

# SHOWBIZ

SPRING 2017



Wrapping up  
*Ekka's 140<sup>th</sup> birthday*

Bonjour to a  
*famous French  
restaurant*

Charity fundraiser  
*supports Children's Hospital*



RNA

THE ROYAL NATIONAL  
AGRICULTURAL AND  
INDUSTRIAL ASSOCIATION  
OF QUEENSLAND



BRISBANE  
SHOW  
GROUNDS®



ROYAL  
INTERNATIONAL  
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The official magazine of the RNA





RNA Charity Fundraiser

Palate

Front Cover: Richard Stark with his Brahmans

# Welcome

*The Royal Queensland Show (Ekka) was delighted to celebrate its 140th anniversary this year.*



**H**undreds of thousands of people came together from August 11 to 20 to recognise this remarkable milestone and see the country come to the city.

The RNA celebrated Ekka's 140th by giving back to the people who have made the show what it is today, by introducing a new half price ticket and not one, but two fireworks displays.

More than 12,500 people took advantage of the Twilight Ticket, entering the show from 6pm until late for just \$16. They saw our world-class night show EkkaNITES, enjoyed the rides and ate at our premier food precincts including the acclaimed Royal Queensland Steakhouse presented by JBS, which were open later until 9pm. The new ticket was a success, with our after 6pm sales tripling compared to the same time last year.

A new addition to EkkaNITES was the Children's Fireworks presented by MG Motor at 6pm, which were inspired by the bright colours of the Great Barrier Reef. Their introduction meant children didn't have to stay up past their bedtime to see fireworks light up the Ekka sky.

The Fireworks Spectacular at 7.40pm drew rave reviews on Ekka's Facebook page and featured fireworks being shot from 115 positions.

We also brought back the Community Stage presented by Colorbond Steel after a two year hiatus. Almost 40 dance groups

showcased their talents in front of a large audience and gardening celebrities gave interesting talks.

But it was our competitions which remained at the heart of the show. This year we welcomed more than 21,000 entries across 11,000 classes in 48 competition sections.

We were pleased to see record entries in both our beef and woodchop competitions. In the beef sections 2,889 entries were received, while woodchop entries cracked 2,000 for the very first time - an increase of 30 per cent on last year.

A special thank you must go to our RNA members, Ekka exhibitors, competitors, judges and stewards, volunteers, sponsors and visitors.

I would also like to thank my fellow RNA Councillors and the RNA staff for making this year's 140th Ekka such a wonderful event.

We look forward to seeing you at the 2018 Royal Queensland Show.

*David Thomas*

**David Thomas**  
RNA President

# New to King Street

## *Beauty salon blends into King Street*

The first high-end salon to open its doors on King Street has been busy pampering the Brisbane Showgrounds community.

Salon Blend, which opened in late August, offers a variety of treatments including luxury Vichy shower treatments, microdermabrasion, waxing, Moroccan spray tans, eyelash extensions, manicures and pedicures, full body exfoliations, hot stone massages, facials, hair styling and makeup.

The salon also does express lunch time treatments which are perfect for workers in the precinct, as well as offering hen's party and ladies' night packages.

While Salon Blend is staffed by fully qualified beauty therapists, they also provide placement and employment opportunities for students of the National Academy of Beauty.

*For the full menu of services and to book online click [here](#).*

*Opening hours:*

*Monday & Tuesday, 10am-5pm*

*Wednesday, 10am-7pm*

*Thursday & Friday, 8am-7pm*

*Saturday, 10am-4pm*

## *Award-winning hair salon brings style*

Having styled some of the biggest fashion events across Australia, Tigerlamb is now inspiring fabulous hair on King Street.

The high-end hair salon opened in the Brisbane Showgrounds in early September, offering a range of services including cut and style packages, colours, chemical straightening, hair treatments, eye lash tinting and brow waxing.

Tigerlamb has styled for Sydney Fashion Week and Mercedes Benz Fashion Festivals and they also won Newcomer of the Year at the 2017 Australian Hair Industry Awards.

*To see their full range of services and to make a booking click [here](#).*

*Opening hours:*

*Monday to Thursday, 9am-9pm*

*Friday, 9am-7pm*

*Saturday, 9am-4pm*





# Spring onto King Street

Spend an  
enchanted  
evening in our  
pop-up garden

Every Thursday, Friday and Saturday nights throughout October & November visit King Street for our pop-up garden booths. Enjoy shared banquets from Il Verde, Fat Dumpling and The George Bar & Bistro. Seating times available from 5.30pm – 7.45 or 8pm – late. For more information or to book, head to [www.kingstreetbrisbane.com](http://www.kingstreetbrisbane.com)



# Coming soon to King Street



## *Bonjour to Montrachet*

Brisbane's most famous French restaurant will soon call the Brisbane Showgrounds home.

Montrachet, which received a two-hat rating by the Good Food Guide in 2016, will swap its Paddington home for King Street in late November.

Brasserie-style cooking will make up Montrachet's menu with some of the dishes including double baked soufflé with crab meat and gruyere cheese; fragrant seafood bouillabaisse; and an award-winning Grand Marnier brulee with passionfruit curd, chocolate hazelnut praline mousse and strawberry sorbet.

Foodies will also discover a new patisserie attached to the restaurant, offering takeaway baguettes at lunchtime and a decked-out pastry cabinet.

Montrachet's new King Street restaurant will have twice as many seats that were at its Paddington location and is expected to draw a new crowd to Brisbane's hottest dining precinct.

## *Restaurant set to rock*

The award-winning Rockpool Dining Group's new restaurant is on track to open in King Street early next year.

The restaurant will involve Rockpool Dining Group collaborating with Urban Craft Brewing Co for the very first time and will be housed at Kings Co-op in the revitalised Royal Snack Bar.

The façade of the building is ready, with the internal fit out to commence soon.

## *From paddock to plate*

A fresh food grocer is coming to King Street in the first half of 2018.

The grocer will be a true representation of 'paddock to plate' featuring a butcher, baker and live seafood market.

## *Childcare centre*

Guardian Early Learning Centre is still on track to open in King Street in early 2018.

