

Springs Wings

March 2010



Colorado Springs GWRRA CO-I Region F

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Store—Jeannie Bondurant, 719-599-8495

50/50—Kim Athman

Couple of the Year (COY) - Paul & Jeannie Bondurant

Individual of the Year (IOY) - Nancy Daniels

Thank You Notes

The Pantry was open 148 days in 2009 and distributed 97,997 pound of food to 16,627 individuals (9,363 adults; 7,269 children). The increase over 208 in pounds was 2.5% and individuals 6.8%. 37.3% of food distributed was purchased with Holy Cross fiving, and 62.7% was donated. Care and Share, Holy Cross members, Panera Bread, Schlotzskys Deli, Curves, VBS, and the Fold Wing Motorcycle Club were the major donors.

from Pastor Dave Hall

Ronald McDonald House Charities of Southern Colorado also acknowledged GWRRA CO-I for their donations of goods from Jan-Sept 2009.

Shelley Shenanigans - Notes from the Directors -

I want to thank everyone for their interest in the participation contest; I don't believe I have seen so many captured mascots since we became members. Keep up the good group visitations to other Chapters' meetings.

We would like to thank Nancy Lockhart, Sandie Erskine, and Kathy Wren for coordinating our Valentine Dinner. These ladies did a great job with the restaurant, menus, and entertainment.

The Chapter I Chili Cook-off was a huge success thanks, in large, to Joann Hauser. Thanks to all those who helped Joann – Kathy and Dave Wren, Sandie and Chris Erskine, and Dean Hauser. Thanks to all our chili cooks for participating, our servers, the fire fighters, and everyone who came to test their taste-buds and taste the chili. We had GWRRA members from Chapters A, E, and L show up for the cook-off. We have also had numerous people ask if we are going to make this an annual event. From what we saw and all the positive feedback we have received – the answer would be, YES !!!! It was a hit. Cathy Luce has already started working on the prizes for next year.

Visit other Chapters' meetings and support their fundraiser when you can. You will meet new people, see how other Chapters operate, and, of course – like or not, have fun. Rallies (including Wing Ding), meetings, and fundraisers become more enjoyable because you recognize more people. Because Linda has become more involved in Ride for Kids (RFK), she sees people from Michigan, Florida, Tennessee, New Mexico, and many other states at Wing Ding that she met at RFK training and rides. These people become friends, then family. It's a wonderful thing.

Reminders:

March 27-28 – Officer Certification Program (OCP) training at the Jefferson County Fair Grounds. This training is ***NOT*** limited to officers—anyone interested in the training may attend. If you would like to attend, please contact us or Steve Randolph.

Hopefully warmer weather is on the way, pull the bikes out of storage, check the tires, and Ride Safe. (there have always been rain dances is there a sunshine dance?)

Butch and Linda

Visit Chapter I at www.springswings.org

DWD

A lot of vehicle drivers are not driving when they should be driving. They are doing other things within the confines of their vehicles. They are not looking out for you or anyone else on the road. Now using your cell, texting and surfing the internet are great tools in today's society, but there is a time and place to use them correctly. These people are D.W.D, Driving While Distracted. Therefore, when we are out driving during the day or night, we need to know what types of people are out on the road and what type of vehicle they are driving. For example, Monday thru Friday, 6-9am and 4-6pm are morning / evening rush hour people. You also have the lunch-bunch during the day. This gives you an idea of the type of traffic/people you are encountering. No matter who you are dealing with, you still need to be on your A-game. Now in regards to the nail polish crash, hind sight is always 20/20. What I want you to get out of this article are to be aware of your surroundings, look in your mirrors. Make sure that you have a couple of cars behind you before you ease up on your guard. Don't take things for granite out there on the road and be prepared for the worst. <http://www.blacknailbrigade.org/>

The following people have completed the Medic First-Aid Course that was held on 13 February at the Air Force Academy: Dave and Kathy Wren, & Don Cruzan and Cathy Luce. **CONGRATULATIONS!!** Don Cruzan and Cathy Luce have also achieved Level One in the Riding Program.

