

# FRIDAY FOLLIES

January 27, 2006



Dark and Stormy

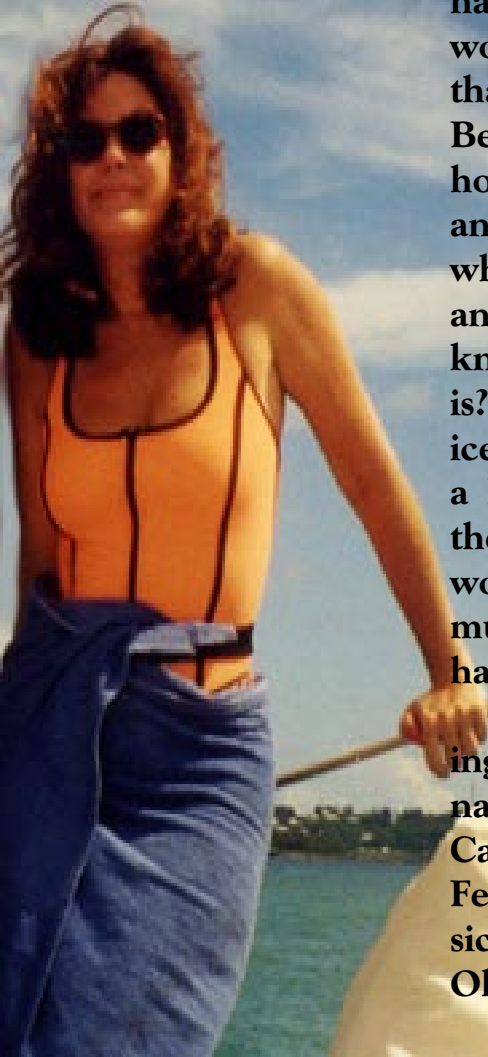
Hey!

January 27, 2006

Surprise! You thought it was going to be a photo of snow, didn't you? Well, actually, it did snow last week, but I don't think we will be getting a lot of snow this year, not like we have in the past several years. We are stuck in this pattern of rain and 40 degrees. UGH! But I have so many friends in exotic places right now - and I so need a break - I thought I would take a mind break! Ha! You know... a little mind vacation! I looked back at this time last year and the Follies were about the exact same thing so I thought I would copy a photo or two of Bermuda. Ironically, it has been so nasty and there

have been so many deadlines at work and in my personal life, that I thought about my beautiful Bermuda this week and its calm, hot breezes, its orchestral birds and tree frogs, its scooters everywhere, and its wonderful Dark and Stormy cocktails. Do you know what a Dark and Stormy is? It is dark Bermuda rum over ice, topped with Ginger Beer and a lemon wedge squeezed around the rim to "perk" it up. Man, it would be nice to be sailing in Bermuda with a Dark and Stormy in hand about now, don't ya think?

I have friends vacationing in Phoenix, Hawaii, Vietnam, the Dominican Republic, California, Costa Rica, Sante Fe, Las Vegas, cruising, and Jessica just got back from Florida. Oh well, maybe someday soon. . .





I promised photos of the baby bird, but it is still a bit early yet. Mama gets kinda spooked when I get near the nest, and truthfully, baby bird is still very ugly! I named it Bee Gee since Dad is Beethoven and Mom is Gweneviere. Plus, Bee Gee could be a male or a female, ya know. There is only one baby, though. I was mistaken when I said I had two. The other egg has not hatched so it is actually time to throw it out.



My dear friend Wendy lost her little "Pepsi" this week. "Peps" was almost 14 years old. Wendy got "Pepsi" the same time I got "Gandalf the White" for my kids. "Gandy" is not far behind "Pepsi," that is for sure, but hey, this time last year, he was recovering from cancer surgery and I thought I would not have him for another month. You just never know.

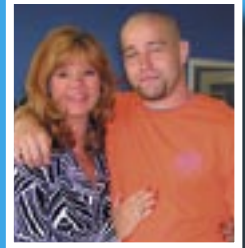
It has been a GREAT week and weekend... dinner out with several friends and several friends over for dinner... decorated for Valentines' Day, (I know, a bit early, but I was bored one night after work,) a new intern at work, got sick of stripping wallpaper and doing chores so actually sat down and paint-



ed one night. It felt absolutely great to pick up an "artistic paint brush" for a change! Remember that sweet card Jeremy sent me? I loved the floral arrangement on it, so I am trying it in watercolor. Obviously not finished with it here.



