



FRIDAY FOLLIES

August 1, 2008



Hey!

August 1, 2008

I had to say “good bye” to a very special little friend this week! My little “Sunshine” became ill rather suddenly and within hours was gone! Made me so sad! Canaries do that. They are just so fragile. I have no idea what was wrong with him. Maybe he overheated last week during the AC crisis, then caught a cold. Who knows? All I know is, I miss him...

Actually, four years ago when I moved into my own place, I bought two tiny finches thinking they were so cute. They were cute, alright, but six months later, I had 22 finches! (I kid you not!) Well, that was just ridiculous, so I packed them all up, went to the pet store, and traded them all in for my little “Sunshine.” He was so tame that he would let me pet him and would even eat fruit I would feed him by hand. He had one particular perch he loved in the cage and **NO ONE** would try to take it from him. That was “Sunny’s” spot! Anyway, I miss him. Just wanted to share his photo with you. All things great and small...

We have had **SUPER** beach weather here, lately! Last weekend, I had so much to do that it made my head hurt to think about it. Ken was out of town, so I decided that instead of working myself into the ground all weekend, I would pack up Saturday afternoon and go back to my old beach at 45th Street. I’m so glad I did! I saw old neighbors and simply had the most wonderful afternoon. I **LOVE** that beach because it is totally residential and all of the kite surfers end up there late afternoon when the wind picks up. That just looks like so much fun, but I am sure it is very hard. May have to try it some-



time, though. Page, Gus, Mercer, it was great to see you all! It has been too long. (And yes, Chris, the girl in the picture is married. :-)

Seems like fun things are happening to lots of folks I know. Here are just a few of the things I have gotten in the last couple of weeks:

On Sunday, two of my neighbors were on HGTV - the "My House is Worth What?" show. It was so much fun to watch. Craig and Camille said the network came and filmed the episode in January and it is just now airing. I checked, but it is not streaming on their website yet, or I would give you the address of the video. Anyway, they bought their house years ago in the \$200,000's and then did some renovating and landscaping. They had "hoped" it would be appraised by the show for around \$425,000, but were very pleased when it came in at \$450,000! Of course, that was January! Hahaha! In this market, it might only be worth something in the \$200,000's again.



Sad, sad, sad...

Ken was honored with a HUGE, national award for his career achievements at a conference in California this past weekend. Congratulations! (May I please send a press release to the local paper?)



Don in Phoenix has been written up again in the Dubai newspaper for some of the negotiations he has done there for the City of Phoenix! WOW!

David from Virginia Beach caught a 97 pound Tuna! Whoo Hoo! (Scotty - not pictured - caught a 67 pound tuna! Whoo!)

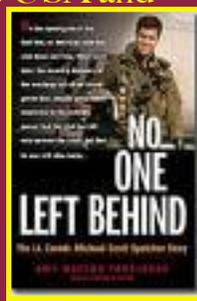


Donna has had family and friends visiting all summer long at their beach house in Rhode Island. (I may be next, Donna!)

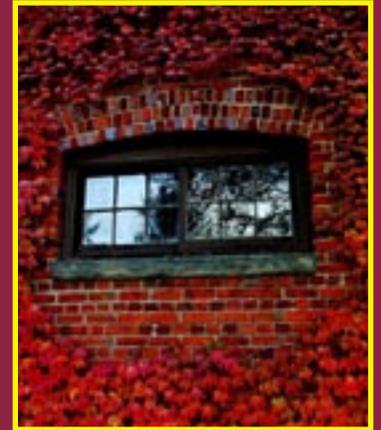
Susan in Bangkok took a few weeks off to take a cruise to Bermuda. (Wrong side of the globe, Susan - and you also picked the week of the hurricane - Did you still go?)



Wendy and Kevin continue to win races in the USA and Canada with their funny car and had a nice article in the paper this week.



Amy is getting great reviews on her new book and her earlier books! Congrats.



Tony had an art show here locally and is also being featured on Ovation TV's website! Congrats!

Mike is CANCER FREE!!!! YEA!!!

And, thanks, all, but I really don't need anyone to send me the address for the segment on the John Stewart Daily Show... Appreciate the offers, though... (smile)

I am sure I am leaving someone very significant out - so forgive me.

So that is just a few of the things that are going on with friends, etc. Honestly, you guys are so talented that it is hard to keep up with it all. Keep it coming. I love it!

As for me - absolutely nothing terribly exciting going on this week except that my figs are finally turning! Hahaha! I have zillions of figs! I cannot pick or cook them all there are so many this year. Honestly, when I get home from work, I grab a basket and go out to the fig tree and the herb and vegetable garden and am truly amazed at what I haul in everyday. If I miss a day - forget it. Too Ridiculous!

Once I get the basket inside, I start cooking and canning.



I cook and can figs and plums, and then the next day, I need to cook and can tomatoes and peppers. The next day, it is back to figs and plums and maybe a few squash. Now my eggplants are starting to produce! Ha!

It is just that time of year, and honestly, I love it. Aren't they pretty? Lord knows I am not complaining.

I thought I would leave you with one of my favorite and easiest fig recipes! This is the time of year to make it, folks. If you do not have a fig tree, they only stay in the produce stores or Farmer's Markets a few weeks.

Blue Cheese Stuffed Figs

20 Fresh figs

1 (12 oz.) carton soft cream cheese

4 oz. Blue or Gorgonzola cheese

20 Pecan halves

Snip stems from figs. Snip deep crosses into each fig. In a food processor, combine cream cheese and Blue cheese. Using a pastry tube or wet spoon, fill the center of each fig with cheese mixture. Stand one pecan half on end in the center of each. Chill and serve cold.

OMG! Out of this world!

One quick comment before I go:

If you have not read The Power of NOW, you need to. It is very intriguing, even if you do not subscribe to all of the beliefs. I have passed that one on to Jeremy and now I am on the second in the series, Earth Now. Jessica is reading that one right now, too. Very, very interesting, to say the least.

Remember to pray for our men and women overseas - that they return to us soon, safe, and successful.

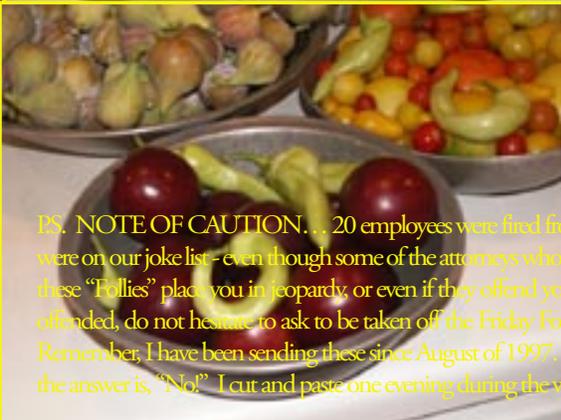
God bless us all!

Volume Two • Breakfast, Brunch and Late Nite
may be previewed at:

<http://www.blurb.com/bookstore/detail/241008>

Volume One • Appetizers may be previewed
at:

<http://www.blurb.com/bookstore/detail/24098>



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,

Judi Godsey

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!

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!