

# PLAGER MAKES ICS HISTORY!

by Carol Hancock



Front Row: Carol Hancock, CEO; Bob Plager, 1st PI; Paul Nunn, 2nd PI; Ron Burt, 3rd PI; Diane Lentz, 4th PI; Dione Cooley, 5th PI  
 Back Row: Nate Smit, Hormel Foods and Michael Potts, Spa Resort Casino

Palm Springs proved to be a lovely location for the World's Championship Chili Cookoff. The temperature was in the 80's and not a raindrop in sight! Downtown Palm Springs, only two blocks from the cooking site, afforded the participants the opportunity to spend their leisure time in the restaurants, bars, shops and casino. The tram to snow topped San Jacinto peak was a special attraction.

For the first time in ICS history a competitor won the title of World's Champion back-to-back. Bob Plager won \$25,000 for the second time at the International Chili Society's (ICS) World's Championship Chili Cookoff hosted by the Spa Resort Casino in Palm Springs, California, on October 13, 2013. Competing against 131 other traditional red chili competitors, his "Pools Brew Chili" came out on top . . . again. Cooks have won the WCCC multiple times, but never back-to-back. He won the ICS World's Championship in Charleston, West Virginia, in 2012 competing against the same number of pre-qualified cooks.

The top five traditional red chili winners are from all areas of the country and are no strangers to the winners circle. Paul Nunn of Ft. Pierce, Florida, took second place; Ron Burt, the 2002 ICS World's Champion, from

SEE CHAMPIONSHIP PAGE 15 ►

## JOIN THE FUN!

To locate an ICS sanctioned cookoff in your area . . . . page 35  
 Membership application . . . . . page 40

To find out more about who we are  
 and what we do, visit us on the web at:  
[www.chilicookoff.com](http://www.chilicookoff.com)

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*Welcome to Avery Island.*

FOR LOCAL TIME, PLEASE TURN YOUR CLOCKS BACK  
**145 YEARS.**



It's true. As you drive over the bayou and onto the Island, it's like stepping back in time. It's picturesque, charming and still looks much the same as it did in 1868. In fact, that's a familiar theme around here, considering that the recipe for TABASCO® remains as unchanged as the Island where it was created. It's not that we're stuck in the past, but rather that we don't believe in messing with a good thing. And we know you'll agree that a Bloody Mary with a splash of TABASCO® Sauce is a very good thing indeed.



[www.TABASCO.com](http://www.TABASCO.com)

# World's Championship Winners 2013

## Traditional Red



Front Row: Carol Hancock, CEO; Bob Plager, 1st PI; Paul Nunn, 2nd PI; Ron Burt, 3rd PI; Diane Lentz, 4th PI; Dione Cooley, 5th PI, Back Row: Nate Smit, Hormel Foods and Michael Potts, Spa Resort Casino



- 1st Bob Plager
- 2nd Paul Nunn
- 3rd Ron Burt
- 4th Diane Lentz
- 5th Dione Cooley

## Traditional Red Finals Table

(Listed in no particular order)

- |                     |                    |                     |
|---------------------|--------------------|---------------------|
| Carrie Lentz Parker | Charles Blossfield | Red Brecke          |
| Dione Cooley        | Jim Watson         | Dick Swenberger     |
| Robert Kyle         | Jim Stoddard       | Linda McGrath       |
| Chris Johnson       | Jim LaTendresse    | Pam O'Sullivan      |
| Bob Plager          | Mike Ford          | Laurin Lentz Staley |
| Greg Virant         | Barry Steinberg    | Diane Lentz         |
| Jeff Netser         | Paul Nunn          | Dora Jepson         |
| Ray Bogart          | Scott Navaroli     | Mike Mayenschein    |
| Steve Taylor        | Ron Burt           |                     |
| Sachiko Brecke      | Bob Alexander      |                     |



## Grand Master Red Cooks



left to right: Jim Deere, Paul Whitney, Michael Hulka, Adrian Fuhrman

## Chili Verde



left to right: Fred Bell (Chief Judge), Carol Hancock (CEO), Les Horne (Tabasco), 1st place - Christian Parker, 2nd place - Gail Kyle, 3rd place - Charles Harber



- 1st Christian Parker
- 2nd Gail Kyle
- 3rd Charles Harber

## Chili Verde Finals Table

(Listed in no particular order)

- |                 |                   |                  |
|-----------------|-------------------|------------------|
| Tish Crawford   | Barbara Ward      | Vicki Tankis     |
| Charlie Ward    | Bonnie Ford       | Tom Hoover       |
| Pam Wright      | Skip Cooley       | Chris Johnson    |
| Michael Goodman | Faye Mulligan     | Charles Harber   |
| Karen Ray       | Kimberly Beaver   | Dione Cooley     |
| Jim Beaty       | Marilyn Frederick | Mark Hurt        |
| Matt Bush       | Robert Kyle       | Christian Parker |
| Gail Kyle       | Tom Calvert       | Bob Hall         |
| Voni Medcraft   | Jerry Buma        |                  |
| Jim Parker      | Michael Watkins   |                  |



## Grand Master Verde Cooks



left to right: Dick Swenberger, Scott Navaroli, Tom Hoover, Karen Ray, Wes Carlson

Thanks to Greg Hancock photography for filling these pages with beautiful photos.

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# Salsa



left to right: Carol Hancock (CEO), 1st place – Gail Donovan, 2nd place – Chris Johnson, 3rd place – Priscilla Licon



Gail Donovan      Chris Johnson      Priscilla Licon

1st Gail Donovan      2nd Chris Johnson      3rd Priscilla Licon

## Salsa Finals Table

(Listed in no particular order)

- |                 |                |                 |
|-----------------|----------------|-----------------|
| Don Van Lehn    | Tom Hoover     | Vicki Tankis    |
| Harry Robinson  | Dave Violette  | Jill Goldberg   |
| Chris Johnson   | Al Henry       | Maureen Barrett |
| Priscilla Licon | Bonnie Tomasek | Gail Donovan    |
| Tish Crawford   | Jim Beaty      | Pam O'Sullivan  |
| Lisa Daugherty  | Greg Virant    | Sachiko Brecke  |
| Jim LaTendresse | Dione Cooley   |                 |
| Laurie Ryffel   | Dave Wright    |                 |
| Sylvia Rasey    | Jim Rasey      |                 |



## Last Chance Winners

(Listed in no particular order)

- |               |               |               |
|---------------|---------------|---------------|
| Ron Burt      | Bob Tyree     | Dora Jepson   |
| Kit Hoff      | Chris Johnson | Voni Medcraft |
| Paul Laroche  | Steve Taylor  |               |
| David Mallory | Faye Mulligan |               |



## Best Restaurant Division:



Las Casuelas  
Terraza

# Homestyle



left to right: 1st place – Al Henry, 2nd place – Rob Daugherty, 3rd place – Diane Lentz, 4th place – Katy Withers, 5th place – Lynette Chubb



Al Henry      Rob Daugherty      Diane Lentz      Katy Withers      Lynette Chubb

1st Al Henry      3rd Diane Lentz      5th Lynette Chubb  
2nd Rob Daugherty      4th Katy Withers

## Homestyle Finals Table

(Listed in no particular order)

- |                |                  |                |
|----------------|------------------|----------------|
| Linda McGrath  | Tana Harter      | Katy Withers   |
| Bonnie Tomasek | Mike Goodman     | Jennifer Gramm |
| Larry Lentz    | Rob Daugherty    | Larry Weltikol |
| Clif Dugan     | Skip Cooley      | Al Henry       |
| Tom Pardikes   | Daniel Placencia | Diane Lentz    |
| Pam Nelson     | Matt Bush        | Erin Magnani   |
| Roger Bergman  | Matt Southmayd   | Jan Sprouse    |
| Judith Omerza  | Lynette Chubb    | Doug Johnson   |



## Hat Trick

There are hundreds of cooks that enter ICS contests, but it takes a lot to be a Hat Trick Winner. To qualify for a HAT TRICK a cook must win TWO ICS RED Districts or ONE ICS RED State-Regional, in addition to winning a VERDE either State-Regional-District and winning a SALSA either State-Regional-District.

### Hat Trick Winners:

(Listed in no particular order)

- |                   |                       |                     |                  |
|-------------------|-----------------------|---------------------|------------------|
| Mike Austin       | Skip Cooley           | Diane Lentz         | Christian Parker |
| Scott Barrett     | Steve Crawford        | Larry Lentz         | Jim Parker       |
| Eileen Beaty      | Tish Crawford         | Priscilla Licon     | Doug Roy         |
| Jim Beaty         | Mike Ford             | David Lorenz        | Henry Stephens   |
| Ronald Boisseranc | Michael Goodman       | Ian McDaid          | Dick Swenberger  |
| Sachiko Brecke    | Joe Harter            | Linda McGrath       | Vicki Tankis     |
| Tom Calvert       | Thomas H. Hoover, Jr. | Scott Navaroli      | Bonnie Tomasek   |
| Wes Carlson       | Edward Huffman        | Julie Netser        | David Violette   |
| Richard Chauvin   | Robert Kyle           | Judith Omerza       | Pamela Wright    |
| Dione Cooley      | James R LaTendresse   | Carrie Lentz Parker |                  |



## Sunday Best Booth



left to right: 1st place – Jason Beaver and team, 2nd place – Mike Ford and team, 3rd place – Michael Stewart

- 1st Jason Beaver
- 2nd Mike Ford
- 3rd Mike Stewart

## Saturday Best Booth



left to right: Fred Bell (Chief Judge), 1st place – Michael Stewart, Richard Martinez (Tampico Spice Co.), 2nd place – Bill Donovan, 3rd place – Kimberly Beaver

- 1st Mike Stewart
- 2nd Bill Donovan
- 3rd Kimberly Beaver

## Last Chance Best Booth



left to right: Fred Bell (Chief Judge) – 1st place - Miranda Beaver and team, 2nd place - Bill Donovan, 3rd place – Ken Hook, Chris Covington (Smart & Final)

- 1st Miranda Beaver
- 2nd Bill Donovan
- 3rd Ken Hook

## Homestyle Best Booth



left to right: Fred Bell (Chief Judge), 1st place – Roger Bergman/Henrik Wahl, 2nd place – Bill Donovan, 3rd place – Richard Patterson

- 1st Roger Bergman
- 2nd Bill Donovan
- 3rd Richard Patterson

## Showmanship



left to right: 1st place – Jason Beaver and team, 2nd place – Michael Stewart, 3rd place – Mike Ford and team

- 1st Jason Beaver
- 2nd Mike Stewart
- 3rd Mike Ford

## Showmanship



left to right: Fred Bell (Chief Judge), 1st place – Kimberly Beaver, 2nd place – Bill Donovan, 3rd place – Michael Stewart

- 1st Kimberly Beaver
- 2nd Bill Donovan
- 3rd Mike Stewart

## Showmanship



left to right: Fred Bell (Chief Judge), 1st place – Bill Donovan, 3rd place – Ken Hook, 2nd place – Miranda Beaver and team

- 1st Bill Donovan
- 2nd Miranda Beaver
- 3rd Ken Hook

## Showmanship



left to right: Fred Bell (Chief Judge), 1st place – Roger Bergman/Henrik Wahl, 2nd place – Bill Donovan, 3rd place – Richard Patterson

- 1st Roger Bergman
- 2nd Bill Donovan
- 3rd Richard Patterson

## People's Choice



left to right: 1st place – Mark Reed and team, 2nd place – Chris Wilbricht and team, 3rd place – Michael Stewart

- 1st Mark Reed
- 2nd Chris Wilbricht
- 3rd Mike Stewart

## People's Choice



left to right: Fred Bell (Chief Judge), 1st place – Charlene Mitchell, 2nd place – Ken Hook, 3rd place – Patricia Sanchez

- 1st Charlene Mitchell
- 2nd Ken Hook
- 3rd Patricia Sanchez

## People's Choice



left to right: Fred Bell (Chief Judge), 1st place – Bob Lovell, 2nd place – Ken Hook, 3rd place – Susan O'Kelley, Chris Covington (Smart & Final)

- 1st Bob Lovell
- 2nd Ken Hook
- 3rd Susan O'Kelley

## People's Choice



left to right: Fred Bell (Chief Judge), 1st place – Daniel Placencia, 2nd place – Monica Parker, 3rd place – Don Rauscher

- 1st Daniel Placencia
- 2nd Monica Parker
- 3rd Don Rauscher

## Onboard 2013

by Captain Jim Maehl



This year we did not have to cross the country to get to the World's Championship Chili Cookoff! We easily made our trip

from Las Vegas to Palm Springs in just a few hours instead of a lot of days. I really want to thank Carol Hancock for all her hard work and finding us a great spot for the WCCC. So I'm going to get right to the volunteers who worked tirelessly to make the cookoff a success. Here we go.

**CONTESTANT SIGNS** (Sorting by category and applying tabs) Willma Maehl, Donnie Gordon, Bob & Kathy Plager, Bob & Louise Dinneweth.

**HANGING SIGNS** (On the job at 5:00AM Saturday and Sunday)

Jim Maehl, Willma Maehl, Donnie Gordon, Jim Beaver, Red (Richard) Brecke, Jeff Forrey, Ron Boisseranc, Steve Falkowski, Harry Robinson, Mike Stewart and Mary Ellen Weber.

**CONTESTANT APRONS** (Sorting by category) Willma Maehl, Sachiko Brecke, Louise Dinneweth, Mike (Mad Man) Freedman, Phil (Si) Morosky, Pam O'Sullivan and Mike O'Sullivan.

Donnie Gordon, Chief Scorekeeper for the World's Championship Chili Cookoff assisted by Marshall Byrum, Nicole Caimi, Louise Dinneweth,

Mary Ellen Weber, Blaine & Doug Bell, Tish Crawford, Bob Dinneweth, Audrey Falkowski, Bobby Gaul, Val Gereghy, Phil Morosky, Pam O'Sullivan, Mike O'Sullivan, Bob Plager, Kathy Plager, Steve Porter, Karen Ray, Kathy Stewart, Melody Sweeney, Barbara Ward, Gale Watkins and Aggie Wright.

Chief Wranglers Bill & Linda Blakey assisted by Will and Gail Watkins, Jeff Goyette, Mitch Benson, Roger Fraumann, Milt Shefter, Mike Fenley, Steve Falkowski and Cliff Moody

**MERCHANDISE BOOTH** – Super big thanks to Dennis and Allen Macklin, Walt Lloyd and Linda Gill for taking care of the ICS booth, helping out with the propane sales and the fabulous display of ICS memorabilia

I have to thank Dave Hancock for his help in all areas

of the event and keeping me on the right track. Thanks to Greg Hancock who takes the photos for the WCCC and writes the names on the big checks. Also thanks for all of his help setting up the stage. I especially want to thank Pete Caimi for all his support and tireless work. A big thanks to Fred Bell for all his help and hard work as interim Chief Judge. And a very special thanks to my shipmate and mentor Captain Steve Porter for being there and his brilliant job on stage Sunday night. Thanks Mate.

