

SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA
WINTER EDITION 2012

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EKKA 2012 HIGHLIGHTS

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AUSTRALIA'S BEST FOOD AND WINE

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MARKING 50 YEARS AT THE EKKA



RNA

THE RURAL AND AGRICULTURAL SOCIETY OF AUSTRALIA



Ekka



ROYAL INTERNATIONAL CONVENTION CENTRE
BIRRBINGHAM AUSTRALIA

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welcome

The 135th Royal Queensland Show (Ekka) is just around the corner. From August 9, the RNA Showgrounds will become home to more than 400,000 visitors, 10,000 animals, 23,000 competition entries and a huge variety of food and wine.

This year marks the second show held since construction began on the historic \$2.9 billion 15-year RNA Showgrounds Regeneration Project. The success of last year's show demonstrated how the state's largest annual event can operate seamlessly throughout the regeneration project, and this year will be no different. Visitors to Ekka 2012 will be some of the first to walk through the newly transformed Royal International Convention Centre (previously known as the Industrial Pavilion), with the ground floor back in use for the show. The Ekka's largest competition, The Royal Queensland Dog Show, will be housed in this fantastic exhibition space together with the Agricultural Hall and Horticulture Exhibits. It will also be home to a new attraction for green thumbs—The Garden Platform—which will feature daily gardening tips, activities and cooking demonstrations.

There is so much to see and do at this year's show including the brand new night time entertainment program which features fireworks twice as long as ever before. Popular childrens television series, dirtgirl, is bringing its live musical show—Eco-Factor—while the world-class Eskimo Joe and The Ten Tenors will perform over two huge nights.

The Ekka showcases the very best of Queensland and continues to recognise and reward top producers, farmers, breeders and exhibitors.

I am looking forward to welcoming our fantastic RNA members, Ekka exhibitors, competitors, volunteers and visitors to this year's show. We hope you enjoy Ekka 2012.

David Thomas
RNA President

“
The Ekka showcases the very best of Queensland and continues to recognise and reward top producers, farmers, breeders and exhibitors.
”

Ekka Highlights

Brand new ticket bundles— Save up to 30 per cent

Get together at the Ekka with your friends and family and experience the magic. Check out our new 2012 early-bird ticket bundles for families, foodies and friends with delicious cost effective options giving you more ways to experience the show. Value is packed into each ticket with activities that are free on admission including the night time program, concerts, fashion and more. Families will love the new 'Ultimate Family Bundle' which packs four mains and four soft drinks from the Steakhouse Snackbar, entry for two adults and two children and a huge \$60 Ekka ride card—with a \$55 saving. Foodies will go mad for the 'Indulgence' bundle and 'Steakhouse Sensation' tickets with cheese platters, wine, oysters, main meals and desserts on offer from the Royal Queensland Steakhouse. Ekka fans after a bargain need to be quick as these new ticket packages are only available until midnight before the show.

Fireworks with twice the bang

The nightly RACQ Fireworks Spectacular will be the perfect finish to any day with twice the bang, twice the length and twice the sight for Ekka visitors to enjoy. The 2012 Ekka IgNites program, presented by B105, features all the favourites including the amazing 27-time national rodeo titleholder Frank Green plus great new acts such as The CrackUp Sisters and a mascot race.

The Rock Star Ride

The newest ride to hit the Ekka—The Rock Star—will be a sight to see as a 25 metre high giant guitar swings from side to side, lights up and changes colours and patterns.

Eskimo Joe and The Ten Tenors

The 2012 Triple M Concert Series features a massive line-up including alternative Australian rock band Eskimo Joe and classically trained The Ten Tenors. Kicking off with the operatic ensemble on August 12 and wrapping up the show with the internationally renowned Eskimo Joe on August 18, this year's concerts should not be missed.



