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THE BUNCO® TIMES

8th Edition

January 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- 13 pages - 1.2mb)



A letter from the Editor:

It is common practice for individuals to make personal resolutions at the start of each new year. The following is a poem by Marianne Williamson that may help you to see your glory and may lead you to walk through 2008 with resolve.

"Our deepest fear is not that we are inadequate. Our deepest fear is that we are powerful beyond measure. It is our light, not our darkness that most frightens us. We ask ourselves, Who am I to be brilliant, gorgeous, talented, fabulous? Actually, who are you not to be? You are a child of God. Your playing small does not serve the world. There is nothing enlightened about shrinking so that other people won't feel insecure around you. We are all meant to shine, as children do. We were born to make manifest the glory of God that is within us. It's not just in some of us; it's in everyone. And as we let our own light shine, we unconsciously give other people permission to do the same. As we are liberated from our own fear, our presence automatically liberates others."

Happy 2008 everyone: - KELLY ROSE PION

Latest News:

The World Bunco Association hopes that your holidays were merry and bright and that being surrounded by family and friends is just what you needed to ring in the new year.

Players, if you remember back in October we did a [story](#) on Charlene Ann Baumbich author

of the Dearest Dorothy series (complete with *The Happy Hookers*, a bunco club). Well, we have a treat for you in this issue. Charlene went to the 50th anniversary of her mother's Bunco group a couple years back and wanted to share this story with you (It's Bunco Time), complete with photographs. Please enjoy a little of Bunco's history.

Congratulations to the new state and regional directors. It gave me such joy to be able to contact these passionate players who want to work with the World Bunco Association across the United States. If you or anyone you know has the Bunco bug, over the top player's enthusiasm and enjoys meeting new people please direct them to www.worldbunco.com to submit their application. There is a list of states still looking for representatives.

Then, on our community site www.buncospace.com we are taking a poll for a dear friend of ours who is an expert on time management, strategic marketing and branding. The poll will be posted January 3rd - 30th. The results will be in *The Bunco Times* February edition with "our friends" impressive professional history.

Lastly, we implemented combo packs several months ago of official Bunco products and the response has been fantastic, so we figured why not continue these specials into 2008, any interest in more shopping players? www.ebunco.com might have what you have been searching for.

Leslie Crouch



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It's Bunco Time:

Reminiscing Down Memory Lane With

"The Bunco Club"

By Loretta Mikes, a founding member Written for the clubs 50th anniversary and read by Loretta at their party, celebrated in 2004

"They're still going strong with monthly bunco meetings! Of the eight original members, six still play, along with one "permanent replacement" for an original. As you'll see, they've played with a "blind" for years. I've added a few parenthetical comments for clarity, and so you, Dear Bunco Players, understand my connection to this wonderful group."

Charlene Ann Baumbich

Doctor Lloyd and Ruth moved to little quiet Roselle IL in 1950 to start a Family Doctor practice. Ruth wanted a little bit of social activity, so she started "The Bunco Club," with Ruth, Norma, Normetta, Audrey, Marilyn, Nellie, Maxine and myself. Ruth hosted the first meeting at her home the first Wednesday of July, 1954. The format was to meet at 8 PM,

with soft drinks, snacks and dessert. Ruth, did you ever think, at that time, that we would be together this evening to celebrate the 50th anniversary of The Bunco Club? A special Thank You, Ruth!

We thought it was great to be together for 15 years, and wanted to do something special, like maybe a dinner. Audrey kiddingly said, “Why don’t we do an overnight?” What a great idea! We all agreed on Lake Lawn Lodge in Wisconsin, the weekend after Labor Day, September 1969, and what fun we had. These great weekends gave us 31 happy get togethers. *(Due to a few health issues, the annual overnight has been replaced with lunch and a play.)*

Nellie moved to Albuquerque in 1972 and Helen Slingerland filled her spot. *(Nellie, Charlene’s mom was, and still is, the first of only two original ladies “out” since the club’s inception.)* Since Helen worked, when it was her time to have club, she wanted us early: 6:30 for cocktails, then dinner and bunco so we could go home early. We all liked this idea, so club’s been this same pattern up to now—but we never go home early.

Nellie gave us a big surprise in 1974, and came to our weekend at The Abbey. I talked to Charlene last week. When Charlene picked up Nellie at O’Hare, she had a terrible headache, but she was so excited. They had a hard time convincing the Abbey Staff to let Nellie into our suite! Charlene also mentioned that Nellie’s gift for each of us, the hand-crafted “God’s Eyes,” was a big thrill for her mom. We were blessed to have Nellie with us, for the next January she passed away. *(Nellie joined them the summer of ’71. The headache is mentioned because it turned out to be a precursor to Charlene’s mother’s deadly stroke in January of ’72.)* Nellie made the best pineapple cream pie ever.

(When Helen moved to Florida many years later, the remaining seven (including six original, which are STILL the same six) learned to play two tables using a “blind.”)

What fun we had at Norma’s swim parties—except for one. Can you imagine our Roselle Register, with the headline “Four Roselle Woman Drown In Home Pool”? Town folks would say, “Impossible!” But we know it could be possible. *(Honest to gosh, four women nearly drowned: two who couldn’t swim who got in over their heads; two who were taken under trying to save them.)* Norma hosted the last swim party in August 1995. Maxine was with us, a dear memory for us, as she passed away that September 8th.

Patty, you have been with us for a long time, first subbing, and then becoming an official member of this elite group. *(Patty Nable stepped in after Maxine died)* I remember the time at Lake Lawn, your suit case or trunk was so heavy, it took several of us to handle it. Did you think we were staying for a month?

