



RNA THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND



ROYAL INTERNATIONAL CONVENTION CENTRE BRISBANE AUSTRALIA



BRISBANE SHOW GROUNDS



Ekka
Royal Queensland Show

SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA

2014
SUMMER
EDITION



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CHRISTMAS
LUNCH SORTED

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Welcome



From hosting HRH, The Princess Royal Princess Anne to staging our 137th Royal Queensland Show, 2014 has been a successful and inspiring year for the RNA.

In October the RNA hosted the Royal Agricultural Society of the Commonwealth (RASC) conference at our Royal International Convention Centre. This prestigious international conference attracted more than 230 delegates from show societies around the world.

As president of RASC, HRH attended and addressed the conference and paid tribute to the resilience farmers had shown in the face of crippling drought and also praised the Brisbane Showgrounds Regeneration Project. It was the fourth time in the RNA's 139 year history that we had hosted a Royal visit and the conference was one of more than 230 events held at our showgrounds precinct this year.

In September, we announced another major milestone in the regeneration project with construction commencing on stage two. This includes the new King Street precinct, a four star Rydges hotel, up to 40 retail and food outlets and 401 new residences. Due to construction there will be some locational changes for Ekka competitions next year which are detailed in this edition of Showbiz and information has been sent to exhibitors.

The Brisbane Showgrounds redevelopment is a legacy building project of which we can all be proud. It will ensure future generations can enjoy new and improved facilities, not just at show time but all year round and most importantly guarantees the Ekka remains here forever.

For the first time in the Ekka's history the show ran for two full weekends this year - from August 8-17. It was another great success where hundreds of thousands of people, from the country and city, came together to celebrate what makes this state great.

As the year comes to a close, I would like to thank all our members, exhibitors, competitors and volunteers for their support. I would also like to thank my fellow RNA Councillors and RNA staff for their hard work and dedication and I wish you all a safe and happy Christmas and New Year.

A handwritten signature of David Thomas in black ink.

David Thomas
RNA President

Q&A

with new RNA Councillors

Two of Queensland's leading beef producers have been appointed to the RNA Council. Blackall grazier Liz Allen and Roma's Ian Galloway have replaced long serving retiring RNA Councillors and cattlemen Alastair Bassingthwaighte and Philip Harpham.

Ian Galloway

Mr Galloway, a stud cattle breeder, operates the Cootharaba Hereford, Duarran Brangus and Red Angus studs, plus the Cootharaba Bonsmara Stud. The Cootharaba Hereford stud is Australia's oldest - founded in 1926 by Ian's grandfather JJ Galloway. Mr Galloway oversees 25,000ha and 4,500 head of cattle across western Queensland.

He has served as President of the Australian Hereford Society; as a committee member on the Brangus World Congress and judged cattle in Royal Shows across Australia, plus at international competitions. He is passionate about educating the next generation in the Australian cattle industry.



How long have you been involved with the RNA?

My association with the RNA has been as long as I can remember. My Grandfather started exhibiting in 1928, taking his show team of Hereford Cattle to the railhead at Pomona in a bullock wagon, then by rail to Brisbane, so I have been involved with the exhibiting of cattle most of my life. The family have exhibited every year since, except for the war years.

What committees will you be a member of?

I am involved with the Beef Cattle, Veterinary, Biosecurity & Animal Welfare and Joint Stock Committees.

What do you hope to bring to the RNA as a Councillor?

My aim at the RNA is to bring country to the city and to lessen the divide and understanding between these two communities. The young and young at heart are searching for knowledge of the bush and its people, the RNA has some wonderful educational programs and we need people to utilise these.

The Ekka has always involved the whole community of Brisbane and beyond and I hope I can keep this tradition going. Being from the west we find that city folk have little understanding of life on the land and I intend to bridge this gap.

What is your fondest Ekka memory?

I love going to the Ekka each year to catch up with old friends and acquaintances from all over. They can be from Cloncurry to Dorigo, Katherine to Wagga and it is this kinship that makes the Ekka so great for exhibitors.

Q&A

with new RNA Councillors

Liz Allen

Ms Allen is a partner in the family grazing enterprise running stud and commercial Santa Gertrudis at Blackall and brings more than 22 years of experience within the sheep and cattle industries and an in-depth knowledge of the RNA.

She has held positions at the RNA, Australian Agricultural Company, Meat and Livestock Australia and AgForce Queensland.



How long have you been involved with the RNA?

I've been coming to the Ekka since I was 10 months of age and have only missed four Shows. I've been a competitor (Stud Beef and Photography), former employee (Functions Coordinator 2004-06 and Competitions Coordinator 2006-07) and a Steward/Honorary Council Steward in the Stud Beef section since 2002.

What committees will you be a member of?

Beef Cattle and Meat Hall, Dairy Cattle and Dairy Goats, Animal Boulevard and Joint Stock Committees

What is your aim as an RNA Councillor?

To ensure the show is a great experience for our competitors and visitors, maintaining the highest standards of judging and ensuring the Ekka continues to be the biggest and best show in our great state of Queensland.

What is your fondest Ekka memory?

Watching the Stud Beef Cattle judging (and many long and fun nights at the Cattleman's Bar)!!

The Social Network

If you want to stay connected with the RNA and keep up to date with all the events that are held here at the Brisbane Showgrounds, follow us on social media.

