

# FRIDAY FOLLIES

August 7, 2009





Hey!

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Yea! Started back to work this week! I missed it! Even though I caught up before I left in June and kinda kept up with some of it remotely while I was out, it was still a bit overwhelming when I went back in this week. Just so much to do and now a month behind!!!! Gonna have to work extra hard for the next few weeks to get caught up! "Doable," though. It will have to be!

I have some awesome news this week! The Virginia Beach Farmer's Market picked up my line of home canned goods! I am in two stores with three on the list to perhaps start this weekend! I am so excited! I do sell all of the items from home myself -- but it is kinda like the antique mall -- if I put it there, it is on display 7 days a week, and I do not have to pay any overhead! Can't beat that with a stick!

If you are local - Go by!

*Virginia Beach Farmer's Market - the "REAL" one!*

*Open 7 days a week!*

*Monday through Friday 10-6; Saturdays 9-6; Sundays 10-5*

*3640 Dam Neck Road*

*Virginia Beach, VA 23456*

Oh, and also this week! A couple of times at Barrett's Antique

mall, I have seen a parent from the school where I work. I knew her, but we were not "close friends." Anyway, she stopped and asked me question after question and then later I found out that she decided to open her own booth! She is going to be awesome! I bumped into her on Saturday and she was on her way to an auction - paddle in hand! I was so proud of her! She will have the time to do it right. I, on the other hand, will now have to deal with it all on Saturdays and Sundays. I am envious of her time to play with it. I hope she is a HUGE success!







OK, here is a recipe I did this weekend that I wanted to share with you. I know it sounds crazy, but it is out of this world -- and *beautiful*, too! Use it and enjoy it, or buy some from me! I know it sounds like the most unlikely combination, but it is *GOOOOOD!* It is not my recipe, by the way. I got it from *Southern Living* magazine about five years ago. I just love it!

#### Green Tomato-Blueberry Jam

5 cups fresh blueberries, stemmed\*  
4 large green tomatoes, coarsely chopped (about 4 pounds)  
1 1/2 cups water  
5 cups sugar  
3 (1.75-ounce) packages fruit pectin  
1/4 cup lemon juice  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg

Pulse blueberries and chopped tomato in a blender or food processor 3 or 4 times or until mixture is almost smooth. Cook blueberry mixture, 1 1/2 cups water, and sugar in a Dutch oven over medium heat, stirring constantly, until sugar dissolves. Stir in fruit pectin and remaining ingredients. Bring to a boil; cook, stirring constantly, 5 minutes or until mixture thickens. Pour hot mixture into hot jars, filling to 1/4 inch from top. Remove air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands. Process in boiling-water bath 10 minutes.

With my garden doing so poorly this year, it was awesome to have something to use the green tomatoes for -- before some little critter ate them!



