CAZALY THE LEGEND

Robert Allen Slattery Media Group
RRP $39.95

The name Roy Cazaly is synonymous with Australian Rules Football. He was an inspiration to many on the playing field but also as a man, a caring and dedicated family man.

While still he was a player of extraordinary gifts, he was, above all, a family man.

This fine book details the playing life and beyond of Cazaly. It is divided into sections, aptly named “quarter’s” and these come to represent the strata of Cazaly’s life.

But more than this, the book is a wonderful history of the development of AFL in Cazaly’s lifetime.

Cazaly was not a player who stayed at one club. He played in Hobart, Melbourne and in the country. Selected for Victoria, he was a player who was equally admired for his skills — high marking in particular — as he was for his inspirational leadership. This is evident in many anecdotes in the book.

For football devotees, this is a book that will give a full appraisal of Cazaly’s career and successes. Its excellent appendix offers statistical data and summaries of on-field performances.

For those who want to do further reading and research, the book’s meticulous endnotes provide a list of sources.

Still, beyond the precision of the book, what comes through is the slow building of a legend. Cazaly was a self-effacing man. He did not look for public acknowledgement. He simply played the game as he saw fit.

As a measure of his remarkable career, he was in 1996 one of the inaugural inductees into the Legends of the Australian Football Hall of Fame.

Besides this, Cazaly was a unionist and a Liberal Party candidate. He believed, as Allen notes, “in the power of collective action”.

Hence football and Roy Cazaly were, one could say, made for each other.

— Christopher Bantick

LASAGNE
Sandra Mahut
Hardie Grant
RRP $16.99

Lasagne is the kind of meal that welcomes any time. The simple but reassuringly comforting tomato and mozzarella version is a classic Italian dish, as is the aubergine and pesto.

If you want to take lasagne into another register, then the leek and cured ham is one to try, and for a real frisson of flavours, the cheddar and chorizo is sure to be a favourite.

Another is the elegant trout and watercress. Try that for a dinner party.

This is by any measure a delight of a cookery book. Mahut understands just how versatile lasagne can be and in that, she has done us all a favour.

— Christopher Bantick

INVESTIGATOR

The Costerfield Hall will celebrate its centenary on October 21. The current hall was built in 1917 after the original one burnt down. Celebrations start at 3pm with an unveiling of a plaque followed by afternoon tea, a sausage sizzle, a dance and supper. Entry $10 per person. Anyone with old photos or memorabilia can bring them to display. For more: Mary Harris 03 54332625 or Norm Harris 03 54335635.

Australian Brethren family members will host a reunion on Saturday, October 21.

Can you answer these queries? Do you have a question?
Write to: Investigator, The Weekly Times, P.O. Box 14999, Melbourne 8001 or email countryliving@theweeklytimes.com.au