

FRIDAY FOLLIES

June 30, 2006





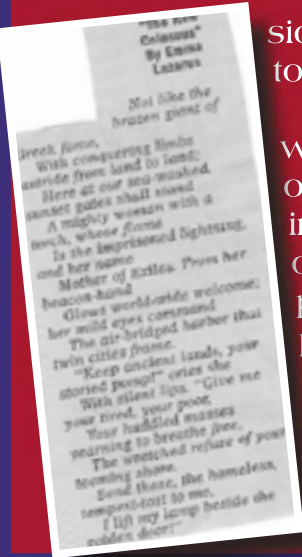
Hey!

June 30, 200

Well, by the time I write you again, the Fourth of July will have come and gone! Summer is slipping by, Ya'll. I still haven't done anything but work, and before I know it, all of the faculty will be back - tanned, rested, and ready. They always bop back in with these huge relaxed smiles, hug your neck, and say, "Hey! How was your summer!" I always smile back with my pasty-white skin and want to smack them. Ha! Just kidding. A three-month break would be nice, though...

Another busy week with lots of personal and professional deadlines. Also started several projects here at home, too, so it has been rather busy. Yes! I am crazy!

Not to mention it has rained SOLID since Sunday! That would not be too bad, except that Oliver doesn't get to run off his energy when I get home at night. Man! It is like having a two-year old in the house. But at least with a two-year old, you can go and stroll them around the mall or someplace indoors when it is raining! Not so with a forty -five pound cotton ball. Geeze! We have been throwing the ball over and over and over again from the dining room through the living room and into the foyer. Ha! At least it is some exercise. He is so sweet, though. I am not complaining. We actually got so desperate that we took a walk in the rain last night. He didn't care. He was drenched, but happy!

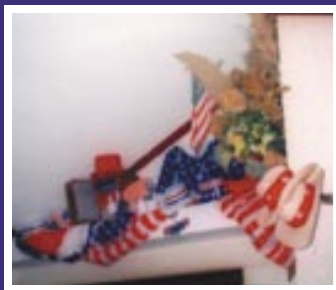


Jessica finished her summer semester today at Virginia Wesleyan. Another semester on the Dean's list. She is so excited, and I am so proud of her. Jeremy has bought, yet another cab, and seems to be at the height of his busy season. He is loving Tahoe. I want to go see him soon, but may have to wait until his business slows a bit. I would hate to get out there when he is slammed. That would be no fun for either of us. He is going to be upset when he reads this, but I am thinking of postponing until the fall.

My best bud, Wendy stopped in one night this week for dinner, and we solved all of the problems of the world. Then on Saturday night, she had a fund-raiser for the place where I work. We are building a Science and Technology building, so she had decorated her home with all kinds of fun things like skeletons and beakers full of bubbling stuff. It was very cool and a great party!

Two quick "Pearl" of wisdom - Pearl story #1: Monday after work, I realized that I did not use "Pearl" at all this weekend and needed to crank her and drive her - at least around the block. When I got in and tried to crank her, it was scary!





She back-fired and shimmied like no vehicle I have ever seen. I called my friend who had “fixed” her, and he said it was probably just water in the engine. I thought, “Hmmm... Yea...” But I kept trying, letting her rest, and trying again. Finally about 8:00, I got her cranked. I called him to thank him, and he said he had gotten tons of calls from folks because of the SOLID rain and blowing wind. Thank heavens she was OK after all we have been through this summer... I fear she may never be the same again, though, after almost turning me into a crispy critter...

Pearl Story #2: While I was waiting for “Pearl” to get a grip, I went inside to give Liberty (L’il Birdie) a bit of attention. As usual, Liberty always checks out my jewelry - my rings, necklaces, bracelets and earrings - likes to see what I am wearing. I didn’t think anything of it. But I was wearing this beautiful pearl “cluster” ring that my parents gave me for my 18th birthday! I know - amazing. I still have it and wear it as an everyday ring in the summer. It goes with absolutely everything and is so feminine! I cannot believe I have never damaged it or lost it in all of these years. Anyway, I looked up at Liberty as he climbed from my shoulder to the chair, and he had this beautiful white, pear-shaped pearl sticking out of his mouth about to swallow!! I think I must have scared the living day-lights out of him when I lunged at him, because he dropped my pearl right in my lap. Whew! I still have to have it fixed, but it is a lot less expensive than having to buy a pear-shaped pearl and then have it fixed. I also learned another lesson...

Anyway, those are my two “pearl” stories that happened simultaneously Monday! Isn’t life interesting sometimes...

Also, I had a plant that a friend had given me earlier in the summer. We both assumed it was a cucumber, and I had just stuck it in my garden by my enormous squash plants. I had kind of given up on it until this week. While picking squash, I stumped my toe on something enormous! Look at this! It took two hands to pick it up! I got so excited, I looked around and



my neighbor, Joanne, was in her back yard. I climbed up on a chair and yelled, “Joanne! Look at this cucumber I just picked from my garden!” We talked and giggled like little girls. Then, as I was headed in the house, she sheepishly said, “Hey, Judi, I think it is a Zucchini.” We laughed and laughed.

