

The official magazine of the RNA

SHOWBIZ

SUMMER 2023

CHRISTMAS
RECIPES



RQA
NEW COMPETITIONS

NEW
MENU
FOR THE
SHOWGROUNDS



RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



ROYAL QUEENSLAND SHOW



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WELCOME

FROM RNA PRESIDENT DAVID THOMAS



On behalf of the RNA, I would like to thank our members, our sponsors, Ekka patrons, competitors, judges and stewards for their support this year.

As we say goodbye to 2023, we can reflect on a busy and successful year at the RNA.

While 2022 was a year of recovery, 2023 has been a chance to welcome back Queenslanders in droves to the Brisbane Showgrounds.

The Royal Queensland Show celebrated one of its best years in recent times, with 400,000 people coming through the gates. The 144th Ekka was the most attended Show since 2019, before the Covid-19 pandemic and it was wonderful to once again bring the country to the city and recognise the important role agriculture plays in our everyday lives.

From the heaviest bull of show to award-winning preserves and chutneys, we were thrilled to reward and recognise our dedicated exhibitors across all 55 competition sections. With more than 21,000 competition entries, it was wonderful to see these numbers back to pre-pandemic levels.

Our Royal Queensland Awards competitions attracted 2,600 entries and continued to shine a light on the nation's best, unearthing Australia's champion beef, lamb, cheese, ice cream, beer and wine throughout the year.

The Brisbane Showgrounds precinct continues to thrive, with 2023 being our most successful yet in the RNA's history. We held almost 200 events in our Royal International Convention Centre and across

our indoor and outdoor Brisbane Showgrounds venues. From popular first-time events and major music festivals and concerts, to returning favourites who continue to choose the Showgrounds year after year to stage their events, our team has once again excelled. 2024 is already proving to be a success, with many pre-bookings already in place.

Work on Cross River Rail's Exhibition Station is continuing as we near the four-year mark for construction and the station will be open for the 2024 Ekka. Once fully complete, the project will see year-round rail services to and from the Brisbane Showgrounds from 2025, greatly improving event access for attendees, and providing fantastic connectivity for the ever-growing Bowen Hills inner city precinct.

On behalf of the RNA, I would like to thank our members, our sponsors, Ekka patrons, competitors, judges and stewards for their support this year. I would also like to thank my fellow RNA Councillors and RNA staff for their continued hard work and commitment in 2023.

I wish you all a very Merry Christmas and a Happy New Year.

David Thomas
RNA PRESIDENT

RQA

WELCOMES NEW COMPETITIONS

The RNA's Royal Queensland Awards (RQA) will expand in 2024 to introduce two new competitions into the program - judging Aquaculture and Distilled Spirits.

The RNA's mission, since 1875, is to celebrate and champion the essential role agriculture plays in our everyday lives. We do this by showcasing and rewarding those judged the finest in their fields through our revered RQA competitions.

The new Aquaculture and Distilled Spirits competitions will give producers a platform to be recognised, to be judged against their peers and the opportunity to achieve valuable consumer market exposure.

The inaugural Aquaculture Awards will acknowledge Australian aquaculture providers dedicated to producing high quality seafood, while preserving precious ecosystems. The competition will launch with four classes – Small and Large Barramundi and Cooked and Raw Tiger Prawns with entries opening on 11 December and judging on 6 March 2024 and the Awards Presentation on 17 May. Renowned international food judge and Australian seafood industry commentator John Susman is the Chief Judge.

The Australian spirits industry is flourishing and the inaugural Royal Queensland Distilled Spirits Awards (RQDSA) will be a key benchmarking opportunity for distillers across the country. The RQDSA will highlight the outstanding craftsmanship of Australian-manufactured spirits, liqueurs, aromatics and vermouths. The Chief Judge is Nick King from the Wine and Spirit Education Trust (WSET), a renowned expert in the realm of spirits and entries open on 9 February and judging will take place on 2 and 3 July, 2024.

The RQA forms part of the RNA's commitment to reward and recognise the nation's best of the best.



AWARD WINNERS

IAFE INTERNATIONAL AWARDS

RNA WINS 22 AWARDS



IAFE Chair Jennifer Giesike
and RNA Chief Executive
Brendan Christou

The RNA scooped the pool taking out 28 awards at the 2023 International Fairs and Expos Awards (IAFE) for our Ekka, Brisbane Showgrounds and Royal Queensland Award brands, which were announced in the United States in November.

