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# Luckenbach MOON



*"People can't believe we have such a big moon for such a small town" —Hondo Crouch*

VOLUME 12 ISSUE 2

Dedicated to Peter Cedarstacker

February 2006

*31st Annual Troy King Memorial*

## HUG-IN

Feb. 10-12  WEEKEND

Valentine Ball Sat. Feb 11th

*featuring Lone Star  
Swing Orchestra*



*Daytime Entertainment*

### Flounders Without Eyes

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**SAT., FEB. 25th**

## CORY MORROW



*Opening*

**TOMMY  
ALVERSON  
BAND**

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\$20 Day of Show**



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**"THE MOON"**

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Editorial February 2006

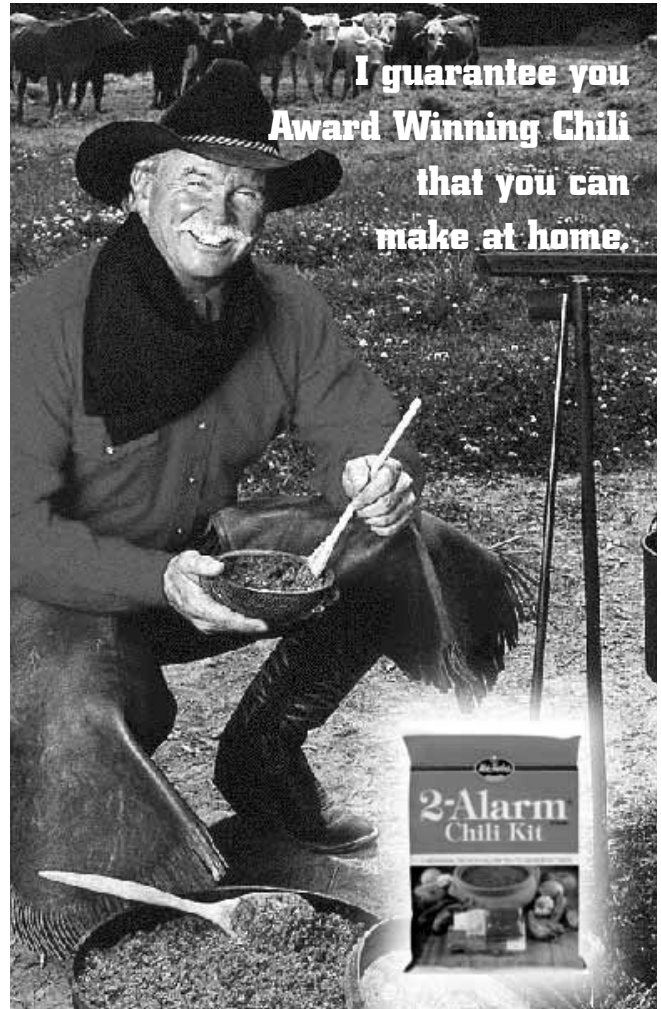
## HUGGED IN LUCKENBACH

We hit the road that Saturday  
 And Luckenbach was on the way  
 Some one said, "There's been a muggin"  
 All we saw were people huggin'  
 When we asked, "What's all the fuss"  
 It's Hug-In Day, join in with us  
 We parked the car and took a walk  
 And we got hugged in Luckenbach  
 Jimmy Lee was there with the Hill Country Band  
 They're fun to watch and the music's grand  
 I guess they played within the rules  
 They're still a bunch of huggin' fools  
 At the kissin booth it was kinda sad  
 Fifty cents was all I had  
 I paid for a hug in there  
 If I got a kiss, it was only fair  
 Someone stopped and gave us a heart  
 We hugged again for a fresh new start  
 Armadillo Sam and his crew were there  
 I didn't win but I guess it was fair  
 The big hug came and Magnolia spoke  
 I think the world record was broke  
 Then came the time to leave that day  
 We hugged again as we drove away  
 When huggin day arrives next year  
 And if it don't I'll shed a tear  
 The good Lord willin' and the boat don't rock  
 We'll be back in Luckenbach

Author Unknown, Hug-In 2000

# Luckenbach MOON

The LUCKENBACH MOON is published monthly by Luckenbach Texas, Inc. Opinions expressed in The LUCKENBACH MOON do not necessarily reflect the opinions of the owners, directors, or staff of Luckenbach Texas, Inc. We would like to acknowledge and thank the following "Somebodies" who made this month's MOON possible: Peter Cedarstacker aka Hondo Crouch, Becky Crouch Barrales, John Raven, Neal Brown, and Mary Lee Edwards.



