

HOW TO COOK THE BEST CHILI IN THE WORLD

... According to Joe Cooper

August, 1984 — Vol. 1, No. 8 — \$1.50

# CHILI<sup>TM</sup>

MONTHLY

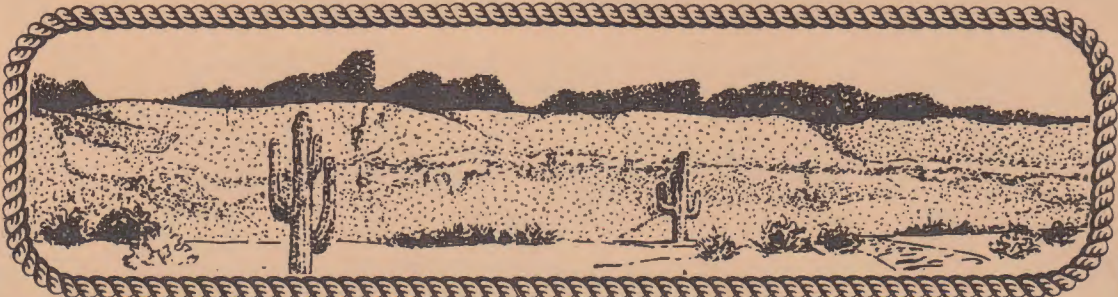


Presidential Candidate Boren

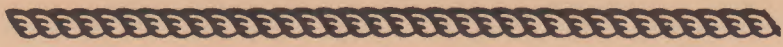
## Politics and the Chili Question: Our Choice for November

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# GREAT MOMENTS

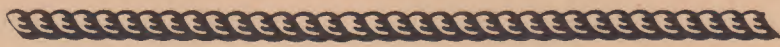


## GRAND ENTRANCE

C.V. Wood, Jr., a native of Amarillo, Texas won the Terlingua Championship in 1969. In 1970, C.V. flew an entourage of people from California into Marfa, Texas' own Fritz Karl's Airport, to travel on to the cookoff in Terlingua. As defending champion, C.V. wanted to make a "GRAND ENTRANCE" into the Terlingua cookoff site. Wearing a crown of red chili peppers and a furry monarchical robe, C.V. Wood arrived sitting on a throne in front of a half dozen Hollywood actresses and models and was supported by his own Dixieland band. This entire entourage was riding atop a double-decker London city bus. What an entrance!!!!

C.V. Wood, Jr. is known for his excellent chili talents and also was the first general manager of Disneyland and became more famous as the man who bought the London Bridge, tore it down, and rebuilt it at Lake Havasu City, Arizona.

Terlingua is always full of "GREAT MOMENTS" and we at DODGE, the official cars and trucks of Terlingua, are proud to share them with you. See ya on the road to Terlingua during 1984.



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## From the Fireside

Howdy Buckaroos.....

Have I got good news this month! Nevada Governor Richard Bryan is finally off the CHILI MONTHLY Blacklist! That's right! Thanks to many generous strangers and friends of the Governor's, enough aluminum cans have been delivered to put him over the top! When I wrote to you last month, you'll remember that Governor Bryan had only to deliver 447 more cans to fulfill his payment for a one year subscription to C.M. and thusly, be removed from the Blacklist. Well, as I closed my letter to you last month, a fella was riding up the ranch road on a bicycle loaded down with aluminum cans. He said they were all for Governor Bryan's account. We said, "Alright! This will surely put the Honorable Governor over the top."

But, alas! Our bicyclist (who wished to remain anonymous), was short by 27 cans. Then our aluminum futures expert, Red Caldwell, who had promised us that beer cans were skyrocketing, came up with the bad news that aluminum was dropping. Now it would take 1,250 cans instead of the projected 1,234 cans to equal the \$12.00. So now, instead of being short 27 cans, we needed 43!

We stood out at the gate and talked to Red for a while ... I think when you're talking to your investments counselor, you call it speculating. Anyway, we were speculating about stuff like where Ray King gets his chili powder and whether the Democratic Convention beat out the first showing of *Roots* in viewership

and so on when I looked into the bed of his pick-up and saw a whole boxful of aluminum cans!

Red was only too happy to donate the cans to the Governor Richard Bryan account since he felt so bad about the loss we were going to have to take on the deal. Well, we counted and squished cans and ended up with 37 more cans to add to the pile we were saving for Governor Bryan. ALRIGHT!

But we were still six cans short. We sure were in hopes of getting Governor Bryan's subscription started, and we were sure thankful to Red, who certainly worked above and beyond the call of duty in giving us those extra cans that he was saving for his ownself. So, nothin' do Kent and Red but they jump in the van and run to the county line to get a six pack to celebrate with!

They finished it off and helped me load the cans in the van, so I could run sell them first thing the next morning. I can't remember the last time I slept so good! Here we had done our part and gotten Governor Bryan's name nearly clear, so he could once again hold his head up.

Early the next morning I took off and stopped by the post office to get the mail. Would you believe there were two cans from Bistro Bob Wiseman of Nevada ... one of the Governor's old high school running buddies! He had sent the two cans to be credited to the Governor's account. Where would he be without good old friends like Bob to help out when times are tough? I immediately made plans to return the two

cans to Bob because we didn't need them anymore. After all, even with the drop in the aluminum market, we now had all 1,250 cans and the \$12.00 we'd get from the recycling center would be taken care of.

I got to the recycling center and unloaded our cans and the recycling manager was feeding them into the can eater and everything was going great, until.....

CLUNK!

The recycling supervisor shook his head and looked at me with disgust. He reached into the reject bin and pulled out a Little Friskie's can ... I was so embarrassed. The supervisor continued feeding the cans to this machine and we were down to the last sackful when.....

CLUNK!

Oh no, not again! As I looked from the supervisor to the reject bin, I saw a kidney bean can! What a sick joke! What sick-o donated a kidney bean can to Governor Bryan? And why, oh why did I allow our yankee assistant to count the cans as they came in? The cat food can I could live with ... but the kidney bean can? OHMYGOD! YUCKO!

I could hear the people in line whispering about me ... or the kidney bean can ... or both. I tried to keep my composure and remain cool ... as though I always try to sneak kidney bean cans into my aluminum recycling sacks. I ran back to the car and got Bistro Bob's two All American beer cans and ran back to the front of the line and threw them into the hopper. (That's the thing that you feed the cans into before they blow up into the air and land in the cage with the rest of the aluminum.) The rest of the trip was fairly calm ... I got Governor Bryan's \$12.00 and paid for his subscription to CHILI MONTHLY.

But, unfortunately, until we can hire someone else to go to the recycling center with cans, we are discontinuing the Governor Richard Bryan Commemorative Subscription Offer. You cannot get a full, one-year subscription to CHILI MONTHLY by sending in 1,234 cans or 1,250 cans or even 2,000 cans.

I am just thankful that Governor Bryan got off the Blacklist. Looking back on it, I feel sort of patriotic for doing my part, this election year!

Warmly,

*Diana*

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# CHILI<sup>TM</sup>

## MONTHLY

August, 1984

Volume 1 — Number 8

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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.

# How to Cook the Best Chili in the World

## According to Joe Cooper, the Father of Chiliteracy

Diana Becker Finlay

Joe Cooper was a journalist by trade ... a newspaper man. Newspaper men have long been associated with good, greasy food and all night diners. Joe Cooper was no exception. During the twenties and thirties when Will Rogers was hunting up every hole-in-the-wall chili joint from coast to coast, Joe Cooper was cutting his teeth on Jap peppers in San Antonio, Texas. His love for chili and spice of life led him to write the first book devoted to chili. *With Or Without Beans*, published in 1952 as "an informal biography of chili," is without a doubt, one of the most coveted books in any chilihead's library. *With or Without Beans* serves as the "bible" of the Chili Appreciation Society (International). Unfortunately, many "modern-day" chiliheads have been deprived of the wisdom and teachings of this bible, because this rare work has long since been out of print. George Haddaway, creator and instigator of C.A.S.I., uses a quote from Joe Cooper as the organization's motto: "The aroma of good chili should generate rapture akin to a lover's kiss."

Why chili?? What is that magic quality that chili holds over stews and gumbos and mashed potatoes? Here's Joe Cooper's explanation:

"*With or Without Beans* is no fulfillment of Old Testament prophecy. Rather it is intended as a token payment upon contemporary obligation to prosperity.

The debt, long past due, results from default by present and past generations wherein the quality of genuine Texas style chili has deteriorated to an alarmingly low station in the catalog of Texas' contributions to the art of full living.

In Texas, four things temporal are held inviolate — woman, states' rights, a cattle brand, and chili.

The day once was in Texas, well within the memory of many who have assisted this symposium, when one

could order chili with confidence wherever food was offered for public consumption. That day's sun now hangs low — seems about to set. But it will rise again into a hopeful tomorrow if the book's ambition shall be harvested."

Cooper never attended or participated in a competition chili cookoff. It was not until 1967 that a group of C.A.S.I. members held the first one of those in Terlingua. But he dined regu-



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

larly on chili in cafes and chili parlors that managed to stay in business through the advent of the hamburger and the duration of the Great Depression.... He was probably the world's leading authority on the subject. His chili recipe is well worth trying.

### Joe Cooper's Chili

- 3 lbs. lean beef
- ¼ cup olive oil
- 1 quart water
- 2 bay leaves (if desired)
- 8 dried chili pods, OR
- 6 tablespoons chili powder
- 3 teaspoons salt
- 10 cloves finely chopped garlic
- 1 teaspoon ground comino
- 1 teaspoon oregano, or marjoram
- 1 teaspoon red pepper
- ½ teaspoon black pepper
- 1 tablespoon sugar
- 3 tablespoons flour
- 6 tablespoons cornmeal

When olive oil is hot, in 6-quart pot, add meat and sear over high heat; stir constantly until gray — NOT BROWN. It will then have the consistency of whole-grain hominy. Add one quart water and cook covered at bubbling simmer one and a half to two hours.

Then add all ingredients except thickening. Cook thirty minutes longer at the same bubbling simmer. Further cooking will damage some of the spice flavors. Now add thickening, previously mixed in cold water. Cook five minutes to determine if more water is necessary (likely) for your desired consistency. Stir to prevent sticking after thickening is added. Some prefer flour, others all cornmeal, and still others use cracker meal — about as good and more convenient. Suit your own taste.

If you like bay flavor (it is good), add two leaves 15/20 minutes at start. They'll be easy to find, for removal, before the spices are added.

In case much fat was left in the meat, it will show on top after spices are added. Skim off most of the fat before thickening is added. Too much suet in chili produces unpleasant backfires. You'll find out how much to keep by experience.

Pepper indicated will make fairly hot chili — about average. A first-timer might start with less and taste his (or her) way up. Don't be too hasty to stop after the first taste or two. You'll like it better with more than what you first think is sufficient. You probably will wind up with above amounts — perhaps more.

Never cook beans in chili. If you want beans, cook them (pintos) separately, with no seasoning except salt. Drain well before serving, to be included in the bottom of heated bowl before serving chili. Bean soup will distract from your already-arrived-at chili flavor. If you want onion, serve separately, finely chopped. If you like tomato flavor, add ketchup at the table. Never cook either into the chili.

CHILI



**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.



# On the Barbecue Trail ...

## from the pits of Texas and beyond

Lucky Stryke

Sparing no effort or expense, CHILI MONTHLY sent a correspondent to the southern tip of Texas to initiate our extensive survey of the barbecue industry. Here is his report from South Padre Island, Port Isabel, Matamoros and points north.

Even though the earth had cooled and the dinosaurs ruled, the earth had not cooled that much, so some of the dinosaurs blundered into volcanoes and stuff like that. Thus was barbecue invented.

The spirit of blundering still characterizes barbecue, barbeque, BBQ, barbacoa or whatever. And at some places, the resulting food resembles what one would imagine barbecued pterodactyl would taste like.



Our survey started about as far out as you can get and still be in Texas, at the Paddle Wheel House on the Laguna Madre side of Padre Island, at the end of the developed portion of Padre Boulevard. The menu says they serve Texas-style barbecue on the patio on weekends.

We tried the broiled, whole, freshly caught, baby red snapper instead. We should have tried the barbecue, but it's tough to get your tastebuds and saliva going that way when you're so close to the ocean.

We then went up the island toward the causeway to a place with a big sign that says "Texas Style BBQ." This place is in a strip mall next to B&A Seafoods, Inc.

Personally, I resent the BBQ spelling for barbecue, so we went to B&A Seafood, Inc. and bought a couple of pounds of shrimp and took them back to the condo to boil. They were terrific.



Later, we crossed the causeway into Port Isabel where "Fast Eddie's Barbecue Place" occupies a prominent spot on the main drag. Stacks of mesquite logs around the outside lend Fast Eddie's a nice element of credibility and authenticity. However, we decided to go to Willoughby's which is next to the ship channel where the shrimp boats tie up. There we had two dozen freshly boiled crabs, which were superb.

Next we traveled 21 miles from Port Isabel to the International bridge in Brownsville. After walking across the bridge, we caught a 25¢ mini-bus that took us to Los Portales Restaurant in Matamoros. The trip was high adventure since we never had fewer than two and sometimes as many as six people crammed in our laps.

Los Portales serves everything from lamb ribs to beef steaks, all grilled to the consistency of canvas in the kitchen and then carried to your table on a Japanese hibache grill by an asbestos-fingered waiter.

The first time there, we tried the steak, which was okay. Since the meal was cheapo, and the trip and mode of serving were such high adventure, we went back again and tried the lamb. Next time we want high adventure, we'll try climbing Mount Everest before we consider the lamb at Los Portales. However, we have to admit that Los Portales is fun and well worth the pesos.

\*\*\*\*\*

When Sue McFarland Groves told us that folks in Port Isabel make a 300-mile round trip to eat barbecue at Joe Cotten's in Robstown, we decided we had to try it. Henceforth and forever more, our route to and from the Rio

Grande Valley will include a stop at Joe Cotten's.

The restaurant even smells like a barbecue place ought to smell.

Service was friendly and fast. The atmosphere included red and white checked tablecloths, real wood paneling, etc., with shelves of artifacts around the walls — the sort of antique items normally predominantly found in fern bars in San Antonio or Austin.

They served barbecue beef, sausage, beef ribs and pork. Cost is \$5.20 a "plate" and you can have a mixture of as many as three of the four items. (I put plate in quotes because they serve the meal on butcher paper, not plates.)



The bowl of beans was excellent, the barbecue sauce was served hot and tasted great — complementing the meat but not overwhelming it — and the onion was sliced just thick enough. The jalapeno was the new, milder TAM variety, we think, and the tomato was good too. We should mention that the dill pickle tasted as though it had been freshly pickled by someone's grandma.

We thought the sausage was a bit greasy for our tastes ... but we definitely applauded the flavor that included a nice hint of pepper. The ribs rated five stars on a five-star scale and the beef rated at least four.

