

FRIDAY FOLLIES

July 21, 2006



Hey!

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Great week! Hope yours was, too!

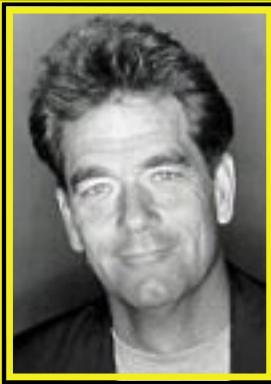
I'm still here. Pluggin' along and meeting deadlines - - both personal and professional! It is amazing when I send out the Follies in the summer time how many "Out of Office" responses I get back. Just boggles the brain! I mean - - does anyone work in the summer?

No break in sight for me! I might take a couple of days off next week and just pack a cooler and go to the beach down the street or to the pool! That would be nice - - if the heat would cooperate, that is - - but at this rate, I wouldn't get any sun, because it is so hot, you have to stay in the WATER! Ha!

Wanted to go to Tahoe and see Jeremy this next week, but he is so busy right now it would have been ridiculous. He is disappointed, but understands. I think I will wait until the fall or Thanksgiving and maybe try to take Jessica with me, too. That would be fun for all of us!

Had a date to go see Chicago and Huey Lewis and The News in concert this week. It was pretty cool. The funny thing was that Huey Lewis brought the house down! He is still such a great entertainer and is

still so adorable! Everyone forgets how many actual hits he had.



Once Chicago hit the stage, most folks just wondered around or went to the VIP bar! It was just too bloomin' hot to sit there and listen to long sets of jamming. Ya know? They were good. It was just HOT!!



The driveway is almost finished - a few little "clean-up" items to do. I am also having a door cut into the garage - which means having to redo all of my storage out there. After that is in, I am having a pet door put in for "Ollie." (Can you believe the pet door for him cost MORE than the actual exterior door!) It should be completed by the fall - - just in time for him to stay outside during the cool days when I am at work. It will be perfect timing because he is up to 55 pounds now. Man! And only 5 months! He is just going to be too big to stay in the house! Plus, I am getting tired of racing home mid-day to let him out for a minute or two!



I also have a sick bird this week. Sunshine (the yellow one I got recently) somehow hurt his leg. I am thinking that maybe Liberty "got a hold" of him, but there is no evidence to that theory. Anyway, he has been recuperating in the "hospital cage." So much for consolidating them all into one canary cage. Maybe soon.



Did a LOT of cooking and canning this week. I love that about the summer! The house always smells so great. Ollie likes to rest directly in front of the stove, though. He is always in my way, bless his heart. Maggie is always close by, too, hoping for something to drop to the floor. Ollie likes to smell the food, look for any droplets, and lie on the air conditioner vent all at the same time! Ha! Heaven on Earth for a puppy!



My fig tree is getting ready to EXPLODE! So I decided to do some research and do a "Fig Recipe" page. I will need to harvest them soon. Most of the recipes came from Mississippi magazine. They are not mine, but they look GREAT! I cannot wait to try some of them.





I did try a couple of new recipes this week with my garden stuff. They turned out great, if I do say so myself! My garden is just about through. My yellow tomatoes went crazy, as did my yellow pear tomatoes. I have also never had as many squash - and they are still producing tons of yellow squash and blooms. Amazing. Eggplant and zucchini did well, as did the green bell peppers. Something ate my red and yellow bells. Anyway, the tomatoes I told you that I was rooting on the Fourth of July did not take. I started another batch this week. It would be fun if they suddenly took off! I could cook and can all the way through September!

OK, the Follies are a bit short this week because I spent some time and put a lot more stuff on the website. (www.judiwithani.com) There are ***new photos, new newspaper clippings, new stories, and tons of new summer recipes.*** You have got to check it out! Over 84,000 hits now -- which is amazing considering NO ONE IS OUT



THERE RIGHT NOW! Ha! I cannot wait to hear where everyone has been!
OK!

