

SHOWBIZ

SUMMER 2019

Special Christmas edition



RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



BRISBANE
SHOW
GROUNDS®



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



ROYAL QUEENSLAND SHOW



The official magazine of the RNA



Palate



Year in Review



Welcome

2019 has been a very successful year for the RNA.

For the second year in a row the Ekka attracted more than 413,000 people. Our venue businesses continued to achieve growth with more than 250 external events staged at our Royal International Convention Centre and across our showgrounds precinct, attracting almost one million visitors.

Nine major music festivals have been staged this year with more than 150,000 people attending and featuring major international artists including Janet Jackson, Black Eyed Peas, Calvin Harris and 50 Cent. Our summer of music continues next year with major festivals in January and February including FOMO and St Jerome's Laneway Festival.

2019 marked the ninth year of the Brisbane Showgrounds Regeneration Project. The new Alexandria Park on the corner of Gregory Terrace and Alexandria Street was completed in April, marking a major milestone. The park features two acres of additional green and event space, along with a refurbished heritage-listed undercover events pavilion known as Building 8.

During the Ekka in August, the park became the new home of the popular Canine Competition presented by Black Hawk. The canine judging ring was located in a custom marquee on the grass, allowing entrants to exhibit their dogs on real turf, while Building 8 was the benching area. Outside of the show, the park is used as an events space and can be enjoyed by the public. Meanwhile popular dining and retail precinct King Street saw two new retailers open. Italian gelato store La Marcelleria Gelateria opened its doors in March, while cycling centre CAMS Cycling Collective and Musette Café joined the street in May.



In August, Queenslanders came together and showed their support for our farming families and rural communities battling drought and the devastating impacts of the February floods. Queenslanders came to the Ekka and showed support for the bush and it was wonderful to see such big crowds at the show acknowledging their achievements. Overall, we staged more than 21,000 competition entries across 11,000 classes in 42 competition sections.

Our farmers are the backbone of our nation. Events like the Ekka draw attention to the many challenges they are facing, as well as provide opportunities for them to engage with others in the broader Queensland community and enjoy some much needed respite. The fact that so many farmers continued to support the Ekka competitions demonstrates the extraordinary resilience of our bush communities. The Show competitions recognise and reward our exhibitors, who year in year out, produce the best of the best despite the hardships they face.

On behalf of the RNA, I would like to thank our members, Ekka attendees and competitors, judges and stewards for their support in 2019. I would also like to thank my fellow RNA Councillors and RNA staff for their dedication and commitment this year.

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

David Thomas
RNA President

2019 Redevelopment Wrap



2019 redevelopment timeline

MARCH

- La Marcelleria Gelateria opens on King Street

APRIL

- Alexandria Park complete

MAY

- CAMS Cycling Collective & Musette Cafe opens on King Street

AUGUST

- Alexandria Park becomes the new home of the Ekka's Canine Competition presented by Black Hawk

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Music festivals rock the Showgrounds

RNB Fridays
Photo by Curdin Photo

The Brisbane Showgrounds is a mecca for music festivals, with many people having already attended four major festivals at the venue so far this spring/summer.

One of those festivals was RNB Fridays Live in November which featured famous American singer Janet Jackson and superstar rapper 50 Cent, who drew a crowd of more than 30,000 people.

Also taking to the stage at the Brisbane Showgrounds was Grammy, Billboard and Brit Award winner Calvin Harris who headlined Festival X; American DJ Diplo who performed at Listen Out; and Brisbane's The Veronicas who appeared at Good Things.

By year end more than 150,000 people will have attended nine festivals

Tones And I to headline Laneway

Tones And I to set the tone for Laneway

One of this year's fastest rising music acts in the world Tones And I will perform at St Jerome's Laneway Festival in February.

Also known as Toni Watson, Tones' single 'Dance Monkey' saw her become the first Australian female to have a #1 ARIA single since Delta Goodrem in 2015.