The background music deserves a comment — we kept looking around for Esther Williams and a water ballet, since it sounded like the music was coming from under water someplace.

But after all, when the food is as good as the meal we had, who needs music?

Incidentally, the sign prominently displayed by the door as you depart the restaurant has a reminder that all of us should take to heart: "Order your Xmas hams."

CHILI



We've heard it said that the chili in the "House" Cafeteria is the only thing that keeps Congress moving. H.T.C.

# HARD TIMES

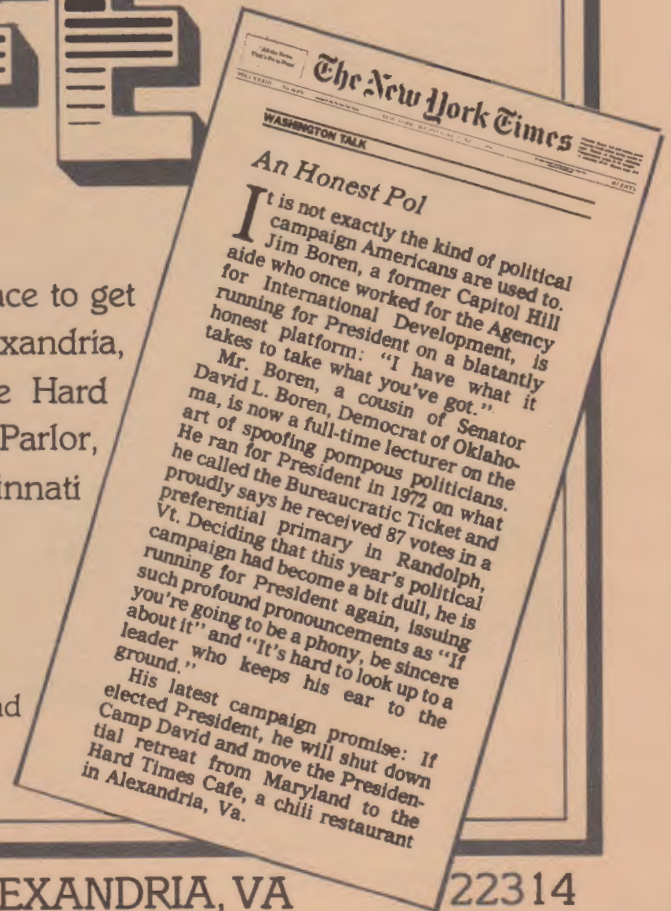
CHILI - USA  
LET'S MAKE CHILI  
AMERICA'S OFFICIAL FOOD



# CAFE

When in Washington D.C., the only place to get real chili is across the Potomac in Alexandria, VA. Cabbies to Congressmen eat at the Hard Times Cafe, a traditional American Chili Parlor, serving Authentic Texas Chili and Cincinnati 5-way's.

When cooking or slinging mud, a politicians best friend is the Hard Times Bib Apron. (White w/silkscreened logo). Protect that 3-piece suit for only \$6.



# Politics! Politics! Politics!

Diana Becker Finlay

Many of our readers have been waiting with garlic-baited breath for CHILI MONTHLY to announce our choice for the decision of the year. Folks call from all over the country asking us what we've decided to do that first week in November. Well, up till now we've kept quiet ... we haven't wanted to make any rash decisions ... or speak up about one side or another. Maybe it's because I went to the old fashioned school of journalism ... and even took a specific course in ethics ... learning what was cool and what wasn't and all. But that was the "old days" ... in fact, about the time I was cramming for my Ethics 201 final, the Ladies' Dean was still teaching things like, "They won't buy the cow if they can get the milk for free."

Well, it took a few years of experience before I realized that a lot of the stuff they teach you in school isn't real important. (But if anyone tells my kids that, they've had it!) You know, like why did I have to learn the history of the camera in Photography 101? ... Everyone knows that the best selling magazine for the month of September will be *Penthouse* ... and I bet THEIR editor didn't make a B+ in Ethics! ... and eventually he'll have to "buy the cow" ... do you realize how much milk two pre-schoolers can drink per week?

Anyway, I digressed. Back to the subject. Our choice for November was quite easy to make. We studied all sides and all issues. We looked at the ever-important peoples' opinion, and thought about chili. We studied the chili questions long and hard. What would be best for the future of chili and chili lovers?

Then WHAMMM! It hit us like a stack of week-old biscuits! Our decision was made. We all agreed. We were proud of our choice. We decided that the only thing left to do was to tell YOU what to do this November!



**Boren vs. the Post Office:** Dr. Boren's 1972 Pony Express ride received wide coverage from the media. Test mail was sent Special Delivery from Philadelphia to Washington, and Boren set out on horseback with duplicate mail. His Pony Express beat all the U.S. Mail — some by as much as eight days! If for some reason he is unsuccessful in his bid for the Presidency, CHILI MONTHLY has plans to offer Dr. Boren a job delivering magazines.

★ ★ ★

## VOTE for JIM BOREN

That's right! We have decided that the only man qualified for the Presidency is Dr. James H. Boren. No ... we won't listen to any arguments ... debates ... or other foolishness. Jim didn't have to spend a week on prime time television to convince us, either. And this wasn't a spur of the moment decision. It was a decision made after many months of intervoidance. We spoke to him a number of times about his platform, his beliefs, and his background before we jumped on his bandwagon. But enough of what we decided. You need to know WHY we decided that Jim Boren is the man we most need in the White House. You need to know why he is our choice for November.

### Boren Guidelines

*When in charge, ponder.  
When in trouble, delegate.  
When in doubt, mumble.*

*He is smart.* Have you heard that about any other candidate? No. Oh, you'll hear about how much one cares, or how diplomatic another is, but so far, no one else has come right out and said "I'm smart." What a twist on the race! In fact, Ol' Jim has enough degrees and doctorates to fill a government file cabinet.

*He has a job.* Okay! What does

Mondale do, besides shake hands and talk jive? And Reagan ... He hasn't been cast in any movies lately, has he? Alright. But Jim Boren has a job. He is the Dean of the Graduate School of Bureucracy of Peter University. He is also President of the International Association of Professional Bureaucrats (INATAPROBU). I think we've hit

### Boren Dictum

*If you're going to be a phoney, be sincere about it.*

upon the key point here. Dr. Jim Boren is in fact a PROFESSIONAL BUREAUCRAT.

He can write. He has written such books as *When in Doubt, Mumble*; *The Bureautic Zoo*; and *Fuzzify!* This is important. After all, almost every past President writes a book of his memoirs. Now, wouldn't you rather read a book written by a professional than an amateur who's years in the White House end up sounding like "What I Did on My Summer Vacation"? I sure would!

His family is respectable. No Sam Johnsons, Billy Carters or whatever in the closet here. And none of those

### Boren Advisory #9

*You won't get lost if you stay in a rut.*



**"As a founding member of the Jefferson County Longrifles of Pennsylvania, I am for gun control. On the range, I do better on some days than on others." — Jim Boren pictured here with his lovely wife, Alice.**

either! Jim's got one cousin in the Senate, Dave Boren; a cousin who is the star of the hottest movie of the summer, (*Gremlins*), Hoyt Axton; and his aunt is Mae Boren Axton, the composer of "Heartbreak Hotel." That's just blood relatives. Jim's father-in-law, Dr. Laurence J. Peter is the author of *The Peter Principle*. Jim could give him one of those Presidential appointments and Dr. Peter could be in charge of promoting people to the level of their incompetence. He knows all about how to do that ... and that's an important function of government.

### Boren Advisory #12

*Nothing is impossible until it is sent to a committee.*

I could go on forever on the attributes of Jim Boren, but this could evolve into BOREN MONTHLY, so I'd better get to the real point.

Perhaps the most important reason we are endorsing Dr. James Boren for President of these United States is that HE IS THE ONLY PRESIDENTIAL CANDIDATE TO ENDORSE HJR 465 (to make chili the official food of the nation). Not only does Boren support HJR 465, but when elected President, he promises he'll establish the National Chili Foundation. The foundation would:

1. Tell the story of chili's major contributions to the development of our nation,
2. Promote chili as the essential part of a national nutritional regimen,
3. Conduct scientific research to establish the recognized fact that chili IS a natural aphrodisiac, and
4. Provide financial assistance to all chili cookoffs throughout the nation (the financial assistance be by direct legislation OR by carefully developed loopholes in the federal tax structure).



Presidential Candidate Jim Boren is caught by surprise by the CHILI MONTHLY candid camera, plotting legislative strategy with CHILI-USA Founder Lou Priebe and Congressman Manny Lujan, author of the bill which would proclaim chili as America's official food. Boren threw the full force of his weight behind the bill and challenged other aspirants to the nation's top job to tell voters exactly where they stand on what he described as "a burning issue of our times." Boren has also said that he will support efforts to build a National Chili Hall of Fame on the National Mall.



**Dr. James Boren:** "If you want to control the outcome of a meeting, don't preside. Write the minutes."

Boren says that his vice president can attend funerals and cut ribbons, but he will participate in the chili cookoffs, so important to our national defense. Boren is depending on YOU! He is confident that the votes from chiliheads from across the nation will provide the margin needed for victory in November!

But we understand that you aren't going to just take our word for it. Voting for President of the USA is a serious job that shouldn't be taken in jest. Study his platform, check out his position on school prayer, prison reform, war, etc. We have listed his views on these issues and more.

### **Boren Advisory #14**

*It's hard to look up to a leader who keeps his ear to the ground.*

So study the issues ... and the candidates ... and make your own choice in November. But remember, if you don't follow our advice, you have no one to blame but yourself. And our choice is the BUREAUCRATIC ticket ... and JIM BOREN for President .... He's "got what it takes to take what you've got!"

CHILI

# Boren Endorsements

It is a pleasure to endorse Jim Boren, the man who's political convictions come with a roll bar. We really need to be careful in this election. Four years is a long time ... ask anyone who's trying to get a telephone repaired.

I like Boren's proposal to set aside a special day to honor "ethics in politics" ... post-humously. And I like his idea of naming John Glen Director of the Budget. We need someone in that job who can count "10-9-8-7 ..."

Jim is a black belt chili-eater. He thinks the Super Bowl is a bowl of red. A good bowl of chili is worth a million bucks (and that's no Pentagon estimate).

Just remember that life is short ... which is probably why it never played for the Philadelphia 76ers. So help fight a balanced budget ... Send Boren to Washington!

I wish to add that the fact that I owe Jim Boren money has nothing whatsoever to do with my endorsement of him.

Dave Allred  
A Faceless Bureaucrat

★ ★ ★ ★ ★ ★ ★ ★

Jim Boren is one of the funniest men to come down the pike since Will Rogers. And what a wonderful President Will Rogers would have been. We need that quality in a President. The fact that Jim Boren sincerely likes chili is a double endorsement in my book!

Dr. Reba Neighbors Collins  
Director, Will Rogers Memorial

★ ★ ★ ★ ★ ★ ★ ★

I'm for Jim Boren ... 'cause he said that if he wins, I can go see him at the White House.

Allison Priebe  
Third Grader, Cardinal Forrest  
Elementary School

★ ★ ★ ★ ★ ★ ★ ★

Dr. James Boren is bringing a fresh approach to the presidential campaign. His motto, "I have what it takes to take what you've got," brings a breath of honesty that could even give dirty politics a good name.

Dr. Laurence J. Peter  
Author of *The Peter Principle*

CHILI

## Elect **BILL NEELY**

for

West Virginia  
State Senate  
13th District

If elected I promise to:

- Work on lowering taxes
- Work on getting people back to work
- And do my best to get chili named as the official West Virginia food





# 18th Annual Terlingua Chili Championship

at

Glen Pepper's Villa De La Mina

NOVEMBER 3, 1984

★ ★ ★ ★ ★

Benefiting the Terlingua Medics

★ ★ ★ ★ ★

*All cooks qualified by C.A.S.I. ... No special invitations.*

★ ★ ★ ★ ★

TEX SCOFIELD — Emcee

Music by:

**KENT FINLAY**

and

**BILL SMALLWOOD**

★ ★ ★ ★ ★

C.A.S.I. RULES

50,000 ACRES OF FREE PARKING

# A SHAMELESS BRIBE!

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

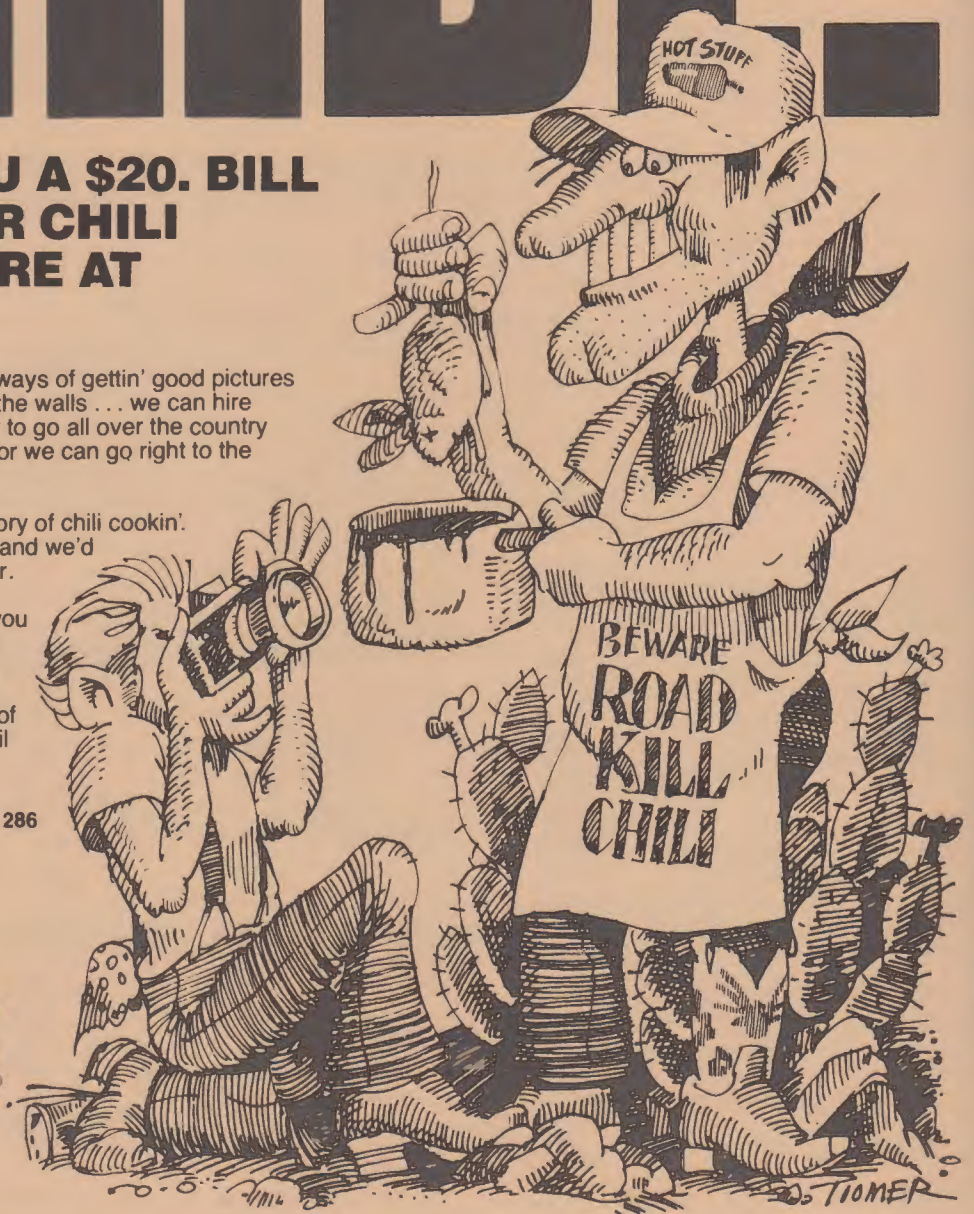
We're not denyin' it. There's only two ways of gettin' good pictures of our chili cookin' friends to hang on the walls . . . we can hire some old, slick, city boy photographer to go all over the country and shoot a bunch of that "arty" stuff or we can go right to the source and get the real thing.

