

THEM SWEENEY BOYS SURVIVAL GUIDE

Recipes, How To Talk Sweeney,
Pichures, Important Facts and Fun!





Having fun during their stage show in N.C.





How To Talk Sweeney

Aig - what a hen lays

Aints - He's got aints in his paints

Paints - what cha put on your laigs of a mornin

Arn - Ma's tard of arnin

Bald peanuts - Some folks like 'em roasted.

Banjer - what Slim Plays

Bar - Some is grizzly and Some is brown.

Bobbed - A bobbed wire fence

Babble - The Good Book

Bresh - He had a bresh with the law, and the law won.

Bub - the light bub burned out

Chur - what you set in

Cracker- A Real Floridian

Crick - a Small Stream

Clum - he sure clum that tree fastern any 'coon

Co-Cola - Soft drink made in Georgia

Cooter- a turtle

Cawl - Animal on Farm what gives milk.

Deppity - He helps out the shurf

Dribbed - He dribbed milk on his shirt

Dawg howse Base - what Skeeter Plays

Fanger - what you put your rang on

Far - what get the brandin arn hot

Flire - a rose is a purdy flire

Furiners - All non-floridans

Further - hits ten miles further to town

Geetar - what Jaybyrd plays

Grain - She was grain with envy

Greeyuts - watch ya eat with aigs

Gully Worsher - a medium heavy rain

Minners - Live bait
Misrus - Married Woman
Moon pie - Southun Delicacy
Nab - cheddar cheese cracker with peanut butter in it
Nar - Opposite of wide
Nayk - Your head sets on it
Orrel - Them hinges need orrel
Ormy - what the Sojers go in
Pank - a light red color
Parched- Thursty
Poke - a paper bag or sack
Polecat - a skunk
Pokey - what the shurf and deppity puts crimnals in
Poke Salit -a green vegetable
Puppet - what the preacher is in
Purdy - She is purdy as a pichur
Purt near - almost; he purt near caught that pig
Rang - you wear it on your fanger
Rah cheer - I was born rah cheer in town
Rainch - A big cow farm
Rat - Do it rat now!
Rench - rench the soap yourself
Roont - She plum roont her shoes
Salary - A stringy vegetable
Soardeens - Small canned fish
Shar - A light rain
Sprang - Water out'n the ground
Shurf - The Shurf put Clem in jail
Storch - this here aprn has to much storch in it
Skeered - that plumb skeered me to death
Thanks - He shore thanks he's smart
Tho -tho me the ball

Some Reel Good Recipes

They's real, so try 'em out!

Aunt Janice's Pound Cake

- My Aunt Janice in Evergreen, NC makes the best pound cake in the whole world. It is so rich and creamy. She explained to me that it was called a pound cake because it used a pound of butter, a pound of eggs and a pound of sugar. This was what made it so rich. Here's her recipe.

Ingredients:

- 3 cups cake flour
- 6 large eggs
- 1 pound butter
- 1 pound sugar
- 2 teaspoons of pure vanilla extract
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder

Sift the flour, baking soda, and baking powder into a large mixing bowl. Stir in salt and the sugar. Use a large spoon for this. Next add the butter. My Grandma would melt the butter in a pan over slow heat to make it blend easier. You can do this or just let the butter soften at room temperature. Add the eggs, whole. At this point break out my mixer and begin mixing on slow. Slowly add the buttermilk, and then the vanilla extract. After it is thoroughly stirred, turn the mixer up to medium for a few minutes, and then finally on high. If the mixture is a little thick add just a touch more buttermilk. If you don't mix things thoroughly you will have lumps that will form air bubbles in your mixture and leave holes in your finished cake. Some old timers even counted the number of times they whipped the mixture - sort of made it fun and you didn't notice your arm tiring.

Preheat the oven to 325 degrees.

Take your standard tube cake pan and oil it with butter. Then lightly flour the oiled pan. Shake the excess flour from the pan.

