

# SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA

'TIS THE SEASON  
FOR A CHRISTMAS FEAST

RECOGNISING OUR  
RETIRING RNA COUNCILLORS

PADDOCK TO PALATE  
COMPETITION BEEFS UP

SUMMER  
EDITION  
2015



RNA | THE ROYAL NATIONAL  
AGRICULTURAL AND  
INDUSTRIAL ASSOCIATION  
OF QUEENSLAND



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA



**Ekka**  
Royal Queensland Show





# WELCOME

As 2015 comes to an end we can reflect on a successful year at the RNA, while we look forward to the next 12 months of growth and activation across the Brisbane Showgrounds precinct.

It's been a year of highlights, from Hollywood superstars visiting the Brisbane Showgrounds to champion cattle competing at the 138th Royal Queensland Show (Ekka). Once again, the iconic Ekka brought the city and country together while celebrating and championing Australian agriculture. With more than 23,000 competition entries, 10,000 animals, award-winning food and wine and the spectacular EkkaNITES entertainment program, the 2015 Ekka was a wonderful experience for Queensland families.

For the first time, the RNA's Charity Fundraiser was held on the eve of Ekka, in line with the RNA's charter of helping and educating rural youth. As a result, 55 iPads were donated to the Longreach School of Distance Education. A special thank you must go to the dedicated organising committee and all of those who donated to this important cause. We look forward to hosting another successful charity event in 2016.

The state-of-the-art Royal International Convention Centre (Royal ICC) welcomed a number of star studded events in 2015 and played host to Hollywood superstar Arnold Schwarzenegger and iconic entrepreneur Sir Richard Branson. Since opening in 2013, the Royal ICC has held more than 450 events and the centre continues to grow

its business portfolio with a number of new and returning clients booked in for events next year.

We are looking forward to a very busy and exciting 2016. The Brisbane Showgrounds Regeneration Project will continue, with the welcome addition of the international, four star Rydges Hotel. This hotel will not only provide accommodation for our Royal ICC guests and Ekka patrons, but form part of the rejuvenated Brisbane Showgrounds precinct.

On behalf of the RNA, I would like to wish all of our members, exhibitors, competitors, volunteers and Showbiz readers a wonderful break over the Christmas and New Year period. I would like to sincerely thank my fellow RNA Councillors and staff for their dedication and commitment to the association this year and I look forward to working alongside you all in 2016.

I wish you all a safe and happy Christmas and New Year.

David Thomas  
RNA President

# Food & Bev

MENU COMPENDIUM



Incorporating award-winning produce from the Royal Queensland Food and Wine Show



ROYAL INTERNATIONAL CONVENTION CENTRE  
BRISBANE AUSTRALIA

## Award-winning food is king in new Royal ICC menu

The paddock to palate philosophy shines in the new Royal International Convention Centre's (Royal ICC) menu, which has been influenced by award-winning, local produce.

Nowhere else in the country can convention centre guests enjoy produce awarded gold, silver and bronze medals in the prestigious Royal Queensland Food and Wine Show (RQFWS) and the iconic Royal Queensland Show (Ekka).

The paddock to palate philosophy plays a starring role in the Royal ICC menus, with food and wine sourced directly from the finest local producers and entrants in the nation's most prestigious competitions.

Some of the stars of the menu include the 2015 winner of Australia's best lamb, Tasmanian Royal, the award-

winning JBS Australia 'Swift Premium Striploin' from Western Queensland, the Grand Champion cheese Mil Lel Superior parmesan along with a selection of trophy winning wines and ice creams.

From Mooloolaba Ocean King Prawns to vegetables from the Lockyer Valley, the Royal ICC develops relationships with farmers and small producers to ensure they have access to Queensland's finest.

Royal ICC Executive Chef Sean Cummings says it's the venue's unique connection to the RQFWS, Ekka and local farmers that benefits our clients and suppliers.

"The Royal ICC is the only venue in the nation to offer this award-winning produce on its menus," Mr Cummings said.

"We are passionate about supporting local producers and working directly with Australian farmers.

"My team of world class chefs share the paddock to palate philosophy and our dishes are inspired by seasonality, locality and quality."

