

WorldBuncoAssociation®

The Official Site

ADVERTISE WITH US

To become a member of the WBA
Please sign up here:

Name:

Email:

[Subscribe](#)

[Home](#) [History & Rules](#) [Newsletter](#) [Directors Application](#) [In The News](#) [Fundraising](#) [Contact](#)




THE BUNCO® TIMES

6th Edition

November 2007

In This Issue:

1. A Letter From The Editor [>>>](#)
2. Latest News [>>>](#)
3. It's Bunco Time [>>>](#)
4. *Ask Babs [>>>](#)
5. Bunco Recipes [>>>](#)
6. Featured Group [>>>](#)
7. Print a Copy [>>>](#) ( pdf- 8 pages - 499kb)



A letter from the Editor:

To many, in the United States Thanksgiving is celebrated in November, and in Canada Thanksgiving is celebrated in October. Traditionally the holiday was a shared meal, being thankful for an abundant harvest and celebrating with "new neighbors". So players, other than Bunco what are you thankful for?

Being thankful and living a life of gratitude can be practiced everyday. Some say that being in the moment is key to having a soul full of gratitude. Others speak of appreciating the simpler things in life and to them that is what truly creates gracious living. Good thoughts, good words and good deeds are the overall feelings as we roll into this holiday season.

Kelly Rose Pion

Latest News:

Where to begin?

I am sure that you have noticed banner ads on www.worldbunco.com and www.ebunco.com. Or advertisers have made available seasonal specials through those links that take you directly to their sites. Whether you are looking for a steak, flowers, to shed a few pounds before the holidays or maybe a vacation, these links provide easy shopping.

Also, www.buncospace.com has proven to be a fantastic place to get connected to other players. It is so much fun reading the blogs that have been posted to each person's or groups creative website. We are constantly making changes to the site with the help of the software creator to keep it user friendly, we welcome any suggestions you might have.



FUNDRAISING EVENT T-SHIRTS

Next, due to constant requests the World Bunco Association has decided to offer "Fundraising Event T-Shirts" which can be purchased on our shopping site www.ebunco.com starting mid November. These shirts will come in Navy Blue or Baby Pink in minimums of 6, and have the official WBA® logo on the back. If you like you can take these shirts to a printer and have your event logo printed on the front. Please note there will be a "fundraising event authorization form" that will need to be filled out in order to accommodate your request for these specially priced t-shirts.

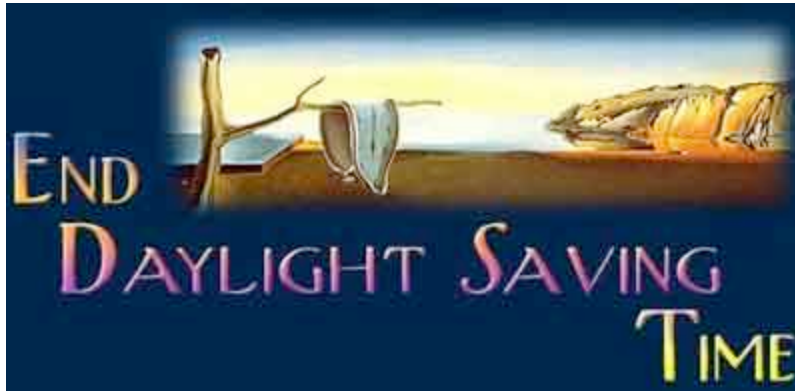
Keeping in line with www.ebunco.com and shopping, have you seen our holiday items? Not only do they look good, they smell great too. Our ornament and candles make great Bunco party gifts as well as our featured combo packs, so shop till your fingers get tired players! Oh yea, keep an eye out for or new apron coming very soon. Please enjoy the rest of the newsletter and have a wonderful Thanksgiving.

Leslie Crouch



[\(top\)](#)

It's Bunco Time:



Many have heard the saying that pertains to time change: "spring forward, fall back." At 1:59 am on November 4 most of us revert back to Standard Time, turning our clocks back one hour and therefore gaining an hour of sunlight in the morning instead of the evening.



We would like to send our thoughts and prayers out to those who were impacted by the recent fires in Southern California and many thanks to those who inquired about our well being. Our office is located in Orange County, but other than bad air and ash we are o.k. The WBA has set up a link directly to the Red Cross Disaster Relief fund if you would like to make a donation. Thank You.



Leslie Crouch

[\(top\)](#)



***Ask Babs:**

babs@worldbunco.com

Dear Babs,

Can you please let us know the dates for the 2008 Bunco World Championships so we can plan our trip ?

Thanks,

Boulder Bunco Babes

The Bunco World Championship will be held in Las Vegas March 7-9. 2008. Unfortunately registration will not be held until January. We at the World Bunco Association are disappointed as well and had no control over this decision. We understand how important it is for all of you to plan ahead. We will have more information for all of you shortly. We could be having a surprise announcement soon. Please check back as often as you can. We truly appreciate every one of you.

.....

Dear Babs,

When a player rolls a Bunco, does their partner get the Bunco point too or just the player who rolls the Bunco?

Thank you, Sally Webster, CO

Dear Sally,

Great question!

When a player rolls a Bunco, they and their partner receive 21 points but, only the player that rolled the Bunco gets the Bunco point!

Hope this helps!

