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17th Edition

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A letter from the Editor:

Parting Words of Wisdom:

We are all called to do specific things with our life. This may sound very general, but our talents and gifts become so evident when we gain the insight and understanding to trust in the spirit, the actual essence of who we are.

It is easy to get caught up in the destination of where we are going. It is necessary to remember that all along our path, our journey, are those moments or circumstances precisely placed to illustrate what we are "being".

It is when we trust and have faith in the spirit, without any doubt, that our life becomes truly the way to live.

It is in the perception of our path and in the conviction of our choices where the difference is made and we are able to hear our calling.

Kelly Rose Pion

Latest News:



Lots of Bunco News this month.

Players as you know October is *Breast Cancer Awareness Month*. We want to encourage you to postyour fundraising events on www.buncospace.com. The majority of you use the game of Bunco to generate interest, awareness and contributions to the cure for breast cancer. The World Bunco Association applauds your efforts and we feel confident there will one day be a cure.

The World Bunco Association is pleased to announce the addition of Shelly Bailey to our Bunco Fundraising Division and Marie Parker to out Directors Program. We look forward to their expertise in expanding these programs. Below you can get to know them better by reading short <u>bios</u>. Welcome aboard Shelly and Marie.

Some of you may have already noticed the announcement of the 2009 World

Bunco Association Championship Tournament. 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"

We'd love your help!!!! Our online state of the art bunco game "World of Bunco" is in the beta stage of testing. For most of you this is a once in a life time opportunity to see cutting edge technology. Please click on the logo here and you will be directed to the registration page to receive the URL code to play.



Let your fingers do your holiday shopping on Ebunco. We have exciting new products and special holiday prices. You will love our new Bunco flag and take a look at our holiday ornaments and candles; they make great gifts for your holiday parties.



Lastly, I would like to take a moment to say Thank You to one of our employees.



Kelly Rose Pion came on board in May of 2007 and is leaving the World Bunco Association to pursue other avenues. She brought her business development skills as well as her love of people and helped create an even stronger presence of Bunco around the globe.

The World Bunco Association wishes Kelly all the best with her new endeavors. We know she will be an asset to any organization and anyone adding her to their team will enjoy her leadership as we have.

We will miss you Kelly.

Leslie Crouch

(top)

It's Bunco Time:

WELCOME Marie aka Ms' Director:



Marie Parker was born and raised in Alabama and is 48 years old. She currently lives in Pinson with her husband Scott, son Tommy, 23 and their Labrador, Maggie. Currently Marie is a computer programmer for the University Of Alabama Medical Center. She is an active member of the Pinson Bunco Chicks having been one since 1992. Marie has attended numerous regional bunco events as well as the World Bunco Championships. Director's Application here:

WELCOME Shelly aka Ms' Fundraiser:



Shelly Bailey 33 years old is a wife and mother. She, her husband and their 10 year old son Tommy live in San Angelo Texas. She is currently an Administrative Assistant for the State of Texas. Shelly has been playing bunco for 13 years and is involved with a large bunco group in her area. The group raises funds for various charities. After attending a regional bunco event in San Antonio Texas, Shelly became heavily involved with fundraising and is responsible for the ever increasing size of their group. Director's Application here:

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!



(top)



*Ask Babs:

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

Hi Babs,

We are featuring Bunco in Real Simple Magazine's November article on fun party games.

We say that with Bunco, a dice game, each round involves someone trying to roll specific numbers (ones, twos, and so on). Is that correct? Also, how many players can play? Is it from 2 to 4 players? 4 and up? Thank you!

Claire S. Sulmers REAL SIMPLE Hi Claire,

Thank you for your email.

We are happy to answer all your questions. Bunco is always fun to read about and you definitely want to have all the correct information. Here is the info requested. Typically Bunco is played in a group of 12, usually women but we do see some men. You can adjust the rules to play with 4 or 8 but we do not see groups of 4 or 8 very often. Even when we do large tournaments, such as the championships in Las Vegas, the players are grouped into 12. Bunco is a game of dice, luck & prizes and the rules can be varied according to the size of the group.

