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## THE BUNCO® TIMES

12th Edition

May 2008

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### A letter from the Editor:

*Did you know that Mothers Day didn't start in the United States until the early 1900's? After a little research the origin of this day goes all the way back to Ancient Greece and of course Mount Olympus. After that, there wasn't another recount until 17 century England where "Mothering Sunday" was celebrated. Back then it was common practice for servants to reside with their employers until the fourth Sunday of Lent when they were given permission to go home to honor their mothers. And yes, in time that celebration embraced all mothers.*

*Moving on to 1908, a woman, Ann Jarvis of West Virginia convinced her church to celebrate Mothers Day on the anniversary of her own mother's death, May 10<sup>th</sup>. Ann took the idea several steps further and started a letter writing crusade from businesses to political leaders. Eventually her efforts paid off and in 1914, President Woodrow Wilson declared Mother's Day a national holiday. Always to be celebrated on the second Sunday in May. Some are aware this day is the highest in phone calls, brunch reservations as well as one of the highest greeting card sending days.*

*We celebrate Mothers Day as a time to honor those who have mentored and nurtured us. A time to appreciate all they have taught, all they have given, so we are able to take what we have learned to do the same for others in our lives.*

*Enjoy your day with blessings,*



Kelly Rose Pion



### Latest News:

This is such great news to be able to share!!!! So many of you have had a hand in making the Army MWR Bunco Tournament in April a huge success, thank goodness we have May, June, and in some areas July to look forward to. Can you believe there is talk of making this an annual event and some installations are entertaining the idea of playing year round? Yipeeee. Please see below in the *It's Bunco Time* section for a glance at what the Army has done with their Bunco Tournaments.

**It's Bunco TIME!**

**Ladies...**  
Indulge yourselves in an evening of fun, food and friendly chatter!

Calling all ARMY Bunco® players! The World Bunco Association® and Army Morale, Welfare & Recreation (MWR) will host a series of three Bunco events.

[CLICK HERE FOR MORE INFORMATION](#)

Another exciting bit of information is the reaction to the WBA sponsored Bunco Tournament Cruise in October. How exciting to have such a great venue to look forward too and so many of you players wanting to plan ahead. Just in case you are wondering and don't want to be left out YES, there is still room and the fare is the same through May. So, gather up your fellow players, family and friends and head out with us onto the open seas.

Click here for details to **WIN \$10,000.00**  
[1<sup>st</sup> Annual Bunco at Sea Tournament](#)

**Bring the entire Family and enjoy an affordable 4 Day Carnival Western Carribean Cruise!!**  
**\*\*\*Payment Plan for Everyone\*\*\***

**Layaway your Vacation now!!!**

Cruise Your Way To Bunco Bliss!

We have a couple of featured groups this month. Ruth, and her group have been playing for awhile and is one of our New Jersey State Directors. She is cruising with us in October along with some of her friends. Then, there is Vicky and her group from Idaho who have an undeniable passion for fundraising.

Just because we are such a festive bunch, check out the Cinco de Mayo recipes, OLE.

Last but defiantly not least: Stay tuned for the June newsletter and a new World Bunco Association address, yes we have outgrown ourselves.

Happy Mothers Day,

Leslie Crouch



**Mother's Day**

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### It's Bunco Time:



Fort Campbell hosted MWR Bunco event on the 11<sup>th</sup> of April at the Sportsman's Lodge and themed it "Gourmet Night". The date was chosen to coincide with CYS's Friday Night Out which offers free child care for Spouses of Deployed Soldiers (who have an MWR Discount Card) 1800-2200. We experienced a tremendous turnout of 60 players that ran the full range of rank (from lower enlisted to our Commanding General's wife). We believe it will be more in our next two Bunco Nights as this evening we were competing with a Brigade Bunco night - that was planned after ours was put on the Community Calendar. As April is "National Cancer Control" month, the Women's Health Clinic in the Installation Hospital (BACH) requested to be part of our "Spouse Night Out". They partnered with our OSC (Officer Spouses Club) and provided 2 massage therapists who offered free chair massages to all of our guests free of charge. In addition to the prizes provided by FMWRC, we also had 11 other door prizes that were given away through a drawing. **Great Job Catherine!!!**

