

**Thanks for sharing  
2007 with me!  
Lots of laughs, prayers, &  
a few tears.**

**So Long, 2007!  
Hello, 2008!**

**Remember!  
Everything is  
Great in 2008!**





Hey!

January 4, 2008

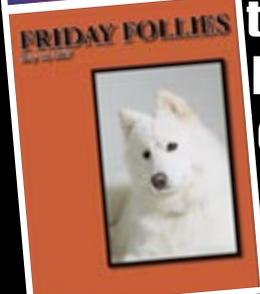
2008! Can you believe it? Seems like we just celebrated the millennium last year!



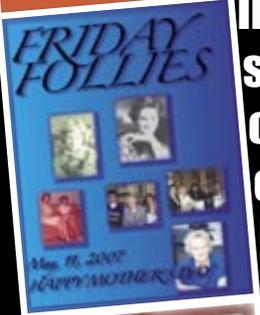
I hope you had a grand New Year's Eve and Day! Mine was very nice, indeed. Several parties, open houses, and a couple of dinner parties. I am WHIPPED! Wish I had a week off to rest...



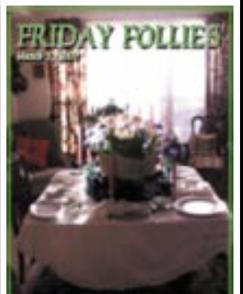
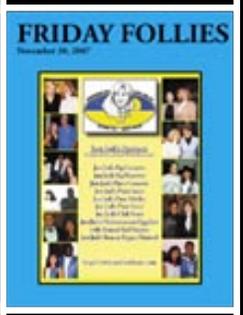
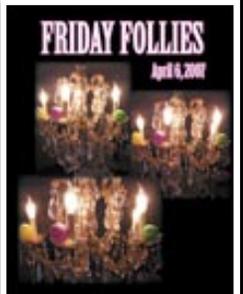
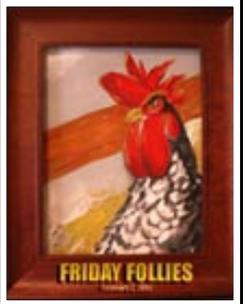
I took down all of the decorations and got them carefully packed away. I even gave some stuff away and consolidated some of my numerous boxes of decorations! So proud of myself! I ran out of time, though, and still need to take down the exterior lights (this weekend) and haul the huge tree to the curb (this weekend, too.) Then, of course, comes the cleaning.



It sure is easier when you have someone helping you! During one of my dinner parties, I suddenly remembered that! I mean, I had out the Christmas china, crystal, all my silver casseroles and dinnerware, I fixed a turkey, a ham, three different casseroles, homemade corn bread, cherry cobbler, you name it.



Lately, when I have folks over, I just do a simple one-dish meal, ya know? Not this time! About half-way through it, though, I realized I wasn't able to visit as much. I won't do that again anytime soon without someone designated to help me. I literally made myself sick...