The Royal ICC is Brisbane's newest convention centre. The state-of-the-art convention centre has hosted more than 450 events since opening in March 2013, including Her Royal Highness, Princess Anne and Queensland's top food critic, Des Houghton who gave rave reviews.

It is located 1.5km from Brisbane's CBD at the Brisbane Showgrounds, one of Brisbane's most prominent events precincts.

To view the new menu please visit <http://www.royalicc.com.au>

# Q&A with retiring RNA Councillor Jan McMillan



Jan McMillan is a Thoroughbred breeder, national and international horse judge and an owner of racehorses and show horses. Ms McMillan has brought considerable expertise to the RNA Council since her election in 1997. In 2007, she became the first female Ringmaster in the history of the RNA.

During her time on the RNA Council she has been an active member of the Executive Committee, Chair of the Horse and Arena and Quilts Committees and a member of the Entertainment, Entries, Veterinary and Joint Stock Committees

## How did you get involved with the RNA?

I got involved as a competitor while living in New South Wales. In about 1961 was my first Ekka, I competed in the Girl Rider Classes. We then moved to Queensland and Colin Meagher asked me to be a Ring Steward. I was put in the Dave Roger

and Sonny Stokes team and I loved every minute of it.

## What has your proudest achievement been at the RNA?

Some of the things I am proud of introducing to the Royal Queensland Show are opening the ring to the public so they could walk the World Cup course with Angus Lane and Guy Creighton talking them through each jump. I'm also proud of revamping Thoroughbred Day which included the additions of Best Dressed Strapped Awards, bringing the Melbourne and Caulfield Cups for display on Thoroughbred Day and introducing Ridden Thoroughbred Classes. While I was on the committee we also reintroducing Trots and introduced Show Hunter Classes in all three sections. We also allowed adults to ride ponies, which led to adding Child Only Pony Classes. Also suggesting a revamp of the ring events with RNA Senior Vice President Dan O'Connor, which would start on Monday with Thoroughbred Day, making it easier for the racing people to attend and support us. This then with a tighter program would run till Sunday.

## What is your favourite Ekka memory?

When I was competing I held a record for winning the ladies turnout classes, five times in a row and seven times all up.



# Retiring RNA Councillor Tim Fairfax AC

Tim Fairfax joined the RNA Council in 2004 and served as Chairman of the Horticulture and Pisciculture Committees and as a member of the Appeals and Disciplinary and Audit Committees. A grazier and philanthropist, he is Chancellor of the Queensland University of Technology, President of the Queensland Art Gallery Foundation, Chairman of the Salvation Army Brisbane Advisory Board, Chairman of the Vincent Fairfax Family Foundation and the Tim Fairfax Family Foundation, Director of the Foundation for Rural and Regional Renewal and Councillor of Philanthropy Australia. Tim Fairfax's Q & A will be in the Autumn Edition of Showbiz

## New Councillors

### Rod Bower

Replacing Jan McMillan on the RNA Council is Rod Bower, who has been involved with the Ekka for 30 years. In 1999 Rod was appointed an Honorary Council Steward in the Horse section and served as Chairman of the Future Directions Committee from 2001-2004. Rod is the Operations Manager for Continental Biscuit Manufacturers, his family business based in Virginia.



### Robin McLay

Tim Fairfax has been replaced by Robin McLay on the RNA Council. Robin has served as a Steward for Alpaca Fleeces and the Garden Platform and in 2011 was appointed a Horticulture Steward. She owns and operates the Brookfield Garden Centre and is a board member for the Garden Centres of Australia.





## *Be one of the first people to live at the iconic Brisbane Showgrounds!*

One and two bedroom apartments are now available for rent at The Green from \$400 per week.

Located just 1.5km to Brisbane's CBD on Brisbane's new King Street, you can now live within walking distance of the Brisbane Showgrounds events precinct; Constance Street restaurants, bars and live music venues; Valley Metro; Brunswick Street; Chinatown Mall; and James Street.

Choose from a variety of apartment layouts, each with:

- great views
- generous, light-filled indoor and outdoor living spaces
- stone benchtops and European appliances
- air conditioning and ceiling fans
- energy saving lighting
- high speed internet data points

You're also just a short walk to the Fortitude Valley Train Station, QUT Kelvin Grove Campus and Creative Industries, the Royal Brisbane Hospital and QIMR medical research hub.

