

February, 1984 — Vol. 1/No. 2

CHILI

MONTHLY



**BLACK
MAGIC!**

**LOVING
AND CARING
FOR YOUR
CAST IRON
POTS AND
SKILLETS**

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From the Fireside

Hi folks,

Thanks for the support everyone has been giving to CHILI MONTHLY. The response has been overwhelming! Some people have been wondering what we do around here when the magazine has been mailed out and we have a couple of weeks to just sit around.

Well, our New Year's resolution was to conquer windmills in the name of chili and all that is sacred. It isn't too hard to find misinformed, underprivileged folks in the world who cook beans in their chili, think chili is something like spaghetti sauce, think it's a country in South America, or have never tasted real chili. Usually, one can find these poor souls most anywhere up North. But were we shocked when we found that there is a fella in Lynchburg, Tennessee, who cooks beans in his chili. Ol' Roger Brashears runs a cafe in the building that was once the saloon used by Jack Daniels himself.

Seems that when he was about 16 years old, Jack opened the White Rabbit Saloon and served his sippin' whiskey until Tennessee went dry right before prohibition in 1909. A few years back, Ol' Roger leased the building from the Jack Daniels Distillery and opened this cafe specializing in "Southern and Traditional Food." Then, a few weeks ago, this newspaper guy, by the name of "Upi," was passing through Lynchburg (don't know why, seeing as how Lynchburg is dry) and came across Roger's "White Rabbit Cafe." This reporter saw fit to write it up and the story appeared in our local newspaper.

Now, back to the windmill. In the story, the reporter quotes Poor Roger as saying he is the "head flunkie" at the distillery, and that he recommends the cafe chili at the White Rabbit. He advises, "dip deep in the kettle to come up with plenty of beans." And to make things worse, Roger is quoted as saying that "spaghetti and chili are very much alike ... you can throw whatever you want into the pot." OHMYGOSH!!! To



think that Roger has been around for over forty years, in a community as rich in tasteful traditions as Lynchburg, Tennessee (home of Jack Daniels Distillery) and doesn't know any better than to cook beans in his chili. We were, quite frankly, more than a little embarrassed for poor Roger.

But we didn't just sit back and shake our heads apathetically .. nosiree! We got up off our duffs and went to work to straighten Roger out on a few things!

Knowing how small town folks can feel about being criticized by strangers, we didn't just get on the phone and start preachin' to ol' Roger. We do things much more diplomatically around the home/office of CHILI MONTHLY. We shamed him and fussed about him to some of our friends at the Jack Daniels Distillery. We fired a letter off to the head honcho of the Tennessee Squires Association, the most respected organization in all of Tennessee, because in a matter of this nature, one needs to go straight to the top.... We told on ol' Roger ... told how sacrilegious, how blasphemous .. how WRONG it is to cook beans in chili. We told Honcho that cookin' beans in chili is more desecrating than mixing coke in Jack Daniels!

We asked for the Tennessee Squires' assistance in straightening out ol' Roger. We enclosed several C.A.S.I. approved chili recipes. We were concerned for the welfare of Jack Daniels as well as chilidom. What if some unsuspecting tourist were to ask ol' Roger how to fix real chili ... or how to drink Jack Daniels?

We know that the strongest drink available in The White Rabbit is lemonade, but that is no excuse for putting beans in chili!

At any rate, we are not fightin' mad anymore. We are confident that the Tennessee Squires Association has straightened ol' Roger out on this matter. By now, we are hoping that Roger Brashears is "in the red" and will join our ranks in helping to spread the gospel of a good bowl of chili throughout the world.

We do ask that all chiliheads do their dead level best to gently correct those unfortunate souls who have never experienced a decent bowl of red.... It is our duty to mankind to share the true taste of chili with the world.

Until next time,

Diana



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CHILI MONTHLY believes you can't know too much about chili!

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

Joe Cooper

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

George Haddaway

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Cover Photo by Larry Burruss

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

BLACK MAGIC

Loving And Caring For Your Cast Iron Pots And Skillets

Diana Becker Finlay



photo by Larry Burruss

“It doesn’t happen all at once,” said the Skin Horse. “You become. It takes a long time. That’s why it doesn’t happen to things that break easily ... or have to be carefully kept.... Generally, by the time you are Real, you are a little ... shabby. But that doesn’t matter at all, because once you are Real, you can’t be ugly, except to people who don’t understand.”

from THE VELVETEEN RABBIT

Is it the “Real-ness” that sets cast iron cookware in a class by itself? Could it be the memories ... the secrets ... the history in that Dutch oven that has made it a necessity in kitchens from Paris, France to Sunflower, Mississippi? Maybe that “old black magic” is what made Grandma’s cornbread taste better than yours.... One of the secrets to Grandma’s kitchen was that she ruled it with an iron PAN!

Cast iron is commonly referred to in most parts of the county as black iron, obviously because a well seasoned cast iron skillet is black and crusty on the outside (and smooth as a baby’s bottom on the inside). Cast iron will handle the hottest temperatures for quick browning, as well as the lowest for “all-day” simmering. It holds and diffuses heat exceptionally well which allows for more energy efficiency in your kitchen.

Black iron is one of the oldest types of cookware in existence today. Columbus brought some with him to the New World in 1492. Cast iron utensils were made and used in the Baronial kitchens around 1500, about the time that cooking became a “fine art.” Before that, during the reign of Edward III, from 1327 to 1377, iron pots and skillets were considered part of the “Crown Jewels.” By the middle of the

18th century, the use of ironware was highly regarded throughout Europe. England had built up an enormous export trade by sending black cast kettles, pots, skillets, etc. to all parts of the world. By this time, cast iron cook-



ware was becoming very popular in America as well.

In the early 1700's, Dutch traders traveled door to door, selling household items to settlers. One of their most popular items was a camp oven, which became commonly known as a "Dutch oven" taking its name from the men who sold it. Lewis and Clark carried black iron cookware on their expedition to the Pacific Northwest in 1804: Mary Washington, mother of the "Father Of Our Country," had a will registered in Frederickstown, Maryland. Among the bequests of her will was that one half of her "cast iron kitchen furniture" go to one of her grandsons, Fielding Lewis. Part of this collection is on display in Frederickstown. At Mount Vernon, visitors can see many of the original cast iron utensils used by George Washington's servants.

Cast iron skillets were fastened to the backs of covered wagons and carried along when families heeded the advice to "Go West!" The '49ers loaded their black iron and headed out to California to find their fortunes in gold, and many of the miners used small skillets to pan for gold when they got there. By the time the cattle drives began, right after the Civil War, cast iron skillets and Dutch ovens were mandatory for cooking on the trail. Chuckwagon cooks knew the value of the long-lasting iron for the rugged trail, and also knew that nothing could beat it for flavorful cooking. The cook knew that the only thing worse than a midnight stampede in a rainstorm would be the disgruntled cussing of the hungry cowhands if their food wasn't up to snuff. Nothing made the cowboys happier than the smell of a big pot of pinto beans or chili and a batch of campbread greeting them at

the end of the dusty trail.

After the trail drives and into the twentieth century, cast iron cookware was passed down through the generations. It was considered the best available, by far, and had stood the test of time.

Then something awful happened. Some fella who mistook "shine" for "clean" introduced aluminum cookware to the world ... and worse than that were teflon pots and pans in turquoise and other such colors. They even started printing little flowers on some of this cookware. Well, housewives took to it like a hound dog to leftovers. The government loved it ... no more black crusty skillets in army mess tents ... for with the arrival of aluminum, K.P. officers could tell at a glance whether or not a pot was "shiny-clean." It's a fact that the cavalry soldiers of the 1800's were served up better chow than our Vietnam vets ever got ... the secret? ... **BLACK IRON!**



"... the three pots most used in our house are iron skillets ..."

Chef Paul Prudhomme
New Orleans Creole/Cajun King

Little city government officials with health departments went crazy over this new shiny aluminum. They wanted "shine!" The San Antonio City Health Department used this "shine is clean" theory and closed down chili stands in 1937. Chili queens who had been serving satisfied customers for years, were suddenly told to "shine up or get out!"

An era had passed for cast iron ...

people wanted something new ... shiny ... modern.

But thankfully, many gourmet cooks today still realize the value of black iron. Chefs who know that some things can't be improved upon would never give up their black iron. Chef Paul Prudhomme, the highly acclaimed creole-cajun king of New Orleans, in an interview with CHILI MONTHLY, had this to say about cast iron:

I don't know how the rest of the country is, but it's just something I grew up with.... I been cooking in iron all my life. With some dishes it's a necessity ... our smothered steak ... it just don't work no other way! At the restaurant we do a lot with cast iron ... our seafood dishes ... roux ... I use it exclusively for our seafood jambalaya ... and at home I guess we use iron for almost all our cooking. I do omelets, roasts ... it's great for roasts ... I've even done cream sauces in iron.... I've been using it for cajun dishes since I was a kid ... in fact, the three pots most used in our house are iron skillets.

Carroll Light, West Texas oilfield welder by profession ... camp cook at heart, says:

Nothin' beats the taste of somethin' cooked in black iron over a camp fire ... nothin'! I learned to cook from the best they is ... old cowboy cook by the name of Jigs Plummer ... lives on a ranch out of Toya (Texas) now. Ol' Jigs could make biscuits stand up ta three inches high in a Dutch oven!

Jigs says there isn't any real secret to cooking in black iron. The main thing is to "measure everything real careful and throw in about a handful from both



sides of the pot. Take biscuits ... just put in some eggs, milk, or whatever and add some flour till there's just enough."

Whether it's the magic of the cook or the iron pot .. no one knows, but for some reason cast iron has something special about it. Maybe it's that historical quality ... from the Mayflower to the chuckwagon ... kings to cowboys ... that ol' black iron skillet deserves some credit where credit's due.

Maybe that black magic comes from the permanence of black iron cook-

"Nothin' beats the taste of somethin' cooked in black iron over a camp fire ... nothin'!"

