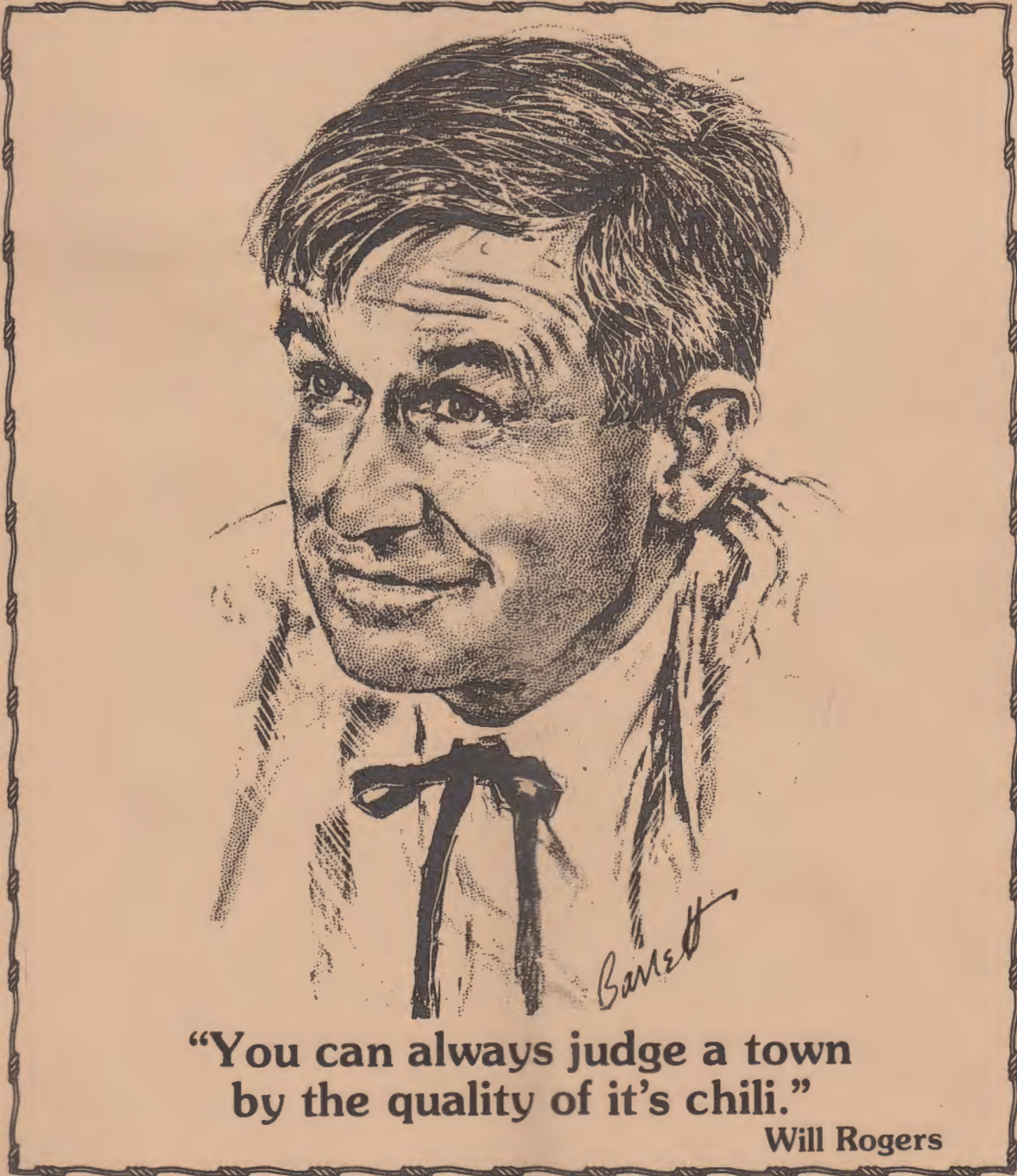


May, 1984 — Vol. 1/No. 5 — \$1.50

CHILITM

MONTHLY



**“You can always judge a town
by the quality of it’s chili.”**

Will Rogers

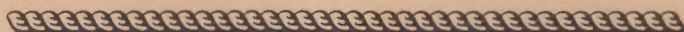
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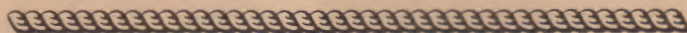
GREAT MOMENTS



1968 CHINESE FIRE DRILL

In the 1968 Chili Wars, "Wino Woody" DeSilva was selected as a replacement for H. Allen Smith to cook against CASI's Wick Fowler. Woodruff DeSilva, former director of the Los Angeles International Airport was very partial to champagne and marinated and cooked his chili meat with his favorite beverage. During the contest, Woody began having problems with the flame under his giant Chinese cooking wok. The champagne marinade somehow saturated Woody's clothing and combined with the flames to provide Terlingua's first "Chinese Fire Drill". Woodruff DeSilva went on to win the 1968 Chili Wars and later became the all-time pickle champion of the Los Angeles County Fair.

Terlingua is always full of "GREAT MOMENTS" and we at DODGE are proud to share them with you. See ya on the chili trail during 1984.



Daytona Turbo Z



**If you've never won a cookoff
maybe Shelby's Chili Preparation
and a couple of six packs
are the answer.**

Shelby's Chili Preparation is in the Terlingua tradition. You can make it flame-thrower hot or tame as a pussy cat, but, however you choose to make it, you'll come up with great tasting chili every time. It's all in the quality ingredients and the way Shelby blends 'em. And knowing how to do that makes all the difference.

Next time you have the itch to make up a pot of chili, start with Shelby's Original Texas Brand Chili Preparation. Look for it at your grocer's. As for the six packs, be a gracious cookoff winner and share them with the other contestants.





Here we are again ... looking for wind-mills. Actually, we seem to have found a whole bunch of 'em and about this time each month, I sit down and sift through them to pick out the one that would be the most fun to conquer. Poor Roger Brashears has been layin' low this month ...but I suspect he's still puttin' beans in his chili pot in Lynchburg, Tennessee. Anyway, we're gonna give Poor Roger a rest this month and tell you about a politician.

One politician in particular has been sittin' on the back burner of the CM BLACKLIST for a couple of months now. Name of Richard Bryan over in Carson City, Nevada. See, in February we had a fella named Bistro Bob Wiseman on our blacklist. Now, Bistro Bob is a nice guy, who manages to make a living selling spices and chiles through the mail. Bistro Bob is the kind of guy who cares a lot about what folks think of him and when he turned up on the blacklist, he was ever so humiliated, embarrassed and ashamed. He contacted CM and got off the blacklist real quick and asked that we inform his good friend, Governor Richard Bryan, that he was now an unmarked man with a clean reputation once again. It seems that Bistro Bob was concerned that his friend Governor Bryan would not be able to afford to be caught running with the likes of anyone on our blacklist. Anyway, like we said, Bistro Bob did send his subscription check in and got off the list and is now able to walk the streets of Las Vegas with his head held high.

We thought Bistro Bob's request was fair and set out to clear his name with his Governor. I wrote him a letter and when it came time to type his address on the envelope, I looked at the computer list to find his address. Well, I looked in the

From the Fireside

"B"s for Bryan ... the "R"s for Richard ... the "G"s for Governor and the "N"s for Nevada.... Guess what? Governor Richard Bryan wasn't there. That's right, the Governor of the great state of Nevada was not a subscriber to the magazine. Well, we wrote Governor Bryan another letter and took it over to the post office to look up the zip code and wrote it on the envelope.... (Our post mistress says that nothing will get anywhere without a zip code and since I haven't ever been to Carson City I sure couldn't give the mailman directions to the governor's place up there.) Anyway, we mailed the letter on a gamble and waited patiently for a couple of weeks to hear from him. We told Governor Bryan that unless he wanted his political career to fall to pieces around him he'd better get on the ball and do something! We also mentioned that his friend Bistro Bob was not on our blacklist and if he wanted to stay friends and keep the faith of his constituency, he'd better subscribe!

We waited and didn't hear from him ... so after putting him on the complimentary temporary mailing list, we went ahead and put Governor Bryan on the blacklist. But to keep from totally devastating him, we just made him about #15. But we still haven't heard from him. Even mule-headed Roger Brashears got himself off the blacklist ... and he isn't the kind of fella who cares in the least about his reputation (look at his chili recipe) so there could be a real problem with Governor Bryan.

We pondered the situation and have come to several conclusions. One is that some rat in the governor's office is keeping his sliding reputation a secret. This sort of thing has happened before, you know. Surely Governor Bryan isn't foolhearted. He would not be the kind of guy to ignore his shortcomings, would he?

Now we are well aware of the fact that those folks out there like to gamble ... but not with careers! Governor Bryan is definitely not the kind of guy who would spit into the wind and laugh off something so serious as this!

Finally, we hit upon something. It could well be that Governor Bryan simply cannot afford the \$12.00 sub-

scription and is a little too proud to 'fess up about that. We do know that money doesn't grow on trees ... even in Nevada ... and everyone's heard how broke the politicians are these days. Why here in Texas, our own Governor Mark White lives in government housing in downtown Austin. Last I heard, they were even lettin' tourists nose their way around the house, takin' in the sights of how a governor lives. Wouldn't that be awful to have to put up with day in and day out?

So, I called Kent and one of my most bleeding heart friends in for a meeting and we tried to figure a way for Governor Bryan to be spared any more shame. And we came up with a plan. But in the meantime, we decided that if Governor Bryan can't afford a subscription, there could be countless chili folks and spectators and orphans that would be in the same boat. Here we are in a country built on free enterprise and equal opportunity and we're sure not being very equal. So we came up with the Governor Richard Bryan Commemorative Subscription Offer. This offer is available not only to the Governor of the Great State of Nevada, but to every man, woman and child in the country who can't afford CHILI MONTHLY, but can't afford to be without it.

Here's the plan ... Governor Bryan need only collect 1,234 aluminum cans and deliver them to us at the home/office of CHILI MONTHLY here at the Get Along Ranch. The going price of aluminum fluctuates a lot, according to our staff investments man, Red Caldwell, but as we're going to press, the recycling center will give \$12.00 for 1,234 cans so we'll gamble in aluminum futures, for our subscribers.

Now Governor Bryan could probably collect the cans from the sides of highways there in Nevada and the voters sure would like it. They'd be impressed with the fact that the Head Honcho of the state was (1) working, and (2) beautifying the state and (3) not blowing their tax money for such frivolities as CHILI MONTHLY. And come election time, you can bet your chili pot those

(continued on page 14)

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CHILITM

MONTHLY

May 1984

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Special thanks to Dr. Reba Collins and her staff at the Will Rogers Memorial in Claremore, Oklahoma for photographs, articles, answers and most of all — for being some of the nicest folks we've ever met!

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CHILI MONTHLY denies responsibility for anything you might accuse us of.

"The aroma of good chili should generate rapture akin to a lover's kiss."

Joe Cooper

Contact CHILI MONTHLY for advertising rate card at P.O. Box 189, Martindale, Texas 78655.

"May the warmth of our hearts always remain as hot and tender as a steaming bowl of chili."

George Haddaway

CHILI MONTHLY covers chili ... and other necessary ingredients of the good life such as country music, memories, barbeque, camping out, back roads, cookoffs, good books, good friends, and good times.

A SHAMELESS BRIBE!

WE'LL GIVE YOU A \$20. BILL IF WE USE YOUR CHILI COOKIN' PICTURE AT CHILI'S!

We're not denyin' it. There's only two ways of gettin' good pictures of our chili cookin' friends to hang on the walls . . . we can hire some old, slick, city boy photographer to go all over the country and shoot a bunch of that "arty" stuff or we can go right to the source and get the real thing.

Send us pictures that tell the "real" story of chili cookin'. We'd like nothing smaller than 5" x 7" and we'd prefer 8" x 10" black and white or color.

We're gonna get a ton of these, so if you want your picture back if we don't use it, enclose a self addressed, stamped envelope. Print your Name, Address, City, State and Zip Code on the back of each entry so we'll know where to mail the reward!

