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THE BUNCO® TIMES

11th Edition

April 2008

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A letter from the Editor:

"What A Wonderful World". Most everyone has heard this fantastic song by Louis Armstrong. The words he sings with his impeccable jazz voice, reminds us what we have the opportunity to witness each day if we choose to recognize the small things.

When we truly take JOY in the little moments life has to offer, we view each day as a gift. Springtime is nature's occasion for such gifts with its renewal and intrinsic growth or better yet: the sparkle to life within its simple pleasures.

What small wonders do you notice that knock at the door to your heart everyday and warm your mind in delight, not just because it is spring but because you are awake to the small things in your life.

Are they the songs of a bird or the colors on the trees as the sun changes direction, the twinkle in a baby's eyes, the smile on a strangers face or perhaps the chatter on a city street, the excitement your dog greets you with, the warmth of a car as you rest in the seat or may be it is as simple as the smell of the air?

What joys do you stop to notice that lead you down a thought process creating an "Ah-Ha" moment, when you say to yourself "What A Wonderful World and I am blessed to part of it?"

Happy Spring, Kelly R. Pion





Latest News:

Can you believe that it is already April? The World Bunco Association has so many exciting announcements for you players:

First, we have started implementing directors in your state and will be publicizing their names in the May newsletter. The directors will help those of you who are not involved in a Bunco group find one locally, announce fundraising activities, as well as be your direct liaison with the WBA.

Next, the United States Army and the World Bunco Association is so thrilled with the overwhelming response to the up and coming Bunco tournaments being held at installations around the world. The Bunco nights start the first week in April and happen each month for three months.

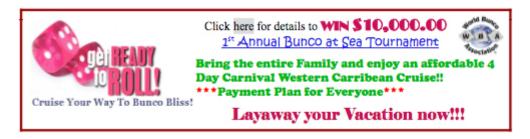
If you or someone you know is an authorized MWR patron over the age of 18 please click on the **banner below** to gather more information.



We look forward to having photos from this worldwide event to share with you in the May edition of *The Bunco Times*.

Oh Boy and AHOY there Players! Does this sound like fun or what?

A Bunco Tournament on the open seas. Pack your bags and come aboard with us on a 4 day Cruise in the Western Caribbean. There will be a **\$10,000** dollar first place prize, exciting activities and fun for everyone. What better way to incorporate a little relaxation before the holidays? Yes, World Bunco Association staff will be there to help with the tournament and say hello, we hope you are too?



Don't forget to check out this month's recipes, the featured Bunco group and a new line of Bunco shirts in the "It's Bunco Time" section below.

Leslie Crouch



(top)

It's Bunco Time:



The World Bunco Association is excited to team up with HipKraft.com, makers of fabulous rhinestone Bunco® shirts, with a special offer for April only through the WBA. By clicking on the image above, you'll get 15% off their entire line of Bunco shirts, available in several designs, styles and colors. Plus you'll get another \$2.00 off EACH shirt when you buy just two or more of any combination of Bunco shirts. This is a great opportunity to get together with your Bunco squad and order several shirts and to take advantage of their biggest discount ever. HipKraft shirts are so soft and sparkly, and are made in the USA. HipKraft stands behind their products 100% with a lifetime return and exchange policy. We think you'll agree that HipKraft Bunco shirts are a great way to add some bling to your next Bunco night!

(<u>top</u>)



*Ask Babs:

For any game questions I can be reached at: babs@worldbunco.com

Babs:

How do I upload my photos to <u>www.buncospace.com</u>?

Thank you,

Technologically Challenged in Texas

Dear Technologically Challenged,

First you must be a member of the community. Assuming you are logged in: go to your photo page, click upload photo, then select where you want your photo to be placed (blog, public, party, mod), next click on browse, this lets you find the photograph on your computer that you have previously saved to upload. Click upload only once for each photo, and you are on your way. I really hope that helps. I am here if you need further assistance.

