



RNA THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND



ROYAL INTERNATIONAL CONVENTION CENTRE BRISBANE AUSTRALIA



BRISBANE SHOW GROUNDS



Ekka

SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA

2015
AUTUMN
EDITION



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Q&A WITH HONORARY TREASURER
TIM ROTHWELL

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Welcome



Welcome to the Autumn edition of Showbiz.

The RNA has experienced a busy start to the year with almost 40 back to back events, including major music festivals, proving popular at our Brisbane Showgrounds precinct.

Almost 90,000 people attended the summer of music which featured St Jerome's Laneway Festival, Soundwave, Stereosonic and Star Trek Live in Concert by the Queensland Symphony Orchestra.

Stage two of our \$2.9 billion Showgrounds regeneration project is well underway with construction starting in January on the new four star Rydges hotel, another key milestone in our legacy setting urban renewal.

The new hotel is a vital asset for the Brisbane Showgrounds and the Royal International Convention Centre (Royal ICC) as it will attract more national and international conferences to our stunning venue. The hotel is expected to be completed in early 2016.

The first of the Royal Queensland Show (Ekka) competitions has commenced with record entry numbers in our Paddock to Palate Competition. More than 1,000 head of cattle have been entered - the most ever in the competition's 18 year history. Entries open on March 9 for the Ekka's popular Giant Pumpkin Competition which last year featured entries which tipped the scales at more than 200 kilograms.

With the Ekka only four and half months away, some of Australia's finest food and wine products will be judged in our prestigious Royal Queensland Food and Wine Show competitions. Entries are now open for the Cheese and Dairy Produce Show and Ice Cream, Gelato and Sorbet competitions. Entries to other competitions, including Australia's best steak and wine, will open throughout March.

I hope you have enjoyed your start to 2015 and we look forward to another eventful year at the RNA.

David Thomas
RNA President

Giant pumpkins set to tip the scales

It will be pumpkins galore on May 16 in Ipswich, with the return of the Royal Queensland Show's Giant Pumpkin Competition.

After the success of last year's competition, and sheer size of the pumpkins, it will once again be held outside of the Royal Queensland Show dates to take advantage of premium pumpkin growing season.

Reigning champion Geoff Frohloff, a farmer from Minden, is hoping to take out the top gong after his 2014 winning pumpkin weighed in at a whopping 204kg.



Entries open on March 9.
[Click here for more information.](http://www.royalqueenslandshow.com.au)
www.royalqueenslandshow.com.au



Royal ICC on show at international expo

The Royal ICC unveiled the exciting addition of the Rydges Hotel as well as the centre's new 2015 menu, featuring award-winning food and wine, at the Asia-Pacific Incentives and Meetings Expo (AIME) held in Melbourne in February.

AIME is the largest international business event in Australia with over 700 exhibitors from 5 continents. It was a great opportunity for the Royal ICC to connect with suppliers and attract new business.



Royal ICC National Business Development Manager, Jessica O'Gorman, at AIME

2015 Annual General Meeting

The RNA Annual General Meeting (AGM) will be held on March 27 at the Royal International Convention Centre.

The meeting will be open to RNA Councillors, members, stakeholders and members of the public. The AGM will review the RNA in 2014 and go over topics including the Brisbane Showgrounds Regeneration Project, The Royal International Convention Centre, the Royal Queensland Show, sustainability and financials.

Q&A

with the RNA's Honorary Treasurer Tim Rothwell



Tim Rothwell was appointed to the RNA Council in October 2013 to fill a casual vacancy. Mr Rothwell has gone on to become Honorary Treasurer of the RNA, taking over this position from Catherine Sinclair in September 2014.

After 20 years at the Brisbane Airport Corporation (BAC), Mr Rothwell has been a welcome addition to the RNA Council and has brought with him a wealth of experience in finance, transport, property and major infrastructure development.

Mr Rothwell was a key member of the BAC senior executive team, holding the position of Chief Financial Officer before his retirement in 2013. During his time at the BAC he saw the organisation significantly increase its financial strength and Brisbane Airport win several international and national awards.

Born and educated in England, Mr Rothwell who is married with four children, moved to Australia in 1983 and calls Brisbane home.

He is a board member of Airservices Australia and for ten years was on the board of Wesley Mission. He is chair of Oz Harvest's Brisbane Champions Group and mentors QUT Executive MBA students and aspiring CFOs.