The line-up will also include English pop-rock quartet The 1975 and pop powerhouse Charli XCX.

More than 20,000 people are expected to attend the popular music festival, which has been held at the Showgrounds for 11 consecutive years.

When: Saturday 1 February 2020

Time: 11.30am

Tickets: <https://lanewayfestival.com/brisbane>

Music fans to go wild for Wildlands

More than 22,000 people are expected to attend Wildlands in late December, with popular Australian three-piece RÜFÜS DU SOL headlining.

Wildlands is the last festival to take place at the Brisbane Showgrounds in 2019, featuring dance, electronic and hip-hop acts from around the world.

Joining RÜFÜS DU SOL who have two platinum-certified albums to their name, will be American rapper Tyler, The Creator.

When: Saturday 28 December 2019

Time: 12pm

Tickets: www.wildlandsfestival.com.au/tickets

Lizzo to headline FOMO

American singer and actress Lizzo will hit the stage at urban/electronic festival FOMO in January, during her first visit to Australia.

Lizzo enjoyed mainstream success in 2019, receiving eight nominations at the 62nd Annual Grammy Awards.

American rap group Brockhampton will also perform at the festival, which is expecting a crowd of more than 12,000 people.

When: Saturday 4 January 2020

Time: 12pm

Tickets: <https://fomofestival.com.au/brisbane>

Janet Jackson at RNB Fridays



50 Cent at RNB Fridays



After eight years as an RNA Councillor, Gary Kiesecker retired following this year's Royal Queensland Show.

Showbiz sat down with Gary for this special Q & A

You were appointed to the RNA Council in 2012, what drew you to nominate for this opportunity?

My interest in nominating to serve on the RNA Council was twofold. Firstly my background in events and hospitality management operations provided an opportunity to contribute positively to the Brisbane Showgrounds expanded business model. Secondly, I strongly support the RNA's promotion of youth in agriculture, evidenced through a range of youth competitions. My role as Councillor in charge of the Agricultural Hall provided an opportunity to support the expansion of meaningful interactive education elements to promote and engage youth in the benefits of our agricultural industry.

Before you became a councillor, you had been a consulting advisor on the Royal International Convention Centre as part of the RNA's \$2.9 billion redevelopment, what has most impressed you about the vision and strategy behind the redevelopment masterplan, its legacy and what it means for the public?

The RNA's redevelopment vision is proving to activate and revitalize the Brisbane Showgrounds Precinct into a year round community hub. Whilst continuing to support and enhance the annual Ekka Event with upgraded facilities including the Large Animal Pavilion (LAP), the redevelopment masterplan significantly expands the scope of events, attractions and experiences for public interest. King Street has created a popular destination for locals and visitors in dining and entertainment, now proving to be a thriving success. The Royal International Convention Centre and Plaza Forecourt has provided Ekka visitors a first class facility with the ever popular Entertainment and Gourmet Plaza. This new facility enables the RNA to stage a range of fashion and entertainment attractions in air-conditioned comfort. In addition, the Convention Centre successfully competes in the Australian Business and Social Events Industry bringing Local, State, National and International visitors to the RNA Events Precinct to attend Conferences, Exhibitions, Trade Shows, Banquets to name but a few of the event categories included in the 800 events hosted by the RNA in 2019.

Gary Kiesecker presenting Youth Districts awards at the Ekka



Retiring Councillor Gary Kiesecker

You have been an RNA Councillor for 8 years – what has been your proudest achievement?

My proudest achievement is to have worked with fellow councillors in supporting a professional, talented RNA team in the development and operations of a successful multi-million dollar events business with the development of the Royal International Convention Centre. The Convention Centre contributes positively to the ongoing success of the Brisbane Showgrounds and has been an enabler in profiling the best of Queensland agricultural produce, showcased across a wide range of menu offerings enjoyed by visitors and guests.

You were chair and councillor in charge of the Ekka's Agricultural Hall, Giant Pumpkin, Giant Vegetable, Youth In Agriculture competitions and displays and a member of the food and wine show committee, how vital are these competitions to help educate the next generation on where their food

and fibre comes from?

