

# SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA

2014  
AUTUMN  
EDITION

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03

A TOUCH OF  
ROYALTY

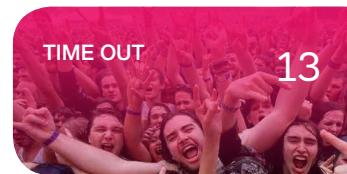
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Q&A WITH ROYAL QUEENSLAND WINE SHOW  
CHIEF JUDGE

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GRAMMY AWARD WINNER WOWS  
LANEWAY CROWD

# Contents



## Welcome



Welcome to the first edition of Showbiz for 2014.

Preparations for our biggest event of the year, the Royal Queensland Show (Ekka), are well underway. For the first time in our 138 year history the Ekka will be held across two full weekends, with opening day shifting from the Thursday to Friday August 8.

This will make the show more accessible to visitors and provide families and those who work with more opportunity to enjoy all aspects of the event. Importantly, it means the hugely popular night time entertainment program will, for the first time, run for the full 10 days of show. This will ensure those who come on opening day get to experience a full program of events.

With excitement building for the Ekka, the countdown has also started for our prestigious Royal Queensland Food and Wine Show (RQFWS) competitions. In just five short years the RQFWS has surpassed all expectations, with an ambition to become Australia's finest food and wine competition.

Entries have opened and we look forward to unearthing the nation's best beef, lamb, ice-cream, dairy, wine, beer, ham and sausages.

It's been a busy summer of music at our Showgrounds precinct with more than 100,000 people attending festivals including Soundwave, Stereosonic, St Jerome's Laneway Festival and the Good Life Festival. Headline acts including Grammy award winners Lorde and Green Day proved a drawcard for visitors.

I'm pleased to announce the RNA's 2013 Annual Report is now available to read online at [www.rna.org.au](http://www.rna.org.au). The report provides an extensive review of the year and all of the RNA's achievements throughout 2013.

I hope you've had a great start to 2014 and look forward to keeping you up to date throughout the year.

David Thomas  
RNA President



## A touch of royalty

It's not just baby George and The Duke and Duchess of Cambridge visiting our shores this year...Her Royal Highness The Princess Royal (Princess Anne) will also be gracing us with her presence.



© Ministry of Defence

The 26th Royal Agricultural Society of the Commonwealth (RASC) conference will be hosted by the RNA in October 2014 at the new Royal International Convention Centre (Royal ICC) and will be officially opened by RASC president, Her Royal Highness The Princess Royal.

The RNA's Brisbane Showgrounds is no stranger to hosting the Royal Family. In 1920, Edward, Prince of Wales visited the Brisbane Show; and in 1954 welcomed Queen Elizabeth II and Prince Philip the Duke of Edinburgh for Queen Elizabeth's first visit to Australia as Queen.

Registrations are now open for the conference, which will be held for the first time in Queensland.

Traditionally this conference is focused on agriculture, but the 2014 program will see even broader coverage with the introduction of three speaker streams - agriculture, strategy and operational - to focus on the sustainability, relevance and adaptability of tomorrow's agricultural industry and show societies.

The event will span 11 days in total with a pre-conference tour (14-18 October), CEO and next generation forum (19-20 October) and then the RASC conference (21-24 October).

The conference program has been released with renowned speakers covering topics such as food security and the GM products debate, the future of the primary production sector, and the role of agricultural societies today.

The RASC is expecting around 300 delegates from the United Kingdom, Canada, the USA, New Zealand and Australia to attend. Forty eight show societies across 21 countries will be represented.

To register your place at the conference, go to [www.rna.org.au/rasc.aspx](http://www.rna.org.au/rasc.aspx)



## It's an honour

An RNA Councillor has been awarded Australia's highest civic honour.



Philanthropist Tim Fairfax was awarded the Companion of the Order of Australia (AC) at the recent Australia Day Honours.

Mr Fairfax's prestigious AC was presented for eminent achievement and merit of the highest degree in service to the nation.

Mr Fairfax was recognised for his service to business and the community through philanthropy and ongoing support of the visual arts, promotion of higher education opportunities, and rural and regional development programs.



Retired RNA Councillor Joan Scott was also recognised and awarded the Medal of the Order of Australia in the General Division (OAM) for her service to the community, and to local government.

Mrs Scott served on the RNA Council for 16 years championing the sheep and wool industry.