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America's Chili-Heads Unite in Campaign To Name Chili Our Official National Food

by Lou Priebe

The response of America's chili-heads to CHILI—USA's campaign to have Congress proclaim chili our nation's official food has warmed even the most callused hearts.

And it's put a smile on many faces that are more accustomed to frowning. Since this nation needs both more smiles and better chili, the idea has struck a responsive cord.

It's the kind of movement the beloved cowboy philosopher and humorist Will Rogers would have loved. So we've created the Will Rogers Chili Humanitarian Award to be presented each year to the nationally prominent person who is the kind of guy Will would have enjoyed talking politics with over a bowl of chili.

Beginning with the very first edition, CHILI MONTHLY's editor Diana Becker Finlay has done a tremendous job of reporting the launching of CHILI-USA on November 14. The story has been told to America's most prestigious audience in these pages and, for that, we are profoundly grateful. So I won't regale you with a re-telling about our two ceremonies at the U.S. Capitol on the 14th. Suffice to say, though, it was a truly historic day.

Some of our nation's most prominent chili-heads have supported the campaign and have given generously of their financial resources. Carroll Shelby of the Original Texas Chili Company, Ray Shockley of Wolf Brand Products and Larry Lavine of Chili's restaurants have put their money where it counts. And they've earned the title of Founding Sponsors. We all owe them a big "THANK YOU!"

A lot of gratitude is also owed to Gordon Fowler, Marvin Wisenfeld,



CHILI—USA Founder Lou Priebe steps up to 12 (count 'em) radio and television microphones to call the March 12 press conference in the U.S. Capitol to order. Joining him in answering questions from an estimated 30-35 reporters were (left to right) Congressman Manuel J. Lujan of New Mexico, sponsor of the resolution that would designate chili as America's official food, Congressman Glenn English (D-OK), the first co-sponsor, and Chili-USA President R.N. Dunagan, a Washington attorney. Priebe announced that his organization would present an annual "chili humanitarian" award in the name of his fellow Oklahoman Will Rogers.

Brad McDonald, Dan Jardine, Walter McIlhenney, Mike Minnick, Congressman Mike Synar, Senator David Boren, Jim Parker, Barry Thompson, Jo Ann Horton, Rodney Spencer, Jim and Mark Hammett, Van Reese, Bill Bridges, Don Fournier and Mike Abraham.

With these kind of wonderful people behind us, it was just a matter of a few weeks before we were ready to announce that one of the most respected and well-liked members of the United States Congress, Representative Manual J. Lujan of

Albuquerque, New Mexico, would make it official. On February 2 he introduced House Joint Resolution 465 onto the legislative docket. We couldn't have a better friend than Manny Lujan.

Soon, he was joined in a bipartisan coalition by the warm-spirited Congressmen who rushed to co-sponsor the bill. When the history of H.J. Res. 465 is written for future school textbooks, these great legislators will be remembered as early supporters:

- *Glenn English of Oklahoma
- *Solomon Ortiz of Texas
- *Joe Skeen of New Mexico
- *Gene Taylor of Missouri
- *Ed Jones of Tennessee
- *James McNulty of Arizona
- *Thomas Luken of Ohio
- *Bob Lagomarsino of California
- *Bob Badham of California
- *Norman Nineta of California
- *Bobbi Fiedler of California
- *Bill Richardson of New Mexico

Any activity of consequence on Capitol Hill usually gets picked up by the ever-vigilant press corps. Our shenanigans have been reported by the Associated Press, United Press

International, the television and radio networks, several major daily newspapers, syndicated columnists and national magazines. They proved what we had suspected all along: There is an overwhelming, broadbased public interest in and support for chili in the good ol' U.S. of A.

Things got so busy that I reluctantly decided to get organized and appoint officers. Besides, I've always been in favor of spreading the workload. R.N. Dunagan, a Washington attorney and Certified Public Accountant, was appointed President and Chief Administrative and Financial Officer. Del Smith and

Bob McGuire were appointed vice presidents. Del's mamma cooked chili for railroad crews back in Oklahoma and her boy grew up to become the legislative aide to an important Member of Congress, Representative Gene Taylor. Bob "the Tennessee Stud" McGuire is Chief of the Finance Office of the U.S. House of Representatives.

Your humble servant has assumed the modest title of CHILI-USA Founder, Mahatma Plentipontyari and Chief Executive Officer for Life.

March 12 was set as the date to announce and honor our co-sponsors. We chose the meager surroundings of the Gold Room of the Rayburn House Office Building on Capitol Hill as the site. Wolf Brand provided chili and Old Milwaukee gave us beer to wash it down. Music came from a collection of chili joint juke box favorite songs that folks have enjoyed since 1928.

Will Rogers once said that the secret of a successful meeting is easy. "Short speeches and good chili" was his formula and we have pledged to follow it. We quickly thanked our host, praised our Congressional co-sponsors, announced creation of the Will Rogers Chili Humanitarian Award and then got back to eating chili.

Officially, the Will Rogers Award will be presented to "a prominent American who has significantly increased public knowledge of chili's exceptional gastronomic properties and of the warm camaraderie it so often inspires." Dr. Reba Collins, director of the Will Rogers Memorial in Claremore, Oklahoma, tells us that he used to go to chili parlors to find out what "real people" were thinking.

Nominations are being received by CHILI-USA's Executive Committee, who will select the winner in cooperation with Dr. Collins and Glenn Lashley, editor of the *Will Rogers Times* newspaper. The award will be presented during the first week in December to a person who personifies the character traits



After the press conference Congressman Manny Lujan and Glenn English sampled a pot of chili prepared by the CHILI-USA Executive Committee and then served it to an eager corps of Washington reporters (who ate the whole thing). CHILI-USA Founder Lou Priebe (rear) is seen bringing extra cups to the legislators, both of whom had just spoken eloquently about the diverse merits of chili. Congressman English, who is from Cordell, Oklahoma, said "this is the first press conference I've ever attended where everyone ate the principal attraction after it was over."

From the Chuckwagon

New Mexico Style Chile Verde

New Mexico is famous for its chile, and though there is some dispute between chili purists of Texas and chile purists of New Mexico, there is no way of saying "red is better than green" chile. Nancy Becker graciously shared her modified chile verde recipe with us for your enjoyment.

3-4 lbs. diced pork — sauteed til white.
Add sauteed diced onions (about 2 medium size).
Add sauteed garlic cloves — minced (about 3 cloves).
Open and drain 6-8 small cans GREEN CHILES — dice chiles and add to pot.
Add 1-2 cans Rotel Tomatoes and Green Chiles.
Add cumin, salt and pepper to taste.
Simmer 3-4 hours or until done.
Add water when necessary.

* * * * *

Chuckwagon Chili

3 lbs. lean beef
3 tsp. salt or to taste
1 T chili powder
1 tsp. pepper

Dice your beef into 1/2" cubes. Throw into heavy chili pot or dutch oven. Cook over medium heat until beef turns gray. Add salt, chili powder and pepper. Add water if necessary. (Ideally, your pot likker will be sufficient). Simmer covered for one hour. If you feel like adding a chopped onion or two, go on ahead.

After about an hour, add 3 cloves crushed garlic, 4 T chili powder, 2 T Oregano, 1 T cumin, 1 T Cider vinegar, and simmer for another piece ...about 30 to 45 minutes. Taste and doctor according to your tastes, adding cayenne pepper, chopped fresh peppers, paprika or other suitable ingredients. DO NOT

Virginia Pod Elects Officers

The newly elected officers of the Clifton, Virginia Chili Pod are Lee Ruck, Great Pepper; Pat Layden, Pepper Popper; "Mac" Arnold, Scribe; and Rick Dygve, Buckpasser.

ADD BEANS TO THIS OR ANY CHILI POT.

* * * * *

Wild Dewberry Trail Pie

Dewberry season is upon us here at the Get Along Ranch. Pretty soon, we'll have to make up a wild dewberry cobbler. Even the saltiest chilihead couldn't resist the temptation of hot sticky fresh wild Dewberry Trail Pie:

3/4 stick butter
1/2 cup flour

1 tsp. baking powder
1/3 cup milk
3 cups dewberries
(any fruit will do almost as good)
1/2 cup sugar
1 tsp. vanilla

Melt the butter in a heavy skillet or baking pan. Mix up the flour, baking powder and milk. Pour the mixture into the pan. Mix washed dewberries with sugar and vanilla and spread gently over dough mixture. Cook at 350° for about 20 minutes.

CHILI

Will Rogers embodied. By honoring a prominent American with this award, we hope to spotlight national attention on the kind of person who deserves recognition as a great friend of chili.

People may not nominate themselves and anyone judged pretentious will be rejected out of hand. The winner will be recognized at a banquet in his honor in Washington and will be presented a chili-pot shaped plaque with a removable Will Rogers Centennial commemorative belt buckle. In view of chili's residual effects, Dr. Collins has suggested that the buckle be used on an elastic belt.

By now, you must be asking yourself "How can I get involved with such a significant national movement?" My first reply is, "Send us your money!"

Charter Memberships are cheap: \$10. Sustaining Memberships are \$100. You can become a CHILI-USA Patron for \$500. And a Founding Sponsor donates \$1,000. The more money you give, the more preferential treatment you receive in business recognition, hospitality, publicity, etc.

Also, you should urge your Member of Congress to sign on H.J. Res. 465 as a co-sponsor. It's an important indication of support for chili and our way of life. It will help prompt hearings and, we hope, a vote on the

bill. Since you can find chili in every city and every wide spot in the road in America, it has earned the right to be designated America's official food. We need your Congressman's help in getting it proclaimed that.

CHILI-USA's mailing address is 1919 Pennsylvania Avenue, NW (just three blocks west of the White House), Suite 300, Washington, D.C. 2006. Our telephone number is (202) 333-3901.

Years from now, when your grandchildren sit on your knee and ask you "What did you do in your life that affected the history of America," what will be your reply? You can tell them about how you honored an important part of our culture — what we eat — if you are part of the CHILI-USA movement.

You can stand foresquare in favor of the favorite food of millions of Americans and firmly against pretentiousness. You can stand for a way of life that is characterized by honesty, savvy, humor, hospitality, humility, conviviality, creativity, and freedom of personal expression. In short, cooking an eating chili have never been spectator sports. Likewise, you shouldn't be on the sidelines in the politics of chili.

So get on the bandwagon. Get involved, Join and be active in CHILI-USA. You'll be proud of yourself.

CHILI

Will Rogers spoke of life and death and made fun of our troubles when many Americans had nearly forgotten how to laugh. At the peak of his career, which spanned movies, vaudeville, radio and newspaper, he and Wiley Post, the world famous aviator, were killed in a plane crash. That tragedy made news from one corner of the world to the other and has since been called one of the most memorable days of this century. Will once said, "It looks like the only way you can get any publicity on your death is to be killed in a plane. Its no novelty to be killed in a car any more."

Perhaps that is a factor in the publicity of Will's death . . . but if so, it is only a small one. For people from all walks of life remember . . . remember more than the fact that he died . . . or how he died . . . or when. The people we spoke to remember crisp details of what *they* were doing . . . where *they* were . . . and who told them. Newspapers printed extra editions. Congress recessed. Even Hollywood movie lots, where "the show must go on," stopped the cameras . . . and not a wheel turned in any studio the afternoon of the funeral.

We spoke to a number of people, some who knew him and some who didn't, about . . .

The Day Will Rogers Died

Diana Becker Finlay

PATSY MONTANA: Yes, I was in the studio in New York recording "Cowboy's Sweetheart." It was rather unique. Gene Autry had just gone to California to start his new career and he heard it first. Gene, of course, knew Will Rogers and he sent a wire to Bob Miller who was a songwriter and publisher. Bob was sitting in on our recording session. I don't remember why, I suppose we were doing some of his songs that day. Anyway, he received the wire from Gene saying that Will and Wiley Post were both killed in an airplane crash in Alaska. Bob sat down and started working on a song right there. He wrote "Will Rogers' Last Flight." In fact I believe we knew about the tragedy before the people on the streets of New York knew about it.

That day comes to mind as clearly as Pearl Harbor.