Sponsorship included:

Scrapper's Delight  
2 themed baskets  
2 military basket  
Product sampling

Green Beans Coffee  
2 gift baskets  
Product sampling

AAFES  
3 door prizes



SPA 201  
Massage Gift basket  
Hair Care gift Basket  
Product Sampling

Catherine Walker  
Business Manager - Cole Park  
Commons  
Installation Special Events  
Coordinator  
Fort Campbell, KY  
270-798-4610 x120



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**\*Ask Babs:**

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

Babs:

I am getting a couples Bunco group together for one night only. I have 9 couples. Can the game be played with 9 or do I have to have only 12 people. My house is not big enough for 12 couples.

Any suggestions???

Kathy

**Hi Kathy,**

**Best option is an even number so you don't have to play with a ghost. Using tables of 4, your best option would be to have one more couple, making it 10 couples and ending up with 20 players. The other way is to eliminate a couple (might be hard to do) and play with 16 players, 4 tables of 4. Either way you should have a blast. Let us know if we can assist you further.**

**Babs**

**"Happy Rolling"**



Hi,

What is traveling Bunco? My group has been playing for two years now and we play the very basic Bunco game. There are so many different ways to play Bunco.

Thanks,

Bonnie

**Hi Bonnie,**

**Yes, you are right there are many little variations to the official Bunco game rules.**

**"Traveling" is: at the start of the game there is an object (such as the big fuzzy die in the boxed version of our game), some use a tiara, some a boa, and others play with items they feel adds a fun element to their game". This object is put at the head table at the start of the game. The first person to roll a bunco gets to hold on to/wear, whichever the case may be, the object. The next player who rolls a Bunco gets the "traveling" object and so on. When it's the big fuzzy die, it gets tossed across the room from Bunco roller to Bunco roller. The player left holding the object at the end of the game gets the traveling prize.**

**It's a little added extra fun and another reason to give a prize. Hope this helps. Please let us know if we can assist further.**

**Best, Babs**

**Happy Rolling!!!**

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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**

**PICO de GALLO salsa**

- 4 medium tomatoes
- 1/2 medium yellow or red onion, finely chopped
- 1 Tbs olive oil
- 2 medium carrots
- 3 cloves garlic
- Juice from one lime
- 2 tsp. olive oil
- 1 4oz. can diced Ortega Chili's
- 1 tsp. sugar (optional)
- 1 or 2 jalapeno, de veined and seeded, finely chopped
- 6 sprigs of cilantro, chopped



Sauté finely chopped onion in 1 Tbs olive oil for 20 minutes until golden brown. You can omit this step if you like your onions raw. When you are done cooking the onions add the finely chopped garlic to the onion and sauté for one minute more. Remove onion/garlic mixture to a bowl.

Slice and chop tomatoes into 1/2 inch size chunks. Ideally you want all of your ingredients about the same size.

Cook the carrots in boiling water for 2 minutes. You want the carrots to have a crunch so don't overcook them. Rinse under cold water to stop the cooking process and cool them off. Chop the carrots into 1/4 inch chunks.

Cut off the stem and slice the jalapeno length wise and then chop very fine.

Add all the ingredients to a bowl and stir.

**A word of caution: The oils from the pepper can burn. So either wear gloves or be sure to wash your hands thoroughly after handling. Remember not to rub your eyes or face as it can be quite painful. It's a mistake you won't make twice.**

### **A few tips on making salsa**

It's a good idea to try and chop everything about the same size when making salsa and to chill it for an hour or two before serving.

Grilling some of the ingredients, such as the tomatoes, onions and peppers, can add a wonderfully different flavor to the taste of your Mexican salsa recipes. So don't hesitate to try this. Experiment and have fun!

Tanya Pozzo

Sherman Oaks, Ca

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### **Guacamole Dip Recipe**

#### **Ingredients:**



- **4 Hass avocados**
- **2 home-grown or vine ripened tomatoes, sliced**
- **1 whole Ortega chili (canned)**
- **1/8 cup finely chopped yellow onion**
- **salt to taste**
- **hot sauce to taste**



Combine the tomatoes, chili, and onion on a cutting board and chop until the ingredients are fine. Scoop out the avocados and place in a bowl and add the tomato mixture. Mash with a potato masher. Add salt and hot sauce to taste.

