

Chili cook-off winner wants to be state champ

By Richard Lech
staff writer

a week and he finds it continually satisfying. Original Sin is Adamski's tempting chili recipe, one good enough to have qualified him for the International Chili Society world championship four times. His chili includes 11 spices and herbs, cumlin, corn meal for thickening

ADAM AND EVE enjoyed their Original Sin just once and it was very freeing. But Jim Adamski of Redford often enjoys his two or three times



ART EMANUELE/staff photographer

Jim Adamski's Original Sin chili has taken him to the world championships four times, and he has now started bottling his championship recipe.

and a lot of chili peppers. Original Sin is a spicy concoction that has won Adamski four major chili competitions. But the biggest title of all, the world championship, has eluded him. He hopes to rectify that this year by winning the championship. "I always thought I had what it takes, but the judges had a different idea. Maybe they'll see it my way this year," said Adamski, a salesman who runs his own packaging materials firm, Packaging Supply.

THIS SATURDAY, Adamski will be taking Original Sin to the first cook-off of the chili-competition season, the National Kidney Foundation of Michigan's Great Chili Cook-Off at the Saline Farm Council Grounds.

It is one of five or six competitions he goes to each year. With all this chili cooking and eating, Adamski has become a chili connoisseur.

The vanity plate on the front of his van carries just one word: "CHILI."

His wife, Diane, said he is liable to ask to speak to the chef if a bowl of restaurant chili isn't up to snuff.

Diane is his avid supporter, even taking a turn at stirring the chili during competitions, although daughter Jennifer, 10, has the honor of being chief stirrer.

Diane also is a chili competitor, as she plans to take part in this year's Livonia Spree contest and hopes someday to compete against her husband.

But one thing she won't do is eat the stuff.

"I don't eat chili," she said. "I never

tasted his. I never tasted anybody else's."

ADAMSKI always has been something of a chili aficionado, however. As a youngster, he'd cook it out of a can or package.

"When I was 13 or 19 years old I read the label on frozen chili," he said. "It said processed beef hearts is what it's made from. I'm not a fan of beef hearts, so I started making my own from there."

He began by doctoring cans of chili with his own ingredients and eventually was cooking from scratch. In 1979 he entered his first contests and won the Michigan Cook-Off that year and the Indiana Cook-Off the following year.

The wins qualified him for the world championship in California both years. He didn't place in the top five either time, but he wasn't surprised at his disappointing showing in the 1980 competition at the old Paramount Studio ranch in California.

"We were five or 10 miles from civilization, and I don't know how many miles from the grocery store," he said. "I go to cut up the sirloin, and it falls right in the sand. Being the good cook which I am I picked it up and washed it off with beer."

"The judges probably found it a little gritty. They probably thought they had clam chowder."

Although his sandy chili didn't place, Adamski did win the Golden Pepper Award for the most creative use of spices.

ALL ARTISTS have their experi-

mental years, and Adamski had his in 1981. That was the year he'd put unusual foodstuffs such as kielbasa in his chili.

He didn't win a thing that year, and in 1982 he returned to his tried-and-true recipe.

"That's why I gave it the name Original Sin, because it's the original one," he said.

Getting back to basics paid off with victories that year in the eight-state North Central Great Chili Cook-Off. Last year, he won the Windsor, Ontario, title. He'll be shooting for his third straight appearance at the world championship this year.

Chili competitions are no small peppers. Prizes range from two plane tickets to the world competition for winners of state or regional contests to \$25,000 to the first-place finisher at the world championship. To qualify for the world meet, cooks must take a state or regional event.

The world contest, which takes place the third Sunday in October, is the ultimate in chili competitions. Not only do

competitors come from such faraway places as Australia, New Zealand, Tahiti, and Scandinavia, but the whole thing takes on a circus-like atmosphere.

There are wild animals on display, celebrity judges such as Robert Mitchum, Ernest Borgnine, George Gobel and Joanne Dru, and chili groups, some of whom wear large chili spoons around their necks.

But whether it's a world, state or local competition, the format usually is the same. The cooks take about a half hour to prepare their ingredients, then let the chili simmer for three hours. Adamski sticks to his original recipe, but varies the meat he uses, choosing from among ground beef, round steak, and beef brisket.

No canned chilis or chili beans are allowed in competition.

"If you were a judge, you'd be interested in tasting the chili," Adamski said. "You already know what beans taste like."

