

Volume 5, Issue 2
July 12, 2013

UNITED STATES WOMEN'S AND SENIORS' BRIDGE CHAMPIONSHIPS

Oldies and Goodies

Practice Hands ...

Board 16 ♠ AT5
 Dealer: W ♥ 4
 E/W Vul. ♦ KJ86
 IMP Pairs ♣ AJT93

♠ K762 ♥ AQJ862 ♦ 4 ♣ K6		♠ Q843 ♥ K9753 ♦ Q92 ♣ 7 ♠ J9 ♥ T ♦ AT753 ♣ Q8542
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West	North	East	South
Bob Thomson	G Jacobs	Wayne Stuart	S Beatty
1H	Double	4H	4NT
5H	6C	Pass	Pass
Double	All pass		

14.5 IMPs changed hands on the opening lead!

It seems so obvious for East to lead the suit his side bid and raised. Had Stuart done that, Jacobs would have been helpless. One pitch from the North hand in spades is not enough.

As it was Stuart led his singleton trump. Jacobs wasn't out of the woods. He still had to make the correct guess in diamonds.

He did guess correctly... maybe predicated, in part, on the theory that the stiff trump lead was protecting a diamond trick (Beatty having shown both minors with his 4NT bid.)

Either way, the slam came home and the swing went to Jacobs/Beatty. Kudos to them for finding the right strain to afford them the pitch in a severely strained action.

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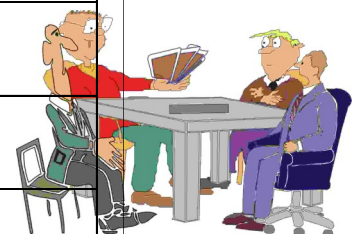
Sprung	JoAnn Sprung, Capt Cheri Bjerkan Shawn Quinn	Stasha Cohen Rozanne Pollack Mildred Breed
Baker	Lynn Baker, Capt Cindy Bernstein Pam Granovetter	Karen McCallum Sally Wheeler JoAnna Stansby
Moss	Sylvia Moss, Capt Jill Meyers Tobi Sokolow	Joann Glasson Janice Seamon-Molson Migry Zur Campanile
Westheimer	Valerie Westheimer, Capt Jill Levin	Hjordis Eythorsdottir Jenny Wolpert
Mandala	Cheryl Mandala, Capt Jenni Carmichael	Melody Bi Pamela Miller
Sonsini	Barbara Sonsini, Capt Beth Palmer Kerri Sanborn	Judi Radin Lynn Deas Irina Levitina

**Women's Teams:
RR Number Order
(Random Draw)**



Lynch	Carolyn Lynch, Capt Eddie Wold Roger Bates	Mike Passell Garey Hayden Marc Jacobus
Schwartz	Richard Schwartz, Capt Sam Lev Neil Chambers	J. Allan Graves Robert Hamman John Schermer
Strul	Aubrey Strul, Capt Lew Stansby Drew Casen	Lewis Finkel Bart Bramley Jim Krekorian
Kasle	Gaylor Kasle, Capt Arnold Fisher Kit Woolsey	Larry Kozlove Fred Hamilton Fred Stewart
Morse	Dan Morse, Capt John Sutherlin Howard Weinstein	Bobby Wolff Dan Gerstman Ron Smith
Levine	Michael Levine, Capt Russell Ekeblad Jerry Clerkin	Dennis McGarry Peter Weichsel Dennis Clerkin
Meltzer	Rose Meltzer, Capt Mark Feldman Steve Beatty	John Mohan Bill Pollack Mark Cohen
Street	Paul Street, Capt Matthew Granovetter Hemant Lall	Barnet Shenkin Ron Rubin Ira Chorus
Cappelli	Robert Cappelli, Capt Kenneth Kranyak John Onstott	Robert Katz Phil Becker Bruce Ferguson
Simson	Doug Simson, Capt Mark Tolliver Mark Lair	Jeff Aker Marc Zwerling Clement Jackson
Friedland	Peter Friedland, Capt Gloria Bart	Mark Dahl Les Bart
Brod	Geoffrey Brod, Capt Glenn Eisenstein Robert Bitterman	John Rengstorff William Wickham Jerry Helms
Lay	Spike Lay, Capt Ronald Smith	Linda Smith Larry Griffey