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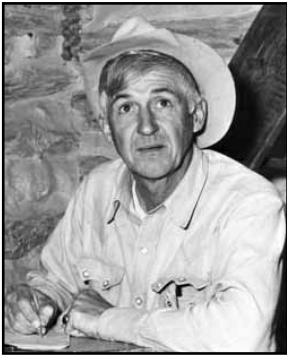
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Note: From 1961-1973, Hondo (nom de plume, or alias, or AKA Peter Cedarstacker) wrote a social satire column for the *Comfort News*. The fictional town of Cedar Creek and all of its characters eventually became the real town of Luckenbach and all of its characters (and Luckenbach has some real characters!) The MOON reserves a special corner for Peter Cedarstacker, Writer, as a corner of wit and human insight for us today.

-Becky Crouch Barrales

## CEDAR CREEK CLIPPINGS

Senator Garble spoke at the Park Side Road Saturday and most of the Cedar Creek Chamber of Commerce went and listened because they don't care. He had a degree or somethin' hangin' on his wall and talked about Washington (the man), pyramids, Roman & Aztec architecture, Fyrryama and Michaelangelo.

Lenny Birmingham Jones (colored) and the white folks got more outa the talk than us Dutchmen. Mama (that's my wife on my mother-in-law's side) went to sleep but woke up in time for refreshments and we left.

Sunday, Jones (no kin to Dow) brought a case of beer and everyone came and helped me build my new hog pen.

I was chippin' on a big rock to make a stone hog trough when Mr. Jones (Dow, that is) walked up and said, "What cha makin' Michaelangelo?" He was tryin' to be funny, but he always fails. Anyone that was at the meetin' Sat. knew Michaelangelo didn't sculpture hog troughs. Jesus McNeil was first to correct him. "Michaelangelo was a Mexican pyramid builder, I think," pointed Jesus. Well that stoned Mr. Jones.

"Sounds like a Mexican," said Lenny Birmingham Jones, "but he didn't build pyramids,

he freed the slaves. Yea. A Mexican slave freer."

"He coulda been a white man," said Miguel Schultz (pure Okla. Indian) "because I never heard of him doin' nuthin' for the Indian, ug." (Ug is a period in Indian)

Tony Romanello (Italian) said Michaelangelo built the Coliseum in Rome and Mr. Wurstbottom, owner of the Big Flat Bank, said he's the guy that threw a dollar across a river and had a bunch of cold soldiers paddle across and get it to start the first savin's and loan. "Publicity stunt," he charged.

Ain't that funny? That's exactly how wars get started. Folks don't listen to facts good and repeat 'em worse. They twist truths 'round to fit their own little backyard.

Now, if they'd been listen' 'stead of thinkin' about refreshments, they'd heard the man say Michaelangelo invented sauerkraut.

Peter Cedarstacker  
Writer

Remember: Fight Antipoverty  
Mental Health



### "Amber Alert Cancelled!"

The Amber Alert issued in our February 2005 Moon is now cancelled. The Pearl beer sign that was stolen on January 1, 2005 was returned to us over Thanksgiving. The sign was located on a barn in east Texas & the lady who brought the sign back to us (she wasn't the one who took the sign) actually recognized it since she had seen the Pearl sign on the side of the Luckenbach General Store-Bar building. Its good to know there are still honest people with a conscience out there.

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Tom Bell  
By Walt Perryman 12/05

I have another true story to tell,  
About a friend, by the name of Tom Bell.

Tom loved Luckenbach and always sat on the stool just inside the door.  
We will miss Tom because he won't be sitting there any more.

Tom knew he had cancer for a long time and it was spreading fast,  
So, he lived his life to the fullest right up until the last.

He joined the Navy at 17, was a Cop, then a Fireman. He lived a life of danger,  
Maybe, that explains why he was the way he was and never met a stranger.