Suncorp Bank Cricketing Legends Challenge

Ekka 2012 will be sent off in true Queensland style as five cricketing greats, including Adam Gilchrist and Glenn McGrath, don their whites and take to the field at 4.30pm on August 18. Ekka visitors have the opportunity to play alongside and meet and greet their sporting icons in this fun activity for the whole family.

dirtgirl

dirtgirl is a gumboot-wearing girl who grows awesome tomatoes, knows cloud names and drives a big orange tractor. dirtgirlworld features a line-up of much loved characters who live sustainably and in tune with nature—following the seasons, caring for their gardens and friends, building what they need from what they find and conserving resources. They do all of this while also taking the time out to daydream, gaze at the stars and find wild places. The dirtgirl musical show, Eco-Factor, explores the natural world and invites the audience to 'go get grubby' in the big world outside. Located in the Commonwealth Bank Auditorium twice daily, this brand new show is filled with lots of music from the favourite rating television series plus everything kids need to know about being eco-friendly. Once you've seen the show, drop by the dirtgirl Growing Green Activity Centre located in the Ekka Chill Out Zone, proudly sponsored by Grinders Coffee, to learn how to grow your own herbs. The best part is—participants will even get to take their new herb pot plant home.

Royal Queensland Steakhouse

The Ekka's only fine dining restaurant, the Royal Queensland Steakhouse, has raised the bar for 2012. Featuring a menu filled with Australia's best steak, gold medal winning beef and lamb, diners will also be given the opportunity to have their steak carved to their preference at their dining table.

**Shane St James—
Australia's Own Hypnotist**

Shane is luckier than most comedians; he doesn't need script writers to help coax laughter out of the audience, he simply allows the volunteers to act out their hilarious antics without the usual inhibitions. Shane says there's nothing funnier than seeing your friends on stage doing crazy things. When you see your football mate doing a ballet dance through the audience or imitating Madonna, you will split your sides laughing.

The CrackUp Sisters

Dynamic duo S.T. Ruth (better known as Struth) and Little B-Ute (formally known as Betty Angela Ursula Trudy Elvis Doug Ruth) are heading back to the Ekka for another whip cracking year of entertainment. The sisters, along with their car Matilda, will perform hilarious pranks and stunts on the Heritage Bank Community Stage and during the night time entertainment program.

The BrickMan

The Southern Hemisphere's only LEGO certified professional is heading to Ekka 2012 and bringing a 5.76 metre tall rocket. Made from approximately 120,000 LEGO bricks and valued at \$25,000, the Saturn V Rocket should not be missed.

The Garden Platform

Green thumbs are being treated at this year's Ekka with the introduction of a brand new stage dedicated to encouraging involvement in all things horticultural. Share tips with some of Queensland's biggest gardening enthusiasts on The Garden Platform including ABC Gardening Australia presenter Jerry Coleby-Williams, florist Phoebe Stephens and 4BC radio's Clair Levander.

Woodchop

With \$65,000 in prize money up for grabs, woodchop is one of the Ekka's most spectacular competitions and remains a crowd pleaser in every respect. Don't miss all the action.

**Commonwealth Bank
Cotton and Wool Parades**

As one of the Ekka's most iconic traditions, the Commonwealth Bank Cotton and Wool Parades are a must see at this year's show. Presented in the 80s and 90s to massive crowds, the Commonwealth Bank Cotton and Wool Parades thrilled audiences and firmly entrenched them as one of the top experiences at the Ekka.

Pioneer Crafts

Don't miss the Pioneer Craft competition at this year's Ekka. Allowing the freedom to experiment and use wool in ways which it may not usually be, the competition is open to any handmade article using wool and up to 20 per cent of any other natural fibre. The Pioneer Craft Guild Award for Excellence in Wool was launched in 1988 and is awarded to the producer with the best quality of work, choice of materials, technique, originality or adherence to tradition. Entries will be on display in the Animal Boulevard.

Showbags

Don't miss out on your showbag at this year's Ekka with 335 varieties on offer. 2012 brings 66 brand new bags to the table leaving you stretched to choose just one to take home. Housed in Streets Sideshow Alley, the Triple M Showbag Pavilion is a great place to stop after the dodgem cars.

