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THE BUNCO® TIMES

18th Edition

November 2008

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A letter from the WBA:

"Looking on the Bright Side of Life"

Grat-i-tude: the quality or feeling of being thankful. > A sentiment often expressed during the Thanksgiving holiday, in the form of blessings, hugs, & pumpkin pies.



In anticipation of Thanksgiving this year we asked several groups of Bunco players what they are most grateful for. The majority of answers were, "it's the little things in life, the daily routine of life, surrounding our family & friends." Well, if you look at the definition above, all of these answers were "right on". Our Bunco players are true to their hearts and it certainly shows in the answers we received from all of you. Thank you for your time to answer our Thanksgiving question. We wish you all a wonderfully happy & safe Thanksgiving holiday.

Blessings,

WBA Staff

Latest News:



Come Play Bunco, Have Tons of Fun & Win \$\$\$\$ & Prizes!!!

Many of you may have already noticed the announcement of the 2009 World Bunco Championships. In the past we offered sign-ups in January however, we are thrilled to be able to give you the option to plan further ahead. Get your seat now before they are all gone. Click on the link below to sign up and we will see you in Las Vegas.



We know you have all been waiting patiently for this and now, here it is......

"<u>Registration</u> for the 2009 World Bunco Association Championship Tournament"

World Of Bunco Online Game

We appreciate all of you who are participating in the Beta Testing of our new Online Bunco Game. Thank you to those who have sent feedback to us. It has helped us with eliminating "bugs" & with making the changes needed to bring you the "best of the best" in online gaming. Those of you who have not had a chance to play, please click on the logo here and you will be directed to the registration page to receive the URL code to play. Please enjoy & remember we are still in the testing mode, so please send us all your feedback. We'd love to hear what you think about the game. Send feedback to feedback@worldofbunco.com.





Leslie Crouch



(top)

It's Bunco Time:

This month we are featuring 3 of our fantastic licensee's.

This first new licensee is "Bunco Bag". They just debuted last week & have an incredible line of Bunco apparel & accessories we think you will love. Please take a look & let us know your thoughts. Their online site is www.buncobag.com. Send us your feedback to shop@ebunco.com. We will be anxious to hear what you think.



Our next fabulous licensee we are featuring is "HIPKRAFT." They have beautiful Rhinestone T-shirts and just debuting are their Rhinestone Hats & Visors. Click on over and check them out. You will be glad you did!



Another favorite we are featuring this month is our creative Flag Co. who manufactures our "new" flags for us. What a great opportunity to let all your friends know "Bunco is your Game", by hanging one of these flags in your garden or "fly" one from your house. Your friends will be amazed. Click on the flag here and you will see what we are talking about.



(top)



*Ask Babs:

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

Dear Babs,

How old do you have to be to play in the Bunco Championships? We would appreciate a response as soon as possible so we can make our plans. Thank you,

Marlene, Kansas City, MO

Hi Marlene Thank you for the inquiry. All players participating in the Bunco Championships in Las Vegas must be 21 years of age as of March 06, 2009.

Best,

Babs

Dear Babs,

Where was the most popular city where Bunco was played in the 20's and 30's?

Just Curious,

Mary Fulton, Littleton, CO

Hi Mary,

Our in depth research shows Chicago, IL was the area where Bunco was played during those years. It was played in some Bunco parlors in the city & in some private homes too.

Happy Thanksgiving,

Babs

(top)

Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com



Here are some "yummy" recipes for the month of November.

Iced Pumpkin Cookies

These wonderful iced Pumpkin cookies are great for the holidays. Serve to unexpected guests, kids for a quick snack or just enjoy as an after meal goodie with an egg nog or with a warm cup of tea.

Prep Time 20 Minutes Cook Time 20 Minutes Ready in 1 hour 20 Minutes

Yield 3 dozen

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar
- 3 tablespoons milk
- 1 tablespoon melted butter
- 1 teaspoon vanilla extract

DIRECTIONS

- 1. Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.
- In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.
- 3. Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.
- To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

Recipe courtesy of Joanne Blakley, Ontario, CA



Sugar Coated Pecans

These delicious pecans can be eaten alone as a snack or add to a salad for a wonderful sweet touch.



INGREDIENTS

- 1 egg white
- 1 tablespoon water
- 1 pound pecan halves
- 1 cup white sugar
- 3/4 teaspoon salt
- 1/2 teaspoon ground cinnamon

DIRECTIONS

- 1. Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.
- 2. In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.
- 3. Add pecans to egg whites; stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.

Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.

(top)

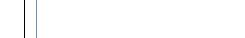
Featured Bunco Group(s):

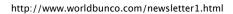
Jennifer from Northwest Ohio has been playing bunco for 5 years and their Bunco group plays on the 2nd Friday of each month and is always looking for new people to play the game.

The group's favorite *Recipes* are all kinds of different mixed drinks. Send Jennifer an email if you'd like to attend their fun bunco group. Go to www.buncospace.com/buncoclub their page. http://www.buncospace.com/buncoclub



Going green tip of the Month:





Are you voting green?

You are if you car pool to the polls. Assuming it's too far to walk, organize a carpool for next Tuesday with coworkers or friends, so nobody *forgets* to vote, and to combat congestion. That way, no matter who you pick, you'll score a mini victory for the Earth.





Cocktail Fact of the Month

In August, Lifetime TV asked viewers which presidential candidate they'd rather car pool with; 51% said Obama, 31% said McCain.



Interested in winning some great Bunco prizes? Then we've got just the contest for you... **Enter the Kudzu Bunco Bonanza** today and you could win cash to host your next Bunco party, a Kudzu hostess kit, or even a Kudzu hosted Bunco Party! Don't miss out, enter today!

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