

# SHOWBIZ

THE OFFICIAL QUARTERLY NEWSLETTER OF THE RNA, RNA SHOWGROUNDS & ROYAL QUEENSLAND SHOW

Magazine Issue 1, 2010

Build your own  
worm farm, *pg.13*

## Say cheese

RNA Teacher Cheese Making  
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## DO WE HAVE YOUR EMAIL ADDRESS?

To ensure you don't miss out on future *Showbiz on-line* editions, if you have not already done so, please provide us with your email contact details. Simply email the RNA at [enquiries@rnashowgrounds.com.au](mailto:enquiries@rnashowgrounds.com.au) and write 'Showbiz' in the subject line.



## MESSAGE from the President

*Happy New Year to our current RNA Members and welcome to all new Members who have joined us for an exciting year at the RNA.*

I have pleasure introducing you to **Showbiz on-line**. In our last newsletter edition, we asked if you would prefer to receive Showbiz via email. Many of you responded 'yes' and so this year, the RNA will provide news and editorial on-line and via email. This will allow us to issue more updates as required about events at the RNA Showgrounds and reduce our carbon footprint at the same time.

In this issue of Showbiz, we introduce you to a world-first RNA initiative, our Teacher Cheese Making Workshops; we investigate the carbon debate in Australia and what it means for business; and check in with Supanova director Daniel Zachariou about the upcoming pop culture expo at the RNA Showgrounds.

I did not have a chance to update you pre-Christmas on how the RNA performed at the International Association of Fairs and Expositions (IAFE) *Hall of Honor* Communications Awards, judged recently in the United States. The 2009 Ekka Marketing Campaign, *Forever Changing*, won in the following categories: Printed Promotional Material; Advertising Merchandise; Newsletter (Email); Newsletter (Print); and Media Guide.

The RNA was also presented with the Queensland State Award for Excellence in October 2009, after winning the Public Relations Institute of Australia 2009 Golden Target Award for the 2008 *My Ekka* Media Campaign. Congratulations to the RNA Marketing Communication team for a great result on the international and national stage of communication excellence.

Momentum is building at the RNA in preparation for Ekka 2010. New initiatives are underway across all aspects of the Show, including competitions, a healthy food trail and engaging educational programs.

The RNA Annual General Meeting (AGM) of Members will be held later this month at the RNA Showgrounds. I will be retiring as your President at this AGM, and I look forward to welcoming a new President to the post.

I thank you all most sincerely for your support and friendship. The past six years as RNA President have been incredibly rewarding. I leave the RNA knowing that its future is secure. Ground will be broken on the RNA Showgrounds Redevelopment this year and I will watch its progress with interest. I look forward to enjoying the RNA Showgrounds' new facilities with my family and friends, as the redevelopment shapes the future of the RNA.

See you at Ekka!

Dr Vivian Edwards, OAM

### Diary date

#### Annual General Meeting

The AGM of the Royal National Agricultural and Industrial Association of Queensland (RNA) will be held on Friday 26 March 2010 at the RNA Showgrounds. The meeting will begin at 9.00am at the foyer of The Coffee Club Auditorium. All RNA Members are welcome to attend.



# CHEESY GRINS ALL AROUND

*Twenty-four science teachers from secondary schools across South East Queensland gathered at the RNA Showgrounds in February for a unique cheesemaking workshop – a first for Australia.*

Conducted by Russell Smith, the Chairman of Judges for all Royal Queensland Food and Wine Show (RQFWS) food competitions; and a renowned cheese expert; the workshops essentially 'teach the teachers' how to produce a creamy Camembert-style cheese.

Back in the classrooms of schools across Queensland, students are now busy making their own cheese. Once ready, the cheeses will be entered into the Student-made Cheese Class of the Dairy Produce Show – part of the 2010 RQFWS.

The cheeses will be formally judged and a special awards ceremony will follow at the RNA Showgrounds on 2 June 2010.

Speaking at the launch of the RNA's 'Say Cheese' project, Russell Smith said that to his knowledge, the education program was a world first.

"What excites me is the growth of regional cheesemaking. Industrialisation of cheese production has been a deterrent to small producers, but now they're coming back. In 10 to 15 years we are going to have a very strong cheese culture in Australia. Thanks to this program, we will have a lot of educated consumers coming into the market who will understand a lot more about what they're eating."

The launch was hosted by Angus Adnam, RNA Councillor and Chair of the RQFWS committee, who introduced key speakers Dr. Vivian Edwards the RNA President and Dr. Trish Glasby, Manager, Teaching & Learning Branch, Department of Education and Training.

"While this wonderful program teaches students all the elements of cheesemaking, they also engage in practical science and discover where cheese nutrition comes from," said Dr Glasby.

A Camembert-style cheese was chosen for the first student-made cheese class at the 2010 RQFWS, because it is relatively easy to make and goes through a range of very visual transformations in the six or so weeks it takes to mature.

With the use of Skype technology, Russell Smith (who lives in Canberra) will remain in close contact with teachers and students over the coming weeks.