Earl Edwards
Chapter I Rider Educator



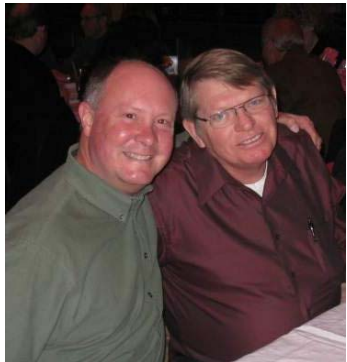
Valentine Couples



How Do You Spell Love???



Oh, wait—these aren't the loving couples. But they do have nice smiles !!!



The way the cameras were flashing and smiles being had by all, you'd have thought you were at a red carpet affair in Hollywood! Instead, it was the Chapter I dinner in celebration of Cupid. That's right . . . Valentine's Day . . . and it turned out to be another great way for us to get together and celebrate friends, fun and food. While we sure don't need much of an excuse to share a meal, that evening was especially enjoyable with considerable thanks going to Nancy Lockhart who really pulled this event together. She, along with her committee of Kathy Wren and Sandie Erskine, planned a lovely evening at The Fox and The Hound Restaurant. Forty-two people attended that evening, with many decked out in the color of love . . . um, that would be **RED** for those of you with a confused look on your face. After cocktails were enjoyed and folks had signed up to guess the amount of candies in the Valentine jar, we all sat down to a pre-determined menu printed up by the restaurant. As far as I know, the dinners were delicious (as were the cocktails!). After dinner the candy jar winner was announced – although with a little confusion as once again, Sandie forgot her reading glasses and couldn't make heads or tails of the numbers written down. One winner was announced (Jim Wyman) before Carol Farmer quickly corrected the situation and announced that her Valentine, Lewis, was in fact the winner. Sorry about that Jim . . . way to go Lewis! The winner received not only the jar of candies – totaling 152 pieces – but also a \$25 gift certificate to the cinema. Then Nancy Lockhart, game-show-extraordinaire, had three couples join her for The Not-So-Newly-Wed Game. Contestants were Paul and Jeannie Bondurant, Ken Souther and Beverly Cook, and Rich and Donna Noah. The players were asked some interesting, and might I say revealing questions. The winning couple would need to prove to the audience their intimate knowledge of their significant-other. While Jeannie thought Paul would be reincarnated as a bulldog, and Rich wasn't sure which cruise Donna felt was her favorite, the clear winner was Ken (a.k.a. Big Hunk) and Bev! They were presented with a Valentine's Box of wine, glasses, a game, candies and romantic candle. Bev saw the bottle of wine and was ready to high tail it out of the restaurant right then and there! But no, the enticing desserts kept them with us a little longer. Nancy, Kathy, and Sandie provided the desserts and a special surprise that evening was Chris Ward's fudge. Who woulda thought that Chris was so accomplished in the kitchen!?!? Not me, that's for sure! Kathy's carrot cake was gone in an instant without so much as a crumb left on the plate. Oh, and if you didn't try Nancy's Harvey Wallbanger Cake, you really missed out on a treat. Sandie's amaretto cake was a tasty success with the Bunkhouse campers who tend to enjoy a good bottle of amaretto (or two, or three) around the campfire.

So hat's off to our wonderful Chapter I members who made the evening such an enjoyable time. And a special thanks to Butch and Linda, our Chapter Directors, for their continued enthusiasm as we head into 2010. Thanks everyone for being there!!!



Chapter I Chili Cook-off and FUNdraiser

Our Chili Cook-off was a big success and did create a lot of FUN. We have been asked if this will become an annual event. The answer is “YES”.

There were 14 pots of chili, desserts, antacids, and over 70 people. We had visitors from Chapters A, E, and L. Many of the Cimmaron Hills firefighters came over to taste as well.



Congratulations to the winners. Joann Hauser—third place, Jim Moncrief—second place, and Glenn Goode—first place.

Thanks to Joann and Kathy Wren (and crew—that means spouses) for coordinating and getting the building ready. Thanks to everyone for coming, participating, and staying to help clean afterwards.

After many requests and some arm-twisting, the cooks have been nice enough to share their recipes with us, which you will find later in this publication. They should be proud to know that the firefighters also requested copies of their recipes.



