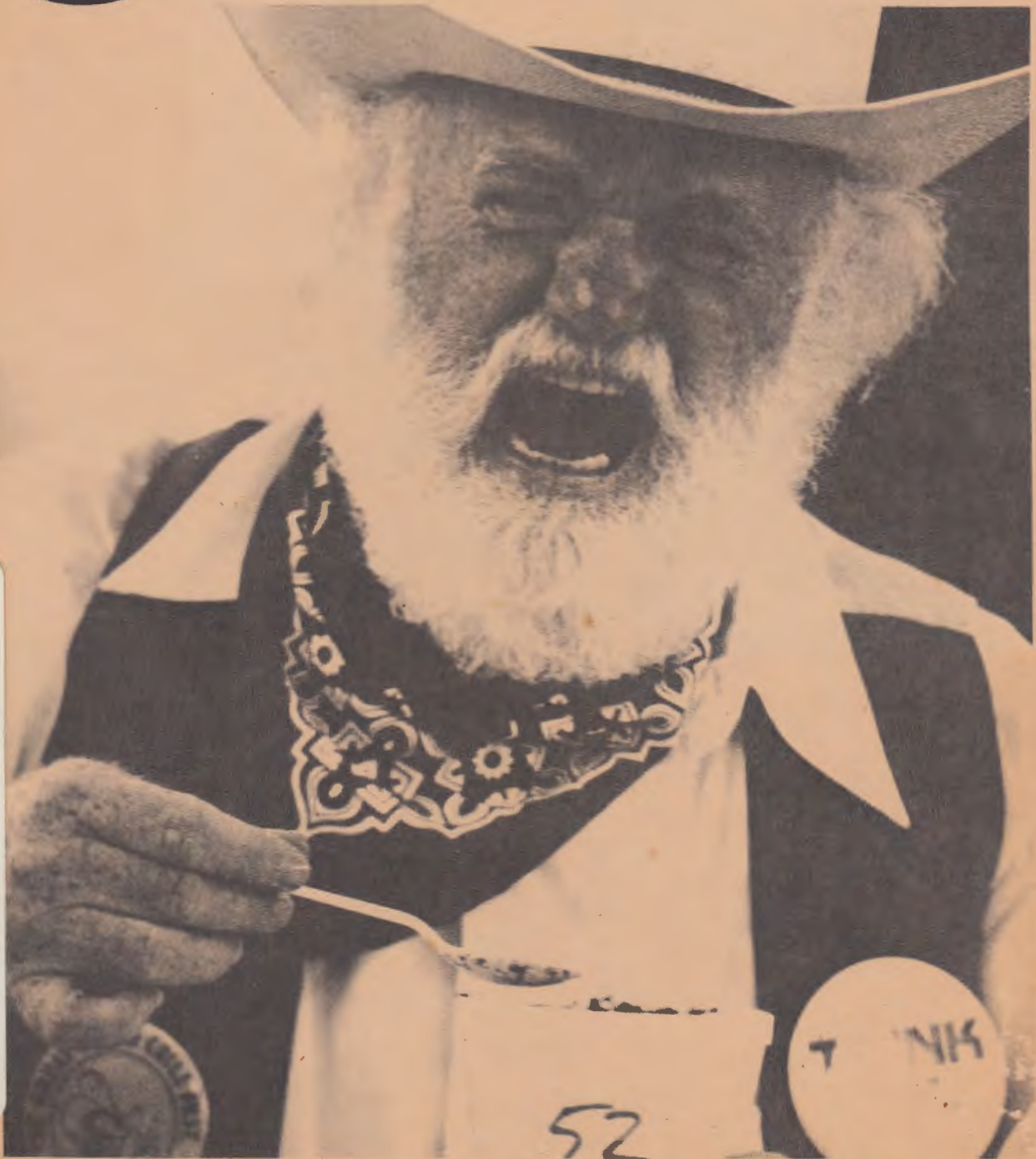


June, 1984 — Vol. 1, No. 6 — \$1.50

CHILITM

MONTHLY



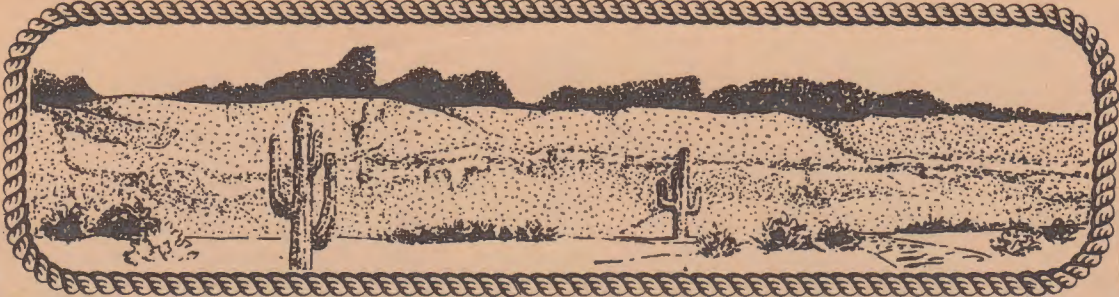
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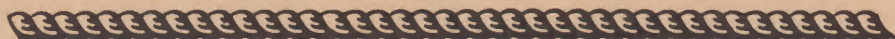
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How to Cook the Best Chili in the World!



GREAT MOMENTS

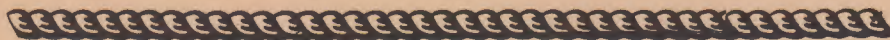


1971 PRIM AND PROPER

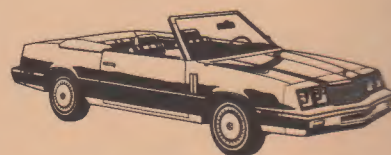
George Wright, the New York State Chili representative at Terlingua in 1971, was originally from Henderson in East Texas, but was then the chili culinary artist for Clint Murchinson, Jr.'s., Dallas Cowboy restaurant on Forty-Ninth Street in New York City. George's chili was chosen by the judges as the best in the World Competition that year. After celebrating his win, George and a friend drove off into the desert night in his rented car. After a wrong turn in the Big Bend countryside and after losing a car wheel, they left the car and with a bottle of Tequila started walking along the desolate desert road. A rancher in a pick-up truck drove by catching something in his headlights that he could not believe. There stood George Wright in the middle of nowhere, thumbing a ride still in his "PRIM AND PROPER" cookoff attire, "A SILK HAT AND TAILS." After a lot of fast talking George and friend got a ride back to civilization.

George currently resides in Dallas as a semi-retired restaurant designed/consultant. George says a good way to meet new neighbors in a high rise apartment is to cook a big pot of chili and leave your front door open for the smell to saturate the floors above.

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



Dodge
An American Revolution



Dodge 600 2-Door Convertible



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

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

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



From the Fireside

This month Governor Bryan has two strikes against him ... between the folks in Las Vegas and the *Chili Monthly Blacklist*. We'll let him alone and allow him to settle things in Vegas, this month ... but we'll be fussin' at him again next month.

This is a very special month around here. We are busy celebrating the tenth anniversary of the Cheatham Street Warehouse. Most seasoned chiliheads have been fortunate enough to have frequented the Cheatham Street Warehouse during the past decade and know the history of the beer joint-honky tonk. But there may be some of you who don't know about it, so this month we'll recap some of the events of the last ten years.

In 1974, Kent Finlay and Jim Cunningham decided they wanted a beer joint. Both were connoisseurs of the longneck and decided that if they had their own beer joint they would be able to sell all the beer they couldn't drink. Great idea! Kent, a musician, and Jim, a writer, thought it out and decided they didn't want to follow the standard "rules" of opening a beer joint. They found an old warehouse on the wrong

side of the tracks in San Marcos, Texas. They worked on fixing it up ... and claim to have spent \$73.24 on improvements. Cheatham Street was to be a music place. It was to have character and history and a certain honesty that carpeted floors and acoustical tile ceilings wouldn't capture. Cheatham Street was to be a school for struggling musicians. A place for them to learn ... to listen ... to grow ... and to play.

The day Kent and Jim opened the doors of Cheatham Street Warehouse, in June of 1974, they had an aspiring Austin band playing ... Freda and the Firedogs. Freda later became Marcia Ball and went on to sign major recording contracts. Today, she is one of the hottest blues singers in the country. During those first years, Cheatham Street hosted many aspiring, talented unknowns. Weekly gigs ... monthly gigs ... one night stands mostly ... but on a regular basis. Unknowns like Asleep At The Wheel received rave reviews. Songwriters found a sanctuary where the management "made" people listen ... and customers came to hear the music. Songwriters like Jerry Jeff

Walker ... Guy Clark ... Townes Van Zandt ... Billy Joe Shaver and Willie Nelson knew that Cheatham Street was the kind of place where folks didn't yell out "Rock and Roll!" ... "Do some Buck Owens!" ... "Sing something we know!" ... Customers came to Cheatham Street to hear these aspiring artists playing such unknown material as "I'm Just An Old Chunk Of Coal," and "Pancho And Lefty," and "Desperados Wating For A Train."

Bands passed from Cheatham Street on to such places as the Summit in Houston, The Garden in New York, the Grand Old Opry in Nashville, the Grammy's, the Country Music Awards ... George Strait ... Stevie Ray Vaughn ... Asleep At The Wheel ... Willie Nelson ... the list is endless.

Cheatham Street Warehouse also served as a perservation society for classic American musicians ... like Ernest Tubb, Jesse Ashlock, and Gate-mouth Brown.

When MCA released George Strait's first album, George brought a copy to Kent. On the cover, he wrote "Thanks for giving me a place to play when no one else would."

Cheatham Street is still hosting a number of hungry musicians ... giving them a place to develop. Doc Sully, who is just as unknown today as George Strait was in 1976, said it like this: "Cheatham Street Warehouse has made a greater impact on American music in one decade than most schools of music have made in the past century."

Warmly,

Diana



Cheatham Street Warehouse in San Marcos, Texas — "Not just another pretty place!"

photo by Nathan Alan King

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Editor: Diana Becker Finlay

Contributing Editors: Bill Smallwood, Kent Finlay, Michael Gallagher, Bill Neely, Darrell Staedtler, Hondo Crouch, Jim Cunningham, Lee McCullough

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CHILI MONTHLY

June 1984

Volume 1 — Number 6

INGREDIENTS

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

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

Joe Cooper

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

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

George Haddaway

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Cover photo of Judge Roy Bean (John Collins) by Lee McCullough.

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

Chicken Chili Wins in Celebrity Cookoff

Recipe Entered in Congressional Record

Pittsburg, Texas — Chicken Chili recently made its debut at the world's largest indoor chili cookoff in Fort Worth and ended up being entered in the Congressional Record of the 98th Congress of the U.S. The cookoff, attended by more than 3,000, was staged in the rodeo arena at Billy Bob's Texas with proceeds benefiting the Texas Free Enterprise Foundation.

Chicken Chili is the creation of Bo Pilgrim who just achieved the impossible dream of inventing the whole boneless chicken — a secret method of deboning a whole chicken with the chicken still intact.