## Annual General Meeting

RNA Members had the opportunity to hear from RNA President David Thomas and Treasurer Catherine Sinclair at the RNA Annual General Meeting on 28 March.

All RNA Councillors were returned to office unopposed and Executive Council changes included the retirement of Jan McMillan, who will remain on the RNA Council, and appointment of Tim Rothwell to the Executive Council.

Mr Thomas addressed members about the 2013 year in review including the status of the Brisbane Showgrounds regeneration project, Royal Queensland Show changes and Royal International Convention Centre business model. Ms Sinclair provided a detailed review of the current financial position of the RNA and projected earnings for the 2014 year. Further detail is available in the 2013 Annual Report which is now [available online](#).

## News in Brief



### Ready... Steady... Cook!

RNA Councillor Tim Rothwell swapped his business suit for a chef's apron at the recent OzHarvest CEO CookOff.

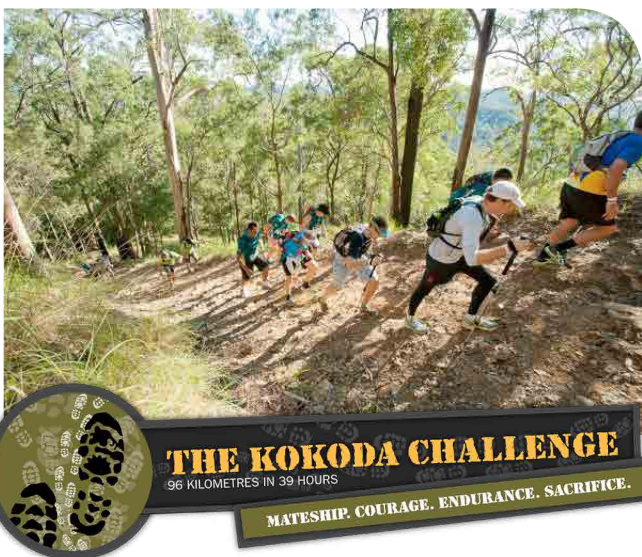
The CEO CookOff is an event that aims to bring together celebrity chefs and CEOs while putting the spotlight on the issue of food security and the challenges faced by youth in crisis and Indigenous communities. It also raises much needed funds for charities OzHarvest, Tribal Warrior and Life Changing Experiences.

Mr Rothwell (pictured) was one of 133 CEOs who cooked alongside more than 30 celebrity chefs at the event in Sydney in February.

As well as cooking for more than 1000 people in need, the CEOs and chefs helped raise more than \$1million and created much needed awareness.

### Just keep walking

RNA team members Dave Wright, Jenna Widdison and Guy Roberts will participate in the Gold Coast Kokoda Challenge in July.



Hailed as Australia's toughest endurance event, it is a gruelling, cross country team event held over 96km - the length of the Kokoda track in Papua New Guinea. The course, in the Gold Coast Hinterland, leads along fire trails, crosses creeks and summits 5,000m of vertical elevation through the Gold Coast hinterland.

The competitors' main focus is helping the [Kokoda Challenge Youth Program \(KCYP\)](#). This program encourages the youth of today to become tomorrow's leaders and changes communities through teaching the values demonstrated by our Diggers in their heroic efforts.

Team RNA is aiming to raise \$10,000 for the KCYP. If you're interested in sponsoring these trekkers, and ultimately helping today's youth, please click here

[Team RNA Kokoda Challenge.](#)

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

Precinct

## Royal ICC celebrates first anniversary

ROYAL ICC  
IS ONE  
YEAR OLD!



Since opening a year ago, Australia's newest convention centre has attracted more than 130,000 people to almost 130 events. These included international conventions, major national events, trade shows and corporate functions.

The Royal International Convention Centre (Royal ICC) played host to a series of high profile events including the Queensland Tourism Awards, National Radio Conference and Australian Commercial Radio Awards, Brisbane Boat Show, Brisbane Maserati Launch and the nationally televised 58th Walkley Awards for Excellence in Journalism.

Sue Hocking, General Manager, Venue Sales & Marketing, said the success of the Royal ICC was not just gauged on profitability, but repeat business and positive feedback.

*"We worked hard to provide our customers with a different level of service, flexibility, creativity and care and I believe this is what has really set us apart from the competition – as well as the stunning heritage design of the facility,"*

*Ms Hocking said.*

Jan Sinclair, National Events and Operations Manager for The Walkley Foundation for Journalism said The Walkley Awards was one of her 'most successful events ever' thanks to the state-of-the-art facilities and excellent customer service.