The cooks



Link to First Aid kits

<http://www.first-aid-product.com/industrial/vehicle-first-aid-kit.htm>

Chili Cook-off Fun Photos



The servers are getting their directions before everyone arrives. They are such good listeners. Oops, is Sandie day-dreaming or just absorbing Joann's instructions?



Checking in to be sure the greeters have everything they need.



The experts (firefighters) have arrived to help with the judging.



Earl takes his chili tasting/ judging **SERIOUS**. Which one will he choose?



Chili Cook-off Visitors



Chapter E



Chapter L



Chapter A

Cimmaron Hills Firefighters



Chapter I Fun and Games



Progressive Marble Game

In May 2009, Chapter "I" started a progressive marble game. This was started to help generate some funds for the Chapter. How the game is played is we started off with 12 marbles the same color and one of a different color in a bag. At each month's meeting for a dollar apiece you can buy a chance to have your ticket drawn to reach in the bag to see if can pull the different color marble and walk away with the amount in the kitty. Only one ticket is drawn each month. Half of the money that is collected goes to the Chapter and the other half goes in the kitty. If no one draws the different colored marble, then we precede to the next month. If the different colored marble is drawn then we start over again. The fun of this game is waiting to see if the different colored marble is drawn, if not then the kitty keeps growing.

We had a winner in February; therefore, we started over at the March meeting.



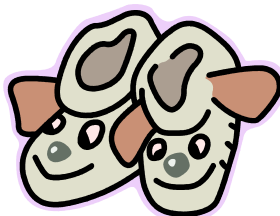
Goofy goes to Jim Moncrief



Goofy is awarded to one Chapter member who has done the goofiest thing since the last meeting. Goofy gets to spend the next month with that person. The person receiving Goofy

must add or attach something that represents their "goofy" stunt.

At our March meeting, we found out that Jim Moncrief can be a perfectionist—except when it comes to remembering to change out of his slippers before going to a Chili Cook-off.



2010 Participation Reward Program Rules

Program is open to current Chapter I GWRRA members only.

Program lasts from January 1 to December 31, 2010.

Points will be awarded to each person attending events or activities by the following schedule:

- 2 pts – CPR, First Aid, ERC, or Riding Skills classes or seminars (not parking lot practices).
- 3 pts - Local organized events (meeting, lunch/dinner rides, day rides, etc).
- 5 pts - **Out of Area** events (other chapter meetings, events, fund raisers, etc)
- 10 pts – District, Region, or National GWRRA meetings, events or rallies

Attendance for local events will be recorded from the sign-in sheets. Proof of attendance for other than Chapter I events must be provided to the Chapter within two months (60 days) of attending the event to receive credit. Proof of attendance must be something that proves of actual attendance of the event, such as signed note from meeting director, copy of sign-in sheet, or photograph at the event; gas or meal receipts are not acceptable.

Current scores to be published monthly in the chapter newsletter.

Prizes to be awarded at the January 2011 Chapter meeting. Prizes will be first place \$100, second place \$50, third place \$25 if possible. Gift certificates may have to be substituted for tax reasons, determination pending.

Additional photos taken at this February events will be sent separately. That way everyone has a chance to see ALL the candid shots.

Participation Reward Program Standings as of March 5

YTD		
64	WARD	CHRIS
64	WARD	CASEY
38	BONDURANT	PAUL
38	BONDURANT	JEANNIE
34	DAMSCHEN	SUE
31	DAMSCHEN	MARK
31	SHELLEY	BUTCH
31	WREN	DAVID
31	WREN	KATHY
28	CRUZAN	DON
28	SHELLEY	LINDA
27	HAUSER	DEAN
27	HAUSER	JOANN
26	EDWARDS	EARL
26	MONCRIEF	JIM
26	MONCRIEF	RAINY
25	ATHMAN	JOHN
25	ATHMAN	KIMBERLY
25	LUCE	CATHY
24	ERSKINE	CHRIS
24	ERSKINE	SANDIE
21	DANIELS	RAY
21	DANIELS	NANCY
21	NOAH	DONNA
21	NOAH	RICH
21	REISLER	DICK
18	IRISH	DOUG
18	LOCKHART	NANCY
18	PARTNER	BRUCE
18	WYMAN	JIM
15	DAVIS	GEORGE
15	FARMER	LEWIS
15	NYQUIST	DARLENE
15	PARTNER	MEL
15	WYMAN	OLGA
12	CRUZAN	DARREL
12	DOUGHERTY	KEVIN
12	DOUGHERTY	CONNIE
12	FARMER	CAROL
12	LOCKHART	CLAUDE
12	NYQUIST	BOB
12	POWELL	NANCY
12	SCHLOSSER	LAURIE
9	CURRY	RON

