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Incorporated Association  
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[www.petanque-subiaco.com](http://www.petanque-subiaco.com)

## Newsletter

**October/November 2026**

### Calendar of Events at Subiaco

#### October

Sunday, October 04: PWA State Doubles - Dodo Club at Subiaco.

Saturday, October 10: President's Cup - 2pm start.

Sunday, October 18: **PWA AGM** 12 noon at Subiaco: BBQ and social play to follow.

Saturday, October 24: President's Cup - 2pm start.

#### November

Sunday, November 01: Guy Meunier Open.

Tuesday, November 03: Melbourne Cup Lunch.

Saturday, November 07: President's Cup 2pm start.

Saturday, November 14: Guy Meunier Club competition.

Saturday, November 21: President's Cup 2pm start.

For the competitive members, open competitions for the coming months are:

#### October

Sunday, October 04: PWA State Doubles - Dodo Club at Subiaco

Sunday, October 11: Clochemerle Classic Triples at Clochemerle

Sunday, October 25: Safety Bay Mixed Triples at Safety Bay

#### November

Sunday, November 01: Guy Meunier Open at Subiaco

Sunday, November 08: State Interclub at Safety Bay

Sunday, November 15: State Singles Championship at Subiaco

Sunday, November 22: State Veterans Mixed Doubles

Sunday, November 29: Coupe de France LMDF at Bayswater

## From the President



*Hi All, October is upon us and thank goodness it hails some warmer weather. It also makes us start to think about Christmas.*

*One of the busiest times of the year is behind us. The Inter State Challenge was in fact a challenge for the club as well, which we came through with flying colours. It was a highly well organised and enjoyable weekend and we were treated to some very high quality pétanque. Sadly W.A. again were pipped at the post to take second place.*

*I would like to thank all the people who put in so much effort. Rob did a Stirling job moving gravel and raking pistes, Marek and Peter M organised and manned the bar all weekend. All the ladies who helped with food prep and service. My Sunday night kitchen staff were great and stalwart Peter C as usual there at the end clearing up. It could not have happened without you all. Thank you all so very much.*

*With the I.S.C. over we turn our attention towards a very busy period coming up before Christmas. Check your calendars for all competitions and social events. There will be a lot happening We will be sending detailed info closer to these events.*

*We were all saddened by the passing of our friend Claude. I have spoken with Marian, and I pass on to you all her thanks for your good wishes and condolences.*

*Hopefully with the arrival of some warmer weather, we will see a few more of our players out and about.*

*See you on the piste.*

*Val*

VALE  
Claude



Subiaco Petanque Club says farewell to our much-loved member Claude Minuta who has passed away after a valiant battle with cancer. A member since 2013, he gifted us his friendliness, his wonderful smile and his encouragement while playing the game he loved, for which we shall be forever grateful.

*Rest in Peace*



## Hot Off the Press in September

### Interstate Challenge Results

After the final rounds, standings were:

|                |    |
|----------------|----|
| NSW Navy       | 51 |
| WA Gold        | 46 |
| Victoria blue  | 46 |
| WA black       | 39 |
| NSW Blue       | 38 |
| Victoria White | 35 |
| SA Navy        | 21 |
| SA Red         | 12 |

This prestigious pétanque event was hosted by Subiaco Petanque Club over last weekend, Saturday and Sunday August 29-30. The competition was conducted over 9 rounds of doubles and triples disciplines, after which New South Wales and Western Australia were the top teams. The final games played between these two teams resulted in a very close 1-point margin win to NSW.

### President's Cup

A cool and cloudy afternoon greeted seventeen members who competed for points in the President's Cup last Saturday, September 26. Some great games were enjoyed with some delays as players agonised over the Dockers fortunes between games. Marek Glinski emerged as the winner. Gilbert Baatard, Suren Appadoo, Peter Middleton, Rob Dunlop and Marion Meacock were also prize winners.

Next Saturday, October 03, Subiaco Petanque Club will enjoy an afternoon of social pétanque.

### President's Cup

The final round of the President's Cup was held last Saturday, July 18 with twenty five members competing. Some great games were enjoyed before Marek Glinski emerged as the winner. Gordon Wilczynski, Arnaud Virassamy, Paul Forden, Emma Isliker, and Kurt Isliker were also prize winners.

Next Saturday, July 25, Subiaco Petanque Club will hold its AGM, presentation of the President's Cup winners, followed by a BBQ and social play.