West Texas Camp Cook Carroll Light

ware. It's virtually indestructable. Kent and the band had one of our skillets in the "band wagon" and used it last about two years ago in Terlingua, to fix scrambled eggs and potatoes. Now, as talented as these boys are, you'd never know that they can't wash dishes. To make a long story short(er), two years later, during Kent's semi-decade clean-up, he brought this very sad skillet to me ... complete with the original eggs, potatoes and Terlingua dust, under a whole lot of rust. It took about two weeks of "intensive care" but the skillet is back on the job and back to normal (in MY kitchen).



Cast iron is porous, and will absorb anything you put in it. This is why it must be properly seasoned. The suet or lard or bacon grease used for the seasoning process fills the pores and gives the skillet a surface similar to teflon, but better. Better, because you don't have to "baby" iron, like you would teflon ... very little grease is required for cooking and it is repairable if it gets messed up. There is an element in the iron that keeps grease from turning rancid. After a few years of loving your iron ware, it will have built up a hundred layers of seasoning.

The most important secret to traditional Southern cooking is cast iron. *New York Times* Food Editor, Craig Claiborne has traveled the world sampling the exotic and traditional foods from all regions. Yet his roots remain firmly planted in the Deep South. We spoke with Claiborne about cast iron:

Black iron skillets? I was raised in Mississippi and though I'm not an equipment authority, all I know is what appeals to me. Personally, I would never bake cornbread in anything else but a

black iron skillet. I'd use nothing else on earth ... and for frying and a lot of other things, I simply prefer black iron, because that's what I was brought up on ... it fries much more efficiently and is less intimidating than the new stainless steel or aluminum ware. Perhaps it's more honest ... I think that's it ... it's what I was brought up on."



Many cooks have a separate skillet that is reserved just for cornbread. This skillet need never touch water. Simply wipe clean with a towel after each use. If you have a properly seasoned cornbread" pan, the bread will never stick to the skillet and will become increasingly seasoned until it produces even more deliciously flavored cornbread.

Another advantage of owning cast iron pots and skillets that comes to mind around this house is that a Dutch oven is too heavy to carry out to the sand pile or end up in a toy box. It sets a pretty good example for living as well.

Bob Kellermann, great-grandson of the founder of Lodge Iron Manufacturing Company, said, "Cast iron's like a good woman ... it gets better with age." That's true. Cast iron doesn't get old ... just more seasoned!



Okay, so you're sold on black iron ... you've sent the kids out to the trash with your aluminum and flowerdy pots and set that teflon frying pan out on the back porch for the dog to eat out of. Now you're wondering where to get your iron cookware.

The best black iron is that which is

passed down through the family. Ask around. Maybe Aunt Bessie will let you have her old skillet ... or Grandpa will give you his fish kettle. If your relatives don't pan out, try flea markets or garage sales. Sometimes you'll come across wonderful cast iron treasures at "junk sales" ... (probably the owner traded in that shabby ol' iron for some turquoise aluminum with flowers and plastic handles!)

But if you happen to be an orphan who has a fear of garage sales and flea markets, don't worry. There are several companies that manufacture quality cast iron today. But carefully note the key word here — QUALITY. Don't run



out to the Kwickie Pickie and grab the first skillet on the shelf. Pay attention and check out brand names and manufacturing locations. This is another important case for buying American made products. Some stores stock iron that is made in Japan and Taiwan and is available for nearly nothing. But you get what you pay for. Tommy Patterson at Buttery's Hardware in Llano, Texas says, "Our line (Birmingham Stove and Range) may cost a little more, but it'll last a little longer ... and when you're talking about iron skillets that's a couple of hundred years."

We found that large department stores usually carry quality cast iron, but at very high prices. Camping specialty stores are the same way. The best bargains for good cast iron are usually found in hardware stores. We checked with our local hardware store and they said they are "real pleased with the quality of Lodge." Joel Cliett, proprietor and well known camp cook, is picky about his cast iron, and he says

"... perhaps it's more honest ... I think that's it ... it's what I was brought up on."

New York Times Food Editor Craig Claiborne

“Cast iron’s like a good woman ... it gets better with age.”

Bob Kellermann, Vice President

Lodge Cast Iron Manufacturing Co.

that Lodge is “real good.” He keeps a full line on hand most of the time. He said that they used to carry Wagnerware, “which is a pretty good line too. Lodge is a bit less expensive, and the quality is still there.”



We checked with several of the companies that make cast iron these days. Birmingham Stove and Range makes a full line of products from the popular skillets and Dutch ovens to the specialty cookware. They have one interesting item called an AEBLESKIVER, which looks like a skillet that has seven muffin cups in the center. Anything called an AEBLESKIVER needs to be written about. We’re going to start looking for one, right now. Jim Beason, from Birmingham Stove and Range said that their most popular item is either the 10 inch skillet or the Dutch oven. They carry a Dutch oven with the iron lid, as well as an alternative for those folks who can’t bear to part with their Corningware. Birmingham offers a Dutch oven with a glass lid. But remember that if you purchase a glass lid, you will have no guarantee from CHILI MONTHLY that the lid will become an heirloom. That’s the kind of thing that ends up in the sand pile or toy box ... or broken.



Lodge Manufacturing Company of South Pittsburgh, Tennessee is the oldest existing cast iron company in the United States. Bob Kellermann, Vice

President of the company, told us that they are still a family-owned business and they make over 50% of the cast iron cookware sold in the United States. Their best seller is the Dutch oven, which they call the “original slow cooker.” Most of us call it a chili pot. Lodge carries the largest variety of cookware and accessories we found. They even have a little one-pint “kettle” that would make a great individual serving of chili.

Both Birmingham and Lodge are top quality and “suitable for heirlooming.” You should be able to judge for yourself whether or not that new skillet looks like it’ll hold up for the next three hundred years or so.



Now that you have brought your new or pre-owned cast iron pot home, you have some important rules to follow. The first and foremost rule of cast iron is to NEVER USE SOAP! That’s right, because the iron is porous, and if you put the skillet in soapy water, the soap will dissolve the seasoning out of the pores and be absorbed in its place. Then your skillet will be seasoned with soap. Not only will your food stick; it will taste like soap.

The first thing you have to do with a brand new store-bought pot is get that factoring pre-seasoning out of it. All new cast iron comes with this sticky stuff on it to prevent rusting. Birmingham and Lodge have similar instructions for treating and seasoning cast iron.

First, using steel wool and hot water, scour the factory finish off all surfaces of the pot. Rinse and completely dry with a

towel. NEVER DRAIN DRY. Now you are ready to season your pot. (The method is the same, whether you are seasoning a new pot or re-seasoning an old pot. At times your old pot might lose some of its finish or some idiot may



dump it in soapy water.) Using a paper towel, grease the inside with beef suet, lard or bacon grease. (Never use vegetable oil, as some brands make a sticky, tacky coating on the utensil.) Also, lightly grease the outside of the pot and the lid. Place utensil in a 250 to 275 degree oven for two or three hours. Remove the pot several times, wipe out the grease and replace with more seasoning. After greasing the pot a minimum of three times, turn off the oven and let the pot cool inside the oven, overnight. Remove pot from oven and wipe it out with a clean, dry cloth and you’re ready to go. Your skillet or pot should have at least three coats on the inside and one coat on the outside. By the way, DON’T leave the lid on the pot during this process or you will have to use a crow bar to remove it! And never store your pot for any length of time with the lid on it.



Once your pot is seasoned, remember NEVER USE SOAP! And never use metal scouring pads or the dishwasher for cleaning. The secret is to clean it while it’s hot. Serve the food in another dish and clean the pot while it’s still warm using very hot water. If you

“... great to cook in ... season it right and take care of it or it’ll rust on you ... if you treat it right, it’ll last a few lifetimes...”

Camp Cook Joel Cliett

have to clean a cold pot, heat it up first. The heat will open the pores and make the clean-up a lot easier. If it's seasoned well, nothing will stick to it, but if something does, fill the pot with hot water and set over medium heat. Use an egg turner to scrape the guck off, if necessary. In most cases whatever is stuck will float off in boiling water.



Cast iron expert, Darrell Staedtler told us how to remove rust from an old skillet:

Start with a steel wool pad or half a potato. Pour scouring powder on the potato and start scrubbing. Sandpaper might be needed if the rust is very bad. If those methods don't work, try a solution of 1 teaspoon oxalic acid (available at drug stores) to one cup of water. Once the rust is removed, dry thoroughly and re-season the pot, as usual.

Joel Cliett, camp cook, said this about cast iron:

"... great to cook in ... season it right and take care of it, or it'll rust on you ... if you treat it right, it'll last a few lifetimes...."

Joel's suggested method of cleaning up after a meal is to get the skillet back on the fire and "burn it clean." If this sounds odd to the "unseasoned" cook, Carroll Light said basically the same thing:

When you get through cookin', put the pot back on the fire and get it real hot and then just pour you some water in there and never use any soap ... just cold water. It'll break up all that stuff and float it up. If nothin's stuck on it, just leave out the water ... just get it hot and burn it



★ ★ ★ ★ ★ ★ ★ ★ ★



clean and then turn the pot upside down on the fire and let it dry. Then grease 'em ... you have to grease 'em to keep the rust down, you know ... then when you go to use 'em again, just set 'em on the fire and melt that grease and wipe 'em out with a towel and that's it ... just don't ever put any soap in your cast iron.

So now you have it ... how to take care of that iron skillet. You may read or hear of methods that allow for soap, but don't trust them! From camp cooks to grandmothers, the tried and true rules are simple and straightforward. The methods we have mentioned are quick, easy and efficient. They will keep your cast iron cookware in top shape for generations.

Remember when you purchase cast iron, you are buying an heirloom that your grandchildren's children will cherish. Can you imagine passing Corningware or teflon down through the family? ... or the new microwave "plasticware"? But any cook would be thrilled to have Granny's bean pot ... or Aunt Ella's skillet. There's a lot to be said for permanence in in this "disposable" world of paper plates and plastic forks. When it comes to black iron, you can't improve on perfection. You just can't do any better than a frying pan that loves you back! As I look at the skillets hanging in my kitchen (some that are at least 50 years old), I think of the wonderful stories they could tell, the love that someone before me felt for them and the wonderful meals they have provided for all these years. What would you give for a usable piece of history? ... how 'bout Wick Fowler's chili pot, for example?

