



# newsnewsnewsnew

FEBRUARY 2008

Volume 3, Issue 2

MAYDAY, MAYDAY, MAYDAY!!

## SUNNY DAYS?

Its still wet, but we DO live in the sub tropics and besides the mould growing on every surface it is not that bad! Come on down for one of our Mocha's and Muffins and pretend you are in England!

## MEMBERS DRAW

To celebrate the great outdoors, this months members goodies consist of a 6 seater outdoor setting, huge gas BBQ, and one of those awesome gas outdoor heaters to wack out on the deck in those colder months so we can continue our outdoor lifestyle! Drawn on 29th February.

## UPCOMING ENTERTAINMENT....

If you love a bit of country( and really...don't we all?) our all time fave NEIL DUDDY will be here on Feb 22 . Book early!

## BOWLS BITS!

Off and running for the year, get the full rundown on page 2.

## AUSSIE AUSSIE., AUSSIE..OI, OI, OI!

We had our own supporter at the World Championships in NZ to see our Aussie Team blaze their way to an all time high! Below are our girls team including Noosa's Kelsey Cottrell and Julie Keegan who won the overall gold for hi points. Well done Australia !!

*Until next month!!!*



## "Moresby Mice" -from "The Diggers Annual"

### Sons of Anzacs - Compiled by the Returned Soldiers of WWII

I'll never forget our first air raid in Moresby. As soon as the alarm sounded everybody went helter skelter for the slit trenches.

On the way ,Blue suddenly stopped and started rummaging around on the ground. His mate, Chuck, dived into a trench and found that Blue wasn't with him. He put his head up and saw Blue crawling around on his hands and knees looking for something.

"Come on Blue" roared Chuck, "In here".

"I can't" yelled Blue.

"Come on you darned idiot, before you get blown to blazes", yelled Chuck.

"I can't," roared Blue, "I've dropped my false teeth!."

"What do you think they are dropping ?" bellowed Chuck, "flaming' Sargent's Pies?!!!!"

## NOTICE BOARD

Many kisses and good wishes to Dan and Karla who are off to the beautiful shores of Port Douglas. All the best, and make sure you have a bed made up for us to visit!

Our new Secretary Manager is Karen Marriott. Have fun Kaz, we look forward to many happy working days with you!



## Promos

Thursday nights nearest to number gets the chance to win up to \$100 . Friday nights say hello to even more Club Money dollars! Saturdays STILL! win 60 pots of your fave brew.

### CONTACT DETAILS

Bowls—  
5 Opal Street, 54476051  
RSL—  
Maple Street, 54476131

[cooroyrsl@cafeoz.net.au](mailto:cooroyrsl@cafeoz.net.au)





January bowling was held with flippers in hand and some hardy smiles to deal with the showers that seemed to be never ending! Thank you to Greenkeeper Jim Toppinen and his band of volunteers who did a brilliant job on the greens renovation. It looks and plays beautifully! Lots to report so lets get started!

Our first scheduled event for the year was the **Madill Motor Group** open pairs which had to be cancelled, but those at the club gave the crew at Madills a plug and thanked them for their continued sponsorship. The following Thursday saw Jenny Clark, Ruth Perry & Russell Butler with 2 wins + 13; runner up was Claire McGrath, Bert Hyatt & Allan McGrath with 2 wins + 10.; Thursday 24<sup>th</sup> had our bowlers enjoying their first fine afternoon of play; the winners were Col Nalder and John Kenzler and the runner up team was Jenny Clark and Bevan Mahoney

Our first hosted visit for 2008 was from the '**Hibiscus Resort**'. This event is always fun with a full green of fours, and as usual it turned out to be a wonderful evening. All trophies were decided by a draw from the hat.

Friday afternoon **Social Session** resumed on the 18<sup>th</sup> at 3pm. As usual a good time had by all and we welcome all new bowlers to come along and play. The winners were Nancy Duffield & Carol Blake; the runner up prize went to Jenny Clark & Roslyn Morgan.

Our first Sunday event had another full green of fours for the **Carlton Black Fours**. Visitors from nearby clubs and Cooroy players made this a great event, the winners were Adrian Whitton, Linda McDougal, Jim McDougal, with Skip Leo Sorrensen. Runner up team comprised of Hanne Dodd, Graham Dodd, Margaret Dawson, with skip Kennedy McGrath. The 1<sup>st</sup> round winners were Col Nalder, Dell Pain, Bill Pain with skip John Kenzler. The 2<sup>nd</sup> round winners were Gayle Bible, Julianne Brown with skip Garry Mitchell. Thankyou to Carlton for the great prizes.

**Super challenge** - On Saturday 12<sup>th</sup> Cooroy played Burrum Heads in the Bronze division at Cooroy; as expected the green was very heavy after the rain, but both sides coped well in the difficult situation. Cooroy ladies had 2 very good rink wins to take the maximum points; well done ladies. The men won the triples, the fours and one rink of pairs to win overall and pick up 9 points. Alan Burrell and Kevin Christensen lost on an extra end, and Dan Haydon put up a gallant effort in the singles.

