

# SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA  
SUMMER EDITION 2012

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## Welcome

There's just days until the RNA office closes and the festive season begins.

2012 marks another successful year for the organisation including the official launch of our brand new Royal International Convention Centre (RICC) in February and its first Ekka in August. A few months on and the RICC has welcomed its first guests—the RNA Administration Office—with completion just around the corner.

With the first events just three months away, the RNA is welcoming more staff to cater for the convention centre. In this edition of Showbiz we introduce our Deputy Executive Chef, Udaysen Mohite, who has created a wonderful Christmas menu for us all to enjoy.

Our innovative Royal Queensland Food and Wine Show has now wrapped up for 2012 with the beer and cider competition crowning its champion last month. This year's show has been extremely successful with increased entries, the introduction of two new competitions and highly regarded experts on all judging panels.

We are looking forward to a very exciting 2013 including the grand opening of the RICC, construction of the plaza and a huge Ekka with brand new areas and buildings.

On behalf of the RNA, I would like to wish all of our members, exhibitors, competitors, volunteers and Showbiz readers a wonderful break over Christmas and the New Year. A final thank you to my fellow RNA Councillors and staff for their hard work this year and I look forward to working alongside you all in 2013.

David Thomas  
RNA President

“ We are looking forward to a very exciting 2013 including the grand opening of the RICC ”

## News in brief

### Massive crowd kicks off the festival season

Brisbane closed the 2012 Stereosonic tour in style as more than 35,000 people turned out to the RNA Showgrounds for headliners Tiësto and Avicii on December 2. Flame-throwers, pyrotechnics and LEDs were working overtime for the crowd who also welcomed performances by Martin Solveig, Major Lazer and Dash Berlin. This was the second time the Dutch DJ Tiësto had headlined the festival after sharing the stage with Calvin Harris in 2010. Stereosonic kicked off the summer festival season and will be followed by St. Jerome's Laneway Festival and Soundwave in February 2013.



### New Councillor appointment



One of the world's leading experts in hotel management and the hospitality sector was appointed to the RNA Council at last month's meeting. Managing partner of PG International Consulting Gary Kieseker (pictured) has more than 30 years' experience in the international convention and exhibition industry. His expertise and career in developing and managing convention and exhibition centres, hotel and tourism related projects have spanned the globe. Mr Kieseker was appointed to fill a casual vacancy following the recent retirement of Joan Scott, who was awarded the position of Honorary Councillor in recognition of her 17 years of service to the RNA.

RNA President David Thomas said Mr Kieseker's extensive experience in international convention centres and hotel management would prove invaluable to the RNA, considering the \$2.9 billion regeneration of the RNA Showgrounds.

"He has a distinguished international career which includes senior executive management positions with the Mandarin Oriental Hotel Group and Oberoi Hotels International," he said.

"His career has taken him to the United States, China, Russia, South Africa, Singapore, Indonesia, Fiji, Malaysia, Hong Kong, the Philippines, Taiwan and Thailand.

"In Australia he has been worked on numerous projects including the RNA's Royal International Convention Centre, plus the Melbourne, Darwin, Mackay and Geelong convention and exhibition centres.

"Mr Kieseker is a person who brings extensive knowledge in these areas and the association will benefit greatly from his expertise."

### Cheesy chance for FNQ

The RNA Dairy Australia Teachers Cheesemaking Workshops are on the move with sessions added to Cairns and Townsville for the first time. Now in their fourth year the free workshops provide teachers with cheesemaking skills and experience which are passed onto students in the classroom. The 2013 program will kick off in Brisbane in March, with most places already filled, before heading north to Cairns and Townsville in June. This year's workshops attracted more than 40 Queensland teachers, from as far as 475km away, to learn the art of camembert and blue cheesemaking from world renowned expert Russell Smith.

Recently the workshops were the recipient of Education Queensland's prestigious Peter Doherty Awards for Excellence in Science and Science Education—Science Education Partnership Award—a huge feat for the RNA. This was the program's second major award after placing first at the International Association of Fairs and Expositions contest last year.

### Annual General Meeting

The RNA's 2013 Annual General Meeting (AGM) will be held at 9am on Monday 25 March 2013 at the RNA Showgrounds. The AGM will take place in the RNA's brand new Royal International Convention Centre, Meeting Room 6 and 7.