Right: Wick Fowler's Chili Pot



(Special thanks to Bob Kellermann for providing the sketches used in this article.)

**YOU CAN'T
KNOW
TOO MUCH
ABOUT CHILI!**

CEDAR CREEK CLIPPINGS

Plans are being laid by the chamber to celebrate Arbor Day. We all like Arbor Day because there's no rules to have it. We'll sandwich it in whenever we feel a celebration comin' on. Then's when we plan to plant a prickly pear and poison ivy at the Park Side Road. We'll have it to our ownself then more.

The beer part of the Post Office has had more customers this winter than ever, due to the long cold spell. We all go there in the evenin' and set 'round the wood stove whether we drink beer or not. Me and Mama are very shy 'bout that so we always split one and make it last two hours. Settin' by someone else's fire beats choppin' wood. Kinda like settin' by a girlfriend 'stead of a wife. Fire seems warmer.

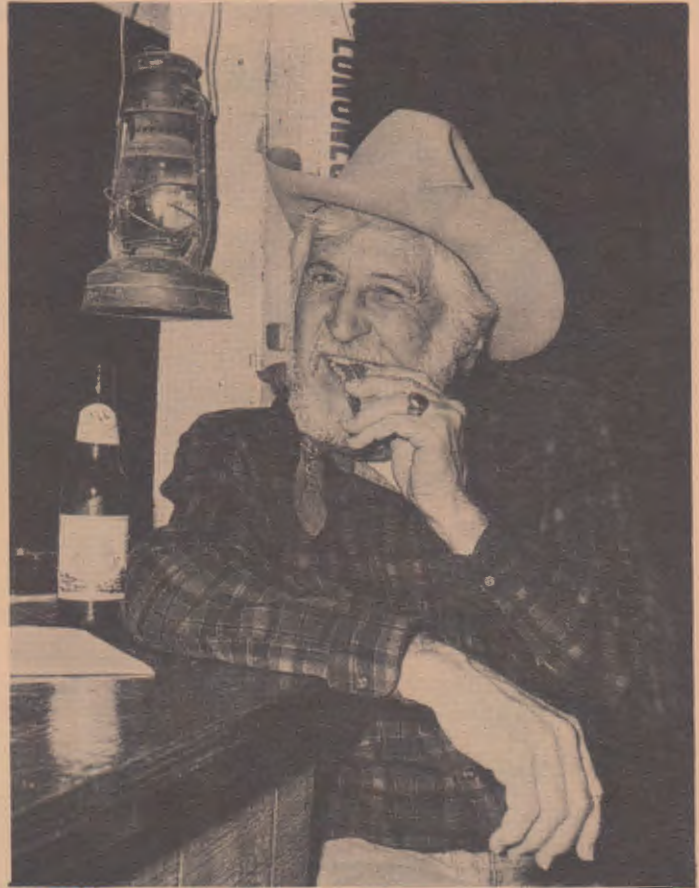
There's a barrel of soda crackers by the stove at the Post Office and ever once in a while I sneak one to go with my split beer. But not anymore. Mr. Wurstbottom, postmaster, put a mousetrap in the cracker barrel and it whacked me on the fingers just when he was lookin'. Everyone laughed. Everyone that is 'cept me. Made me so mad I just quit stealin' his old crackers. Stale anyway.

Peter Cedarstacker
Writer

Remember: Fight Scruples

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Peter Cedarstacker was a pseudonym used by the late Hondo Crouch for his weekly column in the Comfort (Texas) News. Hondo was the "clown prince" of Luckenbach, who taught us all to laugh at our "funny ownself" and to p'like!



It was so cold

Bill Smallwood

BANKER SMITH, TEXAS — The Christmas cold spell which hit the nation has caused a lot of problems. Folks here in South Texas are not prepared for this much sub-freezing weather. We froze up in places we didn't even know we had water. Here in the hill country it got so cold that the entire municipal water system for the city of Banker Smith, Texas was busted wide open. The whole population was totally without water and had to be evacuated. All three of us went south to the Rio Grande Valley to escape the cold. It didn't help. The valley was froze up too. Grapefruits froze as hard as cannon balls. About seventy percent of this year's citrus crop was completely destroyed and several other crops were ruined. The aloe vera plants were hit so badly that it will take a couple of years to recover. That's the bad news. The good news is that the chile pepper crop was not hurt.

Banker Smith's major industry, playing country music in dance halls, was completely shut down by the weather because the dance halls all froze up. One dance hall got so cold that the beer taps froze.

As you can see, this is serious. A whole town without water. An entire municipality with its sole industry brought to an abrupt halt. I called Texas Governor Mark White to have him declare Banker Smith a disaster area. One of his aides answered the phone and told me that the Governor was on another line. I found out later that he was trying to call the President to get disaster assistance for the Valley and he had been put on hold. I told the fellow at the Capitol about our problems here in Banker Smith and he put me on hold. While I was on hold AT&T broke up and when somebody finally came back to the phone I found myself talking to a service station attendant in Broken

Arrow, Oklahoma who told me he couldn't possibly change the oil in my Lincoln before Thursday. I thanked him and hung up. What a break. At least I had three days to get a Lincoln and get it to Broken Arrow. I'm sure glad he couldn't have done it sooner. Maybe I could borrow Mike O'Hare's Lincoln. I'm sure it needs the oil changed.

As I pondered that situation the phone rang again. It was the Governor. He said there was nothing to worry about. Banker Smith had been declared a disaster area several years ago by his predecessor Bill Clements and he saw no reason to change the disaster designation.

"Thanks," I said. "By the way, do you have a Lincoln?"

"No, why do you ask?"

"Oh, nothing important. Forget it."

CHILI

Wick Fowler's[®] 2-Alarm[®] Chili, a legend you can taste.



Anyone who's ever enjoyed the robust aroma and savory taste of a steaming bowl of chili knows what a delight it is.

In fact, chili has become as much a legend as a food. In Texas and around the nation, the central figure in that legend is one Wick Fowler, the father of 2-Alarm[®] Chili. In the same way that chili has an aura of romance, tall tales and humor about it that makes it transcend normal foods, Fowler's life was so full that memories of him have spread past usual boundaries.

For most men, just being a war correspondent in Europe during World War II would be adventure enough for a lifetime. But from the telling, it would seem that Wick had ten lives.

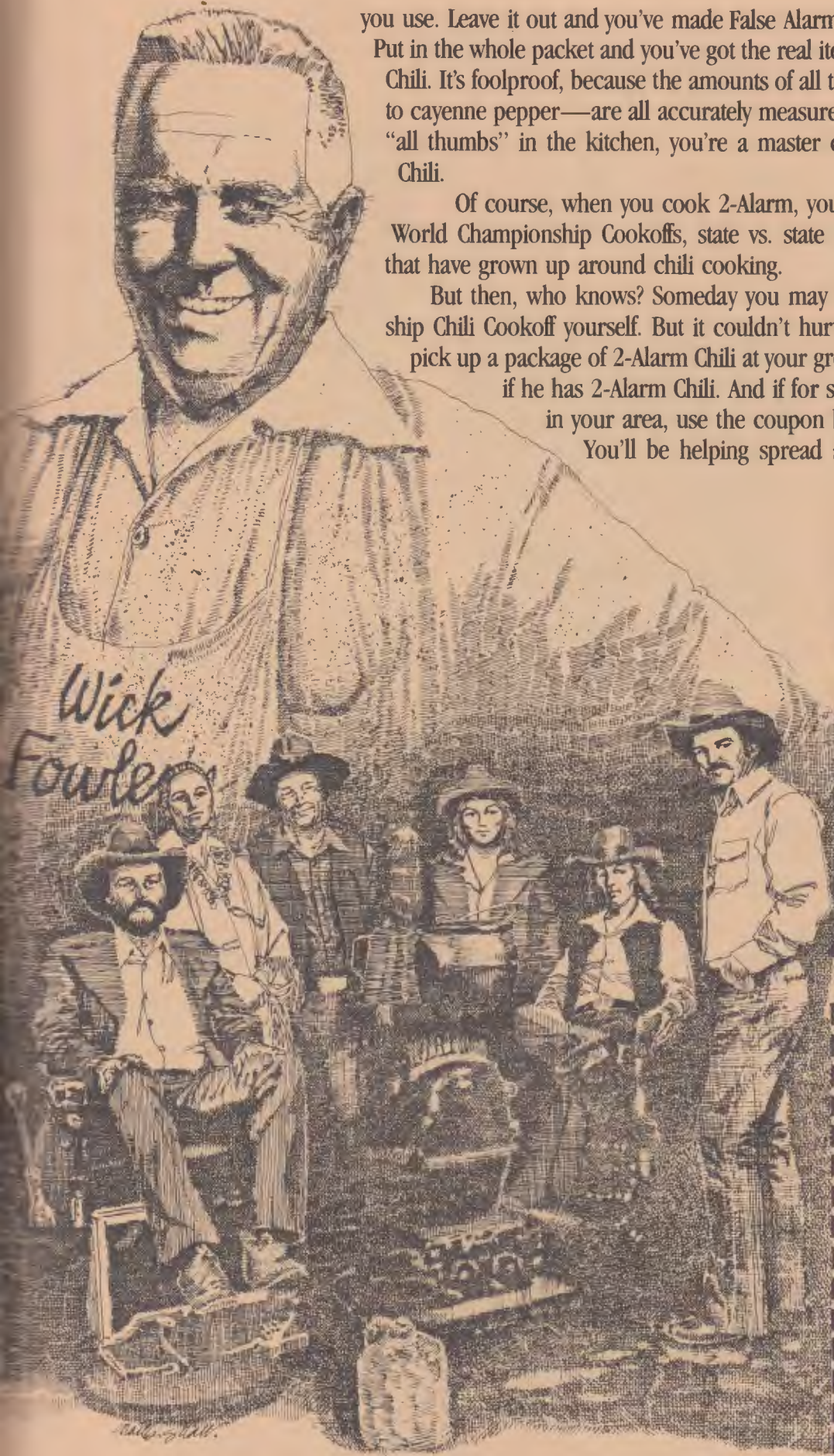
He was a war correspondent in World War II and Vietnam. A city detective. A roving columnist. Assistant to a U.S. Senator and a Texas Governor. A merchant marine. A sailboat designer and builder. A PR man par excellence. And more.