Animals

Whether you're a dog person, a cat person or even a duck person, there's an animal around every Ekka corner waiting to steal the hearts of visitors. Kids will love Animal Boulevard from



the Little Miracles Newborn Corner to the Horse Breeds Expo. There's fun for the whole family at the Dairy Farmers Milking Barn while Thoroughbred Day never ceases to amaze.

Celebration of the best of the best

The Ekka is unique in bringing hundreds of competitions and 23,000 entries together to celebrate and showcase the best of the best. There's always Grand Champions being crowned around the grounds so consult your daily program to watch the blue ribbon awarded.





* Artist impressions only

New Plaza Precinct Set to Transform Ekka

Next year's Royal Queensland Show (Ekka) is set to be transformed by the RNA's new \$7.5 million plaza which will provide an exciting open plan flexible exhibition space able to be used by the public all year round.

The 7,000m² plaza forms part of stage one of Australia's largest Brownfield development and the most significant urban renewal project in Brisbane since South Bank—the \$2.9 billion 15-year RNA Showgrounds Regeneration Project.

The plaza's design and plans were unveiled at the Ekka Media Launch in July with construction set to start following completion of this year's Ekka in August.

RNA President David Thomas said the new plaza would be located in front of the Royal International Convention Centre with works expected to take about six months and be completed by mid-February.

"Construction will be undertaken by Lend Lease and includes the removal of several buildings, including the RNA Administration Office, which is planned to occur after the Ekka is over. The new plaza will feature state of the art Wi-Fi and fibre optic facilities; upper and lower terrace areas; more than 5,000 small to medium shrubs, plus almost 50 eight metre high trees providing immediate shade."

Mr Thomas said the RNA designed the plaza to incorporate the rich history of the showgrounds and the Ekka by linking the heritage elements in a flexible space which flowed to the convention centre.

"We are thrilled the ground floor of the convention centre will be in use for the show this year and will house our largest competition—The Royal Queensland Dog Show—plus our popular Agricultural Hall and horticulture exhibits," he said.

"Next year visitors to the Ekka will be able to enjoy this brand new plaza area and the convention centre in its entirety. This is why the RNA embarked on our legacy setting regeneration project, as it ensures the Ekka remains here at the showgrounds—its rightful birthplace—for future generations to enjoy. The regeneration will also provide state-of-the-art facilities for our competitors, exhibitors, visitors and animals to enjoy at the Ekka each year."

Lend Lease Project Director Glen Steedman said this was the most significant public area yet unveiled as part of the RNA Showgrounds Regeneration Project.

"We are proud to partner with the RNA in delivering what will be a valuable space in the heart of the precinct."



“Next year visitors to the Ekka will be able to enjoy this brand new plaza area and the convention centre in its entirety. This is why the RNA embarked on our legacy setting regeneration project, as it ensures the Ekka remains here at the showgrounds —its rightful birthplace— for future generations to enjoy...”

RNA President
David Thomas

Crowning Australia's Best Food and Wine

The Royal Queensland Food and Wine Show (RQFWS) is an exciting initiative of the RNA which showcases the best of the best from dairy to ice-cream, wine, steak, lamb, chocolate, sausages and beer. The 2012 competitions have already awarded Australia's top six food and wine products plus Queensland's best sausages.

What a scoop—sorbet creams the field while SA choc wins the lot

A stewed plum sorbet from Bellingen and an Adelaide chocolatier have creamed the field to win the title of Australia's best ice-cream and chocolate at the RNA's RQFWS in May. The sorbet with cinnamon and cloves from The Bellingen Gelato Bar in New South Wales was crowned Grand Champion ahead of 131 ice-creams and sorbet entries from across Australia. Bracegirdles Equador Chilli and Orange Chocolate was crowned the nation's best in Queensland's first chocolate competition of its kind which attracted almost 100 entries. For the second year in a row master cheese maker Franck Beaurain from Jindi Cheese in Jindivick, Victoria, took out the title of Australia's best dairy product for his Grand Champion award-winning Old Telegraph Road Heritage Blue.