**AND Great News! Andy will be coming home VERY soon! Thank you for keeping him in your thoughts and prayers as many of you said you had. Now we need to keep another friend in our hearts as Jerry leaves in March for that part of the world. He is a Sea Bee.**

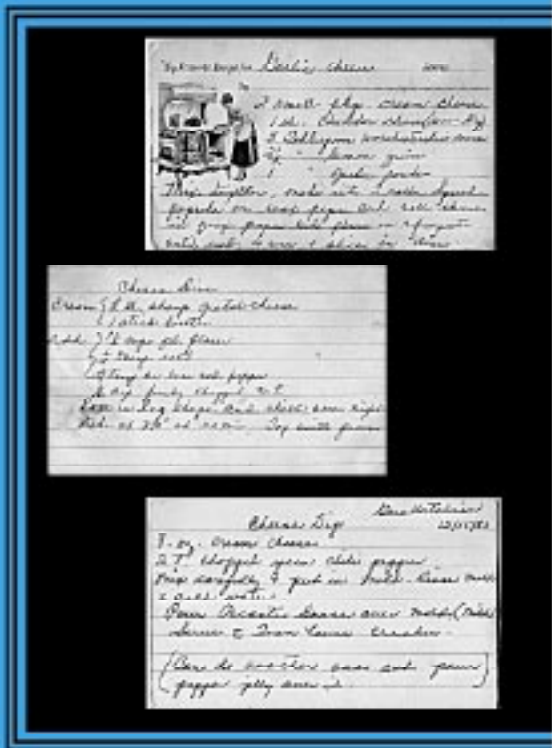


**I got another project off the ground this week, too. When I was home at Thanksgiving, we came across a shoe box filled of my mom's recipes - all handwritten (well most of them.) I started putting a cook book together for the family so we**



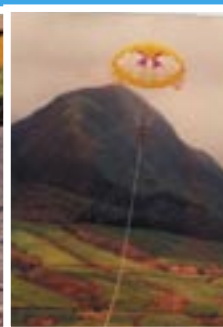
**Maxine's  
Cuisine**

can all keep copies of her favorite recipes in her own hand. I am going to get everyone to write me a short note to put in the Forward telling what they remember about her house, her cooking, their time spent with her... It should be really nice when I finish since I have tons of beautiful photos of her at all ages to mix in with all of the GREAT recipes. I think it will be a fun project, and a great way to preserve her sweet memory for all of us.



OK, two quick things

(1) on the next page are two of the recipes I submitted to the local cookbook which were selected for the publication, and (2) the back cover picture this week makes me laugh out loud! It was taken in St. Martin and it would be pretty, but I look so 80's! Look at my eye shadow and frizzy hair, and there I go again doing that stupid thing with my feet. I guess I thought I looked "GLAM!" Haha! I will say, though, I was a toothpick "way back then." Oh well...Onward!



I will send you the two recipes I sent to the Taste of Tidewater cookbook, but then you will have to wait until Valentines' Day for the others. Enjoy!

### Lemon Garlic Olives

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

Drain olives and reserve liquid. Layer half of olives and next 4 ingredients 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 8 hours. Store in refrigerator up to two weeks. (32 appetizer servings or use as martini toppers.) Can be served in martini glasses and makes a great hostess or holiday gift.

### Sparkling Scallops

- 2 lbs. Scallops
  - 2 cups Champagne ("Brut" or "Extra Dry") or dry white wine
  - 2 tablespoons shallots, finely chopped
  - 4 sprigs fresh thyme
  - 2 tablespoons flour
  - 4 tablespoons sour cream
  - 1 tablespoon Dijon-style mustard
  - Salt and freshly ground pepper to taste
  - 4 tablespoons dry bread crumbs
- Combine the Champagne, Shallots, and thyme in a large saucepan (large enough to hold scallops) and bring to a boil over high heat. Reduce heat to medium and simmer until the amount of liquid is reduced by half. Remove sprigs of thyme. Stir in scallops and continue to cook over medium heat for five to seven minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white. The scallops should



be under-done at this point. Remove the scallops with a slotted spoon and place in an oven proof gratin dish, quiche pan, or other shallow container.

Mix flour, sour cream, and Dijon-style mustard thoroughly in a separate bowl. Stir flour mixture into remaining liquid in the pan; mix completely. Bring the liquid to a boil over high heat until it is the consistency of heavy cream. (This may take from 2 to 5 minutes depending on how much liquid the scallops released.) Salt and pepper to taste. Spoon the liquid over the scallops and sprinkle with the bread crumbs. Place under a pre-heated broiler until the bread crumbs have browned (2 to 4 minutes). Serve immediately.

Serves 4 to 6 or 8 as an appetizer.

**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, Tahoe, Philadelphia, Key

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

*God bless.  
Remember, life is short...we need to make it a good one.  
Grow in peace and wisdom.*

*Your Friday Friend,*

**Judi Godsey**

**P.S. NOTE OF CAUTION...** 20 employees were fired from The New York Times last 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!