Enjoy open green spaces, keep your horse at the stables (if you have one) and enjoy life at Brisbane's most exciting new urban playground.

Email [rentals@thegreenapartments.com.au](mailto:rentals@thegreenapartments.com.au) or call 0413 258 954

Rent an  
apartment at  
**the green**  
apartments brisbane



# Nation's richest competition beefs up

The RNA's Paddock to Palate Competition, presented by Mort & Co, will tip the scales in 2016 with a record \$46,000 in prize money, making it the nation's richest competition of its kind.

The prestigious competition, now in its nineteenth year, has increased its prize money from \$7,000 in 2014 to more than \$46,000 in 2016.

Entries are now open and for the first time ever the competition's entry numbers will be capped, so competitors are encouraged to get in early.

Last year's record entry numbers saw more than 1,000 head of cattle entered, despite the crippling drought devastating 80 per cent of Queensland.

RNA Beef Cattle Committee Chairman Gary Noller said he hoped the Paddock to Palate Competition could provide some of the nation's top producers a chance to showcase their high quality stock.

"The RNA is dedicated to celebrating and championing agriculture and this competition really gives producers the opportunity to benchmark their hard work and get their beef out to the consumer," Mr Noller said.

Paddock to Palate was previously a four phased competition, but to ensure a more streamline judging process it will now consist of three phases.

"Due to processing and judging limitations, the beef taste-off will no longer be included in the Paddock to Palate Competition," Mr Noller said.

"With Australia's beef processors moving toward a value based pricing mechanism, the MSA eating quality score will use the same technology.

"The RNA is embracing the forward thinking of future pricing mechanisms used by Australian processors and will place it at forefront of the Australian beef industry.

"Our Class 37C will not only judge a pen of six, it will also award an individual winner based on MSA eating quality.

"The MSA eating quality judging is a more objective way to judge and benefits the consumer."

Mr Noller said the popularity of the competition was confirmed last year with record entry numbers, so they have decided to cap the competition for Class 37 to 777 head of cattle and for Class 38, 518 head of cattle.

"This competition has been bringing the nation's top cattle producers together for 19 years and it sets a benchmark for the industry, so we encourage all those interested to get their entries in early," Mr Noller said.

The winners of last year's competition were Riverglen Pastoral Company for Class 37 and Minnamurra Pastoral Company for Class 38.

Dennis Power from Minnamurra Pastoral Company said it was a real coup for his stock to be crowned the Paddock to Palate champions in Class 38.

"We were really excited; it's such a prestigious title to win with such a great variation of cattle in the competition", Mr Power said.

"The great part about the competition is that it gets your name out there to the consumer, while setting a benchmark in the industry."

This year's three phased competition will comprise the best aggregate weight gain over 100 days (70 days for trade); a carcass competition and will finish in the MSA eating quality competition.

The exhibitor who polls the highest aggregate score across these three categories is then awarded the overall prize which will be announced during the Royal Queensland Show at a special Paddock to Palate Competition Awards Presentation Breakfast.



## 2016 RNA Paddock to Palate Competition

# Competition Information

### Points scale

Weight Gain Maximum 35pts  
(per head)

Carcass Competition Maximum  
100pts (per head)

MSA Eating Quality 1st - 8pts,  
2nd - 6pts, 3rd - 4pt (per pen)

### 1. Key dates: (see schedule for further information)

#### 100 Day Feedlot Competition – Class 37

Nominations close	Friday, 5 February 2016
Delivery of animals to Mort & Co Grassdale Feedlot	Sat 27/Mon 29 February 2016
Commencement of feedlot competition	Tues 8/Thurs 10 March 2016

#### 70 Day Feedlot Competition – Class 38

Nominations close	Friday, 5 February 2016
Delivery of animals to Mort & Co Grassdale Feedlot	Wednesday, 30 March 2016
Commencement of feedlot competition	Saturday, 9 April 2016

Feedlot competition concludes - final weighing

Thurs 16/Sat, 18 June 2016

Feedlot winners announced at Dalby lunch

Sunday, 19 June 2016

Processing of Cattle

20, 22 & 24 June 2016

Presentation of Awards, Brisbane Showgrounds

Friday, 5 August 2016

### 2. Entry Fee per pen is:

Entry Fee per pen per class		Online	Non Online
Class 37 - 100 day	RNA Member	\$195	\$200
	Non Member	\$215	\$220
Class 38 - 70 day	RNA Member	\$195	\$200
	Non Member	\$215	\$220