9	CURRY	MARSHA
9	IRISH	MARILYN
6	ATWELL	MARK
6	ATWELL	CINDY
6	CHILDS	CLIFF
6	CHILDS	MYRA
6	DAY	TAMMY
6	DAY	DAVID
6	GOODE	GLENN
6	KENNEDY	PHIL
6	SOUTHER	KEN
6	WEBER	TERRY
6	WEBER	VONDA
3	CLAYTON	RALPH
3	COX	STEVEN
3	DE BOER	GEORGE
3	EBERSOHL	JOHN
3	FITZLERLAD	DAVID
3	HALES	PATRICIA
3	HARDER	TOM
3	HARDER	MONICA
3	HARRIS	BRUCE
3	HILLMAN	TERRY
3	KERBS	KEN
3	KRULL	EUGENE
3	MESTAS	CHONGO
3	METRO	SUSAN
3	MILLARD	RICHARD
3	MOLLER	DON
3	SULLIVAN	STEVE
3	SULLIVAN	SHERRY
3	WORSTER	JERRY



WANTED!

Motorcycle camping trailer.
Looking for an Escalade,
Bunk House, Bushtec, Cy-
clemate, etc.

Contact Glenn Goode
719-265-5452
719-290-1516
glenn@goodewoods.com



On the count of three ...lift !!!

Bob Hope on aging

ON TURNING 70

'You still chase women, but only downhill.'

ON TURNING 80

'That's the time of your life when even your birthday suit needs pressing.'

ON TURNING 90

'You know you're getting old when the candles cost more than the cake.'

ON TURNING 100

'I don't feel old. In fact I don't feel anything until noon. Then it's time for my nap.'



For Sale

Tough times require that I sell most of my motorcycles. I have 2 trikes for sale.

2002 Honda Goldwing 1800 D.F.T. Trike for sale asking \$24,500 Illusion Blue, EZ Steer, fully independent suspension , always garaged ,22500 miles. Fully loaded to include: CB, 6 CD changer, Intercom, WB, Cruise control, Gerbing heated clothing plug, air wings, lighted controls, kuryakyn floorboards and heel-toe shifter, kuryakyn passenger floorboards, newer model trunk lights, turn signal accent lights on mirrors, driver backrest, passenger armrests, kuryakyn highway pegs, chrome front upper and lower cowl, chrome luggage rack , chrome Air-intake Vents, chrome front fender tip, chrome fairing vents w/shark gills, chrome radio control cover, chrome brake & clutch reservoir covers, chrome grilles on tail lights, aluminum back rims, carbon fiber dash and side panels, heated grips, trailer hitch, driving lights, mirrored timing cover, Tulsa vented windshield, headlight guards, front chromed disk brake covers, trunk organizer, many ground effect blue/red lights, ring of fire, light it up lights on back wheels, shark fins lighted, trunk light bar, ram mount drink holder, too many more accessories and chrome accents to mention. Matching helmet included. Carpeted trunk area. Ready to ride and ready to be admired by all your friends.



2002 Honda Goldwing 1800 D.F.T. Trike for sale asking \$24,500 Illusion Blue, EZ Steer, fully independent suspension , always garaged ,8800 miles. Fully loaded to include: CB, 6 CD changer, Intercom, cruise control, some pinstriping and graphics painted on bike, kuryakyn footpegs and highway pegs, turn signal accent lights on mirrors, chrome accents on mirrors, driver backrest, passenger armrests, chrome front lower cowl, lighted whale tail spoiler on trunk , trailer hitch, driving lights, mirrored timing cover, front chromed disk brake covers, trunk organizer, ring of fire, shark fins lighted, trunk light bar, chrome air-intake vents, chrome fairing vents w/shark gills, chrome radio control cover, chrome brake & clutch reservoir covers, chrome grilles on tail lights, aluminum back rims, ram mount drink holder, too many more accessories and chrome accents to mention. Matching helmet included. Carpeted trunk area. Ready to ride and ready to be admired by all your friends

I also have a Kwik Camp trailer that can be pulled behind a motorcycle for sale \$1800, and a 1995 Goldwing 1500 with a matching side car and matching trailer for sale \$10,000.