*"Excellence is central to our brand, so it was just fantastic to work with a venue that embodies everything we stand for," Ms Sinclair said.*

The Royal ICC's 2014 focus is not only about introducing new clients to this world-class convention centre, but focussing on repeat business.

The international Developing Unconventional Gas (DUG) conference will be back at the Royal ICC in 2014 after a successful event in 2013 where 370 delegates descended on Brisbane. This was the first time DUG had been held outside the United States.



To book an event or for more information  
[Click here](#)



## It takes two

Two bedroom apartments are proving to be in high demand, becoming Brisbane's highest selling apartment type.

Lend Lease is responding to this demand by offering an upgrade of up to \$10,000 with the purchase of a two-bedroom apartment at The Green, Brisbane Showgrounds.

The Green, the first residential project within the Brisbane Showgrounds regeneration project, includes 356 boutique apartments within five buildings that encircle a floating, podium style 3,000m<sup>2</sup> botanical garden. The Green offers inner city apartment living at its best, located in a new destination where 15,000 people will live, work and play.

Since 2012, domestic and international demand has driven sales in Brisbane with a 219 per cent increase in two-bedroom sales, according to the Urbis Inner Brisbane 2 Bedroom Apartment Highlights Report, February 2014.

Two bedroom configurations at The Green range in size from 76m<sup>2</sup> to 110m<sup>2</sup> and are priced from \$510,000. The premium upgrade package includes reverse-cycle air-conditioning to the second bedroom, premium window blinds package, premium joinery in all bathrooms, Blanco ceramic touch control electric cook top and a Blanco stainless-steel, self-cleaning catalytic oven.

Lend Lease Managing Director - Apartments, Matthew Wallace, said the packages provided extra value to increase resale or rental prospects of the popular two-bedroom product.

"As stated in the Urbis Inner Brisbane 2 Bedroom Apartment Highlights Report (February 2014), buyers have a great opportunity to buy into a unique and highly desirable urban location, with Brisbane providing more affordable price points and a superior yield to Sydney and Melbourne.

*"Apartment sales have grown to represent 38 per cent of all Brisbane property transactions, commanding more attention than ever before - driven in part by the affordability challenge facing Gen Y and their demand for inner city living."*

With almost 300 apartments already sold at The Green, Mr Wallace said interest from a mix of both owner occupiers and investors still remained strong.

The Sales and Information Centre is open daily at

492 St Pauls Terrace, Bowen Hills.

For more information phone

1800 448 757

or to visit

[thegreenupgrade.com.au](http://thegreenupgrade.com.au)

Click here

the green  
apartments brisbane

## The Main Event

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



## Ekka night show back to wow crowds

The Ekka's world-class night show proved to be the must see attraction at last year's Ekka.

Ekka IgNites 360 program transformed the Main Arena into an extravagant stage attracting capacity crowds each night.

This year will be even grander with H20 events confirmed to produce the world-class show once again.

There will be a whole new design with more lasers, water fountains, fireworks, new routines and your favourite Aussie stars taking the stage in 2014.

This professionally produced show surprised even the most seasoned Ekka goers in 2013. The RNA was delighted with the bumper crowds and enthusiastic response to the new program, which brought together the best elements of the country, city and modern technology.

## In the news

After a 10 year hiatus, the Seven Network has won the exclusive television rights for the state's biggest and most beloved event, The Royal Queensland Show (Ekka).



The RNA is looking forward to working with the new media partner for the 2014 Ekka. Channel 7 will bring with it a number of much loved Australian stars and new initiatives to ensure Ekka is brought to audiences Queensland wide.

There will be a host of Channel 7 talent to be spotted over the ten days of Ekka. Look out for your favourite local and national stars from popular shows like Home & Away, My Kitchen Rules, Dancing With The Stars and many more.

News Queensland will remain as our news media print partner.

The exclusive radio rights will remain unchanged in 2014 with Southern Cross Austereo remaining as our FM partner in 2014, and Fairfax Radio the AM partner.



## A sweet treat for Ekka competitors

Five Royal Queensland Show (Ekka) competitors, and their award-winning recipes, have been featured in a cookbook dedicated to amateur show cooks.