**senior Teams
(Seeding Order)**



Time	Pairings	Seeded Team	Boards
FRIDAY, JULY 12TH			
10:00-11:40	1 v 6, 2 v 5, 3 v 4	none	1-11
11:45-1:25	1 v 4, 2 v 3, 5 v 6	none	12-22
LUNCH BREAK			
3:00 - 4:40	1 v 5, 2 v 4, 3 v 6	1, 2, 6	23-33
4:45 - 6:25	1 v 3, 2 v 6, 4 v 5	3, 6, 5	34-44
6:30 - 8:10	1 v 2, 3 v 5, 4 v 6	1, 3, 4	45-55
SATURDAY, JULY 13TH			
10:00-11:40	1 v 2, 3 v 5, 4 v 6	2, 5, 6	56-66
11:45-1:25	1 v 3, 2 v 6, 4 v 5	1, 2, 4	67-77
LUNCH BREAK			
3:00-4:40	1 v 5, 2 v 4, 3 v 6	5, 4, 3	78-88
4:50-6:30	1 v 4, 2 v 3, 5 v 6	none	89-99
6:35-8:15	1 v 6, 2 v 5, 3 v 4	none	100-110

WUSBC ROUND ROBIN NOTES:

There are 6 teams in the Round Robin. Teams have been numbered in random order.

ORDER OF PLAY ON JULY 13TH IS OPPOSITE TO THAT ON JULY 12TH.

EVERY PLAYER ON EACH TEAM MUST PLAY AGAINST EACH OTHER TEAM

Last two matches on July 13th are segregated, no comparisons, no substitutions in closed room. Because this means there can be no seating rights for those matches, there are no seating rights in the first two matches on July 12th.

Day	Date	Time	Stage
Friday	July 12	9:30 am	Captains' Meeting
Friday & Saturday	July 12 & July 13	10:00 am - 8:00 pm	Round Robin
SEMI-FINAL			
Sunday	July 14	10:00 am - 12:15 pm 12:25 - 2:40 4:00 - 6:15 6:25 - 8:40	Boards 1-16 Boards 17-32 Dinner break Boards 33-48 Boards 49-64
FINAL & USA2 SEMI-FINAL			
Monday	July 15	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 1-15 Boards 16-30 Lunch break Boards 30-45 Boards 46-60
Tuesday	July 16	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 61-75 Boards 76-90 Dinner break Boards 90-105 Boards 106-120
USA2 FINAL			
Wednesday	July 17	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 1-15 Boards 16-30 Lunch break Boards 30-45 Boards 46-60
Thursday	July 18	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 61-75 Boards 76-90 Dinner break Boards 90-105 Boards 106-120

**Women's
United States
Championship
Schedule of Play**

IF YOU HAVE SEX WITH A PROSTITUTE AGAINST HER WILL, IS IT CONSIDERED RAPE OR SHOPLIFTING?

CAN YOU CRY UNDER WATER?

HOW IMPORTANT DOES A PERSON HAVE TO BE BEFORE THEY ARE CONSIDERED ASSASSINATED INSTEAD OF JUST MURDERED?

WHY DO YOU HAVE TO "PUT YOUR TWO CENTS IN" ... BUT IT'S ONLY A "PENNY FOR YOUR THOUGHTS"? WHERE'S THAT EXTRA PENNY GOING TO?

ONCE YOU'RE IN HEAVEN, DO YOU GET STUCK WEARING THE CLOTHES YOU WERE BURIED IN FOR ETERNITY?

Ponderings

(Continued on page 4)

Day	Date	Time	Boards Played
Friday	July 12	9:30 am	Captains' Meeting
Round Robin			
Friday	July 12	10:00 - 10:55 11:00 - 11:55 12:00 - 12:55 2:15 - 3:10 3:15 - 4:10 4:15 - 5:10 5:30 - 6:25 6:30 - 7:25 7:30 - 8:25	Boards 1-6 Boards 7-12 Boards 13-18 80 Minute Lunch Break Boards 19-24 Boards 25-30 Boards 31-36 20 Minute Break Boards 37-42 Boards 43-48 Boards 49-54
Saturday	July 13	10:00 - 10:55 11:00 - 11:55 ** 12:00 - 12:55 ** 1:00 - 1:55 **	Boards 55-60 Boards 61-66 ** Boards 67-72 ** Boards 73-78 **
Quarter-Final & USA2 Round of 32 (click here for schedule)			
Saturday	July 13	4:00 - 6:10 6:20 - 8:30	Boards 1-15 Boards 16-30
Sunday	July 14	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 1-15 Boards 16-30 70 Minute Lunch Break Boards 31-45 Boards 46-60
Semi-Final & USA2 Round of 16			
Monday	July 15	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 1-15 Boards 16-30 70 Minute Lunch Break Boards 31-45 Boards 46-60
Tuesday	July 16	10:00 am - 12:10 pm 12:20 - 2:30	Boards 61-75 Boards 76-90
Final & USA2 Quarterfinal			
Tuesday	July 16	4:00 - 6:10 6:20 - 8:30	Boards 1-15 Boards 16-30
Wednesday	July 17	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 31-45 Boards 46-60 70 Minute Lunch Break Boards 61-75 Boards 76-90
USA2 Semi-Final			
Thursday	July 18	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 1-15 Boards 16-30 70 Minute Lunch Break Boards 31-45 Boards 46-60
Friday	July 19	10:00 am - 12:10 pm 12:20 - 2:30	Boards 61-75 Boards 76-90
USA2 Final			
Friday	July 19	4:00 - 6:10 6:20 - 8:30	Boards 1-15 Boards 16-30
Saturday	July 20	10:00 am - 12:10 pm 12:20 - 2:30 3:40 - 5:50 6:00 - 8:10	Boards 31-45 Boards 46-60 70 Minute Lunch Break Boards 61-75 Boards 76-90

