

FRIDAY FOLLIES

August 8, 2003

Hey!

Also a busy week...but mostly because of work. We are also laying the groundwork for several other events. Not much time to make this look "pretty," but before I start the Follies this week, I want to say a HUGE, "Thank You," to someone who continues to help me more than you can know with the www.mrhappyusa.com website and the other marketing "stuff" we are trying to accomplish.



Brian W. never ceases to amaze me with his creative eye and wisdom about "How things should be done." I will come up with these hair-brained idea, and Brian will advise me, and I will say, "Yes, but..." and he will do it my way. Then two days later I will go back and say, "'B', you were right!" and ask him to change it. He never says, "I told you so." He just works his magic!



The logo for MrHappyUSA is a caricature JP and I had done in Southern California at Pelican Hills, years ago.

Brian took my idea, scanned the caricature and made JP's logo from that. He got exactly what we wanted the first try. Then when "Gus and Judi's Sunshine Pasta Sauce" came out, he incorporated

the entire caricature of both of us for the labels and logo. Way cool!



I've been trying to get him to start his own business (on the side), but somehow as a twenty- something, young man, I think he has enough on his plate. We work together now, and we also do all of the MrHappyUSA stuff after/before hours and on weekends, so I am sure he is "Over It" by now. And get this! The last year I taught school, Brian was in my seventh grade class . . . Now, he is teaching me! Don't you love it!



Well, we had our pasta tasting last Saturday at the Fresh Market Deli at Hilltop in Virginia Beach. It was work, but it was so much fun! We sold quite a few cases, and a reporter from the paper came by to get some background info for a possible follow-up article. Guess what! "I" actually got to sign autographs, too! (Photos to follow in a week or so.)

Once home, JP made the comment that there are many people that would be scared to death to do what we just did. I found that comment a bit strange. I mean, I used to be much more out-going than I am now, (Hearing loss and being married to The Happiest Man in America will do that to you...no disrespect intended, just that he should be the center of attention these days!), but even so, I didn't understand his comment. He said that he thought most people would be scared to death to stand in the middle of a "classy marketplace" and ask people to taste something they

were marketing and then offer to sign autographs for them. The truth is, we did not encounter one rude or “put-off” person the whole time. Everyone was genuinely interested, loved the pasta sauce, bought it, and wanted to know the whole “Mr. Happy” story. What is scary about that? But I guess after thinking about it, it could be intimidating to some people. I guess I am just too stupid to “think” about it....plus, the excitement of it all made me want to stick a sample in everyone’s hand/mouth! Ha!

Many people bought it and said they were going to serve it as a warm salsa with bread the way we served it. Others said they were going to use it as a “finishing sauce” with steak or chicken or fish. One gourmet chef (from a restaurant that will not be named here,) bought it and said she was going to serve it with Whahoo. Imagine that! (She is lobbying to get her restaurant in on the “tasting” the next time around.) Enough of that. If you are in the area from the 18th-21st, come see us. We will have fun!

The pasta kickoffs are set for August 18-21

Monday 18

Aldo’s on Laskin Rd.—491-1111

Tuesday 19

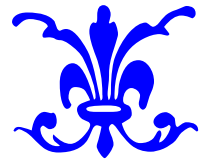
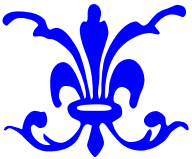
Bella Monte on Laskin Rd.—425-6290

Wednesday 20

Frederico’s on Independence Blvd. at Pembroke—497-1445

Thursday 21

La Gallaria (Norfolk)—623-3939



The cruise is shaping up nicely. Call Bill and Babs to join us. Time is growing short!

BRANDON NOBLE
 With the departure of Dan Wilkinson, former First Colonial High School star Brandon Noble, right, has become one of the Redskins' most valued players and most sought-after interviews.

The royal treatment
 Noble emerges as a kingpin of the Redskins' revamped front four

"I think we can be a really solid group," says Redskins tackle Brandon Noble. "We're definitely a key part of the defense. It all starts with the front feet. You look at the guys behind you... and you say to yourself, 'We've got to carry our share of the weight.'"