Ekka competitor Faye Solomon’s classic Petticoat Tail Shortbread and Geoff Beattie’s Pineapple Jam sit alongside many other delectable recipes in The Australian Blue Ribbon Cookbook which was recently launched in Brisbane.

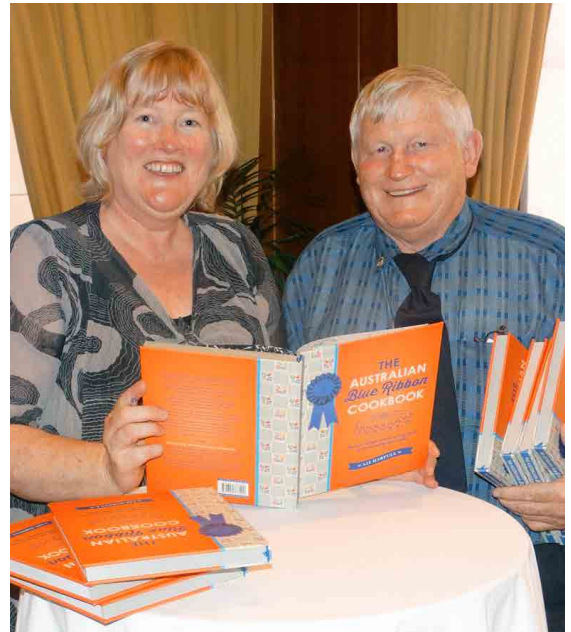
Baking is no longer a hobby of the past – it’s back with a vengeance and totally in vogue. Liz Harfull, an award winning journalist and best-selling author, followed this trend and captured the stories of amateur show cooks from all over the country.

Her new cookbook follows hundreds of talented amateurs, like Faye and Geoff, as they devote hours mastering recipes and preparing entries to enter into cookery competitions run at agricultural shows around the country.

Liz conducted much of her research at the Ekka.

*“Fine Arts is a hugely popular competition at the Ekka with a very high standard of cooks entering into the cookery section,” she said.*

*“The quality of cooking at the Ekka and the lovely competitors I met along the way greatly contributed to the book.”*



Liz Harfull with Geoff Beattie

The RNA welcomes more Blue Ribbon cooks at this year’s Ekka with the announcement of a number of new classes in the 2014 cookery section including salted caramel cupcakes, circus themed cakes and fruit mince pies.

Put on your apron and show the judges what you’ve got – entries to the Royal Queensland Show Fine Arts Competition will be opening in the coming weeks

[www.royalqueenslandshow.com.au](http://www.royalqueenslandshow.com.au)



### EKKA COMPETITORS AND THEIR FAMOUS RECIPES

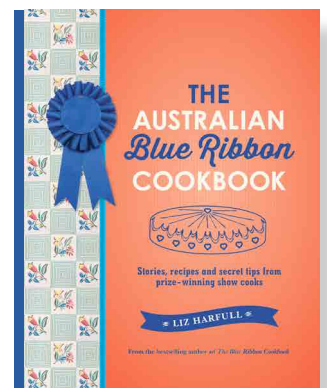
Edna O’Neill – Afghan Biscuits

Faye Solomon - Petticoat Tail Shortbread

Robert Ullman – French Jellies

Geoff Beattie – Pineapple Jam

Malcolm Pratt – Lamingtons



The Australian Blue Ribbon Cookbook is available at all good bookstores and more information can be found at [www.allenandunwin.com](http://www.allenandunwin.com)



## The Main Event

### Ekka briefs

#### Queensland's largest classroom

##### Rural Discovery Day

Coming up on May 22 is the popular Rural Discovery Day. There are already over 900 primary school students booked into the event which celebrates Queensland's primary industries.

##### The Energex Race Around Ekka School Film Competition

This competition, held during Ekka, requires students to make a TV ad for the Ekka in 24 hours. Students literally race around the Ekka while planning, scripting, directing, shooting, editing and producing an ad.

##### The Courier-Mail Ekka Learning Trail

The Courier-Mail Ekka Learning Trail showcases all the sights and educational content that Ekka has to offer. The Trail is an integral part of the RNA's commitment to establishing and maintaining a learning environment for students and families during the Show.

##### The Courier-Mail Education on Show Competition

The Courier-Mail Education on Show Competition is back for another year. In 2014 the competition will explore the theme of geography and the characteristics of the people and places that make up our world. Entries close Friday 27 June 2014.