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!

MAIL TO: CHILI'S INC.,  
8350 MEADOW ROAD SUITE 286  
DALLAS, TX 75231  
ATTN: BRIBE

**chili's**



# BOREN ON THE ISSUES

**School Prayer:** "The school prayer issue should not divide the nation, and I propose the Boren Compromise. I will keep prayer out of the classroom, and put it on the buses."

**Honesty:** "I will never take a dime without admitting it."

**Integrity:** "I will always stand by my convictions as long as necessary."

**Committee:** "I love committees. Nothing is impossible until it is sent to a committee."

**Gun Control:** "As one who shoots a flintlock muzzleloader competitively, I have always believed in gun control. On the range, I do better on some days than on others."

**War:** "I would abolish all push-button warfare. Push-buttons are the cowards' instrument of war. If people are going to blow up other people, they should at least see the fruits of

their bravery. Therefore, I propose that all warfare be returned to the days of the muzzleloaders and powderhorns. This would make war once again a gentelepersonly pursuit."

**Birth Control:** "I've always enjoyed practicing birth control."

**Taxes:** "Taxes are for poor people; justice is for the rich."

**Prison Reform:** "To reduce overcrowding in prisons, I would legalize white collar crime, and I would oppose the concept of equal punishment for equal crimes."

**Patriotism:** "I am for patriotism, but I am not for patriotic stupidity, but stupidity wrapped in the flag will prevail over wisdom wrapped in the law."

**Responsibility:** "Be careful. There is nothing like responsibility to kill a career."

**Truth in Politics:** "When a politician's letter is processed by a computer and signed on a signature machine, it should be properly noted. The American people like carnivals and shell games, and they understand political flimflamery." I believe that when a candidate sends a flimflam letter to a voter, the candidate should be honest enough to admit it."

**Progress:** "Progress is our greatest mistake. We should do nothing for the first time. After all, you won't get lost if you stay in a rut."

**Peace:** "I am for peace and I'll clobber anyone who says I'm not."

**MX Missile:** "For deployment purposes, I would put MX missiles in the hometown of every member of Congress who supports the program. This would let the voters know what their Representatives think of them."

CHILI

SATURDAY, SEPTEMBER 1ST  
NOON-MIDNIGHT  
CACHE, OKLAHOMA

THE CHILI APPRECIATION SOCIETY  
BUDWEISER  
KLAW-FM

PRESENT THE OFFICIAL

## 1984 CHILYMPICS

(5TH ANNUAL SW OKLAHOMA COOKOFF)

1ST - 10TH  
CHAMPIONSHIP TROPHIES  
1ST - 5TH SHOWMANSHIP  
\$15 ADVANCE ENTRY FEE

- Amusement Park Rides
- World-Class \$5,000 Rodeo
- Professional Wrestlers:  
Chris Adams  
The "Iceman" King Parsons
- Wild West Town & Saloon Shows
- Antique Farm Equipment in Action
- Continuous Live Country Music
- Arts & Crafts Fair
- Mr. Muscle & Miss Chili Pepper Contests
- The Official 1984 Chilympic Games of Fun and Skill

### The "Cookers Ball"

7 p.m. - midnight

STARRING

#### REBA McENTIRE

- "Just a Little Love"
- "You Lift Me Up to Heaven"
- "He Broke Your Memory"
- "Can't Even Get the Blues"
- "Love Ain't Supposed to Be That Way"
- "Why Do You Want What You Know  
You Can't Have"

AND

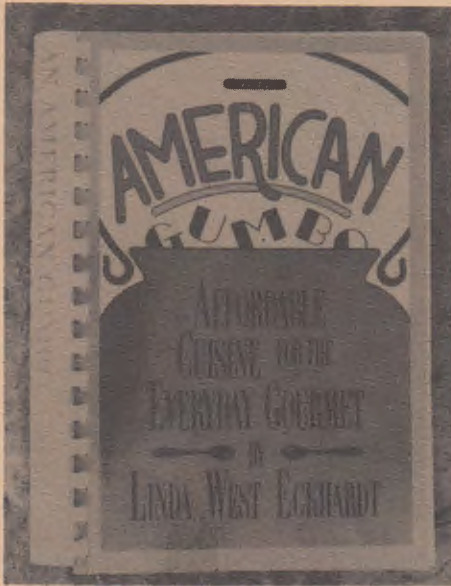
#### EDDY RAVEN

- "I Got Mexico"
- "Dealin' with the Devil"
- "I Could Use Another You"
- "Who Do You Know in California"
- "San Antonio Nights"

★ Since 1980, the SW Oklahoma Chili Cookoff has raised nearly \$40,000 for various charities ★

FOR ENTRY OR TICKET INFO CALL: KLAW-FM — (405) 357-2860 & ask for Joanne or Glen

# REVIEW



## AN AMERICAN GUMBO Affordable Cuisine for the Everyday Gourmet by Linda West Eckhardt Texas Monthly Press — \$12.95

A few years ago, Texas Monthly Press published a cookbook that has since become one of my favorites ... one of the most used on the shelf ... Everyone has one particular cookbook that has splatters and samples of favorite recipes on each of the often-used pages ... That is *The Only Texas Cookbook*, written by Linda West Eckhardt. Linda compiled those recipes of real Texas cooking ... like "Black-eyed Peas and Okra," "Buttermilk Chess Pie," and "Algarita Jelly" and came up with one of the most readable cookbooks ever printed.

And guess what! Linda West Eckhardt and Texas Monthly Press have done it again! Linda's new cookbook, *An American Gumbo* is as good as the name sounds! This totally different, delightfully similar cookbook features "Affordable Cuisine for the Everyday Gourmet." A unique feature in this book is the "rating" system. All of the recipes are truly "affordable" and based on 1983 prices, no recipe in the entire book costs more than \$1.00 per serving. Each recipe is timed, start to finish, and gives a cost-to-prepare

rating. (A recipe with "one spoon" costs the least to prepare and a recipe with "four spoons" is most expensive.)

Once again, Linda's wonderfully imperfect kitchen habits sneak into the book and she makes herself at home in my kitchen. Years ago, I decided I'd never make it as a Julia Childs ... with a husband who things brandy belongs in the cook instead of the food ... a daughter who picks at everything ... and a son who wants catsup on his lettuce. I'm not the kind of person who will ever spend hours in the kitchen cooking up something that I can't spell ... or pronounce. (Usually those recipes dirty up too many dishes). That's why I like Linda.

I feel comfortable with her cookbooks. Or maybe I feel comfortable with her. Having her cookbooks around the kitchen is almost like having her sitting on the stool, keeping me company. She has a unique quality for a cookbook author, in that she shows her practicality. Her pantry is probably in about the same shape mine is in ... So who cares? When was the last time you heard of anyone getting an award for "pantry neatness"?

After trying a dozen or so of the recipes, I can't wait to try the rest. Each one is UN-surprisingly perfect. Here are a couple of recipes from *An American Gumbo*:

### THE SPANISH TORTILLA (1 spoon rating/ feeds 4 in 30 minutes)

When Americans visit Spain and order tortillas for lunch, they are surprised to see a sort of omelet being served. This is one of those dishes so simple you can't go wrong, so delicious you will faint, and so cheap it defies belief.

2 tablespoons olive oil  
1 potato, coarsely grated  
1 onion, diced  
Paprika  
5 eggs  
1 tablespoon water  
Salt and Pepper to taste

In a 10" skillet, heat olive oil over medium heat. Add potato and onion,

sprinkle generously with paprika and saute until onions are translucent and the potatoes are soft and beginning to brown on the edges (about 5 minutes). Stir frequently.

Break eggs into a medium bowl; add water and salt and pepper. Mix gently with a fork (don't overdo this). Once potatoes and onions are cooked, spread them evenly over the bottom of the skillet and pour eggs over. Turn heat to lowest setting, cover, and cook for about 15 minutes, or until brown on the bottom. Run the skillet under the broiler for about 5 minutes to brown the top.

Turn over onto a flat plate so that the crisp brown bottom is on top. The tortilla is good hot, but even better at room temperature. For a party, you can cut the pie into numerous triangles, spear them with toothpicks, and watch them disappear. For lunch, just serve with a simple green salad and some dry red wine.

★ ★ ★ ★ ★

### CALIFORNIA MEXICAN LASAGNE (4 spoon rating/ feeds 4 in 1 hour and 15 minutes)

2 tablespoons cooking oil  
1 clove garlic, chopped fine  
¾ lb. ground beef  
3 medium tomatoes or 1 lb. can stewed tomatoes, chopped coarse  
1 cup chicken stock  
1 (7 oz.) can tomato sauce  
salt and pepper to taste  
¼ teaspoon ground cinnamon  
¼ cup raisins, prunes, dates or even grapes  
1 8-oz. carton small curd cottage cheese or ricotta  
1 egg  
¼ lb. jack cheese, shredded  
4 corn tortillas  
1 (7 oz.) can green chiles or 6 Anaheim or Poblano chiles, seeded and deveined

Preheat oven to 350 degrees. In a 10" skillet, saute garlic and onion in oil until onion is translucent. Add ground beef and cook over medium-high heat until all pink color has disappeared. Remove excess grease. Now add

(continued on page 24)



# Here It Comes Again

Bill Smallwood

I just got back from two weeks in the Sangre de Cristo Mountains of northern New Mexico. I took a bunch of boys to the Philmont Scout Ranch west of Cimarron, where we spent our time backpacking in the "back-country." For two and a half weeks we had no radios, no t.v. and no newspapers. It was great.

For some reason, I've always felt obligated to at least watch the news. I'm not sure why. It just gets to be a habit like smoking or drinking coffee. Daily absorption of excessive amounts of local and national news probably has ill effects on one's health similar to those caused by too much nicotine or caffeine.

Anyway, as a side effect of the "Philmont Experience," I discovered that it was possible for me and the rest of the world to survive quite well without me being kept abreast of the developments in Lebanon, Afghanistan and the USFL. All these years I've been studying foreign politics and so far, no one has asked me for any advice. This kind of reasoning has been getting me off the hook, up until now, but after what happened today, I may have to start studying up on the news again.

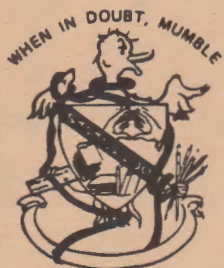
I was sitting on a stump out by the road trying to decide whether to mow the yard or go over to Luckenbach for a beer. I had just about decided to mow the yard when I heard this strange sound that I hadn't heard for a couple of years.

It was the county road crew ... they were fixing the holes in our road.

A feeling of utter helplessness came over me. This means the end of a booming business we had built up over the past few months ... pulling tourists out of the ditches ... fixing broken axles and bent wheels. But worse than the loss of our business ... this sound means ELECTION TIME!!!

Now, I've got to start reading the papers, watching the debates and studying the issues. I've got to figure out who really supports government funded abortions for handicapped gay whales ... I've got to find out which candidates support chili as the national dish ... I've got to figure out when I'm going to mow the yard ... because right now, I'm going to Luckenbach for a beer!

CHILI



Dr. James H. Boren

## BOREN FOR PRESIDENT

THE BUREAUCRATS' CANDIDATE

1117 National Press Building • Washington, D. C. 20043  
Telephone: (202) 347-2490

"I HAVE WHAT IT TAKES TO TAKE WHAT YOU'VE GOT."

Dear Diana,

I am confident that my honest approach to politics will put me in the White House after the votes are counted in November. After all, what is more honest than the candid admission that "I have what it takes to take what you've got?"

The people of this nation are tired of candidates who thunderate over who said what when ... and who was on first base first. The people want, I am convinced, a candidate who will tell the truth about his or her dreams, aspirations, and plans and I am that person. I have long dreamed of great glory, great power, and the fast-bucked approach to life, and I am willing to campaign as an honest candidate who will tell the truth about my devotion to victory.

As the originator of the multiple choice platform, I have advocated truth-in-politics. I invite each voter to indicate what he or she wants me to be for, and I pledge to be for that position as long as I am dealing with that voter. If the voter should later switch positions on an issue, I will provide a new brochure on which our new position can be registered. I will forthrightly adjust my position on issues as the time and place may require.

As the only presidential candidate to endorse chili as the official national food of the United States, I can assure the readers of CHILI MONTHLY that I shall leave no stone unthrown and no mud unstirred in my efforts to pass House Joint Resolution 465.

As a food that bestirs the national spirit, nothing can match the burning inspiration of that greatest of all foods. Wherever bureaucrats, politicians and taxpayers come together, they are bound by the common knowledge that AN OUNCE OF CHILI IS WORTH A POUND OF BULL.

To the readers of CHILI MONTHLY, I say, "With your hand on my shoulder and my hand in your pocket, we shall march to victory in November!"

Sincerely,

James H. Boren  
Chilihead ad libitum

CARBON COPIES: 6711 ROLFS ROAD, FALLS CHURCH, VA. 22042

THE ORIGINATOR OF THE MULTIPLE-CHOICE PLATFORM

# HILLBILLY CHILI

Bill Neely

Formula One automobile racing bores me. I can't help it, I'm just used to the good ol' boys Down South, and nothing else really interests me.

So you can see why I was looking for something of interest at this year's Detroit Grand Prix — where I had gone on a writing assignment. I was looking for something to keep me awake during the race, if you must know. When lo and

behold, there he came, ambling along in that familiar gate ... my old buddy Carroll Shelby.

