

FRIDAY FOLLIES

July 4, 2008





Hey!

July 4, 2008!

Happy Independence Day!

Whoo Hoo! I hope you are planning something fun, but even if you have no formal plans, I hope you stop for a few moments during the day (or weekend) and remember what Independence Day truly means!

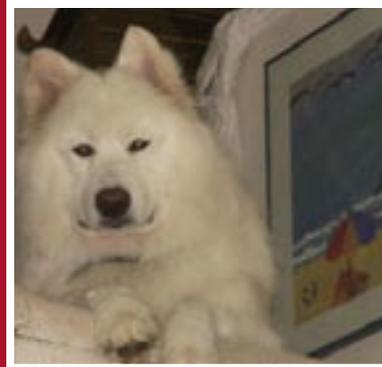


I actually sit down and watch the movie "The Patriot" every Fourth of July holiday season. (Mel Gibson, Heath Ledger and many more.) It is outstanding and I cry every, single year!

Yup! I am a true "Daughter of the American Revolution," and am very proud of it! If you have never seen the movie, do yourself a favor and go rent it. I'll make you a bet right here and now that you won't be able to watch it without crying and feeling tremendous pangs of pride.

As you can see... I decorated for the Fourth!





I used to have a great big Fourth of July party every year, but somewhere along the line, that fell by the wayside. Good thing... I couldn't afford it this year, anyway! Man, can you believe the economy?! Enough about that...

Had a great, great week! Went to a very nice wedding with Ken and then we went to the Kidney Foundation fund-raiser that Ricky and Scotty put on at the Jewish Mother. You may have read about it in the paper. It was nice and I hope they made a lot of money, but MAN, was it packed and HOT! Great music and they gave away tons of stuff. We even won two items. I'll let you know the final figures. Jessica, Ricky, and his whole family put a full days' work in, that is for sure!

And look! My "farm" started producing! I had my first real batch of Banana Peppers and ONE baby patio tomato! I made a great batch of Banana Pepper Mustard, but the little tomato will have to wait a few days! Ha!





Jessica's birthday is this coming Saturday, but everyone has to work each night except Wednesday night, so we are all taking her to a nice dinner in Sandbridge tomorrow night! My baby will be 26 years old! Hard to believe! Seems like yesterday. She was my "premie."



You will laugh at this, but I cleaned my garage this weekend to get ready for all of the new canned goods this summer and fall. While cleaning, I came across my bread maker, my ice cream maker, and my fondue set. I got so excited! Ha! I have not seen them in such a long time. \



I made homemade bread, "Real Good Mississippi Homemade Ice Cream" (recipe to follow) and am planning to do a nice fondue dinner later this week. Then they will probably go back out to the garage somewhere until I discover them again next year and get excited all over again! Aren't we funny creatures...





OK, you will probably get a kick out of this, but I want you to do something for me... (besides ordering cookbooks - smile) My friend Amanda is trying out for a local news contest here in Virginia Beach/Hampton Roads. The contest is for Fox 43 TV and it is called "The Face of Fox!" Amanda is a personal trainer who tried - unsuccessfully - to whip my behind into shape, but she is also a model and just an awesome, awesome friend. Do me a favor and between now and Sunday, July 13, vote for Amanda as often as you can! Basically the competitors submit a video of why they should be the next Face of Fox 43. The video with the most plays gets to the top 5 finals. Videos will be ranked based on most completed plays. (You have to watch it all the way through.)



In Amanda's own words - - -
"Spread the word. Forward this email. Yell it from a mountain tops... Do whatever you can to help me get some votes



and on the news!!! If I win, I'll be broadcasting the news on the web, blogging, and reporting from events around town. You don't have to live in VA to vote, so please tell as many people as possible!"

There, I did. Please help her out. She is very deserving! After a while, you can just mute the video! :-)

Here is the link:

<http://media.myfoxhamptonroads.com/special/head/face-of-fox/fof.html>

***Go to that address**

***Click on The Face Of Fox**

***Scroll down until you see Amanda Cabrera.**

***Play her video often until Sunday July 13**

LUCK, Amanda!

OK, I'll give you the ice cream recipe now. Also remember that there are Fourth of July Recipes on my website's recipe page. That page gets as many hits as any page - and I mean from around the world! Enjoy!





“Real Good” Mississippi Ice Cream!

**6 eggs
6 tablespoons flour
2 large cans pet milk
2 quarts milk, chilled
2 1/2 cups sugar
2-3 tablespoons vanilla extract
Pinch of salt**

Scald milk and pour over mixture of sugar, flour, and egg yolks. Beat egg whites and add to above. Chill pet milk and whip. Add pet milk after other mixture is thoroughly cooled. Place in Ice Cream maker and follow directions for freezing.

YUMMM!

Don't forget to pray for our men and women overseas, that they return home to us soon, safe, and successful.





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, 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!

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

Don't Forget! Just Judi's Favorites Volume One • Appetizers and Just Judi's Favorites Volume Two • Breakfast, Brunch, and Late Nite are now available!

You can get to both from the links page on my website!
Thanks to those of you who have already ordered your copies! Just Judi's Favorites • Volumes Three through Ten are on their way!



Judi Godsey

PS. NOTE OF CAUTION... 20 employees were fired from The New York Times here in Norfolk for sending lewd and obscene 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. 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 week 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!