Tajima Wagyu steaks its claim as Australia's best

The Tajima Fullblood Wagyu has been crowned Australia's best steak in the nation's most prestigious branded beef competition. The New South Wales Wagyu took out the champion title beating a high class field of record entries while New England Gold by Country Fresh Nationwide won the title of the nation's best lamb. RQFWS Chief Judge Russell Smith said the standard of entries for the branded beef and lamb competitions highlighted industry trends towards a more uniform, tender and flavoursome product.

Corinda High comes of age in cheese comp

Students from Corinda and Sandgate high schools have beaten 170 other entries from 24 schools to take out top honours in the RNA's innovative Student Made Cheese Competition in June. The two Brisbane schools were crowned for their superb camembert and blue vein cheeses in an exciting competition which attracted record entries this year.

What a corker—Shiraz named Australia's best

A Clare Valley Shiraz has beaten the five year dominance of the whites and almost 1,900 entries to take out the title of Australia's best wine at the Royal Queensland Wine Show (RQWS). The 2010 Annie's Lane Copper Trail Shiraz was awarded the Grand Champion title and The Courier-Mail Trophy while the 2011 Westend 3 Bridges Cabernet Sauvignon took out the prestigious Stodart Trophy for the best one-year old dry red table wine.



Queensland snags sizzle into top spot

An Ipswich butcher has snagged the title of Queensland's best continental sausage and yet another trophy at the 2012 State Sausage King Competition. Continental was just one of six categories judged in the competition which also awarded Queensland's best beef, pork, lamb, poultry and gourmet sausages. Two-time Australian Sausage King title holder Bernie Nolan of Circle T Meats will represent Queensland in his fourth national competition next February after taking out the top gong for his Spanish Chorizo.

The hunt for top food and wine offerings continues this October with the RQFWS Beer Competition. For more information visit the RNA website.



Bernie Nolan of Circle T Meats was one of six butchers awarded champion trophies at 2012 State Sausage King Competition in July, after scoring top points for his Spanish Chorizo.

The Taste of Ekka

Ekka food ambassador Dominique Rizzo provides her inside tips on what to try this Ekka season. From August 9, Dominique will take Ekka visitors on a memorable culinary experience in daily cooking demonstrations on The Sunday Mail Royal Queensland Food and Wine Show Stage. Head chefs with decades of experience and owners of some of Brisbane's exquisite restaurants will join Dominique onstage at various times throughout the show and cook with local award-winning produce. Chefs from Tukka Restaurant, Moda Restaurant, Cove Bar and Dining and more will show their specialties while the ladies from the Queensland Country Women's Association will also join in the fun.

The Sunday Mail Royal Queensland Food and Wine Show Stage Program

Felix Halter , V-Zug	11am Thursday 9 August and 12pm Friday 10 August
David Manz , Platform 9 Bar	12pm Thursday 9 August
Javier Codina , Moda Restaurant	11am Friday 10 August
Phil Dudman and Julie Ray , Garden2Kitchen	11am Saturday 11 August
Peter Kelly , Urbane Restaurant	12pm Saturday 11 August and 10am Sunday 12 August
Aaron Lee , Retreat Kitchen, O'Reilly's Retreat	11am Sunday 12 August
Kate Zahner and Anthony Heli , The Crosstown Eating House	12pm Sunday 12 August
Nick Blake , Rickys River Bar and Restaurant Noosa	10am Monday 13 August
Sam Walters , Restaurant Rapide	11am Monday 13 August
Adam Herbert , Cove Bar and Dining	12pm Monday 13 August and 12pm Tuesday 14 August
Mark Newman , Citron Restaurant	11am Wednesday 15 August
Mitch Kmiecik , The Boathouse Floating Restaurant	11am Thursday 16 August
Bryant Wells , Tukka Restaurant	11am Friday 17 August