"If the students are anything like me when I was younger, they will probably treat their cheeses like pets, building a close relationship with the gently fermenting milk as it matures into velvety goodness."

Eight teachers from Queensland Education Science Technicians (affectionately called 'labbies') attended all three cheesemaking workshops, including Bronwyn Robson from Ipswich Girl's Grammar.

"For teachers, the workshops provide a great way to put science into a real life context and demonstrate the practical applications," said Ms Robson.

As education is a major driver of visitation to the Royal Queensland

Show, Carlee Hay, the RNA's Education Project Manager, is on a mission to create engaging and relevant educational involvement in RNA activities.

"We're working from the ground up," said Ms Hay. "If we can provide the skills and education required for students to enter competitions, we'll establish an ongoing relationship."

"As a method of preserving and enhancing the nutrition and flavour of milk, cheesemaking is a great way for young people to learn about a fundamental foodstuff and savour the rewards of care and patience. Once students and schools accrue more expertise and the time needed for proper maturation, the range of cheeses and numbers of entries are expected to swell."

In a series of themed competitions from May to October this year, the RQFWS introduces a host of new medal-winning classes and is now positioned to become the most respected and highly contested food and wine judging competition in the country.

For more information about the RNA's new Cheesemaking Workshops and the Royal Queensland Food & Wine Show, contact RNA Entries, **T +61 7 3852 1831**, or email [entries@royalqueenslandshow.com.au](mailto:entries@royalqueenslandshow.com.au)

*From left: Teachers become the students; and Russell Smith knows just how delicate the process is.*



# THE POP-CULTURE PHENOMENON

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Pop-culture by popular demand! Brisbane's **Supanova Pop Culture Expo**, scheduled for April at the RNA Showgrounds, will now be extended to a three-day event. The first round of celebrity guests has been announced for 2010 and memories of this event are sure to live long and prosper.

## So what is pop-culture? Showbiz takes a look at why Supanova is taking guests to the stars, literally.

Popular culture, commonly known as pop-culture, is present in our lives every day. Common phrases like 'beam me up, Scotty', 'may the Force be with you' and 'to infinity and beyond' can be heard in general conversation and in the media. Children emulate Spider-Man, Ben 10 and battle with lightsabers. That's popular culture manifesting itself in the playground.

Wikipedia describes pop-culture as the totality of ideas, attitudes, images and other phenomena that are deemed preferred within the mainstream of a given culture, specifically Western culture. By contrast, folklore refers to the cultural mainstream of more local or pre-industrial societies.

Pop-culture is, put simply, the events, people, fads and cultural trends that capture the public imagination. It is also a term used to describe cultural trends of the past that have achieved enduring status.

Cultural icons can be anything – cartoon characters, political figures, celebrities, athletes, criminals and even animals, like Lassie or Flipper.

Traditionally, pop-culture has held the most appeal for the younger demographic, but has been thoroughly ingrained into society to the point that it is drawing attention from people of all ages. Seminars, studies, and academic careers based on the study of pop-culture are all commonplace nowadays,

particularly since the Internet has evolved into such a ubiquitous source of information. A lot of pop-culture history is tied to the popularity of the television, which first made its appearance in the early 1950's.

Every year, the Supanova Pop Culture Expo brings an array of pop-culture stars to Australia to meet fans, give behind-the-scenes talks, pose for photos and sign autographs. Fans of all ages can also enjoy movie previews, gaming demonstrations, competitions, the spectacle of AWF wrestling, and the opportunity to collect desirable pop-culture items including comics, DVDs, figurines, accessories and clothing.

Daniel Zachariou, Director of the Supanova Expo and owner of Supanova Pop Culture Industries, aims to break down the gap between the stars and their fans.

"Brisbane fans are in for a special treat this year, with the introduction of the Supanova 'Director's Day'," said Daniel.



Wonder Woman (c) D.C. Comics 2010. George Perez & Min Rho artists.

"We've just confirmed the Spierig Brothers, Peter and Michael, whose film, *Daybreakers*, is currently playing worldwide. Add the director, Greg Connors, of locally produced sci-fi / thriller, *The Dark Lurking*, and the CEO of Krome Studios, creator, writer and director of *Blade Kitten & Ty the Tasmanian Tiger* video games, Steve Stamatiadis, and we have a programme!"

When Showbiz asked who his favourite pop-culture icon was, Daniel replied: "Oh, that's a hard question, but I think it's a tie between George Lucas (Star Wars), JRR Tolkien (Lord of the Rings) and Stan Lee, the 79-year-old writer behind Spider-Man."

**Supanova lands at the RNA Showgrounds from 9-11 April 2010. Tickets are available now from [Ticketek.com](http://Ticketek.com).**

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# LOOK WHO'S COMING TO SUPANOVA 2010 AT THE RNA SHOWGROUNDS



## **TWILIGHT: NEW MOON'S ALEX MERAZ**

Rising star **Alex Meraz** plays the fiery-tempered bad boy werewolf called **Paul** in the smash-hit *Twilight* saga. Like the other members of Stephenie Meyer's 'Wolf Pack', Alex is a Native American Indian. This Arizona-born heart-throb has already experienced the hysteria of *Twilight* devotees: girls have been known to faint upon meeting him at fan events.