Pilgrim was one of a host of celebrity cooks, including House Majority Leader Jim Wright, U.S. Senator John Tower, Texas House Speaker Gib Lewis, Texas Republican Party Chairman George Strake, political hopefuls Rob Mosbacher, Kent Hance and Bob Krueger, along with well-known television and radio personalities. Upon being asked to compete, Pilgrim was challenged to prepare

Chicken Chili by the cookoff organizers who said, "You're chicken if you don't."

Not being one to dodge a challenge, Pilgrim vowed not only to develop the recipe, but promised to bring along enough Chicken Chili to allow tasting by people other than the judges. Thousands of curious chili enthusiasts, who paid \$5.00 to attend the cookoff, lined up and finished off the more than eight gallons of Chicken Chili with the majority of them jokingly asking, "Where's the beef?"

Being in the winner's circle in his first cookoff competition, Bo Pilgrim was quick to credit his new boneless chicken as being the decisive factor. "It's easy and fast to grind the chicken — and since there are no bones, there's no waste. And being so low in cholesterol, chicken will lower your blood cholesterol level and won't clog your arteries," said Pilgrim when he walked away with third place honors.

After the judging, few spectators asked, "Where's the beef," and instead asked for the recipe. Feeling his

Chicken Chili to be a delicious alternative to traditional beef chili, Pilgrim had anticipated the need and printed thousands of recipes which were handed out to the many chili experts who enjoy good chili and appreciate culinary variety.

U.S. Senator John Tower, one of the 18 celebrity cooks, upon returning to Washington was heard to say, "My own State of Texas has led the way in the development of chili, first with no beans — and now with no beef!"

Since the days of President Lyndon Johnson, who had vats of venison chili from his Texas Hill Country ranch prepared and served in congressional dining rooms, chili has gained prominence on Capitol Hill. Knowing that members of Congress have a strange fascination with chili, Senator Tower entered Bo Pilgrim's Chicken Chili recipe in the Congressional Record of the United States of America. The recipe, which follows, is now officially recording in the proceedings and debates of the second session of the 98th Congress.

Bo Pilgrim's Chicken Chili

No Bones About It

- 1 medium onion, chopped (1½ cups)
- 2 cloves garlic chopped
- ¼ cup cooking oil
- 2 lbs. Pilgrim Pride Whole Boneless Chicken (coarse ground in kitchen meat processor)
- 1 8-oz can tomato sauce
- 3 cups water
- 4 tablespoons chili powder
- 2 tablespoons flour
- 2 teaspoons salt
- 2 tablespoons ground cumin
- 1 teaspoon granulated sugar
- ½ teaspoon cayenne pepper

In a kettle, saute onion and garlic in oil until limp. Add ground Pilgrim Boneless Chicken and braise. Add water and tomato sauce. Add remaining dry ingredients. Mix well, cover and simmer about four hours. Makes eight servings of 2/3 cups each.

For additional information or more copies of the "Chicken Chili" recipe, write Pilgrim's Pride, P.O. Box 93, Pittsburg, Texas 75686.



This happy chili cookoff team, with a recipe for "Chicken Chili," took Third Place honors at the first Annual Celebrity Chili Cookoff recently in Fort Worth. The cookoff, with proceeds donated to the Texas Free Enterprise Foundation, attracted a crowd of over 3,000 each paying \$5 for the opportunity to taste chili prepared by nearly 50 contestants including 18 celebrity cooks. The "Chicken Chili" team included Pilgrim Pride Chairman, Bo Pilgrim, second from left, his wife Patty Pilgrim, second from right along with Richard Brown and Shelba Brown. Recipe for the winning chili is in the adjoining story.

HOT NOTES

Bill Smallwood

As I stepped off the bus he walked up and shook my hand. "Welcome to the 5th Annual World's Championship Rocky Mountain Oyster Fry. I'm Bill Smallwood," he said.

I had been driving a 1954 Greyhound Scenic Cruiser in the hot sun through the tail end of a West Texas dust storm for the past three and a half hours. Maybe I'd better get back on the bus and step off again. I looked around for Rod Serling or Allen Funt.

"Uh, I'm Bill Smallwood." I protested as I reached for my driver's license.

"I'm Bill Smallwood," my dad said as he climbed out of his van.

"No, I'm Bill Smallwood," my son shouted from behind me.

Though my father goes by his middle name, Darrell, and my son is generally referred to as Willy, all four of us were right. The new found Bill Smallwood is an office equipment dealer from Monmouth, Illinois. He later caused a lot of fuss by winning the 10,000 Meter foot race for men 50 and over. When the winner was announced all four of us started toward the trophy, but he's a runner so he beat us to it.

Speaking of running gags, a few years back we recorded a song called "Rocky Mountain Oyster." We recorded it in a little studio in Garland, Texas and released it on the B.S. Record label. It was an instant hit. The first day it went on sale it became the number one selling record in Luckenbach, Texas. Of course it has been pointed out to me several times that it was also the only record sold in Luckenbach at the time and there was some controversy over whether or not we should count the 27 copies my mother bought.

I never did make much money off of the record itself but it has provided a lot of fringe benefits. For instance the new building for the San Angelo family Crisis Center was built with funds raised at the World's Championship Rocky Mountain Oyster Fry. Everyone thinks it's a joke when we say the proceeds from the Rocky Mountain Oyster Fry are going to the home for battered women. We even thought about using the motto "Batter your oysters, not your wives,"

but we decided to stick to "Let's have a ball."

The festival is held every year on the last Saturday in April in the San Angelo area. This was our fifth annual competition and we moved to a new and better location called Thorp's Place. Joe Thorp, the owner, has a real nice place down along Spring Creek about 14 miles west of San Angelo. Joe has developed his 23 acre park for some big shindigs, with an 80'x120' concrete dance slab and genuine outhouses with doors and everything.

Bruce Riley, from Midland, Texas, won first place in the Calf Fry division with a recipe that included Worcester-shire sauce and CHILI powder in the batter. Bruce and his brother Ron are also the promoters of the Boondoggle festival south of Alpine, Texas every Easter weekend.

John Lee Sawyer, World Champion Tobacco Spitter, took top honors in the Open (or mixed nuts) Division. His team is called the San Angelo Catfish Cookers but I've seen them cooking everything from goats to chili.

"Tell me about your recipe, John," I said as I stood ready with pen and note pad eagerly awaiting the opportunity to jot down his list of magical ingredients and sangacious culinary tips.

"Cook 'em 'bout like catfish," he said with a big grin. He turned and waved his right arm slightly. The crowd began to scatter. He leaned back with his right thumb inserted under the shoulder strap of his overalls clutching his trophy in his left hand.

"He's getting ready," someone shouted.

"Get the camera, Martha!"

A hush came over the assembled multitude, followed by a series of gasps and expressions of wonderment as babies cried, women fainted and grown men shook their heads in disbelief as John Lee Sawyer once again launched a brown liquid projectile and moseyed halfway back to his rig before it landed somewhere over in the adjacent pasture.

Well, there I stood with my note pad and nothin' but "cook 'em 'bout like

catfish" on it.

I decided that since I'm a musician, and therefore more familiar with the show business end of things, I might have more luck interviewing the showmanship winners.

I found the first place showmanship trophy in front of "Granny's Kitchen." "Granny" is Hazel Hodges of Hext, Texas. I always thought that "Rotten" Ralph Hetz from Oak Hill should move to Hext but he said he didn't think the U.S. Postal Service was ready for a Hetz in Hext. Anyway, "Granny" had won with a little dancing jig routine. Showmanship must run in the family because her granddaughter, Sissi Ellis, won the Belle of the Ball crown in the beauty contest. Miss Ellis, who lives in Nashville, Tennessee, had also won the wet T-shirt contest and I was just getting started on a real in depth interview when my wife came and got me.

"But honest, dear, she lives in Tennessee and I'm doin' this article for CHILI MONTHLY and I was just going to ask her if people really put beans in their chili in Nashville and I didn't even notice...."

CHILI

MOUTH FOR HIRE

TEX SCOFIELD

THE OFFICIAL MOUTH OF
THE CHILI WORLD

*Mellifluous ... perspicacious ...
superfluous ... glottel ... etc.*

Has emcee'd major cookoffs internationally — Guadalajara, North Virginia, Arizona, New Mexico, Louisiana, Nevada, and the State of Texas, including the Terlingua Chili Championship and Chilympiad and many others....

Write to this seasoned announcer at:

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New Braunfels, Texas 78131

or call (and stand back):

(512) 625-2082



NOTES FROM C.A.S.I.

RAY KING

Sanctioned C.A.S.I. Cookoffs As of May 7, 1984

MARCH

Kirby, Tx — SAP/CASI
Tyler, Tx — Rose City CCO
Goliad, Tx — Goliad County Fair
Ft. Smith, Ark — Judge Isaac C. Parker

APRIL

Liberty, Tx — American Cancer
Odessa, Tx — Rodeo CC
San Angelo, Tx — Hemi/Demi/Semi
Del Rio, Tx — Elks Rio Bravo
Buchanan Dam, Tx — Firehouse
Denton, Tx — Golden Triangle Pod
Houston, Tx — Spina Bifida CCO
San Marcos, Tx — Devil's Backbone
Pearland, Tx — Pearland Parks
Leon Springs, Tx — Chili Bull Fiesta
Grand Prairie, Tx — Prairie Dog
Denton, Tx — Morning After
Arlington, Tx — North Texas K.C.
Houston, Tx — Houston Pod
Amarillo, Tx — Tall in Texas Pod
Kerrville, Tx — Hill Country
Midland, Tx — Hootenanny CCO
West Columbia, Tx — San Jacinto Day

Non-Sanctioned Cookoffs

College Station, Tx — Aggieldand Mayfest CCO (less than required cooks)

Winners

March 17, 1984 — KIRBY, Tx — SAP CASI

CHILI

1. Jim McCraw, Irving, Tx
2. Frank Fox, Houston, Tx
3. Wendy DeLeon, Leakey, Tx

4. Lynn Weber, Killeen, Tx
5. Doris Coates, Irving, Tx
6. Gordon Baker, Victoria, Tx
7. Red Caldwell, San Marcos, Tx
8. Steve Weaver, Dallas, Tx
9. Terry de la Garza, San Antonio, Tx
10. Cindy Terry, Austin, Tx

SHOW

1. Ma & Pa Kettle, Houston, Tx
2. Texas Swindle's Medicine Show, Dallas, Tx
3. Great Southwest Show Team, San Marcos, Tx

March 24, 1984 — TYLER, Tx — 4th Annual Rose City CCO

CHILI

1. Linda Tyler, Mesquite, Tx
2. Karen Moriarty, Austin, Tx
3. David Talbert, Houston, Tx
4. James Dillard, Pasadena, Tx
5. Cora Ivy, Irving, Tx
6. Sherry Terry, Carrollton, Tx
7. Bertie Calhoun, Benton, La
8. Vickie Vannatta, Arlington, Tx
9. Ruth Cothes, Dallas, Tx
10. Carl Grose, Dallas, Tx

SHOW

1. Little Egypt, Whitehouse, Tx
2. Krazy Klowns, Whitehouse, Tx
3. Chicken Ranch, Corsicana, Tx

March 24, 1984 — GOLIAD, Tx 4th Annual Goliad County Fair Assn.