Pour the mix in, bake the cake for about 1 hour and twenty minutes. Keep looking at how your cake is doing through the oven door but avoid opening the door too much while it is cooking as jarring a cake, causes it to collapse.

When you think it is done, do the toothpick test. Stick a wooden toothpick into one of the thickest parts of the cake. If it's dry when you pull it out, the cake is done.

Allow the cake to cool 15 or 20 minutes in the pan. Then gently remove it, and stick it on your favorite cake plate. We like to let it set for a day. Then the butter gets all good and that's when the cake is best to eat.

Icing for the cake is made out of a lot of Crisco, a little milk, and a whole lot of confectioners sugar. It's GOOD!

Tammy Wynette's Biscuits

- 2 cups - self-rising flour (sifted)
- 7/8 cup -buttermilk
- 1/4 cup - shortnin
- 1/4 teaspoon - baking soda

Directions

This recipe is from Tammy Wynette's Cookbook. Mama found it at the library.

Cut or rub shortening into flour and soda until particles are as fine as coarse crumbs. Add buttermilk and stir with fork. Turn dough onto lightly floured board and knead until smooth. Roll dough out about 1/2-inch thick and cut with floured cutter or juice glass. Place on lightly greased baking sheet and refrigerate till morning. Before serving, pop into preheated 450 degree oven for 10 to 12 minutes.

Taught to Tammy by her Mama ... Midred Lee

A Quick Recipe for Making Corn-ade

The basic ingredients:

- corn meal
- sugar
- water
- yeast
- malt

The basic process:

Mix all ingredients together in a large container. After mixing, move the mixture, called "mash," into a still and leave it to ferment. How quickly this process occurs depends on the warmth of the mash.

Heat the mash to the point of vaporization at 173 degrees. The mash will produce a clear liquid, often the color of dark beer. You must watch this process with careful attention.

Trap vapor using a tube or coil. The vapor will be transferred into a second, empty container. The resulting condensation is the moonshine. It is then ready to drink or sell.

Keep mash in container. It is now called "slop." Add more sugar, water, malt, and corn meal and repeat the process.

Repeat the process up to eight times before replacing the mash.

By the way, it's agin the law to make this stuff....but that ain't never stopped us!

Slim's Chicken Bog

Ole Slim loves his Chicken Bog. Here's the best way to make it. It's especially good if'n you double or triple the recipe for a whole bunch of folks on a kind of cold day. Eat it with fresh light bread. Don't forget your sweet tea..

1 whole fryer (a chicken)
Link sausage (cut up like half dollars)
Salt and pepper
3 cups of White Rice
1 stick butter
9 cups of water

Boil fryer until tender. Take meat off the bones. Place meat back in the boiler. Add sausage, salt, and pepper to taste. Bring to a boil; add rice and butter to mixture (1 cup of rice to every 3 cups broth). It is important to let simmer 15-20 minutes without taking lid off. Remove from heat and let set at least 15 minutes without removing lid. Do not remove lid during this time to keep flavor in.

Swamp Cabbage

Swamp Cabbage is shore nuff a real thang. It's a vegetable that is tasty but it takes a lot of hard work to git it done.

It's made from the heart of a Sabal Palm mostly indigenous to the Southeastern United States.

It's real good, but too involved to put in this hear booklet. Ask Skeeter or Slim to explain it to ya. You'll be the toast of the town if you know about Swamp Cabbage.

Trust us...it's goooooood!

Hot Dog Chili from our Cuzzins in N.C.