### RNA joins Hall of Fame

Recently the RNA was honoured with its induction into the Queensland Business Leaders Hall of Fame for its contribution to the state's economic and social history. RNA President David Thomas attended the evening and accepted the award from Her Excellency Ms Penelope Wensley AC Governor of Queensland, on behalf of the organisation. The RNA joins a prestigious group of inductees including Qantas, Thiess, Campbell Brothers and the Royal Flying Doctors.



Artist impression of the new 7,000m<sup>2</sup> plaza area currently under construction at the RNA Showgrounds.

### The RICC goes global

The Royal International Convention Centre (RICC) has burst onto the global market after securing its second international conference for opening year. Approximately 750 delegates will descend on the RICC in August next year to attend the first and largest 'developing unconventional gas' conference held outside the United States—DUG Australia 2013. The four day conference is expected to inject approximately \$1.5 million into the local economy, which adds to USD\$1.2 million the International Society of City and Regional Planners Conference is predicted to bring next October. These bookings follow the RICC featuring at major convention and expo conferences in Frankfurt and Las Vegas.

### Smooth sailing as boat show comes home

After a nearly 20 year hiatus, the Brisbane Boat Show will moor at its original home next year to take advantage of the new world-class Royal International Convention Centre (RICC). More than 20,000 people are expected to descend on the convention centre for the four day event from September 5–8, 2013. The Brisbane Boat Show will celebrate its 53rd year and be exhibited across 19,000m<sup>2</sup> of indoor and outdoor space, including both levels of the five-star RICC.

### The RICC welcomes first guests as plaza construction begins

The Royal International Convention Centre (RICC) has welcomed its first guests with the RNA Administration Office moving in last month. The brand new 950m<sup>2</sup> office caters for 70 permanent RNA staff plus casual employees and features seven meeting rooms.

The move has paved the way for construction to begin on the new 7,000m<sup>2</sup> \$7.5 million plaza area with the removal of several buildings, including the old RNA Administration Office, information booth, Strawberry Square and parent's room, since the Ekka. Located in front of the RICC, the plaza will provide an open plan flexible exhibition space and feature state-of-the-art Wi-Fi and fibre optic facilities, upper and lower terrace areas and more than 5,000 shrubs and trees. Visitors to next year's Ekka will be able to enjoy this brand new plaza area plus the RICC in its entirety.

### New RICC website

The brand new Royal International Convention Centre website is now live. Explore various rooms, halls and event types, use the interactive venue maps and see what's on in 2013. Discover why Brisbane's newest convention centre is the best place to hold your next event. [www.ricc.com.au](http://www.ricc.com.au)



# Beer competition comes to a head

A New South Wales craft brewery was crowned Australia's best beer last month during the eighth and final competition in the RNA's innovative Royal Queensland Food and Wine Show (RQFWS).

William Bull Brewery's Limited Release India Pale Ale beat 69 other entries to claim the Grand Champion title in the show which had already unearthed the nation's best ice-cream, dairy product, chocolate, beef, lamb and wine, and Queensland's best sausages.

Chief Judge Ian Chant said the Williams pale ale was a clear winner of the Grand Champion trophy.

"It's a product that will take you on a wonderful flavour journey—it looks great, has a beautiful balance of hop and malt, fantastic aroma and is absolutely delicious," he said.

"You can't go wrong giving this beer to your partner at Christmas.

"Traditionally Australia is a lager country but there is now a trend towards pale ales—they are rich in flavour and consumers are looking for excitement in their beers."

This year marked the fourth RQFWS which not only attracted record entries in several competitions but also introduced two new competitions.

For the first time four cider classes were added to the RQFWS Beer Competition with Sutton's Dry Apple taking out the top award.

Mr Chant said there was growing interest in ciders which provide a further flavour experience for consumers.

"There was plenty of excitement in this year's brand new category and there is still so much growth occurring in the industry," he said.

"Soon consumers will have an exciting array of not only beer products but also cider products to delight their senses."

The RQFWS will be back in full force in 2013 kicking off with the Cheese and Dairy Produce Show and the Ice-Cream, Gelato and Sorbet Show in May.



Chief Judge Ian Chant tasted almost 90 beers and ciders last month as part of the Royal Queensland Food and Wine Show's Beer Competition. Photo courtesy of The Courier-Mail.