CHILI

1. Mark McDonald, Victoria, Tx
2. Marty Prasifka, Jourdanton, Tx
3. A.F. Zepeda, Pleasonton, Tx
4. Marvin Schulze, Yorktown, Tx
5. Wendy DeLeon, Castroville, Tx
6. Tammy Gray, Inez, Tx
7. Gordon Baker, Victoria, Tx
8. JoAnn Brice, Castroville, Tx

9. Kenneth A. Turner, Victoria, Tx
10. Debby Ziplin, Victoria, Tx

SHOW

1. Funtastic, Bastrop, Tx
2. Flush Pots' Chili, Victoria, Tx
3. Dum Kopf Chili, Goliad, Tx

March 31, 1984 — FORT SMITH, Ark — Hangin' Judge Isaac C. Parker Memorial

CHILI

1. R.T. Miles, Duncanville, Tx
2. Stuart Dunn, Wynne, Ark
3. Monta Britton, Dallas, Tx
4. Mike Gallagher, Little Rock, Ark.
5. George McCourt, Bartlesville, Ok
6. Bob White, Little Rock, Ark.
7. Bev Lambert, Fort Smith, Ark.
8. Barb Britton, Dallas, Tx
9. Margie Cole, Fort Smith, Ark.
10. Hollis Scott, Fort Smith, Ark.

SHOW

1. Rufus Buck Gang, Van Buren, Ark.
2. Merchants Bank "Mash 4077," Ft. Smith, Ark.
3. Bowels No More, Mayflower, Ark.

April 6, 1984 — LIBERTY, Tx — 2nd Annual American Cancer Society

CHILI

1. John Billy Murray, Humble, Tx
2. Skip Plocheck, Crosby, Tx
3. C.A. Baker, Highlands, Tx
4. Bubba Massey, Cleveland, Tx
5. Dan Boudreaux, Houston, Tx
6. Scott Davis, Liberty, Tx
7. Larry Ayers, Crosby, Tx
8. Jill Ayers, Crosby, Tx
9. Terry Roshell, Silsbee, Tx
10. James Mosley, Liberty, Tx

SHOW

1. Yee Haw, Houston, Tx
2. Tex-Mex, Hull, Tx
3. Cowboy & Indians, Liberty, Tx

April 7, 1984 — BUCHANAN DAM, Tx — 3rd Annual Firehouse

CHILI

1. Lynn Weber, Killeen, Tx
2. Karen Moriarty, Austin, Tx
3. Jo Caffey, Austin, Tx
4. John Caffey, Austin, Tx
5. Loretta Oliphant, Temple, Tx
6. Lynn Hejtmancik, Spicewood, Tx
7. Dennis Smiga, Buchanan Dam, Tx
8. Sharon Roy, San Marcos, Tx
9. Debbie Jones, Marble Falls, Tx
10. James Hodges, Johnson City, Tx

SHOW

1. Funtastic #1 Bastrop, Tx
2. West by Gawd, Troy, Tx
3. Pedernales River Rat, Spicewood, Tx

April 7, 1984 — ODESSA, Tx — 1st Annual Rodeo

CHILI

1. Dave Cozens, Odessa, Tx
2. Tom Everett, Odessa, Tx
3. Ken Hillman, Andrews, Tx
4. Nelda Robertson, Odessa, Tx
5. Bob Nichol, Odessa, Tx



Getting ready for the show, Larry Burruss artistically paints Ray King!

(continued on page 14)

ECHOS

Thank you very much! We appreciate the CHILI MONTHLY and have learned a lot ... from caring for our black skillet to George Strait! ... You have a fine quality publication.

Sincerely,
Doris Crownover,
Knox City, Texas

★ ★ ★ ★ ★

Howdy Folks:

I hate to see my name taken off the "Blacklist" as that was the first black list I've ever been on. Well, a published one, that is. However, I do remember this little girl over in — well, never mind.

Thanks for plugging GGG and ICS *Journal* including Jim West and his "prized historian" who meant to pay up last month but involvement in a cable TV show diverted him from his personal responsibilities.

More exciting news about Ormly's multi-refarious shenanigans will be forthcoming.

A special thanks for printing "Cedar Creek Clippings" by my old buddy Hondo, thereby contributing to his immortality.

ESTO PERPETUUM (Let it be everlasting) as I seldom say.

Send a "Howdy" to Becky wherever she may be.

Warmly,
Ormly Gumfudgin
La Crescenta, California

"Never let a mental breakdown get on your nerves."

OG

★ ★ ★ ★ ★

Dear CHILI MONTHLY Editor:

A friend of mine sent me your CHILI MONTHLY issues nos. 2 and 3. After reading through the variety of stories, I felt that the chili I had cooked, loved, and eaten all my life was pretty darned good stuff. I was raised on chili made from ground beef, tomato sauce, onions, spices, and BEANS. It was hard

to understand how people could put down the kind of chili *all* my friends and family loved.

In April my wife and I visited our friends Bill and Sandy Smallwood during our annual trip to the World Championship Rocky Mountain Oyster Fry in San Angelo. Bill had showed me the blacklist for the May issue of CHILI MONTHLY. As I expected, my name was on that list.

I then informed Bill that I had not intended on re-subscribing to CHILI MONTHLY. But, I might reconsider if I tasted a batch of "real" chili.

Sandy Smallwood said she'd make us some "Hillbilly Chili" from the first issue. It sure enough smelled darned good when we walked into the kitchen the next day. After just one taste I became an instant chilihead. When I finished stuffing myself (beans on the side) I told ol' Bill Smallwood my check would be in the mail as soon as we returned to Iowa. Here's my check for two years subscription to CHILI MONTHLY, and our thanks to Bill and Sandy and CHILI MONTHLY. Good luck!

Gary and LouAnn Christensen

★ ★ ★ ★ ★

I am very disappointed in your CHILI MONTHLY lately:

1. I have yet to receive my May issue.
2. April issue had no winners listed.
3. When the winners were listed — only top 3 instead of top 10 that C.A.S.I. Inc. recognizes.
4. Not enough on chili. (Hamburgers? Nine pages in March issue.)

I hope that in the future CHILI MONTHLY will be coming out at the beginning of the month instead of the middle of the month, when I was receiving mine. Also have the chili cook in mind.

Thanks,
Gordon Baker
69 Chili
Victoria, Texas

P.S. I have received my *Goat Gap* in the mail just a few minutes ago for June.

EDITOR'S NOTE: We are happy to hear that you received your *Goat Gap Gazette* in the mail ... but we are not quite sure why you are telling us about it. We are not affiliated with that publication. I am certain that most of their subscribers received their copy just as you did (except for an occasional copy that got lost in the mail, etc.).

We have never intended that you receive your CHILI MONTHLY with your utility bill. If that were the case, we would have a deadline somewhere around the middle of the month ... and if that were the case we would not be able to run your letter dated May 29, until next issue. Now we could do like some magazines and simply date each issue ahead — and try to fool you into thinking you got your July issue two weeks early — but we choose to believe our readers are smarter than that. We are sorry that our deadlines and subsequent mailing dates don't fit what you are used to but we really don't have any plans to change our schedule. If we did, I'll guarantee we would find someone whose utility bill comes in the middle of the month and then we would be out of sync with them.

We are pleased to know that you did indeed notice that we gave the hamburger ample coverage in our Special Hamburger Edition. As we have promised, "CHILI MONTHLY covers chili ... and other necessary ingredients of the good life...." We do plan to continue.

CHILI MONTHLY is a "fun" publication dedicated to putting taste back into chili and uniting the chili world through unbiased journalism. We promote chili ... and love. We hope you have noticed this.

If you want to read divisive hate columns aimed at perpetuating the split in C.A.S.I., or if you want to read slanted "news stories" designed to encourage defections from C.A.S.I., you won't find them here!

We are sorry you have not received your May issue. You would no doubt have enjoyed the pages of C.A.S.I. cookoff winners listing not only the top

(continued on page 16)

Chili is not ordinary. It's a little bit of magic. That magical quality unique to chili was summed up by one of the originators of the Terlingua World Championship Cookoff, Carroll Shelby, who said, "Chili is a state of mind ... you can make it hot or mild with any blend of spices you feel like at the time .. you make it up to suit your mood ..."

Maybe it is that "state of mind" that sets chili apart from the American smorgasbord of lamb stew, roast beef, hamburgers, and tuna casseroles. Some folks are of the school that "food's food." They think that the sole purpose of food is to provide nourishment for the body to get one through another day of the rat race. There are not many folks like that who are chili connoisseurs. Chili connoisseurs know that chili also nourishes the soul.

Whether you are one of those people who cooks chili every weekend in cookoffs or one of those people who waits for the first cold spell of the season to remind you to fire up the chili pot, you would like to be able to cook the best chili in the world, and chances are you think you do! And like the fisherman who remembers that big one he brought in back in '64 on Mr. Schulle's tank ... or the constable who remembers chasing Bonnie and Clyde through his town back in '33 ... or the trucker who remembers that winning touchdown that he scored in the Homecoming game of '68 ... everyone who ever made chili remembers that one particular pot that was the best he ever cooked. And like a new mother, every chilicook thinks his chili recipe is the best.

There are as many different theories on chili cookin' as ways to get to heaven. Everyone is lookin' for something a little different. Are you lookin' for "competition" chili ... cafe chili ... jailhouse chili ... medicinal chili ... or just plain ol' good eatin' chili?

Well, we've searched out great chili from all walks of life ... from World Champion Chili to Jailhouse chili. Each of the cooks we spoke with is mighty serious about his cookin'. They all believe in purity and every cook was direct and totally honest when they humbly told us:

How to Cook The Best Chili in the World!

Diana Becker Finlay



Allegani Jani Schofield — 1974 Terlingua World Champion

We looked up Allegani Jani Schofield. 1984 will mark the tenth anniversary of her World Championship victory at Terlingua, Texas. Jani was flashy and poised as she made history in 1974 as the first woman to ever earn the coveted title of World Champion! As she accepted her trophy, she announced to the crowd that "The hand that rocks the cradle will rule the chili world!" That famous quote will be remembered forever as it echos through chilidom, for her win was indeed "a small step for woman but a giant step for womankind."

"Old timers" will remember Jani's heyday ... the year she reigned as Luckenbach Ladies Only Chili Champion and then Terlingua Chili Champion. Her red "hot pants" and knee high white boots were seen from Ohio to Jalisco, Mexico and New York to L.A. Naturally, Allegani Jani's chili is called

HOT PANTS CHILI

4 lbs stew meat, ground once
3 onions chopped

2 Tablespoons oil
 Garlic salt and pepper to taste
 2 heaping teaspoons comino seeds
 6 garlic pods, smashed
 1 can tomatoes
 1 teaspoon sugar
 ½ can beer
 4 oz. good, fine quality chili powder
 3 teaspoons mole' paste
 1 teaspoon Tobasco sauce
 1 teaspoon salt
 1 quart water
 4 jalapenos, chopped (optional)
 ½ cup masa flour

"First you have to have a good pot. Not any old pot will do. It has to be a crusty, well-seasoned iron pot. And of course you have to have a hand-carved mesquite stirring spoon (preferably hand-carved). If you don't have a mesquite spoon, you may have to settle for plain old wood, but it just isn't quite as good. In your large pot, heat the oil and add meat and onion and stir until the meat is gray ... meat doesn't turn brown, it turns gray. Season with garlic salt and pepper while you are "graying" your meat.