We have Twitter, Facebook and Instagram accounts across all our brands.



@brisshowgrounds



@brisbaneshowgrounds



@brisbaneshowgrounds



@royal_icc



Royal International Convention Centre



@royalicc



@QldFoodWineShow



Royal Queensland Food and Wine Show



@rqfws



@TheEkka



Ekka



@theekka

Ekka

Royal Queensland Show

2015 RNA Paddock to Palate Competition

Australia's most comprehensive beef supply chain competition is also Australia's richest.

The Royal National Agricultural and Industrial Association of Queensland is pleased to advise that entries are now open for the 2015 RNA Paddock to Palate Competition presented by Mort & Co.

Australia's richest feedlot competition gives farmers a chance to cash in on more than \$45,000.00 in prize money.

Now in its 18th year, 2015 will once again see the competition begin with the feedlot phase being conducted at one of Australia's largest and most modern feedlots, Mort & Co's Grassdale Feedlot at Dalby.

Recognised as the beef supply chain competition to enter, it entices leading end product and customer focused beef producers to accept the challenge that this competition poses.

Breed societies will be eager to promote this competition amongst members and put their breed to the test in this encompassing feed chain competition.

For further information please contact:
RNA Beef Cattle Coordinator
07 3253 3921

7-16 August 2015

Major Sponsors

Image courtesy of Mort & Co



A ROYAL AFFAIR

2014 RASC conference special



HRH, The Princess Royal pictured on the final day of the 2014 conference at the Royal International Convention Centre with RASC Trustees.



Back row from left - Leona Dargis, Colin McDonald, Allan Murray

Second back row from left - John Bennett, Christopher Riddle, Anna Playfair-Hannay, Andrew Gilmour

Middle row from left - Simon Orpwood, Edwin White, RNA Chief Executive Brendan Christou, RNA Senior Vice President Dan O'Connor

Front row from left - Michael Lambert, The RT Hon Lord Vestey DL, Jane Thomas, HRH, The Princess Royal, RNA President Justice David Thomas

A royal result for the RNA

The RNA hosted a prestigious agricultural conference in October with special guest Her Royal Highness, The Princess Royal (Princess Anne), in attendance.



The 26th Royal Agricultural Society of the Commonwealth (RASC) conference was held from 21-24 October at the Royal International Convention Centre and generated more than \$2.1 million for the Brisbane economy.

More than 230 delegates from around the world attended the conference which was addressed by Her Royal Highness, The Princess Royal (Princess Anne) on Tuesday, 21 October.

It was a historic moment for the RNA hosting HRH, The Princess Royal, who attended all four days of the conference. It was also the first time the RASC conference had been held in Queensland.

While in attendance HRH, The Princess Royal interacted with local and international delegates and paid tribute to Queenslanders in the wake of the 2011 floods and the resilience of Queensland farmers during the drought.

She praised the RNA for its vision and commitment to the \$2.9 billion Brisbane Showgrounds Regeneration Project and paid tribute to Queensland's world-class primary industries.

The RASC conference primarily looked at the future sustainability of agricultural shows and the farming sector around the world.

It attracted international and domestic key note speakers from countries including Zambia, the UK, Asia and the USA.

RASC speakers covered topics such as food security and the GM products debate, how to utilise social media, how to attract sponsorship and the secrets behind successful agricultural shows.

On the final day of the conference it was announced that the 2016 RASC conference will be held in Singapore.

Founded in 1957, the RASC is made up of over 50 leading national and regional agricultural show societies, agricultural associations and research bodies working in 20 Commonwealth countries. RASC members convene to discuss issues facing agricultural industries and societies. HRH, The Princess Royal took over the role of RASC President in 2011 from her father, HRH, The Duke of Edinburgh (Prince Philip), who founded the society.

RASC highlights



HRH, The Princess Royal with RASC conference delegates



The 2014 RASC conference delegates



RNA President Justice David Thomas (right) hands over the RASC conference plaque to Kenny Eng from Kranji Countryside, Singapore - the incoming host society for the next RASC conference in 2016



RNA President Justice David Thomas and Jane Thomas farewelling HRH, The Princess Royal after a successful and enjoyable 2014 conference

RASC 2014



SPEAKER HIGHLIGHTS

Professor Paul Teng - Food security: Challenges in an inter-connected developing world

Professor Teng believes food security is a defining issue of the 21st Century and requires concerted and collaborative action to adequately address its multiple dimensions of food availability (production and imports), physical access to food (supply chains and supply stability), economic access to food (pricing, affordability) and food utilisation (nutrition, safety). He is Dean, Graduate Studies and Professional Learning, National Institute of Education and concurrently, Senior Fellow (Food Security), S. Rajaratnam School of International Studies, Nanyang Technological University, Singapore. He is also Chair, Asia BioBusiness Pte. Ltd.

