

The official magazine of the RNA

SHOWBIZ

AUTUMN 2024

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RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



ROYAL
QUEENSLAND
AWARDS

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WELCOME FROM RNA PRESIDENT DAVID THOMAS



In less than 130 days, the state's largest event – our beloved Royal Queensland Show – gets underway.

Following a bumper 2023, the RNA has enjoyed a successful start to 2024 as we near the end of the first quarter of the year.

Almost 100,000 people have attended more than 30 events at the Showgrounds so far, including two major music festivals – with more than 22,000 people attending St Jerome's Laneway festival alone.

Our convention centre is continuing its dedication to service excellence with our chefs serving more than 3,300 people so far, including preparing 1700 plated meals using award-winning produce from our Royal Queensland Awards competitions.

In less than 130 days, the state's largest event – our beloved Royal Queensland Show – gets underway.

Following a hugely successful show last year which attracted 400,000 people, we are looking forward to a great celebration of agriculture, Ekka traditions and most importantly, bringing the country to the city.

The countdown is on, excitement is building, and planning has been underway since September last year

We have already launched 32 of our 48 Ekka competitions and expect around 21,000 entries this year.

We recently crowned the first Grand Champion for the 2024 Ekka in our iconic Giant Pumpkin Competition.

For the second year in a row, students from Downs College in Toowoomba not just took out top honours they smashed the Ekka record by more than 100 kilos – with their 368.5 kilogram entry.

It's fantastic to see the next generation embracing these long-standing Ekka traditions and we look forward to another great Show where we reward the best of the best.

Our Royal Queensland Awards (RQA) are also well underway with the Sunshine Coast's Moffat Beach Brewing Co winning the title of Australia's best beer in our Royal Queensland Beer Awards held in March.

Judging for our inaugural RQA aquaculture competition was held this month with winners to be announced in May when we crown Australia's best beef, lamb, ice-cream, gelato, sorbet cheese and dairy as we continue to reward the nation's finest producers.

Wishing you a wonderful and safe Easter and thank you for your continued support.

David Thomas
RNA PRESIDENT

SHOW GROUNDS THE HOME OF BRISBANE MUSIC FESTIVALS



7

FESTIVALS

177,000

FESTIVAL
ATTENDEES

Music was in the air this past spring and summer with the Brisbane Showgrounds the home of Queensland's music festival season.

Seven music festivals and 177,000 attendees descended on the Showgrounds in a true celebration of live music with acts visiting from all over the globe.

LISTEN OUT

The first music festival of the season was Listen Out in September which saw more than 35,000 fans pass through the gates. It

was the sixth year since 2014 the Brisbane Showgrounds has hosted the popular national dance music festival.

FRIDAYZ LIVE

In November more than 15,000 people saw the world's biggest names in old school and contemporary RnB and hip-hop hit the stage at the Showgrounds at Fridayz Live. RnB lovers got their fix from the biggest names in hip hop Jason Derulo, Kelly Rowland b, Flo Rida and Boys II Men.

AROUND THE GROUNDS

POST MALONE

Global superstar Post Malone rocked the Showgrounds with his one off performance in late November which kicked off his 'If Y'all Weren't Here, I'd Be Crying' World Tour. The 8x diamond-certified GRAMMY® Award-nominated phenomenon brought 20,000 fans to his Main Arena concert.

GOOD THINGS

Australia's largest and favourite travelling music festival, Good Things, returned to the Showgrounds in December with a bumper line-up. Leading the charge were American rock idols Fall Out Boy, Florida heavies Limp Bizkit, and none other than Devo, which made a stop on their Farewell Tour Celebrating 50 Years.

WILDLANDS NYE

The Showgrounds brought in the new year with 35,000 people enjoying the sounds of the best in dance, electronic & hip-hop from around the globe. Wildlands 2023 boasted an impressive line-up including Rufus Du Sol, Central Cee, Peggy Gou and more.

ST JEROME'S LANEWAY

Around 22,000 people packed the Showgrounds for St Jerome's Laneway's first festival on its six city Australia New Zealand circuit. Laneway Festival brought some of the hottest acts with UK rapper Stormzy, one of the main performers along with Steve Lacy and Dominic Fike.

KNOTFEST

Following its sold-out inaugural Australian

run in 2023, the music and counterculture experience Knotfest, returned in March. Headlined by Pantera and Disturbed 15,000 fans heaved to the music and counterculture experience.