The RNA entered more than 30 categories and won 28 awards including 11 golds, three major overall awards, plus silver and bronze medals.

The RNA submitted 30 entries across communications, marketing, sponsorship, education, and competition categories. While our Royal Queensland Wine Awards were also awarded gold plus our Brisbane Showgrounds events and projects were also crowned.

Three overall major awards were won, together with eight agricultural awards, five competition awards, five Hall of Honour communication awards, five non-fair

facility usage awards and two sponsorship awards.

IAFE began in 1885 with a half-dozen fairs. Today, IAFE represents more than 1,100 fairs around the world and more than 900 members from allied fields.

Throughout the years, IAFE has remained true to its purpose of promoting and encouraging the development and improvement of agricultural fairs, shows, and expositions.

AWARD WINNERS



The RNA's Grape Grazing by Night event took out gold for the best unique special event / community engagement in the 2023 International Fairs and Expos Awards announced in the United States in November. It was one of 22 awards the RNA won across its Ekka, Royal Queensland Awards and Brisbane Showgrounds brands.





MEET THE CHEF

LIVE STATIONS PROMOTE AWARD-WINNING, LOCAL PRODUCERS



The Royal International Convention Centre's (Royal ICC) 2024 menu has embraced the live station format, connecting chefs with event guests through an interactive menu experience featuring award-winning and local produce.

The Royal ICC's suite of live station options has expanded to 12 cuisine themes including Meet the Chef BBQ; The Carvery; Paella; The Acropolis; German Beer Hall; Smokehouse; Cannoli Bar; RQA Award-winning Cheese Station; Ice Cream Sundae and Saigon Kitchen.

The Royal ICC is committed to championing agriculture and Queensland food producers and its unique menu features award-winning produce from the RNA's prestigious Royal Queensland Awards competition.

In fact, it's the only convention centre in Australia where guests

can enjoy produce awarded gold, silver and bronze medals in this competition.

Royal ICC Executive Chef Sean Cummings said the inclusion of more live stations in the Royal ICC 2024 menu would result in increased interaction between chefs and guests and the showcasing of RQA-award winning produce.

"Live stations give the Royal ICC's highly skilled team of chefs the opportunity to showcase RQA-winning food and promote the high-quality ingredients being drawn from local Queensland producers," Mr Cummings said.

"The RNA and the Royal ICC is committed to championing agriculture – it is our true point of difference.

"The Ekka brings the country to the city for nine days a year. The Royal ICC complements that unique Ekka experience with

AROUND THE GROUNDS



a year-round menu which celebrates the state's best agricultural products.

"The RQA are the foundation our menus are built on and they are a celebration of the nation's finest produce and producers."

Mr Cummings said the Royal ICC chefs and food and beverage team had been recognised for their boutique approach to major event catering.

"Client satisfaction is at an all-time high, with Royal ICC event customers this year rating highly our bespoke and fluid approach to menu selections," he said.

"Multi-day conferencing has become a major source of event

business for the Royal ICC and clients are taking advantage of our ability to theme the menus to suit their specific guest demographic," he said.

"So not only can the Royal ICC deliver a tailored menu of high quality food on a large scale but our guests can take comfort that their patronage translates into support for Queensland farmers" he said.

To view the 2024 menu compendium visit:

www.brisbaneshowgrounds.com.au/home/plan/menu-compendium.

To learn more about the Royal ICC's food journey and our commitment to award-winning produce click [here](#)



EKKA 2024 GROUP BOOKINGS

If you are looking to order 20+ tickets to Ekka 2024, enquire now at enquiries@ekka.com.au to be one of the first to hear about early bird group prices in 2024!



COUNTRY SPIRIT

CITY HEART

Ekka



AROUND THE GROUNDS

IN 2023

It's been all systems go at the Brisbane Showgrounds in 2023, with almost 200 events held across the Showgrounds this year. From popular music festivals, international acts, conferences, weddings, lifestyle expos and the iconic Ekka, the events precinct has proven to be one of Queensland's most popular.

This year saw one million people attend events held in the Royal International Convention Centre and across the Showgrounds' other indoor/ outdoor venues. The world-class chefs at the Brisbane Showgrounds served an incredible 182,000 + dishes in 2023, with many featuring Royal Queensland Awards gold-medal winning produce, and catered to over 220,000 people onsite at festivals.