With that many hats to wear in a lifetime, it might seem strange that a chef's cap would be his most remembered attire. How did it happen that Wick Fowler would someday be known as the "greatest chili cook of all time?"

Well, legend has it that while Wick was employed by The Dallas Morning News, he would sometimes cook his flavorful chili concoction for fellow newsmen. Bending to their pleas, he started putting pre-measured amounts of the ingredients into packages so that they could cook it, too.

As the word spread about this marvelous way to make chili, orders began to come in from "chiliheads" all over the world. From celebrities to just "plain folks." Soon, a hobby turned into a going business—The Caliente Chili Company. And the chili itself was dubbed "2-Alarm," for obvious reasons.

Then, as now, each 2-Alarm package contained seven separate pre-measured packets of nine all-natural herbs and spices that you cook with your own fresh meat and a small can of tomato sauce. The result is rich, delicious chili at its home-made, heartwarming best. Wick even built in a way for the chef to control the heat of the chili—from just spicy to 2-Alarm hot by adjusting the amount of red pepper



you use. Leave it out and you've made False Alarm®. Put in half—it's 1-Alarm®. Put in the whole packet and you've got the real item—Wick Fowler's 2-Alarm Chili. It's foolproof, because the amounts of all the ingredients—from garlic to cayenne pepper—are all accurately measured out for you. Even if you're "all thumbs" in the kitchen, you're a master chef everytime with 2-Alarm Chili.

Of course, when you cook 2-Alarm, you're sharing in the legend of World Championship Cookoffs, state vs. state rivalries, and all the stories that have grown up around chili cooking.

But then, who knows? Someday you may be in the World Championship Chili Cookoff yourself. But it couldn't hurt to start practicing now. So pick up a package of 2-Alarm Chili at your grocer's soon. Ask your grocer if he has 2-Alarm Chili. And if for some reason you can't find it in your area, use the coupon below to order.

You'll be helping spread a legend in your own time.



Caliente Chili, Inc. 1
P.O. Drawer 5340,
Austin, Texas 78763

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 6 @ \$13.50 12 @ \$25.00
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Ingredients.

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Account No. _____
Expiration Date _____
Signature _____
(if using card)

Name _____
Address _____ Apt _____
City _____
State _____ Zip _____

REVIEWS



THAT'S THE WAY LOVE GOES Merle Haggard

What can I say? Merle Haggard does the singing. Ray Baker is the producer. The songs are written by the likes of Red Lane, Hank Cochran, Whitey Shafer, Lefty Frizzell, and Merle Haggard, himself. The musicians include Grady Martin on guitar and Tiny Moore on fiddle. When everything is the best, you've just got to come up with a pretty fair album.

And this IS is pretty fair album. In fact, there are some high points that are downright wonderful ... like the Grady Martin guitar work on the Merle Haggard composition "What Am I Gonna Do With The Rest Of My Life." It has a nice laid back jazz feeling, a strain that runs all through the collection, especially on "Don't Seem Like We've Been Together All Our Lives" and "I Think I'll Stay," both also written by Haggard. In fact, he wrote or co-wrote seven of the ten songs here.

Probably the strongest song on the album is the title song, "That's The Way Love Goes," written by Whitey Shafer and Lefty Frizzell. It has been recorded many times in the past but there is no better version than this one.

Compared to most of the stuff they are calling "country" and trying to make us listen to these days, this album gets an eight or nine on a scale of ten. Compared to other Merle Haggard albums, it doesn't rate quite that high. Merle doesn't seem to be getting into it quite as much as he did on say ... his

tribute to Bob Wills. He sounds like he's coasting ... but even when he's coasting, he's still just about the best thing rolling.

KENT FINLAY



THE BEST OF THE OLD WEST Ron Butler

©1983, Texas Monthly Press
\$9.95

Texas Monthly Press has put out a series of "Guide Books" in the past year or so. They are attractive and make convenient gifts. I recently acquired one in this manner and was really pleased to get it. Texas Monthly is one fine magazine and I thought any book published by those folks would have to be top notch.

The Best of the Old West claims to be "an indispensable guide to the vanishing legend of the American West...." It was written by Ron Butler, who lives in New York City. He is also the author of *Esquire's Guide to Modern Etiquette*.

The Best of the Old West is basically an expanded book of lists. For instance, there is a section entitled "Frontier Towns" which lists nine towns such as Tombstone, Arizona — Virginia City, Nevada — Lincoln, New Mexico, etc., and gives a brief sketch of each including information on history, what to see, where to stay, and where to eat.

Besides frontier towns, Mr. Butler covers dude ranches, border towns, museums, historic hotels, saloons, resorts, Indian lands, national parks, and ghost towns.

His section on ghost towns includes Terlingua, Texas. He notes that Terlingua was selected as the site of the first World Championship Chili Cookoff, now an annual event.

Mr. Butler goes on to write at great length (and with great authority) about chili. He states that chili "may or may not have been born in a Southwestern jailhouse kitchen," and that chili's widespread popularity "pleases members of the International Chili Appreciation Society among whose legions have been such renown figures as Jesse James...."

Then after quite a bit of background such as this, Ron Butler tells us how to make chili....

He says that any kind of meat will do ... bear, rattlesnake, armadillo, buffalo, coyote, goat, moose, or oysters ... but he prefers cubed chuck steak — two pounds. You brown this in a large pot with "a couple of onions, some garlic, a green bell pepper, and a few canned jalapeno peppers...." After the meat is brown, add a "small can of tomato sauce, four cans of water and one 32-ounce can of tomatoes. Season with three of four tablespoons of chili powder, a tablespoon of paprika, a teaspoon of ground cumin, some oregano, salt, pepper, a splash of vinegar, and a dash of Worcestershire." You simmer this for an hour or so. "For the final thirty minutes, add two 36-ounce cans of drained kidney beans and a bit more cumin powder."

You can imagine how much you could learn about the West from someone who knows this much about chili....

KENT FINLAY

ADD SPICE
TO
YOUR LIFE
WITH
CHILI MONTHLY

MEMORIES

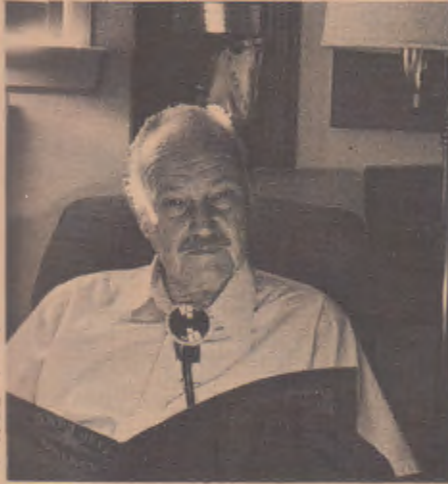


photo by Bill Neahr

**Frank Tolbert
1911-1984**

Frank Tolbert left us a couple of weeks ago. It is a loss that will be felt throughout the chili world, for Frank was one of the pioneers ... one of the instigators of the chili wars.

Frank was a crusty old sonofagun ... stubborn, bullheaded, and obstinate ... said what he thought. And he was controversial. He liked controversy ... thrived on it! If he couldn't think of a subject for one of his columns, he would stir up something, and give it a ring of truth and turn it into real news. Some of his most entertaining writing was based on controversies of his own creation.

Nobody loved a fight more than Frank Tolbert. He was one of a vanishing breed of newspapermen. Fights make good copy ... no one wants to read about a quilting party.

After the 1983 Terlingua Chili Championship, in which Frank and some of his old cronies commandeered opposing cookoffs eighty miles from nowhere and just across the road from each other, he was known to smile and confide to some of these same friends that he had never gotten so much mileage out of any fight in his life.

This "war game" knocked Lebanon off front pages all across the country ... from the *Wall Street Journal* to the *Alpine Avalanche*.

Frank did as much as anyone to raise the bowl of red to a level far above that of its cousins, stew and goulash, and give it national acclaim. For years he wrote about all factions of the chili world in his "Tolbert's Texas" column in the

Dallas Morning News. And of course, there was his book, *A Bowl of Red*. We sure are gonna miss him.

We'll miss his jabs in the *News* ... we'll miss his dry humor and tall tales of Texas folklore ... but most of all, we'll miss the rivalry ... that devilish streak ... that J.R. Ewing/Dennis The Menace combination that never let anyone forget how mighty the pen can be.

No one ever got away with much when Frank was around ... that is, unless he was getting away with it too.

In spite of his gruffness and toughness, he always had that twinkle in his eye ... that mischievous gleam like a kid who had been into the cookie jar ... and he always had that turned down mouth to keep from grinning when he was spoofin' someone....

Oh Frank was a master at spoofs. Who else could have dreamed up a movement to have the farkleberry named the State Bush of Texas? (That hasn't passed yet, but we understand there is a new push on.)

Thanks, Tolbert ... for helping to bring thousands of people together through your promotion of chili. And thanks for guiding us down the backroads of the Southwest. And most of all, thanks for leaving something behind for us to remember you by. The permanence of your writing and your wit will live forever....

But did you have to leave so soon?

Another founding father died recently. Bill Rives, Poet Laureate of the Chili Appreciation Society (International) was not only a charter member of C.A.S.I. — he was also one of the group of men that pulled off the original Terlingua World Championship Chili Cookoff in 1967. He served as Master of Ceremonies at the "cookoff that started them all." He also managed to hold down the position of Superintendent of Schools in Terlingua, as appointed by "The Very Right and Honorey" Mayor David Witts.