1 1/4 pounds extra-lean ground beef
1 large onion (for about 1 cup chopped)
1 can (6 ounces) tomato paste
1/2 cup ketchup
1 tablespoon chili powder
2 teaspoons Worcestershire sauce
1 teaspoon cider vinegar or distilled white vinegar
1 teaspoon salt
1/4 teaspoon black pepper (optional)

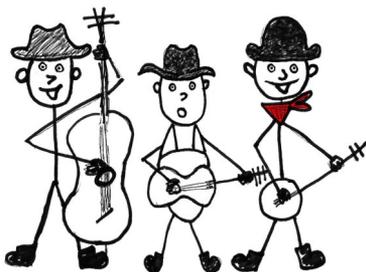
Place the beef and 2 cups of water in a 4 1/2-quart Dutch oven or soup pot over high heat. Bring the water to a boil while peeling and coarsely chopping the onion. Add the chopped onion to the beef. When the water boils, reduce the heat to medium. Stir to begin breaking up the meat.

Add the tomato paste, ketchup, chili powder, Worcestershire sauce, vinegar, salt, and pepper, if using. Stir well until the tomato paste has dissolved and the meat is mostly broken up. Continue to cook the chili at a slow boil, stirring about every 5 minutes or so, until the mixture is thick, about 15 minutes. As the mixture thickens, you may need to reduce the heat to medium-low or low to prevent sticking.

2. Simmer about 12 to 15 minutes before you plan to serve the hot dogs.

To avoid greasy chili, be sure to choose a very lean ground beef since the beef is *not* browned and drained in this recipe. Many Southerners prefer chili that is finely ground (roughly the consistency of cooked oatmeal) because it's easier to spread on a hot dog and easier to eat as well. To try it this way, place the chili (cooled at least 20 minutes) in a blender or food processor and blend on high until finely ground, 30 to 45 seconds.

It can be frozed and saved for later use too.



Collard Greens and Ham Hocks

2 - 3 medium smoked ham hocks
5 pounds of collards or several large bunches
2 teaspoon of salt

Take 2 or 3 smoked ham hocks and put them in a large (6 quart) pot of water. Bring the water to a rolling boil and let it boil for about 1 1/2 hours. Add more water as it boils down. The idea is to boil the ham hocks until they begin to fall apart. You want the ham hocks to be falling apart before you add the collard greens.

Take the collard greens and separate the leaves. A secret is to use just a drop of dish detergent on 'em. That gets the "grit" out of 'em reel easy. Now rinse each leaf individually under cold running water. After you rinse the collard greens thoroughly, stack several leaves on top of each other. Roll these leaves together. Then slice the leaves into thin strips using a cutting board and large knife.

Next, add your collard greens to the pot. Since this is a lot of collards, you will need to add them until the pot is full. Then allow them to wilt as they cook - then add more. Add your salt, cover and cook for thirty minutes on medium heat. Stir every few minutes to distribute the smoked meat taste evenly. Taste to confirm they are the tenderness you prefer. Serve with your favorite meat dish. Eat the ham hocks or neck bones right along with the collards.

You can eat 'em with hot sauce or dill pickle juice. That's how Slim likes 'em.

Since this is a large pot full, just save the extras in the refrigerator. They should keep for a long time and actually get better as the juices settle in.



Eazy Sweeney Nanner Puddin'

- 3 cups cold milk
- 2 boxes (4-serving size each) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 30 or 40 NILLA Wafers
- 3 Nanners, sliced (It's best if they's a little brown)
- 1 big ole' tub of COOL WHIP ya git from the store.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Let stand 5 min. **PUT** half of the wafers on bottom and up side of 2-qt. serving bowl; top with layers of half each of the banana slices and pudding. Repeat all layers. Cover with whipped topping. **REFRIGERATE** 3 hours.

It's good. If you want to, you can skip the Cool Whip and make merange, but we don't know how to do that. We really read this off the back of a Nilla Wafers box. But we eat it all the time.

Boiled Peanuts

Ingredients

- big ole pot of GREEN peanuts
- Lots salt
- Lots water

Directions

Everbody knows you only use GREEN peanuts, fresh out of the dirt, all washed off. Rinse them off well, and put in a large pot, or you can use a crockpot, fill with water and salt. Cook about 3 hours, add salt as needed. Cook until soft. Let 'em cool off in the pot and they'll soak up the salt. Only green peanuts will soften up, raw will not. There is a difference. And green is the best. Drain and eat.