Professor Peter Little AM - The tsunami of disappointment – managing Gen Ys and Millennials

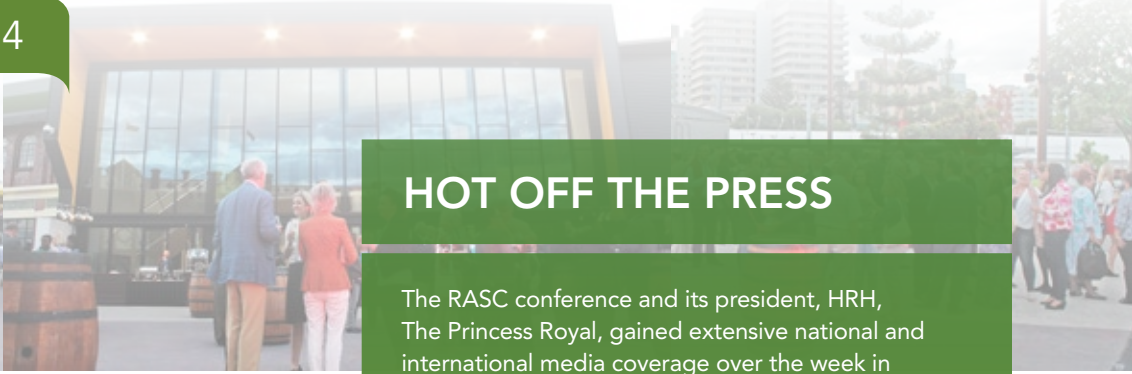
Professor Little covered topics including Generation Y and the challenges they and their employees and educators may face. Generation Y, the largest generation to enter the workforce, has been identified as having high expectations of workplace satisfaction and progression. Similarly, status is an important factor in their working lives, leading to a desire to regularly take “the next step”. But, is a tsunami of disappointment about to break across these high expectations? Technological innovation is predicted to displace nearly half of the presently identified employment categories over the next two decades, if not sooner, a phenomenon which will be compounded by global competition for jobs. This will necessitate a full commitment to lifelong learning by Generation Y and the agility to adapt to fast changing circumstances and careers. There are profound challenges not just for Generation Y but also for employers and educators.

Professor Little is Deputy Vice-Chancellor (Corporate Programs and Partnerships), Queensland University of Technology and an RNA Councillor.

Inonge Mubanga Samboko - My voyage and my vision for my village in Zambia

Australian agriculture could hold the secret to many of the human social and disease problems currently facing many small African villages and communities according to Inonge Mubanga Samboko, who completed a one month study tour of South Australian dairy and pig farms in 2013. The young female farmer, from the village of Kaniki in Zambia, believes that agricultural enterprises can improve the lives of the 400 people in her village. Her six hectare pig, dairy cattle and banana farm currently employs three people, but after learning more about Australian farming practices on her study tour and through the work of RASC, Inonge has plans for a large dairy herd which could employ up to 40 workers.

RASC 2014



A ROYAL BBQ

Her Royal Highness, The Princess Royal was treated to some of Queensland's finest produce at a BBQ hosted by the RNA during the conference.

The "Great Australian BBQ" menu, created exclusively for the royal visit, was designed to showcase the best of the best and give The Princess Royal a taste of what Queensland has to offer. It was held under the stars at the Royal ICC's Plaza where more than 250 people gathered to eat some of Australia's finest cuisine... and to get a glimpse of the princess.

Royal ICC Executive Chef, Sean Cummings, said it was all about keeping it local and using only the best ingredients.

The carefully designed menu included Australia's best steak, as voted by top food critics at our Royal Queensland Food and Wine Show, grilled Gold Coast tiger prawns marinated in lemon myrtle, Australian cheeses and modern takes on the Australian classics pavlova and lamingtons.

HOT OFF THE PRESS

The RASC conference and its president, HRH, The Princess Royal, gained extensive national and international media coverage over the week in Brisbane, reaching an audience of more than 9 million people.

RASC delegates joined the conversation using #RASCbrisbane



Jen Puente @HelloMsPuente Oct 21
An address from HRH The Princess Royal at the #RASCbrisbane. Is this really happening? #AMAZING @THE_RASC @IAFE

Cassandra MacDonald #@CassMacD2 Oct 22
'Farmers care for 59% of the land in Australia'- Charles Bourke. #RASCbrisbane. We therefore have a major responsibility as caretakers!!

Philippa Rumble @PipRumble Oct 22
Last night was so much fun! At the Great Australian #BBQ and The Rooftop Express #RASCbrisbane #RASCConference

Hannah Barber @Miss_Barber Oct 21
Outstanding venue @BrisShowgrounds for opening of #RASCbrisbane & address by HRH The Princess Royal @ASCYouthGroup

Kate Henne @K_eightyloren Oct 22
HRH listening to the importance of Ag to Aust families #RASCbrisbane @NationalFarmers



MEET THE RASC DELEGATES



Bernard Moonga, Zambia (left)
Rebecca Neumbe, Uganda



Georgia Clark, Wyee Point NSW (left)
Marilyn Terlich, Pleasant Hill NSW



Ellen Newberry, Guyra NSW (left)
Inonge Mubanga Samboko, Zambia



From left: Jim Tucker, CEO IAFE USA
Debbie Dreyfus-Schronk, IAFE USA
Brendan Christou, RNA Chief Executive
Michael Lambert, RASC
Jessica Underberg, USA Eerie County Fair