Seniors' United States Championship Schedule of Play

(Continued from page 3)

WHY DOES A ROUND PIZZA COME IN A SQUARE BOX?

WHAT DISEASE DID CURED HAM ACTUALLY HAVE? AND CAN IT HAVE A RELAPSE ON MY PLATE?

HOW IS IT THAT WE PUT MAN ON THE MOON BEFORE WE FIGURED OUT IT WOULD BE A GOOD IDEA TO PUT WHEELS ON LUGGAGE?

WHY IS IT THAT PEOPLE SAY THEY "SLEPT LIKE A BABY" WHEN BABIES WAKE UP LIKE EVERY TWO HOURS?

IF A DEAF PERSON HAS TO GO TO COURT, IS IT STILL CALLED A HEARING?

WHY ARE YOU IN A MOVIE, BUT YOU'RE ON TV?

Why do people pay to go up tall buildings and then put money in binoculars to look at things on the ground?

WHY DO DOCTORS LEAVE THE ROOM WHILE YOU CHANGE?
THEY'RE GOING TO SEE YOU NAKED ANYWAY.

WHY IS "BRA" SINGULAR AND "PANTIES" PLURAL?

WHY DO TOASTERS ALWAYS HAVE A SETTING THAT BURNS THE TOAST TO A HORRIBLE CRISP, WHICH NO DECENT HUMAN BEING WOULD EAT?

IF JIMMY CRACKS CORN AND NO ONE CARES, WHY IS THERE A STUPID SONG ABOUT HIM?

(Continued on page 5)

Margin	Winner	Loser		Margin	Winner	Loser		Margin	Winner	Loser
0	10	10		13	15.24	4.76		26	18.38	1.62
1	10.50	9.50		14	15.54	4.46		27	18.56	1.44
2	10.99	9.01		15	15.83	4.17		28	18.73	1.27
3	11.46	8.54		16	16.11	3.89		29	18.9	1.10
4	11.90	8,10		17	16.38	3.62		30	19.06	0.94
5	12.33	7.67		18	16.64	3.36		31	19.22	0.78
6	12.75	7.25		19	16.89	3.11		32	19.37	0.63
7	13.15	6.85		20	17.13	2.87		33	19.51	0.49
8	13.53	6.47		21	17.36	2.64		34	19.65	0.35
9	13.90	6.10		22	17.58	2.42		35	19.78	0.22
10	14.25	5.75		23	17.79	2.21		36	19.91	0.09
11	14.59	5.41		24	17.99	2.01		37	20	0
12	14.92	5.08		25	18.19	1.81				

**USBF 6 Board
VP Scale
For Use in the
USSBC**

(Continued from page 4)

CAN A HEARSE CARRYING A CORPSE DRIVE IN THE CARPOOL LANE?

IF THE PROFESSOR ON GILLIGAN'S ISLAND CAN MAKE A RADIO OUT OF A COCONUT, WHY CAN'T HE FIX A HOLE IN A BOAT?

WHY DOES GOOFY STAND ERECT WHILE PLUTO REMAINS ON ALL FOURS?
THEY'RE BOTH DOGS!

IF WILE I. COYOTE HAD ENOUGH MONEY TO BUY ALL THAT ACME CRAP, WHY DIDN'T HE JUST BUY DINNER?

IF CORN OIL IS MADE FROM CORN, AND VEGETABLE OIL IS MADE FROM VEGETABLES, WHAT IS BABY OIL MADE FROM?