In his younger days, he loved to race motorcycles and he raced quite a few.  
That is why his leg was in a cast when he married Mary Lou.

He never married again after losing his wife many years ago,  
Instead he loved all the women from Luckenbach down to Mexico.

He had a sense of humor and a way with words like I have never heard before,  
A few minutes with Tom and he would have you rolling on the floor.

If President Bush had ever stopped in Luckenbach for a brew,  
Tom would have talked to him the same as he would to me or you.

Tom could check out a woman from her head down to her toes,  
Then make some remark and come out smelling like a rose.

Tom could say stuff to strangers as they were passing by.  
If I would have said what he did, I would have a big black eye.

Tom loved his kids Stacey, Terry and Tom, Jr. with all of his heart.  
He also loved his friends, women, life and that is just a start.

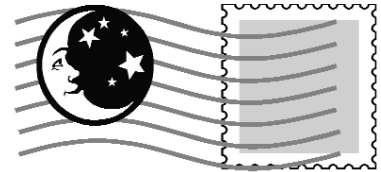
I believe Tom is in Heaven now, and he has no more pain,  
He is dancing with Mary Lou and no longer needs his cane.

God left a piece of Tom in every friend and family member's heart,  
Therefore, Tom may be gone, but we will never be apart.

I hope we can all go to Heaven, when we meet our final fate,  
Tom will be waiting for us, on a stool just inside the Pearly Gate.



December 18, 1928 – December 22, 2005



PEOPLE SEND LETTERS TO THE MOON

To the fine folks at the General Store,

First, I would like to thank you all for keeping things the way they are. My wife and I come out to Luckenbach the first weekend of December every year. We always enjoy the ice cold beer and I always like starting the fire pit. Anyways, I talked to the bartender this year and I noticed a D/FW Police patch by the outside bar window. My dad worked for them since the beginning, nothing but wooden stakes out in a pasture. Since then he has retired and I am halfway through my career with Austin Police. I talked briefly to the bartender and he stated that he would be proud to display our patch as well. I think that since it's the capital it would only be right that a patch be hanging in the other capital of Texas.

Again, thank you for everything and we look forward to seeing you all soon and enjoying that icy beer. Listening to some pickers and of course my favorite, hearing some of the those poems by Mr. Walt Perryman

I appreciate it,  
Chris Limmer

Tony Wilson 830-816-2334



## EVERYBODY'S SOMEBODY

by  
**Becky Crouch  
Barrales**

### A MEXICAN MEAL TO WARM YOUR HEART

*God always provides a little good to offset the bad.*

Blustery February weather can chill to the bone ...but that is why He gave us Mexican food. It's the world's second-best antifreeze. This menu could thaw Jack Frost.

Lauro Martinez is a rancher in Zapata who makes guacamole the old way in a malacate (a rock bowl and crushing stone.)

#### Lauro's Guacamole

2 or 3 large ripe tomatoes  
3 green chili peppers  
3 large ripe avocados  
1 tablespoon chopped onion  
salt to taste



Boil the tomatoes briefly and slip the skins off. Mash onions and chilies together in the malacate. If you do not have one, just mince onions and chilies together. Add tomatoes, peeled avocados and salt. Mash until mixed. Lauro does not use lemon juice; he puts the avocado seed on top of the mixture to help prevent discoloration.

#### Taco Salad

1 lb. Ground Chuck  
2 tablespoons grated onion  
1 can tomatoes with chilies (Rotel is good)  
dash of garlic powder, dash of ground cumin  
1 tablespoon chili powder  
salt to taste  
1 slice of cheese per plate (Monterrey Jack, Mozzarella, American)  
1/2 head of shredded lettuce  
2 chopped tomatoes  
1 bag of tostados

Brown ground meat and onion in a skillet. Pour off grease. Add tomato and chili mixture with juice in can. Stir in garlic, cumin powder, chili powder and salt. Cover and simmer to blend flavors-about 20 minutes. Add a little water if needed as it cooks.

Put some tostados on each plate and spoon meat mixture over them. Place cheese on top and put plates in oven to melt cheese. Remove plates from oven, top with lettuce, tomatoes and serve hot. Makes about 4 servings. Taco salad does not need an accompaniment if the plates are filled, but refried beans go well with it.