I'm glad I did get to meet him once. We did a rodeo in California and Buck Jones was there. I was with two other girls. We had a trio. I remember there was Will Rogers and someone and the three of us girls and Will was eating peanuts out of a bag. We were all just standing around talking and Will would pass his bag of peanuts around . . . and I have often thought through the years, "Why didn't I keep one of his peanuts?" Anyway, I wanted to ask him for his autograph so bad and I was just too shy

to do it.

Up until a few years ago, I thought we were from the same tribe. I'm part Indian, you know, but someone did a family tree and we weren't related after all. But I still like to think that we might have been. He was a great man and so funny. Oh, it hit the country hard when he and Wiley Post were killed. No one ever expected anything like that to happen.

But I am glad I did get to meet him once. I suppose I should have kept one of his peanuts. I've always thought I should have gotten one of the shells or something....

(Patsy Montana is celebrating her 50th year in the music business. She was the Original Cowboy's Sweetheart. In 1936 she became the first female western recording star to sell over one million records. Her first million seller was "I Want To Be A Cowboy's Sweetheart," the song she was recording the day Will Rogers died.)

RUSSELL GIDEON: Oh yes, I remember the day Will died. I was working here at the TULSA WORLD at the time, working night shift. The word of Will Rogers' and Wiley Post's crash reached Tulsa that morning. My wife was working for a doctor at the time and she called me at home. It was about 10 in the morning. She said, "Russell, Will

Rogers and Wiley Post were both killed." It was unreal. I went in to the paper, the old World building had parking lots across the street and someone had made up flyers and put them on cars. The radio wasn't as available in those days. I picked up one of the flyers and went into the paper office. I couldn't believe it was true. Nobody could. But of course it was.

It was big news for a long time in Tulsa. We were still writing about Will Rogers almost up until the war was over. I think the war was the only thing that made the Rogers Post story die down. They were both very well liked in Oklahoma . . . and everywhere else for that matter.

Will Rogers had a favorite chili parlor, here in Tulsa. IKE'S. They served three dishes, "chili, "chili and beans" and "chili and beans and spaghetti." IKE'S was an all man operation. They didn't have any women working there at all . . . until towards the middle-end of the war. Manpower was getting scarce, of course, but then I think they hired on women just to be cashiers. The chili was only cooked by men. As it should be, I suppose!

I had a good friend, Homer Croy, a writer, who was also a close friend of Will Rogers'. Homer wrote the first "talkie" movie entitled "They Had To See Paris" that starred Rogers. It was a

big hit for Homer and Will Rogers and they became close friends. One time I was in the airport in Pittsburgh, waiting to catch a flight back to Tulsa and Homer was with me. Will got off a plane that had arrived from Washington, D.C. and came into the restaurant area where we were waiting. He spoke to us for a few minutes and walked over to the crowd of people waiting to fly out. In a few minutes, we could hear laughter coming from one place and then the laughs would be coming from another place. Will was walking from group to group trying out his new material on the folks. And it was working! Everybody loved him. People liked that wit he had. Except Warren G. Harding ... I heard he didn't like the political stories Will told on him. But he didn't have much of a sense of humor, I suppose. Anyway, I think the impact that Will's and Wiley's deaths had on us, especially right here in Tulsa, was only surpassed by the news that the war was over. I guess prohibition caused a bit of a stir, too. Will Rogers' death came as a harder blow than Kennedy's assassination ... or a lot of other tragedies. Everyone loved Will.

(Russell Gideon has been with the TULSA WORLD since 1926. Though he is now officially retired from his editor's desk at the WORLD, he is a historian par excellence.... He knows his subject better than many historians ... he has lived through much of it! Happy 76th Birthday, Mr. Gideon!)

ROBBIE FINNIE: I will always remember that day. I was in the back room sweeping when the radio news announced that Will Rogers and Wiley Post were in Alaska. The radio newscasters were all keeping tabs on the trip that Wiley and Will were taking. Of course we all listened to Will Rogers' radio programs and read his columns in the newspaper. A few minutes later they interrupted the soap opera program to announce a special report. I just knew it was them ... and sure enough, the announcer said that it was Will Rogers and Wiley Post ... they had crashed in Alaska. Both were dead. I just stood there for a minute, frozen with that broom in my hand. I finally walked outside and sat on the porch in the swing for a long time ... it was such a shock. Men like Will Rogers were not supposed to die.



Photo courtesy of Will Rogers Memorial, Claremore, Oklahoma

He looked the whole world square in the eye!

(Robbie Finnie is a history buff in Central Texas who, like Mr. Gideon of the TULSA WORLD, was fortunate enough to have experienced much of the history taught in classrooms today.)

JOHN HENRY FAULK: I remember vividly. I was in Tulsa, Oklahoma preparing to come home and the whole state went into shock. It was on the Tulsa radio and papers ... of course there was no television then.

I never will forget ... it was almost as though Roosevelt had died. He was a much loved man. He had come to symbolize for America the independent spirit of holding nothing sacred. There was an actual public mourning ... no one could believe that Will Rogers was gone. I was staying there in Tulsa with kin-

folks. I was fixing to catch a bus back home to go to the University of Texas. In fact I came home on the twenty-first. It was ... well, especially for Oklahoma, such a tragedy. The entire town of Tulsa went into sort of a grief ... or shock. No one could believe it. He was such a vital force for life here in this country.

Later on, his son, Will, Jr., and I became close friends. I had such respect for the man, though I never met Will, Sr. He was a household word to us, to all of us then. As I said, he symbolized that independent spirit of holding nothing sacred. He used to say those "birds in Washington" were his hired help. This is a very basic attitude.

I remember very definitely. I was sitting there at dinner. I was at my Aunt Dulcie's place and her husband came in.

My uncle looked very ill. I remember that he looked very ill ... his face was almost ashen. He said Wiley Post and Will Rogers ... they were both killed ... and my aunt didn't believe him. No one could believe it. It was such a tremendous shock for everyone. Will Rogers touched so many people ... he was like a part of the family. We didn't even finish dinner.

(John Henry Faulk, one of the greatest humorists in the country, could make Will Rogers proud today. His speaking engagements, radio talk shows, writings and television appearances have made John Henry a household word for many families. His homespun wit and common sense wisdom remind us all of country values that this nation was built upon.)

INEZ WAKELY: Oh, yes. That day will stand out in my mind like Pearl Harbor ... I don't think anything had ever hit me so hard, at the time. Jimmie (Wakely) and I were preparing to be married. I was, of course, living at home with my mother and Jimmie lived down the street at the other end of the block. I remember so well Jimmie running down the street to tell me that Will Rogers and Wiley Post had both been killed in Alaska. I remember thinking "Alaska?..." Oh, it hit hard. That news ... I just sat down and cried. We went in and my mother had been listening to the radio, and the news was just announced. I just sat and cried. Everyone did.

(Inez Wakely is the widow of the country-western singer Jimmie Wakely, whose hit songs "Slippin' Around" and "One Has My Name, The Other Has My Heart" are country classics.)

GENE AUTRY: Will Rogers' death struck the country at least as hard, if not harder, than John Kennedy's assassination. The entire country was saddened by the loss.

I had just come out to California to start a career in pictures. I had brought Smiley Burnette along with me, and of course he was my side-kick in all of my movies.

I guess it was only a week before he was killed ... they had a rodeo at Fill-

more Stadium ... out where CBS is now. I went out to the rodeo and Will Rogers was there and I spoke to him. He asked me how I was doing and I said, "Just fine," and he said, "Well, I'm fixing to take a trip around the world with Wiley Post, but maybe we can get together when I get back." I said that'd be fine ... but of course he never came back. I guess it was about three or four days later when he was killed up in Alaska in that plane.

I was at home and Smiley called me on the telephone. He said, "Have you



Photo courtesy of Will Rogers Memorial, Claremore, Oklahoma

Will Rogers, 1905, at the top of the heap in New York

been listening to the radio?" I said, "No." He said, "Well, Will Rogers and Wiley Post was both killed last night ... way up in Alaska." I said that I hadn't heard that news and hung up the phone. I sat and listened to the radio all day then ... to the news. I guess the impact on the United States was as big at that time as it was when Kennedy was shot. All over the United States ... it hit the country very hard. Both Wiley Post and Will Rogers were great men.

You know, the first time I met Will

Rogers, I was working for the Frisco Railroad. It was about 1927 in Chelsea, Oklahoma. He had a sister that lived there, and Chelsea was about eight or ten miles from the old Rogers homestead in Oologah. Anyway, I was working the "second trick" at the railroad station as a telegraph operator ... that was 4 p.m. until 12 midnight. I used to keep a guitar around the office to play for my own amusement and to entertain the other operators on the railroad line. Anyway he came in about 11 o'clock and I was sitting in the corner, singing and playing the guitar. When he came in, I stopped and he said, "No, go ahead, go ahead." Anyway I did a couple of more songs and he said, "Boy you're pretty good, you ought to get yourself a job on the radio."

I didn't recognize him at that time. No, he had not made pictures at that time, so I had never seen him. Of course, I knew who he was, because of his columns in newspapers all over the country. I knew of his background as a roper and quite a storyteller on the stage with Zeigfeld Follies in New York.

Anyway he handed me his message to send out on the wire. It was his daily column and he was sending it back to the syndicators in New York. It wasn't until I got through his telegram that I realized who he was. I guess I'm glad I didn't recognize him or I would not have been able to sing. I would have been too nervous ... or excited at that time. Anyway, later on, the depression hit and I lost my job with the telegraph office and the railroad and I took Will Rogers' advice and rode a pass to New York. I knocked on doors and looked for a job and beat a path through New York just to have doors slammed in my face. Finally, someone said that I did have potential but no experience. I rode my railroad pass back to Oklahoma and with that "vote of confidence," I wangled a job on the Tulsa radio station KVOO.

I saw Will several times in New York and a couple of times in Oklahoma but the last time I saw him was that rodeo only a few days before he died. It was certainly a great loss.

(Gene Autry was THE "Singing Cowboy" in the heyday of radio and movie matinees. In 1931 he wrote and recorded one of the biggest country hits of all time, "Silver Haired Daddy Of Mine." He made over 100 pictures and recorded

several hundred songs. He also had weekly radio programs as well as the "Gene Autry Show" on television. He has gone on to build a financial empire

that includes the California Angels baseball team as well as several broadcasting stations, movie companies and real estate holdings. Perhaps his most

important contribution has been to give generations of "Saturday afternoon children" a hero to look up to — a good guy image to be like when they grow up.)



Photo courtesy of Will Rogers Memorial, Claremore, Oklahoma

Will Rogers (right) eating chili in South Texas with Vice President Cactus Jack Garner, (center) and Amon Carter (left), October 1933.

From superstars to housewives . . . people everywhere will always remember that fateful day, August 15, 1935. The world stood still, afraid to move . . . afraid it might be true . . . but how could it be true? Men like Will Rogers aren't supposed to die.

**This thing about being a hero . . . about the main thing to do is to know when to die.
Prolonged life has ruined more men than it ever made.**

*Will Rogers
July 17, 1928*



Photos courtesy of Will Rogers Memorial, Claremore, Oklahoma

Will Rogers,

"Everybody is ignorant only on different subjects."

"I can always find the good in people, beyond that, I do not bother."

"Well, all I know is what I read in the papers."

"The man with a message is a whole lot harder to listen to."

"We get into more things for less reason than any nation in the world."

"Live your life so if you lose you are still ahead."

"Art is when you do something just cockeyed from what is the right way to do it."

"My ancestors didn't come on the Mayflower, but they met the boat."

"I have always noticed that anytime a man can't come and settle with you without bringing his lawyer, look out for him."

"Old words is like old friends. You know 'em the minute you see 'em."

"It's great to be great but it's greater to be human."

"I'll bet you the time ain't far off when a women won't know any more than a man."

"You must judge a man's greatness by how much he will be missed."

"I never saw an audience that I ever faced with any confidence."

"When the big nations quit meddlin' with the little ones, the world will have peace."

"It's not what you pay a man but what he costs you that counts."

"There's nothing as stupid as an educated man if you get him off the thing he was educated in."

"It would be a Godsend to this country if there weren't so damned many lawyers here."

"I bet you that history don't record any two nations ever having war with each other unless they had a conference first."

"Things in our country run in spite of government. Not by the aid of it."