// It was nice last year to take my 16-month-old granddaughter to her first Ekka... The animals were the biggest hit. //

Please tell us about your role as CFO at the Brisbane Airport Corporation.

I worked for Brisbane Airport for three years as CFO prior to privatisation in 1997. I was responsible for financial control of the organisation including raising more than \$2 billion as the airport expanded and led a number of important and challenging commercial negotiations.

In 1994 when I joined, there was no Airtrain, no multi story car parks, no DFO or Woolworths centre, the international terminal was just a hole in the ground, the entry road system and the roads around the domestic terminals were struggling to cope. I can look at Brisbane Airport now and feel proud that I played a part in what you see there today.

What was your greatest achievement at BAC?

Apart from the things you can see, I am probably most proud of the number of people who've worked for me that have gone on to better things including becoming CFO's at Boeing, Bond University and Canberra Airport.

We know you're a passionate advocate for OzHarvest, please tell us about your work with the charity.

Oz Harvest rescues food from many organisations - hotels, supermarkets, clubs, even the Royal International Convention Centre - and distributes it to street charities and those in need. It was started in Sydney and opened in Brisbane a few years ago. It is terrible that we waste so much food as a society and astonishing to see, in a relatively wealthy part of the world like South East Queensland, the number of families that depend on Organisations like Oz Harvest and Foodbank.

Are the Australian public aware about the impacts of food wastage?

I think awareness of waste is increasing all over the world and that can only be a good thing.

Tell us about your role as Honorary Treasurer on the RNA Council.

The RNA Council and Executive are similar to the board of any company so my role is to ensure the RNA has the systems and funding in place to support the rapidly changing organisation.

The RNA's \$2.9 billion Brisbane Showgrounds Regeneration is a project of enormous state and national significance. Tell us your thoughts about being part of the RNA Executive Committee overseeing this historic legacy setting project and what it will mean for future generations?

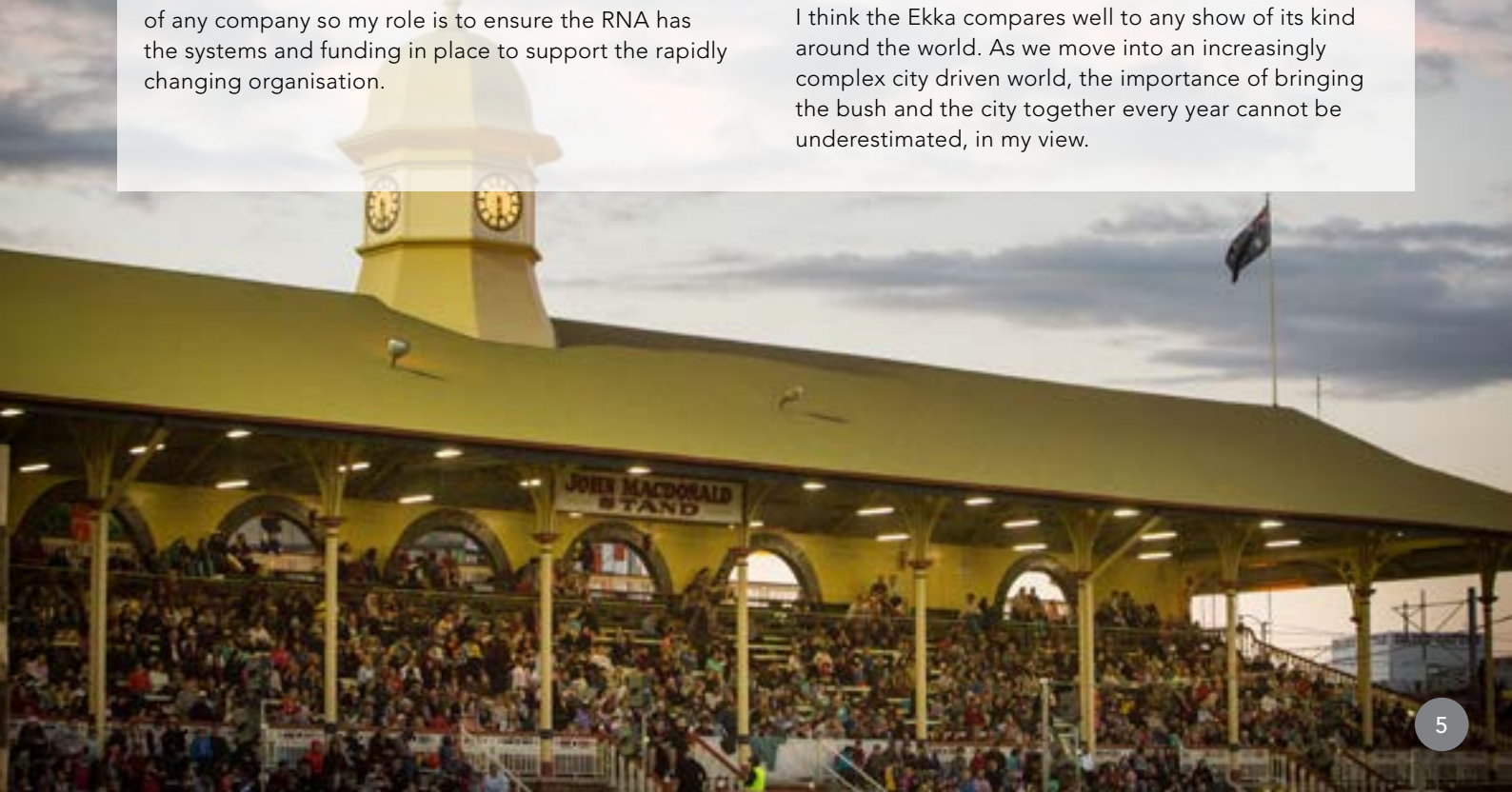
It reminds me a lot of the Brisbane Airport a few years ago. The RNA lands are exceptional and as Brisbane grows, the site will become more and more significant. Other cities have seen their shows move to sites on the outskirts and in most cases those shows struggle to attract people and need government funds to keep going. Brisbane has been a lot smarter keeping its show at its birthplace, right in the city. The planned development on RNA land will help fund better facilities for the Ekka over time and create a vibrant and exciting part of Brisbane.

