

SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA.

Summer Edition, 2011

From metal to dance
pg 7

**Medal to honour
Peter Kenny** pg 6

**RNA wins major
international awards**
pg 15

The Christmas feast -
Dominique Rizzo's simple entertaining
guide pgs 8 - 11

CONTENTS

New RNA Councillors	3
The Green's first release proves popular	4
Medal to honour Peter Kenny	6
Marilyn Manson performs at Soundwave	7
The Christmas feast – Dominique Rizzo style	8
Q & A with Melissa Downes	12
Royal Queensland Food and Wine Show 2011 Champions	14
RNA wins major international awards	15
Upcoming events	15

The RNA office will be closed between December 24, 2011 and January 2, 2012. It will re-open at 8.30am on Tuesday January 3, 2012.

Cover picture: Want to know how to make this delicious pudding for your friends and family this Christmas? Check out the special Christmas menu designed by well-known Queensland and Ekka foodie Dominique Rizzo, plus the wines to match on pages 8 – 11.



MESSAGE FROM THE PRESIDENT



This is my first Showbiz message as the new president of the RNA - a position I am proud and honoured to occupy.

I would like to thank outgoing president Allan Warby OAM and his wife Margot for their unwavering support and dedication during their involvement in the past 51 years. They have made an enormous contribution to the RNA and to Ekka competitions, and for that we are greatly indebted to them.

My vision for the Ekka is for it to remain at its Bowen Hills home for future generations to enjoy, and to preserve the history and traditions Queenslanders love so much.

For the past 134 shows, the Ekka has been where the city meets country, where first-class competition takes place and where Queensland's primary industries are showcased. The aim of the regeneration of the RNA Showgrounds is to secure these core elements at Bowen Hills and ensure the show is

sustainable and affordable for the people of Queensland. It also allows the RNA to continue to expand its pedigree as a leading events venue.

While retaining the show traditions we all value and cherish, the RNA continues to evolve alongside the changing demographics of Queenslanders. Each year, the council and staff work hard to strengthen existing competitions while also introducing exciting attractions.

We are almost at the end of 2011 - a year which has been so significant for the RNA. In particular 2011 signalled the start of construction of the regeneration project in April, the operation of another successful Ekka, providing the venue for major events and housing the state's largest evacuation centre during the devastating January floods.

The RNA would like to thank its members for their continued support and wish everyone a happy, safe and well-earned break during the Christmas and New Year season.

David Thomas
President

New RNA Councillors

The RNA welcomes three new councillors elected in October and November, they are:

DUNCAN MCINNES



Duncan McInnes brings extensive knowledge of the dairy farming industry to his newly elected position on the RNA Council.

He has been attending the Ekka since the age of six, helping exhibit cattle as a teenager and living at the show for a week as part of a youth camp, as an 18-year-old.

His dairy property, Inverclyde in Harrisville, is a large producer of milk and he also has interests in a lucerne and cropping farm.

Duncan is heavily involved with local committees and considers the RNA Council to be an extension of his community engagement.

"I'm looking forward to helping exhibitors show their cattle and making sure the public learn about the dairy industry," he said.

"I'm also keen to be involved with the redevelopment."

Duncan is a Director of Queensland Farmers Co-Operative Association, Queensco Foods, Queensco Unity Dairyfoods, Dairy Farmers Milk Co-Operative and Australian Co-Operative Foods (Dairy Farmers).

He was also a board member for Dairy Farmers serving from 1996-2008.

PHIL KESBY

Phil Kesby joined the Ekka's woodchop competition six years ago with the aim of making axemen superstars, increasing the sport's profile and providing quality entertainment.

Raised in country New South Wales and watching woodchop at local shows, his affection grew for the sport and for what the Ekka does and he feels privileged to combine the two in his newly elected position.

Phil says he's looking forward to contributing his expertise in construction towards the RNA Showgrounds Regeneration Project.

"This project is going to benefit everybody – the public, the Ekka and anyone who visits throughout the year so I'm really excited to be a part of that."

Phil has more than 33 years experience in infrastructure delivery and runs his own consultancy practice. He holds close associations with the business community and is Chairman of the Brisbane Infrastructure Council, Board Member Queensland Urban Utilities, Director Invest Logan, Board Member Field Services Group, Executive Member Brisbane Development Association and Abu Dhabi representative for Brisbane's Sister Cities program. Phil is also a proud member of the Salvation Army Red Shield Appeal Coordination Committee for Brisbane and Hear and Say Foundation Leadership Committee.



