

Even today, the king of the blues still reigns. B.B. King took blues music to a global stage with his singular voice, his masterful guitar playing, and his relentless touring schedule. Despite his fame, the King of the Blues never forgot his hometown of Indianola. That's where you'll find the B. B. King Museum and Delta Interpretive Center. Their collections include King's "Lucille" guitars, a replica of his home recording studio, and even his tour bus. Plan your music tour of Mississippi at VisitMississippi.org/MusicMuseums. #WanderMS people to see our brother's keeper. 'ellow, the blues." B. B. King Museum and Delta Interpretive Center | Indianola, Mississippi



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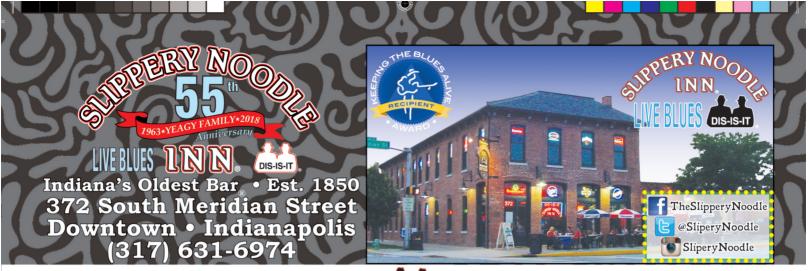
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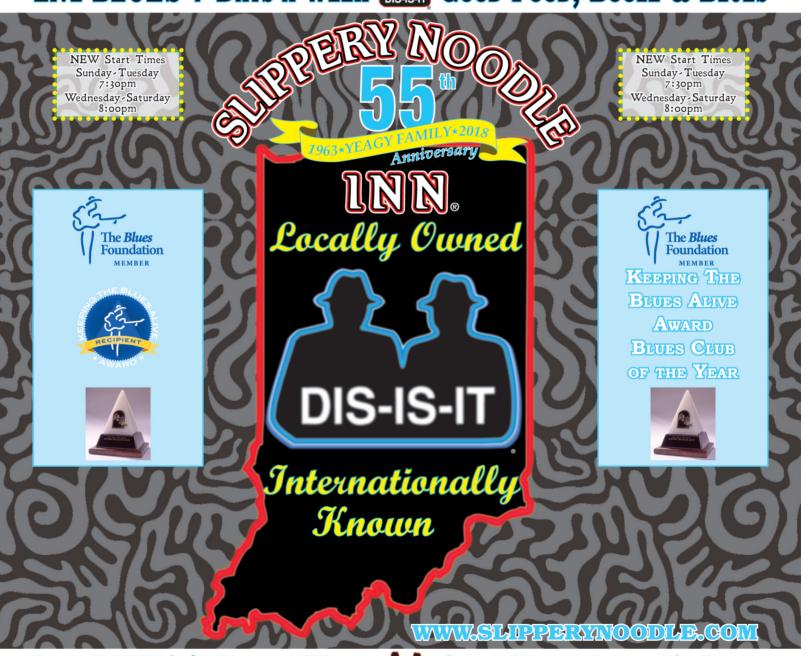
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BIG CITY VIEWS

I'm Not Complaining I'm Just Explaining

ating my way through the South I always end **d**up in New Orleans for the best. Jacques-Imo's is still #1 with our leader, Jacques. Thankfully his Carpet Bagger Steaks are back on the menu! It is a filet with a poached oyster, blue cheese, onion (that I remove) and drowned in hollandaise plus with two sides of red beans & rice and mashed potatoes. Since Jacques-Imo's opened in 1996 on Oak Street next to the world famous music club, Maple Leaf Bar, Jacques-Imo's always has a wait list during Jazzfest unless you plan ahead and have five or more in your party for a reservation. Check out the menu at www.jacques-imos.com.

The Camellia Grill on the Carrollton curve where the streetcar meets St. Charles Avenue is my favorite. I will never forget taking Honeyboy Edwards to the Camellia Grill where he was hypnotized watching the chefs all in white work. My favorite dish is a chili cheese omelet with a mocha freeze. Honeyboy had a warm pecan pie. Word! Marvin!

Our top chef, Jacque. We love you!





Dis is the place - Jacque Imo's on Oak Street. It's all good!

On our cover is my favorite breakfast spot -Elizabeth's - because parking is easy! Located in the Bywater next to the Mississippi River at 601 Gallier, it is the home of Praline Bacon (pig candy) and Eggs Elizabeth (grilled French bread with ham, peached eggs & hollandaise)! New Orleans is well known for its Po' Boys and my go-to place is definitely the Parkway Bakery where the long lines proves it's excellence. But as I often say, "The food at gas stations in New Orleans is good!" You cannot go wrong. Food is love as music is love! Little Freddie King is still

Little Freddie King is still the King! Freddie and Wade showed up at Elizabeth's all dressed and pretty. Freddie is still doing the chicken dance and plays real good - one of New Orleans' treasures!