What is your favourite memory of the Ekka?

I have four children and they have all enjoyed the show over the years. It was nice last year to take my 16-month-old granddaughter to her first Ekka and see her face when she saw the lights and heard the noise. The animals were the biggest hit, especially the animal nursery.

How does the Ekka compare to the iconic English fairs?

I think the Ekka compares well to any show of its kind around the world. As we move into an increasingly complex city driven world, the importance of bringing the bush and the city together every year cannot be underestimated, in my view.



Rydges hotel, a royal addition



Construction has begun on the Brisbane Showgrounds' newest addition, a \$50 million, four-star Rydges hotel.

The beginning of construction on the Rydges hotel marks another project milestone for stage two of the Brisbane Showgrounds Regeneration Project, which also includes construction of the vibrant King Street, 40 retail and food outlets and 401 new residences at The Yards.

The new Rydges hotel, just 1.5km from the CBD, is a vital asset for the Brisbane Showgrounds and the Royal International Convention Centre (Royal ICC). The hotel, located in the heart of the Brisbane Showgrounds precinct, will attract more national and international conferences to Brisbane with accommodation now available onsite.

The hotel, with completion expected in early 2016, was developed by a consortium comprising Phillip Wolanski's Denwol Group of Sydney and Stewart Baron's Baron Corporation of Melbourne. It has been designed to maximise the Queensland weather and interface with the Royal International Convention Centre.

The hotel will feature contemporary restaurants and bars, a swimming pool and 208 hotel rooms.

The 15 year Brisbane Showgrounds Regeneration Project commenced in April 2011 and the new Rydges hotel, along with the King Street, will continue to transform the Brisbane Showgrounds into a vibrant, world-class events precinct.

The regeneration project is one of the largest mixed-use, urban regeneration projects in Australia and once completed will be the place where 15,000 people will live, work and play.

Q&A

with Sally Pulford

General Manager -
Venue Sales & Marketing.



What does the Rydges hotel mean for the Royal ICC?

The hotel is a great addition to the precinct and will hugely benefit the Royal ICC. We look forward to hosting more conferences as we can now provide onsite accommodation.

When will delegates have access to the hotel?

At this stage the hotel is expected to be completed in early 2016.

Is there a demand for more hotels in Brisbane?