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CITY OF FARMINGTON HILLS NOTICE OF PUBLIC HEARING PROPOSED CAPITAL IMPROVEMENT PROGRAM

May 7, 1984 - 7:30 P.M.

Notice is hereby given that a public hearing will be held at 7:30 p.m. on May 7, 1984, in the Council Chambers, 31555 Eleven Mile Road. All interested persons will be provided an opportunity to present oral or written comments regarding the proposed Capital Improvement Program 1984 through 1989. Copies of the proposed Capital Improvement Program will be available for public review at the City Clerk's Office, City Hall, 31555 Eleven Mile Road, Farmington Hills, Michigan, from 8:30 a.m. to 4:30 p.m. weekdays; the Farmington Branch Library, 32737 W. Twelve Mile Road, Farmington Hills, Michigan, from 10:00 a.m. to 9:00 p.m. Monday through Thursday and 10:00 a.m. to 5:00 p.m. Friday and Saturday; also at the Farmington Branch Library, 23550 Liberty, Farmington, Michigan, from 10:00 a.m. to 9:00 p.m. Monday through Thursday and 10:00 a.m. to 5:00 p.m., Friday and Saturday.

FLOYD A. CAIRNS
Farmington Hills City Clerk

Public: April 24 and May 2, 1984

CITY OF FARMINGTON HILLS SUMMARY OF PROCEEDINGS REGULAR PUBLIC HEARING

April 30, 1984

Mayor Pro Tem Dolan opened the regular meeting of the Farmington Hills City Council on April 30, 1984 at 7:30 P.M. Members present: Aikatesh, Anilvar, Dolan, Dudley, Screen and Wolf. Absent: Williams. Others present: City Manager Savage, City Clerk Cairns, Assistant City Manager Coddick, City Attorney Foshtman and Planning Consultant Coates.

A Resolution was read by Mayor Pro Tem Dolan announcing the week of May 6-12, 1984 as Farmington Community Center Week in the City of Farmington Hills and urging all citizens to support the services of the Farmington Community Center.

Council denied Zoning Map Amendment C83-323 (ZR 5-1-84) to rezone property at 1870 West 13 Mile Road from RA-1 to OS-2 and P-1.

Council denied Zoning Text Amendment C83-A-84 to amend Section 2002, Height Limit to permit amateur radio towers and antennae to a maximum of 75 feet.

Council adopted Resolution No. 5 for Special Assessment Roll No. C-183 for road improvement on Eleven Mile Road in Sections 17 and 18. Council approved removing the Farmington Public School from GAD Roll No. C-182 at their directive, due to City Council having no authority to assess the Farmington Public Schools without their consent.

Contract was awarded to South Hill Construction Company for paving Eleven Mile Road, from Drake to Hunt Club Boulevard, at a cost of \$169,800.40. Traffic Control Order was approved prohibiting stopping, standing or parking on State of Michigan Trunkline Highway M-107 (Grand River Avenue).

Council adopted Resolution No. 1 establishing the boundary of Special Assessment District for water main improvements for Salzen Road, Village Lane and Willington Road (proposed assessment district B). Resolution No. 2 was adopted to set date of May 21, 1984 for public hearing.

Meeting adjourned at 11:00 P.M.

A. JANETTE DOLAN, Mayor Pro Tem
FLOYD A. CAIRNS, City Clerk

Public: May 2, 1984

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CLARENCEVILLE SCHOOL DISTRICT OF OAKLAND AND WAYNE COUNTIES
20210 Middlebelt Road
Livonia, Michigan 48152
(313) 473-8900
"Public Hearing on Increasing Property Tax"
Pursuant to Public Act No. 5 of 1982, and Public Act No. 43 of 1983, (2nd Ex. Sess.) the School District will hold a Public Hearing on increasing property taxes for operating purposes. The Hearing will be held:
Thursday, May 10, 1984
Board of Education Conference Room
Clarenceville Junior High School
20210 Middlebelt Road
Livonia, Michigan 48152
8:00 P.M.
The authorized millage rate of the School District is 37.90 mills. Public Act No. 5 of 1982, would limit the levy to 37.195 mills. The Board proposes to levy 37.90 mills, which it is anticipated will result in a 3% of increase in operating revenues from ad valorem taxes. The Board has the complete authority to establish the number of mills to be levied (37.90 mills) from within its authorized millage rate.
Dates: May 10, 1984
SS. LORENE F. ERICKSON, Secretary
Board of Education

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YOU'RE INVITED TO AWREY'S OPEN HOUSE AND BAKERY TOUR
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