Using a molcajete (or mortar and pestle for you Yankees) grind cominos and garlic pods with one tablespoon water. Add to meat. If you don't have a molcajete, either finely chop or press your garlic and use ground cominos.

In a blender, combine tomatoes, sugar, beer, chili seasoning, and a little water to make a smooth paste. (The sugar is to take the acidity out of the tomatoes so they won't harm your iron pot.) Add this paste to meat and stir. Now add the mole' paste, Tobasco, salt and water. If desired, add chopped jalapenos now. Cover and simmer for one hour. Remove cover and cook for 1½ more hours or until done, stirring occasionally. At end of cooking time, make a thin paste of masa and water and add to chili, if needed. Stir it fast until it is well blended with the chili or it will lump up on you. Cook 30 minutes more to thicken.

Serve in chili bowls with grated cheddar or Monterey Jack cheese, pinto beans, hominy, tortilla chips, chopped onions or whatever!"

★ ★ ★ ★ ★

Carroll Shelby is a firm believer in folks doin' what they want to and when it comes to cookin' chili, he thinks your chili should be as customized as a high-performance race car. He enjoys



Carroll Shelby — an originator of the Terlingua World Championship Chili Cookoff

cookin' chili for his friends and as we mentioned before, Shelby was one of the originators of the Terlingua Chili Cookoff and has been a member of the Chili Appreciation Society International since the early '60's. He continues to promote the Bowl of Red through the C.A.S.I. Terlingua Chili Championship as well as the ICS World Championship in Tropic, California. These days, when he's not designing cars for the Chrysler Corporation, he's spending a lot of time marketing his own Original Texas Chili Mix throughout the country.

CARROLL SHELBY'S CHILI

1 lb. round steak hunked into pieces about the size of your little toe
 1 lb. chuck steak
 suet or ½ cup oil
 8 oz can tomato sauce
 1 can beer
 ¼ cup chili powder
 ½ cup chopped onions
 2-3 garlic cloves

1-2 teaspoons cumin
 1 teaspoon paprika
 1-2 teaspoons salt and black pepper to taste
 cayenne pepper to taste

Brown meat in oil in large heavy iron pot. Add tomato sauce and beer, chile powder, garlic, onion, oregano, cumin, paprika, and salt and pepper to meat. Simmer about an hour covered. Stir occasionally. Add the cayenne and simmer another hour and a half or two hours. If beans are desired, heat and serve separately. Also cheddar cheese, crackers, chopped onions, etc., may be served to allow the guest to "customize" his chili to his own tastes.

★ ★ ★ ★ ★

Harold Timber of Taos New Mexico has made quite a name for himself in recent years! He operated a French gourmet restaurant for a time and sold it about three years ago because he

wanted to be a World Champion Chili Cook! He says the secret to cooking the best chili in the world can best be described in two words, "Sheer determination!"

Harold says he gathered as many successful chili recipes as he could get his hands on. He went through and picked out the common denominators of all of these recipes. He studied and tried and stirred and concocted and finally narrowed it down to about "50 or 60 chili recipes." He cooks "regionally" when he enters cookoffs now. He has discovered that in the Northeast the folks like "Sloppy Joe" kind of chili ... with finely ground beef and tomatoe-y sauce ... in Wisconsin, the folks lean towards (Heaven forbid!) mushrooms and a thick sauce. Through his "sheer

determination," he has won over 42 trophies in the last two years for his chili cooking talents. He is the reigning International Chili Society World Champion, and won \$25,000 for that feat! He is also the World Green Chili Champion, having won that event in Las Cruces for the past three years in a row! Harold gave us his chili recipe and added some extra hints when we spoke with him.

**HAROLD TIMBER'S
"MONTEZUMA'S REVENGE
CHILI
1983 World Championship Chili —
Tropico, California**

In a small pan, dissolve in 2 cups warm water:
1 T. sugar
8 oz. beef consomme

2 tsp. oregano
2 T. paprika
2 T. cumin
1 T. celery salt
7 T. chili powder
2 T MSG
1 tsp. cayenne pepper
1 tsp. garlic powder
1 T. mole' paste

When this is dissolved, add to a 6 qt. cooking pot and keep at a light boil. Use a heavy, well-seasoned iron pot, preferably. If iron is unavailable, go with stainless steel. Aluminum is MOST undesirable to cook chili in.

In a frying pan, in a little oil, saute

2 lbs. Beef chuck, cut by hand into 3/8 inch cubes

2 lbs. top round of beef, coarsely ground

2 lbs. pork butt, medium ground

Add this to above pot of spices, Saute in small amount of oil

3 cups finely minced onion

2 T fresh garlic, finely minced

Add to the above pot along with 1 cup chopped green chiles

Add 20 oz. Hunt's tomato sauce

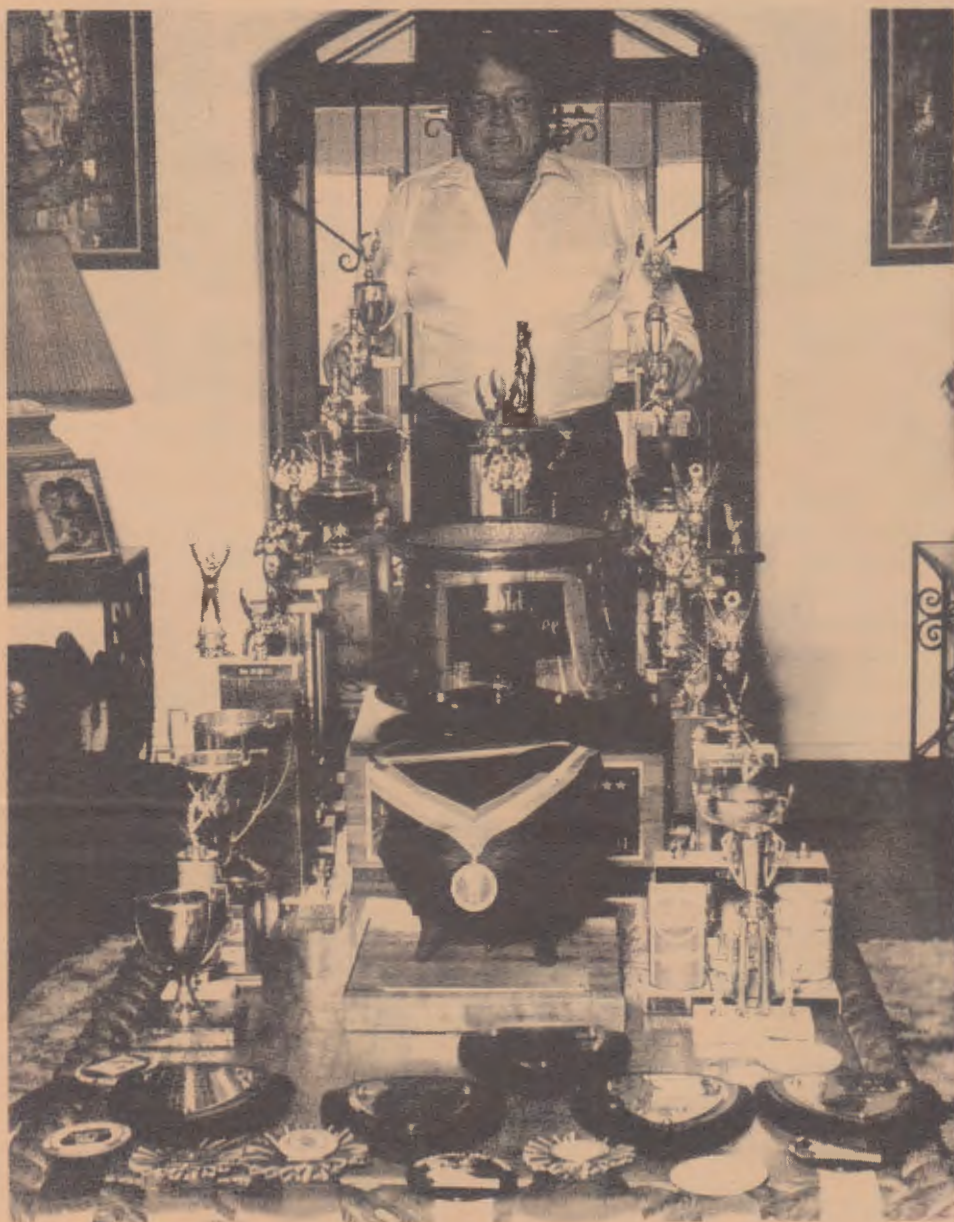
Bring the pot to a boil and add one can of beer. Simmer uncovered for about 1 1/2-2 hours, stirring occasionally. Let stand for 30 minutes and skim off excess grease. Correct seasonings to taste. Thicken with Masa Harina in warm water to suitable consistency. Cover and let stand one hour before serving.

Harold goes on to say that contrary to popular opinion, "The longer chili cooks the better it DOES NOT get!" He has found that if your chili cooks too long, it cooks away the spices and essential oils of things like cumin. He uses no celery, bell peppers, or other visible vegetables, with the exception of the can of green chiles. He is a firm believer in purity of taste in the chili.

By the way, Harold promises that he is going to send us his World Championship Green Chili Stew recipe! Be looking for it in a future issue of CHILI MONTHLY!

★ ★ ★ ★ ★

Everyone knows that some of the best chili in the world is cooked in jails. In fact some jails are so famous for their chili that discriminating chili enthusiasts have been known to get thrown into certain select jails just to enjoy a bowlful of the chili.



Harold Timber — 1983 Tropico, California, World Champion

We are at a disadvantage when it comes to jailhouse chili ... we've never been fortunate (or unfortunate) enough to taste any. However, we have a friend who is quite knowledgeable on the subject. He has eaten jailhouse chili from coast to coast and according to him, the very best jailhouse chili in the world is not in Tijuana or San Antonio or Chicago or Santa Fe ... It is in Macon, Georgia.

Our source vacationed there for thirty days back in 1979 and the chili was so outstanding that he recently returned for seconds. He has the highest praise of "Ol' Soloman" at the Macon County Jail. So we contacted James Soloman and he was delighted to share his chili recipe with us.

MACON COUNTY JAILHOUSE CHILI

- 40 lbs. course ground beef (keep some of that fat on there)
- 8 bell peppers chopped
- 3 lbs, jalapenos chopped
- 10 medium onions, chopped
- 3 #10 cans tomato puree
- salt and black pepper

"You need to braise your meat and peppers and onions. And you can throw in some garlic if you need to. When you

got your meat to browning good, pour in some tomatoes. Some use tomato sauce ... some use tomato paste, some use whole tomatoes and some even use tomato catsup ... that's too sweet for me! M ... I use tomato puree. Take you three #10 cans of puree and just dump 'em in the pot refilling each can with water once and dumping that in right behind it. Take you about 10 tablespoons full of good chili powder ... salt and black pepper to taste ... and dump that all in behind the puree. Find you a lid and cover the chili and simmer it down for a couple of hours or so until it's about done. Keep on stirring every now and again ..."

