

Greetings from Will & Lorraine
Riley's Whitby Bull
801 East Pine Log Road
Aiken, South Carolina 29803
803-641-6227

2011 Newsletter #10

Some recipes, news and food for thought! October 27, 2011 Day 300 of 2011

Thank you "Web Guru" **George Alexander**, host of the Bull's web site:

www.rileyswhitbybull.com

Thanks to our **Elizabeth Smith** you may visit our Face book page @

<https://www.facebook.com/pages/Riley-Whitby-Bull/164955520244749>

Hours of Service:

Lunch: Wed. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am -1:00pm

Whew. The Hot Summer has gone. We have had a few weeks of moderate days and been thrilled the Air Conditioning had not been running 24 hours a day. But wait there's more: Last Monday the daytime indoor temperature dipped to 62 degrees and on came the heat.

 **HAPPY THANKSGIVING**

A Thank You from The Riley Crew
Valid thru the Month of November



Copy, Cut-Out & Present this Coupon
You & Your Guests Receive 15% off
Any Entree: Dinner, Lunch or Sunday Breakfast
Good til November 30, 2011



Take advantage of this offer as often as you like.
Till the end of November that is.

Yeah! **ELK** is back. **Steve** at **Venison America** found and shipped us 10 pounds of locally raised Elk Tenderloin. It is "tender as a maiden's love" I've heard. Sorry it took so long but there have appeared some breaks in our supply line.

Congratulations to: **Sam** and the **Crew at Palmetto Nursery** for 20 years of "Business in Bloom", Nephew **Dylan E. O'Connor** who has been named President of his class at College of Physicians and Surgeons - Columbia University, Nephew **Zolton Bardos** having lots of fun at McGill University in Montreal, **Danny Alarcon** Gifted Soccer Player and Will's diligent kitchen help.

Birthday Kids: Honey Bunch **Will Riley**, Brother **Mike Riley**, Sister **Maureen Steinberger**, Nephew **Jack McKenna**, Sista **Linda Warren**, **Greg Teese**, **Steve Noll**, **Joel Johnson**

Anniversary Celebrants: **Steve & Terry Cannon**-21 years, **Joe & Mildred Spencer**-50 years, **John & Janice Merrick**-36 years

Heartfelt Thanks to: **Dick Salsitz & Delores Krenta** for the great "September Cedar Creek Client Pro-motion", **Richard Urbanik (Jessica Coughlin's Dad)** for Yummy "Detroit" Chocolate Assortment, **Mimi Cullinan** for her delicious gems in jars, **Sherry & Larry Kelly** for my "Pinkies-Up" Halloween head gear, **Elizabeth Smith** my Pumpkin Wand, **Joe Spencer & the Guys** from **South Aiken Presbyterian** for a fun night of dinner and conversation, Dennis & Laura Rexroad with Ireland mementos Jameson Irish Whiskey and Irish Linen wall hanging, **Jack & Nancy Tappe** for Retro-Raspberry Carnaby Street Whoo-Hoo hat, **Russ & Gwen Tuttle** for this year's Key Limes (we miss you since you moved to Hilton Head), **Mike & Vicki Jones** for the great Low-Country Boil and super scavenger hunt, **Bobbie Williamson & Rachel Pirkle** for the Groovin' Movin' witch's hat, **Greg Clapp & Cathy** for our very very very warm Canada hat and mittens, **Jo Ann Froese** and the **Kensington Gals** for a fun "Chick's Hideaway Dinner" , **Jeanine Gates** and the Girls for a Sweet Halloween Luncheon.

Bye Bye: We said goodbye to two "Wonderful Women". Both were outstanding examples of "The Greatest Generation".

Aunt "Sister Charlotte" Rita Riley, 86, a member of the Ursuline Convent for 67 years, passed away at Ursuline Center. **Sister Charlotte** taught at St. John the Baptist Elementary, St. Agnes, Rosary Cathedral, St. Charles and St. Thomas Aquinas in Toledo and at Nazareth Hall Military School, Grand Rapids, Ohio. In 1967 Sister became the treasurer at Nazareth Hall and manager of Ladyglen Farm adjacent to Nazareth Hall. She remained Farm Manager until 1980 when the farm was sold. She cared for her father (**Bernard Riley**) until his death in 1983, when she became the coordinator for Ursula Hall, the Ursuline Convent Infirmary. She was part of the Pastoral Care Team at the Center from 1985 through 1989, and then assumed duties as Health Care Coordinator for Sisters living outside the Ursuline Center. She retired to the Ursuline Center in 2010.

Sister Charlotte was so much more than the simple facts. She had a delightful sense of humor and lots of grit. She never met a stranger and had the ability to put anyone at ease with her unassuming ways. She was fun.

Dear Friend **Lillie “Gracie” Posey Busbee**, 92, was a veteran of WWII where she served in the Pacific Theater in the Army Nurse Corp as First Lieutenant. Following the war she was instrumental in the establishment of a Licensed Practical Nursing program in the 1950's at the Aiken County Hospital and later was involved in the development of the nursing curriculum at Augusta State University where she taught in the Nursing Program for many years before her retirement in 1983.

We met **Gracie** about 10 years ago. She came to Sunday Breakfast with her son, **Fr. George Alexander** and they never left. We became fast friends and comrades. We have shared weddings, births, family, recipes and our views of the World.

Gracie loved **Will's** grits. Her favorite breakfast was two eggs over easy, crisp bacon, grits, English muffin, cheeze cake for dessert (or maybe Lemon Chess Pie) and LOTS of black coffee. One morning **Will** was running out of grits but he knew **Gracie** was coming so he set the last order aside just for her. The crew moaned and whined because that meant we had no grits for our “apres service” breakfast but she ate her “Gracie grits” with relish. The crew also fought over whose turn it was to serve her.