Bill was the Assistant Managing Editor of the *Dallas Morning News*, Executive Editor of the *Denton Chronicle* and founder of the Texas Sports Hall of Fame. He held many illustrious titles such as President of the

Press Club in Dallas, and President of the Texas Sportswriters Association.

Bill had a very eventful career in journalism. He covered the New London explosion, the Texas City explosion, and was City Editor of the *Dallas Morning News* at the time John Kennedy was shot.

Probably his most memorable literary creation as Poet Laureate of C.A.S.I. was the official C.A.S.I. Ceremonial Salute, the recitation which preceded each meeting of the original Chili Appreciation Society (International). Crackers would be crumbled into the bowls of chili after the recitation and the chili would be consumed in a manner befitting the most dedicated connoisseur of the bowl of red.

Let us all raise a cheer and crumble our crackers into the next bowl of chili set before us, in memory of Bill Rives and Frank Tolbert, two members of the CHILI MONTHLY HALL OF INFAMY!

A Toast, amigos, to Chili,
Fevered friend of man,
Full of succulent juices,
Always in demand.

Coast to coast, men want it,
Crackered, and modestly greasy
To get your fill of chili
Just ain't very doggoned easy.

So lift high your crackers
Along with your beer.
Now all together, fellows,
Give chili a thund'rous cheer!



**Bill Rives
1911-1983**

CHILI MONTHLY BLACKLIST

The following people have not yet subscribed to
CHILI MONTHLY

1. Poor Roger Brashears — Lynchburg, Tennessee
2. Nick Lambridine — Cincinnati, Ohio
3. Wally Pryor — Austin, Texas
- ~~4. Bill Bridges — Ventura, California~~
5. Walter McIlhenney — Avery Island, Louisiana
- ~~6. George Strait — San Marcos, Texas~~
7. Jane Butel — Long Island, New York
8. Bob Moore, Spring, Texas
9. Ormly Gumfudgin — La Crecenta, California
- ~~10. Lou Priebe — Washington, D.C.~~
11. Don Ingle — Edmund, Oklahoma
12. Sylvester Stevenson — St. Louis, Missouri
13. "Bistro Bob" Wiseman — Las Vegas, Nevada
14. Ed Jungbluth — Ruidoso, New Mexico
15. Sy Liebergot — Houston, Texas
- ~~16. George Haddaway — Lindale, Texas~~
17. L.W. McMillan, Jr. — Tuscon, Arizona
18. Richard Hunsberger — Dallas, Texas
19. Irv Woolsey — Nashville, Tennessee
20. Bob Gouwens — Chicago, Illinois
- ~~21. Jumbo Ben Atwell — Austin, Texas~~
- ~~22. Carroll Shelby — Pittsburgh, Texas~~
23. Mike Revere — Shreveport, Louisiana
24. Thom Marshall — Dallas, Texas
25. Jim Parker — Alexandria, Virginia

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.
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 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 cook-off ... and stamp the envelope. Write our address on the envelope and drop in any reputable post office mail box. CHILI MONTHLY, P.O. Box 142, Martindale, Texas 78655.
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HILLBILLY CHILI

“Somewhere Along the Trail”

by Bill Neely



Photo Courtesy Texas Institute of Texan Cultures

The Chili Queens reigned supreme at San Antonio's Military Plaza until City Hall shut them down in 1937.

The hearty smell of mesquite smoke mingling with the spicy aromas of chiles is gone from the plazas of San Antonio. Gone, too, are the gayly painted carts and the fancy costumes and flowers of the Chili Queens. But before their passing, chili had become somewhat of a national dish.

Chili parlors sprang up all over the country, and many small town cafes served little else than chili. By the depression years, there was hardly a town that didn't have a chili parlor, even if it was nothing more than a hole-in-the-wall place with half-a-dozen bar stools in front of a linoleum-topped counter. To many a wandering work-seeker in those depression days, the wayside chili shack meant the difference between starvation and staying alive. Chili was cheap and crackers were free.

Joe DeFrates' father, "Port," worked as a bartender at the Adolphus Hotel in Dallas in 1914 and learned to love the chili that was served in the chili parlor just off the main lobby of the lavish

hotel. When the older DeFrates returned to his native Springfield, Illinois, to open his own place, serving chili only to his friends and regular customers (it was not on the menu), he found chili parlors everywhere. He also found that the name of the dish was spelled *chilli*, because a sign painter named Sheehan had made an error when lettering the window of a local chili parlor and everybody liked it so much that it stayed. To this day, it is spelled with two l's in Illinois.

By the fifties everybody was talking and writing about chili. Columnist Westbrook Pegler was taken to task by chili lovers everywhere when he suggested that chili should be made with beans. In response to the flood of mail, Pegler wrote:

In praising the beautiful version of chili-con that was revealed to me in my gallivanting youth in the Mid and Southwest I had no intention to invite or wage controversy. Yet I should have remembered that gladsomeness begets

its own comeuppance and that compliments are made only on pain of angry dissent.

During his Christmas trip home President Truman stopped at Vergie Dixon's chili parlor at 1904-06 Olive St., Kansas City, and put himself outside a bowl of chili along with a scuttle of beer fetched from yonder, Mr. Dixon having no beer license.

It seems to me that some law got busted here, but I am not for multiplying our President's problems, so I will only mutter in a low voice that the W.C.T.U., which hollered murder when our troops got beer in Korea, certainly booted one.

I am afraid I carried on when I got going about chili-con for this delicatessen is downright spiritual with us who long since sat on the high stools, as Mr. Truman did in Dixon's, and on \$25 a week got by payday to payday, well-fed and well-content.

I wrote that chili-con should be made with ground beef, beans, chili powder, tomatoes, onions and garlic and seized an occasion to extol by name the put-up chili and the beans and powder sold by Gebhardt's of El Paso.

I had no inkling of the feeling among the devotees of the house of Gebhardt,

who fell on me in numbers, by telegram and mail.

Not only is Gebhardt's an ancient and honorable institution in San Antonio, but Gebhardt's meat is not ground but cooked so well that it comes undone, releasing its juices among the beans. Then, too, I ran afoul of the devotees of Wolf's chili-con and related products which are actually made in El Paso.

Chili had made it....

Hal John Wimberly, late editor and publisher of the *Goat Gap Gazette* liked it simple. He said reverently of chili: "I don't know why people screw around with it. It's a marvelous dish if you treat it right, with a few simple ingredients. I mean, look at California cooks, they're likely to throw the whole garden in."

Wimberly brought to light another controversy that has raged among chili cooks since the beginning of time: whether or not one should put tomatoes in chili. "Jailhouse chili," he said, "is a good example. It's always been a favorite. It has been served to many a prisoner, and it was always very basic — meat, spices, and grease from the suet."

Over the past one hundred fifty years, many personalities and anecdotes have been linked with chili. It has been lauded by presidents, show business types have defended it, and it was said that Will Rogers judged a town by its chili, and even kept scores.

Chili aficionados are no longer mostly Texans. The famous Chasen's restaurant in Beverly Hills serves more "Soup of the Devil" to international celebrities than any other restaurant. Jack Benny, J. Edgar Hoover, and even Elizabeth Taylor have eaten chili there. In fact, Liz Taylor had some Chasen's chili sent, frozen, to her in Rome, during the shooting of Cleopatra.

Frank Tolbert, the noted Texas chili authority, received 29,000 letters from all over the world relating chili experiences after an article of his appeared in the *Saturday Evening Post*.

In 1977, a bill was introduced in the Texas legislature to designate chili as the official state dish, and one year earlier, in California, Rudy Valdez, a full-blooded Ute Indian won the chili championship using what he claimed to be a two thousand year old recipe.

"Originally," says Valdez, "chili was made from the meat of horses or deer, chile peppers and cornmeal from ears of stalks that grew only to the knee. No beans."

Valdez says he got his recipe from his grandmother when he was a boy on the Ute reservation near Ignacio, Colorado. She lived to the age of 102 and Valdez says she credited her longevity and that of her relatives to the powers of chili. Actually, he says, chili was invented by the Pueblo cliff dwellers in Mesa Verde who passed it on to the Navajos before it became popular with the Utes.

Carroll Shelby is more sanguine in his approach: "The beauty of chili to me is that it's really a state of mind," he says. "It's what you want when you make it. You can put anything in there you want, make it hot or mild, any blend of spices you feel like at the time. You make it up to suit your mood."

So the chili pot still boils. As does the controversy. We certainly don't know who started it, or where. We just know that, as with Billy the Kid, anybody who likes chili can't be all bad.

Bill Neely is the author of biographies on Chet Atkins, Pete Fountain, A.J. Foyt, and most recently, Roy Acuff and the Grand Old Opry. Bill has written several articles for Playboy and is a contributing editor to Penthouse Magazine. He and his wife Martina collaborated on The International Chili Society Chili Cookbook and are head honchos of the West Virginia chili clique. Bill is the Hillbilly Bureau Chief of CHILI MONTHLY.

CHILI

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

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Notes from C.A.S.I.

I'm sitting here in Nuevo Laredo on New Year's Day composing this note. While the rest of the chili world was out celebrating at numerous parties and that large contingent of chiliheads were in Luckenbach sunbathing under the Luckenbach moon and swimming in Waldon Pond, I was working in behalf of all chiliheads.

You have probably read in your local newspapers of the terrible problems Mexico is having in the border towns. The Mexican government was supposed to have shut down all bars on Saturday and Sunday. Knowing they shut down prostitution in Matamoros and Reynosa, naturally I believed they would do away with drinking. They say communism is taking over in Mexico, but all indications point toward the government being controlled by the Southern Baptist Convention.

This was C.A.S.I.'s first venture into investigative reporting, but it won't be the last. Chiliheads deserve to be aware of the important things in life. So, off we trudged to Mexico to go to work.

Let me state here, before any rumors are started, that this trip was not financed by C.A.S.I., Carroll Shelby, I.C.S., I.R.S., NAACP, ISFA, USFL or the U.S. Olympic Committee. I went to the bank like any chilihead and borrowed the money, using my chili recipe for collateral.

