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## THE BUNCO® TIMES

14th Edition

July 2008

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### *A letter from the Editor:*

*When we think about the Fourth of July words like freedom, democracy, patriotism, and liberty come to mind. The word independence unites all of these.*

*There are times we might take for granted in any aspect of our life, we have the right to self govern. We have this freedom because others stood firm for what they believed in on our behalf. Then there are other moments we may forget, we do have the opportunity to exercise free will, thinking individually and able to make our own choices.*

*Being independent means liking yourself enough that you are able to give to your neighbor and having independence means you are free to do so.*

*To all those who continue to stand firm so we can exercise our rights, thank you.*

*God Bless America*

*Kelly Rose Pion*

### Latest News:

It's tournament time. Players are you ready to roll? July 25th is right around the corner and we are going to be in Nashville at the Gaylord Opryland Resort, what a great way to enjoy the summer. This resort has something to offer everyone, so pack up the kids, grab your group, tell your friends and we'll see you there 1-888-OPRY-872.

TNT's The Closer and Saving Grace are partnering with the World Bunco Association to launch our long awaited online bunco game. YES, you read that correctly!! The World of Bunco online game is state of the art with incredible graphics, the ability to accessorize your own avatars, and live bunco tournaments. Now that's what I call cool. So keep your eyes out for the email coming your way with all of the instructions on how to play for free.



Leslie Crouch



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**It's Bunco Time:**

# BUNCO<sup>®</sup> BASH

at Gaylord Opryland



**July 25 & 26 • \$3500 in prize money**

Gaylord Opryland Resort presents a fun-filled weekend of fabulous food, incredible drinks and, of course, Bunco!

Vacation packages starting at \$119



GaylordOpryland.com  
 For more information,  
 call 1-888-OPRY-872.



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\*Ask Babs:

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

Hello Babs:

When do you think you will have some different designs on your t-shirts? It would be nice to see a new variety and some new styles. Thank you.

Jean,

Santa Barbara, CA

**Dear Jean,**

**Rest assured we are in the process of doing just that. Not only will we have more designs and colors to choose from we will also have a full line of new items. We have hired a new company to make all of our apparel. We should see the first t-shirts by mid summer. We think you'll like what you see.**

**Thank you,**

**Babs**



Dear Babs,

Please let me know if there is a tournament fee for Nashville. We want to play and don't need a hotel. What can we do to make sure we get to play?

Thank you in advance for your answer.

Sheila,  
Nashville, TN

**Dear Sheila,**

**There is no fee for the Nashville tournament. If you are not in need of a hotel, just email the World Bunco Association at [info@worldbunco.com](mailto:info@worldbunco.com) and let us know and we will put you on the players list. Hurry though, seats are filling up fast. Look forward to seeing you there. You might even win some Money!!!**

**Happy Rolling & Good Luck!**

**Babs**

# GET READY TO ROLL



All New Episodes of **THE CLOSER** and **SAVING GRACE** Start July 14 on TNT

## An Offer For You That's To Die For!

Click here to see a preview of the new seasons of **THE CLOSER** and **SAVING GRACE** - starting July 14th at 9pm on TNT.

Then get your special preview code to gain access to a free trial of World of Bunco - the new Bunco online gaming experience from the World Bunco Association®.

**LET'S ROLL'EM**



# MONDAY NIGHTS ON TNT ARE GOING TO GET A LITTLE DICEY.

**THE CLOSER**  
ALL NEW  
JULY 14  
MONDAYS  
9|8c

**SAVING GRACE**  
ALL NEW  
JULY 14  
MONDAYS  
10|9c

For rapid recaps, games and more - visit **TNT.tv**

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Let the Good Times Roll:



I look forward to receiving your recipes at:

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



## RECIPES

### Good Ol' Alabama Sweet Tea

#### INGREDIENTS

- 2 cups sugar
- 1/2 gallon water
- 1 tray ice cubes
- 3 family sized teabags of orange pekoe tea
- 3 cups cold water, or as needed

#### DIRECTIONS

1. Pour the sugar into a large pitcher. Bring water to a boil in a large pan. When the water begins to boil, remove from the heat, and place the teabags in. Let steep for 5 to 6 minutes.
1. Remove tea bags, and return tea to the heat. Bring just to a



boil, then pour into the pitcher, and stir until the sugar is dissolved. Fill the pitcher half way with ice, and stir until most of it melts. Then fill the pitcher the rest of the way with cold water, and stir until blended.

## Grilled Fish Tacos with Chipotle-Lime Dressing

### INGREDIENTS

#### -----> Marinade

- 1/4 cup extra virgin olive oil
- 2 tablespoons distilled white vinegar
- 2 tablespoons fresh lime juice
- 2 teaspoons lime zest
- 1 1/2 teaspoons honey
- 2 cloves garlic, minced
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1 teaspoon seafood seasoning
- 1/2 teaspoon ground black pepper
- 1 teaspoon hot pepper sauce, or to taste
- 1 pound tilapia fillets, cut into chunks
- Chipotles in Adobo Sauce
- 7 to 10 medium-sized dried chipotle chiles, stemmed and slit lengthwise
- 1/3 cup onion, cut in 1/2-inch slices
- 5 tablespoons cider vinegar
- 2 cloves garlic, sliced
- 1/4 cup ketchup
- 1/4 teaspoon Salt



Combine all of the ingredients in a pan with 3 cups of water. Cover and cook over very low heat for 1 to 1 1/2 hours, until the chilies are very soft and the liquid has been reduced to 1 cup. This recipe will keep for several weeks in the refrigerator in an airtight container.