Brisbane is Australia's new world city. We have more and more tourists visiting for work and travel so it's great to have as many accommodation options as possible for these visitors.

How will the Rydges hotel complement the Royal ICC?

From what I've seen design wise, it looks like the perfect fit. A contemporary style with lots of open space that suits the Brisbane Showgrounds area. Not only will it provide much needed accommodation for delegates, but more restaurant options.



Latest residential offering highlights Showgrounds' new laneways

Lend Lease's latest residential offering, The Terraces, was released on Saturday 7 February, delivering street-level dimension to the Brisbane Showgrounds redevelopment and highlighting the precinct's new laneways.

The Terraces are 11 exclusive, one bedroom, one bathroom plus study boutique apartments, accessed from street level on Market Way, which links Costin Street to the precinct's new high street, King Street.

The Terraces are part of The Yards development, which consists of 390 apartments across two contemporary towers – North Yard and South Yard. Released late in 2014, The Yards is now almost sold out.

Lend Lease Brisbane Showgrounds Project Director, Andrew Hay said the redevelopment of the Showgrounds would activate the precinct year-round and key street-level features like The Terraces were an important part.



The Yards

- 401 residences in total
- 208 released for sale in first stage and 160 already sold
- 2 towers – North Yard and South Yard
- 11 terraces, along Market Way
- 2,500 square metre podium retreat
- 20 wellness and entertainment spaces on the podium level
- State-of-the-art outdoor master-chef style kitchen on the podium level
- \$375,000 – apartments priced from
- The construction will start in 2015 and will be completed in 2017*

Precinct

"We've worked with our architects to create The Terraces that bring day-to-day proximity to the edgy retail outlets and bars, local and global foods, artisan providores and the vibrant arts community that is to come," he said.

"A series of new tree-lined laneways – Carriage Way, Market Way and Crown Street – will become home to boutique retail, hole-in-the-wall cafes and link Costin and Water streets through to the new King Street."

Priced from \$418,500, The Terraces are designed by award-winning architects, Hayball, and feature exposed matt black

fixtures and fittings throughout the apartment alongside stone and polished concrete benchtops including a bespoke island kitchen bench. The exterior features cream brickwork laced with green vines growing vertically up the facade and landscaped footpath planter-boxes.

Residents of The Terraces will have access to The Yards' 2,500 square metre health and lifestyle podium, which includes 20 wellness and entertainment hubs, an outdoor pool, pool-side cinema, resident citrus and herb gardens and an alfresco masterchef style kitchen.

When complete, King Street will become a living history reflecting 139 years of heritage and will include a 1,200 square metre supermarket, up to 40 cafes, bars, street dining options and fresh food providores.

For more information visit www.theyards.com.au



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

Ekka 2015



RNA beef comp smashes entry record

Australia's richest beef competition has smashed records with more than 1,000 head of cattle entered – the most ever in its 18 year history.

The RNA's prestigious Paddock to Palate Competition, presented by Mort and Co, has attracted 149 entries with pens of 7 (1,043 cattle) competing for the nation's biggest prize purse of its kind – more than \$45,000.

RNA Beef Cattle Committee Chairman Gary Noller said 63 of the country's top producers would compete in the four-phased competition which sets a benchmark for the industry.

"Considering the ongoing drought and high beef prices due to recent sporadic rainfall, the RNA is ecstatic with the number of entries received and the support shown for the competition," he said.

"The committee was unsure of the number of available cattle for competition and we weren't sure whether producers would disregard the competition to take advantage of current high prices on offer.

"Our entries have increased by almost 300 per cent on last year alone, going from 40 entries in 2014 to almost 150 this year."

Mr Noller said it was heartening that entries had more than tripled and the competition was a great example of how the RNA was committed to championing agriculture through recognising and showcasing the efforts of hard working primary producers.

The prize money has also proved a sweetener for competitors, increasing from \$7,900 last year to \$45,000 in 2015, securing its place as Australia's richest beef competition.

Mr Noller said a combination of record prize money and current record cattle prices after recent rain had proved an incentive to exhibitors.

"While rainfall has been sporadic, cattle numbers have tightened after recent falls," he said.

"Producers at last have been afforded the opportunity to take advantage of record prices for export product which in turn has increased value for the domestic product."