7 Day Cruise to Bermuda

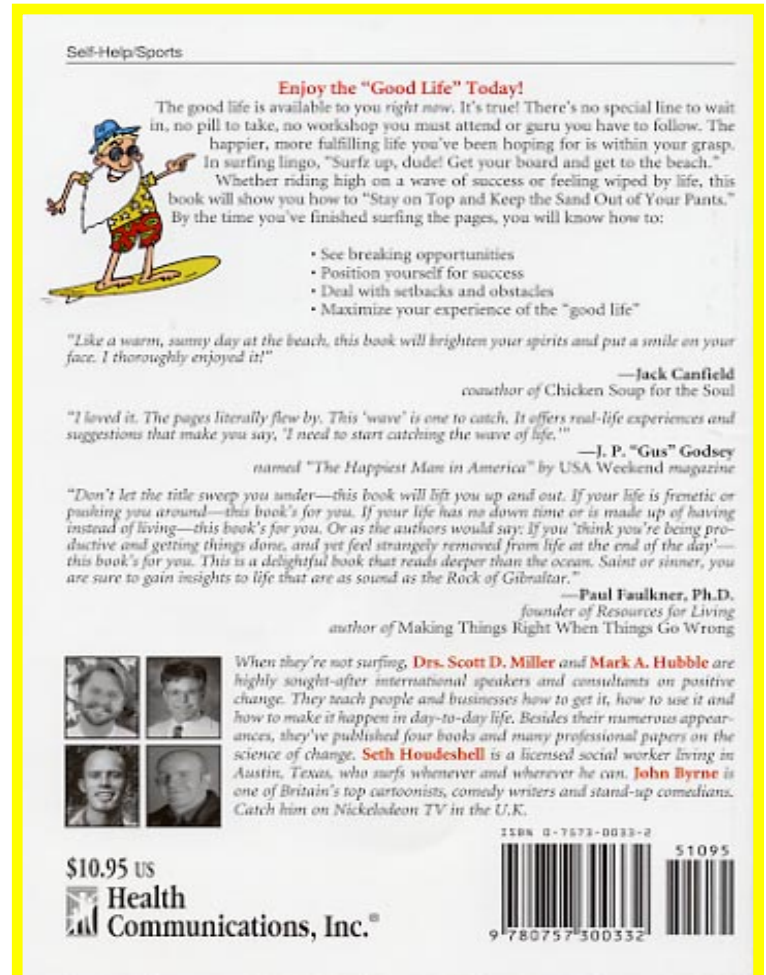
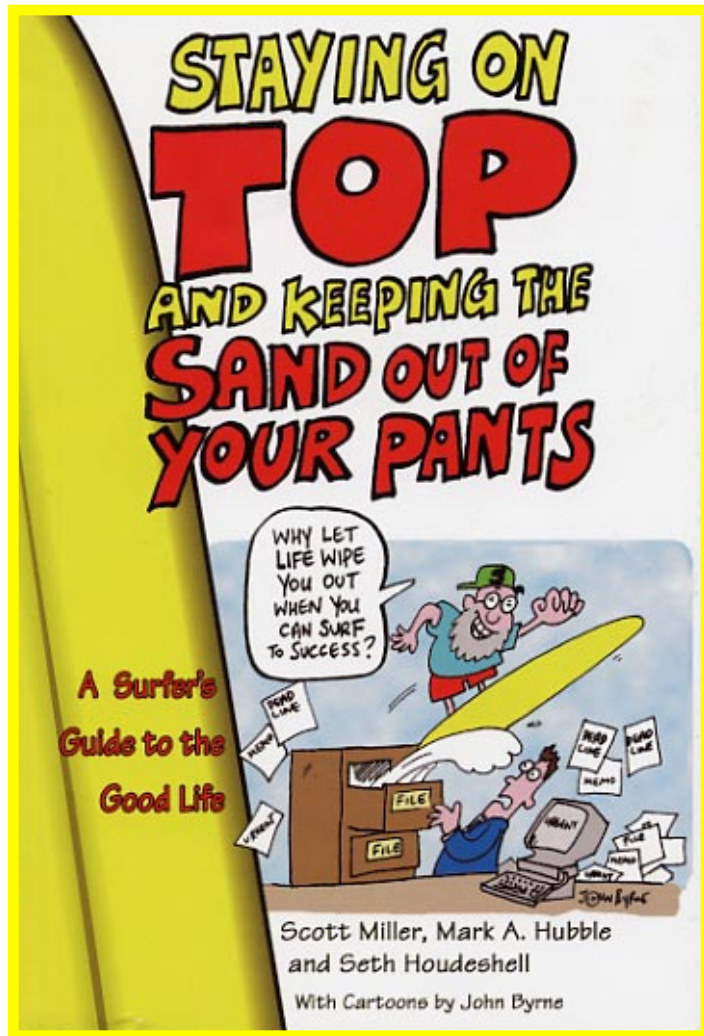
Guest Speaker
 J.P. "Gus" Godsey
"Happiest Man In America"