Lovingly Babs

•••••

Hi,

One question: if a person wins most buncos and also has the most wins and travel, does she take home all three prizes? Thanks so much! Fran

Yes Fran, that's the "luck" of the game. Please make sure your rules are set prior to starting your game. Some games do not allow more than one prize per game. You can play with the rule "only one prize per person" but, just make sure all players are aware prior to the game or you could have a problem situation and you don't want that.

Sincerely,

Babs WRA

www.ebunco.com www.worldbunco.com www.buncospace.com www.worldofbunco.com

Hi Babs,

Wow, that is news to me. Thanks for your reply. Take care, Fran

(top)

Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com







Beef Parmesan with Garlic Angel Hair Pasta

INGREDIENTS

- 1 1/2 pounds beef cube steak
- 1 onion, sliced into thin rings
- 1 green bell pepper, sliced in rings
- 1 cup Italian seasoned bread crumbs
- 1/2 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 1 (16 ounce) jar spaghetti sauce
- 1/2 cup shredded mozzarella cheese
- 12 ounces angel hair pasta
- 2 teaspoons minced garlic
- 1/4 cup butter

DIRECTIONS

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. Cut cube steak into serving size pieces. Coat meat with the bread crumbs and parmesan cheese. Heat olive oil in a large frying pan, and sauté 1 teaspoon of the garlic for 3 minutes. Quick fry (brown

- quickly on both sides) meat. Place meat in a casserole baking dish, slightly overlapping edges. Place onion rings and peppers on top of meat, and pour marinara sauce over all.
- 3. Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, depending on the thickness of the meat. Sprinkle mozzarella over meat and leave in the oven till bubbly.
- 4. Boil pasta al dente. Drain, and toss in butter and 1 teaspoon garlic. For a stronger garlic taste, season with garlic powder. Top with grated parmesan and parsley for color. Serve meat and sauce atop a mound of pasta! HINT: make the meat ahead of time, and refrigerate over night, the acid in the tomato sauce will tenderize the meat even more. If you do this, save the mozzarella till the last minute.

STEAMED VEGETABLE MEDLEY

1/2 head broccoli

1/2 head cauliflower

1 lg. green pepper, cut in strips

1 lg. onion, sliced

4 carrots (scraped, cut into 1 inch sections)

Cook in steamer amount of vegetables as needed for number to serve. Serves 8. Cook each separately then drain and pour in 3 quart dish with cover. Add pimento (or fresh red pepper, steamed). Add 2 tablespoons light zesty Italian dressing. Toss and refrigerate until ready to serve.





Ingredients

- 1-1/2 cups fat-free milk
- 1 4-serving-size package sugar-free instant vanilla pudding mix
- 1 teaspoon vanilla
- 1 cup fat-free dairy sour cream
- 1/2 of an 8-ounce container reduced-calorie frozen whipped dessert topping, thawed
- 1 teaspoon finely shredded orange peel
- 7 cups 1-inch angel food cake cubes (about 1/2 of an 8-inch purchased cake)
- 3 cups sliced strawberries
- 1 cup sliced strawberries



Directions

- 1. In a large mixing bowl, combine milk, dry pudding mix, and vanilla. Beat with an electric mixer on low speed until just combined. Beat on medium speed for about 2 minutes more or until well mixed.
- 2. Fold in the sour cream, dessert topping, and orange peel.
- 3. In a 2-qt. square baking dish or 8 individual dessert dishes, layer half the cake cubes, half the 3 cups strawberries and half the pudding mixture. Repeat layers. Cover and chill the dessert for at least 4 hours or overnight.
- 4. Just before serving, top with the remaining strawberries. Makes 8 servings.

(top)

Featured Bunco Group:

We are the Bunco Chicks of Pinson Alabama. We have been Rolling since 1992. We Roll the 2nd Wednesday of every month except December. In Dec. we have couples Bunco/christmas party. Our husbands love it. Good food, Good friends and Bunco!





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For licensing information contact: leslie@worldbunco.com



For any person interested in obtaining licensing, fundraising or charity event information, please contact the World Bunco Association at 1544 Miramar Drive, Suite 1, Newport Beach, CA 92661 (800) 786-9456 • email: info@worldbunco.com
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