

Results

USBF Invitational #1 2020 Round Robin

Team Name	Total	6	12	5	11	3	4	9	7	10	8
6. Gupta	68.16							17.92	17.92	14.11	18.21
12. Rosenthal	55.17			15.33	12.09	9.26	18.49				
5. Fleisher	49.59		4.67					13.85		13.30	17.77
11. Robinson	47.66		7.91			16.38	9.26	14.11			
3. Dinkin	42.01		10.74		3.62				17.28	10.37	
4. Donner	32.70		1.51		10.74				15.55		4.90
9. Moss	30.50	2.08		6.15	5.89					16.38	
7. Lebowitz	29.25	2.08				2.72	4.45				20.00
10. Reynolds	25.84	5.89		6.70		9.63		3.62			
8. Levine	19.12	1.79		2.23			15.10		0.00		

A special thanks to Debbie Rosenberg for coming up with the idea for this event and proposing it to Jan. It's a great diversion for all of us. We appreciate and welcome it.



Debbie Rosenberg

Thanks also to BBO for providing us with a site to hold this event. We know you have been overwhelmed with work since this Pandemic reared its ugly head and it is great to have a venue to "see" our friends... and play or watch the game we love so much!

See you for more Round Robin action today

at 2 Eastern.

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USBF Vice President

Kate Aker

USBF COO & Secretary

Jan Martel

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Kerri Sanborn

Ron Smith

Danny Sprung

Adam Wildavsky

VuGraph Organizer

Jan Martel

Bulletin Editor

Suzi Subeck

Photographer

Peg Kaplan

Special
Pandemic
Competition

Teams Entered...

"TRIALS" AND TRIBULATIONS—PRE-BULLETIN

There are 12 teams entered. Following the two teams with byes, entries are listed in alphabetical order.

