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## THE BUNCO® TIMES

20th Edition

January 2009

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### A note from the Editor:

With 2008 having come to a close, The World Bunco Association would like to take this time to wish all of you a healthy, safe and prosperous new year ahead.

### WBA Staff

### Latest News:



### 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](mailto:feedback@worldofbunco.com).



Leslie Crouch

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### It's Bunco Time:



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



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

***"Registration for the 2009 World Bunco Association Championship Tournament"***



Come join us and help raise money for . Everyone wins in helping us to get closer to a cure for cancer through research. Come be a part of our journey. Go to [www.worldbunco.com](http://www.worldbunco.com) and sign up today. Seats are filling up quickly. Don't miss out on all the fun. Get your seat now before they are all gone.

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**\*Ask Babs:**

For any game questions I can be reached at: [babs@worldbunco.com](mailto:babs@worldbunco.com)

**Dear Babs,**

My name is Pauline Goodege and I live in the county of West Sussex in England. I have recently found your website and have told my Bunco group about you. I am a member of a group of eight ladies who have been playing Bunco on a regular basis for the past 35 years. Our format is almost exactly the same as yours except we have regular players and just have two tables - one Winners and one Losers. It has become a great way of meeting for a chat and lots of laughing which keeps us all going through lifes 'ups and downs'. **We are interested to know if you know of any other United Kingdom groups who play Bunco???**

We were quite excited about the thought of coming to the Las Vegas convention but not sure if we could find the funds to get over for next year but perhaps one day. Anyway we just wanted to say 'Hello' and I may try to get a photo of our group which we could send to you.

Goodbye for now Pauline Goodege and friends.

**Dear Pauline,**

**We truly appreciate you sharing your information with us. We know there are other groups in the UK. Let's see if we can get some of them to contact you and your group. It would be fun if you were close enough that you might have a large bunco game with another group at one of your Bunco nights.**

**Best for the New Year,**

**BABS**



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Let the Good Times Roll:



**Please share your Bunco game night recipes or party ideas with us  
Your recipe might even be published here or in our new upcoming  
It's Bunco Time Cookbook!**

[mac@ebunco.com](mailto:mac@ebunco.com)

## January RECIPES

***Here's a great "DO AHEAD" menu for your next Bunco night.***

### **Turkey and Artichoke Stuffed Shells with pasta Sauce**

#### **Ingredients**

**(Makes about 24 shells, can be doubled for your party of 12)**

- 1 (12-ounce) box jumbo pasta shells
- 3 tablespoons extra-virgin olive oil
- 1/2 large yellow onion, chopped (about 1 cup)
- 3 cloves garlic, chopped
- 1 pound ground turkey
- 1/2 teaspoon kosher salt, plus 1/2 teaspoon
- 1/4 teaspoon freshly ground black pepper, plus 1/4 teaspoon
- 1 (8 to 10-ounce) package frozen artichokes, thawed and coarsely chopped
- 1 (15-ounce) container ricotta cheese
- 3/4 cup grated Parmesan
- 2 eggs, lightly beaten
- 1/4 cup chopped fresh basil leaves
- 2 tablespoons chopped fresh flat-leaf parsley
- 5 cups pasta sauce of your choice, use a pre-made pasta sauce such as marinara, conventional meat sauce or, you can even use an Alfredo pasta sauce. The pre-made sauces without sugar or MSG are the best.
- 1 1/2 cups grated mozzarella (about 5 ounces)

## Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and partially cook until tender but still very firm to the bite, stirring occasionally, about 4 to 5 minutes. Drain pasta.

Meanwhile, in a large heavy skillet, heat the olive oil over medium-high heat. Add the onions and the garlic and cook until the onions are soft and starting to brown, about 3 minutes. Add the ground turkey, 1/2 teaspoon salt, and 1/4 teaspoon black pepper and continue to cook, stirring occasionally, until the meat is slightly golden and cooked through. Add the artichoke hearts and stir to combine. Remove from heat and let cool.