- Maximum of 3 entries/pens per class per exhibitor. Ideal entry weight (guide only) for export class of steers is 360kg to 430kg, and trade class steers ideal entry weight is 300kg – 360kg. Exhibitors with multiple entries are requested to clearly identify individual pens if they are to be drafted into particular groups.
- All entries to consist of a pen of 7 steers, with the best 6 being judged in the competition. If for any reason there are less than 6 head at the time of judging, the entry will be disqualified.
- All steers must be delivered on the nominated dates above and will be paddocked until the steers are inducted and the commencement of the feedlot trial will begin. Steers arriving after the nominated arrival dates will be disqualified and unable to participate in the competition.
- Mort & Co will contact Exhibitors to coordinate freight from central pick up locations through Farmhaul at a cost to be advised. Exhibitors will be responsible for all feedlot and transport costs, with billing arrangements deducted from final carcass payments.

Entries now open

For further information: [www.ekka.com.au](http://www.ekka.com.au)



# 'Tis the season to get growing

The Royal Queensland Show (Ekka) competitions will kick off in May, 2016 when the giant pumpkins weigh in to compete for the top gong.

The iconic Giant Pumpkin Competition continues to showcase the true heavyweights of the vegie patch, with the 2015 champion pumpkin weighing in at a massive 261.5 kg – the biggest yet!  
If you think you've got what it takes to grow a winner, whether it's grown in your inner-city backyard or out in the paddock, don't miss out.

Giant Atlantic Pumpkin seeds are being distributed now to ensure competitors can make the most of the prime pumpkin growing season.  
A Giant Atlantic can take up to 100 days to grow so don't waste any time. To order your seeds contact coordinator Liz Middleton – [lmiddleton@rna.org.au](mailto:lmiddleton@rna.org.au).

Entries open:	1 February, 2016
Entries close:	15 April, 2016
Judging and Awards:	7 May, 2016

## It's Ekka year round

It's Ekka year round at [www.ekka.com.au](http://www.ekka.com.au).  
Don't forget to follow #ekka on Facebook, Twitter and Instagram for all things Ekka 2016.





This Christmas lunch it's all about keeping it local. Royal International Convention Centre Executive Chef, Sean Cummings, shares his fool proof Christmas recipes that not only promote quality Queensland produce, but taste delicious.

We'd love to see your take on this festive menu so tag us in your Christmas feast pics @Royalicc #royalicc on Instagram.



ENTRÉE

## *Moreton Bay Bug salad with a Bowen mango salsa*

### Ingredients

- 4 x cooked Moreton Bay Bugs, shelled

#### Salad

- 1 cup snow peas, stem ends, julienne
- 1/3 cup carrots, julienne
- 1/3 cup red capsicum, julienne
- ¼ bunch of coriander
- ¼ bunch spring onion, finely sliced

#### Mango Salsa

- 1 large Bowen mango, diced

- 1 long red chilli, seeded and chopped

- ¼ cup red onion, finely chopped

- 1 tablespoon coriander, finely chopped

#### Dressing

- 2 tbsp caster sugar
- 1 or 2 long red chillis, seeded and chopped
- 2 tbsp rice wine vinegar
- ¼ rice bran oil
- ¼ cup of lime juice

### Directions

#### Mango Salsa

Place all ingredients in a bowl and gently combine - best done just before serving

