

Greetings from Will & Lorraine,

Riley's Whitby Bull

2008 Newsletter #12

Some recipes, news & foods for thought! December 20, 2008

**HOLIDAY SCHEDULE:** The Bull is closed **Christmas Day** and **New Year's Day**. We will serve our regular dinner menu **Christmas Eve** and .....

## NEW YEAR'S EVE PLANS

Price per person \$36.00 will include:

Riley's Whole Grain Irish Soda Bread & Butter

**SOUP:** Hearty Beef Barley

**SALAD:** Good Luck New Year Hoppin' John

**SIDE DISHES:** Basmati Rice Buttered Broccoli Braised Red Cabbage

**DESSERT CHOICES:** Almareto Cheezecake Chocolate Cherry Truffle Tart

**FRUIT & CHEEZE:** TBA

**ENTRE CHOICES:** Filet Mignon Bordelaise Baked Twin Lobster Tails

Caribbean Lamb Curry

We will feature Cristalino Brut CAVA @ \$5.00 glass

Songstress **Cathy Benedetto** will join us for songs both original and familiar, sing-alongs and requests.

We are happy that she can be here this year. Last year she was missed.

Birthday Kids: Nephew **Dylan O,Connor, Willie B., John Poore**, Niece **Gwen Steinberger, Ron "The Animal" G. Hughes,, Jean Couillard, Mary Alice, Gwen Tuttle**

Anniversary Celebrants: **Mike & Vicki Jones, Tommy & Margie, Jack & Linda Heffner, Monahons, Covingtons, Gwen & Russ Tuttle, John & Janice Merrick**

Heartfelt Thanks to: **Judi Todd** for her great organizing skills at the card party, **DK & Jody Newell** and the **Edisto River Fox Hounds** for their Hunt Dinner, **Jerry & Karen Butler** for **Will's**

Birthday "Mamma Mia" CD, **Joan Lacombe** & the girls for the fun Luncheon, **Bill Couillard** for helping to pull off **Jean's** surprise birthday dinner.

Out Of Africa: Nephew **Steve Reed** flew to Africa to link up with cousin **Dylan** the Peace Corps teacher. **Dylan's** school is closed the month of December so "**Mista DEO's**" Christmas gift this year is **Steve's** company. The guys will trek around the wilds of Africa and have many adventures. We don't expect much communication from the boys til after the new year. But we have been informed of **Steve's** safe arrival.

Wine & Art this year was very festive and for once the weather was lovely. Great fun and good food and wine. Please visit **Louise Mellon's** "virtual studio" site [www.littlehouseart.com](http://www.littlehouseart.com) . Her compositions and vivid colors are fun. She even has an ongoing interactive project. What an interesting idea.

Halloween found us searching the house for spirits. "**GPS**" **Graniteville Paranormal Society** conducted an investigation. Please check their web site [www.granitevilleparanormal.com](http://www.granitevilleparanormal.com) and visit of our friendly ghost.

Thanksgiving was fun. We had friends and family in for dinner and games and a walking-stick after dinner jaunt. Again the weather was fine. Niece **Gwen** was in for the week from Niagra Falls. She had her wish granted for warm temperatures.

**TA DA!!! Will & Lorraine** are characters in **Marti Healy's** new novel. "**The Rhythm of Selby**". We are Chapter 23 as **Sylvia & Wayne St. Martin** "old hippie" owners of **Cabbages & Kings**. **St. Martin** is the patron saint of innkeepers, drunkards & geese. How appropriate. The beautiful photography throughout the book by **Shelly Marshall Schmidt** is just right. When **Marti** told us she was writing the book she asked if we would like to be in it . Well sure says we, what fun. We discussed names for characters and I told her about one of my "emergency" names.

"Emergency name" you ask? Let me explain. "Well, hi Little Lady. How you doin'?" says a voice that pretty much gives me the creeps. This guy is hitting on me and I want nothing to do with him but my mother has taught me to be nice. So when he asked my name, rather than be rude and offend I'd say "**Sylvia Sands**". When he asked for my phone number I'd tell him it's in the book. Just look it up. I knew full well that this guy was not going to make the effort. So with no hard feelings, a potentially messy situation was diffused. PS **Sylvia Sands** was the name of my cars. It is really cool reading Marti's book and recognizing The Bull.

When Marti & Shelly can fit it in their schedules,

**"WE WILL SCHEDULE A SUNDAY BREAKFAST BOOK SIGNING AT THE BULL"** .

We will send out an e-message to let you guys know.

