

Hey!

Our garden got off to a slow start this year. Drought, blight, you name it.



And to top it off, we planted six yellow pear tomato plants thinkng they were normal-sized yellow tomatoes. Nope! They produce little pear-shaped tomatoes the size of grapes. The only saving grace is that they produced a LOT!



So, this past weekend I canned tons of Yellow Pear Tomato Pasta Sauce. I also put up Creole Squash, and Basil Summer Squash, and Green Tomato Marmalade. JP canned Chili Pepper Sauce,



and Roma Pasta Sauce.

We ended the weekend Sunday night with Spicy Stuffed Acorn Squash for dinner. Below are some of the recipes if you are interested.

Our friends were here from Pittsburg two weekends ago. We took a couple of photos for the Follies, so here they are. Saturday was the "big" day. We took them on a boat ride over to picnic and spend the afternoon on a secluded beach at First Landing State Park, and then that evening we went to the Holmes/Butterbean fight.



OK, I started writing this next part and somehow it turned into something unexpected & totally different than planned. Please allow me to indulge.

We had our summer alumni event this past month and I got to see many of my former students. (Getting old, I am.) Hard to believe they're all adults, but also very rewarding to see them happy and doing so well. Also, since it is summer, many alums just "pop" in to say, "Hello." So I thought I would show you a few of their friendly faces.



Troy and Jermaine



Tiffany and Aubrey



Sally and Trent with their family!



Shannan, Matt, and Ashleigh

I have to confess, I missed being in the classroom the minute I stepped in to administration. You see, your students become your friends, and over the years...your family. I have always maintained that teaching is the most rewarding profession in the world!



These beautiful ladies were my first students in Mississippi. Belinda went on to win many Forensics titles that year.

Debate



Teaching Forensics in Mississippi... Then I moved to California....from the poorest schools in the country to the richest. Directing "Plaza Suit." (obviously during the disco era.)



Just Jame gives indexchant to singe stew in stage attings

When I moved back to Mississippi, they thought I was a Linda Look-A-Like! Ha!



LINDA LODE A LIKE Jury Junes looks forward to a prevening July to the speech and delate terms Press to the terms

I took a break for a couple of years and had my son, Jeremy. Then I got my degree in Montessori Education and opened one of the first Montessori schools in Mississippi when Jessica was only three weeks old!



New Pre-School Follows Montessori Learning Method

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work and be with your babies, too. See Jessica on the floor behind Jeremy?

Then I moved to Virginia for a whole new experience. My children were older now, so I went back to teaching secondary education.



Here are some of my drama students as "extras" in Richard Chamberlin's "Dream West" mini series. They were stunned at how long it took for costume and make-up calls and the hours and hours of shooting for several seconds worth of finished footage.



Teaching improvisation. Then computers came along...a new novelty.



Trips to a local radios stations and



visits with local celebrities.



Always a cast of thousands even for Middle School plays.

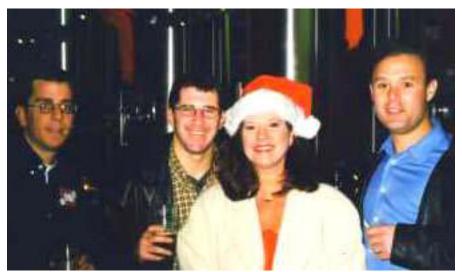


Goofin' at play practice.



and very serious.

But the truly neat thing is, they stay your friends forever.



Trent went on to VMI and law school and now lives in the area. His wife was the star of the first play I directed in Virginia. David went to Alabama (Roll Tide) and is back in the area working with Radio. Alec went to the Univ. of Southern California and majored in film. You just never know where it is all going to go, do you...

Take care,

Remember, life is short...we need to make it a good one. Grow in peace and wisdom. Your Friday Friend,

Judí Godsey

PS. 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 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 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 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. You tend 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). I don't have time to sit, read, and retype jokes all day!

~~~~FRIDAY FOLLIES~~~~FRIDAY FOLLIES~~~~~FRIDAY FOLLIES~~~~~



## Spicy Stuffed Acorn Squash

4 large Acorn Squash
4 cups chopped onions
3 tablespoons salad oil
2 pounds ground beef
1 med. green pepper, diced
2 teaspoons seasoning salt
1/4 teasp. pepper
1/8 teasp. cayenne pepper
1 1/2 teasp. oregano
2 cloves garlic minced
1 (8 oz.) can tomato sauce
1/4 cup chopped pimiento stuffed olives
3 eggs, beaten

Wash squash and cut in half. Scoop out seeds. Place in large saucepan of boiling salted water and boil for 10-15 minutes. Remove/drain/set aside. Saute onion in oil until tender. Add beeff and brown well. Stir in green peppers, and remaining seasonings. Cook, stirring 3 minutes. Cool slightly and stir in eggs. Sprinkle inside of each squash with seasoning salt. Spoon filing into each squash. Place in a large shallow baking dish and bake at 350 degrees for about 30 minutes. Let stand ten minutes before serving.

### **Green Tomato Marmalade**

1 cup water 2 oranges, thinly sliced 1 lemon, thinly sliced 6 large green tomatoes, chopped (about 4 pounds) 4 cups sugar 1/2 teaspoon salt

Cook first 3 ingredients in a dutch oven over medium heat 17 to 20 minutes or until fruit is tender. Add tomatoes and remaining ingredients, stirring until sugar dissolves. Bring to a boil, stirring constantly; reduce heat, and simmer, stirring occasionally, 3 hours and 30 minutes or until mixture thickens. Pour hot mixture into hot jars, filling to 1/4 inch from top. Remove the air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands. Process in boiling-water bath 10 minutes. Yields 3 pints.