Once again if I forgot anybody, please let me know and we will try to post it ASAP as you all are very important to the success of the WCCC.

Good luck and good chili cooking!

### Shoot-n-Holler



Jack Love

### Miss Chili Pepper



Miranda Beaver

### Mister Hot Sauce



Spencer Myers

# International Chili Society All Stars

Prior to the announcement of the traditional red chili winners in Palm Springs, Carol Hancock asked that thirteen unsuspecting ICS members "Please come to the stage when your name is called." As the first one approached, she said, "Did I do something wrong?" On the contrary, these members were selected as the first of many members who have displayed their dedication to the ICS by filling the roles of cookoff chairman, Advisory Board members, sponsors, scorekeepers, judges, Certified Chili Judges instructors, statistical recorders and mentors. They are not alone.

The ICS is an organization made up entirely of volunteers. We are fortunate to have many, many

members who take on the aforementioned and invaluable jobs making it possible for us to continue to contribute nearly a million dollars each year to charity. One gathering a year doesn't allow the time to present a well-deserved award to all of the people who deserve recognition, but ICS ALL STARS will be recognized each year at the World's Championship Chili Cookoff. There will be many!!

The 2013 ICS All Stars are Jim Parker, Marshall and Sergei

Kowalchik, Jim and Eileen Beaty, Bill and Karen Ray, Charlie and Barbara Ward, Dick Swenberger, Truett Airhart, Fred Parker and Mike Heaney.



## Thank You From Fred Bell



It was my great pleasure to serve as Chief Judge this year in Palm Springs. It was an exceptional venue, beautiful weather and a wonderful turnout.

I would like to extend my sincere and grateful appreciation to the dedicated volunteers who helped make things go so well. I would also like to thank the dedicated cooks who gave me their suggestions and ideas for improvements. Also, a special thanks to the experienced staff in the judging tent for their patience and understanding in guiding and teaching me the unique procedures followed at the "World".

To me, the most impressive thing about this year's World Championship Chili Cookoff was to see the friendships renewed after so many months. The warmth, caring and just plain joy of being together again was inspiring and very contagious. What a nice group of people who are bonded by a love of cooking chili.

It was a memorable weekend for me, one that I will enjoy remembering all year long. I wish everyone a healthy and safe year. Good luck in all the cookoffs you enter and I look forward to seeing you all again soon.

# 2013 WCCC Facts, Stats & Trivia

**SPA RESORT CASINO  
PALM SPRINGS, CALIFORNIA  
OCTOBER 11, 2013 THROUGH  
OCTOBER 13, 2013**

## CONGRATULATIONS TO THE CHAMPIONS!

RED CHILI – Bob Plager CO  
CHILI VERDE – Christian Parker VA  
SALSA – Gail Donovan OH  
HOMESTYLE – Al Henry CO

## TRADITIONAL RED CHILI

2nd – Paul Nunn FL  
3rd – Ron Burt CA  
4th – Diane Lentz KY  
5th – Dione Cooley NV

## CHILI VERDE (124 Cooks)

2nd – Gail Kyle MI  
3rd – Chuck Harber CA  
Tied for 4th – Matt Bush WV  
Tied for 4th – Karen Ray CA

## SALSA (107 Entrants)

2nd – Christine Johnson PA  
3rd – Priscilla Licon CO  
4th – Pam O'Sullivan CA  
Tied for 5th – Jim Beaty CA  
Tied for 5th – Tish Crawford CA  
Tied for 5th – Vicki Tankis MA  
Tied for 5th – David Violette VA

## HOMESTYLE (56 Cooks)

2nd – Rob Daugherty VA  
3rd – Diane Lentz KY  
4th – Katy Withers TX  
5th – Lynette Chubb CA

(Although 5 places are called on stage for the traditional red chili & homestyle chili, I wanted to recognize the 4th & 5th place(s) in the chili verde & salsa categories)

## 2013 STATISTICS – Traditional Red Chili Category ONLY (except Hat Trick)

Number of traditional red chili cooks who attended: 132

Number of men: 92

Number of women: 40

Number of cooks who cooked for the first time: 21

Number of cooks who cooked in 2012: 66

Number of cooks who cooked prior to 2012: 45

Number of cooks representing the same cookoff from 2012: 5

Wes Carlson – Florida State

Adrian Fuhrman – Nevada Capital Regional

Dave Lorenz – North Carolina State

Mackenzie Tankis – Massachusetts State

Jim Weller – Chilly Willie Chili

Challenge Regional

## Number of "Couples": 17

Scott & Maureen Barrett

Jim & Eileen Beaty

Red & Sachiko Brecke

Skip & Dione Cooley  
Steve & Tish Crawford  
Ed Huffman & Mary Parker  
John & Dora Jepson  
Doug & Christine Johnson  
Larry & Diane Lentz  
Dave & Cindy Lorenz  
John & Voni Medcraft  
Jeff & Julie Netser  
Jim & Monica Parker  
Bob & Kathy Plager  
Christian Parker & Carrie Lentz Parker  
Jim & Georgia Weller  
Larry Weltikol & Jan Sprouse

## Number of Cooks related to one another: 13

Jason & Lisa Beaver  
Richard Chauvin & Michael Lesperance  
Jack & Nick Cowell  
Larry & Diane and Christian & Carrie Parker and Laurin Staley  
Vicki & Mackenzie Tankis

## Cooks' Residency – 132

### Canadian Provinces – 2

(Ontario & New Brunswick–1 each)

### United States – 130

AK-2	AZ-3	CA-28	CO-9	CT-5
FL-8	ID-2	IL-12	IN-2	IA-1
KS-1	KY-4	MD-2	MA-3	MI-1
MS-2	MO-2	NE-3	NV-9	NJ-2
NY-1	NC-1	OH-5	OK-4	OR-1
PA-4	TX-2	VA-7	WA-2	WI-2

## Number of "HAT TRICK" Cooks in 2013: 40

### Number of "HAT TRICK" Cooks from previous years:

2001 - 21	2002 – 25
2003 – 36	2004 – 32
2005 – 39	2006 – 46
2007 – 37	2008 – 47
2009 – 50	2010 – 49
2011 – 49	2012 – 41

## SPECIAL "HAT TRICK" RECOGNITION:

Eileen Beaty, Dione Cooley, and Bonnie Tomasek who have Qualified for a Hat Trick thirteen (13) years in a row!!

## SPECIAL "HAT TRICK" THANKS:

Dick Swenberger who "tracks" the Hat Trick recipients AND prepares the Hat Trick Certificates.

## WCCC TRIVIA

TRADITIONAL RED Chili Winners' Residency at the time of their win from 1967 through 2013:

CA-17	CO-3	IL-4	MA-1	MI-2
MT-1	NV-2	NM-2	NY-1	OH-2
OK-1	TX-6	WA-3	WA,DC-2	

TOTAL NUMBER of cooks who have participated in the WCCC from 1980 through 2013: 1,258

QUESTION: Has there been increased interest in cookoffs in Europe?

ANSWER: YES! The 2013 Chili Year had cooks coming from Sweden and Wales to participate in the Homestyle or Last Chance. The Homestyle cooks were Roger Bergman and Henrik Wahl from Sweden. The Last Chance cook was Andrew Brooks from Wales. Not only did they cook but also attended the Certified Chili Judge class which was held at the 2013 WCCC. The word to describe them seem to be "dedication".

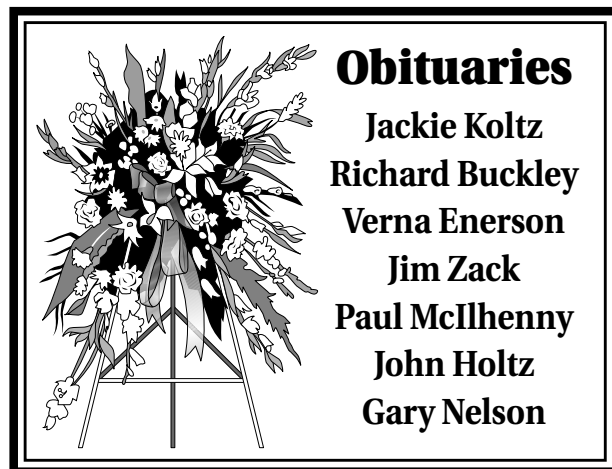
## NOTE:

Preparing this article is truly a "labor of love" for me. I only hope that the "chili gods" will allow me to do this for many years to come.

Travelin' Chilihead,

Barbara Ward

a.k.a I.C.S. "Official Statistician"



# ICS Grand Master & Master Cooks 1980 Through 2013 Inclusive - Traditional Red

## Compiled & Maintained by Barbara Ward

Cooks who have competed in the Traditional Red Chili division at the World's Championship for over ten years are designated as ICS GRAND MASTER COOKS.

Cooks who have competed in the Traditional Red Chili division at the World's Championship for six to ten years are designated as ICS MASTER COOKS.

Listed below are these cooks and the number of times they have competed in the World's Championship.

\*\* DENOTES NEW GRAND MASTER COOK FOR 2013  
GRAND MASTER COOKS

29 JIM BEATY - 1986 WORLD CHAMPION

26 DIONE COOLEY - 2002 WORLD SALSA CHAMPION

26 DOUG WILKEY - 2005 WORLD CHAMPION

24 TOM HOOVER - 2010 WORLD CHAMPION & 2005  
WORLD SALSA CHAMPION

24 BONNIE TOMASEK

24 GEORGIA WELLER - 1996 & 2008 WORLD CHAMPION

23 SKIP COOLEY

23 BOB HALL - 2009 & 2012 WORLD CHILI VERDE  
CHAMPION

22 JERRY SIMMONS - 2000 & 2006 WORLD CHILI VERDE  
CHAMPION

22 CHARLIE WARD

21 MIKE AUSTIN

21 DIANE LENTZ - 2010 WORLD SALSA CHAMPION

21 DAVE LORENZ

21 JIM WELLER - 2000 WORLD CHAMPION

20 CATHY WILKEY - 1993 WORLD CHAMPION

20 BOB DYER - 2003 WORLD CHILI VERDE CHAMPION

19 RED BRECKE

19 BILL RAY - 1994 WORLD CHAMPION

19 STEVE TOMASEK

19 BARBARA WARD - 2007 WORLD SALSA CHAMPION

18 AL HENRY - 2008 WORLD SALSA CHAMPION & 2013  
WORLD HOMESTYLE CHAMPION

18 KIT HOFF

18 KATHY PLAGER - 1998 WORLD CHAMPION

18 DICK SWENBERGER

17 JIM STODDARD

16 KEN BROWN

16 DAROL WETZEL

15 SACHIKO BRECKE

15 WES CARLSON - 2004 WORLD CHILI VERDE  
CHAMPION

15 LARRY LENTZ

15 JEFF NETSER - 2005 WORLD CHILI VERDE CHAMPION

15 ED PIERCZYNSKI - 1992 WORLD CHAMPION

15 JEAN SIMMONS

15 MIKE STEWART

15 BOB WETZEL - 2003 WORLD CHAMPION

14 LES EASTEP

14 MIKE FORD - 2010 WORLD CHILI VERDE CHAMPION

14 NORM GAUL - 1995 WORLD CHAMPION

14 JOHN JEPSON - 2011 WORLD CHAMPION

14 BOB PLAGER - 2012 & 2013 WORLD CHAMPION

14 BARRY STEINBERG - 2001 WORLD SALSA CHAMPION

14 JUDY WEDEMEYER

13 MARILEE BARRETT

13 EILEEN BEATY

13 TOM CALVERT - 2004 WORLD SALSA CHAMPION

13 CARRIE LENTZ PARKER

13 ARMANDO SANCHEZ

13 LAURIN LENTZ STALEY

13 JERRY THOMAS

12 JERRY BUMA - 2007 WORLD CHAMPION & 2012 WORLD  
SALSA CHAMPION

12 JONI DEERE

12 RAY FREDERICK

12 BEVERLY KING

12 MARGO KNUDSON - 1987 WORLD CHAMPION

12 JULIE NETSER

12 MARY PIERCZYNSKI

12 DAVE SCHULMAN

11 JOE BARRETT - 1999 WORLD CHILI VERDE CHAMPION

11 WAHNNE CLARK

11 JIM DEERE \*\*

11 BILL DONOVAN

11 STEVE FALKOWSKI - 1997 WORLD CHAMPION

11 ADRIAN FUHRMAN \*\*

11 DON HAMMES

11 KATHY HIPSKIND - 2004 WORLD CHAMPION

11 MIKE HULKA \*\*

11 CAROL PORTEOUS

11 MAUD SWICK - 1999 WORLD CHAMPION

11 PAUL WHITNEY \*\*

\* DENOTES NEW MASTER COOK FOR 2013

MASTER COOKS

10 DAN BAUER

10 JIM BEAVER

10 LARRY EASTEP

10 IRENE MENCHACA

10 STEVE PORTEOUS

10 DOUG ROY

10 SUE SCHOOLS

10 LARRY WRIGHT

9 SCOTT BARRETT

9 RON JUDSON

9 ALDO KLINGHAMMER

9 MIKE STEVENS

9 DAVE THOMAS

9 CHRISTINE TONEY

9 RALPH WILKINSON

8 WARREN CHAN

8 KEVIN FOLEY

8 WARREN FOWLER

8 MARILYN FREDERICK

8 GENEVA HOLMAN

8 ERIKA KNUTSON

8 SERGEI KOLAWCHIK

8 GERRY LIND

8 DOTTIE LORENZ

8 DAVID MALLORY

8 CHRISTAIN PARKER - 2013 WORLD CHILI VERDE  
CHAMPION

8 HARRY C. ROBINSON

8 ISABELLA ROBINSON

8 DOUG SOVERN

8 DEARL THOMAS

8 GREG VIRANT

8 LYNN KOST VIRANT

8 HANK WEDEMEYER

7 SONNY ALLEN

7 MAUREEN BARRETT - 2009 WORLD CHAMPION

7 JANIE BAUER

7 CHARLIE BLOSFIELD

7 LARRY BULLA

7 RON BURT - 2002 WORLD CHAMPION

7 RICHARD CHAUVIN

7 JOY DAHLBERG

7 GAIL DONOVAN - 2013 WORLD SALSA CHAMPION

7 CLIF DUGAN

7 GHON ECKLEY

7 MIKE FREDMAN

7 BOB GRAYSON

7 GARY HALL

7 DAVID HIPSKIND

7 KEN HORN

7 DON MARSANGO

7 STEVE MC INTIRE

7 DIANNE MELANCON

7 RON MONTAGUE

7 JUDI OMERZA - 2003 WORLD SALSA CHAMPION

7 RANDY ROBINSON - 1991 WORLD CHAMPION

7 GLORIA STEVENS

7 DARLENE TAYLOR

7 DEBBIE EILAND TURNER

7 MIKE USIAK

7 ROBERT VARGO

7 JIM WATSON - 2009 WORLD SALSA CHAMPION

6 ED COOLEY

6 KATHY FREEDMAN

6 LYNDA HALL

6 ART JOHANNES

6 CHRISTINE JOHNSON \*

6 DOUG JOHNSON \*

6 NICK KNUTSON

6 ROGER KOLTZ

6 PAUL LAROCHE \*

6 KRISTEN LORENZ

6 GEORGE LOTT \*

6 MARY MARKERT

6 BILL NOONAN

6 BILL PETERSEN

6 JIM PLEASANTS

6 JAMES RICHARDS

6 CATHY SCHMEDEKE

6 JIM SCHMEDEKE

6 ROD SMITH

6 SCOTT SPROUSE \*

6 MARY THOMAS

6 LARRY WELTIKOL \*

# ICS Grand Master & Master Cooks 1999 Through 2013 Inclusive - Chili Verde

## Compiled & Maintained by Barbara Ward

Cooks who have competed in the Chili Verde division at the World's Championship for over ten years are designated as ICS GRAND MASTER CHILI VERDE COOKS.