WILLIAM ROBERTS



Merino stud farmer William Roberts has joined the RNA Council following years of involvement at Charleville, Goondiwindi and Toowoomba regional shows.

Operating the Victoria Downs property in Morven with his wife, William began exhibiting sheep at shows in 1982 and has since competed at the Ekka on several occasions.

William said he looks forward to contributing further to Queensland's primary industries while on the RNA Council.

"It's nice to give something back to industries that have done a good thing by you and I'd also like to help people in the city better understand what happens in the bush," he said.

"It's always very interesting to learn how these big shows run, after all they are only a larger version of the bush."

William has been actively involved in committees including AgForce and the Leading Sheep Committee for South West Queensland. He is a serving councillor and former Past President of the Queensland Merino Stud Sheep Breeders Association Council; Past President of the Australian Association of Stud Merino Breeders and Past Chairman of Wool Poll. William and his four daughters hold RNA Life Memberships.

THE GREEN'S FIRST RELEASE PROVES POPULAR

The first apartments, as part of the \$2.9 billion 15 year RNA Showgrounds Regeneration Project, have gone on sale.

More than 50 apartments have sold in the first building named The Green, which will take shape on the perimeter of the RNA Showgrounds site in early 2012.

Lend Lease Project Director Glen Steedman said the second building had been released early as a result and sales and enquiries were already flowing in.

"When we sold all available apartments in the first building we had to fast track the second building and we made a decision to accept deposits on apartments before the official release," he said.

The Green is one of three residential precincts that make up Showground Hill – the residential, commercial and retail precincts – which will be home to more than 3,000 residents, up to 2,000 apartments and 15,000 workers once completed.

The one and two bedroom apartments are part of the five mid-rise buildings which have fewer rooms per floor and views to surrounding streets, central gardens and Brisbane's CBD.

The first 300 residential apartments are adjacent to the new Main Street and close to 30,000m² of new office space.

Each building will be located close to outer boundaries, shops and laneways, offer distinctive landscaping and surround a newly created community hub.

Construction on the new residential, commercial and retail precincts will be managed to minimise disruption for the annual Royal Queensland Show and other major events.

More information and artist impressions at www.thegreenbrisbane.com.au

AT A GLANCE

- Construction to begin 2012
- Five buildings of one and two bedroom apartments
- 50+ apartments already sold
- Second building released early
- The Green is one of three residential precincts



Artist impression of the first residential building, The Green, as part of the RNA Showgrounds \$2.9 billion regeneration project.

INDUSTRIAL PAVILION REACHES NEW HEIGHTS

Left: Currently under construction, the RNA's \$59 million convention and exhibition centre will reach another significant milestone by Christmas with a third of the level one floor space expected to be completed.

Right: Preparations are underway for construction of the lower level car park columns, the remaining two thirds of the level one suspended slab, plus installation of the roof – all in time for the ground floor to be used at the 2012 Ekka.

The transformation of the Industrial Pavilion into a \$59 million convention and exhibition centre has reached another significant milestone with completion of a third of the level one floor space expected by Christmas.

The completed section of flooring will cover the new loading dock, kitchen and some of the main hall and require approximately 1,500m³ of concrete.

Known to the public as the showbag pavilion, the project is on track and on time with the ground floor to be ready for use at the upcoming 2012 Royal Queensland Show (Ekka).

About 120 workers have been working on site since April, with all bulk excavation completed plus the upper level car park columns.

These works are part of stage one of the \$2.9 billion RNA Showgrounds Regeneration Project which will take place over 15 years and is expected to create 2,000 jobs and inject \$300 million a year into the Queensland economy over the life of the project.

Upcoming works planned include construction of the lower level car park columns, the remaining two thirds of the level one suspended slab, plus installation of the roof.

Following the 2012 Ekka, works will focus on fitting out the commercial kitchen, final finishes throughout the centre and relocating the RNA office to level one in September.

The world-class centre will open in early 2013.



EKKA 2012 CHANGES

As part of the RNA Showgrounds Regeneration Project, the 2012 Ekka will contain some locational changes for competitions including canine and exhibits from the Agricultural Hall.