## All beer competition major winners are:

**Grand Champion Beer of Show and Lancer Beverage Systems Champion Ale of Show**

William Bull Brewery  
Williams Limited Release India Pale Ale

**Cryermalt Australia Champion Queensland Beer of Show**

Carlton & United Breweries  
Victoria Bitter

**Champion Lager of Show**

Matilda Bay Brewing Company  
Dogbolter

**Champion Cider of Show**

Sutton's Farm  
Sutton's Dry Apple

## 2012 Royal Queensland Food and Wine Show Champions

**Australia's best dairy product**

Jindi Cheese Pty Ltd  
Old Telegraph Road Heritage Blue

**Australia's best ice-cream**

The Bellingin Gelato Bar  
Stewed Plum with Cinnamon and Cloves

**Australia's best chocolate**

Bracegirdles House of Fine Chocolate  
Bracegirdles Equador

**Australia's best steak**

Andrews Meat Industries  
Tajima Fullblood Wagyu

**Australia's best lamb**

Country Fresh Nationwide  
New England Gold (MSA)

**Australia's best wine**

Annie's Lane At Quelltaler  
Annie's Lane Copper Trail Shiraz

**Australia's best beer**

William Bull Brewery  
Williams Limited Release India Pale Ale

**Queensland's best sausages**

**Traditional Beef**  
Wavell Heights Quality Meats

**Traditional Pork**  
Mundubbera Butchering

**Lamb**

Carey Brothers Butchers  
Lamb, Honey and Mint Sausage

**Poultry**

Zac's Meats  
Kashmir Curry and Coconut Sausage

**Continental**

Circle T Meats  
Spanish Chorizo Sausage

**Gourmet**

Zac's Meats  
Pork, Maple and Pistachio Sausage

## Event Calendar

**Brisbane Bandits— Australian Baseball League**

December 13, 2012–January 20, 2013

**Heroes & Villains New Year's Eve Ball 2012**

December 31, 2012

**St. Jerome's Laneway Festival**

February 1, 2013

**Militaria, Guns & Collectables Fair—the BIG SHOW**

February 9–10, 2013

**Brisbane Bloodstock Bonus Yearling & 2yo Sale**

February 17, 2013

**Soundwave Sidewaves—Blink 182**

February 22, 2013

**Soundwave Festival**

February 23, 2013

**The Courier-Mail Home Show**

March 2–10, 2013

# Gourmet on a shoestring

Impress your visitors this festive season with gourmet food at a fraction of the price. With family budgets already stretched, RNA Deputy Executive Chef Udaysen Mohite has designed a special Christmas menu with quick, easy and affordable recipes especially for Showbiz readers. These recipes have been created to give you less time in the kitchen and more time with friends and family—the Chilled Avocado

and King Prawn Soup can be made the day before, the scallops will only take 5 minutes to cook and the turkey roulade will cook in a fan-forced oven in just 30 minutes, instead of the average 2.5 hours for a whole turkey.

The Royal International Convention Centre (RICC) is set to open in March 2013 and teams of event planners, operations personnel and catering staff are gearing up to provide five-star service each day.



Udaysen Mohite

Udaysen joined the RNA in June 2012 bringing with him more than 23 years' experience in the kitchen including his most recent position as the Hilton Brisbane's Executive Chef. Along with his experienced team, he will serve up world-class meals to the 220 projected banquets, conferences, exhibitions and seminars held each year in the RICC.

Resident wine expert Peter Scudamore-Smith MW and beer connoisseur Matt Kirkegaard have also matched the best beverages to accompany each of Udaysen's recipes.

## STARTER

### Chilled Avocado and King Prawn Soup

Serves 8



70g parmesan

5 ripe avocados, Hass or Shepard varieties

7-9 mint leaves

7-9 coriander leaves, plus extra for garnish

Juice of 1 lemon

350ml vegetable stock

50-60ml cream

Salt and white pepper to taste

10-12 Queensland Ocean Kings or Tiger prawns, cooked, peeled and cut in 1cm pieces

**Parmesan crisps:**

- Thinly slice strips of parmesan and place on a greased or lined baking tray
- Bake in the oven for 15 minutes or until the cheese has melted and is golden brown
- Drain on kitchen paper until cool and crisp

**Avocado soup:**

- Peel and stone the avocados and place the flesh in a bowl with the coriander and mint leaves. Reserve some coriander sprigs for the garnish