The three level centre in Kings Co-op will include two large outdoor learning environments and an open plan kitchen, with the children able to interact with the cook.

*For enrolment enquiries please call Guardian Early Learning on 13 82 30.*



## *Spring onto King Street*

Spring has sprung and Brisbane's hottest foodie precinct is flourishing. From now until November 25, you can 'Spring onto King Street' and enjoy three new and unique dining experiences from Il Verde, Fat Dumpling and The George Bar and Bistro. They've each put together a banquet fit for royalty, to enjoy from private pop-up garden booths. *To see the menus and to book now click here.*



# Latest regeneration news



## Large Animal Pavilion

Work is underway on a new Large Animal Pavilion for the Brisbane Showgrounds, as part of the RNA's \$2.9 billion regeneration project.

It's designed to accommodate around 1,600 head of cattle and other large animals, plus their handlers, during Ekka.

The Pavilion will give exhibitors a new state-of-the-art facility to base themselves from, enhancing their showing experience.

Outside of the August show, the four storey pavilion will be used as a 630 bay carpark, as well as an event space.

Construction commenced in late August, with current works including the removal of old animal sheds on the site.

Part of the new pavilion will be in use for the 2018 Ekka.

## 25 King

Construction is continuing on the world's tallest engineered timber office building in King Street.

Work on 25 King got underway in late June and with the basement excavation almost complete, workers will soon start construction of the 45 metre high building.

Global engineering firm Aurecon has committed to leasing four of the nine office floors and there will also be three ground level retail tenancies.

Work is expected to be complete in late 2018.

## The Yards

Residential apartment building, The Yards, is continuing to welcome residents.

It features 390 contemporary apartments in two towers, along with 11 street level terrace apartments, and is currently two thirds full.

There are still some one bedroom apartments available for rent - [to enquire click here](#).

## King Street Car Park

The 380 bay King Street Car Park is continuing to provide more parking options for the street.

Officially opening in early August, the five level undercover car park uses a ticketless licence plate recognition system and is open 24/7.

Entry to the car park is via Machinery or Alexandra Streets, with the first two hours Monday to Friday free until 6pm.

There are also monthly parking arrangements available - [for more information and rates please click here](#).

## Marquee No. 2

Construction of a second marquee for the Brisbane Showgrounds will get underway in early November.

Marquee No. 2 will be located in Sideshow Alley and will cover around 2,250m<sup>2</sup> of space.

It'll be used for events at the Showgrounds including Ekka and is scheduled to be finished by late February 2018.





# Prost to Australia's largest Oktoberfest

Brisbane Lord Mayor Graham Quirk (centre) officially launches Oktoberfest at the tapping of the keg ceremony, with help from Festival Director Boris Zoulek (right)



More than 40,000 pretzel lovers donned their Dirndl and Lederhosen at the Brisbane Showgrounds earlier this month, for Oktoberfest.

Over two weekends (October 6-8 and 13-15), Oktoberfest Brisbane transformed the Showgrounds into a mini Bavaria with hand-crafted German beers, traditional

cuisine including pork knuckle, bratwurst and freshly baked pretzels, traditional folk music, yodellers, rides and more.

This was the tenth consecutive year revellers have come together to embrace their inner German at Australia's largest Oktoberfest, which has fast gained an international reputation.

More outdoor events will be staged at the Showgrounds as the weather warms up, including RnB Fridays Live which is expecting 22,000 people on October 21 and the four day Pre Christmas Caravan and Camping Sale which is set to attract around 15,000 people from October 26.

## Summer Specials

book early for the best deals  
for December and January  
[www.rydges.com/fortitudevalley](http://www.rydges.com/fortitudevalley)





# The scoop on our Ekka legends



2017 Ekka legends Wendy and Keith Enchelmaier

Keith and Wendy Enchelmaier have been honoured with the Ekka legend award, for helping hundreds of budding journalists at the Royal Queensland Show (Ekka) for more than a quarter of a century.

The couple have been running Ekka's 10 day Show Camp for 26 years and were presented with the prestigious award at the President's Reception during show.

The Ekka legend award honours those who have made a remarkable contribution to the show. Keith and Wendy have helped more than 500 Year 6 and 7 students produce around 1,000 stories for the official Ekka newspaper - The Ekka Courier.

In his first year as Show Camp Manager in 1992, Keith introduced The Ekka Courier to allow students to gain real life experience as a journalist, reporting on all aspects of the show from agriculture to entertainment.

On the first few days of Show Camp each year, Keith and his team of teachers, take the students around the Ekka grounds. They discover stories for the students to cover, set up interviews for them and help them put the stories together. Later in the Camp the students find their own stories, do the research and writing on their own before submitting them for final editing and publication.

The first Ekka Courier was hand written then typed on a typewriter. Now students use iPads so they can take photos, record interviews for podcasts and get video footage as well as type up their own articles which are usually published electronically within 24 hours.

Keith's wife Wendy, a keen writer herself, has worked alongside him for around 15 years helping the students with their writing skills.

Congratulations Keith and Wendy – very well deserved!



## Cheers to Australia's best winemaker

Congratulations to our Royal Queensland Wine Show (RQWS) Chief Judge David Bicknell, who has taken out the prestigious title of Gourmet Traveller Wine's Winemaker of the Year 2017.