"Yess'um ... I been cookin' chili for fifty years now ... naw ... just about 45 to be truthful. I learnt by jest lookin' on ... I learnt all my cookin' that way ... jest lookin' on. Now, I did get my diploma from the cookin' school later on, though ... the vocational school down on Juarez Street here in town. I serve right at 1200 meals a day, here at County. Times that by seven and you get about 8400 meals a week ... and you times that by 365 and ... well, I don't have anything here to times that on ... but it's a whole lot of meals a year. Anyhow, I been cookin' for County for the last ten years

Each month we will feature a chili cook of high regard (chuckwagon cook, competition cook, cafe cook, home cook, jail cook, etc.) in our new column "How To Cook The Best Chili In The World." If you know a colorful chili cook, let us know about him/her by writing to CHILI MONTHLY, Box 189, Martindale, Texas 78655.

and everybody likes it real fine ... They like that chili in the cold months 'specially. That and turkey and dressin'. Now in the summer months they like them cold plates a lot ... bologna and macaroni salad, you know ... but come winter time ... they like that chili.

"Now you can serve the chili with a case of beans ... but heat those up by themselves ... let the inma ... er ... people decide for themselves how they want it. Some do and some don't ... Different tastes, you know, kinda depends on where they're comin' from ... Me ... I been cookin' regular for right at 45 years and ... well, I ain't never had no complaints yet!"

★ ★ ★ ★ ★

So here you have it ... some of the secrets to cooking the best chili in the world! Adjust these recipes to your tastes ... or try them exactly as written, for the feel of things! Each month we will be printing another expert's version of the "Best Chili in the World" for your enjoyment and experimentation! Remember that "Chili IS a state of mind!" As long as YOU like it, you're doing great!

Dear Folks at Chili Headquarters: As a "true lover of Chili", I want to become a "card carrying" member of the Society, and if accepted, agree to comply with the rules and by-laws.

Enclosed is my check (money order or gold dust) for:

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Charter Membership - Valid for the year of issue

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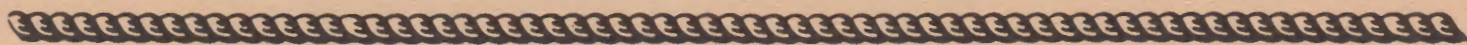
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The Invention of Chili and Other Thoughts

Darrell Staedtler



The very first, original chili was probably concocted by someone of Mexican decent in or around San Antonio, Texas, using the following ingredients: meat, suet, ancho peppers, chile petines or jalapenos, (for heat of the picante persuasion), garlic pods, and wild oregano (marjoram). The ingredients were thrown into an iron or terra cotta pot according to the Tex-Mex individual's taste and cooked like a simple stew. This dish was called "chile con carne," reflecting the Spanish way of giving the smallest ingredient first in the name of a dish. Anglo-Texans, with their penchant for economy of language, shortened it to chile and someone wrote it as chili with an "i" and that's about it for this theory of the history of chili.

When it began, no one knows — sometime before 1880, if it really matters. What really matters is what Texans and the rest of the world have done to this simple dish in the last 100 years. The list of ingredients that have been added read like a grocery shopping list for a hunting camp.

It is my firm belief that nothing but the basics should be used and if you add something there should be a damn good reason — if not, leave it out. The definition of a camel being a horse designed by a committee is the direction chili cooking has taken and I think this is a mistake. So let's examine a few things

...
Onions: Why onions? They cook down to nothing and lose all their taste in the boiling of the chili — and since when did chili become a vegetable stew? Ditto for tomatoes, celery, and any other vegetable except for chile peppers — and I don't mean bell peppers either. (Another word about tomatoes, though. If you use heavy amounts of chile powder, the powder will leave a sharp aftertaste. The tomatoes cut out this sharp taste — but why not leave out some of the chile powder and the tomatoes — you'll never tell the difference!)

Spices: Wow! Has everyone gone wild with spices! I've tasted cinnamon (what are you doing, making cookies?),

celery salt, anise, *parsley, sage, rosemary and thyme*. Who are we trying to kid? Good chili has a good chili taste. That taste is obtained from meat, chile peppers, garlic, comino, oregano or marjoram and the blending of same. Use your spice rack for foreign dishes and cakes and cookies — none of that exotic stuff belongs in a simple dish like chili.

Flavor Elevators: In my younger days, I stole from the Chinese and used monosodium glutamate (Accent, MSG). Now, I can't tell the difference when I leave it out — so I do!

Lime (or Lemon) Juice: If you are mixing a drink, it's great, but what on earth is it doing in chili? Chili isn't a meat form of a Margarita!

Commercial Chili Powder: There are new blends coming on the market every day. Some of them use weird spices and consequently, you wind up with weird chili. You really can't go wrong sticking with the old stand-bys that have been around about as long as chili. Sure, they may need some help ... but you've got a mighty fine base from which to start.

Your Own Chili Blend: Well, for the "professional," this is the only way to go. You control each and every ingredient and once you obtain the taste you like and one that wins, then you can be consistent. Read Bill Bridges' fine book, *The Great American Chili Book* for his hints on making your own chili powder. In fact read his book — period! It is the best book every written on chili and I have them all — but that is another article.

Browning of Meat: I've asked lots of cooks why they brown their meat and they say "my mother did." Of course, she says "her mother did it" and so on. Some say they brown or braise to hold the juices in the meat. Where are they going, when you have them trapped in a pot and you eat the juice along with the meat? I think it is a waste of time and fuel, and you can easily dispense with this step and never taste the difference.

The Pot: I believe in iron, but aluminum pots are every bit as good; and if you use a water base instead of a suet and meat-juice base, then



Darrell Staedtler —
"Post Chilympiad Exhaustion"

aluminum is better. Iron was designed for a lard-type base, and the water is harmful to a fine old iron pot — period! Judge by your recipe on what is best for you.

Well, I've either enlightened you, made you mad or bored you to onion tears, but I firmly believe that if you keep your chili cooking simple, you'll be able to control the results more easily and be more consistent — and hopefully you'll win lots of cookoffs, if you are a competition cook. You might even enjoy it more. Just keep it happy and keep it simple and you'll keep winning. Smiles are better than tropics!

P.S. I didn't mention beans in chili — I DIDN'T THINK I HAD TO!

Darrell Staedtler, long time chili connoisseur is currently hangin' his hat in Llano, Texas. When he's not writing for CM, or selling the Texas Hill Country to city folks, Darrell likes to kick back, relax and write top hit songs for the likes of George Strait, such as "A Fire I Can't Put Out." At Terlingua in November, 1977, Darrell consumed the delicacy in a bottle of Monte Alban Mescal.... Truly a man of many facets.

CHILI

LET'S PUT TASTE
BACK INTO CHILI!

NOTES FROM C.A.S.I.

(continued from page 6)

6. Donna von Gentz, El Paso, Tx
7. F.P. Russell, Seminole, Tx
8. Millie Simpson, Odessa, Tx
9. Betty Short, Odessa, Tx
10. Steve Hollenback, Odessa, Tx

SHOW

1. Little River Chili, Odessa, Tx
2. Have Pit Will Travel, Lubbock, Tx
3. Out House Chili, Odessa, Tx

April 7, 1984 — SAN ANGELO, Tx — Hemi-Demi-Semi Centennial

CHILI

1. Barbara Conaway, Big Lake, Tx
2. Liz Neslage, San Angelo, Tx
3. V. R. Kline, San Angelo, Tx
4. Dian Raun, San Angelo, Tx
5. Herb Straach, San Angelo, Tx
6. Joyce Shelton, San Angelo, Tx
7. Stephen Kline, San Angelo, Tx
8. Steve Rankin, Miles, Tx
9. Rene Loftis, Midland, Tx
10. Sherry Christensen, Lubbock, Tx

SHOW

1. High Chaparall, Midland, Tx
2. Vampire Chili, San Angelo, Tx
3. Mohlers Frijole Rollers, San Angelo, Tx

April 7, 1984 — DENTON, Tx — Golden Triangle Pod

CHILI

1. Ken Hudspeth, Irving, Tx
2. Judi King, San Antonio, Tx
3. Jan Loop, Garland, Tx
4. Jim McCraw, Irving, Tx
5. Dusty Hudspeth, Irving, Tx
6. Yvonne Calhoun, Richardson, Tx
7. Doris Coats, Irving, Tx
8. Ed Bounds, Argyle, Tx
9. Candi McCraw, Irving, Tx
10. Debbie Russell, Dallas, Tx

SHOW

1. Great Southwest Show Team, San Marcos, Tx
2. Mr. B, Grapevine, Tx
3. Higgins Brothers Show Team, Irving, Tx

April 7, 1984 — HOUSTON, Tx — 2nd Spina Bifida CCO

CHILI

1. Barbara Benold, Houston, Tx
2. Jerry Burnett, Houston, Tx
3. Richard Inmon, Houston, Tx
4. Mike Benold, Houston, Tx
5. Merritt Roberts, Bellaire, Tx
6. Brenda Stephens, Houston, Tx
7. Riza Ray, Houston, Tx
8. Nick Biffle, Houston, Tx
9. Pat Krenek, Houston, Tx
10. Saralynn Walton, Houston, Tx

SHOW

1. Slaphappy Chili, Houston, Tx
2. Gotcha Chili Hanging, Houston, Tx
3. The Rookies, Houston, Tx

April 7, 1984 — SAN MARCOS, Tx — Devil's Backbone

CHILI

1. Gordon Baker, Victoria, Tx
2. Bob Burgin, New Braunfels, Tx
3. C. J. Chewning, Ft. Hood, Tx
4. Bunny D'Aigle, Seguin, Tx
5. Pete Shepard, Austin, Tx
6. Peg Foster, Houston, Tx
7. Patti Shepard, Austin, Tx
8. Linda Wadle, Victoria, Tx
9. Helen Owen, San Marcos, Tx
10. York Morris, Wimberly, Tx

SHOW

1. Black & White Chili, Fischer, Tx
2. Buzzard Chili, Canyon Lake, Tx
3. Chili Monthly, Martindale, Tx

April 7, 1984 — PEARLAND, Tx — Pearland PRC

CHILI

1. David Talbot, Houston, Tx
2. Tracy Keeling, Houston, Tx
3. Cheryl Beasley, Pasadena, Tx
4. James Dillard, Pasadena, Tx
5. Ken Richards, Houston, Tx
6. Dan Holitzke, Webster, Tx
7. Cecil Schmidt, League City, Tx
8. Peggy Willis, Pearland, Tx
9. Katherine Schmidt, League City, Tx
10. Mark Dillard, Pasadena, Tx

SHOW

1. Rebel Rousers, Pearland, Tx
2. Pat's Rushers, Pearland, Tx



April 7, 1984 — LEON SPRINGS, Tx — Chili Bull Fiesta

CHILI

1. Mary Kurz — Somerset, Tx
2. Rosalie Pike, San Antonio, Tx
3. Jack Emswiler, San Antonio, Tx
4. Charles Brice, Castroville, Tx
5. Mary Ann Metz, San Antonio, Tx
6. George Jowers, San Antonio, Tx
7. Malvin Prasifka, Jourdanton, Tx
8. Frank Metz, San Antonio, Tx
9. Charles Flores, Kerrville, Tx
10. Tom Pike, San Antonio, Tx

SHOW

1. King James and the Misfits, Boerne, Tx
2. Bo-Mex Chili, Jourdanton, Tx
3. Wild Bunch, Chili, San Antonio, Tx

April 7, 1984 — DEL RIO, Tx — Elks Rio Bravo

CHILI

1. John Driscoll, Del Rio, Tx
2. Joe Ramos, Del Rio, Tx
3. Russell Massey, Del Rio, Tx
4. Pete Chambers, Del Rio, Tx
5. Theresa Friesenhahn, Sequin, Tx
6. Dr. Pacheco, Eagle Pass, Tx
7. J. B. McGonagill, Del Rio, Tx