Fettuccini with Spanish sausage, peas and peppers

Serves 6

Bertolli Olive Oil will be showcasing their wonderful oils in several masterclasses on The Sunday Mail Royal Queensland Food and Wine Show Stage where you will have the opportunity to taste traditional virgin olive oil and see easy recipes reproduced. These masterclasses are a fantastic way to learn more about cooking and using olive oils, plus what olive oils to use for dressings, frying, salads and pastas. There are also specific olive oils to use when cooking fish and desserts. Here is a recipe I will be cooking onstage which uses olive oil not only as a condiment but as an integral part of the recipe.

This is a delicious pasta that uses the all-time favourite Spanish chorizo sausage. Use a good quality chorizo as the flavour from the sausage is what helps give great flavour to the pasta sauce. This is an ideal recipe for all seasons and makes a great hearty family favourite. The sweet sherry vinegar combined with the Bertolli Extra Virgin Olive Oil adds a smooth finish and full bodied flavour to the sauce. If there are any left overs this makes a great frittata and tastes even better reheated.

- ¼ cup Bertolli Extra Virgin Olive Oil
- 2 medium sized potatoes, peeled and diced into 1cm cubes
- 250g Spanish chorizo sausage
- 1 red capsicum, deseeded and thinly sliced
- 1 brown onion, thinly sliced
- 100g cherry tomatoes, cut in half
- ¼ cup sweet sherry vinegar or verjuice
- 350g fettuccini
- 2 cups of frozen or fresh peas
- Salt and pepper

- Heat the oil in a heavy based fry pan over a high temperature. Fry the potato cubes in batches until golden, about 4–5 minutes. Set aside to drain on a paper towel.
- In the remaining oil add in the chorizo, onion and capsicum and lower the temperature to a medium heat to slowly fry for 8–10 minutes until the chorizo is golden and the onions and capsicum have softened and start to caramelize.
- Bring a large pot of salted water to the boil and add in the pasta, cook as directed on the back of the packet.
- Add the vinegar or verjuice to the sauce and stir through, add in the potato cubes and toss together.
- Tip the peas into the pasta water with the pasta and cook for 3 minutes until tender. Drain the pasta and the peas reserving some of the pasta water.
- Toss the pasta and the peas into the sauce and add in a little of the pasta water to loosen the sauce.
- Season with salt and pepper and serve drizzled with a little more of the Bertolli Olive Oil.



A perfect set of numbers for Burnett Valley Semillon

by Peter Scudamore-Smith

Winemakers say what a perfect set of numbers when grape harvests are ideal!

But Clovelly Estate CEO and chief winemaker Luke Fitzpatrick was to hear about another great score. His semillon rated 97.

Now that is a great number—a gold medal of course.

Never in the short history of the South Burnett wineries exhibiting at the Royal Queensland Wine Show (since 1997) has a semillon scored so well.

Wine shows are all about competing against peers. And in a semillon taste competition it will be aged semillons from the Hunter and Barossa Valleys which usually take all the awards.

In this show class—Semillon two years and older, it was a case of Clovelly Estate Left Field 2009 eclipsing Mount Pleasant Elizabeth 2007 and 2009 (96,94), Lovedale Semillon 2009, 2010, 2007 (92,90,90) and three Tyrrell's 2007s, HVD, Vat 1, Belford (90,88,88).

These are the big gun names of the Hunter and the semillons that make this place internationally wine significant.

Now Clovelly's South Burnett vineyard can stand proud as an excellent site.

But Luke's wine did not eclipse them all—McGuigan Bin 9000 2005 (98) took top gold.

Better still, the new 100-point scoring allowed judges to easily separate the excellent wines at the top.

