

**THE
NATIONAL INVITATIONAL
TOURNAMENT
OF
CHILI CHAMPIONS**

**SAN ANTONIO TEXAS
OCTOBER 18, 1975**

11:00 AM - MIDNIGHT

AT LA VILLITA

ALSO

**THE SOUTHWESTERN U.S. REGIONAL
HOLLERIN' CONTEST**

&

**THE NATIONAL CHAMPIONSHIP PIE CHUNK
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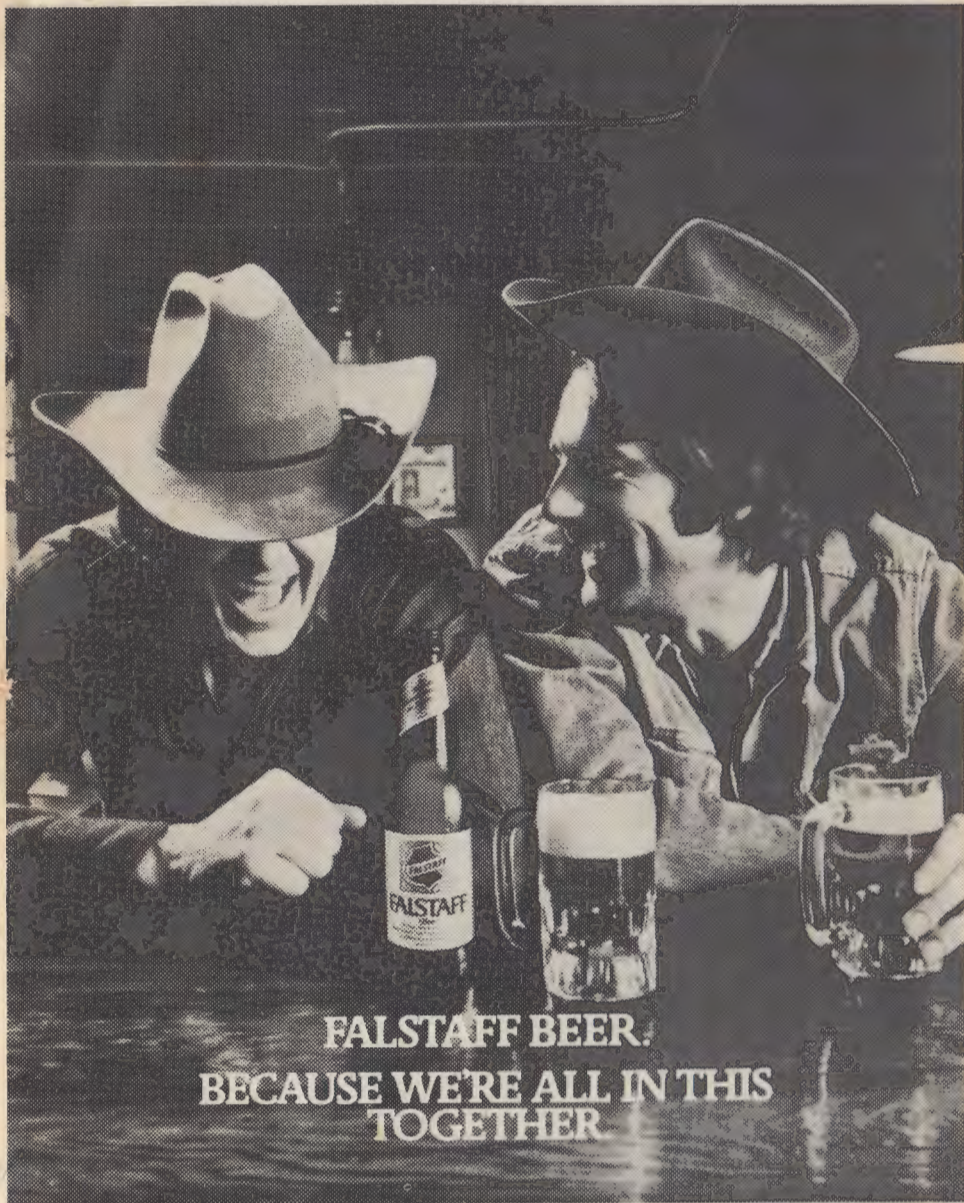
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GOOD LUCK TO ALL