Nickell

Frank Nickell, Capt
Bobby Levin
Jeff Meckstroth

Ralph Katz
Steve Weinstein
Eric Rodwell

Bye to Rnd of 8

Spector

Warren Spector, Capt
John Kranyak
John Hurd

Gavin Wolpert
Vincent Demuy
Joel Wooldridge

Bye to Rnd of 8

Dinkin

Sam Dinkin, Capt
Finn Kolesnik
Lynn Baker

Michael Shuster
Michael Xu
Karen McCallum

Donner

Gary Donner, Capt
Rachael Moller
Rose Meltzer

Yoko Sobel
David Gurvich
Wayne Stuart

Fleisher

Martin Fleisher, Capt
Joe Grue
Geoff Hampson

Chip Martel
Brad Moss
Roger Lee

Gupta

Naren Gupta, Capt
Curtis Cheek

Huub Bertens
Daniel Korbel

Lebowitz

Laurence Lebowitz, Capt
Zachary Grossack
Kevin Rosenberg

Adam Grossack
Michael Rosenberg
Zia Mahmood

Levine

Michael Levine
Mike Passell
John Diamond
Robert Morris, NPC

Eddie Wold
Marc Jacobus
Brian Platnick

Moss

Sylvia Moss, Capt
Justin Lall
Kevin Dwyer

Ishmael Delmonte
Kevin Bathurst
Shan Huang

Reynolds

W. Thomas Reynolds, Capt
William Hall
George Jacobs

Lance Kerr
John Jones
Claude Vogel

Robinson

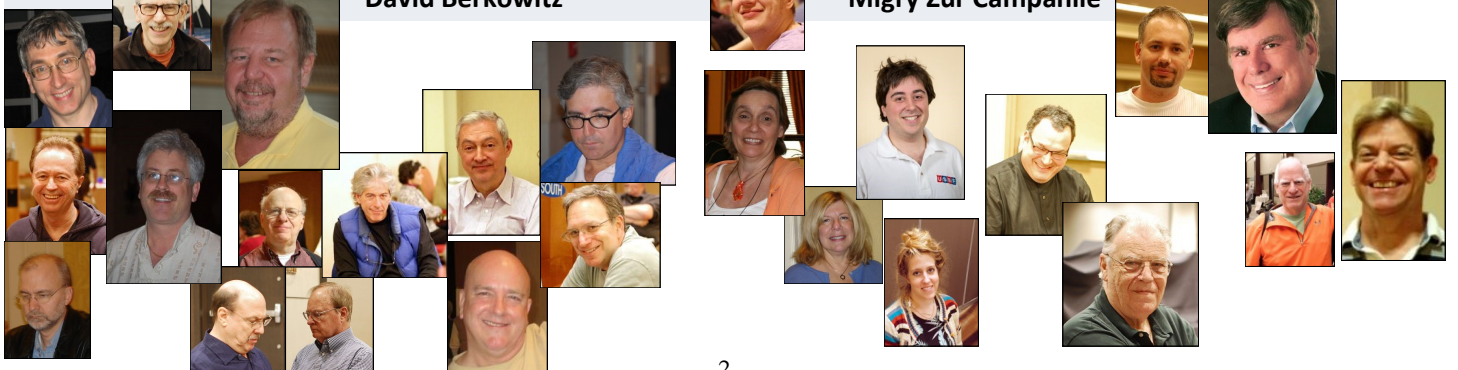
Steve Robinson, Capt
Kit Woolsey

Peter Boyd
Bart Bramley

Rosenthal

Andrew Rosenthal, Capt
Chris Willenken
David Berkowitz

Aaron Silverstein
Eldad Ginossar
Migry Zur Campanile



Tournament Schedule

ROUND ROBIN			
DAY	DATE	TIME - EDT	BOARDS
SATURDAY	MAY 30	2:00 PM	PLAYERS' MEETING WITH DIC (ON ZOOM)
SATURDAY	MAY 30	2:10 - 3:30	MATCH 1 - BOARDS 1-11
		3:40 - 5:00	MATCH 2 - BOARDS 12-22
		BREAK	
		5:40 - 7:00	MATCH 3 - BOARDS 23-33
SUNDAY	MAY 31	7:10 - 8:30	MATCH 4 - BOARDS 34-44
		2:00 - 3:20	MATCH 5 - BOARDS 45-55
		3:30 - 4:50	MATCH 6 - BOARDS 56-66
		5:00 - 6:20	MATCH 7 - BOARDS 67-77
		BREAK	
7:00 - 8:20	MATCH 8 - BOARDS 78-88		
8:30 - 9:50	MATCH 9 - BOARDS 89-99		
QUARTERFINAL			
MONDAY	JUNE 1	3:45 PM	CAPTAINS' MEETING (ZOOM)
MONDAY	JUNE 1	4:00 - 5:45	SEGMENT 1 BOARDS 1-14
		5:50 - 7:35	SEGMENT 2 BOARDS 15-28
		BREAK	
		8:05 - 9:50	SEGMENT 3 BOARDS 29-42
9:55 - 11:40	SEGMENT 4 BOARDS 43-56		
SEMIFINAL			
TUESDAY	JUNE 2	4:00 - 5:45	SEGMENT 1 BOARDS 1-14
		5:50 - 7:35	SEGMENT 2 BOARDS 15-28
		BREAK	
		8:05 - 9:50	SEGMENT 3 BOARDS 29-42
9:55 - 11:40	SEGMENT 4 BOARDS 43-56		
FINAL			
WEDNESDAY	JUNE 3	4:00 - 5:45	SEGMENT 1 BOARDS 1-14
		5:50 - 7:35	SEGMENT 2 BOARDS 15-28
		BREAK	
		8:05 - 9:50	SEGMENT 3 BOARDS 29-42
9:55 - 11:40	SEGMENT 4 BOARDS 43-56		

Experts recommend keeping your daily rituals even while working from home



USBF 11 Board victory Point Scale

11 Boards (Blitz is 50 IMPs)								
Margin	Winner	Loser	Margin	Winner	Loser	Margin	Winner	Loser
0	10.00	10.00	18	15.33	4.67	36	18.49	1.51
1	10.37	9.63	19	15.55	4.45	37	18.62	1.38
2	10.74	9.26	20	15.76	4.24	38	18.75	1.25
3	11.09	8.91	21	15.97	4.03	39	18.87	1.13
4	11.43	8.57	22	16.18	3.82	40	18.99	1.01
5	11.77	8.23	23	16.38	3.62	41	19.11	0.89
6	12.09	7.91	24	16.57	3.43	42	19.22	0.78
7	12.41	7.59	25	16.75	3.25	43	19.33	0.67
8	12.71	7.29	26	16.93	3.07	44	19.44	0.56
9	13.01	6.99	27	17.11	2.89	45	19.54	0.46
10	13.30	6.70	28	17.28	2.72	46	19.64	0.36
11	13.58	6.42	29	17.45	2.55	47	19.74	0.26
12	13.85	6.15	30	17.61	2.39	48	19.84	0.16
13	14.11	5.89	31	17.77	2.23	49	19.93	0.07
14	14.37	5.63	32	17.92	2.08	50	20.00	0.00
15	14.62	5.38	33	18.07	1.93			
16	14.86	5.14	34	18.21	1.79			
17	15.10	4.90	35	18.35	1.65			

Vugraph... Special "PANDEMIC" instructions...

The **2020 USBF Invitational 1** will be covered on BBO Vugraph starting with the Quarterfinals. All of the matches will be listed in the BBO Vugraph Theatre.

To watch the Vugraph online, go to the **BBO website**, log on to BBO, go to "Vugraph" and choose which match to watch. To watch on your smartphone or tablet, install the BBO app and watch using that.

The tables listed in the Vugraph Theatre are not real Vugraph tables, just links to actual tables on BBO where the players are playing. What you will see once you click on a "Vugraph" table is the same thing you would see if you got to the BBO table by searching for your favorite player and clicking on "join" on his or her profile. This means that some things are different from a normal Vugraph table:

1. We aren't able to load a starting score for segments after the first one. Instead, we will be putting the score from previous quarters in the Vugraph Theatre list, and will put (+##) after the name of the leading team in the score box to show how much that team was ahead at the start of the session. You will be able to determine the "real" running score by adding the score shown in the score box to the score after the +.
2. We do not have to have both tables "on Vugraph" to let you choose which table to watch. We only have 4 special Vugraph operators who can set up the links from the Vugraph Theatre to the tables in play. So for the Quarterfinal we will list one table from each match. To get to the other table, click on the blue "hamburger" menu in the upper right of the screen where the hands are shown and select "Other Table."
3. The names you see are the players' BBO names, but all of them will have their real names in the profile you can get by clicking on their name.
4. We will not have the usual pop ups with player pictures and links to convention cards. Instead, each pair has prepared a BBO convention card with links to the pair's USBF System Summary Form and either filled in the BBO convention card or provided a link to an electronic convention card. You can get to the BBO convention card using the hamburger menu, and to the linked system information by selecting the appropriate URL and either copying it and pasting it into a new tab or window, or right-clicking on it and going to it in a new tab or window (the links are not clickable).

There will often be a "yellow" user on BBO called USBF. If you have general questions, please ask USBF, although she will also be dealing with tournament issues and may not respond promptly.

Each day's schedule is the same (these are Eastern US times; to see the times for your time-zone, go to the **BBO Vugraph schedule site**)

4:00-5:45
5:50-7:35
8:05-9:50
9:55-11:40

All of the teams will play the same boards throughout the event.



Recipes For Your Home Dining Pleasure ... Pandemic Pleasures...

From John Ashton, chef at Crystal Cruises

CHIMICHURRI STEAK

GREEN CHIMICHURRI

Servings: 4

- 1 cup fresh flat-leaf parsley leaves
- 1/2 cup fresh mint leaves
- 1/2 cup fresh oregano leaves
- 1/2 cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 tablespoon brown sugar
- 1 teaspoon crushed red pepper flakes
- 8 cloves garlic
- 4 cuts of your favorite steak

Directions:

- 1) Combine all the ingredients in a food processor and process until smooth.
- 2) Place steaks in a large sealable bag. Add the chimichurri and turn to coat. Cover and refrigerate for at least 4 hours, overnight is even better. Remove the steak from the marinade and place on a plate 30 minutes before grilling.
- 3) Cook steaks on pre-heated grill until desired doneness.

SMOKY RED CHIMICHURRI

Servings: 4

- 1 cup finely chopped fresh flat-leaf parsley
- 1/2 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 2 tablespoons finely chopped fresh oregano
- 1 tablespoon smoked paprika
- 1/2 teaspoon crushed red pepper flakes
- 1 tablespoon brown sugar
- 3 cloves garlic, finely chopped
- Kosher salt and freshly ground black pepper
- Flat-leaf parsley leaves for garnish

Directions:

- 1) Combine all ingredients in a food processor and process until smooth.
- 2) Serve with cooked steaks, chicken, fish or really any protein. I have yet to meet a food it doesn't get along with. Add parsley as final garnish.

