

Upsetting news for parents

My youngest is on her way to a show choir competition. That in itself is enough to make a parent worry a bit. She will be spending this evening on a bus, and arrive at the destination tomorrow afternoon. That is also enough to make a parent worry.

But she is heading south and east to South Carolina and the Myrtle Beach area. Has anyone seen the news about that area? Unfortunately, I have. If you haven't I will share.

[FIRES in South Carolina.](#)

Can a just say that this is really something to worry about. My youngest is always getting herself in this situation. When she was in the 8th grade she went to a Vet Camp. There was news that a Black Bear was roaming around in that area. Hmmm.

She decided to go to a specific college. There was a dorm fire in the dorms she was going to be living in. The students in the fire were in the same area of study she wants to go into. Hmmm.

Does bad luck follow my little girl all over the place, or is this just some weird set of coincidence.

I'm guessing the latter. It helps keep me sane.

Selling Chili

My youngest is in the High School's Show Choir, and they had a Chili sale during the Homecoming game to raise money for the group. I 'volunteered' to help sell some of the chili. My

first official chore was to help set up the tables needed to put the many crock pots of chili on. The next was to taste all of the different chili to make be able to tell all the customers/donation specialists if a specific chili was too spicy or something like that.

I can say that all of the chili was very good, but there wasn't a lot of spice in any of them. On my grading scale of chili they all would have been a zero. On the normal people scale, (those who don't tolerate the spice as well as I do) I guess there would have been a 1 in the group. There were not a 5 alarm chili in the group.

The number of different chili recipes is astounding. I was amazed that each chili had a specific flavor. It would appear that each cook had their own secret ingredient. I didn't have the time to be able to cook a chili for this event, so I just brought the shredded cheese and crackers. Not sure on the money raised, but the chili was gone before half-time. And there was a lot of chili.

Now for a quick and easy (and not bad tasting) chili recipe.

1 1/2 lbs ground beef browned with 2 cloves of garlic (drained)

4 – 16 oz cans of Brooks Chili Beans (I like the 16 oz cans for this so I can use different 'heats' if desired – I like the HOT)

1 can of Campbell's Tomato Soup (Progresso is good too)

2 tbls chili powder.

Hot sauce to taste at table.

Combine browned meat, soup and beans and chili powder. Heat through. Done that's it. Told you it was quick and easy.

The best bean chili I've had starts with tomatoes and dried beans. I'm surprised the recipe didn't call for you to butcher your own cow. I think I supplied a version of a beanless chili to the WCCT cookbook. I can't remember...