Peter Scudamore-Smith is an Australian Master of Wine, Royal Queensland Wine Show judge and Italy-France Wine & Food Tour leader. uncorkedandcultivated.com.au

Wines to try this season

Bubbles:

- Budget: Innocent Bystander Moscato 2012 Victoria RRP \$8 375ml
- Premium: Brown Brothers Pinot Noir, Chardonnay, Pinot Meunier NV VIC RRP \$23
- Splash Out: Champagne Pol Roger Sir Winston Churchill 1999 Epernay Fra RRP \$225

White:

- Budget: De Bortoli La Bossa Pinot Grigio 2011 South Eastern Australia RRP \$9
- Premium: Golden Grove Vermentino 2012 Granite Belt QLD RRP \$22
- Splash Out: Eileen Hardy Chardonnay 2008 Tumbarumba, Yarra, TAS RRP \$75

Red:

- Budget: Berton Vineyards Foundstone Cabernet Sauvignon 2010 NSW RRP \$10.99
- Premium: Shaw + Smith Shiraz 2009 Adelaide Hills SA RRP \$35
- Splash Out: Moss Wood Cabernet Sauvignon 2009 Margaret River, WA RRP \$110

sponsor advertisements

Lend Lease

Brisbane horse stud owners Lisa and Tim Wong have an extra reason to look forward to the Ekka at the RNA showgrounds this year and in years to come. They love the area so much they will eventually call it home, in their two bedroom unit at Showground Hill.

Lisa and Tim purchased their apartment in a high position so they could see the proposed shopping precinct, the fresh food markets and the showgrounds.

"We wanted to be able to see the showgrounds and the fireworks and that's what we will achieve with our

apartment. We can't wait to move in," said Mrs Wong.

Mr Wong said the position was perfect for them and would be attractive to investors as well. "We may rent it out initially but we really want it there for ourselves. It's so close to the city, Fortitude Valley and public transport," said Mr Wong.

The couple breed Morgan horses at their Samford Stud and display them at the Ekka. Mrs Wong said their Showground Hill apartment will be a perfect retreat at the end of the Ekka day. "We will finish showing our



* Photo courtesy of The Courier-Mail.

horses by 6pm and instead of driving back to Samford we can retire to our unit, sit on the balcony and enjoy the atmosphere."

Construction on the residential apartments is scheduled to begin soon after Ekka 2012. If you'd like to know more about Showground Hill, you can call us on 1800 448 757 or visit us at www.showgroundhill.com.au

Heritage Bank

Heritage Bank and the Ekka have a lot in common. We're both home-grown success stories that everyone in Queensland can be proud of. We're both focussed on giving great value to many thousands of people in our community. And we're both prepared to move with the times to stay relevant to changing generations. That's why we changed our name in December last year from Heritage Building Society to Heritage Bank. We're very proud of all we achieved as a building society since our origins in 1875. But, just as the Ekka and the RNA Showgrounds continue to undergo regeneration, our change of name has also ushered in a new chapter in our history. While our name is now different, what hasn't changed is our People first approach and our commitment to giving value back to the community. That's why Heritage is proud to sponsor the Community Stage at the Ekka again this year. It's about giving community groups the chance to strut their stuff in front of a live audience of Ekka visitors, who also get to enjoy the great entertainment they provide free of charge. Visitors should also keep an eye out for Heritage's giant pink pig Priscilla, who will be attending the Ekka again this year—a special attraction for the kids in particular.



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Fred Slatter

Working as a judge, steward and announcer for the Royal Queensland Show's (Ekka) dairy cattle section and the Royal Queensland Food and Wine Show's cheese and dairy produce competition, Fred Slatter OAM will mark his 50th year at the RNA this August.

