



Kooka's Nest

ROUND ONE

The cricket bats and tennis racquets have been put away and, finally it's Footy Season. What a great way to start with the new clubrooms open to the public for the first time. John Schulz was walking tall as this has been his baby and, a pretty one at that. Richard Reardon was also there also proud of his business that built this beautiful clubrooms from the ground up. The deck over the day proved to be the favourite place to enjoy the game. Also on show was some of the handy woodwork of Barry Schulz has done to tidy the place up and give it a bit of

character. There have been many people involved who have been awesome and thank you to all. A special mentioned to the ladies who made the very enjoyable yiros meal for tea. They sold 70 units which is incredible.

There were a lot of complementary comments during the day how the new digs elevated the experience of watching local footy.



RESULTS

A Grade

Special points of interest:

- Briefly highlight your point of interest here.

<u>Kenilworth</u>	3.5-23	9.8-62	12.13-85	17.16-118
<u>Trinity OS</u>	0.3-3	1.3-9	3.4-22	4.5-29

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Goal Kickers: A. Liverton 6, J. Zesers 3, N. Ryles 2, J. Wilson-King 2, T. Cotsaris, D. Cleggett, B. Garner, B. Wright
Best Players: B. Garner, A. Liverton, T. Cotsaris, J. Wilson-King, J. Zesers

Coach Scott Rose was pleased with the days play with a win on round one for about six years. The first half we looked slick; probably took the foot of the second half a bit. Trinity didn't look repaired for the jump up

a division and will probably struggle. Next week we have Salisbury who had close battle with Eastern Park who is always hard to beat. We need to be firing on all cylinders. It was great to see Andy Livo

who has come back to the club bagging seven sausages. Also a big welcome to Neal Vea who has talent to burn, Benny Wright after a short retirement also good to see back in the A's.



B Grade

	Q1	Q2	Q3	Q4
<u>Kenilworth</u>	5.4-34	9.9-63	15.15-105	17.26-128
<u>Trinity OS</u>	1.0-6	1.1-7	1.1-7	1.1-7

Goal Kickers: A. Norman 3, D. Delawyer 3, S. Roberts 2, J. McKenzie 2, C. Salvati, M. Mably, T. Sellar, S. Speak, A. Eckermann, K. Bator, R. Mably
 Best Players: M. Kra-kouer, K. Lawrence, D. Delawyer, S. Speak, J. McKenzie

The Magoos were very entertaining to watch. They moved the ball well plenty of marking power around the ground and used it well. Coach Rusty Veenvliet should be happy with his chargers. Happy to see a few return to the club with Ash Norman, Isaac

Hendry and Blake Moser. Also new to the club and welcome Jason McKenzie and Thomas Chatburn. There was also a very proud mum watching her three sons play together Richie, Michael and Daniel Mably. There is plenty of backup for the A's in this side.

"The Magoos were very entertaining to watch"

C Grade

	Q1	Q2	Q3	Q4
<u>Kenilworth</u>	2.2-14	2.4-16	4.7-31	5.9-39
<u>Pulteney</u>	5.4-34	10.7-67	14.9-93	20.11-131

KENILWORTH

Goal Kickers: S. Rose, J. Tilley, L. Hofmeyer, C. Rose, M. Gilmour
 Best Players: C. Rose, D. Sim, M. Rowley, L. Hofmeyer, J. Holland

The C's struck a very well drilled side in Pulteney. Our guys tried hard but fitness and youth proved too much. I am sure they will bounce back this week with a better performance. It was good

to see Luke Hofmeyer return to the club and we welcome new players Jacob Tilley, Ryan McPhee, Sam Cahillane, David Souter, Bryn Wakefield. We hope you all enjoy



GAZZA'S GAGS!!



Daddy is a Dancer

A fourth-grade teacher asked the children what their fathers did for a living. All the typical answers came up - fireman, mechanic, businessman, salesman... and so forth. However, little Johnny was being uncharacteristical-



ly quiet, so when the teacher prodded him about his father, he replied: "My father's an exotic dancer in a gay cabaret and takes off all his clothes to music in

front of other men and they put money in his underwear. Sometimes, if the offer is really good, he will go home with some guy and stay with him all night for money."

The teacher, obviously shaken by this statement, hurriedly set the other children to work on some ex-

ercises and took little Johnny aside, "Is that really true about your father?" "No," the boy said, "He works for the Labour Party and is going help to get Bill Shorten elected, but it's too embarrassing to say that in front of the other kids."

Not a Quick Fix

There have been a lot of footballers already Secom to an ACL knee injury this year like Erin Phillips and Alex Rance, Tom Doodee, Dale Morris and the list goes on. In our first seniors trial game

we had one ourselves with 16yo Charlie Quick. It was his right knee which is his non preferred side if there is a positive. He will go under the knife in 2 weeks. Charlie has played over 100 games for the club,

played in three grand finals with one winning one in 2017. Charlie is a quality young man who is more than just a player. Over the last few years he has run the boundary for the seniors and performed readings at

Anzac Ceremonies at the club, and does it in style. If his body lets him I believe he will an A grade captain one day. Charlie comes from a family that are highly respected and they are proud of him as we are at Kenilworth. We wish him a successful recovery.

SOME THING WILD

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Some Thing Wild is Daniel Motlops business. During the business I will be putting some of his recipes in the magazine and, hope some people explore some Indigenous wild game food. Daniel won the 2017 Indigenous business of the year award.

Ingredients

500g crocodile fillet
Juice from 1 lime
2 tbs olive oil
Bamboo skewers
1 tspn ginger, grated
1 garlic clove, crushed
2 small red chillies, deseeded and sliced
1 tsp ground lemon myrtle
1/2 cup lemon myrtle sweet chilli sauce

Method

Cut the crocodile fillet in to 2 cm cubes, mix with olive oil, ginger, garlic, chilli, ground lemon myrtle and half amount of sweet chilli sauce, marinate for minimum of 1 hour, ideally 2-3 hours if time permits.

Soak bamboo skewers in cold water for at least 20 minutes.

Thread cubes of meat on to skewers. BBQ or pan fry on medium to high heat, until browned on the outside and just cooked through, do not overcook.

Serve skewers with extra Lemon Myrtle sweet chilli sauce and wedges of lime.

