

# The Catch

August 2017



## From the President

Most of you will have seen the first of our "new look" newsletters. We have had a lot of positive feedback. Thank you to the editor Mikayla Mayoh for her good work. Last Friday night Robert Muller found the Queen of Hearts and won himself \$1000. There were just seven cards remaining on the board. Our congratulations go to Robert who is one of our volunteers on the bar roster.

Many thanks to the many volunteers who contribute their time and expertise week after week. We would not be able to function without them. A morning tea was held on Tuesday the 15th August. Lots of tasty food and plenty of laughter went with the morning tea. Everyone is welcome to attend our next one which is scheduled for the 12th September at 10 a.m. Morning tea will be supplied.

Paul Glasby is a local insurance broker. Paul attended our August committee meeting and gave advice in relation to the club's insurance needs. Paul described our current insurance policies as being robust, which is good news. Insurance premiums are a major recurrent expenditure that we have, costing the club about \$6000 annually. We need to get our insurances right.

## We Found the Queen!

As new editor of the Cungulla Newsletter and one who has been closely watching our Membership Draw come down to the wire each week, I was ecstatic to see the draw finally won with a mere seven cards remaining!

Robert Muller got the mention in last month's newsletter for adorning an awesome redback spider at the Cungulla Kids Fun Day and this month's edition sees him featured again adorning the winning card and an extra \$1000 after he won the membership draw Friday night 11 Aug.

Congratulations Robert! See you all down at the Club Friday nights as we watch to see who the next winner will be.



# The Team Behind Your Friday Night Meals



FROM THE LEFT: Miles McInnes, Diane Bode, Lyn Walsh, Glenda McCloskey, Yvonne Ansell and Liz Kirkwood

Friday afternoons are welcomed in by everyone these days, but at Cungulla Hall that weekend welcome is just a little more special with the community hall coming alive. At the heart of that liveliness is a group of volunteers who take the time to prepare delicious meals for everyone to enjoy.

5pm every Friday, Liz Kirkwood and her army of volunteers are in the kitchen doing preparation work for their busy night ahead. With meals varying each week from pizza nights to crumbed steaks and beef rolls, so does the number of people through the doors.

"We got smashed last Friday night (burger night)" said Liz.

"Beef rolls are popular, the burgers are popular. Fish and Chip nights are popular too." Yvonne Ansell is one of the longest volunteers in the Cungulla kitchen, having helped prepare meals 'on and off for a number of years now'.

"We have a laugh and a drink, get the meals out.." said Yvonne. For Yvonne and Liz, it is the community that makes Cungulla so special with Friday being the community's social night.

"It gives people the chance to catch up," said Liz.

"I don't get to see everybody through the week, but on Friday night everybody is here so it's a catch up time really"

"Everyone's welcome. New members, sign them up and come and have a good feed."

**On behalf of the club and the entire Cungulla community we want to extend our warmest thank you to all the volunteers on Friday nights, both bar and kitchen volunteers. You make our Friday nights, great nights!**

## Community Morning Tea at the Hall



August community morning tea saw some familiar faces at the hall to share platters and conversation while enjoying our gorgeous weather and lots of laughs. Anyone is welcome to the next morning tea at the hall on 12th September 10am with morning tea supplied.

FROM THE LEFT: Yvonne Ansell, Lyn Walsh, Kerry Humphries, Miles McInnes, Merle Poletti, Diane Bode, Pat Poletti and Ray Pendreigh.



# August Estuary Competition Wrap Up

Open Men- Marcus McCloskey (10 fish varied species)  
Open Women- Liz Kirkwood (55cm Salmon,  
2x Barred Grunter 46cm & 47cm)  
Minor Juniors- Harrison McCloskey (Bream & Whiting)  
Target Species- Marcus McCloskey

Mud Crab- Darryl Neill  
Men's Bluewater- Sam Walker Snr  
Women's Bluewater- Joanne Waler  
Junior Bluewater- Samuel Walker Jnr



Marcus McCloskey with two nice jacks



Kevin Hansen nailed some trout and red throats



Bill Heath in the crab comp



Jim McKenna and Tracy Braby watching the action.



Bob Lewis measuring a nice grunter



## September Fishing Competition Details

Estuary Competition: Sep 2-3

Target Species: Trevally

Blue Water Competition: Nominated Days

Target Species: Spangled Emperor

## 5 minutes with a Committee Member

### Warren 2017 Vice President

#### How long have you been a part of the Cungulla Fishing Club

I have been part of the club for five years and part of the committee for four of them.

#### What do you love most about the club?

Working with the committee and the volunteers to run and improve the club.

#### What is your most memorable catch?

It would be the coral Trout because it was the first fish caught in our new Hooker. Also a PB Trout.

#### What is your go-to seafood recipe?

It's pretty hard to go past freshly crumbed Prawns and Scallops.

#### What are you most looking forward to as part of the Cungulla Fishing Club Committee?

Working with the committee to leave the club in a good financial position. So it can be enjoyed by others in the community for years to come.



# Seafood Recipe of the Month

## Grilled Stuffed Calamari

Thanks to Mick Lazzaroni for sending it through

### INGREDIENTS

2 large ripe tomatoes, seeded and diced  
 1 1/2 heads frisee, coarsely chopped  
 2 teaspoons capers  
 2 tablespoons plus 1 teaspoon extra-virgin olive oil

1 lime, zested and juiced

Kosher salt and freshly ground black pepper

1 chillie (of you liking)

You might even like to include a little garlic

(Don't over do it)

1/4 kilo squid, bodies only, rinsed and halved crosswise (about 8)

### DIRECTIONS

Prepare a stove-top griddle or an outdoor grill.

In a medium bowl, combine the tomatoes, frisee, and capers.

In a small bowl, whisk together 2 tablespoons olive oil, lime juice and zest, and salt and pepper.

Drizzle over the frisee mixture and toss to coat.

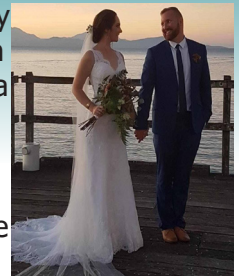
Stuff 1 tablespoon of the frisee mixture into each squid.

Brush the remaining teaspoon of olive oil on the squid.

Grill for 5 to 7 minutes, turning frequently.

# Local Angler Ties the Knot

A very big congratulations to Cungulla locals Kerry and Glenn on their son, Bodie's recent wedding in Port Douglas at the old sugar wharf. Sounds like a fantastic wedding, thank you so much for sharing this gorgeous photo with us.



We wish the newlyweds all the best in their future endeavours.

## On the Menu at the Club

1st Sep

Seafood Platter and chips

8th Sep

Pies

15th Sep

Burgers

22nd Sep

Crumbed Steak Chips and Salad

29th Sep

PIZZA NIGHT



## Special thanks to our sponsors



Dont forget all Cungulla Fishing Club Members get 10% off terminal tackle at Fishing Warehouse. Ts&Cs apply



## Community Notices

12th September 10AM- Morning Tea at the Club  
 Committee meeting and presentation

Cungulla Recreational Fishing and Social  
 Club 15-19 Frank Randall Drive  
 Cungulla QLD 4816

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Tell us what you think of the new-look Cungulla newsletter and share you stories, recipes and photos to Mikayla Mayoh at stolentimephotography@gmail.com or Ph:0488195127