Our next game was against the mighty Pomona.. We missed out on the overall win by one shot on an extra end in the fours skipped by Kennedy McGrath, with Kevin Maguire, Alan Burrell, & Bert Hyatt going down 25 to 26. The pairs skipped by Eric Kenzler with Ben French won 22 to 21, Greg Argent & Kevin Christensen went down 14 to 24, the triples skipped by Ray Argent with Des Costin & Bill Pain won 27 to 20. Our new man in the singles David Moriarty put on a good show in his first attempt but went down on the day.

Our next game of is at home on Saturday 02/02/08 commencing at 12:30pm. The selected players list is on the notice board; come on down to the club in Opal Street and cheer for the mighty Possums.

**Night Bowls** recommences in February with Monday nights Bowlers dot.comp full with a dazzling array of oddly named teams and Tuesday nights Business Bowls nearly booked out. So if you want to nominate leave a message for Benny at the Club.

Nominations for the **men's 'B' singles championship** close on Monday 4<sup>th</sup> February and the first round will be played on Saturday February 9<sup>th</sup> a big number of entries is expected to make this a hard fought event, it is open to all Cooroy male members who have not won 'B' grade singles or higher, so don't forget to get your nomination in early.

**Sign on day for our juniors is Tuesday 5<sup>th</sup> February** so come on down all you youngsters and get into the swing on the green. Nominations are also now open for the "**Schools Cup Challenge**", which comprises 3 students from each school training and vying for the prestige of representing our region in the Sate Finals. For further details contact Sandy on 0405483579.

We have some "**come and try**" **barefoot days** coming up, and don't forget that all community organizations can host a day **free** of charge with our Access Bowls Program.

Remember the first Sunday of each month we have the 3 set singles commencing at 09:00am. And on the 2<sup>nd</sup>/3<sup>rd</sup>/4<sup>th</sup> Sundays of each month we will be holding selected sponsored mixed bowls so come join the fun.

The next general meeting of the lawn bowls interest group will be held on Saturday March 1<sup>st</sup> commencing at 09:00am in the Opal Street rooms. Also I remind you that the AGM of the Club will be held on Sunday March 9<sup>th</sup> commencing at 09:00am

Love to see you on the green.!! For more information on events and socialising please phone 54476051. Happy bowling!!





# Main Events

# Bowls Calendar

Mon 6pm - **Bowlers. Dot Comp 4/2**

Tues 3.30—Junior Practice 5/2

6pm—Business Bowls 12/2

Fridays 3pm—Social Mufti (Casual, Social,)

Coaching - Anytime by booking



## February

- 2 Super Challenge (Home)
- 3 Ladies B Grade Singles
- 6 Ladies B Grade Singles
- 7 Carramar Mixed Triples
- 9 Men's B Grade Singles
- 10 Super Challenge (Home)
- 13 Ladies B Grade Singles
- 14 Madill's Open Pairs
- 15 Super Challenge (Away)
- 16 Men's B Grade Singles
- 17 Men's B Grade Singles
- 23 Super Challenge (Away)
- 24 B-Real-T Mixed Triples



EXPRESS MENU

# RSL ENTERTAINMENT

## COMING UP

**February 22 - NEIL DUDDY**

**April 11 - GRAEME JENSEN**



## let's talk hair

- Wedding Packages
- Hair Colours
- Style Cuts
- Eyelash Tinting
- Eyebrow Waxing
- Formals
- Make-up
- Keune



Shop 1A, Garnet Place, Garnet Street, Cooroy 4563

**PH: 5447 6844**





Access  
Bowls  
2008

A game for  
all....

funded by..