This includes Apiculture, District Exhibits, Youth District Exhibits, Fruit and Vegetables Industry Display and Youth Fruit and Vegetables.

RNA Chief Executive Jonathan Tunny said the RNA Showgrounds had been a hive of activity for the past nine months with works undertaken across the site, not limited to the Industrial Pavilion.

"This is due to several buildings including the Agricultural Hall, Douglas Wadley Dog Pavilion and Frank Nicklin Building being removed," he said.

"Many of the buildings were old and did not use the space to their full potential and we now have the ability to provide state-of-the-art facilities for our Ekka exhibits, competitions, handlers and their animals."

Mr Tunny said the RNA was currently finalising where the canine competition and Agricultural Hall exhibits would be temporarily located for next year's Ekka.

"Competitions lie at the heart of the Ekka and will remain a major part of the show throughout the 15 year regeneration project," he said.

"Showbags, Fine Arts and Flower and Garden were relocated at this year's Ekka due to construction starting on stage one in April.

"Visitors to next year's show will be some of the first to walk through the ground floor of the new exhibition centre and see all the wonderful transformations that have happened in the previous year."

Competitors and exhibitors for Ekka 2012 will be notified of locational changes early in the New Year.

Harold Thompson – a champion of the dairy cattle industry

A man who was a passionate advocate for the Royal Queensland Show dairy competition and who dedicated almost 60 years of his life to the RNA passed away last month.

RNA Councillor Harold Thompson became a life member at age 18 and was part of an extraordinary dynasty with the Thompson family commitment to the show spanning more than 80 years and four generations.

Harold was the third generation to receive life membership, following his father

Harry and grandfather Walter; this will be followed by Harold's sons Harry, Bruce and Steve.

RNA Councillor Philip Harpham worked alongside Harold for the past decade and said he was passionate about everything dairy and everyone involved.

"Harold was a dairy farmer boots and all, a champion of the industry and the families and people who work within it," he said.

Philip said having been an exhibitor before joining the RNA Council, Harold

was highly regarded by competitors because of his love and knowledge of the industry.

"He was also very much of a straight shooter which they liked to see."

Philip said as a councillor, Harold was very precise and thorough in how he wanted things done – always dotting the i's and crossing the t's.

"Many of the farmers didn't see each other often so Harold always thought the Ekka was a great time to get together and catch up with friends, plus he loved to joke – he could remember a million jokes," he said.

Philip said Harold had a long history in industry and was also made a life member of the Queensland Branch of the Illawarra Cattle Society of Australia last year.

"Over the years Harold judged at many shows, outside of the Ekka, and was well respected in the judging world," he said.

"In his younger years, Harold was a musician in a band playing the drums, whistles and singing at local bush dances."

Philip said following a 2007 accident which left Harold in a wheelchair his wife Nancy had been a tower of strength whose love, care and dedication was amazing.

"Our thoughts are with Nancy, their children and the entire Thompson family during this very difficult and sad time."

Harold was a member of the RNA Entries; Veterinary; Dairy Cattle, Goat, Pig and Deer; and Joint Stock Committees until his retirement in September this year.



Medal to honour Peter Kenny



A special medal in honour of late RNA Councillor Peter Kenny has been announced to recognise his efforts to champion the bush and his dedication to improving biosecurity.

The inaugural Peter Kenny Medal for Outstanding Contribution to Biosecurity in Queensland will be awarded to an individual or organisation in the field of biosecurity.

The award, announced by Queensland Minister for Agriculture Tim Mulherin will also include \$5,000 to help the recipient further advance their commitment to improving biosecurity awareness and/or practices within Queensland.

Mr Mulherin said Peter, who passed away in October, had a passion for biosecurity management and understood it was critical for the future of the environment and agricultural industries.

"In recent years, Peter's commitment was reflected through his appointment as the inaugural Chair of the Biosecurity Queensland Ministerial Advisory Council," he said.

"With the support of his family we have established an award that will reward individuals or organisations that share his passion and demonstrate excellence in biosecurity management."

RNA Chief Executive Jonathan Tunny expressed the heartfelt sympathy of all at the RNA to the entire Kenny family.

"The RNA was very fortunate to have a man of his calibre on our council," he said.

Mr Tunny said Peter was appointed to the RNA Council in December 2008, was a member of the Dairy Committee and a great supporter and friend to many at the RNA.