SMOKY SHRIMP TACOS

SMOKY SHRIMP TACOS

Servings: 6

- 2 tomatoes, cored and chopped
- 1 small onion, chopped fine
- 1 teaspoon smoked paprika
- 3 tablespoons ketchup
- 1 tablespoon lime juice, plus lime wedges for serving
- 3 garlic cloves, minced
- 2 tablespoons water



(Continued on page 6)

1 pound large shrimp, peeled, deveined and tails removed
5 tablespoons canola oil
1 garlic clove, sliced in half
12 6-inch corn or flour tortillas
8 ounces Monterey Jack cheese
2 cups shredded iceberg lettuce
2 diced avocados
fresh cilantro, chopped
5 tablespoons canola oil
1 jalapeño chili, thinly sliced (optional)
hot sauce



Directions:

- 1) Pre-heat oven to 450 degrees F.
- 2) Combine tomatoes, onion, paprika, ketchup, lime juice, garlic, water, pinch salt, and hint of pepper in large bowl; set aside. Cut shrimp into ½-inch pieces.
- 3) Heat 1 tablespoon oil in a large skillet over medium-high heat until the oil is shimmering. Add tomato mixture and cook until liquid is slightly thickened, and tomatoes begin to soften and break down, 7 to 10 minutes. Reduce heat to medium, stir in shrimp, and cook until shrimp are just opaque, about 2 minutes.
- 4) Rub the garlic clove over the bottom of 2 baking sheets and brush with 2 tablespoons oil (1 tablespoon per sheet). Season oiled baking sheet with a little salt and pepper. Arrange tortillas in single layer on prepared sheets. Brush tops of tortillas with remaining 2 tablespoons oil. Divide cheese evenly among tortillas, then top with shrimp mixture. Bake, 1 sheet at a time, until cheese melts and edges of tortillas just begins to brown and crisp, about 7 to 12 minutes.
- 5) Garnish with lettuce, avocado, cilantro, jalapeño, and hot sauce, then fold tacos in half. Transfer tacos to platter.
- 6) Serve with lime wedges separately.

FOREST MUSHROOM SOUP

Servings: 4 to 6

¾ cup dried or 1 cup fresh morel mushrooms
¾ cup fresh portobello mushrooms, sliced with no skin
¾ cup fresh white button mushrooms, sliced
1 cup dried or ¾ cup fresh porcini mushrooms
3 tablespoons extra-virgin olive oil
3 shallots, finely minced
2 garlic cloves, finely minced
½ cup dry white wine
4 cups chicken or vegetable broth
½ cup heavy cream
2 tablespoons mixed fresh herbs (parsley, thyme, oregano and basil leaves)
4 to 6 bread loaves, individual-sized



Directions:

- 1) If using dried mushrooms, wash thoroughly to remove excess soil; soak for 10 minutes in warm water. Remove stems and discard. Cut caps into bite-sized pieces. Heat medium saucepan over medium heat with olive oil; add all mushrooms and sauté for 3 minutes. Add shallots and garlic; sauté

for 2 minutes. Season to taste, add white wine and let simmer until reduced by half. Add broth and bring to a simmer; add cream and simmer again. Reduce heat and let cook for 25 minutes. In blender or food processor, purée half of soup until smooth, then return purée to pan; stir in the fresh herbs and cook for another minute. Adjust seasoning as desired and keep warm.

2) Preheat oven to 180°F (82°C). Remove tops of bread and hollow out to create bread bowls. Place bowls on a baking sheet and heat for 3 minutes. Remove bread from oven and pour hot soup into bowls. Garnish with parsley and serve.

BRITISH SCONES WITH HOMEMADE LEMON CURD PREVIEW

4 cups all-purpose flour, more as needed

1/2 teaspoon salt

2 tablespoons baking powder

1/4 cup sugar, extra for dusting the top

8 tablespoons cold unsalted butter cut into pieces

1 teaspoon vanilla extract

1 cup milk

3/4 cup heavy cream more for brushing



Directions:

1) Adjust oven rack to lower-middle position and preheat to 400°F.

2) Sift the flour, salt, baking powder and sugar into a large bowl. Add the butter and then rub in with your fingers until the mix looks like fine crumbs.

3) Add the milk and cream and gently mix to form a slightly sticky dough.

4) Turn the dough onto a lightly floured surface and knead a couple times, then press dough into a 1-inch-thick circle and cut into 2-inch rounds with a cutter or glass. Place the rounds onto a parchment lined baking sheet. Gently reshape the leftover dough and cut again. Brush the top of each scone with a little extra cream and dust tops with a little sugar.

5) Bake for 18-25 minutes (rotating midway through), or until the scones are a beautiful golden brown. Serve immediately.

LEMON & VANILLA CURD

3 lemons

1 1/2 cups sugar

8 tablespoons unsalted butter, room temperature

5 large eggs

1/2 cup lemon juice

1 teaspoon vanilla extract (optional)

1/8 teaspoon kosher salt

Directions:

1) Using a vegetable peeler, remove the zest of 3 lemons or you can use your Microplane. Add the zest in a food processor fitted with the steel blade. Add the sugar and pulse until the zest has blended into the sugar.

2) Add the butter to sugar in food processor and pulse to cream. Add the eggs, one at a time, and then add the lemon juice, vanilla and salt.

Bon Appetit!