Shelby was there because ... well ... he *belonged* there. He used to drive against those foreign types. And he did a pretty good job of it ... as a matter of fact, for a number of years he was one of the best this country had. I can still see him hanging around those fancy-suited

Europeans, in his blue and white striped bib overalls and his ten-gallon hat. It was like a breath of fresh air from home when I'd see Shelby on the Continent. And it was the same thing when I saw him in Detroit.

After his racing career, he went out and invented the Cobra, which became an instant-classic sports car. Then he turned his attention to chili, helping to organize the first Terlingua affair — if you can call anything relating to chili in Texas an "affair." Maybe "war" would be a better word.

Now days, Shelby is designing a line of cars for Chrysler. That's why he was in Detroit. That, and the fact — I'm pleased to report — that he had to show those Detroit types how to make chili.

*Autoweek* magazine has an annual bash after the Grand Prix, where everybody who is anybody in automotive, racing and writing circles gathers at the ivied University Club to drink, eat steaks and drink fine wine. And eat chili. Yes, this year, they served up Shelby's honest-to-God Texas chili. And, naturally, the man himself was on hand to show them how it was done.

The only thing was that he should have cooked it himself instead of just "showing" them. It would have been better chili. Not that it wasn't good. It was. It is just that it's hard for anybody else to make Shelby's chili as good as Shelby.

But at least they didn't put beans in it. Or ground meat. It was real Texas Chili. And I'll tell you right now, it was the one thing that saved the day for me. Only six of the 26 cars that started the race were running at the end, so there certainly wasn't anything to look at out there on the track.

You can imagine how I felt when I got a whiff of the aroma of chili. Texas chili. In Detroit.

Now, I've got a suggestion for the organizers of the Detroit Grand Prix: Have you considered moving the whole damned thing to Terlingua? I'll guarantee you that nobody would even notice if there were only six cars running at the end of the race.

## CHILI MONTHLY BLACKLIST

The following people have not yet subscribed to  
CHILI MONTHLY

1. Governor Richard Bryan — Carson City, Nevada
2. Nick Lambridine — Cincinnati, Ohio
3. Tom Loeffler — Hunt, Texas
4. Paul McIlhenny — Avery Island, Louisiana
5. ~~Ormsley Gumfidgin — La Crocanta, California~~
6. Phil Gramm — College Station, Texas
7. ~~Gary Christensen — Cedar Rapids, Iowa~~
8. Phil Britton — Boulder, Colorado
9. David Letterman, New York, New York
10. Bob Gouwens — Chicago, Illinois
11. Mike Revere — Shreveport, Louisiana
12. Jake Pickle — Washington, D.C.
13. ~~R.N. Dunagan — Falls Church, Virginia~~
14. Jim Parker — Alexandria, Virginia
15. Ralph Hay — Houston, Texas
16. Andy Rooney — New York, New York
17. ~~William Costello — Pittsburgh, Pennsylvania~~
18. Rod Kennedy — Kerrville, Texas
19. Byron Kelso — Burke, South Dakota
20. James Hammett — Claremore, Oklahoma

Hurry and subscribe before you too suffer the  
embarrassment and humiliation of being published on  
**CHILI MONTHLY'S BLACKLIST!**

### How to subscribe to CHILI MONTHLY

1. Come up with twelve dollars\* — American money, please ... no pesos.
2. Print your name and address on this form.
  - (a) If you don't want to cut up the magazine, just print it on a piece of paper.
  - (b) If you don't have a piece of paper handy, just write your current, correct address on the check or money order.
3. (Here comes the hard part) ... Put the check or money order in an envelope ... preferably larger than the one you got with the secret number at the last cookoff ... and stamp the envelope. Write our address on the envelope and drop in any reputable post office mail box. CHILI MONTHLY, P.O. Box 189, Martindale, Texas 78655.

YES! I want to subscribe to CHILI MONTHLY. I will receive 12 issues at the super-chili-saving price of only \$12.00 per year!

\* (Canada — 16.00 per year. Overseas — 22.00 per year)

MY NAME IS \_\_\_\_\_

MY ADDRESS IS \_\_\_\_\_

MY TOWN IS \_\_\_\_\_

MY ZIP CODE IS \_\_\_\_\_

September 13, 14, 15 and 16  
**REPUBLIC OF TEXAS  
 MEN'S STATE CHAMPIONSHIP  
 CHILI COOKOFF**

*The World's Largest Chlli Cookoff*  
 in San Marcos, Texas



NIGHTLY CONCERTS FEATURING:

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**THURSDAY**  
 George Strait



**FRIDAY**  
 John Conlee



**FRIDAY**  
 Dottsie

**\$25.00  
 ENTRY FEE**

*Citizenship for a day  
 will be granted to out  
 of state cooks in a  
 special ceremony  
 Saturday morning,  
 September 15.*

*OTHER COOKOFFS:*  
 Media  
 Collegiate  
 Junior  
 Chamber of Commerce



**SATURDAY**  
 Bob Wills' Original Texas  
 Playboys



**SATURDAY**  
 Sons Of The Pioneers

**C.A.S.I.  
 RULES**

**SIGN ME UPI HERE'S MY MONEY: (MEN ONLY)**

Name \_\_\_\_\_ Chili Team \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone Number (\_\_\_\_) \_\_\_\_\_ Signature \_\_\_\_\_

\_\_\_\_ Showmanship (Please check if planning show team.) \_\_\_\_\_ I would like to be a cook judge.

Send this form and \$25.00 (check or money order — NO CASH ACCEPTED) to CHILYMPIAD, P.O. Box 188, San Marcos, TX 78666.

\_\_\_\_ TOTAL NUMBER OF SPACES REQUIRED (maximum 2 spaces per team). Entry fee entitles cook to one space. Additional space — \$25.00 Men's State only.

**ALL ENTRIES MUST BE POSTMARKED ON OR BEFORE 9/3/84.  
 ENTRY FEE MUST ACCOMPANY APPLICATION (CHECK OR MONEY ORDER ONLY—NO CASH!)**



# NOTES FROM C.A.S.I.

## COOKOFFS SANCTIONED

### MARCH

HOUSTON, TX — SPACE CITY POD  
AUSTIN, TX — SILVER SPURS

### APRIL

WEESATCH, TX — FIRE DEPT.  
ADDISON, TX — COORS COUNTRY

### MAY

PEARSALL, TX — CHALK CHILI CHALLENGE  
DENTON, TX — SPRING FLING  
ARLINGTON, TX — TOP OF TEXAS POD  
KARNES CITY, TX — CRAZY RED HORSE  
AMARILLO, TX — CHILLI-O  
IRVING, TX — PLYMOUTH PARK  
ODESSA, TX — KNFM-BOOM TOWN DAYS  
NORDHEIM, TX — MAY FEST  
HOUSTON, TX — FACES  
SAN ANTONIO — MIDNIGHT RODEO  
MONTAGUE, TX — BOCCHI BALL  
ONALASKA, TX — C.O.C.  
MISSISSIPPI-ALABAMA STATE FAIR-  
GROUNDS — JIMMIE RODGERS MEMORIAL  
LA GRANGE, TX — HERITAGE DAYS

### JUNE

ROSENBERG, TX — KNIGHTS OF COLUMBUS  
WICHITA FALLS, TX — NORTH OF BRAZOS  
POD

CRANE, TX — F.O.E.

PEARLAND, TX — LIONS CLUB

HOT SPRINGS, AR — MID-AMERICA

DALLAS, TX — LIFE BE IN IT

OKLAHOMA CITY, OK — OK STATE CHAM-  
PIONSHIP

HOUSTON, TX — FERRARI'S & KRBE

NEW BRAUNFELS, TX — SUMMER FEST

OKLAHOMA CITY, OK — ARMADILLO  
FESTIVAL

GRAHAM, TX — POSSUM FAIR

SULPHUR, LA — TASTE OF LOUISIANA

LAS VEGAS, NV — NV STATE CHAMPIONSHIP

MONROE, WA — WHITE STALLION

FAIRFAX, VA — VA STATE CHAMPIONSHIP

AMARILLO, TX — MUD-HOLE 1

LLANO, TX — GREAT LLANO CHILIFEST

THE COLONY, TX — LIONS CLUB

## WINNERS

MARCH 18, 1984 — HOUSTON, TX —  
SPACE CITY POD

### CHILI

1. CECIL SCHMIDT, LEAGUE CITY, TX
2. BARBARA BENOLD, HOUSTON, TX
3. MARK DILLARD, HOUSTON, TX
4. RAY KING, SAN ANTONIO, TX
5. JAMES DILLARD, HOUSTON, TX
6. DAN HOLITZKE, HOUSTON, TX
7. SHIRLEY WHITSON, HOUSTON, TX
8. JIM ARMSTRONG, HOUSTON, TX
9. SARALYN WALTON, AUBREY, TX
10. BRENDA STEPHENS, HOUSTON, TX

### SHOW

1. OUTLAW, HOUSTON, TX
2. SAIL KAT, HOUSTON, TX
3. HOOF HEARTED, HOUSTON, TX

MARCH 31, 1984 — AUSTIN, TX —  
SILVER SPURS

### CHILI

1. JIM DOHERTY, AUSTIN, TX
2. SUSIE DOHERTY, AUSTIN, TX
3. KEVIN LAW, ROUND ROCK, TX
4. KARL SUTTON, BASTROP, TX
5. MARK WALKER, GEORGETOWN, TX
6. ROBERT GONZALES, AUSTIN, TX
7. JUSTIN DUNMEYER, AUSTIN, TX
8. GREG THORESON, AUSTIN, TX
9. RENEE SUTTON, BASTROP, TX
10. PEGGY HARTMAN, AUSTIN, TX

### SHOW

1. BOYSTOWN CHILI, AUSTIN, TX
2. KAMIKAZE CHILI, AUSTIN, TX
3. FUNTASTIC CHILI, BASTROP, TX

APRIL 27, 1984 — WEESATCHE, TX —  
FIRE DEPT.

### CHILI

1. MARK McDONALD, VICTORIA, TX
2. BETSY SCHULZE, YORKTOWN, TX
3. MIKE HAMM, GOLIAD, TX
4. RENEE SUTTON, BASTROP, TX

5. KENNETH A. TURNER, VICTORIA, TX
6. MARVIN SCHULZE, YORKTOWN, TX
7. A.F. ZEPEDA, PLEASANTON, TX
8. DEE HORTON, INEZ, TX
9. ANNA BREWNNAN, BERCLAIR, TX
10. LINDA WADLE, VICTORIA, TX

### SHOW

1. POWDER HORN CHILI, VICTORIA, TX
2. FUNTASTIC #1, BASTROP, TX
3. FLUSH POT CHILI, VICTORIA, TX

APRIL 28, 1984 — ADDISON, TX —  
COORS COUNTRY

### CHILI

1. DARRELL BAXTER, GRAND PRAIRIE, TX
2. HARVEY WEST, PLANO, TX
3. ERNEST ROMANOWSKI, DALLAS, TX
4. LINDA HILL, GRAPEVINE, TX
5. NORA SANCHEZ, DALLAS, TX
6. LONNIE GIBBS, GRAND PRAIRIE, TX
7. ANDY FABER, GRAND PRAIRIE, TX
8. DORENE RITCHEY, GARLAND, TX
9. STEVE WEAVER, LEONARD, TX
10. BILLY RAMPY, DALLAS, TX

### SHOW

1. TEX SWINDLE'S MEDICINE SHOW,  
DALLAS, TX
2. RED DOG CHILI, ARLINGTON, TX
3. BOY GEORGE CHILI TEAM, RICHARD-  
SON, TX

MAY 5, 1984 — PEARSALL, TX —  
CHALK CHILI CHALLENGE

### CHILI

1. RUSTY PRASIFKA, JOURDANTON, TX
2. MARTY PRASIFKA, JOURDANTON, TX
3. MALVIN PRASIFKA, JOURDANTON, TX
4. TOBY COGGINS, CRYSTAL CITY, TX
5. SPEED COGGINS, CRYSTAL CITY, TX
6. ROSALIE M. PIKE, SAN ANTONIO, TX
7. LEW WRIGHT, SAN ANTONIO, TX
8. CHON DAVILA, POTEET, TX
9. ALLIE V. ABERCROMBIE, PEARSALL, TX
10. CINDY BURGESS, CHARLOTTE, TX

### SHOW

1. BO-MEX, JOURDANTON, TX
2. TIGER FANG, SAN ANTONIO, TX
3. WET-T-SHIRT, PEARSALL, TX

MAY 5, 1984 — DENTON, TX — SPRING  
FLING

### CHILI

1. HARVEY WEST, PLANO, TX
2. CAROL WEST, PLANO, TX
3. GERALD TERRY, CARROLLTON, TX
4. CINDY BELL, AUBREY, TX
5. ED BOUNDS, ARGYLE, TX
6. RAY CALHOUN, RICHARDSON, TX
7. MARY LOONEY, DALLAS, TX
8. LONNIE GIBBS, GRAND PRAIRIE, TX
9. ANN WAGGONER, CARTWRIGHT, TX
10. BERT PAINE, DALLAS, TX

### SHOW

1. DEAD ON THE ROAD, FLOWER MOUND,  
TX
2. HIGGINS BROS. SHOW TEAM, IRVING, TX
3. JACK COUNTY HOOTERS, JACKSBORO,  
TX

MAY 12, 1984 — ARLINGTON, TX — TOP OF  
TEXAS POD

### CHILI

1. CAROL WEST, PLANO, TX
2. LINDA TYLER, MESQUITE, TX
3. VICKY VANNETTA, ARLINGTON, TX
4. TED BODIFORD, RICHLAND HILLS, TX
5. SAM LeGEAR, DENTON, TX
6. BARBARA BENOLD, HOUSTON, TX
7. CANDI McCRAW, GRAPEVINE, TX
8. JIM McCRAW, GRAPEVINE, TX
9. ROBERT BELL, AUBREY, TX
10. MARY PENNINGTON, SANGER, TX

### SHOW

1. BE BOP, IRVING, TX
2. LITTLE EGYPT, CARROLLTON, TX
3. TEX SWINDLE'S MEDICINE SHOW —  
DALLAS, TX

MAY 12, 1984 — KARNES CITY, TX —  
CRAZY RED HORSE

### CHILI

1. KENNETH A. TURNER, VICTORIA, TX
2. JOHN GUCOAVA, BEEVILLE, TX
3. SARAH ZIPEDA, PLEASANTON, TX
4. BETSY SCHULZE, YORKTOWN, TX
5. GORDON BAKER, VICTORIA, TX
6. MIKE HAMM, GOLIAD, TX