The Chief Winemaker at Oakridge Wines in the Yarra Valley was honoured with what's considered to be one of the Australian wine

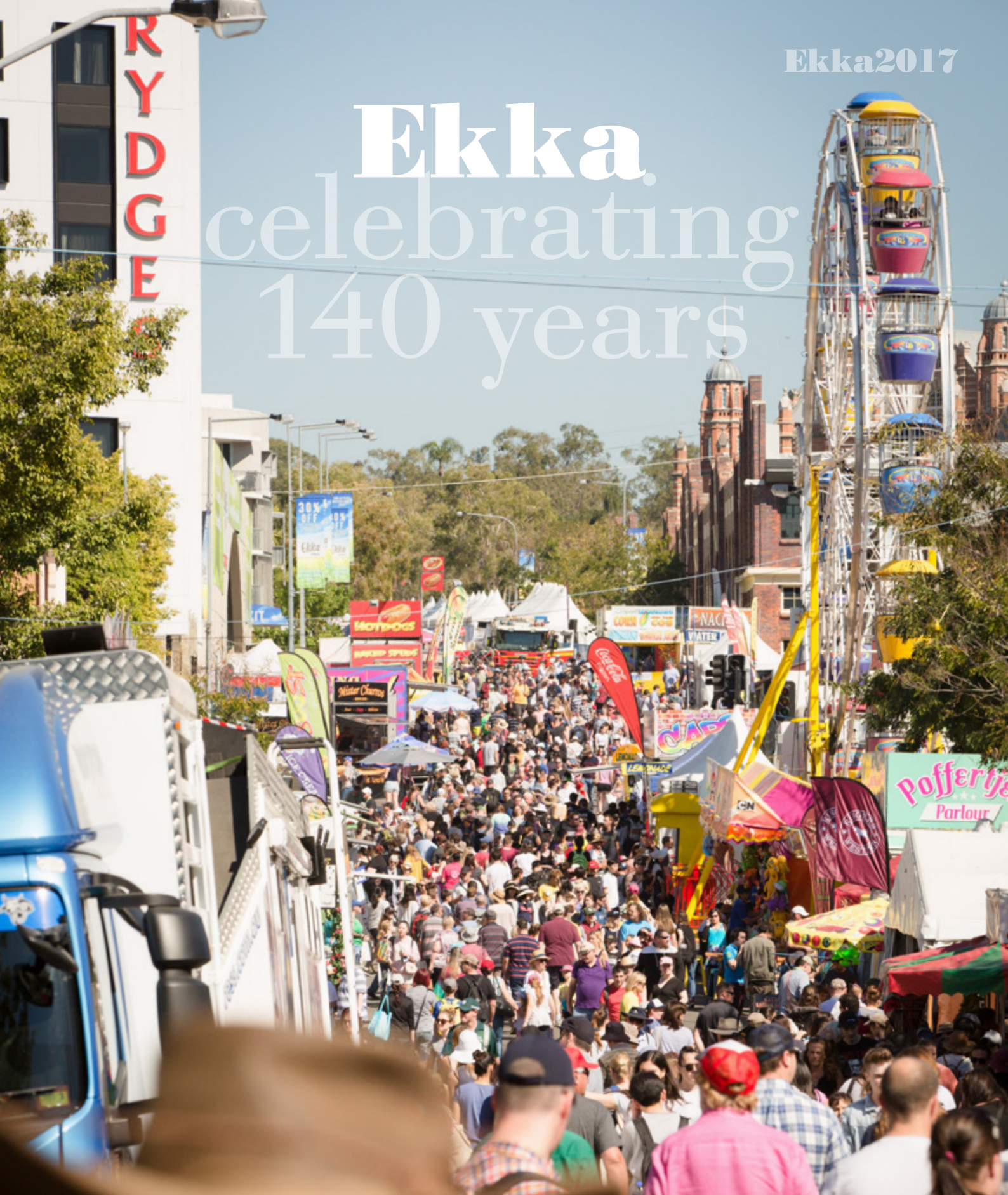
industry's most famed titles, at an awards night in Adelaide in September.

Mr Bicknell was thrilled to receive the Winemaker of the Year award and is looking forward to once again taking the helm at the RQWS.

Entries for the 2018 RQWS will open in December.



# Ekka celebrating 140 years



With the sun shining and above average temperatures, hundreds of thousands of people came together to celebrate the remarkable 140th anniversary of the Royal Queensland Show (Ekka).

A true celebration of Queensland's best, the 10 day show from August 11 saw more than 21,000 competition entries, 10,000 animals, a smorgasbord of award-winning food and wine and hours of free family entertainment.

The state's largest and most loved event celebrated its anniversary milestone by giving back to the people who have made the show what it is today, with its first ever half price ticket and not one, but two fireworks shows each evening.



# EkkaNITES extravaganza

**T**he spectacular night show EkkaNITES went off with a double bang this year, with the introduction of a new children's fireworks display at 6pm. It was a hit with parents, who didn't have to keep their kids up past their bedtime to see stunning fireworks light up the Ekka sky. Inspired by the colours of the Great Barrier Reef, bright coloured pyrotechnics fired high into the Main Arena to replicate the beautiful corals, while giant marine animal kites swayed effortlessly through the air.

Upping the ante at 7.40pm was the Fireworks Spectacular, which saw fireworks and flames shoot from 115 positions, including from the length and top of a 30 metre high crane. The audience certainly felt the heat as they were immersed in a 360 degree flame experience, with the

flames firing right from the edge of the arena in an Ekka first. They were also impressed by the world first human stilt performers shooting pyrotechnics off their backs.

Another highlight of EkkaNITES was daredevil Sam Powers, who narrowly escaped death each night by freeing himself from a strait jacket while suspended 40 feet high by a crane - all before a set of steel jaws came crashing down on him. Also making the crowd gasp were four Showtime FMX riders who pulled off nail-biting aerial tricks, as they back flipped and supermanned through the air.

But it was the cute eight year old Bella Southern from the Rooftop Express Brumby Muster who stole the show, as she mustered 20 miniature ponies on horseback. She was quite the little star,

also hosting a special Ekka TV episode on the big and small animals at Ekka – *watch it by clicking here.*

It's safe to say this year's EkkaNITES was a success, with Ekka's Facebook page inundated with positive feedback:

*"The fireworks at this year's Ekka were phenomenal and along with the evening's entertainment, it was worth the entry fee alone."* Jake Bartlett

*"Showstopper for me was those fireworks, wow - jaw dropping good."* Beckie Jacobsen

*"EkkaNITES was amazing, best ever. Will be back next year for sure."* Anthony Lahood

*To see our Ekka TV episode on EkkaNITES click here.*

## Twilight ticket

Plenty of people took advantage of the new half price Twilight Ticket, which allowed entry from 6pm for just \$16.