Hannah Barber, Parkes NSW (left)
Amy Pursehouse, Arian Park NSW

RASC 2014



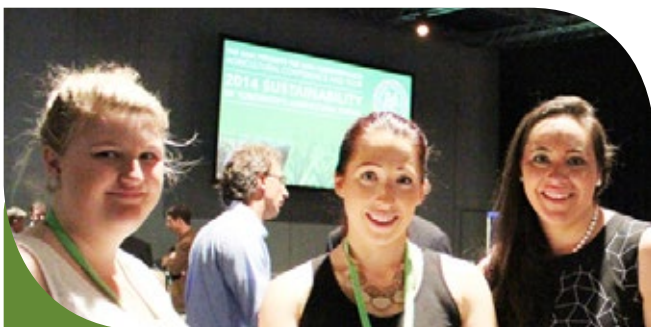
From left: Sue Ryan, Sydney NSW
 Robert Ryan OAM, Sydney NSW
 Sue Sharpe, Camden NSW
 Philip Bruem AM, Sydney NSW
 Celia Bruem, Sydney NSW
 Dr Anna Cameron, Blackbutt QLD
 Alexandra Blundell, Blackbutt QLD



From left: Ashley Wright – Hands, Berry NSW
 Eilis McCormack, Wagga Wagga NSW
 Josh Gilbert, Wagga Wagga NSW



From left: Emily Craven, Somerset England
 Michael Halliday, Dumfries Scotland
 Cassie Macdonald, Adaminaby NSW



From left: Jessica Lewis, Berry NSW
 Lauren Hennig, Edmonton Canada
 Ellen Newberry, Guyr NSW



Joy Potter, Caramut VIC
 Geoffrey Norris, Gruyere VIC



From left: Martin Shaw, Yorkshire UK
 Vivien McDonald, Belfast Ireland
 Eileen Hogan, Mirfield Yorkshire



From left: Ivy Singh-Lim, Singapore
 John Bennett, Sydney NSW
 Kenny Eng, Singapore
 Chelsea Wan, Singapore

The latest news, development and innovation at Brisbane's ever evolving showgrounds precinct.

Precinct

The Yards sales office is now open

For more information call 1800 448 757 or visit www.theyards.com.au

Lend Lease releases The Yards' second tower at Brisbane Showgrounds

Record sales led Lend Lease to release South Yard, the second tower in The Yards at Brisbane Showgrounds, four months ahead of schedule on 29 November.

The Yards has 401 residences across 16 and 18 level towers, and 11 terraces. The first release was the 208 apartment tower, North Yard, now nearly sold out, which set a Brisbane record in September selling 160 apartments in just four hours.

CEO of Lend Lease's Property business in Australia, Tarun Gupta said it was satisfying to bring South Yard to the market ahead of schedule and an exciting milestone for Lend Lease and development partner, RNA.

"Our great success on North Yard has given us confirmation buyers are attracted to the food-focused high street - King Street - we're creating together, and the amenity and quality we're offering," Mr Gupta said.

South Yard has 182 apartments over 16 levels, including 84 two-bedroom two-bathroom, 28 two-bedroom one-bathroom and 70 one-bedroom one-bathroom. Prices range from \$385,000 for a one-bedroom apartment and \$525,000 for two-bedroom one-bathroom apartment.

Designed by award-winning architects, Hayball, The Yards features state-of-the-art kitchens, and floor-plans that maximize breezes, views and natural light. All apartments in South Yard feature an energy monitoring system to allow greater individual management of energy usage. Internal features include ceiling mounted track lighting, customised mobile kitchen island bench featuring designer, reinforced-concrete benchtop and movable shelving.

Hayball Director, Robert Stent said inspiration for the distinctive façade along Carriage Way came from the precinct's character, playing off the existing grandstands' brickwork with distinctive red and orange colours and textures.

"We've activated the building's edges to create an urban environment reminiscent of a city streetscape, and focused on amenity to encourage neighbours to interact with each other," said Mr Stent.

South Yard shares the 2,500 square metre health and lifestyle podium, which includes 20 wellness and entertainment hubs dotted through green gardens. The podium also features an origami-shaped pool, with internal bench seating, and is bordered by five private pool terraces, giving opportunities to entertain and relax.

The Yards will front the precinct's new high street, King Street, and will include a 1,200 square metre supermarket and 800 square metres of specialty retail. When complete, King Street will become a living history reflecting the Brisbane Showgrounds rich and diverse 139 years of heritage and will include up to 40 cafes, bars, street dining options and fresh food providers.

The Yards is expected to commence construction mid-2015. The first residential apartments at Brisbane Showgrounds, The Green, are sold out and currently under construction to be completed by mid-2015.

LIVE KING ST

THE YARDS

APARTMENTS



NOW SELLING 2 BEDROOM CITY FACING APARTMENTS

Choose from a selection of stunning **2 bedroom, city facing apartments** and live in Brisbane's newest inner-city hub:

- ▶ Surrounded by street dining, entertainment and retail conveniences from 2015
- ▶ Exclusive resident wellness and entertainment podium
- ▶ Brisbane's brand new King Street precinct



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Render indicative only and an artist's impression. Individual unit views may vary from that shown.



All about Queensland's largest event – the aRoyal Queensland Show (Ekka) – including competitions, entertainment, exhibitors, personalities and people.

Record prize offered for paddock to palate heavyweights

Australian farmers have the chance to cash in on more than \$45,000 in prize money with the RNA today (December 18) launching the nation's richest competition of its kind – the RNA Paddock to Palate Competition presented by Mort & Co.

