix on low speed til thoroughly blended.

Grease pans and dredge with flour or cut waxed paper to fit in the bottom of the pan.

Divide the batter evenly between your chosen pans.

Bake cup cakes 30 - 35 minutes and add 15 - 20 minutes for the cakes. The cakes are done when tested dry and middle is high.

This cake is great for sculpting "fun" cakes... It will keep fresh wrapped in the fridge.

This is good with a simple white icing.

HINT: To make "Black Icing" for black cats, hair, cars, witches hats & etc.. Add **BLUE** food coloring to chocolate icing.

That's all for 2010 Newsletter #6

Talk to you next time.

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