Darlene Murphey-Jones, 303-916-3901
GWRRA # 169031
Chapter A, Littleton Colorado

Goodies for April

Mel Partner
Cathy Luce



Heavy duty "Pitbull" motorcycle lift.
Made of heavy gauge steel/iron. Paid of \$450 new. Selling for \$200 obo.
Will easily lift Goldwings without straps.
If interested please send email to csencsits@falconbroadband.net or johnp.csencsits@hp.com
or
call 719-282-7848.

Upcoming Events & Celebrations



ANNIVERSARIES

March 16
Butch & Linda Shelley

March 28
Donald & Maryann Roberts

Dates to Remember

Mar 27-28—Officer Certification Program (OCP) training
Mar 26-28—Rally in Primm, NV
Apr 4—Easter
Apr 10—Parking Lot Practice
Apr 26—Dinner ride, Didi Reisler
June 13—Ride for Kids, Golden

Marsha & Ron Curry
Rusinak Real Estate ... Direct 719-590-6113
Marsha@2currys.com or Ron@2currys.com
*Specializing in residential real estate transactions
in the Pikes Peak Region*

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Chili Cook-off Recipes

Chili #1 (second place)

This was the "Best of Show at the Texas State Fair"

3 lbs chili meat or stew meat cut in fourths
 3/4 cup flour
 2 Tablespoons salt
 2 Tablespoons black pepper
 Work above ingredients together until all flour is worked into meat. Heat 2 tablespoons oil in heavy pan. Add meat mixture and sauté slowly, stirring so meat will cook thoroughly but will not get too brown.

Add:

2 med. chopped onions
 2 tablespoons chopped garlic
 Let cook together until onion/garlic are soft. Add 2 quarts of hot water and simmer 1 hour.

Add:

4 tablespoons paprika
 2 tablespoons powdered cumin
 4 tablespoons chili powder
 4 tablespoons chili blend
 2 cans tomato sauce 8 oz
 Simmer about an hour. Stirring often. Add additional seasoning to taste. When reheating do not add water, warm slowly over low heat gently. Note that there is not red or cayenne pepper in this recipe....if you want it hotter improvise.

Jim Moncrief

Chili Crock pot # 9

Chili Con Carne

1 can red chili beans (undrained)
 1 can kidney beans (drained)
 1 can pinto beans (drained)
 1 large onion (yellow or purple) sliced & chopped
 1 Red or Green pepper chopped
 1 lb. ground beef
 3 Tbps oil
 1 #2 1/2 can of (3 & 1/2 Cups) tomatoes/ or 2 cans stewed tomatoes, any flavor you prefer
 1 to 2 cans 8 oz tomato sauce
 1/2 tsp salt
 1/4 tsp paprika
 1/2 to 1 tsp cayenne pepper
 1/4 tsp ground cloves
 1 Bay leaf
 1 tsp Chili powder
 1 Tbsp minced garlic
 1/2 tsp to 1 tsp black pepper
 1/2 Tsp Cumin
 1/2 Tsp Oregano

Brown onion, pepper, & meat in oil. Add tomatoes and seasonings. Place all ingredients into crock pot, simmer (add beans after two hours) a minimum of four to six hours, adding water if needed. Garnish with extra sharp Cheddar cheese if you prefer, also add Hot and sweet Jalapeño peppers....if you like it a little more spicy.

Donna & Rich Noah

Chili #3

2# beef roast

1 small and 1 large can kidney beans
 2 onions
 1 green pepper
 2 roasted chilies
 chili powder
 cumin
 salt

Cube and brown beef.

Add to crock pot in given order.

Stir once and cook on low for 10 hours.