## **KARL URBAN**

Talented Kiwi **Karl Urban**, star of *Lord of the Rings* (**Eomer**), *Star Trek* (**Bones McCoy**), *The Bourne Supremacy*, *Pathfinder*, *The Chronicles of Riddick*, and *Doom*, also joins Supanova's celebrity.

## **JAMES MARSTERS**

Fan favourite **James Marsters** is best known as the platinum-haired British vampire, **Spike**, from Joss Whedon's serials *Buffy the Vampire Slayer* and *Angel*.

## **GARETH DAVID-LLOYD**

Welsh thespian Gareth David-Lloyd plays Ianto Jones in *Torchwood*, the spin-off series described as "Doctor Who for grown-ups" which has been a cult hit for the BBC.

## **CORIN NEMEC**

Fan favourite, Corin Nemeć, starred as Jonas Quinn in *Stargate SG-1* and in the cult TV series, *Parker Lewis Can't Lose*. He also starred in six Sci-Fi Channel original content movies.

## **ANIMATION**

**Liam O'Brien** is best known as the voice of Gaara of the Desert on *Naruto*, and Captain Jushiro Ukitake on *Bleach*. His versatility often causes him to be cast as outrageous characters, such as the evil genius or insane visionary.

**Yuri Lowenthal** is the voice of Ben Tennyson in *Ben 10: Alien Force*, Superman in *Legion of Superheroes*, Sasuke in *Naruto*, Suzaku in *Code Geass*, Simon in *Gurren Lagann* and Jinnosuke/"Kuma" in *Afro Samurai* and its sequel.

**Tara Platt** - actress, author and producer - has voiced characters in *Legion of Superheroes*, *Naruto*, *Bleach*, *Digimon* and many other animated series, and has appeared in cult TV hits like *Attack of the Show*.

## **COMIC-BOOKS & FANTASY ILLUSTRATION**

**Boris Vellejo & Julie Bell**, the husband-and-wife art duo have painted the covers for thousands of comic books, with Julie (a former bodybuilder) modelling for many of them as well. The pair's artwork has also been used by global brands such as Nike, Coca-Cola and Toyota.

**Marv Wolfman** (creator of *Blade* for Marvel and *The New Teen Titans* for DC comics) and **George Perez** (illustrator of *Superman*, *Wonder Woman*, and hundreds more) are both comics-industry superstars in their own right. Together, they comprise the writer / illustrator team who created classic storylines in books like *Fantastic Four* and *New Teen Titans*.

## **POP LITERATURE**

**Scott Sigler**, bestselling horror writer from the USA is coming to Supanova 2010. Scott's innovative approach to distribution using new media and social networking strategies has brought about a rapid rise to popularity with net-connected readers. Influenced by Stephen King and Jack London, this San Francisco-based writer revels in the monster genre. His novels "Contagious", "Infected", "Ancestor" and "EarthCore" are available in both print and podcast format.



# QUEENSLAND ON THE ROAD TO RESPONSIBLE DESIGN

BY KIRSTEN FITZPATRICK

*Queensland's top product, interior and visual communication designers embark on a regional tour this month, bringing their designs and plenty of creative inspiration to the next generation of designers. Exhibition curator Kirsten Fitzpatrick shares her thoughts on Queensland's design future.*

Not so long ago, if you lived in Queensland and wanted to be a designer, the first thing you had to do was leave. In the 1950s, most would-be designers headed overseas to work, usually to Europe, where exciting developments in the nascent field of industrial design were occurring, or to Melbourne, the Australian centre of design.

Either way, for several decades designers were a Queensland export. However, as the Design Institute of Australia's (DIA) *unleashed* – Queensland design on tour demonstrates, things have changed.

*unleashed* will travel to regional Queensland this year to showcase the work of some of Queensland's brightest and most influential designers. The exhibition content, drawn from the 2008 and 2009 DIA Queensland Design on Show Awards (qdos), with winners across over 20 design categories, reveals a now-flourishing industry in which design (rather than the designers themselves) is becoming a Queensland export.

It's no surprise that sustainability has emerged as a primary focus and an issue which Queensland designers are educating their clients about. Jason Bird, winner of a gold DIA qdos Award for his *Brainwash Collection*, relishes the design problem-solving associated with sustainable design.

"Developing the *Brainwash* range provided a challenge to design with a view to disassembly, but also to manufacture with a single piece of metal using local steel and local technology," he said.

Local production is important for sustainability. As Bird points out,

"the carbon footprint of shipping any article is massive". All the furniture in *unleashed* is produced locally. "Paradoxically though, until local markets increase, designers need to find interstate and international outlets to make their business viable." Bird believes State Government and the corporate community's support in sourcing furniture, lighting and other interior products for their new buildings locally, rather than from importers, could play a major role in a sustainable future.

