



Hernando County Bowling Newsletter



Hernando County United States Bowling Congress Association Newsletter

In This Edition

Editor's Message	1
Honor Scores	2
Upcoming Tournaments	3
New USBC Rule	3
Recipes	4

Editor's Message - Hello Bowlers! The winter leagues are back in session.

The Hernando **Youth/Adult Tournament** will be held at Spring Hill Lanes on **Nov 10**. Please sign up before **Nov 5**.

The tournament committee has determined the dates of the tournaments for the new year. The dates are all on the Website, so you can save the dates on your calendars. The tournament dates have been added to the Facebook events page.

The first tournament of the season will be the Hernando **Youth/Adult Tournament** and will be held at Spring Hill Lanes on **Nov 10**. Please sign up before **Nov 5**.

It is back to school for some of our board members. Steve Ulm, Russ Little, Bill Davidson and Spooky Block will be attending the Florida State Annual Meeting in Melbourne, Florida on October 12-13. This is the first state meeting being held since the merging of the Florida State BA and WIBC merged last year.

Don't forget the first tournament of the season will be the Hernando **Youth/Adult Tournament** and will be held at Spring Hill Lanes on **Nov 10**. Please sign up before **Nov 5**.

Please like our [Facebook Page](#) and check out our [Website](#). If any of your friends/family would like to receive a free online newsletter, go to our website and enter their email address and they will begin receiving the newsletters until they opt out. **Don Monroe**, Newsletter Editor and Director Hernando County USBCA

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[Hernando County USBC](#)

Visit us on the web at
HernandoUSBC.org

Check HCUSBCA Web Site <http://HernandoUSBC.org/> for more events, Like us on Facebook: Hernando County USBC

Honor Scores

800 Series – Reported August 2018 – August 2019

Bowler Name	Score	League Name	Date Bowled
Formisano, James R	834	SC Strike City Classic	4-Mar-19
Russo, Russell	827	SC Strike City Classic	29-Apr-19
Bawgus, Earl	819	SH Tuesday Night Men	19-Feb-19
Olsen, Jesse J	819	Spring Hill Lanes	20-Mar-19
Deshong, Chip	818	SC Strike City Classic	8-Apr-19
Wilkewitz, Warren A.	816	SH Tuesday Night Men	25-Sep-18
Kimball, Keith C	813	SH Sunday Night Mixed	14-Apr-19
Musso, Ciro	813	Strike City	27-Mar-19
Spence, Stephen M, Jr	810	SH Monday Night Men's Contractors League	20-May-19
Martins, Eric	802	SH Tuesday Night Men	13-Nov-18
Clark, Dave	801	SH Sunday Night Mixed	14-Apr-19
Smith, Kenneth G	801	Spring Hill Lanes	15-Mar-19
Bawgus, Earl	800	SH Monday Night Men's Contractors League	25-Sep-18

300 Games – Reported August 2018 – August 2019

Clark, Alan W, III	300	SH Tuesday Night Men	21-May-19
Clark, Dave	300	SH Monday Night Men's Contractors League	14-Jan-19
Clark, Dave	300	SH Sunday Night Mixed	14-Apr-19
Fields, Travis N	300	SH Spring Hill Lanes	6-Feb-19
Kubilus, Joseph R. Jr	300	SH Monday Night Men's Contractors League	24-Sep-18
Kastner, Richard S	300	SC Strike City Classic	4-Mar-19
Legg, Brian B	300	SH Wednesday Night Mixed	24-Oct-18
Mathews, Ronald K.	300	SH Tuesday Night Men	6-Nov-18
Mc Ginnis, Jene A	300	SC Strike City Classic	11-Feb-19
Mc Henry, Daniel E	300	SH Spring Hill Lanes	9-Jun-19
Mevey, Eric J	300	SH Wednesday Night Mix	17-Apr-19
Morrish, Edward M, Jr	300	SC Friday Night Strikers	26-Apr-19
Morrish, Edward M, Jr	300	SC Strike City Classic	13-May-19
Mullen, David D	300	SH Monday Night Men's Contractors League	18-Feb-19
Murphy, Matthew R	300	SC Strike City Classic	6-May-19
Oliver, Victor R	300	SH T.G.I.F.	12-Apr-19
Oliver, Victor R	300	SH T.G.I.F.	10-May-19
Olsen, Jesse J.	300	Strike City Classic	27-Aug-18
Page, Tirus	300	SC Friday Night Strikers	26-Apr-19
Perry, Stephen D. Jr	300	SC Strike City Classic	18-Mar-19
Russo, Russell	300	SC Strike City Classic	29-Apr-19
Smith, Kenneth G.	300	SH Tuesday Night Men	17-Aug-18
Smith, Kenneth G.	300	SH Tuesday Night Men	13-Nov-18
Stellato, Ryan A.	300	SH Tuesday Night Men	19-Feb-19
Stromberg, Edwin P.	300	SH Monday Night Men's Contractors League	21-Jan-19
Ulm, Stephen F	300	SC Strike City Classic	6-May-19
Unger, Rich	300	SH Tuesday Night Men	26-Feb-19