The only logical way to approach this job was to check all bars alphabetically. On a side street, we started at the El Americana Bar and on through Cactus, Cadillac and all the middle alphabet, winding up at The Winery. This left X, Y and Z for the next day.

Having worked hard, we decided to mix some fun with our work and check out the bars at the dog track. We had a problem here. All the people were leaving as we drove in. Make yourself a note, the dogs no longer run at night, only during the daytime. Another discovery, no more racing on Sunday. That's one of the reasons I'm sitting here writing this, today is Sunday. Not to mention that my head caught polio.

Some days you can't have fun, it's all work and no play. So, back to the El Rio where we were staying, to check out the bar. On the way back, we turned left instead of right at the fifth statue and got lost. Because of this, we made our most important discovery of the whole expedition. Just like San Antonio has Alamo Heights, a city inside a city, Dallas has Highland Park and Houston has Montrose, here was a small village inside of Nuevo Laredo. The road approaching this village was very rough, but we were told the city had just voted some bond money to improve the streets. As a matter of fact, I remember Red Caldwell calling me trying to sell some municipal bonds that were supposed to be a good buy. This quaint little village looked like a modern housing community in the U.S., with its security fence built around the whole village. No guard was in the guard house, just like a modern housing development. On the right as you enter, they have their own little police department; continuing down the main street, there are nice little restaurants and clubs, and street vendors selling fajitas. The Dallas Cowboys have a club at the end of the main street. This could explain some of the problems they had at the end of the season.

Leaving the affluent section of the village, we drove through the poor section of town on the south side. There you saw a lot of poor old widows living in small cubicles. Probably on Mexican welfare. Going back to the north section of the village, we decided to check out one of the bars to see if they were selling booze. We had one drink and left. I've heard Gary P. Nunn sing about how friendly the women are in Amarillo, but that must be because he has never met any of the little girls of this village.

About this time, the thought came to all of us at once. This town needs a chili cookoff. We understand there is little to do in the daytime in this village. Well, as you all know, the first thing you have to do is get a location for the cookoff. We

started searching for a site, going up and down all the streets and as we turned the corner by the ISFA International Headquarters Building, we saw it! In the northwest corner of this village there is enough room to have a cookoff, but the greatest sight was a closed building for sale. It was perfect for the C.A.S.I. Chili Cooks Retirement Center. There is a large lounge area for social events and there are almost 60 rooms built in the back and side. I think at one time it was probably a motel. It needs some restoration, but chiliheads are talented people and we can do a lot of the work ourselves. I'm sure the Mexican government has funds available for historical restorations of commercial buildings, just like in the U.S. The land is located uphill and will have excellent drainage. I think this will be important, because it hasn't rained here in a long time, but the streets were still muddy. When we move in, we will get some chiliheads elected to the City Council and get the streets improved. We need to get a committee to investigate some of the writings on the walls of some of the rooms. The only one we could read stated that "Yeller Dog was here in 1982."

Funding for this operation will be easy. We can make it self-supporting. We noticed most of the license plates on all the vehicles were from out of the U.S., so this tells you right away this is a great tourist town. We noticed dozens of hunters and hunting vehicles in the area. So it must be a favorite watering hole for hunters to stop in for a drink. We can open a souvenir shop in front of the retirement center and sell mementos to the tourists. As you know, a lot of hunters and fishermen go off and really don't go hunting and fishing. This way, they can buy souvenirs and take them home to their wives and girlfriends and prove where they have been.

C.A.S.I. is negotiating for this property and will let you know the outcome in another issue of CHILI MONTHLY or a C.A.S.I. Newsletter, as well as the progress of the cookoff.

After all this hard work, we found out all the bars were selling booze on Saturday and Sunday. Another rumor was discredited and the trauma in many chiliheads' minds was removed.

On a Congratulatory Note ..

Congratulations to the newly elected Great Peppers of the following pods: Becky Fox, SOT Pod; Sy Liebergot, Houston Pod; Mike Revere, LaLouisiane Pod; Mike Gallagher, CAP Pod; Mike Hamilton, Hooch Pod; Mike Niemeier, TIT Pod; Pat Irvine, San Antonio Pod; Dee Horton, VASA Pod; Gerald Terry, TOT Pod.

If your pod has had recent elections and your Great Pepper is not named in the above list, please get the information to C.A.S.I.

On Another Note

The rest of the world goes into a new year this month, while chiliheads have been into a new year since last October. Chiliheads are used to being a step ahead of the sheriff, the bill collectors, ex-wives, and mean dogs. Staying a step ahead, C.A.S.I., in answer to numerous requests, is now offering a life membership. You will never have to send in another membership fee the rest of your life. For only \$60.00 you can become a life member of C.A.S.I. with all the privileges that go with it. These extra privileges will be discussed in later issues of CHILI MONTHLY and the C.A.S.I. Newsletter. The number one Gold Card has already been bought and paid for by Mr. Ron Charleton of Houston, Texas.

Ray King

Sanctioned C.A.S.I. Cookoffs:

As of January 13, 1984

OCTOBER

- Boles Acres, NM — Lion's Club
Big Lake, TX
- Denton, TX — K.C. Club

NOVEMBER

- Dallas, TX — Some Like It Hot
- Knox City, TX
- Silsbee, TX
- Houston, TX — Easter Bunny
- Odessa, TX
- Ottine, TX
- Oklahoma City, OK
- Sherman, TX

DECEMBER

- Nocona, TX
- Lackland AFB, TX
- Virginia City, TX
- Watauga, TX

Winners

October 22, 1983 — Big Lake, TX

CHILI

- 1. Theo Bioms, Big Lake, TX
- 2. Barbara Conaway, Big Lake, TX
- 3. Cindy Moon, Big Lake, TX

SHOW

- 1. Mash 4077th, Big Lake, TX
- 2. Henhouse Chili, Odessa, TX
- 3. Combat Chili, Big Lake, TX

October 22, 1983 — Denton K.C. Hall

CHILI

- 1. Cindy Bell, Aubrey, TX
- 2. Ginnie Bivona, Dallas, TX
- 3. Doris Coats, Irving, TX

SHOW

- 1. Charlie's Angels, Arlington, TX
- 2. Wild Tiger, Irving, TX
- 3. Just a Swingin, Sherman, TX

October 9, 1983 — Boles Acres Lion's Club

CHILI

- 1. Pat Bellows, Boles Acres, NM
- 2. Donna Von Gentry, El Paso, TX
- 3. Bust Head, Ruidoso, NM

November 12, 1983 — Some Like It Hot, Dallas

CHILI

- 1. Yvonne Calhoun, Richardson, TX
- 2. Ray Calhoun, Richardson, TX
- 3. R.T. Miles, Duncanville, TX

SHOW

- 1. Texas Swindle's Medicine Show, Dallas, TX
- 2. Texas Red Ozone, Dallas, TX
- 3. Texas Finest, Plano, TX

November 5, 1983 — Silsbee

CHILI

- 1. Burl Bradshaw, Silsbee, TX
- 2. Russell Gray, Silsbee, TX
- 3. Janet Pady, Lumberton, TX

SHOW

- 1. E.T.'s Chili, Silsbee, TX
- 2. Trapper's Delight, Silsbee, TX
- 3. Kirby's Old Time Saw Mill, Kountze, TX

November 19, 1983 — Sherman, TX

CHILI

- 1. Lynda Tyler, Mesquite, TX
- 2. Bill Wagner, Cartwright, OK
- 3. Tom Tyler, Mesquite, TX

SHOW

- 1. Texas Swindle, Dallas, TX
- 2. Mercenary Chili, Howe, TX
- 3. Bull Rush Chili, Irving, TX

November 5, 1983 — Knox City, TX

CHILI

- 1. Oscar Gray, Vernon, TX
- 2. C.H. Herring, Jr., Munday, TX
- 3. Betty Albus, Knox City, TX

SHOW

- 1. Hillbilly Chili, Munday, TX
- 2. Munday Hillbillies, Munday, TX
- 3. El Rancho Grande Chili, O'Brein, TX

November 13, 1983 — Easter Bunny, Houston, TX

CHILI

- 1. Marolyn Blair, Houston, TX
- 2. Jim Graves, Houston, TX
- 3. Pam Pailat, Houston, TX

SHOW

- 1. Ma & Pa Kettle Clowns, Houston, TX
- 2. Slaphappy Chili, Houston, TX
- 3. Seasonal Chili, Houston, TX

November 19, 1983 — Oklahoma City

CHILI

- 1. Ken Hudspeth, Irving, TX
- 2. Jan Loop, Garland, TX
- 3. Dusty Hudspeth, Irving, TX

SHOW

- 1. Paine In The Ass, Dallas, TX
- 2. Red Mesa, Edmund, OK
- 3. Expressway Chili, Oklahoma City, OK

November 19, 1983 — Ottine, TX

CHILI

- 1. Marvin Schultz, Yorktown, TX
- 2. Dee Horton, Inez, TX
- 3. Red Caldwell, San Marcos, TX

SHOW

- 1. Flag Wavin' Chili, Victoria, TX
- 2. Bully Chili, Inez, TX
- 3. Home Brew, Yorktown, TX

November 19, 1983 — Odessa Elks Cookoff

CHILI

- 1. Tim Kenner, Odessa, TX

- 2. Tom Everett, Odessa, TX
- 3. Jim Miller, Lubbock, TX

SHOW

- 1. Little River RR/Chili Team, Odessa, TX
- 2. Horse Collar Chili, Seminole, TX
- 3. Dave's Raggedy Ann Coyote Chili, Del Rio, TX

December 3, 1983, Nocona, TX

CHILI

- 1. Winston Bland, Corsicana, TX
- 2. Monty Britton, Dallas, TX
- 3. Beverly Bland, Corsicana, TX

SHOW

- 1. St. Nick's Chili, Wichita Falls, TX
- 2. Grand Prize Chili, Richardson, TX
- 3. Santa Claus Chili, Grapevine, TX

December 4, 1983 — Harris County SDA

CHILI

- 1. Shirley Whitson, Houston, TX
- 2. Lori Rickert, Houston, TX
- 3. Liz Rickert, Hot Springs, AR