As the works in *unleashed* indicate, there are certainly enough high-level design and manufacturing skills in place in Queensland for this to now be a viable option.

Queensland is emerging as a powerful force in Australian design and is rapidly challenging misconceptions of this State being void of designers with talent – talent that is now being recognised across the globe.

*Jason Bird, Queensland Design on Show winner with his tingle design.*



*Unleashed will tour the following regional Queensland towns in 2010.*

## **Quilpie Museum, Gallery and Visitor Information Centre**

Brolga Street, Quilpie QLD 4480

*Display dates 16 April 2010 to 17 May 2010*

*Gallery Event 22 April 2010*

*Public Lecture 23 April 2010*

Quilpie State College

*Guest Speaker HASSELL – Troy King*

*QUT 'goDesign' Workshop 20-22 April 10*

## **Emerald Gallery**

Corner Egerton and Borilla Streets, Emerald QLD 4720

*Display dates 4 June 2010 to 29 June 2010*

*Gallery Event 10 June 2010*

*School Lecture 11 June 2010*

Emerald State High School

*Guest Speaker Lloyd Grey Design – Nicki Lloyd*

*QUT 'goDesign' Workshop 9-11 June 10*

## **Gladstone Regional Art Gallery & Museum**

Corner Goondoon and Bramston Streets, Gladstone QLD 4680

*Display dates 30 July 2010 to 23 August 2010*

*Gallery Event 5 August 2010*

*School Lecture 6 August 2010*

Gladstone State High School

*Guest Speaker Luxxbox – Jason Bird*

*QUT 'goDesign' Workshop 4-6 Aug 10*

## **Hinkler Hall of Aviation – Bundaberg**

Bundaberg Botanic Gardens, Cnr Mt Perry Rd & Young Street, Bundaberg North QLD 4670

*Display dates 2 September to 28 September 2010*

*Gallery Event 2 September 2010*

Bundaberg State High school

*School Lecture 3 September 2010 Guest Speaker Arkhefield – Angela Layton*

*QUT 'goDesign' Workshop 1-3 Sep 10*

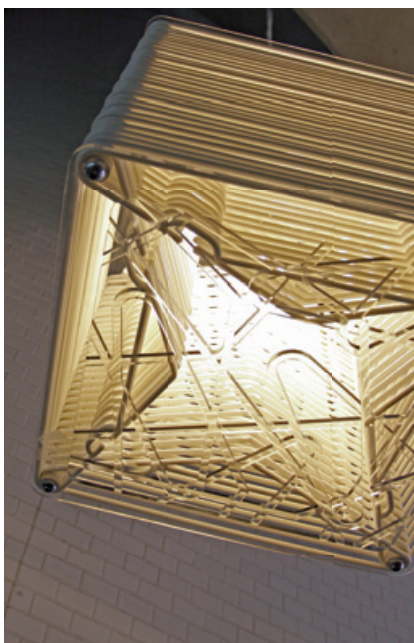
# HANDS ON DESIGN

## FOR REGIONAL SCHOOL STUDENTS



(left to right) QUT design students Lizzie Scott, Pippa Bonney, Daniel Way and Cassandra Donald (not pictured) who formed Void Furniture designed a light and furniture made out of coat hangers.

*The DIA Queensland Branch is also working with Queensland University of Technology (QUT) and regional secondary schools to deliver a three-day goDesign Workshop Program to coincide with the unleashed tour.*



Twenty year 8 - 12 students and teachers from six regional Queensland secondary schools, with an interest in design, will get a rare chance for a hands-on experience of designing graphics, products, interior spaces and architecture during the travelling design workshop program.

This program exposes budding young students to design methodologies through immersive real world projects, with long-lasting positive impacts on the participants and the community.

Aligned with the Queensland Government's *Design Strategy 2020*, the aim is to ensure 'design thinking' is introduced early in schools across Queensland, in order to help our creative youth shape the way they look at the world around them.

The *goDesign* workshop will be run by QUT School of Design lecturer and DIA Queensland Branch Co-President Natalie Wright.

"This is an ideal opportunity for creative students to harness design skills and increase their awareness of design as an alternative way of exploring and understanding the world," said Ms Wright.

"The exhibition highlights how good design delivers inclusive products, environments, communication and services that can enrich our lives, stimulate economic development and meet future environmental challenges.

"Young people in regional Queensland have great potential as designers because, living outside cities, they are forced to think innovatively, solving immediate problems as they emerge which emulates a designer's way of thinking. As well as the practical side, the workshop participants will explore the cultural, social and aesthetic opportunities of the design process."

A good example of this is a team of four QUT School of Design students known as Void Furniture, who won a DIA gold *qdos* Award award for taking beauty and sustainability to new heights with their furniture made from recycled coat hangers. The students turned ugly wire coat hangers into beautiful and functional stools and plastic coat hangers into glowing pendant and floor lamps. They transformed what is normally discarded into useful, appealing products.

