

Greetings from Will & Lorraine,

Riley's Whitby Bull

641-6227

2009 Newsletter #2

Some recipes, news & foods for thought! February 28, 2009

Whew! What a month. Farewell to our Dad, **Roger E. Maher Sr.**, who passed away February 8. He will be missed and fondly remembered. **Roger** was retired **Central Hudson Gas & Electric Safety Director**. I was always confused that **Daddy** kept harping about "turning off the lights" because I thought that since he worked for the power company that our electric came for free. He cracked up when he found out my take on "free electricity" and assured me that it was not a job perk. He had no lingering illness and his passing was swift. Who can ask for more. Bye Bye **Poppi**.

ATTENTION: We have made the move to DSL fast access internet. So our new e-mail address is rileyswb@att.net . For a couple months we will continue to receive e-mail at the rileyswb@spirirtcom.net . So please make the changes in your address book. Again that is rileyswb@att.net .

St. Valentine's Day was fun and the menu was well received. Though I do wish that at least one piece of Chocolate Raspberry Cheeze Cake was left over. Not a chance. Oh well. I may have to bake another. I'll be making Bailey's Irish Cream Chocolate Chip for **St. Patrick's** Dinner. Yes, **Saint Paddy's** falls on Tuesday this year. Yes, we will be serving.

During the first week of March, **Will & I** will venture to Ohio for our Niece **Jessica Steinberger's** wedding. We will cater the rehearsal dinner. **Jess** is one of Niece **Gwen's** younger sisters. So we will serve Sunday Breakfast on March 1st be closed the following week and reopen for dinner Wednesday the 11th. I will (try to remember to) change the message on the answering machine.

Well it's time for the annual **AAUW** fund raising book fair. This year the sale is to held Friday, March 6th 9am til 6pm and Saturday, March 7th 9am til 2pm. Which means we will miss the sale days daze. The sale will once again be held at the old "**Club Fitness**" 401 Silver Bluff next to Steinmart. It is great fun and the ladies of the **AAUW** do good works with the proceeds

Birthday Kids: Sister **Carolyn**, Brother **Roger**, Nephew **Laci** and friend **Janice Merrick**.

Anniversary Celebrants: **Joyce** and **Walter Riddick** 55th.

Heartfelt Thanks: to all for your kind thoughts and good wishes; **Ferd** for collecting the mail while we attended Daddy's funeral services; Step-sister **Diane** for organizing the week; our Cousins **Charles & Nancy** and **Greg** for sharing their condo and humor and love during our stay in Myrtle Beach; Birthday Buddy **Mike Hardwick** for my new **Goofy** hat which will be my new **Saint Patrick's** hat. Wait til you get a load of this chapeau.

Tornadoes can only mean that it is time for the "Battle of Aiken". Yupp, and welcome back Jo & Robert Moore (le duc de Normandy). When you guys are here it is always an entertaining night. See you next year.

Recipes of the Day:

1. Lemon Chess Pie Yield 9" pie

Once again it is time for this popular pie.

2 C sugar

1 Tablespoon cornmeal

1 Tablespoon flour

pinch salt

1/4 C melted butter

1/4 C milk

2 lemons (zest & juice)

4 eggs, lightly beaten

PROCEED: Preheat oven to 350°

Mix sugar, salt & cornmeal in a bowl. Sift flour and add. Simultaneously add butter and milk. Add zest and juice. Add eggs and beat well & pour into a 9" un-baked pie shell. Bake 40 minutes at 350° til top is golden. Be careful to not overbake. NOTE: Double the amount of ingredients and this magic recipe makes 3 - 9" pies.

2. Strawberry Cheeze Cake Yield one 9" or 10" cheeze cake

This moist cake is a variation of my Apple-Cinnamon-Caramel Cheeze Cake

Crust:

2 cups Graham cracker crumbs

3 Tablespoons butter, softened

Cake Batter:

32 ounces (4 packages) cream cheeze

16 ounce bag frozen strawberries, thawed and strained

1 1/2 cups sugar

1 teaspoon vanilla

1/4 teaspoon almond extract

4 large eggs

PROCEED: Preheat oven to 275°

Mix graham cracker crumbs and butter. Press into the bottom of a spring form pan. Bake the empty crust for twelve minutes. Set aside.

In a mixer with a paddle combine the strained strawberries and cream cheese and beat till well mixed. Mix vanilla and almond extract with sugar add to mixing bowl and beat till smooth. Add eggs one at a time and beat after each addition. Pour batter into the pre-baked shell. Place a shallow pan of hot water in the bottom of the oven. Put the cake on the top shelf of the oven. Set a timer for 1 hour 45 minutes and check after that time. You will need another 30 - 45 minutes and you want the cake to be puffed in the center and beginning to pull from the side of the pan. At this point, turn off the oven and set the timer for 30 minutes. After that, crack the oven door open and finish the cooling. Let the cake rest refrigerated overnight before cutting. I served this one with strawberry syrup and whipped cream.

That's all for 2009 Newsletter #2

Talk to you next time.

Peace & Love