"He brought great energy and enthusiasm to our organisation particularly for education and bridging the city / country divide through the Royal Queensland Show," he said.

"He was a man of vision and believed in cementing a strong future for the RNA and the Ekka through the RNA Showgrounds Regeneration Project.

"He was a true champion of the bush and brought those talents to the RNA, we will be forever grateful for his service."

Nominations for the award close January 20, 2012. Forms are available online at www.biosecurity.qld.gov.au

Stereosonic attracted a sold out crowd of 25,000 to the RNA Showgrounds on December 4.

Photo courtesy of Totem Onelove Group.



Stereosonic 2011 – biggest and best yet

A sold out crowd of 25,000 descended on the RNA Showgrounds this month to end Stereosonic's massive year. LMFAO, Armin Van Buuren, Afrojack and Avicii were the most popular artists of the day as thousands flooded the gates just in time to catch their sets. The 10 hour festival exceeded all expectations with this year's tour deemed the biggest and best. The RNA Showgrounds was the last stop for the dance festival which had already excited crowds in Sydney, Perth, Melbourne and Adelaide.



Photo courtesy of rukes.com.



More than 40,000 Brisbane locals will check out controversial rocker Marilyn Manson at the RNA Showgrounds for Soundwave on February 25, 2012.

Marilyn Manson to perform at Soundwave

One of the world's most controversial artists Marilyn Manson will perform at Soundwave this February, the biggest music festival to be held at the RNA Showgrounds annually.

The outrageous shock rocker brings more than 20 years experience, two number one albums and 50 million worldwide record sales to the RNA Showgrounds and will play alongside 80 other acts.

Now in its fourth year at the Showgrounds, the festival also features headline act System of a Down, Grammy Award winners Slipknot and reformed group Limp Bizkit at the 11 hour event.

Featuring numerous stages, it takes a team of caterers, suppliers, contractors and builders a week to transform the Main Arena and Oval 2 into Soundwave which occurs on February 25.

More information at www.soundwavefestival.com

The Christmas

– Dominique Rizzo style



The festive season is meant to be a relaxing and enjoyable time spent with family and friends, however it often becomes the dreaded decision of what to feed the multitudes on Christmas Day. This year, well-known Ekka foodie Dominique Rizzo has sorted it all – from entree, through to main and finishing with the perfect dessert. To top it all off, Royal Queensland Food and Wine Show judge and Master of Wine Peter Scudamore-Smith has matched his selection of wines to the menu.

ENTREE: Potato blini with salmon

Potato blinis

3 potatoes boiled and peeled
3 eggs
3 tbsp plain flour
½ tsp baking powder
1 ½ tbsp fresh continental parsley
3 tbsp cream or milk/soy milk

- Blend potatoes, eggs, sifted flour and baking powder in a processor.
- Add the cream/milk and parsley and mix to form a thick batter.
- Drop spoonfuls into a hot oiled pan and cook until brown on each side (approximately 2 minutes).
- Serve with smoked salmon and hollandaise sauce.

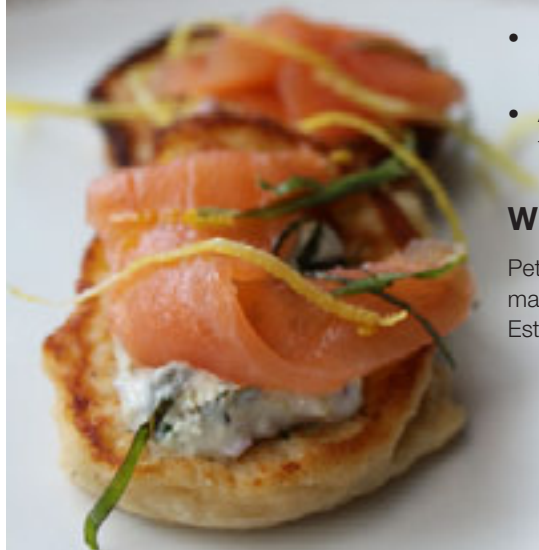
Hollandaise

250g unsalted butter melted
4 tbsp white wine vinegar
2 tbsp white wine
1 bay leaf
2 peppercorns
4 egg yolks
2 tbsp mineral water (optional – to make a lighter sauce)
Juice from half a lemon
Salt and pepper to taste

- Place vinegar, white wine, bay leaf and the peppercorns into a saucepan and let reduce until 2 tablespoons of liquid remain.
- In a double boiler, add egg yolks and the reduced vinegar mix.
- Over a gentle heat, whisk yolks until thick and foamy then turn off heat.
- While whisking gently gradually add the melted butter.
- For a lighter sauce add the mineral water.
- Add lemon juice and salt and pepper to taste.