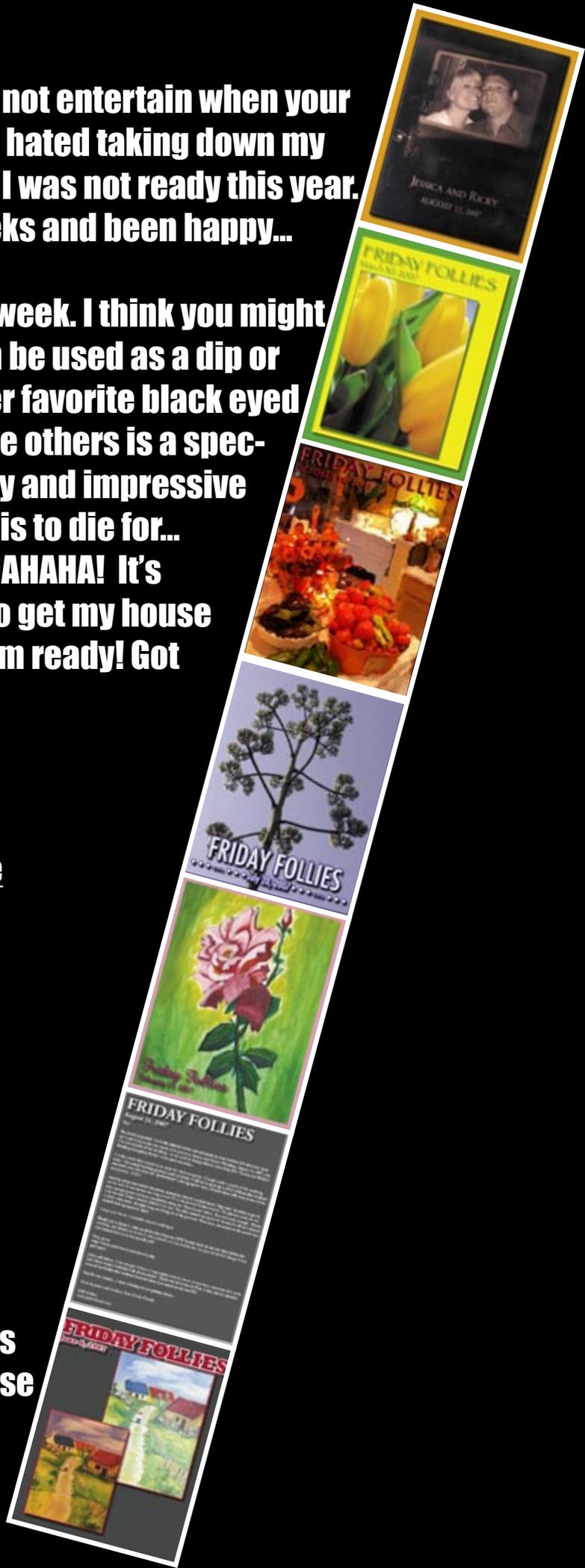
**It was spectacular, though. How can you not entertain when your house looks so spectacular! Truthfully, I hated taking down my decorations! Most years, I am ready, but I was not ready this year. Could have left them up another two weeks and been happy...**

**Here are three of the recipes I used this week. I think you might like them. The black eyed pea recipe can be used as a dip or as a side. I like it as a side. I have another favorite black eyed pea recipe I like to use as a dip. One of the others is a spectacular spinach dish, a fantastically easy and impressive tomato dish, and corn bread so moist - it is to die for... No wonder I am now on a SERIOUS diet! HAHHAHA! It's just that time of year, I guess. Also time to get my house straight so I can begin to paint again. I am ready! Got some awesome painting books for Christmas!**

### **Judi's Favorite Black-eyed Pea Casserole**

- 1 pkg. Ranch salad dressing**
- 1/2 C mayonnaise**
- 1/2 C sour cream**
- 1 C artichokes (drained and chopped)**
- 1 C black-eyed peas**
- 1 med. onion, chopped**
- 1 Tbs butter**
- 1 Tbs Parmesan cheese**
- Mozzarella cheese.**

**Saute onions in butter. Mix all ingredients (except cheese) together. Sprinkle cheese over top. Bake for 20 minutes at 350 degrees.  
Ta Da!**



A vertical collage of five 'Friday Follies' event photos. From top to bottom: a blue mascot and a woman; a group of people; a man with a beard; a yellow and red flower; and a man and woman. Each photo has 'FRIDAY FOLLIES' text.

### Judi's Spinach Casserole

**1 C celery**

**1 C onion**

**1/4 C bell pepper**

**1/2 C bread crumbs**

**3/4 stick butter**

**1/4 teasp. garlic salt**

**1 lb. Velveta cheese**

**2 cans mushroom soup**

**4 pkg. frozen spinach**

**salt & pepper**

**Saute celery, onion, and bell pepper in butter. Add mushroom soup. Make sure veggies are sauteed until clear.**

**After you have added the soup, add the Velveta cheese, cubed. Cook spinach according to directions on package and drain well. Add vegetable mixture to cooked spinach. Add garlic salt and season to taste. Cook at 350 degrees for 1 hour with buttered bread crumb topping. YUM!**