The Brisbane Showgrounds hosted some stellar first-time events, including US Hip Hop sensation Post Malone. Many favourites also returned, who continue to choose the Showgrounds year after year to stage their events, including the Caravan, Camping & Touring Holiday Show, St. Jerome's Laneway Festival, the International Cake Show, Bridge to Brisbane, Pinot Palooza, Fridayz Live and more.

The Brisbane Showgrounds has once again exceeded expectations thanks to the dedicated staff and their excellence in customer service. The venue continues to receive positive feedback from clients and 2024 is already shaping up to be another successful year, with many forward bookings in place.

2023 BY THE NUMBERS

200
EVENTS

1 MILLION
VISITORS

182,000 +
DISHES SERVED

70
NEW CLIENTS



KING ST - WHERE THE GOOD TIMES ROLL

King St, located right next to Brisbane Showgrounds, is where good times come alive.

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kingstreetbrisbane.com



Ekka

12 DAYS OF CHRISTMAS

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PRESTIGIOUS RNA CATTLE COMPETITION RETURNS

Entries are now open for the RNA's 2024 Paddock to Palate Competition and 2025 Wagyu Challenge presented by JBS Australia.

The prestigious supply chain competition is now in its 27th year and offers almost \$55,000 in prize money, making it Australia's richest beef competition of its kind.

Australian beef producers have the chance to collect valuable data to benchmark their cattle and boost their business in this four-phase competition, which has attracted near record numbers in recent times.

Since the 1970s, the Royal Queensland Show (Ekka) has been running respected carcass data competitions, following strict protocols and evolving with the beef industry year after year.

RNA Beef Committee Chair Gary Noller said the Paddock to Palate Competition offers more phases and areas of detailed data than any other beef supply chain competition in the country.

"Our competition is recognised as one of the world's more commercially relevant competitions, with the number of cattle entered and that vast research cohort means it provides robust data to our exhibitors," Mr Noller said.

"It's that commercially relevant data and being able to benchmark against their peers in the industry that keeps the exhibitors coming back, along with the rigorous judging and protocols in place to ensure this is truly Australia's most prestigious beef supply chain competition.

"Profit margins in the beef industry can vary quickly and that can be determined by climatic changes and other changes in the market, but our competition and the data provided can place these exhibitors in a more competitive position.

"In 2023 we saw an increase in entries, along with a very high standard across the competition. We look forward to seeing the competition continue to grow in 2024."

G. Morgan & Co's co-principal Spencer Morgan said they have entered the RNA's feedlot trial competitions (now Paddock to Palate) since the late 1990s, and the competitions consistently provide important insights for them to continue to produce the best of the best.

"We have enjoyed success in the competition over the years and we have always maintained that it was the front runner in this type of trial, allowing for a totally unbiased appraisal of all cattle", Mr Morgan said.

"It is a great way for us to benchmark our program within the very best seedstock producers, and equally as important are the many leading commercial beef operations."

The Paddock to Palate competition features three classes – 100 day export, 70 day trade and 100 day Hormone Growth Promotant (HGP) free export.

Each class comprises three phases which are best aggregate weight gain held at JBS Beef City feedlot west of Toowoomba for Paddock to Palate and Smithfield Cattle Co's Sapphire Feedlot at Yelarbon for the Wagyu Challenge; a carcass competition; and an MSA eating quality competition.

The Paddock to Palate Wagyu Challenge also includes a beef taste off judged by some of Queensland's best chefs, making it a four phased competition.

The exhibitor who polls the highest aggregate score across all phases is awarded the overall prize at the Paddock to Palate Beef Awards Dinner presented by JBS Australia during the 2024 Royal Queensland Show (Ekka)'s Beef Week.

Entries close Monday 29 January, 2024.

To enter click here.



E K K A

EDUCATION

PROGRAM CONTINUES TO GROW

In 2024, students will be able to explore the exciting world of agriculture while taking part in 2024 Ekka Education Competitions and activities throughout the year.

The RNA has launched 11 Ekka Education Competitions for 2024 and students can immerse themselves in hands-on activities while discovering science, technology, and more relating to food and fibre, all with curriculum-aligned classroom resources.

With a variety of interactive, educational competitions to suit all classrooms, exciting ag-ventures await. There are new classroom resources for Student Photography, Ekka Creative Clips, Student Bush Poetry, Student Fermented Beverages and Education on Show.

The popular Rural Discovery Day (RDD) will now be extended to a whole week in May, 2024 to accommodate the growing demand from students to attend. This will allow more schools to participate

each day of the week.

