



ON THE BALL !

A NEWSLETTER OF THE SWANSMEN ASSOCIATION INC.
THE SWANSMEN ASSOCIATION IS A COTERIE GROUP OF THE SWAN DISTRICTS FOOTBALL CLUB INC.

FEBRUARY/MARCH 2010 ISSUE

Correspondence to: swansmen@gmail.com

Greenie gets Swansmen Board liaison job

New Club Director and Past Swansmen President Rod Greene has been appointed by the Club Board to liaise with the Swansmen Association, the Club's major fund-raising coterie group. The appointment is convenient as Rod has continued his active involvement in the Swansmen as a Committee Member. He will also be the Board liaison person for the Club's Past Players & Officials Association.

Our Committee extends its thanks to Kim Rutherford, the previous appointee, for his Board liaison role over the past few years.

Swansmen support Club One

The new Club One package developed by the Football Club in 2010 replaces the former Corporate Classic offering. Although more than double the previous price, the new package includes many more benefits including attendance at all the President's Home Game luncheons and afternoon teas. The Swansmen have taken up two packages and will use the benefits package as part of a Swansmen membership incentive program and to thank some of our Auction sponsors.

Perfect Picket Painter

Swansmen Life Member Les Bowen is always busy - but never too busy to undertake a job at Steel Blue Oval.

On this occasion it is replacing the heritage listed white picket fence immediately in front of the Swansmen's Lounge.

The project also produced a new club sponsor. Swans' supporter John Ford, Sales Manager WA of **Australian Timber Products Pty Ltd** came up with a special price for the timber and free delivery to Les' home.



Les Bowen - Always found hard at work

Thanks also to Roy Jewell and new Swansmen member Richard Glowacki for donating the hardware required to complete the installation.

Club Board approves Swansmen 2010 Auction Proposal

At its first formal meetings since the recent Board election, a formal proposal for the Swansmen to manage the annual Club fund-raising Auction was approved.

Next Dinner Meeting: Wednesday 17th March, 2010 7.00 pm				
Venue: Swan Districts Football Club "How do we look for Season 2010?"				

REST OF 2010	PROGRAM:	21st April	19th May	16th June
21st July	18th August	15th September	20th October	17th Nov (AGM)

Black Swan to cater for Swansmen Dinners

The Football Club has contracted the Swan Valley's award winning Black Swan Winery & Restaurant to cater for Club functions.

This will include Swansmen Dinner Meetings at which a two course meal comprising a main with either soup or dessert (depending on the weather) will be provided.

The menu options will form the basis of a "Pick Our Menu" competition for members to nominate their preferences from the extensive list offered by the Swan Valley-based caterers. Our menus for the season will be based on members' preferences.

Bar Co-ordinator Shari Greenhalgh has come up with some really special prices for beer and wine. Most on-tap middies will be only \$2.50 and a good range of bottled wine for \$15 to \$18. Shari will also be offering takeaway packaged liquor on the night at special prices.

March Dinner Guest Speaker

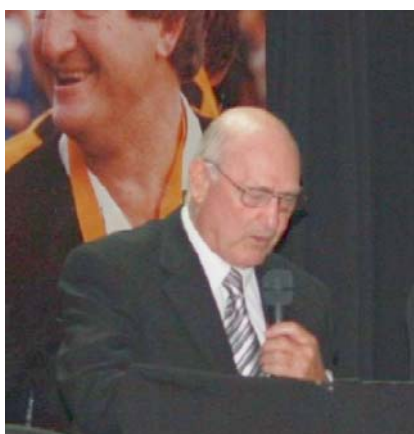
With League Coach Brian Dawson unavailable, Swans' Football Manager, Matthew Peach, will be Guest Speaker at our March Dinner Meeting to give us all the latest player news heading into season 2010.

Matt studied for a Bachelor of Business with a double major in management and marketing.

He has worked in the football industry for seven years, having been the Club's Junior Development Officer (2004-2005) and East Perth's District Manager (2005-2008) prior to his appointment as the Club's Football Manager in 2008. Outside of football, he plays golf, participates in triathlons and enjoys socialising with friends.



**Matt Peach, Football Manager
Swan Districts Football Club**



John Cooper holding forth at last year's Swans' Legends' Dinner

John Cooper to be inducted into Hall of Fame

What a fitting way to celebrate his 80th year!

Swansmen member (and past Football Club President) John Cooper is to be formally inducted into the WA Football Hall of Fame at a Perth Convention Centre gala dinner on Wednesday 10th March.

Recognised as an excellent Administrator, John played 122 games for the Black & Whites from 1951-1958.

He was Honorary Club Treasurer 1957-1960; Honorary Secretary 1966-1970; President 1976-1982 and had a stint as a Commissioner with the WA Football Commission 1988-1989.

This new and fitting recognition adds to John's WAFL/WAFC Life Membership (1981); National Football League Certificate of Merit (1993) and his Order of Australia for Services to Football (2000).

Congratulations John - from all of your Swansmen and Swan Districts friends!

Annual Pre-season Busy Bee – This Sunday

With the 2010 season only weeks away, it is time for our Annual busy bee. Our window-cleaner extraordinaire, Ian (Thommo) Thompson, will lead those members prepared to help next Sunday morning to get the Swansmen Lounge up to scratch. Only limited painting this year (thanks to picket painter Les Bowen) and replacement carpet will minimise vacuuming. An hour or so should be enough – finishing with a few drinks!

Date: Sunday, 14th March Time: 8.30 am Place: Swansmen Lounge
 (Blame Colin Trigg for the early start – at least it won't intrude into other plans for Sunday)

MEMBERS' "PICK OUR MENU" CONTEST

Rank the items in each of the courses below in order of your preference, bring the completed form to the March Dinner Meeting on 17th March (or email it to swansmen@gmail.com) and you could win one of three special prizes donated by the President. The President's decision will be final. No correspondence will be entered into.



Member's Name:

Soup Options (Rank in order of preference 1 to 9)

	Rustic potato, leek and sage broth
	Creamy butternut pumpkin with sour cream and chives
	Beetroot and roasted tomato with basil crème fraiche
	Classic French onion and sherry with gruyere toast
	Smoky bacon and green lentil
	Minestrone with parmesan and shredded parsley
	Creamy forest mushroom and thyme
	Ham hock and green pea
	Creamed cauliflower, potato and spring onion

Main Course Options (Rank in order of preference 1 to 9)

	Madras lamb curry with fragrant rice and cucumber raita
	Beef Quiness, baby potatoes, new season beans
	Fillet of Atlantic salmon, roasted new potatoes, seasonal vegetables & lemon butter
	Roast Beef with mash potatoes, green beans, watercress and pot jus
	Roasted Chicken Maryland with sage and onion stuffing, seasonal vegetables
	Braised lamb shank, roasted root vegetables, braising jus and gremolata
	Classic beef lasagna with garlic crumbs and mixed green leaf salad
	Crumbed pork scaloppini, tomato and herb salsa and broccolini
	Snapper Mornay, chunky potato wedges, tossed garden salad

Dessert Options (Rank in order of preference 1 – 8)

	Classic bread and butter pudding with vanilla anglaise
	Baked apple and date strudel with butterscotch sauce
	Roasted rhubarb and apple crumble with clotted cream
	Sticky caramel, banana and date pudding
	Steamed chocolate and Kahlua pudding with milk chocolate sauce
	Upside down pineapple cake with brown sugar syrup and mascarpone
	Rice pudding with poached fruit and toasted coconut
	Tiramisu with coffee and brandy sauce