##### The Ekka School Garden Competition

This year schools can create their gardens in a wheelbarrow, following the competition theme of Australian landscape. It's a great opportunity for students to learn and apply their gardening skills in a fun, competitive environment and win fantastic prizes for their school.

##### The Courier-Mail Learning Fun Pavilion

During Ekka The Courier-Mail Learning Fun Pavilion is full to the brim with enthusiastic students. They can have fun while learning about science, cooking, history and enjoy a number of hands-on activities.

More information on these upcoming events can be found at [www.ekka.com.au](http://www.ekka.com.au)

#### Teachers' night out



Maree Trims and Rosemary Simpson

The recent RNA Educators Information Evening went off with a bang, literally, as Science Steve demonstrated some of the science projects he'd be showing kids at this year's Ekka.

Brisbane Teachers came along to learn about the exciting events RNA Education will be holding for their students throughout 2014.

Guests, who were hosted in the state-of-the-art Royal ICC, were not only introduced to many of the RNA Education presenters, but treated to taste some of the award-winning Royal Queensland Food and Wine Show produce.

#### Student cheese put to test

Queensland students will be put to the test when their cheese entries are judged during the prestigious Royal Queensland Food and Wine Show (RQFWS).

Teachers from across Queensland came to town to participate in the internationally-awarded RNA Dairy Australia Teachers' Cheesemaking Workshops. These teachers are now passing their knowledge on to their students in the classroom who are busily creating competition worthy cheese for the RQFWS.

The Champion Student Cheese will be announced at the Student Made Cheese Awards Ceremony on 13 June, 2014.



# Q&A

## with Royal Queensland Wine Show Chief Judge PJ Charteris

PJ Charteris has an outstanding reputation not only as one of New Zealand and Australia's leading winemakers but for his support of the local and international wine industry. After realising his love for winemaking at the age of 13, PJ has always been heavily involved in the industry through studying, winemaking and judging.

PJ has worked in New Zealand, Australia, Europe and the Americas in search of the perfect drop – his passions are making Pinot Noir and Chardonnay.

In 2010 the Hunter Valley Wine Industry Association honoured PJ by awarding him Winemaker of the Year. PJ joined the Royal Queensland Wine Show as Chief Judge in 2013. The show has gone from strength to strength under PJ's direction.

PJ splits his time between New Zealand's Central Otago and the Hunter Valley and runs his own successful label, Charteris Wines.



### When did this passion begin and how did you make a career out of it?

My father found me a holiday job pruning in a local vineyard when I was a young fella. Secretly I think he wanted to be kept in wine as an old man, I think his plan worked. But now I get him to help me prune my Pinot Noir Vineyard in Central Otago. Who's got the last laugh there...

Winemaking is a unique lifestyle, I'm not sure if I would call it a career, career sounds somehow a little painful. You get to be inside and outside - you are part farmer, part scientist, part artist. Your tastebuds are your best tool and you need to keep them well practiced which means eating, drinking and thinking. What a great existence.

### What region holds your heart?

I love Central Otago but the Hunter Valley holds a special place in my heart because the wine styles are so unique to the place. A holiday house in Burgundy would be good, it's the home of great Pinot Noir.

### Tell us about your label – Charteris Wines

I made my first Pinot Noir under Charteris in 2008, all 120 cases of it. We are now making about 800 cases of Pinot, Chardonnay and Riesling. It's still a tiny production but it's all about quality. I am striving to make the best wines I possibly can which means understanding the vineyard before anything else. Growing high quality grapes is a meticulous and very labour intensive business, that is why great things generally come in small packages when it comes to wine. If the grapes are of the highest quality it's up to me not to stuff them up in the winery and that means knowing when not to interfere with nature. We are, after all, just letting some naturally occurring yeasts turn grape juice into wine.

### Are there any Australian wines or winemakers that we should be looking out for in 2014?

Watch out for small producers. Thomas Wines from the Hunter Valley, Mac Forbes from the Yarra Valley and Snake and Herring from Margaret River are all ones to watch. One of the great things about the Australian wine landscape is that you don't have to go far to find exciting wine.



## Palate



### Tell us about the RQWS – why is it so important to have these competitions?

Within the wine industry the show system gives producers the opportunity to benchmark their wines against their peers. The marketing opportunities and awards provide a great way to engage those in the industry as well as consumers. We are continually working to refine the system with the aim of ease of understanding results for the wine buyer and drinker. Apart from that I just love coming to Queensland and working with the RQWS committee. They are a great bunch of people with a fantastic vision for the future.