1879 — 1935

"Never blame a legislative body for not doing something. When they do nothing that don't hurt anybody. When they do something is when they become dangerous."

"These days, two Americans can't meet on a street corner without one bangin' a gavel and callin' the other one to order."

"One thing about farmer's relief. It can't last long for the farmers ain't got much more to be relieved of."

"Swingin' a rope is alright — if your neck ain't in it."

"The money we spend on Government . . . it's not one bit better than the government we got for one-third the money 20 years ago."

"Every time a lawyer writes something he is not writing for posterity. He is writing so that endless others of his craft can make a living out of trying to figure out what he said."

"Nothing makes people more alike than puttin' a dress suit on 'em."

"Once a man holds public office he is absolutely no good for honest work."

"You can't say civilization don't advance . . . for in every war they kill you in a new way."

"Southern Methodist Conference passed a resolution asking Congress to exempt them from war. Don't know what claim they have over other denominations unless it's that they are always fighting so much among themselves that two wars at once would be a hardship on 'em."

"I don't believe in dressin' for dinner . . . I believe in workin' for it."

"I may be all wet, but when an American starts telling a Chinese "how to live," why it's like a new dude telling an old cowman how to run his ranch. . . . All the missionaries in the world can't make China Presbyterian. . . . If you send somebody to teach somebody, be sure that the system you are teaching is better than the system they are practicing. Some think it is and some think it ain't. . . . The difference of opinion is what makes horse racing and Missionaries."

"California acts a good deal like a dog pound in any town. It gets the undesirable strays off the street."

"Give an American a one-piece bathing suit, a hamburger and five gallons of gas and they are just as tickled as a movie star with a new divorce."

"I never met a man I didn't like."

The Chili Connection

Will Rogers was a noted connoisseur of chili. Through his travels he searched for a great bowl of red. He said many times, "I judge a town by the quality of its chili." Whether he was in Alaska, Old Mexico or Tulsa, Oklahoma, he was always on the lookout for a good 'n greasy bowl of spicy hot chili. In Tulsa, his favorite chili parlor was Ike's. Run by men (obviously of the "old school" of chiliology), Ike's didn't believe women had any place around a chili pot. Many stories have been circulated about Will Rogers and his chili ... some told by

friends, some by historians ... but most of the Will Rogers stories came directly from the horse's mouth, so to speak. Will told many chili-related stories on himself. He would have cravings for bowls of red. When he went to Europe for peace talks, he smuggled several cans of Wolf Brand chili on board the ship ... for emergencies only, of course. When he had a dangerous gall bladder operation, leaving him in serious condition for 21 days, his doctor would only allow him to eat bland "mush." He wrote in his newspaper column that he

could recover in half the time if only they would let him have chili.

"I wouldn't have minded the whole thing so much but they won't let me have any chili, or chili con carne, as you amateur eaters call it. I sure do love my chili. If I could have just bogged down a few bowls of good old greasy chili I would have been well in a week."

As a popular banquet speaker, Will had his fill of fruit cocktails, chicken and thin consommé. He said that the only way a person could survive a year on the banquet speaking circuit was to not eat there at all. He claimed to have eaten chili before his speaking engagements in order to make it through the typical banquet fare. He claimed that the reason Texans can tolerate banquets better than other folks is because of chili. As many after dinner speeches as he made throughout his career, it would be safe to assume that Will knew what he was talking about.

Although Will never judged a chili cookoff, he did leave this valuable bit of advice:

"Know What's In It Before You Eat It."

CHILI

FROM THE FIRESIDE

(continued from page 2)

voters would remember Governor Bryan pickin' up aluminum cans.

Once again, this offer is not only available to Governor Bryan. You, too, can "cash in" on the deal. And if you have already subscribed but are thinking of running for somethin' you can make a good impression on your neighbors by pickin' up aluminum and delivering it to us at the Get Along Ranch in Governor Bryan's name. Remember: political donations can be tax deductible.

Gotta go ... one of the kids just came in and said Gene Autry's on the phone.

Warmly,

Diana

CHILI APPRECIATION SOCIETY, INTERNATIONAL
CLIFTON GENTLEMEN'S CLUB
PRESENT

VIRGINIA STATE CHILI COOK-OFF

JUNE 16-17, 1984

SATURDAY, 16th

- JUNIOR COOK-OFF
Noon - 6:00 p.m.
- CONTINUOUS COUNTRY & BLUEGRASS MUSIC
Radio Personalities Plus Live Bands
- "URBAN COWBOY OLYMPICS"
Mechanical Bull Riding, Horseshoe Pitching, Dancing, and Many Other Events
- RESTAURANT CHILI CONTEST
Famous Restaurants Locked in Competition for the "Best Chili" Bragging Rights for 1984

SUNDAY, 17th

- CHAMPIONSHIP COOKOFF
Noon-6:00 pm
- SHOWMANSHIP
Continuous Judging 1-3:00
- RESTAURANT CHILI CONTEST
Finals and Judging
- CONTINUOUS COUNTRY & BLUEGRASS MUSIC
Radio Personalities Plus Live Bands

SATURDAY EVENING, 7:00-9:30 p.m.
COUNTRY CONCERT/DANCE PARTY

- Featuring **JOHNNY LEE**
with Lane Brody and Maura Sullivan
- \$6.00 pre-sale; \$7.50 at gate; COOKS FREE

REGISTRATION FEE
\$15.00 for Championship
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Photos courtesy of Will Rogers Memorial, Claremore, Oklahoma

Will Rogers, A Brief Biography ...

by Dr. Reba Neighbors Collins
Director
Will Rogers Memorial,
Claremore, Oklahoma

All across the nation you see his name — on schools, airports, theatres, hospitals, and memorials. Will Rogers — the Indian-cowboy who roped the heart of the world with his lariat and chewing gum, his quick wit and shy grin, his sharp jabs at the high-and-mighty, and the rays of sunshine he sent sparkling through a depression-troubled world.

Philosopher, entertainer, writer, speaker, movie star and humanitarian ... his daily "piece for the papers" was read by millions. His weekly articles, six books and other writings found an eager audience. He was the highest paid radio entertainer of his day, tops at the box office, and in great demand as a speaker.

Rogers was welcome in the homes of the wealthiest Americans; heads of state called him friend and politicians clamored for his attention. Yet he loved to slip away from them all ... for a counter stool at the local chili parlor, a visit with the homefolks and some good old ham and beans, or ride on the range with his cowboy friends.

From the wild west shows, he grew into vaudeville, entertaining sophisticated crowds at the "Follies" with rope tricks and remarks about what he "saw in the papers." It was a natural move into motion pictures and radio. No one could really explain his success. He was just plain Will.

Earthquakes, hurricanes, floods, fires, droughts and personal tragedy brought suffering to his fellow human beings. Will was never too busy nor too

"big" to drop everything and raise money for the victims. He would put on shows, write about their needs, plead their cause over the radio. He raised hundreds of thousands of dollars, and his personal philanthropies have never been counted.

As enthusiastic and restless as a youngster, he was constantly on the move, by train or plane, seeking new adventures to share. It led him to the last flight — the trip to Alaska with his friend and fellow Oklahoman, Wiley Post.

When black headlines flashed the news — Will Rogers Is Dead! — that August 15, 1935, it shocked the world. Cars pulled off the highways, businesses closed, families gathered around their radios, hoping it was not so. The nation wept for her favorite son.

You must judge a man's greatness by how much he will be missed."

Will Rogers
CHILI



Photo courtesy of Will Rogers Memorial, Claremore, Oklahoma



Photo courtesy of Will Rogers Memorial, Claremore, Oklahoma

Will Rogers Memorial and Tomb

Will Rogers Memorial

Over half a million visitors a year travel to the Will Rogers Memorial in Claremore, Oklahoma to pay tribute to his memory and try to capture some of that spirit that lives on through books, records, films and displays.

Built in 1938 on the 20 acres that Will called the prettiest 20 acres in all of Oklahoma, the Memorial houses a vast collection of Will's personal items — clothing, letters, papers, scripts, the typewriter and bag and things he had in his pockets at the time of the crash — as well as thousands of other mementos.

Films tell his life story and show his famous rope tricks. The focal point of the Memorial is the large bronze statue, a duplicate of the one that stands on display in Washington, D.C. The toes of the statue are rubbed to a shiny gold from the loving hands of the half million visitors who go to the Memorial each year.

In the formal garden is the tomb of Will Rogers where he lies beside his wife Betty and infant son, Freddie.

The Memorial is open every day of the year except Christmas and Thanksgiving. Tours are welcomed and there is no charge for admission. For more information write to Will Rogers Memorial, P.O. Box 157, Claremore, Oklahoma 74017.

CHILI

INDIANS AND CHILI

by Bill Smallwood

There's a little gas station, ice house, beer joint just south of Johnson City, Texas on U.S. 281 that has been opening and closing faster than a revolving door over the past few years. It always looked like a pretty fair location but just never did seem to go very well. I'd drive by on my way to Austin and there'd be this big fancy grand opening sign and those little triangle shaped, used car lot flags fluttering everywhere. Next time I'd go by and it'd be shut down. I never paid much attention to it until a couple of weeks back when I noticed a hand made sign saying "Chili." That got my attention. Fancy plastic signs with artistic, colorful designs may read "chili" but this simple little grafitti looking statement said it like it was for real.

I ordered up a bowl of chili and prepared myself for the worst. Maybe this sign was a fake.

"Is this real, homemade chili?" I asked with some degree of trepidation.

"Yup, my mama makes it fresh every day," the waitress replied with a big friendly smile.

That was a little reassuring but a real chili lover learns to be a bit skeptical after a few rounds of chili flavored bean soup. As it turned out I had nothing to

worry about. The chili was great. As I was savoring the first spoonful, in walked Mama. I jumped up and introduced myself. I asked if she'd mind answering a few questions.

Her name is Joan Robertson. She is a retired nurse and runs the place with her two daughters Lisa and Dusty. Her mother was German and her father was Quohadi Commanche and Ogalala Sioux Indian.

According to Ms. Robertson, the Indians are probably more responsible for the creation of chili than anyone else. When the Spanish explorers first came to the Americas they believed, as did most everyone else in Europe, that such things as chili peppers and tomatoes were poisonous. (My mother-in-law still swears jalapenos are deadly.) But, fortunately for the chili world, the Indians taught them how to cook with the native American spices. The Conquistadors returned the favor by proceeding to annihilate the Indians. I suppose this was the first precedent for the recent round of chili wars.

Joan went on to tell me a little more about her brand of Commanche style chili. She uses chile petines, dried jalapenos, dried tobascos, fresh garlic and comino seed instead of powder.



Joan Robertson's Conoco Station Cafe, Highway 281 south of Johnson City, Texas

Her recipe also includes cracker meal instead of masa for thickening.

Chili cooks always seem to have one or two secret ingredients which they hesitate or outright refuse to tell about. So, without really expecting an answer, I asked.

"I do have one secret ingredient which I put into everything I cook," she replied with a sparkle in her eye.

"In everything?" I asked as my mind ran wildly through the vastness of cooking ingredients. "What could possibly fit into every recipe?" I wondered to myself, remembering that she had said she cooked all kinds of ethnic food besides chili.

"Love," she said with a little giggle.

Joan Robertson's version of the Indian derivation of chili reminded me of an enlightening ride I took with a Nez Perce Indian named Joe. As he drove across the Idaho mountains of the Nez Perce Reservation he explained how the Indians invented DWI. During the course of his guided tour of the scenic North Idaho Beer Joint Trail, Joe explained that the original meaning of the DWI acronym was "Driving with Indians." By the time we finally arrived at Kamiah, where I was to play for a dance, he and "Lucky Lager" had me thoroughly convinced.

Remember our motto at the Rocky Mountain Oyster Fry — HAVE A BALL.

CHILI

SHINER PREMIUM BEER



SPOETZL BREWERY, INC.
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NOTES FROM C.A.S.I.