7. LANA HAMM, GOLIAD, TX
8. MARVIN SCHULZE, YORKTOWN, TX
9. WAYNE BURNS, LA VERNIA, TX
10. MARK McDONALD, VICTORIA, TX

### SHOW

1. WILD-N-WOOLY, GOLIAD, TX
2. FALSE ALARM CHILI, KARNES CITY, TX
3. LITE COUNTRY CHILI, BEEVILLE, TX

MAY 12, 1984 — AMARILLO, TX —  
CHILLI-O

### CHILI

1. SCOTT LUTTRELL, BRISCOE, TX
2. RON TWITTY, AMARILLO, TX
3. BILL PITTMAN, AMARILLO, TX
4. DEBBIE MILLER, AMARILLO, TX
5. SUSAN SLEDGE, AMARILLO, TX
6. ART SPIKES, AMARILLO, TX
7. TRISH SCOTT, AMARILLO, TX
8. JOHN BOGERT, AMARILLO, TX
9. ROBERT NEMOEDE, AMARILLO, TX
10. BEVERLY CORNETT, HEREFORD, TX

### SHOW

1. PUTTIN' ON THE RITZ, AMARILLO, TX
2. HOBO CHILI EXPRESS, AMARILLO, TX
3. BOOZER BUNCH, AMARILLO, TX

MAY 19, 1984 — IRVING, TX — PLY-  
MOUTH PARK

### CHILI

1. BOB COATS, IRVING, TX
2. JUANITA WINTERS, IRVING, TX
3. ERNET ROMANOWSKI, DALLAS, TX
4. DARRELL BAXTER, GRAND PRAIRIE, TX
5. JAN SANCHEZ, DALLAS, TX
6. KIM KEATING, DALLAS, TX
7. ROGER MILLS, GRAND PRAIRIE, TX
8. JERRY CONNELLY, DALLAS, TX
9. NORA SAUCEDO, DALLAS, TX
10. DORIS PEARSON, DALLAS, TX

### SHOW

1. MR. B., GRAPEVINE, TX
2. BULL RUSH, IRVING, TX
3. WILD TIGER CHILI, IRVING, TX

MAY 19, 1984 — ODESSA, TX — KNFM-  
BOOM TOWN DAYS

### CHILI

1. MILLIE SIMPSON, ODESSA, TX
2. RHONDA JOHNSON, ODESSA, TX
3. NELDA ROBERTSON, ODESSA, TX
4. HELEN MONTGOMERY, ODESSA, TX
5. JACQUE OCTON, ODESSA, TX
6. OSBORNE, ODESSA, TX
7. BUD GEE, ODESSA, TX
8. BETTY SHORT, ODESSA, TX
9. TOM EVERETT, ODESSA, TX
10. DOC HOLIDAY, MIDLAND, TX

### SHOW

1. LITTLE RIVER CHILI, ODESSA, TX
2. SILVER BULLET CHILI, MIDLAND, TX
3. OUTHOUSE CHILI, ODESSA, TX

MAY 19, 1984 — NORDHEIM, TX —  
MAY FEST

### CHILI

1. MARY GIBBS, VICTORIA, TX
2. KENNETH A. TURNER, VICTORIA, TX
3. BETSY SCHULZE, YORKTOWN, TX
4. MIKE HAMM, GOLIAD, TX
5. MARK McDONALD, VICTORIA, TX
6. ALBERTA TOMAS, VICTORIA, TX
7. MARVIN SCHULZE, YORKTOWN, TX
8. STEVE GIBBS, PORT O'CONNOR, TX
9. PATRICK BARNES, VICTORIA, TX
10. TAMMY GRAY, INEZ, TX

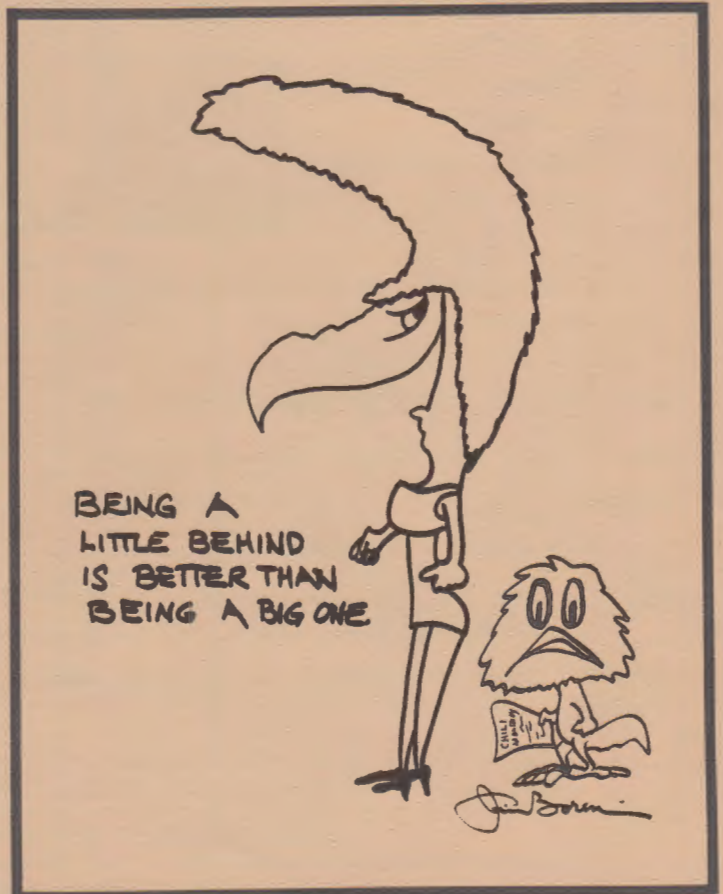
### SHOW

1. SIX FLAGS GLASS CHILI, VICTORIA, TX
2. WILD-N-WOOLY, GOLIAD, TX
3. BULLY CHILI, INEZ, TX

MAY 19, 1984 — MONTAGUE, TX  
CHILI

1. BRENT ENGLE, DENTON, TX
2. KATHY LA GEAR, DENTON, TEXAS
3. ROBERT BELL, AUBREY, TX
4. MONTY BRITTON, DALLAS, TX
5. MIKE BRYAN, WICHITA FALLS, TX
6. SAM LA GEAR, DENTON, TX

(continued on page 19)



# CEDAR CREEK CLIPPINGS

Still no rain here in Cedar Creek but the Postmaster said it thundered in Bear Creek. They have all the luck.

Mr. Spite (White) took Mama shoppin' in Big Flat Wed. of this week. Just cause she was shopping with Mrs. Spite, Mama bought some mushrooms, anchovy paste, two papayas, wild rice and some frog legs. Yikes, never ate that stuff in my life.

After that shoppin' spree we will have quite a bit of month left over after the end of our money. And that's partly because a dollar won't do much for you anymore. And that's wholly because folks won't do much for a dollar anymore.

The little old man that carried out groceries, when he felt like it, at the Post Office-beer joint died. Trapper Gutowsky asked the Postmaster if he could take his place and he said it would be OK with him but he would have to make arrangements with the undertaker.

Me and Mama went to the funeral and party afterwards and had a ball. Mrs. Wurstbottom, president, was there and said that if anyone bought her a casket that expensive, she'd die.

At the party we sat around and talked of things the little man used to do, about livin', dyin', and heaven. Ain't it funny everybody wants to go to heaven, but nobody wants to die.

Peter Cedarstacker  
Writer

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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 ownelves" 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.

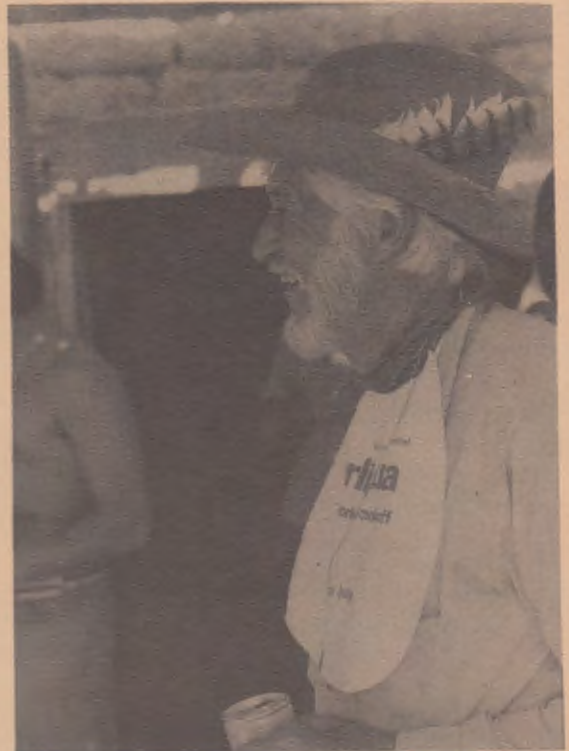


photo by Jim Cunningham

## C.A.S.I. NOTES

(continued from page 18)

7. KAREN BEAUCHAMP, WICHITA FALLS  
8. SIS WOLFE, NOCONA, TX  
9. GARY WALLACE, WICHITA FALLS, TX  
10. RUTH COTHES, DALLAS, TX

### SHOW

1. HORN TOAD, WICHITA FALLS, TX  
2. HIGGINS BROS. SHOW TEAM, IRVING, TX  
3. BRANDING IRON, RINGGOLD, TX

MAY 20, 1984 — SAN ANTONIO, TX — MIDNIGHT RODEO

### CHILI

1. JUDIE KING, SAN ANTONIO, TX  
2. RAY KING, SAN ANTONIO, TX  
3. PAT MORIARTY, AUSTIN, TX  
4. CINDY TERRY, AUSTIN, TX  
5. JO ANN BRICE, CASTROVILLE, TX  
6. CHARLES BRICE, CASTROVILLE, TX  
7. MALVIN PRASIFKA, JOURDANTON, TX  
8. A F ZEPEDA, PLEASANTON, TX  
9. MARTY PRASIFKA, JOURDANTON, TX  
10. LARRY HECHLER, SAN ANTONIO, TX

### SHOW

1. BELLAIRE BANDITS, HOUSTON, TX  
2. SWET HOGS CHILI, SAN ANTONIO, TX  
3. BO MEX CHILI, JOURDANTON, TX

MAY 20, 1984 — HOUSTON, TX — FACES

### CHILI

1. BARBARA BENOLD, HOUSTON, TX  
2. MAROLYN BLAIR, HOUSTON, TX  
3. MIKE BENOLD, HOUSTON, TX  
4. DAN HOLTZKE, WEBSTER, TX  
5. CHARLIE STEPHENS, HOUSTON, TX  
6. KAREN McFATRIDGE, HOUSTON, TX  
7. ED BLAIR, HOUSTON, TX  
8. BRENDA STEPHENS, HOUSTON, TX  
9. JAMES DILLARD, PASADENA, TX  
10. JIM GRAVES, HOUSTON, TX

### SHOW

1. BUFFALO CHILI, HOUSTON, TX  
2. GUTTERSLOTS, HOUSTON, TX  
3. DO LITTLE COOKERS, CYPRESS, TX

MAY 26, 1984 — ONALASKA, TX — C.O.C.

### CHILI

1. DOLLY GRAVES, HOUSTON, TX  
2. PEG FOSTER, HOUSTON, TX  
3. CECIL SCHMIDT, LEAGUE CITY, TX  
4. SARALYN WALTON, HOUSTON, TX  
5. LIL DRAKE, HOUSTON, TX  
6. J.J. JOLLY, HUNTSVILLE, TX

7. J.W. WALLACE JR., CYPRESS, TX  
8. JIM GRAVES, HOUSTON, TX  
9. DUKE WALTON, HOUSTON, TX  
10. BRENDA B. STEPHENS, HOUSTON, TX

### SHOW

1. OUTHOUSE CHILI, BEAUMONT, TX  
2. HOMELESS HILLBILLIES, COLDSPRINGS, TX  
3. ITALIAN STALLION, ONALASKA, TX

MAY 26, 1984 — MISSISSIPPI-ALABAMA-STATE FAIRGROUNDS

### CHILI

1. ED BOUNDS, ARGYLE, TX  
2. FRANK WESH, MERIDIAN, MS  
3. WILLIAM RAINS, LITTLE ROCK, AR  
4. DARRYL FOLSE, BELCHER, LA  
5. KATHY BOUNDS, ARGYLE, TX  
6. JUDY CARNER, MERIDIAN, MS  
7. GAIL ALLRIDGE, SHREVEPORT, LA  
8. JOHN BILLY MURRAY, HUMBLE, TX  
9. BOBBY ALLRIDGE, SHREVEPORT, LA  
10. LYNN R. COLE, PASS CHRISTIAN, MS

### SHOW

1. CHILI SUPREME (1ST UNITED BANK), MERIDIAN, MS  
2. SOUTH OF THE BORDER, MERIDIAN, MS  
3. CHUCK WAGON CHILI, LITTLE ROCK, AR

MAY 26, 1984 — LA GRANGE, TX — HERITAGE DAYS

### CHILI

1. JERRY CONNELLY, DALLAS, TX  
2. RICHARD KNIGHT, IRVING, TX  
3. CAROL KNIGHT, IRVING, TX  
4. MARK McDONALD, VICTORIA, TX  
5. ARNOLD SANCHEZ, DALLAS, TX  
6. GORDON BAKER, VICTORIA, TX  
7. CARL SEAHOLM, EAGLE LAKE, TX  
8. KENNETH TURNER, VICTORIA, TX  
9. NORA SANCHEZ, DALLAS, TX  
10. DEE HORTON, INEZ, TX

### SHOW

1. ARNOLD'S BAR-B-Q & CHILI, DALLAS, TX  
2. FUNTASTIC, BASTROP, TX  
3. BULLY CHILI, INEZ, TX

JUNE 2, 1984 — ROSENBERG, TX — KNIGHTS OF COLUMBUS

### CHILI

1. FRANK HEINRICH, HOUSTON, TX  
2. BRUCE HOWARD, THOMPSON, TX  
3. DANNIE L. VICKERS, CHANNELVIEW, TX  
4. CHARLES KOLOJACO, HOUSTON, TX  
5. MERRITT GRAY ROBERTS, BELLAIRE, TX

6. DANIEL CHERNOHORSKY, SUGARLAND, TX  
7. CHARLES HEIGHTENHEIMER, RICHMOND, TX  
8. DAVID DELUCA, SUGARLAND, TX  
9. JOAN WOOLSEY, ROSENBERG, TX  
10. JOETTA WELBORN, ROSENBERG, TX

### SHOW

1. GUTTERSLOTS, THOMPSON, TX  
2. THE BREWING WITCHES, SUGARLAND, TX  
3. SPACE SHUTTLE, HOUSTON, TX

JUNE 2, 1984 — WICHITA FALLS, TX — NORTH OF THE BRAZOS POD

### CHILI

1. BILL WAGNER, CARTWRIGHT, OK  
2. RON HENEXSON, ALTUS, OK  
3. BOB LOONEY, DALLAS, TX  
4. BILL BROWN, EULESS, TX  
5. ANN WAGNER, CARTWRIGHT, TX  
6. MIKE BRYAN, WICHITA FALLS, TX  
7. GLYN GAINES, WICHITA FALLS, TX  
8. JOEY SUTPHEN, AMARILLO, TX  
9. MARY BROWN, EULESS, TX  
10. ROBERT BELL, AUBREY, TX

### SHOW

1. BALD BONES DETOUR CHILI, ARLINGTON, TX  
2. HORNED TOAD, WICHITA FALLS, TX  
3. PONCHO & LEFTY, VERNON, TX

JUNE 1-2, 1984 — CRANE, TX — F.O.E.