# THE GREAT CARBON DEBATE OR DEBACLE ... WHAT NEXT POST COPENHAGEN?

BY DYLAN BYRNE



*In a series of articles for Showbiz, Sustainability Advisor Dylan Byrne will be tracking the progress of climate change legislation in Australia and overseas and hopes to provide practical outcomes for those in business, both large and small and particularly for those in the agricultural sector.*

In a dramatic turn of events, the political and scientific positions with regards to Climate Change have changed in the past three months. The momentum that was created during the 2009 year in the lead-up to both Copenhagen and the federal government vote on the Carbon Pollution Reduction Scheme (CPRS) has ground to a halt in the wake of a lacklustre Copenhagen Conference and defeat of the CPRS bill.

Despite the best efforts and hopes of politicians and scientists from around the world, Copenhagen reached no binding agreements and the differences between developed and developing countries were laid bare.

At a local level, the emissions trading scheme that looked like being passed by Federal Parliament in November 2009, was defeated at the last minute

and now looks like it won't be approved at a second attempt in early February. The Federal opposition's coalition's proposed solution to reducing emissions in Australia is markedly different from the proposed CPRS.

For those in the agricultural industry, the final regulatory position may or may not have an impact.

The proposed CPRS legislation the government took to the Senate contained an exemption for agriculture, thanks to an amendment negotiated by the-then Coalition leadership.

On the other hand, the Coalition's proposed solution includes a number of key measures that affect the agricultural industry, including requirements around the sequestration of carbon in the soil and tree planting.

The unfortunate outcome of all this is that Australian industry as a whole, and in particular the agricultural industry, has no certainty regarding the future shape of climate change legislation.

It is likely that this issue will feature heavily in the 2010 federal election when voters will be given a chance to back their preferred approach. In the intervening period, industry is in an uncertain place where it is very difficult to make investment and technological decisions relating to adaptation to climate change.

However from a purely business perspective, it does make good sense to look at ways of becoming more efficient with energy usage and goods and services consumed perspective. Lower input costs will help businesses to absorb the increased cost of energy, fuel and other key inputs.



## ***Dylan Byrne, Partner BDO***

*Dylan Byrne heads up BDO's Sustainability Advisory practice which covers a range of emerging business challenges. Climate Change issues such as emissions audits; climate change risk advice; emissions trading scheme advice; training and education; and emissions reporting requirements, are addressed by Dylan's team. BDO is a Brisbane based full service accounting firm with global reach through the international BDO network.*



# NEW YEAR RESOLUTIONS ... FIND THE BEAT

*The New Year brings with it a welcomed fresh start, a chance to correct wrongs, improve bad habits and, perhaps, learn a new skill.*

Kevin Wilmot, Queensland Manager of *Billy Hyde Music*, one of Australia's biggest music retailers, said their stores had received an influx of calls in January from people wanting to learn a musical instrument.

"It's a new year, people have a positive outlook and are keen to try new things," he said.

Billy Hyde Music has recently extended its three stores on Barry Parade in Fortitude Valley to include a state-of-the-art Music Teaching Academy. Featuring nine teaching studios, the Academy is fully furnished with the latest in musical equipment and offers musical tuition from the beginner through to the adult learner or the seasoned musician.

The teaching staff are some of Brisbane's best contemporary educators with a passion for music, performance and entertaining in a fun and dynamic environment.

"There's a relaxed and inviting vibe at the Academy," says Kevin. "Our teachers are 'musos' at the forefront of the Brisbane music scene, actively performing and touring with their own bands.

"You might recognise names such as Mojo Webb, our blues guitar teacher; Hannah Macklin who teaches vocals; Sean Foran is on piano; and Steve Pope on drums.

"We're located close to the RNA Showgrounds, the Valley and CBD, so inner city workers are taking thirty minutes in their lunch break once a week to pop down for a lesson.

"It's great to see people pick up a musical instrument for the first time and play. It helps you build confidence and can provide instant stress relief.

"Our youngest student is a 4 year old boy who is learning drums! I don't think I have ever seen anyone have so much fun behind a drum kit," exclaimed Kevin.

**Billy Hyde is offering a free introductory lesson for Showbiz readers who book a full term of lessons. Just mention this article when you call.** Contact Billy Hyde Music on T +61 7 3250 6399 or Email: [academy.brisbane@billyhydemusic.com.au](mailto:academy.brisbane@billyhydemusic.com.au)

## FAST FACTS

Billy Hyde's Music Academy offers tuition in piano, upright and electric bass, guitar, blues guitar, violin, drums and percussion, vocals, saxophone, flute, brass & woodwind and music theory; and caters to all ages, skill levels and styles. They offer one-on-one lessons during the day, after hours and on weekends in one of nine soundproof and air conditioned studios.

The Academy is fully equipped, so you don't need an instrument of your own. Lessons are \$35 per half hour or \$30 per lesson when booking a five or more week block.

