

SHOWBIZ

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

Summer Edition, 2010

MASTERPLAN APPROVAL

Regeneration gets green light,
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MESSAGE FROM THE PRESIDENT



In my first year as RNA President, it made me feel so proud of the Ekka to see so many happy families and patrons at this year's show who were either participating in competitions or working to bring our great traditions to the 400,000 plus people who came through the gates this year. It was such a rewarding experience for the RNA Councillors, stewards and staff who work so hard to produce the wonderful mix of education, competition and fun which epitomises our great annual event. Our attendance figures for the Ekka this year were excellent and contributed to a financially successful event. The RNA greatly values the involvement of our numerous loyal sponsors and appreciates their interaction with show goers over the 10 days of Ekka.

The \$2.9 billion RNA Showgrounds regeneration continues to move a step closer to construction of stage one which will aid us in planning next year's Ekka and finalising arrangements for other major events held annually on grounds. The regeneration of the RNA Showgrounds is a very exciting time in the Ekka's history and our number one priority will always be to maintain a traditional show at the heart of the development which will ensure our future.

It has been a year of abundant rain for our rural members—very welcome after years of drought, although there have been some very disappointing harvest stories of good crops ruined by too much rain. The support of our livestock exhibitors throughout the bad years has been outstanding.

As reported on page 3 I recently represented the RNA at the 24th Royal Agricultural Societies of the Commonwealth Conference in Scotland. This was an excellent event and the RNA was successful in its bid to host the 2014 conference to be held in conjunction with that year's Ekka.

In the last two years the RNA, together with our regeneration partner Lend Lease, have worked alongside many people from Government, the ULDA, legal firms, accountancy, design and many more to develop our future. So many have contributed with such enthusiasm and have been so positive and supportive of what we are working towards and I thank them all for this. Our grateful thanks goes to the members of the RNA who continue to support this organisation and I wish you and your families a very happy Christmas and good health and prosperity in the New Year.

“The regeneration of the RNA Showgrounds is a very exciting time in the Ekka's history”

Allan Warby OAM
RNA President

Cover picture: The most popular attraction at the 2010 Royal Queensland Show was the RACQ Insurance Animal Nursery. More than 130,000 people visited the venue which housed more than 400 baby animals. Children were able to hand feed, pat and play with the animals in an interactive learning environment. The nursery is renowned as arguably the best of its kind in the nation.



Conceptual image of the proposed new Ekka Station to offer year round access to the RNA Showgrounds.

24 HOUR RAIL PLANNED FOR RNA SHOWGROUNDS

The public will be able to travel by train to events at the RNA Showgrounds all year round, following the release of the planned Cross River Rail project reference design.

The \$8 billion project involves a proposed 18 kilometre inner city north-south rail line incorporating a 9.8 km underground tunnel from Yeerongpilly, under the Brisbane River to Bowen Hills.

Four new underground train stations are planned at Roma Street, Albert Street, The Gabba and Boggo Road plus new surface stations for the RNA's Exhibition Station and Yeerongpilly.

Queensland Transport Minister Rachel Nolan and Member for Brisbane Grace Grace joined RNA Chief Executive Jonathan Tunny at a special press conference which also unveiled plans for Exhibition Station to be renamed as Ekka Station and Woolloongabba as the Gabba Station.

Ms Nolan said the new Ekka Station, proposed to be located on O'Connell Terrace, would assist with the renewal of the entire Bowen Hills Urban Development Area, including the showground precinct and also help transform the way people travel to RNA events and the nearby Royal Brisbane and Women's Hospital.

"Ekka Station will go from operating two weeks a year during the show to a fully operational year round station," she said.

"The Ekka and Gabba are Australian icons and the Cross River Rail will directly link the two.

"These stations will be permanent new additions to our transport network with thousands of people a day using them to work and attend sporting and other events."

Mr Tunny said the Cross River Rail Project will play an important role in the regeneration of the RNA Showgrounds by providing a 24 hour railway station for future generations to access.

"The RNA is committed to regenerating this site so the people of Brisbane can come and enjoy world class facilities and entertainment not just during the Ekka but all year round.

"It's essential the people of Brisbane can access and utilise this great venue all year round.

"Imagine jumping on board at Albert Street in the city and being at the RNA Showgrounds in just two minutes – it's a wonderful coup for this vibrant and exciting part of the inner city."

The planning stage of the Cross River Rail project is scheduled to be completed by mid next year, construction on the project aims to be underway by 2013 with construction completed by 2016.

More details can be found at www.crossriverrail.qld.gov.au

AT A GLANCE

Proposed renaming to Ekka Station

Located on O'Connell Terrace

Operating 365 days a year

2 minute trip from CBD to RNA Showgrounds

Proposed construction 2013 – 2016

BRISBANE TO HOST RASC CONFERENCE

The RNA has beaten Melbourne and Norfolk in England in its bid to host the prestigious 26th Commonwealth Agricultural Conference in 2014, during the beloved Royal Queensland Show.

The decision was announced in Edinburgh recently by the Royal Agricultural Society of the Commonwealth (RASC) during its 24th biennial conference attended by 180 delegates from 21 countries.