Some people add lemon or lime juice to their guacamole dip recipe. In some cases people do it to keep the guacamole from turning brown, however sometimes lemon juice disguises the taste of the avocado.

FYI: You can also try leaving the avocado pits in the guacamole to help keep the dip from turning brown. Just remember to remove them before serving or...Try making guacamole with and without lemon and see what you like better.

If your guacamole does turn a little brown after sitting out a while you can just skim off the top layer and it will be just as good as new. It's the exposure to air that turns it brown, the same way a sliced apple turns brown when left out.

### **TACO STEW -Thank You Jeannine Litty!**

2 POUNDS LEAN GROUND BEEF  
 1 SMALL ONION, CHOPPED  
 3 CANS CHOPPED GREEN CHILIES (SMALL CANS WILL DO).  
 1 TSP. SALT  
 1 TSP. PEPPER  
 1 CAN (15 TO 16 OUNCES) PINTO BEANS, RINSED AND DRAINED.  
 1 CAN KIDNEY BEANS, RINSED AND DRAINED.  
 1 CAN OF HOMINY DRAINED.  
 1 CAN LIMA BEANS, RINSED AND DRAINED.  
 1 PACKAGE OF LAWREYS TACO SEASONING.  
 1 PACKAGE OF RANCH DRESSING.  
 3 CANS STEWED TOMATOS WITH JUICE.  
 SHREDDED CHEDDER CHEESE  
 TORTILLA CHIPS.  
 IN LARGE DUTCH OVEN OR KETTLE, BROWN MEAT AND ONION, DRAIN FAT.  
 ADD THE NEXT 10 INGREDIENTS, BRING TO A BOIL,  
 REDUCE HEAT AND SIMMER 30 MINUTES.  
 TOP WITH CHEESE AND CHIPS.  
 YIELD: 10 SERVINGS.  
 P.S.THE AROMA SMELLS SO GOOD, PEOPLE CAN'T WAIT TO DIVE IN.

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### **Chicken Quesadilla Recipe**



This chicken quesadilla recipe works great with left-over chicken, barbequed chicken or even a rotisserie chicken.

### **INGREDIENTS:**

**2 medium to large flour tortillas**

**1 cup mild cheddar cheese, grated**

**A sprinkle of finely chopped yellow onion, optional**

**2 cups cooked chicken**

**2 cups chopped lettuce**

**2 Tbs Butter**

**Guacamole (see below)**

**Sour cream**

Instructions:

In a flat pan, add butter and 1 flour tortilla, sprinkle the grated cheese to cover the tortilla. Add a sprinkle of chopped onion and the chopped chicken. Cover with the other flour tortilla and add a piece of butter on top.

Cook over medium heat until the cheese melts and the tortilla browns a little. Turn the quesadilla over with a pancake turner. Cook until the cheese is completely melted and nicely browned.

Put the quesadilla on a plate or platter and cut with a pizza cutter into desired sizes. Add sour cream and guacamole on top of a bed of chopped lettuce in the middle of the quesadilla.

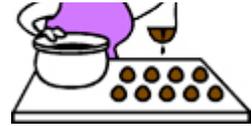


### **Peanut Butter Ball Recipe**

- 1 ½ cups peanut butter, Skippy or equivalent, not natural peanut butter
- 3 and 1/2 cups of powdered sugar
- ½ cup butter. softened
- 1 tsp. vanilla



Mix peanut butter, butter and vanilla with an electric mixer until well blended.



Add the powdered sugar, a little at a time, blending with the mixer until all the sugar is mixed in. The dough will be slightly crumbly.

Form the dough into 1 - 1 1/2 inch size balls by rolling the dough between your hands. Set formed balls on a plate or cookie tray.

In a double boiler add:

- 12 oz. bag of milk chocolate chips
- 2 Tbs. shortening

Heat the double boiler to the lowest boil you can achieve.

