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THE BUNCO® TIMES

9th Edition

February 2008

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- 7 pages - 346kb)



A letter from the Editor:

The month of February and Love seem to be synonymous due to the celebration of Valentines Day. Because of this, romance and affection, regard and respect are emphasized and expressed.

Love: /luv/ n. v. as a verb or a noun this word is endearing.

We have seen that love is patient and kind, and yes we have heard love does not envy nor is love proud. We have read that love is never rude nor is it easily angered. All of these renderings of love are never as true as the one we are taught: Love never gives up.

As Bunco players you get together and share with others, you raise money for causes which are close to your heart, you may even be passing along a tradition, and yes you do this for the love of the game.

KELLY ROSE PION

Latest News:

We are happy to announce that we have moved forward with the implementation of the State and Regional Directors across the United States. For some this has been a long process, thank you for your patience. There are several states still outstanding. If you think you might be interested please see the [application](#) and the list of states still available.

HAPPY VALENTINES DAY,

Leslie Crouch



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It's Bunco Time:

In our January newsletter we mentioned a poll taking place on our community site www.buncospace.com for a dear friend. Due to a couple of technology glitches the poll went haywire and will be posted later this month. However, the WBA and The De-Stress Diva TM, Ruth Klein are partnering in a tele-seminar on February 13.

The topic is "*THE SEVEN WAYS TO SHED POUNDS WHILE SHEDDING STRESS*". Ruth Klein is a Lifestyle Expert, Speaker, Coach, Best-selling Author, Mom and Business Woman. Ruth, the De-Stress Diva TM, has an online community where participants range from moms to entrepreneurs.

She takes them from overwhelmed to focus, organizing their home and life, as well as answers questions on time management and the stress they find in their lives. Sounds like it can be beneficial to all of us!

For more information you can check out Ruth's [website](#) for this tele-seminar or sign up [here](#).



Ruth Klein

The Top Seven Ways to Shed Pounds While Shedding Stress!

Wednesday, February 13, 2008 5:30pm PST (8:30pm EST)



World Bunco Association, is pleased to present the International De-Stress Diva™ ... Ruth Klein

You won't want to miss this tele-seminar where Ruth Klein will share the Top Seven Ways to Shed Pounds While Shedding Stress!

In this one-hour seminar, you will find ways to....

- Save over one hour a day
 - Find the time to exercise
 - Find the time to cook easy and healthy meals
 - Sleep more soundly
 - How to turn stress into calm within one minute
- And so much more!

About the De-Stress Diva™

The De-Stress Diva™ is Ruth Klein, Lifestyle Expert, Speaker, Coach, Best-selling Author, Mom and Business Woman who is frequently quoted in the media and appears on TV and radio. Ruth believes in celebrating life by connecting the Mind, Body and Spirit through Time, Health and Energy. She shares her experience and ideas on de-stressing Relationships, Family, Work, Travel, Holidays, Beauty, Health, Finance, and Fitness with Working Women, New Moms, Brides, College Students, Entrepreneurs, Small Business Owners and those New To The Workforce because she truly believes that you too can live your dream.

To Register for this unbelievable seminar for only \$27 (The De-Stress Diva™ is providing this seminar for Bunco members for 75% off her regular tele-seminars!!)

Here's the link to register....."see" you soon,
World Bunco Association
www.worldbunco.com

▶ please go here to register now

Price: \$27

75% Off Discount For Bunco Members

The first 25 people to sign up will receive a
FREE World Bunco T-shirt. ▶ Register

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(top)



*Ask Babs:

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

Hello Babs,

I've been a Bunco player for the past two years. My neighbor called me to be a substitute and since then I've been a part of the Tuesday night group. I'm an artist/songwriter and last year I recorded "The Bunco Song (insert c with circle) " and gave my whole group copies. Since then I have gotten a lot of positive response which is the reason for this e-mail. My focus of the song is to point out how important it is for women/moms to get out and have fun. Please understand that this was my focus and not to make fun of the game. Would the World Bunco Association be interested in hearing the song? I am located in California and could personally sing it for you or I also have it on a CD.

Barbara

Oh Barbara, you are definitely a song bird with a gift. Thank you so much for contacting us and letting the WBA listen to your song. It is Fantastic!!! We look forward to sharing this with the entire Bunco world soon.