I will close with a recipes I made up this week and lots of shots of summer flowers from the yard. You guys take care, and I will talk with you again next week.

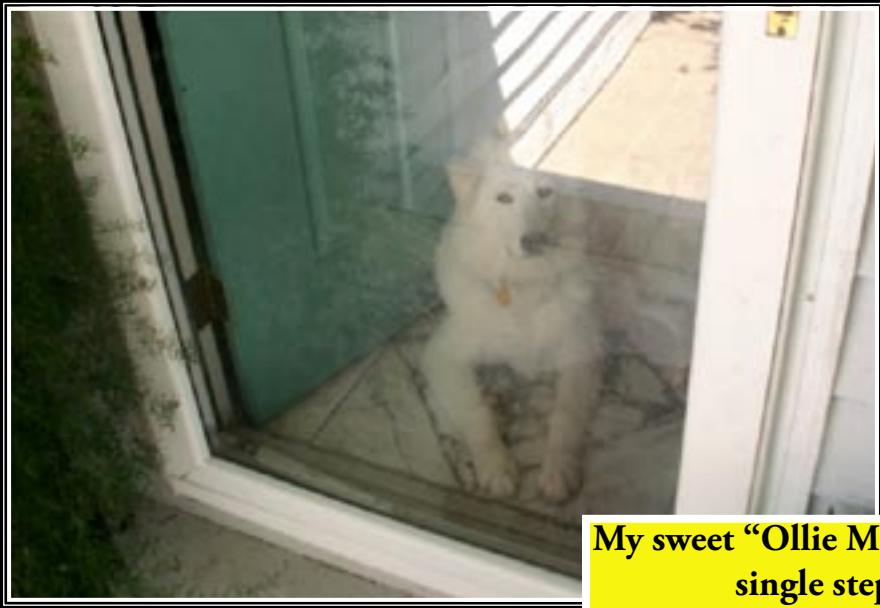
Summer Vegetable Spaghetti

I made this one up this week, and it was so good, I canned it so I could have some for myself and some to give away. The beauty of it is that the Spaghetti Squash serves as the "pasta" which is cooked right along with the sauce. It is simply BEAUTIFUL canned! What a summer surprise!

- 1 Med. Spaghetti squash, cooked and scraped*
- 3-4 Yellow squash, sliced
- 4 Ears Yellow and/or white corn, cut from the cob
- 2 Large Zucchini squash, sliced
- 8 Yellow or red tomatoes, quartered
- 20-30 Yellow Pear tomatoes (If you have them. Could substitute cherry tomatoes)
- 1 Green bell pepper, chopped
- 2 Large onions, chopped
- 1/2 C olive oil
- 1/4 C garlic, minced (I used the prepared minced garlic)
- 3 Tbs Rosemary, chopped
- 3 Tbs basil, chopped
- 3 Tbs chives, chopped
- 3 Tbs Oregano, chopped
- Salt and pepper, to taste

Pierce Spaghetti Squash skin and cook in microwave on high for 6 minutes or until it is tender to the touch. Slice it open and remove the seeds. With a fork, scrape the meat from the squash, twirling it gently away from the sides. It peels off in long, spaghetti-like pieces. Set aside. Cook the onion, pepper, and garlic in the olive oil until transparent. (Do not over cook since it will simmer with the other ingredients for some time.) Add Zucchini and yellow squash slices and cook until they begin to get tender. Add tomatoes and spices. Cook down, stirring frequently until the juices from the tomatoes are released. At this point, add the Spaghetti squash and stir until flavor are well blended.





My sweet "Ollie Man" who takes every,
single step that I do.
He is such a little "protector."



These are the most unusual plants.
I have no clue what they are. I have
never seen them before, but they are
all over the yard! They foliage starts in
early February, and the plant ends up
with these bright orange berries. The
berries drop and then there are even
more the next year.
Very cool plants!



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

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!