The RNA promotes a total of 42 competitions across the many sections represented at the RNA. Through my involvement and promotion of competitions related to Youth in Agriculture and the Food and Wine Show I have seen, through such competitions, the transfer of knowledge and skills to our younger generation providing informed steps in the acquisition of key knowledge of the agricultural industry.

The RNA has greatly benefited from your expertise and knowledge. What do you think the strength of the Ekka is and what would you like to see future Ekka's hold?

The key strength of the Ekka is seen in the passion Queenslanders hold for the annual Ekka Event where city and rural folk meet to celebrate and enjoy the myriad of entertainment, community and cultural activities sustained by strong Queensland agricultural industry participation. The strength of the Ekka can also be seen in

Wally Boydell



Jamie Grant



RNA appoints two new councillors

The RNA has welcomed two new councillors this month following the retirements of Susan Hennessey and Gary Kiesecker.

Wally Boydell and Jamie Grant were appointed to casual vacancy positions which were approved by the RNA Council at its December meeting.

Mr Boydell has a long family connection to the rural industry, as well as a very keen interest in art having been a previous entrant in the Royal Queensland Show Art Competition, amongst others.

He is a Real Estate Agent, auctioneer, a Fellow of the Real Estate Institute of Queensland and a Judge of the Queensland and Australasian Auctioneering Championships.

Previously he owned hardware stores and is a former Director of Mitre 10 Queensland.

He is also the Patron of The Mary Boydell Endowment Fund of Yalari Ltd, which is a not-for-profit organisation offering secondary education scholarships at leading Australian boarding schools for Indigenous children from regional, rural and remote communities.

One of the most innovative and widely respected Queensland cotton growers, Jamie Grant and his wife Susie operate a dryland cotton operation at their 2000 hectare "Kielle" property at Jimbour.

Mr Grant has been recognised for his pioneering cropping techniques, sustainable cotton production, land management and service to the agricultural industry. In 2008 he was awarded Dryland Grower of the Year, in 2009 Agririsk Innovative Cotton Grower of the Year and in 2017 received the Darling Downs Growers – Service to Industry Award.



the dedication and commitment of the RNA staff, volunteers, stewards and honorary council stewards. For the future, I would envisage the Ekka maintaining the true traditions of the Ekka spirit and keeping an open mind to embracing new thinking in an ever changing world.

What is your fondest Ekka memory – either from today or from your childhood?

My fondest memory of the Ekka would be as a youth saving up every year to attend the Ekka (Exhibition) with my ever faithful Ekka grandmother, never to have imagined that one day I would have the honour to serve on the RNA Council. She would be very proud.

What will you miss most about the Ekka?

I plan to stay actively engaged and will remain an enthusiastic member of the RNA and look back over the past several years where history will record the turning point that secured the future for a vibrant Ekka Event for Queenslanders and all visitors.

After retiring from the RNA Council following this year's Ekka, what is next for you and your family?

For me retirement from the RNA Council opens the next chapter or the next life adventure. Spending quality time with family, engaging and having fun with grandchildren, travel and providing professional ongoing consulting services to the International Convention and Hospitality Industry. I plan to stay connected with RNA colleagues and enjoy everything the Ekka has to offer for many years to come

Serving as RNA Councillor for the past eight years has indeed been an honour and a privilege. To have been involved with the RNA at this pivotal phase in the history of the Brisbane Showgrounds has been a truly rewarding experience. The transformation of the site into a vibrant community hub, a unique events precinct and home of The Queensland Ekka, will undoubtedly provide much enjoyment and memorable times to all who visit.



SURRENDER TO YOUR SENSES



KING ST



An open invitation to discover the sights, scents, sounds, flavours and textures designed to surprise and delight.

King Street

holiday trading hours

There is still plenty to enjoy on King Street over the Christmas/New Year period. Please find our retailers' holiday trading hours below.