Of course it was, but it was still HUGE! I actually put my hand in this one photo to show you that I was not kidding. Anyway, I think it will have to be stuffed because they do not taste that great when they get this big. I will watch for them now, though.

OK, I still have those deadlines to meet, so I am gonna close now with some recipes I used this week. Enjoy!

I hope your Fourth of July is simply GRAND! I LOVE Independence Day. Hey, in addition to these, there are pages and pages of Fourth of July recipes on the website



in the recipe section. Check them out. The website has had over 68,000 hits now, and I have not had any time this week to even add to it. LOVE all of your comments, though. Thanks. Visit it often and send me recipes so I can start the “friends” recipe section!

Later!



Stuffed Zucchini (HA!)

6 zucchinis -approximately 7 inches (or one gigantic one! Hahaha!)

1-2 tsp butter or margarine

1 medium onion

garlic, garlic powder, salt, & pepper (to taste)

shredded mozzarella cheese (or any cheese)

Wash the zucchinis in cool water and cut off the stem area. Using a sharp knife, cut a lengthwise “V” shaped slice out of the top. It should be wide enough to easily put a spoon in, to scoop out the “meat” of the zucchini. Scoop out the inside of the zucchini, and don’t forget to scoop it off the slice you cut out. Put it in a bowl for use later. Dice 1 medium onion. In a saute’ pan, melt 1-2 tsp butter or margarine over medium heat. Cook the onions till transparent. Do not brown. Add garlic or garlic powder, salt and pepper, as you wish. Add the zucchini “meat” and cook on low, till soft and tender (about 10 minutes). Turn off the heat under the pan. While the mixture is cooking, place the zucchini shells next to each other on a baking sheet. For the grill, place on individual foil sheets Scoop out some of the mixture, and place it back into the zucchini shell. Sprinkle with shredded mozzarella cheese. Put the top of each zucchini back on. Bake for 35 minutes at 325 degrees, Fahrenheit, until the zucchini is tender. If grilling, wrap individually and fold in ends of foil. Cook on the outside perimeter of the grill for 15-20 minutes, rotating them occasionally. Check it once or twice for tenderness. You can also add diced, cooked chicken or ground turkey or beef to the zucchini mixture, for an unusual main course. Serves 6-10.

Judi's Simply Delicious Squash Casserole

1 lb. squash
1 tsp sugar
1/2 cup mayonnaise
1/2 cup chopped onions
1 egg
1 cup grated cheese
1/2 stick oleo
salt and pepper to taste
cracker crumbs

Cook squash until tender, drain, and mash. Mix sugar, mayonnaise, onion, egg, salt and pepper together and combine with squash. Place in casserole and top with crumbs, cheese, and butter. Cook at 300 until bubbly – about 25 to 40 minutes.

Zucchini and Carrots with Garlic and Herbs

1 Tbs olive oil
1/2 lb carrots, shredded or cut into julienne strips
1/2 lb zucchini, shredded or cut into julienne strips
1 tsp finely chopped garlic
Salt and freshly ground black pepper to taste
1 Tbs finely chopped parsley
1 Tbs finely chopped fresh basil leaves
1 tsp finely chopped fresh oregano



Heat the olive oil in a large skillet over moderate heat. Add the carrots, zucchini, and garlic and cook, stirring occasionally, for 5 minutes or until just tender.

Season with salt and pepper, stir in the fresh herbs, and serve immediately. Serves 4 to 6.

Judi's Zucchini Casserole

4-5 Zucchini, sliced
1 cup rice (I use brown or wild rice)
1 7 oz. can green shopped chilies
1 large tomato
1 lb Monterrey Jack cheese, sliced
Less than 2 cups sour cream (I use 1)
1 tsp oregano
2 Tbs chopped green bell pepper
2 Tbs chopped green onions
1 Tbs parsley

Layer in oblong pan
cooked rice, layer of chiles, 1/2 of
cheese, zucchini
sliced tomato

Mix sour cream and seasonings, green pepper and onion and pour over casserole. Grate the rest of the cheese over top. Sprinkle with parsley. Bake at 325-350 for 30 minutes.

(This one I made up this week. It was outstanding. Everything was fresh from the garden except for the garlic! I used it as a main dish one night, and the next night, I used it as a sauce over a Lamb Chop. It is a toss up as to which was best! They were both great!)

Judi's Summer Fresh Medley

6 green onions chopped - greens and all
3 Tbs olive oil
3 Tbs minced garlic
2 Tbs bacon, crumbled
1 large eggplant, coarsely diced
2 lg Roma tomatoes, diced
1 med. yellow squash, sliced
Fresh basil
Fresh rosemary
Fresh oregano
salt and pepper to taste



Cook bacon and set aside. Simmer garlic and onions in oil until tender.
Add eggplant, tomatoes, squash, and crumbled bacon.
Stir in seasonings and simmer until all is tender.
Hmmm, Hmmm, garden fresh good!

God Bless America!
Land that I love!

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, Maryland, West (By-God) Virginia, Nashville, Florida, Saudi Arabia, Chattanooga, New York, Oregon, Russia, Maine, Australia, Europe, 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

I started this painting this week, too. It is far from finished... just sketched in at the moment.



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!