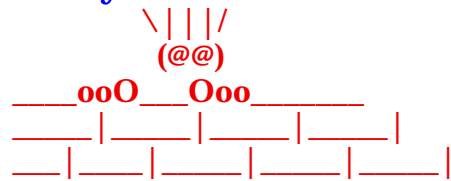


Friday Follies 07/12/02



Hey!



"Summertime....and the livin' is easy..."

Ha! That's a joke! I remember a time when summers were easy. Where did it go? Staying busy on this end...Fourth of July cook-out, several weddings, numerous birthdays, Jessica's 20th birthday, work related events, company and more on the horizon, and still trying to get a day here and there to spend some time on the boat and doing a few fun things we just WANT to do.



Here's Jess celebrating a "younger" birthday.HA!



And here we are this past Christmas.
My beautiful baby is no baby anymore!

Two weeks ago we attended a beautiful late afternoon wedding outside the Clubhouse at Kingsmill in Williamsburg. It was gorgeous. And Ralph, I read in the paper this past week where your old college buddy, Fred Thompson, got hitched again!



At the last minute, we decided to stay home and have a cook-out on the Fourth of July. The Fourth has always been so special to both of us. It turned out to be a HOT day, (heat index of 107 degrees) but it was fun, just the same. Since it was spur of the moment, I decided it would be rude to mail out invitations so late, so I did an "e-invitation." It was so cool! People got it and responded by email, and keeping tabs on the RSVP list was a breeze. I think we may do that again for future events.

Here are a few shots from the Fourth.



Welcome!



And, just as on Christmas morning, when I got up and started running around the house getting some chores underway, I passed by

the front door...and there it was, a bright red, shiny, new bicycle-built-for-two. It wasn't quite as "cool" as the red, white, and blue antique one JP gave me for Christmas, but it was special just the same. Very pretty.

A few decorations...



A few friends...

They came and went all afternoon and night...I just kept forgetting to take photos.



A HOT conversation!



More conversation...



Same room , different scene...



Too hot to move!



A summer supper...



And "Sweet" conversations!

All in all, even though it was incredibly **HOT**,
it was a lovely Fourth of July!

Remember I told you how thrilled I was last week to be recognized as a "Diamond" at our Rotary Club? Well, the reason it was called a Diamond was because our club was celebrating its 75th Anniversary. Later in the week, I was sent the script. (Ha! Being deaf...they wanted to make sure I knew what was said about me...) After reading the brief notation, the recipients were surprised by being sprinkled from behind with "Diamond Dust" while they sat at their table. Really a CUTE idea because each recipient *sparkled* the rest of the night.

Diamonds - Symbol of 75 years of work

"Dedication--and accomplishment--The very word evokes images of beauty--shimmering points of light--shafts of quick silver--glistening--gleaming--The Hope Diamond, The Kohinoor, The Star of India, Diamond mines in deepest Africa. Through the ages men have fought and died for diamonds--They represent many things--Riches beyond one's wildest imaginings--Love and Romance--White Lace and Gardenias--and mystical Power. Tonight we christen the Virginia Beach Rotary Club's "Diamonds of the Evening" and sprinkle them with magical diamond dust so that all their dreams may come true.

The Marilyn Monroe Award—To a lady who always knew where her priorities lay 'cause "*Diamonds are a Girls Best Friend*". The gal who has more sparkle than Virginia Beach on the 4th of July: "JUDI GODSEY"

Now how nice was that?

I hope you all have a wonderful weekend and week ahead. We're off to Colonial Downs for Horse Races this Friday, and right after, *The Monkeys* play there in concert. Can you believe it? We have seen them a dozen time, but they are always great fun! (Our kids think we are nuts!)



OK, a few favorite recipes for the summer and then on to the Follies. Our garden is finally coming in even though many of our plants are dwarfed by the weather. But we have been enjoying fresh squash, tomatoes, bell peppers, banana and chili peppers, onions, garlic, basil, and rosemary all week! Who can diet in the summer! Life is too short.

Judi's Favorite Squash Casserole

UMMMMM!

1 lb. squash
1 teaspoon sugar
1/2 cup mayonnaise
1/2 cup chopped onions
1 egg
1 cup grated cheese
1/2 stick oleo
salt and pepper to taste
cracker crumbs

Cook squash until tender, drain and mash. Mix sugar, mayonnaise, onion, egg, salt and pepper together and combine with squash. Place in casserole and top with crumbs, cheese, and butter. Cook at 300 degrees until bubbly, about 35-40 minutes.