Starting out as a Dairy Officer in Caboolture from 1949 to 1956 and then as a Dairy Adviser in Pittsworth from 1956 to 1963, Fred was

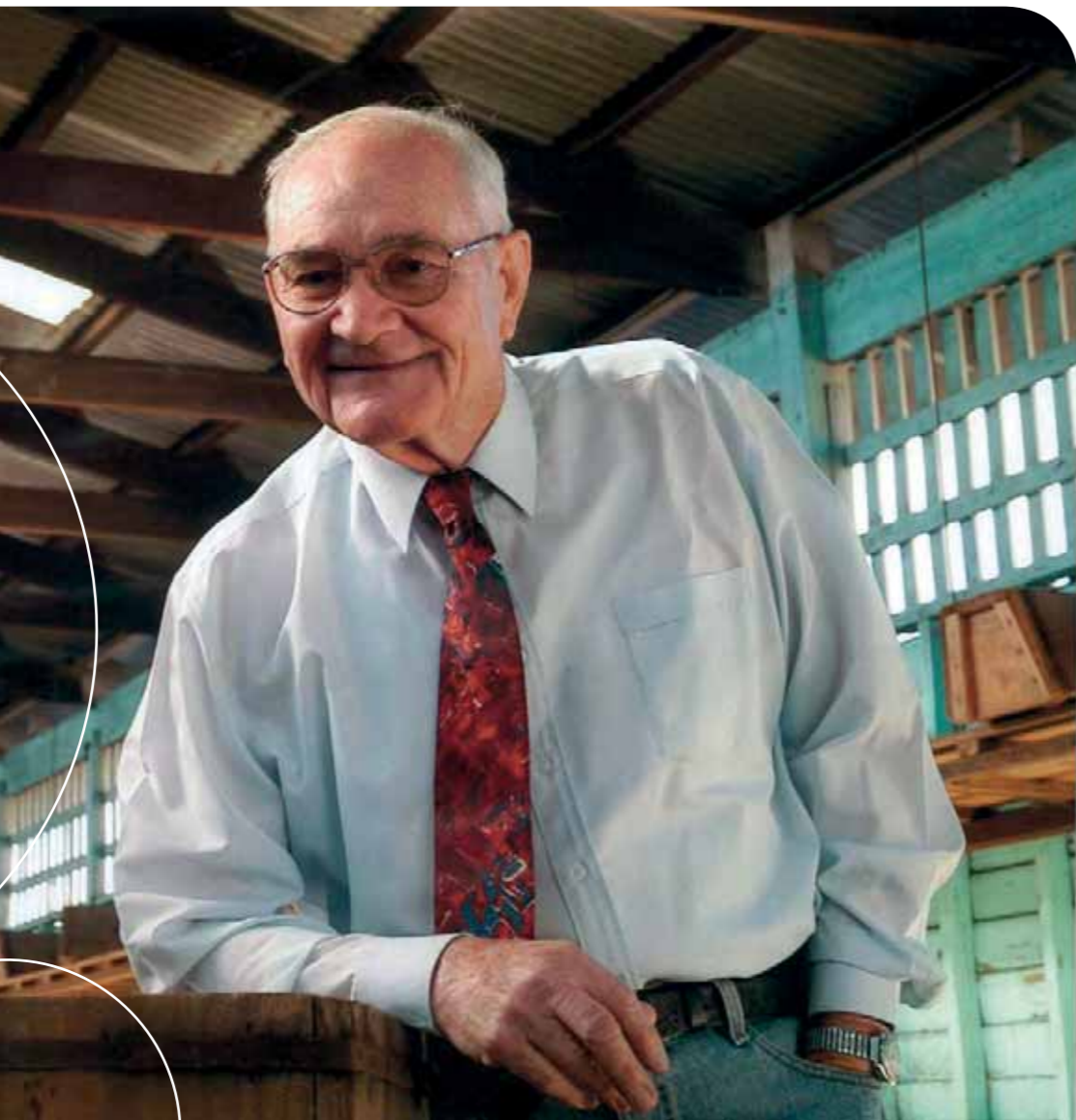
transferred to the Herd Recording Section in Brisbane in 1963. That year Fred attended his first Ekka and hasn't missed a show since.

Awarded an OAM for his continuous service to the dairy industry as well as his volunteer work, Fred was also named the inaugural Ekka Legend in 2004.

Each August, Fred is joined by five of his family members at the Ekka.