### Judi's Simply Delicious Baked Tomatoes

**1 can whole tomatoes**

**(or as many as you need)**

**1 stick butter, melted**

**1 box of Garlic and onion croutons**

**Melt butter and add croutons until almost soft. Place tomatoes in casserole and pour crouton mixture over them. Bake 30 minutes at 350 degrees. That's it!  
Great and compliments everything!**

## Judi's "Down Home" Corn Bread

**2 boxes corn bread (Flako brand, if possible)**

**8 oz. sour cream**

**1 can cream corn**

**3 eggs**

**1 Tablespoon sugar**

**1 stick butter**

**Melt butter in 13" X 9" pan. Mix all other ingredients and pour into pan. Cook 1/2 hour at 350 degrees. Outta this world!**

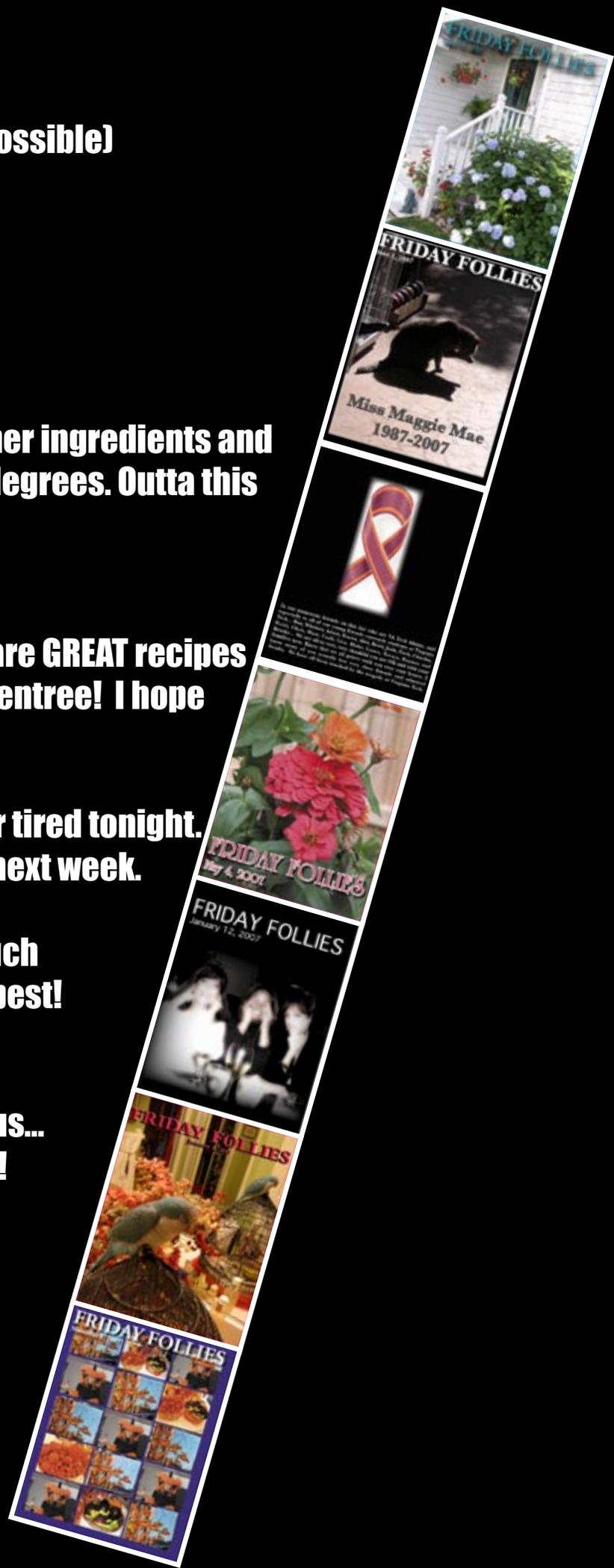
**See, I believe in simple. All of these are GREAT recipes for any occasion and for almost any entree! I hope you enjoy!**

**I have lots more to say, but am rather tired tonight. Headed in early. We will "catch up" next week.**

**Thanks to all of you for staying in touch throughout the holidays. It was the best!**

**Please pray for our men and women overseas - that they return home to us... soon, safe, and successful!**

**Thanks again for a Fabulous 2007!**



*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, 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!*

*God bless.  
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 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!