IF ELECTRICITY COMES FROM ELECTRONS, DOES MORALITY COME FROM MORONS?

DO THE ALPHABET SONG AND TWINKLE, TWINKLE LITTLE STAR HAVE THE SAME TUNE?

WHY DID YOU JUST TRY SINGING THE TWO SONGS ABOVE?

Margin	Winner	Loser		Margin	Winner	Loser		Margin	Winner	Loser
0	10	10		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		37	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	3.83		40	18.99	1.01
5	11.77	8.23		23	16.38	3.62		41	19.11	0.89
6	12.10	7.90		24	16.57	3.43		42	19.22	0.78
7	12.42	7.58		25	16.75	3.25		43	19.33	0.67
8	12.72	7.28		26	16.93	3.07		44	19.44	0.56
9	13.01	6.99		27	17.11	2.89		45	19.55	0.45
10	13.30	6.70		28	17.28	2.72		46	19.65	0.35
11	13.58	6.42		29	17.45	2.55		47	19.75	0.25
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	0
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				

**USBF 11 Board
VP Scale
For Use in the
USWBC**

Some Nearby Suggestions For Your Dining Pleasure



Best Orlando Restaurants ... from the AOL Dining Guide

The words “Orlando” and “great dining” aren’t often used together, but the fact is Orlando has undergone a culinary transformation fueled by visitor’s dollars and—odd as it sounds—Disney. Two decades ago, Walt Disney World hired a master chef, Dieter Hannig, who made a career of hiring and training the best culinary talent he could find. Hannig resigned from Disney last year leaving behind restaurants such as Victoria & Albert’s, California Kitchen, Sanaa and Jiko, a few of the best Orlando restaurants that would be standouts anywhere. Young chefs who’ve worked in these kitchens have found their way “off property” and into kitchens throughout the metro area, sparking a wave of inventive new eateries. Disney and Universal Resort have also brought in celebrity chefs including Wolfgang Puck, Emeril Lagasse, Todd English and Melissa Kelly to open satellite venues. Add that to the area’s burgeoning ethnic dining scene—Florida Cracker, soul food, Asian and Caribbean—and you have tasty choices in a range of styles and prices. This list just scratches the surface. There are many others including Hue, The Boheme, Emeril’s Tchoup Chop, Seasons 52, Donna Scalla’s La Luce, the Bull and Bear, Blue Zoo and Capitol Grille, rounding out the list of the best Orlando restaurants that also serve excellent meals.

Luma on Park

Neighborhood: **Winter Park** Price: **Expensive**

In addition to the “satellite” restaurants of high-profile chefs, Orlando has more than a few excellent home-grown restaurants. One of these is Luma on Park, the province of Chef Brandon McGlamery. The style is Modern American; simple foods made with fresh locally sourced ingredients and runs the gamut from oh-so-good pizza Margherita with heirloom tomatoes and grilled radicchio to seared local flounder with black lentils and ambrosia apple marmalade to a carbonara with house-made pappardelle pasta, organic eggs and 24-hour roast pork. The Modern-themed street-level space opens onto Winter Park’s fashionable Park Avenue. There are outdoor tables, a stylish bar with high tops and an intimate dining room that merges with the open kitchen, making it one of our picks for the best Orlando restaurant. It’s not uncommon to see McGlamery at the counter between the kitchen and dining room shucking artichokes or prepping vegetables.

Primo

Neighborhood: **Southwest** Price: **Expensive**

One of the “satellite” restaurants that’s taken its own tack, Primo is owned and operated by Chef Melissa Kelly and Price Kushner, who also own and operate the original Primo in Rockland, ME. The food has a Mediterranean slant with an emphasis on the freshest seasonal ingredients—some of them grown on premises in Primo’s own organic gardens. A typical dinner might include warm goat cheese flan with wood- and herb-roasted tomatoes, braised Guinea hen and squash ravioli with Hen of the Woods mushrooms and cippolini onions, and wood-grilled New York Strip Steak with horseradish potato cake and a salad of spicy cress and roast beets. There’s also an outstanding wine list. Primo is one of the best places to eat in Orlando, located in a modern but classic space inside the JW Marriott Orlando Grande Lakes hotel about 15 minutes from the theme parks. Kelly, a James Beard Foundation winner, cooked with the legendary Alice Waters at Chez Panisse and the influences are obvious. Primo is decidedly more casual than Victoria & Albert’s but don’t show up in jeans

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Hospitality Suite Information:

The hospitality suite for the 2013 Women's and Seniors' USBC is Suite1222. Players, volunteers, kibitzers, friends and supporters are welcome in the Hospitality Suite during the tournament. Please join hostesses Lisa Berkowitz and Molly O'Neill for:

Breakfast each day from 8:00-11:00 am.