Babs

[\(top\)](#)

Let the Good Times Roll:



mac@ebunco.com

November Recipes

The holidays bring to light how memories are enhanced by smells. Most families have traditional recipes that get repeated year after for which everyone looks forward to. I thought I would gather some of my year-round favorites to share, with the exception of Bob's Cranberries, which is to die for during this season.



Insalata Caprese Salad (Mozzarella, Tomato & Basil Plate)

This is basically a summer plate however, with *Hothouse* tomatoes available year round this dish brings a fresh flavor to any season.

The perfect tomato is red, juicy, not overly soft and not refrigerated.

The next ingredient Basil, should be fragrant mostly found in a younger plant and in smaller leaves.

Then, a good quality, fresh, moist mozzarella is the next

item: fresh cow's milk mozzarella (called Fior di latte).

Finally, you need genuine extra-virgin olive oil and **only** olive oil, the best you can afford.

Slice tomato in ½" slices and the mozzarella in ¼" slices.

Wash and dry basil leaves.

Layer, tomato, mozzarella, and basil then lightly drizzle olive oil over everything.

You can salt, but taste these ingredients together first.
YUMMMM.



Elegant Breast of Chicken Roll

by Sharron Hanggie

Makes 4

2 Large Skinless Boneless Chicken Breasts

½ Cup of (barely) Steamed Spinach

2 Roasted Red Peppers (a can or jar will suffice)

1 Large Portobello Mushroom (remove beard & stem) cut into ¼" slices

2 Large slices Smoked Fortina Cheese

Flour

Eggs

Water

Panko crumbs (Japanese bread crumbs)

Oil



Pound boneless skinless chicken breasts flat, fill down the center. Layer spinach, cheese, mushroom, and peppers and roll chicken into a log securing with toothpicks or kitchen twine, season with salt and pepper.

Roll chicken log in flour (wondra), dip in egg and water bath, and then roll in Panko crumbs. Heat oil in a deep pan (canola), brown chicken until golden, place in baking dish.

Preheat oven to 375

Bake for 15 minutes

Let cool for 10 minutes and then cut into 1" rounds.

Bob's Crannberrie's

Combine in a large kettle and bring to boil: 1-1/2 cups of a heavy Zinfandel or hearty Burgundy wine and 2 cups of light brown sugar.

Optional: add about an inch of vanilla bean and one or two cloves to the mixture.

Once the mixture is boiling, add 4 cups of cranberries (pick out those that are very light or mushy), stirring in one cup at a time.

Once the cranberries are soft (~10 minutes), remove them with a slotted spoon.

Reduce the wine-sugar sauce until it is thick (like maple syrup).

Add back in about 1/2 to 3/4 cup of the cranberries and, using a fork, mash them into the syrup.

Add the remaining cranberries and mix well in the syrup.

Chill and serve.

This will keep a long time in the refrigerator, easily from Thanksgiving through New Year's Day.

Maple Pecan Tart

Makes 8 servings.

1 tablespoon all-purpose flour

Refrigerated pastry for single-crust 10-inch pie

1-1/4 cups (5 ounces) pecan halves

3/4 cup granulated sugar

2 eggs

1/3 cup corn syrup

1/3 cup maple syrup

2 tablespoons butter, melted

2 tablespoons bourbon or whiskey (optional)

1 teaspoon vanilla

1 cup (1/2 pint) whipping cream

2 tablespoons powdered sugar



1 tablespoon bourbon or whisky (optional)

Candies and mini chocolate chips

Preparation:

1. For tart, preheat oven to 350°F. Sprinkle flour over one side of pastry. Press pastry crust, flour side down, onto bottom and up side of 9-1/2-inch tart pan. Arrange pecan halves in concentric circles on pastry.
2. Combine granulated sugar and eggs, in medium bowl; whisk until well blended. Stir in corn syrup, maple syrup, butter, bourbon, if desired, and vanilla; mix well. Carefully pour mixture over pecans, coating them well. (Pecans will rise to surface during baking.)
3. Bake 30 minutes or until golden brown and center is set. Cool completely on a wire rack.
4. For topping, combine cream, powdered sugar and bourbon, if desired, in food processor fitted with steel blade. Process about 30 seconds or until thick. Or, whip in small bowl of electric mixer until stiff peaks form. (Topping may be prepared up to 2 hours before serving. Cover and refrigerate.)



[\(top\)](#)

Featured Bunco Group:

YaYa Bunco Babes of East Leroy, Michigan



Here's our Bunco group. We started in 1975 and most of our group are the original members. We are very blessed to have such a close knit group. We laugh, we cry, we share, we pray.

Most of us are in our 60's now. We've raised our kids and now enjoying our grandkids.

Susan Fry

Copyright © World Bunco Association®

If you wish to cancel your subscription to this newsletter [click here](#)

Please be advised that all submissions to the WBA and/ or its publication regardless of content are the rights of the World Bunco Association. The WBA has the right to publish any submission (ie: recipes, questions, photographs) without written or verbal consent.

The Bunco Times newsletter is distributed worldwide. Please e-mail any interest in advertising space to our public relations director,

Kelly Rose Pion: kelly@worldbunco.com

“Bunco®” is a registered trademark owned by the World Bunco Association. All rights reserved.

The official “Bunco Rules” are copyrighted by the World Bunco Association. All rights reserved.

For licensing information contact
leslie@worldbunco.com

For merchandising contact reggy@ebunco.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

Copyright 1996 World Bunco Association. All rights reserved.
Read our Disclaimer of Liability [here >](#) or Privacy Policy [here >](#)