#### Refried Beans

1 large can refried beans  
3 tablespoons bacon drippings  
1/2 cup grated longhorn cheese  
1 tablespoon picante sauce  
Heat bacon drippings in a heavy saucepan. Add beans and stir until hot. Add cheese and stir until it is melted. Serve in a bowl topped with picante sauce.

*Spanish rice is included in almost every Mexican dinner.*

#### Zelma's Spanish Rice

1 cup raw rice  
1 cup canned tomatoes with juice  
1/2 cup chopped onions  
1 pod garlic, minced, salt and pepper  
2 cups water  
bacon drippings  
Fry raw rice in bacon drippings until brown, stirring constantly. Add tomatoes, onions, garlic, salt and water. Stir. Bake in moderate oven until dry (an hour or more).

*No meal would be complete without bread. Here is a recipe for fantastic flour tortillas. It comes from an expert cook who grew up in Mexico and now lives in Kerrville.*

#### Minnie's Flour Tortillas

3 cups flour  
1 teaspoon salt  
1 heaping teaspoon baking powder  
4 rounded tablespoons shortening  
3/4 cup water (or more)  
Mix first four ingredients well with hands, then add water and mix until blended. Place walnut-sized balls of dough in a tortilla press (which can be lined with clear plastic to prevent sticking), and press. Cook tortillas in a hot, ungreased skillet, turning as needed.



**Continued on page 6**

**Continued from page 5**

*And for a "flan Finale" for your meal, try Carmel Flan. Finicky flan fans find this the finest. Try to say that after a few fingers of the world's "first-best" antifreeze!*

**Carmel Flan**

- 1 can sweetened condensed milk
- 1 can evaporated milk
- 1 can fresh milk
- 1 teaspoon vanilla
- 6-7 eggs
- pinch of salt
- 5 teaspoons sugar

In a heavy saucepan over medium heat, melt 5 teaspoons of sugar until the sugar dissolves. Continue to cook until golden brown. Pour the syrup into loaf pan and tilt to coat the bottom and sides. In a large bowl, beat together eggs, milk, vanilla, salt. Beat until blended. Pour mixture into the coated pan. Cover with tin foil. Set pan into a larger pan containing enough water to come up about as high as the mixture. Bake in a pre-heated 350-degree oven about an hour, or hour 1/2 until a knife inserted in the center comes out clean. Chill. Set pan in 1 inch warm water 15 seconds. Run knife around rim. Invert on plate.



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# You can't forget Memories

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Last month I picked on West Texas a bit. So far I have not received any death threats so I guess it will be okay to pick on East Texas this time.

As you know, or should know, East Texas lies mostly west of Louisiana. The northern boundary is the Red River and the southern boundary is Beaumont or Port Arthur. Take your pick.

East Texas is nearly covered with pine trees. The part that is not covered by pine trees is under water. The principal economic system of East Texas is the harvest of pine trees. The pine trees are rendered into green lumber, pine bark mulch and turpentine. There is no truth to the story that there is a pine flavored ice-cream served in pine cones.

There is a lot of wild life in East Texas. There are possums, squirrels, possums, and cat fish. The best known and best loved of East Texas wild life is the "East Texas Redhead". These female Homo sapiens grow wild in East Texas. They are all attractive as all get out although they tend to