Retailer	Christmas Eve	Christmas Day	Boxing Day	New Year's Eve	New Year's Day
9Round	6.30am-10am	Closed	Closed	6.30am-10am	Closed
Beerhaus	11am-12am	Closed	11am-12am	11am-12am	11am-12am
El Camino Cantina	12pm-12am	Closed	12pm-12am	12pm-12am	12pm-12am
Emporium Barber	7am-6pm	Closed	7am-6pm	7am-6pm	Closed
Guardian Early Learning Centre	7am-6pm	Closed	7am-6pm	7am-6pm	7am-6pm
Paddock Bar	Closed	Closed	Closed	10.30am-late	12pm-8pm
Rydges Hotel	Open	Open	Open	Open	Open
Six Acres Restaurant	6.30-10.30am	6.30-10.30am	6.30-10.30am	6.30-10.30am	6.30-10.30am
Tigerlamb	9am-5pm	Closed	Closed	9am-9pm	Closed

Closed for Christmas and New Years:

Retailer	Closed From	Open Again
Artisan	25 Dec	7 Jan
Banoi	21 Dec	2 Jan
CAMS Cycling Collective & Musette Cafe	23 Dec	2 Jan
Fat Dumpling	21 Dec	3 Jan
Fiera Boutique	25 Dec	14 Jan
Il Verde	23 Dec	14 Jan
King Street Bakery	21 Dec	14 Jan
Kuhl-Cher Coffee	24 Dec	6 Jan
La Macelleria	22 Dec	6 Jan
Montrachet	23 Dec	9 Jan
Myhealth	23 Dec	6 Jan
Super Combo	21 Dec	Mid Feb
Sushi & Nori and Hello Chicken	23 Dec	6 Jan
The Lamb Shop	22 Dec	4 Jan
Welcome to Bowen Hills & Swill	22 Dec	15 Jan

Nation's richest beef competition brings big benefits



Australian beef producers have the chance to cash in on almost \$65,000 in prize money, with entries now open for the RNA's Paddock to Palate Competition presented by JBS Australia and entries opening in January for its Wagyu Challenge.

The competition is not only the richest of its kind in terms of prize money, but also provides an important opportunity for producers to benchmark their cattle.

RNA Beef Committee Chair Gary Noller said it was essential the RNA kept the competition running, despite the dry weather conditions.

"Nothing stops in a grazier's world, so when times are tough they have to push even harder with the promotion of their bulls," he said.

"Our competition provides a platform

for producers to prove their commercial relevance which helps with promotion, and because of the benefits we're encouraging them to enter."

The competition will again feature a 100 day Hormone Growth Promotant (HGP) free export class, after attracting more than 200 cattle in its first year in 2019.

"We would expect to see even more entries in this class in 2020 due to the market increasing through China for HGP free beef – it is now a major part of Australia's export," Mr Noller said.

The competition is made up of three phases comprising best aggregate weight gain over 100 days for export and 70 days for trade; a carcass competition; and an MSA eating quality competition.

For the very first time, the weight gain

phase will be held at the JBS Beef City Feedlot west of Toowoomba.

The exhibitor who polls the highest aggregate score across all three phases will be awarded the overall prize at a dinner presentation during the Royal Queensland Show (Ekka)'s Beef Week.

Entries close Friday 17 January 2020. Entry numbers will be capped, so producers are encouraged to get in early.

For more information please [click here](#).

Proud sponsors of the Paddock to Palate Competition and Wagyu Challenge include JBS Australia; Rabobank; Elanco Animal Health; the Australian Wagyu Association; Performance Feeds; Zee Tags; Smithfield Cattle Company; Virbac; Queensland Country Life; Thompson Longhorn; and Zoetis.