WIENER SCHNITZEL & POTATO SALAD PREVIEW

EXTRA CRISPY PORK WIENER SCHNITZEL

Makes 4 servings

1/3 cup corn starch

2 teaspoons coarse salt

1 teaspoon freshly ground pepper

3 large eggs (whites only)

2 cups panko breadcrumbs

4 pork loin cutlets each about 4 to 5 ounces and pounded to 1/4 inch thick

Canola oil or vegetable oil

4 tablespoons unsalted butter

2 tablespoons fresh parsley

Lemon wedges for serving

Directions:

- 1) Preheat the oven to 200 degrees F.
- 2) In a shallow dish, combine corn starch with 1 teaspoon salt and pepper. In another shallow dish, lightly beat egg whites. In a third shallow dish, whisk to combine breadcrumbs and remaining teaspoon of salt. Dredge one cutlet at a time in the seasoned corn starch, turning to coat, and shaking off excess. Next dip in the eggs, again making sure to coat completely to allow the excess to drip back into bowl. Then coat with breadcrumbs, patting firmly so breadcrumbs adhere but be careful not to coat too thickly. Place coated cutlets on piece of parchment paper or a large baking sheet.
- 3) Heat 1/4 inch of oil in a large skillet over medium heat until it is 350 degrees F (180°C). Work in batches to avoid crowding pan. Cook 2 cutlets until golden brown on the bottom 1 to 2 minutes. Turn over and fry until the other side is golden brown and cutlets are cooked through 1 to 2 minutes more monitoring temperature of oil to maintain 350 degrees F. Transfer to a baking sheet lined with a cooling rack.
- 4) Place in oven to keep warm whilst cooking second batch.
- 5) Once second batch is cooked, drain oil out of skillet and wipe clean with a paper towel. Add butter to the pan over medium heat until sizzling. Add pan-fried cutlets in the skillet coating one side with butter and then quickly turning over to coat the other side. Carefully remove from pan.
- 6) Arrange the cutlets on a platter. Sprinkle with fresh parsley, and serve with lemon wedges.

VIENNESE POTATO SALAD

1 pound small fingerling potatoes

1/2 cup red onion finely minced

1/2 cup warm chicken broth

1/3 cup white wine vinegar

2 tablespoons Dijon mustard

3 tablespoons canola oil

1/3 cup powdered sugar

salt and pepper to taste

2 tablespoons chives chopped



Directions:

- 1) In a medium pot, boil potatoes in water until soft and thinly slice potatoes and place in a medium bowl with the chopped onions.

Sudoku

4	1			3	6			
		7				8	5	
6								
	9					2		
		6		7				8
							9	1
		2		1	4			
					3			
7	4				8	5		9

Sudoku 1

Sudoku 2

				2		8		
	7							
	6			9		7		5
1				8	6		2	
					3	4		
9							1	
	2			5				
7		9					3	
8				1		2		

Answers to Puzzle on Page 13:

Online Ethics -

We're not trying to provide security for this event, as we do when we sometimes have "real" events online. However, the provisions of the USBF General Conditions of Contest regarding ethical obligations and possible penalties still apply to this event. If an expert committee is convinced that any player covertly communicated with his/her partner or unethically obtained information about any other player's hand, the player will be subject to discipline, which may include suspension or expulsion from the USBF.

Fun and Games Page

Popular Pizza Toppings

C	S	O	A	E	T	B	O	U	C	N	R	O	O	BACON
I	T	N	G	A	E	O	S	S	B	T	O	I	O	PEANUTS
L	U	I	E	E	A	V	O	C	A	D	O	O	T	BEEF
A	N	O	F	O	T	N	A	L	P	G	G	E	M	AVOCADO
N	A	N	A	A	C	H	I	C	K	E	N	O	U	LOBSTER
T	E	S	I	I	S	A	I	A	N	I	Z	S	S	CHORIZO
R	P	P	E	P	P	E	R	O	N	I	B	P	H	PEPPERONI
O	E	R	A	O	I	I	E	A	R	A	C	I	R	CILANTRO
A	G	T	I	I	A	A	P	O	C	P	E	N	O	MUSHROOMS
A	N	N	S	C	I	R	H	O	O	P	O	A	O	ONIONS
E	O	R	S	B	O	C	N	R	R	G	I	C	M	CHICKEN
H	O	O	O	U	O	T	E	T	N	R	C	H	S	SPINACH
C	A	T	E	O	N	L	A	O	R	P	S	C	O	RICOTA
S	A	M	A	P	G	R	U	E	T	R	E	O	P	EGGPLANT

Word Find Puzzle



**Home
Schooling:**



Logic Puzzle Page

	Allen	Chris	Jeremy	Mark	Rick	Monday	Tuesday	Wednesday	Thursday	Friday	March	May	July	August	October	birthday	dinner	hospital	opera	wedding
Amy																				
Ellen																				
Kristin																				
Marcia																				
Sally																				
birthday																				
dinner																				
hospital																				
opera																				
wedding																				
March																				
May																				
July																				
August																				
October																				
Monday																				
Tuesday																				
Wednesday																				
Thursday																				
Friday																				

First Name	First Name	Day of the Week	Month	Location
Amy				
Ellen				
Kristin				
Marcia				
Sally				

-----	Allen	Monday	March	birthday
-----	Chris	Tuesday	May	dinner
-----	Jeremy	Wednesday	July	hospital
-----	Mark	Thursday	August	opera
-----	Rick	Friday	October	wedding

First Name	Day of the Week	Month	Location
Sally	Friday	March	dinner
Marcia	Monday	July	opera
Kristin	Thursday	August	hospital
Ellen	Wednesday	October	birthday
Amy	Tuesday	May	wedding

Answer to Puzzle

Five couples got engaged during this past year, each in a different month. Coincidentally, each couple met originally through a dating service and had no prior experience with each other. A year later, all five couples got engaged! Each man asked his girlfriend to marry him (and each was quite relieved when she agreed!) at a special event on a different day of the week. Although technically, Mark didn't plan his proposal ahead of time for a special event. His girlfriend was rushed to the hospital for emergency appendix surgery and he asked her when she came out of recovery (he thought it would help take her mind off the surgery). Determine the first name of each couple, the day of the week (Monday through Friday) and the month that each got engaged, and where each engagement took place.

1. One couple got engaged in May at a friend's wedding. Jeremy asked his girlfriend in March. Mark didn't propose to his girlfriend on Wednesday.
2. Chris asked Amy to marry him two months before the couple who got engaged at the opera.
3. Sally's boyfriend asked her to marry him on a Friday. Ellen wasn't dating Allen. One couple got engaged on a Monday night in July but it wasn't Kristin and her boyfriend.
4. One couple got engaged in October at a family birthday party but not on a Tuesday night. Marcia got engaged at the opera but Jeremy wasn't her boyfriend.
5. Rick asked his girlfriend, who wasn't Kristin, to marry him two days after Marcia was asked but the day before the couple who were engaged in August.
6. The five couples, in no particular order, were the couple who went to dinner, Kristin and her boyfriend, the couple who got engaged on Wednesday, Allen and his girlfriend, and the couple who got engaged in May.