#### Dressing

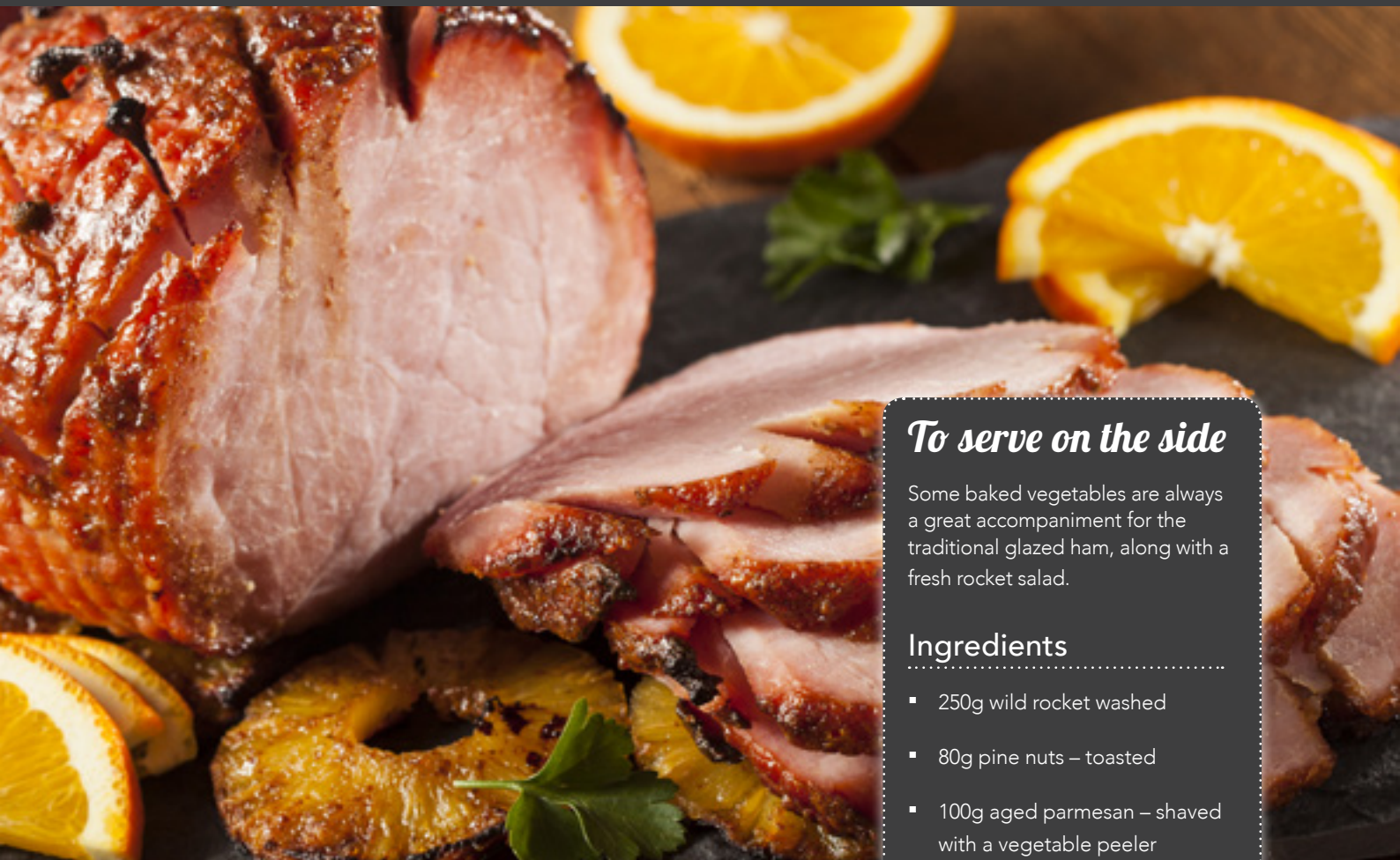
Place sugar, chilli, vinegar, oil and lime juice in a glass or ceramic bowl. Stir to dissolve sugar. Season with salt and pepper

#### Salad

Mix all salad ingredients together and make sure the Moreton Bay Bugs are kept in the fridge, or on ice. When ready to serve, place the bug and salad on plate, add salsa and dressing just before serving.



## The perfect glazed Christmas ham



### Ingredients

- 1 x 3kg smoked ham
- 1/2 cup pineapple juice
- 1/2 cup brown sugar
- 1 tablespoon dry mustard
- 1 tablespoon whole cloves

### Directions

1. Preheat oven to 160C
2. Whisk pineapple juice, brown sugar and mustard in a bowl until brown sugar has dissolved.
3. Score the surface of the ham with diamond shape cuts

4. Place ham in a baking dish with cut side down and arrange pineapple rings onto the ham, securing with toothpicks if needed. Push the cloves into ham and baste ham with the glaze.
5. Bake until glaze has baked onto ham, 1 1/2 to 2 hours; baste with glaze every 30 minutes.
6. Turn on oven's grill
7. Grill ham until the glaze starts to caramelize and the pineapple slices are browned, about 5 minutes. Make sure you keep a close eye at this point as it's easy to burn.

