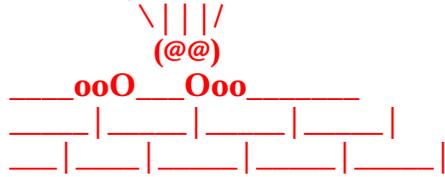


Friday Follies 08/23/02



Hey!

What a couple of weeks. We have had some function almost, well actually, every single night this week and last. And it doesn't appear to be slowing down any time soon. The faculty started back this week and the students arrive next. A school is not a school without the students! They have been sorely missed. I thought I would include a photo of my babies on their first day of school years ago. It is one of my all-time favorites.



Jeremy was four and a half and Jess was two and a half. They were on their way to Montessori School. Note that Jessica's diaper bag is larger than her lunch bag! How adorable! Now Jeremy is working at Keystone Ski and Golf Resort in Colorado



and Jessica is a junior in college.



We also frequently go to the Norfolk Tides baseball games (The Mets' triple A team). Myron Noodleman is one of our favorite mascots, and he was here for one of the games recently. He is so silly, that I end up laughing the entire game. He is a real Jerry Lewis look-alike. I ran this photo a year ago and one of you (who will remain nameless) wrote and said it reminded you of your good buddy, Sonny Stallings. Ha! What do you think, Sonny?

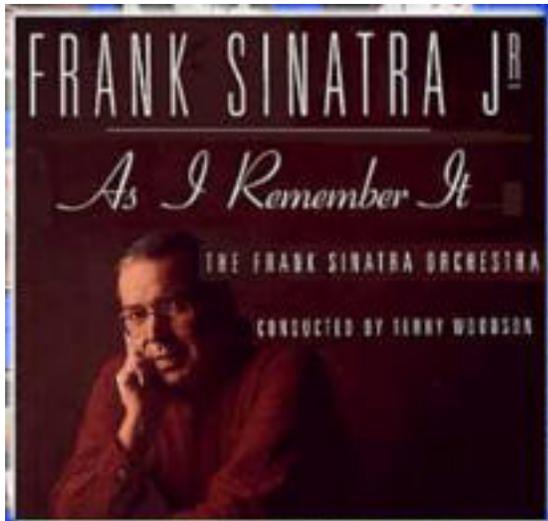


I don't see any resemblance at all...

We also went to several concerts. Seems that we go in spurts. JP was dying to go see the Ambrosia tour last week. His secretary and I laughed and laughed at him. Honestly, I couldn't remember a single song they

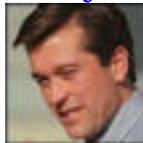


sang....but with them were Christopher Cross (Sailing), Gary Wright (Dream Weaver), John Fort Coley (formerly with England Dan... I'd really Love To See You Tonight), and I can't even remember who else. It was OK and a beautiful night to be at the amphitheater in Portsmouth, but probably not a concert I would have gone to on my own.



This Friday we are taking very good friends to see Frank Sinatra, Jr. I have heard he puts on a fabulous concert. I can't wait.

We also did something this week that I have never done before. (JP either) Friends invited us to the Virginia Fraternal Order of Police's 25th Anniversary Convention both Tuesday and Wednesday nights. What a blast! They had a Luau Tuesday night and Wednesday was a formal sit-down dinner. The Attorney General spoke Wednesday night, and they



sat us right with him! We were even introduced! Real cool! JP happened to be out of the room when they introduced us, so I stood and waved, and it got a big laugh.

They gave out their awards for distinguished service, and man, did it bring tears. One of the most impressive awards went to the officer who all of the media quoted for saying, "Come to my voice," to the victims at the Pentagon. They couldn't see him in the thick smoke, but they could hear him. He saved 19 people.



There is really nothing else I can say about that.

But get this. Talk about scary! Tuesday night we are sitting on the deck overlooking the ocean with probably three hundred policemen and their wives. Our table was involved in great conversation when we were interrupted by this man who was obviously drunk and had wandered onto the scene. He staggered too close to our table which got our attention, and then a young boy about ten walked by our table on his way back inside. The man reached out for the kid and said, "Hey, kid." That got our attention, but we still thought he knew him. Then he continued, "Who are you here with? Your mom here? You wanna come with me?"

When it hit us what we had just witnessed, we were astounded. We all bristled as the kid walked off. The guys took off after the man, and the women escorted the young boy back to his mother. Without alarming him, my friend told the mom to keep him by her side. She then whispered what had just happened. The guy was hauled away by hotel security, and I don't even want to know what happened next. Can you imagine? And at a POLICEMAN'S CONVENTION! What is going on in our country? How sick have we become? It seems to be epidemic.

Well, it is summer time, and with that comes our garden and lots of cooking and experimenting.



If you don't like to cook...find it boring, etc., then forgive me. But during the summer months I try to include a few recipes. For example, this past weekend I made a vast improvement in the Chili Sauce recipe I sent you last week. I canned about 24 jars of it. If you haven't tried it yet, here it is again with some extra spices added. JP usually doesn't like this recipe, but with the new spices, he loved it. I actually think it is much better, too. Try it over veggies or bread! I have **BOLDED** the additions.

I also tried my hand at jam! It is supposed to be so hard to make, but I really did OK for the first attempt. I only had to call my mom once! I will give these jars away to VERY close friends since it tastes great but is not the consistency I wanted, and I will make another batch now that I know how to perfect it. Get this! I made **Green Tomato-Blueberry Jam**. What a unique taste. I have NEVER liked sweets, so this jam is tart enough that I love it, too! Try it.

Just one more thing on this subject. As I said last week, I finally broke down and hired someone to finish typing all of the recipes for the cookbooks. Well, this week, a free-lance photographer came to my office to take some shots for a promo. We started talking and guess what one of his specialties is...photographing FOOD! He does a lot of the advertising shots for restaurants in the area, and he was so excited when I told him about my 12 cookbooks. I've been wondering lately how I was going to get illustrations. There aren't a lot of folks out there that photograph food, believe it or not. Ha! Ya know, there really are no coincidences.

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
1/2 teaspoon dry mustard
1 can green chilies (small)
1/2 teaspoon ground cloves
1/2 teaspoon ground Allspice

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. Serve with vegetables or with bread. Makes about 1 pint.

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 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. Yield: 5 pints.

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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~~~~~