Cooks who have competed in the Chili Verde division at the World's Championship for six to ten years are designated as ICS MASTER CHILI VERDE COOKS.

Listed below are these cooks and the number of times they have competed in the World's Championship.

\*\* DENOTES NEW GRAND MASTER CHILI VERDE COOK FOR 2013

### GRAND MASTER CHILI VERDE COOKS

15 DIONE COOLEY - 2002 WORLD SALSA CHAMPION  
15 SKIP COOLEY  
14 EILEEN BEATY  
14 JIM BEATY - 1986 WORLD CHAMPION  
14 DIANE LENTZ - 2010 WORLD SALSA CHAMPION  
14 PATRICIA SANCHEZ  
14 BONNIE TOMASEK  
14 DAROL WETZEL  
13 TOM CALVERT - 2004 WORLD SALSA CHAMPION  
13 MIKE FORD - 2010 WORLD CHILI VERDE CHAMPION  
13 BOB HALL - 2009 & 2012 WORLD CHILI VERDE CHAMPION  
13 DAVID LORENZ  
13 JIM STODDARD  
13 CHARLIE WARD  
13 BOB WETZEL - 2003 WORLD CHAMPION  
12 MIKE AUSTIN  
12 SCOTT BARRETT  
12 STEVE TOMASEK III  
11 SONNY ALLEN  
11 WES CARLSON \*\* - 2004 WORLD CHILI VERDE CHAMPION  
11 TOM HOOVER \*\* - 2010 WORLD CHAMPION & 2005 WORLD SALSA CHAMPION

11 RON JUDSON  
11 SCOTT NAVAROLI \*\*  
11 KAREN RAY \*\* - 2001 WORLD CHILI VERDE CHAMPION  
11 DAVE SCHULMAN  
11 DICK SWENBERGER \*\*  
11 PAUL WHITNEY  
\* DENOTES NEW MASTER COOK FOR 2013  
MASTER CHILI VERDE COOKS  
10 LARRY LENTZ  
10 GEORGE LOTT  
10 JEFF NETSER - 2005 WORLD CHILI VERDE CHAMPION  
10 JULIE NETSER  
10 JUDI OMERZA - 2003 WORLD SALSA CHAMPION  
10 BARRY STEINBERG - 2001 WORLD SALSA CHAMPION  
9 BARBARA BEAVER  
9 RANDY BILOZIR  
9 JAN BROWN  
9 ADRIAN FUHRMAN  
9 NICK KNUTSON  
9 GAIL KYLE  
9 PRISCILLA LICON  
9 GERRY LIND  
9 DAVID MALLORY  
9 CHRISTINE TONEY  
9 JIM WELLER - 2000 WORLD CHAMPION  
9 PAUL WESSING  
8 JOE BARRETT - 1999 WORLD CHILI VERDE CHAMPION  
8 MAUREEN BARRETT - 2009 WORLD CHAMPION  
8 SACHIKO BRECKE  
8 RICHARD CHAUVIN  
8 BILL DONOVAN  
8 GAIL DONOVAN  
8 BILL DUDZIK  
8 BOB DYER - 2003 WORLD CHILI VERDE CHAMPION  
8 DON HAMMES  
8 ERIKA KNUTSON  
8 BOB KYLE

8 KIM MALLORY - 2007 WORLD CHILI VERDE CHAMPION  
8 ED PIERCZYNSKI - 1992 WORLD CHAMPION  
8 MIKE ROOK  
8 JERRY SIMMONS - 2000 & 2006 WORLD CHILI VERDE CHAMPION  
8 MARY ANN SMITH  
8 BARBARA WARD - 2007 WORLD SALSA CHAMPION  
8 LARRY WELTIKOL  
7 MARILEE BARRETT  
7 JIM DEERE  
7 JOHN JEPSON - 2011 WORLD CHAMPION  
7 CHRISTINE JOHNSON  
7 MICK JOPLIN  
7 KURT LEITHNER  
7 IRENE MENCHACA  
7 JEFF RAY  
7 JAMES RICHARDS  
7 DENNIS ROBINSON  
7 MAUD SWICK - 1999 WORLD CHAMPION  
7 GEORGIA WELLER - 1996 & 2008 WORLD CHAMPION  
6 KAREN ANGOTTI \*  
6 JIM BEAVER  
6 RON BOISSERANCE \*  
6 SUSIE DECKER \*  
6 MIKE FREEDMAN  
6 AL HENRY - 2008 WORLD SALSA CHAMPION & 2013 WORLD HOMESTYLE CHAMPION  
6 MARY ALICE KROPP  
6 CHRISTIAN PARKER \* - 2013 WORLD CHILI VERDE CHAMPION  
6 LAUREN RAY \* - 2008 WORLD CHILI VERDE CHAMPION  
6 TODD RIZZO  
6 LYNN ROBINSON \*  
6 JEAN SIMMONS  
6 KEVIN SIMMONS  
6 DAVID SINCLAIR \*  
6 STEPHENIE (STEFFIE) SMITH-OLECHNOWICZ  
6 PATTI SUMMERS  
6 LLOYD WEIR



left to right: GRAND MASTERS Dick Swenberger, Scott Navaroli, Tom Hoover, Karen Ray, Wes Carlson

# Chiliforbundet – Swedish Chili Society

by Jorgen von Scheele

Chiliförbundet (Swedish Chili Society), abbreviated SCF, is a national society in order to promote and arrange chili cook-offs. We formed and registered officially as a national association two years ago after realizing that there was not any organization for chili cook-offs.

Going back 20 years, red chili with beans was a very popular dish in Swedish society, known as Chili con Carne, and at the time made with minced meat and beans and eaten together with rice. In all fairness it was more a spiced up 'Bolognese' with beans and far from what would be recognized as a proper home-style chili of today. The interest for 'chili con carne' as a mainstream dish was lost, partly due to the poor excuse for chili that was often served in school canteens and not appreciated by young people.

The main reason though was that taco dishes and Mexican food became more popular and simply replaced the dish.

Time passed and the Taco dishes, so mainstream today, that people started to look for something else.

The interest for Chili (chile as a spice) has grown exponentially over the last years and is currently undergoing a boom with a lot of people making their own chile/hot sauce.

In the backwater of the general hype related to chile(spice) the interest for 'real' chili, as a meat dish, is returning strongly

and magazines are now often publishing recipes on red chili. We also have several restaurants/chains offering red chili on the menu. There is even an informal competition between these restaurants in Stockholm on who makes the best red chili. It has grown to an annual public food event which attracts a lot of visitors.

The key members in the Swedish chili society are more or less situated in the Stockholm area and in their 40's. It started out more than 10 years ago when a small group mostly acquainted with each other got together cooking chili and drinking beer. Not much different than in the U.S. Forming the society was Jörgen von Schéele, Patric Halsius, and Peter Wahlgren who attended the WCCC this year with Johan Petersson, and Mats Peterson also part of the SCF board.

We are gradually growing and are at the moment planning on how to conduct the Swedish Championship in Chili Cook-off 2014. Since interest has grown significantly after Roger and Henrik's participation in the ICS 2013 World's Championship Chili Cookoff in Palm Springs, California, and other activities, we want to take advantage of the strong wave we are riding and potentially make this a much larger event. This will demand the SCF's collaboration with a major sponsor company and we are at the moment searching and having discussions with potential partners.

One of the steps we are considering is to participate in a major food fair as a commercial activity in order to attract interest for the Swedish chili cook-off championship 2014.

One thing is for certain, chili is really heating up Sweden!



Greg Hancock Photos

Left to right – Roger Bergman, Carol Hancock (CEO) and Henrik Wahl

## United Kingdom Cook in Last Chance

Andrew Brooks made the trip across the pond, as they say. He came all alone, but told us that he was welcomed by the ICS family. He flew into Los Angeles on the Wednesday before the WCCC and felt right at home when driving to Palm Springs in a downpour.

Andrew had planned to sanction an event in Gower, but felt that he didn't really have enough experience to hold the event that he wanted. So, instead, he decided he would enter the Last Chance Cookoff on Friday if we could arrange to loan him a stove, pans and utensils – which

we did. While he wasn't one of the top ten from the Last Chance, he said he had a great time and met a "lot of nice people." To get the full effect of competition chili, he also attended the Certified Chili Judges class. If that wasn't enough "flavor" for him, we invited him to judge on Saturday.

He left Palm Springs with the promise that he would organize an ICS sanctioned cookoff in the United Kingdom in 2014. Now isn't that International?



# 2013 World Champion – Traditional Red Chili



Bob Plager won \$25,000 for the second time at the International Chili Society's (ICS) World's Championship Chili Cookoff at the Spa Resort Casino in Palm Springs, California, on October 13, 2013. Competing against 131 other Traditional Red Chili competitors, his Pools Brew Chili came out on top for the second year in a row. He is the only Back to Back World's Champion in ICS history. Last year, he won the ICS World's Championship in Charleston, West Virginia, competing against the same number of pre-qualified cooks.

Bob says, "You have to cook great chili, but also need to have the luck factor on your side to get off the Preliminary table and get to the Finals Table for judging." From the 28 chilies on the Final Table, Pools Brew was judged to have all of the desired elements resulting in delicious tasting chili that he cooked using his special water from Farmers Branch, Texas, a suburb of Dallas, and the addition of two Sunsweet brand pitted prunes. He

claims that the prunes give the chili a little sweetness and give the gravy a beautiful gloss. Who would doubt that now?

Bob's chili recipe has evolved over the years since he started cooking competitively in 1980 in Texas. Bob and wife, Kathy, now live in Littleton, Colorado. In 1985, the Top of Texas Chili Pod, a Dallas-based CASI group, aka Chili Appreciation Society International, presented him with a set of plastic measuring spoons during one of their meetings. It seems that Bob had been using a Wendy's restaurant spoon to measure spices. The next weekend, he went to a cookoff and won First Place and has continued his uphill climb to cooking great bowls of red over the years.

Bob is a three-time International Champion in Red Chili having won the Original Tolbert Terlingua International Championship (Tolbert/Behind the Store), in 1996, 1998, and 2006. He has proven his chili cooking abilities with those wins and the consecutive International Chili Society (ICS) wins.

Bob and his wife, Kathy, the 1998 International Chili Society's Traditional Red Champion, compete against each other at chili cookoffs regularly. For the past several years, they have traveled the country promoting ICS chili cookoffs. Bob is known as the "social butterfly", conversing with cooks and the public, but he knows when to get serious about cooking his chili.

Threeppeat? Bob says "It's too early to think that far ahead."

## POOLS BREW CHILI

Bob Plager - 2013 Red World Champion

Ingredients:  
2¼ LBS. CUBED TRI-TIP ROAST (TRIMMED OF FAT)  
1 14.5oz CAN SWANSON BEEF BROTH  
1 14.5oz CAN SWANSON



## CHICKEN BROTH

1 8oz CAN TOMATO SAUCE  
2 SUNSWEET PITTED PRUNES  
CRISCO SHORTENING  
WATER (used FARMERS BRANCH, TX)

## 1ST SPICES

1 TBSP AMERICAN PAPRIKA  
1½ TSP ONION POWDER  
1 TSP GARLIC POWDER  
2 TSP BEEF GRANULES  
1 TSP CHICKEN GRANULES  
½ TSP SEASONED SALT  
½ TBSP NEW MEXICO CHILI POWDER  
½ TBSP NEW MEXICO GROUND CHILI PEPPER

## 2ND SPICES

3 TSP GROUND CUMIN  
½ TSP GARLIC POWDER  
½ TSP SEASONED SALT  
1½ TBSP GEBHARDT CHILI POWDER  
1½ TBSP TEXAS STYLE CHILI POWDER  
½ TBSP NEW MEXICO HOT GROUND CHILI PEPPER  
½ TBSP NEW MEXICO LIGHT CHILI POWDER

## 3RD SPICES

2 TSP TEXAS STYLE CHILI POWDER  
1 TSP GROUND CUMIN  
¼ TSP GARLIC POWDER  
TABASCO® SAUCE (AS NEEDED FOR HEAT)

COOKING TIME – 3 HOURS

## DIRECTIONS:

Brown meat in 2 tbsp of crisco shortening. Place meat in colander and drain off shortening. Rinse meat with water and return meat to pot. Add broths, tomato sauce, prunes and 1st spices. Cook approximately 2 hours, removing prunes after 1st hour (prunes may explode if left in longer), add water if necessary. Cook longer if meat is not tender. 30 Minutes before turn in, add 2nd spices. 15 Minutes before turn in, add 3rd spices. Add seasoned salt for taste. For heat, add tabasco® to taste.