Now in its eighteenth year, prize money has increased from \$7,000 to a whopping \$45,000 with the Export Class tripling its prize money (steers monitored over 100 days) and the addition of an exciting new class - Trade Class (steers monitored over 70 days).

RNA Chief Executive Brendan Christou said the introduction of these two classes was to ensure better representation of the commercial operation of the Australian Cattle industry from paddock to palate and to cover both the domestic and export markets.

"The RNA is a very proud champion of agriculture and we are delighted to be able to bring some early Christmas cheer considering the crippling impact drought is having," he said.

"It is regarded as the most prestigious and comprehensive beef supply chain competition in the nation as it follows the product all the way from the paddock to the consumer.

"It brings together the top producers in the country and sets a benchmark for the industry."

Top honours in last year's competition went to G Morgan & Co from Condamine in Queensland who won \$5,000 for their pen of Durham Blacks, a composite breed developed by their family.

The competition is four phased comprising the best aggregate weight gain over 100 days (70 days for trade); a carcass competition; MSA eating quality competition and finishing in a beef taste off – a palate competition where a portion of striploin is cooked and judged by expert chefs.

The exhibitor who polls the highest aggregate score across these four 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.

Each exhibitor will be limited to entering a maximum of three pens per class with each pen comprising seven steers, with the best six judged.

Nominations will be capped at 994 per class and exhibitors are encouraged to get their entries in long before the February 6, 2015 nomination closure date to avoid disappointment.

Proud sponsors for the 2015 competition include:

Mort & Co; JBS Australia; Rabobank; Zoetis; Elanco Animal Health; Virbac; Performance Feeds Pty Ltd; Black Truck Sales; Grant, Daniel & Long (GDL) and Thompson Longhorn. (continued overleaf)

Entries now open

For further information:

<http://www.royalqueenslandshow.com.au/competition-categories/beef/>

2015 RNA Paddock to Palate Competition

The prize pool in 2015 will be split over the two classes with cash prizes and trophies allocated as per below:

Class 37 Export 100 Day Competitions

Action/Class	Placing	Prize
Mort & Co Overall Winner Class 37	1st	\$5,000 and Duncan Sturrock Perpetual Trophy
	2nd	\$2,500
	3rd	\$1,500
Class 37A Mort & Co Best Weight Gain for Pen of Six Grain-Fed Steers	1st	\$3,000
	2nd	\$1,500
	3rd	\$500
Black Truck Sales Highest Individual Weight Gain Class 37	1st	\$1,500
Class 37B JBS Australia Pen of 6 Carcass Competition	1st	\$3,000
	2nd	\$1,500
	3rd	\$500
JBS Australia Champion Carcass Class 37	Ch	\$1,000
JBS Australia Reserve Champion Carcass Class 37	Res Ch	\$500
Class 37C Black Truck Sales MSA Eating Quality	1st	\$200
	2nd	\$100
	3rd	\$50
Class 37D Thompson Longhorn Beef Taste-Off	1st	\$200
	2nd	\$100
	3rd	\$50
Class 37 Prize Pool		\$22,700

Class 38 Trade 70 Day Competition

Action/Class	Placing	Prize
JBS Australia Overall Winner Class 38	1st	\$5,000 and Ken Crotty Perpetual Trophy
	2nd	\$2,500
	3rd	\$1,500
Class 38A Elanco Best Weight Gain for Pen of Six Grain-Fed Steers	1st	\$3,000
	2nd	\$1,500
	3rd	\$500
Elanco Highest Individual Weight Gain Class 38	1st	\$1,500
Class 38B Grant Daniel Long Pen of 6 Carcass Competition	1st	\$3,000
	2nd	\$1,500
	3rd	\$500
Thompson Longhorn Champion Carcass Class 38	Ch	\$1,000
Thompson Longhorn Reserve Champion Carcass Class 38	Res Ch	\$500
Class 38C Elanco MSA Eating Quality	1st	\$200
	2nd	\$100
	3rd	\$50
Class 38D Thompson Longhorn Beef Taste-Off	1st	\$200
	2nd	\$100
	3rd	\$50
Class 38 Prize Pool		\$22,700

TOTAL PRIZE POOL \$45,400

Entries now open

For further information:

<http://www.royalqueenslandshow.com.au/competition-categories/beef/>

2015 Giant Pumpkin Competition

The Royal Queensland Show will kick off in 2015 with the Giant Pumpkin Competition.

Last year's Competition showcased the true heavyweights of the vegie patch with the champion pumpkin weighing in at a massive 204kg.

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.

Key dates to remember

Entries open:	Monday 9 March 2015
Entries close:	Friday 17 April 2015
Delivery of pumpkins:	Strictly between 8.00am – 9.30am on Saturday 16 May 2015
Judging:	Saturday 16 May 2015
Judging location:	Pillow Talk Ipswich Store, Shop BG3, Riverlink Shopping Centre Corner of The Terrace and Downs Street
Judging starts:	10.30am

To order your seeds contact coordinator
Cassandra Hamlin on

chamlin@royalqueenslandshow.com.au

New locations for 2015 Royal Queensland Show Competitions

Due to the ongoing Brisbane Showgrounds Regeneration Project, the 2015 Royal Queensland Show will feature locational changes for several competitions.

Since the commencement of the 15 year regeneration project in 2010, some competitions and exhibits have been relocated to accommodate construction. The RNA is grateful for the understanding and patience of our exhibitors as this once in a century project transforms our iconic showgrounds precinct – the birthplace of Ekka.