Some people like 'em hot. Slim likes 'em at room temperature with a Mountain Dew drank he got at the store. If he's visitin' family in North Carolina, he gets a Sun Drop.

Aunt Tead's Pecan Pie

Ingredients

- 1 cup - sugar
- 3 - eggs (well beaten)
- 1/2 cup - dark corn syrup
- 1/4 cup - softened butter
- 1 cup - pecans

Directions

Mix in order given and pour in unbaked pie shell.

Pecans should rise to the top.

Bake at 350 degrees for approximately 35 minutes or until firm.

Don't serve it hot. Best if served at room temperature or even out of the ice box. Repeat, don't serve it hot!

But ice cream is deelyshus on it.

Sausage Gravy

Ingredients

- Salt and pepper to taste
- Milk (about 2 cups)
- 1 teaspoon - flour
- Sausage

Directions

Fry up some patty sausage in an iron skillet, we like HOT Sausage but mild is good, too. Remove the sausage and put on a paper towel. Leave about 2 tablespoons of sausage grease in the skillet and add flour to the hot grease and sausage bits, brown flour in grease and then add milk slowly, stir a lot.

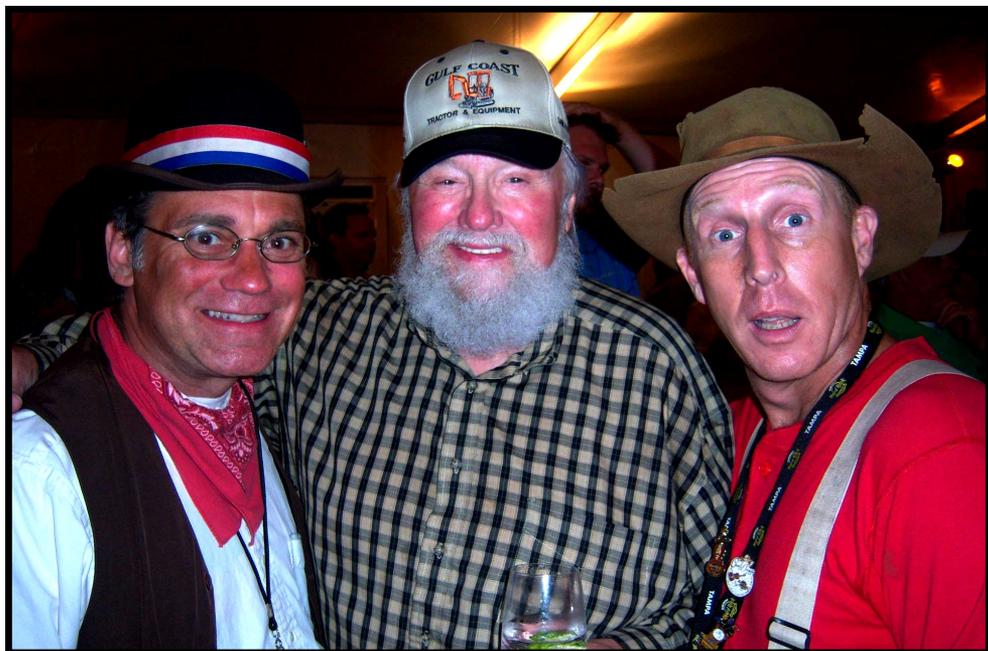
The flour will thicken the gravy. Salt and pepper to taste (we like freshly coarse ground pepper). Break-up the sausage patties into the gravy and pour over hot, opened biscuits.