Hernando County USBC 2019-2020 Tournaments

All Tournaments start at 1pm:

Nov 10, 2019 - Hernando Youth Tournament Youth/Adult - Spring Hill Lanes
Entries Close Nov 5

Jan 12, 2020 - Hernando Youth Tournament Doubles/Singles - Strike City

Feb 22, 2020 - Hernando Woman Doubles/Singles - Spring Hill Lanes

Feb 23, 2020 - Hernando Woman Team Event - Strike City

Mar 21, 2020 - Hernando Men Team Event - Spring Hill Lanes

Mar 22, 2020 - Hernando Men Doubles/Singles - Strike City

Apr 18, 2020 - Hernando Senior Men's & Women's Singles - Spring Hill Lanes

May 2, 2020 - Hernando Open Tournament Doubles/Singles - Spring Hill Lanes

May 3, 2020 - Hernando Open Tournament Team Event - Strike City

New USBC Rule this Year

The Dry towel rule Effective August 1, 2019. Any kind of dry towel, shammy or other types of towels may be used during play. **No liquids may be used** on the ball during play. If some foreign matter gets stuck on the ball that cannot be rubbed off by a dry towel, then the tournament manager or league officer can allow enough liquid to remove the foreign matter, the same as a damaged ball.

Food Network Halloween Eyeball Cake



Ingredients :

One 15.25-ounce box white cake mix Two 13-ounce jars raspberry jam
 4 blue flat taffy candy strips, such as Airheads
 Nonstick cooking spray for the parchment and spatula
 2 black gummy candies Two 1/4-ounce packages unflavored gelatin
 1 cup sugar 2/3 cup light corn syrup
 Pinch kosher salt
 2 teaspoons pure vanilla extract
 One .67-ounce tube red decorating gel

Directions:

1. Prepare and bake the cake in a 10-cup Bundt pan according to the package directions. Let cool completely, then transfer to a large serving platter.
2. Microwave the jam until pourable, about 2 minutes. If there are seeds, strain through a fine-mesh strainer. Pour enough jam into the hole of the cake to fill it to the top. Reserve the remaining jam.
3. Microwave the taffy until soft and pliable, about 10 seconds. Put the taffy in between two 8-inch-long pieces of parchment sprayed with nonstick cooking spray. Roll it out to a 1/8-inch-thick circle using a rolling pin, then cut it with a 5-inch biscuit cutter. Warm the black gummies and roll into a marble-sized piece. Place in the middle of the blue taffy circle and roll out to create a pupil.
4. Stir together the gelatin and 1/3 cup cold water in the bowl of stand mixer fitted with a whisk attachment.
5. Combine the sugar, corn syrup, salt and 2/3 cup water in a small saucepan over medium-low heat. Cook, stirring occasionally, until the sugar is completely dissolved. (If any granules of sugar stick to the side of the pan, brush them back into the sugar-water mixture with a wet pastry brush.) Attach a candy thermometer to the pan and increase the heat to medium high. Cook until the mixture reaches 240 degrees F, about 5 minutes.
6. With the mixer on low, slowly pour the sugar syrup into the softened gelatin. Once all the syrup is added, increase the speed to high and beat until the mixture is very thick and holds soft peaks, about 15 minutes. Beat in the vanilla.
7. Coat a rubber spatula with cooking spray and while still warm, spread the marshmallow frosting all over the bundt cake. Let sit at room temperature until the frosting is completely cool and set, about 1 hour.
8. Place the blue taffy piece centered on top of the cake. Use the red decorating gel to draw bloodshot lines on the outside of the cake. Serve with a butcher's cleaver.



Allreceptes! Yummy Sweet Potato Casserole

- 4 cups sweet potato, cubed
- 2 eggs, beaten
- 4 tablespoons butter, softened
- 1/2 teaspoon vanilla extract
- 1/3 cup all-purpose flour
- 1/2 cup chopped pecans
- * 1/2 cup white sugar
- * 1/2 teaspoon salt
- * 1/2 Cup Milk
- * 1/2 cup packed brown sugar
- * 3 tablespoons butter, softened

Prep 30 m

Cook 30 m

Ready In 1 h

Preheat oven to 325 degrees F (165 degrees C).

Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.

In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish.

In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse.

Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.

Bake in the preheated oven 30 minutes, or until the topping is lightly brown.