To date, the project has resulted in the completion of major stage one works including the Royal ICC and adjoining Plaza area which have provided the Ekka with world class facilities for patrons and exhibitors to enjoy. As you may be aware, several buildings have been earmarked for redevelopment as part of Stage 2 works which commenced in mid-September.

The Commerce Building has been removed to accommodate the new King Street precinct, while the Auditorium will be removed in early 2015 for construction to begin on the second residential stage known as the Yards.

The ground floor of the Exhibition Building will not be in use for next year's show as construction works will have commenced on the new four star hotel. Due to these works, several competitions will be relocated.

The RNA is mindful of the impact locational changes can have and our staff are working hard to keep our competitors and exhibitors regularly informed ensuring disruption is kept to a minimum.

Dairy Cattle judging changes

The 2015 Royal Queensland Show will feature new judging days for Dairy Cattle. Traditionally the main two judging days were held on the Monday and Tuesday of the second week of show.

From next year this will shift to Thursday August 14, 2015 and Friday August 15, 2015. Youth competition judging will also shift from the first Sunday of Show to People's Day Wednesday August 13, 2015.

This is part of helping to increase the promotion and awareness of the dairy cattle competitions to the public commencing on People's Day which draws the biggest crowds of show.

Due to the judging date change there will be new arrival and departure dates and times which will benefit exhibitors by allowing bump-in and bump-out to occur outside of peak traffic times.

The Brisbane Showgrounds redevelopment is a legacy building project of which we can all be proud. It will ensure future generations can enjoy new and improved facilities, not just at show time but all year round, and most importantly guarantees the Ekka remains here forever.

Exhibitors have recently been sent information outlining the new locations for the following competitions in more detail:

The Cat and Pisciculture Competitions

will move from Building 11 to the lower level of the Royal International Convention Centre (Royal ICC).

The Canine Competition

will move from the lower level of the Royal ICC and Plaza to a larger space in Buildings 10, 11 and part of 13 – on Alexandria Street.

The Poultry, Pigeons and Birds Competition

will move from Building 10 in Animal Boulevard to the Dairy Pavilion.

Dairy Cattle will now arrive from 9pm Saturday, 8 August to 8am Sunday, 9 August and between 9pm Sunday August 9 to 8am Monday August 10. Departures times are scheduled from 9pm Saturday, 15 August to 8am Sunday, 16 August

There will be no changes to the judging location with all rings located on Oval 2 similar to last year. The RNA appreciates and understands the location of some rides caused concern and are implementing improved staging for next year. Neighbouring rides and amusements will be kept at a reasonable distance from the rings to ensure the well-being of our dairy cattle during judging.

For more information please contact the RNA Competitions Department on 3253 3900.

Food glorious food: Royal Queensland Food and Wine Show news, recipes, foodies and produce.

Palate



A Christmas feast

This Christmas impress your guests with a delicious menu that promotes the best of the best in Queensland produce.

The Royal International Convention Centre's Executive Chef, Sean Cummings, has your Christmas lunch sorted with this festive menu, exclusively created for Showbiz readers.

Chef Cummings has created two options for the main course – one for the budding masterchef and one for the BBQ lover, including award-winning steak from the Royal Queensland Food and Wine Show.

We'd love to see your take on this menu, tag us in your Christmas lunch pics

@Royalicc on Instagram.

ENTRÉE

Smoked chicken, pine nut, ricotta and semi dried tomato tart with baby rocket pesto and balsamic marinated baby tomatoes



Ingredients (to make 4)

- Pack of short crust pastry (or filo pastry)
- 280g Egg pulp
- 120g Cherry vine tomatoes
- A bunch of herb seedlings
- 200g Semi dried tomatoes
- 200g Smoked chicken or ham
- 40ml Cream
- 40g Pine nuts
- 40g Feta
- 80g Pesto

Directions

1. Pre heat the oven to 140c
2. Lay out four pre-made short cut pastry shells
3. Cut semi dried tomatoes and chicken into 1cm pieces.
4. Crumble feta and mix
5. Place chicken, tomato and feta mix in pastry shell (fill 2/3)
6. Pour seasoned egg and cream mix into shell and bake immediately on 140c until the egg has set (approx. 10 minutes)
7. Remove and allow to cool, serve with pesto, slow roasted cherry tomato and basil seedlings

Prosciutto wrapped chicken with dauphine potatoes



Ingredients

(to make 4)

- 4 chicken breasts
- 200g Thinly sliced prosciutto
- 200g Asparagus
- 8 Large King Edward potatoes
- 500ml Double cream
- 500ml Milk
- 3 Garlic cloves
- 100g Gruyere cheese (optional)

Directions

Dauphinoise potatoes

1. Heat oven to 170C
2. Tip the cream, milk and garlic into a large saucepan and bring to a simmer
3. Slice the potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked
4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan
5. Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth
6. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface
7. Scatter over the cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough

Directions

Chicken

1. Place slice of prosciutto on chopping board, then place chicken breast at an end and wrap the breast tightly with the prosciutto.
2. Bake at 190C for 20 mins.
3. Serve immediately with the Dauphinois potatoes, sauteed asparagus and a sauce of your choice such as a red wine jus

BBQ Delight



Ingredients

Prawns

- 6 Mooloolaba Ocean King Prawns (If you have access, Chef Cummings recommends using local Queensland seafood)

Steak

- JBS Swift Premium rib fillet, thinly sliced (Grand Champion steak from our Royal Queensland Food and Wine Show)

Directions

Prawns

1. Peel the body of the prawn (leaving the tail and head on)
2. Grill on a hot BBQ (or pan) with a little olive oil for 2 minutes
3. Serve with a wedge of lemon
4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan

Directions

Steak

1. Season the steaks
2. Grill on a hot BBQ (or pan) with a little olive oil for 1 minute on both sides, a little more for well done
3. Let rest for 3 minutes
4. Serve with a prosciutto salad

To serve on the side...

