

# Boardwalk serves up a taste of chili

## CHILI

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Beach Flats Community Center.

Darroll McCue of Felton called his creation "frontier chili," and said it was made with grass-fed bison and lamb purchased from a local grocery store.

He also mixed in a little coffee and cocoa in his 7-gallon pot.

McCue didn't win, though his booth had a constant line.

"We put in everything you'd find in a chuck wagon crossing the plains," he said. "The worst thing you can do at a chili cookoff is run out."

Amber and Katherine Abbott made the trip from Sacramento to get their fill of chili.

Both women were pretty picky about who received their people's choice vote.

"I like the vegetarian ones that are spicy with a lot of beans," Amber Abbott said. "Chili's kind of like a hearty soup that reminds me of winter."

Katherine Abbott didn't like anything too sweet.

"But it's can't be too spicy either," she said. "I like it to be like a minestrone soup."

Santa Cruz resident Emanuel Silveira and his wife Kristy tasted a wide range of chili and didn't mince words over which were more palatable.

They were big fans of the Seabright Brewery's chili made with only tender meat, no beans.

"It really has that punch, that heat," Emanuel Silveira said. "It was just enough."

Follow Sentinel reporter Shanna McCord on Twitter at [Twitter.com/scnewsmom](https://twitter.com/scnewsmom)



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Visitors and tents fill the Boardwalk for the annual Chili Cook-off in Santa Cruz on Saturday.

### Chefs battle for top cook-off awards

Events

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SANTA CRUZ — Vats of piping hot chili lined the Santa Cruz Beach Boardwalk on Saturday with visitors carefully tasting samples, then casting votes for their favorite.

Chefs from all over Northern California whipped up beans, meats, onions, tomatoes and an assortment of spices in the Boardwalk's third annual contest of who makes the best chili.

At most booths, tasters could dress up samples with grated cheese, sour cream, green onions, sliced baguettes, saltine crackers or tortilla chips.

"When you put in the right amount of stuff, it's good," said contestant Dom Gallagi of San Mateo. "I'm pretty serious about chili. We're making this cookoff a ritual."

Chili tasting kits sold for \$9, which included five taste tickets, a spoon and small cup. Part of the proceeds will be donated to the

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Chris Heider, left, and Clint Cam test their competition's chili during the annual Chili Cook-off at the Santa Cruz Boardwalk on Saturday.

### AT A GLANCE

2012 BEACH BOARDWALK\*CHILI COOKOFF WINNERS

**BEST PROFESSIONAL (MEAT):** Parish Public House

**BEST PROFESSIONAL (VEG):** Santa Cruz Mountain Brewing

**BEST AMATEUR (MEAT):** Wine with Swine BBQ

**BEST AMATEUR (VEG):** Chili Con Carnage

**MOST ORIGINAL TEAM:** Santa Cruz Mountain Brewing

**PEOPLE'S CHOICE:** Wine with Swine BBQ (amateur) and Bad S BBQ (professional)

**MOST TASTED:** Gool Old Ben's Tri-tip Chili (amateur) and Bad S BBQ (professional)

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