More than 12,500 people purchased a ticket, enjoying EkkaNITES, Sideshow Alley and the many food pavilions which were open later until 9pm.







A Children's Fireworks stilt performer



Bella Southern mustering miniature ponies



Showtime FMX riders show off their aerial tricks



Sam Powers attempts to free himself from a strait jacket before a rope burns through and the jaws come crashing shut





# Making a splash

A spectacular flame dive

Taking extreme diving to wild new heights, the Heritage Bank Western High Dive Show saw professional divers take the plunge four times a day from 25 metres in the air.

The four divers leapt from three, 10, 15 and 25 metre high diving boards, performing spectacular sky-high stunts, twisting, turning and tumbling through the air, landing in a tank of water half the size of a professional diving pool.

The show certainly heated up when one of the divers was set on fire, plummeting 10 metres into the water below in a spectacular flame dive.

While the dives were impressive, half the fun for the kids was standing right near the water tank and getting splashed - especially on the 30 degree days!

For some it was all about the fashion, with the iconic Natural Fibres Fashion Parades once again proving popular.

Directed by Laura Churchill for the first time, the 'Back to Nature' themed parades featured 27 established, emerging and regional designers, treating the audience to one fabulous display of style.

New this year was a Speaker Series giving guests a snapshot of the natural fibre fashion industry, along with a Natural Fibres Market which saw fashionistas update their wardrobes with stunning fashion pieces and accessories.

Models walk the runway



# From the farm to the runway

# Flying high



The Xpogo team pulling off flips and tricks

The world's best extreme pogo demo crew bounced over from the USA this year, to perform at Ekka for the very first time.

The Xpogo Stunt Team featuring championship pro athletes Michael Mena, Anthony Staubs and Nicholas McClintock, pulled off flips and incredible tricks, all while jumping on extreme pogo sticks.

Never short of a large crowd, the team bounced more than 10 feet in the air, performing impressive backflips, synchronised pogo and athlete battles.

*See all these plus more of Ekka's daytime entertainment on Ekka TV by [clicking here](#).*

## 2018 entertainment - expressions of interest

Are you a born entertainer or know someone who is? Expressions of interest to be part of Ekka's 2018 entertainment are now open – so if you're a community performer, musician, dance school or cultural troupe & want to perform at Queensland's largest & most loved event, apply now by [clicking here](#).



Sisters Emily (left) and Katelyn  
Wheeler making new farmyard friends

# All fur love at the animal nursery

Home to Ekka's cutest and cuddliest farm animals, the RACQ Animal Nursery was once again a family favourite.

Ekka guests, especially the kids, couldn't wipe the smiles off their faces as they fell in love with more than 550 animals on their adventures throughout the nursery.

They got to feed and pat their farmyard favourites including calves, lambs, ducklings, pigs and goats - something city kids, unlike their country cousins, don't normally get to do.

# An ekka-citing love

Darcy and Tamara McInnes became the main attraction in Sideshow Alley on the first day of Ekka (August 11), with the bride and groom getting their wedding photos taken.

The pair had their first date at the show two years ago and decided to return on their wedding day to capture more special memories.

With their bridal party and wedding photographer in tow, Darcy and Tamara had fun recreating their first date - taking a ride on the dodgem cars and playing games in Sideshow Alley.

The wedding party certainly was a sight to see, with crowds gathering around to take their own photos and congratulate the happy couple.

photo credit Anna Osetroff





Ekka2017

Bella (left) and Shae Kefford testing soils



Flynn Holland controlling a robot



Isabella and Jayden Ketchie making healthy muffins

## Ekka education

More than 30,000 children were inspired, educated and entertained at Queensland's largest classroom, the Ekka, over the 10 days of show.

The Agricultural Education Hall featured more educational activities for children than ever before, with 11 activities making up a new Field to Fork interactive rural journey. In 2016, the interactive journey featured six activities.

Field to Fork was all about allowing the kids to discover for themselves how food gets from the field to their fork. In order of the agricultural cycle - composting, soil analysis, growing and planting, harvesting and processing - the children followed arrows on the ground, taking part in hands-on activities such as digging up and identifying different fruit and vegetables, grinding wheat to make flour and then using flour to bake

healthy muffins.

Also taking part in the learning activities in the Ag Hall were thousands of students from 122 primary and secondary schools, who came to the show with their teachers on Ekka's dedicated school days.

*To see the Field to Fork activities in action check out our episode of Ekka TV by clicking here.*

## A green thumb's paradise



A dance group draws a crowd



Costa Georgiadis proudly wears his flower beard in the Grand Parade

For the second year, The Old Museum was home to Ekka's flourishing Flower and Garden precinct and Quilts Across Queensland.

The Old Museum came home to Ekka for the first time in 119 years in 2016. Originally built for the RNA, the Queensland Government took control of the building and grounds in 1897 when the RNA was forced into liquidation by the economic depression.

With the sun shining and above average August temperatures over the 10 days of show, the precinct was buzzing with a hive

of activity from flower crown making and face painting to colourful potted plant and quilt displays and market stalls selling hand-made products.

A highlight was the revived Community Stage presented by Colorbond Steel which returned to Ekka after a two year hiatus. Almost 40 dance troupes took to the stage to showcase their talents, while gardening gurus including Don Burke from Burke's Backyard and Graham Ross from Better Homes and Gardens gave green thumbs plenty of tips.

Drawing a large crowd to the stage on People's Day (August 16) was Ekka's new Beard Competition. MC'd by television personality and landscape architect Costa Georgiadis, 12 men took flower power to another level when they had their beards decorated by professional florists. The winner was decided through audience applause, with Phil Dahlenburg crowned the flower beard king.