8. Speed Coggins, Crystal City, Tx
9. Bob Kammer, Del Rio, Tx
10. Jerry Prikrly, Pearsall, Tx

SHOW

1. Eat Me Chili, Del Rio, Tx
2. Chili Peppers, Del Rio, Tx
3. Gangrene Chili, Del Rio, Tx

April 8, 1984 — DENTON, Tx — Mornin' After

CHILI

1. Jim McCraw, Irving, Tx
2. Charlie Grady, Tioga, Tx
3. Kathy Bounds, Argyle, Tx
4. Candi McCraw, Irving, Tx
5. Jack D. Anglin, Arlington, Tx
6. Roy D. James, Carrollton, Tx
7. Mike Bryan, Wichita Falls, Tx
8. Steve Weaver, Dallas, Tx
9. Robert Bell, Aubrey, Tx
10. Max Broyles, Carrollton, Tx

SHOW

1. Little Egypt, Withehouse, Tx
2. Fire Barn Chili, Irving, Tx
3. Higgins Brothers Show Team, Irving, Tx

April 8, 1984 — GRAND PRAIRIE, Tx — Prairie Dog CCO

CHILI

1. Dusty Hudspeth, Irving, Tx
2. Lori Rickert, Houston, Tx
3. Ray King, San Antonio, Tx
4. Kenny Hudspeth, Irving, Tx
5. Kay Anderson, Arlington, Tx
6. Doris Coats, Irving, Tx
7. Locke Thompson, Dallas, Tx
8. Bob Coats, Irving, Tx
9. Harvey West, Plano, Tx
10. Judi King, San Antonio, Tx
11. Carol Knight, Irving, Tx

SHOW

1. River Rats, Arlington, Tx
2. Texas Swindle Medicine Show, Dallas, Tx
3. Gator Gotcha Chili, Addis, La

April 14, 1984 — ARLINGTON, Tx — Knights of Columbus

CHILI

1. Jim McCraw, Irving, Tx
2. Mick Joplin, Fort Worth, Tx
3. Ruth Ann Cothes, Dallas, Tx
4. Norm Shields, Dallas, Tx
5. Yvonne Calhoun, Richardson, Tx
6. Hugh Bivona, Garland, Tx
7. Stever Weaver, Dallas, Tx
8. Tina West, Plano, Tx
9. Vicki Vannatta, Arlington, Tx
10. John Gill, New Market, Ontario, Canada

SHOW

1. Red Dog Chili, Arlington, Tx
2. Bull Rush, Irving, Tx
3. Chili Magic, Plano, Tx

April 14, 1984 — HOUSTON, Tx — 13th Houston Pod C.A.S.I.

CHILI

1. Dusty Hudspeth, Irving, Tx
2. Olie Austin, Houston, Tx
3. Dorene Ritchey, Garland, Tx
4. Sherrie Davis, South Houston, Tx
5. Richard Inmon, Houston, Tx
6. Ken Hudspeth, Irving, Tx
7. Pat Krenek, Houston, Tx
8. Pam Paillet, Houston, Tx
9. Mike Benold, Houston, Tx
10. Laurie Rickert, Houston, Tx

(continued on page 17)

Little Ado About Beans

Allen Lacy

As an expatriate Texan whose grown sons are — no disrespect intended, but things must be called by their right names — Yankees, I have followed with interest the first issues of CHILI MONTHLY, for like Wick Fowler's Two Alarm mix (now available in the supermarkets of southern New Jersey, so I don't have to buy it mail order), it provides a reminder of where I came from, who my people were, and who I really am. (Paraphrasing Descartes, who hasn't yet been quoted in your pages, "I eat chili, therefore I am a Texan.")

In the full awareness that I'm about to spout forth with a heresy so grave that the next time I try to return to my native soil the air traffic controllers at D/FW will probably refuse the plane permission to land, I am nevertheless compelled to get something off my chest — out of my system, as it were — in the matter of beans. Real men, and women too, it is said, don't put beans in their chili. To do so is to offend against right and proper order, to commit the culinary equivalent of the sin against the holy ghost. Such is apparently now the received orthodox doctrine, zealously guarded by Grand Inquisitors whose arms reach as far as Lynchburg, Tennessee and who have mighty powers of excommunication.

I will intrude myself into this controversy by making three comments, each at some length.

First of all, I grew up in Texas, and I have some suspicion that many people who now live there and who espouse the anti-frijole dogma grew up in Cos Cob, Connecticut, I spent my formative years in Irving during World War II when Irving was deep country. In that time there wasn't a French restaurant within 400 miles of the Dallas County courthouse, and certainly none that offered Thai or Moroccan cuisine. (As a matter of fact, "cuisine" wasn't a part of Texans' vocabularies: it was just plain "food" or sometimes "chow.")

During those years, some of us ate beans in our chili. There were two restaurants in Irving, if I recall aright, and each offered the same menu. The

most popular lunchtime meal was chicken-fried steak, accompanied by collard greens flavored with bacon grease, mashed potatoes and cream gravy, and biscuits. People who turned down the chicken-fried steak ordered chili. The chili had beans in it. Marxists may offer the economic interpretation that the cook was corrupting the purity of the dish in order to save on meat, so I'll add another point. My mother made chili. She was born and raised in Baird, and she was a third-generation Texan.

In her whole life she spent probably no more than thirty days outside the Lone Star State. She put beans in her chili, and she was sufficiently careful about chili to roast her own peppers.

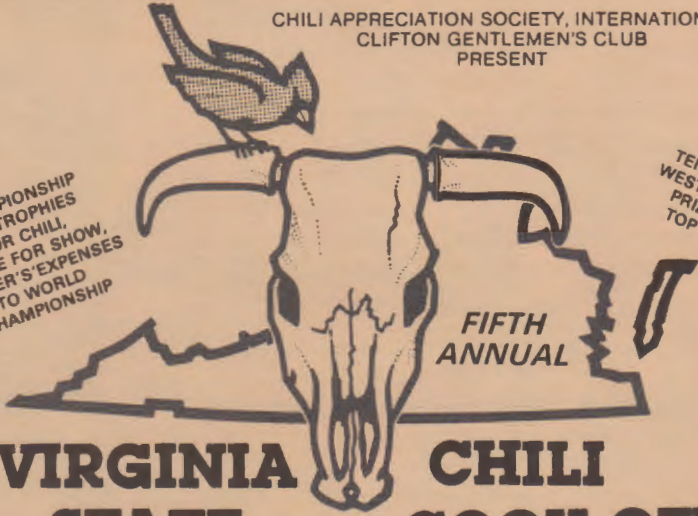
I am not a historian of chili, but the evidence at my disposal suggests that there may have been two parallel traditions. Some Texans put beans in their chili. Others didn't. When I was growing up, we were ecumenical about chili, the disciples of beaned chili living in

(continued on page 19)

CHILI APPRECIATION SOCIETY, INTERNATIONAL
CLIFTON GENTLEMEN'S CLUB
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CHAMPIONSHIP
TEN TROPHIES
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WINNER'S EXPENSES
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JUNIORS
TEN TROPHIES
WESTERN WEAR
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TOP THREE



VIRGINIA STATE CHILI COOK-OFF

JUNE 16-17, 1984

SATURDAY, 16th

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

SUNDAY, 17th

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


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

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

REGISTRATION FEE:
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\$5.00 for Juniors

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CEDAR CREEK CLIPPINGS

(Editor's Note: Hondo didn't get his column in on time this month, so we are reprinting his non-winning Terlingua Chili recipe from Hondo My Father, by Becky Crouch Patterson).

Hondo's flair as a chili cook created quite a sensation at Terlingua when he concocted "Armadiller Chili on the Half Shell." Hondo said he was disqualified by the judges, however, because he was cooking *pure* "Armadiller Chili" and "They happened to find a rabbit hair in it! I lost by a hair! he exclaimed. Hondo's recipe goes like this:

- One medium armadillo
- Other stuff
- Save the shell

Dice armadillo into chunks, do not grind. Next dye them pea green to produce color for Green Chili. Use only "Ysleta Red" chili pods, grown only in Ysleta because the pod is peculiar. Grind three comino seeds vigorously. Add jigger of Tequila, pinch of salt, slice of lime. (May be either taken internally or added to chili). For chili thickening, put in a raw egg, two if they're cheap. If you can borrow some, add olive oil. It's too expensive to buy. Add green onion tops and finely ground cedar bark. Sprinkle with green spinach or fresh watercrest and serve on the halfshell.

© Hondo, My Father, Becky Crouch Patterson, Shoal Creek Publishing.



photo by Bill Neale

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

ECHOS

(continued from page 7)

ten cooks but also the "show" winners. It should have come in the mail before the middle of May. No one dislikes dealing with government agencies more than we do ... but we have no choice. The U.S. Mail is the only way we have of sending your magazine to you ... and really, we do need to be patient with them. They are an equal opportunity employer and all.

Diana:

Been meaning to write you, for one reason and then another. First, thanks for taking me off the Blacklist (El Listo Negro). I'm a good boy, I am, and need to be loved.

It occurs to me that perhaps that other Blacklistee, Gov. Bryan, doesn't know he's been b-listed, and is in danger of getting in bad with the Chili Crowd. Maybe he wandered into one of Joe

Conforte's thrill shops back there always and forgot to come out. It happens. I understand Conforte has a Carson City outlet — close to the seat of government, you know — but I've never visited that one. I have been to his Mustang Ranch, out on the Interstate, east of Sparks. Strictly on business, you understand (and because it's *there*).

Perhaps, while in the Carson City boite, Gov. Bryan ran into the customer who is a regular visitor to Conforte's pleasure palaces, who always brings along a large rubber dagger to help with his fantasizing. This could make anyone lose their grip on things, even a governor. Just speculating, you understand, on why you haven't heard from Gov. Bryan. I bet Guy Shieler could locate him for you. Maybe you ought to put Guy on your Blacklist until he does.

On cast iron cookware, my information (see *The Great American Chili Book*) is that seasoning same should

always be done with *unsalted* fat. And that when soap is used on such ware, Fels Naptha is best, for something to do with the same reason. Works for me, but on the other hand, rubber daggers don't — it takes all kinds.

Thanks to you and the Good Doctor Reba for the Will Rogers issue of CM. (That's some photograph of Will on p. 9 — superb.) It's an instant collectors item, and if Gov. Bryan has any feeling at all left for the American Way, he'd better move on out of wherever he is at and get on your Good Guys list pronto. Then, he can put the Will Rogers issue of CM on his waiting room table and score beaucoup points with The People Who Matter.

