

Chili/Flan Cook-off for BECA



March was the month for the BECA Committee of LMPOA, with it's participants from surrounding communities, to put on its annual Chili/Flan Cook-off, and it was a doozy!

Starting with the most important and uplifting part: Enough money was raised in the most fun ways, by the lovely and persuasive ladies collecting admission at the door and selling gift basket raffle tickets, to pay for the required uniforms, shoes, school supplies and fees to allow about 10 of our local little kids to go to school for a year.

Fandango will always be the BECA flagship event, and don't forget the Cinco de Mayo art sale and celebration coming up at Charlie Wild's*, but the Chili/Flan Cook-off is one of the most fun parties of the year! About 5 dozen partiers gathered at the Lyndes lovely home and tasted about a dozen unique and personal varieties of Chili and about half that number of Flans, in between potluck appetizers and desserts of all kinds along with a steady supply of excellent handmade Margaritas, cold beer and various wonderful wines.

Since Jerry Lyndes was hosting and didn't make his Baja Beach Bum Chili this year, there was only one dark,



earthy flavor variety, which was supplied by our local gourmand Keith Williamson, who took away the memorial Frank Torres award for first place with his delicious combination of chicken albondigas, dark beer, and spices, predominately the guajillo pepper. According to the chef, "because I removed the seeds and veins, the Scoville rating was only about 2,000-3,000, which allowed the great 'smokey-coffee-chocolate-like' flavor of the chilies

to supersede the heat. The GUAJILLO (pronounced 'gwah-HEE-yoh']) is widely available as a semi-dried pepper in almost every market in México and has the aromas and characteristics of chilies found in many 'mole' dishes."

Other highlights not to be missed were Marla Poggi's deeply flavorful Italian Chili with her homemade bread, Geri Thompson's uncooked vegetable Chilly Chili, Arthur Kanegis' vegan Chili Flan

Chili highlighted by its sour cream and brown sugar along with more traditional chili flavors. Among the more traditional and yummy chili's were Gene Grillo's tomatoey variety, Bob Carpenter's variety that had a name something to do with thawing out the diners.

Top prizes were kept in the family when Cathy Elliot won with her creamy rich but impossibly light and tasty Orange Flan and the role of Miss Congeniality (runner up) went to Anna Zimmerman's flan that took its concept from the dusky and flavorful chocolate, cinnamon, vanilla traditional creamy Mexican drink, Champurrado.

As emcee, Doug Rye did his best to be heard above the crowd, cracking jokes and calling out fabulous basket winning numbers, and in one case joined father Dave Kamena in trying to explain to his 4 year old son Cruse that his having pulled out the winning ticket, which turned out to be his own dad's, is amazing and isn't always the way it works!

And here's a happy note: Now that BECA's are part of the La Mision Children's Fund, which has it's 501c3 US non-profit status, all donations are tax deductible.



Watch your e-mail for your invitation to **Cinco de Mayo** but save the date and some art money. **Saturday May 14th**



