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THE BUNCO® TIMES

15th Edition

August 2008

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A letter from the Editor:

The gift is in giving.

Putting the needs of another first is such a selfless act, that only a heart full of peace is able to give like that to others. Giving without expecting to get anything back is truly the deepest type of refinement. There are some who may refer to going out of their way as polite manners or instilled values; there are others that say it is good form, or just "the way I was raised". Regardless, the action of giving to another is the generosity of spirit and has a reward more precious than gold and sweeter than honey. A sincere giving heart is truly the definition of Southern Hospitality.

Thank you Gaylord (Nashville) for such a remarkable impression,

Kelly Rose Pion

Latest News:

Hello Players:



Well, our Summer Bunco Bash in Nashville is over. We hope all who participated had a blast at the Gaylord Resort, what a beautiful facility! We had a terrific time and feel the event was a success.



It was great getting to meet new friends and see some familiar faces. Everyone had a chance to win money. We spiced it up by hiding cash under chairs when the crowd broke for a break. Boy oh boy, there was lots of excitement when we asked them to look under their seats, some found 100 dollar bills and 20 dollar bills taped underneath. Congratulations to our 3 runner-ups and grand prize winner as well as the winners of the "Fuzzy Dice Contest" from our early registrants on Friday night.



We gave away a total of \$3500.00 dollars and had several incredible prizes, compliments of the Gaylord, and we are already looking forward to next year in Nashville.

In the meantime we are gearing up for our "Wild & Crazy" World Bunco Association Bunco Championship in Las Vegas: the date and venue will be announced soon. We are waiting to firm up the logistics.

Then, we are anxiously awaiting the "Beta" version of our game to go up online; you won't believe what cool things it has in store. It shouldn't be too much longer and we thank you for your patience. It will truly be worth the wait. Please reference our site for further information

www.worldofbunco.com.

Leslie Crouch

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It's Bunco Time:



We would like to introduce all of you to our "New" Licensee of Bunco apparel & ancillary Bunco items, "BUNCO BAG". We are very excited Bunco Bag has come onboard. Some of you met a couple of the gals in Nashville . They had the cute Nashville Tournament T-Shirts for sale. You might check to see if they have anymore available to purchase. They sold quite a few but if you were not there you might want to order one from them online at www.buncobag.com. They are now a collector's item and once they are gone, that's it! So check out their new site and/or send them an email to welcome them aboard.

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***Ask Babs:**

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

Hello Babs:

Yes, I would like to know why 2 young ladies under the age of 18 were allowed to play in the tournament.

I have a granddaughter who is 15 who would have liked to come but I told her no one under 18. This is the way it has always been and the way I and the other 6 ladies who came with me feel like it should stay. No offense to anyone, but with liquor being served it is not a place for these young ladies.

Thank you

JOAnne

Alabama

Dear JOAnne:

The World Bunco Association was as surprised as you were to have a player(s) under the age of 18. There was some confusion and the mistake was made. We can guarantee you it will not happen again. It is normal practice and most appropriate to have the age restriction because alcohol is being served at tournaments. We sure hope in spite of this, you and your friends enjoyed the Nashville Bunco Bash.

Thank you, Babs

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Babs:

What are the dates for the Las Vegas event in 2009?

J. J. Gosse
Mayo Clinic

J.J.

Hi J. J.: That seems to be the million dollar question right now. We are in the process of firming up the venue. We do know it will be in the spring either at the end of February or at the beginning of March and in Las Vegas. Stay tuned for more information in the coming months. We look forward to seeing you there.

Babs

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Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com



RECIPES

Bunco Brunch

Champagne Kir Royale Recipe

1/2 shot Creme de Cassis
Champagne

Simply put the Creme de Cassis into a tall flute and then pour
Champagne over it. Enjoy!

Interestingly, some people call a "Kier Royale" a blend of
Champagne and Chambord.



Watermellon Salad - YOU WON'T BELIVE THIS

by Chef Mila Payne Preparation time: 20 min Servings: 8-10

1/2 Watermelon peeled and cut into 1/4 inch cubes

2 cups of either: Ricotta cheese, Goat cheese,
Fresh Mozzarella

1 cup fresh chopped Basil

1/2 cup olive oil

3 TBS Balsamic Vinegar

1 TBS Lemon or Lime Juice

Salt and pepper to taste

Instructions:

Place watermelon on a plate adding cheese on top and all around.