RNA Chief Executive Brendan Christou said the Brisbane Showgrounds was proud to be the home of Queensland music festivals over the past six months.

"Artists and music event organisers continue to choose the Brisbane Showgrounds and its large variety of indoor and outdoor spaces, furthering the venue's legacy of hosting iconic events and memorable experiences for thousands of people," said Mr Christou.



VERSATILE VENUE:

The Brisbane Showgrounds hit the ground running the first quarter of 2024, creating unforgettable experiences for the Brisbane community and beyond. Last year saw 1 million people attend almost 200 events across the venue proving it to be among Queensland's most popular.

The Brisbane Showgrounds has continued to demonstrate its versatility as a venue with 2024 already shaping up to be another successful year.

The precinct has delivered a myriad of events so far this year ranging from the fashion label FRANKIE4 Warehouse Sale, the Brazilian Carnival and sporting expos to the National 4X4 Outdoors Show and music festivals, to name a few.

2024 will see the Brisbane Showgrounds continue to distinguish itself as a versatile venue, accommodating a diverse array of exciting events.



C R R

UPDATE



Work on Exhibition Station has been full steam ahead with the addition of a glass canopy giving a glimpse of what the new train stop is going to look like.

The engineering feat saw a 150-metre-long steel and glass canopy lifted into place at Exhibition Station. In keeping with the RNA's commitment to championing Queensland's best, the canopy has been built using elements that have been manufactured locally in Noosa, Toowoomba and Brisbane.

The new train station will be open year-round and it is expected to be used by more than 9,000 people each weekday by 2036. This will create a transport hub that provides unprecedented access to the Brisbane Showgrounds, and their iconic events, further connecting the precinct to the wider community.



GOOD TIMES, SERVED BY THE PLATEFUL

King St, located in the heart of Bowen Hills, is where good times come alive.

Whether its wings, tacos, burgers, or a bit of everything, our retailers are open all weekend long. Come sink your teeth into something seriously good.



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NEW INSIGHTS

ON OFFER FOR EKKA STUDENTS

Grains, milling and First Nations' agricultural practices will be in the spotlight for the first time at the Ekka's Rural Discovery Day program in May.

A record number of school students are set to participate in the agricultural educational experience as the event running from 20 May has been extended to run for five days this year – two more days than the 2023 program.

Rural Discovery Day features immersive

agricultural activities linked to the curriculum with classroom resources. A broad range of sessions are held throughout the day, with schools able to choose from Dairy, Farming and Horticulture to Sheep and Fleece, and Poultry and Eggs.

This year's new Grain & Milling Session presented by AgForce Queensland takes students through the production cycle of grains, from wheat grains to bread.

Students will learn about how grains are grown, what different products can be produced from grains and have the opportunity to mill some grain themselves.

Also new in 2024, the First Nations Agriculture Session will explore the food and fibre sources of First Nations people and the benefits to be learned from their customs, traditional farming practices, and connections to the land.

Did you know Rydges Fortitude Valley offers two sensational dining options, perfect for casual meet ups with friends and family, corporate meetings and events, and private parties?



2024 EKKA

COMPETITIONS UPDATE



Our competitions are the backbone of the Royal Queensland Show (Ekka), bringing the city and country together each year to showcase the best of the best.

The 2024 Ekka will see 48 competitions and the introduction of new classes across several competitions.

About 24,000 entries are expected in our Ekka and Royal Queensland Awards (RQA) competition entries.

Last year's Ekka welcomed 260 judges and 439 stewards, all who provide invaluable expertise and support across our competitions.

A popular new addition last year was the Queensland on a Plate class in the Cookery Competition. The ABC Radio Brisbane Queensland on a Plate Competition saw listeners and Ekka fans help decide which Queensland dish was to be judged. There was a total of 785 votes and the clear winner with almost 400 votes was the Pineapple Upside Down Cake. The

25 entries were judged live on air at the Ekka and there was a separate competition for ABC staff.

Following the success of Queensland on a Plate, ABC Radio Brisbane is partnering with Ekka again to stage Queensland in a Jar at this year's Show. We want people to make a preserve which features a main ingredient grown in Queensland. It can be either a relish, chutney or jam and it will be a competition accessible by all of Queensland— as the jar can be popped in the post! ABC staff will join in again too with their own separate competition class.

Queensland in a Jar will be judged live during the Ekka in August at the ABC Broadcast Centre in the Agricultural Hall.