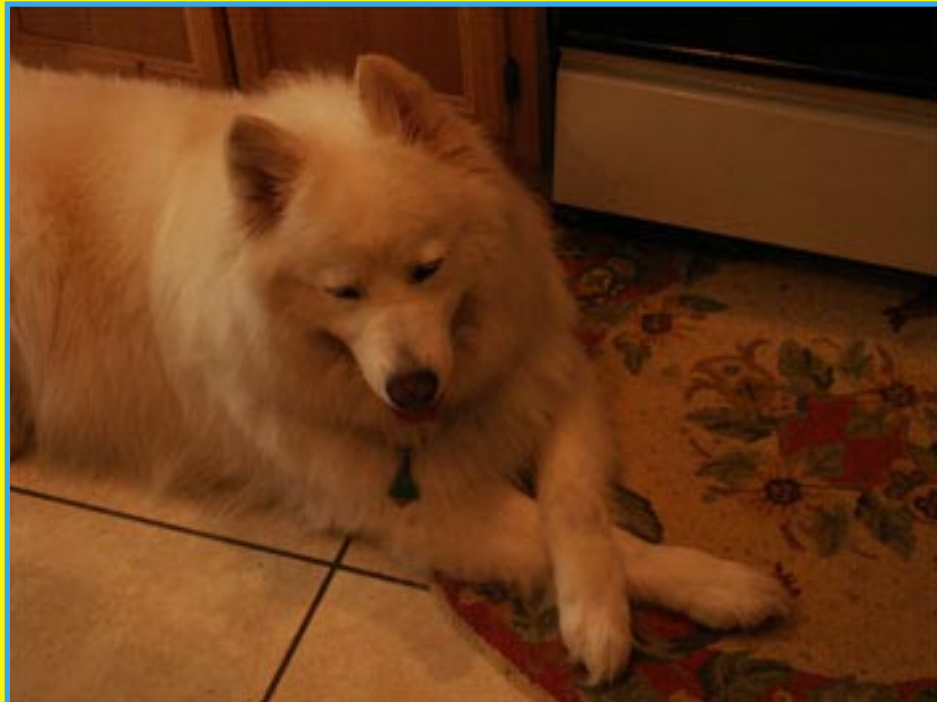




Look at them together! Aren't they magnificent?

Oh, I also made a fantastic batch of *Jalapeno Jelly!* YUM!!! It is as green as jade and is so beautiful in the jars! It needs to sit for about a week, though, before it is firmly set. I will definitely take some of that to the "Market!"

I had to include this photo of my "Ollie" waiting patiently for me to finish cooking so I could take him for his daily walk. Look at his little feet crossed! Ha! He does that all the time. I think it is so "Human!"



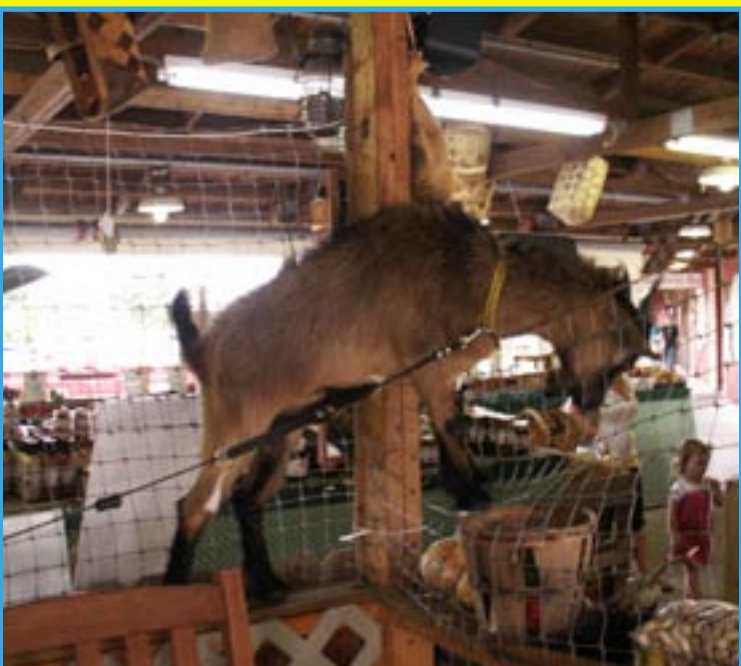
One quick story and then I will move on! While at the Farmer's Market talking with the owner of a couple of shops, I kept feeling this funny, hairy feeling on my leg, like a tickle. Then, I started feeling my dress being tugged at - *hard!* I looked down and "Ace," the billy goat they keep in the shop, had decided that he liked my skirt! *He was eating it!* I kid you not! (no pun intended...) I finally got him to stop eating my clothes and then he started to take three steps back and then RAM me! Hahaha! They finally made him stop and we finalized the deal. Funniest business meeting I have ever been in!

My Mama had a billy goat as a child and her family had to finally give him away because she said he would stand on the front steps of the house and when she got home from school, he would butt her off the steps playing with her and would not let her in the house! Hahah!





Here is Caitlin, the manager of the two shops I am in, and "Ace." TOO CUTE!



If you have never been to the Virginia Beach Farmer's Market - you are missing out! It is like an outdoor mall, and with fall coming up, it is just incredibly beautiful!

They have candy shops, museums, garden shops, mining spots, an organic grocery store, country cafes, a gazebo with bands and dances, the best butcher shop in the world (big story in the paper recently), gift shops, furniture stores, outdoor gardens, you name it. Just awesome! The whole thing actually burned down a few years ago, but they built it back even bigger and better. One of the true jewels of Virginia Beach during the harvest season! It used to be way out in the country, but as is so often the case, now it is in the middle of everything!