Wine to match

Peter Scudamore-Smith recommends matching this dish with Ballandean Estate Semillon Sauvignon Blanc 2011.



feast

Those who prefer a Christmas lunch or dinner away from a hot kitchen, will enjoy Dominique's recipe for a whole baked salmon with cucumber and watercress salad and caper crème fraîche dressing. It comes to the table perfectly cooked, moist, easy to serve and can be baked the day before, leaving more time to celebrate with family and friends.

MAIN: Whole baked salmon with cucumber and watercress salad and caper crème fraîche dressing

Serves 8-10

Salmon

4 – 4.3kg salmon, cleaned and scaled
2 lemons, thickly sliced
2 leeks, whites sliced into 1 cm rounds
2 tbsp mixed peppercorns
Handful of flat leaf parsley
1 cup verjuice

- Preheat the oven to 200c.
- Wash the salmon and pat dry with paper towel. For effect, leave the head and tail however if needed remove the head to fit the oven/baking tray.

- Fill the cavity of the fish (created when gutted) with one of the sliced lemons, half of the leeks and half the peppercorns. On top scrunch in some aluminium foil and sit the fish upright.
- Spread three large pieces of foil onto the bench and grease with butter or oil. Place the remaining lemon, peppercorns, leeks and the parsley onto the foil and sit the salmon upright.
- Fold the foil up around the fish and pour in the verjuice before closing the salmon.
- Tightly seal the salmon in the foil and place onto a baking tray.
- Bake for 40 minutes and then reduce the temperature to 100c and bake for a further 20 minutes.
- Remove the salmon from the oven and carefully peel off the foil.
- Run a sharp knife down the top of the salmon cutting through the skin, which will be soft and jelly like.
- Gently peel off the skin to expose the pink flesh. It is best to do this while the fish is still hot.
- Using the sharp edge of your knife remove the dark flesh by scraping gently down the sides of the fish.
- Cover the salmon with plastic wrap and refrigerate until needed.



Cucumber salad

2 large continental cucumbers
½ cup picked dill fronds
1 large bunch watercress
1 tbsp verjuice
1 tbsp white wine vinegar
1 tbsp lemon juice
1 tsp lemon zest
2 tbsp olive oil
Salt and pepper

- Using a peeler, peel the cucumber into long ribbons right down to the seeds.
- Place the ribbons into a bowl and leave for at least 15 minutes before squeezing out most of the excess moisture.
- Add in the dill fronds and the watercress.
- For the dressing, mix all remaining ingredients and set aside. Dress the salad just before serving.

Caper crème fraîche dressing

Makes 2 cups

250g crème fraîche
250g sour cream
1 small Spanish onion, finely diced
⅓ cup finely diced cornichons or gherkins
¼ tsp mustard powder
2 tbsp lemon juice
1 tbsp salted capers or capers in brine, chopped
Salt and pepper to taste

- Combine all ingredients in a bowl and mix well.
- Refrigerate until needed.

Serving

- Serve the salmon on a platter garnished with a few dill fronds and a couple of spoons of the cucumber salad dressing.
- Combine the rest of the dressing with the cucumber salad and toss together.
- Using a fork and spoon, pull off pieces of salmon and serve garnished with a spoonful of the caper crème fraîche dressing.

Wine to match

Peter Scudamore-Smith recommends matching this dish with Clovely Estate Left Field Barbera 2010.



This deliciously light pudding takes on the humble Australian trifle and is a lovely end to a larger than life Christmas lunch or dinner. Substitute any of your favourite fruits in the jelly and add a sprinkling of toasted macadamia or pistachio nuts over the cream for a lovely crunch.