### To serve on the side

Some baked vegetables are always a great accompaniment for the traditional glazed ham, along with a fresh rocket salad.

### Ingredients

- 250g wild rocket washed
- 80g pine nuts – toasted
- 100g aged parmesan – shaved with a vegetable peeler
- 100 ml white balsamic dressing

### Directions

1. Beat the vinegar in a bowl with the garlic, salt and pepper until the salt dissolves.
2. Beat in the oil by droplets, whisking constantly. (Or place all the ingredients in a screw-top jar and shake to combine.)
3. Taste and adjust the seasonings.
4. Toss a few tablespoons of the dressing with the rocket and garnish with the toasted pine nuts and shaved parmesan – serve immediately

\*If not using dressing right away, cover and refrigerate, whisking or shaking again before use.

# Strawberry Tarts

## Ingredients

### Sugar dough

- Butter-150gm
- Caster sugar-150gm
- Eggs-100gm
- Vanilla paste -1tsp
- Plain flour -300gm

### Filling (Pastry Cream)

- Milk-200ml
- Cream-200ml
- Egg yolk-80gm

- Caster sugar-60gm
- Vanilla paste-1tsp
- Custard powder-30gm
- Garnish - Strawberry and glaze with strawberry glaze

## Directions

1. Cream the butter and sugar together, then add in the eggs one at a time
2. Finally add vanilla paste and plain flour
3. Shape the dough to a desired shape, bake it for 15min at 180c
4. Warm the milk and cream together
5. Whisk the egg yolk, caster sugar, vanilla paste and custard powder
6. Once the liquid is boiled add in the whisked ingredients into the boiling liquid and cook till 80c or rose texture
7. Cool it down for 3hrs
8. Pipe the custard into the tart shell and arrange with strawberry fruits and glaze it with strawberry glaze



# Q & A

## David Bicknell joins the Royal Queensland Wine Show

The Royal Queensland Wine Show (RQWS) will welcome a new Chief Judge in 2016. Renowned winemaker David Bicknell will take over the reins from PJ Charteris and oversee the prestigious wine show. Bicknell, who decided to 'study wine on a whim' at Roseworthy College in 1991 has never looked back. He is now CEO and Chief Winemaker at award-winning Oakridge wines in the Yarra Valley. Bicknell was Dux of the 2005 Len Evans Tutorial, a finalist in the 2008 Gourmet Traveller Wine Winemaker of the Year Competition, co-founder of the Victorian Pinot Noir Workshop and is involved with various wine shows across the country. He assures us he will bring an open mind, a good judging crew and plenty of laughs to the 2016 RQWS.

### **When did you first realise your passion for winemaking?**

I grew up in a wine drinking family and it just took a while to make the connection that making it, as opposed to drinking it, was something that you could make a living out of. Once I made that connection, then it was a no-brainer. Perhaps literally and metaphorically speaking...

**What region holds your heart?** I've been living mostly in the Yarra Valley since the end of '92. I've grown a family here and grown into the fabric of the place. Once upon a time Burgundy sounded good, then Tassie, but it's hard to imagine being anywhere else.

**Tell us about Oakridge wines ...** We are a small, vineyard focused producer that specialises in chardonnay and pinot noir. We also run a 120 seat restaurant for laughs and high anxiety. I came here in '02 when it was broken, and although it took a few years, we fixed the winemaking, but then the mob that were trying to fix the business broke as well. Thankfully, the new owners (since '07) could see the potential of the business and have transformed it into the success that it is now, while still allowing me the freedom to develop our own sense of winemaking style.

**Are there any particular regions, styles or winemakers we should be looking out for in 2016?** There's a real buzz around the non-traditional core varieties across many regions at the moment. Nero, montepulciano, tempranillo, fiano and vermentino are all starting to show really exciting results. On the other side, while that is all moving forward and taking shape, the producers of the core varieties are continually finessing their regional/variety context and are more commonly exploring varied technique at a commercial level, so there is no lack of interest there either.