Lunch on Monday through Wednesday from 2:30-4:30.

On Friday, Saturday & Sunday, lunch will be an abbreviated menu in the Watercress café on the lower level of the hotel. Team captains will receive coupons for their team members at the Captains' Meeting on Friday morning. If you find you need additional coupons, they will be available from Jan Martel.

The Hospitality Suite will be open for Vugraph, casual chit chat, drinks & snacks during the most of the playing hours, and for a short time after the end of play each day. **It will be closed from 11:00-2:30 while our hostesses are shopping and preparing lunch.**



(Continued from page 6)

Victoria & Albert's

Neighborhood: **Lake Buena Vista** Price: **Expensive**

This is hands down, the best fine dining restaurant in Orlando. Captained by multi-time James Beard nominee Chef Scott Hunnel, V&A received the AAA 5 Diamond Award for the tenth consecutive year this spring. The emphasis is on the best seasonal foods sourced from around the world: Japanese Wagyu beef, cold-smoked Maine lobster and Niman Ranch lamb. These are presented on both prix fixe and a la carte menus with sophisticated wine pairings, such as sake-soy marinated king salmon with bok choy and soy beans served with a Marcel Diess Pinot Blanc Bergheim from Alsace. Named for the longest-reigning British queen and her consort, everything about Victoria & Albert's is elegant, from the exquisitely turned-out Queen Victoria Room with its wood paneling and oil paintings to the style of service, provided by servers in 19th Century garb. Men are expected to wear a jacket and slacks (tie optional), ladies should wear a cocktail or other nice dress or dressy pantsuit. Children under 10 are not served at Victoria & Albert's and reservations are strongly suggested. Expect to spend \$100 per person, plus tax and gratuity, minimum—more if you order the prix fixe, Chef's Table or wine pairings—but it is so worth it.

Funky Monkey Wine Company

Neighborhood: **Mills 50** Price: **Moderate**

It's hard to categorize Funky Monkey Wine Company. The original Funky Monkey in the Mills 50 district is a small, intimate space with dark wood floors and an overstuffed attic kind of décor. The menu combines Modern American with superb sushi and seafood and a terrific wine list. Standards include ostrich with a sauce made from blackberries, blueberries, pears, brandy, butter and shallots that's been reduced to near-marmalade consistency; bacon-wrapped pork tenderloin with soy-ginger glaze; and drunken jumbo scallops served with Maine lobster mashed potatoes. Then there are the sushi rolls. The Fire Monkey combines an Ahi tuna and cucumber filling with a dusting of jalapeno-and habanero-soaked masago (smelt fish eggs).

Raglan Road Irish Pub

Neighborhood: **Lake Buena Vista** Price: **Moderate**

Believe it or not, Orlando has authentic Irish pubs. A favorite appetizer consists of Georges Bank scallops (flown in fresh daily) coated in a light tempura batter and fried to tender, juicy perfection, then speared on forks and served in a special rack that holds them upright like seafood lollipops. There are sophisticated versions of traditional Irish entrées as well: pork loin stuffed with homemade sausage meat accented with honey soy glaze; apricot and almond banger (pork sausage with mashed potatoes, Shiitake mushrooms and apricot chutney); sirloin steaks and excellent Guinness-glazed ribs. The restaurant is enormous and located in the former carousel building at Pleasure Island. Just under the dome is a stage where Irish dance champion and former Riverdance performer Danielle Fitzpatrick kicks it to tunes from a Celtic/country band.

The Ravenous Pig

Neighborhood: **Winter Park** Price: **Moderate**

Local, independent and wonderful, The Ravenous Pig is owned and operated by chefs James and Julie Petrakis. TRP bills itself as an American Gastropub—casual but upscale cuisine—and the menu is inventive: lobster tacos with cilantro and cabbage slaw, house-made prosciutto, shrimp and grits with green tomato chutney, potato-crust blue nose bass. Barely three years old, TRP has created standards that could cause a diner revolt if they're ever taken off the menu: house-made Gruyere biscuits with smoked sea salt butter, smoked pig sandwich with taleggio and grilled red onion, house-made soft pretzels, steak frites and the garlic-truffle fries. TRP makes a lot of its own foodstuffs—cured meats, pastas, bread, desserts. The restaurant is in a streetside space fronting Orange Avenue in Winter Park, and is bifurcated—a pub side and a dining side—though full menus are served in both. There are monthly suckling pig roasts and a focused but excellent selection of wine and micro-brewed beers.