### CHILI

1. ROSALEE AUSBERN, CRANE, TX  
2. HELEN MONTGOMERY, ODESSA, TX  
3. PAT CHAMBERS & JANICE PRICE, ODESSA, TX  
4. JAY KINSEY, DALLAS, TX  
5. ROD LIND, LA PORTE, TX  
6. EDDIE NEWTON, ODESSA, TX  
7. TOMMY BROWN, ODESSA, TX  
8. BETTY SHORT, ODESSA, TX  
9. DARRELL WOOD, ODESSA, TX  
10. BOB NICHOL, ODESSA, TX

### SHOW

1. DEAD MAN'S CHILI, MONAHANS, TX  
2. TEXAS WRANGLER, EL PASO, TX  
3. VIKING STAR, ODESSA, TX

JUNE 2, 1984 — PEARLAND, TX — LIONS CLUB

### CHILI

1. JAMES DILLARD, PASADENA, TX  
2. CECIL SCHMIDT, LEAGUE CITY, TX

3. DENNY ELLINGTON, HOUSTON, TX  
4. JOHN BILLY MURRAY, HUMBLE, TX  
5. JIM GRAVES, HOUSTON, TX  
6. JOHNNY HOLMES, PEARLAND, TX  
7. TRACY KEELING, HOUSTON, TX  
8. JIM LEWIS, SANTA FE, TX  
9. KATHERINE SCHMIDT, LEAGUE CITY, TX  
10. PEGGY WILLIS, PEARLAND, TX

### SHOW

1. HIDE-N-ALL COOKERS, PEARLAND, TX  
2. REBEL ROUSERS, PEARLAND, TX  
3. ADAMACKS, HOUSTON, TX

JUNE 2, 1984 — HOT SPRINGS, AR — MID-AMERICA

### CHILI

1. LORI RICKERT, HOUSTON, TX  
2. STUART FRYE, LITTLE ROCK, AR  
3. MONTY BRITTON, DALLAS, TX  
4. BARB BRITTON, DALLAS, TX  
5. RON NASH, HOT SPRINGS, AR  
6. MICK JOPLIN, FT. WORTH, TX  
7. MIKE GALLAGHER, LITTLE ROCK, AR  
8. CLIFF ELLIS, N. LITTLE ROCK, AR  
9. HARVEY LUBER, LITTLE ROCK, AR  
10. GERALD CONGLETON, LITTLE ROCK, AR

### SHOW

1. CHILI ON THE RITZ, LITTLE ROCK, AR  
2. BOWELS NO MORE, MAYFLOWER, AR  
3. SIDE EFFECTS, N. LITTLE ROCK, AR

JUNE 2, 1984 — DALLAS, TX — LIFE BE

### CHILI

1. CAROL WEST, PLANO, TX  
2. CANDI McCRAW, GRAPEVINE, TX  
3. MARY LOONEY, DALLAS, TX  
4. NORA SANCHEZ, DALLAS, TX  
5. MAX BROYLES, CARROLLTON, TX  
6. CARL GROSE, DALLAS, TX  
7. JIM McCRAW, GRAPEVINE, TX  
8. WINSTON BLAND, CARSCIANA, TX  
9. JAN SANCHEZ, DALLAS, TX  
10. TOMMY BENNETT, GRAND PRAIRIE, TX

### SHOW

1. LITTLE EGYPT, WHITEHOUSE, TX  
2. GREAT MUTTONEERS, DALLAS, TX  
3. FIRE BARN CHILI, LEONARD, TX

JUNE 2, 1984 — OKLAHOMA CITY, OK — OK STATE CHAMPIONSHIP

### CHILI

1. JAN LOOP, GARLAND, TX

(continued on page 21)

**Third Edition &  
American Legion  
1st Annual  
Chili Cookoff**

**AUGUST 19, 1984**

**15000 Horizon Blvd.  
Horizon City, Texas**  
(at the Shopping Center)

Sponsored by  
**Clint Scharr's Third Edition**  
and  
**American Legion Post 598**  
to benefit  
**American Legion Post 598  
Building Fund**

Entry fee \$25.00  
C.A.S.I. Rules

Goodie Bags for Cooks  
Trophies for Winners

**Live Band for Dance  
on the 18th**

For further information, contact:

**Mel Bell or Clint Scharr**  
(915) 852-3432

**KENT FINLAY BAND** looking for work ... Have played in beer joints, blue jeans, high school gyms, and dance halls. 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

# ECHOS

With regard to your June issue and the story, "How To Cook The Best Chili In The World," I am writing this to clarify and tell the true story of how Jani Schofield won her world championship chili title in 1974.

In essence, I was second in command of her chili team at the '74 World Championship Chili Cookoff in Terlingua. Jani asked me to add some chili powder to her chili about 45 minutes before judging. Of course, we had consumed a few beers by this time and by accident, I added about three teaspoons of this reddish substance that I thought was chili powder. It was, in fact, "Mole" (Mexican chocolate). When Jani found out about this minor miscalculation, she got a little perturbed (to say the least).

But after she won the first place title and made history as the first woman to ever be a World Championship Chili Cook, she didn't say another word. So, you might say, if it weren't for Werewolf Lode Schofield, Allaghani Jani might never have won the World Championship Chili Cookoff at Terlingua.

Thank you very much,

Larry Schofield  
aka: Werewold Lode  
Houston, Texas

\*\*\*\*\*

I am a "chilihead" and have been so all of my life, since I was born and raised near Springfield, Illinois, the "Chilli Capital of the World." Recently, I attended a chili cookoff at the county fair in Taylorville, Illinois and discovered that there are associations or societies of chili lovers which publish, periodically, newsletters informing subscribers of chili cookoffs and chili "news." Please sign me up!

May Your Crackers Always Be Crisp,  
Thomas R. Oller  
Libertyville, Illinois

\*\*\*\*\*

It is appropriate that a chili humanitarian award should be named in honor of Will Rogers. Thank you for the memories of him from the likes of Gene Autry, Patsy Montana, John Henry

Faulk, etc., and thank you for your story.

What a marvelous chilihead Will Rogers was! He was the Hondo Crouch of his day!

Wayne Taylor  
San Antonio, Texas

\*\*\*\*\*

We enjoyed Mr. Staedtler's column about venison chili in the July issue. The recipe turned out fine when we cooked it. With hunting season just around the corner, perhaps you would consider digging up more old venison recipes for the "hunters' widows" around the country!

Mrs. O.T. Berkman  
Taos, New Mexico

\*\*\*\*\*

The Sons Of The Pioneers and Bob Wills' Texas Playboys on the same show? I wouldn't miss the Republic Of Texas Chilympiad for the world.

I read your review of the Sons Of The Pioneers' new album and have ordered the record. Thanks for the historical insight.

John McSwain  
Memphis, Tennessee

\*\*\*\*\*

Purity is often the first value to go when the country boy is corrupted by the big city. This seems to be the case with Allen Lacy, formerly of Irving, Texas. In his "Little Ado About Beans" (June issue), he reveals his tolerance of even KIDNEY BEANS in chili and tries to rationalize and justify it by saying it's not as bad as tofu (Shutter!) which he has seen added to chili in New York City.

Well, granted it's not as bad, but the fact that murder is not as serious as DWI (at least according to the paper I read) doesn't justify shooting someone who does not need to be shot. And nothing justifies a bean in your chili!

Purity, Mr. Lacy.... Purity!

William Mitchell, Ph.D.  
Garland, Texas

CHILI

**C.A.S.I. NOTES**

(continued from page 19)

- BERT PAINE, DALLAS, TX
- BOB COATS, IRVING, TX
- DORIS PEARSON, GARLAND, TX
- DORENE RITCHEY, GARLAND, TX
- DUSTY HUDSPETH, IRVING, TX
- WES RITCHEY, GARLAND, TX
- DORIS COATS, IRVING, TX
- ALICIA MacDONALD, FT. WORTH, TX
- ERNEST ROMANOWSKI, DALLAS, TX

- SHOW**
- LUSTY LAB SHOOT-EM UP CHILI, MIDWEST CITY, OK
  - CHILI POWDER RIVER MOUNTAIN GANG, FORT SMITH, AR
  - ROYAL FLUSH CHILI, ARLINGTON, TX

**JUNE 3, 1984 — HOUSTON, TX — FERRARI'S & KRBE**

- CHILI**
- SHIRLEY WHITSON, HOUSTON, TX
  - BILL WALLACE, CYPRESS, TX
  - DENNY ELLINGTON, HOUSTON, TX
  - SUE SYMOND, TOMBALL, TX
  - MERRITT ROBERTS, BELLAIRE, TX
  - C.E. "SKIPPIY" PLOCHECK, CROSBY, TX
  - FRED COOK, STAFFORD, TX
  - RUSTY DAWSON, HOUSTON, TX
  - RON CHARLTON, HOUSTON, TX
  - SHERRIE DAVIS, HOUSTON, TX

- SHOW**
- TIE ONE ON WITH ROYAL EXPRESS, HOUSTON, TX
  - GUTTERSLOTS, TOMPKINS, TX
  - DO LITTLE COOKERS, CYPRESS, TX

**JUNE 9, 1984 — NEW BRAUNFELS, TX — SUMMER FEST**

- CHILI**
- MERRITT ROBERTS, BELLAIRE, TX
  - MARY M. KURZ, SOMERSET, TX
  - BUNNY D'AGLE, SEGUIN, TX
  - JEANETTE CELLMER, ST. HEDWIG, TX
  - MARK McDONALD, VICTORIA, TX
  - KAREN MORIARTY, AUSTIN, TX
  - MARY ANN METZ, SAN ANTONIO, TX
  - SHARON ROY, SAN MARCOS, TX
  - PAT MORIARTY, AUSTIN, TX
  - JANIE BURRUSS, SAN MARCOS, TX

- SHOW**
- "RESTLESS WIND" GREAT SOUTHWEST SHOW TEAM, SAN MARCOS, TX
  - CHILI MONTHLY, MARTINDALE, TX
  - RANCHO CHILI, SAN ANTONIO, TX

**JUNE 9, 1984 — OKLAHOMA CITY, OK — ARMADILLO FESTIVAL**

- CHILI**
- CHARLIE GRADY, TIOGA, TX
  - J.W. COOP, DENTON, TX
  - DEB ST. JOHN, YUKON, OK
  - DEBBIE BATISTA, OKLAHOMA CITY, OK
  - DON INGLE, EDMOND, OK
  - TAMI THOMAS, OKLAHOMA CITY, OK
  - MARIE FOX, EDMOND, OK
  - STEVE SHORE, OKLAHOMA CITY, OK
  - CHARLOTTE MASON, OKLAHOMA CITY, OK
  - CRAIG DAVIS, OKLAHOMA CITY, OK

- SHOW**
- CHILI DOWNS, OKLAHOMA CITY, OK
  - LITTLE HOUSE, EDMOND, OK
  - ROAD KILL, OKLAHOMA CITY, OK

**JUNE 9, 1984 — GRAHAM, TX — POSSUM FAIR**

- CHILI**
- MIKE BRYAN, WICHITA FALLS, TX
  - KATHY BOUNDS, ARGYLE, TX
  - IDA NEMOEDE, AMARILLO, TX
  - JACK MASON, WICHITA FALLS, TX
  - BETTY BLAND, CORSICANA, TX
  - WINSTON BLAND, CORSICANA, TX
  - KAREN BEAUCHAMP, WICHITA FALLS, TX
  - JOHN DIAL, GARLAND, TX
  - ROBERT NEMOEDE, AMARILLO, TX
  - BRUCE KING, VERNON, TX

- SHOW**
- JACK COUNTY HOOTERS, JACKSBORO, TX
  - DEAD ON THE ROAD CHILI, FLOWER MOUND, TX
  - HORNED TOAD, WICHITA FALLS, TX

**JUNE 9, 1984 — SULPHUR, LA — TASTE OF LOUISIANA**

- CHILI**
- CECIL SCHMIDT, LEAGUE CITY, TX
  - KAREN McFATRIDGE, HOUSTON, TX
  - FRANCES ROBERT, SHREVEPORT, LA
  - MILDRED CARAMANIAN, HUMBLE, TX
  - RICHARD INMAN, HOUSTON, TX
  - TOM WILLIAMS, SHREVEPORT, LA
  - KATHERINE SCHMIDT, LEAGUE CITY, TX
  - CATHY CARLETON, LEAGUE CITY, TX
  - PAT KRENEK, HOUSTON, TX
  - MIKE TONEY, SHREVEPORT, LA

- SHOW**
- "LA PA LA VOCE," SULPHUR, LA
  - MA & PA KETTLE, HOUSTON, TX

**3. HILL COUNTRY CHILI, LAKE CHARLES, LA**

**JUNE 10, 1984 — LAS VEGAS, NV — NV STATE CHAMPIONSHIP CHILI**

- MIKE McGOWAN, LAS VEGAS, NV
- DICK ROSBOROUGH, LAS VEGAS, NV
- GORDON SMITH, LAS VEGAS, NV
- LUANA CLIME, REDLEY, CA
- DANIEL ROMO, LAS VEGAS, NV
- JACKIE BARRONE, LAS VEGAS, NV
- BUBBA HOPKINS, SANTA MONICA, CA
- SCOTT JACOBSON, LAS VEGAS, NV
- MICKEY PISANELLO, LAS VEGAS, NV
- TIM SCHUSTER, LAS VEGAS, NV

- SHOW**
- WYATT BURP, LAS VEGAS, NV
  - MOTLEY CREW, LAS VEGAS, NV
  - HOT LICKS, LAS VEGAS, NV

**JUNE 10, 1984 — MONROE, WA — WHITE STALLION CHILI**

- CHUCK FORSYTH, SEATTLE, WA
- RON BERGSTROM, STANWOOD, WA
- JERRY OLSON, EVERETT, WA
- PHIL WALTER, SEATTLE, WA
- JOE CANAVAN, SEATTLE, WA
- GERARD KERN, MEDINA, WA
- MIKE MYERS, EVERETT, WA
- BOB WHITEFIELD, BOTHELL, WA
- DONN SPANGLER, KIRKLAND, WA
- BOB HUGHES, SEATTLE, WA