Chris Erskine

Chili # - Southwestern White Chili

2 Tbsp Olive Oil	1 tsp oregano leaves
1-2 lbs (2 pkgs) chicken breast/cut in cubes	1 tsp cilantro
1/2 - 1 cup chopped green onions	1/2 tsp ground pepper
2 cups chicken broth (w/3 cubes)	1/2 tsp garlic-pepper
2 cans chopped green chilies	4-5 cans white beans (15 oz)
2 tsp garlic powder	2 cans of butter beans
2 tsp ground cumin	

Heat olive oil in pan over medium-high heat. Cook chicken (season with garlic pepper and salt if you like), also garlic powder. Remove chicken (put in slow cooker). Cook green onions a little in pan - add to slow cooker. Stir in chicken broth, green chilies, all seasonings. Add beans (drain only top of beans). Note: I forgot to add the cilantro to the batch I prepared for the chili cook-off.

For the beans, I used 2 cans of butter beans, 2 cans of white cannellini (kidney) beans, and 2 cans of great northern.

You may add Monterey Jack cheese for garnish when serving if you like.

Olga Wyman

Chili Cook-off Recipes

Chicken Chili #6 (third place)

- Layer 3 chicken breasts (skinless/boneless) in crock pot
- Layer 4 cans Navy beans (not drained) Great northern or Cannellini beans may be substituted
- Pour 1 jar 16 oz (Old El Paso-Think-n-Chunky) 'medium' salsa over beans. 'Hot' salsa can be used for a spicier chili.
- Cook on High heat for 4 hours
- Remove chicken breasts and shred or cut in small bite-sized pieces
- Stir into bean and salsa mixture
- Sprinkle Taco/Nacho shredded cheese - melt and serve

Joann Hauser

Ute Touchdown Chili #12

1 pound each cubed sirloin and pork sausage (hot)
1 medium onion, diced
2 green bell peppers diced
2 cups chopped celery
2 (28-ounce) cans diced tomatoes
1 (28-ounce) can whole, peeled tomatoes
Ground cumin to taste
Chili powder to taste
Cayenne pepper to taste
1 (14 1/2-ounce) can black beans, drained and rinsed
1 (14 1/2-ounce) can chili beans, drained and rinsed
2 (14 1/2-ounce) can kidney beans, drained and rinsed
1 package chili seasoning mix
Sour cream, shredded cheese, or chopped green onions, for garnish

In a large skillet brown cubed sirloin & sausage (season, if desired), drain and set aside. Heat a large pot over medium heat with 1 tablespoon olive oil. Add the onion, green pepper, and celery—sauté briefly. Next, stir in the diced and whole tomatoes. Add cumin, chili powder, and cayenne to taste, and cook for about 10 minutes or until vegetables are tender. Add the beans, browned meat, and chili seasoning. Cover and let simmer for 2-3 hours. Serve with sour cream, chopped green onions, and cheese as garnish.

Butch Shelley

Interstate Chili #13

2 tablespoons olive oil
1 green bell pepper, diced
1 red bell pepper, diced
3 garlic cloves, minced
3 jalapeno peppers, minced
3 tablespoons ground cumin
2 tablespoons dried oregano
1 tablespoon chili powder
1 tablespoon ground cinnamon
2 teaspoons cayenne
1 pound beef chuck
6 links Mexican chorizo, removed from casings
3 tablespoons Worcestershire sauce
2 tablespoons Gravy Master
2 tablespoons hot sauce
1 (6-ounce) can tomato paste
2 cups beef broth
2 to 3 bay leaves
Salt and freshly ground black pepper
1 (8-ounce) container sour cream, for garnish
3 cups grated Cheddar cheese, for garnish
1 small onion, diced, for garnish

Heat oil in a large heavy pot over medium-high heat. Add bell peppers, onion, garlic, and jalapeños—sauté until tender, about 6 minutes. Add cumin, oregano, chili powder, cinnamon, and cayenne—continue to cook another 5 minutes. Add beef and chorizo—sauté until browned, about 10 minutes, breaking meat apart as it cooks. Add Worcestershire, Gravy Master, hot sauce, and tomato paste. Continue cooking until tomato paste turns nicely brown and caramelized, another 3 to 4 minutes. Add beef broth and bay leaves. Bring to a boil, then reduce heat to a simmer and cook 1 hour. Season with salt and pepper to taste. Serve with sour cream, grated cheese, and onion. Chili can be made 2 days in advance and chilled, covered. Reheat before serving.