As that lady in Canada says,
"Yours Deep in Chili, Honey,"
Bill Bridges
Ventura, California

NOTES FROM C.A.S.I.
(continued from page 14)

SHOW

1. Great Southwest Show Team, San Marcos, Tx
2. Roman Red, Houston, Tx
3. Outlaw Cookin' Team, Houston, Tx

April 14, 1984 — AMARILLO, Tx — Tall in Texas

CHILI

1. Larry Stephens, Amarillo, Tx
2. Ida Nemoede, Amarillo, Tx
3. Jim Fitzmaurice, Amarillo, Tx
4. Robert Nemoede, Amarillo, Tx
5. Joey Sutphen, Amarillo, Tx
6. Richard Williams, Fresno, Ca
7. Art Spikes, Amarillo, Tx
8. John Bogert, Amarillo, Tx
9. Vicki Burda, Amarillo, Tx
10. Randy Jones, Hereford, Tx

SHOW

1. The Cosmic Invaders, Amarillo, Tx
2. Puttin on the Ritz, Amarillo, Tx
3. Golden Nuts, Amarillo, Tx

April 21, 1984 — KERRVILLE, Tx — 5th Annual Hill Country Chili Classic

CHILI

1. Red Caldwell, San Marcos, Tx
2. Barbara Benold, Houston, Tx
3. Cindy Terry, Austin, Tx
4. Duke Walton, Houston, Tx

5. Karen McFtridge, Houston, Tx
6. Marilyn Blair, Houston, Tx
7. Ruby Frasier, Marble Falls, Tx
8. Bob Hoffman Sr., Kerrville, Tx
9. Mary Kurz, Somerset, Tx
10. Jerry Burnett, Houston, Tx

SHOW

1. Great Southwest Show Team, San Marcos, Tx
2. Coyote Chili, Kerrville, Tx
3. Funtastics, Bastrop, Tx

April 21, 1984 — MIDLAND, Tx — Hootenanny

CHILI

1. Ronnie Maddox, Midland, Tx
2. Tommy Patton, Odessa, Tx
3. Rex Loftis, Midland, Tx
4. Nitas Cafe, Midland, Tx
5. Sanny Molder, Odessa, Tx
6. Tom Everett, Odessa, Tx
7. Jon Anderson, Odessa, Tx
8. Rene Loftis, Midland, Tx
9. Bertie Sims, Seminole, Tx
10. Helen Mentogomeky, Odessa, Tx

SHOW

1. High Chaparral, Midland, Tx
2. Outhouse Chili, Odessa, Tx
3. Hell's Katchen, Midland, Tx

April 21, 1984 — WEST COLUMBIA, Tx — San Jacinto Day

CHILI

1. James Dillard, Pasadena, Tx

2. Dan R. Holitzke, Webster, Tx
3. Katherine Schmidt, League City, Tx
4. Risa Ray, Houston, Tx
5. Jim Graves, Houston, Tx
6. Cecil Schmidt, League City, Tx
7. Robert Martin, Houston, Tx
8. Bonnie Schmidt, League City, Tx
9. Pat Krenek, Houston, Tx
10. Lolly Graves, Houston, Tx

SHOW

1. Inlaws & Outlaws, West Columbia, Tx
2. Liquid Wench, Seabrook Tx
3. Brazoria County Chili Burners, Old Ocean, Tx

CHILI

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

September 13, 14, 15 and 16
REPUBLIC OF TEXAS
MEN'S STATE CHAMPIONSHIP
CHILI COOKOFF
The World's Largest Chili Cookoff
in San Marcos, Texas



ALSO:

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- Junior Cookoff
- Chamber of Commerce Cookoff

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(512) 396-5400

\$25.00 ENTRY FEE

Citizenship for a Day will be granted to out of state cooks in a special ceremony Saturday morning, Sept. 15.

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

Name _____ Chili Team _____

Address _____

City, State, Zip _____

Phone Number (____) _____ Signature _____

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

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

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

*Chilympiad does not practice sexual discrimination ... ladies are welcomed to cook in the state cookoff ... provided they are over 100 years old.

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

A SHAMELESS BRIBE!

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

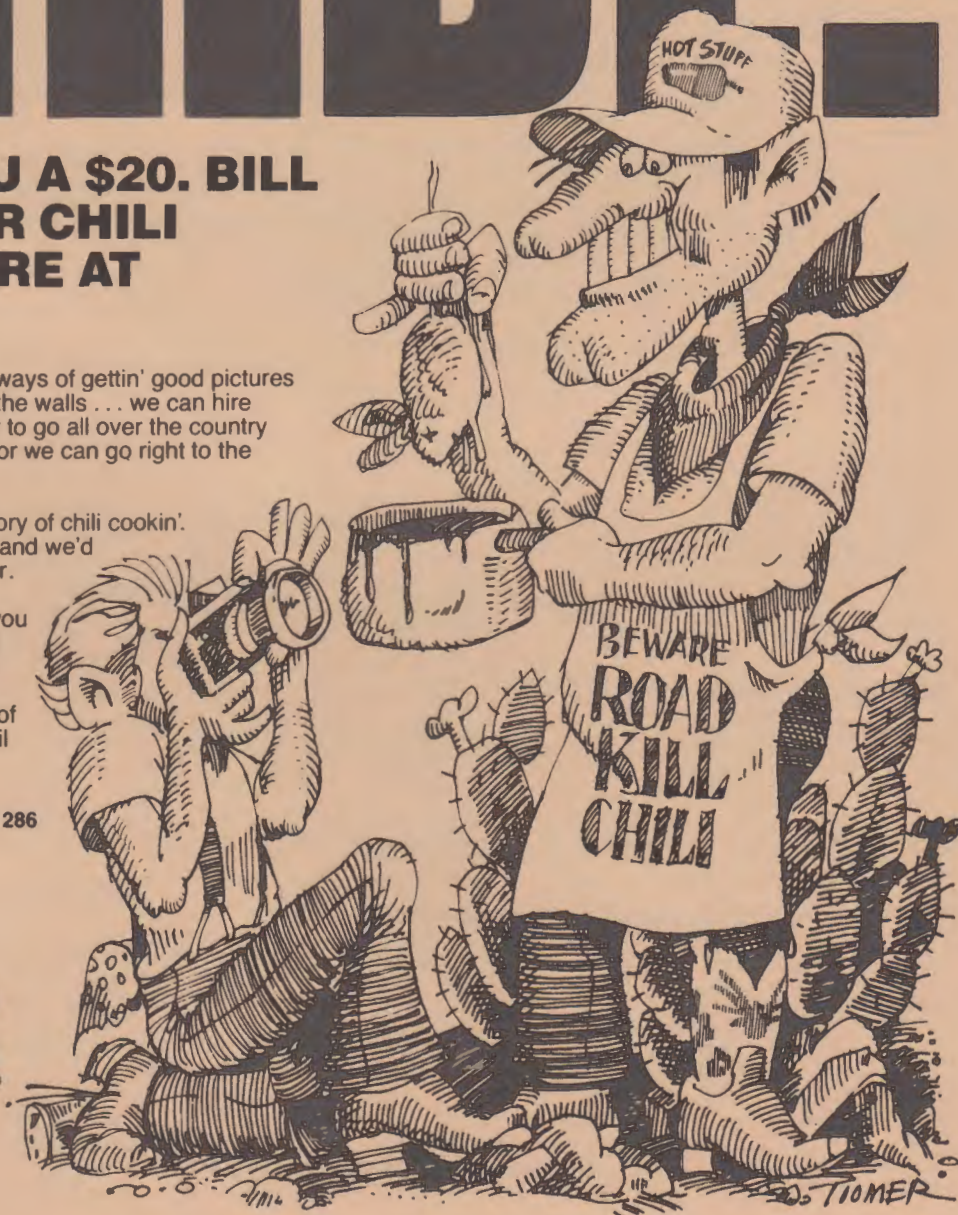
We're not denyin' it. There's only two ways of gettin' good pictures of our chili cookin' friends to hang on the walls . . . we can hire some old, slick, city boy photographer to go all over the country and shoot a bunch of that "arty" stuff or we can go right to the source and get the real thing.

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

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

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

chili's



LITTLE ADO ABOUT BEANS

(continued from page 15)

harmony with the apostles of the beanless stuff. I hate the idea that down home, tolerance has vanished and passions have been stirred up. I hereby make my confession: sometimes I put kidney beans in a batch of chili: sometimes I don't.

Second, I wonder why in all their anti-bean fervor those who now profess to uphold the food traditions of my native state have overlooked something *truly* insidious in their midst, namely the baleful influence of California on our glorious Tex-Mex restaurants. One of the facts with which I must live is that decent Tex-Mex is simply not to be had east of the Mississippi, except by cooking it at home. Again and again, hope triumphs over experience when I will discover some new Mexican restaurant in Manhattan — "El Fondo del Perro" or "La Alianza de los Toros" or some such thing. I enter hopefully. Hope starts to vanish when I sniff the air and fail to detect the robust aroma of tortillas frying in hot lard. It's almost over when I discover that all the waiters are Chinese. It goes out the door entirely when the guacamole arrives and I learn that there's mayonnaise in it.

Despite my disappointment, I forgive the owners of these restaurants. They don't know any better. And most of their customers don't know the difference, anyway.

Meanwhile, back in my home town of Dallas (Irving was an interlude — I was born in Dallas and went to high school in Highland Park), I've discovered something very strange in the Tex-Mex trade. (I usually manage to park myself at such a restaurant within 35 minutes of retrieving my baggage at D/FW.) People are eating something called *nachos*. They're drinking wine or some pitchers of *sangria*. And half the food, I shudder to say, arrives covered with imitation sour cream — and I wager that among forty-nine year-old native Texans such as myself the number who tasted sour cream before their 22nd birthday is so vanishingly small that they could meet in a telephone booth at the Driscoll Hotel.

A related issue concerns watermelon stands. The last time I was in Dallas, I knew that the place I once called home was home no longer. Not only are there Neiman-Marcos stores all over the country now (sad to say), but also my

fellow Texans have seemingly allowed watermelon stands to disappear almost altogether. Carmichael's, the watermelon stand that used to be on Hillcrest Ave., just across from S.M.U. is no more, and that's a cultural tragedy that makes a handful of kidney beans in a bowl of red extremely insignificant. Carmichael's and its equivalents in other Texas towns were shrines to summer's abundant goodness. It constituted holy ground, where people were drawn together on many a hot summer evening to partake of communion in the form of Rattlesnake or Black Diamond melons from Parker County, savoring the red ripe flesh of God's sweetness creation (after improving somewhat on creation by adding a dash of salt). Carmichael's has vanished. That part of Hillcrest now looks, to my vast dismay, just like the mail commercial artery of my adopted home, which is in New Jersey. To reiterate the point, in comparison with the loss of that great Texas institution, the watermelon stand, the current furor about frioles doesn't amount to a hill of beans.