- SHOW**
- JUST DUCKY, EVERETT, WA
  - RAILROAD CHILI, SEATTLE, WA
  - DRAGON SLAYERS CHILI, SEATTLE, WA

**JUNE 16, 1984 — FAIRFAX, VA — VA STATE CHAMPIONSHIP CHILI**

- GART BOWLING, RICHARDSON, TX
- ERNEST ROMANOWSKI, DALLAS, TX
- AL COREA, WOODBRIDGE, VA
- BARRY BALTICH, ELLSWORTH, PA
- DON DEAN CAMPBELL, ALEXANDRIA, VA
- FORTUNATO J. MENDES JR., FAIRFAX, VA
- AL LOWRY, FAIRFAX, VA
- DORIS PEARSON, GARLAND, TX
- JIM BURGESS, SPRINGFIELD, VA
- JIM SPERGER, RESTON, VA

- SHOW**
- DEATH ROW CHILI GANG, RESTON, VA
  - LURAY BARNBURNERS, LURAY, VA
  - FRIENDS OF THE REPUBLIC, McLEAN, VA

**JUNE 16, 1984 — AMARILLO, TX — MUD-HOLE 1**

- CHILI**
- ROBERT NEMOEDE, AMARILLO, TX
  - PEG CHRISTIAN, AMARILLO, TX
  - JOHN BOGERT, AMARILLO, TX
  - JOEY SUTPHEN, AMARILLO, TX
  - MIKE NIEMEIER, AMARILLO, TX
  - GARNER ALBUS, AMARILLO, TX
  - GLYN GAINES, WICHITA FALLS, TX
  - VICKIE CHILDERS, AMARILLO, TX
  - ALICIA NIEMEIER, AMARILLO, TX
  - CHYREL PELFERY, AMARILLO, TX

- SHOW**
- BOOZER BUNCH, AMARILLO, TX
  - PUTTIN' ON THE RITZ, AMARILLO, TX
  - FEED 'UM GOLDFISH, AMARILLO, TX

**JUNE 16, 1984 — LLANO, TX — GREAT LLANO CHILIFEST**

- CHILI**
- KENNETH TURNER, VICTORIA, TX
  - BOB LOONEY, DALLAS, TX
  - BILL BROWN, EULESS, TX
  - JOHN CAFFEY, AUSTIN, TX
  - MARK McDONALD, VICTORIA, TX
  - NATHA CALDWELL, SAN MARCOS, TX
  - RED CALDWELL, SAN MARCOS, TX
  - MIKE BENOLD, HOUSTON, TX
  - CAROLYN MOORE, SPRING, TX
  - BARBARA BENOLD, HOUSTON, TX

- SHOW**
- FUNTASTIC CHILI, BASTROP, TX
  - RIO DIARRHEA CHILI, SPRING, TX
  - PEDERNALES RIVER RATS, SPICEWOOD.

**JUNE 16, 1984 — THE COLONY, TX — LIONS CLUB**

- CHILI**
- HARVEY WEST, PLANO, TX
  - CAROL KNIGHT, IRVING, TX
  - DOREEN RITCHEY, GARLAND, TX
  - MIKE BLOOD, IRVING, TX
  - KATHY BOUNDS, ARGYLE, TX
  - DAVE JOHNSTON, PLANO, TX
  - BILL RENFRO, FORT WORTH, TX
  - CORA IVY, IRVING, TX
  - ROY JAMES, CARROLLTON, TX
  - CARL GROSE, DALLAS, TX

- SHOW**
- CHILI MAGIC, PLANO, TX
  - HIGGINS BROS. SHOW TEAM, IRVING, TX
  - BIG MOLAR, GARLAND, TX

CHILI

**WACO COCA-COLA Presents PENTATHLON VIII COOK-OFF**



**CHILI STEW BEANS GUMBO BAR-B-QUE**

**World Championship Event Co-Sponsored by Wendy's of Waco**

**SEPTEMBER 22, 1984 WACO, TEXAS**

**W**aco Coca-Cola, in conjunction with KNFO Radio and McLennan Community College, brings Texas a World Championship Event... **The Pentathlon VIII.** This five event cook-off has become a favorite Texas tradition that's reputation has drawn some of the state's best cooks to the banks of the Brazos River. Come join us under the shade trees of Cameron Park East and cook up your best batch of chili, beans, stew, bar-b-que or gumbo. Whether it's one or all events you enter, you can be sure you'll be treated to Texas-size hospitality and scenic campgrounds at Texas' favorite... **The Pentathlon VIII Cook-off.**



**The Second Annual Texas Swing Festival** will be in progress on cook-off day — along with guest star Johnny Gimble and more. The proceeds will go toward a music scholarship at McLennan Community College in memory of Bob Wills.



Don't miss **PENTATHLON VIII** There will be more famous "Goodie Bags" for everybody. But remember **cooks will be limited** . . . so register early!



**ALL THIS AND MORE**

- Overnight camping
- Cooking areas assigned on a first come first served basis.
- Open fires not allowed.
- \$15.00 entry fee for one or all events.
- Limited to 65 lucky cooks.

- Trophies awarded for 1st, 2nd, and 3rd for all events.
- 10 showmanship trophies to be awarded.
- Fantastic cooks party nite B-4.
- Contests: Best vehicle bumper sticker and best of the worst pair of blue jeans.

**Expert consultation provided by Ron Charlton**

.....CLIP AND RETURN.....



**ENTRY FORM PENTATHLON VIII COOK-OFF**

Mail \$15.00 entry fee to: Waco Coca-Cola c/o Bruce Deakin, 1201 Austin Ave., Waco, TX. 76701. Telephone: 817-753-1561 Ext. 33.

NAME: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_  
 NAME OF TEAM: \_\_\_\_\_  
 NUMBER ON TEAM: \_\_\_\_\_  
 SHOWMANSHIP: YES NO (Circle one)

**LIMITED TO FIRST 65 ENTRIES**

# AROUND THE BEND

**August 18 — VICTORIA, TEXAS** — For the second year runnin', the Victoria and surrounding area Pod (VASA) will hold their Rootin' Tootin' C.A.S.I. cookoff at Riverside Park. C.A.S.I. rules. Dee Horton, Great Pepper of the VASA Pod and head honcho of the VASA cookoff has all the details at P.O. Box 499, Inez, Texas 77968 or you can call him at (512) 782-6970. If he isn't around, talk to Tammy ... She probably knows more about it than Dee, anyway!!!!

**August 18 — SCHERTZ, TEXAS** — 1st Ever Gra-Trail Chili Cookoff at City Park in Schertz. Sponsored by the Greater Randolph Area Trail Riders Assn., \$10.50 entry fee, payable to the Gra-Trail, P.O. Box 293, Schertz, Texas 78154. Call Ray Arizpe at (512) 420-3211 at night or weekends for details. C.A.S.I. rules.

**August 18 — TRINITY, TEXAS** — 2nd Annual Trinity Chili Cookoff and Party-Off, C.A.S.I. rules, limiting the cooks to 55, so get your registration in now! Benefiting the Trinity Fair Association, the cookoff will be held at the Community Center. Send \$15 to Trinity Fair Assn., P.O. Box 5491, Trinity, Tx 75862.

**August 18 — HOBBS, NEW MEXICO** — The 3rd Annual Hobbs American Chili Cookoff promises to be a flag wavin' All American family outing! There will be a dance Friday night and Saturday night ... The cookoff is Saturday and entries close at 9:00 a.m. Saturday ... so get on out there early !!! C.A.S.I. rules will apply and overnight camping is available. The cookoff is located 5 miles north of Hobbs on Lovington Highway. Follow the signs to the cooksite. Proceeds go to the Ronald McDonald House. Call Ellis Grimes at (505) 392-2992 or Rod Ripley (505) 392-8276 or Buddy Ussery at (505) 392-5977 for more detailed information.

**August 18 — OKLAHOMA CITY, OKLAHOMA** — The ICS Oklahoma State Championship Chili Cookoff is going to be at the Zoo Amphitheatre in Oklahoma city. The winner qualifies for the ICS World Championship ... ICS rules, \$20.00 entry fee, benefiting civic projects in Oklahoma city. Contact Bill Orcutt at Box 60140, Oklahoma City, OK 73146 for more information.

**August 19 — HORIZON CITY, TEXAS** — The Third Edition and American Legion 1st Annual Chili Cookoff will be held on Sunday with a dance and live band on the Saturday night, and the location will be at the Horizon City shopping center (15000 Horizon Blvd). Entry fees are \$25/team and there will be goodie bags for the cooks.

There will be trophies for the winners and various other chili oriented prizes. C.A.S.I. rules. For more information contact Mel Bell, or Clint Scharr at (915) 852-3432. This event is sponsored by Clint Scharr's Third Edition and the American Legion Post 598 and will benefit the Post Building Fund.

**August 25 — PLEASANTON, TEXAS** — The 8th Annual Cowboy Homecoming and Chili Cookoff will be located at the Noon Lions' Pavilion on FM 476 in Pleasanton. They have a great reputation for running chili cookoffs! C.A.S.I. rules will apply and there will be a \$10.50 entry fee. Make your check out to the Noon Lions' Club. Send the check to the Noon Lions, Box 462, Pleasanton, Texas 78064. Call Mark Buford at (512) 769-3947 or Johnny Lambaria at (512) 569-2194.

**August 25 — WINSTON-SALEM, NORTH CAROLINA** — The North Carolina State C.A.S.I. Championship will be at Tanglewood Park. John Chaney and Michael Harrell have all the information about this biggie ... and you can contact them at the March of Dimes office, 610 Coliseum Dr., Winston-Salem, N.C. 27106, or call (919) 723-4386. All proceeds go to the March of Dimes, an organization dedicated to perfectly beautiful, beautifully-perfect babies ... great cause!

**August 25 — HOUSTON, TEXAS** — 5th Annual Gulf Coast Regional ICS Chili Cookoff, ICS Rules, limit 100 cooks, contact Kasey Kirby for more information at (713) 468-0660 or write 13030 Memorial Dr., Houston, Tx 77079. Details to follow.

**August 25 — CUMBERLAND, MARYLAND** — ICS Maryland State Championship Chili Cookoff at the Ali Ghan Shrine Picnic Grounds ... entry fee \$25.00, benefiting the Ali Ghan Shrine Temple. ICS rules with winner qualifying for the World Championship ICS Cookoff in October. Contact Paul Scott at Box 1616, Cumberland, MD 20502 or call him at (301) 777-8865.

**August 25 — HOUSTON, TEXAS** — Gulf Coast Regional ICS Championship Chili Cookoff. Benefiting Muscular Dystrophy Association, entry fee \$15.00, ICS rules, contact Kasi Kirby at 13030 Memorial, Houston, Texas 77079 or call her at (713) 468-0660 for details. Winner eligible for ICS World Championship.

**September 1 — LAWTON, OKLAHOMA** — KLAU-Budweiser Chili Cookoff V — (That means 5 in roman) will be held at the Canche Oklahoma Rodeo Amusement Park, with C.A.S.I. rules and C.A.S.I. points. They are

planning to have more 'n plenty entertainment for the cooks and spectators ... Reba McIntyre will sing, there will be wrestling and magicians and no tellin' what all! Contact KLAU-Radio for more information at (405) 357-2860 or write to Glen Boyer at KLAU, Box 569, Lawton, OK 73502.

**September 1 — AUSTIN, TEXAS** — 8th Annual Capital City Chili Cookoff is always lots of fun! C.A.S.I. rules, NO entry fee. Get in touch with Michelle Fail at 431 Hancock Center in Austin, Texas 78751, or call her at (512) 458-8256. The cookoff will be held at Hancock Center right on IH35 ... and all proceeds will go to MDA.

**September 1 — OATMEAL, TEXAS** — Now let's get this straight ... The 1983 Oatmeal Festival will feature a Bean cookoff? Okay ... Carol Risz knows about this ... and she promises more information at a later date ... but for now, it's too good to pass up ... Oatmeal is out of Bertram, about 25 miles north of Austin. They annually hold an Oatmeal Festival ... and Oatmeal Cookoff, or they used to ... neat idea ... folks cooked everything from cookies to oatmeal fried steak ... But, we hear that this year they are having a bean cookoff ... What are beans doing??? Trying to put oatmeal out of business? Now, before we get too mushy about loosing the Oatmeal Cookoff, let us hasten to add that Carol's Bean Cookoffs are a gas ... Don't miss it! We'll have more on it later. If you can't wait for more information, call Carol Risz tonight at (512) 868-4315.



**STRAIGHT FROM UNDER MANNY'S HAT**

Those infernal thought waves of procrastination are mental "bugs" that have a brilliant headlight in front and a long sharp "stinger" behind.

They breed by the millions with a little encouragement and inject their poison into the mind of man only to hinder his happiness and success.

Earnest, hard work is the only antidote that will successfully exterminate these pests.

One good lick of work is worth 10,000 wishes in striving for success. The whole world respects a good worker. Work is the great conqueror — the one best friend of the living and the foundation stone of all successes.

There never was a time when concentrated effort and diligence were not rewarded by a just measure of success — and there never will be.

## TEXAS HATTERS

5003 Overpass  
Buda, Texas 78610  
(512) 295-HATS (Buda)  
(512) 441-HATS (Austin)

## SHINER PREMIUM BEER



**SPOETZL BREWERY, INC.**  
Last of the Texas Independent Breweries



**September 1—KILLEEN, TEXAS**—First Annual Old Soldiers Lampasas River Chili maneuvers. 16 miles south of Killeen near Ft. Hood. C.A.S.I. rules, \$15 entry fee. For information call (817) 634-0162 or (817) 634-8010.

**September 1 — DALLAS, TEXAS** — Pioneer Days Celebration and Chili Cookoff. \$15 entry fee. C.A.S.I. rules sponsored by Southeast Dallas Chamber of Commerce ... fiddler's contest, four street dances, C.A.S.I. adults Chili Cookoff, Boy Scout Chili Cookoff, arts and crafts, antique car show and more. For more information call Len Adams, (214) 388-2481 at home or (214) 398-0601 at the Chamber office.

**September 1 — BRADY, TEXAS** — World Championship Barbeque Goat Cookoff, sponsored by Chamber of Commerce. The Kent Finlay Band to play for Saturday night dance. For more information call (915) 597-2420.

**September 3 — ALBANY, OREGON** — ICS Oregon State Chili Championship will be located at the Timber Linn Park, benefiting the Muscular Dystrophy Association. ICS rules, contact Brian Oare, 4620 Knox Butte, Albany, OR 97321 for details.

**September 3 — AIEA, HAWAII** — Hawaii State ICS Championship Chili Cookoff, benefiting MDA, ICS rules, contact Betty Ho for details at 98-211 Pali Momi St., #735, Aiea, Hawaii 96701. Winner advances to the ICS World Championship Cookoff.

**September 8 — COLDSRING, TEXAS** — 3rd Annual San Jacinto County Chili Cookoff — to benefit the American Legion Post 629. This cookoff will be run under C.A.S.I. rules and be held at the Browder Marina in Coldspring, over by Houston. The \$15 entry fee should be sent to Dutch Walter, Star Rt. Box 3745, Coldspring, TX 77331. If you want directions, or more information, call Dutch at (409) 653-4589.