RAY KING

In the last month we have traveled to different parts of the state of Texas to cook chili and vacillate among the chiliheads. We traveled to Denton in the north, Houston to the east, and San Antonio in the south. We had heard that different chili was being cooked in the different areas of the state, so we went to check it out. The chili did vary at one time, even last year, but now the chili is consistent in taste in all areas. Even in San Antonio the taste has changed to a more spicy chili. One of the differences we noticed was the color wasn't what it used to be. It's not as red as it should be. North Texas chili is very close to what it has always been — spicy, medium hot, sometimes ground meat, and very red. San Antonio has always been notorious for bland tasting chili. This year you can taste the cumin and the color is more red than brown. The meat is all cubed in various sizes. In Houston the chili has more variety of ingredients than in the past. The one you notice the most is the brown color; that area used to make red chili. The meat is cut into very small cubes.

In the months ahead we will visit some of the cookoffs in other states and see how the chili compares with the chili cooked in Texas. In May we will travel to England and evangelize the work of Chiligula among our heathen ancestors with their bland palates. We will go into the countryside and proselyte the values and virtues of chili. We hope to set up for 1985 an International Cookoff for the United Kingdom to be held in the British Isles. Details later.

On Another Note . . .

Speaking of International Cookoffs. Those who haven't sent in their money for the Guadalajara cookoff better hurry or miss one of the best of the year. Come see who Ray King gives power to this year. It could be you ???

And Another Note . . .

Remember the Pergatory Creek Pod Membership Drive to Mexico I wrote about last month? They are planning

another one June 22, 23, 24, 1984. For information call one of the pod officers. They are listed in the *Chili Register*.

On a Sad Note . . .

The Great Pepper of the Virginia Pod C.A.S.I., Earl Lee, passed away on March 26, 1984. Seems like God sure is calling home a lot of chiliheads this year.

Sanctioned C.A.S.I. Cookoffs As of April 10, 1984

NOVEMBER

Houston, Tx — Downtown YMCA

FEBRUARY

Shreveport, La — Elks

North Little Rock, Ark — NLR CCO

Little Rock, Ark — Wild Hog

MARCH

Wichita Falls, Tx — American Legion

Denton, Tx — Pi Kappa Alpha

Corpus Christi, Tx — Moose CCO

Brackettville, Tx — Border International Dallas, Tx — VFW 3359

Palestine, Tx — Dogwood Trails

San Marcos, Tx — Purgatory Creek Pod

Wichita Falls, Tx — K.C. Round Table

Huntsville, Tx — 2nd Annual

APRIL

Houston, Tx — Dairy Ashford

Winners

November 5, 1983 — HOUSTON, Tx — Downtown YMCA

CHILI

1. John Murray, Humble, Tx
2. Risa Ray, Houston, Tx
3. David Rasberry, Houston, Tx
4. Pat Krenek, Houston, Tx
5. Sue Bjornseth, Houston, Tx
6. Beth Talarico, Houston, Tx
7. P. Slutt, Houston, Tx
8. Harvey Thompson, Houston, Tx
9. Bill Fleming, West Lake Village, Ca
10. Gene Fortune, Houston, Tx

SHOW

1. "Old No. 7," Houston, Tx
2. "Membership," Houston, Tx
3. "Texas Bluebonnets," Houston, Tx

February 4, 1984 — SHREVEPORT, LA — Elks

1. Linda Tyler, Mesquite, Tx
2. Dennis Messer, Richardson, Tx
3. Ray Calhoun, Richardson, Tx
4. R.T. Miles, Duncanville, Tx
5. Charles Grady, Tioga, Tx
6. Wes Richey, Garland, Tx
7. Dorene Richey, Garland, Tx
8. Ernest Romanowski, Dallas, Tx
9. Tom Tyler, Mesquite, Tx
10. Ronnie Walker, Bossier City, La

SHOW

1. Off Brothers, Texarkana, Tx
2. Toudan's Mardi Gras Chili, Shreveport, La
3. Sport City Chili, Shreveport, La

February 18, 1984 — NORTH LITTLE ROCK, AR — NLR CCO

CHILI

1. R.T. Miles, Duncanville, Tx
2. Mike Gallagher, Little Rock, Ark
3. Stewart "Bear" Dunn, Forrest City, Ark
4. Ray Calhoun, Richardson, Tx
5. Bob White, Little Rock, Ark
6. Liz Rickert, Hot Springs, Ark
7. Kevin Schouweiler, North Little Rock, Ark
8. Dave Pollard, North Little Rock, Ark
9. John F. Abbott, Jacksonville, Ark
10. Richard Retzloff, North Little Rock, Ark

SHOW

1. Bowels No Move
2. B. J.'s Flamin Armadillos, Little Rock, Ark
3. Side Effects, North Little Rock, Ark

February 24, 1984 — LITTLE ROCK, ARK — Wild Hog

CHILI

1. Steve Cohen, Sherwood, Ark
2. Paul Setta, Little Rock, Ark
3. Pat Williams, North Little Rock, Ark
4. Mike Gallagher, Little Rock, Ark
5. Kevin Schouweiler, North Little Rock, Ark
6. Daniel W. Keithley, Jacksonville, Ark
7. Bob Black, Little Rock, Ark
8. Ron Hall, Little Rock, Ark
9. Stewart "Bear" Dunn, Forrest City, Ark
10. Debbie Blanks, Little Rock, Ark

SHOW

1. Bravo Gringo's, Jacksonville, Ark
2. B.J.'s Flamin-Armadillo's, Little Rock, Ark
3. Firefighters Local 34, Little Rock, Ark

March 3, 1984 — WICHITA FALLS, Tx — American Legion

CHILI

1. Vincent Zaby, Dallas, Tx
2. Robert Bell, Aubrey, Tx
3. Mike Niemeier, Amarillo, Tx
4. Ron Henexson, Altus, Okla
5. Helen Shaffer, Wichita Falls, Tx
6. Sarah Paddack, Krum, Tx
7. Cindy Bell, Aubrey, Tx
8. Beverly Graham, Wichita Falls, Tx
9. Sis Wolfe, Nocona, Tx
10. Charles Jackson, Fort Worth, Tx

SHOW

1. Jack County Hooters, Jacksboro, Tx
2. Tailgate Chili II, Irwa Park, Tx
3. Lost Gonzo, Fort Worth, Tx

March 3, 1984 — DENTON, Tx — Pi Kappa Alpha

CHILI

1. Tom Tyler, Mesquite, Tx
2. Dave Johnson, Plano, Tx
3. Jan Loop, Garland, Tx
4. R.T. Miles, Duncanville, Tx
5. Betty Bland, Corsicana, Tx
6. Cora Ivy, Irving, Tx
7. David Henson, Mesquite, Tx
8. Andy Faber, Grand Prairie, Tx
9. Winston Bland, Corsicana, Tx
10. Doris Coats, Irving, Tx

SHOW

1. River Rats, Irving, Tx
2. Bullrush Chili, Dallas, Tx
3. Firebarn Chili, Irving, Tx

(continued on page 20)

ECHOS

Dear Ms. Editor,

I have been involved with Boy Scouting for 26 years, and have been a Scoutmaster for ten years. Four of my sons became Eagle Scouts. I would strongly recommend that your article on Cast Iron Cookware be required reading for all candidates for Eagle Scouts!

Many are the campouts where beef stew, biscuits and dutch-oven cobblers were memorable good eating from our dependable black iron pots!

I can't imagine a respectable campout without cast iron pots ... or a respectable home kitchen for that matter.

Your CHILI MONTHLY magazine deserves a great big ... "Bravo" and many, many ... "Encores!!!"

Keep on Cookin!

Tony Spaeth

Silver Beaver — Boy Scouts of America
Spring, Texas

Until now, I have enjoyed your unique magazine much. In issue three, one of your contributing editors, Bill

Smallwood, made some distasteful remarks about Rock & Roll and Chili-Mac. I personally think that this B.S.er, Mr. Smallwood, who wrote the column should be something more useful. For instance he could work in a Chili-Mac factory.

Willy D. Smallwood
Banker Smith, Texas
R&R fan and Chili-Mac lover

Thank you for your tremendous addition to the chili as well as literary world. I look forward to receiving each new issue. Keep up the good work and don't let the "T and A" crowd pull you down. Your goal to help put "taste back into chili" was the best idea I've heard in ages.

And special thanks for enlightening the world on the subject of CW artist George Strait. Especially the fact that he is married! Perhaps now my wife will go back to listening to me sing in the shower! We thoroughly enjoyed every detail of the story on Strait and it was good to hear that one so talented could be a "nice guy" as well!

I'm working on a new chili recipe, so I have to stir the pot. But I am enclosing my \$12.00 for a full year of your new magazine.

Sincerely,
J.W. Hyatt
Springfield, Mo.

The third edition of CHILI MONTHLY arrived earlier this week and made me mad as hell. It looks like you are going to stay in business and have finally nagged me into sending money. I do it grudgingly. Not because you don't have a good cause but because I always bounce around like a hooked trout before parting with any of my hard-earned and heavily-taxed coins.

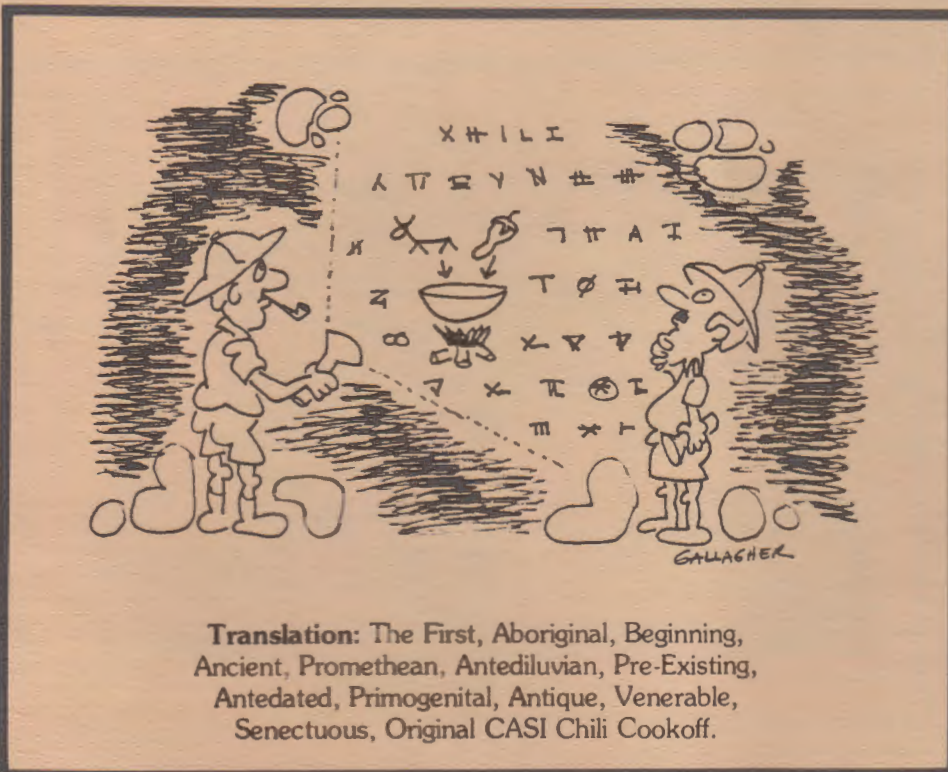
Me and my Chili Team, THE CUSPIDOR CHILI COMPANY, just got organized last year with our maiden (I use the word advisedly) appearance at Ft. Smith.

What really impressed me about chiliheads is their dedication to keeping the environment clean. Went to several cookoffs after Fort Smith and was always impressed by the fact that none of the highways leading in to the site had any road killed critter on them. No dead possums. No dead Armadillos. Someone really keeps those roads clean. I saw a dead horse by the highway on the way to Chanute, Kansas which must have been involved in a freak accident. One of its hindquarters was cut off.

For whatever its worth ...
George McCourt
Bartlesville, Oklahoma

Lordy, yes, I'd like to subscribe to the GGG but I've already done so. Since I'm probably already on more than enough lists, I'd better subscribe to CHILI MONTHLY to avoid mention on yet another.

Good Luck,
Ray Calhoun
Richardson, Texas



Translation: The First, Aboriginal, Beginning, Ancient, Promethean, Antediluvian, Pre-Existing, Antedated, Primogenital, Antique, Venerable, Senectuous, Original CASI Chili Cookoff.