# 2013 World Champion – Chili Verde

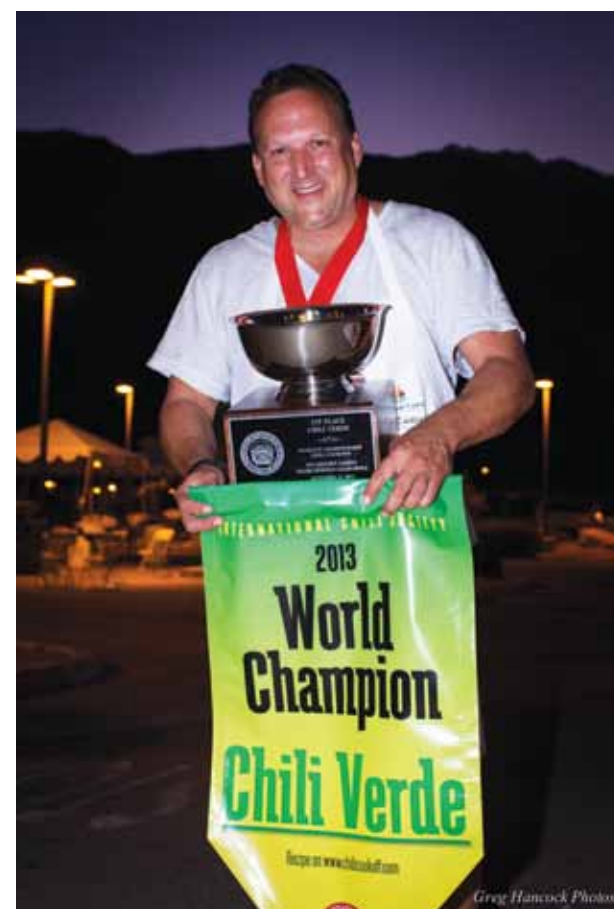


Christian Parker, of Leesburg Virginia, won the International Chili Society's World's Championship Chili Cookoff for "Chili Verde" in Palm Springs, CA. Christian has been cooking competition Chili since 1993. His first ICS Chili Cookoff entered was the result of winning his competition (1st place) "Home brewing Club "Chili Cookoff" sponsored by Hard Times Cafe. Also an award winning home brewer and certified beer Judge Parker said "Designing beer recipes helped me develop a very sensitive palate toward foods". He quickly made friends with longtime ICS cooks Jim Parker and Jake Ware who welcomed Christian into competition Chili cooking in the Washington D.C area. Parker said "Jake Ware was really my teacher and best friend who taught me

the "old school chili way" and how we should respect and promote competition chili. Christian was there at Jacks bedside when he passed away Jan 31st 2009 with great sadness accompanying the Ware family in Jacks passing.

Christian began cooking at a very young age with his Italian mother Manon (Graziosi) Parker who he says "was always my inspiration and took me to cooking classes with her as she learned international cuisine". Christian also believed "seeing my mother, grandfather and grandmother make fresh beads, sauces, wine, Italian liquor, and even soda from scratch made me see real home-made". "My mother was very picky about eating out in restaurants because the food quality did not match the price of consumption (especially Italian)". "Make it yourself" she said!

Christian met Carrie, his wife of 6 years through chili competitions in knowing the "chili cooking "Lentz family. After marrying Carrie who also had been cooking competitive chili (2012 WCC 2nd place Red winner) with her family Diane, Larry, Loren and Dave Staley (brother in law) for the past 18 years the family competition was born with a "new son in law". "Having six winning chili cooks in the same family traveling around the country made competition fun, complete, and a way for our family to be together (through chili). Parker said" even though we all want to win our family goal in every cookoff is to see that "someone from our family wins or places". Christian also shares a very special accomplishment with his mother in law (Diane Lentz (2010 WCC Salsa Champion) that (only 4 people have accomplished) the famed "one cookoff Hat trick" winning all 3 events in a single competition Parker said" winning all 3 events in a single day is unbelievable but sharing this with Diane (mother in law) makes it 100 times more special". Parker says "my family (Lentz family) are



incredible "world class cooks", but they are special people without the chili.

## CHILI VERDE FROM HEAVEN

Christian Parker - 2013 Chili Verde Champion

### INGREDIENTS

2 LBS PORK TENDERLOIN CUT IN SMALL CUBES

1 SWEET ONION FINELY CHOPPED  
1 28oz CAN GREEN CHILIES SEEDED AND CHOPPED

2 14.5oz CANS CHICKEN BROTH  
½ CUP HERDEZ TOMATILLO SAUCE

### SPICE MIX

2 TSP GARLIC POWDER  
2 TBSP CUMIN  
1½ TBSP GREEN CHILI POWDER  
1 TSP JALAPENO POWDER  
1 TSP SALT – ADJUST TO TASTE

### ONE HOUR BEFORE SERVING

4 oz CAN WHOLE GREEN CHILIES SEEDED AND PUREED  
2 TSP CUMIN  
1 TSP JALAPENO POWDER  
2 TBSP TABASCO® GREEN PEPPER SAUCE

### INSTRUCTIONS

In 5 quart pot, brown the pork then add onion and chicken broth. Add ½ cup tomatillo sauce and simmer for 1 hour, occasionally testing meat for tenderness. Additional water or chicken broth may be needed to keep ingredients covered.

Add spice mix and simmer for an hour. Add the remaining 4 ingredients and cook for an hour adjusting the thickness with chicken broth or water. During the last 10 minutes add additional heat, if desired, using tabasco® green pepper sauce. Salt to taste.



# 2013 World Champion – Homestyle



**M**y interest and love of chili started in 1987, at the Colorado State Cookoff held at the U.S. Olympic Training Center in Colorado Springs, Co. I enjoyed the chilis so much, that I took my green



chili pork sauce for smothered burritos to the Colorado State Cookoff in 1988 to have the cooks taste it. They said it was a good green chili, and why don't I come out and make red chili next year. I made my first competition chili in 1989. I didn't know how to read the judges ballots or anything, but I had such a good time that day, that I went back in 1990. The next cookoff I cooked at was at the Mile High Regional in August of 1990. I received some advice from Jim Beaty at that cookoff. I had talked to Jim at the 1987 Colorado State Cookoff where he was judging, as he was the reigning World's Red Chili Champion that year. I made some adjustments to my red chili, and I actually made finals. I was hooked on cooking chili then.

After that year, I cooked four times in 1991, six times in 1992, mostly cooking in Colorado, but also New Mexico and Wyoming. Then in 1993, my 3rd cookoff that year, my 16th overall, I was shocked to win the World Championship Salsa Competition, which, at that time, was held in Colorado. The same day, I also won the Mile High Regional Red Chili Competition, which qualified me to go to World's for the first time. Wow!

The next year, I started cooking in other states around the country. I have now cooked in most states west of the Mississippi, along with Michigan, Il-

linois, Ohio, Tennessee, West Virginia, New Hampshire, Florida, and Arkansas, east of the Mississippi. I have also cooked in British Columbia and Calgary/ Alberta, Canada.

I have friends all over the country and Canada, all thanks to chili cookoffs! I now cook twelve to fourteen cookoffs a year, mostly double cookoff weekends to efficiently use my vacation time from work.

I have been to World's eighteen times in Red in twenty-five years, and I only missed one year in Salsa since its inception in 1995, plus six times in Chili Verde.

My major accomplishments – taking 3rd place in the Red Chili Competition at the World's Championship in 2003, missing 1st by 2 points. Five years later, winning 1st place in the Salsa Competition at the World's Championship in 2008, and now, five years later, winning 1st place in the Homestyle Competition at the World's Championship in 2013. Do good things happen every five years?

Over the years, I have tried to give back to the ICS, by helping new cooks learn what it takes to be competitive and become better cooks. I also help out with judging and scorekeeping. It's nice to see all sides of the ICS.

## ALF'S COLORADO RED

Al Henry - 2013 Homestyle Champion

### INGREDIENTS

3 LBS CHILI GRIND BEEF (CHUCK TENDER) COARSE GRIND  
 1 ½ 14.5 oz. CANS OF BEEF BROTH  
 1 ½ 14.5 oz. CANS OF CHICKEN BROTH  
 2 8 oz. CANS OF TOMATO SAUCE  
 WATER

### 1ST SET OF SPICES

4 TBSP ONION POWDER  
 1 TBSP GARLIC POWDER  
 1 TBSP NEW MEXICO CHILI POWDER  
 2 TBSP CALIFORNIA CHILI POWDER  
 1 TBSP GEBHARDT CHILI POWDER

### 2ND SET OF SPICES

1 TBSP NEW MEXICO HOT CHILI POWDER  
 1 TBSP CALIFORNIA CHILI POWDER  
 2 TBSP NEW MEXICO CHILI POWDER  
 ½ TBSP GARLIC POWDER  
 1 TBSP CUMIN  
 DASH OF SEASON SALT

### 3RD SET OF SPICES

2 TBSP CALIFORNIA CHILI POWDER  
 2 TBSP NEW MEXICO CHILI POWDER  
 1 TBSP CUMIN  
 1 TSP GARLIC POWDER

### 4TH SET OF SPICES

1 TBSP GEBHARDT CHILI POWDER  
 1 TBSP CUMIN  
 ½ TSP GARLIC POWDER

### INSTRUCTIONS

In chili pot, brown the beef then drain the fat. Add both broths and tomato sauce to the pot, along with the 1st set of spices. Simmer for an hour. Add the 2nd set of spices. Continue to simmer for another hour, being sure to check on the tenderness of the meat. Add the 3rd set of spices thirty minutes before serving. Add water as needed for consistency. Add the 4th set of spices fifteen minutes before serving.

Five minutes before serving, adjust the cumin, salt, and add tabasco® for heat.

# 2013 World Champion – Salsa



**M**y name is Gail Donovan, a Native Cincinnati. Cincinnati is noted as the “Chili Capital of the World because we have a “chili parlor” on practically every corner.

In 1987 my husband, then an active Cincinnati Fire Fighter, Bill “Gumby” Donovan got us started on the ICS “chili trail”. We took on the team name of “Donovan’s Code 3 Chili” which in the world of fire means that an extra company needs to respond to help put out the fire. To our surprise he won and qualified to compete in the WCCC

his very first cook off! Needless to say he got us hooked and we have never looked back! Around 1992 I turned in my assistant apron bought a stove, a pot and listed all my favorite ingredients from Bill’s chili recipe. It took me 12 long years of cooking to win a first place to qualify for WCCC but I never gave up trying. As it stands currently I am a master cook in Traditional Red and Verde Chili.

In 1995 ICS started a Salsa division and I quickly discovered how much I loved experimenting with making Salsa with our grandsons. Matthew 14 years has an awesome palate for balance of ingredients, especially salt which is key in any food competition. Joshua 9 has to love the flavor of “the juice” the veggies create and he will let me know if it “needs more juice Grandma”! Zachary 5 lets me know the heat level by running around the kitchen and sticking out his tongue in need of something wet to put out the fire!

It is only by writing this Bio that I discovered really how well I have done in my Salsa competitions. Ten first places including the WCCC in 2013!

Ten second places including the WCCC in 2011! Nine third places and 1 fifth over my “salsa career.”

We usually compete in 10-15 Sanctioned ICS events per year. Our hometown friends say we are crazy! Our reply...Some people like to golf, while some spend their money and free time on hot rod bikes or fancy boats....The Donovan’s like to travel around the world with suitcases filled with pots, pans, stoves, fire helmets and trucks, having a great time cooking chili for charity and meeting some of the best people we call “chileheads” in the World!!!

## DONOVAN’S “CODE 3 SALSA”

Gail Donovan - 2013 Salsa Champion

### INGREDIENTS

8-10 ROMA TOMATOES SEEDED AND CHOPPED  
 ¼ CUP FRESH CILANTRO CHOPPED  
 1 MEDIUM ONION DICED  
 4 JALAPENO PEPPERS SEEDED AND FINELY DICED  
 1 MEDIUM GREEN PEPPER SEEDED AND CHOPPED  
 1 MEDIUM YELLOW PEPPER SEEDED AND CHOPPED  
 1 MEDIUM RED PEPPER SEEDED AND CHOPPED  
 2 CLOVES OF FRESH GARLIC MINCED  
 2 6oz CANS OF TOMATO JUICE  
 2 TBSP LIME JUICE – FRESH SQUEEZED  
 1 TSP WHITE BALSAMIC VINEGAR  
 ½ TBSP OLIVE OIL (LIGHT)  
 1 TBSP HONEY  
 1 TBSP SALT  
 1 TBSP TABASCO® SAUCE

### INSTRUCTIONS:

MIX ALL INGREDIENTS TOGETHER. JUST BEFORE SERVING, ADJUST TABASCO® AND SALT TO TASTE.



# CHAMPIONSHIP

Continued from page 1

Lancaster, California, was third; Diane Lentz of Nicholasville, Kentucky, was fourth and Dionne Cooley of Reno, Nevada, was fifth.

Al Henry of Colorado took home \$4000 as the 2013 World's Homestyle Chili Champion. Christian Parker, Leesburg, Virginia, won the Chili Verde championship and Gail Donovan was crowned 2013 Salsa champion.

The International Chili Society was truly international this year with teams representing Canada, Sweden and the United Kingdom.

More than 300 judges were put to the task of judging the four categories at the WCCC and were comprised of past World's Champions, celebrity chefs, Certified Chili Judges, VIP's, sponsors and ICS cookoff chairmen. We were all happy to see Cleo Shelby judging the final table on Sunday.

Thanks to Palm Springs and the Spa Resort Casino for hosting the 47th Annual World's Championship Chili Cookoff.



Left to right – Nate Smit, Carol, Kellie Benning, Chris Candullo



Nate Smit

## Thanks to Hormel Foods

We want to thank Hormel Foods for their generous sponsorship and participation in the 2013 World's Championship. We were fortunate to have three representatives at the event. Kellie Benning, Brand Manager; Nathaniel Smit, Innovation Manager and Chris Candullo, Product Development Chef served as judges. Hormel has been a long-time sponsor of the International Chili Society.



## Thanks to McIlhenny Company

McIlhenny Company has been a sponsor of The International Chili Society and the World's Championship Chili Cookoff for more years than we can track. We were saddened by the passing of President Paul McIlhenny this past year. Back in the 70's, Paul would make the trip from Avery Island to the Tropic Gold Mine to showcase the best hot sauce in the World!

We're happy to say that Les Horne and his team have carried on the tradition for the past several years. Without our sponsors, the WCCC could not take place. Thanks to Les, Carlene, Fred, Jan Carroll and everyone at Tabasco. Thanks for your support!!





Greg Hancock Photos



Greg Hancock Photos



Greg Hancock Photos



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Greg Hancock



Greg



Greg Hancock Photos



# Certified Chili Judge's

Ninety-four Certified Chili Judges were added to our CCJ pool in 2013. The ICS cooks have told us they feel like the addition of the program has significantly improved the quality of judging at the cookoffs. Certified Chili Judges are given the first opportunity at judging ICS events.

If you haven't had the opportunity to take a CCJ class in your area, please contact the ICS office for information and locations of future classes. If you're interested in becoming a CCJ instructor, please contact Vickie.