Christmas Day Lunch

WEDNESDAY 25TH DECEMBER
THE PASTURE
12:00PM - 3:00PM

601 Gregory Terrace, Bowen Hills, 4006

E: functions_rydgesfortitudevalley@evt.com

P: 07 3188 3000

W: www.rydgesfortitudevalley.com

Ekka

Chance to carve out a giant pumpkin title



Entries have opened for one of the Royal Queensland Show's (Ekka) most iconic competitions - Giant Pumpkin Competition supported by Pillow Talk.

The popular competition offers more than \$2,200 in prize money, with \$1,000 awarded to the Heaviest Pumpkin of Show.

The winning school will also cash in with \$400 up for grabs - \$200 for the win, plus a bonus \$200 if their pumpkin is more than 50kg.

The competition is curriculum aligned for Prep to Year 10, planting the seed of knowledge about the importance of

agriculture and the critical role it plays in our everyday lives.

Judging will take place in the Royal Brisbane Showgrounds on Saturday 2 May, with the competition held outside of the August Ekka dates to take advantage of the premium pumpkin growing season.

Minden's Tony Frohloff currently holds the pump-king title, after smashing the competition out of the veggie patch in May 2019 with a 254.5kg pumpkin. He also took out second place with a 210kg entry.

The competition is open to farmers,

schools and amateur gardeners who think they can grow a pumpkin destined for big things.

To give the pumpkins time to pack on the pounds, it's best to have the seeds planted by December 2019 as the fruit takes around four and a half months to mature.

Growers can request their free Giant Atlantic pumpkin seeds and an information pack by emailing education@royalqueenslandshow.com.au.

Entries close Friday 24 April 2020.

For more information click [here](#).

Left to Right top: Royal International Convention
Centre Sous Chef Dean Brewer, Executive Chef
Sean Cummings and Sous Chef Paul Tarrant.
Bottom Centre: Head Pastry Chef Horst Cords.

Thankyou for a fantastic 2019



ROYAL
INTERNATIONAL
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BRISBANE AUSTRALIA



crowned
the nation's finest



enquiries@royalicc.com.au

www.brisbaneshowgrounds.com.au

+61 7 3253 3900

Christmas Recipes



Our Royal International Convention Centre chefs Horst Cords and Dean Brewer have shared their favourite Christmas recipes, guaranteed to impress.

Black forest sphere - cherry and kirsch compote - chocolate and pistachio soil

Ingredients

- 600g fresh cream
- 4 leaves of gelatine
- 38g kirsch liqueur
- 38g caster sugar
- 1tsp vanilla essence
- 20g dark chocolate shavings
- 250g dark cherries, seed removed
- 125g cherry juice
- 1tbs cherry liqueur
- 30g caster sugar
- 3tbs cherry juice
- 1tbs corn starch
- Packet of dark chocolate biscuits – crumbed
- Freeze dried cherries or fresh
- Sprig of fresh mint
- Pistachio kernels
- Dessert bowls/glasses to serve. Or you could serve in chocolate globes like we do.

Method for kirsch mousse

1. Soak the gelatine in ice cold water until very soft
2. Whip the fresh cream and vanilla essence until semi soft
3. Place the kirsch liqueur and caster sugar in a saucepan and heat to about 50C
4. Add the soaked gelatine leaves to the syrup mixture and dissolve the gelatine
5. Pour the liquid into a bowl and fold under the semi whipped cream and the dark chocolate shavings
6. Place this mix in chocolate globes or dessert serving dishes. Refrigerate until cool and set

Method for cherry compote

1. Bring 125g cherry juice, caster sugar and the cherry liqueur to simmer in a saucepan
2. Mix 3 tablespoons cherry juice with corn starch, then add it to the hot cherry juice and thicken slightly
3. Fold the seedless cherries through and chill

Method for cherry compote

1. Place the cherry compote on top of the kirsch mousse
2. Mix the dark chocolate crumbs with the chopped pistachios and spoon beside the mousse
3. Sprinkle with the freeze dried cherries and springs of mint
4. Decorate with dark chocolate

Sand crab mayonnaise - pickled cucumber - summer fruits - soft herbs - finger lime 'caviar' and watermelon radish

