

# FRIDAY FOLLIES

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Hey!

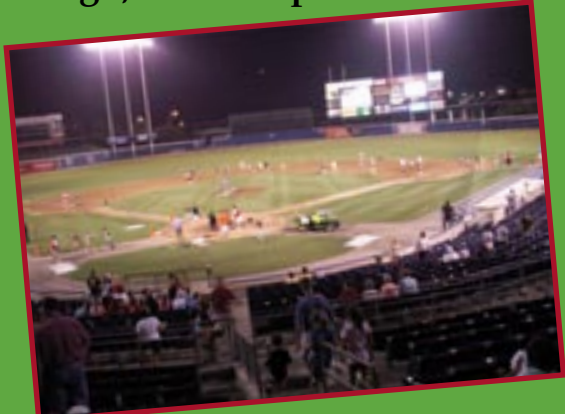
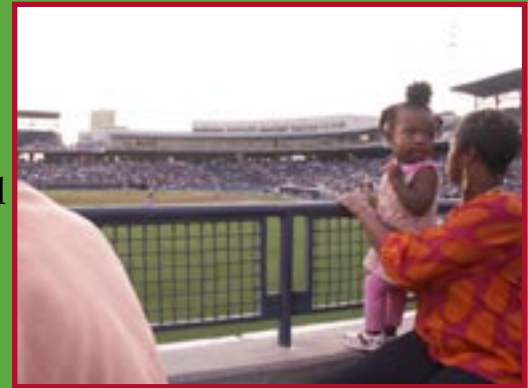
August 8, 2008

The Follies are late this week because I have simply been SLAMMED! Just stuff going on day and night and work also gearing up again for the fall. All of it has been good stuff, but just very hectic. I sat down three times this week to start the Follies and never even got a new document pulled up before something else came along.

The summer has been filled with baseball this year. (Hmmm... wonder why...) It has been great fun, to say the least. Ken and I even took Jeremy to one of the games last week. He loved it. He had not been to Harbor park in probably five years. We had a great time and even went out to the picnic area for dinner. One thing Jeremy had never done which we like to do at every Tides game is to stay after the game is over and watch all of the children run the bases. It is a HOOT, and they get to see themselves on the big monitor on the scoreboard.

Later in the week, we had tickets to the premiere of the new movie "The Perfect Game." We were kinda excited about that, but the night of the event, we got to the theater and it had been cancelled. What did we do? Went to a Mexican restaurant and ate and ate and ate! I am sure I have gained weight this summer! Anyway, I look forward to seeing the movie when it does come out.

Later in the week, Jeremy and I had tickets to go see the Dave Mathews Band at the amphitheater. Wouldn't you know it, though, I woke up with a bad case of vertigo and missed



work and the concert! I was disappointed. The very first concert Jeremy and I went to together was the Dave Mathews Band on New Year's Eve about fifteen years ago! He had a blast, though, and I think he met someone...

Earlier in the week, we had even talked about going to Rhode Island to Donna's cocktail party - hope it went well, Donna - but there was just no way with all that was going on here. Now, Ken is away for two weeks, so I plan to get caught up on TONS of things I need to get completed! Whew!

Well, can you believe it has been one year since Jessica and Ricky got married!!! That honestly blows me away! Seems impossible that this time last year I was in the "throws" of throwing a wedding that had been switched to the beach at the last minute!



A year has come and gone. Ricky and Scotty have had their surgeries and both are doing great! Jess and Ricky are VERY happy, and they leave this Sunday for Las Vegas for four days! If you remember... that was where they were originally going to get married, so this a very cool first anniversary for them. Jess is even going to wear the "first" wedding gown I got her that was much more suited for Vegas than the beach. Ain't life strange!

Jess has been working out and has lost twenty pounds. Where she was hiding it, I do not know because she certainly never looked like she was carrying 20 extra pounds to me! But she looks fabulous! I am sure they will have a blast!





Well, I am in the THICK of it now!

This past week I cooked and canned 45 pounds of figs (there are actually more on the tree and I have been begging folks to come get them) 20 pounds of plums, 10 pounds of banana peppers (that's a lot of banana peppers, folks), squash, eggplant, and tomatoes.



I have made cases and cases of fig and plum conserve and preserves, banana pepper mustard (hot and regular), and pasta sauces and pasta medleys galore. The truth is, the tomatoes and eggplants are just now staring to ripen, so there will be a lot more canning before the fall is here.



I promise to redo the pricing sheets and stuff on the recipe page soon - that is - when I can catch my breath! Ha!