We are looking for sponsorships for the World Bunco Championships; "Real Simple" magazine would be a perfect sponsor which includes an ad on our sites. We are expecting 3,000 to 4,000 players and your demographics are the same as the WBA.

Please let us know if you need any further questions answered. We are happy to help.

Best,

Babs in conjunction with Leslie Crouch

Founder & CEO World Bunco Association

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Hello Babs,

I have been playing Bunco with a 4 at 3 tables for 3 years now. My Ladies in Mission group from church would like to have a Bunco night.

Would you be able to tell me how I should go about it for a large group of women, possibly 30-40?

Thank You, Tamara Marshall

Dear Tamara,

Tamara:

Thank you so much for your email. We'd be happy to assist. Please go to www.worldbunco.com for some general fundraising information and then let us know the date you plan to hold the event and we'll go from there.

Best, Babs

(top)

Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com



RECIPES

Rocky Road Caramel Apples

Serves 12

Ingredients

- 12 Granny Smith apples
- 12 wooden sticks
- 2 (14 ounce) packages individually wrapped caramels, unwrapped
- 4 tablespoons water
- 1 teaspoon vanilla extract
- 3 cups miniature marshmallows
- 3 cups chopped pecans, toasted
- 2 cup semisweet chocolate chips

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the

caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Combine the miniature marshmallows and pecans on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

Blood Curdling Cocktail

Serves 12

Ingredients

- 3 cups pomegranate juice
- 24 ounces (1 ½ pints) white rum
- 12 tablespoons sugar, or to taste
- 48 ounces (3 pints) club soda
- 20 sprigs fresh mint
- Cracked ice



In a cocktail shaker (or two), combine all ingredients except the mint and shake well. Mull the mint in the bottom of a cocktail glass. Strain the pomegranate mixture into the glass with the mulled mint, and serve.

Witches Fingers

Serves 12

Ingredients

- 1 cup water
- 6 tablespoons unsalted butter
- 1 teaspoon sugar
- 1/4 teaspoon fine salt
- 1 cup all-purpose flour
- 4 large eggs
- Pinch cayenne
- 1 tablespoon Dijon mustard
- 1 cup grated Cheddar, (about 4 ounces)
- 1 large egg yolk
- Whole unblanched almonds
- Kosher salt





Directions

Position a rack in the middle of the oven and preheat to 400 degrees F. Line a baking sheet with parchment paper. Put the water, butter, sugar, and salt in a medium saucepan. Bring to a boil over medium heat, whisking until the butter and sugar melts. Remove pan from the heat and sift the flour into the pan. Stir the dough together with a wooden spoon. Return to the heat and stir constantly until it pulls away from the sides of the pan and is slightly shiny, about 3 minutes.

Transfer the dough to a medium bowl, and beat until cooled, about 2 minutes. Add the cayenne, and whole eggs, 1 at a time, incorporating each 1 thoroughly before adding the next. Mix in the mustard and cheese. Put 1/4-inch plain tip in a pastry bag (or trim corner off of a large Ziploc bag), and spoon the dough into the bag. Pipe 3 1/2-inch long thin finger-like shapes onto prepared pans.

Beat the egg yolk with a tablespoon of water and dab or brush the tops of each witches' finger with it. Lay an almond on the end of each witches finger so that it looks like a nail, sprinkle fingers with kosher salt. Bake for 15 minutes, and then reduce the temperature to 350 degrees F. Continue baking until the fingers are golden brown and slightly crisp, about 5 minutes more. Cool on a rack

(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:

Did you know that the average shower length is 8 minutes? By reducing that to 5 minutes, you can reduce the amount of water you use by nearly one-third, or roughly 10 gallons per day. If you already take a 5 minute shower, perhaps you'll consider cutting back a little bit more? Reducing the length of your shower by just one minute could save you up to 1,825



gallons of water each year.

Turn the tap off while brushing your teeth.

Avoid buying products that contain palm oil. Vast oil plantations are replacing the traditional forest habitats of Borneo's orangutans and are threatening their survival.





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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.

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