- Blend for 2 minutes on a medium speed

- Add the lemon juice and mix for 1 minute

- Add the vegetable stock and cream and mix for 1 minute

- If the soup is too thick, adjust the consistency with a little extra stock, if desired

- Season to taste with salt and white pepper

- Add a sprig of coriander and prawn pieces to the soup as a garnish

- Serve the soup cold in a glass or champagne saucer

**Wines to match**

- Brown Brothers Pinot Noir Chardonnay Pinot Meunier NV (2009 blend)
- Bollinger Special Cuvee NV

**Beers to match**

- Feral Brewing Company—Feral White
- The Little Brewing Company—Wicked Elf Witbier
- Hoegaarden

## ENTRÉE

### Hervey Bay Scallops Cayman Style

Serves 8

24 Hervey Bay Scallops on the shell

1 red capsicum, finely diced

1 green capsicum, finely diced

½ bunch coriander, finely chopped

½ Spanish onion, finely diced

Black pepper and sea salt to taste

60ml olive oil

Juice of 2 lemons

- Pre-heat oven to 180°C
- Leave scallops in their shell laid out on a tray
- Mix all other ingredients in a bowl
- Drizzle some of the mixture on the scallops and leave for 30 minutes, saving some mixture for serving
- Cook scallops for approximately 4 minutes in the oven
- Serve on platter drizzled with remaining mixture and fresh lemon juice

**Wine to match**

- Moppity Vineyards Estate Hilltops Riesling 2012

**Beer to match**

- Matilda Bay Redback



## MAIN

### Turkey Breast wrapped in Prosciutto and Sage

Serves 8

1 turkey breast, kiev

300g prosciutto, sliced

Fresh thyme or sage

Sea salt and black pepper to taste

50ml olive oil, for basting

- Pre-heat oven to 170°C
- Cut turkey breast length ways into 2 inch thick pieces
- Lay prosciutto in strips on a chopping board
- Place sage or thyme on the prosciutto perpendicular to the strips
- Crack some salt and pepper on the turkey breast
- Place the turkey pieces on the prosciutto and gently roll it up
- Leave turkey on the joint where the prosciutto meets the other end
- Baste the rolled turkey in olive oil
- Place the rolled turkey in the oven for about 30 minutes, basting every 5-6 minutes
- Pull out of the oven, rest for 4 minutes and then carve into medallions
- Serve with your favourite Christmas roast vegetables, mash potatoes, polenta, risotto or salad

**Wines to match**

- Kalleske Clarry's Grenache Shiraz Mourvedre 2011
- Moss Wood Mornington Pinot Noir 2010

**Beers to match:**

- Bridge Road Brewers—Saison
- Duvel
- 3 Monts

# Stocking the beer fridge this Christmas

DESSERT

## Saffron Panna Cotta with fresh Bowen Mangoes

Serves 8



- 500ml cream
- 500ml full cream milk
- 125g caster sugar
- 3 pinches saffron
- 3tsp gelatine powder
- 6 fresh mangoes, sliced and deseeded
- Mint

- Mix the milk and cream in pan and gently heat on the stove until boiling
- Set aside for about 5 minutes and then add the sugar and stir the mixture until dissolved
- Add the saffron and stir gently until the saffron strands release their colour and flavour
- Add the gelatine while hot
- Pour the mixture in short glasses, soufflé dishes or even large shot glasses
- Set in the refrigerator for 5 hours or overnight
- Serve the glass on a side plate with sliced Queensland mangoes fanned out and a sprig of mint

**Wine to match**

- Scarborough Late Harvest Semillon 2011

**Beers to match**

- Holgate Brewhouse—Temptress Chocolate Porter
- Burleigh Brewing Company—Black Giraffe



Matt Kirkegaard is a Brisbane-based writer and independent beer educator. Matt runs the Good Beer Lunches, is the founding editor of Australian Brews News, a consultant to Beer Academy Australia, co-host of The Beer Show on 4BC Radio (Brisbane) and is a judge at the RNA's Royal Queensland Food and Wine Show's Beer Competition.

Beer is changing, and as the recent Royal Queensland Food and Wine Show Beer Competition showed, while once upon a time one beer would be expected to serve all occasions, today we have an astounding choice.

While the lager you grew up drinking might still be a great beer for watching the football or as an after-the-mowing-refreshment, when you move to the dinner table there are some much better options these days. Craft beers made with real flavour are starting to replace wine as the discerning diner's choice of food match.