Matt Lusk	David Eiser
Anthony Hester	Ken Hook
Steve Godfrey	Mike Austin
Roger Porter	Tony Austin
Sean Richardson	Chuck Harber
Stephanie Richardson	Jim LaTendresse
Dick Swenberger	Armando Sanchez
Jim Swenberger	Patricia Sanchez
Barbara Nelson	Dan Stock
Doug Wilkey	Darlene Taylorz
Ann Marie Malone	Steve Taylor
Bill Stegbauer	Glenn Tunnero
Bob Witt	Barbara Ward
Juan Palacio	Charlie Ward
Jim Beaver	Dennis Macklin
Harry C Robinson	Allene Macklin
Bob Brunner	Greg Hancock
Larry Weltikol	Carol Hancock
Scott Bishop	Dave Hancock
Don Smith	Steve Porter
Bob Dinneweth	Linda Porter
Jill Goldberg	Bill Ray
Mike Goodman	Karen Ray
Richard Chauvin	Jim Beaty
Wendy Chauvin	Eileen Beaty
Michael Lesperance	Julie S Olson
Gail Donovan	Bart Hilliard
Bill Donovan	Thomas Yanisko
Nathan Gramm	Dave Thomas
Michael DeSpain	Kyra Schneider
Mary Patrick	Tim Green
Johnny McCandless	Tish Crawford
Teresa Farris	Steve Crawford
Dennis Farris	Maud Swick
Wilma Maehl	Jim Rasey
Annette Daly	Sylvia Rasey
John Daly	Char Swiney
Craig Stanton	Paul LaRoche
Archie Chestnut	Ken Brown
Louise Dinneweth	Jan Brown
Rick Mocek	Thomas Haskell, Jr
Dave Violette	Barry Steinberg
Johanna Loddo	Bonnie Ford
Nick Loddo	Mike Ford
Pam O'Sullivan	Irene Menchaca
Michael O'Sullivan	Howard Choate
Fred Sweet	Gene Beller
Carol Piri	Sheila Beller
John Piri	Susie Baumberger
Bob Hall	Ron Burt

Michael Potts
Tina Crutchfield
Phil Morosky
Jeffrey Thomas
Robert Eichel
James Evans
Scott McGlinchey
Walt Lloyd
Jim Jordan
Mark Lewandowski
Glen Kay
Pam Kay
Bob Sheppard
Carol Sheppard
Bill Simone
Dawn Starling
Eve Cater
Tim McAfee
Paul Columna
Martin Mendiola
Wanda Waters
Lauren Ray
Ron Lehmann
Mark Beyer
Steve Boussey
Jeff Jackson
Ginny Carlson
Jerry Tolk
Mahlon Burnette
Betts Werbiskis
Elizabeth Werbiskis
Jeanne Lund
Thomas Lund
Tana Harter
Joe Harter
Melanie Laster
Sid Skjei
Patty Bray
Lynn Berkebile
Melissa Taylor
Gail Kyle
Gary Schmeh
Walt Hunter
Lynne Hunter
Chris Legut
Andy Legut
Dan Frisby
Raymond Maloni
Philip Ounanian
Al Voiles
Al Kilpatrick
Rita Kilpatrick
Jim Watson
Robin Seufferer
Bob Griffith
Dene Shaver
Debbie Evans
Steve Evans
Val Gereghty
John Pastore
Joey Sutphen
Lloyd Weir
Brenda Weir
Skip Cannady
Eileen Cannady
Milt Shefter
Joy Shefter
Jerry Workman

John Bonfiglio
Paul Casavant
Diane Lentz
Larry Lentz
Mary Ellen Weber
Richard LaFrance
Audrey Falkowski
Steve Falkowski
Les Cropley
Steve Uwanuich
Michael Scranton
Donnie Gordon
Darrell Dunnum
Jim Parker
Mike Kropp
MaryAlice Kropp
Gary Ray
Pete Caimi
Jim Maehl
Sergei Kowalchik
Kit Hoff
Marc Frechette
Bob Marnick
Vickie Marnick
Laurie Ryffel
George Ryffel
Scott Navaroli
Wes Carlson
Tom Pardikes
Robert Lovell
Cindy Lovell
Fred Bell
Ghon Eckley
Ray Bogart
Norm Gaul
Patricia Evans
Mike Herrera
Robert L Lore
Doug Roy
Mike Merola
Csaba Vatai
Mario Saccoccio
Alison Saccoccio
Chion Wolf
Helen C Arruda
Jack Arruda
Dave Schulman
Peter Gladis
Jack Cowell
Rick Cheney
Michael Freedman
Matt Alling
Sarah Scheidel
Vicki Tankis
Jerry Buma
Sandi Zielinski
Ray Hearn
Judith Omerza
Robert Zukauskas
Dean Harvey
Jon Beaulieu
Jason Miller
Greg Young
Lance McAdam
Paula Simmons
Steven Stark
Peter Falk
Rick Store

Steven Littleton
Brittany Littleton
Bryan Littleton
Andrew Brooks
Roger Bergman
Henrik Von Scheele
Will Watkins
Gail Watkins
Jeff Johnson
Cindy Taylor
Bryan Taylor
Mark Sweeney
Melody Sweeney
Tom Calvert
Smokey Colwell
Melody Brunsting
Stef Donev
John Womack
Jeff Goyette
Mitch Benson
Tony Angotti
Roger Fraumann
Jeff Meads
Boris Kiena
Red Brecke
Mike Stewart
Kathy Stewart
Ted Moore
Priscilla Mayfield
Jeff Stearman
Bill Woodring
Bryan Alcorn
Kevin Simmons
Carl Stawicki

Kathy Store
Joie Thorne
Tom Conroy
Rick Sievering
Brett Woelfel
Mark Schwaiger
Michael Watkins
Christii Watkins
Michael Heaney
Wes Hoar
Joe Stevens
Angie Deiss
Mel Fletcher
Jim Kerrigan
Phil Majestro
Randy Hood
David Sinclair
Larry Summey
Jeff Sullivan
Matt Bush
Mark Lepusic
Lauren Staley
Carrie Parker
Jessica Ahlgrim
Helen Agnello
Rich Militano
Patti Pearson
Bruce Hummer
Joe Haskell
Michael Molinaro
Josph Wojtecki
Stephen Westmoreland
David Petracca
Bruce Sheppard

## MESSAGE FROM VICKIE

- Cookoff Chairman/Chief Judges: Paperwork for cookoffs is now being mailed under separate cover rather than being included in the box with the judging cups. Please be sure that you and the Chief Judge/Scorekeeper review this information PRIOR to the cookoff.

- Fliers that do not display the ICS Logo OR include the words International Chili Society will not be posted on the ICS website, blog, FB, etc.

- PLEASE review the contact information that you've provided to the ICS and if it's not current, either email or call Vickie. The new ICS online Newsletter is sent to members via email. Please be sure that we have your current email address.



*Life Better Served.™*

*Everyone will agree*  
**IT'S BETTER  
WITH CHILI**



**CHILI DOG**



**CHILI NACHOS**



**CHILI CHEESE DIP**

# Xpress Data Inc Proud of the XDI Credit Union Chili Challenge Champion

## Pacific Marine CU Staffer Places 5th at the World's Championship Homestyle Chili Cookoff



Left to right – Al Henry, Rob Daugherty, Diane Lentz, Katy Withers, Lynette Chubb

The 1st Annual XDI CU Chili Challenge held at the Del Mar Racetrack in August was one of the first of its type to be sanctioned by the International Chili Society. The ICS hopes to sanction more “invitational cookoffs” that limit the entries to a specific type of business, ie, credit union, fire and/or police departments, civic clubs, etc. This is the ideal scenario for the ICS Homestyle Category.

By torching fellow credit union competitors at the 1st Annual XDI CU Chili Challenge, Pacific Marine Credit Union's EDM Manager, Lynette Chubb, qualified to compete in the ICS World's Championship Homestyle Chili Cookoff in Palm



Lynette Chubb and Jeff Hocker

Springs. Lynette and her husband achieved the amazing feat at their inaugural appearance in the event by placing fifth among many seasoned competitors. Competing against 59 experienced ICS cooks, Lynette achieved a result accomplished by very few.

Chubb admitted that her husband, a former Marine, was largely responsible for creating the winning recipe. “This competition is like Christmas morning to him,” Chubb said of her husband. “He mentioned it would be great to place in the top ten competitors at World's, but we ended up getting fifth! We were more shocked than anything – but extremely happy to bring home the good news to our credit union staff who helped us get here.” Chubb added that other competitors were coming up to her team afterward to congratulate them on their win.

“This achievement from Lynette and her husband is a wonderful story for the competition,” stated ICS President Carol Hancock. “To have a ‘first-time’ team in the Homestyle event achieve a fifth place is what its all about. There is some fantastic chili cooking talent out there and Lynette and her husband proved that you don't have to be a veteran competitor to be in the running.



Lynette Chubb and husband

And it all started with Xpress Data Inc's inaugural competition back in August. It will be fun to see what they do next year.”

“For Lynette to come in here for her first time and get fifth - that just doesn't happen at the international level,” stated Mike Cooper, President/CEO of XDI. “She and her husband are an ideal example of ‘people helping people’ to achieve great success. We look forward to what they and their fellow competitors come up with in 2014. Should be exciting.”

Chubb said that her husband is already working on new recipes and refining the winning batch in preparation for next year's credit union event. Pacific Marine plans to expand its staff-wide competition in 2014, hosting its qualifying event in their parking lot. This move will attract nearby members to come taste and possibly judge their “in-house” contest to increase participation and enhance its community exposure. Congratulations to Lynette Chubb and her team!



Left to right – Mike Cooper, President of XDI; Lynette Chubb and husband; Dave Hancock, XDI Vice President

# Western Regional Chili Cookoff at Del Mar Racetrack

This cookoff sponsored by the Del Mar Thoroughbred Club is an added attraction for race fans. Smart & Final and Walker Foods (El Pato) have also sponsored the cookoff for years. The event Board of Directors and Judging Team keep it all running smoothly. Red and Sachiko Brecke, Dennis and Allene Macklin, Mike and Kathy Stewart, Bill and Karen Ray, Mike Austin, Tish Crawford, Ramona and Ralph Inman and Will and Gail Watkins work diligently and early!!

This year, Red Brecke and Dave Hancock worked together to bring the first ever XDI Credit Union

Chili Challenge to the racetrack infield. The XDI CU Chili Challenge was one of the first "invitational" cookoffs that promote the Homestyle category. Ten enthusiast and creative credit union teams competed for the one qualifying spot into the World's Championship Homestyle Chili Cookoff in Palm Springs. Several credit unions held intra-company cookoffs to qualify the one team that would represent them in the challenge. Xpress Data Inc, a thirteen-year sponsor of the International Chili Society, is already in the planning stages for the Second Annual XDI CU Cookoff at Del Mar in 2014.







# 2013 Traditional Red Contestants

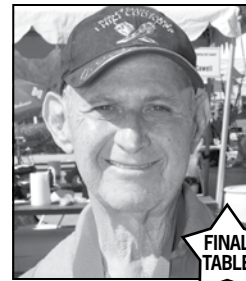
All Headshots courtesy of Daniel Mulligan



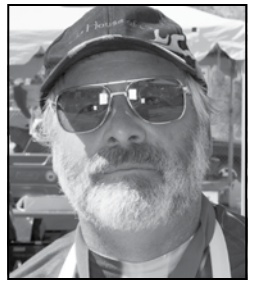
**Adrian Fuhrman**  
Nevada Capital Regional



**Alan Henry**  
Smokin' Big Chili Challenge



**Barry Steinberg**  
Camarillo Hospice Regional



**Bill Dudzik**  
South Dakota State



**Bill Ray**  
Raging Bull



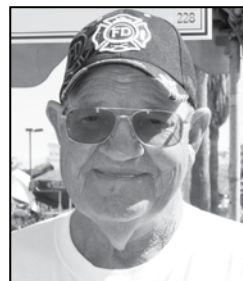
**Bob Plager**  
DEFENDING CHAMPION



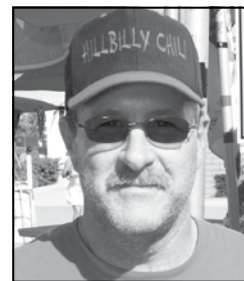
**Bob Alexander**  
Sam's Town Chili Showdown



**Bob Hall**  
New England Regional



**Bob Tyree**  
Last Chance



**Bob White**  
Dayton Valley Days 1



**Bonnie Tomasek**  
BAND Wild West Fest



**Carrie Lentz Parker**  
Maryland State



**Charles Blosfield**  
Perris Valley



**Christine Johnson**  
Last Chance



**Chris Wilbricht**  
Wisconsin State



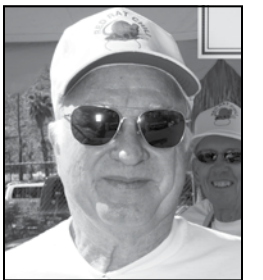
**Christian Parker**  
Pennsylvania State