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Ok, on to something else. This photo was on the front page of The Virginian-Pilot Sports section this week! Remember me telling you about meeting Brandon Noble (Washington Redskins) at a fundraiser a few weeks ago? That night he bought a photo we donated of Dwight Clark’s “Catch” (one of the ten greatest moments in sports history). JP was close friends with Dwight years ago (in fact, Dwight is going to endorse JP’s book) and later we chatted with Brandon about all of that JP offered to have Dwight autograph it personally for Brandon, and he laughed - loudly! Come to find out, Dwight “cut” Brandon twice from his roster a few years back, and Brandon thought an autograph would be really cool. We’re proud of you Brandon (and your “Brother” - smile) Isn’t life strange!

Also on the "Happy Front," . . . JP received a book in the mail this week called [Staying On Top And Keeping The Sand Out Of Your Pants](#). The authors asked JP to give them an endorsement of their new book that is just now hitting the shelves. We have read it, and it is a hoot! Don't agree with everything, but that is OK. Anyway, they have read part of the manuscript of JP and Dennis (USA Weekend Magazine senior writer) McCafferty's, book, [The Ultimate Guide To Happiness By The Happiest Man In America](#), and they want to endorse it, too, when it comes out! Neat, huh!



On the home front - Jeremy had to go back to Colorado last week to take care of some business. (You know how it is when you move) Anyway, he was so excited because he was going to get to go by his "old place" and get his drums out of storage to take back to Oregon with him. He was (and still is) an incredible drummer. I am so happy for him. I am sure it is like being reunited with an old friend. Let us know how everything in Oregon is, son.



Jeremy at a very young age on his druns

And Jessica is working hard and trying to save her money. School starts soon and she will be in her junior year. She called this week to tell me she met "someone new." That is very unlike Jessica because she has tons of friends, but rarely finds a guy she is "interested" in...I would tell you what he does for a living, but some of her friends are on this list and would figure it out, I'm afraid...so I will wait to see if it is OK with her.



And last but not least, the fabulous Mills Brothers are going to be in town for the third annual Mills Brothers concerts at the beach on September 5 and 6. Friends are coming in from Indiana, California, North and South Carolina and who knows where else. If you are any where near the area, and even if you are not, we certainly hope you can join us. It is always great music and great friends, and moonlit nights at the beach, and receptions on rooftops, and good Italian food, and laughs, and stories galore!

Friday is a free concert, 7:30 P.M. at the 24th Street Stage and the Boardwalk! It will be the Mills Brothers with the 13 piece big band sounds of the “Buddy Clark Orchestra” performing some of the 2,400 hits this legendary group has entertained all of us with for generations, “Up a Lazy River, Paper Doll, You Always Hurt the One You Love, Till Then, Daddy’s Little Girl, I’ll Be Around, Yellow Bird, Cab Driver, You’re Nobody Till Somebody Loves You, Opus One,

Bye-Bye Blackbird, Never the Less (I’m In Love with You)” and many, many more! Bring a lawn chair as this is a park/amphitheater setting.

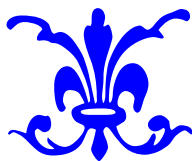
24th Street Stage



Saturday, Sept. 6 at 6:00 P.M. there is a Dinner Show at the Italian Roma Lodge (call 757/497-0274 for reservations). This is always a great venue for having a glass of wine, homemade Italian buffet, and listen to

the Mills Brothers in a very intimate setting. Tickets are only \$35 or \$45 for special VIP seating next to the stage, including wine with dinner. Both prices are for the dinner and the show. Make reservations as there are limited tickets left.

There is just so much going on and so much on the horizon. As I type this I am thinking of another reporter who came by the house at 8 A.M. this morning to take photos for the Food Section of the paper for a totally different story than the one at the market the other day! Hopefully, they will be running a story about the pasta sauce in the paper next week prior to the “Gus and Judi’s Sunshine Pasta Sauce” kick-off. Wouldn’t that be awesome!



Dinner with Don Mills on our wedding night!



Several of you asked for a few more recipes from my “International Cook Book Encyclopedias” (that will probably never get published now with so much on the plate - no pun, really...) so here they are. These are from volume 12 which includes many of my all time favorites..... enjoy.