With summer and Christmas nearly upon us, beer really comes into its own as a drink, to take the heat out of a late afternoon and as a match to Christmas meals.

**Matt's top festive season beers**

**Pacific Ale**

*Stone & Wood*

Cold seafood has become a hot Christmas favourite and fresh prawns are perfectly matched to a light ale called Pacific Ale from Byron Bay's Stone & Wood. A distinctly passionfruit aroma comes from the late use of hops but the body is still crisp and dry with a very refreshing flavour.

**HEF**

*Burleigh Brewing Company*

Seared scallops are a great match for the German-inspired HEF from the Burleigh Brewing Company. This cloudy wheat beer is soft in the mouth and has an aroma of banana and bubblegum and is just tangy enough to match the caramelisation of the pan seared scallops. It works really well with a nice feta or goat's cheese and can even be used in a salad dressing.

**Saison**

*Bridge Road Brewers or Temple Brewing Company*

If your Christmas is a little more traditional, the flavour of turkey pairs very nicely with a Belgian-inspired Saison from Australian craft breweries such as Beechworth's Bridge Road Brewers and Melbourne's Temple Brewing Company. This style has quite a spicy character which works with the gaminess of turkey, and the Temple Saison's spiciness is enhanced with the addition of Belgian orange peel and an exotic Brazilian pepper.

**Stout**

*Coopers or Cascade Brewery Co*

A traditional Christmas pudding pairs nicely with the coffee and roast characters of a stout such as Coopers and with the more chocolate character of Cascade Stout. You'll increasingly find a stout called Temptress from Victoria's Holgate Brewhouse. It's made with rich Dutch cocoa and whole vanilla beans and is perfect with dessert.

*Remember, drink less and drink better and have a great Christmas.*



# What sparkles in 2012

by Peter Scudamore-Smith

Champagne has never been so affordable. And unpretentious Prosecco bubbles from Italy's Veneto region will be the big mover in 2013. On the domestic front Moscato is hot, and even hotter is the pink version of this frothy, lower alcohol fizz.

Australia's imports of champagne make the country the number eight consuming nation in the world. That is mainly from the favourable exchange rate over the Euro but also from increased activity by importers new to the business.

Many of these firms are bringing new tastes to the Australian market—such as single vineyard grower champagnes, the opposite to the mass brands, Moët, Clicquot or Mumm which are blended from all over the province.

And activity by the duopoly supermarkets is contributing—they import direct which cuts local jobs and a layer of margin. There are multiple labels appearing on shelves all over the country, mainly on discount, so \$50 is a usual spend and never more than \$100.

Even a beautiful and inventive champagne such as Pommery is the premise of a supermarket—as I discovered while visiting their cellars in Reims in readiness for my hosted tours.

There were aerial clusters of large purple bubbles gathered in the gardens to remind me of the cute purple piccolo bottles—complete with their straw.

Small fizz bottles are popular—especially in late night clubs.

Another reason for lower champagne prices is from parallel importing. Here a large hotel chain locates wine in another country (such as the United Kingdom or Belgium), importing at discount and selling direct to the lucky buyers.

Examples have been Bollinger and Taittinger available at unreal prices. This act bypasses the established Australian agent.

Top end Australian bubbles have risen above standard champagne prices. House of Arras EJ Carr Late Disgorged Pinot Noir Chardonnay 2001 will cost you \$195. It's the essence of Tasmania and a most delightful wine.

So enjoy the bubbles, look for grower wines, think pink and buy value.



“Many of these firms are bringing new tastes to the Australian market—such as single vineyard grower champagnes, the opposite to the mass brands, Moët, Clicquot or Mumm which are blended from all over the province.”