## TUNE UP

Close to 100 school bands are again set to perform at the **Billy Hyde Urban Upbeat at Ekka** stage this year. Ekka 2009's most outstanding ensemble winner was FREAK MORICE from Narangba Valley State High School. Who will it be in 2010? An adjudicated event, Ekka gives primary and secondary school children experience in performing in front of the public. All students receive a professionally mixed sound recording of their performance.





# PEDAL ON

*Sparkling new shower, ironing facilities and a clothes drying room are just some of the luxurious amenities awaiting commuter cyclists, pedestrians and joggers at the new Royal Brisbane Hospital precinct Cycle Centre.*

The Cycle Centre opened in November last year and is located at the northern tip of the RNA Showgrounds (where O'Connell Terrace adjoins Bowen Bridge Road) under the new busway station.

The \$8 million Cycle Centre was funded under the Queensland Department of Transport and Main Roads South East Queensland \$556 million Cycle Network Program and is open to the general public.

It features 750 bike parking spaces, male and female shower facilities, lockers, ironing facilities, clothes drying rooms, hair dryers, a towel service and cafe.

A bike maintenance service is also available to service all bicycle models.

The Cycle Centre is staffed from Monday to Friday between 6.00am and 2.00pm to assist members and the public with any enquiries. Registered Members have access to the Centre 24 hours a day, seven days a week, while casual visitors are provided with access within a specified time period.



## **Become a Cycle Centre Member**

The introductory rate for a 12-month membership equates to \$7.50 per week or \$1.50 per day, based on a 5 day week. The first 350 people who sign up for 12 months will also receive a welcome pack including a backpack, cycling jersey and water bottle.

Shorter-term contracts are \$12.50 per week for six months, \$15 per week for three months, or \$17.50 for a one month contract. The RBWH Cycle Centre also offers a casual rate visit of \$5 per day.

For more information contact  
T +61 7 3636 2453 or visit  
[www.health.qld.gov.au/rbwh\\_cycle\\_centre](http://www.health.qld.gov.au/rbwh_cycle_centre)

## RNA Pedal Power

The power of the pedal is catching on at the RNA with Chief Executive Jonathan Tunny and staff members Jessie Priest and Stephen Hemy cycling to work daily (weather permitting).

Together these three cyclists cover a distance of approximately 85 km each day (not a bad contribution to the RNA's carbon emissions reduction).

"The cycle paths in Brisbane are getting better and it takes me just 25 minutes to pedal in from Greenslopes. It's far more enjoyable too," said Jessie.

In the future Brisbane cyclists can look forward to improved access through the RNA Showgrounds as part of the redevelopment of the grounds.



"We'll be creating better connections for both pedestrians and cyclists from O'Connell Terrace right through to St Paul's Terrace. Though, you might be enticed to stop for a coffee at one of the new retail establishments, which won't do much for your fitness," Jonathan joked.

*From left: Stephen Hemy, Jonathan Tunny and Jessie Priest.*

# Global Science, Locally Produced.



ADVANCE petfood is available at all leading petfood stockists and veterinary clinics.

©Registered Trademark ™Trademark ©Mars, 2010.

# POOCH NEWS



*The Canine Control Council has shined its coat and now has a new 'user-friendly' name on its collar – Dogs Queensland.*

The Queensland Canine Industry has been administered by the Canine Control Council (Queensland) (CCC(Q) since 1948, but in 2010 it is taking a new direction.

Under the stewardship of General Manager Rob Harrison, the CCC(Q) has recognised the need to expand its reach to the general community of dog owners, as well as its members.

Earlier this year, the CCC(Q) adopted a new trading name, *Dogs Queensland*, bringing it in line with other state-based canine organisations.

"I'm excited about the changes occurring within the association," said Rob. "A fresh approach, new website and a revamped image, will help reach dog lovers, owners and breeders and engage a new audience.

"Some consumers do not know where to begin their search for a family pet and want assistance throughout the decision making process.

"We want to help them with that and share information about other stakeholder groups with a vested interest in responsible dog ownership," he said.

To pave the way for a new era, a Dogs Queensland logo has been created for use on all communication material, as well as a new flagship website.

The website [www.dogsqueensland.org.au](http://www.dogsqueensland.org.au) will provide a central source of information for members and a resource for the general community.

"We are in the process of creating an Image Gallery on the website, to provide a range of images of specific dog



*Dances with Dogs is becoming a popular new competitive discipline.*

breeds and events occurring across Queensland. The media, members and general community will be encouraged to freely access this gallery," said Rob.

### **Got some good pics of your pooch?**

Dogs Queensland has launched a photo competition to celebrate the new brand and website. Members are invited to enter their best photos in the following categories: dog breeds; conformation showing; non conformation showing; judging; and crowds, people and supporters.

Photos will be accepted in both junior (under 18 years) and adult categories. To be eligible for the junior category, competitors must have their 18th Birthday after 30 June 2010. Entries will be accepted up till 20 June 2010, with winners announced in July 2010. The photos will be judged by an independent panel and a Junior and Adult Grand Prize Winner will be chosen.