Rolando's Cuban Restaurant

Neighborhood: **Casselberry** Price: **Moderate**

Spanish is Orlando's second language and Cuban food is its second cuisine (even though the largest group of Hispanics in the area are from Puerto Rico, but that's another story). There are several excellent Cuban restaurants—Numero Uno downtown, Padrino's Cuban Bistro in Dr. Phillips and Rolando's in the northern suburb of Casselberry. Located in a nice but not imposing space on State Road 436 (aka Semoran Blvd.), Rolando's food is first rate. The menu hits all the highlights: bistec empanizado (pounded skirt steak, battered and fried and served with onions and lime wedges), ropa vieja (stewed shredded beef), perril de cerdo asado (tender roast pork), red snapper, paella Valenciana, pollo asado (roast

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chicken), mofongo (plantains mashed with garlic) and of course black beans and rice. Rolando is one of the best Orlando restaurants and a must-try for out-of-this-world cuisine you're sure to only find here.

Palmano's

Neighborhood: **Winter Park** Price: **Budget**

Tucked in among the chic charcuteries and nouvelle nosh houses in Winter Park, Palmano's has been quietly expanding its little island of sanity at the corner of New England and Park Ave. What started as a small place for coffee and salad in the al fresco tented courtyard has evolved into a full-blown coffee-bean-roasting wine-tasting restaurant. The charm of Palmano's has always been the courtyard. There's a big canopy with tables underneath along with a few stations on the covered walkway around the little plaza. Salads and sandwiches are the strong suit here. The paninis are very, very good, and the lunch caesar has enough crunchy green stuff for even a big appetite plus you can layer on some chicken if you like. There are daily specials including, on Sundays, a Tuscan Brunch: all you can eat meats, cheeses, breads fruit and hardboiled eggs plus a glass of prosecco for \$9.95.

Sonny's

Neighborhood: **South Orlando** Price: **Budget**

You're in the South, so you should experience what real barbecue tastes like. Sonny's is a small chain, founded in Gainesville by Sonny Tillman in 1968. It spread like wildfire across the Southeast with several outposts in Orlando. Sonny's serves real, pit-smoked meats in a family-style setting. They make their own sauces (which they also sell) to accompany slow-smoked sliced or pulled pork, beef and ribs. There are plenty of options for anyone daft enough not to like smoked pig including burgers, steaks and a bountiful salad bar. Moderate prices and all-you-can-eat specials make it some of the best affordable food in town.

Tu Tu Tango

Neighborhood: **International Drive** Price: **Budget**

It's loud, it's crowded and it's funky, but Café Tu Tu Tango on International Drive also has good food at a good price. The menu goes beyond ordinary "fusion" nearly into "confusion," offering everything from pork Ossa Bucco to jerk chicken to tuna nachos. It's a fun place to eat; the plates are small tapas-style portions intended to be ordered en masse and shared by the table. The atmosphere is kind of studied Bohemian, with original art created by local artists for sale. One of the top Orlando restaurants for a truly unique dining experience.

Early Bird Menu ... Printed with the Seniors in Mind ...

KOBE Japanese Steakhouse and Sushi Bar

2901 Parkway Boulevard, Kissimmee

Early Bird Entrées

All Early Bird Entrees include our Japanese Clear Onion Soup, Crisp Green Salad, Fresh Oriental Vegetables, Grilled Noodles, and Fried Rice. Customize any combination of all your favorite meats into one delicious entree.

VEGETABLE DELIGHTS

Perfect combination of fresh zucchini, mushrooms, carrots, green peppers, onions, and broccoli.

CHICKEN (6 OZ)

Juicy chicken and full of flavor.

REGULAR SHRIMP (1 DOZ)

Farm-raised plump shrimp with excellent sweet taste and tender texture.

TERIYAKI SLICED STEAK (4 OZ)

Sliced steak glazed with teriyaki sauce and potatoes, cooked to perfection.

SIRLOIN STEAK (4 OZ)

A lean and tender Angus Beef steak with robust texture and rich beef flavor.

SALMON

"Raised in the wild," salmon fillet of sushi quality, delicately grilled.



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

Sudoku 1

Sudoku

Sudoku 2

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

**Answers to Puzzle
No Peeking!**

Sudoku 2 Solution

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

Sudoku 1 Solution

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

Puzzle Page ...