His wife Betty is an Honorary Council Steward in the Dairy Cattle Section and the Cheese and Dairy Produce Show; his daughter Cheryl works in the Fine Arts section and is the Honorary Council Steward for Cookery; his son Graeme is a Steward in the Illawarra section of the Dairy Cattle Competition; his brother-in-law is a Steward in the Dairy Cattle Competition and the Cheese and Dairy Produce Show; and his sister-in-law works in the Fine Arts section.

“
The exhibition means new things to me from year to year—new entertainment, new exhibitors, new friends to make and new competitions.
”



This year marks your 50th year at the Ekka. How did it all start in 1963?

As part of my duties in the Herd Recording Section, I assisted with judging the Ekka's Milking Competition. This was to determine the production of milk, cream and solids over the period of the competition, which at that time was 48 hours, before passing the final results onto the RNA. My inclusion in the panel of three judges was a learning curve for me.

Tell us about your history and where you've come from in the dairy cattle industry.

In Pittsworth there were five cheese factories and one butter factory all at that time profitable. There was a healthy Junior Farmers Club and two herd recording groups. The dairying department was turning rapidly to extension type co-operation with farmers. We formed a discussion group that had guest speakers every three months speaking on various subjects, many requested by members of the audience.

A number of breeders of pure bred cattle took their cattle to compete in the Toowoomba Show. It was also fairly common for one of the herd recording group to be the highest producing group in the state.

How have you been involved with the RNA over the years?

I have been a judge in the milking competition; an Honorary Council Steward, originally in charge of the Holsteins, Ayrshire and Guernsey breeds and the Illawarra breed since 1970; judging and stewarding in the Cheese and Dairy Produce Show since 1992; announcer for the young leaders competition; announcer for the Supreme Dairy Competition; and responsible for marshalling cattle for the Grand Parade.

You've never missed an Ekka—what brings you back to the show each year?

The comradeship of people you meet from year to year. Dairymen and visitors, both local and interstate, who you are able to renew friendships with each year.

How has the Ekka changed/ remained the same over the years?

The exhibition remains the same but changes. You have new things to see (rides, displays etc). You renew old friendships and make new ones.

What does the Ekka mean to you?

The exhibition means new things to me from year to year—new entertainment, new exhibitors, new friends to make and new competitions.

What was the most exciting thing about bringing your children and grandchildren to the show?

It always made us happy as a family when we could take our children and grandchildren to the show. We love the fun and excitement on their faces and the new things they learn.

Why do you think the Ekka attracts so many families each year?

Comradeship and entertainment brings individual families each year. Sideshow Alley and ring events are special although entertainment like watching cows being milked and patting calves is a big thrill now as well. The exhibition of cows provided by the rural section of the Nambour High School is a winner for families as well.

You were named the first ever Ekka Legend—what did that mean?

I was honoured to receive this award as I look on the job I do at the RNA as extremely enjoyable. I was surprised and very proud to be the inaugural living legend.

What are some of your favourite show memories over the years?

Some of my favourite show memories over the years are about some of the people I have had the privilege to work with. Councillors like Keith Bryce, Tom Matthews and Harold Thompson to name just a few of the wise men who gave me sound advice; the wonderful dairy cattle I have seen; and having been able to steward for cattle judges like Fred Foreman of the United States. Watching the Grand Parade with all the animals parading around the main oval is also a sight not quickly forgotten.

What do you love most about the Ekka?

I love the friendships I have made over the years with both exhibitors and councillors. The many visitors I have had the privilege and pleasure to meet but one thing that will stand out in my memory will be the satisfaction I obtained from being able to compete the Supreme Champion Competition over the years.

The last two Ekka's have been hugely successful with more than 400,000 people attending, what do you see for the future of the show?

I believe that when the redevelopment is complete, the show will be able to outstrip these numbers. The city folk will continue to meet the country folk for many years to come I am sure.

Many thanks to our sponsors.

Grand Champion



Champion



Blue Ribbon