### Tell us about your RQWS 2014 judging panel

This year we go from 4 to 5 panels of judges. Each panel comprises a chief panel judge, 2 judges and 2 associate judges. We have a very strong team with collectively an enormous wealth of experience and knowledge. But the most important trait is humility. Without humility you have a very narrow field of view and the results will reflect that. With an open mind and sound tasting background you provide the opportunity for wines of all styles to challenge for top awards. I think this is a really strong point in our team and last year's results show this direction.

### Any tips on what we should be drinking this Autumn?

Drink Riesling from just about anywhere in Australia and Hunter Valley Semillon, two of the most underrated and under-priced wine styles around. Also look for medium bodied Shiraz, you can drink more than one glass without feeling like you will wake up with a dry mouth. Chardonnay and Cabernet are also making a bit of a comeback.



Entries are now open for the 2014  
Royal Queensland Wine Show.  
Click here to enter  
[www.rqfws.com.au](http://www.rqfws.com.au)

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

Palate

## Unearthing Australia's best food and wine

Decorated competitors and new to the game connoisseurs are encouraged to enter the prestigious Royal Queensland Food and Wine Show (RQFWS) competitions.

First started in 2009, the RQFWS has surpassed all expectations and is aiming to become Australia's premier food and wine competition.

In 2013 the RQFWS attracted more than 2300 entries across seven major competitions - Cheese and Dairy; Ice-Cream, Gelato and Sorbet; Branded Lamb; Branded Beef; Wine; Sausages; and for the first time in 2013 the Ham, Bacon and Smallgoods Competition.

2014 will see some exciting changes including the return of the chocolate competition and beer & cider competitions.

The RQWS, which attracted more than 1600 entries in 2013, is the ultimate test for winemakers to compete against industry peers and be judged by some of Australia's most respected and experienced professionals.

The RQFWS judges look forward to seeing and tasting the best of the best in Queensland and Australian produce.



For more information visit [www.rqfws.com.au](http://www.rqfws.com.au) or contact Diana Keir – [dkeir@royalqueenslandshow.com.au](mailto:dkeir@royalqueenslandshow.com.au)



## Preserving tradition with a currant twist

The RNA and Executive Chef cooking school teamed up to teach keen preserve makers the secrets behind making a Royal Queensland Show (Ekka) blue ribbon worthy preserve.

The recently held preserve making class proved so popular that spots were filled within a week so organisers decided to put on a second class to spread the preserve love.

The workshops, which were designed to suit a range of skill levels, showcased the best ways to make delicious jams, chutneys and pickles that would be good enough to enter into the Royal Queensland Show (Ekka).

Class instructors included Ekka chief preserve judges Alison Alexander and Julia Matusik; Australia's leading vinegar maker Ian Henderson; and the most successful preserves competitor at Ekka 2013, Geoff Beattie.

Ekka judges are looking forward to the new wave of preserve makers at this year's show.



## Keeping it in the family

**Kate Stodart, daughter of Toby and Kay Stodart, shares with us the history of the Stodart Trophy and where her family's love of wine began.**

In the 1960s, Brisbane was considered a country town. It didn't have the sophistication of its southern counterparts and the young up and coming people struggled to find the finer things in life, like a meal which was a bit more adventurous than meat and three veg or wine rather than beer.

Not daunted by this lack of fine dining and wine establishments, some Brisbanites established their own food and wine clubs to explore new and emerging food styles and wines. These clubs enabled them to explore a wider range of culinary and alcoholic beverages and create happy marriages between the two.

Toby Stodart was a Brisbane businessman, as well as the Honorary Swedish Consul and a contributor to his community through official positions with the Queensland Ambulance Transport Brigade (now known as the Queensland Ambulance Service) and RACQ. He and his wife Kay were also busy raising a brood of six children.

Kay had a strong interest in good food, wine and entertaining and Toby's role within the community meant that there was a flow of people (both local and international) through the house to be wined and dined. All the comings and goings enabled Kay to experiment with recipes and improve her culinary skills and allowed Toby and Kay's wine knowledge to progress.

As part of the food and wine journey, family legend goes that Kay was experimenting with a recipe which required a small amount of wine. Kay rang Toby and asked him to pick up some wine on the way home. Toby arrived home with a flagon of wine in which only a tiny amount was used in the cooking.

