

# FRIDAY FOLLIES

JULY 23, 2004



Hey!

Look what I learned to do! Aren't you proud of me!

I have been playing with oils and acrylics now for a year. Still no painting lessons, just teaching myself by reading everything I can get my hands on - and practicing, practicing. (Mike, my dear friend and successful portraiture here in Virginia Beach, and Scot, my surfer buddy and highly successful artist friend in San Francisco, thank you for your "glowing" comments and encouragement. You make me feel great!)

Gus, on the other hand, is a different story. He knows that nothing I have done is that great (believe me, I know that, too!), and he tells me so every time I ask him to look at something new I have tried! Ha!

Oh well. I am learning for myself, and I am actually pretty proud of what I have done thus far - considering . . . Divinci, I am not, but, I have my moments. Just humor me, folks. At least I enjoy it.

The truth is, everyone scared me off from watercolors. Everyone (those into oils and acrylics) told me watercolors were too hard and that until, as an artist, I had absolute control over the medium and an understanding of it, I would never be able to do watercolors.

That is probably true, but I just *had* to try.

Honestly, I have never been as frustrated with anything in my life! They are so HARD! They are so UNFORGIVING! With watercolor, if you make one, single, small mistake, there is no going back. With oils, and even acrylics, to some extent, there is a "grace" about it that allows you to go back and "blend" your mistakes into something beautiful!

Watercolors are supposed to be light, airy, and graceful! All I can do is put goobs of paint on and hope for the best. I have completed three watercolors, and I have already used up an ENTIRE watercolor paint set. . . Something is not right here!



Well, anyway, I love the watercolors. They are very challenging and refreshing. What the heck I am going to do with all of these paintings when I finish, I haven't a clue - but anyway, it is fun. That is what it is all about, right?

These fish were my first. You should see the photo of the painting I was using as an example. It is light and fluffy and so cool. Mine, when I finished, was so dull in comparison. Oh, well.

I have gotten a little bit better. On the next page is a swan that is not finished yet, but that I really like.

I also have to say a special, "Thank you" to Ray this week. Ray relentlessly sends me boxes full of books, CDs, and DVDs on Photoshop! He is so sweet! He read in the Follies where I was taking course in Photoshop, and all of a sudden, package after package arrived. So Cool! What a nice, nice friend. Thanks, Ray. I still have so much to learn. As I said, the more I learn, the more I find out I do not know.

The end of this month I am taking a two day course in Dreamweaver so I can understand the web and homepages better. I have a VERY limited understanding of how it all works. I want to be able to do a few updates and changes on my own, if I need to. We will see. I am still not convinced they will be able to teach me, but at this point, I am a clean slate.



showed you the original that I was using for inspiration - - right next to this one - - you would laugh. Mine is soooo heavy-handed. But that is, "OK." I will get *there* eventually.

OK, enough of that. I have bored you long enough.

I sure hope to get my computer fixed soon. I have absolutely no idea if this little laptop I have can handle the "FRIDAY FOLLIES" list or not. We will find out very soon, though, won't we.

I am going to enclose a few really god recipes that I have sent you before. After visiting my mom in June, I came home with a desire to make

Hey! Do you think I am going through a mid-life crisis, or what! LOL! The truth is, I LOVE it! I love learning about new things and picking up new hobbies along the way. I just do not have enough hours in the day to do them right now. Who cares! It is so much fun!

I sincerely hope some of this stuff brings a little smile to your face occasionally. That is from my heart, sincerely. We are ALL going through tough times right now - at least everyone I know is.

This Swan painting is not finished, but I think it is my fav. I swear, if I



her “famous” homemade Mississippi Ice Cream. The only problem is that she always made it from memory! Several years ago I had her dictate the recipe to me. I do not think I wrote it down right. I made it as I thought she had dictated it, and it was just,”OK.” Mom’s was, seriously, the BEST you have ever put in your mouth.



Anyway, I have adjusted it accordingly and here is what I have and what is being published in the Virginia Beach Junior League’s new cook-book. I will include several other good summer recipes that are PRIME TIME right now. I do not know about you, but our garden has exploded! I need to get busy!

By the way, all of the photos are of our FIRST HARVEST this year from the garden. What do you think? I think it is going to be a banner year!



## “Real Good” Mississippi Ice Cream

6 eggs

6 tablespoons flour

2 large cans pet milk

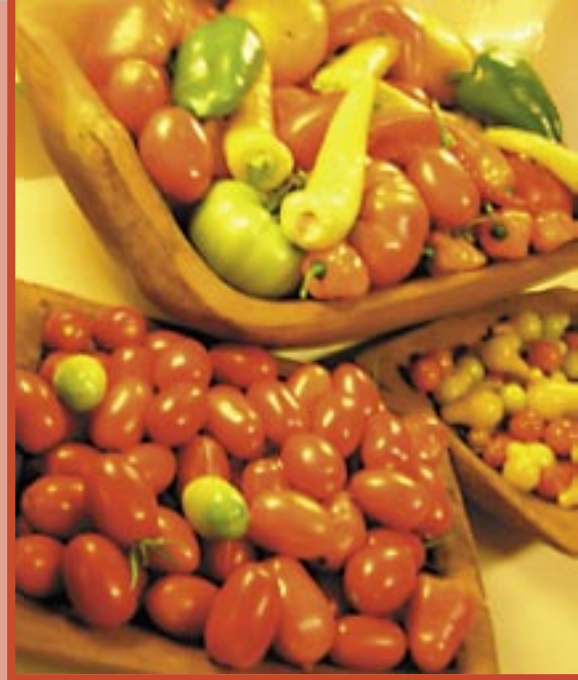
2 quarts milk, chilled

2 1/2 cups sugar

Flavoring

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



## Tomato Napoleon

8 oz. Fresh mozzarella cheese

3/4 C Fresh Tomato Dressing

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

- 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. 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. Serves 8.

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



**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, 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.

**G**od bless.  
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 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!