Looking back on 50 years, I have a vast collection of memories. Just a few are:

- We dressed up for club.
- We wore long dresses for the Christmas Party.
- Christmas gift exchanges.
- Cookie exchanges.
- Baby showers for our kids.
- Grandma baby showers.
- We attended our kids’ weddings.
- Anniversaries.
- Birthday parties.

And here we are, to celebrate 50 years of Great Memories. We have been truly blessed.
Check out pictures of this group in our Featured Group section below.

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***Ask Babs:**

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

Hi Babs!

What about designing some spaghetti strap or tank top Bunco shirts??

Thanks!
Susan from South Mission Beach, San Diego Bunco

Hi Susan: To answer your question we now have a new line of Tank Tops, as well as a new licensee with an entire line of Bunco Rhinestone T-Shirts at www.hipkraft.com .

Always happy to sparkle, Babs



Dear Babs,

Our group has such a good time and sees so many funny situations we wanted to share them with others. We are considering writing a book of bunco stories and strategies. Is there an issue if we use the word Bunco in the title of our book?

Thanks.

Sincerely,

Don Peterson- Corona, CA

Dear Don,

Thank you for your recent email. To answer your question, yes, Bunco is a registered trademark owned and used in commerce by the World Bunco Association. Any form of a book written with Bunco/Bunco in the title or within the book would be in direct violation of the trademark laws. However, we do license our trademarks under specific circumstances.

Thank you,

We appreciate your consideration for the trademark laws.

Sincerely, Babs

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Let the Good Times Roll:



I look forward to receiving your recipes at:

mac@ebunco.com

January Recipes



Penne Rustica

Gratinata Sauce:

- 2 Teaspoon Butter
- 2 Teaspoon chopped garlic
- 1 Teaspoon Dijon mustard
- 1 Teaspoon salt
- 1 Teaspoon chopped rosemary
- 1 cup marsala wine
- 1/4 Teaspoon cayenne pepper
- 8 cups heavy cream

Saute butter, garlic , and rosemary until garlic begins to brown. Add marsala wine and reduce by one-third. Add remaining ingredients and reduce by half of original volume. Set aside:|Penne Rustica:

1 Ounce pancetta or bacon
 18 each shrimp peeled and devained
 12 Ounce grilled chicken breast, sliced
 4.5 cups of granita sauce
 48 Ounce Penne Pasta, precooked
 3 Teaspoon pimentos
 6 Ounces of butter
 1 Teaspoon chopped shallots
 1 pinch of salt and pepper
 1 cups parmesan cheese
 1/2 Teaspoon paprika
 6 sprigs of fresh rosemary

Saute pancetta until begins to brown. Add butter, shallots, and shrimp. Cook until shrimp are evenly pick but still translucent. Add chicken, salt, pepper, and mix thoroughly. Add granita sauce and 1/2 cup of parmesan cheese and simmer until sauce thickens. In a large bowl, combine shrimp and chicken mixture with precooked pasta. Place this mixture into single serving dishes or one large casserole dish. Top with remaining cheese and pimentos and sprinkle with paprika. Bake at 475 for 10–15 minutes. Remove and garnish with fresh rosemary sprig. Serves six.

Roasted Beet Salad

Ingredients:

- Spring Salad Mix
- Belgium Endive
- Feta Cheese
- Roasted Beets
- Dijon Honey Vinaigrette Dressing

How To:

Roasted Beets:

4 bunches of beets (trim root ends and remove tops)
 2 Tablespoons of olive oil

Coat beets with oil then roast in a 450 degree oven on a sheet pan for approximately 45 minutes or until tender.

Cool, peel, and dice.

Dijon Honey Vinaigrette Dressing:

1 Tablespoon of lemon juice



1 ounce white wine vinegar
 1 Tablespoon honey
 1 ounce dijon mustard
 1 teaspoon dried thyme
 4 ounces vegetable oil
 salt & white pepper to taste

Combine first five ingredients in a blender. While blender is running slowly add oil. Season to taste with salt and white pepper.

Salad Ingredients:

1/4 pound crumbled Feta cheese
 1 pound of spring mix lettuce
 2 heads Belgium endive

Place three endive leaves symmetrically on each plate. Toss spring mix with vinaigrette. Divide between plates, top with diced beets and feta cheese.

Coconut Cake

1 cup butter
 2 cups sugar
 4 cups flour
 1 teaspoon salt
 5 teaspoons baking powder
 1 1/8 cups milk or water
 10 Egg whites
 1/2 teaspoon orange extract
 1 teaspoon vanilla extract
 |Cream butter and sugar.



Sift flour, salt and baking powder together; add alternately with milk.

Beat egg whites until stiff and fold into dough.

Add flavoring.

Line square cake pans and grease well.

Pour batter in and bake in moderate oven (350 degrees) until done.

Frost with Plain Coconut Icing.



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Featured Bunco Group:

"The Bunco Club" Celebrating 50 years of playing Bunco.



Left to Right: 1964 - Nellie Brown, Loretta Mikes, Ruth Lloyd (back), Maxine Gates, Marilyn Warnimont (back) Norma Snyder (back), Audrey Biester (back), Normetta Sturma



Left to Right: 1974 - Patty Nable (took over for Maxine after her death), Nellie Brown, Ruth Lloyd, Norma Snyder, Helen Slingerland (took over for mom in '69; then later moved, which left them forever playing with a "blind"), Maxine Gates, Audrey Biester, Marilyn Warnimont, Normetta Sturma, Loretta Mikes





Left to Right: 2004 - Normetta Sturma, Audrey Biester (front), Patty Nable, Marilyn Warnimont, Norma Snyder, Ruth Lloyd, Loretta Mikes



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