Bob Angel

National Chili Cook-Off Contestants

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**NATIONAL INVITATIONAL TOURNAMENT
 OF
 CHILI CHAMPIONS
 San Antonio, Texas**

**SATURDAY, OCTOBER 18, 1975
 LA VILLITA**



*Sadie Shankell, only white chili
 queen serving chili in S.A.*

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Souvenir Program

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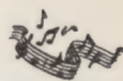
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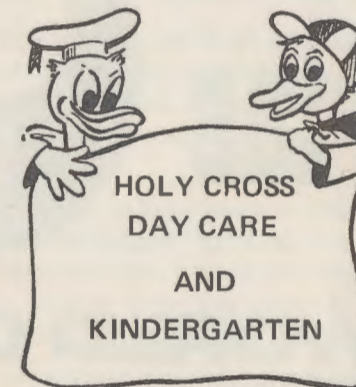


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SCHEDULE OF EVENTS

CONTESTS SCHEDULE

- 12:00 Noon- Bubble gum blowing
12:30 - Lemon Roll
1:00 - Beer can stacking
1:30 - Beer can chunking
2:00 - Celebrity Chili Eating
3:00 - Jalapeno Eating
4:00 - Hollering Contest
4:30 - Pie Chunking Contest
5:00 - Chili Judging Begins
6:00 - Announce Winner & Auction Winning Chili

BANDS SCHEDULE

- 11:00 AM - 2:00 PM - Backwoods Volunteers
2:00 PM - 4:00 PM - Crimson Country
4:00 PM - 6:00 PM - Stardust
8:00 PM til Midnight - Hickory

McCullough Saw Company will be used to fill in as needed.

Wyatt Cafeterias



A WORLD OF GOOD EATING



"THE CHILI PRAYER"

"Lord, God, You know most of us is forgetful. Sometimes, I can't even recollect what happened yestiddy. We is forgetful. We just know daylight and dark, summer, fall, winter, and spring. But I sure hope we don't never forget to thank you before we is about to eat a mess of good chili.

"We don't know why, in Your wisdom, You been so doggone good to us. The heathen Chinees don't have no chili, ever. The Frenchmens is left out. The Rooshians don't know no more about chili than a hog does about a side saddle. Even the Mexican folks don't get a good whiff of it unless they stay around here.

"Chili eaters is some of Your chosen people. We don't know why you so doggone good to us. But, Lord. God, don't never think we ain't grateful for this chili we about to eat. Amen"

The Chili Prayer - by Bones Hooks

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'SOUP OF THE DEVIL'

In the north Texas town of McKinney just before the turn of the century, there was a cafe run by an old colored gentleman by the name of Myers. The people in town called him 'Old Myers'.

Myers served a special stew that was famous all across the country. Jesse and Frank James, the notorious Missouri outlaws came to McKinney often, not to rob the bank but to eat Myers' special stew.

In the fall of 1890, Myers came to San Antonio to visit relatives. While here, he frequented the chili stands in Military plaza. He dearly loved his first bowl of red and was so taken by the fiery brew that he managed to obtain a recipe from one of the chili queens.

Armed with the recipe and a wagon load of chili pods, Myers returned to McKinney.

On a cold Saturday night in November, the patrons of Myers's cafe were treated for the first time to chili con carne. Everyone loved it--kids and grown ups alike.

Before long the town's people were coming to Myers' place in numbers to eat chili. Chili was now outselling his famous stew.