When the chips are melted, dip one peanut butter ball into the chocolate with tooth picks. Roll the ball in the chocolate until it is well covered.

Remove the peanut butter ball with tooth picks to cookie sheets lined with waxed paper.

Once they are cool you can put them in plastic containers in the refrigerator or freezer. They will keep for several weeks.

S. M. Haggie

Las Vegas, NV

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Featured Bunco Group(s):

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### **"Riverdale Bunco Babes" Riverdale NJ**

Pictured...

Carola Flynn, Kathy Whittemore, Cathy Feld, Jen Bross, Nancy De Meo, Carmella Long, Pat Horn, Ellyn Ward, Marianne Gagliardi, and me Ruth Pasquariello



### Our History...

"Cathy Feld started our group in 1994, inviting 12 ladies she new from PTA, her daughter's class and Girl Scouting to her home for a Bunco game. We had no idea what this was, but it was a night out....why not? The rules came from her Mom's Bunco Group, which we decided to modify a bit. We don't do prizes; we already had too much junk in our houses, so we decided to do prize money instead. As our children were only in the primary grades this was a great night out once a month for "just the girls". We developed many close friendships over the years. Some gals have moved away, some subs moved up to regulars, new subs are added all the time. We've fill in as needed with other gals we new from town, Sisters, Mom's, even Kids now that they are older. We play one Friday a month from September through June. Each year two members get a month off. Every one has a month they like, when they're not busy. Pat Salvati, a tax accountant avoids the first few month's of the year. Cathy Feld likes November, Pat H. likes October (we've been know to dress occasionally for Halloween) Ellyn, Marianne, and Debbie like the spring. Debbie moved to Sparta and no one likes to trek up there in the bad weather. Kathy Whittemore likes to do the Christmas Bunco, but I've done it a few years as well. Since we put in our new pool, I've done a pool side luncheon for the past few years....we never actually get around to playing, but this way we get to see each other over the summer break. We've had a few bunco "babies". At my first bunco in 1994 we had two infants. Our true "bunco baby" Marianne Gagliardi's daughter Sophie was actually born on a bunco night....not actually AT the bunco, but during our game. Her husband had strict instructions to call us right after he called the Grandparents. After a couple of years the kids started asking "what's with this bunco game all you moms play". So Nancy De Meo decided to host a "Kid Bunco". Since together we had many more than 12, we set it up like a tournament: mixed older and younger kids to keep things rolling. Each Mom bought a certain number of small prizes, so that the winners of each round could visit the prize table. We finished with a "make your own sundae" desert. It was such a hit we did this for a few years, during our summer break. We've only been on one Bunco Trip: a dinner cruise on the Hudson River. Although we're itching for more, now that most of our kids are grown.

We always said we'll still be playing when we all use walkers....hope so.

**Our current roster**...Jenn Bross, Nancy De Meo, Cathy Feld, Carola Flynn, Marianne Gagliardi, Pat Horn, Carmella Long, Ruth Pasquariello, Debra Poloniak, Pat Salvati, Ellyn Ward, and Kathy Whittemore  
 subs.... Linda Anders, Deanna Maldonado, Gerri Sarrao, Lisa Schiavone, Pat Stanton and many others.  
 Some good friends that have moved away or stopped playing regularly.  
 Grace Landau (Florida), Joanne Le Clair (Pennsylvania), Jan Kamper (Alabama), Kathy Nolan.



The **Mountain Home Bunco Group** (below) plays the 3rd Wed of each month. Most of our players have been life long friends, and now we have our adult daughters playing with us, and a few daughters-in-laws. Every year we host a **Bunco for Breast Cancer Bash** raising money for St. Luke's Health Foundation in Boise, Idaho to help women in their fight against breast cancer. This year at our 5th annual event, we raised \$6,300 in one night, bringing our total donation to St. Luke's at over \$15,000 in five years. That's pretty impressive!

Our bunco group works hard to keep the bonds of friendship alive and we pride ourselves in giving to other women that need assistance when battling cancer.

### Vicky Prouty

Mountain Home, Idaho Bunco Group



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