

Greetings from Will & Lorraine,
At Riley's Whitby Bull

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

So says, Kendall Lucas, "Low Country Living Magazine"

2008 Newsletter #9

Some recipes, news & foods for thought! September 10, 2008

BIG NEWS FLASH!!!

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

rileyswb@spiritcom.net

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

Well, we have had a couple quiet months with a string of "Whoo-Hoo" highlights. A visit from "Cousin" **Robin & Joe** was too short. **Robin** and I shared nap time as infants, childhood diseases, Elementary, Junior High and High School, family picnics, parades, Christenings, funerals, holidays, birthdays, chorus and graduations. She is a sister of my heart and loves me in spite of myself. **Aunt Bev** and **Uncle Bob**, her parents, are very important "big people" in my life. **Uncle Bob** & my **Uncle John** are life long friends and best buddies even though they root for different teams. **Bob** is a true blue **Yankees** fan while **John** is a fervent **Red Sox** fan. As long as I can remember they have waged a jolly baseball battle. A visit from **Gwen & Russ Tuttle's** daughters **Jo** and **Jill** and Super Granddaughter 1 ½ year old "**Charlie**" who by the way really appreciates Will's cooking, was a ball. **Will & I** saw "Ma Ma Mia" a few times. Absolutely loved that movie. Can't wait for the DVD to be released. Got home and put on our **ABBA** CD. Have been listening each day. It is in with the Irish mix. I am amazed how many of our guests remark about the movie after hearing the **ABBA** music. It played well in Aiken. **Nancy Tappe** and her granddaughter, **Madeline (Maddie)** came for a "Rollin' Aids" lesson. **Maddie** is a great kid and she picked up the bead rolling technique in no time. She liked the purses that I am making and "**Grammy**" bought her a pretty blueish one. **Maddie** writes that she is rolling up a storm and teaching her friends. Sounds like the new age quilting-bee. **Will** is spending time with **Bill Mackley** and **Pam-the-Mother** to help them build "**Mackley's Jewelry and Repair**" in **Graniteville**. It will open soon and will feature our "**Trudy Beads**" and "**Bag Lady Starter Kit**" purses. How exciting.

Observations on a slow season: **Toilet Paper. Toilet Paper? You ask?** It turns out that a good gauge of business is our toilet paper purchases. I realized I am not buying as much. Let me explain it to you. Back in 1983 while **Will** was Chef at The **Daytonian Hilton** it became our practice to rotate bathroom tissue. Housekeeping would replace used rolls with new and drop them off in the break-room. The staff was encouraged to "recycle" the rolls. It made sense. Since then, in all our restaurants, we have. A couple times lately I have actually had to put new rolls in our bathroom. Whoa, what a wake-up call. This did last through the summer but now with the start of school and autumn the used rolls are once again rollin' in. And just think about all the bathroom tissue I will buy after the ELECTION. Oh Boy!

Birthday Kids: **Scott Lacher**, "**Dad**" **Ray Riley**, **Kathy Conway**, Sister **Sally Jane McKenna**, Nephew **Jake O'Connor**, **Lorraine "Shortie" Riley**, **Mike Hardwick**, **Bill Ely**, **Christie**, **Bambi Harmon**, **John Merrick**, **Jack Tappe**, **Henrietta Eckert** and **Patty Hammac**.

Anniversary Celebrants: **Ron & Joyce Vermost** and **Steve & Terry Cannon**

Heartfelt Thanks to: The **Girls** (**Linda Warren**, **Linda Ely**, **Vicki Jones** and niece **Gwen Steinberger**) for my "Cardigan Theme" Birthday. Let me explain it to you. FINALLY my hot flashes have begun. Sister **Jo Jo** advised Cardigan sweaters for the coming cooler weather. The **Girls** got the message and gathered a few nice Cardigans big enough for my "layering", a hand held fan, a beautiful kaleidoscope and other silly "pre-crone" toys; **Julie & Ann** for my Goddess Parking Only sign; **Pam-the-Mother** for Jelly Bellies; **Joyce Riddick** for our Ceramic Fruity

Centerpieces; **Robin & Joe** sent shredded real green-backs. Two bags of \$165.00 dollars. **Joe** works at the Treasury and sent me the bags full of little bits of "Olde Money" which will probably find their way into some beads; **LA Combs** for Sour Jelly Bellies and retired **Jack Tappe** for 50 pounds of superfluous ties.

Bye Bye: To Niece **Gwen Steinberger**. Her "sideways promotion" took her to Niagra Falls. We all wish her good luck and miss her bunches. **Ruth & Chuck Kapp** have sold their Aiken home and are Cincinnati bound to be closer to their son & daughter. This is all going to happen by the end of September. We love **Ruth & Chuck** and will miss them bunches.

NEWS: ANNOUNCEMENTS OF LOCAL INTEREST

Join us in welcoming three new area businesses!