But black clouds were gathering in McKinney. The ministers of the town decided that anything so tasty, hot, and exciting had to be sinful. 'Soup of the Devil' they called it--and they called Myers' cafe 'The devil's dining room'. They preached against the 'brimstone brew' every Sunday and forbade their people to visit Myers---especially the children.

Well some people listened and heeded but most didn't and pretty soon chili won out. By now, Myers' special stew was running a very poor 2nd to chili.

On March 20th 1891 a new sign went up in front of Myers' place.

"Myers' McKinney Chili Parlor"

Another part of chili history.



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SMOODT SCHMIDT'S JAILHOUSE CHILI RECIPE

½ lb. or 2 cups ground beef suet
2 lbs. ground beef
3 buds garlic
1½ tablespoons paprika
3 tablespoons chili powder
1 tablespoon comino seed
1 tablespoon salt
1 teaspoon white pepper
1½ teaspoons finely diced dried sweet chili pods
3 cups water

Fry out suet in heavy kettle. Add meat, finely diced garlic, and seasonings; cover. Cook slowly 4 hours, stirring occasionally, Add water; continue cooking about 1 hour until slightly thickened. Serve plain or mixed with equal portions of cooked dried pink or red beans. Serves 6. (Dried chili pods may be omitted.)

THE ORIGINAL TEXAS STYLE CHILI RECIPE

As the Chili Queens made it in the San Antonio Plazas in the 1880's.

4 lbs. ground or cubed beef or venison.
12 Chili pods* (anchos) boiled skinned and run thru a colander
1 tablespoon ground cumin
1 tablespoon ground oregano
1 teaspoon Cayenne pepper
1 tablespoon tabasco sauce
8 cloves finely minced garlic
1 tablespoon salt
2 tablespoons paprika
4 oz. rendered beef suet
2 tablespoons Masa Harina

*If anchos are not available, use 10 tablespoons chili powder and omit the oregano and cumin.

Sear the meat in a little cooking oil until it is just greyish (not brown).

Add the garlic and suet near the end of the searing process.

Add water to about 2 inches above the meat.

Cover and cook over high heat for about 30 minutes.

Add chili pods and remainder of ingredients except masa harina.

Cover again and simmer for 45 minutes. Adding water or the pepper liquid as necessary. Remove from heat and skim off the grease. Add masa harina and simmer for another 20 minutes.

You may want to perk it up during the last 20 minutes by adding more chili powder, salt etc.

THE CHILI QUEENS

The chili vendors in the San Antonio Plazas in 1880 were mostly ladies. They made their chili at home and brought it to the plazas in little burro driven carts.

These ladies always wore colorful gowns and had flowers in their hair. On their tables you would often find beautiful antique lamps. Because of the colorful costumes and their beauty, they became known as Chili Queens.

Travelers and tourists who came to San Antonio usually got around to these open air restaurants before they took time to visit the Alamo.

All classes patronized the chili stands. Some were attracted by the novelty of it and some by the cheapness. A big plate of chili and beans with a tortilla on the side, sold for ten cents. A poor bootblack and a silk hatted tourist would line up and eat side by side. Cowboys, merchants and hack drivers touched elbows. It was the genuine democracy of Bohemia. All were free and equal at the chili stands. And so it is today. Chili is the common denominator of the masses.

The acknowledged queen of the Chili Queens was a blonde American girl, Sadie Thornhill. Because of her beauty, vivacity and aptitude for repartee, her chili stand was clearly the favorite of all. She became so popular in fact, that she finally was able to open a genuine restaurant with a roof and everything.

The San Antonio Pod of the Chili Appreciation Society, after extensive research, aided by the Daughters of the Republic of Texas has located a direct descendant of Sadie Thornhill. Her name is Marge Misthos and she is from Houston, Texas. It is so very remarkable that Marge is also a chili cook. She is competing here today under the name of 'Messy Marge'

Marge's maternal grandmother was Sadie Thornhill. Marge's mother (the daughter of Sadie) whose name was Dora Mae Thornhill married Andrew Niell of San Antonio. John Lewis Neil, Marge's uncle, was a streetcar motorman in San Antonio and would let Marge ride all over the hustling, bustling city of 67,000 people.



