



FRIDAY FOLLIES

January 14, 2005

Hey!

January 14, 2005

Well, I guess it is official! I have lost my mind! Remember I said my friend gave me seven Canaries and a Parakeet last week so she could make room for her new pet monkey? Well . . . I went out this week and bought THREE MORE BIRDS! - another Parakeet and two Finches! What was I thinking?! Actually, there is a logical explanation. The little yellow Parakeet had recently lost his mate, and since I got him last week, he had not eaten a single seed or sipped any water that I could tell - Nothing. I was worried about him! All he did day and night was sit in front of his little mirror and stare at himself. It just broke my heart.

So off to the pet store I went to rectify the situation. And rectify it, I did! I brought home this lovely white and blue Parakeet who is so gentle, she will let you hold and caress her. I put her in the cage and "Peetie" became a WILD MAN! He has not stopped strutting and chirping and eating and splashing water and nuzzling up next to her since I put her in the cage. Man, he is showing out to "beat the band." It is the cutest thing you have ever seen! I think he will live . . .

Then, while in the pet store, I noticed they had their Finches on sale, and well, Finches have always been my favorite. They are always so busy and seem to talk to one another all of the time. So I got a male and a female, brought them home, set them up in their cage, threw in some nesting material thinking they might "play" with it - and within three hours - they had already built a nest and had started roosting! Oh, boy! I tried to get a photo of them, but they are in constant motion. If you look very closely, you can see them. They are really cute.



Then, Saturday night, I threw a small, very impromptu Birthday Party for my dear friend, Suzanne. We all met at my house for appetizers and cocktails,



then the PLAN was to WALK two blocks down that beautiful brick sidewalk I showed you earlier to the Cavalier for dinner at the Hunt Club. The Hunt Club is this very nice restaurant decorated with fox hunting paintings and photos and chandeliers - all in the basement of the Cavalier.



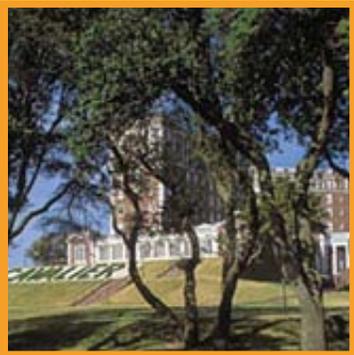
It has great food, a HUGE roaring fireplace,

live music, dancing, and it is only open during the COLD winter months. Last week was the opening for the season. By ten o'clock it is usually packed!

Anyway - Time for dinner reservations rolled around, and while I was turning off lights, closing up the fireplace, and locking the doors -- they all piled into CARS!!!! I laughed so hard! Anyway, we had a superb dinner and more friends joined us after the band started playing, and we laughed and drank and danced and had a blast. I saw many friends I had not bumped into in a very long time.

It was great wintertime fun. At one point, I left the group and just took a stroll around the lobby, pool, veranda, and parlor of the Cavalier. They have done such a spectacular job of restoring it. Just beautiful. I would love to have a big party there someday. (By the way, the sidewalk is a little dark at night now without all of the Christmas lights up. . . but it still would have been fun.)

I did find about thirty minutes to do a bit more detail on my two most recent paintings. Can you tell a difference? They are still pretty far from finished, but I thought it would be kinda cool for you to watch me finish them. This second one is shown with and without a flash. Hard to shoot oils. They pick up the glare.



I wish for a "snow week" so I could finish some of this stuff.

Speaking of that, Jeremy has seen 19 feet of snow thus far this winter in the Sierra Nevada! 19 FEET! Can you believe that? Why can't we just get a few inches? Man! Here is what the Squaw Valley (where he works outside of Tahoe) website said today.



Tuesday, Jan 11, 2005
LAKE TAHOE THIS WINTER...

THIS IS FOR REAL...TAHOE HAS HAD 19 FEET OF NEW SNOW IN THE PAST ELEVEN DAYS. POW-HOWDY!!! Absolutely epic conditions for the upcoming Martin Luther King Weekend. Grab the phone and call us at 888-434-1262 for our latest lodging/ski/board/ticket packages. Or you can book online, right now! Don't miss this!

Well, I need to also get out my violin and start practicing again. I start my lessons again next Wednesday. It is going to be like starting all over from the beginning. I have not TOUCHED it in months.

Hey, the cool thing is another friend of mine at work also bought a violin (actually two) a few years back. He is self taught (I am not self taught . . . at this point, I am self nothing ...), and he is going to be taking lessons from my teacher as well. It will be fun to have someone to compete against. AND get this -- one of the maintenance men at work bought a cello and is taking lessons, too! Isn't that cool? And he is older than I am! We could all get together and start a stringed trio and play at retirement homes! I really am looking forward to getting back to it. Guess I have to give something up to make time for it again. Hmmm, now what will that be? I guess the cookbooks will stay on hold a bit longer.



Here is my sweet teacher and friend, Charlotte!



Toast to Tidewater

CELEBRATING VIRGINIA'S FINEST FOOD & BEVERAGES

Junior Partner of Norfolk Virginia Beach, Inc.

Hey, wanna hear something else kinda neat? The new Toast of Tidewater cookbook is out, and they used several of my recipes! In fact, the feature recipe for the whole first section is my Lemon Garlic Olives recipe! I was so excited!

It looked so cool with the professional photography and all. It really made me want to get serious and finish my cookbooks (all twelve of them . . .) Maybe they really would sell! I'll finish them. I will . . . Just as soon as I have some extra time. (Smile . . .)

Marinated Lemon Garlic Olives

Advance preparation required.

Serves 6

Preparation time: 15 minutes

Can be served in martini glasses and makes a great hostess or holiday gift.