RNA President Allan Warby was in attendance at the conference in Scotland and said it was an honour for the RNA and Brisbane to be selected to host this international event.

"Brisbane won the bid over Norfolk, the original city where the RASC was formed in 1957, so the decision is even more rewarding.

"The conference will bring delegates from the confederation of 48 show societies across 21 countries and represents a terrific opportunity to showcase Brisbane, Southeast Queensland, the Royal Queensland Show and our agricultural industry."

As well as seeing the attractions of Brisbane City and surrounds, delegates will visit some of Queensland's leading agricultural industries.

The RASC was founded in 1957 by HRH the Duke of Edinburgh KG KT, and 12 international Agricultural Societies at the Royal Norfolk Show.

The initial aim was to promote the work of societies by providing a network and forum for discussion of the latest ideas and experiences.

The conferences also feature farming tours which provide a unique opportunity to learn from the host country about the world's different farming systems and rural structures plus building long standing friendships across the Commonwealth.

The 26th Commonwealth Agricultural Conference will be held in Brisbane in 2014 during the Ekka which commences that year on August 7.

FROM HIP HOP TO METAL MUSIC FESTS READY TO ROCK

American hip hop superstar Snoop Dogg and English heavy metal rockers Iron Maiden will headline two of five major music festivals to be held at the RNA Showgrounds over the next four months.

Iron Maiden will perform at Soundwave this February, which is expected to attract a crowd of 45,000 on the main arena; while Snoop Dogg will headline Supafest this April.

The RNA Showgrounds is fast becoming known as one of the nation's pre-eminent live music destinations offering facilities which easily cater for concerts and music of all tastes and sizes.

Soundwave 2011 is set to return this February and features one of the most impressive heavy metal line-ups in history.

Headline acts include Iron Maiden, Queens of the Stone Age, Slayer, Primus, Rob Zombie and Pennywise plus dozens of other bands who will perform across five stages during the 11 hour festival.

About 20,000 people are expected to attend Supafest 2011, which will feature international hip hop acts yet to be announced.

This month (December) the showgrounds will play host to Stereosonic, a major dance music festival expected to draw a crowd of 25,000, while No Sleep Til will attract about 10,000 metal and punk fans.

Already 8,500 tickets have been sold to alternative indie street festival Laneway which will be held this February.

Nearly 90,000 have attended major music festivals at the RNA Showgrounds this year alone.

For more information go to www.rnashowgrounds.com.au

THE BIG FIVE
Music festivals
2010
Stereosonic – Dec 5
No Sleep Til – Dec 19
2011
Laneway – Feb 4
Soundwave – Feb 26
Supafest – April 16.

THE BIG ACTS
Oasis – Livid 2002
Green Day – Livid 2000
The Cure – Livid 2000
Iron Maiden – Soundwave 2011
Faith No More – Soundwave 2010

These are the biggest acts to have performed at the RNA Showgrounds.



They have sold 80 million albums worldwide and now English heavy metal rockers Iron Maiden are set to headline the hugely popular Soundwave festival at the RNA Showgrounds this February.

Baseball has returned to the RNA Showgrounds with the reformed Brisbane Bandits kicking off its 20 game home season on the iconic main arena in early November.

A crowd of 1500 flocked to the Bandits opening game against Perth, with the current season running until the end of January 2011.

The Bandits last played at the showgrounds in the early 90s and form part of the relaunched Australian Baseball League which involve interstate teams and is backed by the United States-based Major League Baseball.

RNA Chief Executive Jonathan Tunny said RNA is using \$120,000 in State Government funding to do restoration works on the John MacDonald Stand to make it more comfortable for spectators.

"The Bandits calling the RNA Showgrounds home represents another proud milestone in the rich history of this iconic venue," he said.

"For decades this arena has played host to countless rugby league and union test matches and it's great to see another sport get the chance to share in the rich heritage this arena has to offer."

The Queensland Government has provided a total of \$300,000 in funding to install a baseball diamond on the main arena and help with restoration works.

FIELD OF DREAMS



Ekka WRAP

WHAT A SHOW!

Ekka proves a hit

The 2010 Royal Queensland Show didn't just live up to expectations, it exceeded them and proved one of the most successful in the RNA's history.

From a 20 per cent increase in crowd numbers, to the huge media contingent following the every move of Prime Minister Julia Gillard and Opposition Leader Tony Abbott to Mark Latham's now famous election "ambush" – the 2010 Ekka had it all and proved a record breaker.

For nine of the 10 days of show sunshine and blue skies prevailed and drew more than 400,000 people through the gates to enjoy the traditions, fun, competitions, food and entertainment on offer.

With increased crowd numbers on last year, Queenslanders thoroughly enjoyed all the wacky, the wonderful, the thrills, the glamour, the delicious treats and the strong spirit of competition.

RNA President Allan Warby hailed the event a terrific success.

"Ekka patrons created a happy atmosphere throughout the showgrounds as they enjoyed the multitude of attractions on offer," he said.

"From new dining options, to the action packed night-time program, to an excellent music and entertainment line-up, to the thousands of animals and competitions, it was a privilege to stage this year's show.