In a large bowl combine the cooled turkey mixture with the ricotta cheese, Parmesan cheese, eggs, basil, parsley, and the remaining salt and pepper. Stir to combine.

To stuff the shells, cover the bottom of a 9 by 13 by 2-inch baking dish with 1 cup of pasta sauce. Take a shell in the palm of your hand and stuff it with a large spoonful of turkey mixture, about 2 tablespoons. Place the stuffed shell in the baking dish. Continue filling the shells until the baking dish is full, about 24 shells. Drizzle the remaining pasta sauce over the shells, top with the grated mozzarella. If freezing, cover tightly with plastic wrap and place in the freezer for 1 day and up to 1 month.

To bake, preheat the oven to 400 degrees F. Bake until the shells are warmed through and the cheese is beginning to brown, about 60 minutes (20 minutes if shells are unfrozen.)

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## SERVE WITH THIS "YUMMY" GARLIC CHIBATTA BREAD

### Ingredients

nocoupons (Double the ingredients for 12)

- 6 large garlic cloves, chopped
- 1/4 cup chopped flat-leaf parsley
- 1/4 cup chopped fresh oregano leaves
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1/2 cup good olive oil
- 1 loaf ciabatta bread
- 2 tablespoons unsalted butter

### Directions

Preheat the oven to 350 degrees F.

Place the garlic in the bowl of a food processor, "SMASH BY HAND" with side of a knife, or mince with knife and process until minced. Add the parsley, oregano, salt and pepper and pulse twice if using processor.

Heat the olive oil in a medium sauté pan and add the garlic mixture. Remove the pan from the heat.

Slice the ciabatta bread in half horizontally, and spread the butter on 1 half. Spread the garlic mixture on the other half of the bread, and put the halves together. Wrap the bread in aluminum foil.

Place the bread in the oven and bake for 5 minutes. Open the foil, and continue baking for an additional 5 minutes.

**Add a green salad, lettuce of your choice, toss into the salad whatever you have in the refrigerator, shredded carrots, olives, or even a chopped up pear or an apple, avocado, onion, beets, or a leftover veggie from the day before, for an extra bit of color or flavor.**

**ENJOY YOUR BUNCO NIGHT !!!**

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Featured Bunco Group(s):

**The Bunco Babes of the Inland Empire held their annual Christmas Bunco gathering on Wednesday, December 11th, 2008 at the home of Cyndi Martin, in Fontana, CA. This year, the Bunco Babes decided to share their blessings with those less fortunate by bringing one or more new toys to donate to the "Spark of Love" program sponsored by ABC-TV and The California Firefighters. The ladies were very gracious, filling the back of the Martin Family pick up truck!! The gifts ranged from baby blocks to a brand new boys bicycle!! In addition to the gifts, \$100 in cash donations was also presented to the local Firefighters to purchase additional toys.**

**The Bunco Babes will also be donating money to help sponsor one of their own this coming September. Members Shari Anderson and her aunt, Candace Fittante, lost their mom/sister several years back to breast cancer. Each September, Shari walks in the Avon Breast Cancer 3-day walk. Our September money plus personal donations will go towards her Walk-a-thon money.**

**Happy New Year from the Bunco Babes!!**

Front row seated on floor: Kimberly Pardue, Joette Bryan, Shari Anderson, middle row: (seated) Cyndi Martin, Deena Johnston, (standing) Michelle Neale, Michelle Haring, Christina Haring, Raechel Case, Roz Masten, Stacy Polhman, Gail Southworth, Candace Fittante, Alecia Avila, (and seated on right) Viola "Nanny" Bently, Not Pictured: Mary Keith and Jennifer Villa Santa





### Going green tip of the Month:

Lower your thermostat. Buy a programmable thermostat.

Reuse your water bottles. In fact, reuse everything you can at least once, especially plastics.

Turn off lights and electronics when you leave the room. Unplug your cell phone charger from the wall when not using it. Turn off energy strips and surge protectors when not in use (especially overnight).

Please send us your Green Tips so we can share them with all our readers. Send to [goinggreen@worldbunco.com](mailto:goinggreen@worldbunco.com)



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