

# Bootlegger's Blues

The Mississippi Sheiks (1932)

G, G, G, G      Stash of whiskey on my back and the sheriff is on my track  
D, D, G, G      I'm gonna make it to the woods if I can  
G, G, G, G      I take the woods to blow my bail rather than go to the county jail  
D, D, G, G      You better make it to the woods if you can

G, G, G, G              If you can, if you can  
D, D, G, G              You better make it to the woods if you can

G, G, G, G      If you want to have to leave home you just sit with a bottle of corn  
D, D, G, G      You have to make it to the woods if you can  
G, G, G, G      You may think they're doing you wrong,  
                         but they'll send you to the county farm  
D, D, G, G      You better make it to the woods if you can

G, G, G, G              If you can, if you can  
D, D, G, G              You better make it to the woods if you can

G, G, G, G      When you go out far alone the sheriff will stop you on the road  
D, D, G, G      You'll have to make it to the woods if you can  
G, G, G, G      It's a real surprising thing, that to hear those .44's ring  
D, D, G, G      You better make it to the woods if you can

G, G, G, G              If you can, if you can  
D, D, G, G              You better make it to the woods if you can

## Break (verse chords)

G, G, G, G      Ever since the state went dry, the bootleggers have to stand shy  
D, D, G, G      They're gonna keep out the way of the sheriff if they can

G, G, G, G              If they can, if they can  
D, D, G, G              They're gonna keep out the way of the sheriff if they can

## The Recipe

Anonymous

\* Anyone can make whiskey...but only a few make GOOD whiskey because it takes more than a "Recipe." The following "recipe" was received by one such master and is being printed as a tribute and with much respect for those professionals of "the business".

1 - 50 gallon wooden barrel (an empty distillery barrel works well)

Into the barrel place-

60 lb. sugar

2½ gal. good plump rye

Fill to the top with water of 85 degree temperature. Add 1 lb. compressed yeast. Stir well and daily. Let ferment about 7-8 days, depending on the time of year and outdoor temperature. When done fermenting, draw the liquid off and distill.

Yield: 6 gal. 100 proof whiskey.