"We had show bags sell-out, more than 100 lambs born, 185,000 dagwood dogs and 145,000 strawberry sundaes sold – all part of what continues to bring people back year after year."

Mr Warby said the Ekka was fundamentally the people's show and it was the efforts of hundreds of dedicated exhibitors, carnival operators, sponsors, judges, stewards, competitors, volunteers and staff which make it Queensland's most loved event each year.

"We have been thrilled with the quality, craftsmanship, skill and talent of our competition entrants and recognised and awarded the champions," he said.

"We look forward to next year's show with planning already underway."



The 2010 Ekka occurred in the midst of the federal election and proved the ideal campaign ground for politicians from all parties. The RNA was thrilled to host visits from the Prime Minister and Federal Opposition leader and their respective media contingents. (From left) RNA Chief Executive Jonathan Tunny, the Prime Minister of Australia Julia Gillard, Ms Gillard's partner Tim Mathieson and RNA President Allan Warby.



Federal Opposition Leader Tony Abbott and his wife Margie presented sashes, enjoyed lunch at the famous Stockman's Bar and visited the woodchop and dairy cattle pavilions during the 2010 Ekka.

CREAM OF THE CROP, ON THE HUNT FOR THE BEST SHOW COOKS.

Entrants in the popular cookery sections at the Ekka faced scrutiny from more than the judges when they brought in their entries this year. Watching every step of the way was best-selling author Liz Harfull who was in Brisbane as part of her nation-wide search for Australia's best show cooks.

Liz plans to feature the cooks and their prize-winning recipes in a follow-up to her award-winning first book, *The Blue Ribbon Cookbook*, which focussed on shows and show cooks in her home state of South Australia.

Now in its fourth print run with more than a few copies finding homes in Queensland, the book has proven to be a surprise hit for Wakefield Press since it was published two years ago, coming runner-up in the Gourmand World Cookbook Awards announced in Paris last year.

"That was a very special moment," Liz said. "Like many farm kids of my generation I grew up with the type of cooking exemplified by show competitions, and took it for granted. I learnt to make scones and cakes and jam at an early age, helping Mum in the kitchen, and I grew up going to shows which are a highlight in the calendar year for so many people in country areas.

"I felt truly privileged to be able to share those traditions with the wider world in Paris, and to have the skills of people like my Mother recognised on the world stage. Despite the fact that most show cooks are very competitive, they are also very humble and really don't see what they do as anything special.

"But it takes more than a good recipe to be able to make this type of food, and I am pretty passionate about capturing the generational knowledge involved before it is lost."

Liz found plenty to inspire her at the Ekka. She was on hand to watch more than 750 cookery entries come in to the Fine Arts building for judging, meeting many of the cooks as they delivered dozens of scones, cakes, biscuits and breads, and countless bottles of jams, sauces and pickles.

"I was particularly impressed by the number of men who enter the cookery classes at the Ekka, and take home so many of the prizes. Many people assume most show cooks are older women, and have to be members of the Country Women's Association, but that is definitely not the case and I am keen to break the stereotype image," she said.

Among the local 'stars' she interviewed were retired dairy farmer Geoff Beattie from Glamorganvale, who was the most successful exhibitor in both the open fruit cakes and puddings section, and preserves; and former Federal Minister in the Fraser Government, Tom McVeigh, who took home first prizes for his bread and fruit buns.

Blue Ribbon Cookbook author Liz Harfull picks two recipes from her award winning book to share with readers.

Cumquat Marmalade

Recipe

1 kg cumquats, sliced finely and seeds removed
600 ml water
2.5 kg sugar

Put the cumquats and water in a large saucepan and cook slowly, with the lid on, stirring occasionally, until you have a thick pulp and the fruit is soft.

Remove the pan from the heat, and stir in the sugar until it is completely dissolved. Return the pan to the heat. Boil rapidly, with the lid removed, stirring constantly until setting point is reached (about 15 minutes).

Skim any froth off the top with a big spoon. Using a cup, pour the marmalade into warm sterilised jars, filling them to the brim, and put the lids on.

Tips from the cook

- It's easier to make smaller lots of marmalade than one large amount, although you can double this recipe without affecting the quality.
- Slicing the fruit finely makes it easy to find the seeds.
- It is important that the fruit is soft before you add the sugar.
- Warm the sugar gently in a very slow oven so it doesn't drop the temperature of the fruit when it's added, and it dissolves more quickly.
- Once you have added the sugar, don't let the jam re-boil until the sugar is completely dissolved.
- When it is boiling fast, the marmalade may splatter so make sure your arms are protected. Lil puts sheets of

newspaper around the stove and on the floor to make cleaning up easier.

- To find out whether the jam is set, place a few drops onto a cold saucer. Let it cool for a few moments and then push it gently with your finger. If wrinkles form, the jam is ready. Lil tends to put four separate blobs of jam onto the saucer so she can test it several times to make sure.
- Wash the jars and heat them on a tray in the oven. Use cotton garden gloves to handle the hot jars when you are filling them with marmalade.



Cumquat Marmalade



Blue Ribbon Cookbook author Liz Harfull came in search of the best show cooks at the 2010 Royal Queensland Show.