One summer, five couples went on a cruise together for their vacations. The trip lasted for a week and the couples spent most of their time together. Each morning they would meet for breakfast and decide what to do for the day. On the fourth morning however, the ship stopped at a tropical island resort and the couples discovered that everyone wanted to do something different. At length, they decided to split up for the day and meet back on the ship for supper to share their adventures with each other. Being tourists, each couple gave into their urge to bring back a souvenir and by luck, they all brought back something different. Using the clues and the grid below, determine the first and last names of each couple, what they did for the day, and what souvenir they brought back.

The couple who went scuba diving didn't buy the homemade candies but loved what Bob and Judy bought.

Jake, whose last name isn't Horner, was disappointed by his golfing scores. Peter, who isn't married to Tracy, wanted to go sightseeing with Bob Gallop but he went surfing with his wife instead.

Each couple is represented by the following: Mr. and Mrs. Peel, homemade candies, Cindy, Bob, golfing.

Mike is not Tracy's husband and Jane is not Ed's wife. Ed didn't go hiking.

The couple who went site seeing bought a beautifully carved wood dolphin at one of the local attractions. The dolphin and Sarah's model ship were voted the best of the souvenirs.

Ed, who is not married to Cindy, liked the shirts that Jake Bremmer bought. Mike, whose last name is not Elmwood, bought the postcards.

Answers

to

Puzzle (no peeking)

Explanation:

- Bob and Judy Gallop, sight seeing, carved wood dolphin
- Ed and Sarah Peel, scuba diving, model ship
- Jake and Tracy Bremmer, golfing, shirts
- Mike and Cindy Horner, hiking, postcards
- Peter and Jane Elmwood, surfing, homemade candies

Bob and Judy (1) Gallop (2) went sight seeing (2) and bought the carved wooden dolphin (5). Jake Bremmer (6) went golfing (2) and bought shirts (6). Peter went surfing (2). Ed didn't go hiking (4) so by elimination Ed went scuba diving and Mike went hiking. Mike bought postcards (6). Ed didn't buy the homemade candies (1) so by elimination Peter bought the homemade candies and Ed bought the model ship. Therefore, Ed is married to Sarah (5). From clue 3 and elimination, Cindy is married to Mike and Peel is the last name of Ed and Sarah. Mike's last name is not Elmwood (6) so by elimination Mike's last name is Horner and Peter's is Elmwood. Peter isn't married to Tracy (2) so by elimination Peter is married to Jane and Jake is married to Tracy.

Board 10
 Dealer: E
 All Vul.
 IMP Pairs

♠ J6432
 ♥ T542
 ♦ 3
 ♣ QJ8

♠ KT975
 ♥ J76
 ♦ 875
 ♣ 65



♠ AQ8
 ♥ AK98
 ♦ 2
 ♣ K932

♠
 ♥ Q
 ♦ AKQJT964
 ♣ AT74

West	North	East	South
Jaggy S	G. Jacobs	P. Kaplan	S. Beatty
		1H	2D
2H	Pass	4H	5D
Pass	Pass	Double	All pass

Just playing keeps your game sharp. Only Beatty is in these Championships, and not partnering Jacobs who will be Host Guru on the ACBL Regional at Sea during the Bali Games. Still, any practice is good practice and Steve has been seen on BBO several nights recently.

What an amazing hand Beatty was dealt. Look at all the strange things that might have occurred.

Peggy opened 1H. Steve overcalled ONLY 2D. What if it had passed out? Instead of collecting +750, Steve would have gleaned +150!

That wasn't to be, of course. Jaggy raised Kaplan to 2H, and Kaplan jumped to game. Now Beatty came alive and bid the diamond game. An optimistic Kaplan doubled... maybe the auction should have warned her? Still, she couldn't tell

who was making and who was sacrificing. And, the last thing she wanted, after opening a four card heart suit in first seat, was to hear partner bid again.

The opening lead was the six of hearts. There was nothing to the play. With no dummy entries, Steve played every suit out of his hand, conceding a heart and a club. 11 IMPs to Jacobs/Beatty.

Board 15
 Dealer: S
 N/S Vul.
 IMP Pairs

♠ J9862
 ♥ K975
 ♦ 62
 ♣ 32

♠ T3
 ♥ AQ2
 ♦ AQ8
 ♣ KJ764



♠ AQ
 ♥ J64
 ♦ KJT5
 ♣ AQ95

♠ K754
 ♥ T83
 ♦ 9743
 ♣ T8

West	North	East	South
Simson	Jackson	Aker	Lair
			Pass
1NT	Pass	2NT (Puppet Stayman)	Pass
3C (no 4/5 maj)	Pass	4NT	Pass
6C	All Pass		

This was a true team practice with Jeff Aker and Doug Simson playing online against their teammates, Clement Jackson and Mark Lair.