Peter Scudamore-Smith

## Wines to try this season

### White:

#### Budget

- Clovelly Estate White Label Verdelho 2012 \$13
- Jim Barry Riesling 2012 \$14.99 (Best Wine of National Wine Show)

#### Premium

- Tyrrells HVD Semillon 2006 \$23
- Golden Grove Vermentino 2012 \$25

#### Splash Out

- Penfolds Yattana Chardonnay 2008 \$150 (James Halliday Chardonnay Challenge winner)
- Yabby Lake Block 6 Chardonnay 2010 \$80

### Red:

#### Budget

- Yalumba Y Series Shiraz Viognier 2010 \$9.99
- Jacob's Creek Reserve Coonawarra Cabernet Sauvignon 2010 \$12.99

#### Premium

- Richard Hamilton Shiraz McLaren Vale 2010 \$19.50 (Great Australian Shiraz Challenge winner)
- Watershed Wines Senses Shiraz 2010 \$22 (Great Australian Shiraz Challenge runner-up)

#### Splash Out

- Wolf Blass Black Label Cabernet Shiraz Malbec 2007 \$115
- Cullen Diana Madeline Cabernet Merlot 2010 \$99

Peter Scudamore-Smith is an Australian Master of Wine, Royal Queensland Wine Show judge and Italy–France Wine & Food Tour Leader.

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

## Peter's top picks to try this Christmas

### Australian sparkling

#### Budget

- Grant Burge Alfresco Rosa Moscato Frizzante 2012 \$13
- [Yellowtail] Bubbles NV \$9

#### Premium

- Flying Fish Cove Pinot Noir Chardonnay 2010 \$25
- Yellowglen Perle Rose NV \$26

#### Splash Out

- Brown Brothers Patricia Pinot Noir Chardonnay 2006 \$56
- House of Arras Brut Elite Cuvee 401 NV Pinot Noir Chardonnay \$55

### French champagne

#### Budget

- Cattier Brut NV Chigny-les-Roses \$39
- Lanson Black Label Brut NV \$48

#### Premium

- Pol Roger Brut Extra Cuvee de Reserve NV \$59
- Bollinger Special Cuvee NV \$65

#### Splash Out

- Veuve Fourny Cuvee R NV \$80 (grower wine)
- Taittinger 2004 \$99

q + a with...

q + a with...

# Lindsay Bennett



For the past 21 years, Lindsay Bennett has been the man behind one of the Ekka's most iconic traditions—the Cotton and Wool Parades. As Queensland's largest publicly available fashion shows, the Cotton and Wool Parades showcased the diversity, creativity and talent of the state's industries to 30,000 Ekka visitors this year alone. Lindsay successfully coordinated 2,240 outfit changes across the 32 shows, which featured designers Sacha Drake, Tengdahl, Ash to Gold, George Wu, Bora, Surafina, Alexis Dawn, Lisa Brown, dogstar, La La Luxe, Maiocchi, Tovah, Pistols

at Dawn, Wil Valor, Urbana, Queensland University of Technology, Metropolitan South Institute of TAFE and accessories by Adorne. Known around Brisbane as 'Mr Fashion', Lindsay has staged the parades at the Ekka since the 1980s plus the annual Mercedes-Benz Fashion Festival Brisbane since 2006. When he's not coordinating models, Lindsay runs a Brisbane-based event marketing and public relations company, Lindsay Bennett Marketing Pty Ltd (LBM), with clients in the fashion, lifestyle, hotel and property industries.



**You have been the man behind one of the Ekka's most iconic and favourite events, the Cotton and Wool Parades, for 21 years, what brings you back each year?**

The fact that the Cotton and Wool Parades are such a popular and loved event at the Ekka each year is enough to keep me motivated. The crowds are fantastic and they are so enthusiastic about supporting Queensland's incredibly talented fashion industry and our renowned agriculture industry, which produces the beautiful and sought after cottons and wools the designers work with.

**Why do you think the parades are so popular?**

Like any of the events at the Ekka, the parades showcase a unique aspect of Queensland and one that we can all be extremely proud of. The parades also make the glamour and spectacle of fashion accessible to everyone; they are the largest publicly available fashion shows in the state and I think everyone loves to indulge in a little glamour every now and then!

**Why are the Cotton and Wool Parades such an important part of the show?**

The parades really exemplify the RNA's key commitment to bringing the best of the city and country together. They provide a platform for some of the state's most talented established and emerging fashion designers to showcase their work and it's a really unique way to present the true beauty, quality and versatility of Queensland's cotton and wool.

“*There are lots of great memories that have come from being involved in the Ekka fashion parades.*”

**What role do shows like the Cotton and Wool Parades play within the fashion and design industry?**

The Cotton and Wool Parades focus first and foremost on showcasing Queensland's local design talent. The shows feature some of the most well-loved established labels, as well as up-and-coming designers and university graduates, and the Cotton and Wool Parades give them the opportunity to show tens of thousands of people what they can do. An event like this is so important for giving local designers exposure, so they don't feel as though they need to look interstate for recognition.