February also saw the launch of the rest of the Ekka Arts & Cookery & Fashion competitions – 8 in total. Last year we had almost 4,500 entries across Fine Arts which was an increase of almost 10 per cent on the previous year.

48

COMPETITIONS

21,000

ENTRIES EXPECTED

439

STEWARDS

260

JUDGES



ROYAL QUEENSLAND SHOW

AUGUST 10-18

QUEENSLAND'S BIGGEST MARKETPLACE

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PUMPKIN PRODIGIES

PUMMEL EKKA RECORD WITH GIANT WIN

In a battle of super-sized proportions, Toowoomba's Downlands College smashed the long-standing Ekka record by over 100 kilograms to take out top honours at the Royal Queensland Show's iconic Giant Pumpkin Competition presented by Pillow Talk.

The secondary school students, with its ginormous 368.5-kilogram entry, beat the Ekka record for heaviest pumpkin of 261.5kg set back in 2015.

More than 10 mega pumpkins were placed on super-sized scales on 9 March with Downlands College blitzing the competition by 109.5 kilograms.

The College's other entry was also enormous, weighing in at 337.5 kilograms – the second heaviest in the competition's history.

Downlands College takes home \$2,850 in prize money which includes this year's new bonus prize of \$1,000 for the heaviest pumpkin over 350kg.

It's the second time in the competition's history that a school has managed to edge out veteran growers in the Open Class category, after Downlands College won the title of Champion Heaviest Pumpkin of Show last year for the first-time.

Downlands College Agricultural Science teacher Jeff Buchanan said he felt their competition entry this year was the best they have ever produced.

"There is so much excitement among the students, as well as a real sense of achievement when they see what they have produced stacking up against other growers and school entries," Dr Buchanan said.

"The students are excited they have done better than before and they have been putting in the work with 30 barrel-loads of compost and a fertigation program for the pumpkins.

"This comes as part of the process to get the kids interested in plant science."

Ekka's most famous giant pumpkin growing family, the Frohloffs from Minden took out top honours in the open class.

Geoff Frohloff's 259kg entry won first place, while his son Tony took out third place with a 155kg entry, while Jim Baxter's 164.5kg entry came second in the open category.

Judging was held outside of Ekka dates in August again this year to take advantage of the premium pumpkin growing season.

School students joined the veteran growers, with the competition curriculum-aligned for Foundation to Grade 10, planting the seed of knowledge about the importance of agriculture.

**TO VIEW THE HIGHLIGHTS FROM THE
2024 GIANT PUMPKINS AWARDS PLEASE
CLICK HERE.**

Ekka gala

Sample the delights of the Royal Queensland Awards, take a spin on the dance floor to the tunes of a live band, and enjoy auctions, raffles and the company of friends both old and new.

Be among the first to experience (and maybe even purchase) the first class artworks in the Creative Arts and Craft Exhibition.

7pm - 10.30pm

Royal International Convention Centre

Dress Code: Cocktail / Jacket and Tie

Limited early bird tickets available from June 2024: \$99*

.....
SATURDAY | 10 AUGUST | 2024
.....

Proceeds from the Ekka Gala will support the RNA Foundation.

RNAFI | HERITAGE
EDUCATION
AGRICULTURE

RNA | FUTURE
DIRECTIONS
COMMITTEE

*Ticket price includes Ekka entry after 5pm, food and beverages from 7pm - 10.30pm.
Spirits available for purchase.



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

For the second year running and the third time in four years, Sunshine Coast husband and wife brewers Shaz and Matt Wilson from Moffat Beach Brewing Co have produced the beer judged Australia's finest at the Brisbane Showgrounds in February.

Their Moff's Summer Ale first won the prestigious crown in 2020 and again in 2023 and their Trilogy Best Coast IPA was crowned the best of the best at the RNA's Royal Queensland Beer Awards.

Named the Grand Champion Beer of Show, Trilogy Best Coast IPA can lay claim to being Australia's best, along with the brewery picking up a \$5,000 Lion bursary and further opportunities to be showcased during Queensland's largest event – the Royal Queensland Show (Ekka).

Judge Steve Henderson said it was a fresh, aromatic, hoppy IPA which perfectly suited the Queensland climate.

"The Grand Champion beer had to go through three rounds of judging and it came out on top each time. The Trilogy Best Coast IPA truly is the best of the best," Mr Henderson said.