Black Eyed Pea Casserole

(Sometimes I make this as a dip. No one can ever guess the ingredients!)

1 pkg. Hidden Valley salad dressing mix
1/2 cup mayonnaise
1/2 cup sour cream
1 cup artichokes, drained and chopped
1 cup black eyed peas
1 medium onion, chopped
1 tablespoon butter
2 tablespoons Parmesan cheese
2 tablespoons Mozzarella cheese

Sauté onion in butter. Mix all ingredients and pour into casserole. Sprinkle with cheese. Bake for 20 minutes at 350 degrees. *NOTE: May also use this side dish as a dip.

Tomato Napoleon

8 oz. Fresh mozzarella cheese, cut into 8 slices
3/4 C Fresh Tomato Dressing (**see below**)
3 large tomatoes, each cut into 4 slices
1 teasp. Salt
1 teasp. Pepper
24 fresh basil leaves, shredded

Place cheese in shallow dish. Pour Fresh Tomato Dressing over cheese; cover and chill 1 hour. Remove cheese slices, reserving Tomato Dressing marinade. Sprinkle tomato slices evenly with salt and pepper. Place 1 tomato slice on each of 4 salad plates; top each with 1 cheese slice and 2 shredded basil leaves. Repeat with tomato slice, cheese slice, and basil. Top with remaining tomato slice and basil. Drizzle evenly with reserve Tomato Dressing marinade. Serves 4.

Fresh Tomato Dressing

1 C olive oil
1/2 cup balsamic vinegar
3 garlic cloves, sliced
1 tablespoon sugar
1 tablespoon salt
1 teaspoon pepper
4 large tomatoes, peeled and chopped
2 tablespoons fresh thyme leaves or 4 thyme sprigs.

Whisk together first 6 ingredients in a large glass bowl. Stir in tomato and fresh thyme. Cover and let stand at room temperature 1 hour, stirring occasionally. Cover and chill 8 hours. Yields: 4 cups.

*NOTE: Dressing may be stored in refrigerator up to 1 month. Stir additional fresh chopped tomato into dressing after each use.

Judi's Gourmet Tomato Sandwiches

(This recipe sounds WEIRD but, honestly, it is "Out Of This World!")

1 large ripe tomato, peeled
1 large onion
3 tablespoons mayonnaise
1 tablespoon mustard
16 sandwich bread slices
1/8 teaspoon salt
1/8 teaspoon pepper

Cut tomato and onion into 8 (1/4 inch thick) slices. Layer slices in a shallow dish; cover and chill for 8 hours. Discard onion slices (I use them in another recipe). Stir together mayonnaise and mustard; spread on 1 side of each bread slice. Place 1 tomato slice on each of the 8 bread slices; sprinkle lightly with salt and pepper. Top with remaining bread slices. Cover and chill up to 2 days. (No joke!) Serves 8.

*NOTE: Large beefsteak tomatoes are best for this recipe since they have a rich and juicy flavor.

Tomato Pie

1 deep dish pie shell, baked until lightly browned.
2 large, ripe tomatoes, peeled and sliced
Blot tomato slices with a paper towel and place in crust. Salt and pepper to taste.

Mix:

1 cup mayonnaise
1 cup shredded sharp cheese
1 tablespoon basil
1 bunch chopped green onions

Mix above together and spoon over tomatoes. Bake 25 to 30 minutes at 350 degrees.

"Real Good" Mississippi Ice Cream

6 eggs
6 tablespoons flour
2 large cans pet milk , chilled
2 quarts milk
2 1/2 cups sugar
flavoring (I like vanilla)
pinch of salt

Scald milk and pour over mixture of sugar, flour, flavoring, 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.

OK, Enjoy!

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

Judi Godsey

PS. NOTE OF CAUTION... 20 employees were fired from The New York Times here in Norfolk for sending lewd and indecent e-mails. (To my knowledge, none of the 20 were on our 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 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 list.

PSS. 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. You tend 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). I don't have time to sit, read, and retype jokes all day! If you would like to see a small portion of what I actually do, look up our homepage at www.chcs.pvt.k12.va.us and check out the Soundings section, a publication I produce four times a year which pretty much recaps most of what I am involved in.

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