

Chapter 1 : Jambalaya and a Crawfish Pie and File Gumbo | The Sidewalk House

Read or print original Jambalaya lyrics updated! 1. [d]goodbye joe, me gotta go, me oh [a]my oh / Me gotta go pole the pirogue down.

Although Hank Williams used the earlier Cajun melody, the words to the song that we know as "Jambalaya" was written by Hank Williams Sr. Cajuns now consider the song to be one of our own songs. By the way, Hank Williams mispronounced the word "Bayou". Hank pronounced it as "by-oh" when the correct pronunciation is "by-you". I guess he needed something to rhyme with "me oh my oh". The jambalaya lyrics are located below. This is located at www. Further down, I have the lyrics Jambalaya translated into Cajun French. I also have the various cajun musicians who recorded the Jambalaya song. I can be contacted at [cajunclarence \[type the at sign\] gmail](mailto:cajunclarence). Named for a Creole and Cajun dish, jambalaya, it spawned numerous cover versions and has since achieved popularity in a number of music genres. With a melody based on the Cajun song "Grand Texas", some sources, including Allmusic, claim that the song was co-written by Williams and Moon Mullican, with Mullican uncredited but receiving ongoing royalties. Released in , crediting Williams as the sole author of the jambalaya lyrics, it was performed by Williams as a country song. It reached number one on the U. Cajun Roots of the Song Since the original melody of the song was from a Cajun French song called "Grand Texas", the song is a staple of cajun culture. Although Williams changed the lyrics, he kept a Louisiana theme. In addition, Cajuns readily identified with the soulful sound of Williams. After Williams released his version, Cajuns recorded the song again using Cajun instruments. Jambalaya, alternately, is about life, parties and stereotypical food of Cajun cuisine. Williams sings of "Yvonne" in the song, referring to her as my ma cher amio, which is considered poor Cajun French for "my dear" redundantly Williams uses the word "my" before the French "ma" , and has caused some confusion among listeners, particularly given his pronunciation. It was not as popular. As with "Jambalaya" there is speculation that Williams may have purchased this song from Mullican. Cover versions Sheet music of "Jambalaya" with Jo Stafford Another, even more popular at the time, version of the song was the cover version recorded by Jo Stafford, reaching 3 on the Billboard pop charts and making the song well known to people other than country music fans. Boyd turned the song down and Miller recorded it with Jo Stafford. Years later Jimmy Boyd did record it for Dot records. Their version was released as a single outside the United States in and sold well in the U. One of my hobbies is running a free cajun accordion loan program. I get a lot of requests to borrow an accordion from aspiring musicians. If you are feeling generous and would like to support a good cajun cause, how about making a financial contribution to help me buy another accordion to loan out?

Chapter 2 : "Jambalaya, crawfish pie, fil gumbo"

Add the crawfish tails and bring to a boil. Remove from heat and let cool. To make the pie, on a floured surface, place the ball of refrigerated dough and begin rolling until the dough is 1/8 th inch thick.