DESSERT: Summer vanilla crema and fruit pudding

Serves 6-8

1 mango cheek, diced into 1cm squares
½ yellow peach
½ nectarine
¼ cup fresh raspberries
¼ cup fresh blueberries
5 large strawberries, sliced
1 small 9g packet of jelly crystals – your favourite flavour
450g sponge cake
Pulp of 3 passionfruit

Summer vanilla crema

1 cup milk
¼ tsp vanilla paste or ½ tsp vanilla essence
35g caster sugar
3 egg yolks
20g cornflour
1 ½ cups thickened cream
1 tbsp caster sugar extra

Fruit topping

1 mango cheek, diced
½ yellow peach, sliced
½ nectarine, sliced
¼ cup fresh raspberries
¼ cup fresh blueberries
4 large strawberries, quartered

- Make the jelly following the packet instructions.
- Once slightly cooled, add the combined fruits (except passionfruit pulp).
- Line the tin with plastic wrap and baking paper with plenty left hanging over the sides.
- Cut three layers sponge to fit the tin and place the first layer into the tin.
- Brush the sponge with a third of the passionfruit pulp.
- Over moderate heat, bring the milk almost to a boil then add the vanilla.
- In another bowl whisk together the egg yolks and the sugar until pale and fluffy, beat in the cornflour and while whisking slowly pour in a small amount of milk, just enough to loosen the egg yolks.
- Slowly combine the egg yolks, sugar and cornflour mixture to the vanilla milk over heat and while whisking bring the mixture slowly to a soft boil until thick enough to coat the back of a spoon.
- Allow the mixture to cool for 10 minutes and pour onto the sponge.



Festive wines for all budgets

- Spread the crema to form an even layer and place a layer of sponge on top.
- Let the crema set in the fridge for 1 hour.
- Brush the sponge with passionfruit pulp and gently pour the jelly and fruits on top.
- Brush the underside of the remaining sponge with the rest of the passionfruit pulp and sit on top of the fruits.
- Press the sponge down gently and then place the whole tin in the fridge to set completely for at least 4-5 hours or overnight for best results.
- Invert the tin onto a serving plate and whip the cream with the caster sugar.
- Spread the cream over the top and sides of the pudding and finish with the remaining fruits.
- Serve chilled.

Wine to match

Peter Scudamore-Smith recommends matching this dish with Barambah First Grid Rack Dried Semillon 2010.

Royal Queensland Wine Show judge and Master of Wine Peter Scudamore-Smith recommends these top wines to try this festive season:

BUBBLES:

- **Budget:** [yellow tail] Bubbles Rose RRP \$8
- **Premium:** Sirromet Signature Collection Pinot Noir Chardonnay 2008 RRP \$35
- **Splash out:** Dom Perignon 2002 RRP \$270

WHITE:

- **Budget:** Yalumba Y Series Vermentino 2011 RRP \$9
- **Premium:** Bent Road Marsanne 2010 RRP \$18
- **Splash out:** Watershed Awakening Chardonnay 2009 RRP \$45

RED:

- **Budget:** Taylors Promised Land Cabernet Merlot 2009 RRP \$10
- **Premium:** Symphony Hill Reserve Shiraz 2008 RRP \$65
- **Splash Out:** Gaja Barbaresco 2006 RRP \$220



Q & A

WITH MELISSA DOWNES

Nine News weekday presenter and well respected journalist Melissa Downes has reported from the Ekka since 2009. Born and raised in Brisbane, Melissa has always had a soft spot for the show, often attending with her parents and friends. This year Melissa brought her two-year-old daughter Dee Dee along for her first Ekka experience.

Memories of coming to the Ekka as a child

The Ekka was one of the highlights of the year and I have incredibly vivid memories as a five or six-year-old. Although we loved seeing the animals, sideshow alley was my favourite, particularly the Rock n' Roll ride! Cupie dolls were another big hit.

I also loved the Ekka as a teenager. It was one of those places your parents would happily let you head off too on your own with your friends. We'd spend the day looking at the animals, screaming on all the rides - the zipper was my favourite at this point - and then watch the fireworks at night...what an amazing day!

How did your two-year-old daughter Dee Dee enjoy her very first Ekka?

Dee Dee loved it! She went three times - with my sister, my parents and with my husband and me. Each time we did something a little different.

The first day she went on the trampoline that allows you to jump and twist and turn. Although she didn't manage any of that, she loved the jumping so much that when we took her she walked straight up to it and said "jump, jump, jump". She was very keen for another go. While she was with my sister, she also experienced her very first strawberry sundae and it was a definite hit!