Butch Shelley



Chili Cook-off First Place Recipe

White Chicken Chili

SERVES 5 (change servings and units)

- 1 lb boneless skinless chicken breast, cut into 1/2 inch cubes
- 1 medium onion
- 1 1/2 teaspoons garlic powder
- 1 tablespoon vegetable oil
- 2 (15 1/2 ounce) cans great dry northern white beans, rinsed and drained
- 1 (14 1/2 ounce) can chicken broth
- 1 teaspoon salt
- 1 teaspoon oregano
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper
- 1 cup sour cream
- 1/2 cup whipping cream
- 2 (4 ounce) cans diced green chilies

In large saucepan, sauté chicken, onion and garlic powder in oil until chicken is no longer pink. Add beans, chilies and seasonings and chicken broth.

Bring to a boil.

Reduce heat and simmer (uncovered) for 30 minutes.

Remove from heat, stir in sour cream and whipping cream.

Serve immediately.

Modifications made the day of the contest -

1. Doubled the recipe
2. Used both white and dark meat chicken, shredded instead of cubed
3. Substituted one can of creamed corn for one of the 4 cans of white beans
4. Added one chipotle chili pepper for its smoky/spicy flavor
5. Added a lot of garlic - about 2-3 Tablespoons minced on top of what it calls for (powder)
6. All the dairy (sour cream & whipping cream) replaced with just one can of evaporated milk
7. Cut back total amount of green chilis by 25%
8. Hit it with the stick (immersion) blender for a few seconds to thicken it up a bit. Probably would have been fine had I stuck with all the dairy.

Glenn Goode

Ultimate Ginger Cookies

- 2 1/4 cups all-purpose flour
 - 1 teaspoon baking soda
 - 2 teaspoons ground cinnamon
 - 1 1/2 teaspoons ground cloves
 - 1/2 teaspoon ground nutmeg
 - 1/2 teaspoon ground ginger
 - 1/4 teaspoon kosher salt
 - 1 cup dark brown sugar, lightly packed
 - 1/4 cup vegetable oil
 - 1/3 cup unsulfured molasses
 - 1 extra-large egg, at room temperature
 - 1 1/4 cups chopped crystallized ginger (6 ounces)
- Granulated sugar, for rolling the cookies

Preheat the oven to 350 degrees F. Line two sheet pans with parchment paper.

In a large bowl, sift together the flour, baking soda, cinnamon, cloves, nutmeg, ginger, and salt and then combine the mixture with your hands. In the bowl of an electric mixer fitted with the paddle attachment, beat the brown sugar, oil, and molasses on medium speed for 5 minutes. Turn the mixer to low speed, add the egg, and beat for 1 minute. Scrape the bowl with a rubber spatula and beat for 1 more minute. With the mixer still on low, slowly add the dry ingredients to the bowl and mix on medium speed for 2 minutes. Add the crystallized ginger and mix until combined.

Scoop the dough with 2 spoons or a small ice cream scoop. With your hands, roll each cookie into a 1 3/4-inch ball and then flatten them lightly with your fingers. Press both sides of each cookie in granulated sugar and place them on the sheet pans. Bake for exactly 13 minutes. The cookies will be crackled on the top and soft inside. Let the cookies cool on the sheets for 1 to 2 minutes, then transfer to wire racks to cool completely.

Glenn Goode





Goodies for April
Mel Partner
Cathy Luce



Chapter I meeting
information:

WHEN

First Saturday of the month, 8:30
coffee, 9:00 meeting

WHERE

Holy Cross-Lutheran Church
4125 Constitution Ave.

Linda Shelley
15605 Archer Terrace
Elbert, CO 80106



HELP **WANTED**

As the new year begins and we step up to our new positions as Chapter Directors, we still need help filling vacancies on our staff.

- Ride Coordinator
- Membership Enhancement Coordinator
- Chapter Photographer—I (Linda) have decided that everyone is a Chapter Photographer as long as they share their photos with the Historian and Newsletter Editor