1 jar (10 ounces) pimento stuffed olives, divided
4 sprigs fresh oregano, divided
3 cloves garlic, pressed, divided
2 lemons thinly sliced, divided
10 black peppercorns, divided
3 tablespoons lemon juice

TO MAKE OLIVES:

- Drain olives and reserve liquid.
- Layer half of olives, half of oregano, half of garlic, half of lemon slices, and half of peppercorns in a 3-cup container.
- Repeat layers with remaining olives, oregano, garlic, lemon slices, and peppercorns.
- Pour lemon juice over olive layers.
- Add enough reserve olive liquid to fill container.
- Place lid on container.
- Chill for at least eight hours.
- Store in refrigerator up to two weeks.

Hampton Bay Sparkling Scallops

Serves 6

Preparation time: 30 minutes
Cooking time: 20-25 minutes

Pair this recipe with
Finesse Michel Vinayards
Virginia Brut Sparkling Wine.

For a sophisticated dinner, this is a great first course. Not too overpowering for the palate.

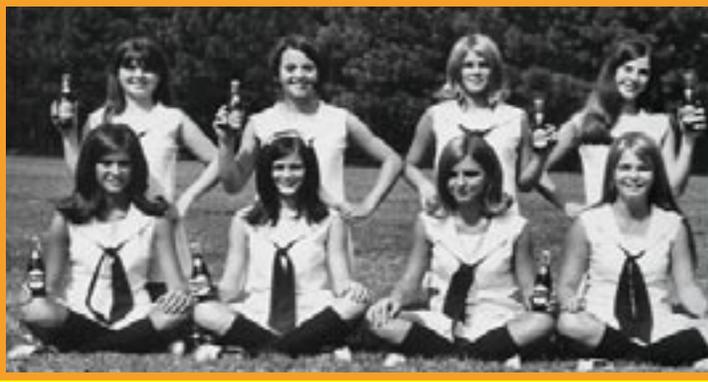
2 cups Champagne (brut or extra dry) or white wine
2 tablespoons shallots, finely chopped
4 sprigs fresh thyme
2 pounds sea scallops
2 tablespoons flour
4 tablespoons sour cream
1 tablespoon Dijon-style mustard
Salt and freshly ground pepper to taste
3 tablespoons fresh bread crumbs

TO MAKE SCALLOPS:

- Add Champagne, shallots, and thyme in a large sauté pan; bring to a boil over high heat.
- Reduce heat to medium, simmer until liquid is reduced in volume by half.
- Remove scallions of thyme.
- Stir in scallops and continue to cook over medium heat for five to seven minutes, until the corners of the pan almost reach a boil and the scallops have become firm and white; scallops should be underdone in this pan.
- Remove scallops with a slotted spoon and place in an ovenproof 4 1/2 quart dish.
- Mix flour, sour cream, and Dijon-style mustard thoroughly in a separate bowl.
- Stir flour mixture into remaining liquid in the pan; mix or completely bring to boil over high heat until it is the consistency of heavy cream; this may take two to five minutes depending on how much liquid the scallops released.
- Salt and pepper to taste.
- Spoon the liquid over the scallops and sprinkle with bread crumbs.
- Place under a preheated broiler until bread crumbs are browned, approximately two to four minutes.
- Serve immediately.



I wanted to show you these this week, too. I was cleaning out the garage and throwing some things away and came across a box of old high school and college stuff. I don't know why, but I found several old football programs and sat and



costumes for the pep rallies - one every week for the whole football and basketball seasons. (The spring was a little easier.) Seriously, it was time-consuming, tough, and built a lot of strength, character, leadership skills, and



started looking through them at all of the cheer leading photos. I was a cheerleader for six years - head cheerleader for two. People can say

what they want or laugh all they want, but being the head cheerleader was one of the best experiences of my life. It was literally year-round with cheering camps at Ole Miss in the summer and practice every single day with



hours just as long as the football team's. Then there was the painting of hundreds



of signs and banners, rolling and packaging them, cataloguing them, and storing them, then writing skits and collecting props and

habits that I would not have otherwise had a chance to develop. Heck - after one of the skits in the gymnasium in front of over a thousand people, the head of the English Department came up to me and asked me to be the lead in the senior play. He said even with all of the commotion and noise in the gym, he could



here my voice clearly and could understand every word I said over everything



else, without the microphone! That was the beginning of my



theatre major and interest in dance, acting, debate, and directing for a couple of decades, and also the beginning of teaching thousands of young people to do the same. A hugely rewarding career! You just never

know where little things are going to go or grow, now, do you?



Anyway, the cheering photos made me very sad. Two of the girls I cheered with for many of those years have passed away. It is still hard to believe. They are still 16, aren't they?

One of the girls was voted most beautiful our senior year, and by our 20th reunion, she was very, very ill. Her family and friends brought her in for a few minutes to see everyone. It was heart breaking.



The other was a beautiful model in New York, and while modeling for a sculptor, the huge iron replica he was working on fell over and killed her! Can you imagine? Some of these ladies I still stay in touch with, but many others I have lost touch with. What a shame.



I was even a cheerleader in grade school!



To Ole Miss for the USA National Cheerleading Camp . . . or bust!

Awards time!



Role Models!



New friends from Jackson.



Man! Hot Pants! These new uniforms were the coolest, at the time!



To 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, Philadelphia, Key West, New Jersey, North Carolina, Indonesia, Washington D.C., Iraq, Costa Rica, Maryland, West (By-God) Virginia, Nashville, Florida, Chattanooga, New York, Oregon, Maine, Australia, Europe, or Yuma, have a wonderful, wonderful week!

Judi Godsey



PS. 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!