

# COMING SEPTEMBER 2019



If you want to walk down memory lane with me and some of the best musician's to ever play western swing music, dishing favorite foods and recipes, jokes, road stories, photos, biographies, and some true stories that sound like tall tales,

**THIS IS THE BOOK FOR YOU!**

You can reserve your copy now to make sure you get the first run to be released in September. You won't pay until you place your order. We don't have the final price yet, but expect it to be under \$25 including tax and shipping.

See Back Page for How.

**Look what we have in store for you...**

# RECIPES

BOB WILLS TEXAS PLAYBOYS  
FORT WORTH, TEXAS

LEON RAUSCH

## FRIED CABBAGE



LEON RAUSCH  
In Loving Memory  
(1927-2019)

**INGREDIENTS:**  
1 Head Cabbage (4 Cups, finely chopped)  
3 Tbsp Oil  
1 Onion Chopped  
Pepper, Nutmeg, Vinegar

**INSTRUCTIONS:**  
In a large skillet, sauté onions, then add cabbage and simmer about 5 minutes. Season with the seasonings as it cooks. Simmer a few more minutes until the desired tenderness is achieved.

**COMMENTS:**  
Leon's wife Vonda says, "It is really, really Good!!" I recommend serving with Tommy Duncan Cornbread recipe ~ Louise  
When I got this recipe, Leon was still with us. I am so honored that on my last album, a song I wrote putting lyrics to a melody written by my daddy, Ike Rowe, called "I Still Cry"; Leon sang for me. Since it was only months since he sang it, I think it may have been his last time in the studio. I will treasure it always.  
Leon you are greatly missed. ~ Louise



*Sweet Memory with Leon*

COURTESY OF TAMMY ZEGBELLI

## Dickie's Southwestern Grits

**INGREDIENTS:**  
4 Cups Water  
1 Cup "Quick" (Not Instant) Grits  
1/2 lb. (Or 1/4) Cooked Fine Chopped Breakfast Sausage  
1 Tbsp Butter  
Big Dash Of Ground Cumin  
1/4 tsp. Salt  
New Mexico Red Chili Pepper  
1 Sm. Can New Mexico Green Chilies (Diced)  
1/4 Cup Shredded Cheddar (Or Pepperjack) Cheese

When I cook grits, I think often about my Dad. Particularly because as soon as our band was north of the Mason/Dixon, at first some grits, dad would order up didn't serve them in those parts, I guess that was his way of adding a little more laughter & fun to life on the road. Perfectly satisfied once he'd sufficiently flustered the waitress.

Dickie Gimble

### COOKING

Bring water to boil. Turn burner to low. Stir in grits, salt & cumin. Don't stop stirring unless you like lumps  
After a few minutes the grits will thicken.  
Stir in the butter, then sausage & diced green chile peppers.  
After the concoction gets to the right consistency, pour into warmed bowls.  
Sprinkle grated cheese on top as desired.  
Shake in the red chili powder and grind some black pepper-corns to your taste.

*Just in the same fashion as playing our kinda Texas Swing, I don't ever do this exactly the same way twice, but it always SWINGS!*



**INGREDIENTS:**  
Jalapeno peppers  
Good Quality Ground Sausage  
Bisquick  
Eggs (beaten)  
Shredded Grated Mozzarella Cheese  
Shredded Grated Jock Cheese  
Kraft Oven Fry for pork Shake & Bake for pork

## ARMADILLO EGGS



**INSTRUCTIONS:**  
Preheat oven to 350°  
Cut out (hollow) peppers and throw away the seeds. Mix cheese, sausage and bisquick (yes, squish it all together).  
Form into small thin patties and Shake & Bake for pork

## MEXICAN CORNBREAD

In Loving Memory  
**BENNY GARCIA**  
Legendary Western Swing Guitarist



Recipe I dedicate to the dear Benny Garcia, amazing guitar player all around good guy always ready with a big smile. We met other out in Turkey Texas, a few years back, and it was so good to share with you, so you can always think of Benny and I. I sure miss him.

**Directions:**  
Put dry ingredients into Medium Mixing Bowl, stir in Corn, Onion, Peppers, Cheese, then add Oil, Eggs & Buttermilk.

JOHNNY CUVIELLO

...and heat till it smokes.  
"TEXAS DRUMMER BOY" ...a little.

## BROWN RICE

Johnny said, "I eat healthy!" Brown Rice must be good for you because he lived to the ripe age of 97. You can see him on a YouTube video playing Texas Drummer Boy like a teenager just a few years earlier.

**INGREDIENTS:**  
1 C Brown Rice  
2 C Water

**INSTRUCTIONS:**  
Put rice and water in 2 quart sauce pan and bring to boil. Turn to simmer and cover tightly, cooking for about 20 minutes until the water is gone. Johnny said not to salt until you eat it because salt isn't good for you, and, "Don't open the lid until you think it's done!"



Johnny Cuvillo 1915-



Me and Cuvie He gave me this hat. I treasure it!

Johnny says He and Herbie rehearsed "Texas Drummer Boy" and got it down good. He went and asked Bob about recording it but the guys in the band laughed and said "That won't sell a record!" Well you know how that went. Bob went ahead and recorded it and the Studio people all shouted "That's a Hit!!" Yeah it was, and we're still playin' it today. Johnny said that he worked with many band leaders over the years, and Bob Wills was the nicest. He said when they were recording, if someone made a mistake, he would take it blame himself saying something like, "Oh I messed up, my string slipped."  
Cuvie, you are greatly missed. Love, Louise

## JIM'S PERFECT APPLE PIE

**INGREDIENTS:**  
Granny Smith Apples, thinly sliced  
C Sugar  
Flour  
Pie Crusts (i.e. Mrs Smith), Thawed

Nutmeg  
1 tsp Cinnamon  
2 T Butter (real is best)  
Dash of Salt

**INSTRUCTIONS:**  
Preheat oven to 425°  
Softened the butter and mix all ingredients. Pour into pie crust and put the other one on top. Put a little slit in the top crust. Bake until crust begins to turn light brown, about 25 minutes. Reduce temperature to 350° and bake until golden brown and the juices are bubbling, 25 to 30 minutes.



Playboys Who Wore A Dress!



Ramona Reed & Bob Wills 1967

**ROAD STORY:**  
One time in Louisiana we were on the tour bus and two guys ran up and flagged us down and said come and eat at so-and-so restaurant. So, we did and thinking it was free the guys ordered steaks. I just ordered something light. Mine was the only one that they paid for. All the guys had to pay for their own!!!

**A DEDICATION**  
2 1/2 C. Sifted Flour (cake flour preferred)  
1/3 C. Crisco Shortening  
1 Egg  
1/2 Tsp. Salt

When Louise asked for my favorite recipe, and I thought of the food and me, I had to think a moment and decide, "Sweet or salty?" Well, I can be as salty as I need to be. I think I prefer to do a return to the late Joe Knight who wrote a poem to my honor & my "Sweet", & nick-named me the "Sweetheart of Western Swing" and I treasure this "Sweetheart" of a recipe to you Joe. Barbara

### COOKING

Melt butter in 9" round baking pan. Sift flour, salt & nutmeg into a bowl. Add apples, sugar, and nuts as desired in bottom of pan. Cover with brown sugar.  
In medium bowl, cream shortening and sugar, add egg and vanilla; beat till fluffy. Sift together dry ingredients; add alternately with reserved syrup, beating after each addition. Spread over pineapple. Bake at 350 degrees for 45 to 50 minutes. Let stand 5 minutes. Invert onto plate; serve warm with whipped cream or scoop of vanilla ice cream.



## BEST DAMN CHILI IN THE WORLD

**18 INGREDIENTS:**  
1 Large Onion (CHOPPED)  
1 Bell Pepper (CHOPPED)  
1 Celery Stick (CHOPPED)  
1 Jalapeno Pepper (CHOPPED)  
1 Clove Garlic (CHOPPED)  
3 T Oil  
4 lbs. Coarse Ground Steak (Round or Sirloin)  
1 Bay Leaf  
1 T Cumin  
2 tsp Garlic Salt  
8 T Chili Powder

1 1/2 oz. Can Beer  
1/4 C Water  
1 1/4 oz. Can Diced Tomatoes  
1 1/8 oz. Can Tomato Sauce  
1 1/2 oz. Can Tomato Paste  
1 1/4 oz. Can Ortega Green Chiles  
1/2 tsp Tobacco Sauce

### INSTRUCTIONS:

Saute first 5 ingredients in large stew pot. Add the meat and cook until it isn't

**STORY:**  
I used to cook brisket a lot when we got together to jam. Each time, all the meat would be gone when it was time for the musicians to break and eat. I got the idea to start dividing it into 2 stacks, and I put a sign on one that said, "Wild Bear Meat" and the other, "Beef Brisket". When we went to eat, once again all of the stack labeled "Brisket" had been there for us to eat. Problem solved!



BRADY BOWEN

BAND LEADER/FIDDLE/VOCALS/PRODUCER WESTERN SWING HALL OF FAME SWING COUNTRY

Once when we were driving to a gig rehearsal in a rooming house so we could Eldon say's, "I wish we had a guitar in here so we could sound out a G note." Being a teenager and knowing everything I spoke up and said, "I can hum a G for you Eldon". You can imagine what happened next. Eldon, Billy Bowman, Keith Colman, and Jack Loyd, who were all in the car busted out laughing at me. Well I survived it, and I did learn the song and I forgot about it. That night I walked on the stage early when Skeeter was tuning the piano. He turned around and said "Louise will you come here and hum me a G so I can tune this thing." I got him back later with some "special gum". Then later the show went on and then when Bob called me up to sing my first song, he said "Louise, Child? Would you hum me a G so I can kick it off on my fiddle!" **WHAT A BUNCH!** They teased me mercilessly at times, but I loved them all. They protected me like a little sister, and with 7 older brothers, it felt like I was with family. Bob warned me about boys; Skeeter and Keith gave me a big brother talk; Jack and Billy went shopping with me; and Eldon taught me to drive a car and play my first runs on the bass. *How lucky can one girl get?*



**Road Stories**

**TRUE STORY by Louise Rowe!**

It's the mid 50's and I was a member of Billy Gray's band on tour with Billy Walker, and its out Colorado before heading back to Texas. As usual, someone gets an idea and floats it to the rest of us, and never took much convincing for everyone to get on board with the idea. This particular day somebody suggested that we all go fishing at one of those ponds where they supply your tackle, and let you fish all day, and catch as many fish as you like, and then you pay after. There we are, all fishin' and having our great time pulling fish out of the water one after the other. The fish were jumping and we kept on and a catchin', and before we knew it, we had so many fish, and nobody wanted to be wasteful and leave behind so someone came up with an idea for bringing them back to Texas.

*"Seemed like a good idea at the time..."*

We got a big trash can, put plastic in it, poured it full of ice, packing the fish in with it, and sealing it with lid. Turns out it wasn't such a good idea. Even with the ice and the lid, turns out, fish start smelling on die, and that odor just keeps growing. No tight lid nor any amount of ice can contain that smell. The so bad we didn't think we'd get them home. We did, and turns out, Billy Gray was a great fish cooker and the taste of those fish was almost worth the stinky trip home. Pity we had to burn the bus!

**Even the Bus Needed A Nose Clothes Pin For the Trip Home!**



not certain if I was the youngest of all, but I am the only girl "Texas Playboy" band member ever on Bob Wills payroll. Both of these factors guaranteed that I would be teased mercilessly and subjected to practical jokes played on me by the other band members. Bob did his share of teasing me, but ever the showman, he did it on LIVE RADIO. You can hear it on my album, "Bob Wills and his Texas Playboys - 1953 Live Radio Broadcasts".

As a teenage girl, I was self-conscious because I was so tall very skinny, so it didn't help that one night as I walked across the stage, I tripped on some cables, sending me stumbling, limbs flailing and red-faced. Bob piped up, "Hey there Pluto, have a nice trip!" From then on, my nickname was **Pluto**, as in the uncoordinated Disney dog.



Another time Bob teased me, I had gone shopping that day and bought a pair of white western boots with embroidered red roses. That night, I walked onto the stage and Bob noticed I was wearing fancy new boots and as usual, he didn't miss an opportunity. Because I was skinny, I had stick thin legs which were visible from the bottom of my skirt to the top of my boots. Bob said, "You look like a jaybird standing in two shotgun shells." I reminded me of my papa because he used to tease with the same phrase. I've been asked if it hurt my feelings when Bob teased me. NEVER!! As the baby girl born five years after the last of 7 older brothers was born, I got lots of attention from them and they teased me too. So Bob's teasing just felt like I was back home.



*"You look like a jaybird standing in two shotgun shells."*

**PHOTOS**



Leon Rausch sang my song "I Still Cry" for me on my latest CD, "LOUISE ROWE'S TEXAN PLAYBOYS" I LOVE IT!!!!

My brother, Jack Rowe with Roy Rogers on a movie set.



**ROAD STORIES**



**HALL OF FAME PARTY ABOUT 1984**  
TOP: Bob White, Buddy Beasley, Dale, Herb Remington, Louise Beasley, Bob Boatright, Leon Rausch, Sherry Barr, Floyd Domingo  
FRONT: Paul Glass, Al Dressen, Laura Lee Owens, and sorry boys I can't remember your names

1993 Hee Haw's Leon Rhodes & me back stage at the Grand Ole Opry



1959 Dallas, Texas  
L-R: Bill Peters, George Uptmore, Joe Andrews, Louise Rowe, Buddy Beasley



Left to Right: Valerie Green, Bill Jones, Carolyn Martin, Louise Rowe



1958

THE WESTERN ALL STARS  
L to R Top Row: ...

**SOUTHERNAIRES**  
Sibs, NM 1956  
er this gig where he went to work with Buddy out this band, I just can't tell any of them!



## A MESSAGE FROM LOUISE:

It was ten years ago that I started gathering material for this book at the request of many Bob Wills and western swing music fans, family, and friends who wanted me to write my life story, from growing up the baby girl born after the last of seven older brothers, to my years as a female professional musician, up to where I am now, at the age of 87, still playing my red baby bass.

I thought, “Who am I to write a book?”, I was just a young girl, and a background musician, I did have stories from running up and down roads like Route 66, playing gigs all over the country at a time when most girls were learning to how to cook and sew. It was extremely rare to see a woman musician playing at the level of Bob Wills and his Texas Playboys.

So, I thought, “Why not write a book that includes not only my experiences, but those of the great musicians and stars I had the honor to grace the stage with, and found life long friendships with?”

So, I started asking my music friends for stories, jokes, recipes, and photos. This Cook-n-Tell book is what I collected from them and their families. Sadly, from when I started in 2010, many have passed on since giving me their contributions, but you can see them as you read their stories, or cook one of their recipes. I hope you get as big a kick reading them as I did in collecting and living them.

The reason I titled it “Beans & Cornbread” is because 99% of the older ones I interviewed said their favorite food was beans & cornbread.

So, walk down memory lane with me, and enjoy reading a cookbook unlike any other!

**TO RESERVE YOUR COPY, EMAIL ME AT: [LOUISE ROWE COOKBOOK@OUTLOOK.COM](mailto:LOUISE ROWE COOKBOOK@OUTLOOK.COM)**

**OR**

**FILL OUT AND GIVE THIS TO ME OR ONE OF MY BAND MEMBERS!**

**NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**E-MAIL:** \_\_\_\_\_

**PHONE:** \_\_\_\_\_ **NOTIFY ME WHEN COOK-N-TELL IS READY!**