Ingredients

- 250grm sand crab
- 50mls whole egg mayonnaise
- 5grms chopped dill
- 1grm angel hair red chili
- 2 watermelon radishes (finely sliced)
- 2 limes - zest and juice
- Half a lemon - zest and juice
- 5 grms finger lime pearls
- 1 punnet fresh strawberries - washed and hulled
- 55grms caster sugar
- 4grm agar agar
- 25 grms cucumber ribbons
- 50 grms fresh firm mango slices
- 10 mls chardonnay vinegar
- 15 mls extra virgin olive oil
- Mill pepper
- Sea salt flakes

Selection of fresh herbs and edible flowers if you wish to decorate the dish... we use:

- 5 grms fresh coriander confetti
- 5 grms fresh fennel or dill
- 5 grms fresh red elk leaf
- 3 grms elderflower blossom

Method

1. Once you have your fresh sand crab, go through and double pick to ensure there isn't any shell remaining.
2. Place the crab into a small bowl and add the mayonnaise, chopped fresh dill, lime juice and seasoning, then gently combine.
3. Pick and wash the soft herbs and pat dry with a dry paper towel.
4. To make the strawberry couli place the fresh strawberries, 50grms caster sugar, lemon zest and juice in small pot with a splash of water and bring to the boil, simmering for 4 to 5 minutes before removing from the heat. Blend with a stick blender or similar and strain through a fine sieve. Allow to cool.
5. Slice the mango cheeks and roll them into cylinders so they stand
6. Slice the peeled cucumber and dress with vinegar, olive oil, salt and pepper and a pinch of caster sugar. Allow cucumber to pickle for 6 to 8 minutes and then also roll into cylinders.

Plating

There are no set guidelines here, let your culinary instinct guide you...

- Once you have decided on your plate or platter, start arranging the mango and cucumber (it can stand up or lay down) on the plate, leaving room for the fresh crab mayonnaise - remember this will be the hero of the dish
- Place the fresh herbs and flowers on and around the mango and cucumber
- Shape the crab mayonnaise with two spoons or go for a more rustic appearance by placing several dollops around the salad presentation
- Add small dots of strawberry coulis to balance the colour contrast on the plate, finishing with the fine dried chili and finger lime caviar.
- Place the watermelon radish in and around the salad.
- Dress the plate with a drizzle of extra virgin olive oil and a sprinkle of sea salt flakes.

Dean's top tip - ensure you double pick the crab meat.

Dean's matching beverage of choice - Rose', champagne or sparkling, no question!



Our Royal International Convention Centre Assistant Food and Beverage Manager Tomas Armstrong recommends the following Royal Queensland Food and Wine Show (RQFWS) award-winning drops to enjoy this Christmas.

Wines for the festive season

House of Arras, Arras Brut Elite Cuvée NV, Tas



2019 RQFWS Gold Medal Winner – Class 4, Sparkling White - Bottle for mentored and traditional/classic method 30+ months yeast age

Approx: \$41/bottle

A stunning example of what Tasmania has to offer the sparkling wine connoisseur. Enjoy this wine with friends and family to celebrate a special occasion or why not start Christmas lunch off with a classic pairing? Smoked ocean trout on rye will be the perfect accompaniment to this youthful sparkling.

2018 Giant Steps ‘Nocton Vineyard’ Pinot Noir, VIC



2019 RQFWS Trophy Winner, The Angelo Puglisi Grand Champion Wine of Show, TAS

Approx: \$69/bottle

The ultimate gift for any true wine enthusiast or pair this exceptional Pinot Noir with another RQFWS Winner, HRW Tasmanian Lamb. The smoky undertones of this rich pinot are balanced perfectly with hints of ripe fruit and rose petals.