Mr Noller said the competition was highly regarded by seed stock and commercial producers.

"They benefit from the opportunity to benchmark their genetics and breeding operation against their peers through the controlled feeding regime in a commercial feedlot," he said.

This year the competition features a new Trade Class (steers monitored over 70 days) while the Export Class has tripled its prize money (steers monitored over 100 days).

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.

All steers will be forward sold over the hooks to JBS Australia Dinmore on a price and grid to be negotiated so that all exhibitors have full transparency on pricing. Similarly ration pricing will be advised to all exhibitors by Mort & Co.

The feedlot phase of the competition will be conducted at Mort & Co's Grassdale Feedlot at Dalby which is one of Australia's largest and most modern feedlots.

For further information please visit www.royalqueenslandshow.com.au

Legendairy workshops swap chalk for cheese

Queensland teachers learnt the rare skill of cheese making as part of the RNA's internationally acclaimed education program which brings agriculture back into classroom.

Now in its sixth year, the RNA's Teachers' Cheesemaking Workshops attracted 50 participants from 22 schools across the state. From Dalby to the Gold Coast, teachers travelled far and wide to learn how to make blue cheese and camembert from one of Australia's most respected cheese experts, Russell Smith.



RQFWS Chief Judge Russell Smith and Andreea Ryalls from Mt Gravatt State High School making camembert cheese

This hands-on curriculum activity is now taken back to the classroom where students will be taught the art of cheese making in the hope their school will take out the top prize in the lead up to Ekka - at the Royal Queensland Food and Wine Show's (RQFWS) Student Made Cheese Competition.

RNA Chief Executive Brendan Christou says it's vital that students not just understand where their food comes from but recognise that Australia produces some of the finest food in the world.

"The RNA proudly showcases and champions quality Australian agriculture, our scientific, regulatory and quality processes are world's best practice," he said.

"Not only do these workshops teach about the science of cheese making, they also give an insight into the Australian Dairy Industry and all the opportunities this industry holds for young people.

"The RNA is proud to be holding the successful workshops for a sixth year and we look forward to seeing the results of the student cheese competition in June."

The internationally-awarded workshops ran for a week at the Brisbane Showgrounds and were run by Chief Judge of the RQFWS Cheese & Dairy Produce Show, Russell Smith.



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

Palate



Australian first menu sets Royal ICC apart

The Royal International Convention Centre (Royal ICC) is offering guests an Australian first menu featuring award-winning produce selected from the prestigious Royal Queensland Food and Wine Show (RQFWS) competitions.

It's the only convention centre in Australia where guests can enjoy produce awarded gold, silver and bronze medals in the RQFWS. From Australia's best steak, lamb, wine, ice-cream, cheese, dairy, beer and cider, it's an experience guests can't get anywhere else - a smorgasbord of the nation's finest.

The RNA, a proud champion of agriculture, is delighted to be able to showcase the best of the best in the new Royal ICC menus.

The 2015 menus include last year's winner of Australia's best steak at the RQFWS, the JBS Australia 'Swift Premium Striploin' from Western Queensland, along with trophy winning wines, ice-creams and cheeses.

The Royal ICC's world-class chefs pride themselves in showcasing the best of the best Australian ingredients and are inspired by the RNA's paddock to palate philosophy.

Executive Chef Sean Cummings and his team develop relationships with farmers, winemakers and small producers and like to know the story behind their ingredients.

The state-of-the-art convention centre has hosted more than 300 events since opening in March 2013, including Her Royal Highness, Princess Anne and Queensland's top food critic, Des Houghton who gave rave reviews.



[Click here](#) for more information about the Royal ICC.

www.royalicc.com.au

Sweet competition

It was the Grand Jaffa flavour that won over the judges in last year's Royal Queensland Food and Wine Show (RQFWS) Ice Cream, Gelato & Sorbet Competition... what will it be in 2015?

Entries are now open and judges are expecting some interesting flavour combinations.

Last year's competition included entries like lychee and mint, basil, coconut ice and lemon meringue.

The Royal Queensland Food and Wine Show is a prestigious competition that unearths Australia's top food and wine products, it is dedicated to celebrating and promoting the nation's best of the best.

With more than 2600 entries in 2014 and a near 20 per cent increase in the Royal Queensland Wine Show entry numbers, The RQFWS continues to grow each year.