Migry Zur Campanile was born in Bucharest, Romania, in a year that is a closely guarded secret. She is now a bridge professional and teacher living in New York with her husband, bridge professional and writer Pietro Campanile. They met playing bridge online. “He was an Italian living in London,” says Migry, “but he was desperate to find the right excuse to learn Hebrew, so how could I refuse his invitation to get married?”

“An unruly childhood and adolescence were only partially mitigated by an early induction to the family evening bridge marathons, which caused me many late nights and zombie-like mornings,” she reveals.

Migry is one of the top-ranked players in the world and she is the only Israeli player to have won three world championships: World Generali Masters (Corsica – 1998), Olympiad Mixed Teams (Maastricht – 2000), and Venice Cup (2013). Migry moved to the USA in 2006 and began competing as a US resident shortly thereafter.

Migry has several international top three finishes, beginning with both a gold and silver medal in Athens in 1991 at the European Common Market Championships. Away from bridge, Migry enjoys opera, gourmet cooking (her fabled meatballs enjoy a growing popularity), and jet-setting around the world. “Particularly Seattle, Venice, Yokohama, Albuquerque, Vilamoura, Montecatini, Rhodes, Lille, Salsomaggiore, Maastricht.”

Eldad Ginossar won the European Open Teams Championship in Antalya, Turkey in June 2007 with his partner Ron Pachtman, and with the French father-son combination of Michel and Thomas Bessis as teammates.

Ginossar won both the Israeli Open Pairs Championship and the Israeli IMP pairs championship in 2007, completing an unprecedented series of victories in a single year. His greatest achievement so far in the world championship play is a 3rd-place finish in the Rosenblum Cup in 2006. He manages a bridge club in Kfar Saba, Israel.

Eldad now resides in Chicago with his wife and young son. He recently wrote an excellent bridge text, lauded by several local Chicago players.

Earlier this year, before the Pandemic, Eldad was awarded the highest honor in Unit 123 bridge: the coveted Harmon Wilkes Award. This award is given only when deserved and it is presented to players who exhibit top level play combined with exemplary ethics and sportsmanship. Eldad’s wife and son were in attendance when the award was presented and “almost” stole the show!!



Meet the Players

Puzzle Answers:

4	1	5	8	3	6	9	2	7
2	3	7	1	4	9	8	5	6
6	8	9	2	5	7	1	3	4
3	9	8	4	6	1	2	7	5
1	2	6	9	7	5	3	4	8
5	7	4	3	8	2	6	9	1
9	6	2	5	1	4	7	8	3
8	5	1	7	9	3	4	6	2
7	4	3	6	2	8	5	1	9

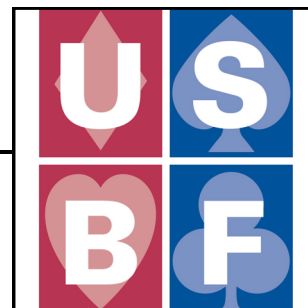
Sudoku

on page 9

Puzzle 1 on left

Puzzle 2 on right

5	9	1	4	7	2	6	8	3
4	7	8	6	3	5	1	9	2
2	6	3	8	9	1	7	4	5
1	4	5	9	8	6	3	2	7
6	8	7	1	2	3	4	5	9
9	3	2	5	4	7	8	1	6
3	2	4	7	5	8	9	6	1
7	1	9	2	6	4	5	3	8
8	5	6	3	1	9	2	7	4



USBF Supporting Membership

If you don't want to play in the USBF Championships that choose teams to represent the USA in the World Bridge Federation Championships, but do want to aid our events, a **Supporting Membership** can be the perfect way for you to be involved. As a Supporting Member, you are eligible to:

1. Enter the fantasy brackets, run on Bridge Winners, for the USBF trials choosing our Open and Senior teams for the World Championships. The highest-ranking Supporting Member in the fantasy brackets for each of these two events will win the prize of your choice - either an online match against the USBC winners or dinner with them at the next NABC.
2. Receive daily emails during the USBF Championships. These will summarize the previous day's results and provide vugraph information and links to daily bulletins containing pictures and commentary on individual hands.
3. Upon advanced request, make arrangements for you to kibitz a USBF member of your choice for a session once each year – either at an NABC or the USBF Championships.
4. Upon advanced request, we will arrange for you to be one of the vugraph commentators for one session of the team trials.

A Supporting Membership is \$25 for one year (\$75 for 3 years) and the ACBL now offers you the chance to become an USBF Supporting Member when you renew your ACBL membership. If you don't want to wait that long, you can join by choosing the red Donate Now button on the USBF website. Your donation will be used to cover inevitable expenses: attorney fees, accounting fees, website support services, tournament directors, insurance, WBF dues, and vugraph operators. The USBF is an all-volunteer organization. Our meetings are by conference call and at NABCS. Board members and the organization's officers are not compensated for meetings, travel, or hotel expenses.

We hope you will join us.

Closed Room
Board 6

N lkerr

♠ Q9653
♥ 106
♦ KJ4
♣ A105

West	North	East	South
3♦	Pass	1♦	1♥

W Brad

♠ AJ8
♥ KJ53
♦ 109752
♣ 6

S tomreynold

♠ 1074
♥ AQ742
♦
♣ Q9432

E Joegrue

♠ K2
♥ 98
♦ AQ863
♣ KJ87

West	North	East	South
3♣	Dbl	1♦	2NT
4♦	Pass	3♦	Pass
Pass	Dbl	5♦	Pass
Pass	Pass	Pass	Pass

Fleisher: 10 IMPs
Reynolds: 5 IMPs
Open Room: 5♦ x E = +750

Board 6 in the second segment created a 12 IMP swing for Reynolds in the Fleisher/Reynolds match. In the Closed Room where Reynolds sat South, he overcalled 1H instead of describing his two-suiter. Brad Moss bid 3D showing a mixed raise in diamonds and Grue passed.

In the Open Room where Hampson sat South, he bid an unusual 2NT for the two lower unbid. Jacobs really liked his hand for diamonds and knew he had a good heart holding over the South hand. He had plenty of trump to handle club ruffs so he employed unusual v unusual to show a good raise in diamonds. When Vogel bid 4D, Jacobs bid the vulnerable game. Lee doubled.