*To see The Old Museum episode of Ekka TV click here.*





## Food & Drink

**185,000+**

*Dagwood Dogs*

**153,000+**

*Strawberry Sundaes*

**40,000+**

*cheese toasties*

*(two tonne of butter and four tonne of cheese)*

**7,000+**

*CWA scones*

**5,000+**

*Award-winning steaks*

## Social Media

**4.3 million+**

*views across our social media platforms*

**78,800**

*Facebook likes*

**77,700+**

*#Ekka Instagram posts*

**1,088,900  
million**

*people saw the Ekka  
Snapchat filters*

## Other

**250,000+**

*Bertie Beetle showbags  
(yet again the top selling showbag)*

**2,000**

*corsages made*

**12,500+**

*Twilight Tickets sold*

**550+**

*exhibitor stands*

**25**

*spas sold*

**2.5 tonnes**

*of fireworks fired each night*



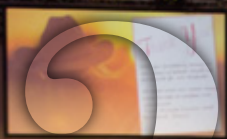
# Ekka Grand Champions

Category	Winner
<b>Thoroughbred</b>	
<i>Supreme Champion Thoroughbred</i>	Regal Banquet, Anderson & Powell Families, Oakey QLD
<i>Most Successful Exhibitor – Thoroughbred</i>	Sneaky Peterson, Croxley Stud, Oakey QLD
<b>Horse Breeds</b>	
<i>Supreme Champion Australian Stockhorse</i>	Ervines Rollex, Allstars Australian Performance Horses, Kerry QLD
<i>Supreme Champion Clydesdale</i>	Duneske Flash Pearl, J M & I Stewart-Koster, Nutgrove QLD
<i>Supreme Champion Riding Pony</i>	Whitmere Queen of Pop, Maryanne Bullpitt, South Gundurimba NSW
<i>Supreme Champion ANSA</i>	LP Classy Lady, C Porter and S Baldwin, Maleny QLD
<i>Supreme Champion Arabian Derivative</i>	Ascot Living Doll, Shelley Bongioletti, Bundaberg QLD
<i>Supreme Champion Australian Pony</i>	Rose-Air Royal Maid, P Lenihan & J Uppington, Lanefield QLD
<i>Supreme Champion Australian Saddle Pony</i>	Pacific View Scarlett, J Uppington, G Christensen & P Lenihan, Logan Village QLD
<i>Supreme Champion Shetland Pony</i>	Dunthomas Gaymiss, Janis Young, Caboolture QLD
<i>Supreme Champion Warmblood</i>	Dicavalli Duchess, Clifford Poultnery Davies, Landsborough QLD
<i>Supreme Champion Welsh Mountain Pony</i>	Osory Porcelaine, KD & CD Ireland, Cairns QLD
<i>Supreme Champion Welsh Pony</i>	Imperial Apollo, GC & J R Arthy, Toowoomba QLD
<b>Showjumping</b>	
<i>Champion Rider</i>	Ronald Easey on Port O Call, Quipolly NSW
<i>Young Jumping Horse of the Show</i>	Calaza Park Ellibell, D J Bowman, Wamuran QLD
<i>Royal Queensland Show Grand Prix</i>	Waitangi Skynet, Arkins Pastoral Pty Ltd, Moss Vale NSW
<i>Royal Queensland Show Mini Prix</i>	K.S Sovereigns Cadel, Michelle Lang-Mcmahon, Waterford QLD
<i>The Colin Meagher Memorial Young Riders Championship</i>	Phantom Vortex, Kerry Langbecker, Beaudesert QLD
<b>Farriers &amp; Blacksmiths</b>	
<i>Most Successful Exhibitor - Open</i>	Patrick Schimanski, Wanganui NZ
<i>Most Successful Exhibitor - Intermediate</i>	Aaron Hedger, Scone NSW
<i>Most Successful Exhibitor - Novice</i>	Bradley Hibbert, Aveley WA
<b>Horses in Action</b>	
<i>Champion Hack of Queensland</i>	Supreme, Stephanie O'Connor, Seaforth NSW
<i>Champion Show Hunter Hack of Queensland</i>	France, Alannah Richards, Ali Berwick & Raymont Equestrian, Cooran QLD
<i>Champion Galloway Hack of Queensland</i>	Holly's Galaxy, Sarah Ryan & Raymont Equestrian, Cooran QLD
<i>Champion Open Show Hunter Galloway of Queensland</i>	Balena Regal Romance, Ellis, Kirsty & Georgina Harper-Purcell, Nerang QLD
<i>Champion Open Pony Hack of Queensland – Over 12.2 Hands</i>	Royalwood Cat Call, Teys & Plucknett Families & Sue McIvor, Alberton QLD
<i>Champion Show Hunter Pony of Queensland</i>	Elvonara Park Kandyman, Carmen Jackson, Mt Nathan QLD