With my appetite piqued and no funds for a dining trip to southwestern Louisiana, I discovered several new Cajun restaurants in the Austin area. Her exquisite little crawfish pies in a tender, buttery crust could well prove to be addictive. A longtime Marriot Corp. The best deal here was that they allowed us to substitute a cup of their fine gumbo for the iceberg lettuce salad that usually comes with the dinners. Not too many dessert options here but they do feature New Orleans specialty drinks such as Hurricanes and Rum Punch, and serve Blackened Voodoo, Dixie, and Abita beers. Husband-and-wife team Phil and Michelle Yamin opened an Austin location over a year ago after a couple of years of success in San Antonio. The perfect blend of brown roux, celery, green onions, red pepper, and succulent crawfish tails napped over a bed of rice, transported me back to the Lafayette home of my friend Pam where I learned much of what I know about Cajun cooking. For some reason, the bedroom community of Pflugerville has attracted two Cajun restaurants within the past two years. The giant bowl of piping-hot cobbler topped with a tender, flaky crust under a melting slab of ice cream is certainly enough for two. I have a knowledgeable and discerning friend who describes truly memorable culinary events as "twist and shout" meals. Do not be daunted by the distance, the food is well worth the drive. It is quickly growing in popularity and reputation, so expect a wait on weekends. Perhaps the best among equals were these: What is considered authentic, traditional Cajun food will vary from parish to parish and house to house. Just read The Prudhomme Family Cookbook to see the variations in recipes among the famous chef and his many siblings. Debates are all part of the passion in a locale where outstanding food can be purchased even in the convenience stores the Crawfish Boudin at Comeaux in Lafayette will make you cry. The people of south Louisiana approach food and cooking with a lusty zeal that borders on religious fanaticism. The sensual enjoyment of their excellent cuisine is a unifying feature of their daily lives. For the length of a meal, at least, you can be spiritually at one with our Louisiana neighbors by choosing wisely in any of these local restaurants. The Boiling Pot E. Even though its preparation is deceptively simple heat water, spice water, boil to taste , a cook without timing or spice sense can transform a batch of perfect blue crabs into a mealy, overcooked mess in a matter of minutes. Most landlocked crawfish and crab addicts either boil at home or do without. Finding a good commercial boiler in Austin is the equivalent of discovering a fantastic Mexican joint in Hurdsfield, North Dakota - a medium-sized miracle. So the Boiling Pot counts as a sizable coup for the shellfish-deprived. The Pot serves up a damn respectable mix of boiled seafood crabs, shrimp, and crawfish along with traditional boiled corn and red potatoes lovingly spilled onto paper-covered tables. The patient waitstaff explain the options to novices and current market prices are clearly posted to prevent a la carte confusion. The Pot successfully avoids the cardinal sin of overcooking common to inland boiling joints. Crabs and shrimp both currently in season came to the table plump and sweet, without the slightest hint of mush or rubber. The standard boil is well-balanced but fairly mild, so those who crave pepper sweats can special-order to match their threshold of pain. With the texture thing licked, the Pot provides an admirable range of sauce options for post-boil spicing. Your personal seafood spill comes with two color-coded squeeze bottles. They mix a standard Cajun cocktail sauce horseradish, Tabasco, and ketchup and give you the bottle instead of individual ingredients. If you need more kick, just ask for extra horseradish or Tabasco and mix yer own. Order a cold beer from their ample selection and go to town. Hardcore pepper addicts can test drive sauces before buying - just belly up to the bar, crack open a few bottles, and slather some saltines with your choice of sauces and salsas. If you lean toward mess-you-up habanero and scotch bonnet sauces, bring along a drink to cleanse the palate between tastes. If you get caught without, run to the nearby convenience store for a frosty Big Red - the only real cure for what ails you. They also maintain a respectable stock of the lesser-known spice blends and other specialties Community coffees, Carolina brisket rubs, Filipino pork marinades, etc. Johnson A note to readers: Now more than ever, we need your support to continue supplying Austin with independent, free press.

Chapter 3 : Jambalaya, Crawfish Pie and File' Gumbo: The Bounty of Lafayette | Houston Press

Jambalaya and crawfish pie and file' gumbo February 10, Â· About a week ago, my friend Meredith posted a message on my Facebook wall and said she'd made my recipe for jambalaya that day as part of a trial run for a Mardi Gras party she was hosting later that week.

More importantly, our new "premier" voted NO!! Before I left I had prepared the filling for a steak and kidney pie. Since we now cook gluten free, we were missing pastry. I had bought a package so I thought I would try it. Fairly easy to roll out using my new pastry mat! This pie turned out so well!! Shuttle to Front St. At the bottom of Yonge St are these markers. We happen to have the Redpath Sugar Museum, so easy right? Ever have a feeling? Oh well, had a back-up plan. Corus Entertainment is a Canadian media and broadcasting company. Formed in as a spin-off from Shaw Communications, it is headquartered at Corus Quay, and has prominent holdings in the radio, publishing, and television industries. It looked like we might get rained upon so we cut through the building and the storm blew over. Checked out the George Brown dockside campus. Had fun taking photo through their rose-tinted entrance. Back in sunshine, sitting on Sugar Beach. Redpath Sugar on the right. Huge mural on the side of Redpath. Condos on the waterfront. John loved the look of this building. Now walking west along Harbourfront. The water feeds a small waterfall that tumbles a few feet into Lake Ontario on the east side of the pier in Harbour Square Park. The art work is by John Fung and Paul Figueiredo. Coming in from the backside you can take a walk on the platform that leads into the sphere. The storm is approaching, we took the inside route to the bus and boarded just as the first raindrops fell.

Chapter 4 : Jambalaya lyrics - Hank Williams original song - full version on Lyrics Freak

Lyrics to 'Jambalaya' by Hank Williams: Jambalaya, a-crawfish pie and-a file gumbo 'Cause tonight I'm gonna see my ma cher amio Pick guitar, fill fruit jar and.