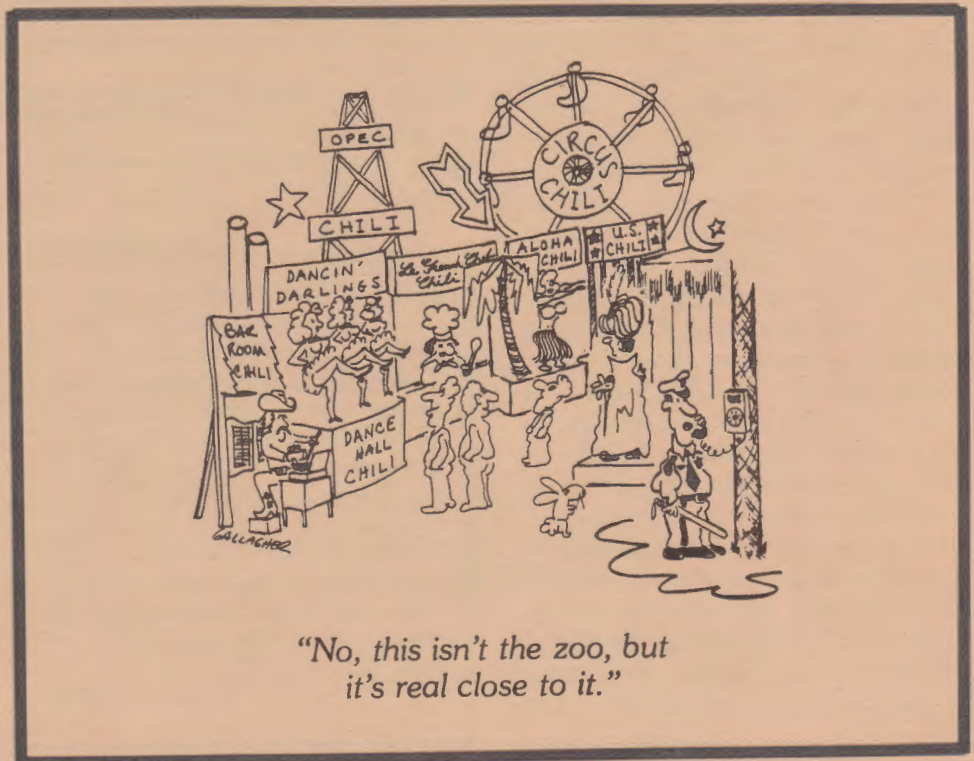
Finally — and some who have read this piece of commentary thus far may wish to stop reading now, for I'm about to say things that may bring on vomiting and intestinal protest — if you could see some of the things that are served up and purported to be "chili" in New Jersey, you'd see the great bean question fade into meaninglessness. I

never order the stuff, but unfortunately I have friends who grew up elsewhere than in the Southwest and who don't know any better. Sometimes when I go out to lunch with them, they'll order "chili." Sometimes it comes with sour cream on top. As often as not, it's laced with celery. Bell peppers are possible, even eggplant. Would you believe Pepperoni, Okra, Mushrooms? A vegetarian restaurant much too close to my home for comfort offers chili con tofu, also chili con mung bean sprouts. I haven't seen chili with pickled herring or beets in it, but nothing would surprise me.

I urge CHILI MONTHLY and its millions of subscribers to lay off fighting beans for awhile and take up much more serious matters. I'm alone here, except for one Texas-born friend, and he's moving to Nacogdoches this summer. Send up some missionaries and help get rid of the tofu!

Native Dallasite Allen Lacy is professor of philosophy at Stockton State College in Pomona, New Jersey. Princeton University Press recently published two translations of the works of Miguel de Unamuno on which he collaborated. He contributes a regular column on gardening to The Wall Street Journal. In April, Farrar, Straus & Giroux published his book, *Home Ground: A Gardner's Miscellany*.

CHILI



AROUND THE BEND

June 16 — LLANO, TEXAS — 8th Sometimes Annual Llano Chili Fest, on the river in the Llano City Park. Contact Larry Otto for more information at 911 Bodark, Austin, TX 78745. C.A.S.I. rules.

June 16 — ANDERSON, CALIFORNIA — I.C.S. District Chili Cookoff at Anderson Square. Winner advances to the 49er's Gold Rush Regional Championship. Contact Cathy Eatman at P.O. Box 1144, Anderson, CA, for more information or call (916) 365-8095.

June 16 — STEAMBOAT SPRINGS, Colorado — I.C.S. Steamboat Springs District Chili Cookoff, located at the Sheraton At Steamboat Springs, \$5.00 entry fee to benefit the Colorado Mountain College. Winner advances to the Rocky Mountain Regional Championship. Contact Abigail Morehouse at P.O. Box 774808, Steamboat Springs, CO 80477 or call (303) 897-2220 for more information.

June 16 — FARMINGTON, NEW MEXICO — I.C.S. Southwest Regional Chili Cookoff, \$10.00 entry fee. Red, green and salsa chili categories. Contact Katie Safford at (505) 327-4919 for more information.

CHILI MONTHLY will print news about your chili cookoff or related activity in Around The Bend at no charge to your group. Send us information pertaining to your event and an address and phone number for our readers to call for more information!

★ ★ ★ ★ ★

CHILI MONTHLY has copies of the C.A.S.I. Rules and the I.C.S. Rules in our files. If you have questions about either type of cookoff, feel free to call us and we will try to answer them for you. Lately there have been some questions about "Tolbert Rules." We have tried, to no avail, to obtain a copy of "Tolbert Rules." No one seems to have a written set of these. As far as we know, there are currently three bodies that sanction chili cookoffs (International Connoisseurs of Green and Red Chili, International Chili Society, and Chili Appreciation Society International). In other words, a cookoff can either be sanctioned by I.C.G.&R.C., I.C.S., or C.A.S.I. ... or it is **unsanctioned**. To the best of our knowledge, there is no such thing as "Tolbert Rules." If, at some time in the future, we learn of another sanctioning body, we will be glad to list cookoffs as such. If you have an organization that sanctions and/or promotes cookoffs, please contact us with information on your group. After all, you can't know too much about chili!

June 16 — HOUSTON, TEXAS — Blanco's first Annual Chili Cookoff to benefit Juvenile Court Volunteers (?) C.A.S.I. rules, entry fee \$15.00 and they have to limit cooks to no more than 50. Call Pete at (713) 961-5269.

June 16-17 — FAIRFAX, VIRGINIA — 5th Annual State of Virginia Championship Cookoff, this one is held in conjunction with the Fairfax County Fair on the George Mason University Campus. Jr. Cookoff, Restaurant Cookoff, and State Championship all going on this weekend! Contact Fairfax Gentlemen's Club for more information at P.O. Box 185, Clifton, VA 22024 or call Lee Ruck at (703) 830-3535 after 6.

June 17 — LYNNWOOD, WASHINGTON — Lone Star Restaurant Chili Cookoff. Contact SCMM at Box 81, Lynnwood, WA 98046 for all the information!

June 23 — ROSENBERG, TEXAS — Ft. Bend Medical Foundation's 2nd Annual C.A.S.I. Cookoff. Contact Kasey Kirby at (713) 468-0660 for details.

June 30 — AMARILLO, TEXAS — Southwest Open Chili Championship (Men and Women). Winner advances to C.A.S.I. Terlingua Championship benefiting the Khiva Shrine Children's Hospital. \$15.00 entry fee. Call Pete Clay at (806) 359-3652 or Ennis Penland at (806) 359-4264 for details.

June 30 — CHARLOTTE, TEXAS — Charlotte Lions Club Chili Cookoff. C.A.S.I. RULES, \$10.50 entry fee. Located east of the Charlotte Drive Inn. Call Belo Wiley at (512) 277-1010 or Roger Rowinsky at (512) 277-1471 for more details.

June 30 — EDMONDS, WASHINGTON — Edmonds C.A.S.I. Chili Cookoff. Contact Chris Matt at 303 Dayton St., Edmonds, WA 90720 for more information.

June 30 — HOUSTON, TEXAS — 1st Annual "A Child's Wish Come True" Chili Cookoff at Westheimer and West Belt, benefiting "A Child's Wish Come True" for terminally ill children. C.A.S.I. rules, \$15.00 entry fee. For more details, call (713) 973-2599 and leave message for Rick.

June 30 — VANCOUVER, WASHINGTON — I.C.S. District Chili Cookoff. Winner advances to Washington State Cookoff. \$35.00 entry fee to Muscular Dystrophy Assn. Cookoff to be held at Esther Short Park in Vancouver. Contact David Zinzer at (206) 693-3668 for more information.

June 30 — KIRBY, TEXAS — Fajita Cookoff at Kirby City Park. Contact Dr. Feelgood for more information at (512) 661-5632.

July 4 — JOHNSON CITY, TEXAS — Maybe Annual Fourth of July Chili Cookoff and Ice Cream Mixoff!

Benefits EMS. C.A.S.I. rules, \$10.50 entry fee. Contact Carol Risz at (512) 868-4315 evenings.

July 4 — YUCAIPA DISTRICT I.C.S. CHILI COOKOFF. \$25.00 entry fee for members/\$35.00 entry fee for non-members, benefitting Cerebral Palsy Foundation. Winner advances to Tropico Regional Championship. Contact L.R. Rollins at (714) 797-1175 for more details.

July 4 — VERMILLION, SOUTH DAKOTA — I.C.S. Vermillion District Chili Cookoff, at Prentise Park, \$25.00 entry fee, benefitting Arts Counsel. Winner advances to the South Dakota State Championship. Contact Phyllis Packard at 22 Bloomingdale, Vermillion, SD 57069 or call (605) 624-4762 for details.

July 14 — LONGVIEW, TEXAS — 3rd Annual Gift of Life Chili Cookoff, benefits the National Kidney Foundation. C.A.S.I. rules. Contact George Bray at (214) 758-0711.

July 14 — FT. PIERCE, FLORIDA — I.C.S. District Championship, benefitting the Exchange Club. Winner advances to the I.C.S. Florida State Championship Chili Cookoff! Contact Chuck Litzmiller at P.O. Box 2083 or call (305) 464-2000 x 260, for all the details!

July 28 — MOULTON, TEXAS — Moulton Town and Country Jamboree Chili Cookoff, benefitting the Moulton Fire Department (the fellas want to buy a new truck!), C.A.S.I. rules, with a \$12.50 entry fee. Contact Robert Biehring at P.O. Box 515, Moulton, Texas 77975 for more info or call him at (512) 596-7233.

CHILI



STRAIGHT FROM UNDER MANNY'S HAT

There is hardly anything in the world that some man can't make a little worse and sell a little cheaper. People who consider price only are this man's lawful prey.

TEXAS HATTERS

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

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

(512) 357-6237

Poet Laureate of Terlingua



photo by Ed Purvis

I've Got My Own Beer Joint (And I Sell All the Beer I Can't Drink)

I got rings on my fingers, and good feeling boots on my feet,
Got a good sounding guitar and a recipe for chili you can't beat,
And if I ain't got it made in the shade, then a dead skunk don't stink,
Cause I've got my own beer joint and I sell all the beer I can't drink.

I know I got it made getting paid for doing things I'd pay to do,
And I don't care who or where you are, there's no way I'd trade places with you,
Cause I like where I'm at, where I'm headed to and what I do and think.
And I've got my own beer joint and I sell all the beer I can't drink.

Chorus:

I'm in high cotton and I'm lucky in everything I do,
Got a good looking lady and an old dog who's faithful and true.
I just do what I want to, don't give a damn what people think,
And I've got my own beer joint and I sell all the beer I can't drink.

CASI



**18th Annual Terlingua
Chili Championship**

at

Glen Pepper's Villa De La Mina

NOVEMBER 3, 1984

★ ★ ★ ★ ★

Proceeds benefit the Terlingua Medics

★ ★ ★ ★ ★

All cooks qualifed by C.A.S.I. ... No special invitations.

★ ★ ★ ★ ★

TEX SCOFIELD — Emcee

Music by:

KENT FINLAY

and

BILL SMALLWOOD

★ ★ ★ ★ ★

C.A.S.I. RULES

50,000 ACRES OF FREE PARKING