### **Recipes of the Day:**

#### **1. Hot Buttered Rum**

Ingredients:

1 pound butter, softened

1 pound brown sugar

1 pound confectioners sugar

2 teaspoons cinnamon

2 teaspoons nutmeg

1 quart vanilla ice cream, softened

PROCEED:

In an electric mixer, beat until fluffy; butter, brown sugar, 10X sugar, cinnamon & nutmeg.....Stir in ice cream. We pack this mixture in a plastic bucket with a lid and keep it in the freezer. It is handy to keep a 1/4 cup measure in there too so you do not have to search each time. Mise en plac, Mis en plac, Roux Roux Roux (That is an old CIA student chant - pronounced - Mees on plas, mees on plas, roo roo roo)

For each serving: Combine in a mug, 1/4 cup mixture, little hot water to temper and melt the mixture, rum, top off with hot water, whipped cream and sprinkle with cinnamon sugar. Yummy stuff.

Cookies are always easy, but around the holidays, with time short and demand high, even they can use streamlining. One solution is to whip up a single batter and finish it in different ways. Just divide the dough into four parts and add lemon juice and zest to one quarter, chopped walnuts to the second, raisins to the third and coconut to the fourth. The variations are infinite but this basic batter is great plain too.

**2. The Mother of All Butter Cookies** from **The New York Times** Mark Bittman on Food Yield:  
About 4 dozen cookies Time: About 30 minutes or more if cookies are baked in batches

Mark writes: Here I've refined the classic cookie recipe to do all the mixing in the food processor. Because it's such a powerful machine, it's easy to overdevelop the gluten in the flour, which leads to tough cookies. My solution is to replace a quarter of the flour with cornstarch, which develops no gluten and, as a bonus, adds a silken quality. Even so, it's important to process the ingredients gently. If you're making the cookies with an electric mixer or a wooden spoon, cream the butter and sugar together before adding the dry ingredients.

Ingredients:

1 ½ cups all-purpose flour

½ cup cornstarch

¾ cup sugar

pinch salt

2 sticks chilled unsalted butter, cut into bits

1 teaspoon vanilla extract

1 egg

½ cup milk, approximately

**PROCEED:**

1. Preheat oven to 375 degrees. Combine flour, cornstarch, sugar and salt in a food processor, and pulse once or twice. Add butter and pulse 10 or 20 times, until butter and flour are well combined. Add vanilla and egg and pulse 3 or 4 times. Add about half the milk and pulse 2 or 3 times. Add the remaining milk a little at a time, pulsing once or twice after each addition, until the dough holds together in a sticky mass.
2. Remove the dough from the machine to one or more bowls. Make cookies described in step 3, or make any of the variations below.
3. To make cookies, drop rounded teaspoonfuls of dough (you can make the cookies larger or smaller, if you like) onto a nonstick baking sheet, a sheet lined with parchment paper or a lightly buttered sheet. If you want flat cookies, press the balls down a bit with your fingers or back of a spatula or wooden spoon. Bake 11 minutes, or until the cookies are done as you like them. Cool on a rack, then store, if necessary. In a covered container.

**Variations:**

- \* **Butterscotch cookies:** Substitute brown sugar for half or more of the white sugar, or simply add 1 Tablespoon of molasses with the egg.
- \* **Citrus cookies:** Omit the vanilla and add 1 Tablespoon of lemon or orange juice and 2 teaspoons grated lemon or orange rind along with the egg. A couple Tablespoons of poppy seeds can also be added.
- \* **Chocolate chip cookies:** stir in about 1 cup chocolate chips. (The butterscotch variation is good with chocolate chips.)
- \* **Other chunky cookies:** To the finished batter, add about 1 cup M & M's (or similar candy), roughly chopped walnuts, pecans or cashews, slivered almonds, raisins, coconut, dried cherries or cranberries. Or combine any chunky ingredients you like.
- \* **Ginger cookies:** Add 1 teaspoon ground dried ginger to the dry ingredients. For even better flavor add 1/4 cup minced crystallized ginger to the batter by hand (this works well in addition to or in place of the ground ginger).
- \* **Spice cookies:** Add 1 teaspoon ground cinnamon, 1/4 teaspoon each ground allspice and ground ginger and 1 pinch ground cloves and mace or nutmeg to the dry ingredients

**Source: The New York Times**

Well people I know there was more to tell but a brain fart blew the gist right out of my head. My Mother used to say "The line's busy, Lorraine. If it's important they'll call back." So when the line clears and "they" call back I'll be sure to let you know.

**Until then Will & Lorraine wish all a Merry Christmas and Blessed New Year.**

**That's all for 2008 Newsletter #12**

**Talk to you next time.**

**Peace & Live**