**Cindy Lorenz**  
Vermont State



**Cindy Lovell**  
Sandy Hook CT Fire Dept



**Cliff Dugan**  
Oklahoma State



**Darlene Taylor**  
Happy Trails Regional



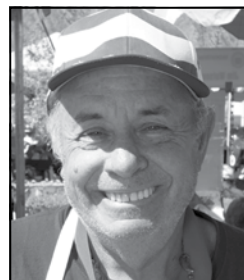
**David Lorenz**  
North Carolina State



**David Mallory**  
Last Chance



**David Sinclair**  
Acreage Regional



**David Thomas**  
Western Regional



**David Violette**  
Giant's Keystone Regional



**Diane Lentz**  
Wheeling Feeling Regional



**Dick Swenberger**  
Hacienda High Desert Regional



**Dione Cooley**  
AZ Valley of the Sun



**Don Stuewe**  
Smoke on the Water



**Dora Jepson**  
Last Chance



**Doug Johnson**  
Call 9-1-1



**Doug Wilkey**  
Oregon State



**Doug Roy**  
Chili in the Village



**Ed Huffman**  
Colorado State



**Eileen Beaty**  
River City - Old Town Elk Grove Regional



**Faye Mulligan**  
Last Chance



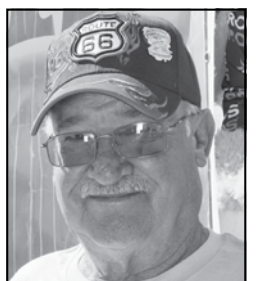
**Gail Donovan**  
West Virginia State



**Gary Ballweg**  
Winterfreeze Regional



**Gene Beller**  
Main Street Tehachapi



**George Lott**  
Southwest Regional



**George Rives**  
Missouri State



**George Ryffel**  
Main Street Heat Regional



**Georgia Weller**  
Michigan State



**Greg Virant**  
Snowmass Mammoth Fest 2



**H.T. (Aldo) Klinghammer**  
Central States Regional



**Helen Lewis**  
Lincoln Prairie Trail



**Henry Stephens**  
Mississippi State



**Irene Menchaca**  
Old Town Temecula Regional



**Jack Cowell**  
A Chilly Chili Stroll



**James LaTendresse**  
Sespe Creek



**Jan Sprouse**  
South Carolina State



**Jason Beaver**  
High Sierra Regional



**Jeff Netser**  
Southside Chili Shuffle



**Jim Beaty**  
Nevada State



**Jim Deere**  
Illinois State



**Jim Parker**  
Chili in the Keys Regional



**Jim Stoddard**  
The Chili Chicks Regional



**Jim Watson**  
Tustin Street Fair



**Jim Weller**  
Chilly Willie Chili Challenge



**Jodi Wiseman**  
Beatty Days Regional



**Joe Harter**  
Deep Creek Chili Splash



**Joe Regan**  
Illinois State Fair Regional



**John Daly**  
Clarendon Day featuring the DC Cookoff



**John Hill**  
99.9 Kiss Country



**John Jepson**  
Chili on the Comstock



**John Medcraft**  
Virginia City



**Judy Omerza**  
Hudson Valley Regional



**Judy Wedemeyer**  
BAND Southern Colorado



**Julie Netser**  
Autumn in the Park



**Karen Cullum**  
Tennessee State



**Kathy Plager**  
River Resorts Regional



**Kit Hoff**  
Last Chance



**Larry Bulla**  
Nebraska State



**Larry Lentz**  
Chillinois Regional



**Larry Weltikol**  
Red Apron Cookoff



**Larry Wright**  
Arkansas State



**Lew Wheeling**  
Five Alarm Mountain Madness



**Linda McGrath**  
The New York City Chili Cookoff



**Lisa Beaver**  
Washington State



**Laurin Lentz Staley**  
Fire on the Mountain Regional



**Mackenzie Tankis**  
Massachusetts State



**Marc Frechette**  
Connecticut State



**Mark Reed**  
Virginia State



**Mary Parker**  
Town of Superior Regional



**Matt Levy**  
New Jersey State



**Maureen Barrett**  
Joe DeFrates Memorial Regional



**Michael Freedman**  
Louisiana Regional



**Michael Goodman**  
Sangamon County Fair Regional



**Michael Lesperance**  
Maine State



**Michael Stewart**  
Silver State



**Mike Barber**  
Kansas State



**Mike Ford**  
California State



**Mike Mayenschein**  
Mid-American Regional



**Mike Stevens**  
New Mexico State



**Mike Austin**  
Boulder Creek



**Mike Hulka**  
Dana Point Cookoff



**Monica Parker**  
Discover Virginia



**Nick Cowell**  
Doc Dowling Regional



**Nick Fadich**  
Laughlin Regional



**Nita Montgomery**  
Dayton Valley Days 2



**Pamela O'Sullivan**  
101.3 The MIX



**Pamela Wright**  
AZ Copperstate



**Paul LaRoche**  
Last Chance



**Paul Whitney**  
Arizona State



**Paul Nunn**  
Gulf Coast Regional



**Priscilla Licon**  
Snowmass Mammoth Fest 1



**Ray Frederick**  
Moosehaven Regional



**Raymond Bogart**  
Route 66 Regional



**Richard Chauvin**  
Great Lakes Regional



**Richard (Red) Brecke**  
Desert Rat Regional



**Robert Dyer**  
Huntington Beach Elks Regional



**Robert Kyle**  
Ohio State



**Ron Burt**  
Last Chance



**Ronald Boisseranc**  
Red Bluff Roundup



**Sachiko Brecke**  
Boulder City Mojave Desert Regional



**Scott Barrett**  
Indiana State



**Scott Navaroli**  
Southern Connecticut



**Scott Sprouse**  
Nicky's Chili Cookoff



**Shannon Ferris**  
Midnite Sun Alaskan Cookoff



**Skip Cooley**  
Rotary Club of Thousand Oaks



**Steve Crawford**  
Cooks Corner Regional



**Steve Harley**  
Wild Willies Regional



**Steve Taylor**  
Last Chance



**Tish Crawford**  
Big Bear Regional



**Tom Calvert**  
Louisiana State



**Tom Hoover**  
All Ohio Regional



**Tom Mudd**  
Idaho State



**Valerie Singer**  
Iowa State



**Vicki Tankis**  
Animal Rescue Foundation



**Victoria Wolfe**  
Alaska State



**Voni Medcraft**  
Last Chance



**Wes Carlson**  
Florida State



# Bloody Mary Charity Donations - \$1,377.12

## American Legion Post 374 Key Biscayne, FL

### What Happens To My Sunday Bloody Mary's Contributions?



As many of you know, we've had a long tradition of "Bloody Mary's for Charity" on Sunday morning at the WCCC. What some may not know, is exactly what happens to the money they throw in the box for their Bloody Mary.

Bit of history: This tradition was started by Sergei Kowalchik back when he was an active cook (and that is a real loooong time ago), which he continued as a judge after his retirement from cooking in the early 90's. Ten years ago, Fred Parker and Hard Times Café joined the fun as "co-sponsors" of the festivities.

The way it works is that Fred and Sergei buy all the "fixings"; then they and their "World Famous Bloody Mary Team" prepare "Custom Bloody Mary's" from scratch for all who come by for one, and the recipients of these delectable concoctions make cash contributions - **\$3.00 minimum expected; more welcome!** **ALL OF THE MONEY PUT IN, WITH NOTHING TAKEN OUT FOR EXPENSES, GOES TO A DESIGNATED CHARITY AS A CONTRIBUTION FROM ICS.**

Over the years, many charities/not for profits have been the beneficiaries; among them: Carroll Shelby's Children's Foundation, donations to organizations designated by ICS members upon their passing to the great cookoff in the sky during the prior year - many others such as Soldiers' Angeles and The Patriot Guard Riders who have provided the Flag Ceremony at many WCCCs. For the last few years, the main beneficiary has been American Legion Post 374 in Key Biscayne FL, which is Sergei's Post.

"OK: the American Legion is a good patriotic organization that I support; but why this particular Post?" Glad you asked.



All of the money contributed by ICS is earmarked exclusively (Sergei is the Treasurer) to help defray the cost of the two picnics a year, which the Post hosts for the Veterans who are patients (essentially for life) at the Miami VA Nursing Home. Some ambulatory; many disabled.

The picnic is held in the gorgeous Cape Florida State Park at the tip of Key Biscayne

- the one with the lighthouse you see in the Miami postcards - and is eagerly anticipated by the 65 who attend in rotation. The number 65 is because that is the maximum the VA resources can transport, plus patient assistants.

Not only do they get out in the sunshine and on the water; but they also get to enjoy grilled hamburgers & hot dogs with all the trimmings, individual bags of snacks, fresh potato (and other) salads, soft drinks/bottled water, homemade brownies & cup/carrot/other cakes... However; by their own admission, their very favorite & most-looked-forward-to of all is: **some "Real-Deal ICS Chili"**.

Sergei and Marshall prepare a batch of Joe & Shirley Stewart's "Reno Red Quick Fix Chili". They are now up to 13+ lbs. of ground meat, plus all the



other ingredients - easily 14 quarts with no beans - with Joe and Shirley donating the Reno Red Powder... and they eat all of it; therefore the increases over time.

Words are fine; but nothing tells the story like photos. Therefore here is a selection from the picnic this past spring; the next one is scheduled for October 17th, or essentially right after Marshall and Sergei get back from Palm Springs.







# Thanks From Carol

After each World's Championship, I attempt to thank everyone who work so diligently before, during and afterward. Without the teamwork and efforts from the volunteers, it simply wouldn't take place at all. I collaborate with Jim in writing the Onboard thank you article and hope that nobody is left out. Heartfelt thanks to each of you. I must add a few details.

We had a particularly big challenge this year. Steve Porter, Chief Judge of the World's Championship, had health issues that prevented him from being with us each day. Fred Bell graciously accepted the job as interim Chief Judge and did a splendid job. Fred's experience as Chief Judge of the DC101 Chili Cookoff in Washington, D.C. was invaluable. His two sons were in Palm Springs to support him and to help all of us. Needless to say, I can't thank them enough. We were glad to see Steve feeling well enough to arrive at the WCCC late Saturday and thank him for making the announcements on Sunday afternoon.

Jim and Eileen Beaty conducted the Certified Chili Judges classes and made the chili for judging. Many students made a point of commenting to me that they enjoyed the class and how much they learned. Well done and VERY well done! Thanks to all who assisted the Beatys.

Sincere thanks to all of you who contributed to the "fund" for the traditional Bloody Mary morning on Sunday. I was overwhelmed at the reaction and response. You're the best!!

Thanks to Vickie who did a great job as always.

Thanks to Jim and Willma Maehl and Donnie Gordon for their dedication to the ICS all year and particularly the WCCC.

Pete Caimi has been taking care of security at the World's Championship ever since I was cooking at Tropicco . . . and that's a loooooong time, so thanks Pete.

I call Dennis and Allene the Marvelous Macklins.

I call Dave and Greg Hancock just plain marvelous. Thanks for your tolerance and for sharing THE JOB!

Until next year when we do it all over again . . . . thanks to all.



# Thanks to the Sponsors of the 2013 World's Championship Chili Cookoff





# 2013 Chili Verde Contestants

All Headshots courtesy of Daniel Mulligan



**Amy Lind**  
Dayton Valley Days I



**Ann Marie Malone**  
Vermont State



**Armando Sanchez**  
AZ Copperstate



**Barbara Beaver**  
Laughlin Regional



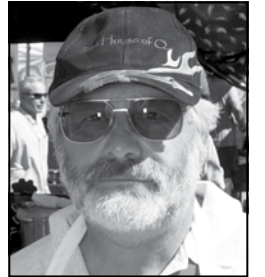
**Barbara Ward**  
Main Street Tehachapi



**Barry Steinberg**  
California State



**Bill Donovan**  
Capitol Market Green Chili Shootout



**Bill Dudzik**  
Kansas State



**Bob Dyer**  
101.3 The MIX



**Bob Hall**  
DEFENDING CHAMPION



**Bob Tyree**  
Dayton Valley Days II



**Bonnie Ford**  
Sespe Creek



**Bonnie Tomasek**  
High Altitude Flamethrowers Chili Fest



**Carrie Lentz Parker**  
Clarendon Day featuring DC Cookoff



**Charlene Mitchell**  
South Carolina



**Charles Harber**  
Hacienda High Desert Regional



**Charlie Ward**  
Boulder Creek



**Chris Beaver**  
Washington State



**Chris Johnson**  
North Carolina State



**Christian Parker**  
Fire on the Mountain Regional



**Christii Watkins**  
Maryland State



**Cindy Reyes**  
BAND Wild West Fest



**Darol Wetzel**  
Idaho State



**David Kelley**  
Joe Harvey Memorial



**David Sinclair**  
Buckeye Regional



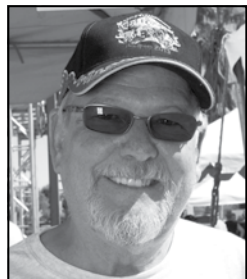
**David Violette**  
Cast Iron Firecracker



**David Lorenz**  
New Jersey State



**David Mallory**  
Mississippi State



**David Wright**  
Route 66 Regional



**Dean Harvey**  
Sandy Hook CT Fire Dept



**Diane Lentz**  
Winterfreeze Regional



**Dick Swenberger**  
Raging Bull



**Dione Cooley**  
AZ Valley of the Sun



**Don Van Lehn**  
Chili in the Village



**Doug Roy**  
Nicky's Chili Cookoff



**Ed Huffman**  
Town of Superior Regional



**Eileen Beaty**  
Cooks Corner



**Faye Mulligan**  
West Virginia State



**Gail Kyle**  
Tennessee State



**Gary Ballweg**  
Central Illinois



**Gary Benfield**  
Mid-America Regional



**Georgia Weller**  
Central States Regional



**Gloria Stevens**  
Joe DeFrates Memorial Regional



**Greg Virant**  
Illinois State



**Harry Robinson**  
Oregon State



**Helen Lewis**  
Illinois State Fair Regional



**Henry Stephens**  
Missouri State



**Irene Menchaca**  
Nevada State



**Jack Cowell**  
Massachusetts State



**James LaTendresse**  
Western Regional



**Jan Brown**  
Rotary Club of Thousand Oaks



**Jan Sprouse**  
Florida State



**Jason Frechette**  
Southern Connecticut



**Jeff Netser**  
Michigan State



**Jerry Buma**  
Animal Rescue Foundation



**Jill Goldberg**  
Nebraska State



**Jim Beaty**  
Happy Trails Regional



**Jim Parker**  
Five Alarm Mountain Madness



**Jim Stoddard**  
Great Lakes Regional



**Joe Callahan**  
Call 9-1-1



**Joe Harter**  
Virginia State



**John Burke**  
Midnite Sun Alaskan Cookoff



**John Medcraft**  
Nevada Capital Regional



**Jonathan Everin**  
Hudson Valley Regional



**Jonathan Hirshon**  
Foresthill District



**Judith Omerza**  
Discover Virginia



**Julie Netser**  
Thistledown Racino



**Karen Angotti**  
Camarillo Hospice Regional



**Karen Ray**  
Smokin' Big Chili Challenge



**KC DeBoer**  
South Dakota State



**Ken Hook**  
Desert Rat Regional



**Kimberly Beaver**  
Chili on the Comstock



**Kurt Leithner**  
The New York City Chili Cookoff



**Larry Eastep**  
Autumn in the Park Chili Cookoff



**Larry Lentz**  
Chilinois Regional



**Larry Weltikol**  
Acreage Regional



**Lauren Ray**  
Ohio State



**Laurie Boisseranc**  
High Sierra Regional



**Linda McGrath**  
Doc Dowling Regional



**Linda Patterson**  
The Chili Chicks Regional



**Louis Gonzalez**  
New Mexico State



**Lynn Robinson**  
Uncle Bo Memorial



**Marilyn Frederick**  
Mooshaven Regional



**Mark Hurt**  
Southside Chili Shuffle



**Mark Haught**  
River Resorts Regional



**Matt Levy**  
Giant's Keystone Regional



**Matt Bush**  
Wheeling Feeling Regional



**Matthew McSheehy**  
Maine State



**Michael Goodman**  
Tulsa RV Ranch



**Michael Stewart**  
Silver State



**Michael Watkins**  
Main Street Heat Regional



**Michelle Watson**  
Summerville  
Wild West Junction



**Mike Austin**  
Huntington Beach Elks Regional



**Mike Ford**  
Perris Valley



**Nathan Gramm**  
Smoke on the Water



**Pamela Wright**  
Arizona State



**Patricia Sanchez**  
Beatty Days Regional



**Priscilla Licon**  
Snowmass Mammoth Fest 1



**Richard Chauvin**  
Sunshine Regional



**Rob Daugherty**  
Deep Creek Chili Splash



**Robert Kyle**  
Sam's Town Chili Showdown



**Robin Seufferer**  
Lincoln Prairie Trail



**Ronald Boisseranc**  
River City - Old Town Elk Grove Regional



**Roxanne Ballachino**  
A Chilly Chili Stroll



**Sachiko Brecke**  
Dana Point Cookoff



**Scott Barrett**  
Wild Willies Regional



**Scott Navaroli**  
New England Regional



**Scott Sprouse**  
Chili in the Keys Regional



**Sean McGrath**  
New Hampshire State



**Sean Richardson**  
Colorado State



**Skip Cooley**  
Boulder City Mojave Desert Regional



**Steve Crawford**  
Big Bear Regional



**Susan Seufferer**  
Sangamon County Fair Regional



**Susie Decker**  
Red Bluff Roundup



**Tana Harter**  
Pennsylvania State



**Terry Van Lehn**  
All Ohio Regional



**Tish Crawford**  
Old Town Temecula Regional



**Tom Calvert**  
Louisiana State



**Tom Hoover**  
Southwest Regional



**Tom Pardikes**  
Chilly Willie Chili Challenge



**Vicki Tankis**  
Connecticut State



**Voni Medcraft**  
Virginia City



**Wayne Ronsman**  
Alaska State



**Wes Carlson**  
Oklahoma State

## 2013 WCCC Golf Tournament

The Annual WCCC Golf Tournament was held on October 10, 2013 at the Firecliff Course at Desert Willow Golf Club in Palm Desert, CA. We had 10 golfers this year, ready and raring to go on a gorgeous morning. The evening before had some rain through out the Coachella Valley, which also left some beautiful snow-capped mountains to view in the morning sunlight. Could not have wished for a better day! We had two new faces join us this year, Bonnie Tomasek of Colorado and Bob Lovell of New York. Welcome aboard! With ten players, we split up into two 3-somes and a 4-some. The course proved to be fair but difficult. It was in very good shape and the greens were putting fast and hard to read from time to time. Most of us don't live in the very hot parts of the world, so play-