Hampson led the C2 won by Lee's ace. Lee continued clubs, Vogel ruffing in dummy. Vogel played the D5 to Lee's D4, Vogel's D3 and Hampson's H2. (Editor's note: Mr. Nickell and Mr. Katz: This one's for you! A whole new form of Wish Trick!!! Too bad Hampson couldn't afford the HA for a "real" WT!!) Vogel finessed to the trump queen and pulled the last trump. He cashed the CK, played the H8, Hampson rising with the ace. Vogel claimed his 11 tricks for +750.

Reynolds led a spade against 3D, Grue winning his king. Grue cashed his DA and in the fullness of time, collected 10 tricks for +130.

On Board 2 in the first segment, Cheek/Korbel were allowed to play in 5DX going down two while their teammates, N Gupta and Bertens, bid on to 5S. Bertens played it very well to take as many tricks as he could. Zach led the S8, Huub winning the SJ and cashing the SK. Huub cashed two high hearts, ruffed a heart in hand on which K Rosenberg pitched his C8. Huub drew the last trump and Zach, not realizing that Kevin would not have a club to lead through declarer discarded a diamond. Huub ruffed another heart and exited with the DJ. Kevin won his DK and played the DQ. Zach was forced to win his ace and play from his KQ7 of clubs into declarer's tenace. Contract making!

2

scotty

♠ AKJ73
♥ K6
♦ J7
♣ A1096

curtis

♠ 8
♥ J1098
♦ A54
♣ KQ752

dank

♠ 1064
♥ Q3
♦ KQ109863
♣ 8

zia

♠ Q952
♥ A7542
♦ 2
♣ J43

NS: 0
EW: 0

kevsters	H Berten	germs34	nareng
3♦	3♠	5♦	5♠
Pass	Pass	Pass	Pass

dank	scotty	curtis	zia
3♦	3♠	4♣	4♦
Pass	4♠	5♦	Pass
Pass	Dbl	Pass	Pass

2020 USBCs CANCELLED

Although the WBF has not scheduled the 2021 World Championship, they have announced that there will be only one World Championship in 2021. It will be held in the late summer in Salsomaggiore, Italy. The USBF Board has therefore cancelled the scheduled 2020 USBCs. We expect to hold 2021 USBCs in May of 2021 to select the teams for whatever World Championship the WBF schedules. *The plan (still to be ratified) is to hold the Bermuda Bowl in 2021 and the World Bridge Games in 2022.*

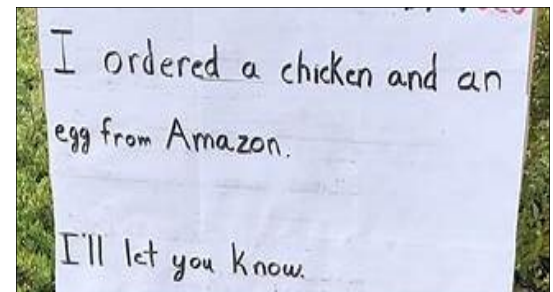
Captains of teams that were entered in the 2020 USBCs should have received an email telling them of the cancellation and that they can either move their entry to 2021 or receive a full refund of their entry fee. If you are a team captain and did not receive the email, you can email Jan at Marteljan@gmail.com for more information.

Byes to the 2021 Open USBC will almost certainly be based on team performance in the 2019 USBC, Spingold, Soloway, and Reisinger, and the 2020 Soloway, and Reisinger and 2021 Vanderbilt, if those events are held.

For new teams, the entry pages for the 2021 USBCs will be online soon at the USBF website: USBF.org. Closing date for guaranteed entries is currently March 31, 2021. By then we should have firm dates for the events and will adjust those dates appropriately.

DID YOU KNOW THESE THINGS HAD NAMES?

1. The space between your eyebrows is called a glabella.
2. The way it smells after the rain is called petrichor.
3. The plastic or metallic coating at the end of your shoelaces is called an aglet.
4. The rumbling of stomach is actually called a wamble.
5. The cry of a new born baby is called a vagitus.
6. The prongs on a fork are called tines.
7. The sheen or light that you see when you close your eyes and press your hands on them is called phosphenes.
8. The tiny plastic table placed in the middle of a pizza box is called a box tent.
9. The day after tomorrow is called overmorrow.
10. Your tiny toe or finger is called minimus.
11. The wired cage that holds the cork in a bottle of champagne is called an agraffe.
12. The 'na na na' and 'la la la', which don't really have any meaning in the lyrics of any song, are called vocables.
13. When you combine an exclamation mark with a question mark (like this ?!), it is referred to as an interrobang.
14. The space between your nostrils is called columella nasi.
15. The armhole in clothes, where the sleeves are sewn, is called armscye.
16. The condition of finding it difficult to get out of the bed in the morning is called dysania.
17. Illegible hand-writing is called griffonage.
18. The dot over an "i" or a "j" is called tittle.
19. That utterly sick feeling you get after eating or drinking too much is called crapulence.
20. The metallic device used to measure your feet at the shoe store is called Bannock device.