Members can follow the "Post News" each week in the web blog [News | SubiacoPetanque Club](#)

*Paddy says "Mick, I'm thinking of buying a Labrador.*

*"Blow that" says Mick "have you seen how many of their owners go blind?"*



## Bon Anniversaire

|                   |             |
|-------------------|-------------|
| Ian Russell-Brown | October 01  |
| Julieth Bebero    | October 06  |
| Sue Dauth         | October 06  |
| Frieda Gibson     | October 10  |
| Paul Forden       | October 31  |
| George Wright     | November 16 |

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## Club Committee for 2026-27

|                    |                                          |
|--------------------|------------------------------------------|
| President:         | Val Gridley                              |
| Secretary:         | Peter Middleton                          |
| Treasurer:         | Rob Dunlop                               |
| Committee members: | Marek Glinski, John Exeter, Al McDonell, |
|                    | Marion Meacock, George Wright,           |



Guess who did a good job with the weed sprayer.

## President's Cup

Well, a new year of the President's Cup is underway. We have had only four rounds after giving way to the Interstate Competition and a washout. Results so far:

### President's Cup Ladder September 26, 2026

| Men               | Score | Ladies         | Score |
|-------------------|-------|----------------|-------|
| Gilbert Baatard   | 17    | Marion Meacock | 5     |
| Suren Appadoo     | 11    | Megan Cheyne   | 4     |
| Marek Glinski     | 8     | Helen O'Neill  | 4     |
| Michel Garcia     | 6     | Julieth Bebero | 3     |
| Ian Russell-Brown | 5     | Mary Willis    | 2     |
| Gordon Wilczynski | 5     | Sue Dauth      | 1     |
| Andre Gouttenoire | 4     |                |       |
| John Exeter       | 4     |                |       |
| Peter Middleton   | 3     |                |       |
| Rob Dunlop        | 2     |                |       |
| Ravin Parianen    | 1     |                |       |
| Guy Soubeyran     | 1     |                |       |

Check the website for the complete up-to-date ladder list at [Ladder | SubiacoPetanque Club](#)



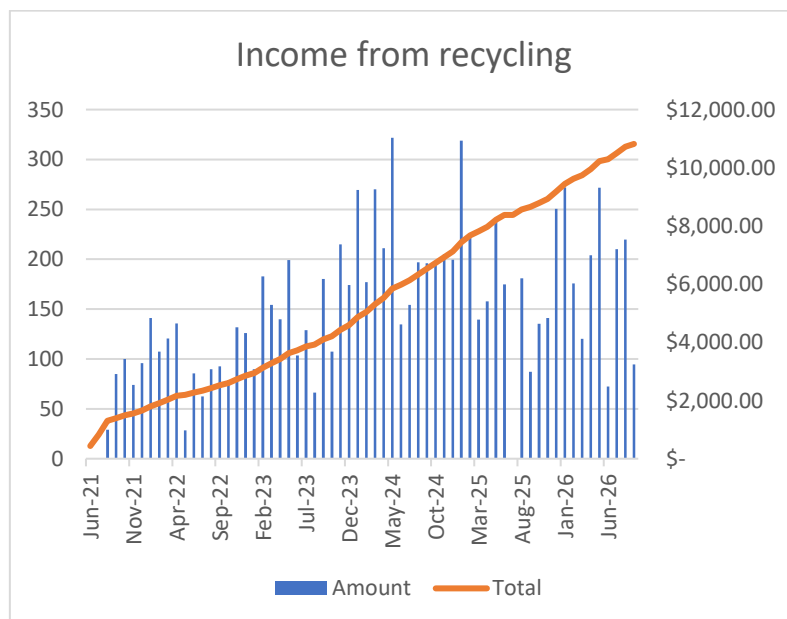
### Congratulations Sylvia and Suren Winners 2026

*My neighbour knocked on my door at 2:30am this morning. Can you believe that, 2:30am?! Luckily for him I was still up playing my Bagpipes.*



Recycling of containers for change continued with **\$314** contributed to the club account in August/September. Save those recyclables for the club. Also, for now, **no** wine bottles other than club use (limited storage).

As you can see from the chart below, recycling has contributed more than \$10,800 for the club over the past 5 years. It also means that we have kept over 100,000 items from landfill.