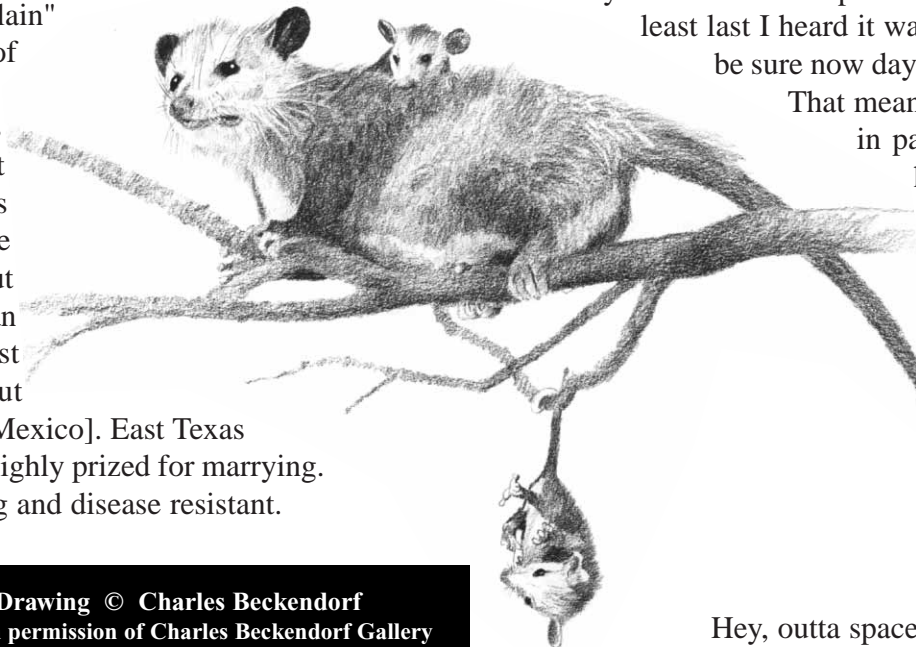
be sort of "plain" in the mode of Tanya Tucker.

[note: Tanya is not from East Texas, she is from Seminole which is about as far as you can get in West Texas without

being in New Mexico]. East Texas

Redheads are highly prized for marrying.

They are strong and disease resistant.



If you are wandering around East Texas looking for a Redhead, you might want to stop and look at the Big Thicket. This is a big patch of brush and trees about forty miles long and twenty miles wide. Scientist who know about such things say it is the most biologically diverse area on earth. That means lots of different things grow there from cactus to orchids. The wild animals tend to be a tad bigger in the thicket. You can find deer, bear, wolves and panthers in there. Yeah, bears. Lots of folk don't know Texas used to have a lot of bears all over. There are stories of cowboys roping bears around Waco for sport. Most of the bears left in Texas are in either the Big Thicket or in the brush country of South Texas.

If you like water with cypress stumps, black bass and alligators in it, Caddo Lake is the place for you. The resident Caddo Indians said the lake was formed when the Great Spirit got upset over something the Caddo had done and caused an earthquake. Scientist say the lake probably formed as a result of a log jam on the Red River some years ago. Before the dam was built to make the lake even bigger, it was one of the largest natural lakes in all of the south.

All of East Texas ain't woods and brush. Tyler in Smith County is a downright urban little town. They have lots of rose bushes there and they bloom real pretty a couple of times a year. You might want to check with the Chamber of Commerce and get the days it would be best to go visit and smell the flowers. Tyler also has the Apache Bells, an all girl (At

least last I heard it was all girls, you can't be sure now days) I think, drill team.

That means they like to march in parades and appear at half time at football games. I got in trouble last time I tried to smell one of them.

Hey, outta space, see ya next month.

Pencil Drawing © Charles Beckendorf  
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# 2006 Luckenbach Schedule



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Please do not bring alcohol or take  
it off the grounds when you leave

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Sunday Hill Country Musician Jam	Feb 5th - Claude "Butch" Morgan; Feb 12th - McKay Brothers; Feb. 19th - Ben Beckendorf; Feb 26th - Freddie Steady Krc
Lone Star Pickers - Tuesdays 7pm - FREE	Host - Dale Mayfield
Wacky Waylon Wednesdays 7pm • FREE	Feb 1st - Ben Beckendorf; Feb. 8th - Jay Sims; Feb. 15th - Ron Knuth; Feb. 22nd - Cowboy Doug Davis
Loco Locals Thursdays 7pm • FREE	Feb. 2nd - McKay Brothers; Feb. 9th - John M Greenberg; Feb. 16th - Thomas Michael Riley; Feb. 23rd - Mike Blakely
Saturday, Feb. 11th Hug-In & Valentine Ball	Lone Star Swing Orchestra @ 8pm - \$15 Advance Daytime - Flounders Without Eyes
Saturday, Feb. 25th 8 pm - \$15 Advance - /\$20 Day of Show	Cory Morrow Special Guest - Tommy Alverson & Band
Saturday, March 4th	Texas Independence Day Celebration

This schedule may change...so, ya' might want to call us...if yur comin' aways! 888-311-8990



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