Competitors from across the country, ranging from boutique producers to larger dairy companies, are invited to enter their top products into this prestigious food and wine competition.



Entries open to RNA's oldest food competition



Entries are now open to the prestigious Royal Queensland Food and Wine Show's Cheese & Dairy Produce Show.

The Dairy Produce Show stems back to the first ever exhibition in 1876, making it one of the RNA's oldest competitions.

Whether it's brie, blue or parmesan that takes your fancy, leave it up to the RQFWS judges to find Australia's cream of the crop.

Last year's cheese and dairy judges, led by Chief Judge and dairy connoisseur Russell Smith, tasted their way through 360 entries from across the nation, with Lion Dairy & Drinks Allansford's Mil Lel Superior Parmesan taking out the coveted Palatable Partners Champion Cheese of Show.



FUTURE 2015 RQFWS COMPETITIONS INCLUDE:

Branded Beef and Lamb Competitions
– entries open 9 March

Royal Queensland Wine Show
– entries open 23 March

Beer & Cider Competition – entries open 6 July

For more information or to enter your product go to www.rqfws.com.au

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

Time Out



Record crowds at St Jerome's Laneway Festival

Festival mania

Once again the Brisbane Showgrounds played home to Australia's top music festivals over summer, proving itself as the place for live music in Brisbane. British indie rockers The 1975 wowed screaming fans at the

Marquee, St Jerome's Laneway Festival had record crowds, Stereosonic was headlined by international superstar Calvin Harris and Soundwave brought in 42,000 fans to the Brisbane Showgrounds area over the two day music event.

Lest we forget

This Anzac day families, schools and community groups will camp under the stars at the Brisbane Showgrounds to mark the 100th anniversary of Gallipoli.

This special night of remembrance, from the 24th – 25th April, is part of Camp Gallipoli's Anzac events held around the country to commemorate those lost and to celebrate the Anzac spirit.

The Brisbane Showgrounds' Camp Gallipoli event will include entertainment, movies, documentaries, a variety of food options and a very special Dawn Service on Anzac day itself.

THE BRISBANE SHOWGROUNDS' CAMP GALLIPOLI EVENT



[Click here for more information.](#)



What's on...

Brisbane Snow Show	Camp Gallipoli Brisbane
14 - 15 March 2015	24 - 25 April 2015
Hall A, Royal ICC	Brisbane Showgrounds
Glenn Twiddle Presents Queensland Real Estate Agent's Summit 2015	SecTech Roadshow
16 - 17 March 2015	4 May 2015
Royal ICC	Hall A, Royal ICC
National 4X4 Outdoor Show, Fishing & Boating Expo	ATSA Independent Living Expo
20 - 22 March 2015	7 May 2015
Brisbane Showgrounds	Hall A & B, Royal ICC
Civil Contractors Federation State Conference	38th Annual Model Train Show
27 March 2015	9 - 10 May 2015
Hall A & B, Royal ICC	The Marquee
The Gowrie (QLD) Inc. Conference 2015	PWC Federal Budget Breakfast 2015
28 March 2015	12 May 2015
Hall A & B, Royal ICC	Royal ICC
Hillsong Easter Mass	AGOSCI 12th Biennial Conference
5 April 2015	13 - 16 May 2015
Royal ICC	Royal ICC
Queensland Cricket Awards Dinner	Austmine Association Conference & Exhibition
11 April 2015	18 - 20 May 2015
Hall B, Royal ICC	Royal ICC
Nepathya Concert	Pool Spa & Outdoor Living Expo
15 April 2015	23 - 24 May 2015
The Marquee	EB - Upper Level
Pro Makeup & Beauty Show - Brisbane	yLead - Year 9 Altitude Day
18 - 19 April 2015	26 May 2015
Royal ICC	Hall B, Royal ICC
LGAQ Finance Summit	
21 - 23 April 2015	
Royal ICC	



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

Located at the historic Brisbane Showgrounds precinct, Royal International Convention Centre is the latest purpose built convention centre in Australia.

Discover Brisbane's newest 5 Star event facility:

- Stunning heritage inspired boutique style venue
- Committed to offering memorable experiences
- Australia's only operable ceiling grid system, creating unique theming opportunities
- Embracing simplicity and diversity, the Royal ICC offers contemporary Australian cuisine with global influences



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