2018 Nepenthe ‘Select’ Gewurztraminer, SA



2019 RQFWS Trophy Winner, Best Single white varietal wine of show

Approx: \$34/bottle

Impress your friends and family with this lesser known varietal during the festive season. The slightest amount of sweetness sees this wine pair perfectly with Asian inspired seafood dishes or a platter of artisan cheese and charcuterie. Let the wine warm slightly before serving to allow its floral notes shine.

2018 Windance Estate, Shiraz, WA



2019 RQFWS Trophy Winner, Best Wine of Show

Approx: \$26/bottle

This full bodied and vibrant Shiraz will not disappoint. Ripe fruit and dusty oak shape the back palate. Its classic style will see this wine sit perfectly next to your Christmas roast beef or a char-grilled cut of game meat. The solid tannin structure of this wine will see it cellar well for the avid collector.

Year in review

2019 year in review



SHOWBIZSUMMER 17



From left: James Beasley, Brennan Fielding and Alan Bush (front) from Burleigh Brewing Co celebrating with their Grand Champion Beer the Burleigh Bock.



Alexandria Park: The green space is perfect for picnics and will become the canine judging ring during Ekka



Grape Grazing by Night: Here's cheers! Ben Smith, Jessica Murr, Hannah Warriner, Marissa Pittar, Molly Suffren and Alice Finlay enjoying Grape Grazing.



NAMASTE: Costa Georgiadis feeling zen at goat yoga during Ekka



Year in review

The world's first supermodel with Down Syndrome, Madeline Stuart, walked in the Ekka's Natural Fibres Fashion Parades presented by Channel Seven this year - the runway that inspired her global career



Professional Brisbane boxer Jeff Horn celebrates with his Grandad Jack Dykstra, who was honoured for 50 years of showing poultry in the Ekka's Poultry, Pigeons, Birds and Eggs Competition presented by Australian Eggs.

SCHOOL

BURY COLLEGE

Year in review

Listen Out Festival September
Photo by Curdin Photo



Parading cattle during Ekka
on the Main Arena

On the cover: Eva McKeering and Lara Tanner enjoying the Ekka Media Launch in July



Susan Hennessey was presented with flowers on behalf of the RNA at the 2019 Fine Arts Reception, as a thank you for her hard work and dedication.



PICK OF THE BUNCH: Kyle Suitor rocking his Bertie Beetle inspired beard for the Ekka Flower Beard competition



Popular destination: The Beerhaus in the Royal Snack Bar



Turnout for Ekka's Grand parade was standing room only



ROYAL QUEENSLAND SHOW
AUGUST 7-16

ENTER OUR FINE ARTS COMPETITIONS

Entries open February 2020



Cookery including Cake Decorating



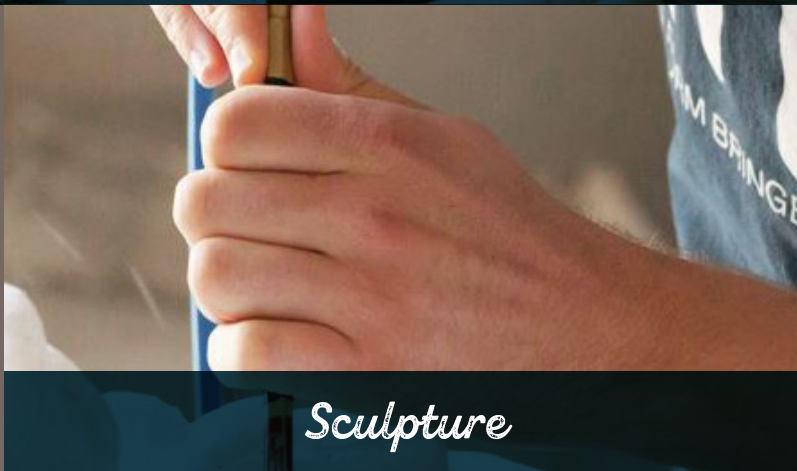
Creative Arts and Crafts



Painting and Drawing



Photography



Sculpture

Click on the competition above to subscribe to our mailing list and we'll remind you when it's time to enter!