RDD continues to bring the country to the city to teach primary school students that food comes from farms, not the supermarket shelf. It is designed to show students that farmers make a difference in their everyday lives, as many children today don't know where milk comes from or that the toast or cereal they eat in the morning is actually grown by a farmer.

In 2023, more than 600 students from 10 Brisbane based primary schools descended on the Brisbane Showgrounds over two days to engage in a true agricultural experience. From learning about beekeeping, horticulture, sheep shearing and even milking dairy cows, students enjoyed an interactive journey discovering everything about life on the farm and even got to meet real farmers.

Watch our Ekka TV Episode from 2023's Rural Discovery Day

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CHRISTMAS

PAVLOVA

Recipe for 1 Pavlova for about six people.

INGREDIENTS

Six large eggs (55g to 60g each), separate, use whites only.

270g caster sugar

12g corn flour

1 tsp white vinegar

1 tsp vanilla extract

METHOD

1. Have egg whites at room temperature, whip with $\frac{3}{4}$ of the caster sugar until very aerated, add rest of sugar, cornflour, vinegar, and vanilla essence and whisk until sugar has dissolved.
2. Spread the meringue mixture on a tray

lined with silicon paper and a circle drawn about 25 cm.

3. Shape into round mound and bake in a reheated oven at 120C for about 90 min.
4. Let completely cool at room temperature.

TOPPING FOR YOUR PAVLOVA

At Christmas, a variety of fruits are in season to complement the sweet taste of your Pav.

INGREDIENTS

Cherries, Raspberries, Mangoes, Kiwifruit, and ripe passionfruit are readily available.

400ml whipping cream.

2tbs of icing sugar

METHOD

1. Whipp cream and icing sugar
2. Spread on pavlova and garnish with your favourite fruit topping.

TIP

Make this on the day of serving and until then keep refrigerated.

OCEAN KING PRAWN

VIETNAMESE SALAD

This is a great salad to be individually plated or the option of center served at the Christmas BBQ.

SALAD

INGREDIENTS

3 Ocean king prawns – Peeled, cleaned.

150grms Sugar loaf cabbage (shredded finely)

½ bunch Fresh garden mint

½ bunch Fresh coriander

½ bunch Vietnamese mint

5pcs Pink grapefruit segments

25grms Toasted cashew nuts.

12grms Crispy fried shallots

1 Tpsn Grapefruit pearls

Micro coriander as garnish

DRESSING

INGREDIENTS

250mls Coconut milk or cream (Shaken)

120mls Fresh squeezed Lime juice

2 Limes – zested & juice.

80grms White Palm sugar

50mls Good quality Fish sauce

METHOD

1. Heat palm sugar, zest and juice from 2 limes gently until sugar has dissolved. Remove from heat.

2. Add remainder of lime juice and coconut milk, whisk together.

3. Add fish sauce and season further with fish sauce if required or to taste.

4. Chill dressing in refrigerator

PUTTING SALAD TOGETHER

METHOD

1. Ensure prawns are clean and chilled.

2. Wash all herbs thoroughly & drain on a clean cloth or paper towel

3. Segment pink grapefruit and squeeze the remainder grapefruit juice into dressing.

4. Lightly toast cashew nuts on 160 degrees until lightly coloured. Lightly crush

5. Mix cabbage and washed herbs. This can be done prior to using the salad if it is stored and covered with damp cloth or paper towel in the fridge.

6. Lightly dress salad with coconut & lime dressing and place in or on your favourite bowl or platter.

6. Place prawns on and around the salad finishing with crispy fried shallots, cashews, and grapefruit segments pearls. Finish with baby coriander leaves.

TIP

If you are a big seafood lover feel free to add more prawns or use fresh lobster, crayfish, or Moreton Bay bugs.

Serve with a chilled sparkling Rose' Champagne



YEAR IN REVIEW

Students took out the Champion Pumpkin of Show



Matt and Sharynne Wilson of Moffat Beach Brewing Co who won Grand Champion Beer



Major winners in the RQA Beef, Lamb and Dairy competitions

YEAR IN REVIEW



James Kemp with students at Rural Discovery Day



Dave Manchon wows the EkkaNITES crowd with his 'Bison Stampede - Battle of the Saddle' show



Matt Damon visited the Ekka

One of the competitors in the Flower Beard competition



The crowds loved the Fireworks Spectacular



YEAR IN REVIEW



One of the junior competitors in the Whip Cracking competition



The daredevils of the Freestyle Motocross Airtime Avengers



Crowds at the Good Times Festival



\$309
per night

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RYDGES

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