



FRIDAY FOLLIES

July 29, 2005



Hey

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Well, it looks like the move to the new house is going to work out after all. I was worried there for a while...but I think now it is OK. Man, what a couple of weeks! I knew there would be bumps in the road – but this has been ridiculous. No need to go to the gym with all of the hoops I have been jumping through...

Actually, I figured up this week that I moved 13 times in 15 years of mar-

riage with my children's father (...not his fault...just the way it was...Navy Pilot's wife, ya know.) Then I moved once with the children. Then I moved again when I remarried in 1999. Then I moved into my own place in October of 2003, and then moved back six weeks later -- Then I moved out permanently in September of 2004.

Now I am finally - after 18 moves since I was 21 years old-buying my own place! (That is basically a move every 1.7 years...) That is a lot of moves, Folks! Can you even come close to that? Can anyone? I am really ready to be settled!

Even though I know this is not "THE" house, it feels really good to have a place that will be my own. I just hope I have made a sound decision. Sure would be nice to have another opinion that I trust. Miss my mom terribly right now! Friends and sisters are great – but they are no substitutes for moms.



Last weekend

I decided that I was going to cancel everything I had to do and just enjoy this house for one glorious weekend during the summer. I was not going to plan ANYTHING but BEACH TIME!

It was a spectacular weekend! Great sun... mild temperatures for a change...and lots of



books and magazines to read.

I ran all of my errands Saturday morning so I would not feel guilty sitting on the beach the rest of the weekend. Friends came and went all weekend. On Saturday, several of us went to the beach at 12:00 and did not leave until 5:30. We weren't

planning on leaving then, but there was one slight problem. One of my friends - we think - had a heat stroke. We had to literally drive the car a block to the beach to pick her up. She was so weak, she never would have made it the one, short block to my house! We rushed her in, showered her in cold water, and then packed ice filled baggies under her arms and knees and neck while she lay on the floor with the air conditioner blowing on her. She was delirious! The other friend has been a paramedic for years, so I knew it was OK, but even so, twice I almost called 911. She cooled down, then slept for a couple of hours, and then was fine - but it scared me to death! We ended up having a great dinner with fresh pasta made from my garden...then we made sure she got home OK.



Sunday - I simply did chores and went to the beach all by myself! It was awesome! There is a guy I have noticed there several times over the summer. He is about my age, maybe a bit younger, attractive, and is always by himself. He comes, sets up his chair, puts on his headphones and reads his book - people watching every once in a while. He must live on this street or the next, but I never seem to notice when he leaves. I simply look up - and he is gone...

This Sunday - he came late in the afternoon - 3:00, I guess

Suzanne at the beach...



– and sat his chair very, VERY near mine. (Then it dawned on me – I am usually with someone...) He came over at one point and asked if I minded if he smoked a cigar... very considerate...yea?

Anyway – we chatted back and forth and when I left, I tossed him an Esquire magazine I had been reading and said, “Do you want this? I finished it and am just going to throw it away.”

He said, “Yea. Thanks.” And I walked off.

He yelled after me, “I’ll see you here next weekend, right?”

I said, “Probably!” and walked home. But then, on the way home, it dawned on me...the magazine had my name, address, everything right there on the label!

Then I thought, “Hey, smooth, Judi!”

Ha! Oh well. I will let you know what happens – or maybe I won’t...(smile)

I have about ten really cool photos on my phone that I wanted to share with you - but I cannot figure out how to download them. If I do not send them right when I take them (a pain) then they are stored. I can view them, but it will not let me send them. Oh well. I will figure it out.

Jessica is doing great. A couple of the photos were her on the beach

messing with her new Blackberry. Makes me wish I had gotten one, now.

Jeremy is back in Lake Tahoe. After spending the winter there, he just





could not stand it. He up and moved back there a few weeks ago. I will let you know how he is doing. He is already playing in a band and is very, very happy. What else can I say...

Gandy is not doing well at all. I know he has good days and bad days, but his bad days - just this past week - have been very bad.



Maggie is 18 now and is still, just "Miss Maggie." She is so cool!

The canaries are roosting on six eggs - I am sure none of them are fertile...

But the coolest thing of all is that L'il Birdie (Liberty) is growing up. He is starting to make all kinds of different noises as he experiments with mimicking. He has also learned - just in the last few days - to use his feet to hold things, like peanuts. He is really like a toddler. It has been truly fascinating watching his intelligence grow. He knows several tricks now and when he performs them, he sticks his little neck out and acts so proud! I swear, his facial expression even changes. Really, really cool.



I had a bit of time to paint tonight. I did this second "pass" at the laundry room painting and then started this painting of Liberty (L'il Birdie.) It is so much fun!



And now a few summer recipes...

Creole Seafood Cocktail Sauce

1 tablespoon horseradish
2 tablespoons lemon juice
Few drops pepper sauce
1/4 teaspoon white pepper
1 teaspoon mayonnaise
1 tablespoon Worcestershire Sauce
1 teaspoon salt
3 tablespoons catsup
Mix well, chill, and serve with cooked, chilled seafood.

Creole Hollandaise Sauce

2 tablespoons butter or margarine
1/2 teaspoon chopped parsley
1/4 teaspoon lemon juice
2 tablespoons mayonnaise
1/4 teaspoon white pepper
1 egg yolk
1 tablespoon flour
1 teaspoon chili powder
1/4 teaspoon salt
Melt butter or margarine in aluminum sauce pan. Add flour, stirring until smooth. Pour stock or hot water in slowly, stirring to blend smooth. Add lemon juice, chili powder, mayonnaise, white pepper and salt. Whip with egg beater and add egg yolk. Can be served hot or cold. If thinner mixture desired, use vinegar to cut consistency.

Judi's Simple Hollandaise Sauce

Hollandaise in a hurry can be made by simply mixing 1 part mustard with 3 parts mayonnaise. Very good over vegetables as well.

Tomato Napoleon

8 oz. Fresh mozzarella cheese, cut into 8 slices
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 table-
spoon
mustard
16 sandwich bread slices
1/8 tea-
spoon salt
1/8 tea-
spoon
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.



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!



God 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. 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. 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!