Competition details can be found on the Dogs Queensland website.

### **Make the most of dog ownership and become a Dogs Queensland Member**

Dogs Queensland Membership is available to anyone (as long as you own a dog and can meet certain criteria). Membership gives you access to a range of activities such as obedience training, agility training and trials, retrieving trials, tracking and field trials. There are a number of other new disciplines that your dog can get involved in such as herding and Dances with Dogs.

Members also receive the official magazine of Dogs Queensland, *Queensland Dog World*, with information on breeds, show schedules, notice of changes to rules, affiliated clubs and their contact details, a breeders' directory and details of all fees and charges.

You will also receive regular updates via a new e-newsletter, *The Dog Blog*.

Membership starts at \$98 per annum which includes a once only joining fee.

## CREATE YOUR OWN WORM FARM

*Worm farms are a great way to turn your leftover kitchen scraps into a rich fertiliser, especially if you live on a small block. They can even be placed on a balcony - all you need is a small, cool, well-shaded spot.*

When food and garden waste is sent to landfill, the organic nutrients become a contributor to environmental problems including water pollution and the greenhouse effect.

As around 50% of household waste produced is food and garden waste, composting and worm farming are excellent ways to turn these valuable organic nutrients into solid and liquid fertilisers.

A worm farm is a form of composting, using worms to eat your fruit and vegetable scraps.

Compost worms ingest a large volume of food and create castings which have high nutrient levels making an excellent fertiliser for the garden. The liquid residue must be diluted with water to the colour of weak tea (1 part worm liquid to 9 parts water) and poured directly onto your plants.

The difference between regular compost and a worm composting system is that worm castings are the finished product: the nutrients in vermicast are completely plant-soluble (directly absorbed into the plant) as it is aerobic (oxygenated). Regular, anaerobic (non-oxygenated) compost is a nutrient-rich product, but before it can be absorbed by the plants it needs to be further processed by other organisms within the garden.

Compost worms are used in worm farms. These are quite different from

garden worms as they move quickly over longer distances in search of food, whereas garden worms hardly leave their tunnel, except during mating season or when flushed out by rain or lack of food.

Three types of compost worms commonly bred for composting are tigers, reds and blues and can be bought at your local nursery or hardware store. You'll need about 1,000 worms to get started. Alternatively you can buy worms online and they'll send you them in the post.

Setting up and maintaining a worm farm is easy. You can make a worm farm out of polystyrene boxes or other simple materials. Manufactured worm farms (and boxes of worms) can be bought from most major hardware stores or nurseries. A worm farm doesn't get smelly and only needs the maintenance of feeding the worms with fruit and vegetable scraps.



### Building a worm farm

1. Choose a nice spot for your worms to live. Make sure the spot is not too hot or cold. If you use polystyrene boxes, you will need two of them with one needing a lid.
2. Poke about twenty holes in the bottom of one box. Put the lid on the box with holes and place this box on the box without the holes. The bottom box will catch the liquid produced by the worms (worm tea).
3. In the box with the holes or one of the trays in the worm farm, place about 10cm of 'bedding'. Use a combination of shredded paper, leaves and finished compost as a 'bedding' layer, around 10-15cm deep. To this you should add about 1,000 worms (check the Yellow Pages under Worm Farms, or the Australian Worm Growers Website to buy them).
4. Cover the bedding with a layer of hessian, newspaper or carpet. This will keep the worm bedding dark and moist.
5. Once the worms have burrowed into the bedding (two to three days) you can start adding small amounts of kitchen scraps. Worms eat vegetable and fruit peelings, tea bags and coffee grounds, as well as some paper; however shred scraps first to ensure easy digestion. Avoid feeding your worms meat and oily foods such as dairy products, or acidic foods such as citrus or onion. At first only add small amounts, once the worms have finished most of their previous meal.
6. Your worms should produce a rich, soil-like substance called "castings" or "vermicompost" which can be used as fertiliser for potted plants, a potting mix for seedlings or top-dressing for your yard. To harvest your castings, move them to one side of the farm and add new food to the other side. Soon your worms will migrate into the food pile, and it will be safe to remove your castings.

## RNA SHOWGROUNDS EVENTS CALENDAR

### What's On

#### National Tradesman's Expo

**Location:** Industrial Pavilion  
**26 – 28 March 2010**

Everything a tradesman, contractor, owner-operator, or serious DIY handyman would need. The latest and best tools, trucks and earthmoving equipment in one place...on sale with bargains galore. Deal direct with the makers and compare products.

**Admission:** Adults \$10.  
Concession \$5.

#### Supafest

**Location:** Main Arena, Stockmen's Bar & Grill, Stockman's Rest, Industrial Pavilion  
**17 April 2010**

Line Up includes: Akon, Kelly Rowland, Pitbull, Soulja Boy, Jay Sean, Chris Sorbello

**Admission:** for tickets go to [www.supafest.com.au](http://www.supafest.com.au) or Ticketek.

#### Snow Travel Expo

**Location:** Commerce Building  
**15 May 2010**

Check out the latest ski gear, meet travel and industry experts, plan and book your next snow adventure and talk to international and domestic ski resort representatives.