She also spent time chatting to quiet achiever, Marilyn Barber, from Lowood, a prolific cook who took out the most successful exhibitor trophy for cakes, biscuits and scones; and country show stalwart Edna O'Neill from Murgon, whose preparations were closely followed by a camera crew from ABC Landline, for a story about show cooking which aired in September.

Armed with camera and notebook, Liz watched the judging unfold, picking up tips and hints from Shirley Elsdon, who has been judging and training show judges for some 40 years. She was particularly keen to find out what was involved in making the perfect pumpkin scone, a Queensland 'institution' in show cooking, and a recipe for peach blossom cake, which she had not come across in southern states.

And she was impressed by the team of volunteers, led by Fine Arts Councillor in Charge, Susan Hennessey, who worked

for days to accept the entries, set them out for judging, organise the mountain of paperwork that goes with the judging process, and then carefully arrange the display stands ready for the first day of the show.

Liz has put out a call to Queensland's country shows to nominate cooks and recipes for the book, with help from the Queensland Chamber of Agricultural Societies. She is also approaching shows in other States, after a busy spring visiting events in Tasmania, WA and Victoria.

Liz expects to finish writing the book by the end of 2011.

"There is something like 660 shows still running in Australia, so it's an enormous task," she says.

For more information visit www.blueribboncookbook.com.au



The Blue Ribbon Cookbook came runner-up in the Gourmand World Cook Book Awards announced in Paris last year. It is available from most major bookshops or online from Wakefield Press: www.wakefieldpress.com.au

Jubilee Cake

Recipe

- 65 g butter
- 250 g SR flour
- 2 dessertspoons castor sugar
- pinch of salt
- 1/2 cup sultanas
- 1/2 cup currants
- 1 dessertspoon lemon peel
- 1 egg, beaten
- milk

Icing

- 1/2 cup icing sugar
- cream (enough to moisten)
- water
- desiccated coconut

Preheat the oven to moderate (180 °C in a conventional electric oven). Grease and line a 23 cm by 8 cm log pan. Rub the butter into the flour, sugar and salt until the mixture resembles fine breadcrumbs. Add the sultanas,

currants, lemon peel and stir through the flour mixture.

Beat the egg in a measuring cup and then top the cup up with milk. Add to the flour mixture and mix until combined, forming a fairly stiff mixture.

Spoon it evenly into the prepared pan and bake for 35 minutes, or until golden. Remove the cake from the pan and place it on a board to cool. While it is still warm, pour the icing over the cake so it drizzles down the sides. Finish with a light sprinkling of coconut.

Icing

Beat together the icing sugar and just enough cream to moisten it. Then add enough water to make a slightly runny consistency.

Tips from the cook

- Use a food processor to 'crumb' the flour, sugar and butter.
- Dot always adds a pinch of salt to her cakes to 'bring out the flavour'.

- Coating the fruit in the flour mixture before adding any liquid helps distribute the fruit more evenly and stops it from sinking.
- The top of the cake has to be quite rough so don't smooth it out once you have worked the mixture into the pan.
- Mixing the icing with cream stops it from lifting off the cake.



KEN CROWNED

LEGEND STATUS

He is already a respected veteran of the Queensland beef industry and now he is an Ekka legend as well.

Butcher, State Meat Inspector and Royal Queensland Show Honorary Council Steward, Ken Crotty was awarded the 2010 RNA Show Legend Award, recognising his involvement and passion for the show.

Presented each year at the Royal Queensland Show President's Reception, this prestigious award acknowledges a person who has made a significant contribution to both the RNA and Ekka.

RNA President Allan Warby said Ken was undoubtedly a Show Legend of the highest degree and this award acknowledged his unwavering dedication and effort that had contributed to the success of the Ekka.

"Ken's expertise in the beef industry combined with his outstanding dedication to the show has not gone unnoticed and we are thrilled to honour him and his efforts with this award," he said.

"Ken is not only highly respected in the beef cattle section but also by the exhibitors where he has utilised his experience and knowledge to mentor other stewards.

"He is a great team player and has created a great rapport with the RNA and the beef companies we deal with regularly."

A butcher by trade, Ken first came to the Ekka in 1939 – years before he commenced stewarding for beef cattle in 1968 and becoming an honorary council steward in 1981, a position he still holds.

RNA President Allan Warby (right) crowned Honorary Council Steward Ken Crotty the 2010 Ekka legend during the show.

After beginning his apprenticeship as a butcher in 1946 as a 14 year-old, Ken spent 17 years in the trade before studying to become a State Meat Inspector. He has continued in that role for 42 years, since 1964.

His involvement with the RNA and the Ekka spans over four decades and at 77 years of age he has no intention of stopping any time soon.



2010 Ekka FUN FACTS

- ★ More than 70 per cent of the showgrounds was dedicated to free activities.
- ★ 13,000 schoolchildren participated in the Ekka Learning Trail compared to 9,000 in 2009.
- ★ In the Sunny Queen Little Miracles Newborn Corner, 100 Ekka ewes gave birth to their little lambs including seven sets of twins.
- ★ 2,282 bales of hay were sold at the RNA Hay Store.
- ★ The Ekka offered visitors more than 3000 free things to do and see over the 10 days of show.
- ★ All 120 chickens hatched from their eggs.
- ★ 17,000 Coon Cheese Toasties were eaten.
- ★ Dagwood dogs are still a traditional show favourite with 183,000 sales.
- ★ 6,875 Wagyu plates eaten.