Knowing how to pick locks has really opened a lot of doors for me.
I'm an archaeologist and my life is in ruins.
A good artist knows where to draw the line.
A jumper cable walks into a bar. The bartender says, I'll serve you, but don't start anything
I learned about electricity today it was lit.
A man died today when a pile of books fell on him. He only had his shelf to blame.
Met this girl on a dating site and i don't know, we just clicked.
She had a photographic memory but never developed it
Whiteboards are so remarkable!
Rest in peace boiling water, you will be mist.
What do you call a dinosaur with an extensive vocabulary? A Thesaurus.
I did a theatrical performance about puns. It was a play on words.
I hate negative numbers and will stop at nothing to avoid them...
I wish people would stop asking me where I think I'm going to be in 1 years, I don't have 2020 vision.
Thanks for explaining the word 'many' to me, it means a lot.
My room mates are concerned that I'm using their kitchen utensils, but that's a whisk I'm willing to take.
I wasn't going to get a brain transplant, but then I changed my mind.
How do you comfort a grammar fanatic? Their, they're, there.
I tried to catch some fog, but I mist.
When he proposed to her, she found it very engaging.
A rubber band slingshot was confiscated in algebra class for being a weapon of math disruption.
My grandma told me her joints are getting weaker, so I told her to roll them tighter.
When life gives you melons, you're probably dyslexic.
My math teacher called me average. How mean!
Man, choking on sugar seems like the sweetest way to die!
If a judge loves the sound of his own voice, expect a long sentence.
I'm going to buy some velcro for my shoes instead of laces. Why knot?
Did you hear about the deaf guy who got a speeding ticket? Neither did he!
I never understood odorless chemicals, they never make scents.
Velcro, what a rip-off.
Me and my receding hairline? We go way back.
I don't think I need a spine. It's holding me back.
Long fairy tales have a tendency to dragon.
Knowing how to pick locks has really opened a lot of doors for me.
No matter how kind you are, German children are kinder.
Many architects are good at coming up with concrete plans.
I should have been sad when my flashlight batteries died, but I was delighted.
The person who invented the door knock won the No-bell prize.
To the guy who invented Zero, thanks for nothing!
There's a fine line between numerator and denominator.
There's a new type of broom out, it's sweeping the nation.
The tallest building in my city is the library because it has the most stories.
What did the triangle say to the circle? You're so pointless.
I gave away my dead batteries - free of charge.
Getting paid to sleep would be a dream job.
One fifth of people are just too tense!
After the birth of your first child, your role in life will become apparent.

Pun-demic Pun-ishment

2) In a small bowl, combine the dressing ingredients and pour over potatoes. Garnish with chopped chives. Serve with Schnitzel.

CREAMY MOZZARELLA & PESTO

Makes 4-6 servings

8 oz. mozzarella cheese

2 tbsp. fresh pesto

3 tbsp. ricotta cheese

3 tbsp. parmesan cheese

Zest of one lemon

Directions:

In a food processor, combine the mozzarella, pesto, ricotta and lemon zest and process to a coarse paste. Scrape into a bowl. Top with a little extra pesto and parmesan cheese. Season with salt and pepper to taste and serve with flatbread crackers.

PENNE ALLA VODKA PREVIEW

1 tablespoon olive oil

4 garlic cloves, sliced thinly

¼ teaspoon red pepper flakes

1 32 oz jar tomato sauce or 1 (28-ounce) can crushed tomatoes

½ cup vodka

1 teaspoon dried oregano

¾ cup heavy cream

salt and pepper

1 pound Penne pasta

⅓ cup minced fresh basil

parmesan cheese



Directions:

1. Bring 4 quarts water to boil in large pot. Meanwhile, heat oil in 12-inch skillet over medium heat until shimmering. Add the sliced garlic and pepper flakes and cook until fragrant, about 30-60 seconds. Add tomato sauce and cook until slightly thickened, about 3 minutes. Add vodka. Bring sauce to boil, reduce heat to medium, and simmer until thickened, 12 to 15 minutes. Stir in oregano and cream. Season with salt and pepper to taste; cover and keep warm.

2. Add pasta and 1 tablespoon salt to boiling water and cook, stirring often, until al dente. Reserve ¼ cup cooking water, then drain pasta and return it to pot. Toss sauce and basil with pasta, adding reserved pasta water as needed. Top with grated parmesan cheese and serve.

SIMPLE DAILY BREAD PREVIEW

Makes: 1 loaf; 2 x pizzas; 12 hamburger rolls

4 cups bread flour (480 grams)

1 package yeast (2 1/4 teaspoons)

1 1/2 cup water (110-115 °F)

1 tablespoon honey

2 teaspoons salt

(continued on page 18)

Directions:

1. In bowl of stand mixer, whisk bread flour and yeast together. Add 1 1/4 cups warm water (110-115 °F) and honey. Fit stand mixer with paddle and mix on low speed for 1 minute. Increase speed to medium and mix for a couple of minutes. Scrape down bowl and paddle with greased rubber spatula. Continue to mix a couple of minutes longer. Remove bowl and paddle from mixer. Scrape down bowl and paddle, leaving paddle in batter. Cover with plastic wrap and let batter rise in warm place until doubled in size, about 20 minutes.
2. While dough is resting, stir salt into remaining 1/4 cup water. Adding the salt water to the dough after twenty minutes will help the dough proof quicker (it can save you an hour).
3. Add salt-water mixture and mix on low speed until water is mostly incorporated, about 40 seconds. Increase speed to medium and mix until thoroughly combined, about 1 minute, scraping down paddle if necessary.
4. Remove paddle attachment and cover bowl with plastic wrap. Let dough rise at room temperature for at least 2 hours (or up to 5 hours).

Dutch Oven Method:

1. Lay a 12 x 12-inch sheet of parchment paper on counter and dust with flour. Place shaped dough in center and cover with a towel and let rise for 40 min to 1 hour, the dough should be springy to touch.
2. Preheat oven to 425 F.
3. Pick up dough by lifting parchment overhang and lower into heavy-bottomed Dutch oven and then place the lid on. Place in oven and set timer for 25 minutes. After 25 minutes, remove lid and bake for another 20-30 minutes until loaf is deep brown and registers 210 F. Feel free to bake until your desired doneness. Always remember every oven heats differently and you may have hot spots, so keep an eye on the coloring, you may have to rotate during the cooking.
4. Carefully remove bread from pot; transfer to wire rack and let cool completely.

Watch Live Sundays at 3pm EST

SPRINGTIME MINI EGG COOKIES PREVIEW

Makes 36 cookies

- 1 ½ cups (287 g) butter, unsalted (2 sticks plus 6 tablespoons)
- 1 cup (213 g) sugar
- 1 cup (213 g) brown sugar
- 2 large eggs
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 3 cups (400 g) All-purpose flour
- 1 packet bittersweet chocolate (10 ounces)

Directions:

1. Working with a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the butter and both sugars together on medium speed until soft and creamy. Add eggs one at a time until incorporated. Add in the salt and vanilla.
2. While butter and sugar are creaming, in a separate bowl, whisk baking soda into flour.
3. Turn off the mixer, add all the dry ingredients and pulse a few times to start the blending. Then, turn the mixer to low and beat until the dough comes together. Toss in the chocolate chips and slowly mix to incorporate.
4. Using a cookie scoop as a guide, portion out balls of dough on to a tray. Freeze the tray of dough for at least one to two hours. I usually make these the night before.
5. Place a rack in center of oven and preheat oven to 350 F with an empty cookie sheet pan in oven. The hot tray helps with the browning and stops cookie from spreading.
6. Once oven comes up to temperature, carefully remove hot baking tray and place a piece of parchment or a silicone mat on it. Remove the tray of cookies in your freezer and transfer the cookies to the hot tray, spacing them 1 1/2 inches apart.
7. Bake at 350 F for 10 minutes rotating mid-baking.
8. Remove cookies. Add three mini eggs to each cookie, slightly pressing them into dough.