"Moffat Beach Brewing Co has demonstrated in this competition they can make a good beer, year after year.

"The fact they won Grand Champion in 2020 and 2023 and have backed it up again this year, shows they're a high-quality brewery consistently outperforming the rest of the industry."

It was fierce competition in this year's Royal Queensland Beer Awards, with more than 600 entries from 87 breweries entered across 18 categories including two new trophies for 2024 – for Best Contract Brewer and for Best Artistic Label.

A team of 48 experienced brewers, sensory experts and industry figures judged the brews over two days.

Mr Henderson said the quality of beers entered into the country's first beer competition of the calendar year had increased.

"There was a marked improvement in the standard of beers this year," he said.

"There was less incidence of faults such as oxidation and diacetyl which demonstrates the brewers are now focussed more than ever on beer quality.

The Royal Queensland Beer Awards also recognises up and coming brewers, through The Star Brisbane Emerging Queensland Brewer category.

Daniel Thomsen from Slipstream Brewing Company in Brisbane claimed the award and will now have his beers sold at a vast array of The Star outlets across southeast Queensland.

RNA Chief Executive Brendan Christou said the Royal Queensland Awards showcase Australia's best.

"As one of the most prestigious food, wine and beer awards in Australia, the Royal Queensland Awards is dedicated to unearthing the nation's top food, beer, distilled spirits and wine products year after year," Mr Christou said.

"Our awards date back to 1876, and the RNA continues to give Australian brewers a platform to shine, be judged against their peers and get great consumer market exposure."

TO VIEW THE HIGHLIGHTS FROM THE 2024 RZROYAL QUEENSLAND BEER AWARDS PLEASE CLICK HERE.



The Star's Matt Adams, Chief Beer Judge Steve Henderson & The Star's Emerging Brewer winner Daniel Thomson



WINE EXPERTS SET TO FIND AUSTRALIA'S MOST CAPTIVATING DROP



A truly captivating drop is what Australia's most esteemed wine experts are seeking when selecting the gold medallists for the RNA's Royal Queensland Wine Awards (RQWA).

Entries opened in February for the first capital city wine show of the year, with a panel of 26 judges gearing up to critique reds, whites, and blends.

Chief Judge Tom Carson said for 147 years winemakers have turned to RQWA to have their wines appraised by its panel of judges, comprising Australia's most esteemed industry experts.

"The judging panel we have assembled is a really exciting group of people that represents all facets of the viticulture and wine industry including winemakers, sommeliers, restaurateurs, retailers and educators," Mr Carson said.

"Our process of tasting the wine and discussing our take on each drop – it is just so exciting to be doing this with the best in the industry.

"Come July, the judging panel will be seeking the complete package – the winning wine needs to captivate us and stand at the forefront of winemaking and viticulture."

The Wine Awards are part of the RNA's prestigious Royal Queensland Awards which showcase and reward the nation's best Beef, Lamb, Wine, Beer, Dairy, Cheese, Ice Cream and now Aquaculture and Distilled Spirits.

Mr Carson said the Wine Awards offer commercial opportunities for proven and emerging wineries, championing the nation's best wines to buyers in the Queensland market.

"In 2024 we have instigated more changes to the schedule to ensure we remain at the forefront of the ever-evolving wine industry," he said.

"Not all medal winners will be on the more expensive end of the

wish list either, with this year's addition of the New Best Value Wine Trophy, for bottles of red or white that retail for less than \$25.

"We have also continued to lower the stock-on-hand requirements for more competition classes down to 100 dozen bottles, enabling small batch producers and boutique wineries to compete in this prestigious event."

This year marks Mr Carson's final as Chair of the RQWA, with the wine expert not afraid to push the boundaries in order to stage a world-class wine event.

"It's been great to judge the RQWA and continue to push it forward with new ideas, new trophies and new connections," he said.

"I trust the RQWA will continue to stay as current and connected as possible. With the continued support of Australian winemakers, it will surely grow and flourish with more entries and even more prestige."

The wine judged Australia's best (2024 Angelo Puglisi Grand Champion Wine of Show) will receive a \$12,000 fellowship to further the winemaker's knowledge of the national and international wine industry, with funds to be used for travel, training and education. Other prizes include a \$5,000 bursary awarded to the exhibitor of the Dr Bill Ryan Best Pinot Noir of Show.