Category	Winner
<i>Champion Lady Rider</i>	Jemma Heran on Black Tie, Guanaba QLD
<i>Champion Gentleman Rider</i>	A Willett on Scouts Honour, Narangba QLD
Woodchop & Sawing	
<i>Champion Axeman of the Show</i>	Glen Gillam, Toongabbie VIC
Canine	
<i>Champion of Show</i>	EE. CH. EE. JR CH. CH. CALETTO FLY HIGH (IMP EST), Ronald & Dianne Besoff, Abermain NSW
Cats	
<i>Supreme All Breeds Feline of Show</i>	GUYSNDOLLS MICKY J, Debbie Le-Strange, Caboolture QLD
Pisciculture	
<i>Champion Fish</i>	Fishchick Aquatics, Annerley QLD
<i>Grand Champion Exhibit of Show</i>	Peter Ford, Bald Hills QLD
<i>Grand Champion Betta Splenden of Show</i>	Uncledaeng, Thailand
Poultry	
<i>Eric Dowdle Memorial Prize Supreme Grand Champion Fowl of Show</i>	Bantam Rhode Island - Red Cockerel, Mandy Bennett, Calliope QLD
<i>Ivan Patava Memorial Prize Grand Champion Waterfowl of Show</i>	Muscovy - White Duck, Reuben Anthony (Tony) Stallwood, Logan Village QLD
<i>Dempsey Bailey Memorial Prize Grand Champion Bantam of Show</i>	Bantam Rhode Island - Red Cockerel, Mandy Bennett, Calliope QLD
<i>Hy-Line School Egg Laying Overall Champion</i>	Kilcoy State High School, Kilcoy QLD
Dairy Cattle	
<i>Supreme Champion Dairy Cow</i>	Adadale Tequila Primrose 7, Paulger Family, Kenilworth QLD
Prime Beef	
<i>Grand Champion Pen</i>	Limousin Cross, TP & JE Surawski, Boonah QLD
Stud Beef	
<i>The Warby Trophy Champion of Champions Breed Pair sponsored by SANTOS GLNG</i>	COLINTA LEVI (AI) (P), Colinta Holdings Pty Ltd, Brisbane QLD TCW LIVESTOCK KRISTAL, TCW Livestock, Delungra NSW
<i>The Bassingthwaighe Trophy Champion of Champions Bull sponsored by SANTOS GLNG</i>	YARRAWONGA FIXER L664 (P), D & A D Bassingthwaighe & Co, Wallumbilla QLD
<i>Champion of Champions Cow or Heifer sponsored by SANTOS GLNG</i>	FLEMINGTON CUPCAKE L3, Mount View Orchards Batlow, Batlow NSW
Interbreed Champion (Small Breeds)	
<i>Interbreed Champion Bull</i>	Pittsworth Model, Pittsworth State High School, Pittsworth QLD
<i>Interbreed Champion Cow or Heifer</i>	JINGHI GULLY JIPSEY ROSE, Phil Labrie, Jandowae QLD
Led Steer	
<i>Grand Champion Led Steer</i>	Limousin, David Bartley, Warwick QLD
<i>Grand Champion Led Steer Carcass</i>	Limousin, Anthony O'Dwyer, Roadvale QLD
Dairy Goats	
<i>Supreme Champion Dairy Doe of Show</i>	Glendowen Maihya, Lesley & Tom Mcdowell, Morganville QLD
Angora Goats	
<i>Grand Champion Angora</i>	Charly 020, Jacob Stevens, Wheatvale QLD
Sheep	
<i>Supreme Champion Ram of Show</i>	DAKABIN PERCEUS, Dakabin State High School, Dakabin QLD
<i>Supreme Champion Ewe of Show</i>	Plainview 16, Peter & Pene Hood, Pittsworth QLD
<i>Supreme Champion Breeders Group of Show</i>	Peter & Pene Hood, Pittsworth QLD
Quilts Across Queensland	
<i>Best of Show</i>	A Sunburnt Country, Terri Ahrens, Clinton QLD
Fine Arts	
<i>Grand Champion Entry - Cake Decorating</i>	Modern Wedding Cake, Brenden Clem, Aspley QLD
<i>Grand Champion Exhibit - Creative Art &amp; Craft</i>	Victorian Christmas, Irene Saunderson, Westlake QLD
<i>Champion Portrait of Show - Painting &amp; Drawing</i>	Rodney Cattle Man, Penelope Gilbert-Ng, Runcorn QLD
<i>Champion Sculpture</i>	Foxy, Mela Cooke, Indooroopilly QLD
<i>Champion Print - Photography</i>	Super Duper Moon, Geoff Rankin, Indooroopilly QLD
Agricultural Hall	
<i>Best Collection of Exhibits from the Districts</i>	Moreton District Exhibit Committee Inc.
<i>Champion Exhibitor - Home Grown Giant Vegetable</i>	Geoffrey Frohloff, Minden QLD
Apiculture	
<i>Champion Honey of Show</i>	Ken Freiberg, Ipswich QLD
Flower and Garden	
<i>Mabel Burnett Award for Most Effective Display</i>	Bromeliad Society of Qld, Fortitude Valley QLD
<i>Colin Campbell Memorial Award for Most Educational Display</i>	Friends of Brisbane Botanic Gardens and Sherwood Arboretum, Northgate QLD
<i>Award for Most Stunning Verge Garden</i>	Yeronga Community Gardens, Yeronga QLD
<i>Champion Potted Plant of Show</i>	Daphne Ludwig, Capalaba QLD





2017

# 'High Tea' Fundraiser



*Special report by*  
**Jane Thomas**

This year the RNA's 'High Tea' Fundraiser was focused on supplying iPads and associated robotic technology to the Lady Cilento Children's Hospital School.

Almost 400 ladies gathered at the 'Royal International Convention Centre' for an afternoon of interaction and entertainment. The 1323 square-metre room lends itself well to the host of activities scheduled throughout the afternoon's programme.

The programme included an address by the Guest Speaker, Mrs Michelle Bond; who, as the school's principal, explained what the hospital school achieves and how the Fundraiser will benefit rural children who attend its facilities. Here is



Lady Cilento Children's Hospital School Principal Michelle Bond



*"...friendship is a most important part of our Fundraiser."*



part of her address:

*"Our unique hospital works with students from Prep to Year 12 and we teach, on average, over 150 students each day. Some of these students attend the classroom programs in either our junior campus (Stanley St level) or our middle/ senior campus on Level 8 of LCCH. Students who are unwell or confined to their bed or ward, will also receive an educational program, delivered by a teacher who works bedside with them.*

*Our students may be inpatients or outpatients of LCCH, or they may have a family member (even a parent) with ongoing medical needs and often have needed to relocate to Brisbane for treatment . . . Our rural students have specific individual needs and often this involves a strong need to stay connected to their base school and home community. Serious illness is a major concern for any family, but for a rural family in particular, when their child needs treatment and rehabilitation away from their rural community. It is an exhausting process both emotionally and physically – not only for the patient but for the parents and siblings as well . . ."*

Michelle's address also included a video presentation, showing students (including some of the youngest ones) actively involved in their current technology programme. It was an eye-opener for many of the guests, who listened to an explanation about the teamwork needed from doctors, nurses, health workers, teachers, admin staff and many others as they unite in the school's pursuit for all students to achieve a fair and equitable access to educational opportunities.

Speaking of interesting videos . . .

Guests also viewed an 'Ekka TV' production, which included a wonderful collection of "thank yous" from some of the students who had received iPads from the 2015 and 2016 Fundraisers. The feedback from these students (enrolled in the Longreach, Charleville, Mt Isa and Charters Towers Schools of Distance Education), shows the benefits achieved from our past fundraising efforts.

I include the link here for you to enjoy . . .