Poet Laureate of Terlingua

Like Shakespeare's tragic figure Hamlet, Kent Finlay's "Bumblebee" is unable to achieve his ultimate objective . . . REVENGE. And he winds up in an awful mess.

The Bumblebee Tragedy

An humble little bumblebee, one sultry, summer day,
Worked so hard he didn't see the cow that grazed his way.
He learned about the cow too late. He really hadn't known
The cow was there until she ate the flower he was on.

"Well, to be a bee or not to be?" The bumblebee he said.
"If I don't manage to get free, I'll probably end up dead."
Then he looked around to try to get away somehow,
And found he was surrounded by the insides of the cow.

Poor little bumblebee, hard work was his downfall.
That's how he got surrounded by the cow's slick stomach walls.

Well, "Vengeance!" cried the bumblebee, "Vengeance on this cow!
I'll sting her cause she swallowed me, but I won't sting her now.
I'm weak, I'm tired, my pep is sapped, can't sting her like I should.
I think I'll take a little nap, and then I'll sting her good.

And so the bee fell fast asleep and slept for hours and hours
In order that he might rebuild his weakened stinging powers.
But in the end, this proved unwise, you see, he slept too long.
When he awoke, to his surprise, he found the cow had gone.

Oh, poor little bumblebee, you see he slept too long,
And now he'll never get revenge, because the cow has gone.

KENT FINLAY

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ROSENBERG
KNIGHTS of COLUMBUS
2801

3rd Annual Benefit Chili & Bar-B-Que Cookoff and ARTS and CRAFT SHOW

K of C Hall

HWY 36 — 3 MILES SO. OF ROSENBERG

June 1st, 2nd & 3rd, 1984

Arts & Crafts • Food & Refreshments
Games • Auction & Raffle
Kiddie Rides • Horse Shoe Contest

Join the fun going on all 3 days . . .

FRIDAY, JUNE 1st

★ Cook's Party — Free Beer to
Cooking Teams ★ DANCE—
8 p.m. to Midnight — to the
music of COUNTRY JIM &
"KEEP IT COUNTRY" Band

SATURDAY, JUNE 2nd

★ "Great Taste Less Filling"
Lite Tug-O-War Preliminary
Featuring Law Enforcement
Agencies and Fire Depart-
ments ★ 3 p.m. Judging of
Chili Cookoff ★ DANCE —
9 p.m. to 1 a.m. — to the music
of DANNY FREE & THE
ROCKIN' REDNECK RE-
VIEW

SUNDAY, JUNE 3rd

★ Lite Tug-O-War Finals ★ 3
p.m.—DEAF CHOIR ★ 4 p.m.
—BAR-B-QUE

For More Information Contact

Larry or Cathy Blittner
P.O. Box 246

Rosenberg, TX 77471
or Call

713-342-5570 (days) or
713-232-4207 (nights)

BENEFITTING K of C CHARITIES
& DEAF PROGRAM

Southwest Open Chili Championship

**JUNE 30, 1984
AMARILLO, TEXAS**

1-40 East — Airport Exit North
of the Texas Tourist Bureau

\$15 ENTRY FEE
Entry deadline June 25

**CASI—TOLBERT RULES
TOP THREE QUALIFY FOR
TERLINGUA**

sponsored by
Khiva Temple & Coors —
Great Western Distributing
To Benefit Khiva Temple (63
years of helping burned and
crippled children)

Admission \$2 — under 12 Free
Dances: \$3/person — \$5/couple
CLYDE LOGG BAND

featuring — —

- Kiddie Corral
- Camping — No Hookups
- Miss Cleopatra
- Hats & Boots Contest
- Gates Open at 10:00 a.m. to public
- One vehicle per cook site
- First 100 cooks Good Bags
- Fantastic Trophies — Silver Belt Buckles
- Khiva Temple Units to Perform
- Dance Fri. & Sat. nites 9:00-12:30
- Cooks Party Fri. nite 6:30 - 8:30

* *

Make \$15 entry fee payable to to
Khiva Temple and Send to SW Open,
4213 Albert, Amarillo, Tx 79106. For
more information call Pete and Rhea
Nell Clay at (806) 359-3652 or Ennis
and Leesa Penland at (806) 359-4264.

NOTES FROM C.A.S.I. (continued from page 17)

**March 17, 1984 — CORPUS CHRISTI, TX —
MOOSE CCO**

CHILI

1. Gale White, San Antonio, Tx
2. Renee Sutton, Bastrop, Tx
3. Tom Smith, Corpus Christi, Tx
4. A.F. Zepeda, Pleasanton, Tx
5. Bob Whitley, Portland, Tx
6. Karl Sutton, Bastron, Tx
7. Tim Foerster, Victoria, Tx
8. Evyonne Willesden, Orange Grove, Tx
9. Herb Spencer, San Antonio, Tx
10. Roy Frazier, Corpus Christi, Tx

SHOW

1. Best Little Chili House in Tx, Orange Grove, Tx
2. Cat House Chili, Corpus Christi, Tx
3. Quest for Chili, Corpus Christi, Tx

**March 17, 1984 — BRACKETTVILLE, TX — Border
International**

CHILI

1. Doreen Ritchie, Garland, Tx
2. Brenda Brown, Watuga, Tx
3. Tom Tyler, Mesquite, Tx
4. Wes Ritchie, Garland, Tx
5. Linda Tyler, Mesquite, Tx
6. B.R. Kline, San Angelo, Tx
7. Lynn Hejtmanick, Spicewood, Tx
8. Bob Ritchey, Garland, Tx
9. Toby Coggins, Crystal City, Tx
10. Susie Doherty, Austin, Tx

SHOW

1. Lolly Paraton, Houston, Tx
2. Tom Tyler, Mesquite, Tx
3. Seminole Indians, Bracketville, Tx

March 24, 1984 — DALLAS, TX — VFW 3359

CHILI

1. Ken Hudspeth, Irving, Tx
2. Doris Coats, Irving, Tx
3. Arnold Sanchez, Dallas, Tx
4. Jan Loop, Garland, Tx
5. Jan Sanchez, Dallas, Tx
6. Ivonne Calhoun, Richardson, Tx
7. Richard Knight, Irving, Tx
8. Ray Calhoun, Richardson
9. Bob Coats, Irving, Tx
10. Claude Anglin, Arlington, Tx

SHOW

1. Tex Swindles Medicine Show, Dallas, Tx
2. Dr. Ray, Richardson, Tx
3. Bull Rush, Garland, Tx

**March 24, 1984 — PALESTINE, TX — Dogwood
Trails CCO**

CHILI

1. Dennis Langston, Palestine, Tx
2. Hugh Bivona, Garland, Tx
3. Sherry Hipp, Palestine, Tx
4. Ron Decker, Palestine, Tx
5. Tom Tyler, Mesquite, Tx
6. Sam May, Elkhart, Tx
7. Peggy Durham, Palestine, Tx
8. Andy Keeton, Palestine, Tx
9. Casey Raider, Palestine, Tx
10. Charles Connaway, Palestine, Tx

SHOW

1. Big Al's, Palestine, Tx
2. Bootleg Chili, Palestine, Tx
3. TP Double HB, Palestine, Tx

**March 31, 1984 — SAN MARCOS, TX — Purgatory
Creek Pod**

CHILI

1. A.F. Zepeda, Pleasanton, Tx
2. Duke Walton, Aldine, Tx
3. Larry Otto, Austin, Tx
4. Bunny D'Aigle, Sequin, Tx
5. Karen McFtridge, Houston, Tx
6. Ray King, San Antonio, Tx

7. Cindy Terry, Austin, Tx
8. Pete Shepard, Austin, Tx
9. Skip Plocheck, Crosby, Tx
10. Saralynn Walton, Aldine, Tx

SHOW

1. Great Southwest Show Team, San Marcos, Tx
2. Pedernales River Rat, Spicewood, Tx
3. Kohut Family Album, San Marcos, Tx

**March 31, 1984 — WICHITA FALLS, TX — K.C.
Round Table Cookoff**

CHILI

1. Steve Weaver, Irving, Tx
2. Ann Wagner, Cartwright, Okla
3. Jim McCraw, Irving, Tx
4. Ray Hale, Wichita Falls, Tx
5. Jack Mason, Wichita Falls, Tx
6. Mike Bryan, Wichita Falls, Tx
7. Kathy Bounds, Argyle, Tx
8. Mick Joplin, Fort Worth, Tx
9. Robert Bell, Aubrey, Tx
10. Bruce King, Vernon, Tx

SHOW

1. Cow Pattie Chili, Wichita Falls, Tx
2. Ferocious Ambush, Wichita Falls, Tx
3. Pancho and Leftys, Vernon, Tx

**March 31, 1984 — HUNTSVILLE, TX — 2nd Annual
CHILI**

1. Linda Burnett, Houston, Tx
2. Bonnie Schmidt, League City, Tx
3. Jerry Burnett, Houston, Tx
4. Debbie Combs, Spicewood, Tx
5. Cecil Schmidt, League City, Tx
6. Katherine Schmidt, League City, Tx
7. Sam Jones, III, Houston, Tx
8. Marolyn Blair, Houston, Tx
9. Jimmy Little, Spring, Tx
10. J. W. Wallace, Cypress, Tx

SHOW

1. Navasota River Bottom Boys, College Station, Tx
2. Outlaw Cookin' Team, Houston, Tx
3. Convict Chili, Austin, Tx

**April 1, 1984 — HOUSTON, TX — Dairy Ashford
CHILI**

1. Sherrie Davis, South Houston, Tx
2. Barbara Benold, Houston, Tx
3. Russ Cleven, Pasadena, Tx
4. James Dillard, Pasadena, Tx
5. Jim Graves, Houston, Tx
6. Dan Holitzke, Webster, Tx
7. Denny Ellington, Houston, Tx
8. Lolly Graves, Houston, Tx
9. Mike Benold, Houston, Tx
10. Keith Magee, Houston, Tx

SHOW

1. Slaphappy Chili, Houston, Tx
2. Bellaire Bandits, Houston, Tx
3. Lighting the Clown, Houston, Tx

CHILI

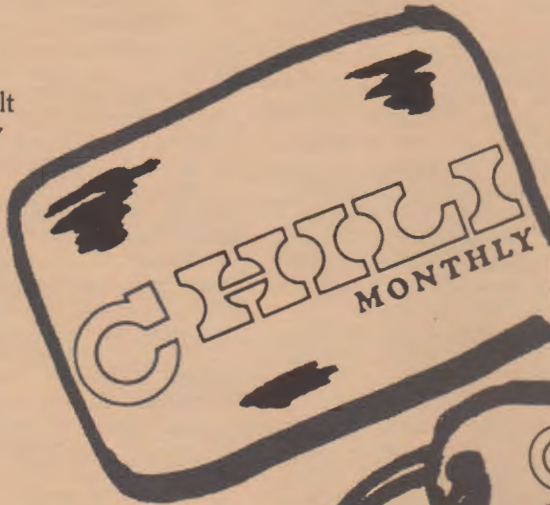
KENT FINLAY BAND looking for
work ... Have played in beer joints, blue
jeans, high school gyms, and dance
hauls. Also Llano. Appeared at Mud
Dauber Fest in Luckenbach, a goat
roping in Balmorhea, at family reunion
in Fife, on flat bed truck in downtown
Kyle. Appeared drunk at Terlingua
Chili Cookoff. Almost booked by
Brewster County Sheriff's Department.
Booked any time we want to be at
Cheatham Street Warehouse in San
Marcos, Texas. Can haul hay if you
don't need music.

(512) 357-6237

CHILI MONTHLY GENERAL STORE

Belt Buckles

CM-1
Fit 1½" Belt
1⅞" × 2⅞"
\$15.00



CM-2
Fit 1¼" Belt
1½" × 2¼"
\$12.50

Key Tags
\$10.00



Coming soon to CHILI MONTHLY GENERAL STORE: Chili Pots, Iron Skillets, Pocket Knives, Spoons, Records, and more!