#### -----> Dressing

- 1 (8 ounce) container light sour cream
- 1/2 cup adobo sauce from chipotle peppers
- 2 tablespoons fresh lime juice
- 2 teaspoons lime zest
- 1/4 teaspoon cumin
- 1/4 teaspoon chili powder
- 1/2 teaspoon seafood seasoning

salt and pepper to taste

## -----> Toppings

- 1 (10 ounce) package corn tortillas
- 3 ripe tomatoes, seeded and diced
- 1 bunch cilantro, chopped
- 1 small head cabbage, cored and shredded
- 2 limes cut in wedges

## DIRECTIONS

1. To make the marinade, whisk together the olive oil, vinegar, lime juice, lime zest, honey, garlic, cumin, chili powder, seafood seasoning, black pepper, and hot sauce in a bowl until blended. Place the tilapia in a shallow dish, and pour the marinade over the fish. Cover, and refrigerate 6 to 8 hours.
2. To make the dressing, combine the sour cream and Adobo sauce in a bowl. Stir in the lime juice, lime zest, cumin, chili powder, seafood seasoning. Add salt, and pepper in desired amounts. Cover, and refrigerate until needed.
3. Preheat an outdoor grill for high heat and lightly oil grate. Set grate 4 inches from the heat.
4. Remove fish from marinade, drain off any excess and discard marinade. Grill fish pieces until easily flaked with a fork, turning once, about 9 minutes.
5. Assemble tacos by placing fish pieces in the center of tortillas with desired amounts of tomatoes, cilantro, and cabbage; drizzle with dressing. To serve, roll up tortillas around fillings, and garnish with lime wedges.

## Strawberry Whipped Sensation



- 4 cups fresh strawberries, divided
- 1 can (14 oz.) EAGLE BRAND® Sweetened Condensed Milk
- 1/4 cup lemon juice
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 8 OREO Cookies, finely chopped
- 1 Tbsp. butter, melted

LINE 9x5-inch loaf pan with foil, with ends of foil extending over sides of pan. Mash 2 cups of the strawberries in large bowl. Add condensed milk, juice and 2 cups of the whipped topping; mix well. Pour into prepared pan.

MIX chopped cookies and butter. Spoon over whipped topping mixture. Cover with ends of foil and gently press cookie mixture into whipped topping mixture. Freeze 6 hours or until firm.

INVERT dessert onto serving plate when ready to serve; remove pan and foil. Spread remaining whipped topping onto top and sides of dessert. Slice remaining 2 cups strawberries; arrange over dessert. Store leftovers in freezer.

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Featured Bunco Group(s):

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Our Bunco adventure started in 1989, when our group of friends decided a once a month girls night "in" was a fun idea. At first, we didn't really know how Bunco was played and we certainly didn't know there were others that played. We just had so much fun getting together. Just us girls...no kids, no husbands, no pressure...you know what we are talking about!

Soon, we added one weekend trip a year to the beach. Our husbands figured 12 girls would come home hating each other and that would be the end of this thing called Bunco. How wrong they were! The trip to the beach started our name –The Bunco Beaches (yes, this is a play on words!)

We had so much fun, soon we added one more weekender a year. This trip is always to LBJ Lake. Some of the highlights include Jell-O shots, a midnight boat cruise and belting out Shania Twain's

"I Feel Like A Woman".

Of course, over the years, some of the 'Beaches' have moved away, but they are our "roadies" for the weekend trips and come from as far away as 1500 miles.

Thru the years we have shared so much: marriage, divorce, maternity, birth, death, life. We've cried buckets, drank gallons and laughed until we wet our pants (we refer to this as "dropping a quarter"). Can't tell you how many dice have been rolled and prizes won!

Now, as we celebrate our 19<sup>th</sup> year together, we have priceless memories. But more than that, we know we have a sisterhood that only other women would understand.

We not only learned how to play Bunco, but came to realize there are thousands, maybe millions, of "Bunco Beaches" in the world.

### **Carla Smith (aka Carly)**

*Here is the perspective from one of our newer members...she has only been a buncobeach for 13 years.*

Even though Bunco Beaches began in 1989, I personally didn't join until several years later. I'd

been invited as a “sub” and on their summer lake trips, as the designated boat driver. Shortly thereafter, I was invited “in” and this is what I know...

These women are the most passionate, fun loving people I’ve ever spent time with. Some I’ve known for years and some I developed immediate friendships with. We’re such a diverse group... from the queens of business, to teaching, to parenthood...all incredible, inspirational and genuine women. When we congregate monthly... from the first hug ‘til the last, I feel empowered by these women.

Now that I’ve said all of the good stuff...the truth is that we are 10 crazy old women reliving our youth together month to month. We relish Jell-O shots, Colorado Bulldogs and sing loud and off key to Shania Twain’s “I Feel Like A Woman”. We love the beach, midnight boat rides and each other. We roll sixes, clang the bell and always have each other’s backs.

### **Signed Judy...13 year Bunco Beach member**

From left to right...Reyne, Carly, Betty, Deni, Judy, Sue, Linda, Jana, Kim and Mel.





### COMING SOON: KUDZU

*Kudzu leverages the power of the internet to spread word of mouth referrals for local businesses, providing consumers with the information they need to select the right service providers. The combination of consumer reviews and detailed business profiles on Kudzu.com give consumers the tools they need to feel confident they are making an informed decision when they choose a local service provider.*



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