Rocket salad with prosciutto, shaved parmesan, toasted pine nuts and white balsamic dressing:

Ingredients

Salad

- 250g wild rocket washed
- 80g pinenuts – toasted
- 100g prosciutto – sliced thinly
- 100g aged parmesan – shaved with a vegetable peeler
- 100 ml white balsamic dressing

Ingredients

Salad dressing

- 1/4 cup balsamic vinegar
- 1 tablespoon chopped garlic
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup olive oil

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 prosciutto, toasted pine nuts and shaved parmesan – serve immediately

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

Pavlova with berries



Ingredients

- 3 egg whites, at room temperature
- Pinch of salt
- 3/4 cup (175g) caster sugar
- 2 teaspoons cornflour
- 1 teaspoon Queens natural vanilla essence
- 200ml cream, whipped
- 1/2 cup (130g) Greek-style yoghurt
- 100g raspberries, washed
- 100g strawberries, washed, hulled, quartered
- 100g rockmelon

**you can add other berries to your liking*

Directions

1. Preheat oven to 110°C. Use a 10cm cutter to draw 4 circles on a sheet of baking paper. Place the paper, ink-side down, on a baking tray
2. Use an electric beater to beat the egg whites and salt until soft peaks form. Gradually add the sugar, whisking well between each addition, until thick and glossy and all the sugar has dissolved. Carefully fold in the cornflour and vanilla essence
3. Spoon the meringue evenly among the 4 circles. Spread the meringue out over each circle. Cook for 1 hour or until the meringues are crisp. Turn the oven off and use a wooden spoon to keep the door ajar. Set aside in the oven for 2-3 hours or until cooled completely
4. To serve, combine the whipped cream and yoghurt. Spread over the tops of the meringues. Top with the raspberries, strawberries, rockmelon and serve immediately

Royal Queensland Wine Show Chief Judge P J Charteris recommends a wine to match ...



the entrée

There are some powerful flavours going on here so a wine with some rich flavour, palate length and fine but bright acidity is required – 2014 Maude Wines Pinot Gris, from a great vintage and a better Pinot Gris you will not find from this harvest in NZ or Australia. Well priced too at about \$22.



the main - chicken

You could go two ways here, down the Rose path, think dry Provence style or my preference, textural Chardonnay. 2013 Salo Chardonnay from the Yarra Valley, lots of funky aromatics and great texture on the palate, about \$40.



the main - BBQ

Ah, the old Surf n Turf, very Aussie summer BBQ fare. It is in the blood of Australians to drink red wine even on the warmest of summer days so I'm thinking something that is a little more medium bodied would be best. 2013 Nick O'Leary Bolero Shiraz from a high altitude (Murrumbateman) vineyard, lots of spice and graphite aromatics with a long refined finish. Great young, but save some for at least 5 to 10 years.



the dessert

The 1907 D'Oliveiras Madeira Malvazia, this is serious "get out of town" wine. It's about \$400 but worth every cent. As for the tasting notes, one word describes this wine... profound! Perfect to finish a meal.

REGISTER NOW

Numbers are limited

The art of cheese making

For the sixth year running, teachers from across Queensland will learn how to make cheese at the RNA Teachers' Cheese Making Workshops, to be held at the Brisbane Showgrounds in February 2015.

Queensland teachers are encouraged to take part in the workshops which have in turn meant more than 2000 Queensland students have learnt the science behind how to make cheese.

Cheese connoisseur Russell Smith, who is Chief Judge of the Dairy Produce Show at the Royal Queensland Food and Wine Show (RQFWS), will be sharing his vast knowledge with Queensland teachers.

The workshops will be held from the 23-27 February, 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>



Wine recommendations

The Royal Queensland Wine Show's Chief Judge, PJ Charteris, shares his recommendations. Whether you prefer bubbles or a pinot noir, we have you covered this festive season.

Australian Sparkling	Champagne	White	Red
Value	Value	Value	Value
Janz NV \$25	Piper-Heidsieck NV \$50	2014 Jim Barry Watervale Riesling \$17	2013 SC Pannell Grenache, Shiraz, Touriga \$28
Premium	Premium	Premium	Premium
Pirie Sparkling Blanc de Blanc \$58	Veuve Fourny & Fils NV Blanc de Blanc \$55	2009 Tyrrells HVD Semillon \$35	2013 Dirty Three Holgates Road Pinot Noir \$45
Splurge	Splurge	Splurge	Splurge
Arras 2002 EJ Carr LD \$130	Taittinger Comtes de Champagne \$300	2012 Giaconda Chardonnay \$130	2013 Clonakilla Shiraz Viognier \$100

*All prices are approximate



Top prize for top drop

The winner of the 2014 Royal Queensland Food and Wine Show's Best Single Vineyard Red of Show travelled to New Zealand in December to visit top wineries as part of their award.