Chili Monthly T-Shirts \$10.00

DARK BROWN ON TAN
SIZES: S M L XL

Name: _____
 City: _____
 State/Zip: _____

PLEASE SEND ME:

	Quantity	
Belt Buckle—#CM-1	_____ × 15.00 =	_____
Belt Buckle—#CM-2	_____ × 12.50 =	_____
Key Tag	_____ × 10.00 =	_____
T-Shirt Please specify size.	_____	_____
	_____ × 10.00 =	_____
TOTAL		_____

Please allow 3 weeks for delivery. Add \$2.00 shipping and handling. Checks or money orders accepted. Texas residents add 5% sales tax.

Mail to: **CHILI MONTHLY GENERAL STORE, Box 189-B, Martindale, TX 78655.**

AROUND THE BEND

May 12 — ARLINGTON, TEXAS — 5th Annual Top of Texas Pod Cookoff. Always a fun one with proceeds going to the Littlest Angels Home. This year, Sheplers Western Wear is providing their parking lot for the festivities, located at Highway 80 and Highway 360 in Arlington. Entry fee is \$15.00. Contact Gerald Terry for more information ... he's the Great Pepper of TOT ... and his address is 2145 Stradivarius, Carrollton, Texas 75007 or you can call him at night at (214) 493-6191. If he's not around, the TOT secretary might answer the phone and Sherry Terry should know everything about the cookoff! There'll be a Friday night cook's dinner, a Bloody Mary heart starter Saturday morning, a band to dance to, and all the trimmings!

May 12 — AUSTIN, TEXAS — "The Sot's Do It Again!" The State of Texas Pod is sponsoring their second annual sanctioned chili cookoff at the Travis County Sheriff's Posse Arena, 6705 Lockhart Highway in Austin. Entry fee is \$15, and there will be overnight camping Friday and Saturday nights. Goodie bags are available to the first 50 cooks. Trophies for the top ten chili and top three show — C.A.S.I. rules. Send entry fee to Natha Caldwell, 805 Franklin Dr., San Marcos, Texas 78666. Or call (512) 453-6615 for further information.

May 12 — HOUSTON, TEXAS — The Spring Branch Optimists 1st Annual chili Cookoff will be on the Katy Freeway and the Wilcrest Exit next to the Petro Bank and will be run by C.A.S.I. rules, with Kasey Kirby heading it up! (Contact Kasey for more information at 6200 W. Bellfort #238, Houston, Texas 77035. \$15.00 entry fee. If you're "optimistic" about your chili, this one is a MUST!

May 19 — SHREVEPORT, LOUISIANA — The Louisiana State Championship. This one is put on by the La Casi Louisianne Pod, and naturally will be run under C.A.S.I. rules ... Darrell Folse promises a great one ... trophies, prizes, games, and lots of chili! They have a Willie Nelson sound-alike band to perform and all the trimmings' a la C.A.S.I. Louisianne! Contact Darrell at Box 25, Belcher, Louisiana 71004 for more information — or call (318) 378-4424.

May 19 — NORDHEIM, TEXAS — Third Annual C.A.S.I. Nordheim Shooting Club May Best Chili Cookoff. Head Cooks meeting 11:00 a.m. Turn in time 3:00 p.m. Games will be provided by the VASA C.A.S.I. group. Friday May 18, 7:30 p.m. Spaghetti cookoff and party for the chili cooks and softball players. The softball players will bring the spaghetti, and the chili cooks will bring the sauce. Free overnight camping, unfortunately no hook-ups. Entry fee \$10.50, plus one quart of chili to be auctioned off for the benefit of the Nordheim Vol. Fire Dept. Prizes will be useful gifts, no trophies. The other events include a dance, bar-b-que and softball tournament. For information call or write to Carlton A. Bolting, Rt. 2, Box 26, Yorktown, Tx 78164, (512) 564-3479.

May 19 — ODESSA, TEXAS — KNFM/Boomtown Days' Chili Cookoff ... located at the Ector County Fairgrounds; \$10 entry fee ... Friday and Saturday night dances ... C.A.S.I. sanctioned ... cooks meeting at 10:00 Saturday morning ... Call Gary Crawford at KNFM — (915) 368-7495 or home (915) 367-9152. Send entry fee to 5050 E. University, Suite 11, Odessa, Tx 79762. Lots and lots of prizes!

May 19 — IRVING, TEXAS — The 3rd Annual Plymouth Park Chili Cookoff is ready and waiting for a big weekend! These folks are charging a mere \$15.00 entry fee and using C.A.S.I. rules. NOTE 2:00 p.m. turn in time! Airport Freeway (Highway 183) exit Story Road — ½ mile south. (CHILI MONTHLY did not make up those directions) ... for details call (214) 259-4511 or go on and send your entry fee to Plymouth Park

Merchants Association Chili Cookoff, 750 Plymouth Park Shopping Center, Irving, Texas 75601!

May 19 — KIRBY, TEXAS — Dr. Feelgood is running his 9th Annual Kirby Lions/Custom Rustic Trophies chili cookoff at Kirby, Texas (which is really San Antonio, but has it's own postoffice). They'll be firin' up the chili pots out at the Kirby City Park again this year, and all indications say this'll be another great Dr. Feelgood production! Call him at (512) 661-5632 for more information about the Kirby Lions Club/Rustic Trophy Cookoff.

May 19 — JOURDANTON, TEXAS — Jourdanton Days, Chamber of Commerce Annual Cookoff. C.A.S.I. rules, overnight camping but no hook-ups. Cooks' party Friday night. Entry fee \$10.50. Contact Malvin or Macty Prasifka, Rt. 1, Box 20, Jourdanton, Texas 78026. Phone (512) 769-3147 after 6:00.

May 25-29 — GUADALAJARA, JALISCO, MEXICO — Mexico Grande National Chili Championship. Top three winners go directly to C.A.S.I. Terlingua Chili Championship at Glen Pepper's Villa de la Mina in November. Land cost includes 5 days and 4 nights at the El Tapatio Resort Hotel and Racquet Club, continental breakfasts, lavish cocktail party and buffet, mariache bands, cock fights and the Ballet Folklorico and is \$160.00 per person, double occupancy. A room deposit is required, payable to Nancy Becker, by NO LATER THAN MAY 15, 1984. The airfare should be booked through Seguin Travel Agency (Mickey Roth). Contact Nancy Becker at (713) 580-2322 or (713) 583-5833 for more information about Mexico Grande.

May 26 — MERIDIAN, MISSISSIPPI — Jimmie Rogers Festival and Chili Cookoff — What better place for a chili cookoff than the birthplace of the Father of Country Music. This cookoff will wrap up a big event that starts the week before. There will be a host of super country stars, and lots of country music to cook your chili by! This is the 2nd Annual C.A.S.I. Mississippi Open Championship Chili Cookoff, which will be operating under C.A.S.I. rules and should be one of the most entertaining chili cookoffs this side of Chilympiad! For all the information, contact Marsha Landry at 3412 69th Ave., Meridian, Mississippi 39301.

May 27 — VICTORIA, TEXAS — Super Bowl of Chili VIII will be held at Riverside Park in Victoria. The entry fee is \$10.00, and the person to contact is Chris Rivera at the Boy's Club of Victoria, 800 E. Pine Street, Victoria,

Texas 77901. His business phone number is (512) 573-4411 or his home number is (512) 578-4545.

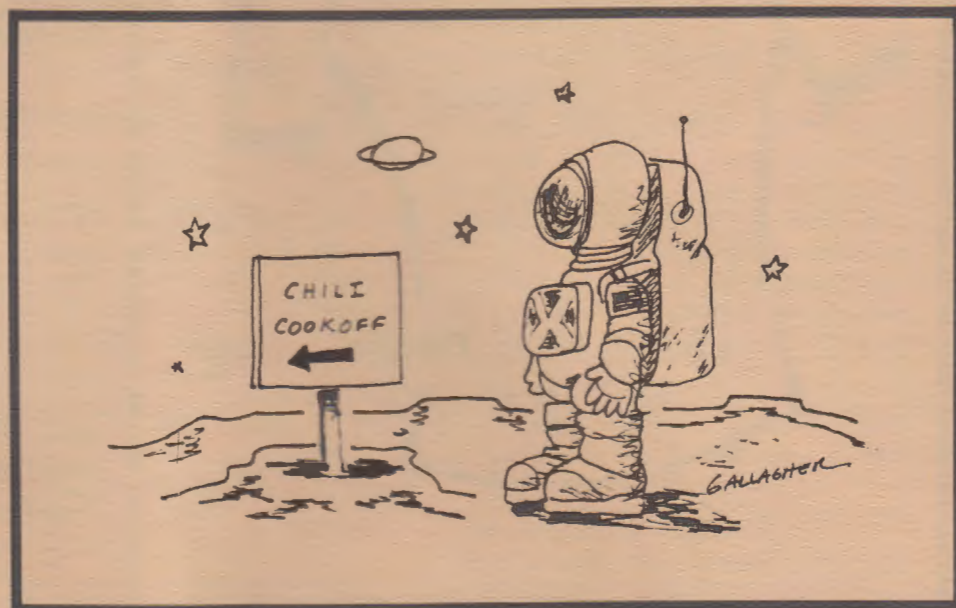
June 2 — SPICEWOOD, TEXAS — 2nd Annual Great American Chili & Show-off at Krause Springs, Texas — 35 miles west of Austin on Hwy. 71. C.A.S.I. rules. Entry fee \$8.00, plus \$1.00/head for everyone at the gate. Overnight camping available for \$5.00/couple. All hook-ups are already reserved; however, you can call and they'll put you on the waiting list in case there are any cancellations. (Mr. Krause'll charge a little extra for use of the hook-ups). This is a cookoff you can't miss — the beautiful cypress trees, the ice-cold springs and the beautiful waterfall. And don't miss the fireworks on Saturday night — Mr. Krause says they'll be bigger and better than ever! For more information, or entries, write to Becky "Buzzy Off" Fox, 5530 Burnet Road, Austin, Texas, or call (512) 453-7987 or (512) 327-1111.

June 2 — OKLAHOMA CITY, OKLAHOMA — C.A.S.I. Oklahoma State Championship chili cookoff, this year will be in Oklahoma City and will be run by that Hooch Pod bunch. They have a real deal for this one! Here's only a \$15.00 entry fee, and the highest placing Oklahoma resident will receive not only a shiney trophy and all the trimmin's, but \$250.00 expense money to help pay for the trip to the C.A.S.I. Terlingua Chili Championship next November at Villa de la Mina, Terlingua, Texas. (That should just about cover the beer for the trip down, right?) All points will be awarded on the regular basis in accordance with the C.A.S.I. rules. For all the details, call Phil Hamilton, (405) 949-2850 or write to him at 2925 NW 15th St., Oklahoma City, Oklahoma 73107.

June 2 — WICHITA FALLS, TEXAS — 4th Annual North of the Brazos Chili Cookoff at Wichita County Mounted Patrol Arena, FM 369. C.A.S.I. rules, Entry fee \$15. Contact Jo Carol Bryan, 3612 Garfield, Wichita Falls, Tx 76308, (817) 692-4829.

June 2 — HOT SPRINGS, ARKANSAS — The Hot Springs Jaycees are at it again! They're planning to hold their cookoff at the Mid America museum (pretty high class joint!) and are already putting together some great trophies! Contact Liz Rickert at #4 White Oak Ct., 2700 Malvern, Hot Springs, Ark. 71901 or call her at (w) (501) 624-4460 or (h) (501) 624-0224, C.A.S.I. rules, \$15.00 entry fee.

(continued on page 23)



CEDAR CREEK CLIPPINGS

Folks are smiling at each other again since income tax time is over.

Our whole town came to the help of Jesus McNeil (nearly Mexican) and helped fix his first income tax at the Post Office-beer joint. Mr. Wurstbottom, postmaster-bartender enjoyed the business. But it got so confusin' Jesus and Miguel Schultz (Pure Indian) took their case to higher grounds and finished the report on the Mountain.

We sure missed the Public Weigher who does legal things for us 'round here. He's home sick with a puss pocket.

Jesus figured he didn't owe any tax but last summer he sold two burros to the movie company that came through here. He claimed they were foreign property and one of 'em had a dependent.

Miguel Schultz said it was wrong to tax the "underpressed" people as he handed Jesus a six-pack.

