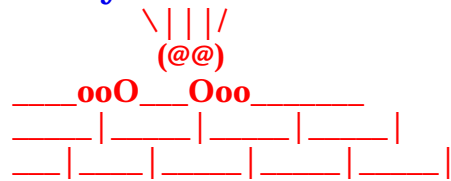


## Friday Follies 08/16/02



## Hey!

I have never really been an Elvis fan, but you can't ignore the impact he has had on our music and culture. You also cannot ignore the attention he is getting as today marks the 25th anniversary of his death. I really should be more of a fan since he was born in Tupelo, Mississippi...right down the highway from me. He just never really did anything for me...was slightly before my time.



I do remember, though, taking a family vacation to Houston when the Astro Dome was brand spanking new. My dad was like a little kid, he was so excited. And we were excited because we almost never got to go on family vacations. It was the typical "two kids in the back seat fighting and whining for hundreds of miles and mom and dad threatening to pull the car over and reaching in the backseat to grab us" kind of vacation.



Memorable...I can still hear Glenn Campbell's Wichita Lineman playing on the radio. Again, my dad's favorite, and since it was #1 at the time, every little town we would pass through would be playing it on their AM radio station. We would all sing.

Well, in Houston, I met one of my mom's cousins. She was a very beautiful woman, and I remember being amazed by her. She was the first person I had ever met who was a victim of "Panic Attacks." She told how she had simply been grocery shopping one day and had the overwhelming desire to run home. She left her over-packed cart in the aisle and never left her home again for 12 years...literally.

Her husband had a car dealership and he told me he had a great surprise for me! A friend of his was one of Elvis' big cronies and had asked him to take care of Elvis' Gold Cadillac Limo while Elvis was away for a couple of weeks.



Well, I am telling you...I have never before or since seen anything like it. It had a solid gold TV in the back, a gold bar, a gold radio, a gold case built in for his hair brush and comb, solid gold drinking glasses, and cushioned shoe cabinets complete with gold slippers inside.

The exterior of the car shimmered in an almost supernatural way. My cousin explained to me that it had over 40 coats of paint on the exterior, and all 40 coats contained crushed Mother of Pearl which gave it that iridescent glow. Very, very pale gold and beautiful beyond words. Well, he went back to the house after taking a couple of photos for me...but I will always remember staying out there and "playing make-believe" in that car for hours! They had to DRAG me in for dinner.

OK, enough about that. We have had a busy week in one of the busiest summers I can EVER remember. I am learning all new computer programs at work and am loving it. All of our faculty return next week and the students the week after...so there is no rest for the weary. I have several stories to tell you, but they will have to wait until another time.

I will tell you that several of you wrote to find out the recipes for the Chili Sauce, Roma Pasta Sauce, Basil Summer Squash and the Creole Squash from last week....Ha! I can't find them! I used them, then filed them away for the cook book. When I looked for them later, I realized I must have given them to my friend to type. I have over 96 pages in the first volume alone - Appetizers - and 12 other unfinished volumes thus far. I have a stack of favorites that have not even been entered yet, so I have finally hired someone to help me type them. I just don't have the time anymore.

Anyway, here is maybe a little consolation....

### 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.

And one more FUN, quick thing...

Cook ten or so HOT peppers in oil until they pop like pop corn. (Watch it, though, they will get you) then put the oil and the peppers in a glass jar with a tight lid and refrigerate. Then the next time you are cooking something that you want to have a special ZIP...add a teaspoon or so of the oil to spice them up! You need to know, though, that as with all oils, once you put them in the frig...they turn cloudy and look very unappetizing.

Take care,  
Remember, 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 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~~~~~