Each year the RNA offers university students the chance to apply for several public relations internships. If successful the students work with the RNA Communications team to promote Queensland's biggest annual event – The Ekka. These internships provide a unique opportunity for students to gain invaluable experience and insight. This year University of Queensland graduate Katherine Johnston was one of three chosen and she outlines her experience below.



INTERNSHIPS OFFER GREAT EXPERIENCE

By Katherine Johnston
RNA Communications intern

As most uni students know, work experience is crucial to setting yourself apart in the search for a job after graduation. In July 2010, I was thrilled to be offered an internship with the RNA, working as part of the communications team for the Ekka.

I wasn't sure what to expect when I started this internship. I assumed it would be like previous internships where you sat filing and answering phones all day. I was immediately proven wrong.

When I took the internship at the RNA, everything started to click. All those long hours at uni, writing PR plans, making sure key messages were in each piece of communication, and coming up with responses to fictional crises were paying off.

I realised what an amazing, exciting, and very challenging industry communications can be, and how much I want to be a part of it.

Although every day provided incredible experiences there were definitely a few standouts. When my friends asked me 'how was the Ekka?' my first response was always 'great – I shook hands with the Prime Minister and served the Opposition Leader a beer'.

It was amazing to see how the media responded to these people, and how a few seconds of coverage makes news on every TV channel for days – like when Mark Latham 'bumped into' Julia Gillard.

Then there was the gloomy, rainy, but fun day that I got to run around the entire showgrounds with Ben Teo, 5 year old triplets, and The Footy Show crew filming for that weeks show.

There was also less 'wow' moments, like having one of my stories appear on the news, which really taught me a lot about myself and the public relations industry.

I learnt valuable skills and knowledge that I wouldn't have gained without this two month placement at the RNA. Although we've been told since we were toddlers 'there's no such thing as a silly question', you always feel as though there is, however this experience really taught me to ask questions.

If you are unsure of something or simply want to know more, ask someone. Internships are all about immersing yourself in as much as you possibly can.

I learnt how to speak to someone who is upset with your service, learnt when to respond (if at all) to an issue, and developed a deeper understanding of how the media operates simply by watching and listening to everyone that was around me.

My internship at the RNA provided me with invaluable skills, and a whole lot of fun.

BEST EXPERIENCES

Meeting the PM and Opposition Leader

Filming with the Ch 9 Footy Show

Having my story appear on television news

WHAT I LEARNT THE MOST

How the media operates

Immerse yourself in the experience

How to deal with potentially damaging issues

Trust yourself

GOURMET FOOD PROVES A TREAT

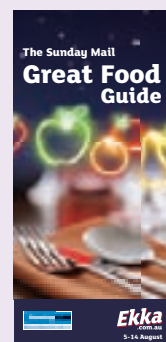
This year the RNA was determined to provide a smorgasbord of culinary delights at the Ekka following the results of special research which revealed the public wanted better food options.

To highlight this exciting initiative, the RNA, together with the Sunday Mail, published the very first 'Great Food Guide' which proved a hit with visitors.

The guide outlined eight different categories – Premium Coffee, Alfresco and Restaurant Dining, Fresh and Juicy, Let's Get Cooking, Delicious Treats, Fine Bites, Royal Queensland Deli and Wine Tasting.

Each category featured a selection of outlets which corresponded with a map so visitors could make their way around a trail of gourmet treasures.

200,000 copies of the guide were printed and snapped up by foodies eager to explore the new food options.



One of the most popular new gourmet venues was the RNA's Gourmet Harvest precinct, which offered restaurant quality food at affordable prices and included renowned chef Jason Pepler and his local restaurant Confit Bistro. Another well known Brisbane eatery Brett's Wharf offered more fine dining options while the new Seafood and Wine Bar also proved popular.

There was more than 80 food and wine vendors operating during the 2010 Ekka and the RNA remains committed to providing quality food options each year.

GREAT FOOD FACTS

2010 Ekka offered:

50% more healthy food options

50% more gourmet food options

40% more coffee vendors

80 plus food and wine vendors

The Sunday Mail 'Great Food Guide'

Top Brisbane chefs Jason Pepler and Alastair McLeod

New Gourmet Harvest Dining Precinct

New Seafood and Wine Bar

New \$15 & \$20 Royal Queensland Deli bags

BEST OF THE BEST

The 2010 Ekka attracted more than 23,000 entries across 48,000 classes in 52 competition categories. The RNA pays tribute to the following 2010 Royal Queensland Show and Royal Queensland Food and Wine Show champions for achieving excellence.