Happy to be serenaded, Babs



Hello Babs,

I am considering holding a Bunco tournament as a fundraiser and was wondering how to determine the "winners". I am in a Bunco group and know how to determine the winners when only 12 are playing, I guess my question is what happens when you have ties etc.? Do you eliminate players and have semi-finals and finals? How long does a tournament of 100 players take?

Thank you for your advice,

Susan Dotto

Susan,

What a doozy! Thank you for your email. This question will best be answered via a telephone call. Feel free to call the WBA at 800-786-9456 or please forward your phone number and we will be happy to call you.

Thank you, Babs

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Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com

February Recipes



Super Bowl XL11 Buffalo Wings

- 12 chicken wings, split and tips discarded
- 3 tablespoons butter, divided
- 1/4 cup all-purpose flour
- 1 tablespoon distilled white vinegar
- 3 teaspoons hot pepper sauce
- 1/4 teaspoon salt
- 1/2 cup blue cheese salad dressing



DIRECTIONS

1. Preheat oven to 350 degrees F
2. Melt 2 tablespoons butter in a 9x13 inch baking dish in preheated oven. Coat chicken with flour, shake off excess and place in dish.
3. Bake uncovered in preheated oven for 20 minutes. Turn pieces and bake uncovered for another 20 to 25 minutes, or until chicken is cooked through and no longer pink inside when thickest pieces are cut in the center. Drain on paper toweling.
4. In a small bowl combine the remaining 1 tablespoon butter, vinegar, pepper sauce and salt and mix until well blended. Add chicken and toss until evenly coated with mixture. Serve with bleu cheese salad dressing.

Dressed-Up Tomato Soup (it has been rumored kids love this)

Ingredients:

1 (10ounce) can condensed tomato soup

10 ounces milk

1/2 cup mozzarella cheese, divided

8-10 slices pepperoni, cut into quarters, divided

1/4 teaspoon dried oregano, divided

1. Mix the condensed soup and milk (use the empty soup can to measure your milk) and heat until warm; either in microwave or on the stove top.
2. Pour soup into two bowls.
3. Add 1/4 cup mozzarella cheese, 4-5 slices of pepperoni and 1/8 teaspoons oregano to each bowl. Stir and serve.
4. Other favorite pizza toppings can be added too.

Red Velvet Cake

For the Red Velvet Cake:

2 1/2 cups all-purpose flour
 1 teaspoon baking soda
 1 teaspoon cocoa
 1 1/2 cups granulated sugar
 2 eggs
 1 1/2 cups canola oil
 1 teaspoon vinegar
 1 (1-ounce) bottle red food coloring
 1 teaspoon vanilla
 1 cup buttermilk

For the cream cheese frosting:

1/2 cup margarine
 1 (8-ounce) package cream cheese
 1 box confectioners' sugar, sifted
 1/2 teaspoon vanilla
 1 cup chopped lightly toasted pecans

For the Red Velvet Cake:

Preheat oven to 350 degrees F. Grease and flour 3 (9-inch) round layer cake pans.

Sift flour, baking soda and coco together. Beat sugar and eggs together in a large bowl.

In a separate bowl mix together oil, vinegar, food coloring, and vanilla. Add to the bowl of eggs and sugar and beat until combined.

Add the flour mixture and the buttermilk to the wet mixture by alternating the buttermilk and dry ingredients. Always start with the flour and end with the flour.

Pour batter into pans. Tap them on the table to level out the batter and release air bubbles. Bake for 25 minutes or until a cake tester inserted near the middle comes out clean but be careful not to over bake or you'll end up with a dry cake.



Let layers cool on a wire rack for about 10 minutes before turning out of pan. Cool completely before frosting.

For the cream cheese frosting:

This is the "official" cream cheese frosting recipe but we always use about 1 1/2 recipes on each cake to cover it well.

Let margarine and cream cheese soften to room temperature. Cream well. Add sugar and beat until mixed but not so much that the frosting becomes "loose". Add vanilla and nuts. Spread between layers and on top and sides of cake.



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Featured Bunco Group:

Submitted by Casandra on www.buncospace.com on Jan. 21 of their Bunco Theme Pajama Party

"Twelve latinas in Katy, TX. We have members from Mexico, Peru, Colombia, Puerto Rico and Uruguay. Our group has been together for almost 7 years. We love having themes in our buncos and everyone gets really into the themes. I love these ladies."



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