From the very beginning, Lafayette and Louisville cities which have populations of , and , respectively were handily beating far larger cities like our own in the polls. While a few Internet commenters suggested that robo-voters were responsible for the drastic difference in votes between the two cities and the rest of the list -- each have around , votes as of today, while the next closest city New Orleans, historically known as an important food city has only 35, -- I heard some dissenting opinions and was intrigued. I ended up instead finding the best boudin of my life in Breaux Bridge, just down the road, and never really thought of Lafayette again. What I found in the small town charmed me and completely won me over. In other words, the things that make a city or town worth traveling to. Lafayette has a firmly established identity and understanding of itself in this way that makes it an excellent tourist destination. Its message is clear: Lafayette is the capital of Cajun country. I found myself instantly fond of the charming, walkable downtown area with shops and museums side-by-side next to wine and craft beer bars and popular restaurants. The perfectly crispy po-boy bread -- the lack of which we often lament here in Houston -- melted each time I submerged it into the dipping sauce, forming soft pillows around the tender roasted pork. Outside La Cuisine de Maman. A plain old Sunday buffet was elevated by sweet cornbread, pork-fattened greens, livery spoonfuls of dirty rice, excellent fried chicken and a spicy cup of andouille sausage gumbo the likes of which would be revered back home in Houston. The huge meal was made exponentially better by walking it off exploring the old kitchens of historic Lafayette homes in the Vermilionville village and taking in the zydeco dancing in its high-ceilinged main hall, where locals come to throw down every Sunday. Speckled trout was marred by an overly sweet kumquat sauce but was otherwise beautifully cooked and presented. I was struck by the beautiful setting of the ultra-modern Cochon -- the second location of the famous New Orleans restaurant -- along the banks of the historic Bayou Vermilion and how this setting expertly conveys its mission of creating updated Cajun classics like fried alligator bites with a brilliant chili-garlic aioli. I was less taken with the rest of the food, but sense a lot of potential in the kitchen nevertheless. The restaurant -- which is owned by local boy done good Donald Link -- is distinctly separate from its New Orleans counterpart, and further incorporates itself into its setting by hosting beer dinners with local breweries like Bayou Teche Brewing and serving stunning Southern Louisiana game like wild-caught speckled trout. What I really adored about Lafayette, though, is how -- by the nature of the strong Cajun culture there -- the town is light-years ahead of other cities in its emphasis on supporting local businesses. The message here is loud and clear: To be clear, this is not a post comparing Houston with Lafayette. The two are nothing alike. And if Lafayette wants to harness the power of its small but vocally loyal food scene to garner more coverage for itself in a big magazine, I say more power to them. If you like this story, consider signing up for our email newsletters.

Chapter 5 : JUNK BOAT TRAVELS: Jambalaya Crawfish Pie and File Gumbo

Jambalaya and a crawfish pie and file' gumbo / 'Cause tonight I'm gonna see my ma cher amio / Pick guitar, fill fruit jar and be gay-o / Son of a gun, we'll have big fun on the bayou-- Hank.

Chapter 6 : Jambalaya Crawfish Pie File Gumbo Lyrics - Crawfish Boiler

This feature is not available right now. Please try again later.

Chapter 7 : Hank Williams - Jambalaya Lyrics | MetroLyrics

This is the Jambalaya Song Lyrics (On the Bayou) sung by Hank Williams. (followed by the Cajun French version) Here

DOWNLOAD PDF JAMBALAYA, CRAWFISH PIE, FIL GUMBO

are the Jambalaya lyrics to the Jambalaya song done by Hank Williams Sr. Hank Williams Sr copied the Jambalaya musical melody from an earlier tune recorded in Cajun French called "Grand Texas".

Chapter 8 : Jambalaya (On the Bayou) - Wikipedia

Jambalaya, a-crawfish pie and-a file gumbo Well, tonight I'm gonna see my machez amio Pick guitar, gonna fill fruit jar and be gay-oh Son of a gun, gonna have big fun on the bayou.

Chapter 9 : Jambalaya Lyrics: Cajun interpretation, history by Clarence of Jambalaya song

Jambalaya Crawfish Pie File Gumbo, tonight im gonna see my cher amio! Find this Pin and more on Jambalaya, Crawfish Pie, File' Gumbo by Dawn Knight. son of gun we'll have big fun on the bayou.