And **Gracie** loved sweet potatoes. Especially Cuban Red Sweet Potatoes. So we had **Steve Cannon** at **Southside Produce** always on the lookout for Cuban Reds. Some years they appeared some years not. Some times we found them at roadside stands. But whenever and wherever we found Cuban Reds we brought some home for **Gracie**. She was quite a Dame and she is missed.

Today's sweet potato recipes are offered in **Gracie's** memory.

Recipes of the Day:

1. Sweet Potato Pie Yield: 1 - 9 inch pie

1 ½ pound sweet potato (2 large)

1 - 9inch deep dish

¾ C granulated sugar

¼ C firm pack light brown sugar

2 Tbls flour

2 large eggs

½ C evaporated milk

1 tsp nutmeg

½ tsp allspice (or cloves)

¼ tsp salt

dash cinnamon

1 tsp vanilla

½ tsp lemon juice

PROCEED:

Cook sweet potatoes in boiling water to cover 45 - 50 minutes til tender. Drain and cool.

Preheat oven to 450 degrees. Prick pie crust. Bake 12 minutes. Let cool on rack.

Reduce oven to 375 degrees.

Peel potatoes & beat til smooth. Add sugars and remaining 9 ingredients; beat til blended. Pour into shell. Bake for 45 - 50 minutes til pie tests clean.

* Shield edges with strips of aluminum foil to prevent excessive browning.

**We sprinkled sugar and pecans on top before baking. Don't ask amounts cause we just added til it looked right.

2. Cream of Sweet Potato Soup

Yield: about 1 Gallon

8 sweet potatoes

8 - 14 ounce cans low-sodium chicken broth
2/3 C brown sugar
1 1/4 tsp salt
3/4 tsp nutmeg
black pepper to taste
cayenne pepper to taste
1 cup heavy cream

PROCEED:

Bake potatoes at 350 degrees for 1 1/2 hours

Remove and cool slightly.

Peel and puree in batches with chicken broth.

Simmer puree on medium low. Stir in sugar, salt, nutmeg, peppers. Remove from heat and stir in cream. Enjoy

3. Sweet Potato, Pear and Pineapple Bread Pudding Servings: 6

1 cup sour cream
3/4 cup whole milk
2/3 cup superfine sugar
3 eggs, beaten
1 Tbls baking powder
1 tsp vanilla
1 tsp ground ginger
1 cup chopped canned pears
1 cup crushed pineapple, drained
1 - 16 ounce can sweet potatoes,
 drained & cubed
4 cups French bread cubes

Topping:

1/3 cup packed light brown sugar
1/4 cup all-purpose flour
1 tsp grated orange zest
1/4 cup unsalted butter, melted
1 cup chopped pecans

PROCEED:

Preheat oven to 375 degrees. Butter a 1 quart casserole dish.

In a large bowl, whisk together the sour cream, milk, sugar, eggs, baking powder, ginger and vanilla. Stir in the pears, pineapple and sweet potatoes just to coat, then add the bread cubes and mix until evenly distributed. Pour into the prepared baking dish.

Set aside.

For Topping:

In a separate bowl, stir together the brown sugar, flour and orange zest. Briefly stir in the butter and pecans. Sprinkle over top of the bread pudding.

Bake for 30 minutes in preheated oven, until evenly puffed up and browned.

“This pudding can be served as a decadent side dish or dessert. The casserole is quick and easy to make and also travels well.”

Some Thoughts:

Time Share R' U.S. - Have you heard the latest wacky new bipartisan idea for the housing crisis? Two Senators: **Charles Schumer** (D., N.Y. and **Mike Lee** (R., Utah) have come up with a plan to boost the moribund U.S. housing market: Give residence visas, not work visas, to foreigners who spend at least \$5000,000 to buy a home in the U.S..

I can see the hard selling Time Share sales people setting up booths at all the international conventions

A Safe Place - Yeah. How full of holes is your Short Term Memory? Well mine looks like Swiss cheese. Will has asked me to stop putting things in "Safe Places" because I do rely on him to keep track of my stashes. So I offer a solution.

Find a big glass bowl and place in it a big bright fluorescent sign that reads "This is the Safe Place" and deposit all those "very important things". I know this will work; unfortunately I have not remembered to set up the Safe Place bowl

Overheard at The Bull - "It's time for me to have a pedicure. I like foreigners touching my feet." Don't even ask who said that.

Riley's Whitby Bull Shirts - We have ordered Mock Turtle Neck and Tee Shirts and they will be in soon. Like mine they are grey. The Tees have pockets as some of the guys want. The Mock Turtle Necks are long sleeve. Won't they make great gifts.

Wine & Art - Sorry we missed the Aiken Center for the Arts Wine & Art fund raiser this year. Last year's Eye Eye surgery was a great success and my vision is great but as yet I'm not comfortable in crushing crowds.

2012 AAUW Book Fair - will be here before you know it. We have started the "give and take" book shelf and lots of books are here to take. When we get too many to fit on the shelf we box 'em up and store them til it is time to shlep to the Book Fair. So feel free to come grab a book or two or drop off your pre-read books. We will see they get to the Gals of the AAUW.

Thanksgiving - Riley's Whitby Bull is closed for service Thanksgiving Day. We wish you all a Blessed Thanksgiving Day and a bright Holiday Season.

That's all for 2011 Newsletter #10

Talk to you next time.

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