2010 Royal Queensland Show Champions

STUD BEEF

Champion of Champions Breed Pair
Charolais

Bull – Advance Domino D36 –
S B Hayward, Allora QLD

Cow or Heifer – Palgrove Refine 136 –
Ascot Charolais, East Greenmount QLD

Interbreed Champion Small Breeds
Bull – TANVIEW DJ (Australian Lowline)
– K R & T L Falkenhagen, Croftby Via
Boonah QLD

Cow or Heifer – Kobblevale Skye
(Australian Lowline) – Kobblevale
Enterprises, Jandowae QLD

PRIME BEEF

Grand Champion Pen
Charolais – I B Price, Yuleba QLD

LED STEER

Grand Champion Led Steer
Champion Mediumweight Led Steer –
Pittsworth S H S, Pittsworth QLD

Grand Champion Led Steer Carcase
Champion Lightweight Carcase – 4
Ways Charolais, Black Mountain NSW

THOROUGHBREDS

Supreme Champion Thoroughbred
Champion Mare – Great Northern –
J McMillan & V Corvi, Noosa Heads QLD

STUD HORSES

Supreme Champion Australian
Stockhorse
Champion Mare – Secret Downs
Bonnies Secret – K Bryan & K Nicoll,
Nindooibah QLD

Supreme Champion Clydesdale
Champion Mare – Duncan Valley Tiffany –
Goodall Family, Goombungee QLD

Supreme Champion Riding Pony
Champion Mare – Rathowen Scarlet
Ribbons – P W & S A & N K George,
Tallai QLD

HORSES IN ACTION

Champion Hack of Queensland
Black Tie – Kim Durante and Healey
Family, Pimpama QLD

Champion Lady Rider
Samantha LeBrocq, Malanda QLD

Champion Show Hunter Galloway of
Queensland
DP XTC – C Mort, Cooroy QLD

Champion Pony Hack of Queensland
12.2 hands and under
Bordershow Boy Scout – A & T Harris &
A Woods, Buccan QLD

Champion Hackney Horse in Harness
Hudson Valentina – V Corvi, M Beggs &
T Cowan, Elimbah QLD

SHOWJUMPING

Champion Showjumping Rider of Show
Billy Raymont, Cooroy QLD

DAIRY CATTLE

Supreme Dairy Cow of Show
Ardylbar Dundee Noodle (Holstein-
Friesian) – A D & S L Barron, Cambooya
QLD

CANINE

Best in Show
Shetland Sheepdog – Can. Ch Grand.
Ch. Grandgables Home Town
Hero (imp US) – Elizabeth Lasry,
Port Melbourne VIC

FELINE

Best in Show
Abyssinian – (Open) Osiris (M) Influenced
to Think – Michael Shawn, Heathwood
QLD

POULTRY/BIRDS

Grand Champion Fowl of Show
Champion Large Hard Feather Fowl Of
Show – Black Red, Dark Leg, Cock –
Arthur Riedel, Kenilworth QLD

Grand Champion Budgerigar of Show
Champion Young Bird – Peter Brown,
McDowall QLD

BOER GOATS

Supreme Standard Boer Goat of Show
Senior Champion Standard Doe –
Mugambi Witchcraft – P & J Ormsby,
Forbes NSW

DAIRY GOATS

Supreme Dairy Doe of Show
Champion Saanen Doe – Rosia Farm
Maree – Emma McDowell, Baan Baa
NSW

ANGORA GOATS

Grand Champion Angora Goat
Tagora 2518 – Sue Paterson,
Cambooya QLD

ALPACA

Supreme Champion Huacaya
Champion Junior Male – Hilldale Park
Silken Prince – A Harker & B Hambrook,
Invergowrie NSW

WOOL

Grand Champion Fleece of Show
J F & A M Doak, Bundarra NSW



PISCICULTURE

Champion Fish of Show
Rainbow Fish, Sunfish – P Ford, Bald Hills QLD

QUILTS ACROSS QUEENSLAND

Best of Show
“Under Southern Skies” – Pam Hill, Manly QLD

FINE ARTS

Cookery

Grand Champion Cake Decorating Exhibit
P Morrison, Cleveland QLD

Creative Art and Craft

Grand Champion Exhibit
“Rainbow Lorikeets” China Painting – Janette Ziimmermann, Dayboro QLD

Painting and Drawing

Champion Portrait of Show
“Cowboy” – Lyn Green, Tamborine QLD

Sculpture

Champion Sculpture of Show
“Flying in Cirles” – Peter Stellar, Wellington Point QLD

Photography

Champion Print
“Glacier Flight” – Sandra Anderson, Logan Reserve

ROYAL QUEENSLAND FOOD & WINE SHOW

WINE

Champion Wine from Trophy winning wines
Best Mature White Wine – Buring Leonay Maturation Release Riesling – Foster’s Group Ltd, Nuriootpa SA

BRANDED BEEF

Champion Branded Beef of Show
Stockyard Wagyu – Stockyard Pty Ltd, Hendra QLD

DAIRY PRODUCE

Grand Champion Dairy Product of Show
Champion Cheese – Roaring Forties Blue – King Island Dairy, King Island TAS

OLIVE OIL

Champion Extra Virgin Olive Oil of Show
Aminya Olive Oil – Tri Star Trading Pty Ltd, Eastwood NSW

Champion Table Olive of Show
Greek Style Sevilano – Eagle Vale Olives, Geraldton WA