### **How important is it to the Australian wine industry to hold shows like the Royal Queensland Wine Show?**

Aussies love to compete and measure themselves against the opposition and well run shows are a great place to do this. It's quite easy to throw stones at the shows and say they are irrelevant, but they do drive producers to constantly

challenge themselves with respect to wine quality, style and fashion. Internally, as a group of judges, there is a massive amount of information transferred amongst the panel. Finger on the pulse stuff. I always come away from shows like this full of ideas.

**What is it that attracted you to being involved with the RQWS?** The RQWS has dramatically transformed over the last three years. It has taken a progressive, forward thinking approach and married that with current best practice in wine show administration. It has moved to a position of relevance within the industry after some years of ambivalence. Good, well run teams will always attract good players.

**What will you bring to the RQWS as the new Chief Judge?** An open mind, a good judging crew and plenty of laughs.

**Do you have any expectations about the show and quality of wine being judged?** I always have high expectations.

**Have you spent much time in Brisbane - any favourite places?** I've spent quite a bit of time in Brisbie over the years and always enjoy coming up. It's been a great place to sell wine as there isn't the same parochial discrimination that you find in NSW/SA/WA. People up here want good wines, good stories and are happy to buy into what they like. I've been really well looked after by the likes of Shawn Gomes (Il centro) and Alan Hunter (E'cco, Londonfields) over the years. More recently, Penny Grant (Black Bird). All A-graders. And who hasn't sat at Cru Bar or Stokehouse and knocked off a few bottles? Plus I love going to the Gabba - always a good excuse to be in town...

**What are your thoughts on the Queensland wine industry - winemakers, sommeliers, the restaurant scene?** Like most small outposts in winemaking, it is the lack of critical mass that has held it back. As the industry builds, it accumulates that depth of knowledge. There has certainly been an improvement in the last few years. Results from the other capital shows are testament to that. It is important that the RQWS continues to support the local industry and celebrate its successes.





## Teachers get cheesy

Teachers will once again swap their chalk for cheese when the RNA Cheese Making Workshops return for the seventh year at the Brisbane Showgrounds.

Since 2010, Queensland teachers have been travelling across the state to participate in the educational workshops, run by the Royal Queensland Food and Wine Show's Chief Judge of the Dairy Produce Show – Russell Smith.

Russell is a dairy connoisseur and international food judge who is renowned for his expertise in making and judging cheese.

Thanks to these workshops, more than 5000 Queensland students have learnt the science behind making cheese and have had the chance to enter their cheesy creations into the Royal Queensland Food and Wine Show's Student Made Cheese Competition.

The workshops will be held from the 15-19 February, 2016 and teachers will learn to make blue and camembert cheeses.

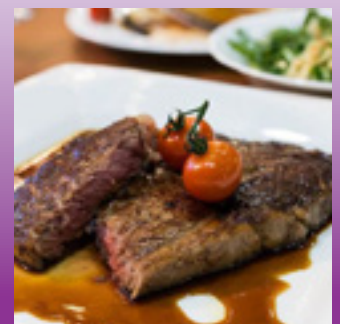
Numbers are limited so register now <http://www.ekka.com.au/learning-fun/teachers-cheese-making-workshop.aspx>



rqfws

FOLLOW

If you love all things **food and wine**, make sure you follow the **@rqfws** for non-stop culinary delights and top Australian drops.



You can find us on Facebook, Twitter and Instagram for all things #RQFWS





# Meet like a Royal delegate and save



Book your next day meeting at the Royal International Convention Centre and take advantage of our exceptional savings with our Day Delegate Package from \$75\* per person.

The package includes:

- Complimentary room hire
- Complimentary Wi-Fi for delegates (up to 2MB)
- Coffee on arrival
- Morning Tea
- Gourmet sandwich selection
- Afternoon Tea

**FOR MORE INFORMATION OR TO BOOK PHONE (07) 3253 3900 OR EMAIL [SALES@ROYALICC.COM.AU](mailto:SALES@ROYALICC.COM.AU)**



Terms and conditions: Minimum of 25 guests. Valid for bookings (16/12/2015 – please specify date). Not to be used in conjunction with other offers. New bookings only. \*Subject for availability.