The question was asked, "What do we do with the rest of it?" Drink it was the joint decision, which they did, found it to their liking and so their interest in wine began.

As part of the busy social scene in the 1960s, memorable wine tastings were convened by the late Len Evans and it was at one of these gatherings that Len had a discussion with Toby and Kay about the lack of wine awards presented to encourage the fledgling industry.

In 1970 Kay and Toby established the Stodart Trophy for the best one year old dry red table wine to be awarded at the Royal Queensland Wine Show; and the trophy has been awarded continuously since then. Toby and Kay took great pleasure in providing this award and in the later years, their children were encouraged to attend the prize ceremony to ensure the growing importance of the trophy was realised by the next generation.

Perhaps it was one of the Stodart Trophy winning wine makers who best provided the understanding of the importance of the award by stating that it was "...a trophy for winemakers".

The Stodart Family have a very strong desire to continue Toby and Kay's legacy and take great pleasure that in recent years the trophy has been presented by one of their grandchildren ensuring that the Stodart Trophy will endure. The Stodart Trophy will be awarded at the 2014 Royal Queensland Wine Show Awards Dinner.



Lifestyle, entertainment and events for the people of Queensland.  
Take time out to visit the Brisbane Showgrounds!

Time Out



Grammy Award winner Lorde

## Grammy winners wow festival crowds

Hot off their success at the recent Grammy Awards, two artists captivated crowds at music festivals held at the Brisbane Showgrounds during summer.

New Zealand teen sensation, Lorde, proved a hit at St Jerome's Laneway Festival. When she took the stage at Brisbane Showgrounds it had only been five days since her Grammy win for her smash hit 'Royals' which took out Song of the Year.

Macklemore & Ryan Lewis were also fresh from their Grammy Award win for Best New Artist performing at the popular Future Music Festival.

More than 100,000 music lovers flocked to the Brisbane Showgrounds for the amazing summer festival line-up which also included Soundwave, Stereosonic and the Good Life festival concerts.



### Don't miss a beat

To keep up to date on all the happenings at the Brisbane Showgrounds sign up to Brisbane Showgrounds Insider.

As a Brisbane Showgrounds Insider you will be in the know! Receive exclusive updates on upcoming events, enter competitions and be in the draw for fantastic giveaways.

<http://www.brisbaneshowgrounds.com.au/enews-subscription.aspx>





## What's on...

### Pool Spa & Outdoor Living Expo

3 - 4 May 2014

Exhibition Building (Upper Level)

### Queensland Council of Unions

4 May 2014

The Marquee & Showring 2

### N.R.I. - Nhi Rehna India Comedy Play

4 May 2014

The Auditorium

### Brisbane Post Schools Expo - For Students with Disability and Special Needs

7 May 2014

Royal ICC (Hall A & B)

### Timber & Working with Wood Show

16 - 18 May 2014

Expo Place and The Avenues

### Wray Organic Expo

17 - 18 May 2014

Royal ICC (Hall C)

### 44th Queensland Hot Rod & Street Machine Spectacular 2014

17 - 18 May 2014

Exhibition Building

### Homeless Connect

28 May 2014

Expo Place and The Avenues

### Your Local Wedding Guide Brisbane Bridal Expo

14 - 15 June 2014

Royal ICC

### Queensland Caravan, Camping & Touring Holiday Show

4 - 10 June 2014

Brisbane Showgrounds

### Brisbane Alternative Expo - BAZAAR

22 June 2014

The Avenue No.10

### Pro Makeup & Beauty Show

28 - 29 June 2014

Royal ICC (Hall A & B)

### Traders Electrical

15 July 2014

Royal ICC

### Tertiary Studies Expo (TSXPO)

19 - 20 July 2014

Exhibition Building (Upper Level)

### Queensland Education Resources Expo (QUEDREX)

19 - 20 July 2014

Royal ICC (Hall A & B)



The RNA Showgrounds now has a new name ...

# BRISBANE SHOWGROUNDS

**HOME TO...** Ekka | The Marquee | Main Arena | The Plaza  
Royal International Convention Centre [ROYAL ICC]  
Stockmen's Bar & Grill | Governors Pavilion

[www.brisbaneshowgrounds.com.au](http://www.brisbaneshowgrounds.com.au)