BEER

Champion Beer of Show
Hef – Burleigh Brewing Company, West Burleigh QLD



- ★ More than 400,000 people attended Ekka, up more than 20 per cent on last year.
- ★ The Cotton and Wool Parades were hugely popular with more than 25,000 people attending.
- ★ There were 3,600 jobs created especially for the show, not including the 800 volunteers who make the Ekka happen.
- ★ Around 3,570 Japanese pancakes and dumplings eaten.
- ★ The famous Nestle Peters Strawberry Sundaes continued in popularity with 145,000 sales.
- ★ Almost 16,000 slices of Woodfire Pizza eaten.
- ★ 1,300 Royal Queensland Deli bags were sold.
- ★ The Dairy Farmers Milking Barn milked 30 cows each day in the animal nursery.
- ★ CWA ladies made and sold 4,375 scones.

ROYAL QUEENSLAND FOOD AND WINE SHOW



SORBET IN THE MIX HERALDS AUSSIE FIRST

An exciting Australian first ice cream, gelato and sorbet show will be one of eight competitions featuring in the RNA's 2011 Royal Queensland Food and Wine Show (RQFWS)

Next year will mark the third year this exciting and innovative show has been operating, following its debut in 2009 with four competitions – dairy, beef, wine and sausage.

This year the RQFWS expanded and introduced three new competitions to showcase lamb, olive oil and beer.

RNA Chief Executive Jonathan Tunny said the introduction of a separate ice cream, gelato and sorbet competition will showcase the nation's best products.

"This the first time in Australia that a competition will be solely dedicated to judging the best of the best in sorbets, gelato and ice cream," he said.

"The industry is fully supportive and our aim is to make these the premier awards in the nation."

Mr Tunny said although Queensland produces some of the best ice cream, gelato and sorbet on offer, tough competition from interstate is sure to make these awards highly sought after.

"This competition will also feature a class for non cow's milk ice cream which recognises the growing market for people who are lactose intolerant."

The RQFWS National Ice Cream, Gelato and Sorbet Competition will be judged in May 2011. More information on (07) 3253 3921.

YOU'VE REACHED THE PEAK...
NOW GET THE RECOGNITION
YOU DESERVE

ENTER THE 2011 ROYAL QUEENSLAND
FOOD AND WINE SHOW



If you're an Australian producer with a passion for excellence, enter the 2011 Royal Queensland Food and Wine Show. Contact entries@rna.org.au for full details of the following competitions.

Cheese and Dairy Produce Show

Entries Close 7 April 2011
Judging 9-11 May 2011

NEW!- National Ice Cream, Gelato and Sorbet Show

Entries Close 7 April 2011
Judging 10-12 May 2011
New competition for 2011

Branded Beef and Branded Lamb Competition

Entries Close May 2011
Judging June 2011

Royal Queensland Wine Show

Entries Close 19 May 2011
Judging 3-7 July 2011
RQWS Awards Dinner 7 July 2011

Olive Oil and Table Olive Show

New in 2011 will be olive tapenade classes
Entries Close 17 June 2011
Judging 13-14 July 2011

Beer Show

Entries close September 2011
Judging October 2011

New! – 2011 Masterclass Series

Following the sell-out success of the inaugural RQFWS Masterclass held in conjunction with the 2010 Beer Show, the RNA is organising a series of masterclasses in cheese, wine and beer for 2011. The classes offer the public a unique opportunity to learn from the best in the business. To secure your place, email your interest to masterclass@royalqueenslandshow.com.au

Stewards wanted

The RNA is calling for volunteers to work as stewards for the prestigious 2011 Royal Queensland Food and Wine Show competitions.

If you're keen to gain experience and knowledge from the best in the food and wine industry please contact

RNA Competition Officer Andrew Tudor on 07 3253 3921 or atudor@royalqueenslandshow.com.au for further information.



Many thanks to our sponsors.

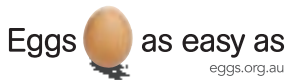
Grand Champion



Champion



Blue Ribbon



Dedicated to a better Brisbane



EVENT CALENDER

WHAT'S COMING UP ...

December 2010

No Sleeps Til' Brisbane

Sunday 19 December 2010

Multistage metal and punk music festival featuring Megadeath, Descendant, Drop Kick Murphys and More...

Brisbane New Year's Eve Hollywood Ball

Saturday 31 December 2010

The venue reminded some committee members of the Universal Studios so a HOLLYWOOD/Black Tie theme is planned.

Brisbane Bandits – Home Games

Thursday 9 – Saturday 11 December & Thursday 30 December – Sunday 2 January 2011

January 2011

IGA kids music festival – Rhymes

Sunday 23 January

'Rhymes' is the very first kids' music festival held at the RNA Showgrounds. It will feature the very best in kid's entertainment all to one place, for one massive day out for kids and families. Three main stages will run the best in kids entertainment all day.

Line up includes – Hi 5™, Yo Gabba Gabba™, BEN 10™, Angelina Ballerina™, Bob the Builder™, Spiderman™ and Ironman™.