With her grandparents she visited all the animals - she loved the birds and the cats and had a great time just looking at everything that was around.

With us, we stopped at the Main Arena and watched the horses, which she was enthralled by, and then onto the kiddie's sideshow alley for a few rides. She thought it was very exciting. I'm sure after the three days she thought the Ekka was her own personal playground.

Both my husband and I have such fond memories of the Ekka, particularly as young children. We wanted to create some of those memories for her too. We were keen for her to see a little of

everything, from the rides to the animals and even the food. The only thing we missed was fairy floss! That can be next year's treat.

Why is the Ekka such a family event?

There is so much to do and see at the Ekka and it doesn't have to cost a fortune. Many of the best things are free. There's nothing like watching something in the Main Arena, or going to the animal pavilions, particularly for city kids it's an opportunity to see farm animals they normally wouldn't.

Ekka food favourites

It's the one time of the year when I indulge - and I love it. It's all part of the tradition of the Ekka. The food is a big part of my childhood memories, they were a once a year treat, and so now if I eat a dagwood dog - there's a real sense of nostalgia. It takes me back and reminds me of all those wonderful times when you could eat whatever you wanted, go on as many rides as you wanted, and never feel ill.

The best part of reporting at the show

I love the people. There are so many characters at the show from all walks of life and they all have interesting stories to tell. It's a different world from the one we live in, so to be part of it, and to share those stories with our viewers is a real privilege.

Most memorable on-air Ekka moments

I love the fact that we can wave at people in the commercial breaks. It's one of the few times we actually get to see who we're talking to and that gives you a unique sense of connection. That's what makes broadcasting from the Ekka so special – to talk to people during the day and then see them outside our broadcast centre during the news. That's a real buzz.

Visitors to the Ekka's Channel 9 broadcast centre

We have around 40,000 visitors to our broadcast centre and most are really interested in how the whole process works. It really opens their eyes because we have our whole crew there, so they meet our cameramen, lighting and audio techs, not just Andrew and me. They get a real sense of what goes into putting the news to air. People are often surprised at how many people are behind the scenes, and our crews get a real kick out of talking to everyone as well and explaining what they do.

Dee Dee's very first strawberry sundae was a definite hit.

Nine News presenter Melissa Downes brought her two-year-old daughter Dee Dee along for her first Ekka experience this year.



The Ekka in
three words
“ICONIC
FUN
FRIENDLY”



Through a champion's eyes seven months on

Champions from the 2011 Royal Queensland Food and Wine Show (RQFWS) are already seeing the perks.

Former Olympic pole vaulter and winner of the RQFWS Ice-Cream, Gelato & Sorbet Competition Tatiana Grigorieva said the win was a huge accomplishment for Caffé e Gelato Milany at Hamilton.

"To be recognised for what you do, whether its pole vault or gelato, is an amazing feeling," she said.

"This was our biggest win by far and the media exposure we've gained has been fantastic in letting people know about us and our products.

"Caffé e Gelato Milany is only four years old and we're trying to build a brand and this competition has really helped that along.

"Our store is all about the quality of the product and for the public to see that it has been recognised at such a large competition is great."

Tatiana said they'll definitely be back next year.

"We'll have to make something even better than the banana gelato to bring to next year's competition," she said.

"We haven't decided what we'll bring yet but we try new flavours in store every month to find out what people like.

"The standards in this competition are so high and there are so many great gelatos out there so it's another push to all of us in the industry to keep making new flavours and better gelato.

"In the end, it's all to benefit customers."

Former Olympic pole vaulting superstar Tatiana Grigorieva with her son Makar, 2, tuck into her award-winning banana ice-cream. Photo courtesy of The Courier Mail.



Kosciuszko reaches the peak

Lion's Kosciuszko Pale Ale has been crowned Australia's best beer at the RNA's Royal Queensland Food and Wine Show (RQFWS) Beer Competition in October.

Competition came to a head with the pale ale beating 54 other beers to claim the title, while Burleigh Brewing's HEF and Blue Sky Brewery's FNQ Lager also took out champion trophies.

RQFWS Beer Competition Chief Judge Ian Chant said there was a great standard across the board and the Grand Champion title was challenged by nine gold medal winning beers.