**Admission:** FREE

## SPONSOR UPDATE

The RNA welcomes the following new Royal Queensland Show sponsors:

### Isuzu D-MAX... a chip off the block

Many generations of agricultural workers and farmers would be well aware of the long running reliability of Isuzu diesel products and to enhance that relationship, Queensland based Isuzu UTE Australia is the proud new sponsor the *Isuzu D-MAX Woodchop Arena* at this year's Ekka.

Visitors to the *Isuzu D-MAX Woodchop Arena* (the location for one of the toughest and most popular of Royal Queensland Show competitions) will be greeted by a colourful display of popular Isuzu D-MAX utes.

As Japan's original diesel engine designer and manufacturer dating back to 1937, Isuzu powers its D-MAX one-tonne ute and cab/chassis range with one of the best turbo-diesel engines in its class, providing real dollar savings for owners from day to day.



### WHISKAS®... just purrfect

For over 45 years WHISKAS® has been Australia's most recognisable cat care brand on our supermarket shelf. As the market leader, WHISKAS is relentless in its desire to understand the needs of cat owners. With an ability to combine this understanding and with the comprehensive knowledge of the nutritional needs of cats, WHISKAS® continuously leads the way and embraces the magic cat ownership can bring to anyone.



WHISKAS® and Ekka have a long history together and this year is no exception. In 2010 a brand new WHISKAS WORLD® exhibit will be on display for the first time in Brisbane. Combining WHISKAS expertise, the wonders of beautiful cats and kittens and the opportunity to trial and purchase WHISKAS product, this new exhibit will enchant every visitor to the show.

### Virbac

Virbac Australia is one of the largest animal health companies in the country, marketing a range of products for cattle, sheep, horses, dogs and cats. The company operates two manufacturing plants in Australia, including one of the most up-to-date and compliant vaccine plants in the southern hemisphere. Virbac markets a number of leading brands including the Cydectin® range of cattle and sheep drenches, Websters® and SingVac® livestock vaccines, Multimin® mineral supplement, Tactic® cattle dip and spray and Equimax® horse wormer. As a Champion Sponsor of the Royal Queensland Show, Virbac is proud to support the Queensland rural community, particularly through the Stud Beef Competitions which recognise excellence in cattle breeding and the rearing of healthy livestock.



# 2010 Ekka Team

many thanks for your generous support

## GRAND CHAMPION



## CHAMPION



## BLUE RIBBON



## RECIPE BOOK

### Hungry for a sweet treat?

Try this recipe out from the *Ekka 2009 Taste of Queensland Kitchen with Alison Alexander and Peter Howard*. For more great recipes visit [www.ekka.com.au](http://www.ekka.com.au)

#### Banana, Peanut and Sour Cream Cake with Coconut Topping

60g unsalted butter  
 1 1/3 cups caster sugar  
 2 eggs, lightly beaten  
 1 teaspoon vanilla extract  
 2 cups plain flour  
 1 teaspoon baking powder  
 1 teaspoon bi-carbonate of soda  
 1 cup sour cream  
 1 cup mashed bananas  
 1/2 cup chopped raw peanuts

#### Topping:

125g unsalted butter  
 1/4 cup cream  
 3/4 cup brown sugar  
 3/4 cup flaked coconut



- 1 Line a 26cm square tin with baking paper. Pre-heat oven to 180°C.
- 2 Topping: melt the butter and mix in remaining ingredients.
- 3 To make the cake: cream butter and sugar until light and fluffy. Add eggs and vanilla.
- 4 Sift flour, baking powder and bicarbonate of soda and fold into the creamed mixture alternately with the sour cream and the bananas. Finally add the nuts.
- 5 Spoon mixture into the prepared tin and smooth the top. Bake for about 40-45 minutes. Remove from the oven and spread over the frosting. Return to the oven for a few minutes until the coconut is light golden.



## great reasons to enter\*

Enjoy the advantages that come with being a medal winner at the Royal Queensland Food & Wine Show (RQFWS):

1. **Be entitled** to display the medal of the Royal Queensland Food & Wine Show on your product packaging
2. **Gain free promotion** and publicity through our specialised RQFWS media publicist
3. **Boost your online presence** with a free listing on the official RQFWS website
4. **Reach a wider audience** for your produce through exposure at RQFWS events
5. **Have your product featured** in fine produce cooking demonstrations at the Royal Queensland Show
6. **Get the recognition you deserve**

Entries for 2010 are now open for competitors from all States. It's the perfect way to enhance your brand, drive your sales and grow your business.

Enter today at [entries@royalqueenslandshow.com.au](mailto:entries@royalqueenslandshow.com.au)

\*Conditions apply



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