

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

2011 Newsletter #12

Some recipes, news and food for thought! December 15, 2011 Day 349 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 Facebook 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

   **HoHoHo Merry Christmas**   
Happy New Year from The Bull Crew.

Riley's will be closed:

Christmas Day & New Year's Day

Meaning this coming Sunday, December 18th will be the last Breakfast of 2011.

Next Sunday Breakfast will be served January 8, 2012.

New Year's Eve 2011 MENU

\$36.00 per person

SOUP:

Hearty Beef Barley

SALAD:

"Good Luck" Hoppin' John

ENTREE SELECTION:

Aged Black Angus Filet of Beef Bearnaise

Pork Cutlet w/ Warm Apple Compote

5 Ounce Baked Lobster Tail w/ Lemon & Drawn Butter

New Year's Spicy Caribbean Lamb Curry on Rice

SIDES:

Baked Stuffed Sweet & White Potato

Braised Red Cabbage

Buttered Broccoli

DESSERTS:

Sweet Potato Bread Pudding
Key Lime Raspberry Swirl Cheeze Cake

FRUIT & CHEEZE:

T.B.A.

SWEETIE:

Chocolate Truffle

FEATURED WINES:

by the Glass \$5.50

Washington State Pine Ridge Chenin Blanc
Hob Nob Pinot Noir

Come join the New Year's Eve Fun.

Help Chanteuse Cathy Benedetto sing favorite Yuletide Carols.

Let Sista Deborah read your 2012 fortune.

Miss Robin Kronberg will be on hand to help ring in the New Year.

Call 641-6227 for reservations.

We attended **Tis the Season** at **USCA DuPont Planetarium**. After the show we climbed to the rooftop telescope and peeked at and saw **Mercury** and its **Moons**. This was a milestone for me because before last year's Eye-Eye Surgery I was unable to use an optical device; be it binocular, telescope, microscope or jewelers loupe. So I was pretty jazzed to see the rotating Orbs. Yes. Thank you **Dr. Stephanie Goei**.

Have you noticed all the Up-Selling going around? It doesn't matter if I am mailing a letter, making a deposit, paying a bill or fielding telephone calls. Someone is always trying to "add a little something". Just a sign of the times I guess. The phone companies are the most avid; followed closely by the merchant processors. Persistent little guys.

Birthday Kids: 11/11/11 Kid Nephew **Dylan O'Connor**, Niece **Gwen Soliman, L.A. Combs, Richard Combs, Bob Moldenhauer, Judy McGinley**, our Thanksgiving Baby **Donna Jimenez, Ronald G. "Animal" Hughes**, Niece **Annie McKenna**, "Sista" **Deborah Lee, Eleanor Vaughn, Marlene Jones, Gwen Tuttle**

We Welcome: 4 month old **Julia Genevieve Miller**; new star in **Shay, Mia & Pippa's** house.

Anniversary Celebrants: **Mike & Vicki Jones 7th**, **Mark & Susan LeGrand, Richard & Deborah Smith 17th**, **Luke & Eleanor Vaughn, Scott & Anna Lacher 39th**

Heartfelt Thanks to: "Halloween Queen" **Sandy Brandner** for our Spooky Singing Frogs, Polish Cherry Syrup, the "Not for Commercial Service" Waffle Iron and all the yummy Kumquats, **L.A. Combs** for my Trick-or-Treat Jelly Beans, **Roy & Patty Hammac** for the beautiful Lighthouse Ornament & tiny Measuring Spoons, **Greg & Caroline Teese** for sharing their Garden's Bounty, **Elizabeth Smith** for our Halloween Goody Bag

Re-enactor **Robert** “le duc d’ Normandie” **Moore** has once again given us the head-up for **February 25, 2012 Battle of Aiken**. See you then **Jo & Robert**. We hope the weather cooperates.

2012 is a leap year so I encourage all you gals to take matters into your own hands and propose to a guy of your choice. Remind me sometime in November and we can hold a **Sadie Hawkins Day Festival**. That could be fun.

Recipes of the Day:

1. Cream of Pinto Bean Soup

15 or 16 ounce can of Pinto Beans (or 1 pound dry beans cooked according to package)

1 cup water

1 onion chopped fine

1 Tbls. garlic, minced

salt & pepper to taste

pinch Cayenne pepper

1/4 tsp. Cumin

1/4 tsp. Chili powder

Half and Half as needed

PROCEED:

Saute onions and garlic til soft and fragrant. Add beans and water. Bring to a boil, reduce heat to gentle simmer. Simmer for 15 - 20 minutes.

Remove from heat and add seasons. Mash partially with a potato masher.

At service we heat desired amount of soup and add about a third as much Half & Half.

Serve in warm soup cups.

* This soup is good even without the dairy. Therefore milk sensitive folk can still enjoy.

2. Russian Tea Cakes From **Theresa Aliotto** Yield: about 4 dozen 1-inch cookies

These cookies are very like **Betty Alexander's** Pecan Fingers.

1 cup (2 sticks) butter, room temperature

1/2 cup sifted powdered sugar

1 tsp. vanilla extract

2 1/4 cups flour

1/4 tsp. salt

3/4 cup finely chopped nuts (such as pecans)

PROCEED:

In bowl, thoroughly mix butter, sugar and vanilla. In separate bowl, blend flour and salt; stir into butter mixture. Mix in nuts. Cover and chill an hour or longer.

Preheat oven to 400 degrees.

Roll dough into 1-inch balls. Place on ungreased cookie sheet. Bake in preheated oven 10 to 12 minutes. While still warm, roll in powdered sugar. Cool. Roll in powdered sugar again.

These are sweet melt in your mouth shortbread cookies. Can't go wrong with a cuppa.

The Riley's Crew wish one and all a safe and happy Holiday Season. Hope your are surrounded by those dear to your Heart. God Bless, Bye Bye and Good Night.

That's all for 2011 Newsletter #12

Talk to you next time.

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