TOM
WAYNE

YELLOW
DOG

BIG
JOHN

NAN
MARSA

THE CHILI APPRECIATION SOCIETY

Several years ago in Dallas, Texas, a few people who really loved good chili, formed the Chili Appreciation Society. Their main goals were to ---

1. Improve the quality of chili served in restaurants and ---
2. Broadcast Texas style chili recipes all over the earth.

The activities involved in achieving these goals turned out to be a lot of fun and naturally attracted other people in other cities.

Well before you know it there were chapters (called pods) of the Chili Appreciation Society springing up all over this country. In fact, Pods were even formed in other countries.

So now we have the CHILI APPRECIATION SOCIETY INTERNATIONAL.

The real peak of chili activity came when Wick Fowler and H. Allen Smith staged their Historical Chili match out in Terlingua in 1967 that attracted nationwide attention and even more CASI Pods were formed.

These yearly sojourns to Terlingua have continued ever since.

At first it sorta looked like the chili activities were attended only by the affluent or high rollers as we call them. But that is certainly no longer true.

The 1st Republic of Texas Chilympiad was held in San Marcos in 1970 opening the door for people in this area to see what chili contests are all about.

Since then other towns and cities have begun holding chili contests, more people are attending them and more general interest in chili activities has developed. There were over 20 contests in Texas last year. Here's the way it starts.

You hear about a chili contest and decide it might be fun to enter. So you get some of your friends together and the first thing you know you have a chili Team.

You go to the contest and cook. You might even win--But the main thing is you have more fun than you ever had in your life.

It's not just the fact that your cookin chili that does it, it's the fellowship you enjoy with your team and competing teams. The friendliest people you have ever met go to chili contests.

Here's another important point, you don't have to cook to belong. Some of the people who have the most fun just like to spectate, and mingle with the other fun loving people. Chili activities aren't necessarily limited to chili contests.

The San Antonio Pod of the Chili Appreciation Society International is busy planning all sorts of diversified activities for the remainder of this year and next.

SAP-CASI has nearly 200 members now and in the name of CHILI we have a barrel of fun.

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BILL CORKERY of San Antonio projects toothless enthusiasm at the 1975 National Invitational Tournament of Chili Champions.

STAFF PHOTO BY BUSTER DEAN

Hot time in the old town

Those prone to denim shirts and undirtied drover's hats got yet another chance to strut their stuff Saturday.

Considering the amount of chili and beer present, however, it may have been difficult to keep one's attire unspattered.

By
JACK HANDEY

The event, held in La Villita, was the 1975 National Invitational Tournament of Chili Champions — even the name challenges the tongue, right?

The tournament, which

attracted about 20 chili champs from around the country, is not be confused with the celebrated — and recently impugned — chili cookoff at Terlingua.

"This is the national championship," pointed out Bob "Yellow Dog" Marsh, tournament director. "Ter-

lingua is the world's championship."

Regarding the announcement former Terlingua chili judge C. V. Wood will stage a world's championship chili cookoff in California, Marsh just sniffed: "This California thing is so ridiculous."

Saturday's chili tournament was not without its own self-imposed ridiculousness — the Southwest Regional Hollerin' Contest, the National Pie

Chunkin' Contest and the Celebrity Chili Eating Contest.

Even as Koop was gobbling chili at one end of La Villita, the nasal strains of songs like "The Key's in the Mailbox, Darlin'" were emanating from the stage at the other end of the historic old village. Live entertainment continued through midnight.

The tournament, in its first year, was sponsored by the San Antonio Pod of the Chili Appreciation Society International.

The tournament was held to benefit St. Anthony's Special School.

According to legend, chili may have first inflamed taste buds not far from La Villita. Chili queens first served the fiery red in the plazas of San Antonio during the 1890s.