**September 8 — BILLINGS, MONTANA** — Montana State ICS Chili Championship, located at the Ramada Inn in Billings, benefiting the St. Vincent Hospital Cancer Care Center, entry fee \$25.00, contact Vera Jorgenson, 1223 Mallowney Lane, Billings, MT, or call (406) 248-7151 for details.

**September 9 — WEST BLOOMFIELD, MICHIGAN**

— Michigan State ICS Chili Championship, \$50.00 entry fee, benefiting the Sniar Tom Day House and Soup Kitchen, cookoff located at the Lark Restaurant in West Bloomfield ... contact Jim Lark at 6430 Farmington Rd., West Bloomfield, MI 48033 for details.

**September 9 — SPRINGFIELD, ILLINOIS** — The Illinois State ICS Chili Championship, located at the Illinois State Fairgrounds, \$40.00 entry fee, benefiting the American Lung Association. Winner goes to the ICS World Championship Chili Cookoff ... contact the American Lung Assn., 1 South Christmas Seal Dr., Springfield, IL 62703 or call (217) 528-3441 for more information.

**September 13, 14, 15 & 16 — SAN MARCOS, TEXAS** — The 15th Annual Republic of Texas Chilympiad is probably already marked on every red-blooded chilihead's calendar ... but in case you had a memory lapse, we'll remind you of the four-day event ... including a media cookoff, a Chamber of Commerce cookoff, a Junior cookoff, a Collegiate cookoff and the highlight of the week, the World's Largest Chili Cookoff ... the (Men only) State Championship C.A.S.I. Cookoff. Last year there were over 400 cooks competing for the title and they're expecting many more this year. Get your application in soon (see ad in this issue of CHILI MONTHLY). Not only is Chilympiad a must for "real chili cooks" but the entertainment this year is enough to make your mouth water and your feet start tappin' ... Thursday night — George Strait; Friday night — John Conlee and Dotts; and Saturday night — the ultimate battle of the bands — Bob Wills' Original Texas Playboys vs. The Sons of the Pioneers!!! Sunday night there will be a free dance for all survivors, featuring the Velvets. As in years past, Tex Schofield will emcee the chili stage and Kent Finlay is in charge of the entertainment stage. C.A.S.I. rules. Send \$25 check or money order and application (see ad this issue/CM) to Chilympiad, Box 188, San Marcos, TX 78666 or call the Lovely Helena Schofield, the Chilympiad Secretary, at (512) 396-5400 for more information.

**September 15 & 16 — LAS CRUCES, NEW MEXICO** — 4th Annual Green and Red Chile Fare at Mesilla

Valley Mall. Also menudo cookoff, tortilla toss, and lots more! Early bird entries get a bonus ... personalized aprons for the entries received by 8/30. Send \$25 to World Chile Fare/Tom Selves, Box 879, Las Cruces, NM 88004. The Red Chile and Chile Salsa Cookoffs will be held on Saturday under ICS rules and the Green Chili(e) and Menudo Cookoffs on Sunday. Call Tom for more information at (505) 526-2426 (days).

**September 16 — FLUSHING, NEW YORK** — ICS New York State Chili Championship, located at Queens Botanical Gardens. Entry fee \$25, benefiting the Handicapped Children's Program, ICS Rules, contact Roland Wade, 43-50 Main Street, Flushing, New York 11355 for details.

**September 22 — WACO, TEXAS** — The Pentathlon VIII will once again be held at Cameron Park East. Entries include chili, beans, barbecue, stew and gumbo. \$15 entry fee payable to The Pentathlon VIII c/o Bruce Deakin, Waco Cocacola, 1201 Austin Ave., Waco, Texas 79701

**September 22 — AVONDALE, ARIZONA** — ICS Arizona State Chili Championship, located at 611 North 8th Street in Avondale, benefiting the Crippled Children's Hospital and the Senior Citizens Center, \$25 entry fee. ICS rules. Contact Bill King at 12331 West Rio Vista Lane, Tolleson, AZ 85353 or call (602) 932-9711 for more information ... Willer advances to the ICS World Championship.

**September 29 & 30 — SAN ANTONIO, TEXAS** — 12th Annual World Championship Menudo Cookoff, benefiting the Boys Club of San Antonio, located at Loop 410 and Farm Road 1957. Deadline for entry is 9/26 at 12 noon. Send your \$30 entry fee to Boys Club of San Antonio, 600 SW 19th St., San Antonio, Texas 78207 or phone Jose or Carol at (512) 453-1920 (days).

**September 29 — PFLUGERVILLE, TEXAS** — "2nd Annual Legends of Texas Chili Classic." \$15 entry fee, C.A.S.I. rules. This cookoff is sponsored by the Pflugerville Sertoma and the Pflugerville La Sertoma Clubs. Friday night cooks party, and live music Saturday. More details will follow, but if you just can't wait, call Ben Boyd at (512) 251-4924 (nights) or (512) 476-0461 (days).



Boys' Club  
of San Antonio

**MENUDO**  
world championship cookoff

**The Best of The Breakfast of Champions.  
The Best Country Music in the Southwest.  
Cash Prizes and Awards for the Best Recipes.  
Showmanship Trophies.  
Menudo Queen Contest.**

**12th Annual World Championship  
Menudo Cookoff  
San Antonio, Texas  
September 29-30, 1984**

**20x20 Foot Spaces  
Multiples OK  
Five Per Working Team  
And Your Queen Contestant  
Makes Six!**

**All Proceeds Benefit  
Disadvantaged Boys  
And Girls . . . Over 2,500  
Served by Boys' Club  
of San Antonio**

**Please Mail Me An  
Information Kit:**

NAME: \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ Zip \_\_\_\_\_  
Phone \_\_\_\_\_

**BOYS' CLUB OF SAN ANTONIO  
600 S.W. 19th St.  
San Antonio, TX 78207**

**MENUDO INFORMATION  
HOTLINE  
(512) 435-1920**

**September 29 — DALLAS, TEXAS** — Original C.A.S.I. Texas Open Chili Cookoff to be held at "Big D" resort. C.A.S.I. rules; \$20 entry fee. Trophies for top 11 chilis and top 10 show. Top 3 chili winners automatically qualify for Arriba Terlingua — Villa de la Mina. Expense money to winner payable at Arriba Terlingua — Villa de la Mina. Mail entry fee to Texas Open — D.A.P., 1645 Priscilla, Irving, TX 75061. Entries must be received by 9/24/84. For more information call (214) 254-5920 or (214) 259-2349.

**September 30 — JOLLYVILLE, TEXAS** — Ninth Annual "Chiggerfest" begins on Saturday, September 29 with all sorts of activities including a Junior Cookoff. The big cookoff will be Sunday this year — "the last chance cookoff" with C.A.S.I. rules and a \$15 entry fee. Top ten chili trophies and top three show trophies will be awarded. The cookoff will again be held at the Bank of the Hills on Highway 183 just west of Austin. This event is sponsored by the Jollyville Sertoma Club and all proceeds will benefit Cystic Fibrosis Foundation. There will also be arts and crafts, armadillo races, and live music by the Texas High Riders band. Send your entry to Steve Estill, 965 Braeburn Glen, Austin, Texas 78729 or call him at (512) 258-6108.

**October 6 — LUCKENBACH, TEXAS** — Luckenbach Ladies only Chili Cookoff ... no men allowed to cook! Kathy Morgan will have details later ...

**October 7 — HUMBLE TEXAS** — Dillon's 2nd Annual Chili Cookoff is another Kasey Kirby Production, C.A.S.I. rules. Contact Kasey for the details at (713) 468-0660.

**October 9 — COLUMBUS, OHIO** — ICS Ohio State Chili Championship, in downtown Columbus. Entry fee \$25, benefiting the National Kidney Foundation of Central Ohio. Contact Jim Hammerschmidt, c/o York Steak House System, 2255 Kimberly Parkway, P.O. Box 27925, Columbus, Ohio for more information.

**October 13 — ST. LOUIS, MISSOURI** — ICS Missouri State Chili Championship, benefiting the National Kidney Foundation, \$35 entry fee. ICS rules. Contact Ted Hagnauer, 8135 Forsyth, St. Louis, MO 63105.

**October 13 — ANDERSON, SOUTH CAROLINA** — ICS South Carolina State Chili Championship. Benefiting the Boy Scouts of America/United Way, ICS rules, \$25 entry fee. For more information, contact Peter Ryter, 1109 South Main, Anderson, SC 29621, or call (803) 225-1109.

**October 20 — TAWAKONI, TEXAS** — 6th Annual Post Oak Chili Cookoff will be at the Rains County Park this year (one mile east of the two-mile bridge) C.A.S.I. rules, \$15 entry fee. For details, contact John Thompson at Rt. 1, Box 381-E, Lone Oak, Texas 75453.

**October 20 — YORKTOWN, TEXAS** — The Fourth Seventh annual Charlies Place Western Days chili cookoff in the park will on Saturday instead of Sunday this year! C.A.S.I. rules, only \$10.50 entry fee, deadline is noon on the day of the cookoff. Goody bags while they last ... overnight camping both Friday and Saturday nights ... free street dance and commotion both nights according to Marvin Schultz! Contact Marvin for more information at the Yorktown Chamber of Commerce, P.O. Box 488, Yorktown, Tx 78164 or call (512) 564-2661 (days) or (512) 564-2643 (nights).

**October 27 — FLATONIA, TEXAS** — Czhlispel XIII, for the thirteenth year, Flatonia will open her arms and welcome old and new chili cooks to their community. If you've never been to the Flatonia cookoff, you've missed a lot! Plan to attend the cookoff! Details later on entry fee, etc.!

**October 27 — KNOX CITY, TEXAS** — Knox City is having their Second Annual Fall Festival and Chili Cook-off with games, food, entertainment and general carryin' on ... contact the Knox City Chamber of Commerce for entry forms and more information at P.O. Box 91, Knox City, Texas 79529 or call (817) 685-3442.

**October 27 — HAVELOCK, NORTH CAROLINA** — ICS North Carolina State Chili Championship, located at State Highway 101 and Cunningham Blvd., \$10 entry fee benefiting the Craven Cherry Point Child Development Center. ICS rules, winner advancing to ICS World Championship. Contact Charlee Schwab, P.O. Box 747, Havelock, NC 28532 or call (919) 447-7111 for more information.

## REVIEW

(continued from page 14)

tomatoes, chicken stock, tomato sauce, salt, pepper, cinnamon and raisins. Simmer uncovered for about 20 - 30 minutes, or until the sauce has a thick catsup-like consistency.

While the sauce is simmering, combine cottage cheese with egg in a small bowl. Shred jack cheese onto a piece of waxed paper. Grease a casserole dish 10" x 6" x 1 3/4".

Heat tortillas in a hot dry skillet about 15 seconds to the side. Place two tortillas on the bottom of greased casserole dish. Cover with half the green chiles, half the cottage cheese mixture, then half the meat sauce. Cover with the other two tortillas and the rest of the green chiles, cottage cheese, and meat sauce. Top with the shredded cheese.

Heat in preheated oven until bubbly and cheese is beginning to brown (about 25 minutes). Allow this to cool 10 minutes before cutting into squares. Delicious with a simple green salad and a bottle of beer.

You can bet my copy of *An American Gumbo* will earn its share of stains, splatters and other happy memories in the months and years to come. Thanks, Linda ... drop by any time!

DIANA FINLAY

**THERE'S  
NO SUCH THING  
AS  
CANNED CHILI.**



No self-respecting chili lover would be caught with a can-opener in his hand. For he knows that the true authentic taste of Texas chili is homemade. The true hearty taste that comes from cooking it yourself ... like with Wick Fowler's® famous 2-Alarm® Chili Ingredients. Just add fresh meat and tomato sauce.

Pre-measured by us and prepared by you to guarantee a homemade chili taste you just can't get from a can.



© Caliente Chili, Inc. 1984

# Poet Laureate of Terlingua



## EQUAL OPPORTUNITY EMPLOYMENT BLUES

I'm not one to beg, borrow, steal or rob,  
So I've looked all over trying to land me a job,  
But everywhere I go, it's the same old tale ...  
"We can't use a White Protestant male."

(Chorus)

I've got the equal opportunity employment blues.  
I've looked for a job till there's holes in my shoes,  
But everywhere I go it's the same bad news.  
I've got the equal opportunity employment blues.

I found a job in the paper and I went to apply ...  
Shined up my shoes and wore my coat and tie,  
And I fit the bill down to the last detail,  
But they were looking for a purple homosexual female.

(Repeat chorus)

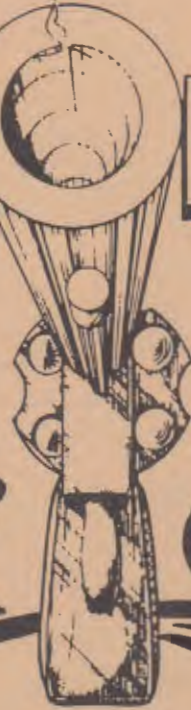
I know we're all equal in the eyes of the law,  
But there's lots of good people that the law never saw.  
There's nothing wrong with equal opportunity,  
But when they say "equal," they don't mean me.

(Repeat chorus)

*The Original* CASI

# TEXAS OPEN

# CHILI Cook off



## SEPTEMBER 29, 1984

## "BIG D" RESORT

### 17 MILES SOUTH OF DOWNTOWN DALLAS I-45 TO EXIT 268 — MALLOY BRIDGE ROAD

TOP 3 AUTOMATICALLY QUALIFY FOR  
TERLINGUA — VILLA DE LA MINA  
EXPENSE MONEY TO WINNER PAYABLE AT  
TERLINGUA — VILLA DE LA MINA  
TOP 3 SHOWMANSHIP WINNERS WILL RECEIVE  
POINTS TOWARD TERLINGUA

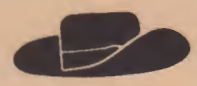
TROPHIES TO TOP 11 CHILI WINNERS AND TOP  
10 SHOW TEAMS  
OVERNIGHT CAMPING — NO HOOK UPS

FOR A GUARANTEED SITE AND GOODIE BAG  
ENTRIES MUST BE RECEIVED BY 9/24/84

Mail entry form with \$20 check  
or money order payable to:  
Texas Open — D.A.P.  
1645 Priscilla  
Irving, Texas 75061  
214-254-5920  
214-259-2349

Head Cook _____	Team Name _____
Address _____	Name of Chili _____
City _____	State _____ Zip _____
Phone _____	
Please enter our team in showmanship. yes _____ no _____	
Will you be at Friday Night Cooks Party? yes _____ no _____	

B.Y.O. BEER — NO BEER WILL BE SOLD AT COOKOFF



ORIGINAL TEXAS CHILI COMPANY

### IT'LL BE A REAL CHILIHEAD EXTRAVAGANZA!

*Proceeds to benefit Dallas Area Parkinson Foundation*