[\*Click to play video\*](#)

The afternoon's programme was again conducted under the expert commentary of Pip Courtney, the highly acclaimed 'Landline' ABC Television presenter and a former Qld Journalist of the Year. Having covered issues that affect the bush for more than 30 years, Pip has many friends and acquaintances within the group of ladies who gather for this event.

Indeed, friendship is a most important part of our Fundraiser. The Committee and Hostesses attempt to ensure that every lady invited has a direct connection with (or love of) the RNA and its Ekka. This winning formula creates a group of



From left: Lana, Hayley and Claire Woodhouse from Mt Isa School of the Air thank the ladies for their iPads



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*“This year’s Fashion Parade proved to be a huge hit.”*

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like-minded people with a genuine feeling of goodwill and camaraderie – a key trademark for this ‘City greets Country’ event.

Another afternoon highlight is the staging of the Ekka’s Fashion Parade which debuts at this event. The Fashion Houses involved always seem to produce a dramatic but wearable collection of items and this year was no exception. This year’s Fashion Parade proved to be a huge hit and mobile phone photography ran hot. I believe that several guests purchased items, modelled on the catwalk, in the days that followed.

For the first time, rules were broken and the event was attended by a man – the RNA’s President, David Thomas. This was because our charity Fundraiser was chosen as the ideal occasion to launch the RNA Foundation – the charitable arm of the association – by the President.

Justice Thomas outlined that the Foundation would benefit our fundraising activities and also support the core mission of the RNA which is to celebrate and champion the essential role agriculture plays in our everyday lives.

The Foundation has been established to aid agricultural heritage preservation; agricultural education and agricultural awareness throughout Queensland.

At the launch, Justice Thomas announced that RNA Councillor Don Chandler would be chairman with board members including Tim Fairfax AC, Ben Poschelt and Caitlin McConnel.

Further information on the RNA Foundation can be found at <https://www.rna.org.au/about-us/rna-foundation-.aspx>

This year our two ‘Lucky Door’ prizes were donated by Georgia Macmillan. Each consisted of a beautiful set of linen napkins with matching tablecloth. Georgia, who currently lives in Dubai, was over visiting her mother, enabling both to attend our Brisbane event.

While ‘High Tea’ was being served, Raffle Tickets were again sold by the ‘Miss Showgirl’ regional winners. Working in pairs they are easy to spot by willing purchasers. Every year I am genuinely impressed by these outgoing and enterprising young women who are also incredibly focused on community spirit. My committee and I are most grateful

to this lovely team of girls (and their organisers) for finding the time to help us out during their busy show schedule.

Pictured right are two of those enthusiastic volunteers.

The announcements of the Silent Auction winners and the drawing of the Raffle Tickets were the final highlights of the afternoon programme. Winning ticket numbers were projected from huge overhead screens and lucky recipients came forward to collect their prizes.

As with all fundraising activities, the event could not be a success without its sponsors. I wish to sincerely thank all those who provided Raffle and Silent Auction items. We hope this acknowledgement does not embarrass anyone of those who so willingly offered their support in this most important part of our fundraising activity:

*Alice Greenup (Author)*

*Ann Garms - ‘The French Corner’*

*Annabelle Brayley (Author)*

*Belinda West*

*Brisbane Festival*

*Chemist Warehouse (Redcliffe)*



Dean Rusling - 'Chalkos Art Foundry'  
Dymocks Book Store  
The Fairfax Family  
Georgia Macmillan, Paints and Paper  
Harper Lane Jewellery  
Irma J Smith, Fashion House  
Jenny Old (Author)  
Joan Scott OAM  
La Boite Theatre Company  
Lana Noir  
Mary Hollingworth  
Merlo Coffee (Bowen Hills)  
PandaPearls, Nundah  
Penguin Books Australia  
Pia du Pradal, Fashion House  
Qld Ballet  
RACQ

RNA  
Ric & Beverley Read  
Rod Bower - 'Continental Biscuit Manufacturers'  
Rydgcs (Fortitude Valley)  
Sally Cottee  
Shelley Dark Travel  
Super Butcher (The Mc Donald Family)  
Tracey Watkins - 'White Label Designs'  
Village Roadshow Theme Parks  
The generosity of the supporters listed above significantly contributed to us raising just over \$20,000. It is a wonderful outcome that will be very much appreciated by the children and families whose lives are helped by the Lady Cilento Children's Hospital School. Unfortunately, "All good things must come to an end". As the function drew

to a close, ladies departed singly and in groups while RNA staff started to prepare the room in readiness for the next day's arrival of the Ekka crowds.

On behalf of the RNA, I wish to sincerely thank everyone who contributed to the success of the 2017 Fundraiser as well as all those volunteers who worked so hard during the show to ensure that the 10 days of Ekka were full of 'Enjoyment, Excitement and Entertainment'.

Plans are already in progress for next year's event and we look forward to presenting another fundraiser, mirroring the Ekka's reputation of providing great memories for all involved.

Best wishes for the coming year ahead,

Jane Thomas

*"My committee and I are most grateful to this lovely team of girls."*

Miss Showgirls Marinka Zanetich (left) from North Queensland Sub Chamber and Sarah Christmass from the Burnett Sub Chamber







# Sensational Spring recipes

*With the warmer weather here, it's time to light up the barbecue or grab the picnic basket and enjoy entertaining outdoors. Spring is also the ultimate season for cooking with fresh produce so you can get creative with light salads - they certainly don't have to be boring. Our Royal International Convention Centre (Royal ICC) Executive Chef Sean Cummings has shared his favourite Spring recipes and hottest tips with Showbiz readers - so spring to it!*

## *Beetroot Cured Salmon Gravlax with yoghurt and fennel pollen*

Allow 48 hours for preparation. Serves 4.