Cathy Benedetto has opened "**HARMONY GATE**" Wellness Center ACUPUNCTURE 'Re-Discover the Healer Within' **Cathy** offers *Private & Group Treatments *Five Element Acupuncture *Reiki & Chakra Balancing *Wholistic Consults & Education *Aqua Qi Foot Baths & more...You can reach Harmony Gate at 224 Silver Bluff Road, 803-649-4047

Bill and "**Pam-the-Mother**" **Mackley** will soon open "**Mackley's Jewelry and Repair**". Their new store will be a full service jeweler. Bill has years of experience designing, repairing and appraising. He will buy gold and precious gems and metal. You can reach Bill at 417 Main Street, Graniteville 29829 New phone number will be assigned next week.

Kay Dillon has opened "**Just Breathe Studio**" for Yoga, Ta Chi & Pilates. Riley Guys know the building as the former site of Amanda's, across from Moe's. She has attached pretty black awnings. Certified instructors are ready to get the kinks out. For more information call Kay at 803-648-8048 1501 Whiskey Road or access her we site www.justbreathestudio.com

Stuart Farnell, Mr. Magic Fingers, of **Farnell Clinic**, has been studying Lymph Pathways. He is excited about this. As he likes to say "He had an apostrophe (that's a Punny Epiphany) one day and has had great results putting theory to practice. Call **Stuart** at 803-642-0018, 218 York Street SE

Got a call from **Kristen Brown** Executive Director of Aiken **Center for the Arts** to let us know that the **9th Taste of Wine and Art** will be held **Thursday, October 16th** from 7 pm til 10 pm. This is a great party and has become Aiken's Holiday Festivities Opening Night. **The Bull** has participated for years and we have a ball. Expect high energy, rowdy, bawdy antics. We will be dishing up our Spinach and Mushroom Crepes, Will's Irish Soda Bread and stuff. We have found that the crepes and soda bread complement rather than over power the wines. They have always been well received. Hope to see you there.

Recipes of the Day:

1. Great Easy Hummus From Deborah Lee

2/3 C dried chick peas (Garbanzo Beans)

2/3 C Tahini

2/3 C lemon juice

1 clove garlic

salt & pepper to taste

olive oil to taste

1/4 teaspoon parsley

pinch paprika

PROCEED:

Soak chick peas (Garbanzo Beans) over night, cook according to package directions, cool Process in Cuisinart or blender with Tahini and lemon juice. Fold in remaining ingredients to taste.

Optional Toppings: Toasted pine nuts, roasted red pepper puree, sauteed lamb, sesame seeds and etc..

2. Flourless Fudge Brownie Cake

This very simple recipe can be whipped up in just a few minutes. You can bake it in a pie tin and serve wedges. It is very rich. Ypu'll love this cake.

1/3 C butter

3 1-ounce squares

2 C sugar

4 eggs, well beaten, divided

1 teaspoon vanilla

1/4 teaspoon salt

2/3 C nuts (pecans are great)

PROCEED: Pre-heat oven to 350 degrees

Melt butter and chocolate in saucepan over low heat. Remove from heat and add sugar. Mixture will get thick so don't panic. Add half the beaten egg and stir til incorporated. Add remaining beaten egg and mix well. Add vanilla, salt and nuts, mix til well combined.

Pour mixture into a greased 9-inch pie pan. Bake at 350 degrees for 50-55 minutes. Cake will look cracked on top like a brownie when removed from the oven. Cool completely before cutting.

3. Flourless Lemon-Almond Cake Yield: 9-inch round cake

1/3 C blanched, slivered almonds

8 Tablespoons sugar

4 large eggs, separated

5 teaspoons packed, grated lemon peel (lemon zest)

1/2 teaspoon ground cinnamon

pinch of salt

PROCEED:

Preheat oven to 375 degrees. Butter and flour 9-inch X 1/1/2 inch high round cake pan. Line bottom of pan with waxed paper.

Finely grind almonds with 2 Tablespoons sugar ion processor. In medium bowl combine yolks with 2 Tablespoons sugar, lemon zest, cinnamon and salt. Beat with electric mixer until thick and smooth, about 2 minutes. Stir in almond mixture.

Using clean beaters, beat egg whites in large bowl til soft peaks form. Gradually add 4 Tablespoons sugar, beating til stiff but not dry. Fold large spoonfuls of whites into almond mixture. Gently fold in remaining whites.

Transfer batter to prepared pan. Bake til tester inserted into center comes out clean, about 35 minutes. Cool in pan on rack. Turn out onto platter. Remove waxed paper and cut in wedges to serve.

Okay, the ELECTION. My take on **Sarah Palin**: read **The Handmaid's Tale**. And remember girls. Our grandmothers worked awfully hard for our right to independently vote and think. I always vote because I CAN. My candidate's never won an election but I remain undaunted. "Hope and Ivory Soap float eternal."

The weather broke for a few hours yesterday for **Will** to get some paint brushed on the house and the shop. The shop got a coat of a neutral with pink overtones. **Miss Linda Warren** has dubbed it "mushroom beige" her all time least fav. As my **Mom Sweetie** used to say "I couldn't afford not to buy it." It was a five gallon bucket priced at \$20.00 on the mis-tint rack. And it is very pretty on the little shop in the woods.

Yes, the year is winding down. Days are shortening and the leaves have just begun to fade. Which means Ghosties and Goblins are soon to appear. Have a happy safe Holiday Season. Hope to see you at Riley's Whitby Bull.

That's all for 2008 Newsletter #9

Talk to you next time.

Peace & Love