ing on Bermuda Grass greens was interesting to say the least. They have a distinct grain most greens don't and it changes as the sun moves. This was the last day for these conditions, as the club was to open the Mountain View course the next day and start the winter overseeding process on Firecliff then too. Well, this year the winning team was a group of veterans who all have had their name on the cup before. Bill Blakey of Missouri, George Lott of Colorado and Paul Whitney of Arizona cobbled together a score of even par in the scramble format, with one bogie and one birdie for 18 holes. Some great chipping and putting made up for a lack of distance off the tee, as the team reached very few greens in regulation. The team of Matt Levy of Maryland, Richie (Big Stick) Omerza of Pennsyl-

vania, Kurt Leithner of New Jersey and Linda Blakey of Missouri finished 1 stroke back and the team of Steve and Bonnie Tomasek of Colorado joined by Bob Lovell of New York were just a couple of strokes behind them. A great time was had by all and drinks were shared on the patio afterwards and the stories of the day recounted by the various teams. If you would like to join us in 2014, please call Paul Whitney at 928-853-1161 to reserve your place. The tournament will be held on the Thursday before we all start cooking and judging on Friday. It's amazing, as Bonnie T. pointed out, to be sitting around a table with a bunch of other chili people and talk nothing about chili! Hope to see you next year, wherever the WCCC may be.

**Winners Bill Blakey George Lott Paul Whitney**



# COOKOFF SCHEDULE AS OF 12/20/2013

## 12/30/2013 • BEACH BLAST OFF FIRE & ICE HOMESTYLE CHILI COOKOFF

Location: Beach Pavilion  
 Entry Fee: TBD  
 Charity: TBD  
 Advances to: 2014 Homestyle WCCC  
 Contact:  
 Michael Cunningham  
 City of St Augustine Beach  
 2200 A1A South  
 St Augustine Beach, FL 32080

Email: mcunningham@cityofsab.org  
 Work: 904-501-4556  
 Fax: 904-471-4108

## 01/11/2014 • LAUGHLIN REGIONAL

Location: The Nugget Hotel and Casino  
 Entry Fee: \$35.00 PC 1 gal in addition to entry / Salsa \$10.00 Red \$35.00 PC 1 gal in addition to entry PC 1 gal in addition to entry  
 Charity: Relay for Life  
 Advances to: WCCC 2014  
 Contact:  
 Gary & Dawn Nehf  
 3581 Unicorn  
 Pahump, NV 89048

Email: dawnschili@hotmail.com  
 Home: 775-727-9790

## 01/12/2014 • NEVADA STATE

Location: The Nugget Hotel and Casino  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry / Salsa \$10.00 Red \$35.00 PC 1 gal in addition to entry PC 1 gal in addition to entry  
 Charity: Relay for Life  
 Advances to: WCCC 2014  
 Contact:  
 Gary & Dawn Nehf  
 3581 Unicorn  
 Pahump, NV 89048

Email: dawnschili@hotmail.com  
 Home: 775-727-9790

## 01/18/2014 • SUNSHINE REGIONAL

Location: Kissimmee Lakefront Park  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry fee / Salsa \$20.00 Verde \$25.00  
 Charity: City of Kissimmee  
 Advances to: WCCC 2014  
 Contact:  
 Vanessa Roman/Cathe Iveson  
 City of Kissimmee Parks/Rec  
 201 E Dakin Ave  
 Kissimmee, FL 34741

Email: vroman@kissimmee.org  
 Work: 407-518-2576  
 Fax: 407-935-1437

## 01/18/2014 • CENTRAL IL CHILI COOKOFF

Location: Hickory Pt. Mall  
 Entry Fee: \$35.00 PC 1 gal. in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Forsyth Sunrise Rotary  
 Advances to: WCCC 2014  
 Contact:  
 Gretchen Murphy  
 Forsyth Sunrise Rotary  
 PO Box 244  
 Forsyth, IL 62535

Email: gkmurphy22@gmail.com  
 Work: 217-620-8012

## 01/18/2014 • NEW ENGLAND WOMEN'S INVITATIONAL CHILI COOKOFF

Location: Pleasant View  
 Entry Fee: \$30.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$20.00  
 Charity: Patriot Guard Riders  
 Advances to: WCCC 2014  
 Contact:  
 Michael Freedman  
 Somers, CT 06071

Email: madmike@chilict.com

## 01/19/2014 • WINTERFREEZE REGIONAL CHILI COOKOFF

Location: Knights of Columbus Hall #364  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry / Salsa \$20.00 PC 1 quart in addition to entry Verde \$25.00  
 Charity: St. Jude Children's Hospital  
 Advances to: WCCC 2014  
 Contact:  
 Joseph Regan  
 Knights of Columbus #364  
 1321 Dial Court  
 Springfield, IL 62704

Email: joe.regan@att.net  
 Work: 217-341-1782  
 Fax: 217-547-0978

## 01/25/2014 • CHILLY WILLIE CHILI CHALLENGE

Location: Orland Park Civic Center  
 Entry Fee: \$35.00 PC 1 gallon in addition to entry / Salsa \$10.00 Verde \$20.00  
 Charity: Orland Park Theatre Troupe  
 Advances to: WCCC 2014  
 Contact:  
 Ray Piattoni  
 Village of Orland Park Recreation & Parks Dept  
 14600 S. Ravinia Ave.  
 Orland Park, IL 60462

Email: rpiattoni@orland-park.il.us  
 Work: 708-403-6283  
 Fax: 708-403-6274

## 02/08/2014 • PALOS PARK CHILI COOKOFF

Location: Recreation Center  
 Entry Fee: Red \$40.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$20.00  
 Charity: Palos Park Pedalers  
 Advances to: Last Chance 2014  
 Contact:  
 Frank Wendling  
 Village of Palos Park Rec. Director  
 8901 W 123rd Street  
 Palos Park, IL 60464

Email: fwendling@palospark.org  
 Work: 708-671-3762  
 Fax: 708-671-3767

## 02/08/2014 • CHILI IN THE VILLAGE

Location: Pinecrest Gardens  
 Entry Fee: \$25.00 PC 1 gallon in addition to entry / Salsa \$0.00 - 2 quarts of Salsa Verde \$10.00  
 Charity: Pinecrest Gardens  
 Advances to: WCCC 2014  
 Contact:  
 Stephanie Saenz  
 Pinecrest Gardens  
 11000 Red Rd.  
 Pinecrest, FL 33156

Email: ssaenz@pinecrest-fl.gov  
 Work: 305-669-6990  
 Fax: 305-669-6944

## 02/15/2014 • CHILI IN THE KEYS REGIONAL

Location: Moose Headquarters  
 Entry Fee: Red \$45.00 PC 1 gal in addition to entry fee / Salsa \$10.00 Verde \$45.00  
 Charity: Islamorada Moose Charities  
 Advances to: WCCC 2014  
 Contact:  
 Dennis Ward  
 190 Orlando Drive  
 Tavernier, FL 33070

Email: dennisward@aol.com  
 Work: 305-812-6072

## 02/16/2014 • FLORIDA STATE

Location: Moose Headquarters  
 Entry Fee: Red \$45.00 PC 1 gal in addition to entry fee / Salsa \$10.00 Verde \$45.00  
 Charity: Islamorada Moose Charities  
 Advances to: WCCC 2014  
 Contact:  
 Dennis Ward  
 190 Orlando Drive  
 Tavernier, FL 33070

Email: dennisward@aol.com  
 Work: 305-812-6072

## 02/22/2014 • CHILI IN THE PARK

Location: Central Park  
 Entry Fee: Red \$0.00 PC 2 gallons in lieu of an entry / Salsa \$0.00 PC 1 gallon in lieu of entry Red \$0.00 PC 2 gallons in lieu of an entry PC 2 gallons in lieu of an entry  
 Charity: Habitat for Humanity  
 Advances to: Last Chance 2014  
 Contact:  
 Joseph Burke  
 1850 Lee Rd Ste 230  
 Winter Park, FL 32789

Email: orlandotsi@gmail.com  
 Work: 863-521-4185  
 Fax: 407-674-3150

## 02/23/2014 • JOE DEFRATES MEMORIAL REGIONAL COOKOFF

Location: The American Center  
 Entry Fee: Red \$35.00 / Salsa \$15.00 Verde \$20.00  
 Charity: Childrens Dyslexia Center  
 Advances to: WCCC 2014  
 Contact:  
 Joe Regan  
 1321 Dial Court  
 Springfield, IL 62704

Email: joe.regan@att.net  
 Work: 217-341-1782  
 Fax: 217-547-0978

## 03/01/2014 • SILVER STATE CHILI COOKOFF

Location: Petrak Park  
 Entry Fee: Red \$35.00 PC optional / Salsa \$10.00 Verde \$20.00  
 Charity: No To Abuse  
 Advances to: WCCC 2014  
 Contact:  
 Ron Frazier  
 1241 E Calvada Blvd  
 Pahump, NV 89048

Email: rfrazier@cmaaccess.com  
 Work: 775-764-7569  
 Fax: 775-727-3696

## 03/08/2014 • AZ COPPERSTATE

Location: Ahwatukee Park  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry fee / Salsa \$15.00 Verde \$30.00  
 Charity: Ahwatukee Little League  
 Advances to: WCCC 2014  
 Contact:  
 Susan Hyden  
 Ahwatukee Comm. Swim/Tennis Center  
 4700 East Warner Road  
 Phoenix, AZ 85044

Email: shyden@ahwatukeehoa.com  
 Work: 480-893-1942  
 Fax: 480-893-6634

## 03/08/2014 • COOKING FOR CHILDHOOD CANCER AWARENESS HOMESTYLE

Location: Bullhead Community Park  
 Entry Fee: Red \$no contest / Salsa \$no contest Verde \$no contest  
 Charity: We Care Cancer Support Inc  
 Advances to: WCCC 2014  
 Contact:  
 Debbie Hendren/Karen Morris  
 We Care Cancer Support Inc  
 PO Box 20844  
 Bullhead City, AZ 86439

Email: kktaz@frontiernet.net  
 Work: 928-201-2327  
 Fax: 928-758-5447



# COOKOFF SCHEDULE AS OF 12/20/2013

## 03/09/2014 • AZ VALLEY OF THE SUN

Location: Ahwatukee Park  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry fee / Salsa \$15.00 Verde \$30.00  
 Charity: Youth programs  
 Advances to: WCCC 2014  
 Contact:  
 Susan Hyden Email: mevans@blackgaming.com  
 Ahwatukee Comm. Swim/Tennis Center  
 4700 East Warner Road Work: 480-893-1942  
 Phoenix, AZ 85044 Fax: 480-893-6634

## 03/15/2014 • RAGING BULL CHILI COOKOFF & CAR SHOW

Location: Spa Resort Casino  
 Entry Fee: Red \$40.00 PC 1 gal in addition to entry / Salsa \$20.00 PC 1 quart in addition to entry  
 Red \$40.00 PC 1 gal in addition to entry PC 1 gal in addition to entry  
 Charity: Knights of Columbus Charities  
 Advances to: WCCC 2014  
 Contact:  
 Tom Albert Email: tom@albertmgt.com  
 30299 Sterling Rd Work: 760-346-9997  
 Cathedral City, CA 92234

## 03/29/2014 • DESERT RAT REGIONAL

Location: American Legion Post 476  
 Entry Fee: Red \$35.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$35.00  
 Charity: American Legion  
 Advances to: WCCC 2014  
 Contact:  
 Phil Morosky Email: Phil.Morosky@verizon.net  
 Roadside Chili Home: 760-769-4366  
 13063 Gilbert St.  
 North Edwards, CA 93523-3433

## 03/29/2014 • LOUISIANA REGIONAL /HOMESTYLE CHILI COOKOFF

Location: John M Parker Coliseum - LSU  
 Entry Fee: Red \$40.00 PC 1 gallon in addition to entry / Salsa \$25.00 Verde \$40.00  
 Charity: Our Lady of the Lake Childrens Hospital  
 Advances to: WCCC 2014  
 Contact:  
 Eric Miller Email: ermccm@yahoo.com  
 840 Shadow Oak Dr Fax: 225-906-4230  
 Baton Rouge, LA 70810

## 03/30/2014 • LOUISIANA REGIONAL /HOMESTYLE CHILI COOKOFF

Location: John M Parker Coliseum - LSU  
 Entry Fee: Red \$40.00 PC 1 gallon in addition to entry / Salsa \$25.00 Verde \$40.00  
 Charity: Our Lady of the Lake Childrens Hospital  
 Advances to: WCCC 2014  
 Contact:  
 Eric Miller Email: ermccm@yahoo.com  
 840 Shadow Oak Dr Fax: 225-906-4230  
 Baton Rouge, LA 70810

## 04/12/2014 • LAKE HAVASU BOAT SHOW & CHILI COOKOFF

Location: Windsor Beach State Park  
 Entry Fee: Red \$25.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Lake Havasu HS Athletic Booster Club  
 Advances to: Last Chance 2014  
 Contact:  
 Mike Vedder/Allene Macklin Email: firefrog70@gmail.com  
 PO Box 3703 Work: 928-566-1336 Allene  
 Lake Havasu City, AZ 86404 Fax: 928-453-8733