Brisbane Bandits – Home Games

Friday 8 – Saturday 15 January & Thursday 27 – Saturday 29 January

February 2011

Laneway Festival

Friday 4 February 2011

Life to the Max with Kurek Ashley

Saturday 12 – Sunday 13 February

Two Day workshop, providing participants with the tools and strategies to move their life to the next level.

Paper Craft Festival

Friday 18 – Sunday 20 February

Ideal Bridal Show

Friday 18 – Sunday 20 February

Wedding directory for bridal expo, wedding gowns, wedding reception venues, florists and celebrants.

Bloodstock Sale

Sunday 20 February 2011

Thoroughbred Auction for yearlings and two year old horses.

Soundwaves

Saturday 26 February 2011

Soundwave returns, bigger, better & going where no festival has gone before.

March 2011

2011 Courier Mail Sunday Mail Home Show

Saturday 5 – Sunday 14 March

The Courier-Mail Sunday Mail Home Show attracts many visitors from a large area. This exhibition features over 300 exhibitors showcasing a dynamic of goods and services.

Brisbane Snow Show

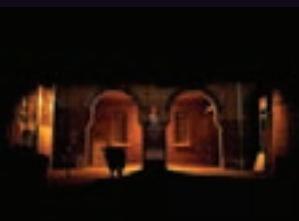
Saturday 19 – Sunday 20 March

The Brisbane Snow Show will highlight the leading resorts, accommodation providers, wholesalers, transportation providers for Australia, New Zealand, Japan and Canada in a two day show.

Doll and Bear Show

Sunday 20 March

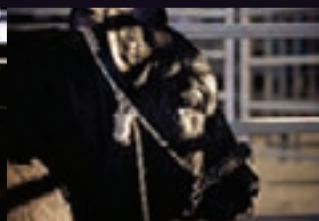
ALL IN A DAY AT THE EKKA



5.59am Dawn of a new day



7.07am Cattle Pavilion



7.28am Resting before competition



7.56am Enjoying a laugh



8.41am On the move

RNA SHOWGROUNDS REGENERATION GETS ULDA GREEN LIGHT

A major planning milestone in the RNA's history was reached on November 30, following approval of the \$2.9 billion RNA Showgrounds Masterplan by the Urban Land Development Authority (ULDA).

Minister for Infrastructure and Planning Stirling Hinchliffe made the announcement at a special media conference at the RNA and said it represented a new vision for the RNA Showgrounds which will see much of the site open to the public all year round.

Mr Hinchliffe said the redevelopment would ensure the financial future of the Ekka and create a year round vibrant commercial, residential and retail precinct. He said the RNA had applied to redevelop under a quarter of the site, generally around the boundary, to fund much needed improvements to ageing facilities.

"The RNA would like to see some of the site redeveloped to fund a general upgrade of the Ekka showgrounds and to ensure the show goes well into the future" he said.

"The Ekka is a Queensland tradition and the RNA has advised the Government this development will allow for much needed improvements and the continued presence of Ekka favourites such as the Wood Chop arena, Side Show Alley and both the larger and smaller Show Rings.

"It's important to remember maintaining these facilities for the annual show costs money.

"We do not want to go down the same path as other cities that have moved their shows from the centre of the city to outer areas.

"I'm pleased the RNA, working with Lend Lease and the ULDA, have found a way to keep the Ekka at Bowen Hills and make use of this valuable site for more than just the ten days of the Ekka show."

The RNA's development application included 20,000m² of retail space and 340,000m² of commercial and residential space. The approved

application will include a large fresh food market and homes for an estimated 3,000 residents.

RNA Chief Executive Jonathan Tunny said the regeneration of the show buildings also ensure their longevity.

"All Queenslanders treasure the historical significance of the Ekka and the RNA Showgrounds which has been home to the iconic Royal Queensland Show since it was first held in 1876," he said.

"The RNA is committed to keeping the historic feel and relevance of the show and believes this regeneration will not just enhance and energise the Ekka but guarantee it remains at its rightful birthplace – the RNA Showgrounds – for future generations to enjoy.

"Importantly, this essential regeneration means long overdue upgrades will be made to our main animal facilities such as the horse and cattle pavilions. These exciting upgrades will provide state of the art facilities specifically designed to cater for animal safety and hygiene."

"This regeneration will not just enhance and energise the Ekka but guarantee it remains at its rightful birthplace – the RNA Showgrounds – for future generations to enjoy."



9.53am Helping Dad

2.59pm Woodchop arena

5.24pm Sideshow alley

8.43pm Fireworks

10.08pm Day's end

Show off your excellent breeding.

Purchase your RNA Membership.

Free entry to Ekka is just one of the great benefits you'll enjoy as a RNA Member:

- Free 10 day admission to Ekka for you and a guest (bring a different friend each day)
- Access to the Members' Grandstand and Bar
- Free use of the Cloakroom during Ekka
- Reduced Royal Queensland Show competition fees for most sections
- Discounted venue hire at the RNA Showgrounds for functions outside of Ekka
- Free parking at the RNA Showgrounds for events outside of Ekka
- Regular Showbiz newsletter
- Junior Membership starting from \$45.00

Apply online at www.rna.org.au or phone the RNA Membership Department on 07 3253 3900

From
\$105.00*
per adult

*Conditions apply



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND