

April 3, 2013

A big thank you to the City of Colville for its decision to fund promotional seed money for the Chili Cook-off. The city will reimburse the amount of \$2,000 after the event when an accounting of attendees, etc., has been submitted.

Colville Rotary thanks all the people who paid the motel/hotel taxes, and, the City's funding committee (headed by our own Nancy Foll) who made the decision to award this amount requested in the Chili Committee's proposal.

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March 14, 2013

### Another Day Stirring the Chili Pot

At the March 6 meeting, Wayne Madsen was encouraged by Bud and will be looking into the possibilities for lentil chili makers in Pullman. He and Albert Kowitz were driving that night to see the basketball game and they were staying with his daughter who just happened to have connections to the Lentil Festival held in August. "We'll have eight hours to discuss a lot of things," he said as he became more enthusiastic about Bud's suggestion.

During a meeting at the Ag Trade Center with Laurie Roberts of Catering to You (and learning that she is waiting to sign up until she hears back from a couple so there'd be no conflict with the date), Fairgrounds director Lori Matlock okayed use of the Dairy Barn for safe housing of bicycles for the Blazing Saddles. She also talked about the gypsy caravan Jon Shaw is building for the June District Conference, inferring a possibility for use at the Chili Cook Off.

After the Rotary lunch meeting, Tom Webster and Bud conferred about non-chili vendors and a re-write of the chili participation invitation which will include instructions for those who wish to cook off site and NOT take part in the CASI judging.

Bud's poster design was discussed with Lynn O'Connor at her sign company. She is going to add the Blazing Saddles logo so that it soon can be sent off to the Gold Line director who said he could post them in early April.

In the mail, a donation check for \$100 was received from Larry Miller Honda.

A phone message related that Pacific Coastal Airlines headquarters had nixed a sponsorship.

Another invitation will be presented, in person, in case the employees can participate on their own as a chili vendor. They had been so enthusiastic!

Dian Wilson, Northport teacher, has been added to the list of Chili Judges along with

Dr. Matt Kaiser, Fred Hauflin, former Army chef, Curtis Smith, head chef Spokane Country College Culinary School (if he says 'yes' in May). One spot is being held for a Canadian. One has been invited but no response.

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March 6, 2013

Budinger Team in Spokane March 1-2...the list keeps growing!

- Arden: Arden 1st Stop, Monica, the owner, and Marcie, who said, "I make better chili than anybody."
  - Addy: Addy Inn: waitress is asking the owners. Likes the idea.
  - Chewelah: Chalet, may be, but apprehensive because "things could happen and I couldn't do it. One time I said I'd be a vendor and then broke my arm at the last minute, and they got mad at me."
  - Casino: Ricardo chef, tells Bud, "We're in."
  - Deer Park: Salt Day – Tracy says she'll send a gift certificate.
  - Spokane: Downtown Chili's manager, Wyatt Denton, manager is asking his friend at the Viking Saloon, if he'll team up with him as chefs representing "maybe" the Viking; otherwise, he'll think about doing it with his 12-year-old daughter.
  - Chaps: Night manager likes idea and will run it by the owner who has the most unique business card, as well as rustic Victorian-like bakery and restaurant.
  - Dickey's BBQ: Very much a possibility for restaurant as well as for an individual who works there.
  - Prospectors: Mgr. passing information onto the new owners. The former owners told us they would "pass."
  - Bigfork, Montana: Wilderness Farms – Dawn Rivere is taking packet to consult with her husband.
  - Luke's BBQ. A definite "maybe."
  - Loon Lake Saloon: "Maybe."
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February 25, 2013 - Chili Cook-Off News

Lot's has been going on to help prepare for the upcoming Chili Cookoff:

Budinger/Bender team spent two days in Spokane Feb. 21-22 making personal visits:

- Longhorn BBQ- met owner in Airway Heights then in Spokane Valley her exec chef, Jeff, who wants to go but must wait until July. "I don't want to commit and not be able to go."
- Buckhorn – Airway Heights – he is talking to the owner as well as to one of his friends.
- Rusty Moose – Manager Jesse and Chef Race Lee will be asking the owners.
- Bubbas – Reardon – Unfortunately will not be joining the competition.
- Chewelah Casino – Following postal and phone communications, met chef Ricardo who is definitely on board if OKed by management.

- District Bar – Met Ed in the Knitting Factory bldg and Gary, chef, who will be on board if there is no big concert going on that night.
- European Deli – Manager Stacy loves the idea and looks forward to presenting proposal to owner.
- Pacific Coastal Exec. Manager said after the fifth in-person visit, “I’m on board. I’ll call you soon as I get the word from headquarters in Vancouver.”

Downtown Honda made a donation of \$100

Auditioned and hired (if band member schedules permit) The Texas Twisters

We've received billboard proposals from the two outdoor advertisers 11 X 23 foot in Spokane area: One out-of-line; the other very promising. More on this when Chili folks meet with the Blazing Saddles Bicycle to discuss all advertising costs.

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January 18, 2013

The chief Chili Pepper of Washington State CASI, the organization sponsoring our Sept. 21 festival, phoned Bud recently. Ken Peach of Tacoma says he is sending Bud lots of information and chili recipes. "We can't have any chili that will burn a child or woman. There are macho guys who want to do that."

More than sending recipes, he says he will contact his Pepper buddies and tell them to help spread the word. "If there's a barbeque event anywhere near, there may be people who'll want to participate."

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January 5, 2013

“Everything's Better With Barbeque, Even Chili Con Carne”

Jeff Holter of Colville, who will be a chef competing in this competition stated, “There’s a thousand ways to prepare and flavor chili,” and he’ll add some barbeque sauce to his chili to make it unique.

Holter has a business called Captain JHO Gourmet Barbeque Sauce. He is a self-taught chef who likes hunting, fishing and cooking what he catches. The toppings and assorted sides he likes to serve with his chili often include assorted cheeses, onions, chili peppers, sour cream, corn bread, chips, bacon bits, hot dogs and different barbeque sauces.

The Colville Rotary Club now has a call out for entries for this international event. This event will be sanctioned by CASI, the Chili Appreciation Society, International. CASI is a non-profit organization that sanctions over 500 chili cook offs internationally each year as qualifying events for the Terlingua International Chili Championship. CASI raises

funds, conducts, and oversees the Terlingua International Chili Championship which is held every year in Terlingua, Texas.

Tom Webster, a Colville attorney and Rotarian is accepting registrations and forwarding rules to individuals like Holter, or to restaurants, big or small who want to be part of this cook off challenge. Tom Webster can be reached through our [contact page](#).

CASI rules require three judges, so that a person can move up in the chili-making ranking. They also require that a CASI referee be on hand during the judging. The public will have a chance to vote for their favorites, too. Several awards will be presented following the main music attractions.