SHOW

- 1. Ma & Pa Kettle, Houston, TX
- 2. Kiss Me Tea, Kingwood, TX
- 3. Texas Range Riders

December 3, 1983 — Watauga, TX

CHILI

- 1. Liz Rickert, Hot Springs, AR
- 2. Sherry Terry, Carrollton, TX
- 3. R.T. Miles, Duncanville, TX

SHOW

- 1. Bull Rush Chili, Irving, TX
- 2. Fire Barn Chili, Irving, TX
- 3. North Texas Red, Mesquite, TX

December 3, 1983 — Lackland AFB

CHILI

- 1. Gordon Baker, Victoria, TX
- 2. Mary Ann Metz, San Antonio, TX
- 3. Randy Boone Stanton, Cuero, TX

SHOW

- 1. Day After Chili, San Antonio, TX
- 2. Muzzle Breath Chili, San Antonio, TX
- 3. Lone Star International, San Antonio, TX

November 5, 1983 — Port Aransas, TX

CHILI

- 1. Marvin Schultz, Yorktown, TX
- 2. Betsy Schultz, Yorktown, TX
- 3. Rosalio Himmanley, Corpus Christi, TX

SHOW

- 1. Castaway Chili, Port Aransas, TX
- 2. Cat House Chili, Corpus Christi, TX
- 3. Home Brew, Yorktown, TX

★ ★ ★ ★ ★

A lot of people have asked C.A.S.I. about advertising cookoffs in the CHILI MONTHLY. Will it qualify for sanction? The answer is, yes. This was spelled out in the C.A.S.I. Newsletter going out to all the members in December 1983. CHILI MONTHLY is the official publication of C.A.S.I. — Chili Appreciation Society International. Under the rules of C.A.S.I., cookoffs can be published in the C.A.S.I. official publication.

The official cookoff packets can be obtained from CHILI MONTHLY. Write:

Diana Finlay
Box 142
Martindale, TX 78655
512-357-6237

Ray King

ECHOS

We think you did a fine job on your January issue and look forward to receiving others. Best wishes for success with CHILI MONTHLY!

Love,
Clyde and Mary Griffin
Marble Falls, Texas

We sure did enjoy the first issue of CHILI MONTHLY. A real class publication. Your positive attitude coupled with your journalistic talents are refreshing. We enjoyed Kent's reviews — the emotion, sensitivity and humor ... Bill Smallwood's ambulance account has been read and enjoyed several times at our house.

Keep up the good work!

Regards,
Marilyn and Les Lewellen
Damon, Texas

Dear Ms. Editor:

We have just read your position statement regarding Chili as the national dish. At first reading, it sounds ok, but after considering what the U.S. Government has done for the mail service, social security, and OSHA, I'm not too sure that I want a band of bureaucratic beanbags messin with my bowl of red. They'd probably come up with a 2000 page report requiring all sorts of weird rules for my "health and safety," and to make sure that there was "full disclosure to the consumer."

On top of that, they'd probably want us to file 97 different forms every time we cooked a pot. Then they'd probably issue the monthly capsicum consumption index, and some fool would start trading pepper futures, and some millionaire in Dallas would try to corner the market. Then we'd have problems from the beanbags in the Equal Opportunity Dept. because some poor yankee in Hoboken can't get his "fair share" of anchos.

Then, some loose lipped politician would start an investigation and hearings, and it would be really messed up, 'cause they'd probably start issuing "pepper stamps," and rationing them.

That would cause problems for the customs department, since they'd have to start checking all the cars coming back from Mexico for contraband peppers, as they aren't regulated down there.

One thing's for certain! I don't want to get busted for Possession with Intent to Distribute Anchos!!!

Maybe we ought to consider the whole question a little further before we turn the bureaucrats loose!

Sincerely,
Concerned Capsicum Consumers
Committee

(Editor's Note: CM spoke again with Lou Priebe of CHILI-USA who assured us that when chili is proclaimed the national dish, the government will not interfere with the goings-on of veteran chiliheads. As with the eagle who can now eat lamb three times per day without being harrassed by ranchers — chili cooks will have special privileges — and insofar as rules and paperwork are concerned, since "chili doctrine" is a religion for many chiliheads, the church-state separation will be applicable. Now that your worries are resolved, write to your senators and congressmen asking for their support of the bill to make chili the national dish.)

Thank you for the comp copy of CHILI MONTHLY. Looks like you've got a winner ... if you don't run out of string.... Keep the humorous vein. Best of luck to you.

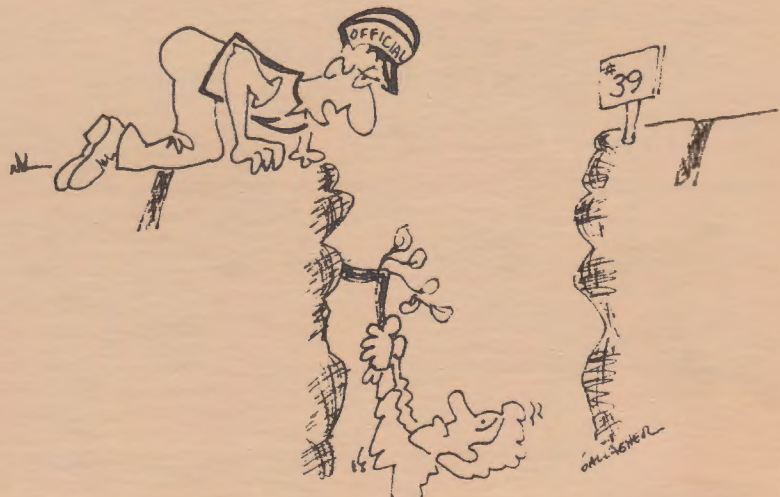
George Haddaway

P.S. Cartoon on page 17 should read "penalty for 'cooking' beans in my chili." We have no prejudices against beans ... 'specially pinto ... just don't COOK 'em in the chili!

Well, my outhouse has a new grade of paper. It makes for some damn good readin' and I'm veal glad to have it out there, as some of my friend (sic) think I have gotten some class — at last. Keep goin' with your fine magazine and if I can come up with the money, I'm gonna vant some more issues.

Respectfully,
Darrell Staedtler

(Editor's Note: Considering the fact that every time I'm near a radio, I hear George Strait on top of the charts with one of your songs, I betcha that money will be easy to come up with!)



Gee, I don't know. It looks like a pretty good cook site to me.

AROUND THE BEND

Feb. 11 — LUCKENBACH, TEXAS — Hug-In, Pot Luck, Covered Dish meals, bring plates and eating utensils, too ... Bloody Mary Mixoff, non-talent contest, standing up contests, falling down contests, lots of fun, no cookoff of any sort ... lots of hugs and Valentine wishes for this annual affair. Camping is available for C.A.S.I. and pod members across the creek, so bring I.D. buttons, pins, and pertinent papers, to camp out on one of the most magical creeks in the world.

Feb. 18 — NORTH LITTLE ROCK, ARKANSAS — 1st Annual North Little Rock Chili Cookoff, at the Fischer Armory, Poplar and 27th St. \$20.00 entry fee goes to the B.P.A.A. Football Fund ... mail it to Charles or Kim Vaughn, 1403 W. 16th St., North Little Rock, AR 72114. Call Charles for more information about this one at (501) 375-0477. C.A.S.I. rules.

March 3 — WICHITA FALLS, TEXAS — The 2nd Annual American Legion/Thomas Fowler Poet 169 Chili Cookoff. This one is run by Jerry Harris and he's accepting entries right now! You'd better hurry, because they are limiting the number of cooks to 50. Send your entry fee of \$15.00 along with name and address to American Legion Chili Cookoff, c/o Jerry Harris, 29 Spring Lake Drive, Wichita Falls, Texas, or call him at work, (817) 767-8361 or home, (817) 723-6481 for more information. Cook's party Friday night. By the way, this one is using the C.A.S.I. rules too.

March 17 — BRACKETTVILLE, TEXAS — The 2nd Annual Border International Open Championship. It's going to be a good one. Send your \$15.00 to the Brackettville Chamber of Commerce, P.O. Box 386, Brackettville, Texas 78832. They will be having a dance Saturday night featuring Valentino and the Shahan Express, so wear your dancing boots!

March 17 — SAN ANTONIO, TEXAS — SAP C.A.S.I. Southwest Regional Championship Chili Cookoff at Kirby Park, San Antonio. Friday night cook's party. \$15.00 entry fee. A supremete party to celebrate the birthday of chili! Send entries to Pat Irvine, P.O. Box 1251, Seguin, Texas 78155, or call Bob or Ann Angel for more information at (512) 732-3452. It's rumored that they're also having an Irish Coffee Mixoff in honor of St. Patty!

March 17 — CORPUS CHRISTI, TEXAS — 2nd Annual Moose Chili Cookoff. They're like the Elks ... it's not for cooking moose chili ... these are the fellas running the thing ... \$10.50 entry fee to 8001 S. Padre Island Drive, Corpus Christi, Texas, or call Walter Sheeler for more information about this C.A.S.I. cookoff at (512) 853-1419.

March 24 — TYLER, TEXAS — 4th Annual Rose City Chili Cookoff — Tommy Long runs this C.A.S.I. cookoff and this year they are limiting it to 70 cooks, so send your entry fee to Tommy (\$15.00) at P.O. Box 7193, Tyler, Texas 75711 or call him for details at (214) 595-5530. This one benefits the March of Dimes and is held at the East Texas Fairgrounds.

March 30-31 — FT. BEND, ARKANSAS — Hangin' Judge Isaac Parker Chili Cookoff. Benefits the March of Dimes and is also a C.A.S.I. cookoff. \$15.00 entry fee. Will probably have a computer tallying the judges' sheets ... (see Computer story in Jan. CM). For more information about this cookoff call Duane Lammers, (501) 783-4105.