Laugh Lines...

I started a company selling land mines disguised as prayer mats.

Prophets are going through the roof.

I'm super friendly with 25 letters of the alphabet.

I just don't know why.

Did you hear about the guy whose whole left side was cut off?

He's all right now.

How many tickles does it take to make an octopus laugh?

10-tickles.

Need an Ark?

I Noah guy.

How does Moses make coffee?

Hebrews it.

How do turtles communicate with each other?


With shell phones.

I'm positive I just lost an electron.

Better keep an ion that.

How does an attorney sleep?

First he lies on one side, then he lies on the other.

	N nevereast ♠ K1097 ♥ J10 ♦ Q7543 ♣ KJ	W N E S 1NT X 2♣ P P X P 2♥ P 2♠ P P D
	W michaelimp ♠ AJ6 ♥ Q32 ♦ K106 ♣ AQ75	E fkolesnik ♠ Q43 ♥ 8764 ♦ 98 ♣ 9832
	S 0 lhl12 ♠ 852 ♥ AK95 ♦ AJ2 ♣ 1064	W N E S X XX P 1NT P

In the fourth segment, Board 3 produced a variety of results. The most common auctions started with South opening 1C and West overcalling 1NT. North doubled and 1NT was easily defeated two tricks. East/West does best to find their 4-4 club fit. 2C is no picnic, but it is difficult for N/S to double.

In the Liebowitz-Dinkin match, Michael Xu, West, and Finn Kolesnik, East, ran from 1NTX by bidding 2C (showing Clubs and another suit). Adam Grossack, North, balanced with a double and his partner, Larry Liebowitz pulled to 2H which Grossack corrected to 2S. On the lead of a club, Grossack took eight tricks and made 2S for +110.

At the other table, the auction was not so pedestrian. Lynn Baker opened a weak NT (10-12) on the South hand. Kevin Rosenberg, West, doubled with his flat 16 count and Karen McCallum, North, redoubled to play. N/S held at least half of the high card points and the cost of a redouble if 1NT is defeated a trick is small. In this case Baker held a maximum hand and was able to take eight tricks scoring +760 for a 12 IMP gain.

Closed Room Board 3 D	N robinswr	West	North	East	South
	♠ A42 ♥ J8542 ♦ KQJ ♣ A9	Pass 1♦ Pass 2♦ Pass 2NT Pass Pass		Pass 1♣ Pass 2♥ Pass 3NT	
w mikeyb		E migry			
♠ 1075 ♥ 9 ♦ A76432 ♣ J104		♠ 986 ♥ AQ63 ♦ 108 ♣ K765			
Rosenthal: 1 IMP Robinson: 10 IMPs Open Room: 4♥ N = +420	S pab1	West	North	East	South
	♠ KQJ3 ♥ K107 ♦ 95 ♣ Q832	Pass 1NT Pass 3♥ Pass Pass		Pass 3♣ Pass 4♥	Pass

In the Closed Room, Boyd/Robinson reached 3NT after Boyd opened 1C in first seat on his flat eleven-count. North's 1D response showed hearts; 1S showed 4 spades and fewer than 4 hearts. 2D was 4th-suit forcing and 2H showed 3 card heart support. 2NT asked for more information and Boyd chose 3NT on his flat minimum. With double-dummy play, 3NT seems to be impregnable, but

Migry found a way to defeat the cold contract. She led the S9. Declarer won in dummy and played the HK. Migry ducked and Robinson continued with HT. Migry won and shifted to the C5. Declarer played small from dummy and won West's ten with the ace. Declarer exited with a heart, which Migry won with the Ace. Migry played a second low club and declarer mis-guessed. Berkowitz won the CJ, cashed the DA and returned a club to Migry's king! Down 1!!

In the Open Room, Silverstein passed in first-seat and used Puppet Stayman to find the 5-3 heart fit. If East leads a diamond and West wins and shifts to a club the defense can take four tricks to defeat the 4H contract. Bramley found the killing lead. Unfortunately, Woolsey ducked the DA. Rosenthal won the diamond and played a heart to the ten. Now he crossed to his hand in spades and led a second heart. Bramley won the HA and played a diamond to Woolsey's ace. Woolsey returned a club. But it was too late. Rosenthal rose with CA and led a heart to dummy. He was able to discard his club loser on the fourth round of spades.

The moral of the story is that the contract that could be defeated made and the contract that could be made was defeated. 10 IMPs to team Rosenthal.

A backwards poet writes inverse.
 Bakers trade bread recipes on a knead to know basis.
 Have you ever heard of an honest cheetah?
 My math teacher called me average. How mean!
 The raisin wined about how he couldn't achieve grapeness.
 A small boy swallowed some coins and was taken to a hospital. When his grandma called to see how he was, a nurse said "No Change Yet".
 Life as an elevator has its ups and downs.
 What's the definition of a will? It's a dead giveaway!
 If you ever feel cold just stand in a corner. They are usually around 90 degrees!
 You gotta hand it to short people.
 My friend was annoying me with bird puns but toucan play this game.
 A scarecrow with a PhD is outstanding in his field.
 Waking up this morning was an eye-opening experience.
 The butcher couldn't reach the meat on the top shelf. He said the steaks were too high.
 My friend's bakery burned down last night. Now his business is toast
 He wears glasses during math because it improves division.
 I'm glad i know sign language, it's pretty handy.
 I used to be a banker, but I lost interest.
 Two antennas met on a roof, fell in love and got married. The ceremony wasn't much, but the reception was excellent.
 I was going to grow some herbs but I couldn't find the thyme..
 No matter how hard you push the envelope it will still be stationery.
 He drove his expensive car into a tree and found out how the Mercedes bends.
 I cut my finger chopping cheese, but I think that I may have grater problems.

PUNdemic Prattle