



**Thanks for  
sharing 2008 with me!  
Lots of laughs, prayers, and a few  
tears this last year!**



**Remember, the new Motto!!  
“Everything is FINE in 2009!”**





**Hey!**

**January 3, 2009**

**I hope this is the best year ever for all of you!**

**It has already started out pretty well on this end!  
At least it holds LOTS of promise!**



**Going to several nice New Year's parties and have had several friends over for small get togethers! That is what it is all about, right? We need to remember that and not get bogged down in the day-to-day!**

**Friends and family! That is the key!**



**So much has and is happening that it is hard to go into all of it right now. Just busy! Have a good one, and we will catch up next week. I have to tell you, though, I am absolutely LOVING FACEBOOK! In just two short days, I have reconnected with so many friends and even several family members that I had lost touch with. You simply HAVE to try it. Free, too! Just awesome! Actually, almost addictive!**

**OK. I must go, but I will leave you with a few recipes that I love for New year's. Enjoy them and have a wonderful, reflective and hopeful time!  
Remember --**

**"Everything is FINE in 2009!"**

### Judi's Favorite Black-eyed Pea Casserole

**1 pkg. Ranch salad dressing  
1/2 C mayonnaise  
1/2 C sour cream  
1 C artichokes (drained and chopped)  
1 C black-eyed peas  
1 med. onion, chopped  
1 Tbs butter  
1 Tbs Parmesan cheese  
Mozzarella cheese.**

**Saute onions in butter. Mix all ingredients (except cheese) together. Sprinkle cheese over top. Bake for 20 minutes at 350 degrees. Ta Da!**

### Judi's Spinach Casserole

**1 C celery  
1 C onion  
1/4 C bell pepper  
1/2 C bread crumbs  
3/4 stick butter  
1/4 teasp. garlic salt  
1 lb. Velveta cheese  
2 cans mushroom soup  
4 pkg. frozen spinach  
salt & pepper**

**Saute celery, onion, and bell pepper in butter. Add mushroom soup. Make sure veggies are sauteed until clear. After you have added the soup, add the Velveta cheese, cubed. Cook spinach according to directions on package and drain well. Add vegetable mixture to cooked spinach. Add garlic salt and season to taste. Cook at 350 degrees for 1 hour with buttered bread crumb topping.**





**Judi's Simply Delicious Baked Tomatoes**  
 1 can whole tomato es (or as many as you need)  
 1 stick butter, melted  
 1 box of Garlic and onion croutons



Melt butter and add croutons until almost soft. Place tomatoes in casserole and pour crouton mixture over them. Bake 30 minutes at 350 degrees. That's it! Great and compliments everything!

**Judi's "Down Home" Corn Bread**

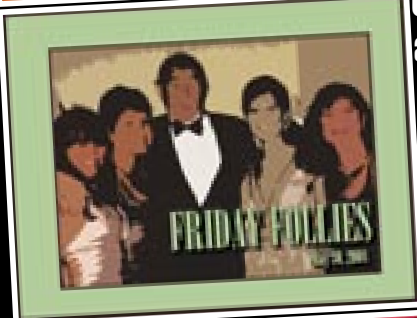
2 boxes corn bread (Flako brand, if possible)  
 8 oz. sour cream  
 1 can cream corn  
 3 eggs  
 1 Tablespoon sugar  
 1 stick butter

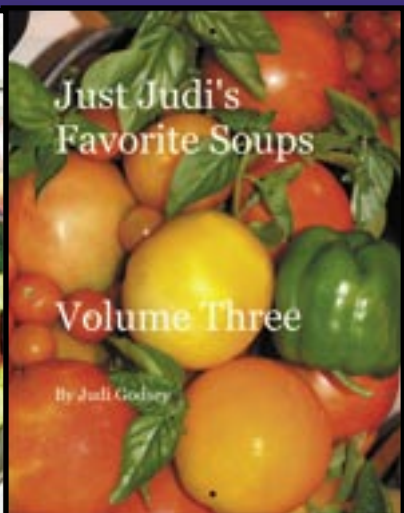


Melt butter in 13" X 9" pan. Mix all other ingredients and pour into pan. Cook 1/2 hour at 350 degrees. Outta this world!

See, I believe in simple. All of these are GREAT recipes for any occasion and for almost any entree! I hope you enjoy!

**Thanks again  
 for a Fabulous  
 2008!**





**T**o all of you on my Friday Follies List, whether you are in Manila, Singapore, Kuwait, Bermuda, Virginia Beach, Mississippi, Los Angeles, San Francisco, Minnesota, Indiana, Colorado, Lake Tahoe, Philadelphia, Key West, New Jersey, North Carolina, Indonesia, Washington D.C., Iraq, Costa Rica, Poland, Maryland, West (By-God) Virginia, Nashville, Florida, Saudi Arabia, New Hampshire, Tampa, Chattanooga, France, Phoenix, New York, Oregon, Russia, Maine, Australia, Bangkok, or Yuma, have a wonderful, wonderful week!

**G**od bless.  
 Remember, life is short!  
 We need to make it a good one.  
 Grow in peace and wisdom.  
 Your Friday Friend,

**Just Judi's Favorites**  
**Volume One • Appetizers**  
**Volume Two • Breakfast, Brunch, and Late Nite**  
**Volume Three • Soups**  
**Volume Four • Salads**  
 All available on [www.judiwithani.com](http://www.judiwithani.com)  
 Go to Judi's Friends' Links at:  
[www.judiwithani.com/links](http://www.judiwithani.com/links)

**Judi Godsey**

P.S. NOTE OF CAUTION... 20 employees were fired from The New York Times here in Norfolk for sending lewd and indecent emails. (To my knowledge, none of the 20 were on our joke list - even though some of the attorneys who represent the company were!) I have asked each and every one of you on this list to tell me if the jokes that accompany these "Follies" place you in jeopardy, or even if they offend you. Please understand that they are intended to be light-hearted and are not mean-spirited in any way. If you are ever offended, do not hesitate to ask to be taken off the Friday Follies Joke List. P.S.S. If you send a joke and I don't use it, it is because it has been used before, and I try not to repeat. Remember, I have been sending these since August of 1997. One tends to go through huge numbers of jokes that way. Disclaimer: When anyone asks if I type all of these jokes, the answer is, "No!" I cut and paste one evening during the week (30 minutes, TOPS). Obviously I don't have time to sit, read, and retype jokes all day!