March 31 — SAN MARCOS, TEXAS — Purgatory Creek Pod 1st Annual Pre-April Fools Day Chili Cookoff ... (isn't that an impressive name for a chili cookoff). Entry fee \$15.00. Location to be announced. Contact Larry Burruss at (512) 392-4968 (after 5, call him at (512) 353-8895), or write to Joe Kohut at 400 C.M. Allen Parkway, San Marcos, Texas 78666.

April 7 — HOUSTON, TEXAS — Kasey Kirby is running the Spina Bifida Chili Cookoff at Bear Creek Park this weekend. C.A.S.I. rules. \$15.00 entry fee. Contact Kasey Kirby for more information at 13030 Memorial Dr., Houston, Texas 77079 or call (713) 468-0660.

April 14 — HOUSTON, TEXAS — The 13th Annual Houston Pod Chili Cookoff. This year they are going all the way! The cookoff will be at the Westchase Hilton Hotel and Tower and they are limiting it to 100 cooks, so

contact Rosanne Savoy at 6200 W. Bellfort #238, Houston, Texas 77035, or call after 5 at (713) 772-8357. NOW! (C.A.S.I. rules.)

April 14 — ARLINGTON, TEXAS — The 4th Annual North Texas Knights of Columbus Chili Cookoff. C.A.S.I. rules and all the trimmings. Write to Ben DePuew for details at 1117 Dickens Center, Arlington, Texas 76015.

April 28 — WILCOX, ARIZONA — 1st Annual Arizona State Chili Championship. Friday and Saturday night dances — Kent Finlay Band. Overnight camping available. We'll have more details next month, but if you can't wait, call Nick Cleckler, (602) 384-4920 or (602) 384-2089 and he'll fill you in! C.A.S.I. rules; goodie bags, the works!

April 28 — SPICEWOOD, TEXAS — 6th Annual P.P.O.A. Chili Cookoff on FM 2322, 3½ miles off Hwy 71 west of Austin. Call for RV arrangements. C.A.S.I. rules. Limit 50. Malcolm Fox, emcee. \$10.00 fee to P.P.O.A., c/o Gilbert Johnson, Route 1, Box 145N, Spicewood, Texas 78669, (512) 264-1042; or Lynn Hejtmancik, (512) 264-1457.

May 5 — DENTON, TEXAS — Sounds like a good 'un. Called the 2nd Annual Spring Chili Fling and they are holding it at the Denton County Fairgrounds. C.A.S.I. rules, goodie bags for the first 75 cooks, and much more! All this for only \$15.00, payable to the Denton Festival Foundation, P.O. Drawer P, Denton, Texas 76201. For all the details, call Liz Taylor at (817) 382-9693. (Remember you got Liz Taylor's phone number from CHILI MONTHLY!!!)

May 5 — MARBLE FALLS, TEXAS — The 13th Annual Howdy Roo Chili Cookoff will be another memorable one! Clyde Griffin has all the details, and you can contact him at 1101 Arbor Ln., Marble Falls, Texas 78654. This is one of the "old time chili-reunions" when folks from years back all gather at the Marble Falls park and reminisce and remember all those chili stories that they forgot they forgot!

May 12 — HOUSTON, TEXAS — The Spring Branch Optimists 1st Annual Chili Cookoff will be on the Katy Freeway and the Wilcrest Exit next to the Petro Bank, and will be run by C.A.S.I. rules, with Kasey Kirby heading it up! (Contact Kasey for more information at the address listed under April 14 Houston listing, above.) \$15.00 entry fee. If you're optimistic about your chili, this one is a MUST!

May 19 — SHREVEPORT, LOUISIANA — The Louisiana State Championship. This one is put on by the La Casi Louisianne Pod, and naturally will be run under C.A.S.I. rules ... Darrell Folsie promises more information as soon as he gets it, but for now, just mark it down in your chili calendar as a biggie!

May 19 — DALLAS, TEXAS — 5th Annual Top Of Texas Pod Cookoff. Always a fun one, with proceeds going to the Littlest Angels Home. Contact Gerald Terry, new Great Pepper of TOT for more details, or look for the scoop in next month's CHILI MONTHLY. Gerald's address is 2145 Stradivarius, Carrollton, Texas 75007 or call him at nights at (214) 492-6191. If he's not around, the new TOT secretary might answer the phone and Sherry should know everything about the cookoff!

May 25-29 — GUADALAJARA, JALISCO, MEXICO — Mexico Grande National Championship. Top three winners go directly to Terlingua. See details in this issue of CHILI MONTHLY, or contact Nancy Becker at (713) 583-5833 or (713) 580-2322 for more information.

June 2 — SPICEWOOD, TEXAS — 2nd Annual Great American Chili & Show-Off at Krause Springs, Texas — 35 miles West of Austin on Hwy 71. C.A.S.I. RULES. Entry fee \$5.00 if postmarked before 5/1/84. \$1.00/head for everyone at the gate. Overnight camping available for \$5.00/couple. Hookups available, but Mr. Krause'll charge a little extra. For more information, or entries, write to Becky "Buzzy Off" Fox, 5530 Burnet Rd., Austin, Tx, or call (512) 453-7987 or (512) 327-1111.

July 14 — SEGUIN, TEXAS — Annual Classic Chili Cookoff. \$15.00 entry fee. Details to be announced. Contact Pat Irvine, 208 Galvin St., Seguin, Texas, for more information,

Your cookoff must be listed at least 30 days prior to the cookoff to qualify for C.A.S.I. sanctioning. Send information to CHILI MONTHLY, P.O. Box 142, Martindale, Texas 78655 or call (512) 357-6237 and we'll list it at no charge!

You can't know too much about chili. In addition to CHILI MONTHLY we suggest that you subscribe to:

ICS QUARTERLY JOURNAL (Ed. Jim West, P.O. Box 2966, Newport Beach, Ca.). The International Chili Society sends this publication to ICS members to keep them up to date on chili happenings around the world. Contact ICS for more information about this tabloid which covers ICS cook-offs from England to Australia.

GOAP GAP GAZETTE (Ed. Joanne Horton, 5110 Bayard Ln., Houston, Texas 77006). The GGG is a monthly (except January) newspaper, developed to help spread the news of upcoming cook-offs. The motto of this irreplaceable tabloid is "Nothing serious is included in its columns. We hope."



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Chili a la Mexico

Guadalajara 1984 is shaping up to be the most exciting year so far! For the ninth year, Nancy Becker of Houston will head up a group of chili cooks from around the country to meet in Guadalajara, Jalisco, Mexico to compete in the 9th Annual MEXICO GRANDE NATIONAL CHILI CHAMPIONSHIP at El Tapatio Resort Hotel and Racquet Club.

Participants, guests and chili aficionados will arrive on Friday, May 25th in groups originating in Houston, Dallas, and San Antonio. Others will fly in from other states and Canada. For the next few days, they will be wined, dined and entertained in the typical "style grande" known only to past participants at the Mexico Grande. Cocktail buffets, breakfast in bed, fiestas, mariachis, fireworks, and a bullfight with daring matadors recruited from the cooks themselves will fill every waking moment.

The Hotel Tapatio is superb! The rooms are spacious. Each one has a large private terrace and a panoramic view of the city at night. If chili isn't your only game, you'll find tennis courts, jogging tracts, horseback riding and close-by golf courses. The only problem you'll face is deciding what to do first. Should you take a dip in the pool and swim up to the bar for one of their famous pina colodas, lie back and turn golden tan in the wonderful sunshine, or treat yourself to a sauna and head-to-toe massage? The answer is simple! You do them all! Later when the sun gives way to the moon and stars, you'll be tempted once again! Should you dine in the continental elegance of the hotel's Masion de Chef Restaurant, or visit a downtown restaurant and club? Of course, no one misses dining once at Dayton Herzog's "No Name Restaurant," the favorite spot in Tlaquepacque for the Mexico Grande regulars.

The Mexico Grande owes much of its good-time spirit to the city of Guadalajara itself. It is one of Mexico's most cosmopolitan cities but still retains the colonial touches that make it so unique. The city is rich in its old world charm. Horsedrawn carriages and spirited mariachis in the park make a shopping spree another highlight of the weekend.

Late evenings are often spent under the stars with entertainers such as singer-songwriter Kent Finlay, the Poet Laureate of Terlingua, or Sergio Ortiz, a well known Mexican singer who often appears on the "Love Boat" and other cruise ships in the Caribbean. Ortiz has participated in practically every Mexico Grande and his team repeatedly runs away with Showmanship Awards. Last year several popular Mexican movie stars stopped in and sang a few songs for the appreciative and excited audience.



Guadalajara! El Tapatio! Mexico Grande 1984! A beautiful weekend and an unforgettable experience! Let's share it together!

Dates this year are May 25th-29th. **LAND COST** (includes accommodations for 5 days and 4 nights, continental breakfasts, lavish cocktail buffet, Bloody Mary Party, Mexican Fiesta featuring a dinner buffet, bullfight, mariachi bands, cock fights and the Ballet Folklorico) is \$160 per person, double occupancy. Entry fee for the cookoff is \$15.00 per team. **AIRFARE** varies from city to city. All airfare should be ticketed through Seguin Travel Agency (Mickey Roth) at Texas WATS No. 1-800-292-1018. Seats have been blocked out of Dallas, Houston, and San Antonio. Out of state participants should call (AC 512) 379-8420.

Mexico Grande 1984 Registration Form

NAME _____

ADDRESS _____ CITY _____

TELEPHONE NUMBERS HOME _____ WORK _____

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

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

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

AIRLINE Reservations from various points should be made through Seguin Travel, Seguin, Texas. Call Texas WATS No.: 1-800-292-1018. Out of state call: (A.C. 512) 379-8420. Ask for Mickey Roth. Rates are being established at the time of printing but should be available by February 1. Seguin Travel has blocked LIMITED space on flights departing from Houston, Dallas and San Antonio. Make your reservations EARLY!!!

REGISTRATION DEADLINE IS MAY 1, 1984.

Mail registration to: Nancy Becker, 14655 Champion Forest Dr., No. 1104, Houston, Texas 77069; Telephone: (512) 580-2322 or 583-5833.