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## **Former Gulf Coasters the Crothers Brothers Release *Scattered, Smothered & Crother'd Cookbook.***

### **A Tale of Two Brothers and What Drove Them to Cook.**

**Jackson, MS – December 11, 2007.** Brothers, musicians, and entrepreneurs Chris and Scott Crothers, better known collectively as the CroBros, today announced the release of their first cookbook *Scattered, Smothered & Crother'd*. Based in Jackson, Mississippi, and Atlanta, Georgia, Chris and Scott are admittedly self-taught and learned to cook while growing up in d'Iberville and Columbus, Mississippi. After several years of hosting annual events such as their Mardi Gras Open House in Atlanta and the Great Pig Gig whole hog roast for charity in Jackson, their friends and family encouraged the duo to collect and share their recipes and culinary insights.

The 152-page cookbook is designed and intended for anyone to enjoy and dips heavily—while not exclusively—into Mississippi and Louisiana Gulf Coast cuisine. Among the most notable recipes in the book are their three-time, 1<sup>st</sup> place, award-winning chili; jambalaya; and seafood gumbo. What separates this book from others is their interesting and often humorous reflections on the origins of some of their recipes.

The book is divided into chapters that breakdown the various components of a quality culinary experience, including:

- **Cocktails** that focus on using only fresh ingredients and top-notch spirits
- **Gravies, Sauces, and Rubs**
- **Sides and Starters**
- **Entrees from the Kitchen**
- **Barbecuing vs. Grilling**
- **Desserts and Sweet Treats**
- **Brunch**

“Our Dad was in the Air Force, so we grew up eating whatever the food pyramid recommended at the time—usually with very little seasoning besides a lot of salt,” said Scott. “Originally, we were going to call the book *Cooking in Self Defense* to explain the necessity for our interests in cooking, but we lightened it up a little when our Mom became ill. Now that she’s better, we can give her grief about her cooking again,” joked younger brother Chris. “We believe that the book offers something for everybody and takes a light-hearted look at what drives two brothers to pick up spatulas and start a lifetime of cooking for their friends and family’s enjoyment, as well as their own.”

*Scattered* emphasizes the CroBros’ interests beyond cooking and incorporates their affinity for drums, music, and film in the design and narrative. Designed, written, and produced exclusively by the authors, the book shares the shape of a record album (an LP for those who remember) and reflects the tasteful design and art used on jazz albums in the 1950s and ‘60s. The cookbook also possesses several full-color photographs of their most popular dishes and cocktails.

**(more)**

*Scattered, Smothered & Crother'd* is currently available for sale in Jackson, Mississippi at **Lemuria Books** in Banner Hall and online on their website [www.crothersbrothers.com](http://www.crothersbrothers.com). For questions, to learn more about the Crothers Brothers, or to contact them directly, visit their website.

### **About the Crothers Brothers**

**Chris Crothers** is married, a father of two, and currently the Communications Director for the Foundation for the Mid South in Jackson, Mississippi. A former All-American drummer, Mississippi Lion's Band member, and member of several recorded bands, Chris has a varied and accomplished musical past. In his current line of work, he has recently received several gold awards for excellence in communications for a number of publications produced for the Foundation. Chris is a graduate of Mississippi State University.

**Scott Crothers** is married and has 3 frisky felines. He is a performing drummer/percussionist in the Atlanta area and is currently playing with the band "Shaken Not Stirred" as well as the Atlanta Vineyard Church. Scott is employed as the Product Manager for Teletrack, Inc. in Norcross, Georgia and is a graduate of Delta State University.

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