From the great state of New Jersey, my longtime music friend and food friend, **Carmen Marotta** always is at Mardi Gras and always at Jazz Fest. In fact he always takes the music and the food to the Atlantic City folks and celebrates everything New Orleans wherever he is! Bon Temps Rouler!

Also on the cover is my new friend **Michael Arnone** who produces **Michael Arnone's Crawfish Festival** April/May 2023, Vol. 29 No. 2

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Camellia Grill main men: (j-r) Bobby T, Oliver Atkins & Chef Lance Coleman

that is held in New Jersey and is now on a one-year break. Michael is putting his energy into the Big Easy Cruise next fall! You will get to see all the New Orleans acts and the city of New Orleans! Sugar and I will be in California on the #39 Legendary Rhythm & Blues Cruise Mexican Riviera. Yea Roger!

John Papa Gros is the magician on the '88s! New Orleans loves the piano and John fits right in. We are losing so many pianists but thankfully more keep popping up. Sweetheart of a man, check Papa Gros out! And Andv Forest fell into the cover shot. A friend of Washboard Chaz, "Frenchmen Street" Andy has been keeping "it" alive!

My favorite southern food is red beans and rice. Fried chicken has been my favorite, but I am moving away from it! I am going to try Gumbo at the Congo Square Gumbo Fest! I

Eggs Elizabeth!

Onward!



think Michael Arnone or Carmen Marotta could change my diet real quick! The food in the south is very different than northern food. It's got soul! Of course, the best place to eat is at the New Orleans Jazz & Heritage Festival where chefs and food from all over the South congregate in the food villages. Everything is here, like Fried Soft Shell Crab Po' Boys, Crawfish Monica, Cochon De Lait Po' Boys, Crawfish Sack, Boiled Crawfish, Étouffée, Cuban sandwich Jama-Jama (sautéed spinach), Fricassee (chicken on a stick), Spring Rolls, Cafe' Au Last (hot, iced or frozen) and Strawberry Lemonade to name just a few on my Jazzfest's long food list to "whet your appetite!" So much delicious food and such an outstanding music line-up is why everyone goes to Jazzfest during the last weekend in April and the first weekend in May, April 28 - May 7th, www.nojazzfest.com.

Food is love but it can be a problem if you eat too much of it! So, at Mardi Gras and Jazzfest there is plenty of time and reasons to walk it off! The beautiful city of New Orleans, chasing beads, chasing the Indians, Jazzfest at the Fairgrounds, nine stages keep you always moving'! Sugar and I have spent the last two winters here on the Gulf Coast because we need to get out there and exercise through the bayous, on the levees, on the long Ocean Springs' piers and the streets of New Orleans. With my battle with cancer I can go outside here and move on the warm Gulf rather than in frozen Michigan and its blizzards, ice storms and sub-freezing temps that make it hard to leave our house. Yea you rite! Except for the tornadoes and hurricanes, we love it on the coast.

Speaking of love, our love issue was very popular and we are sorry we missed a few of our "love" couples. Everyone should try to love each other! I am surrounded by love people and it shines down on me with the help of Sugar! Music is love!

Spring is here! That brings me love! Warmer temps and beautiful trees and flowers! Ocean Springs and New Orleans

Junior's Top 11 Juke Box

- 1. Lightnin' Malcolm, "Eye Of
- The Storm"
 2. Mikey Jr., "Blues In The Barn"
 3. Mike Zito & Albert
- Castiglia, "Blood Brothers" Johnny Sansone, "Into Your Blues
- 5. Jose Ramirez, "All American
- 6. John Primer, "Teardrops For Magic Slim
- 7. Sandy Haley, "Feels Like Freedom"
- 8. Buddy Guy, "Blues Don't Lie" 9. Larry McCray, "Blues Without
- 10. Dr. John, "Things Happen That
- Way" 11. Big City Rhythm & Blues Magazine's CD Sampler # 33 "Fresh"

is in bloom. For 38 years I have enjoyed an early spring in New Orleans.

Thank-you world! Thank-you Sugar! Thank-you Charlie! Thank-you contributors! We are doing well but in order to meet demand, we need more help to do more to move us up. I am seeking staff to help with writing skills, subscription, distribution and advertising. For more information - blues@bigcitybuesmag.com or 248-582-1544.

Come on in! The water is fine! See you down the road, downstream on the lost river, take the high road, start out on yer good foot!, Surf's up!, Mahalo, Aloha and don't forget to boogie!

Love & Happiness & Peace, Best.

Robert Jr. Whitall

Parkway Bakery Oyster Poorboy!





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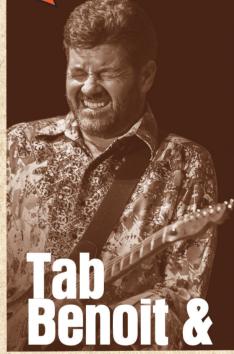


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