### *Ingredients: Cure*

600g salmon with side skin on	100g sugar
50g rock salt	50g gin
Zest of one orange	500g beetroot

### *Ingredients: Herb Cure*

Small bunch of dill	Small bunch of tarragon
50g freshly grated horseradish	50g gin

### *Ingredients: Other*

400g pitted Kalamata olives	100g gluten free bread crumbs
500g natural yoghurt	Juice of one orange
Dill sprigs to garnish	
Mustard flowers or other edible flowers to garnish	
1g fennel pollen (available at spice stores and has a gentle anise taste)	
Grapefruit pearls (available online in 50g jars)	

### *Method:*

#### *Day 1*

1. Lay the fresh salmon skin side down on a double layer of greaseproof paper.
2. To make the cure blitz the beetroot, gin and orange zest until smooth. Remove and pour into a bowl with the sugar and salt

before mixing thoroughly.

3. Pour evenly onto the salmon patting it down and trying to leave no flesh uncovered. Cling wrap tightly and refrigerate for 24hrs.
4. At the same time, place the olives on a tray and bake in the oven at 70 degrees overnight.

#### *Day 2*

5. Remove the salmon from the cling wrap and gently rinse under cold water. Place onto a fresh sheet of greaseproof paper.
6. For the herb cure, roughly chop the dill and tarragon and mix together with the gin and grated horseradish.
7. Pour evenly onto the salmon and pat down firmly. Refrigerate for a further 24hrs.
8. Remove the olives from the oven and blitz with the bread crumbs until it resembles a fine soil (store in an airtight container until required).
9. Mix the yoghurt with the juice of the orange you zested and drain it through a fine muslin cloth overnight.

#### *Day 3*

10. To plate, thinly slice the salmon which should have a beautiful vibrant colour and place sporadically over the plate. Spoon on a few drops of yogurt and sprinkle with the olive soil and grapefruit pearls. Finish with some fresh herbs, fennel pollen and mustard flowers.



# Sean's top tips for barbecuing beef

1. Start by purchasing the best steaks you can find - premium cuts such as eye fillet, rib eye, sirloin, rump cap and the classic T-bone are all perfect. I use Royal Queensland Food and Wine Show (RQFWS) medal-winners such as Swift Premium grass fed eye fillet from western Queensland
2. Allow your steaks to come up to room temperature – 20 to 30min out of the fridge is enough
3. Always clean the barbecue before using it. Fire it up and scrub it with a wire brush, then rub it down with a damp tea towel or cloth to remove any residue
4. Set the burners to their highest setting to get really hot
5. Use sea salt and cracked pepper to season. Season both sides of your steaks and spray with canola oil
6. Place your steaks in the centre of the barbecue. A 3cm thick eye fillet will take approximately 3min on each side, with 2min resting time, to cook to medium rare. Leave it on the grill a bit longer if you prefer a more well-done steak
7. A thicker T-bone will take at least 3 to 4min each side, with 5 to 6min resting time, to cook to medium rare. It takes longer for the heat to penetrate beef on the bone

## BBQ Beef Fillet with Spring Vegetables

Serves 4.

### Ingredients

2 cups beef stock                      1 cup chicken stock  
 1/2 cup red wine                      8 small baby carrots, peeled  
 4 fresh mushrooms (button, field or chanterelle)  
 8 asparagus spears, trimmed  
 4 x 180-200g steaks                      2 tablespoons canola oil  
 100g unsalted butter, cut into pieces

### Method:

1. Combine the beef stock and chicken stock in a medium saucepan. Boil until reduced to ¾ cup, about 20 minutes. Add the red wine and reduce to ¾ cup. Set aside.
2. Cook carrots in a large saucepan of boiling salted water for 3min. Using a slotted spoon, transfer the carrots to a strainer, rinse under cold water and drain well.  
 TIP – the stock and vegetables can be prepared hours ahead. Cover the stock and vegetables separately and refrigerate.
3. Following Sean's above top tips, cook the steaks. Transfer the steaks to a plate and cover with aluminium foil to rest.
4. Bring pre-prepared sauce to the boil. Remove from heat and add chilled butter a few pieces at a time and whisk until just melted. Season with salt and pepper.
5. Brush the vegetables lightly with olive oil. Barbecue the vegetables until crisp/tender, about 3min per side for the carrots and mushrooms and about 2min per side for the asparagus. Serve immediately.







## Sean's top tips for picnic cheese platter perfection

### What cheese do I buy?

How often do you put the same old selection of cheddar, blue and brie on a cheese platter? Don't be afraid to mix it up and challenge your guests' perceptions. Think goats cheese, parmesan, ash, buffalo - they might just discover their new favourite cheese!

Some of my favourites:

- 2017 RQFWS Grand Champion - Berrys Creek, Riverine Blue - named in honour of the buffalo breed grazing near Woodside in Gippsland
- 2017 RQFWS Gold Medal - Heidi Farm, Tilsit - a sumptuous cheese with a rich, dense texture and distinctive nutty overtone
- 2017 RQFWS Gold Medal - Bunya Cheese, Bunya Gold - triple cream brie style
- 2017 RQFWS Gold Medal - Bega Strong & Bitey, Cheddar Cheese Vintage - an excellent vintage cheese
- 2017 RQFWS Gold Medal - Frolicking Goat Bûche Noir - French style goats cheese

### Which pieces do I choose?

Cheeses such as camembert or blue are much better the closer they are to their best before date. In reality, the best before date on a cheese is when the cheese maker predicts the cheese will be at

its best for eating. A perfectly ripe soft cheese should bulge or ooze when squeezed. Keep an eye on best before dates when shopping for your cheeses.

### What goes with it?

In warmer weather, freshen up a cheese platter with grapes or fruits like strawberries and pear. Nuts, quince pastes or preserves, olives and muscatels also work well. For something a little more impressive, I recommend a small pot of sugarbag honey (native bees). It tastes like nothing else on earth and is a wonderful accompaniment to cheese.

### How do I serve it?

Room temperature! Take it out of the fridge an hour before serving and cover to stop it drying out. Fresh cheeses such as a buffalo mozzarella should be served cool, so take them out of the fridge about 10min before. Temperature makes a big difference to flavour, so don't ignore this tip.

### How to present it?

A large wooden board works well and don't be afraid to go big. This allows space between the cheeses to hero them and let them shine. It also makes it easier for your guests to navigate the board. Don't clutter the board by trying to fit all of your biscuits on it - you can always add more when needed.





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