Judi's Sweet and Sour Chili Sauce

2 cups tomatoes, sliced and peeled
 1 large bell pepper, chopped
 1 onion, chopped
 Pimento as desired (I use tons)
 1 cup sugar
 1/2 cup cider vinegar
 1/2 teaspoon salt
 1/2 teaspoon black pepper
 In aluminum pan, stir tomatoes, bell pepper, onion, and pimento with sugar and cider vinegar over low heat with a wooden spoon. When it begins to bubble, remove from the heat and pack sauce tightly in a hot, sterilized jar. Makes about 1 pint.

Judi's Guacamole

1 ripe avocado
 1 medium tomato, seeded and chopped
 1 teaspoon grated onion
 1 teaspoon lemon juice
 1/2 teaspoon each salt, and seasoning salt
 1 teaspoon chili powder
 1/4 to 1/2 cup mayonnaise
 Dash garlic salt

Mash avocado with a fork, leaving slightly lumpy. Add lemon juice immediately to prevent darkening. Add other ingredients and mix well. A dash of Worcestershire sauce and Tabasco sauce may be added. Serve with corn chips or tortilla chips.

Judi's Scallops in Champagne Sauce

2 lbs. scallops
 2 cups Champagne ("Brut" or "Extra Dry") or dry white wine
 2 tablespoons shallots, finely chopped
 4 tablespoons sour cream
 2 tablespoons flour
 Salt and freshly ground pepper to taste
 4 Tablespoons dry bread crumbs

Combine the Champagne and the Shallots in a large saucepan (large enough to hold scallops) and bring to a boil over high heat. Reduce heat to medium and simmer until the amount of liquid is reduced by half. Add the scallops and continue to cook over medium heat for 5 to 7 minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white. The scallops should be under-done at this point. Remove the scallops with a slotted spoon and place in an oven proof gratin dish, quiche pan, or other shallow container. Thoroughly mix the flour with the sour cream and add to the liquid remaining in the pan. Stir to combine thoroughly. Bring the liquid to a boil over high heat until it is the consistency of heavy cream. (This may take from 2 to 5 minutes depending on how much liquid the scallops gave up.) Spoon the liquid over the scallops and sprinkle with the bread crumbs. Place under a pre-heated broiler until the bread crumbs have browned (2 to 4 minutes). Serve immediately. Serves 4 to 6 or 8 as an appetizer.

Judi's Ground Meat "HOT" Dip

3 green onions, chopped
 2 jalapeno peppers, chopped
 1 can pimento, chopped
 3 cloves garlic
 1 can tomato paste
 1 can tomatoes
 1 teaspoon salt
 1/2 teaspoon black pepper
 1/4 teaspoon oregano

Brown ground beef with onions. Add other ingredients. Simmer 1 hour. Serve with chips.

Judi's Crab Dip

1 lb pkg Imitation Crab meat chopped (fresh crab meat is not as good for this recipe)
 1 cup Green Onion, chopped
 8oz Sour Cream
 8oz Cream Cheese
 1/3 cup Milk
 1/2 T Creole seasoning (hot)
 1 tsp Black pepper
 1 tsp Cilantro (1/2 if fresh)
 1/2 tsp Garlic salt
 1/2 tsp Crab boil (liquid)
 sprinkle Paprika

Mix all ingredients together in baking dish top lightly with paprika. Bake at 350F until lightly brown and bubbly.

Sue's Dipsy Doodle Spread

1 pkg. (large) cream cheese, softened
 1 tablespoons mayonnaise
 2 tablespoons sweet pickle relish
 1/4 teaspoon garlic
 2 teaspoons lemon juice
 1 (2 oz.) jar pimentos
 1/4 cup chopped black olives
 1 pkg. pressed ham

Blend all items and serve with crackers. This can also be used as a sandwich spread.

Judi's Orange Julius

6 oz frozen orange juice concentrate
 1/2 cup powdered, nonfat dry milk
 1/4 cup sugar
 1 teaspoon Vanilla extract
 1 1/2 cups water
 6 ice cubes

Combine all ingredients, except ice cubes, in a blender. Blend thoroughly on high speed until completely blended and foamy. Add ice cubes, one at a time, and pulverize. Pour into glasses.

Friday Follies

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., Maryland, West (By-God) Virginia, Nashville, New York, Oregon, Maine or Europe, have a wonderful, wonderful weekend, and . . .

God bless.

Remember, life is short...we need to make it a good one.

Grow in peace and wisdom.

Your Friday Friend,

JUDI GODSEY



P.S. 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 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!