	Members	Non Members
<b>HOMESTYLE SOUP</b>	\$3.50	\$3.50
<b>BAGUETTES GARLIC OR PESTO</b>	\$4.50	\$5.50
<b>OYSTERS NATURAL</b>		
1/2 Dozen	\$10.50	\$12.50
1 Dozen	\$18.50	\$20.50
<b>KILPATRICK OR MORNAV</b>	Add \$1.50	\$ 1.50
<b>GOURMET SALAD</b>		
<b>CEASAR SALAD</b>	\$12.5	\$14.50
Crispy Bacon, Croutons Egg Shaved Parmesan Cos Lettuce and Caesar Dressing		
Add Prawns or Chicken	\$6.50	\$6.50
<b>ASIAN PRAWN NOODLE SALAD</b>	\$15.50	\$17.50
Tiger Peeled Prawns Snow Peas Shallots Bean Sprouts Roasted Cashew Nuts & Fresh Noodles tossed through a Sweet Asian Dressing		
<b>WARM CHICKEN &amp; AVOCADO SALAD</b>	\$15.50	\$17.50
Marinated Chicken Breast Sliced Avocado Mango Macadamia Nuts and Avocado Dressing		
<b>VEGETARIAN</b>	\$14.50	\$16.50
Italian Grilled Vegetable Eggplant Capsicum Zucchini Semi Dried Tomatoes Kalamata Olives & Feta Cheese with a Creamy Balsamic Dressing		
<i>All Salads are tossed through Mixed Lettuce Cherry Tomatoes and Red Onion</i>		
<b>CHICKEN SPECIALTIES</b>		
<b>CHICKEN OSCAR</b>	\$19.50	\$21.50
Whole Chicken Breast butterflyed & Grilled lavished with Pan Fried Garlic Prawns & Avocado Cream Sauce		
<b>CHICKEN SALTINBOCCA (ITALIAN)</b>	\$18.50	\$21.50
Whole Chicken Breast Supreme filled with Prosciutto Roasted Egg Plant Capsicum Boccoccini Cheese & Basil served with Marsala Mushroom Cream Sauce		
<b>CHICKEN COMBO</b>	\$18.50	\$21.50
Grilled Chicken Breast topped with Pan fried Calamari Mango & Asparagus with Fresh Herbs Apricot & Honey Nectar		
<b>GRILLED CHICKEN BREAST</b>	\$13.50	\$14.50
With Choice of Sauce Mushroom Diane Pepper Garlic Butter or Béarnaise		
<b>STEAK - All 250gr</b>		
<b>All our meat is premium rated &amp; aged to perfection</b>		
Gourmet Eye Fillet	\$21.50	\$23.50
Prime Rib Fillet	\$19.50	\$21.50
Sirloin of Beef (grain fed)	\$18.50	\$20.50
Steaks cooked to your liking WELL DONE STEAKS ALLOW 40 MINUTES		
<b>Sauce Selection</b> Mushroom, Diane, Pepper, Garlic Butter or Béarnaise		
<b>Specialty Sauce</b> Creamy Seafood	\$6.00	\$6.00
<b>CHEFS SPECIALTIES</b>		
<b>PRIME RIB FILLET 350-400gr on the Bone</b>	\$23.50	\$25.50
The Master of Steak Cooked as you like it allow 30 minutes not served Well Done. Sauce Selection Mushroom, Diane or Pepper		
<i>Panfried Scallops Prawns and Calamari Cream Sauce add \$6.00</i>		
<b>VINDALOO SPICED LAMB RUMP</b>	\$17.50	\$19.50
Oven Baked plated on Rice Timbale Coconut Curry Sauce Puppodum and Fresh Date Jam		
<b>PORK FILLET MEDALLIONS</b> With Carmelised Apple Ginger Shallots and Sweet Asian Sauce	\$15.50	\$17.50
<b>SEAFOOD</b>		
<b>FISH OF THE DAY</b> (Chefs Choice)	\$15.00	\$17.00
Grilled under the salamander served with Lemon Butter		
<b>SEA &amp; SURF</b>	\$18.50	\$20.50
Pan Fried Fish of the Day topped with our Creamy Seafood Avocado & Garlic Sauce (Scallops, Prawns & Calamari)		
<b>ATLANTIC SALMON</b>	\$18.50	\$20.50
Grilled to perfection topped with Camembert & Mango Banana Almond Cream		
<b>CRUMBED CALAMARI</b>	\$13.50	\$15.50
Coated in Lemon & Chive Crumb, Flash Fried until Golden Served with Chili Plum Dip		
<b>OCEAN FEAST PLATTER</b>	\$22.00	\$24.00
Tempura Flathead & Prawns Crumbed Scallops Tiger Prawns Oysters & Calamari		
<b>SNACK BASKET</b>	\$12.50	\$14.50
Tempura Prawns Crumbed Calamari Spring Rolls Chips and Sweet Chili Dip		
<b>PASTA</b>		
<b>CHICKEN Or PRAWN Fettuccine Or Risotto</b>	\$15.50	\$17.50
Sautéed in Garlic Oil Bacon Onion a touch of Cream Fresh Avocado Shaved Parmesan		
<b>ITALIAN Fettuccine Or Risotto (Vegetarian)</b>	\$13.50	\$15.50
Tossed through Egg Plant Capsicum Semi Dried Tomatoes Garlic Feta Cheese Spinach Napolatana Sauce and Basil Pesto		
<b>STIRFRY</b>		
<b>CHICKEN &amp; CASHEW PAD THAI</b>	\$14.50	\$16.50
Sliced Chicken tossed in Wok with Garlic Asian Herbs Stirfry Vegetables and Fresh Noodles		
<b>BEEF CHAR SUI ASIAN NOODLES</b>	\$14.50	\$16.50
Rib Fillet Strips Wok Vegetables Ginger Garlic Chili Sweet Soy and Crispy Noodles		
<b>KIDS MENU (10yrs or Under)</b>		
Tempura Fish	\$6.50	\$7.50
Chicken Nuggets		
Mini Spring Rolls		
Crumbed Calamari		
<i>All served with Chips, Ice Cream &amp; Topping</i>		



**Seafood Raffle  
Every  
Wednesday  
Night**



**Specials Board  
Daily &  
Nightly...great  
value !!**



**Lunch Menu  
available  
Daily...please  
see boards**