Simson and Aker did well to bid and make the slam. Most of the field did not and the result was worth 9.3 IMPs to East/West.

Many of the other pairs played in some level of NT from West (most in the small slam). While 6NT is cold from East, it fails from West on a spade lead.

In point of fact, Jackson led the spade against this contract, however, Simson was able to rise with the ace, pull trumps, and pitch his losing spade on

dummy's fourth diamond.

World Youth Bridge Open Championship in Atlanta

The WBF, with support from the ACBL, the USBF, the MABC, ACBL District 7, ACBL District 9, the Common Club, as well as private donors, will hold the 3rd World Youth Bridge Open Championship in Atlanta this summer. The complete schedule of play is posted on the WBF website.

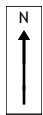
All participants will be provided with lunch and dinner each day. All players must have been born in or after 1988.

Among the activities planned, participants will be treated to an Atlanta Braves Game courtesy of Turner Broadcasting and David Levy.

Board 13
 Dealer: N
 All Vul
 IMP Pairs

♠ KQJ3
 ♥ AJ53
 ♦ KJ5
 ♣ 63

♠ A874
 ♥ T2
 ♦ 94
 ♣ KT987



♠ 962
 ♥ 9864
 ♦ 872
 ♣ Q52

♠ T5
 ♥ KQ7
 ♦ AQT63
 ♣ AJ4

West	North	East	South
Jim Gobert	Sally Wheeler	Mike Lipkin	Cindy Bernstein
	1D	Pass	2D (inverted)
Pass	2NT (15-17)	Pass	6D
All pass			

Sally Wheeler and Cindy Bernstein were practicing online last Saturday afternoon.

Sally opened 1D since she and Cindy play weak NT's. Cindy made an inverted raise; Sally showed her strong NT, and Cindy decided to put the opponents' feet to the fire.

The old adage of leading the closest thing to a trick certainly would payoff here. Looking at all four hands, you can see that six diamonds, six hearts, six NT, and even six spades are cold after any lead but a club.

With little helpful information from the auction, Lipkin chose to lead a heart. Wheeler won this, pulled trump and claimed 12 tricks and 9.1 IMPs.

Board 23
 Dealer: S
 All Vul.

♠ 86
 ♥ QT876
 ♦ 852
 ♣ Q63

♠ QJ95
 ♥ AK95
 ♦ KQT
 ♣ K4



♠ AKT72
 ♥ 43
 ♦ 973
 ♣ AT7

♠ 43
 ♥ J2
 ♦ AJ64
 ♣ J9852

Jim Gobert	Sally Wheeler	Buddy Hanby	Cindy Bernstein
			Pass
1D	Pass	1S	Pass
4S	Pass	5C	Pass
5H	Pass	6S	All pass

Ten boards later, Lipkin left and Buddy Hanby took his place. Revenge is a dish that is best served Too bad Lipkin wasn't around to enjoy it!

Hanby and Gobert blasted into 6S. Bernstein led a low heart from her Jx. Hanby won and pulled trumps. He stripped the clubs and led a diamond to the king. He returned to hand with a heart ruff and led another diamond toward the queen. Bernstein rose and it was all over but the shouting. Twelve tricks and 13.2 IMPs for East/West.

Gobert	Wheeler	Lipkin	Bernstein
3H	3NT	Pass	4H (transfer)
Pass	4S	Pass	6S
All pass			

Gobert preempted with a pretty bad suit vulnerable... even vulnerable vs. vulnerable. No matter... nothing stops the girls. Wheeler bid 3NT and Bernstein drove to slam.

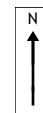
Lipkin led the heart queen... this time the closest thing to a trick. It mattered not, however, and any lead he made was going to allow declarer to take 12 tricks.

Wheeler won the heart in hand, pulled trump and led a club toward her KQT93. Gobert rose with the ace and Wheeler claimed. 10 IMPs for the ladies!

Board 4
 Dealer: W
 All Vul.

♠ Q4
 ♥ AK
 ♦ K742
 ♣ KQT93

♠ 3
 ♥ J987432
 ♦ Q3
 ♣ A72



♠ T862
 ♥ Q6
 ♦ J98
 ♣ J865

♠ AKJ975
 ♥ T5
 ♦ AT65
 ♣ 4