The wines, including the award-winners, will be showcased to consumers at the popular Royal Queensland Awards Grape Grazing by Night event at the Brisbane Showgrounds on Friday 12 July. Queensland's premier wine tasting event is attended by more than 900 people each year.

Entries for the RQWA must be in by Friday 31 May, with judging taking place from Monday 1 July to Thursday 4 July and the winners to be announced on Friday 12 July before Grape Grazing by Night.

BARRAMUNDI FILLETS

(skin on 180-200g portion)

INGREDIENTS

Barramundi fillets with the skin on, pin boned, scaled, clean and ready to cook.

Olive oil, or other cooking oil of choice.

Salt and pepper

METHOD

1. Dry skin – Pat skin dry with a paper towel or clean tea towels. The drier the skin, the better the crisping. Dry skin. Hot oil. Put fish in pan skin side down. Press down lightly to make the skin seal.
2. Score skin—to ensure more even cooking of the flesh and skin, is to cut some shallow slits in the skin. This also helps prevent skin curling and shrinking away from the sides.
3. Season the flesh and skin side with salt and pepper just before cooking. Don't season the fish ahead of cooking as it will draw moisture out of the fish skin, making it wet
4. Cook skin 2 to 3 minutes until lightly crispy – Cook the fish skin side down until it's light golden. For barramundi, we will finish cooking in the oven during which time the skin will get fully crispy.
5. Oven 5/10 minutes –Do not flip, leave the fish skin side down.
6. Rest 3 minutes – Place the barramundi on a rack skin side up to rest for 3 minutes.

SAUCE**INGREDIENTS**

- 2 tbsp vegetable oil
- 4 garlic cloves, minced
- 2 tsp fresh ginger, finely grated
- 1/2 onion, finely chopped
- 400g can coconut milk (full fat)
- 400g can coconut cream (full fat)
- 1 cup/ 250 ml chicken broth
- 1/2 cup / 125 ml tomato passata
- 1/2 tsp each salt + pepper
- 1 tbsp garam masala
- 2 tbsp curry powder
- 2 tsp cumin
- 1 tsp coriander powder
- 1 tsp paprika (sweet, or hot for spice!)
- 1/2 tsp turmeric

METHOD

1. Heat oil in a pot over medium high heat. Add onion, garlic, and ginger, cook for 2 minutes until onion is a bit tinged with gold.
2. Add Spices and stir for 1 minute - don't worry if it looks a bit dried out.
3. Add coconut milk/cream, passata and broth. Stir until incorporated.
4. Simmer for 10 minutes or until sauce has thickened.
5. Add salt and pepper last, adjusting to taste.

We have the perfect dish for your Good Friday, straight from our Brisbane Showgrounds 2024 menu:

Roasted North Queensland barramundi fillet · potato & spinach pakora · coconut yoghurt & coriander · salted curry leaves

POTATO & SPINACH PAKORA**INGREDIENTS**

- 1 cup potatoes (aloo), peeled and diced into small pieces
- 3 cups spinach (palak), rinsed and roughly chopped
- 1 cup onions, sliced
- 6-7 small green chillies cut into 2 pieces
- 1 teaspoon carom seeds (ajwain)
- 1 teaspoon ginger, grated
- Salt to taste
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- A pinch of asafetida (hing)
- 2 tablespoons rice flour
- 1 cup gram flour (besan)
- 1 teaspoon lemon juice
- 1 teaspoon hot oil
- 1/4 cup water, or as needed
- Oil for deep frying

METHOD**Making Batter:**

1. In a large mixing bowl, add the chopped spinach, sliced onions, diced potatoes, green chillies, grated ginger, carom seeds, salt, asafetida, red chili powder turmeric powder, rice flour, and gram flour.
2. Mix well to combine.
3. Add water little by little and make a thick batter. The batter should coat the vegetables. (Do not add too much water and make a thick batter.)
4. Add the lemon juice, and hot oil.
5. Mix everything well and keep it aside.

Frying Pakoras:

1. Heat enough oil for deep frying in a heavy-bottomed pan. Turn the heat to medium-high.
2. Carefully drop about 2 tbsp chickpea mixture into the hot oil.
3. Make only 5-6 pakoras at a time.
4. Use a spatula/ladle to turn them so that they cook all over.
5. Deep fry till they turn crisp and golden brown from all sides. Drain onto an absorbent paper and set aside. Repeat this process for the rest of the mixture.



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FRIDAY
FEAST

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