After many trips back and forth between the mountain and the beer joint-post office for supplies and information (the trail to the Mountain is wider and straighter now) they came down with what was left of the masterpiece. You see Jesuses parakeet made a nest outa some of the edges of the form and Jesus won't say what he did with one page.

Well he had filled out the amended computation schedule on the front instead of the back and at the beer joint he was told to enter the amount on line 17-B of the worksheet on line 12-L in item 9 of the voucher or at the bottom of the page somewhere. Also that he was not a non-resident alien like his brothers and not to use form 1040- CARAMBA.

It came out to less than zero and neither Jesus nor Miguel knew how to write less than zero. Me either. Mama told them to put a little line — in front of the thing. She's so helpful in panics.

After readin' the form, Jesus turned out to be a blind widow, married veteran and head of a household in Taiwan.

Peter Cedarstacker
Writer

Remember: Fight for taxes

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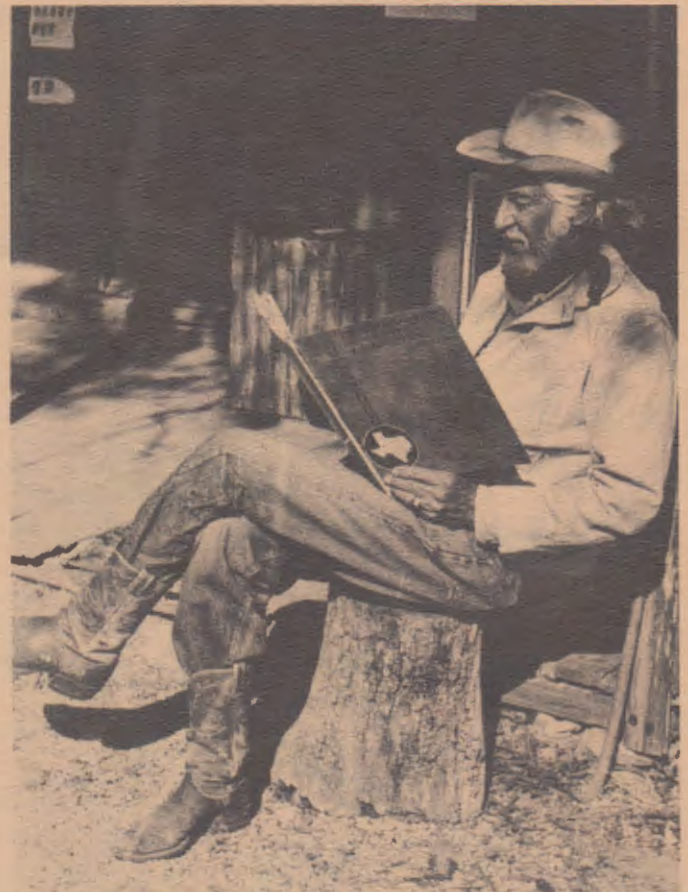


photo by Jim Cunningham

Peter Cedarstacker was a pseudonym used by the late Hondo Crouch for the weekly columns he wrote for the Comfort (Texas) News. When he wasn't teachin' folks to laugh at their "funny ourselves" he was sprinkling magic around the town of Luckenbach, Texas. For more about the "Clown Prince of Luckenbach," we recommend the biography, *Hondo My Father*, by Becky Crouch Patterson, published by Shoal Creek Publishing Co.

AROUND THE BEND (continued from page 22)

June 2 — ROSENBERG, TEXAS — 3rd Annual Benefit Chili & Bar-B-Q Cookoff and Arts and Crafts Show. This event will be held at the Knights of Columbus Hall on Highway 36 — 3 miles south of Rosenberg. There will be a Friday night cooks' party (free beer to cooking teams) and a dance from 8:00 pm to midnight to the music of Country Jim & "Keep it Country" Band. Saturday features the "Great Taste Less Filling" Lite Tug-O-War (preliminary featuring Law Enforcement Agencies and Fire Departments) and a dance from 9:00 pm to 1:00 am to the music of Danny Free and the Rockin'Redneck Review. Saturday's cookoff turn-in time will be 3:00 pm. The "Tug O'War" finals, a performance at 3:00 pm by the Deaf Choir, and 4:00 pm Bar-B-Que will be the highlights for Sunday. For more information contact Larry of Cathy Bittner, P.O. Box 246, Rosenberg, Tex. 77471 or call (713) 342-5570 (days) or (713) 232-4207 (nights).

June 2 — DALLAS, TEXAS — 2nd Annual "Life Be In It" Chili Cookoff at Bachman Lake Park; C.A.S.I. rules. Adults \$15 entry fee and juniors \$10 entry fee to benefit Bachman Therapeutic Recreation Center. Limited to 50 cooks. For more information contact Jerry Garrett, 6501 Royal Lane, Dallas, Texas 75230 or call (214) 369-8451.

June 9 — GRAHAM, TEXAS — 2nd Annual Possum Fair and Chili Cookoff — 60 miles south of Wichita Falls; 2 hours west of Dallas/Fort Worth. This is the big event of the year in Graham! Besides chili cookin' there will be live armadillo races by "Jalapeno Sam's" wife, Betty; Fire Dept. relay races, three live C&W bands, Square Dancing. Horse-shoe throwing contest, Pie-eating contests, and much more. You don't wanna miss out ... now do ya? Mail \$15 registration fee to Graham Chamber of Commerce, P.O. Box 299, Graham, Texas 76046 to hold your spot. Deadline is June 1, 1984. C.A.S.I. points will be awarded.

June 16 — LLANO, TEXAS — The 8th Sometimes Annual Llano ChiliFest. Once again, this great cookoff which was sorely missed last year is being held on the banks of the beautiful Llano River ... C.A.S.I. rules ... Details to follow! If you can't wait for details, contact Larry Otto at (512) 444-6971 or see him at a State of Texas Pod meeting!

June 16-17 — FAIRFAX, VIRGINIA — 5th Annual Virginia State Championship Cookoff to be held as part of Fairfax County Fair, George Mason University Campus. Events for Saturday include the State Junior Cookoff (18 years and under), Restaurant Cookoff; "Cowboy Olympics;" and a concert/dance party featuring Johnny Lee with Lane Brody and Maura Sullivan (cooks free). Events for Sunday include the restaurant cookoff finals and the championship cookoff.

They'll award ten trophies for chili and three for show. The top three winners will go to Terlingua. Western wear prizes will be awarded for the Juniors and Olympics, and the goodie bag promises to be fantastic! Entry Fees: \$15 for the championship; \$5 for juniors; and \$150 for restaurants. RV camping permitted (no hook-ups). Applications and information may be obtained from Clifton Gentlemen's Club, P.O. Box 185, Clifton, Virginia 22024, or call Rick Dygve (w) (703) 471-4335; (h) (703) 830-3219, or Lee Ruck (h) (703) 830-3535.

June 22-24 — NUEVO LAREDO, MEXICO — Let's go to the races/Purgatory Creek Pod Annual Summer Membership Drive. Nuevo Laredo via chartered air-conditioned bus is the destination. Arriving Friday afternoon (June 22) at your hotel, you will have time to do as you please. The dogs run at 7:30 on Friday night and 6:30 on Saturday night with the ponies racing at 1:30 on Saturday. Return trip will be Sunday (June 24). The package includes the following: round-trip transportation to Laredo via chartered bus with complimentary beer on the bus; hotel accommodations for two nights in Old Mexico; hotel room tax; round-trip transfers from the U.S.A. to hotel; complimentary beer on return trip and others (TBA). Not included — round-trip

(continued on page 24)

CHILI MONTHLY

is not for
everybody —
some people don't
understand it.

**Kent Finlay will play!
Will you cook?**

THE C.A.S.I. OKLAHOMA STATE CHAMPIONSHIP CHILI COOKOFF

Saturday, June 2, 1984
Macklanburg Duncan Park
Oklahoma City

Benefitting
Allied Arts
Foundation

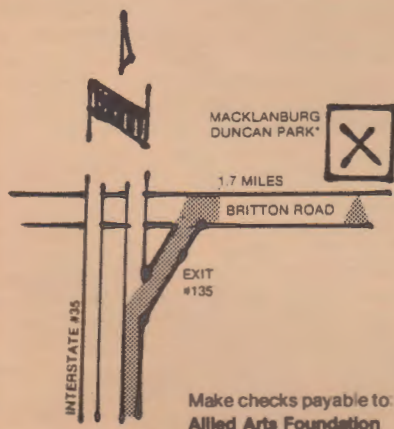
Cools



Put on by the
Hooch Pod

Cooks Party Friday Night.
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- \$15 Entry Fee —



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In Memoriam

Earl H. Lee

The members of the Virginia Chili Pod (VaPOD) sorrowfully announce the death of their Great Pepper, Earl H. Lee, on March 26, 1984. A Virginian by way of New Jersey and Texas, Earl owned and operated the Clifton General Store, where he purveyed an usually tolerable bowl of red to town residents and hundreds of tourists and truckers. He was known variously to his compatriots as the "Mercantile Prince of Clifton," the "Wonder," and occasionally as "Himself."

The self-acknowledged "God-father of Virginia Chili," Earl will be lovingly remembered and sadly missed. This year's Virginia State Championship Cook-off will be dedicated to his memory.

Bill Swiney (1942-1984)

Bill Swiney was born in Culver City, California and a resident of Valencia, California. He was the victim of a tragic automobile accident on March 26, 1984. A top-notch chilihead, Bill ranked in the top twenty in the California State Championship, last year, and won eight titles during the 1983 chili season.

According to Harry Coleman, an engraved plaque will be dedicated to Bill's memory at the Wildlife Waystation in California and a "Bill Swiney Memorial Chili Cookoff is in the planning stages.

The West Coast Chili cult will surely miss Bill and our thoughts are with his family and friends.

AROUND THE BEND

(continued from page 23)

transfers to the tract or admission. Come join us for the magic of Mexico and the pulsating action of racing at its best, June 22 through 24 for only \$75/person from the Austin area or \$80/person from the Houston area, based on a minimum of 44 people. For more details, write Membership Drive, 150 South LBJ Dr., San Marcos, Texas or call (512) 392-4968 (work) or (512) 353-8895 (home).

June 30 — AMARILLO, TEXAS — Southwest Open Chili Championship; 140 East — take the airport exit — site is just north of the Texas Tourist Bureau. To benefit the Khiva Shrine Children's Hospitals. C.A.S.I. and Tolbert rules. Open to men and women cooks. Top three chili winners qualify for Terlingua. Friday night party for cooks and up to seven team members. Fee \$15 to Khiva Temple. First 100 entries get goody bags. Entry deadline June 25, 1984! Send entries to: Southwest Open, 4213 Albert, Amarillo, Texas 79106. For more information call Pete and Rhea Nell Clay at (806) 359-3652 or Ennis and Leesa Penland at (806) 359-4264.

July 14 — SEGUIN, TEXAS — Annual Classic Chili Cookoff. \$15 entry fee. Details to be announced. Contact Pat Irvine, 208 Galvin St., Seguin, Texas, for more information.

July 14 — HEREFORD, TEXAS — The 3rd Annual Cowgirl Hall of Fame Chili Cookoff should be a rootin' tootin' hot time! This cookoff benefits the National Cowgirl Hall of Fame, naturally! (And that's a story in itself!) For more information on this cookoff contact Jacki at (806) 364-5252 between 8 and 5 or call Randy Jones at (806) 364-6277 after 7 p.m. Send your \$15 entry fee to P.O. Box 1742, Hereford, Texas 79045. (C.A.S.I. rules)

July 28 — COMFORT, TEXAS — "The Annual DO IT IN COMFORT Chili Cookoff" is one the agenda again this year. Additional details will follow, but if you just can't wait, contact Larry Schaeffer, P.O. Box 397, Comfort, Texas 78013.



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FROM UNDER
MANNY'S HAT**

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Mexico Grande 1984 Registration Form

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(If it is necessary to call you, all calls will be made "collect")

LAND PRICE of \$160 per person is based on double occupancy. _____ I prefer a single room (Add \$50 for single supplement.)

DEPOSIT of \$50 per person must accompany registration. The entire balance will be collected in Guadalajara upon arrival and may be charged on American Express, Visa, Master Card or Diner's Club.

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