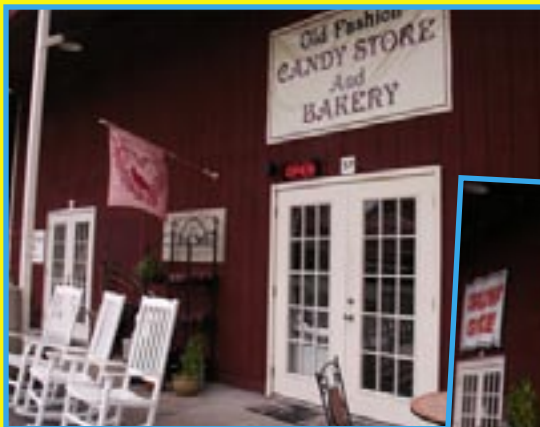




**MY STUFF ON ONE OF THE SHELVES! :-)**



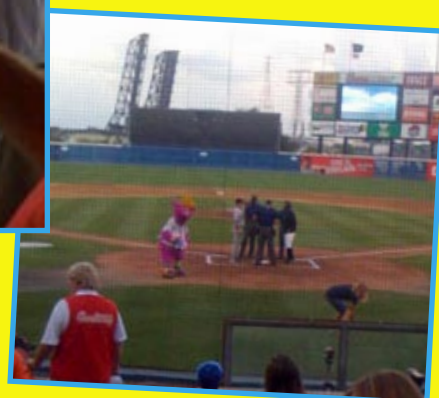
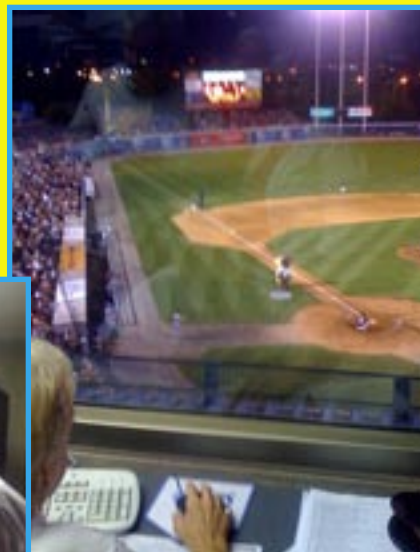
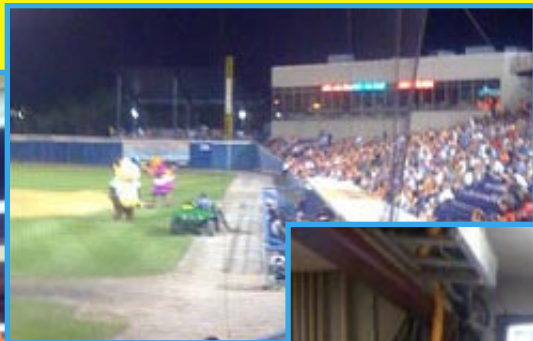




Some of the other really cool things to do!



Also this week, my new boss and his wife were free to join Ken and me for a ball game! Man, did we have fun! Ken gave them a tour of the whole stadium, and that silly mascot was there - the one who mimics the Phillies Fanatic? Oh, man, was he funny! But to me, the BEST is that stupid monkey that follows the banana around! Hahaha! It was a GREAT time! Thanks, Ken!



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**The "REAL" one!**  
**Open 7 days a week.**  
**Monday through Friday 10-6; Saturdays 9-6;**  
**Sundays 10-5**  
**3640 Dam Neck Road**  
**Virginia Beach, VA 23456 Fax : 757-463-8386**  
**Mon-Sat 8- 6 Sun 12- 5**

**Barrett Street Auction Center**  
**2645 Dean Drive**  
**Virginia Beach, VA, 23452**  
**Phone : 757-463-1911**  
**Fax : 757-463-8386**  
**Mon-Sat 8- 6 Sun 12- 5**

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**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, 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!

**G**od bless.  
**R**emember, 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!