"The Kosciuszko Pale Ale ticked all the boxes and was clearly top of its class," he said.

"Immediately when you see the beer you like it - it's inviting and oozes excitement.

"It has a beautiful hoppy aroma and perfectly balanced flavours with a clean finish."



The Royal Queensland Food & Wine Show has wrapped up for the year with these champions:

Cheese & Dairy Produce Show

Old Telegraph Road Heritage Blue
Jindi Cheese Pty Ltd, Gippsland VIC



Ice-Cream, Gelato & Sorbet Show

Banana Ice-Cream
Caffé e Gelato Milany, Hamilton QLD



Branded Beef Competition

Master Kobe Wagyu
Australian Agricultural Company,
Dalby QLD



Branded Lamb Competition

Country Fresh Lamb
Country Fresh Nationwide,
Armidale NSW



Royal Queensland Wine Show

Seppelt Drumborg Riesling 2005
Treasury Wine Estates,
Southbank VIC



Beer Competition

Kosciuszko Pale Ale
Lion, Jindabyne NSW



RNA WINS MAJOR INTERNATIONAL AWARDS

The 2011 Ekka education, communication and marketing campaigns have scooped the pool at a recent international competition winning 14 awards including eight first places.

Each year, the International Association of Fairs and Expositions (IAFE) conducts contests for its members throughout the United States, Canada, United Kingdom and Australia to recognise and reward excellence.

The 2011 IAFE awards consist of two competitions – the Agricultural Awards Program in which the RNA won eight prizes, and the Hall of Honour Communications Awards in which the RNA won six prizes.

RNA and Ekka initiatives including the unique Little Miracles Newborn Corner, Rural Discovery Day, the annual Teacher's Cheesemaking Workshops and the Ekka Learning Trail won praise from the judges.

New interactive elements for the 2011 show also proved popular including the Little Miracles documentary, the Ekka website and a Facebook competition.

Dora the Explorer's next expedition

Seven year old animated Latina heroine Dora and her best friend Boots are on an adventure to the RNA Showgrounds this January.

A favourite on television screens for more than 11 years and dubbed into languages all over the world, Dora the Explorer will take to the stage at the Rhymes Kids Music Festival.

Returning for its second show at the RNA Showgrounds, Rhymes has also attracted the ZingZillas, Happy Feet and Playschool's Justine Clarke.

Heading along the east coast of Australia, Brisbane is Rhymes' first stop for 2012 before continuing onto Townsville, Sydney and Melbourne.

Tickets are still on sale from www.rhymesfestival.com.au

See them before the world does

Some of the biggest acts in music today featured as relative unknowns just two years ago at the indie St Jerome's Laneway Festival.

Florence and the Machine, Mumford and Sons and many others made their live debut in Australia at the 2010 festival

and have since gone on to hit the big time with major international success.

The headline-free festival returns to the RNA Showgrounds this January, and prides itself on offering a forum for bands before they break through.

Laneway 2012 features Melbourne band The Panics, English musician Anna Calvi and past choir singer Pat Grossi of Active Child.

More information at www.brisbane.lanewayfestival.com.au

UPCOMING EVENTS:

JANUARY 2012

IGA Rhymes Kids Music Festival

Sunday 22 January

St Jerome's Laneway Festival

Saturday 28 January

FEBRUARY 2012

Antique and Military Fair – the BIG SHOW

Saturday 4 – Sunday 5 February

Papercrafts Festival

Friday 17 – Sunday 19 February

Soundwave

Saturday 25 February

MARCH 2012

March Home Show

Saturday 3 – Sunday 11 March

The Brisbane Snow Show

Saturday 17 – Sunday 18 March

Tinnie and Tackle and National 4x4 and Outdoor Expo

Friday 23 – Sunday 25 March

National Playgroup Week

Thursday 29 March

Annual General Meeting

The RNA's 2012 Annual General Meeting (AGM) will be held at 9am on Friday March 30, 2012 at the RNA Showgrounds.

DID YOU KNOW?

Laneway acts before they hit the big time:

1. **Florence and the Machine**
2. **Mumford and Sons**
3. **The Temper Trap**
4. **Tame Impala**
5. **Feist**
6. **The XX**

Show off your excellent breeding.

Purchase your RNA Membership.

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

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

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

From
\$105.00*
per adult

*Conditions apply



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND