

**Greetings from Will & Lorraine,**

**Riley's Whitby Bull**

*"A truly original, albeit slightly strange,  
Southern fine dining restaurant."*

Kendall Lucas from "Low Country Living"

**2008 Newsletter #6**

Some recipes, news & foods for thought! June 21, 2008 **Happy Summer**

[www.rileyswhitbybull.com](http://www.rileyswhitbybull.com)

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**BIG NEWS FLASH!!!**

**We have a new e-mail address. Please make note.**

**[rileyswb@spiritcom.net](mailto:rileyswb@spiritcom.net)**

**Spirit will forward til September but after that it will hit the dead files.**

Well we have had an exciting couple months. Starting with Saint Patrick's Day, Masters' Week, Easter Sunday, Mothers' Day, and Fathers' Day - WHEW! What a whirlwind spring.

Next up is **Fourth of July** and yes we will be open **Independence Day** for any who want to celebrate inside out of the heat.

Then there is the campaign, soaring costs at market and pump. It's always something. Oh well at least there is no time for boredom to set in.

If you ride past the Bull please note a new color scheme emerging. We (Will) have begun repainting the exterior. The new colors; Daisy and Pale Orchid with Plum, Deep Red and Dark Blue highlights. So far the response has been - YES! We love it.

The tomatoes and peppers in our "Earth-Box are doing great. They look like the tomatoes that took over Manhattan. The rest of the garden is kind of struggling thru yet another dry spell. Yes, early spring was wet and mild but then here comes the hot dry dusty summer. We have cut back on the frequency we mow and trim.

Aside to: **Andy McIntyre** - on your recommendation, **Tom Murray** was in for dinner during his copeteing in the Triathlon - tells us his wife climbed Mount Kilaminjaro with you.

The full moon - March 21 was spectacular and did have me envying Nephew Steve out in the wilds of Utah where the sky seems so close to Earth.

Birthday Kids: **Marcie Henna, Karen Decker, Frieda Wheeland, Steve Johnson, Fred Warren, Dad Roger Maher, Sister Jo Jo, Nephew Zoli, Chef Boulden, Roger Morenc, Ann Mitchell**

Anniversary Celebrants: **Roy & Patty Hammack, Fred & Linda Warren, Margie & Tommy Dunn, Terry & Sharon Eckert, Vince & Cindy Smith, Bill & Debbie Huggins, Dad Roger & Wicked Step Monster Betty Maher, Will & Lorraine Riley**

Heartfelt Thanks to: **Gabriel** for sharing flower seeds, **Melanie & Ian Hamer** for hosting **Denton & Leighton's** brother **Brighton's** Christening dinner party, **Bill & Linda Ely** for their special Italian gifts, **Linda Warren** our chocolate cinnamon anniversary cake, The Riley Kids; **Calyan, Christine, Dylan & Robin** our anniversary candle and funny card, **Poppi & Betty** the radio/clock/timer thingy, **Aunt Beverly Bauer** the Bethel Center informative news release

Congrats Graduates: **Josh Marshall** from USC, **Asasha Lape** from USC, **Calyan Bowles** South Aiken, **Robin Kronberg** Silver Bluff, Nephew **Jake O'Connor** SUNY Plattsburg

Good to see: **Carl Hall** stopped in for a visit last Sunday. He is doing very well at Clemson and may take the summer off for a well earned break. **Josh & Sara Marshall** stopped in for breakfast a few weeks ago with adorable baby **Michael**. I even held him for a sec. They were with doting Grands **Lara & Bud**.

Good Luck to: Niece **Lindsey** in her first new house of her own, Niece **Sarah** in her new apartment, **Niece Gwen** who has accepted a new position in Niagra Falls (brrr), New York. She may be gone by the 4<sup>th</sup> of July. Nephew **Steve** on the Long Trail for the summer, Nephew **Dylan** still in Zanzibar and hoping the electric is back on. Hi to **John Casey**

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

#### **1. Salade Nicoise Serves 6** Recipe from **The Culinary Institute of America**

Classic Summer Salad. Very tasty and very refreshing. Take time to read recipe before prep. Great lunch or supper entree.

For dressing:

1/4 cup white balsamic vinegar

3/4 cup extra-virgin olive oil

2 cloves garlic, crushed

10 fresh basil leaves, finely chopped

Salt and pepper as needed

For salad:

1/2 cup extra virgin olive oil

2 cloves garlic, chopped, divided use

5 plum tomatoes, blanched and peeled

1 fennel bulb

1 each yellow and red pepper

1 1/4 cups new potatoes  
4 cups arugula  
3 cups mesclun lettuce  
12 radishes, quartered  
1 1/2 cups haricots verts, parcooked and halved  
6 artichoke hearts, quartered  
3 hard-boiled eggs, quartered  
6 anchovy fillets, cured in vinaigrette  
1 (12-ounce) can tuna in oil, drained  
3/4 cup black nicoise olives

PROCEED:

Preheat oven to 275 degrees.

For dressing, place vinegar in bowl and gradually add olive oil while whisking thoroughly. Add garlic, chopped basil, salt and pepper.

For salad, brush baking sheet with olive oil. Sprinkle some chopped garlic and thyme onto sheet. Cut tomatoes in eighths and remove seeds. Lay tomatoes on baking sheet, brush with oil and sprinkle with a little more of the garlic and thyme.

Place tray in oven and bake 15 minutes. Remove tomatoes and set aside.

Par cook fennel in boiling salted water for 10 minutes. Remove from water with slotted spoon. Cut fennel in half vertically. Slice it thinly. Lay slices on baking sheet. Brush with remaining oil and sprinkle with remaining garlic and thyme. Bake for 30 minutes. Remove fennel from oven and raise oven temperature to 350 degrees.

Rub the peppers with oil and bake 40 minutes. Peel and cut into julienne strips. Cook potatoes in boiling, salted water for 20 minutes. Drain, cool and dice. Toss in bowl with salt, pepper and 3 tablespoons of dressing.

Mix arugula and mesclun together in a bowl with a little dressing and season with salt and pepper. Arrange mixed lettuces on plates and add all components. Drizzle with dressing.

## **2. Cold Strawberry Soup Yield: about 4 cups**

2 cups unsweetened pineapple juice  
1/3 cup sifted powdered sugar  
2 cups fresh strawberries, washed & hulled

½ cup Burgundy or other dry red wine

½ cup sour cream

Whipped cream (optional)

Fresh strawberries, sliced (optional)

Fresh mint leaves (optional)

PROCEED:

Combine pineapple juice, powdered sugar and strawberries in container of blender; process until smooth. Add Burgundy and sour cream; process an additional 2 minutes. Cover and chill several hours. Garnish with whipped cream, sliced strawberries and mint leaves if desired.

This year **Will & I** celebrated our 23<sup>rd</sup> anniversary. It was lovely and we lingered for three hours at Casa Bella over dinner and Chianti. The next day I was "subdued".

We are looking forward to a visit from Cousin **Robin** and her Mate "Kansas City" **Joe**. They will attend a family celebration in Georgia and head east for a day or two. Can't wait to show them our Aiken. **Carolyn, Laszlo, Zoli, Aidan** and **Laci Bardos** are on their way home from Hungary. Their year there flew by and they are looking forward to getting back to the New Hampshire hills.

Trying to keep one's head on straight during these tumultuous days is a full time job. We have to filter thru the constant "War of Terror", economic woes, campaign bull and environmental noise. HINT: Afternoon naps let one pause and put things in perspective. Not that naps are a cure or defense but I find that after a nap my mind is refreshed and more clear. Standing guard at times is exhausting. Meeting with friends and exchanging ideas is good. Isolation is not beneficial. Link up you guys. Why not stop in for a little bite and respite.

**That's all for 2008 Newsletter #6**

**Talk to you next time.**

**Peace & Love**