*My daughter asked me for a pet spider for her birthday, so I went to our local pet shop and they were \$70!!!  
Blow this, I thought, I can get one cheaper off the web.*



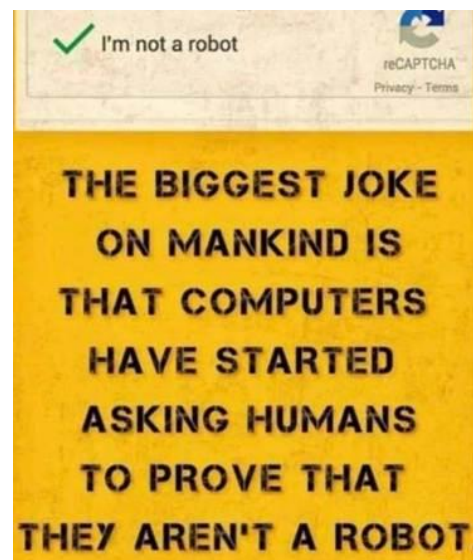
### Bar Duty for October 2026

|                      |                       |
|----------------------|-----------------------|
| Saturday, October 03 | Beryl and Michel Pons |
| Saturday, October 10 | Jenni Brannigan       |
| Saturday, October 17 | Andre Goutenoire      |
| Saturday, October 24 | Al McDonell           |
| Saturday, October 31 | Sylvia Baatard        |

### Bar Duty for November 2026

|                       |                   |
|-----------------------|-------------------|
| Saturday, November 07 | Guy Soubeyran     |
| Saturday, November 14 | Joe Celecia       |
| Saturday, November 21 | Ian Russell-Brown |
| Saturday, November 28 | Helen O'Neill     |

**Remember when you could lay in one position for hours, now you have to rotate like a rotisserie chicken every 15 minutes or a hip hurts. 😂**



## Recipe of the month

### One-pot chicken and tomato rice



This aromatic chicken and rice dish is a one-pot meal, which makes clean up a breeze.

It has the perfect blend of spices with hints of cumin, paprika and cinnamon, combined with the rich taste of tomato and the fluffy texture of basmati rice.

#### Ingredients

- 2 cups basmati rice
- 1 tablespoon olive oil
- 2 tablespoons unsalted butter
- 1 small brown onion, finely diced
- 2 cloves garlic, minced
- 500g chicken thigh fillet, cut into strips
- 2 tablespoons tomato paste
- ½ teaspoon ground cumin
- ½ teaspoon ground paprika
- ½ teaspoon ground cinnamon
- 1 ½ teaspoons salt
- ¼ teaspoon freshly ground black pepper
- 400g can diced tomatoes
- 3 cups chicken stock

#### Method

1. Rinse the basmati rice in cold water until the water runs clear.
2. In a large pot, which has a lid, heat the oil and melt the butter over medium heat. Add the diced onion and sauté until it becomes translucent, about 5 minutes.
3. Add the minced garlic and cook for another 1–2 minutes until fragrant. Add the chicken and continue cooking until the chicken is sealed on all sides.
4. Stir in the tomato paste and cook for about 2 minutes to develop its flavour.
5. Add the cumin, paprika, cinnamon, salt, pepper, diced tomatoes, and rice to the pot. Stir to coat the rice with the tomato and spice mixture.

6. Pour in the stock and stir well to mix the seasoning evenly throughout the rice and liquid.
7. Bring the mixture to a boil over medium–high heat. Once boiling, reduce the heat to low, cover the pot with a tight-fitting lid, and simmer for 15 minutes until the rice is tender and has absorbed all the liquid. You can tie a tea towel around the pot's lid to give you extra fluffy rice (see tips and photo above to do it safely).
8. Remove the pot from the heat and let it sit, covered, for an additional 5–10 minutes to steam. Fluff the rice with a fork before serving. This dish is delicious topped with freshly chopped parsley, a side of Greek yoghurt or a cucumber raita or a salad.

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***Received from Adelaide for those keen***



**Club De Petanque D'Adelaide Inc.**

**Park 20 Greenhill Road Unley**

***Our club is celebrating its 50<sup>th</sup> birthday next year and we cordially invite all national players to help us celebrate and participate in our***

***Foundation Cup which is being held on the 21<sup>st</sup> March 2027.***

***One week before the Nationals it's a perfect opportunity to test your teams.***

***The format will be triples with Cash Prizes for those nominating as either Experienced or Social teams.***

***Games will commence at 9.00 am with full bar service and lunch available.***

***\$15 registration per player.***

***Please register your interest or any questions by emailing [adelaidepetanque@gmail.com](mailto:adelaidepetanque@gmail.com)***



***We look forward to a fun celebration***

***NB: Newsletters are usually sent out at the end of every second month. If at any time your copy does not arrive please feel free to contact the club on [subiacopetanqueclub@gmail.com](mailto:subiacopetanqueclub@gmail.com) This email address is also used for any contributions you wish to make to the newsletter, including jokes, pétanque photos from the archives and mystery photos of yourself or someone***