Thangs You Ort To Know

- We ain't hillbillies. We's frum Florida.
So we is Swampbillies.
- We don't marry our kin. As long as they's more further than second cuzzins.
- We got mostly all of our teeth.
- We do make our own version of lemon-ade. We call it "corn-ade".
- We don't drank on the job at all.
- We don't smoke on the job at all.
- We don't particularly like to work on the job at all. (JK)
- Famous last words from most of our dearly departed cuzzins: "Hey y'all! Watch this!"
- We don't discuss politics or religion. But we do thank that politicians are like diapers. They ort to be changed a lot and fer the same reason.
- We make shore all of our "guests" are our honorary cuzzins before the show is over.
- We've been known to enjoy a corn dog or two at most fairs.
- We don't collect old road kill. If it ain't fresh, we don't want it.
- We only drank our "corn-ade" when we's feeling poorly. But we's feeling poorly all the time! (Except when we's working.)

Remedies For What Ales Ya

- Arthritis- Take a cup of corn-ade, add some honey and some vinegar. Drink it down. You might still have arthritis....but you won't care.
- Athlete's Foot- Step in a fresh cow pile.
- Cold- Mix some honey, aspirin and sugar into a full cup of corn-ade. Drink it. You'll still have the cold, but you won't care.
- Insomnia- Two cups of corn-ade. You'll sleep like a baby.
- Poison Ivy- Rub some jewel weed on it. Drink a mason jar full of corn-ade. You'll still have poison ivy, but....you won't care.
- Bee stings- Put some chewin tobacco on it. Chew the tobacco up a little bit first.
- Sore throat- Put a sock around your neck. Drink a quart of corn-ade. You get the idee.
- Sores- Put some bacon fat on the sores and let the dog lick it. The dog's spit will cure the sores.
- Ear ache- Take a day off and go fishin'. Drink a quart of corn-ade. When you get back home to your wife, you'll get the ear ache agin, but you won't care.
- Anything else- Drink corn-ade.
- Dizzy Spells—Stop drinking the corn-ade.



Slim and Skeeter with "Uncle" Charlie Daniels!

Below: Skeeter flying off the handle agin'!



Strolling Or Stage Show

Let us know what your needs are!

*If we are strolling, we do need to bring our
Sweeney Mobile which is 'tricked out' with our*



Here's What You Get At Fairs!

You can have some or all of it.
It's covered in the rate.

- 3/30 Minute Stage Shows
 - Self Contained Stage
 - Sound System
 - Free Custom Promo Video
- Press Release To Local Media

Here's What You Need!

(RIDER)

- 3 hotel rooms per night
- 50' x 40' Area if our stage is used
 - Seating (if our stage is used)
 - Bottled Water
 - 3 Free Corndogs (Optional)

Rates:

*Please check with us about specific rates.
We'd love to offer you our "Friends And Family"
rates for NC, SC, Georgia and Florida!*

PARTIAL SONG LIST

- Mountain Dew
- Roll In My Sweet Baby's Arms
- Petticoat Junction
- Brown Eyed Girl
- Mama Don't 'Low
- When The Saints...
- Man of Constant Sorrow
- Slewfoot (Bear Tracks)
- Dooley (Andy Griffith Show)
- Y'all Come
- Comin' Round The Mountain
- You Are My Sunshine
- Oh, Lonesome Me
- Dead Skunk
- Act Naturally
- Rocky Top
- Lonesome Road Blues
- Move It On Over
- Dueling Banjos (Comedy)
- Foggy Mountain Breakdown
- Highway Patrol
- Blue Moon of Kentucky
- Old Joe Clark
- Cripple Creek
- Great Balls of Fire
- White Lightning
- Jambalaya
- Fox On The Run
- Hey, Good Lookin'
- Jambalaya
- Put Another Log On The Fire
- The Auctioneer (Comedy)
- Grandma's Feather Bed
- Rocky Top
- In the Jailhouse Now
- Jailhouse Rock
- The Whole Song
- White Lightning
- The Corn Dog Song
- The Bird of Paradise
- Gospel Medley
- Johnny B. Goode
- Folsom Prison Blues
- Sweet Home Alabama
- Tom Dooley
- Folsome Prison Blues
- Wagon Wheel

Fun For

All Ages!

Funny is Funny!



A Country Comedy Show!

BASED IN FLORIDA

TRAVELING THE USA!