I did find some time to begin working on cookbooks three, four, and five. Three is Just Judi's Favorite Soups • Four is Just Judi's Favorite Salads • Five is Just Judi's Favorite Sides. I want very much to have the first Five Volumes online and ready to go before Christmas time!



Here is the Table of Contents for volume three, in case you are interested.



Volume Three  
Just Judi's Favorite Soups

Cream of Tomato Soup for Two  
Tomato Bouillon  
Cream of Sun-Dried Tomato Soup  
Cream of Asparagus Soup  
Cream of Mushroom Soup  
Cauliflower Soup  
Comforting Cream of Broccoli Soup  
Traditional Cream of Broccoli Soup  
Artichoke Soup  
Cream of Artichoke Soup  
Parsley Soup  
Easy Onion Soup  
Cabbage Soup  
Snow Pea Soup  
Spicy Cheddar Soup  
Cheese and Spinach Soup  
Williamsburg Split Pea Soup  
Cream Of Green Chile Soup  
Jellied Mushroom Soup  
Mushroom Consommé  
Consommé with Sour Cream  
and Caviar  
Cream of Endive Soup  
Pumpkin Soup  
Cream of Pumpkin Soup  
Pumpkin Curry Soup  
Sweet Potato Bisque  
Winter Squash Soup  
Creamy Summer Squash Soup  
Butternut Squash Soup  
Peanut Soup  
Apple and Parsnip Soup  
Broccoli and Pasta Soup  
Velvet Corn Soup  
Corn Chowder  
Potato Leek Soup  
Steak and Vegetable Soup  
Baked Bean Soup  
Boston Black Bean Soup  
Navy Bean Soup  
Navy Bean and Bacon Soup  
Chicken and Noodle Soup  
Lima Bean and Tomato Soup  
Chili  
Jambalaya Soup  
Oyster Stew  
Salmon and Spinach Soup  
Salmon Chowder  
Seafood Bisque

Quick Shrimp Bisque  
She-Crab Soup  
Coconut Chicken Soup  
Seafood Gumbo  
Quick Shrimp Bisque  
Oyster Bisque  
Spicy Oyster Bisque  
New England Clam Chowder  
Cream of Clam Soup  
White Clam Chowder  
Salmon Soup  
Corn and Crab Soup  
Crab and Egg Soup  
Catfish Chowder  
Chicken and Andouille Gumbo  
Egg Drop Soup  
Cold Cherry Soup  
Chilled Watermelon Soup  
Cold Melon Soup  
Chilled Avocado Soup  
Cold Avocado Soup  
Blueberry Soup  
Bloody Mary Soup  
Orange Consommé  
Black Bean Soup  
Puerto Rican Fish Soup  
Mexican Avocado Soup  
Lime Soup  
Mexican Cheese Soup  
Mexican Cream of Green  
Chile Soup  
Taco Soup  
Tortilla Soup  
Minestrone  
Spinach, Pasta, and Bean Soup  
Zuppa di Vongole  
Lentil Soup  
Italian Egg Drop Soup  
Garlic and Egg Soup  
Dublin Clam Soup  
Egg Lemon Soup  
Garlic Soup  
Green Soup  
Gazpacho  
Polish Mushroom and  
Barley Soup  
Polish Easter Soup  
Polish Dill Pickle Soup  
Cream of Sauerkraut Soup



Spiced Melon Soup  
Norwegian Cold Potato Soup  
Danish Cheese Soup  
French Canadian Pea Soup  
Egg Drop Soup (Duplicate?)  
Hot and Sour Soup  
Carrot and Orange Soup  
Thai Vegetable Soup  
Russian Mushroom Soup  
Vietnamese Beef Soup (Pho)  
Peanut Soup  
Garlic and Lime Soup  
Russian Millet and Bacon Soup  
Almond Soup  
Corn Soup  
Chickpea Soup  
Cream of mushroom soup  
French Cabbage Soup  
Matzo Ball Soup  
Spanish Lentil Soup  
Bread Soup  
Portuguese Sausage and Kale Soup  
Saffron Broth with Quadrucci  
Tortilla-Ball Soup  
Stuffed Cucumber Soup  
Chicken Soup with Ginger

I think it is going to be every bit as yummy as the first two. Oh, and thanks! I see where several of you ordered the first two volumes this past week! That makes me HAPPY!

OK, go out and have a super week! Summer is coming to a close and we need to enjoy it while we can.

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

Oh, and watch the Opening Ceremonies of the Olympics tonight! Whoo Hoo!



**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>

**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.  
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!