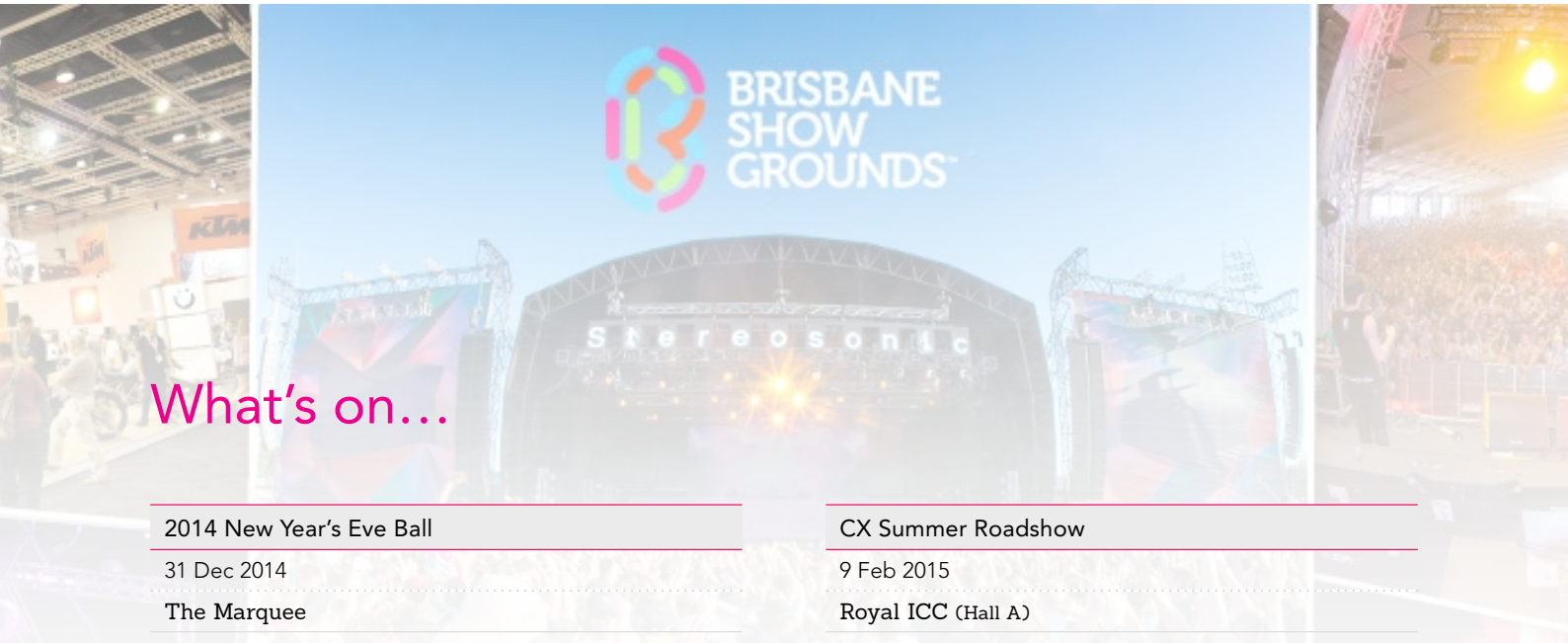
Seville Estate, who won for their 2012 Old Vine Reserve Shiraz, visited New Zealand from November 30 to December 5.

Margaret Van Der Meulen, who purchased Seville Estate in 2005 with her husband Graham, travelled with Seville's winemaker Dylan McMahon.

Mr McMahon has a strong connection to Seville Estate as his grandfather, Dr Peter McMahon, planted the first vines at Seville Estate in 1970.

The prize included four nights at New Zealand's award-winning Craggy Range winery as well as tours to Elephant Hill, Trinity Hill and Kumeu River Wines.

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Take time out to visit the Brisbane Showgrounds!



What's on...

2014 New Year's Eve Ball	CX Summer Roadshow
31 Dec 2014	9 Feb 2015
The Marquee	Royal ICC (Hall A)
Your Local Wedding Guide Brisbane Bridal Expo	Regions Q: Showcase
16 Jan 2015	13 - 14 Feb 2015
Royal ICC	Royal ICC (Hall A,B & C)
Secret Sounds presents The 1975	Soundwave Festival 2015
18 Jan 2015	28 Feb - 1 Mar 2015
The Marquee	Brisbane Showgrounds
Gloria - Carol Carnival & Talent Extravaganza	Good Life Youth Music Festival
24 Jan 2015	6 Mar 2015
Royal ICC (Hall C)	Brisbane Showgrounds
St Jerome's Laneway Festival - Brisbane 2015	Future Music Festival
31 Jan 2015	7 Mar 2015
Brisbane Showgrounds	Brisbane Showgrounds
Star Trek Live in Concert	Brisbane Snow Show
7 Feb 2015	14 - 15 Mar 2015
Royal ICC	Royal ICC (Hall A)
	National 4X4 Outdoor Show, Fishing & Boating Expo
	20 - 22 Mar 2015
	Brisbane Showgrounds



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