Mix olive oil, balsamic vinegar, lemon juice, and salt and pepper, Drizzle all over the watermelon and finish with fresh basil.

Serve chilled.



CHOCOLATE BRIOCHE PAIN PERDU (CHOCOLATE FRENCH TOAST)

Recipe courtesy Francois Payard

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Serves eight

Ingredients (custard):

4 large eggs

4 large egg yolks

1/3 cup plus 3 tablespoons Dutch-processed cocoa powder

5 1/2 tablespoons sugar

1 quart whole milk

1 vanilla bean, split, or 1 tablespoon pure vanilla extract

Ingredients (pain perdu):



Two 8 x 4 x 2-inch loaves brioche or chocolate brioche, cut into sixteen 1/2-inch-thick slices total

1 cup semisweet chocolate chips

4 tablespoons unsalted butter or more as needed

2 tablespoons honey or more as needed

Ingredients (sautéed bananas):

3 tablespoons unsalted butter

1 tablespoon sugar

4 bananas cut into 1/2 inch pieces

3 tablespoons dark rum, such as Myers's

Confectioners' sugar

Instructions:

Steps to make:

1. In a large bowl, whisk together the eggs, yolks, and cocoa powder. When the mixture is smooth, whisk in the sugar, half the milk, and the vanilla bean or extract. Whisk in the remaining milk. Do not whisk in all the milk at once, or you'll risk having lumps in the custard.
2. Pour the custard in a shallow container. Line a baking sheet with parchment paper.
3. You will need 2 slices of brioche per serving. Soak each slice in the custard for about 1 minute, then turn it and soak the other side for 1 minute.
4. Sprinkle about 1 tablespoon chocolate chips on 1 slice, and cover with a second slice. Press the top slice so that it adheres to the bottom remaining slices, to make 8 sandwiches. Place them on the baking sheet, and place it in the freezer for at least 20 minutes, until the sandwiches are frozen enough that the two slices of bread stick together. This will help the pain perdu keep its shape while cooking and will ensure that the chocolate chips won't fall out.
5. Place a rack in the center of the oven, and preheat the oven to 350°F. Line a baking sheet with parchment paper, and remove the brioche sandwiches from the freezer.
6. Put the butter in a large sauté pan over medium-high heat, and let it melt until it begins to brown. Stir in the honey.
7. Place 3 or 4 brioche sandwiches in the pan, and cook each side for about 1 minute, until it turns golden brown. The center will still be frozen, but it will cook while in the oven. Remove the pain perdu to the prepared baking sheet. Repeat the process with the remaining sandwiches. If necessary, clean the pan in between sandwiches with paper toweling, heating up more butter and honey before proceeding with the next sandwich.
8. Bake for about 10 minutes, until each sandwich is cooked all the way through.

9. While the pain perdu is in the oven, put the butter in a large sauté pan over medium-high heat, and let it melt until it begins to brown. Add the sugar, and stir the mixture with a wooden spoon or silicone spatula until the sugar is melted.

10. Add the bananas, and stir so that they are completely coated in butter and sugar. Immediately pour the rum in the pan (see note), let it warm up for a couple of seconds, and ignite it with a match to flambé the bananas. When the flames die down, remove from the heat. The bananas should be warm when you serve them, so do this just before serving the pain perdu. Do not overcook them before flambéing, or they will be mushy.

11. Place 1 sandwich on each plate, and spoon some bananas over it. Dust with confectioners' sugar, and serve immediately.

NOTE: Never pour alcohol directly from the bottle into a hot pan. The flame might be sucked into the bottle and make it explode. Pour the rum into a heatproof container or small saucer, and then pour it into the pan for flambéing.

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Featured Bunco Group(s):

Nashville Bunco Bash 2008

The 2008 Nashville Bunco Bash WINNER



It all started on Friday

Nashville Bunco Bash Winner and Runner-ups



Quiet Registration to Start



Friday Night Games

Gaylord Godiva Chocolate representative Herold



I love this job

Players get READY



What a Group!



Players Get Ready



Sheer Bunco Glory



Relax



Helpful Angels Marie (Alabama State Director)
and Scott Parker

Leslie Crouch autographing her
It's Bunco Time Cookbook



Incredible People!



Oh The Fun!



Fuzzy

Fuzzy Dice Contest



Emcee Ray Looks On



Bunco Bash Players



Bunco Bag Babes



Thank You Gaylord Hotel
For an Incredible Time!



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