## 04/12/2014 • SOUTH CAROLINA CHILI COOKOFF CHAMPIONSHIP

Location: Main Street Belton  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry fee / Salsa \$15.00 Verde \$25.00  
 Charity: Belton Center for the Arts  
 Advances to: WCCC 2014  
 Contact:  
 Matt Lusk Email: fattmatt@scchilicookoff.com  
 17206 Brown Ave Ext Work: 864-338-7837  
 Belton, SC 29627 Fax: 864-231-6718

## 04/12/2014 • RED BLUFF ROUNDUP

Location: Historic Downtown Red Bluff  
 Entry Fee: Red \$30.00 PC 25.00 / Salsa \$10.00 Red \$30.00 PC 25.00 PC 25.00  
 Charity: Rotary Club Scholarships  
 Advances to: WCCC 2014  
 Contact:  
 Michelle Blunkall Email: michelle@blunkallandnapier.com  
 PO Box 279 Home: 530-200-5548  
 Red Bluff, CA 96080 Work: 530-527-1313  
 Fax: 530-527-1319

## 04/26/2014 • MICHIGAN STATE

Location: Monaghan K of C  
 Entry Fee: Red \$35 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Penrickton Center for Blind Children  
 Advances to: WCCC 2014  
 Contact:  
 Gary Ray Email: lauren1ray@sbcglobal.net  
 16650 N Stanmoor Dr Work: 313-938-6364  
 Livonia, MI 48154 Fax: 734-422-2745

## 04/26/2014 • CARSON VALLEY COOKOFF #1

Location: Carson Valley Inn  
 Entry Fee: Red \$35.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Carson Valley Sertoma  
 Advances to: Last Chance 2014  
 Contact:  
 Fritz Rubins Email: MrFritz@charter.net  
 1221 Sorrenson Lane Home: 775-265-5463  
 Gardnerville, NV 89460

## 04/26/2014 • VA BEACH – MORE INFO SOON!

## 04/26/2014 • THE NEW YORK CITY CHILI COOKOFF

Location: Historic Richmond Town  
 Entry Fee: Red \$35.00 PC 1 gallon in addition to entry / Salsa \$10.00 Verde \$20.00  
 Charity: Staten Island Historical Society  
 Advances to: Last Chance 2014  
 Contact:  
 Ed Wiseman Email: ewiseman@historichrichmondton.org  
 Historic Richmond Town Work: 718-351-1611 x 250  
 441 Clarke Ave Fax: 718-351-6057  
 Staten Island, NY 10306

## 04/27/2014 • ROTARY CLUB OF THOUSAND OAKS CHILI COOKOFF & CLASSIC CAR SHOW

Location: Conejo Creek Park  
 Entry Fee: Red \$0.00 PC 2 gallons in addition to entry / Salsa \$0.00 PC 2 gal in lieu of entry Red  
 \$0.00 PC 2 gallons in addition to entry PC 2 gal in lieu of entry  
 Charity: Thousand Oaks Rotary  
 Advances to: WCCC 2014  
 Contact:  
 Susan Murato/Barbara Murray Email: susan.murata@silverstarauto.com  
 P.O. Box 1225 Work: 805-676-1828 Barbara  
 Thousand Oaks, CA 91358 Fax: 805-371-5451

## 04/27/2014 • CARSON VALLEY COOKOFF #2

Location: Carson Valley Inn  
 Entry Fee: Red \$35.00 PC 1 gallon in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Carson Valley Sertoma  
 Advances to: Last Chance 2014  
 Contact:  
 Fritz Rubins Email: MrFritz@charter.net  
 1221 Sorrenson Lane Home: 775-265-5463  
 Gardnerville, NV 89460

## 05/03/2014 • NEW ENGLAND REGIONAL CHILI COOKOFF

Location: Pleasant View Cafe & Golf  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Somers Fire Dept  
 Advances to: WCCC 2014  
 Contact:  
 Michael Freedman Email: madmike@chilict.com  
 Somers, CT 06071

## 05/10/2014 • DOC DOWLING CHILI COOKOFF

Location: AMF Milford Lanes  
 Entry Fee: Red \$35.00 / Salsa \$15.00 Verde \$25.00  
 Charity: MS  
 Advances to: WCCC 2014  
 Contact:  
 Jack Cowell Email: jc103157@gmail.com  
 7 Schumacher Dr  
 Ansonia, CT 06401

## 05/10/2014 • CHILI ON THE COMSTOCK CHILI COOKOFF

Location: C Street  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Virginia City Convention/Tourism  
 Advances to: WCCC 2014  
 Contact:  
 Jim Beaver/Neil Horning Email: neil@liquidblueevents.com  
 PO Box 1088 Work: 760-924-3452 Jim B  
 Mammoth Lakes, CA 93546

## 05/11/2014 • VIRGINIA CITY REGIONAL CHILI COOKOFF

Location: C Street  
 Entry Fee: Red \$35.00 PC 1 gal in addition to entry / Salsa \$15.00 Verde \$25.00  
 Charity: Virginia City Convention/Tourism  
 Advances to: WCCC 2014  
 Contact:  
 Jim Beaver/Neil Horning Email: neil@liquidblueevents.com  
 PO Box 1088 Work: 760-924-3452 Jim B  
 Mammoth Lakes, CA 93546

## 05/17/2014 • JR KNUTSON MEMORIAL – MORE INFO COMING SOON!

## 05/18/2014 • OLD TOWN TEMECULA REGIONAL CHILI COOKOFF

Location: Old Town Temecula  
 Entry Fee: Red \$25.00 PC 1 gallon in addition to entry / Salsa \$10.00 Verde \$20.00  
 Charity: Boy Scouts of America  
 Advances to: WCCC 2014  
 Contact:  
 Melody Brusting Email: melody@melodysadworks.com  
 Melod's Ad Works, Inc  
 21705 Como Street Work: 951-252-5649  
 Wildomar, CA 92590 Fax: 951-678-5467





GOLDEN NUGGET LAUGHLIN'S

# CHILI COOK-OFF

## BACK TO BACK WORLD QUALIFIERS!

**LAUGHLIN REGIONAL**  
SATURDAY, JANUARY 11, 2014  
COOKS MEETING AT 9AM

**RED CHILI \$35 ENTRY FEE**

*1 Gallon Minimum of People's Choice*

COOKING STARTS AT NOON 1st \$1,000  
2nd \$400  
JUDGES MEETING AT 2:30PM 3rd \$300  
TURN IN AT 3PM

**CHILI VERDE \$20 ENTRY FEE**

*1 Gallon Minimum of People's Choice*

COOKING STARTS AT 10AM  
JUDGES MEETING AT 12:30PM  
TURN IN AT 1PM

All entry money given back in prize money!

**BEST SALSA \$10 ENTRY FEE**

JUDGES MEETING AT 10:30AM  
TURN IN AT 11AM

All entry money given back in prize money!

**CHIEF JUDGE-GARY NEHF**

**NEVADA STATE**  
SUNDAY, JANUARY 12, 2014  
COOKS MEETING AT 9AM

**RED CHILI \$35 ENTRY FEE**

*1 Gallon Minimum of People's Choice*

COOKING STARTS AT NOON 1st \$1,000  
2nd \$400  
JUDGES MEETING AT 2:30PM 3rd \$300  
TURN IN AT 3PM

**CHILI VERDE \$20 ENTRY FEE**

*1 Gallon Minimum of People's Choice*

COOKING STARTS AT 10AM  
JUDGES MEETING AT 12:30PM  
TURN IN AT 1PM

All entry money given back in prize money!

**BEST SALSA \$10 ENTRY FEE**

JUDGES MEETING AT 10:30AM  
TURN IN AT 11AM

All entry money given back in prize money!

**CHIEF JUDGE-CAPT. JIM MAEHL**

**PEOPLE'S CHOICE (REGIONAL AND STATE) - 1ST PLACE TROPHY**

*\*Minimum One-Gallon. Ballots and Tasting Kits provided by Golden Nugget.*

### CHILI-HEAD SLOT TOURNAMENT

Friday, January 10 at 7PM

**\$10**

ENTRY FEE

\$2 of every entry fee will be donated to charity all other monies will be returned to prize pool payout!

### ROOM PACKAGES AVAILABLE

Call 800.950.7700

Ask for the Chili Special!

**\$99**

2 NIGHT PACKAGE

Friday & Saturday  
Single/double occupancy

**\$119**

3 NIGHT PACKAGE

Friday, Saturday & Sunday  
Single/double occupancy

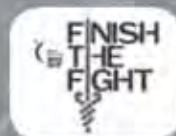
Register at [www.chilicookoff.com](http://www.chilicookoff.com) or send application  
(found at [www.chilicookoff.com](http://www.chilicookoff.com)) to

**GARY AND DAWN NEHF**

3581 Unicorn  
Pahrump, NV 89048

Make checks payable to "Golden Nugget Laughlin"

For more information call "Desert Dawn" at 775.727.9790  
or email [dawnschili@hotmail.com](mailto:dawnschili@hotmail.com)



LAUGHLIN  
[goldennugget.com](http://goldennugget.com)

# Ray Bogart Top Chili Chef At World Food Championship



Ray Bogart was on top of the World after being pronounced the best of the best from a field of 40 other chili competitors at the World Food Championship in Las Vegas, November 9th.

This was the second year for the World Food Championships. The four-day event involves seven categories of competition, ie, chili, burgers, bacon, sandwich, barbeque, recipe and this year's winner,

dessert. Hosted by Ben Vaughn, celebrity chef and Food Network star, the competition pits the winners of each category against each other at the Final Table on Sunday after having won their individual category. The celebrity judges say that it's a challenge to choose a burger over a chef's recipe or a sandwich over chili, but the idea is that each individual dish stands on its own as the "best" overall dish.

Ten International Chili Society cooks created their finest chili recipes on Saturday to earn the one spot at the Final Table.

Ray and Mary Bogart  
Gary Ballweg  
Diane Lentz  
Joe Regan  
Bob Kyle  
Joe Harter  
Tish Crawford  
Michael Goodman  
Nick Fadlich  
Lynn Berkebile

Bill and Gail Donovan did a splendid job of organizing the judging to determine the finalists for the chili category. The judging panel was made up of celebrity chefs, VIP's from Las Vegas, ICS Certified Chili Judges and WFCVIP's.



# Chili Cookoff sets new record, gives away \$55,000

**The HART Center, Guthrie Memorial Library are primary benefactors**

The figures on the big checks donated to non-profits from the proceeds of the Hanover Chili Cookoff have never been higher.

An increased fee structure and a few extra tweaks to the 18th annual chili competition made all the difference as the organization raised \$55,000 to donate to seven local non-profits, Cookoff council member John Loose said. The previous high was \$48,000, he added.

The main benefactor, the HART Center in New Oxford, which provides workforce training to promote

independent living for the mentally and physically disabled, received \$27,500 and Guthrie Memorial Library was presented with \$13,750.

Loose said the two organizations receive 50 and 25 percent of the proceeds annually. This year's remaining benefactors -- Hanover Council of Churches, Friends of Codorus State Park, Adams County SPCA, Hanover Hospital EMS and Hanover Kiwanis Club -- split the remaining 25 percent. The members of each organization took a photograph with Mayor Ben Adams at Wednesday's Hanover

Borough Council meeting.

The council passed a resolution sharing gratitude for the more than 300 volunteers that helped with the contest that features dozens of teams competing for bragging rights, prize money and a chance to advance to the International Chili Society's World Championship.

Entrance fees increased from \$7 to \$10 as a convenience to gate operators and to generate more money to compensate for a rented aluminum-framed stage that replaced the previously improvised structure -- a pair of flatbed trailers covered with plywood. Loose said performer safety factored into the decision.

"We got folks through the gate a whole lot quicker without having to count a lot of \$1 bills," Loose said.

Online ticket sales and special VIP packages also contributed to the event's monetary success, he said.

The contest drew roughly 7,000 people, Loose said, adding that the attendance was down slightly from other years.

"It was so hot that it was pretty uncomfortable that day," he said of the Labor Day weekend event. "We had to make two runs to purchase more water to keep everyone hydrated."

Chili cookoff benefactors

The HART Center: \$27,500

Guthrie Memorial Library: \$13,750

Hanover Council of Churches: \$4,000

Friends of Codorus State Park: \$4,000

Adams County SPCA: \$2,500

Hanover Hospital EMS: \$2,500

Hanover Kiwanis Club: \$750

Contact Adam Michael at 637-3736 ext. 123



In this file photo from September, Matt Albright of Hanover cooks up chili at the 18th annual Hanover Chili Cook-off at Good Field. Albright, along with Allen Kuhn, at left, are owners and chefs at 3 Hogs Catering, a local catering service.



# JOIN THE FUN!



**One Year Charter  
Membership and  
ICS NEWSPEPPER  
Subscription**

## International Chili Society Membership Application

Dear Folks at Chili Headquarters: As a "true lover of chili" I want to become a "card carrying" member of the International Chili Society, and if accepted, agree to comply with the rules, regulations and by-laws. Enclosed is my check, money order or credit card information.

### CHARTER

U.S. Resident: \$50.00

Canada/Mexico Resident: \$57.00 U.S.

Other International Resident: \$70.00 U.S.  
(Non U.S. Bank – send Money Order)

**HOMESTYLE**  \$20.00

Enclosed please find \$\_\_\_\_\_  Check  Money Order      Membership # \_\_\_\_\_ for Renewal

Name \_\_\_\_\_ Home Phone \_\_\_\_\_

Mailing Address \_\_\_\_\_ Cell Phone \_\_\_\_\_

City \_\_\_\_\_ State/Province \_\_\_\_\_ Fax Phone \_\_\_\_\_

Postal Code \_\_\_\_\_ Country \_\_\_\_\_ Email \_\_\_\_\_

**Make checks payable and mail to: International Chili Society  
13938 Tiffany Pines Circle N, Jacksonville, FL 32225-2577  
Phone 949-496-2651 • Fax 904-374-4704 • www.chilicookoff.com**

### CREDIT CARD INFORMATION:

Name as it Appears on Card \_\_\_\_\_ Amount \$ \_\_\_\_\_

Street Address (If different from above) \_\_\_\_\_

City State/Province \_\_\_\_\_ Postal Code \_\_\_\_\_ Country \_\_\_\_\_

MasterCard     Visa     American Express

CREDIT CARD NUMBER \_\_\_\_\_ Expiration Date \_\_\_\_\_

Signature (as it appears on card) \_\_\_\_\_ Date \_\_\_\_\_

## International Chili Society

P.O. Box 1027  
San Juan Capistrano, California 92693

Toll-free 1-877-777-4427  
Phone: 949-496-2651  
FAX: 904-374-4704

Email: ICS@chilicookoff.com  
Web site: www.chilicookoff.com