**How did you initially become involved in the marketing and organisation of fashion events?**

Before moving to Queensland some 10 years ago, I was the marketing manager at Cotton Australia for 11 years and used fashion as a way of balancing the debate that surrounded the industry at that time from pesticide issues and other environmental challenges. Since then fashion events and fashion marketing have been an important aspect of my career growth. Ever evolving and changing it's a great industry and one that needs wide support.



**Just one week after you wrapped up this year's Cotton and Wool Parades, you kicked off the Mercedes-Benz Fashion Festival Brisbane. How do the two compare and differ?**

The Mercedes-Benz Fashion Festival Brisbane is really one of the state's pinnacle fashion events and has more of a national focus, in that it features some of Australia's biggest fashion labels and draws national media attention. However, the Fashion Festival and the Cotton and Wool Parades are similar in the determination to showcase the very best of Queensland's local fashion talent and provide a platform for emerging designers to receive recognition from media and the public.

**What is one of your favourite or funniest moments from the Ekka?**

There are lots of great memories that have come from being involved in the Ekka fashion parades. One particular one that I can smile about now was when during a break between parades, a group of models decided to race up to Sideshow Alley and try out one of the thrill rides...well not only were they late returning for the next parade but two of them experienced severe motion sickness. Needless to say, we now have a rule that no models can enjoy any of the rides until the end of each day.

**Is there one design from the Cotton and Wool Parades that stands out from all the others?**

It really is impossible to choose when each year we are privileged to see such a diverse range of collections and be introduced to so many innovative new designers. It's so exciting to see what the designers turn out each year and particularly when we see something completely new and fresh from the emerging designers and graduates.

**How do you constantly keep the parades fresh?**

I am very fortunate to work in a great team with Sally Clark (production manager) and Francesco Calvi (lighting director), each year. Sally has a background in dance and theatre and we are constantly bouncing ideas off each other to create something truly special—the same applies to Francesco who with many years experience as a professional lighting designer for TV shows such as Big Brother and X Factor can create some amazing lighting effects and special moments. We also work with an amazing calibre of fashion designers who keep the contents of the parades fresh, modern and relevant.

**How far out from the show does planning begin?**

The planning never really stops! Even as the Cotton and Wool Parades are staged I'm usually coming up with new ideas for the next year. As interest increases so too must the shows, so we're constantly thinking of ways to make the parades bigger and better each year. Planning for 2013 is now underway and we look forward to what is sure to be another wonderful year of bringing fashion to the people and continuing the traditions of the Ekka.







# Introducing Royal International Convention Centre—Brisbane Australia

**Opening in March 2013, the Royal International Convention Centre—Brisbane Australia represents a unique opportunity for your next event.**

Situated inside the historic RNA Showgrounds, right on the city's fringe, the new centre comprises 22,000sqm of truly versatile space. It's the perfect choice for any sized event, from meetings and conferences to world-class exhibitions and festivals.

## **Modern facilities, exceptional convenience**

The Royal International Convention Centre—Brisbane Australia offers all the amenities needed for a successful event, including ample on-site parking and contemporary 5-star facilities.

## **Unrivalled mix of indoor and outdoor space**

The Royal International Convention Centre—Brisbane Australia has outstanding access to the RNA Showgrounds site, making it a venue like no other, easily catering for open-air events such as music festivals, agricultural and equestrian shows.

## **Superb versatility—whatever the event**

The Royal International Convention Centre—Brisbane Australia has generous plenary space, divisible into three separate halls for conventions, exhibitions or banquets. It also boasts seven adaptable meeting rooms and two boardrooms, plus 4,500sqm of exhibition space in addition to the current 35,000sqm of exhibition spaces on site.

Part of the \$2.9b regeneration of the RNA Showgrounds



**FIND OUT MORE ABOUT HOLDING YOUR NEXT EVENT AT BRISBANE'S NEWEST AND MOST EXCITING CONVENTION CENTRE.**

For enquiries, contact Sue Hocking, General Manager, Venue Sales & Marketing  
T +61 7 3253 3900 E [enquiries@rnashowgrounds.com.au](mailto:enquiries@rnashowgrounds.com.au) [www.ricc.com.au](http://www.ricc.com.au)



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