

# JAMBALAYA\* (Hank Williams)

<p><b>G</b> <b>D7</b>          Goodbye Joe me gotta go me oh my oh</p> <p><b>G</b>          Me gotta go pole the pirogue down the bayou</p> <p><b>D7</b>          My Yvonne the sweetest one me oh my oh</p> <p><b>G</b>          Son of a gun we'll have big fun on the bayou</p> <p><b>Chorus</b></p> <p><b>D7</b>          Jambalaya and a crawfish pie and filet gumbo</p> <p><b>G</b>          Cause tonight I'm gonna see my ma cher amio</p> <p><b>D7</b>          Pick guitar fill fruit jar and be gay-o</p> <p><b>G</b>          Son of a gun we'll have big fun on the bayou</p> <p><b>G</b> <b>D7</b>          Thibodaux Fontaineaux the place is buzzing</p> <p><b>G</b>          Kinfolk come to see Yvonne by the dozen</p> <p><b>D7</b>          Dress in style and go hog wild me oh my oh</p> <p><b>G</b>          Son of a gun we'll have big fun on the bayou</p> <p><b>Chorus</b></p> <p><b>G</b> <b>D7</b>          Settle down far from town get me a pirogue</p> <p><b>G</b>          And I'll catch all the fish in the bayou</p> <p><b>D7</b>          Swap my mon to buy Yvonne what she need-oh</p> <p><b>G</b>          Son of a gun we'll have big fun on the bayou</p> <p><b>Chorus</b></p>	
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\*) See page 2 for notes on words used in this song.

## **Cajun Vocabulary**

### **Jambalaya**

The home of Jambalaya is New Orleans, Louisiana. Rice forms the base for this spicy dish while other traditional ingredients include spicy sausage, chicken, ham and prawns, all thoroughly seasoned with cayenne and black pepper. The rich sauce is made by cooking together peppers, tomatoes and other vegetables to give a concentrated flavour.

### **Bayou**

1. A body of water, such as a creek or small river, that is a tributary of a larger body of water.
2. A sluggish stream that meanders through lowlands, marshes, or plantation grounds.

### **Thibodaux, Fontaineau**

Places in Louisiana (I think)

### **Pirogue**

A pirogue is a small, flat-bottomed boat of a design associated particularly with the Cajuns of the Louisiana marsh and West African fishermen[1]. These boats are not usually intended for overnight travel but are light and small enough to be easily taken onto land. The design also allows the pirogue to move through the very shallow water of marshes

### **Filet Gumbo**

Filé powder, also called gumbo filé, is a spice made from dried and ground sassafras leaves. It is used in the making of some types of gumbo, a Creole and Cajun soup/stew. It is sprinkled sparingly over gumbo as a seasoning and a thickening agent, giving it a distinctive flavor and texture.

**mon?**